

# State Sanitary Code or New York Code of Rules and Regulations Mobile Food Service Establishment

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	PUBLIC HEALTH HAZARDS	Food from an unapproved source; adulterated; contaminated [14-4.20(b), 14-4.40(a)(b), 14-4.41(a)(b), 14-4.42, 14-4.50(a)(b), 14-4.95]
2	.	Potentially hazardous food held for an improper period of time at an unacceptable temperature 20(b) (w), 40 (c), 50 (a): 60
3	PUBLIC HEALTH HAZARDS	Potentially hazardous food re-served to consumer [14-4.20(b)(3)]
4	PUBLIC HEALTH HAZARDS	Toxic items improperly stored or used [14-4.20(b)(4), 14-4.70(a)(b)(c)(d)]
5	PUBLIC HEALTH HAZARDS	Person with disease or infection transmitted by food not restricted [14-4.20(b)(5), 14-4.80]
6	PUBLIC HEALTH HAZARDS	Potable water improperly protected; from an unapproved source [14-4.20(b)(6), (b)(7); 14-4.120]
7	PUBLIC HEALTH HAZARDS	Cross-connection endangering water system [14-4.20(b)(7)]
8	PUBLIC HEALTH HAZARDS	Improper disposal of sewage and liquid waste [14-4.20(b)(8)]
9	FOOD PROTECTION	Food not properly labeled; served; not listed on permit [14-4.41(c), 14-4.50(c)]
10	FOOD PROTECTION	Inadequate refrigeration or heated food storage [14-4.51, 14-4.52]
11	FOOD PROTECTION	Thermometers inaccurate, improperly used, improper type [14-4.51, 14-4.52, 14-4.91]
12	FOOD PROTECTION	Personnel with unclean hands or clothing, tobacco used, lacks hair restraint, improper hygienic practices [14-4.80]
13	FOOD PROTECTION	Food handling excessive [14-4.90]
14	FOOD PROTECTION	Service of milk and milk products, and condiments improper; dispensing utensils available/used; ice protected [14-4.93(a)(b)(c)(d)(e)]
15	FOOD PROTECTION	Food on display not protected from contamination [14-4.94(a)(b)]
16	FOOD PROTECTION	Mobile food service establishment not serviced at least every 72 hours: pushcart at least daily [14-4.95(a)]
17	EQUIPMENT AND UTENSILS	Food contact surfaces not smooth, durable, non-corrosive, clean or safe material [14-4.100(a)(b), 14-4.101, 14-4.102]
18	EQUIPMENT AND UTENSILS	Equipment not in good repair or maintained, not easily cleanable, unsuitably placed [14-4.102, 14-4.103(b), 14-4.105]
19	EQUIPMENT AND UTENSILS	Single service articles not furnished to consumer; reused, not protected [14-4.104, 14-4.100(d)]
20	CLEANING AND SANITATION	Food contact surfaces not clean and sanitized or protected from contamination [14-4.110(a)(b)(d)]
21	CLEANING AND SANITATION	Non-food contact surfaces not clean [14-4.110(c)]
22	CLEANING AND SANITATION	Dishwashing facilities and/or procedure not acceptable. test

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		kit for sanitizing chemical not available [14-4.111(a)(b), 14-4.112(a)(b), 14-4.113, 14-4.114]
23	CLEANING AND SANITATION	Wiping cloths improperly used [14-4.115]
24	CONSTRUCTION / LIQUID WASTE AND SEWAGE / GARBAGE AND REFUSE	Liquid wastes and sewage - unsatisfactory storage; disposal [14-4.130]
25	CONSTRUCTION / LIQUID WASTE AND SEWAGE / GARBAGE AND REFUSE	Handwashing facilities - inadequate, unkempt, no handwashing sign [14-4.140, 14-4.141, 14-4.142]
26	CONSTRUCTION / LIQUID WASTE AND SEWAGE / GARBAGE AND REFUSE	Trash disposal inadequate [14-4.150, 14-4.151, 14-4.152]
27	CONSTRUCTION / LIQUID WASTE AND SEWAGE / GARBAGE AND REFUSE	Insects and rodents not controlled [14-4.160]
28	CONSTRUCTION / LIQUID WASTE AND SEWAGE / GARBAGE AND REFUSE	Floors, walls, ceilings and fixtures attached thereto not clean or in good repair [14-4.170, 14-4.171]
29	CONSTRUCTION / LIQUID WASTE AND SEWAGE / GARBAGE AND REFUSE	Lighting and ventilation inadequate; improper [14-4.172, 14-4.173]
30	CONSTRUCTION / LIQUID WASTE AND SEWAGE / GARBAGE AND REFUSE	Premises in and surrounding mobile unit not clean; free from litter [14-4.180]