

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Café Evansdale

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

2/24/22

NUMBER OF VIOLATIONS:

Priority: 0

Priority Foundation: 0

Core: 5

Total: 5

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-601.11(C)- EQUIPMENT, NON FOOD CONTACT SURFACES- The inside of the hot holding units and the pizza prep table in the pizza making station have visible food debris.

CORRECTION NEEDED:

Clean the inside of equipment at a frequency to keep it free from visible debris.

VIOLATION #2

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12(A)- CLEANING, FREQUENCY/RESTRICTIONS- The walls just outside the pots and pans dishwashing room has visible food stains.

CORRECTION NEEDED:

Clean the wall at a frequency to prevent food stains from accumulating.

VIOLATION #3

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12(A)- CLEANING, FREQUENCY/RESTRICTIONS- The wall inside the milk walk-in cooler has visible milk stains,

CORRECTION NEEDED:

Clean the wall at a frequency to prevent food stains from accumulating.

VIOLATION #4

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12(A)- CLEANING, FREQUENCY/RESTRICTIONS- The floor in walk-in cooler #78 has visible food on a small area of the floor.

CORRECTION NEEDED:

Clean the food residue off the floor in walk-in cooler #78.

VIOLATION #5

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12(A)- CLEANING, FREQUENCY/RESTRICTIONS-The pots and pans dish washing room floor needs cleaned.

CORRECTION NEEDED:

Clean the pots and pan dishwashing room floor often enough to keep food particles and water off the floor.