

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Summit Café

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

11/17/22

NUMBER OF VIOLATIONS:

Priority:

0

Priority Foundation:

0

Core:

5

Total:

5

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-301.14 - VENTILATION HOOD SYSTEMS - Baffles over the char-grill need cleaned and put back into use.

CORRECTION NEEDED:

The ventilation hood baffles should be cleaned immediately and put back in place while cooking with the char-grill.

VIOLATION #2

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12 - CLEANING, FREQUENCY - The floor around the grill area has excessive food debris and grease.

CORRECTION NEEDED:

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

VIOLATION #3

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12 - CLEANING FREQUENCY - The walls behind the char-grill have excessive grease deposits.

CORRECTION NEEDED:

Clean the wall behind the char-grill as often as needed to keep it clean.

VIOLATION #4

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12 - CLEANING, FREQUENCY - The stand and floor behind the front of house grill has excessive food debris.

CORRECTION NEEDED:

Clean the stand and floor area daily to prevent buildup of food debris.

VIOLATION #5

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-301.14 - VENTILATION HOOD SYSTEMS - The hood vent and the hood surround is dirty with grease build-up.

CORRECTION NEEDED:

Clean the hood and stainless hood surround as often as needed to keep it clean.