## WVU ENVIRONMENTAL HEALTH AND SAFETY
### DINING HALL AUDIT REPORT

### DINING HALL LOCATION:
Summit Café

### INSPECTION TYPE:
Routine

### DATE OF INSPECTION:
4/21/22

### NUMBER OF VIOLATIONS:

<table>
<thead>
<tr>
<th>Priority</th>
<th>0</th>
</tr>
</thead>
<tbody>
<tr>
<td>Priority Foundation</td>
<td>0</td>
</tr>
<tr>
<td>Core</td>
<td>2</td>
</tr>
<tr>
<td>Total</td>
<td>2</td>
</tr>
</tbody>
</table>

### VIOLATION #1

**Criticality:** Core  
**Corrected During Visit?** Yes ✔ No

**OBSERVATION:**
6-501.12- CLEANING, FREQUENCY- The area around the chargrill has visible food and grease on the floor.

**CORRECTION NEEDED:**
Clean the floor area around the chargrill at a frequency to keep it clean.

### VIOLATION #2

**Criticality:** Core  
**Corrected During Visit?** Yes ✔ No

**OBSERVATION:**
6-501.18-CLEANING OF PLUMBING FIXTURES- The handwashing sink near the pizza prep area is dirty and needs cleaned.

**CORRECTION NEEDED:**
Clean the handwashing sink at a frequency necessary to keep it clean.