

Food Service Establishment Inspection Summary Report

Operation: MAIN ST. SCHOOL/ IRVINGTON (ID: 1155895)
Facility Name: MAIN ST. SCHOOL/ IRVINGTON
Facility Code: 02-9325-A
Facility Address: 101 Main Street, Irvington, NY 10533

To the Attention of:

Robert Dietz
ARAMARK EDUCATIONAL FOOD SERVICES
2400 Market Street
Philadelphia, PA 19103
Email: NICKELSON-ERIC@ARAMARK.COM

Pre-op Inspection

Date: October 22, 2024 11:35 AM
Inspector: Wendy Ciallella (wac3@westchestercountyny.gov)
Responsible Person: Gloria Estrada
Additional Email(s): estrada-gloria@aramark.com;

Summary

Number of Public Health Hazards Found:	0	Certified Food Manager:	Yes
Number of Public Health Hazards NOT Corrected:	0	<i>A certified food manager is not applicable in all jurisdictions.</i>	
Number of Other Violations Found:	1		

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

All or parts of the item are violations.

Code Requirements: Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings: CLEAR PLASTIC SQUEEZE BOTTLES CONTAINING OILS/SALAD DRESSINGS NOT LABELED.

Additional Information Collected During Inspection

Comments: PRE-OPERATIONAL INSPECTION CONDUCTED AT THIS TIME.

FOOD IS BROUGHT IN FROM MAIN KITCHEN AT IRVINGTON HIGH SCHOOL. TEMPERATURE LOGS ARE IN USE.

PERMISSION TO OPERATE IS HEREBY GRANTED, PENDING COMPLIANCE WITH ALL APPLICABLE FEDERAL, STATE AND LOCAL RULES AND REGULATIONS.
LET THIS DOCUMENT SERVE AS THE TEMPORARY PERMIT WHILE THE APPLICATION IS BEING PROCESSED AND OFFICIAL PERMIT IS RECEIVED IN U.S. MAIL.

DISCUSSED THE FOLLOWING:

- FOOD ALLERGY LAW
- FOOD ALLERGEN LAW/POSTING /CERTIFIED STAFF
- RECYCLING LAW
- STYROFOAM BAN
- VIOLATIONS WHICH RESULT IN A TICKET
- WIPING CLOTH STORAGE
- PEST/RODENT PROTOCOL

THE OPERATOR AGREES TO THE FOLLOWING:

- RECEIVING APPROVAL PRIOR TO MAKING ANY CHANGES TO THE FACILITY.
- PROVIDE THE RENEWAL APPLICATION 60 DAYS OF PERMIT EXPIRATION.
- SICK WORKERS WILL BE SENT HOME/NOT ALLOWED TO COME IN.
- EMPLOY A LICENSED EXTERMINATOR FOR ROUTINE PEST CONTROL. NO SELF APPLICATION OF PESTICIDES.
- AN ADMINISTRATIVE SUMMONS CAN BE ISSUED FOR NOT COMPLYING WITH NY STATE OR WESTCHESTER COUNTY CODE.
- FACILITY WILL NOT BE OPERATED WHEN POTABLE WATER, SEWAGE REMOVAL OR ADEQUATE ELECTRICITY IS NOT PROVIDED.



Inspector: Wendy Ciallella (wac3@westchestercountyny.gov)



Received by: Gloria Estrada