## Dining Hall Audit Report

<table>
<thead>
<tr>
<th>Dining Hall Location:</th>
<th>Number of Violations:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hatfields</td>
<td>Priority: 0</td>
</tr>
<tr>
<td></td>
<td>Priority Foundation: 1</td>
</tr>
<tr>
<td></td>
<td>Core: 2</td>
</tr>
<tr>
<td></td>
<td>Total: 3</td>
</tr>
</tbody>
</table>

### Violation #1

**Criticality:** Priority  
**Corrected During Visit?** Yes

**Observation:** 3-306.11- FOOD DISPLAY- English muffins were not properly stored properly on the buffet.

**Correction Needed:** The english muffins need to be stored behind a sneeze guard and with tongs.

### Violation #2

**Criticality:** Priority Foundation  
**Corrected During Visit?** Yes

**Observation:** 4-601.11(A)- EQUIPMENT, FOOD CONTACT SURFACES- The inside top of the prep unit behind the grill has food debris that needs cleaned.

**Correction Needed:** Clean the prep unit as often as needed to keep it clean.
### VIOLATION #3

**Criticality:** Core

**Corrected During Visit?** Yes ✔ No 

**OBSERVATION:**

4-602.13- NONFOOD CONTACT SURFACE- Sheet pans in the warming unit at the Mongolian grill have visible food debris.

**CORRECTION NEEDED:**

Sheet pans should be cleaned as often as needed to keep them clean. They should be cleaned every 24 hours or at the end of the last shift of the day.

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### VIOLATION #4

**Criticality:** Core

**Corrected During Visit?** Yes ✔ No 

**OBSERVATION:**

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**CORRECTION NEEDED:**

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### VIOLATION #5

**Criticality:** Core

**Corrected During Visit?** Yes ✔ No 

**OBSERVATION:**

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**CORRECTION NEEDED:**

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