

# WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

## DINING HALL LOCATION:

Hatfields

## INSPECTION TYPE:

Routine

## DATE OF INSPECTION:

1/26/24

## NUMBER OF VIOLATIONS:

Priority:	0
Priority Foundation:	0
Core:	2
Total:	2

## VIOLATION #1

Criticality: Core

Corrected During Visit? Yes  No

### OBSERVATION:

3-305.11 - FOOD STORAGE - Thawed chicken in the walk-in cooler needs to be covered

### CORRECTION NEEDED:

Cover the chicken with food wrap or an empty tray to prevent potential contamination.

## VIOLATION #2

Criticality: Core

Corrected During Visit? Yes  No

### OBSERVATION:

4-602.13 - NONFOOD CONTACT SURFACES - The transport carts for food have excess food deposits.

### CORRECTION NEEDED:

Clean the mobile food transport carts as they start to accumulate food particles.