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NEW YORK CITY DEPARTMENT OF HEALTH • SPRING 1999

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Many of you have asked us to give you more information about Health Code requirements and the Department's inspection procedures. We hope that this newsletter, which we will send to you regularly, will answer many of your questions about what's new in the Department and in the business of protecting food.

HEALTH CODE REVISED

In September 1996 and July 1998, the food section of the New York City Health Code was changed. These changes are important to you and your customers, and are explained in this newsletter.

PERMITS

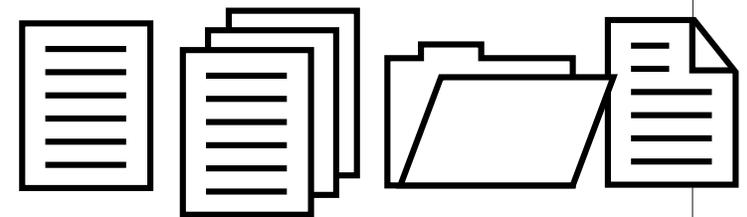
New Citywide Licensing Center

Permits are now issued from the Citywide Licensing Center located at 42 Broadway, 5th floor, in Manhattan, near Exchange Place. Here, you can pick up or submit an application for a permit, renew a permit, pay fines, and register for the Food Protection Course.

Simpler Permit Types

There are now only two permit types (instead of 20).

♦ A Food Service Establishment (Type 25) permit that has an annual fee of \$280. All classes of restaurants and cafeterias, bakeries, and retail



food processing establishments (e.g., delis, takeouts, caterers) permits have been changed to this type. This permit is issued to places where food is prepared and served directly to the customer. If you have a machine for making frozen desserts, this permit should read "Food Service Establishment with MFD", and there is an additional \$25 permit fee.

♦ A Non-Retail Food Processing Establishment (Type 26) permit that has an annual fee of \$200. All mobile food

vending commissary and depot permits, and fish/shellfish dealer permits have been changed to this type.

Easier, Faster Approvals for New Permits

You can pick up an application for a new permit at the Citywide Licensing Center, at the Health Academy, or request one by mail by calling (212) 676-1600. You no longer have to submit plans, plumbing diagrams and equipment lists with every

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application. And you no longer have to pay a plan review fee. Your permit can be issued four to six weeks after you submit your application if your establishment passes its first pre-permit inspection.

New Permit Expiration Dates

All permits that were issued for the first time after September 1, 1996 will expire one year from the last day of the month they were issued. For example, if you opened a new restaurant and you applied for a permit on July 7, 1998, that permit will expire on July 31, 1999. The expiration dates for all others remain the same.

A Reminder about Permit Renewals

When your permit is about to expire, if you do not owe fines, you will receive a renewal notice in the mail. If you do not receive this notice, call the Citywide Licensing Center at (212) 487-4436. If you owe fines, your permit will not be renewed until you pay the fines. If you do not renew your permit, the Department will close your establishment. It is your responsibility to make sure that your permit is current. □

HEALTH CODE REQUIREMENTS

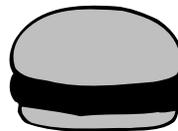
The person who is supervising your food operation must have a Food Protection Certificate issued by the Department of Health. This is true no matter what type of food service you have. This certificate is received after successful completion of a 15 hour course. A supervisor who has earned this certificate must be present at all times. To ensure that a supervisor with this certificate is present at all times, several supervisors should take the course and be able to certify that they understand food safety procedures.



In the course, supervisors learn all the current health laws and the ways to prepare food safely.



You can register yourself or your employees for this course at the Citywide Licensing Center. The cost is \$105 per person. Bring a certified check or money order made out to the New York City Department of Health. Classes are held at the Health Academy, located at the Riverside Health Center, 160 West 100th Street in Manhattan. This 15 hour course is presented in



English from 9 to noon, 1 to 4pm, and 5 to 8pm. The course is also given in Chinese, Korean, Spanish and Greek from 5 to 8pm.

You must take the course soon after registering. Keep your receipt at your food establishment and show it to inspectors as proof that you registered to take the course.

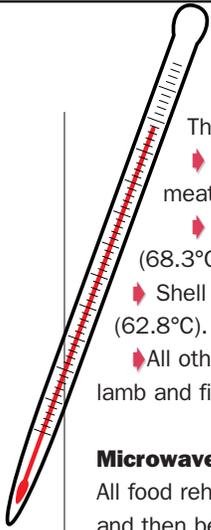


New Required Cooking Temperatures

Harmful microbes can grow in certain foods called potentially hazardous foods. Some of these disease-causing bacteria, viruses and parasites grow best in certain foods. Therefore, you must cook some foods to higher temperatures to kill the microbes likely to be in that food.

Cook:

- ♦ Poultry, stuffing, and stuffed meats to 165°F (73.9°C).



This destroys salmonella.

- ◆ Ground meats and food containing ground meats to 158°F (69.4°C). This destroys E. Coli.
- ◆ Pork and foods containing pork to 155°F (68.3°C). This destroys the trichinae parasite.
- ◆ Shell eggs and food containing shell eggs to 145°F (62.8°C). This destroys salmonella enteritidis.
- ◆ All other potentially hazardous foods including beef, lamb and fish to 145°F (62.8°C).

Microwave Oven Cooking

All food reheated in a microwave oven must reach 190°F, and then be allowed to stand for two minutes, so that the heat can be evenly distributed.

New Cooling and Cold Holding Requirements

The temperature at which cold foods must be cooled, held, displayed and stored is changed from 45°F (7.2°C) to 41°F (5°C). This temperature will reduce the amount of growth of some bacteria that are known to grow at 45°F especially in ready-to-eat foods. Because we recognize that the equipment in most food establishments cannot cool foods to 41°F, the code allows establishments five years from July 1, 1998 to upgrade or replace existing equipment to maintain foods at this lower temperature of 41°F.

New Exterminator Requirements

You no longer have to show proof that you have hired a licensed exterminator but your establishment must be free of rodents, insects and other pests. Keep pesticides in their original containers, properly labeled and away from foods. They are best kept locked away. Use only those designed for use in a food establishment and use them according to their instructions. □

MORE TIPS

And Remember:

Only buy shellfish from a certified supplier and be sure that it comes with the tags that identify the

shipper. Keep these tags for 90 days: first with the product until it is used up, then file them in order of delivery date. When buying small amounts, ask for a split lot tag. This has all the informa-

You no longer have to display:

◆ signs prohibiting spitting in the food preparation area. (This does not mean that spitting is now acceptable.)

◆ Food Protection Certificates. (However, they must be available for inspection.)

◆ a sign with nutritional information for frozen desserts about which dietary claims are made.

You do have to display the following where they can be seen:

◆ *The Choking First Aid Poster* in the dining area.

◆ *The Alcohol and Pregnancy Warning Sign* in the bar area.

◆ *No Smoking and Smoking Permitted Signs*, wherever necessary.

◆ A sign that forbids the *Sale of Tobacco* to minors (if tobacco products are sold).

◆ “*Wash Hands*” signs at all handwash stations in the food preparation areas and toilet areas.

◆ A sign that shows the *location of the resuscitation equipment* in taverns and restaurants.

There are no fines for missing signs, but all violations are counted

in determining whether you pass or fail the inspection.

◆ You can pick up most of these signs at the Citywide Licensing Center. You can make your own “Wash Hands” signs (there are no size or color requirements). The sign showing the location of the resuscitation equipment is often supplied by the manufacturer of the CPR equipment kit. □



tion from the original tag.

Always use utensils, tongs, deli paper or sanitary gloves when handling foods that are ready to be eaten; never use your bare hands.

Be sure workers wash their hands with soap and water for 20 seconds, after

eating, smoking, coughing, using the toilet, preparing raw meats, or after their hands become unclean in any way.

Do not allow a food worker with an infected wound, vomiting or diarrhea to work in your food establishment. □





FREE "NO SMOKING" STICKERS AND SIGNS

You may get free "PUSH/PULL" - "NO SMOKING" stickers to place on the inside or outside glass of your entrance door to remind your patrons that smoking is not allowed in your establishment. The stickers are 4" x 6" in size, have a black glossy background with gold lettering, contain the "No Smoking" symbol, and are printed on waterproof material.

You may also get "No Smoking" signs that meet the standards in the Smoke-



Free Air Act. The signs are 5.5" x 8.5" in size, printed on white index stock with red and black lettering, and contain the "No Smoking" symbol.

If you would like to order stickers or signs, write to: **PUSH/PULL, c/o NYC Department of Health, 125 Worth Street, Box 46, New York, NY 10013.**

Indicate the number of stickers or signs you need. Supplies are limited.

If you would like a brochure explaining your responsibilities under the Smoke-Free Air Act, write to: **NYC Department of Health, Chronic Disease Prevention, 125 Worth Street, Box 46, New York, NY 10013.** □

If you have questions or comments regarding this newsletter, please call the Bureau of Inspections or the Health Academy. The telephone numbers are listed below.

If you wish to contact:

ADMINISTRATIVE TRIBUNAL

2 Lafayette Street, 14th floor, NY, NY 10007
(212) 676-2020

BUREAU OF INSPECTIONS

253 Broadway, 12th floor, Box CN59A, NY, NY 10007
(212) 676-1600

CITYWIDE LICENSING CENTER

42 Broadway, 5th floor, NY, NY 10004
(212) 487-4436

HEALTH ACADEMY

160 West 100th Street, NY, NY 10025
(212) 280-9211

INSPECTOR GENERAL

80 Maiden Lane, NY, NY 10005
(212) 825-2141

ABOUT INSPECTIONS . . .

♦ Public Health Inspectors carry badges and identification cards and must show them to you upon request.

♦ When an inspector is in your establishment on official duty, you must allow him or her to conduct an inspection. Not

allowing the inspection is a violation of the law.

♦ It is a crime to offer a bribe or gratuity to an inspector. If you offer a bribe or gratuity, the inspector is required to report it to the Inspector General. You may go to jail or lose

your permit to operate.

♦ Contact the Inspector General to report any form of corruption, such as an inspector asking for a bribe or free food, or writing anything that is not true on an inspection report. Your call will be kept confidential. □

NYC DEPARTMENT OF HEALTH
125 WORTH STREET
CN 59A
NEW YORK, NY 10013