

# WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

## DINING HALL LOCATION:

Hatfields

## INSPECTION TYPE:

Routine

## DATE OF INSPECTION:

9/22/22

## NUMBER OF VIOLATIONS:

Priority:	1
Priority Foundation:	0
Core:	1
Total:	2

## VIOLATION #1

Criticality: Priority

Corrected During Visit? Yes  No

### OBSERVATION:

3-501.16- TCS FOOD, HOT AND COLD HOLDING- Scrambled eggs on the hot holding unit by the grill were 110 degrees fahrenheit.

### CORRECTION NEEDED:

Ensure warming unit is maintaining cooked foods to 135 degrees fahrenheit for hot holding. The unit may need to be turned on earlier to achieve proper temperature.

## VIOLATION #2

Criticality: Core

Corrected During Visit? Yes  No

### OBSERVATION:

4-601.11(C)- NON-FOOD CONTACT SURFACES- The inside of the pizza prep unit has visible food debris.

### CORRECTION NEEDED:

Clean and sanitized the inside of the pizza prep unit daily and as often as needed to keep it clean.