WVU ENVIRONMENTAL HEALTH AND SAFETY
DINING HALL AUDIT REPORT

DINING HALL LOCATION: Hatfields

INSPECTION TYPE: Routine

DATE OF INSPECTION: 10/27/22

NUMBER OF VIOLATIONS:

| Priority | 1 |
| Priority Foundation | 1 |
| Core | 2 |
| Total | 4 |

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes

OBSERVATION:

4-602.13 - NONFOOD CONTACT SURFACE - The inside and outside of the milk dispensing unit has an accumulation of milk and dried milk.

CORRECTION NEEDED:

Clean the inside and outside of the milk dispensing unit.

VIOLATION #2

Criticality: Priority Foundation

Corrected During Visit? Yes

OBSERVATION:

5-205.11 - USING A HANDWASHING SINK - The hand washing sink was blocked in the Mongolian Grill.

CORRECTION NEEDED:

Maintain access to the hand washing sink at all times.
### VIOLATION #3

**Criticality:** Core

**OBSERVATION:**

4-602.13 - NONFOOD CONTACT SURFACE - The inside of the pizza hot holding unit has an accumulation of food on the bottom.

**CORRECTION NEEDED:**

Clean the inside of the hot holding unit.

**Corrected During Visit?** Yes ✅ No

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### VIOLATION #4

**Criticality:** Priority

**OBSERVATION:**

3-306.11 - FOOD DISPLAY - Whole apples need to be individually wrapped, behind a sneeze guard with tongs, or a sign must be posted for the consumer to be aware to wash fruit.

**CORRECTION NEEDED:**

Post a sign or individually wrap the apples.

**Corrected During Visit?** Yes ✅ No

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### VIOLATION #5

**Criticality:** Priority

**OBSERVATION:**

**CORRECTION NEEDED:**