Learn how to avoid common small business fines.

Set out waste neatly and at the right time for hauling, and post private carter decal
Avoid $100 - $300 fine
Post your waste hauler’s decal and schedule on your window, and keep a copy of the contract on site. Set out trash (black bags or covered bins) recyclables (bundles, covered bins, or clear plastic bags) within 2 hours of a daytime pickup, or within 1 hour of your closing for nighttime pickup.
on.nyc.gov/infofoodwaste

Sweep sidewalk and gutter
Avoid $100 - $300 fine
Clean your sidewalk and the first 1.5 feet into the street.
on.nyc.gov/infosidewalks

Keep sidewalks clear of items
Avoid $100 - $300 fine
You cannot have sidewalk signs. Some streets allow product displays within 3 feet of the building and less than 5 feet tall (check to see if your street prohibits displays. All sales must happen inside.
on.nyc.gov/infoobstructions

Install and maintain backflow preventer
Avoid $500 - $1,000 fine
If you use chemicals or substances that could get into the public water supply, you need to have a licensed contractor install and annually test all backflow preventers at your water service lines. Many kitchens, doctors’ offices, and manufacturers must have them.
on.nyc.gov/videnfairesforms

Renew your Certificate of Fitness
Avoid $750 - $1,000 fine
To store or handle hazardous materials, you need an up-to-date certificate of fitness and your business needs a permit from FDNY.
on.nyc.gov/infofoodfitness

Clean floors, walls, and ceilings
Avoid $200 fine
Make sure you clean all floors – including under the stoves, sinks and cupboards.
on.nyc.gov/dohbluebook

Remove pests and pest-friendly conditions
Avoid $200 - $350 fine
Repair holes in walls or ductwork, and keep trash cans covered.
on.nyc.gov/dohbluebook

Keep prepared food at the correct temperature or for a limited time before serving
Avoid $250 - $600 fine
Watch a 2.5 min video to learn how to monitor and label prepared food to hold it safely.
on.nyc.gov/videofoodtemp

Print clear receipts
Avoid $50 - $500 fine
Receipts must show your business name and address, items and prices, subtotal, tax, total amount paid, date of purchase, and your NYC number (if your business is a licensee).
on.nyc.gov/10things

Show payment and refund policies
Avoid $50 - $500 fine
Post any limits you impose on debit or credit card use, and post your refund terms – even if your terms are that you accept no refunds at all.
on.nyc.gov/10things

Show prices
Avoid $25 - $250 fine (Product)
Avoid $50 - $500 fine (Service)
Post prices for each item you sell or service you provide.
on.nyc.gov/10things

IF YOU USE OR STORE CHEMICALS

IF YOU HEAT, SPRAY, OR EMIT

Renew Registration or Certificate to Operate
Avoid $350 - $875 fine
If you have a boiler or hot-water heater, or equipment like dry-cleaning machines that cause emissions, you need an up-to-date credential.
on.nyc.gov/arigdeforms

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on.nyc.gov/videnfairesforms

Receive a violation?
You may be able to correct the problem without being fined. You can also appeal or pay.
on.nyc.gov/infosviolations

WHAT ABOUT OTHER RULES?
Take 10 minutes to tell us about your business and get a custom list of laws that matter to you.
on.nyc.gov/wizard