

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:	0
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.

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

CORRECTION NEEDED:

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

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.

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.

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? Yes 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.

VIOLATION #10

Criticality: Core

Corrected During Visit? Yes 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

CORRECTION NEEDED:

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

VIOLATION #11

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED: