

# WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

## DINING HALL LOCATION:

Hatfields

## INSPECTION TYPE:

Routine

## DATE OF INSPECTION:

9/2/22

## NUMBER OF VIOLATIONS:

Priority:	0
Priority Foundation:	1
Core:	2
<b>Total:</b>	<b>3</b>

## VIOLATION #1

Criticality: Priority

Corrected During Visit? Yes  No

### 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  No

### 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.

### VIOLATION #4

Criticality:

Corrected During Visit? Yes  No

#### OBSERVATION:

#### CORRECTION NEEDED:

### VIOLATION #5

Criticality:

Corrected During Visit? Yes  No

#### OBSERVATION:

#### CORRECTION NEEDED: