

# WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

## DINING HALL LOCATION:

Summit Café

## INSPECTION TYPE:

Routine

## DATE OF INSPECTION:

9/2/22

## NUMBER OF VIOLATIONS:

Priority:	0
Priority Foundation:	0
Core:	4
Total:	4

## VIOLATION #1

Criticality: Core

Corrected During Visit? Yes  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? Yes  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:

Corrected During Visit? Yes  No

#### OBSERVATION:

#### CORRECTION NEEDED: