

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Hatfields

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

2/23/22

NUMBER OF VIOLATIONS:

Priority:

1

Priority Foundation:

0

Core:

3

Total:

4

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-602.13- NON-FOOD CONTACT SURFACES- Stainless steel walls behind the Mongolian grill have visible soil residue.

CORRECTION NEEDED:

Clean the walls behind the Mongolian grill at a frequency to prevent accumulation of soil residue.

VIOLATION #2

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12- CLEANING, FREQUENCY/RESTRICTIONS- The wall behind the grill area has accumulated food debris.

CORRECTION NEEDED:

Clean the area around the char broiler at a frequency to prevent visible soil accumulation.

VIOLATION #3

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-602.13- NON-FOOD CONTACT SURFACES- The inside of the reach-in freezer in the stock room needs has visible frozen food particles on the bottom.

CORRECTION NEEDED:

Clean and sanitize the inside of the small reach in freezer.

VIOLATION #4

Criticality: Priority

Corrected During Visit? Yes No

OBSERVATION:

4-602.11(5)- EQUIPMENT, FOOD CONTACT SURFACES- (CORRECTED) Cutting board behind the main grill line has visible accumulation and needs cleaned/sanitized between uses.

CORRECTION NEEDED:

Clean and sanitize cutting board as often as necessary to prevent accumulation of food residue.

VIOLATION #5

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED: