

WVU ENVIRONMENTAL HEALTH AND SAFETY DINING HALL AUDIT REPORT

DINING HALL LOCATION:

Summit Café

INSPECTION TYPE:

Routine

DATE OF INSPECTION:

3/28/23

NUMBER OF VIOLATIONS:

Priority: 1

Priority Foundation: 0

Core: 2

Total: 3

VIOLATION #1

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

4-602.13 - NONFOOD CONTACT SURFACES - The milk dispensing unit has milk residue on the inside that needs cleaned.

CORRECTION NEEDED:

Wash and sanitize the inside of the milk dispensing unit.

VIOLATION #2

Criticality: Priority

Corrected During Visit? Yes No

OBSERVATION:

5-203.14 - BACKFLOW PREVENTION DEVICE - The mop sink in the storage room does not have a side kick back flow preventer installed.

CORRECTION NEEDED:

Install a side kick valve on the mop sink faucet or make sure the water is turned off after every use. The chemical dispensing unit cannot be directly connected to the faucet with an atmospheric vacuum breaker and the water

VIOLATION #3

Criticality: Core

Corrected During Visit? Yes No

OBSERVATION:

6-501.12 - CLEANING, FREQUENCY - The floor in various areas has visible food debris and needs cleaned.

CORRECTION NEEDED:

Clean the kitchen floor as often as needed to keep it clean.

VIOLATION #4

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED:

VIOLATION #5

Criticality:

Corrected During Visit? Yes No

OBSERVATION:

CORRECTION NEEDED: