

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 No

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 No

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

Corrected During Visit? Yes No

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.

VIOLATION #4

Criticality: Priority

Corrected During Visit? Yes No

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.

VIOLATION #5

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED: