

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Summit Café

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

2/8/22

NUMBER OF VIOLATIONS:

Priority: 0

Priority Foundation: 3

Core: 6

Total: 9

VIOLATION #1

Criticality: Priority Foundation

Corrected During Visit? Yes No

OBSERVATION:

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS- can opener was had a build up of food on the blade and needed cleaned.

CORRECTION NEEDED:

The can opener was returned for cleaning at the dish wash room.

VIOLATION #2

Criticality: Priority Foundation

Corrected During Visit? Yes No

OBSERVATION:

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS- A food chopper attachment blade in the kitchen table was visibly soiled.

CORRECTION NEEDED:

The food chopper was returned for cleaning at the dish wash room.

VIOLATION #3

Criticality: Priority Foundation

Corrected During Visit? Yes No

OBSERVATION:

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS- A knife stored in a sleeve on the table in the kitchen was visibly soiled.

CORRECTION NEEDED:

Maintain food contact surfaces in a clean condition. Item was taken to the dish wash room to be cleaned.

VIOLATION #4

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-602.13 - NONFOOD CONTACT SURFACES- The mobile food transport carts needs cleaned.

CORRECTION NEEDED:

Provide proper routine cleaning of the mobile carts.

VIOLATION #5

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-602.13 - NONFOOD CONTACT SURFACES- The pizza prep unit needs cleaned internally, food particles are in the bottom of the unit.

CORRECTION NEEDED:

Clean the internal parts of the cooler.

VIOLATION #6

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-602.13 - NONFOOD CONTACT SURFACES- The exterior surfaces of the ketchup dispensing unit next to the salad bar needs cleaned. Some sneeze guards and in the area next to the ice cream machine needs cleaned also.

CORRECTION NEEDED:

Wipe off surfaces of equipment when they become unclean and provide routine cleaning of the areas.

VIOLATION #7

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

5-205.15(B) - SYSTEM MAINTAINED IN GOOD REPAIR- The dishwasher is leaking water from exit side of the washing unit and the spray arm in the dish washer is broken and needs reattached internally. The spray bar is causing

CORRECTION NEEDED:

Hobart the manufacturer was contacted to provide maintenance to the water dripping from the dish washing unit and repair the spray bar internally in the dish wash machine.

VIOLATION #8

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS- The floors in the storage room and some areas of the main floor need cleaned.

CORRECTION NEEDED:

Clean the physical facilities at a frequency necessary to keep them clean.

VIOLATION #9

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION- The air circulation fans in the dairy cooler need cleaned.

CORRECTION NEEDED:

Clean intake exhaust air ducts, exhaust air ducts and filters so they cannot be a source of contamination.

VIOLATION #10

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED:

VIOLATION #11

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED: