DINING HALL LOCATION: Café Evansdale

INSPECTION TYPE: Routine

DATE OF INSPECTION: 2/8/22

NUMBER OF VIOLATIONS:

| Priority | 1 |
| Priority Foundation | 0 |
| Core | 5 |
| Total | 6 |

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes ✓ No

OBSERVATION:

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR- The trap door in the ceiling needs to remain closed in the food storage area. In order to have a secure food source the doorway must remain closed.

CORRECTION NEEDED:

The trap door in the ceiling was closed during the inspection.

VIOLATION #2

Criticality: Core

Corrected During Visit? Yes No ✓

OBSERVATION:

4-501.12 - CUTTING SURFACES- Cutting boards has grooves, these surfaces must be smooth and easily cleanable or accumulations of food in the grooves can allow microbe growth.

CORRECTION NEEDED:

Resurface or discard cutting boards or blocks with excessive scratching or scoring.
### VIOLATION #3

<table>
<thead>
<tr>
<th>Criticality:</th>
<th>Core</th>
<th>Corrected During Visit?</th>
<th>Yes</th>
<th>No</th>
</tr>
</thead>
</table>

**OBSERVATION:**

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION- The Pot and Pan dishwasher machine is not functioning, this allows a build-up of unclean utensils, pots and pans.

**CORRECTION NEEDED:**

Maintain the dish wash unit to good repair and use.

### VIOLATION #4

<table>
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<tr>
<th>Criticality:</th>
<th>Core</th>
<th>Corrected During Visit?</th>
<th>Yes</th>
<th>No</th>
</tr>
</thead>
</table>

**OBSERVATION:**

4-602.13 - NONFOOD CONTACT SURFACES- The equipment, walls and grill vent system is unclean. A procedure is needed for timely cleaning of the affected area on a regular basis.

**CORRECTION NEEDED:**

Institute a policy of cleaning in hard to reach areas behind the grill on a regular basis.

### VIOLATION #5

<table>
<thead>
<tr>
<th>Criticality:</th>
<th>Core</th>
<th>Corrected During Visit?</th>
<th>Yes</th>
<th>No</th>
</tr>
</thead>
</table>

**OBSERVATION:**

4-602.13 - NONFOOD CONTACT SURFACES- A general cleaning is needed for some equipment sides and prep tables in areas.

**CORRECTION NEEDED:**

Clean general areas when visible accumulations of food are present.
VIOLATION #6

Criticality: Priority

Corrected During Visit? Yes ☑ No

OBSERVATION:

7-201.11(A) - SEPARATION OF TOXIC MATERIALS BY SPACING- Sterno, a chemical fuel is being stored with food.

CORRECTION NEEDED:

Separate chemicals from food sources that could contaminate the food.

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VIOLATION #7

Criticality: Priority

Corrected During Visit? Yes ☑ No

OBSERVATION:

Separate chemicals from food sources that could contaminate the food.

CORRECTION NEEDED:

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VIOLATION #8

Criticality: Priority

Corrected During Visit? Yes ☑ No

OBSERVATION:

CORRECTION NEEDED: