# 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? 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? 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? 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.
<table>
<thead>
<tr>
<th>VIOLATION #6</th>
<th>Criticality: Core</th>
<th>Corrected During Visit?</th>
<th>Yes ☑ No ✓</th>
</tr>
</thead>
<tbody>
<tr>
<td>OBSERVATION:</td>
<td>4-602.12 - COOKING AND BAKING EQUIPMENT - Cooking equipment and sheet pans in the kitchen have visible food debris.</td>
<td></td>
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<tr>
<td>CORRECTION NEEDED:</td>
<td>The outside and inside of cooking equipment need to be cleaned daily to prevent the buildup of stuck on food and grease.</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>VIOLATION #7</th>
<th>Criticality: Priority</th>
<th>Corrected During Visit?</th>
<th>Yes ☑ No</th>
</tr>
</thead>
<tbody>
<tr>
<td>OBSERVATION:</td>
<td>7-201.11 - STORAGE, SEPARATION - Toxic item stored near food on the back 3-bowl sink.</td>
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<tr>
<td>CORRECTION NEEDED:</td>
<td>Toxic items shall be stored away from food to prevent cross contamination.</td>
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<thead>
<tr>
<th>VIOLATION #8</th>
<th>Criticality: Core</th>
<th>Corrected During Visit?</th>
<th>Yes ☑ No ✓</th>
</tr>
</thead>
<tbody>
<tr>
<td>OBSERVATION:</td>
<td>4-601.11 - EQUIPMENT AND SURFACES - The area around the new grill has visible food and grease deposits.</td>
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<tr>
<td>CORRECTION NEEDED:</td>
<td>The area around the new grill needs to be cleaned daily to prevent the build up of grease and food deposits.</td>
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<td></td>
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</tbody>
</table>