

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **DXpress**

Date of Inspection: 10.14.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
1570	Non Critical Violation: Door gaskets needs repaired	Work order placed. Must be repaired within 10 days.	10.14.15	Kelvin Bergsten

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **East Side Deli - D2**

Date of Inspection: 10.14.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
820	Critical Violation: potential Hazardous food was out of temperature	Food was found out of temperature. Door was left open and closed to bring temperature back down. Product was discarded.	10.14.15	Gabe Petry
470	Non Critical Violation: Pan on pan storage was observed.	Executive chef will provide training session on proper storage of food pans. Corrected during inspection	10.14.15	Randy VanDyke

Training Plan:

Executive Chef will provide training on pan on pan storage by 10/23/15

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Gauchos - D2**

Date of Inspection: 10.14.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
820	Critical Violation: improper temperatures of potentially hazardous food	Cooler was not being used due to shop closing and outside temperature read 36 while inside temperature was 50 degrees. Product was discarded and work order put in.	12.14.15	Kelvin Bergsten

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Kitchen - D2**

Date of Inspection: 10.14.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
470	Non Critical Violation: Biscuits in walk in freezer left unwrapped.	Corrected during inspection, product covered.	10.12.15	Kelvin Bergsten
1060	Non Critical Violation: Aluminum foil was put on side of grill.	Executive Chef will train staff so grill side free from foil or any other not easily cleanable material.	10.12.15	Randy VanDyke
1570	Non Critical Violation: Door gasket on warmer in disrepair	Work order for door has been perviously sent and door has been repaired.	10.13.15	Randy VanDyke

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **La Patisserie - D2**

Date of Inspection: 10.14.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
850	Critical Violation: potential Hazardous food was out of temperature	This area will be corrected by using time holding as a control. Operations manager will write procedure and add to existing one for waffle batter to cover these items.	10.14.15	Gabe Petry

Training Plan: Operations manager will write a procedure to have approved by Dietician and seek approval from health department. Must be completed by 10/30/15.

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Pan Asia - D2**

Date of Inspection: 10.14.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
4070	Non Critical Violation: Food Pan on pan were stored in cooler	Executive chef will provide training session on proper storage of food pans. Corrected during inspection	10.14.15	Randy VanDyke

Training Plan:

Executive Chef will provide taining on pan on pan storage by 10/23/15.

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Mangia - D2**

Date of Inspection: 10.14.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Olives - D2**

Date of Inspection: 10.14.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Salsas - D2**

Date of Inspection: 10.14.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Dishwash - D2**

Date of Inspection: 10.14.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Deet's Place**

Date of Inspection: 10.14.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
1770	Non Critical Violation: food contact surface soiled	Corrected during health inspection. Ice scoop hold has removable screws put in so holder could be easily removed and cleaned daily.	10.14.15	Leann Cook
3045	Non Critical Violation: employee hand washing signage not present at hand washing sink.	Corrected during inspection.	10.14.15	Leann Cook

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Dunkin Donuts**

Date of Inspection: N/A

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Blue Ridge BBQ - Hokie Grill**

Date of Inspection: N/A

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Chick-fil-A - Hokie Grill**

Date of Inspection: N/A

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Pizza Hut - Hokie Grill**

Date of Inspection: N/A

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Bowl Dynasty - Owens**

Date of
Inspection: 11/10/15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
0820 A 1	Critical: Chicken hot holding at improper temperatures. Hot held PHF at 135°F.	Corrected During Inspection: Chicken was immediately discarded. Employees will be trained to not overproduce chicken during slow business times.	11/11/2015	John Scherer
1800	Non-Critical: The nonfood surface of the clipboard had accumulations of grime and debris and possibly rust.	Plastic clip boards have been ordered for all shops to replace any wooden/metal clip boards.	11/11/2015	Lauren Snelson

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Carvery - Owens**

Date of
Inspection: 11/10/15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training
Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Farms and Fields - Owens**

Date of
Inspection: 11/10/15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training
Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Flips - Owens**

Date of Inspection: 11/10/15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
2000(A) (B) (D)	Non-Critical: Jell bowls were observed stored unprotected in the freezer.	Corrected During Inspection: Jell bowls removed and cleaned. Training will be done with all employees on proper storage of jell bowls.	11/11/2015	Andrew Mills

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Frank's Deli - Owens**

Date of Inspection: 11/10/15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
0380	Critical: Package integrity, pan stacked inside of pan.	Corrected during inspection: Pans were immediately moved. Employees will be trained on proper storage procedures of line pans.	11/11/2015	Tony Riley

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Freshens Yogurt - Owens**

Date of Inspection: 11/10/2015

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
1770 A	Critical: Pan used as storage shelving in reach in cooler.	Corrected During Inspection: Pans were immediately removed and replaced with clean pans. Employees will be trained to change out pans daily. This will be added to the daily cleaning list.	11/11/2015	Nona Gabbert

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **La Cantina - Owens**

Date of Inspection: 11/10/2015

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Lotsa Pasta - Owens**

Date of Inspection: 11/10/2015

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Owens Kitchen - Owens**

Date of Inspection: 11/6/15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
1190- Temperat ure Measuring Devices- Ambient Air and Water	Non-Critical- The ambient temperature measuring device located in the hot box 0022 is not accurate.	Work order request #101652 placed to repair/replace thermometer.	11-10-15	John Scherer
2930- Outer Openings Protected	Non-Critical- (Corrected During Inspection): Outer opening of the food establishment is not protected against entry of insects and rodents. Interior set of doors left open when deliver is not occurring.	Work order request #101718 placed to discuss self closing door options for interior doors. New signs stating the doors must remain closed at all time deliveries are not occurring in a more highly visible format will be placed on the doors.	11-11-15	John Scherer/Lauren Snelson

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Philly City - Owens**

Date of Inspection: 11/10/2015

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Sweet Temptations - Owens**

Date of Inspection: 11/10/2015

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **The Garden - Owens**

Date of Inspection: 11/10/15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
1380	Non-critical: The pressure gauge for the high temperature final rinse warewash machine is broken.	Work order # 101728 placed requesting replacement of pressure gauge.	11/11/2015	Lauren Snelson
1800	Non-critical: The nonfood contact surface of the dish carts has accumulations of grime and debris.	Carts will be cleaned immediately and a cleaning schedule will be made.	11/11/2015	Tony Riley

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Personal Touch Catering Kitchen**

Date of Inspection: 11/10/2015

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
1770-C	Observed accumulations of dust, dirt, food residue or other debris on the following non-food contact surfaces: outdoor grills stored in basement in soiled condition.	Maintain non-food-contact surfaces of equipment clean. Do not store soiled equipment in building. Store equipment used intermittently in a clean state.	11/12/2015	Whitney Sarver-Engstrom
1960	Clean equipment and utensils were observed drying on cloth air-dried after cleaning and chemical sanitization	Corrected during inspection. Items must be allowed to drain and air-dry before being stacked or stored.	11/12/2015	Whitney Sarver-Engstrom
2930	Outer opening of the food establishment is not protected against entry of insects and rodents in basement.	Install door sweep	11/12/2015	Whitney Sarver-Engstrom

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Au Bon Pain - Café**

Date of Inspection: N/A

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Au Bon Pain Kiosk**

Date of Inspection: N/A

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Au Bon Pain GLC**

Date of Inspection: N/A

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Au Bon Pain Goodwin Hall**

Date of Inspection: N/A

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Burger '37**

Date of Inspection: N/A

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **1872 Fire Grill - Turner Place**

Date of Inspection: 10.15.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Atomic Pizza - Turner Place**

Date of Inspection: 10.15.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Bruegger's Bagels - Turner Place**

Date of Inspection: 10.15.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
550	In-Use Utensils improperly stored between use	Ensure that the sanitized water (200 ppm) that we use for towels is correct. Ensure that we change towels each hour.	10/19/2015	Jamie Parnell

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Jamba Juice - Turner Place**

Date of Inspection: 10.15.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Dolce Café - Turner Place**

Date of Inspection: 10.15.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
640	single service cup used as an ice scoop	Corrected during inspection - train staff on proper techniques of using ice scoop to obtain ice for making drinks	10/15/2015	Alisha Barker

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Soup Garden/Origami - Turner Place**

Date of Inspection: 10.15.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
380	wrapped food container stored inside a second wrapped food container	Corrected during inspection - Containers will be staggered and turned different ways and/or a sheet pan will be placed in between each container	10/15/2015	Alisha Barker/ Thai Huynh
790	Improper methods used to thaw shrimp, under running water at 53 degrees	Corrected during inspection - Shrimp was being thawed under running water as part of the cooking process. It was immediately panned up, stored in the cooler, and cooked to order when needed.	10/15/2015	Alisha Barker/ Thai Huynh

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Q'Doba - Turner Place**

Date of Inspection: 10.15.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
140	Improper hand washing procedures in the shop.	We have ordered new pumps for the sink soap dispensers and have temporary soap dispensers in the shop until they arrive.	10/20/2015	Jeff Hoagland

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Kitchen - Turner Place**

Date of Inspection: 10.15.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Dish/Stock Room - Turner Place**

Date of Inspection: 10.15.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
2930	Loading dock receiving doors are open when nothing is coming in or going out	Please make sure that the doors are only open when receiving trucks or when product or equipment is being moved in or out of the building.	10/19/2015	Tom Fong

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Vet Med Café**

Date of Inspection: 10.8.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
820	Critical Violation: Cooked vegetables on bread 69 degrees	Product will be sent to VMC to be baked off and then product will be held on approved time control method.	10.09.15	Gabe Petry

Training Plan: Operations Manager will write and have approved time hold as control method for serving bread with vegetables. Must be completed by 10/26/15. Stop serving until procedure is approved and implemented.

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Southgate Bakery**

Date of Inspection: 10.12.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Southgate Pre-Prep**

Date of Inspection: 10.12.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
1960	Food containers were found stacked while wet after cleaning and chemical sanitation	Corrected During Inspection: Documented training session scheduled for all Pre-Prep staff. Management to ensure that employees permit all food containers to properly air dry before being stacked on the shelves.	10/12/2015	Michael Corbin

Training Plan: Documented training session will be conducted to ensure compliance with proper air drying of food containers.

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Southgate Warehouse**

Date of Inspection: 10.12.15

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Bistro - West End Market**

Date of Inspection: 11/4/2015

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Fighting Gobbler - West End Market**

Date of Inspection: 11/4/2015

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **J.P.'s Chop Shop - West End Market**

Date of Inspection: 11/4/2015

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Leaf & Ladle - West End Market**

Date of Inspection: 11/4/2015

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
	No Violations			

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Wired - West End Market**

Date of Inspection: 11/4/2015

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
1800	The nonfood contact surface of the door gaskets in RIC 0828 has accumulations of grime and debris. MOLD	Inform and instruct the Food Production Supervisor to ensure cleanliness and maintenance of all equipment, including cooler door gaskets. The door gasket needs to be cleaned within 24 hours.	11/4/2015	Katey Carr

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Wrap World & Cutting Edge - WEM**

Date of Inspection: 11/4/2015

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
3180	Floors behind steamers noted in need of cleaning.	Inform and instruct all personnel on the importance of cleaning walls, floors and ceilings on a regular basis. Special attention should be paid to cleaning behind the steamer and flat top grill. This area needs to be cleaned within 48 hours.	11/4/2015	Katey Carr

Training Plan:

VIRGINIA TECH DINING SERVICES

ACTION PLAN/TRAINING RESPONSE FORM

Est. Name: **Kitchen - West End Market**

Date of Inspection: 11/4/2015

In response to the recent sanitation inspection of the facility identified above, the following action plan has been developed:

Code Section	Violation/Comment	Corrective Action	Date	Management Responsible
1770B	Observed accumulations of encrusted grease deposits or other soil on the following food contact surfaces: Pans of bacon stored on top of soiled oven.	Inform and instruct First Cooks and kitchen staff on daily cleaning of the tops of the oven. This area needs to be cleaned within 24 hours.	11/4/2015	Mark Bratton

Training Plan: