

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Hatfields

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

3/23/22

NUMBER OF VIOLATIONS:

Priority:

1

Priority Foundation:

1

Core:

2

Total:

4

VIOLATION #1

Criticality: Priority Foundation

Corrected During Visit? Yes No

OBSERVATION:

4-601.11(A)- EQUIPMENT,FOOD CONTACT SURFACES- The Mongolian Grill cutting board needs cleaned.

CORRECTION NEEDED:

Clean the cutting board as often as necessary to keep it clean.

VIOLATION #2

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-602.13- NONFOOD CONTACT SURFACES- The Starbucks coffee dispenser needs cleaned.

CORRECTION NEEDED:

Clean the cup holding part of the coffee unit as often as necessary to keep it clean.

VIOLATION #3

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12- CLEANING, FREQUENCY/RESTRICTIONS- Coffee stains are on the wall in the back storage room.

CORRECTION NEEDED:

Prevent the upstairs coffee machine from overflowing onto the floor and causing coffee to run down the wall in the storage room.

VIOLATION #4

Criticality: Priority

Corrected During Visit? Yes No

OBSERVATION:

7-201.11- SEPARATION- (Corrected)- Glass cleaner spray bottle was stored beside cooking oil.

CORRECTION NEEDED:

Separate cleaning products from food products so they cannot contaminate food.

VIOLATION #5

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED: