Westchester County Department of Health
White Plains Central Office
11 Martine Avenue, 12th Floor
White Plains, NY 10606-
(914) 864-7330

Food Service Establishment Inspection Summary Report

Operation: IRVINGTON JR. & SR. H.S. / ARAMARK (ID: 497962)
Facility Name: IRVINGTON JR. & SR. H.S. / ARAMARK
Facility Code: 02-7732-B Facility Email: estrada-gloria@aramark.com
Facility Address: 40 North Broadway, Irvington, NY 10533

To the Attention of:

Robert Deitz
ARAMARK EDUCATIONAL SERVICES, LLC
Attn: Tax Dept.
5880 Nolensville Pike
Nashville, TN 37211
Email: moretto-thomas@aramark.com

Inspection

Date: April 7, 2026 10:50 AM
Inspector: Denis Mcdonnell (demd@westchestercountyny.gov)
Responsible Person: Gloria Estrada
Additional Email(s): gloria.estrada@irvingtonschools.org

Summary

Number of Public Health Hazards Found: 0
Number of Public Health Hazards NOT Corrected: 0
Number of Other Violations Found: 3

Certified Food Manager: Yes
A certified food manager is not applicable in all jurisdictions.

Reinspection is not Required

Each item found in violation is reported below along with the code requirement.

NO CRITICAL VIOLATIONS REPORTED

FOOD NOT PROTECTED IN GENERAL

ITEM # 8E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

Inspector Findings: Front area hot holding unit lacks visible thermometer.

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM #10B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings: Leak from condenser line of reach in freezer. no contamination noted at this time

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM #11A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

Inspector Findings: No method present to accurately test concentration of sanitizer, test strips expired.

Additional Information Collected During Inspection

Comments: All measured hot and cold holding temperatures adequate. Observed staff food handling procedures adequate. Extermination regular and adequate. Allergen trained staff and signage present. Single use law signage present. Violations to be corrected by next routine inspection.

Inspector: Denis Mcdonnell
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Received by: Gloria Estrada