## DINING HALL LOCATION:
Hatfields

## NUMBER OF VIOLATIONS:

<table>
<thead>
<tr>
<th>Priority</th>
<th>0</th>
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</thead>
<tbody>
<tr>
<td>Priority Foundation</td>
<td>0</td>
</tr>
<tr>
<td>Core</td>
<td>4</td>
</tr>
<tr>
<td>Total</td>
<td>4</td>
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</tbody>
</table>

### VIOLATION #1

**Criticality:** Core  
**Corrected During Visit?** 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

**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:**