# WVU Environmental Health and Safety Dining Hall Audit Report

## Dining Hall Location:
- Summit Café

## Inspection Type:
- Routine

## Date of Inspection:
- 2/23/22

## Number of Violations:
- **Priority:** 0
- **Priority Foundation:** 0
- **Core:** 6
- **Total:** 6

### Violation #1

**Criticality:** Core  
**Corrected During Visit?** No

**Observation:**
- 4-602.13- NON-FOOD CONTACT SURFACES- The floor and wall behind char broiler has visible grease and debris.

**Correction Needed:**
- Clean the floor and wall around the char broiler at a frequency to prevent visible accumulation.

### Violation #2

**Criticality:** Core  
**Corrected During Visit?** No

**Observation:**
- 4-602.13- NON-FOOD CONTACT SURFACES- Inside the pizza prep unit refrigerator needs cleaned.

**Correction Needed:**
- Clean the inside of the pizza prep refrigerator at a frequency to prevent visible accumulation of soil residues.
### VIOLATION #3

**Criticality:** Core  
**Corrected During Visit?** Yes ✅ No 

**OBSERVATION:**

4-602.13- NON-FOOD CONTACT SURFACES- (CORRECTED) The inside of the milk dispensing unit has visible milk stains.

**CORRECTION NEEDED:**

Wipe the inside of the milk dispensing unit with a sanitized wiping cloth.

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### VIOLATION #4

**Criticality:** Core  
**Corrected During Visit?** Yes ✅ No 

**OBSERVATION:**

4-602.13- NON-FOOD CONTACT SURFACES- The large stand mixer in the kitchen has visible food debris.

**CORRECTION NEEDED:**

Clean the large stand mixer to remove dried visible food and at a frequency (each use) to prevent accumulation.

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### VIOLATION #5

**Criticality:** Core  
**Corrected During Visit?** Yes ✅ No 

**OBSERVATION:**

6-501.12- CLEANING,FREQUENCY/RESTRICTIONS- The Plexiglas behind the front of house stove needs cleaned.

**CORRECTION NEEDED:**

Clean the Plexiglas shield behind the stove near the buffet line.
VIOLATION #6

Criticality: Core

Corrected During Visit? Yes ☑ No

OBSERVATION:

4-602.13- NON-FOOD CONTACT SURFACES- The outside of a few of the reach in refrigeration units at the buffet line need cleaned.

CORRECTION NEEDED:

Clean the outside of stainless steel refrigeration equipment at a frequency to prevent accumulation of visible food debris.

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VIOLATION #7

Criticality: Core

Corrected During Visit? Yes ☑ No

OBSERVATION:


CORRECTION NEEDED:


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VIOLATION #8

Criticality: Core

Corrected During Visit? Yes ☑ No

OBSERVATION:


CORRECTION NEEDED:

