

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Summit Café

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

4/3/24

NUMBER OF VIOLATIONS:

Priority:

0

Priority Foundation:

0

Core:

2

Total:

2

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12 - CLEANING FREQUENCY - The floors in the kitchen area, especially under and around the grill and deep fryers has accumulated food and cooking grease.

CORRECTION NEEDED:

Clean the floors in the kitchen and around equipment as often as needed to keep them clean (daily).

VIOLATION #2

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-602.13 - NONFOOD CONTACT SURFACES - The table the grill is sitting on in the front open kitchen has excessive food and grease on it.

CORRECTION NEEDED:

Clean on and behind cooking equipment as often as needed to prevent food and residue buildup.