

# 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: 01/30/2023

<b>Establishment Name</b> CANDLEWOOD MIDDLE	<b>Establishment Address</b> 1200 CARLLS STRAIGHT PATH	<b>City/State</b> HUNTINGTON STATION, NY	<b>Zip Code</b> 11746	<b>Telephone</b>
<b>Facility ID #</b> FA0001761	<b>Permit Holder</b> HALF HOLLOW HILLS CSD	<b>Purpose of Inspection</b> Premise/Facility Inspection	<b>Result of Inspection</b> Follow-up Action Required	
<b>Owner</b> HALF HOLLOW HILLS CSD	<b>Owner Address</b> 525 HALF HOLLOW RD, HUNTINGTON STATION NY 11746	<b>Permit Restrictions</b> S	<b>Capacity</b> 336 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	01/30/2023
	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input checked="" type="checkbox"/> NOC 1	
<b>Violation Comments:</b>		
760-1354.1 - Adequate hand washing facilities must be provided in or immediately adjacent to toilet rooms and in food preparation areas and food service areas, used only for hand washing, and located as to permit convenient and expeditious use. These must be kept clean and equipped with hot and cold running water dispensed with a mixing faucet at a temperature of at least 100oF (38oC), hand cleansing liquid or powdered soap in suitable dispensers, and approved sanitary towels or other approved hand drying devices.		
1) THE HAND SINK AT SERVICE LINE 1 WAS OBSTRUCTED FOR USE BY A CONTAINER STORED DIRECTLY INSIDE THE BASIN.		
CORRECTIVE ACTION : REMOVED		
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	

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## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

### PROTECTION FROM CONTAMINATION

COMPLY BY DATE

12	12 - FOOD CONTACT SURFACES - CLEANED AND SANITIZED		01/30/2023
	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> COS <input type="checkbox"/> R <input checked="" type="checkbox"/> NOC 1		

**Violation Comments:**

760-1346.3.a - Kitchenware and food contact surfaces of equipment, including food temperature measuring devices, exclusive of cooking surfaces of equipment, used in the preparation or serving of food or drinks and all food storage utensils, shall be thoroughly cleaned and sanitized after each use, and following any interruption of operations during which contamination of the food contact surfaces is likely to have occurred.

1) THE TABLE MOUNTED CAN OPENER WAS/WERE NOTED WITH ACCUMULATED GRIME ON THE BLADE SURFACES.

CORRECTIVE ACTION : TO BE CLEANED

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 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		
17	17 - PROPER HOT AND COLD HOLDING TEMPERATURES		01/30/2023
	<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		

**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) PACKAGED SLICED CHICKEN SANDWICHES WAS/WERE FOUND IN THE REFRIGERATED WELLS AT BOTH SERVICE LINES AND BOTH REACH-IN REFRIGERATORS AT BOTH SERVICE LINES AT A TEMPERATURE(S) OF 47.2-50.1 DEGREES F, AND HAD BEEN STORED AT AN IMPROPER TEMPERATURE FOR LESS THAN 1 HOUR.

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

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## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

### HIGHLY SUSCEPTIBLE POPULATIONS

COMPLY BY DATE

21    21 - PASTEURIZED FOODS USED, PROHIBITED FOODS NOT OFFERED

IN     OUT     N/A     COS     R     NOC

### CHEMICAL

COMPLY BY DATE

22    22 - FOOD ADDITIVES - APPROVED AND PROPERLY USED

IN     OUT     N/A     COS     R     NOC

23    23 - CHEMICALS AND TOXIC MATERIALS STORED AND USED PROPERLY

IN     OUT     N/A     COS     R     NOC 1

01/30/2023

**Violation Comments:**

760-1337.3 - Containers of poisonous and toxic materials used for cleaning and sanitizing shall be prominently and distinctively marked or labeled for easy identification as to contents. A container previously used to store poisonous or toxic materials may not be used to store, transport, or dispense food. a. Working containers used for storing such materials taken from bulk supplies shall be clearly and individually identified with the common name of the material.

1) A/AN SPRAY BOTTLE CONTAINING UNKNOWN LIQUID WAS/WERE UNLABELED AS TO THE CONTENTS IN THE CHEMICAL STORAGE CLOSET.

CORRECTIVE ACTION : VOLUNTARILY DISCARDED

24    24 - PERSONAL MEDICATIONS PROPERLY STORED

IN     OUT     N/A     N/O     COS     R     NOC

### CONFORMANCE WITH APPROVED PROCEDURES

COMPLY BY DATE

25    25 - COMPLIANCE WITH VARIANCE PROCEDURES

IN     OUT     N/A     COS     R     NOC

### ADDITIONAL IMMINENT HEALTH HAZARDS THAT MAY CONTRIBUTE TO FOODBORNE ILLNESS

COMPLY BY DATE

26    26 - RUNNING WATER PROVIDED WHERE REQUIRED

IN     OUT     COS     R     NOC

27    27 - SEWAGE AND WASTEWATER PROPERLY DISPOSED

IN     OUT     COS     R     NOC

### SAFE FOOD, WATER AND ICE

COMPLY BY DATE

28    28 - WATER AND ICE FROM APPROVED SOURCES, PROTECTED

IN     OUT     N/O     COS     R     NOC

### GOOD RETAIL PRACTICES

#### UTENSILS, EQUIPMENT, WAREWASHING

COMPLY BY DATE

42    42 - SINGLE USE, SINGLE SERVICE ARTICLES

IN     OUT     N/A     N/O     COS     R     NOC 1

02/13/2023

**Violation Comments:**

760-1346.14.k.2 - Such articles shall be handled and dispensed in such a manner as to prevent contamination of surfaces which may come into contact with food or with the mouth of the user.

1) SINGLE-SERVICE FORKS WAS/WERE STORED SERVICE LINE 2 WITH THE FOOD/MOUTH CONTACT SURFACES FACING UPWARDS/OUTWARDS, SUBJECTING THEM TO CONTAMINATION.

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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	02/13/2023
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**Violation Comments:**

760-1346.6 - Non-food contact surfaces of equipment shall be cleaned at such intervals as to be free of accumulations of dust, dirt, food particles, and other debris.

1) CONDENSER WERE COVERED WITH ACCUMULATED DUST/GRIME IN THE WALK-IN REFRIGERATOR.

### PHYSICAL FACILITIES

**COMPLY BY DATE**

46	46 - PLUMBING MAINTAINED, PROPER BACKFLOW DEVICES <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	02/13/2023
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**Violation Comments:**

760-1352.1.b - Plumbing shall be so sized, installed, and maintained as to carry adequate quantities of water to required locations throughout the establishment; as to prevent contamination of the water supply; as to properly convey sewage and liquid wastes from the establishment to the sewer, or sewage disposal system; and so that it does not constitute an actual or potential source of contamination of food, equipment or utensils or create an insanitary condition or nuisance. Liquid waste drain lines may not pass through food storage equipment, including ice machines or ice storage bins. (1) Plumbing fixtures such as hand washing sinks, toilets and urinals shall be cleaned as often as necessary to keep them clean. (2) A water filter, screen, and other water conditioning device installed on water lines shall be designed and located to facilitate disassembly for periodic service and cleaning. A water filter element shall be of the replaceable type. (3) A device such as a water treatment device or backflow preventer shall be located so that it may be readily serviced and maintained, and scheduled for inspection and service, in accordance with manufacturer's instructions and as necessary to prevent device failure based on local water conditions, and records demonstrating inspection and service shall be maintained by the person in charge.

1) THE FAUCET BODY AT THE 2 COMPARTMENT SINK WAS NOTED IN POOR CONDITION IN THAT THE WATER SUPPLY DID NOT SHUT OFF WHEN FAUCET HANDLES WERE NOTED IN THE CLOSED POSITION.

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	02/13/2023
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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.

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## GOOD RETAIL PRACTICES

### PHYSICAL FACILITIES

**COMPLY BY DATE**

50	50 - PHYSICAL FACILITIES CONSTRUCTED AND PROPERLY MAINTAINED, CLEANING METHODS/STORAGE <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	02/13/2023
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**Violation Comments:**

760-1360.1 - All floors, walls and ceilings in food establishments, including doors, windows, skylights and similar closures and attached equipment such as light fixtures, vent covers, wall mounted fans and decorative materials, shall be kept clean and in good repair. All wall and floor junctures shall be coved and closed to no larger than 1/32 inch (1 mm). Studs, joints and rafters and metal framework shall not be left exposed in food preparation or utensil washing areas, except as permitted by the department in temporary food establishments. If left exposed in other parts of the establishment, they shall be finished as to provide an easily cleanable surface. Perimeter walls and roofs of a food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.

1) THE FLOORS BELOW EQUIPMENT IN THE WALK-IN REFRIGERATOR/FREEZER WERE NOTED WITH AN ACCUMULATION OF GRIME/FILTH.

**Overall Inspection Comments:**

THERMOMETER/THERMOCOUPLE ID #840  
 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

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.

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**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.

**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