WVU ENVIRONMENTAL HEALTH AND SAFETY
DINING HALL AUDIT REPORT

DINING HALL LOCATION: Hatfields

INSPECTION TYPE: Routine

DATE OF INSPECTION: 2/8/22

NUMBER OF VIOLATIONS:

| Priority Foundation: | 5 |
| Core: | 5 |
| Total: | 10 |

VIOLATION #1

Criticality: Priority Foundation

Corrected During Visit? Yes ✔ No

OBSERVATION:

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS- Three hair nets were placed in a clean ware tray in the Mongolian Grill.

CORRECTION NEEDED:

Store hair nets away from food utensil trays and storage areas.

VIOLATION #2

Criticality: Priority Foundation

Corrected During Visit? Yes ✔ No

OBSERVATION:

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS- The cutting board at the prep top table in the Grill area is scored, the cutting surfaces is grooved and unclean.

CORRECTION NEEDED:

The cutting board was removed and is to be washed. The surfaces of the cutting board should be smooth and easily cleanable condition.
**VIOLATION #3**

**Criticality:** Priority Foundation

**Corrected During Visit?** Yes ✔ No

**OBSERVATION:**

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS- The cutting board at the prep top table in the deli area has a scored surface.

**CORRECTION NEEDED:**

The cutting board was removed. The cutting surface should be smooth and easily cleanable when placed back into service.

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**VIOLATION #4**

**Criticality:** Priority Foundation

**Corrected During Visit?** Yes ✔ No

**OBSERVATION:**

4-301.11 - COOLING, HEATING, AND HOLDING CAPACITIES - HEATING- Hot holding temperature were in the low range at 126 degrees for potatoes, ham, corn and another item. Hot holding items must be stored at 135 degrees and above to kill microbes.

**CORRECTION NEEDED:**

The food was removed and replaced, the temperature was turned up on the unit.

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**VIOLATION #5**

**Criticality:** Priority Foundation

**Corrected During Visit?** Yes ✔ No

**OBSERVATION:**

4-301.11 - COOLING, HEATING, AND HOLDING CAPACITIES - HEATING- Single servings of Philadelphia cream cheese was stored at room temperature at the deli area.

**CORRECTION NEEDED:**

The cheese was removed because the item needs refrigerated.
**VIOLATION #6**

**Criticality:** Core

**Corrected During Visit?** Yes ☑️ No 

**OBSERVATION:**

2-401.11 - EATING, DRINKING, OR USING TOBACCO- Personal drinks did not have lids and straws and were stored in inappropriate areas above food supplies.

**CORRECTION NEEDED:**

Drinks were removed from areas found.

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**VIOLATION #7**

**Criticality:** Core

**Corrected During Visit?** Yes ☑️ No 

**OBSERVATION:**

4-602.13 - NONFOOD CONTACT SURFACES- At the Pizza area, the hot holding Carter Hoffman unit has visible food substances on the bottom of the unit.

**CORRECTION NEEDED:**

Clean and sanitize the bottom of the internal of the hot unit.

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**VIOLATION #8**

**Criticality:** Core

**Corrected During Visit?** Yes ☑️ No 

**OBSERVATION:**

4-602.13 - NONFOOD CONTACT SURFACES- The pizza area True cooler needs cleaned internally. Visible food particles are on the surfaces.

**CORRECTION NEEDED:**

Clean and sanitize surfaces internally in the cooler.
### VIOLATION #9

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

**OBSERVATION:**

4-602.13 - NONFOOD CONTACT SURFACES- The mobile cart in the Deli needs cleaned.

**CORRECTION NEEDED:**

Provide cleaning procedures for the cart to remove debris.

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### VIOLATION #10

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

**OBSERVATION:**

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR- The storage area wall is leaking a liquid onto the wall surface and ceiling tile. It was found that upstairs at the coffee station that product is leaking coffee onto the floor then being absorbed into the wall to the downstairs storage area.

**CORRECTION NEEDED:**

A repair call was made during the inspection to fix the coffee machine.

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### VIOLATION #11

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

**OBSERVATION:**

**CORRECTION NEEDED:**
