

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Hatfields

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

8/25/23

NUMBER OF VIOLATIONS:

Priority:

1

Priority Foundation:

0

Core:

1

Total:

2

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12 - CLEANING FREQUENCY - The area around the grill on the floor has excessive grease.

CORRECTION NEEDED:

Clean the area around the grill as often as needed to keep it clean.

VIOLATION #2

Criticality: Priority

Corrected During Visit? Yes No

OBSERVATION:

4-602.11 - FOOD CONTACT SURFACES, UTENSILS - The food prep table behind the grill had visible food debris and dirty cooking utensils that needed to go to the dish washing room.

CORRECTION NEEDED:

Clean and sanitize the prep table as often as needed to keep it clean.