# WVU Environmental Health and Safety
## Dining Hall Audit Report

<table>
<thead>
<tr>
<th>Dining Hall Location:</th>
<th>Number of Violations:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Summit Café</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Inspection Type:</th>
<th>Priority: 0</th>
<th>Priority Foundation: 0</th>
<th>Core: 4</th>
<th>Total: 4</th>
</tr>
</thead>
</table>

### Violation #1

**Criticality:** Core  
**Corrected During Visit?** No

**Observation:**

6-501.12- Cleaning Frequency - The floor area around the kitchen grill has excessive food debris

**Correction Needed:**

Clean the floor around the grill more often to prevent build-up of food debris.

### Violation #2

**Criticality:** Core  
**Corrected During Visit?** No

**Observation:**

4-602.13- Nonfood Contact Surface - The inside (nonfood contact surface) of the milk dispensing unit has visible milk product that needs cleaned.

**Correction Needed:**

Clean the inside of the milk dispensing unit daily or as often as needed to keep it clean.
VIOLATION #3

Criticality: Core

Corrected During Visit? Yes ☐ No ✓

OBSERVATION:

4-501.11- GOOD REPAIR, PROPER ADJUSTMENT- Two lights are out inside the first walk-in refrigerator.

CORRECTION NEEDED:

Replace the burnt out lights in the walk-in.

VIOLATION #4

Criticality: Core

Corrected During Visit? Yes ☐ No ✓

OBSERVATION:

4-602.13- NONFOOD CONTACT SURFACE- Warming unit sheet pans have visible food debris.

CORRECTION NEEDED:

The warming unit sheet pans need to be cleaned as often as needed to keep them clean and at the end of the day before starting the next shift.

VIOLATION #5

Criticality: Core

Corrected During Visit? Yes ☐ No ☐

OBSERVATION:

CORRECTION NEEDED: