

State Sanitary Code or New York Code of Rules and Regulations  
 Temporary Food Service Establishments Subpart 14-2  
 Statutory authority: Public Health Law, Section 225 or Title 10 NY Code of RR  
[http://www.health.ny.gov/regulations/nycrr/title\\_10](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>
1	CRITICAL ITEM	Food from unapproved sources: adulterated; contaminated; reserved [14-2.3(a)(c)(d), 14-2.4, 14-2.5]
2	CRITICAL ITEM	Potentially hazardous food - not of limited preparation [14-2.3(b)(c)]
3	CRITICAL ITEM	Potentially hazardous food at improper temperature (45 degree F - 140 degree F) [14-2.3(b)(c)]
4	CRITICAL ITEM	Potentially hazardous foods are not cooked to 140,F or above except: eggs, 145°F; pork, 150°F; ground meat, 158°F; poultry, 165°F [14-2.3(c)(e)]
5	CRITICAL ITEM	Toxic items improperly stored or used [14-2.4]
6	CRITICAL ITEM	Persons with disease or infection transmitted by food not restricted [14-2.16]
7	CRITICAL ITEM	Food workers do not wash hands thoroughly (generate lather) after contaminating their hands [14-2.16]
8	CRITICAL ITEM	Utensils (tongs, spoons, spatulas, sanitary gloves) not used to eliminate bare hand contact with cooked or prepared foods [14-2.3(d)]
9	CRITICAL ITEM	Accurate food thermometers not available or used [14-2.3(f)]
10	CRITICAL ITEM	Inadequate facilities to maintain temperature [14-2.3(c), 14-2.4, 14-2.15]
11	CRITICAL ITEM	Potable water improperly protected; from an unapproved source [14-2.9]
12	CRITICAL ITEM	Improper disposal of sewage and liquid waste [14-2.11(a)]
13	SANITATION AND MAINTENANCE ITEMS	Food not protected in transport, storage, display, service; Packaged goods stored in water or undrained ice [14-2.3(d), 14-2.10, 14-2.15]
14	SANITATION AND MAINTENANCE ITEMS	Food workers with inadequate personal cleanliness [14-2.1]
15	SANITATION AND MAINTENANCE ITEMS	Surfaces not easily cleanable, not clean and sanitized [14-2.6, 14-2.7]
16	SANITATION AND MAINTENANCE ITEMS	Single service articles not protected; reused [14-2.6(d)]
17	SANITATION AND MAINTENANCE ITEMS	Hand washing facilities inadequate [14-2.8, 14-2.12, 14-2.16]
18	SANITATION AND MAINTENANCE ITEMS	Accurate thermometer not available in hot and cold food storage facilities [14-2.4]
19	SANITATION AND MAINTENANCE ITEMS	Floors, walls, ceiling, lighting inadequate [14-2.6(e), 14-2.13, 14-2.14]
20	SANITATION AND MAINTENANCE ITEMS	Insects not controlled [14-2.14(a)(b)(c)]
21	SANITATION AND MAINTENANCE ITEMS	Food operation areas not separate from living and sleeping quarters [14-2.16]
22	SANITATION AND MAINTENANCE ITEMS	Trash disposal inadequate [14-2.11(b)]
23	SANITATION AND MAINTENANCE ITEMS	Operating without a permit, miscellaneous [14-2.17, 14-2.19]