

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Café Evansdale

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

1/18/24

NUMBER OF VIOLATIONS:

Priority:	0
Priority Foundation:	0
Core:	5
Total:	5

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12 - CLEANING, FREQUENCY - The floor in various areas throughout the kitchen and the area around the hamburger french fry buffet line has food and grease that needs cleaned.

CORRECTION NEEDED:

Clean the floor as often as needed to keep it clean.

VIOLATION #2

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

5-205.15 - SYSTEM MAINTAINED IN GOOD REPAIR - The hand sink drain trap is leaking into a small bucket.

CORRECTION NEEDED:

The part has been ordered. replace the broken trap as soon as it arrives.

VIOLATION #3

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.18 - CLEANING OF PLUMBING FIXTURES - The mop sink has a sour smell and has debris in the drain area.

CORRECTION NEEDED:

Clean the mop sink to prevent accumulation of food particles that could clog the drain and cause a sour smell.

VIOLATION #4

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-501.14 - WARE WASHER, CLEANING FREQUENCY - The top of the automatic dish washer needs cleaned. It has soap and sanitizer detergent spilled on the top of it.

CORRECTION NEEDED:

Clean the top of the dishwasher daily.

VIOLATION #5

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-602.12 - COOKING AND BAKING EQUIPMENT - The grills, deep fryers, and work station area for the quick order food line has excessive food and grease on the equipment and floor.

CORRECTION NEEDED:

Clean the workstation as often as needed to keep it clean.