

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Summit Café

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

1/13/23

NUMBER OF VIOLATIONS:

Priority:

1

Priority Foundation:

1

Core:

6

Total:

8

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.11 - REPAIRING - Ceiling tiles broken or missing in the dry storage room.

CORRECTION NEEDED:

Broken and missing ceiling tiles need replaced.

VIOLATION #2

Criticality: Priority Foundation

Corrected During Visit? Yes No

OBSERVATION:

5-205.11 - USING A HANDWASHING SINK - Handwashing sink in the dish washing room had a scrubbing pad and paper towel stored in it.

CORRECTION NEEDED:

Handwashing sinks are for washing hands only.

VIOLATION #3

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT - The automatic dishwasher wash water tank is leaking onto the floor. Pans are being used to catch the dirty wash water.

CORRECTION NEEDED:

Find the leak to the wash water tank and repair it.

VIOLATION #4

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12 - CLEANING, FREQUENCY - The walls in the dishwashing room where the dirty dishes are sprayed has visible food debris and black staining.

CORRECTION NEEDED:

Clean the walls in the dishwashing room as often as need to keep them clean.

VIOLATION #5

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12 - CLEANING, FREQUENCY - The floors around and under the cooking equipment in the kitchen have visible grease and food particles.

CORRECTION NEEDED:

The floors around cooking equipment need cleaned more often to stop the buildup of grease and food particles. These areas need to be cleaned daily.

VIOLATION #6

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-602.12 - COOKING AND BAKING EQUIPMENT - Cooking equipment and sheet pans in the kitchen have visible food debris.

CORRECTION NEEDED:

The outside and inside of cooking equipment need to be cleaned daily to prevent the buildup of stuck on food and grease.

VIOLATION #7

Criticality: Priority

Corrected During Visit? Yes No

OBSERVATION:

7-201.11 - STORAGE, SEPARATION - Toxic item stored near food on the back 3-bowl sink.

CORRECTION NEEDED:

Toxic items shall be stored away from food to prevent cross contamination.

VIOLATION #8

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-601.11 - EQUIPMENT AND SURFACES - The area around the new grill has visible food and grease deposits.

CORRECTION NEEDED:

The area around the new grill needs to be cleaned daily to prevent the build up of grease and food deposits.