

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Hatfields

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

3/9/22

NUMBER OF VIOLATIONS:

Priority: 0

Priority Foundation: 0

Core: 4

Total: 4

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12- CLEANING, FREQUENCY/RESTRICTIONS- The wall beside the pizza prep unit has visible tomato sauce.

CORRECTION NEEDED:

Clean the wall beside the pizza prep unit at a frequency to keep it clean.

VIOLATION #2

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-602.13- NONFOOD CONTACT SURFACES- The inside of the pizza prep unit has visible food debris that needs cleaned and sanitized.

CORRECTION NEEDED:

Clean the inside of the pizza prep unit as often as necessary to keep it clean.

VIOLATION #3

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-501.11- GOOD REPAIR AND PROPER ADJUSTMENT- The down stairs walk-in cooler door for Hatfield's has a gasket that needs replaced.

CORRECTION NEEDED:

A piece of the door gasket on the walk-in cooler needs repaired or replaced to provide a proper seal.

VIOLATION #4

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12- CLEANING, FREQUENCY/RESTRICTIONS- The wall behind the Mongolian Grill and Wok Station has visible food debris.

CORRECTION NEEDED:

Clean the wall behind the Mongolian grill at a frequency to keep it clean.

VIOLATION #5

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED: