## 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>Hatfields</td>
<td>Priority: 1</td>
</tr>
<tr>
<td></td>
<td>Priority Foundation: 0</td>
</tr>
<tr>
<td></td>
<td>Core: 3</td>
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<tr>
<td></td>
<td>Total: 4</td>
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</tbody>
</table>

**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.

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**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?** 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.

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**VIOLATION #4**

**Criticality:** Priority

**Corrected During Visit?** Yes

**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.

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**VIOLATION #5**

**Criticality:** Core

**Corrected During Visit?** No

**OBSERVATION:**

**CORRECTION NEEDED:**