DINING HALL LOCATION: Café Evansdale

INSPECTION TYPE: Routine

DATE OF INSPECTION: 9/22/22

NUMBER OF VIOLATIONS:

<table>
<thead>
<tr>
<th>Priority</th>
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<tbody>
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<td>Priority Foundation</td>
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<tr>
<td>Core</td>
<td>2</td>
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<tr>
<td>Total</td>
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VIOLATION #1

Criticality: Core

Corrected During Visit? Yes  

OBSERVATION:

4-601.11(C) - EQUIPMENT-NONFOOD CONTACT SURFACES - The interior of the pizza warming unit has visible food debris.

CORRECTION NEEDED:

Clean the interior of the pizza warming unit at the end of every shift or as often as needed to keep it clean.

VIOLATION #2

Criticality: Core

Corrected During Visit? Yes

OBSERVATION:

6-501.12 - CLEANING, FREQUENCY - The wall behind the kitchen grill has visible grease deposits.

CORRECTION NEEDED:

Clean the wall behind the grill daily.