WESTCHESTER COUNTY RESTAURANTS WITH HEALTH CODE VIOLATIONS IN DECEMBER 2024

1. BADAGEONI GEORGIAN KITCHEN
26-28 EAST MAIN STREET, MOUNT KISCO
5C Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).
14C Pesticide application not supervised by a certified applicator
14A Insects, rodents present
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
2C Cooked or prepared foods are subject to cross-contamination from raw foods.
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
8A 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)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8F Improper thawing procedures used

2. DEMETERS TAVERN
51 OLD WHITE PLAINS ROAD, TARRYTOWN
14C Pesticide application not supervised by a certified applicator
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

3. LA LANTERNA CAFE
23 GREY OAKS AVENUE, YONKERS
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11B Wiping cloths dirty, not stored properly in sanitizing solutions
8A 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)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

14A Insects, rodents present

4. METROPOLIS COUNTRY CLUB - MAIN DININ
289 DOBBS FERRY ROAD, WHITE PLAINS
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
14C Pesticide application not supervised by a certified applicator

5. NOLVI'S DELI & MARKET
25-27 DEPOT PLAZA, BEDFORD HILLS
8A 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)
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

6. BRIARCLIFF BAGELS & MORE
549 NORTH STATE ROAD, BRIARCLIFF MANOR
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

7. CASA RESTAURANT
8-10 NORTH CENTRAL AVENUE, HARTSDALE
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

8C Improper use and storage of clean, sanitized equipment and utensils
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

8. DUNKIN DONUTS / BASKIN ROBBINS
94 CROTON AVENUE, OSSINING
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8A 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)
9D Dressing rooms dirty, not provided, improperly located

9. MELIKE TURKISH CUISINE
121 MAIN STREET, OSSINING
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
11D Non food contact surfaces of equipment not clean
11B Wiping cloths dirty, not stored properly in sanitizing solutions
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

10. SCARDUZIO'S DELI + CATERING
97 MAIN STREET, OSSINING
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
11B Wiping cloths dirty, not stored properly in sanitizing solutions
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8A 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)
11D Non food contact surfaces of equipment not clean

11. SIEMAN'S MEDICAL DIAGNOSTICS / FLIK
511 BENEDICT AVENUE, TARRYTOWN
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

12. STARBUCKS COFFEE #2879
216 SOUTH HIGHLAND AVENUE, OSSINING
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not 12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
11B Wiping cloths dirty, not stored properly in sanitizing solutions

13. SUBWAY
190 SAW MILL RIVER ROAD, ELMSFORD
7G Commercially processed precooked potentially hazardous foods are not heated to
8A 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)
14C Pesticide application not supervised by a certified applicator

15. TEMPLE BETH ABRAHAM
25 LEROY AVENUE, TARRYTOWN
16 Miscellaneous, Economic Violation, Choking Poster, Training.
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

16. 19TH HOLE INDOOR GOLF, THE
240 SOUTH HIGHLAND AVENUE, OSSINING
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
8B In use food dispensing utensils improperly stored

8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
11B Wiping cloths dirty, not stored properly in sanitizing solutions

17. 512 BISTRO
512 NORTH STATE ROAD, BRIARCLIFF MANOR
8A 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)
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

18. LOS ABUELOS
197 SOUTH HIGHLAND AVENUE, BRIARCLIFF
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
8A 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)
11B Wiping cloths dirty, not stored properly in sanitizing solutions
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

19. NOLVI'S DELI & MARKET
25-27 DEPOT PLAZA, BEDFORD HILLS
5B Potentially hazardous foods are not cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.
5C Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).
8A 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)
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

20. AMERICAN LEGION POST
347 FLINT PARK, LARCHMONT
14C Pesticide application not supervised by a certified applicator

21. BRAVO-PERU - TAKEOUT
47 FERRIS AVENUE, WHITE PLAINS
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

22. CANTINA 914
525 NEPPERHAN AVENUE, YONKERS
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
16 Miscellaneous, Economic Violation, Choking Poster, Training.
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8A 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)

23. CANTINA RIDGE HILL
242 MARKET STREET, YONKERS
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
16 Miscellaneous, Economic Violation, Choking Poster, Training.
8A 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)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

24. CASA FUEGO
238 MARKET STREET, YONKERS
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
12A Hot, cold running water not provided, pressure inadequate
16 Miscellaneous, Economic Violation, Choking Poster, Training.
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

25. COCO CAFE @ AIRPORT
240 AIRPORT ROAD, WHITE PLAINS
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
11D Non food contact surfaces of equipment not clean
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
11B Wiping cloths dirty, not stored properly in sanitizing solutions

26. COPPER BEECH M.S. - KITCHEN A
ROUTE 132, SHRUB OAK
14A Insects, rodents present
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14A Insects, rodents present

27. FOUNDATION RX
1410 EAST MAIN STREET, SHRUB OAK
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

28. GAME DAY GRILLE
1927 COMMERCE STREET, YORKTOWN HEIGHTS
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
11D Non food contact surfaces of equipment not clean
8A 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)
3C Food workers do not use proper utensils to eliminate bare hand contact with cooked or prepared foods.

9D Dressing rooms dirty, not provided, improperly located
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
13B Garbage storage areas not properly constructed or maintained, creating a nuisance
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
8D Single service items reused, improperly stored, dispensed, not used when required

29. HOTEL NOMA
1 RADISSON PLAZA, NEW ROCHELLE
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11D Non food contact surfaces of equipment not clean

30. LAKELAND H.S.
1349 EAST MAIN STREET, SHRUB OAK
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
14A Insects, rodents present

31. LA TULIPE DESSERTS
455 LEXINGTON AVENUE, MOUNT KISCO
14A Insects, rodents present
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
14C Pesticide application not supervised by a certified applicator
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
11B Wiping cloths dirty, not stored properly in sanitizing solutions

8A 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)
16 Miscellaneous, Economic Violation, Choking Poster, Training.

32. MAIN STREET DELI
143 MAIN STREET, OSSINING
8A 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)
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
11B Wiping cloths dirty, not stored properly in sanitizing solutions
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
16 Miscellaneous, Economic Violation, Choking Poster, Training.
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
11D Non food contact surfaces of equipment not clean

33. MANSION ON BROADWAY
139 NORTH BROADWAY, NORTH WHITE PLAINS
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
8F Improper thawing procedures used
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
11B Wiping cloths dirty, not stored properly in sanitizing solutions
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

34. NEW YUMMY CHINA WOK
157 MAIN STREET, OSSINING
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
8A 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)
14A Insects, rodents present
11D Non food contact surfaces of equipment not clean
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

35. NOLVI'S DELI & MARKET
25-27 DEPOT PLAZA, BEDFORD HILLS

11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
6B Enough hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140 F.
8A 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)
5C Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).
2C Cooked or prepared foods are subject to cross-contamination from raw foods.
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

36. ORACOBESSA RESTAURANT AND LOUNGE
211 WEST 3RD STREET, MOUNT VERNON

8C Improper use and storage of clean, sanitized equipment and utensils
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
8A 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)
16 Miscellaneous, Economic Violation, Choking Poster, Training.
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
14C Pesticide application not supervised by a certified applicator

37. RON BLACKS BEER HALL
181 MAMARONECK AVENUE, WHITE PLAINS

11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
14A Insects, rodents present
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
8C Improper use and storage of clean, sanitized equipment and utensils
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

38. WILD FUSION
1922 EAST MAIN STREET, MOHEGAN LAKE
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

39. X SUSHI EXPRESS
1925 COMMERCE STREET, YORKTOWN HEIGHTS
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
8A 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)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
14C Pesticide application not supervised by a certified applicator
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
13B Garbage storage areas not properly constructed or maintained, creating a nuisance
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

40. EL DURAZNITO RESTAURANTE
40 SPRING STREET, OSSINING
11D Non food contact surfaces of equipment not clean
16 Miscellaneous, Economic Violation, Choking Poster, Training.
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
8A 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)
14A Insects, rodents present

41. EMMAS ALE HOUSE
68 GEDNEY WAY, WHITE PLAINS

8A 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)

8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

14A Insects, rodents present

8C Improper use and storage of clean, sanitized equipment and utensils

11B Wiping cloths dirty, not stored properly in sanitizing solutions

11D Non food contact surfaces of equipment not clean

5A Potentially hazardous foods are not kept at or below 45�F during cold holding, except smoked fish not kept at or below 38�F during cold holding.

10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

5E Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45�F as required.

11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

42. HARBOUR HOUSE COFFEE SHOP
1927 PALMER AVENUE, LARCHMONT

16 Miscellaneous, Economic Violation, Choking Poster, Training.

43. HENDRICK HUDSON H.S. / ARAMARK
2166 ALBANY POST ROAD, MONTROSE

15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

14A Insects, rodents present

10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

44. JEFFERSON ON THE LAKE
489 EAST MAIN STREET, JEFFERSON VALLEY

10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

45. LA CUCHARA
107 SPRING STREET, OSSINING

12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

8A 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)

8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

11D Non food contact surfaces of equipment not clean

12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

46. OSSINING PIZZERIA RESTAURANT
181 CROTON AVENUE, OSSINING

15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

8A 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)

15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded

11D Non food contact surfaces of equipment not clean

10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

11B Wiping cloths dirty, not stored properly in sanitizing solutions

47. PANADERIA Y CAFE LA CHAPINCITA
640 MAMARONECK AVENUE, MAMARONECK

10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

16 Miscellaneous, Economic Violation, Choking Poster, Training.

48. PARADISE BAR & GRILL
135 BROADWAY, VERPLANCK

11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

11B Wiping cloths dirty, not stored properly in sanitizing solutions

8A 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)
11D Non food contact surfaces of equipment not clean
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

49. PEEKSKILL BOBA TEA
117 NORTH DIVISION STREET, PEEKSKILL
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8A 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)
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

50. PEEKSKILL H.S. / COMPASS
1072 ELM STREET, PEEKSKILL
1D Canned foods found in poor conditions (leakers, severe dents, rusty, swollen cans)
14A Insects, rodents present
8A 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)

51. SACRED HEART H.S.
34 CONVENT AVENUE, YONKERS
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
16 Miscellaneous, Economic Violation, Choking Poster, Training.

52. TEQUILA SUNRISE OF WESTCHESTER
145 LARCHMONT AVENUE, LARCHMONT
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
14A Insects, rodents present
12A Hot, cold running water not provided, pressure inadequate
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

53. UA CORTLANDT TOWN CENTER
3131 EAST MAIN STREET, MOHEGAN LAKE
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

54. BLUE MOUNTAIN M.S. / ARAMARK
7 FURNACE WOODS ROAD, CORTLANDT MANOR
8A 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)
14A Insects, rodents present
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
6A Potentially hazardous foods are not kept at or above 140 F during hot holding.
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

55. DUNKIN DONUTS
182 SAW MILL RIVER ROAD, ELMSFORD
14A Insects, rodents present
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

56. FURNACE WOODS E.S. / ARAMARK
WATCH HILL DRIVE, CORTLANDT MANOR
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
14A Insects, rodents present
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

57. GORDITO
24 PURCHASE STREET, RYE
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

58. KNOLLWOOD COUNTRY CLUB - 9TH HOLE
KNOLLWOOD ROAD, ELMSFORD

15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
14A Insects, rodents present

59. MESA MAYA
837 D MIDLAND AVENUE, YONKERS

11D Non food contact surfaces of equipment not clean
14C Pesticide application not supervised by a certified applicator
16 Miscellaneous, Economic Violation, Choking Poster, Training.
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

60. MT. HOPE A.M.E. ZION CHURCH
65 LAKE STREET, WHITE PLAINS

15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

61. NEW MOHEGAN DINER
1880 EAST MAIN STREET, MOHEGAN LAKE

10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

62. NOBLE PIES
15 PURCHASE STREET, RYE

12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
16 Miscellaneous, Economic Violation, Choking Poster, Training.
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

63. OUR PLACE KITCHEN & BAR
334 UNDERHILL AVENUE, YORKTOWN HEIGHTS
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
8A 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)
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

64. PATSY'S PIZZERIA OF HARRISON
7 PURDY STREET, HARRISON
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

65. PRETTY LIL SWEETS
181 EAST HARTSDALE AVENUE, HARTSDALE
14C Pesticide application not supervised by a certified applicator
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
14A Insects, rodents present

66. THAI DEN
2 WESTCHESTER AVENUE, WHITE PLAINS
8A 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)
14A Insects, rodents present
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
14C Pesticide application not supervised by a certified applicator
11D Non food contact surfaces of equipment not clean

67. WAYO'S CORNER TACO & DELI, THE
3220 ALBANY POST ROAD, BUCHANAN
8A 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)
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
5C Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14A Insects, rodents present
11D Non food contact surfaces of equipment not clean
11B Wiping cloths dirty, not stored properly in sanitizing solutions

68. WOLF & WARRIOR BREWING COMPANY
195A EAST POST ROAD, WHITE PLAINS
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8A 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)

69. WONDER
654 CENTRAL PARK AVENUE, SCARSDALE
16 Miscellaneous, Economic Violation, Choking Poster, Training.
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

70. EMPIRE BAGELS
3535 CROMPOND ROAD, CORTLANDT MANOR
14C Pesticide application not supervised by a certified applicator
11B Wiping cloths dirty, not stored properly in sanitizing solutions
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
15D Improper storage of cleaning equipment, linens, laundry unacceptable
14A Insects, rodents present
11D Non food contact surfaces of equipment not clean
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
8B In use food dispensing utensils improperly stored
6A Potentially hazardous foods are not kept at or above 140F during hot holding.
8A 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)
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
9D Dressing rooms dirty, not provided, improperly located

71. FOUNDATION RX
1410 EAST MAIN STREET, SHRUB OAK
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
16 Miscellaneous, Economic Violation, Choking Poster, Training.
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

72. FUJI MOUNTAIN
2375 BOSTON POST ROAD, LARCHMONT
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
8A 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)
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
11D Non food contact surfaces of equipment not clean
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14A Insects, rodents present

73. JOHNNY & TONY PIZZA
11 WEST GRAND STREET, MOUNT VERNON
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
11D Non food contact surfaces of equipment not clean
14A Insects, rodents present
8B In use food dispensing utensils improperly stored
8D Single service items reused, improperly stored, dispensed, not used when required
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
16 Miscellaneous, Economic Violation, Choking Poster, Training.
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

74. MORNINGSIDE PUB
127A MORNINGSIDE AVENUE, YONKERS
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
14C Pesticide application not supervised by a certified applicator
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

75. MORRIS PARK PIZZA EXPRESS
1402 EAST MAIN STREET, SHRUB OAK
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

76. SACRED HEART H.S.
34 CONVENT AVENUE, YONKERS
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
14A Insects, rodents present
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded

15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
8D Single service items reused, improperly stored, dispensed, not used when required
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

77. WILD FUSION
1922 EAST MAIN STREET, MOHEGAN LAKE
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
8A 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)
5C Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
11D Non food contact surfaces of equipment not clean

78. 360 DEGREES CAFE
360 HAMILTON AVENUE, WHITE PLAINS
11D Non food contact surfaces of equipment not clean
8A 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)
5A Potentially hazardous foods are not kept at or below 45�F during cold holding, except smoked fish not kept at or below 38�F during cold holding.
5E Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45�F as required.
11B Wiping cloths dirty, not stored properly in sanitizing solutions
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

79. CANCUN DELIGHTS
16 EAST POST ROAD, WHITE PLAINS
5C Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

8A 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)
11B Wiping cloths dirty, not stored properly in sanitizing solutions
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
6B Enough hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140 F.
14A Insects, rodents present
16 Miscellaneous, Economic Violation, Choking Poster, Training.

80. COACHMAN FAMILY CENTER
123 EAST POST ROAD, WHITE PLAINS
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
12A Hot, cold running water not provided, pressure inadequate
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
8F Improper thawing procedures used

81. EMBASSY CENTER
60 PALISADE STREET, DOBBS FERRY
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

82. EVERYDAY HEALTHY CAFE
100 MARTINE AVENUE, WHITE PLAINS
14C Pesticide application not supervised by a certified applicator

83. INCA GAUCHO II
6-8 QUARROPAS STREET, WHITE PLAINS
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14A Insects, rodents present

84. JOHN'S CONTINENTAL FOOD SERVICE
445 HAMILTON AVENUE, WHITE PLAINS
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
8A 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)

85. JV HOT BAGELS II
1426 EAST MAIN STREET, SHRUB OAK
11D Non food contact surfaces of equipment not clean
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
8A 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)
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

86. LA VILLETTA
650 LEE BOULEVARD, YORKTOWN
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
8B In use food dispensing utensils improperly stored
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

87. MAKONDO RESTAURANT
179 MARTINE AVENUE, WHITE PLAINS
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
11B Wiping cloths dirty, not stored properly in sanitizing solutions
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

88. MIRNA'S DELI & MARKET CORP
2043 SAW MILL RIVER ROAD, YORKTOWN HEIGHTS
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

89. PRIME PUB
249 ROUTE 202, SOMERS
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
8A 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)
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

90. SHOWCASE CINEMAS #1- Main Kitchen
237 MARTINE AVENUE, WHITE PLAINS
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8A 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)

91. WP PLAZA DELI
10 MARTINE AVENUE, WHITE PLAINS
8A 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)
11B Wiping cloths dirty, not stored properly in sanitizing solutions

15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
11D Non food contact surfaces of equipment not clean

92. A.S. ITALIAN PORK STORE OF JEFFERSON
3689 HILL BOULEVARD, JEFFERSON VALLEY
11D Non food contact surfaces of equipment not clean
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

93. BASILICO PIZZA & PASTA
293 LEXINGTON AVENUE, MOUNT KISCO
16 Miscellaneous, Economic Violation, Choking Poster, Training.
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

94. COMMON GROUNDS
3677 HILL BOULEVARD, JEFFERSON VALLEY
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

95. DUNKIN DONUTS
374 DOWNING DRIVE, YORKTOWN HEIGHTS
8A 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)
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded

96. EL BRUJO
828 WASHINGTON STREET, PEEKSKILL
11D Non food contact surfaces of equipment not clean
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

8A 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)
8B In use food dispensing utensils improperly stored
8C Improper use and storage of clean, sanitized equipment and utensils
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
11B Wiping cloths dirty, not stored properly in sanitizing solutions
16 Miscellaneous, Economic Violation, Choking Poster, Training.
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

97. FRANKIE & AUGIE Z
3673 HILL BOULEVARD, JEFFERSON VALLEY
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

98. HILL BOULEVARD DINER
3665 HILL BOULEVARD, JEFFERSON VALLEY
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
14A Insects, rodents present

99. KPOT KOREAN BBQ & HOT POT
825 CENTRAL PARK AVENUE, SCARSDALE
14C Pesticide application not supervised by a certified applicator
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

100. MIRNA'S DELI & MARKET CORP
2043 SAW MILL RIVER ROAD, YORKTOWN HEIGHTS
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
5C Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
8A 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)

101. MOUNT KISCO COUNTRY CLUB - MAIN DINI
10 TAYLOR ROAD, MOUNT KISCO
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
1C Home canned goods, or canned goods from unapproved processor found on premises
8A 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)
8F Improper thawing procedures used
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
11B Wiping cloths dirty, not stored properly in sanitizing solutions
11D Non food contact surfaces of equipment not clean

102. POLLO A LA BRASA MISTI RESTAURANT
110 NORTH MAIN STREET, PORT CHESTER
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
16 Miscellaneous, Economic Violation, Choking Poster, Training.
11B Wiping cloths dirty, not stored properly in sanitizing solutions
8A 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)

10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

103. SARKU JAPAN
8000 MALL WALK - #3090, YONKERS
9D Dressing rooms dirty, not provided, improperly located

104. SARKU JAPAN
8000 MALL WALK - #3090, YONKERS
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
16 Miscellaneous, Economic Violation, Choking Poster, Training.

105. TARRYTOWN HOUSE
EAST SUNNYSIDE LANE, TARRYTOWN
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
11B Wiping cloths dirty, not stored properly in sanitizing solutions
8A 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)
11D Non food contact surfaces of equipment not clean
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

106. THORN HILL CAFE
652 COLUMBUS AVENUE, THORNWOOD
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11D Non food contact surfaces of equipment not clean
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

107. TOUS LES JOURS BAKERY
371 NORTH CENTRAL AVENUE, HARTSDALE
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
14A Insects, rodents present

11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
11B Wiping cloths dirty, not stored properly in sanitizing solutions
8A 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)
16 Miscellaneous, Economic Violation, Choking Poster, Training.
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

108. VFW- E. HUBSCH POST
#596 11 SOUTH 3RD AVENUE, MOUNT VERNON
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
16 Miscellaneous, Economic Violation, Choking Poster, Training.

109. BIG CITY GOURMET
140 GRAND STREET, WHITE PLAINS
11B Wiping cloths dirty, not stored properly in sanitizing solutions
5A Potentially hazardous foods are not kept at or below 45°F during cold holding, except smoked fish not kept at or below 38°F during cold holding.
6A Potentially hazardous foods are not kept at or above 140°F during hot holding.
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

110. BLUE HILL @ STONE BARNS
630 BEDFORD ROAD, SLEEPY HOLLOW
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
1C Home canned goods, or canned goods from unapproved processor found on premises
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

111. BRONXVILLE FIELD CLUB - MAIN KITCHEN
40 LOCUST LANE, MOUNT VERNON
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

112. CAPRI PIZZA & PASTA
228 SOUTH HIGHLAND AVENUE, OSSINING

8A 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)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11D Non food contact surfaces of equipment not clean
11B Wiping cloths dirty, not stored properly in sanitizing solutions

113. CHICK-FIL-A
913B CENTRAL PARK AVENUE, SCARSDALE

14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
8A 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)
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

114. DELI COFFEE LA ABUELITA
27 CAMPWOODS ROAD, OSSINING

10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
11D Non food contact surfaces of equipment not clean
16 Miscellaneous, Economic Violation, Choking Poster, Training.
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
8A 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)
11B Wiping cloths dirty, not stored properly in sanitizing solutions

115. FOGO DE CHAO CHURRASSCARIA
235 MAIN STREET, WHITE PLAINS
5A Potentially hazardous foods are not kept at or below 45°F during cold holding, except smoked fish not kept at or below 38°F during cold holding.

116. GOLFZON SOCIAL- SCARSDALE
691 CENTRAL PARK AVENUE, SCARSDALE
8A 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)
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

117. JV HOT BAGELS II
1426 EAST MAIN STREET, SHRUB OAK
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
11B Wiping cloths dirty, not stored properly in sanitizing solutions
8A 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)
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
11D Non food contact surfaces of equipment not clean

118. KURA SUSHI REVOLVING SUSHI BAR
913A CENTRAL PARK AVENUE, SCARSDALE
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
8A 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)

119. L AND T KITCHEN
600 TUCKAHOE ROAD, YONKERS
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
16 Miscellaneous, Economic Violation, Choking Poster, Training.
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
8A 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)

120. MINT RESTAURANT & LOUNGE
19 COURT STREET, WHITE PLAINS
11B Wiping cloths dirty, not stored properly in sanitizing solutions
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
8F Improper thawing procedures used
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

121. MOHEGAN DELI
1969 EAST MAIN STREET, MOHEGAN LAKE
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
11D Non food contact surfaces of equipment not clean
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
8A 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)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

122. NAPOLI PIZZA & RESTAURANT
1012 EAST MAIN STREET, MOHEGAN LAKE
11D Non food contact surfaces of equipment not clean
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

8A 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)
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

123. NEPPERHAN COMM. CTR. - SR. NUTRITION
342 WARBURTON AVENUE, YONKERS
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
14C Pesticide application not supervised by a certified applicator
16 Miscellaneous, Economic Violation, Choking Poster, Training.
12A Hot, cold running water not provided, pressure inadequate
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

124. NEW GOLDEN HOUSE KING
3639 HILL BOULEVARD, JEFFERSON VALLEY
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
8B In use food dispensing utensils improperly stored
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
8A 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)
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

125. NEW TOKYO HOUSE OF YONKERS
782 PALISADE AVENUE, YONKERS
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

126. PROS & CONES
410 MAMARONECK AVENUE, MAMARONECK
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

127. PUEBLA CORNER
49 LAKE STREET, WHITE PLAINS

4A Toxic chemicals are improperly labeled, stored or used so that contamination of food can occur.

10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

5A Potentially hazardous foods are not kept at or below 45�F during cold holding, except smoked fish not kept at or below 38�F during cold holding.

11B Wiping cloths dirty, not stored properly in sanitizing solutions

15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

14C Pesticide application not supervised by a certified applicator

14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

6A Potentially hazardous foods are not kept at or above 140�F during hot holding.

8A 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)

12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

11D Non food contact surfaces of equipment not clean

15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

5E Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45�F as required.

14A Insects, rodents present

15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded

128. QUICK STOP DELI & CONVENIENCE
266 CENTRAL AVENUE, WHITE PLAINS

11B Wiping cloths dirty, not stored properly in sanitizing solutions

6A Potentially hazardous foods are not kept at or above 140�F during hot holding.

12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

129. RED HORSE BY DAVID BURKE
221 MAIN STREET, WHITE PLAINS

12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

8C Improper use and storage of clean, sanitized equipment and utensils

8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
14A Insects, rodents present
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
16 Miscellaneous, Economic Violation, Choking Poster, Training.
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

130. SERAFINA
199 MAIN STREET, WHITE PLAINS
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

131. SERAFINA
199 MAIN STREET, WHITE PLAINS
14A Insects, rodents present
10B Non-food contact surfaces and equipment are improperly designed, constructed,
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

132. VYBEZ RESTAURANT AND LOUNGE
168 GRAMATAN AVENUE, MOUNT VERNON
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not
14C Pesticide application not supervised by a certified applicator

133. CITY SQUARE CAFE
50 MAIN STREET, WHITE PLAINS
8B In use food dispensing utensils improperly stored
5E Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45 F as required.
5A Potentially hazardous foods are not kept at or below 45 F during cold holding, except smoked fish not kept at or below 38 F during cold holding.
5C Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
16 Miscellaneous, Economic Violation, Choking Poster, Training.

12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
4A Toxic chemicals are improperly labeled, stored or used so that contamination of food can occur.
14A Insects, rodents present

134. EVERYDAY HEALTH CAFE / CANCER CENTER
2 LONGVIEW AVENUE, WHITE PLAINS
16 Miscellaneous, Economic Violation, Choking Poster, Training.

135. GLOBAL GOURMET
924 WEST STREET, PELHAM
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
8B In use food dispensing utensils improperly stored

136. HARBOUR HOUSE COFFEE SHOP
1927 PALMER AVENUE, LARCHMONT
8A 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)
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
11B Wiping cloths dirty, not stored properly in sanitizing solutions
3C Food workers do not use proper utensils to eliminate bare hand contact with cooked or prepared foods.
16 Miscellaneous, Economic Violation, Choking Poster, Training.

137. HEAVY BEAR DELI
1804 FRONT STREET, YORKTOWN HEIGHTS
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
16 Miscellaneous, Economic Violation, Choking Poster, Training.
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
14C Pesticide application not supervised by a certified applicator
8C Improper use and storage of clean, sanitized equipment and utensils

13B Garbage storage areas not properly constructed or maintained, creating a nuisance
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
11B Wiping cloths dirty, not stored properly in sanitizing solutions
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
8A 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)
5A Potentially hazardous foods are not kept at or below 45F during cold holding, except smoked fish not kept at or below 38F during cold holding.
11D Non food contact surfaces of equipment not clean

138. JOHNNY & TONY PIZZA
11 WEST GRAND STREET, MOUNT VERNON
14A Insects, rodents present
13B Garbage storage areas not properly constructed or maintained, creating a nuisance
4A Toxic chemicals are improperly labeled, stored or used so that contamination of food can occur.
1H Food from unapproved source, spoiled, adulterated on premises.
8A 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)
14C Pesticide application not supervised by a certified applicator
9B Tobacco is used; eating, drinking in food preparation, dishwashing food storage areas
8B In use food dispensing utensils improperly stored
16 Miscellaneous, Economic Violation, Choking Poster, Training.
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
8D Single service items reused, improperly stored, dispensed, not used when required
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
11D Non food contact surfaces of equipment not clean

139. MORRIS PARK PIZZA EXPRESS
1402 EAST MAIN STREET, SHRUB OAK
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
8A 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)
6B Enough hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140�F.
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

140. MUM'S LOUNGE
244 WEST 1ST STREET, MOUNT VERNON
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
14A Insects, rodents present

141. NEW YORK SCHOOL FOR THE DEAF
555 KNOLLWOOD ROAD, WHITE PLAINS
14C Pesticide application not supervised by a certified applicator
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded

142. NY KIM WEI KITCHEN
132 TUCKAHOE ROAD, YONKERS
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
11D Non food contact surfaces of equipment not clean

143. PANADERIA Y CAFE LA CHAPINCITA
640 MAMARONECK AVENUE, MAMARONECK
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
16 Miscellaneous, Economic Violation, Choking Poster, Training.
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
11D Non food contact surfaces of equipment not clean

144. POKE FUSION
175 MAIN STREET, WHITE PLAINS
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
16 Miscellaneous, Economic Violation, Choking Poster, Training.
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

145. PROHIBITIONS END
765 PELHAM ROAD, NEW ROCHELLE
16 Miscellaneous, Economic Violation, Choking Poster, Training.
14C Pesticide application not supervised by a certified applicator
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

146. SNACKISH CAFE
91 FAIRVIEW PARK DRIVE, ELMSFORD
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14A Insects, rodents present
8D Single service items reused, improperly stored, dispensed, not used when required
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

147. TACO BELL
359 DOWNING DRIVE, YORKTOWN HEIGHTS
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded

148. TEQUILA SUNRISE OF WESTCHESTER
145 LARCHMONT AVENUE, LARCHMONT

15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

12A Hot, cold running water not provided, pressure inadequate

15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

149. THOMAS FOX & SON
322 MAIN STREET, MOUNT KISCO

14C Pesticide application not supervised by a certified applicator

12A Hot, cold running water not provided, pressure inadequate

16 Miscellaneous, Economic Violation, Choking Poster, Training.

15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

150. TOWN OF GREENBURGH NUTRITION PROGRAM
11 OLYMPIC LANE, ARDSLEY

15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

11D Non food contact surfaces of equipment not clean

15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

151. TRAILSIDE CAFE
1807 COMMERCE STREET, YORKTOWN HEIGHTS

14C Pesticide application not supervised by a certified applicator

14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

8A 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)

5E Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45�F as required.

14A Insects, rodents present

11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

8B In use food dispensing utensils improperly stored

10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

152. 3SJ CAFE
2 PARK AVENUE, YONKERS
8A 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)
2E Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
5E Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45 F as required.
16 Miscellaneous, Economic Violation, Choking Poster, Training.
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
11D Non food contact surfaces of equipment not clean
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

153. CAFE LAS PALOMAS
111 CRESCENT PLACE, YONKERS
14A Insects, rodents present
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
8A 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)
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

154. CHAZZ PALMINTERI ITALIAN RESTAURANT
264 MAIN STREET, WHITE PLAINS

10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14A Insects, rodents present
12A Hot, cold running water not provided, pressure inadequate
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
11B Wiping cloths dirty, not stored properly in sanitizing solutions
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8F Improper thawing procedures used
8A 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)
14C Pesticide application not supervised by a certified applicator
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
5B Potentially hazardous foods are not cooled by an approved method where the food temperature can be reduced from 120oF to 70oF or less within two hours and 70oF to 45oF within four hours.

155. CHINA STAR
367 MAMARONECK AVENUE, WHITE PLAINS

15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
14A Insects, rodents present
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
13B Garbage storage areas not properly constructed or maintained, creating a nuisance
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
4A Toxic chemicals are improperly labeled, stored or used so that contamination of food can occur.
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
14A Insects, rodents present
11D Non food contact surfaces of equipment not clean
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
8B In use food dispensing utensils improperly stored
11B Wiping cloths dirty, not stored properly in sanitizing solutions

8A 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)
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

156. DUNKIN DONUTS
609 SAW MILL RIVER ROAD, ELMSFORD
5E Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45�F as required.

157. DUNKIN DONUTS
182 SAW MILL RIVER ROAD, ELMSFORD
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
14A Insects, rodents present
13B Garbage storage areas not properly constructed or maintained, creating a nuisance
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
11D Non food contact surfaces of equipment not clean

158. DUNKIN DONUTS
609 SAW MILL RIVER ROAD, ELMSFORD
5A Potentially hazardous foods are not kept at or below 45�F during cold holding, except smoked fish not kept at or below 38�F during cold holding.
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
8A 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)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

159. EL BRUJO
828 WASHINGTON STREET, PEEKSKILL
8C Improper use and storage of clean, sanitized equipment and utensils
8A 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)
8B In use food dispensing utensils improperly stored
16 Miscellaneous, Economic Violation, Choking Poster, Training.
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
11B Wiping cloths dirty, not stored properly in sanitizing solutions
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
11D Non food contact surfaces of equipment not clean
1H Food from unapproved source, spoiled, adulterated on premises.
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

160. EVERYDAY HEALTHY CAFE
122 MAPLE AVENUE, WHITE PLAINS
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
11B Wiping cloths dirty, not stored properly in sanitizing solutions

161. FIRST VILLAGE COFFEE
123 MAIN STREET, OSSINING
11D Non food contact surfaces of equipment not clean
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

162. HYPNOSIS NIGHT CLUB
107 ADEE STREET, PORT CHESTER
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
16 Miscellaneous, Economic Violation, Choking Poster, Training.
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14A Insects, rodents present
14C Pesticide application not supervised by a certified applicator

12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

163. KEE OYSTER HOUSE
126-128 EAST POST ROAD, WHITE PLAINS
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

164. LIVE UP JUICE BAR
87 SPRING STREET, OSSINING
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

165. LUIGI'S PIZZA OF YONKERS
843 BRONX RIVER ROAD, BRONXVILLE
8A 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)
11B Wiping cloths dirty, not stored properly in sanitizing solutions
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

166. MT. VERNON LEADERSHIP ACADEMY
455 NORTH HIGH STREET, MOUNT VERNON
11D Non food contact surfaces of equipment not clean
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

167. NEHA PALACE
27 MEYER AVENUE, YONKERS
8A 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)
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

168. NEW HO HO RESTAURANT
849 BRONX RIVER ROAD, YONKERS
8A 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)
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
11D Non food contact surfaces of equipment not clean
9B Tobacco is used; eating, drinking in food preparation, dishwashing food storage areas
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
14A Insects, rodents present
11B Wiping cloths dirty, not stored properly in sanitizing solutions
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

169. NY PIZZA
422 EAST SANFORD BOULEVARD, MOUNT VERNON
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
16 Miscellaneous, Economic Violation, Choking Poster, Training.
9B Tobacco is used; eating, drinking in food preparation, dishwashing food storage areas
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
8A 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)
8F Improper thawing procedures used

170. PACE UNIVERSITY - PRESTON HALL / COM
78 NORTH BROADWAY, WHITE PLAINS
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

14A Insects, rodents present
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
5E Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45 F as required.
5A Potentially hazardous foods are not kept at or below 45 F during cold holding, except smoked fish not kept at or below 38 F during cold holding.

171. PANERA BREAD #6058
377 TARRYTOWN ROAD, GREENBURGH
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8A 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)
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
13B Garbage storage areas not properly constructed or maintained, creating a nuisance

172. PARIS BAGUETTE
385 NORTH CENTRAL AVENUE, HARTSDALE
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
14A Insects, rodents present
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

173. PARK E.S. / WHITSONS
22 EDWARD STREET, OSSINING
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11D Non food contact surfaces of equipment not clean

8A 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)

174. RESIDENCE INN BY MARRIOTT NEW ROCHEL
35 LECOUNT PLACE, NEW ROCHELLE

11D Non food contact surfaces of equipment not clean
8A 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)
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
16 Miscellaneous, Economic Violation, Choking Poster, Training.
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

175. ROYAL SCARLET DELI
99 EAST POST ROAD, WHITE PLAINS

14C Pesticide application not supervised by a certified applicator
8A 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)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

176. ANNE DORNER M.S. / WHITSONS
100 VAN CORTLANDT AVENUE, OSSINING

15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8A 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)
8D Single service items reused, improperly stored, dispensed, not used when required

177. APPLEBEE'S
1010 MALL WALK WEST, YONKERS
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
11D Non food contact surfaces of equipment not clean

178. BRONX RIVER ROAD SENIOR CENTER
680 BRONX RIVER ROAD, YONKERS
16 Miscellaneous, Economic Violation, Choking Poster, Training.
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

179. BRONXVILLE FIELD CLUB - MAIN KITCHEN
40 LOCUST LANE, MOUNT VERNON
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
1F Shellfish not from approved sources, improperly tagged/labeled, tags not retained 90 days.
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
8A 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)
14A Insects, rodents present

180. BROOKLYN BAGEL & COFFEE COMPANY
690 MAMARONECK AVENUE, MAMARONECK
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
16 Miscellaneous, Economic Violation, Choking Poster, Training.

181. BROOKSIDE E.S. / WHITSONS
30 RYDER ROAD, OSSINING
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8D Single service items reused, improperly stored, dispensed, not used when required
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

182. & C CAFE, A
10 BANK STREET, WHITE PLAINS
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
1H Food from unapproved source, spoiled, adulterated on premises.
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

183. EDENWALD CHILD CARE
1075 BROADWAY, PLEASANTVILLE
8A 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)
8F Improper thawing procedures used
11D Non food contact surfaces of equipment not clean
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

184. EL PARAISO DELI
40 WHEELER AVENUE, PLEASANTVILLE
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
8A 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)
14A Insects, rodents present
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

185. FAT SAL'S BAR & GRILL
265 TATE AVENUE, BUCHANAN
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
9D Dressing rooms dirty, not provided, improperly located
11D Non food contact surfaces of equipment not clean
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

14A Insects, rodents present
8A 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)
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

186. FG LINDSEY E.S. / ARAMARK
61 TROLLEY ROAD, MONTROSE
14A Insects, rodents present
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
8A 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)
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

187. GATEWAY CAFE
1 NORTH LEXINGTON AVENUE, WHITE PLAINS
8A 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)
6A Potentially hazardous foods are not kept at or above 140 F during hot holding.
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
11B Wiping cloths dirty, not stored properly in sanitizing solutions
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

188. GLOBAL GOURMET
924 WEST STREET, PELHAM
6A Potentially hazardous foods are not kept at or above 140°F during hot holding.
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
16 Miscellaneous, Economic Violation, Choking Poster, Training.
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8B In use food dispensing utensils improperly stored
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

189. HILTON GARDEN INN WESTCHESTER DOBBS
201 OGDON ROAD, DOBBS FERRY
8A 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)
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

190. H MART - TAKASHI RAMEN
371 NORTH CENTRAL AVENUE, HARTSDALE
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
11B Wiping cloths dirty, not stored properly in sanitizing solutions
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

191. IONA UNIVERSITY- MAIN DINING
715 NORTH AVENUE, NEW ROCHELLE
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14A Insects, rodents present
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

192. JERSEY MIKES
2361A CENTRAL PARK AVENUE, YONKERS
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
16 Miscellaneous, Economic Violation, Choking Poster, Training.

193. LA CASA CHAPINA RESTAURANT
134 SPRING STREET, OSSINING
11B Wiping cloths dirty, not stored properly in sanitizing solutions
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

194. LEFTERIS GYRO II
190 EAST MAIN STREET, MOUNT KISCO
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

195. MASALA KRAFT CAFE
206 EAST HARTSDALE AVENUE, HARTSDALE
14C Pesticide application not supervised by a certified applicator
14A Insects, rodents present
13A Adequate, leakproof, non-absorbent, vermin-proof, covered containers not provided where needed
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
8A 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)

196. MUSE PAINTBAR
265 MARKET STREET, YONKERS
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

197. MUSE PAINT BAR - WHITE PLAINS
84-86 MAMARONECK AVENUE, WHITE PLAINS
8A 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)

198. PADDOCK LOUNGE
333 NORTH BEDFORD ROAD, MOUNT KISCO
8B In use food dispensing utensils improperly stored
8F Improper thawing procedures used
11D Non food contact surfaces of equipment not clean

8A 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)
7F Precooked, refrigerated potentially hazardous food is not reheated to 165�F or above within two hours.
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

199. PANERA BREAD #4747
3083 EAST MAIN STREET, MOHEGAN LAKE
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
8C Improper use and storage of clean, sanitized equipment and utensils
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

200. RED LOBSTER #6370
5135 XAVIER DRIVE, YONKERS
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
11D Non food contact surfaces of equipment not clean

201. SHAKE SHACK #1210
379 NORTH CENTRAL AVENUE, HARTSDALE
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

202. SILVER SPOON CATERING
200 EAST MAIN STREET, MOUNT KISCO
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

8A 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)
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
16 Miscellaneous, Economic Violation, Choking Poster, Training.
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

203. STICKY'S
2060 MALL WALK, YONKERS
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
16 Miscellaneous, Economic Violation, Choking Poster, Training.

204. TROPICAL SMOOTHIE CAFE
3141 EAST MAIN STREET, MOHEGAN LAKE
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
14C Pesticide application not supervised by a certified applicator
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

205. VERNON PLAZA FAMILY CTR. / EK HOSPIT
17 SOUTH 2ND AVENUE, MOUNT VERNON
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11D Non food contact surfaces of equipment not clean
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

206. YONKERS SR. NUTRITION - CHEMA CENTER
435 RIVERDALE AVENUE, YONKERS
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

207. YWCA YONKERS SENIOR NUTRITION
87 SOUTH BROADWAY, YONKERS
8F Improper thawing procedures used
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

208. ALL SEASON CAFE
100 HILLSIDE AVENUE, WHITE PLAINS
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
8A 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)
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

209. CATRINA TAQUERIA
106 MAMARONECK AVENUE, WHITE PLAINS
14A Insects, rodents present
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

210. DELICIAS DEL JIREH
206 MAMARONECK AVENUE, WHITE PLAINS
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14C Pesticide application not supervised by a certified applicator
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
14A Insects, rodents present

211. DOMINO'S PIZZA
189 SOUTH HIGHLAND AVENUE, OSSINING
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
11D Non food contact surfaces of equipment not clean
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

212. EL AGAVE RESTAURANT BAR & LOUNGE
12 GUION STREET, YONKERS

10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

213. GAUCHO BURGER
66-68 MAMARONECK AVENUE, WHITE PLAINS

11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
11B Wiping cloths dirty, not stored properly in sanitizing solutions
14C Pesticide application not supervised by a certified applicator
16 Miscellaneous, Economic Violation, Choking Poster, Training.
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
14A Insects, rodents present
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
8A 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)
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded

214. GOLDEN WOK
70 MAMARONECK AVENUE, WHITE PLAINS

15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
14A Insects, rodents present
11D Non food contact surfaces of equipment not clean
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

215. INDIA CAFE
98A EAST POST ROAD, WHITE PLAINS
14C Pesticide application not supervised by a certified applicator
8A 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)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
14A Insects, rodents present
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
14C Pesticide application not supervised by a certified applicator
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
13A Adequate, leakproof, non-absorbent, vermin-proof, covered containers not provided where needed
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded

216. KINOSAITO COFFEE BAR
115 7TH STREET, VERPLANK
11B Wiping cloths dirty, not stored properly in sanitizing solutions
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

217. LE CREMAILLERE
46 BEDFORD BANKSVILLE ROAD, BEDFORD
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

218. LINCOLN TITUS E.S.
10 LINCOLN AVENUE, CROMPOND
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

219. MCDONALD'S
214 SOUTH HIGHLAND AVENUE, OSSINING

15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8A 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)
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11D Non food contact surfaces of equipment not clean
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

220. MCDONALD'S #2304
407 CENTRAL PARK AVENUE, HARTSDALE

9D Dressing rooms dirty, not provided, improperly located
8B In use food dispensing utensils improperly stored
16 Miscellaneous, Economic Violation, Choking Poster, Training.

221. ROBERTO GRILL CAFE
102 EAST POST ROAD, WHITE PLAINS

15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
11B Wiping cloths dirty, not stored properly in sanitizing solutions
14C Pesticide application not supervised by a certified applicator
8A 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)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

222. ROCOTOS DELI CAFE
100 A POST ROAD, WHITE PLAINS

8A 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)
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
11B Wiping cloths dirty, not stored properly in sanitizing solutions
14C Pesticide application not supervised by a certified applicator
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

13A Adequate, leakproof, non-absorbent, vermin-proof, covered containers not provided where needed
14A Insects, rodents present

223. SAINT AUGUSTINE'S SCHOOL
EAGLE PARK, OSSINING
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11D Non food contact surfaces of equipment not clean

224. SOTO HIBACHI & SUSHI
80 ROUTE 6, BALDWIN PLACE
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
8A 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)
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
8C Improper use and storage of clean, sanitized equipment and utensils

225. SUNDANCE KITCHEN CANTINA
206A-208 MAMARONECK AVENUE, WHITE PLAINS
14A Insects, rodents present
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

226. TACO BELL #037075
3605 CROMPOND ROAD, CORTLANDT MANOR
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
14A Insects, rodents present
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
14A Insects, rodents present
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

227. WENDY'S
3399 CROMPOND ROAD, YORKTOWN HEIGHTS
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

228. BLUE HERON TEA & COFFEE COMPANY
9 KIRBY PLAZA, MOUNT KISCO
11B Wiping cloths dirty, not stored properly in sanitizing solutions
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

229. EL CANTITO CAFE
1550 CENTRAL PARK AVENUE, YONKERS
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
16 Miscellaneous, Economic Violation, Choking Poster, Training.
14C Pesticide application not supervised by a certified applicator
8A 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)
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

230. JEAN GEORGES INN @ POUND RIDGE
258 WESTCHESTER AVENUE, POUND RIDGE
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8A 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)
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

231. MELTING POT, THE
30 MAMARONECK AVENUE - LOW LEVEL, WHITE PLAINS
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
14A Insects, rodents present
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8A 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)

232. MORTON'S THE STEAKHOUS
5 MAMARONECK AVENUE, WHITE PLAINS
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11D Non food contact surfaces of equipment not clean

233. MR. B'S SNACK BAR @ JV CLUB FIT
600 BANK STREET, JEFFERSON VALLEY
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
11D Non food contact surfaces of equipment not clean
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
11D Non food contact surfaces of equipment not clean
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

234. STARBUCKS COFFEE #61372
3200 CROMPOND ROAD, YORKTOWN HEIGHTS
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
11D Non food contact surfaces of equipment not clean
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

235. TEXAS DE BRAZIL @ RIDGE HILL
70 MARKET STREET, YONKERS
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
14A Insects, rodents present

236. WESTCHESTER MARRIOTT HOTEL
670 WHITE PLAINS ROAD, TARRYTOWN
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

237. WESTCHESTER TACO GRILL
706 NORTH AVENUE, NEW ROCHELLE
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

238. WHATEVER CAFE
18 TIGHE ROAD, SHENOROCK
8A 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)
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

239. AMERICAN LEGION POST #90
189 PROSPECT AVENUE, MAMARONECK
16 Miscellaneous, Economic Violation, Choking Poster, Training.

240. APPLEBEE'S
3127 EAST MAIN STREET, MOHEGAN LAKE
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
11D Non food contact surfaces of equipment not clean
14A Insects, rodents present
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
5A Potentially hazardous foods are not kept at or below 45°F during cold holding, except smoked fish not kept at or below 38°F during cold holding.
8A 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)

241. ATIT THAI
134 NORTH AVENUE, NEW ROCHELLE
8A 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)
11B Wiping cloths dirty, not stored properly in sanitizing solutions
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
14A Insects, rodents present
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

242. BAGEL AND BEAN CAFE
25 SOUTH MOGER AVENUE, MOUNT KISCO
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
14C Pesticide application not supervised by a certified applicator
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

243. BLEND SMOOTHIE + SALAD BAR
3140 EAST MAIN STREET, MOHEGAN LAKE
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

244. BROADWAY PIZZERIA
616 NORTH BROADWAY, WHITE PLAINS
8A 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)
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
14A Insects, rodents present
11B Wiping cloths dirty, not stored properly in sanitizing solutions
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded

10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

245. CORTLANDT MANOR DONUTS
2102 MAIN STREET, CORTLANDT MANOR
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

246. EMPIRE BAGELS
379 HALSTEAD AVENUE, HARRISON
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
14A Insects, rodents present
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

247. HORSE & HOUND INN
94 SPRING STREET, SOUTH SALEM
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14A Insects, rodents present
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8A 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)

248. JAZZ ON MAIN
37 SOUTH MOGER AVENUE, MOUNT KISCO
8A 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)
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

249. KING BUFFET
2050 EAST MAIN STREET, CORTLANDT MANOR
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
11D Non food contact surfaces of equipment not clean
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
14A Insects, rodents present
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

250. LA LOMA BONITA MEXICAN
45 PALISADE AVENUE, YONKERS
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8A 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)

251. LAS PALMAS RESTAURANT & GRILL
17 EAST MAIN STREET, MOUNT KISCO
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
14A Insects, rodents present
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
12A Hot, cold running water not provided, pressure inadequate
8A 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)
1H Food from unapproved source, spoiled, adulterated on premises.
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
14C Pesticide application not supervised by a certified applicator

252. LIN FAMILY BEST CHINESE
351 MAMARONECK AVENUE, MAMARONECK
11D Non food contact surfaces of equipment not clean
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

253. LOS PRIMOS
665 OLD WHITE PLAINS ROAD, MAMARONECK
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

254. MISTER CHEN
265 MAMARONECK AVENUE, MAMARONECK
8A 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)
16 Miscellaneous, Economic Violation, Choking Poster, Training.
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

255. MT. VERNON LEADERSHIP ACADEMY
455 NORTH HIGH STREET, MOUNT VERNON

14A Insects, rodents present

11D Non food contact surfaces of equipment not clean

11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

256. PANADERIA Y CAFE LA CHAPINCITA
640 MAMARONECK AVENUE, MAMARONECK

10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

16 Miscellaneous, Economic Violation, Choking Poster, Training.

12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

11D Non food contact surfaces of equipment not clean

14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

257. PEPE'S PLACE RESTAURANT
560 NORTH AVENUE, NEW ROCHELLE

15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

258. SERGIOS RESTAURANT & BAR
301 COLUMBUS AVENUE, VALHALLA

14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred

15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

8A 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)
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

259. & S MARKETPLACE, A
681 EAST MAIN STREET, MOUNT KISCO
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
8A 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)
11B Wiping cloths dirty, not stored properly in sanitizing solutions
8F Improper thawing procedures used
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

260. TAMARINDOS FIESTA LATINO
38 EAST MAIN STREET, MOUNT KISCO
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
14A Insects, rodents present
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin

270. TEQUILA SUNRISE OF WESTCHESTER
145 LARCHMONT AVENUE, LARCHMONT
12A Hot, cold running water not provided, pressure inadequate
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

271. THAI ANGEL FUSION RESTAURANT
155 LEXINGTON AVENUE, MOUNT KISCO

15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

272. TOMBOLINO RESTAURANT
356 KIMBALL AVENUE, YONKERS

12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
14A Insects, rodents present
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

273. TOMMY'S DELI & CAFE
586 NORTH BROADWAY, WHITE PLAINS

15C Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14A Insects, rodents present
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
6A Potentially hazardous foods are not kept at or above 140�F during hot holding.
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

274. ARMANDO'S TACOS OF YONKERS
15 PARK HILL AVENUE, YONKERS

11B Wiping cloths dirty, not stored properly in sanitizing solutions
11D Non food contact surfaces of equipment not clean

16 Miscellaneous, Economic Violation, Choking Poster, Training.
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
8A 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)
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
8C Improper use and storage of clean, sanitized equipment and utensils

275. ATLIX CAYOTL TAQUERIA
297 SOUTH BROADWAY, YONKERS
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

276. CAMBRIA HOTEL & SUITES
250 MAIN STREET, WHITE PLAINS
9D Dressing rooms dirty, not provided, improperly located
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
11D Non food contact surfaces of equipment not clean
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

277. DE LUXE RESTAURANT & BAR
231 1/2 SOUTH HIGHLAND AVENUE, BRIARCLIFF MANOR
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
8B In use food dispensing utensils improperly stored
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11B Wiping cloths dirty, not stored properly in sanitizing solutions
16 Miscellaneous, Economic Violation, Choking Poster, Training.
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8A 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)
14A Insects, rodents present

278. DOMINO'S PIZZA
471 McLEAN AVENUE, YONKERS
16 Miscellaneous, Economic Violation, Choking Poster, Training.

279. EL BRUJO
828 WASHINGTON STREET, PEEKSKILL
1H Food from unapproved source, spoiled, adulterated on premises.
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
9D Dressing rooms dirty, not provided, improperly located
11D Non food contact surfaces of equipment not clean
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
8B In use food dispensing utensils improperly stored
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
14C Pesticide application not supervised by a certified applicator
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
14A Insects, rodents present
8A 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)
4A Toxic chemicals are improperly labeled, stored or used so that contamination of food can occur.
8C Improper use and storage of clean, sanitized equipment and utensils
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
16 Miscellaneous, Economic Violation, Choking Poster, Training.

280. ESTRELLA DELI
7 NEW SCHOOL STREET, YONKERS
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions

16 Miscellaneous, Economic Violation, Choking Poster, Training.

281. HAWTHORNE E.S. / COMPASS
225 MEMORIAL DRIVE, HAWTHORNE
15B Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
16 Miscellaneous, Economic Violation, Choking Poster, Training.
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

282. MARTHA'S PLEASANTVILLE DELI
474 BEDFORD ROAD, PLEASANTVILLE
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
8A 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)
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
8F Improper thawing procedures used
16 Miscellaneous, Economic Violation, Choking Poster, Training.
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

283. OKO
29 PURCHASE STREET, RYE
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

284. PALISADE PIZZA + PASTA
783 PALISADE AVENUE, YONKERS
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
8A 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)12D Toilet facilities inadequate,

inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

285. RAINBOW
425 CENTRAL AVENUE, PEEKSKILL
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14A Insects, rodents present
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
8B In use food dispensing utensils improperly stored
11D Non food contact surfaces of equipment not clean
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

286. SERGIO'S RISTORANTE
503 5TH AVENUE, PELHAM
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
14A Insects, rodents present
8F Improper thawing procedures used
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
8A 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)
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

287. TACO BELL #037350
233 SOUTH HIGHLAND AVENUE, BRIARCLIFF MANOR
11D Non food contact surfaces of equipment not clean

288. THAI ANGEL FUSION RESTAURANT
155 LEXINGTON AVENUE, MOUNT KISCO
14A Insects, rodents present
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
10A Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

289. TIM HORTONS
16 FERRIS AVENUE, WHITE PLAINS
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

290. TRAX SIDE CAFE
76 HAARLEM AVENUE, WHITE PLAINS
11C Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
6A Potentially hazardous foods are not kept at or above 140F during hot holding.
14A Insects, rodents present
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
4A Toxic chemicals are improperly labeled, stored or used so that contamination of food can occur.
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
11B Wiping cloths dirty, not stored properly in sanitizing solutions
8E Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures

291. TRES CHAVES RESTAURANT BAR
44 ORCHARD STREET, YONKERS
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

292. UNCLE HENRY'S
309-311 HALSTEAD AVENUE, HARRISON
10B Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
12E Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

12D Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
11A Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
14B Effective measures not used to control entrance (rodent-, insect-proof contruction). Harborage areas available for rodents, insects and other vermin
12C Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

293. WALTER'S HOT DOGS
937 PALMER AVENUE, MAMARONECK
15A Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
14A Insects, rodents present

WESTCHESTER COUNTY RESTAURANTS WITH NO HEALTH CODE VIOLATIONS IN DECEMBER 2024

1. DUNKIN DONUTS / BASKIN ROBBINS
94 CROTON AVENUE, OSSINING

2. BROOKSIDE ELEMENTARY SCHOOL
2285 BROAD STREET, YORKTOWN HEIGHTS

3. FOGO DE CHAO CHURRASSCARIA
235 MAIN STREET, WHITE PLAINS

4. LOST BOROUGH ICE CREAM
40 NORTH BROADWAY, YONKERS

5. 3SJ CAFE
2 PARK AVENUE, YONKERS

6. SWEET FROG
1867 EAST MAIN STREET, PEEKSKILL

7. DUNKIN DONUTS
609 SAW MILL RIVER ROAD, ELMSFORD

8. PARIS BAGUETTE

385 NORTH CENTRAL AVENUE, HARTSDALE

9. TACO BELL #037380
1217 NEPPERHAN AVENUE, YONKERS

10. RYE BROOK CONCESSION STAND
820 KING STREET, RYE BROOK

11. AMERICAN LEGION POST #93 PORT CHESTE
78 PEARL STREET, PORT CHESTER

12. WHITE PLAINS H.S.
550 NORTH STREET, WHITE PLAINS

13. BLUE HILL @ STONE BARNS
630 BEDFORD ROAD, SLEEPY HOLLOW

14. EL POBLANO MEXICAN RESTAURANT
239 CENTRAL AVENUE, WHITE PLAINS

15. KITCHEN AT THE MILLS
222 LAKE AVENUE, YONKERS

16. BURGER KING
385 DOWNING DRIVE, YORKTOWN HEIGHTS

17. EASTCHESTER NUTRITION CENTER
660 WHITE PLAINS ROAD, EASTCHESTER

18. REGIONAL COMMISSARY CORP
10 WALDO AVENUE, WHITE PLAINS

19. ROYAL CATERERS
165 TUCKAHOE ROAD, YONKERS

20. NEW HING WONG RESTAURANT
417 RIVERDALE AVENUE, YONKERS

21. NEW KAM FUNG RESTAURANT
112 ELM STREET, YONKERS

22. D'AMORE CAFE & DELI
175 MAIN STREET, WHITE PLAINS

23. FOOD SPOT, THE
33 LECOUNT PLACE, NEW ROCHELLE

24. LONGHORN STEAKHOUSE #5514
9055 XAVIER DRIVE, YONKERS

25. NEW YORK BAGELS DELI & CATERING
1032 YONKERS AVENUE, YONKERS

26. NORTH YONKERS PRESERVATION SENIOR NU
219 RIDGE AVENUE, YONKERS

27. HOLIDAY INN EXPRESS
43 CHURCH STREET, NEW ROCHELLE

28. MCDONALD'S #1784
3481 CROMPOND ROAD, CORTLANDT MANOR

29. OLD OAKS COUNTRY CLUB - CLUBHOUSE & MAIN DINING
3100 PURCHASE STREET, PURCHASE

30. BRODIE'S PUB
3262 EAST MAIN STREET, MOHEGAN LAKE

31. HOMEFIELD DELI & RESTAURANT
970 SAW MILL RIVER ROAD, YONKERS

32. HVBK - PIZZA GIRLS NY
163 GRAND STREET, CROTON

33. NY KIM WEI KITCHEN
132 TUCKAHOE ROAD, YONKERS