

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Summit Café

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

4/19/24

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 floor throughout the facility needs cleaned, especially around the grill, deep fryers, and dairy cooler.

CORRECTION NEEDED:

Clean the floor as often as needed to keep it clean

VIOLATION #2

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-602.13 - NONFOOD CONTACT SURFACES - The stainless steel table holding the grill in the front of house needs cleaned. food and grease has accumulated on it.

CORRECTION NEEDED:

Clean the equipment as often as needed to keep it clean. Daily at a minimum.