

Food Establishment Inspection Report

Suffolk County Department of Health Services
 360 Yaphank Avenue Suite 2A
 Yaphank, NY 11980
 631-852-5999
 www.suffolkcountyny.gov/health



Date: 05/31/2022

Establishment Name HALF HOLLOW HIGH SCHOOL	Establishment Address 50 VANDERBILT PKWY	City/State HUNTINGTON STATION, NY	Zip Code 11746	Telephone
Facility ID # FA0001759	Permit Holder HALF HOLLOW HILLS CSD	Purpose of Inspection Premise/Facility Inspection	Result of Inspection Follow-up Action Required	
Owner HALF HOLLOW HILLS CSD	Owner Address 525 HALF HOLLOW RD, HUNTINGTON STATION NY 11746	Permit Restrictions S	Capacity 360 seats	

IN = In Compliance OUT = Out of Compliance N/A = Not Applicable N/O = Not Observed COS = Corrected On Site R = Repeat Violation NOC = Number of Occurrences

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

SUPERVISION		COMPLY BY DATE
1	01 - PERSON IN CHARGE PRESENT, EMPLOYEES TRAINED, DEMONSTRATES KNOWLEDGE <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC	
EMPLOYEE HEALTH		COMPLY BY DATE
2	02 - MANAGEMENT, RESPONSIBILITY, REPORTING <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC	
3	03 - PROPER USE OF EXCLUSION AND RESTRICTION OF ILL FOOD WORKERS <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC	
GOOD HYGIENIC PRACTICES		COMPLY BY DATE
4	04 - PROPER EATING, DRINKING, TASTING, TOBACCO USE <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC	
PREVENTING CONTAMINATION BY HANDS		COMPLY BY DATE
5	05 - NO BARE HAND CONTACT WITH READY-TO-EAT FOODS <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC	
6	06 - PROPER HANDWASHING <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC	
APPROVED SOURCE		COMPLY BY DATE
7	07 - FOOD OBTAINED FROM APPROVED SOURCE <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC	
8	08 - FOOD RECEIVED AT PROPER TEMPERATURES <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC	
9	09 - FOOD IN GOOD CONDITION, SAFE, UNADULTERATED <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC	
10	10 - REQUIRED RECORDS AVAILABLE - SHELLFISH TAGS, PARASITE DESTRUCTION <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC	
PROTECTION FROM CONTAMINATION		COMPLY BY DATE
11	11 - FOOD SEPARATED AND PROTECTED <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC	
12	12 - FOOD CONTACT SURFACES - CLEANED AND SANITIZED <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC	
13	13 - PROPER DISPOSITION OF RETURNED, PREVIOUSLY SERVED AND UNSAFE FOOD <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC	
TCS FOOD TEMPERATURE/TIME		COMPLY BY DATE
14	14 - PROPER COOKING TIME AND TEMPERATURES, STEM THERMOMETER AVAILABLE AND USED <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC	
15	15 - PROPER REHEATING PROCEDURES FOR HOT HOLDING <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC	
16	16 - PROPER COOLING TIME AND TEMPERATURES <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC	

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

TCS FOOD TEMPERATURE/TIME

COMPLY BY DATE

17	17 - PROPER HOT AND COLD HOLDING TEMPERATURES		
	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input checked="" type="checkbox"/> NOC 1		05/31/2022

Violation Comments:

760-1332.3 - Temperature-controlled for safety food, except as otherwise provided in this article, shall be received and maintained at or below 41 degrees Fahrenheit (5 degrees Celsius), or at or above 140 degrees Fahrenheit (60 degrees Celsius), except during necessary periods of preparation. (a) Roast beef cooked to 130 degrees Fahrenheit can be held at 130 degrees Fahrenheit (instead of 140 degrees Fahrenheit) on the day cooked. (b) Cooked and refrigerated food that is prepared for immediate service in response to an individual consumer order, such as a roast beef sandwich au jus, may be served at any temperature.

1) INSERTS OF PACKAGED TURKEY SANDWICHES, AND SHREDDED LETTUCE WAS/WERE FOUND IN THE SERVICE LINE REFRIGERATED WELL AT A TEMPERATURE(S) OF 60.4, 63.2 DEGREES F, AND HAD BEEN STORED AT AN IMPROPER TEMPERATURE FOR 30 MINUTES.

CORRECTIVE ACTION : MOVED TO FORCED AIR REFRIGERATION

18	18 - PROPER DATE MARKING PROCEDURES USED		
	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC		
19	19 - TIME AS A PUBLIC HEALTH CONTROL - PROCEDURES AND RECORDS		
	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC		

CONSUMER ADVISORY

COMPLY BY DATE

20	20 - CONSUMER ADVISORY PROVIDED FOR RAW AND UNDERCOOKED FOODS		
	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC		

HIGHLY SUSCEPTIBLE POPULATIONS

COMPLY BY DATE

21	21 - PASTEURIZED FOODS USED, PROHIBITED FOODS NOT OFFERED		
	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC		

CHEMICAL

COMPLY BY DATE

22	22 - FOOD ADDITIVES - APPROVED AND PROPERLY USED		
	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC		
23	23 - CHEMICALS AND TOXIC MATERIALS STORED AND USED PROPERLY		
	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC		
24	24 - PERSONAL MEDICATIONS PROPERLY STORED		
	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC		

CONFORMANCE WITH APPROVED PROCEDURES

COMPLY BY DATE

25	25 - COMPLIANCE WITH VARIANCE PROCEDURES		
	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC		

ADDITIONAL IMMINENT HEALTH HAZARDS THAT MAY CONTRIBUTE TO FOODBORNE ILLNESS

COMPLY BY DATE

26	26 - RUNNING WATER PROVIDED WHERE REQUIRED		
	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC		
27	27 - SEWAGE AND WASTEWATER PROPERLY DISPOSED		
	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC		

SAFE FOOD, WATER AND ICE

COMPLY BY DATE

28	28 - WATER AND ICE FROM APPROVED SOURCES, PROTECTED		
	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC		

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GOOD RETAIL PRACTICES

UTENSILS, EQUIPMENT, WAREWASHING

COMPLY BY DATE

43	43 - NON-FOOD CONTACT SURFACES CLEAN, MAINTAINED, IN GOOD REPAIR <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input checked="" type="checkbox"/> NOC 1	06/14/2022
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Violation Comments:

760-1345.1 - Equipment and utensils shall be so designed and of such material and workmanship as to be smooth, easily cleanable, and durable, and shall be in good repair or shall be discarded; and the food contact surfaces of such equipment and utensils shall, in addition, be easily accessible for cleaning, nontoxic, corrosion resistant, relatively nonabsorbent and shall conform to approved design and construction standards.

1) THE WALK-IN REFRIGERATOR DOOR GASKET WAS NOTED IN DISREPAIR/TORN.

PHYSICAL FACILITIES

COMPLY BY DATE

45	45 - HOT AND COLD WATER AVAILABLE, ADEQUATE PRESSURE <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input checked="" type="checkbox"/> NOC 1	06/14/2022
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Violation Comments:

760-1346.13.b - Each compartment of such sinks shall be supplied with potable hot and cold running water. The temperature of hot water shall be a minimum of 140 degrees Fahrenheit.

1) THE MAXIMUM WATER TEMPERATURE AT THE 3-COMPARTMENT SINK MEASURED 132.0 DEGREES F.

48	48 - GARBAGE AND REFUSE PROPERLY DISPOSED, FACILITIES MAINTAINED <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input checked="" type="checkbox"/> NOC 1	06/14/2022
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Violation Comments:

760-1355.1 - All garbage and refuse containing food wastes shall, prior to disposal, be kept in durable, leakproof, nonabsorbent containers or compactors which shall be kept covered with tight fitting lids when filled or stored, or not in continuous use. Drains in receptacles and waste handling units for garbage and refuse shall have drain plugs in place. Rooms, enclosures, areas and containers, including dumpsters and other commercial containers shall be properly constructed and adequate in size for the storage of all food waste, refuse, recyclables and returnables accumulating on the premises, and shall be located separately from food, equipment, utensils, linens, and single service and single-use articles, and so that a public health hazard or nuisance is not created..

1) THE GARBAGE DUMPSTER WAS OPEN AND UNCOVERED, AND WAS NOT IN CONTINUOUS USE AT THE TIME OF INSPECTION.

Overall Inspection Comments:

HELMY BADR, SAN ID# 840

Suffolk County Department of Health Services

Food Control Unit

360 Yaphank Avenue, Suite 2A

Yaphank, NY 11980

Phone: (631) 852-5848

Fax: (631) 852-5871

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FOOD ESTABLISHMENTS ARE OBLIGATED TO OPERATE THEIR FACILITIES IN COMPLIANCE WITH ALL COVID-19 BUSINESS RE-OPENING ACTIVITY AND OPERATIONS GUIDANCE ISSUED BY THE STATE OF NEW YORK AND SUFFOLK COUNTY.

Inspection results are available online at <https://eco.suffolkcountyny.gov/#/pa1/search>

Risk Factors cited in consecutive inspections may result in enforcement action, including a possible hearing and fine.

THE FOOD MANAGER'S COURSE IS AVAILABLE ONLINE IN ENGLISH, SPANISH AND CHINESE!

To register for the Food Manager's course, please visit <https://apps2.suffolkcountyny.gov/Health/FdOnline/default.aspx>. Suffolk County FMC App and SIRF self-inspection app for mobile devices are available for download from Google Play and the Apple Store.

All food service establishment operators are required to post the following advisory on all menus (including website menus) and menu boards located inside or outside of the establishment: "Before placing your order, please inform your server if a person in your party has a food allergy". College, public and private school food operations are exempt.

Effective Jan. 1, 2020 all drinking straws and stirrers must be provided in food establishments by consumer request only, and must be made of biodegradable (non-plastic) material. Plastic drinking straws and stirrers may continue to be provided by request to consumers with a disability or medical condition. Additionally, Polystyrene (Styrofoam) may no longer be used. Effective July 1, 2021 the use of latex products is prohibited in all food establishments. Further information at <https://suffolkcountyny.gov/Departments/Health-Services/Public-Health-Protection/Plastics-and-Latex-Laws>

Suffolk County Local Law 29-2009 amended Chapter 437 (now Chapter 754) of the Suffolk County Code to prohibit "heating or ignition of an e-cigarette which creates a vapor" in all public places. The use of "E-CIGARETTES" IN ALL ESTABLISHMENTS WITH A SUFFOLK COUNTY FOOD PERMIT IS PROHIBITED, SUBJECT TO ALL PROVISIONS OF THE NY STATE CLEAN INDOOR AIR ACT AND SUFFOLK COUNTY LOCAL LAW.

EMPLOYEE SICK POLICY WAS DISCUSSED DURING THE INSPECTION:

Person in charge was reminded that all sick employees MUST be excluded from food service. No sick employee is permitted to return to work until they have been symptom-free for at least 24 hours; certain illnesses require that employees are tested prior to returning to work, even if symptom-free, or require further Department approval. Contact the Bureau of Public Health Protection for details. A log must be kept on-site documenting the exclusion of ill employees.

Schools:

TODAYS INSPECTION WAS LIMITED TO THE KITCHEN, SERVING LINES, STORAGE AREAS, WAREWASHING AREA, AND CAFETERIA. FOOD SERVICE BEYOND THESE AREAS WERE NOT INSPECTED AND ARE NOT "COVERED" UNDER THE FOOD SERVICE PERMIT ISSUED BY THIS AGENCY. FOOD SERVICE SUCH AS BUT NOT LIMITED TO OUTDOOR BBQS, SPORT FIELD CONCESSIONS, CLUBS LIKE DECA OR SWIM CLUBS, SCHOOL STORES AND FUND RAISING EVENTS THAT INVOLVE FOOD SERVICE MAY REQUIRE A SEPARATE PERMIT OR TEMPORARY EVENT PERMIT. CONTACT THIS DEPARTMENT OR VISIT THE COUNTY WEBSITE FOR APPLICATIONS/QUESTIONS. OPERATING WITHOUT A PERMIT IS SUBJECT TO LEGAL ACTION.

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Signatures

 Helmy Badr

Helmy.Badr@suffolkcountyny.gov

"The items noted above are violations of applicable laws, rules and regulations found during an inspection of the operation of the facilities in this establishment which must be corrected as indicated. Failure to comply may result in the initiation of legal action against this establishment as provided for in Articles 2 and 13 of the Suffolk County Sanitary Code including a hearing, possible suspension of your food operation, and/or the publication of the violation and fines."



STEVEN BELLONE
 SUFFOLK COUNTY EXECUTIVE

GREGSON H. PIGOTT, MD, MPH
 COMMISSIONER

SUFFOLK COUNTY
 DEPARTMENT OF HEALTH SERVICES