

# WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

## DINING HALL LOCATION:

Café Evansdale

## INSPECTION TYPE:

Routine

## DATE OF INSPECTION:

4/19/24

## NUMBER OF VIOLATIONS:

Priority:	0
Priority Foundation:	0
Core:	3
Total:	3

## VIOLATION #1

Criticality: Core

Corrected During Visit? Yes  No

### OBSERVATION:

6-501.12 - CLEANING FREQUENCY - The floors in various areas throughout the facility need cleaned, especially under and behind the grill and fryer at the hamburger, hotdog, french fry station.

### CORRECTION NEEDED:

Clean the floors as often as needed to keep them clean.

## VIOLATION #2

Criticality: Core

Corrected During Visit? Yes  No

### OBSERVATION:

6-501.18 - CLEANING OF PLUMBING FIXTURES - The mop sink in the back needs cleaned out, the debris in the bottom is starting to give off a sour smell.

### CORRECTION NEEDED:

Clean the mop sink when buildup starts to occur.

## VIOLATION #3

Criticality: Core

Corrected During Visit? Yes  No

### OBSERVATION:

4-602.13 - NON-FOOD CONTACT SURFACES - The side of equipment and the food cart at the grill deep frying station has a buildup of grease and food residue.

### CORRECTION NEEDED:

Clean the outside of equipment as often as needed to keep it clean. Minimum of daily.

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## VIOLATION #4

Criticality:

Corrected During Visit? Yes  No

### OBSERVATION:

### CORRECTION NEEDED:

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## VIOLATION #5

Criticality:

Corrected During Visit? Yes  No

### OBSERVATION:

### CORRECTION NEEDED: