## Dining Hall Audit Report

<table>
<thead>
<tr>
<th>Dining Hall Location:</th>
<th>Number of Violations:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Summit Café</td>
<td>Priority: 0</td>
</tr>
<tr>
<td></td>
<td>Priority Foundation: 0</td>
</tr>
<tr>
<td></td>
<td>Core: 3</td>
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<tr>
<td></td>
<td>Total: 3</td>
</tr>
</tbody>
</table>

### Violation #1

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

**Observation:** 6-501.12- Cleaning, Frequency- Floors in the kitchen near the grill & ware-washing room and near the ice cream machine in the dining area have food or other residue.

**Correction Needed:** The floors in various areas need swept and mopped to remove residue.

### Violation #2

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

**Observation:** 4-602.12- Cooking and Baking Equipment- Surfaces on the exterior of equipment (Cooking Equipment) need cleaned.

**Correction Needed:** Clean the exterior of the cooking equipment as often as needed to keep it clean.
### VIOLATION #3

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

**OBSERVATION:**

4-602.13- NONFOOD-CONTACT SURFACES: The exterior of the refrigeration units have visible food debris.

**CORRECTION NEEDED:**

Clean the exterior of the refrigeration units as often as necessary to keep them clean from visible food debris. Change gloves more often to prevent potential cross contamination.

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### VIOLATION #4

**OBSERVATION:**

**CORRECTION NEEDED:**

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### VIOLATION #5

**OBSERVATION:**

**CORRECTION NEEDED:**