

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:	NUMBER OF VIOLATIONS:			
Café Evansdale	Priority:	1		
INSPECTION TYPE:	Priority Foundation:	0		
Routine				
DATE OF INSPECTION:	Core:	5		
1/13/23	Total:	6		
VIOLATION #1				
Criticality: Core	Corrected During Visit? Yes No	✓		
OBSERVATION:				
6-501.14 - CLEANING VENTILATION SYSTEMS - The ceiling vent in the storage room has visible dust.				
CORRECTION NEEDED:				
Clean the ceiling vents as often as needed to keep them clean.				
VIOLATION #2				
Criticality: Core	Corrected During Visit? Yes ✓ No			
OBSERVATION:				
3-304.12 - IN USE UTENSILS, BETWEEN USE STORAGE container.	- Scoop handle is stored in the product in the dry good			
CORRECTION NEEDED:				
Scoops stored in dry good containers need to be stored with the handle up out of the product.				

VIOLATION #3

Criticality:	Priority	Corrected During Visit? Yes No 🗸		
OBSERVATION:				
3-306.11 - FOOD DISPLAY - Apples are not pre-wrapped on the buffet line.				
CORRECTI	ON NEEDED:			
Apples must be individually wrapped or a sign visible telling consumer to wash fruit prior to consuming.				
VIOLATIO	N #4			
Criticality:	Core	Corrected During Visit? Yes No 🗸		
OBSERVATION:				
4-602.13 - NONFOOD CONTACT SURFACES - The table used to stored clean utensils in the kitchen has visible food debris.				
CORRECTION NEEDED:				
The table used to store clean utensils must be cleaned and sanitized at all times to prevent contamination of clean dish eating utensils.				
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VIOLATIO	C# N			
Criticality:	Core	Corrected During Visit? Yes No 🗸		
OBSERVATION:				
6-501.14 - CLEANING VENTILATION SYSTEMS - The portable air ventilation unit in the kitchen has visible dust.				
CORRECTI	ON NEEDED:			
Clean the portable air unit as often as needed to keep it clean.				

VIOLATION #6 Criticality: Core Corrected During Visit? Yes No 🗸 **OBSERVATION:** 4-903.11 - STORAGE OF CLEAN EQUIPMENT AND UTENSILS - Sauce pans on the self cook line are not stored inverted. **CORRECTION NEEDED:** Store the clean sauce pans inverted on the self cook line. **VIOLATION #7 Criticality:** Corrected During Visit? Yes No **OBSERVATION: CORRECTION NEEDED: VIOLATION #8 Criticality:**

Corrected During Visit? Yes

OBSERVATION:

CORRECTION NEEDED: