

State Sanitary Code or New York Code of Rules and Regulations

Food Service Establishments Subpart 14-1

Statutory authority: Public Health Law, Section 225 or Title 10 NY Code of RR

http://www.health.ny.gov/regulations/nycrr/title_10

These items summarize the sections of the law and/or State Sanitary Code applicable to the inspection. The owner or operator of the facility shall comply with all requirements of the law and/or sanitary code. Violations noted during the inspection will be listed in the Inspection Summary Report.

<u>ITEM NUMBER</u>	<u>GENERAL HEADING</u>	<u>CODE REQUIREMENTS</u>
16	MISCELLANEOUS, ECONOMIC VIOLATION, CHOKING POSTER, TRAINING.	Miscellaneous, Economic Violation, Choking Poster, Training.
1A	FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.	Unpasteurized milk and milk products used
1B	FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.	Water/ice: unsafe, unapproved sources, cross connections
1C	FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.	Home canned goods, or canned goods from unapproved processor found on premises
1D	FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.	Canned foods found in poor conditions (leakers, severe dents, rusty, swollen cans)
1E	FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.	Meat and meat products not from approved plants.
1F	FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.	Shellfish not from approved sources, improperly tagged/labeled, tags not retained 90 days.
1G	FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.	Cracked/dirty fresh eggs, liquid or frozen eggs and powdered eggs not pasteurized.
1H	FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.	Food from unapproved source, spoiled, adulterated on premises.
2A	FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.	Prepared food products contact equipment or work surfaces which have had prior contact with raw foods and where washing and sanitizing of the food contact surface has not occurred to prevent contamination
2B	FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.	Food workers prepare raw and cooked or ready to eat food products without thorough handwashing and sanitary glove changing in between.
2C	FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.	Cooked or prepared foods are subject to cross-contamination from raw foods.
2D	FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.	Unwrapped/potentially hazardous foods are reserved.
2E	FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.	Accurate thermometers not available or used to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.
3A	FOODS NOT PROTECTED FROM CONTAMINATION BY WORKERS.	Food workers prepare foods when ill with a disease transmissible by foods such as: diarrhea, hepatitis, acute respiratory infections, vomiting or have infected cuts or burns on their hands.
3B	FOODS NOT PROTECTED FROM CONTAMINATION BY WORKERS.	Food workers do not wash hands thoroughly after visiting the toilet, coughing, sneezing, smoking or otherwise contaminating their hands.
3C	FOODS NOT PROTECTED FROM CONTAMINATION BY WORKERS.	Food workers do not use proper utensils to eliminate bare hand contact with cooked or prepared foods.
4A	FOODS NOT PROTECTED FROM CONTAMINATION BY OTHER SOURCES.	Toxic chemicals are improperly labeled, stored or used so that contamination of food can occur.
4B	FOODS NOT PROTECTED FROM CONTAMINATION BY OTHER SOURCES.	Acid foods are stored in containers or pipes that consist of toxic metals.

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4C	FOODS NOT PROTECTED FROM CONTAMINATION BY OTHER SOURCES.	Foods or food area/public area contamination by sewage or dripage from waste lines.
5A	IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.	Potentially hazardous foods are not kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.
5B	IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.	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	IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.	Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).
5D	IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.	Potentially hazardous foods such as salads prepared from potatoes or macaroni are not prepared as recommended using prechilled ingredients and not prechilled to 45oF or less as recommended before they are stored on buffet lines.
5E	IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.	Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45oF as required.
6A	IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.	Potentially hazardous foods are not kept at or above 140oF during hot holding.
6B	IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.	Enough hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140oF.
7A	INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.	All poultry, poultry stuffings, stuffed meats and stuffings containing meat are not heated to 165oF or above.
7B	INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.	All pork or any food containing pork is not heated to 150oF or above.
7C	INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.	All shell eggs or foods containing shell eggs are not heated to 145oF or above except by consumer request.
7D	INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.	All ground meat and foods containing ground meat are not heated to 158oF or above except by consumer request.
7E	INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.	Other potentially hazardous foods requiring cooking are not heated to 140oF or above.
7F	INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.	Precooked, refrigerated potentially hazardous food is not reheated to 165oF or above within two hours.
7G	INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.	Commercially processed precooked potentially hazardous foods are not heated to 140oF or above within two hours.
7H	INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.	Whole frozen poultry or poultry breasts, other than a single portion, are being cooked frozen or partially thawed.
8A	FOOD NOT PROTECTED IN GENERAL	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	FOOD NOT PROTECTED IN GENERAL	In use food dispensing utensils improperly stored
8C	FOOD NOT PROTECTED IN GENERAL	Improper use and storage of clean, sanitized equipment and

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		utensils
8D	FOOD NOT PROTECTED IN GENERAL	Single service items reused, improperly stored, dispensed, not used when required
8E	FOOD NOT PROTECTED IN GENERAL	Accurate thermometers not available or used to evaluate refrigerated or heated storage temperatures
8F	FOOD NOT PROTECTED IN GENERAL	Improper thawing procedures used
8G	FOOD NOT PROTECTED IN GENERAL	Raw foods not properly washing prior to serving
9A	POOR HYGIENE AND ACTIVITIES OF FOOD WORKERS.	Inadequate personal cleanliness
9B	POOR HYGIENE AND ACTIVITIES OF FOOD WORKERS.	Tobacco is used; eating, drinking in food preparation, dishwashing food storage areas
9C	POOR HYGIENE AND ACTIVITIES OF FOOD WORKERS.	Hair is improperly restrained
9D	POOR HYGIENE AND ACTIVITIES OF FOOD WORKERS.	Dressing rooms dirty, not provided, improperly located
10A	POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.	Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)
10B	POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.	Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)
11A	IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.	Manual facilities inadequate, technique incorrect; mechanical facilities not operated in accordance with manufacturer's instructions
11B	IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.	Wiping cloths dirty, not stored properly in sanitizing solutions
11C	IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.	Food contact surfaces not washed, rinsed and sanitized after each use and following any time of operations when contamination may have occurred
11D	IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.	Non food contact surfaces of equipment not clean
12A	IMPROPER SANITARY FACILITIES AND CONTROLS.	Hot, cold running water not provided, pressure inadequate
12B	IMPROPER SANITARY FACILITIES AND CONTROLS.	Improperly functioning on-site sewage disposal system, improper
12C	IMPROPER SANITARY FACILITIES AND CONTROLS.	Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained
12D	IMPROPER SANITARY FACILITIES AND CONTROLS.	Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs
12E	IMPROPER SANITARY FACILITIES AND CONTROLS.	Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing
13A	IMPROPER GARBAGE AND RUBBISH DISPOSAL	Adequate, leakproof, non-absorbent, vermin-proof, covered containers not provided where needed
13B	IMPROPER GARBAGE AND RUBBISH DISPOSAL	Garbage storage areas not properly constructed or maintained,

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		creating a nuisance
14A	INADEQUATE INSECT/RODENT CONTROL	Insects, rodents present
14B	INADEQUATE INSECT/RODENT CONTROL	Effective measures not used to control entrance (rodent-, insect-proof construction). Harborage areas available for rodents, insects and other vermin
14C	INADEQUATE INSECT/RODENT CONTROL	Pesticide application not supervised by a certified applicator
15A	IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.	Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces
15B	IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.	Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans
15C	IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.	Premises littered, unnecessary equipment and article present, living quarters no completely separated for food service operations, live animals, birds and pets not excluded
15D	IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.	Improper storage of cleaning equipment, linens, laundry unacceptable