

# WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

## DINING HALL LOCATION:

Hatfields

## INSPECTION TYPE:

Routine

## DATE OF INSPECTION:

8/18/22

## NUMBER OF VIOLATIONS:

Priority: 0

Priority Foundation: 0

Core: 4

Total: 4

## VIOLATION #1

Criticality: Core

Corrected During Visit? Yes  No

### OBSERVATION:

5-501.115- MAINTAINING REFUSE AND RECYCLABLE AREAS- The outside grease storage unit has visible grease on the ground.

### CORRECTION NEEDED:

Keep the outside grease storage unit clean and have it emptied often enough to keep it from overflowing.

## VIOLATION #2

Criticality: Core

Corrected During Visit? Yes  No

### OBSERVATION:

4-602.13 - NONFOOD CONTACT SURFACES- Trays in the hot holding unit in the Mongolian Grill have food residue.

### CORRECTION NEEDED:

The trays need to be removed daily and washed rinsed and sanitized.

## VIOLATION #3

Criticality: Core

Corrected During Visit? Yes  No

### OBSERVATION:

3-305.11(A)2 - FOOD STORAGE -The bagels on the buffet line need are not properly stored to prevent contamination.

### CORRECTION NEEDED:

The bagels need to be stored in an enclosure or under a sneeze guard to prevent contamination.

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## VIOLATION #4

Criticality: Core

Corrected During Visit? Yes  No

### OBSERVATION:

3-305.11(A)3 - There are food boxes improperly stored in the large walk-in freezer downstairs.

### CORRECTION NEEDED:

All food product should be stored off the ground in the freezer to prevent contamination.

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## VIOLATION #5

Criticality:

Corrected During Visit? Yes  No

### OBSERVATION:

### CORRECTION NEEDED: