DINING HALL LOCATION: Hatfields

INSPECTION TYPE: Routine

DATE OF INSPECTION: 9/22/22

NUMBER OF VIOLATIONS:

<table>
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<th>Priority</th>
<th>Priority Foundation</th>
<th>Core</th>
<th>Total</th>
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<td>1</td>
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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.