

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: 03/08/2023

Establishment Name WEST HOLLOW MIDDLE	Establishment Address 250 OLD EAST NECK RD	City/State MELVILLE, NY	Zip Code 11747	Telephone
Facility ID # FA0001762	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 0 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 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	03/08/2023

Violation Comments:

760-1341.1.h - The consumption of food and drink by service food establishment employees shall be restricted to dining areas or other designated areas acceptable to the Commissioner. (1) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, and exposed food, clean equipment, utensils and linens, and unwrapped single service and single-use articles.

1) A/AN FEMALE EMPLOYEE WAS/WERE OBSERVED EATING ON THE PREP TABLE IN THE KITCHEN AREA.

CORRECTIVE ACTION : MOVED TO STAFF EATING TABLE

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

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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 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	
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	
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	03/08/2023

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) TRAY OF COOKED BROCCOLI WAS/WERE FOUND IN THE MAIN SERVICE LINE STEAM TABLE AT A TEMPERATURE(S) OF 120.3 DEGREES F, AND HAD BEEN STORED AT AN IMPROPER TEMPERATURE FOR 1 HOUR.

CORRECTIVE ACTION : REHEATED TO 165 DEGREES F

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	
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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	
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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	
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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	
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

ADDITIONAL IMMINENT HEALTH HAZARDS THAT MAY CONTRIBUTE TO FOODBORNE ILLNESS COMPLY BY DATE

27	27 - SEWAGE AND WASTEWATER PROPERLY DISPOSED		
	<input 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> COS <input type="checkbox"/> R <input type="checkbox"/> NOC		

GOOD RETAIL PRACTICES

UTENSILS, EQUIPMENT, WAREWASHING COMPLY BY DATE

41	41 - UTENSILS, EQUIPMENT AND LINENS		
	<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		03/22/2023

Violation Comments:

760-1346.14.j.4 - Utensils and equipment shall be air dried before being stored, or shall be stored in a self-draining position on suitably located hooks or racks. Utensils and equipment shall not be rinsed before air drying or use unless the rinse is applied directly from a mechanical warewashing machine that is properly maintained, and only after the utensils and equipment have been sanitized by the application of hot water or by the application of a chemical sanitizer solution whose label instructions call for rinsing off the sanitizer after it has been applied in a commercial warewashing machine. Stored utensils shall be covered or inverted. Facilities for the storage of flatware shall be provided and shall be designed and maintained to present the handle to the employee or consumer.

1) CLEAN INSERT PANS WAS/WERE "WET-NESTED" AT THE STORAGE SHELVING ACROSS FROM THE 3 COMPARTMENT SINK.

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 3		03/22/2023

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) LIQUID WAS NOTED TO BE LEAKING FROM THE HAND SINK DRAINLINE AT THE PREP TABLE ADJACENT TO THE WALK-IN REFRIGERATOR.

2) LIQUID WAS NOTED TO BE LEAKING FROM THE FOOD PREP SINK FAUCET BODY IN THE SIDE STORAGE AREA.

3) LIQUID WAS NOTED TO BE LEAKING FROM THE FAUCET BODY AT THE SANITIZER BASIN OF THE 3 COMPARTMENT SINK.

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

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 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.

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