

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Hatfields

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

4/6/22

NUMBER OF VIOLATIONS:

Priority:	1
Priority Foundation:	0
Core:	2
Total:	3

VIOLATION #1

Criticality: Priority

Corrected During Visit? Yes No

OBSERVATION:

3-302.11(A)(b)- PACKAGED,SEPARATION (CORRECTED)- Raw meat product improperly stored above a cooked food product.

CORRECTION NEEDED:

The plastic sealed raw meat was stored in a shallow pan, but it must be stored below a cooked food product. (Mongolian Grill area)

VIOLATION #2

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-903.11- SINGLE SERVICE/SINGLE USE ARTICLES (CORRECTED)- Single service articles improperly stored on the floor in the small stock room.

CORRECTION NEEDED:

Single service articles (cup lids) should be stored off the floor in the stock room. Place boxes of lids on a shelf to elevate off the floor.

VIOLATION #3

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-501.11- GOOD REPAIR (REPEAT)- Walk-in refrigerator gasket and needs fixed downstairs

CORRECTION NEEDED:

Replace or repair the gasket for the walk-in refrigerator in the downstairs kitchen.

VIOLATION #4

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED:

VIOLATION #5

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED: