

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Summit Café

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

9/22/22

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- 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? Yes 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? Yes 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.

VIOLATION #4

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED:

VIOLATION #5

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED: