

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Café Evansdale

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

4/6/22

NUMBER OF VIOLATIONS:

Priority: 0

Priority Foundation: 0

Core: 4

Total: 4

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-501.14 - WAREWASHING EQUIPMENT, CLEANING FREQUENCY- Dirty dishes accumulating in the pots and pans dishwashing room.

CORRECTION NEEDED:

Do not let dirty pots, pans, and utensils accumulate at a level that dirty dishes are stored outside of the dishwashing room.

VIOLATION #2

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12- CLEANING, FREQUENCY- The floors and walls need cleaned in the pots and pan dishwashing room.

CORRECTION NEEDED:

Clean the floors and walls, especially under the dishwashing machine at a frequency to keep them clean.

VIOLATION #3

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12- CLEANING, FREQUENCY- Air vents on the a/c unit and some ceiling vents and lights in the main kitchen have of dust accumulation. Some air vents in the main dining area need cleaned.

CORRECTION NEEDED:

Clean the A/C unit, air vents and light fixtures at a frequency to keep them clean.

VIOLATION #4

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

3-305.11- FOOD STORAGE (CORRECTED)- Food product stored on rolling racks must not covered to prevent possible contamination.

CORRECTION NEEDED:

Cover food rack or place an empty tray on the top shelf of the rolling rack to prevent possible contamination.

VIOLATION #5

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED: