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## THE CITY RECORD

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Mayor

**LISETTE CAMILO**

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Editor, The City Record

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## PUBLIC HEARINGS AND MEETINGS

See Also: *Procurement; Agency Rules*

## BOARD MEETINGS

### MEETING

#### City Planning Commission

Meets in Spector Hall, 22 Reade Street, New York, NY 10007, twice monthly on Wednesday, at 10:00 A.M., unless otherwise ordered by the Commission.

#### City Council

Meets by Charter twice a month in Councilman's Chamber, City Hall,

Manhattan, NY 10007, at 1:30 P.M.

#### Contract Awards Public Hearing

Meets in Spector Hall, 22 Reade Street, Main Floor, Manhattan, weekly, on Thursday, commencing 10:00 A.M., and other days, times and location as warranted.

#### Civilian Complaint Review Board

Generally meets at 10:00 A.M. on the second Wednesday of each month at 40 Rector Street, 2nd Floor, New York, NY 10006. Visit <http://www.nyc.gov/html/ccrb/html/meeting.html> for additional information and scheduling changes.

#### Design Commission

Meets at City Hall, Third Floor, New York, NY 10007. For meeting schedule, please visit [nyc.gov/designcommission](http://nyc.gov/designcommission) or call (212) 788-3071.

#### Department of Education

Meets in the Hall of the Board for a monthly business meeting on the Third Wednesday, of each month at 6:00 P.M. The Annual Meeting is held on the first Tuesday of July at 10:00 A.M.

#### Board of Elections

32 Broadway, 7th Floor, New York, NY 10004, on Tuesday, at 1:30 P.M. and at the call of the Commissioner.

#### Environmental Control Board

Meets at 100 Church Street, 12th Floor, Training Room #143, New York, NY 10007 at 9:15 A.M. once a month at the call of the Chairman.

#### Board of Health

Meets at Gotham Center, 42-09 28th Street, Long Island City, NY 11101, at 10:00 A.M., quarterly or at the call of the Chairman.

#### Health Insurance Board

Meets in Room 530, Municipal Building, Manhattan, NY 10007, at the call of the Chairman.

#### Board of Higher Education

Meets at 535 East 80th Street, Manhattan, NY 10021, at 5:30 P.M., on fourth Monday in January, February, March, April, June, September, October, November and December. Annual meeting held on fourth Monday in May.

#### Citywide Administrative Services

Division of Citywide Personnel Services will hold hearings as needed in Room 2203, 2 Washington Street, New York, NY 10004.

#### Commission on Human Rights

Meets on 10th Floor in the Commission's Central Office, 40 Rector Street, New York, NY 10006, on the fourth Wednesday of each month,

at 8:00 A.M.

**In Rem Foreclosure Release Board**

Meets in Spector Hall, 22 Reade Street, Main Floor, Manhattan, Monthly on Tuesdays, commencing 10:00 A.M., and other days, times and location as warranted.

**Franchise and Concession Review Committee**

Meets in Spector Hall, 22 Reade Street, Main Floor, and other days, times and location as warranted.

**Real Property Acquisition and Disposition**

Meets in Spector Hall, 22 Reade Street, Main Floor, Manhattan, bi-weekly, on Wednesdays, commencing 10:00 A.M., and other days, times and location as warranted.

**Landmarks Preservation Commission**

Meets in the Hearing Room, Municipal Building, 9th Floor North, 1 Centre Street in Manhattan on approximately three Tuesday's each month, commencing at 9:30 A.M. unless otherwise noticed by the Commission. For current meeting dates, times and agendas, please visit our website at [www.nyc.gov/landmarks](http://www.nyc.gov/landmarks).

**Employees' Retirement System**

Meets in the Boardroom, 22nd Floor, 335 Adams Street, Brooklyn, NY 11201, at 9:30 A.M., on the third Thursday of each month, at the call of the Chairman.

**Housing Authority**

Board Meetings of the New York City Housing Authority are scheduled for the last Wednesday of each month (except August) at 10:00 A.M. in the Board Room on the 12th Floor of 250 Broadway, New York, NY 10007 (unless otherwise noted). Any changes to the schedule will be posted here and on NYCHA's website at [http://www.nyc.gov/html/nycha/html/about/boardmeeting\\_schedule.shtml](http://www.nyc.gov/html/nycha/html/about/boardmeeting_schedule.shtml) to the extent practicable at a reasonable time before the meeting. For additional information, please visit NYCHA's website or contact (212) 306-6088.

**Parole Commission**

Meets at its office, 100 Centre Street, Manhattan, NY 10013, on Thursday, at 10:30 A.M.

**Board of Revision of Awards**

Meets in Room 603, Municipal Building, Manhattan, NY 10007, at the call of the Chairman.

**Board of Standards and Appeals**

Meets at 40 Rector Street, 6th Floor, Hearing Room "E" on Tuesdays at 10:00 A.M. Review Sessions begin at 9:30 A.M. and are customarily held on Mondays preceding a Tuesday public hearing in the BSA conference room on the 9th Floor of 40 Rector Street. For changes in the schedule, or additional information, please call the Application Desk at (212) 513-4670 or consult the bulletin board at the Board's Offices, at 40 Rector Street, 9th Floor.

**Tax Commission**

Meets in Room 936, Municipal Building, Manhattan, NY 10007, each month at the call of the President. Manhattan, monthly on Wednesdays, commencing 2:30 P.M.

**CITY PLANNING COMMISSION**

**PUBLIC HEARINGS**

**NOTICE IS HEREBY GIVEN**, that resolutions have been adopted by the City Planning Commission, scheduling a public hearing on the following matters, to be held at NYC City Planning Commission Hearing Room, Lower Concourse, 120 Broadway, New York, NY, on Wednesday, June 13, 2018, at 10:00 A.M.

**BOROUGH OF THE BRONX  
No. 1**

**LSSNY EARLY LIFE CENTER 1/BRONXWORKS SENIOR CENTER**

**CD 5** **C 150314 PQX**

**IN THE MATTER OF** an application submitted by the Administration for Children's Services, the Department for the Aging, and the Department of Citywide Administrative Services, pursuant to Section 197-c of the New York City Charter, for the acquisition of property located at 80 East 181<sup>st</sup> Street (Block 3178, Lot 32) for continued use as a child care center and a senior center.

**BOROUGH OF MANHATTAN**

**No. 2**

**BALTON COMMONS**

**CD 10** **C 180249 HAM**

**IN THE MATTER OF** an application submitted by the Department of Housing Preservation and Development (HPD)

1. pursuant to Article 16 of the General Municipal Law of New York State for:
  - a) the designation of property, located at 263-267 West 126<sup>th</sup> Street (Block 1932, Lots 5, 7 and 107), as an Urban Development Action Area; and
  - b) an Urban Development Action Area Project for such area; and

2. pursuant to Section 197-c of the New York City Charter for the disposition of such property to a developer selected by HPD

to facilitate a 7-story building containing residential, community facility and commercial space.

**BOROUGH OF BROOKLYN**

**Nos. 3 & 4**

**1601 DEKALB AVENUE REZONING**

**No. 3**

**CD 4** **C 180148 ZMK**

**IN THE MATTER OF** an application submitted by 1601 DeKalb Avenue Owner LLC, pursuant to Sections 197-c and 201 of the New York City Charter for an amendment of the Zoning Map, Section No. 13b:

1. changing from an R6 District to an R6B District property, bounded by Hart Street, a line 400 feet northeasterly of Irving Avenue, DeKalb Avenue, and a line 350 feet northeasterly of Irving Avenue;
2. changing from an M1-1 District to an R7A District property, bounded by Hart Street, Wyckoff Avenue, DeKalb Avenue, and a line 400 feet northeasterly of Irving Avenue; and
3. establishing within the proposed R7A District a C2-4 District bounded by Hart Street, Wyckoff Avenue, DeKalb Avenue, and a line 100 feet southwesterly of Wyckoff Avenue;

as shown on a diagram (for illustrative purposes only), dated February 12, 2018, and subject to the conditions of CEQR Declaration E-465.

**No. 4**

**N 180149 ZRK**

**CD 4** **IN THE MATTER OF** an application submitted by 1601 DeKalb Avenue Owner, LLC, pursuant to Section 201 of the New York City Charter, for an amendment of the Zoning Resolution of the City of New York, modifying Appendix F for the purpose of establishing a Mandatory Inclusionary Housing area.

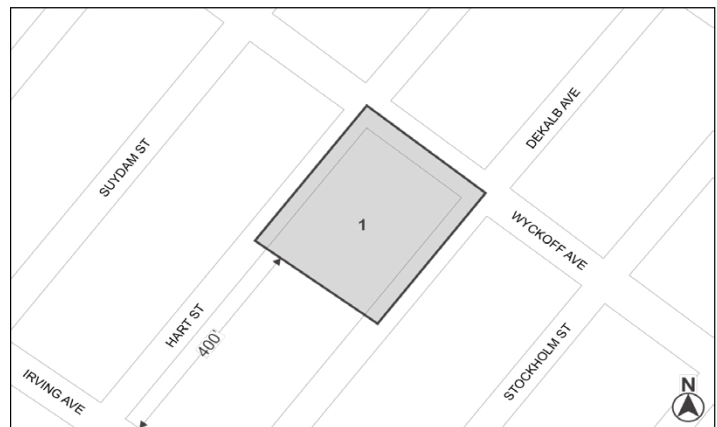
Matter underlined is new, to be added;  
Matter ~~struck out~~ is to be deleted;  
Matter within # # is defined in Section 12-10;  
\* \* \* indicates where unchanged text appears in the Zoning Resolution.

**APPENDIX F  
Inclusionary Housing Designated Areas and Mandatory Inclusionary Housing Areas**

**BROOKLYN**

**Brooklyn Community District 4**

Map 2 - [date of adoption]



**Mandatory Inclusionary Housing Program Area see Section 23-154(d)(3)**

**Area 1 [date of adoption] — MIH Program Option 1 and Option 2**

**Portion of Community District 4, Brooklyn**

**\* \* \***

**Nos. 5, 6 & 7  
80 FLATBUSH AVENUE REZONING  
No. 5**

**CD 2** **C 180216 ZMK**

**IN THE MATTER OF** an application submitted by New York City Educational Construction Fund and 80 Flatbush Avenue, LLC,

pursuant to Sections 197-c and 201 of the New York City Charter for an amendment of the Zoning Map, Section No. 16c, changing from a C6-2 District to a C6-9 District property, bounded by the southeasterly centerline prolongation of Schermerhorn Street, Flatbush Avenue, State Street and 3<sup>rd</sup> Avenue, as shown on a diagram (for illustrative purposes only) dated February 26<sup>th</sup>, 2018.

**No. 6**

**N 180217 ZRK**

**CD 2**  
**IN THE MATTER OF** an application submitted by the New York City Education Construction Fund and 80 Flatbush Avenue, LLC, pursuant to Section 201 of the New York City Charter, for an amendment of the Zoning Resolution of the City of New York, modifying Article VII, Chapter 4 (Special Permits by the City Planning Commission) relating to modifications of the special permit for school construction in the Special Downtown Brooklyn District, modifying Article X, Chapter 1 (Special Downtown Brooklyn District) and modifying Appendix F (Inclusionary Housing Designated Areas) for the purpose of establishing a Mandatory Inclusionary Housing area.

Matter underlined is new, to be added;  
 Matter ~~struck out~~ is to be deleted;  
 Matter within # # is defined in Section 12-10;  
 \*\*\* indicates where unchanged text appears in the Zoning Resolution

**ARTICLE VII**  
**ADMINISTRATION**  
**Chapter 4**  
**Special Permits by the City Planning Commission**

\*\*\*

**74-75**  
**Educational Construction Fund Projects**

**74-751**  
**Educational Construction Fund in certain districts**

In R5, R6, R7, R8, R9 or R10 Districts, in C1 or C2 Districts mapped within such #Residence Districts#, or in C1-6, C1-7, C1-8, C1-9, C2-6, C2-7, C2-8, C4, C5, C6 or C7 Districts, for combined #school# and #residences# including air rights over #schools# built on a #zoning lot# owned by the New York City Educational Construction Fund, the City Planning Commission may permit utilization of air rights; modify the requirements that open area be accessible to and usable by all persons occupying a #dwelling unit# or #rooming unit# on the #zoning lot# in order to qualify as #open space#; permit ownership, control of access and maintenance of portions of the #open space# to be vested in the New York City Educational Construction Fund or City agency successor in title; permit modification of #yard# regulations and height and setback regulations; permit the distribution of #lot coverage# without regard for #zoning lot lines# for a #zoning lot# containing the Co-Op Tech High School in Manhattan Community District 11; authorize the total #floor area#, #open space#, #dwelling units# or #rooming units# permitted by the applicable district regulations on such site to be distributed without regard for district boundaries; and authorize an increase of 25 percent in the number of #dwelling units# or #rooming units# permissible under the applicable district regulations. For the purposes of this Section, a #zoning lot# owned by the New York City Educational Construction Fund may also include a tract of land under single fee ownership or alternate ownership arrangements according to the #zoning lot# definition in Section 12-10, when such tract of land includes a parcel which was the site of a public school listed in the following table.

School	Community District
P.S. 151	CD 8, Manhattan

The total number of #dwelling units# or #rooming units# and #residential floor area# shall not exceed that permissible for a #residential building# on the same #zoning lot#.

The distribution of #bulk# on the #zoning lot# shall permit adequate access of light and air to the surrounding #streets# and properties.

As further conditions for such modifications:

- (a) the #school# and the #residence# shall be #developed# as a unit in accordance with a plan approved by the Commission;
- (b) at least 25 percent of the total #open space# required by the applicable district regulations, or such greater percentage as may be determined by the Commission to be the appropriate minimum percentage, shall be accessible exclusively to the occupants of such #residence# and under the direct control of its management;
- (c) notwithstanding the provisions of Section 23-12 (Permitted Obstructions in Open Space), none of the required #open space# shall include driveways, private streets, open #accessory# off-street parking spaces or open #accessory# off-street loading berths; and

(d) the Commission shall find that:

- (1) a substantial portion of the #open space# which is not accessible exclusively to the occupants of such #residence# will be accessible and usable by them on satisfactory terms part-time;
- (2) playgrounds, if any, provided in conjunction with the #school# will be so designed and sited in relation to the #residence# as to minimize any adverse effects of noise; and
- (3) all #open space# will be arranged in such a way as to minimize friction among those using #open space# of the #buildings or other structures# on the #zoning lot#.

The Commission shall give due consideration to the landscape design of the #open space# areas. The Commission shall also give due consideration to the relationship of the #development# to the #open space# needs of the surrounding area and may require the provision of a greater amount of total #open space# than the minimum amount required by the applicable district regulation where appropriate for the purpose of achieving the #open space# objectives of the #Residence District# regulations.

The Commission may prescribe other appropriate conditions and safeguards to enhance the character of the surrounding area.

**74-752**  
**Educational Construction Fund projects in certain areas**

In C6-9 Districts within the #Special Downtown Brooklyn District#, for #developments#, #enlargements# or #conversions# that include one or more #schools# on a tract of land owned by the New York City Educational Construction Fund, the City Planning Commission may permit the modifications set forth in Paragraph (a) of this Section. For the purposes of this Section, a tract of land owned by the New York City Educational Construction Fund may also include a tract of land under single fee ownership or alternate ownership arrangements according to the #zoning lot# definition in Section 12-10, when such tract of land includes a parcel which was the site of a public school.

(a) Modifications

The Commission may modify:

- (1) applicable ground floor #use# regulations;
- (2) in a #Mandatory Inclusionary Housing area#, the affordable housing requirements of Paragraph (d) of Section 23-154 (Inclusionary Housing);
- (3) other #bulk# regulations, except that the maximum permitted #floor area ratio# may not be increased; and
- (4) #accessory# off-street parking and loading berth requirements.

(b) Findings

To grant a special permit, pursuant to this Section, the Commission shall find that:

- (1) such modifications will facilitate the construction of one or more #schools# on the #zoning lot#;
- (2) such ground floor #use# modifications will improve the layout and design of the #school# or #schools#, shall not have an adverse effect on the #uses# located within any portion of the #zoning lot# and will not impair the essential character of the surrounding area;
- (3) such modifications to the affordable housing requirements in a #Mandatory Inclusionary Housing area# will facilitate significant public infrastructure or public facilities, including one or more #schools#, addressing needs that are not created by the proposed #development#, #enlargement# or #conversion#;
- (4) such #bulk# modifications will result in a better site plan for the #school# or #schools# and will have minimal adverse effects on the surrounding area;
- (5) such parking and loading modifications will improve the layout and design of the school and will not create serious traffic congestion or unduly inhibit vehicular or pedestrian movement and will not impair or adversely affect the development of the surrounding area.

The Commission may prescribe additional conditions and safeguards to minimize adverse effects on the character of the surrounding area.

\*\*\*

**ARTICLE X**  
**SPECIAL PURPOSE DISTRICTS**

**Chapter 1**  
**Special Downtown Brooklyn District**

\*\*\*

**101-05**  
**Applicability of Special Permits by the Board of Standards and Appeals**

Within the #Special Downtown Brooklyn District#, Section 73-68 (Height and Setback and Yard Modifications) shall not be applicable.

\*\*\*

**101-21**  
**Special Floor Area and Lot Coverage Regulations**

R7-1 C6-1 C6-4.5 C6-6 C6-9

\*\*\*

(e) In C6-9 Districts

In C6-9 Districts, the maximum permitted #floor area ratio# for #commercial# or #community facility uses# shall be 18.0, and the maximum #residential floor area ratio# shall be 12.0. No #floor area# bonuses shall be permitted.

\*\*\*

**101-22**  
**Special Height and Setback Regulations**

The height of all #buildings or other structures# shall be measured from the #base plane#. The provisions of Section 101-221 (Permitted Obstructions) shall apply to all #buildings# within the #Special Downtown Brooklyn District#.

In R7-1, C5-4, C6-1, and C6-4 and C6-9 Districts, except C6-1A Districts, the underlying height and setback regulations shall not apply. In lieu thereof, all #buildings or other structures# shall comply with the provisions of Section 101-222 (Standard height and setback regulations) or, as an option where applicable, Section 101-223 (Tower regulations). #Buildings or other structures# within the Flatbush Avenue Extension and Schermerhorn Street Height Limitation Areas shall comply with the provisions of Section 101-30 (SPECIAL PROVISIONS WITHIN HEIGHT LIMITATION AREAS). However, the underlying height and setback regulations shall apply to any #Quality Housing building#, except that Quality Housing height and setback regulations shall not be applicable within any R7-1 District mapped within a C2-4 District.

\*\*\*

**101-222**  
**Standard Height and Setback Regulations**

C2-4/R7-1 C6-1 C6-4.5 C6-6 C6-9

\*\*\*

**MAXIMUM BASE HEIGHTS AND MAXIMUM BUILDING HEIGHTS IN C2-4/R7-1, C6-1, C6-4.5, AND C6-6 AND C6-9 DISTRICTS**

District	Maximum Base Height		Maximum #building# Height	
	Beyond 100 feet of a #wide street#	Within 100 feet of a #wide street#	Beyond 100 feet of a #wide street#	Within 100 feet of a #wide street#
C2-4/R7-1	85	85	160	160
C6-1	125	150	185	210
C6-4.5 C6-6 <u>C6-9</u>	125	150	250	250

\*\*\*

**101-223**  
**Tower regulations**

C5-4 C6-1 C6-4 C6-6 C6-9

\*\*\*

(d) Maximum #building# height

In C6-1 Districts, the maximum height of a #building or other structure# shall be 495 feet. No height limit shall apply within a C5-4, C6-4, or C6-6 or C6-9 District.

\*\*\*

**APPENDIX F**

**Inclusionary Housing Designated Areas and Mandatory Inclusionary Housing Areas**

\*\*\*

**BROOKLYN**

\*\*\*

**Brooklyn Community District 2**

\*\*\*

Map 8 – [date of adoption]



**Mandatory Inclusionary Housing Area (MIHA) - see Section 23-154(d)(3)**

**Area 5 — [date of adoption] — MIH Program Option 1 and Option 2**

**Portion of Community District 2, Brooklyn**

\*\*\*

**No. 7**

**CD 2** **C 180218 ZSK**  
**IN THE MATTER OF** an application submitted by New York City Educational Construction Fund and 80 Flatbush Avenue, LLC, pursuant to Sections 197-c and 201 of the New York City Charter for the grant of a special permit, pursuant to Sections 74-752\* of the Zoning Resolution to modify:

1. the use regulations of Section 101-11 (Special Ground Floor Use Regulations);
2. the affordable housing requirements of Section 23-154 (Inclusionary Housing) and Section 23-90 (Inclusionary Housing);
3. the bulk requirements of Section 101-223\* (Tower Regulations) and Section 101-41 (Special Street Wall Location Regulations);
4. the requirements of Section 101-50 (Off-Street Parking and Off-Street Loading Regulations) and Section 25-23 (Requirements Where Group Parking Facilities Are Provided) to waive all required accessory parking; and
5. the requirements of Section 36-62 (Required Accessory Off-street Loading Berths) to waive one required loading berth;

in connection with a proposed mixed-use development, on property located at 80 Flatbush Avenue (Block 174, Lots 1, 9, 13, 18, 23 & 24), in a C6-9\*\* District, within the Special Downtown Brooklyn District.

\*Note: A zoning text amendment is proposed to create a new Section 74-752 and to change Section 101-223 of the Zoning Resolution under a concurrent related application (N 180217 ZRK).

\*\*Note: This site is proposed to be rezoned by changing a C6-2 District to C6-9 District under a concurrent related application for a Zoning Map change (C 180216 ZMK).

Plans for this proposal are on file with the City Planning Commission and may be seen at 120 Broadway, 31<sup>st</sup> Floor, New York, NY 10271-0001.

**NOTICE**

**On Wednesday June 13, 2018, at 10:00 A.M., at the CPC Public Hearing Room, located at 120 Broadway, Lower Concourse in Lower Manhattan, a public hearing is being held by the City Planning Commission to receive comments related to a Draft Environmental Impact Statement (DEIS) concerning an application by the New York City Educational Construction Fund (ECF) for approval of several discretionary actions (ULURP Nos. C180216 ZMK, N180217 ZRK and C180218 ZSK), including a zoning map amendment, zoning text amendments, and a special permit.**

The proposed actions would facilitate a proposal by the applicant to construct an approximately 1.1 million square foot mixed-use development containing two schools, retail, office and residential units at 80 Flatbush Avenue (Block 174, Lots 1, 9, 13, 18, 23, 24) in Brooklyn, Community District 2.

Written comments on the DEIS are requested and will be received and considered by ECF, the Lead Agency, through Monday, June 25, 2018.

**This hearing is being held, pursuant to the State Environmental Quality Review Act (SEQRA) and City Environmental Quality Review (CEQR), CEQR No. 17ECF001K.**

YVETTE V. GRUEL, Calendar Officer  
 City Planning Commission  
 120 Broadway, 31<sup>st</sup> Floor, New York, NY 10271  
 Telephone (212) 720-3370

m30-j13

**CITY UNIVERSITY**

**CENTRAL OFFICE**

■ PUBLIC HEARINGS

The Annual Bronx Borough Hearing, will take place on Monday, June 18, 2018, at 4:30 P.M., Hostos Community College (Building "C"), Repertory Theater, at 450 Grand Concourse, Bronx, NY 10451.

← j4

**CITYWIDE ADMINISTRATIVE SERVICES**

■ PUBLIC HEARINGS

**DIVISION OF CITYWIDE PERSONNEL SERVICES  
 PROPOSED AMENDMENT TO CLASSIFICATION**

**PUBLIC NOTICE IS HEREBY GIVEN** of a public hearing to amend the Classification of the Classified Service of the City of New York.

A public hearing will be held by the Commissioner of Citywide Administrative Services in accordance with Rule 2.6 of the Personnel Rules and Regulations of the City of New York, at 22 Reade Street, 1<sup>st</sup> Floor (Spector Hall), New York, NY 10007, on **June 12, 2018, at 10:00 A.M.**

For more information go to the DCAS website at: [http://www.nyc.gov/html/dcas/html/work/Public\\_Hearing.shtml](http://www.nyc.gov/html/dcas/html/work/Public_Hearing.shtml).

**RESOLVED**, That the Classification of the Classified Service of the City of New York is hereby amended as follows:

- I. By establishing in the Non-Competitive Class, the indicated number of positions, under the indicated agency headings, subject to Rule X, Part I, the following title and positions:

<u>Title Code Number</u>	<u>Class of Positions</u>	<u>Annual Salary</u>	<u>Number of Positions Authorized</u>
95614	Deputy Commissioner of IT	This is a Management Class of position paid in accordance with the Pay Plan for Management Employees. Salary for this position is set at a rate in accordance with duties and responsibilities.	5

- A. Under the heading: DEPARTMENT OF SOCIAL SERVICES [069]

Part I positions are designated as confidential or policy influencing under Rule 3.2.3 (b) of the Personnel Rules and Regulations of the City of New York and therefore are not covered by Section 75 of the Civil Service Law.

- II. By establishing in the Non-Competitive Class, the indicated number of positions, under the indicated agency headings, subject to Rule XI, Part II, the following titles and positions:

<u>Title Code Number</u>	<u>Class of Positions</u>	<u>Salary Range</u>	<u>Number of Positions Authorized</u>
95712	IT Automation and Monitoring Engineer	\$75,000 - \$140,000	

- A. Under the heading: ADMINISTRATION FOR CHILDREN'S SERVICES [067] 6
- B. Under the heading: DEPARTMENT OF SOCIAL SERVICES [069] 2
- C. Under the heading: DEPARTMENT OF HEALTH AND MENTAL HYGIENE [816] 8
- D. Under the heading: DEPARTMENT OF PARKS AND RECREATION [846] 12

Part II positions are covered by Section 75 of the Civil Service Law Disciplinary procedures after 5 years of service.

- III. By establishing in the Non-Competitive Class, the indicated number of positions, under the indicated agency headings, subject to Rule XI, Part II, the following titles and positions:

<u>Title Code Number</u>	<u>Class of Positions</u>	<u>Salary Range</u>	<u>Number of Positions Authorized</u>
95714	IT Infrastructure Engineer	\$75,000 - \$180,000	

- A. Under the heading: ADMINISTRATION FOR CHILDREN'S SERVICES [067] 9
- B. Under the heading: DEPARTMENT OF SOCIAL SERVICES [069] 13
- C. Under the heading: DEPARTMENT OF HEALTH AND MENTAL HYGIENE [816] 8
- D. Under the heading: DEPARTMENT OF PARKS AND RECREATION [846] 3

Part II positions are covered by Section 75 of the Civil Service Law Disciplinary procedures after 5 years of service.

- IV. By establishing in the Non-Competitive Class, the indicated number of positions, under the indicated agency headings, subject to Rule XI, Part II, the following titles and positions:

<u>Title Code Number</u>	<u>Class of Positions</u>	<u>Salary Range</u>	<u>Number of Positions Authorized</u>
95710	IT Project Specialist	\$75,000 - \$160,000	

- A. Under the heading: ADMINISTRATION FOR CHILDREN'S SERVICES [067] 18
- B. Under the heading: DEPARTMENT OF SOCIAL SERVICES [069] 142
- C. Under the heading: DEPARTMENT OF HEALTH AND MENTAL HYGIENE [816] 15
- D. Under the heading: DEPARTMENT OF PARKS AND RECREATION [846] 26

Part II positions are covered by Section 75 of the Civil Service Law Disciplinary procedures after 5 years of service.

- V. By establishing in the Non-Competitive Class, the indicated number of positions, under the indicated agency headings, subject to Rule XI, Part II, the following titles and positions:

<u>Title Code Number</u>	<u>Class of Positions</u>	<u>Salary Range</u>	<u>Number of Positions Authorized</u>
95713	IT Service Management Specialist	\$75,000 - \$130,000	

- A. Under the heading: ADMINISTRATION FOR CHILDREN'S SERVICES [067] 10
- B. Under the heading: DEPARTMENT OF SOCIAL SERVICES [069] 12
- C. Under the heading: DEPARTMENT OF HEALTH AND MENTAL HYGIENE [816] 15

D. Under the heading: DEPARTMENT OF PARKS AND RECREATION [846] 6

Part II positions are covered by Section 75 of the Civil Service Law Disciplinary procedures after 5 years of service.

VI. By establishing in the Non-Competitive Class, the indicated number of positions, under the indicated agency headings, subject to Rule XI, Part II, the following titles and positions:

Title Code Number	Class of Positions	Salary Range	Number of Positions Authorized
95711	Senior IT Architect	\$100,000 - \$180,000	

A. Under the heading: ADMINISTRATION FOR CHILDREN'S SERVICES [067] 4

B. Under the heading: DEPARTMENT OF SOCIAL SERVICES [069] 14

C. Under the heading: DEPARTMENT OF HEALTH AND MENTAL HYGIENE [816] 8

D. Under the heading: DEPARTMENT OF PARKS AND RECREATION [846] 2

Part II positions are covered by Section 75 of the Civil Service Law Disciplinary procedures after 5 years of service.

VII. By establishing in the Non-Competitive Class, the indicated number of positions, under the indicated agency headings, subject to Rule XI, Part II, the following title and positions:

Title Code Number	Class of Positions	Salary Range	Number of Positions Authorized
95622	IT Security Specialist	\$75,000 - \$180,000	

A. Under the heading: ADMINISTRATION FOR CHILDREN'S SERVICES [067] 1

Part II positions are covered by Section 75 of the Civil Service Law Disciplinary procedures after 5 years of service.

Accessibility questions: DCAS Accessibility (212) 386-0256, accessibility@dcas.nyc.gov, by: Thursday, June 7, 2018, 5:00 P.M.



j4-6

COMMUNITY BOARDS

PUBLIC HEARINGS

NOTICE IS HEREBY GIVEN that the following matters have been scheduled for public hearing by Community Board:

BOROUGH OF BROOKLYN

COMMUNITY BOARD NO. 08 - Thursday June 7, 2018, 6:00 P.M., Center for Nursing and Rehabilitation, 727 Classon Avenue (between Park and Prospect Place), Brooklyn, NY.

IN THE MATTER OF the NYC Department of City Planning's MI Hotel Special Permit Zoning Text Amendment. Representatives from the Department of City Planning will be available to give a brief presentation on the specifics of the zoning text amendment and also to answer questions. For more information please call (718) 467-5574.

j1-7

NOTICE IS HEREBY GIVEN that the following matters have been scheduled for public hearing by Community Board:

BOROUGH OF STATEN ISLAND

COMMUNITY BOARD NO. 01 - Tuesday, June 5, 2018, 8:00 P.M., 1 Edgewater Plaza, Suite 217, Staten Island, NY.

AGENDA

Board of Standards & Appeals Application No. 177-06-BZ -Extension of term of a variance that expired on April 10, 2017; waiver of rules of practice and procedure; and amendment to allow for changes to the

prior Board approval so that an automotive service station can continue to operate at 1840 Richmond Terrace.

Department of City Planning Application Nos. 180302PSR & 180303 MMR-The Department of Parks & Recreation submitted an application and change in City map in connection with the Army Corps of Engineers, South Shore Coastal Storm Risk Management Project. (The application only includes Ft. Wadsworth in the CB#1 District).

Two City Planning Applications Nos. N 180234 ZAR and N 180252 ZAR have been submitted for 11 and 17 Haven Esplanade to build one -two family detached residences at each address in a Special Hillside Preservation District.

Department of City Planning Application No. 180349 ZRY - text amendment to establish a new Special Permit under the jurisdiction of the City Planning Commission for new hotels, motels, tourist cabins, and boatels in light manufacturing (ML) districts Citywide.

j1-5

NOTICE IS HEREBY GIVEN that the following matters have been scheduled for public hearing by Community Board:

BOROUGH OF THE BRONX

COMMUNITY BOARD NO. 08 - Thursday June 7, 2018, 7:00 P.M., Riverdale Temple, 4545 Independence Avenue, Bronx, NY.

#C180321 ZSX

Hebrew Home for the Aged

IN THE MATTER OF an application submitted by Hebrew Home for the Aged at Riverdale, Inc., The Hebrew Home for the Aged at Riverdale Foundation, Inc., and Hebrew Home Housing Development Fund Company, Inc., pursuant to Sections 197-c and 201 of the New York City Charter for the grant of a special permit, pursuant to Section 74 - 9 0 1 ( a ) of the Zoning Resolution to modify the use regulations of Section 22- 13, to allow a long-term care facility (UG 3) in an R1-1 District (Block 5933, Lot 55), on property located at 5701-5961 Palisade Avenue (Block 5933, Lots 55, 210, 224, 225 and 230) in R1-1 and R4 Districts, within the Special Natural Area District (NA-2) Borough of the Bronx.

j1-7

HOUSING AUTHORITY

MEETING

The next Audit Committee Meeting of the New York City Housing Authority is scheduled for Thursday, June 14, 2018, at 10:00 A.M., in the Board Room on the 12th Floor of 250 Broadway, New York, NY. Copies of the Agenda are available on NYCHA's website or can be picked up at the Office of the Audit Director, at 250 Broadway, 3rd Floor, New York, NY, no earlier than 24 hours before the upcoming Audit Committee Meeting. Copies of the Minutes are also available on NYCHA's website or can be picked up at the Office of the Audit Director, no later than 3:00 P.M. on the Monday after the Audit Committee approval in a subsequent Audit Committee Meeting.

Accessibility questions: Paula Mejia - (212) 306-3441, by: Wednesday, June 13, 2018, 3:00 P.M.



j4-14

OFFICE OF LABOR RELATIONS

NOTICE

The New York City Deferred Compensation Plan Board, will hold its next meeting on Wednesday, June 6, 2018, from 10:00 A.M. to 12:00 P.M. The meeting will be held, at 40 Rector Street, 4th Floor, New York City.

j4-6

LANDMARKS PRESERVATION COMMISSION

PUBLIC HEARINGS

NOTICE IS HEREBY GIVEN that, pursuant to the provisions of Title 25, Chapter 3 of the Administrative Code of the City of New York (Sections 25-303, 25-307, 25-308, 25-309, 25-313, 25-318, 25-320) on Tuesday, June 12, 2018, a public hearing will be held, at 1 Centre Street, 9th Floor, Borough of Manhattan with respect to the following

properties and then followed by a public meeting. The final order and estimated times for each application will be posted on the Landmarks Preservation Commission website the Friday before the hearing. Any person requiring reasonable accommodation in order to participate in the hearing or attend the meeting should contact the Landmarks Commission no later than five (5) business days before the hearing or meeting.

**34-47 87th Street - Jackson Heights Historic District**

**LPC-18-7842** - Block 1448 - Lot 43 - **Zoning:** **CERTIFICATE OF APPROPRIATENESS**

An Anglo-American Garden Home/Neo-Georgian style house, designed by Robert Tappan and built in 1925. Application is to legalize window replacement, areaway alterations and installation of mechanical equipment without Landmarks Preservation Commission permit(s).

**147 St. Felix Street - Brooklyn Academy of Music Historic District**

**LPC-19-25436** - Block 2112 - Lot 1 - **Zoning:** R6B  
**MISCELLANEOUS - AMENDMENT**

A vacant lot. Application is to modify the design of a previously approved building.

**434 Vanderbilt Avenue - Fort Greene Historic District**

**LPC-19-21789** - Block 1959 - Lot 70 - **Zoning:** R6B  
**CERTIFICATE OF APPROPRIATENESS**

A French Second Empire style house built c. 1866. Application is to legalize and modify façade reconstruction, and window replacement in non-compliance with Landmarks Preservation Commission approvals.

**55 Washington Street - DUMBO Historic District**

**LPC-19-18116** - Block 38 - Lot 1 - **Zoning:** M1-2/RSA  
**CERTIFICATE OF APPROPRIATENESS**

A Neo-Classical style factory building, designed by William Higginson and built in 1904. Application is to legalize construction of a rooftop terrace without Landmarks Preservation Commission permit(s).

**14A St. James Place - Clinton Hill Historic District**

**LPC-17-3944** - Block 1932 - Lot 32 - **Zoning:** R6B  
**CERTIFICATE OF APPROPRIATENESS**

A Neo-Grec style residence built between 1882 and 1886. Application is to legalize the recladding, modification, and expansion of a historic rear yard extension without Landmarks Preservation Commission permit(s).

**471 Henry Street - Cobble Hill Historic District**

**LPC-19-20608** - Block 323 - Lot 12 - **Zoning:** R6  
**CERTIFICATE OF APPROPRIATENESS**

An Italianate style rowhouse, built c. 1850. Application is to alter the front façade, stoop, and areaway walls.

**475 8th Street - Park Slope Historic District Extension**

**LPC-18-7203** - Block 1088 - Lot 54 - **Zoning:** R6B  
**CERTIFICATE OF APPROPRIATENESS**

A Neo-Grec style rowhouse, designed by Jefferson F. Wood and built in 1885. Application is to construct a rear yard addition.

**851 Park Place - Crown Heights North Historic District II**

**LPC-19-18061** - Block 1234 - Lot 70 - **Zoning:** R6  
**CERTIFICATE OF APPROPRIATENESS**

A Colonial Revival single-family residence, designed by Frank S. Lowe and built c. 1908. Application is to construct a rooftop addition, install a fire escape, and alter the rear façade.

**552 Carlton Avenue - Prospect Heights Historic District**

**LPC-19-21442** - Block 1136 - Lot 52 - **Zoning:** R6B  
**CERTIFICATE OF APPROPRIATENESS**

A Neo-Grec style rowhouse, designed by the Parfitt Brothers and built in 1877. Application is to construct rooftop and rear additions.

**80-82 White Street, aka 5 Cortlandt Alley - Tribeca East Historic District**

**LPC-19-25588** - Block 195 - Lot 30 - **Zoning:** C6-2A  
**CERTIFICATE OF APPROPRIATENESS**

An Italianate/Neo-Grec style store and loft building, designed by Henry Englebert and built in 1867-1868. Application is to install an entrance and modify a loading platform.

**51 Greene Street - SoHo-Cast Iron Historic District**

**LPC-19-19633** - Block 475 - Lot 7504 - **Zoning:** M1-5B  
**CERTIFICATE OF APPROPRIATENESS**

A store and loft building built in 1853-54. Application is to extend the fire escape and install a roof ladder.

**224 Centre Street - Individual Landmark**

**LPC-19-22918** - Block 235 - Lot 13 - **Zoning:** M1-5B  
**CERTIFICATE OF APPROPRIATENESS**

An Anglo-Italianate style institutional building, designed by Trench & Snook and built in 1847-48. Application is to install a barrier-free ramp, and replace storefront infill and doors.

**14-16 Cornelia Street, aka 323-327 6th Avenue - Greenwich Village Historic District Extension II**

**LPC-19-25117** - Block 589 - Lot 19, 30, 31 - **Zoning:** R6, R7-2/C1-5  
**MISCELLANEOUS - AMENDMENT**

A movie theater originally built as a church c. 1853 and subsequently altered; a residential and commercial two-story building built c. 1845, and later combined and altered as part of the adjacent movie theater; and a vacant lot. Application is to modify a Commission-approved new building, at 14-16 Cornelia Street, construct a rooftop addition on 327 6th Avenue, and alter the façades of 323-327 6th Avenue.

**114 Prince Street - SoHo-Cast Iron Historic District**

**LPC-19-24002** - Block 500 - Lot 19 - **Zoning:** M1-5A  
**CERTIFICATE OF APPROPRIATENESS**

A Neo-Grec style store building, designed by Richard Berger and built in 1889-90. Application is to alter the storefront and install signage.

**430 West Broadway - SoHo-Cast Iron Historic District**

**Extension**

**LPC-19-24580** - Block 502 - Lot 25 - **Zoning:** M1-5B  
**CERTIFICATE OF APPROPRIATENESS**

A commercial building built in 1986 and redesigned, by Greenberg Farrow Architects in 1997. Application is to demolish the building and construct a new building.

**405-409 West 13th Street - Gansevoort Market Historic District**

**LPC-19-24635** - Block 646 - Lot 49 - **Zoning:** M1-5  
**CERTIFICATE OF APPROPRIATENESS**

An Arts and Crafts style store and loft building, designed by Charles H. Cullen and built in 1909. Application is to construct a rooftop addition and replace storefront infill.

**209 West 23rd Street - Individual Landmark**

**LPC-19-18699** - Block 773 - Lot 38 - **Zoning:** C2-7A C6-3X  
**BINDING REPORT**

A Neo-Classical style library building, designed by Carrere and Hastings and built in 1906. Application is to install rooftop mechanical equipment.

m30-j12

## MAYOR'S OFFICE OF CONTRACT SERVICES

### ■ PUBLIC HEARINGS

Notice of a Franchise and Concession Review Committee (FCRC) Public Hearing on Agency Annual Concession Plans for Fiscal Year 2019, pursuant to Section 1-10 of the Concession Rules of the City of New York (Concession Rules), to be held on Monday, June 11, 2018, commencing at 2:30 P.M., and located at 2 Lafayette Street, 14<sup>th</sup> Floor Auditorium, Manhattan. At this hearing, the FCRC will further solicit comments about the provisions of the Concession Rules from the vendor community, civic groups and the public at large. The FCRC shall consider the issues raised at the Public Hearing in accordance with the procedures set forth in the New York City Charter under the City Administrative Procedure Act.

The following agencies submitted an Annual Concession Plan for Fiscal Year 2019: the Department of Parks and Recreation; the Department of Citywide Administration Services; the Department of Environmental Protection; the Department of Homeless Services; the Department of Corrections; the Department of Health and Mental Hygiene; the Department of Transportation; the New York City Fire Department; the Department of Housing Preservation and Development; the NYC & Company on behalf of the Department of Small Business Services; the New York City Economic Development Corporation on behalf of the Department of Small Business Services; and the New York City Police Department.

The portfolio of Agency Annual Concession Plans covers significant and non-significant concessions expiring, continuing and anticipated for solicitation or initiation in Fiscal Year 2019. Furthermore, the portfolio covers, *inter alia*

- Department of Parks and Recreation: mobile food units, food service facilities, golf courses, driving ranges, marinas, tennis professionals, athletic facilities, Christmas trees, parking lots, markets, fairs, restaurants, concerts, newsstands, stables, gas stations, amusement venues, ice skating rinks, carousels, ferry services, bike rentals, circus, sailboat rentals, souvenirs and gifts, beach equipment, and event programming.
- Department of Citywide Administrative Services: maritime/non-maritime occupancy permits, and vending machines.
- Department of Environmental Protection: gas purification.
- Department of Homeless Services: athletic facility.
- Department of Corrections: commissary services, mobile food units, vending machines and cell tower.
- Department of Health and Mental Hygiene: drug discount card program.
- Department of Transportation: vending machines, pedestrian plazas, food courts, café, market, bicycle parking and dispatch booth/pick-up area for car service.
- New York City Fire Department: fire museum and collections.
- Department of Housing Preservation and Development: café.

- NYC & Company on behalf of the Department of Small Business Services: marketing, advertising, intellectual property and trademark merchandising.
- New York City Economic Development Corporation on behalf of the Department of Small Business Service: parking lots, maritime and non-maritime occupancy permits.
- New York City Police Department: vending machines, ATMs and cafeteria.

Interested parties may obtain a copy of the Agency Annual Concession Plans by contacting Stephanie Ruiz by phone at (212) 788-0010. Hard copies will be provided at a cost of \$.25 per page by check or money order, made payable to the New York City Department of Finance. Upon request, a PDF version of the Agency Annual Concession Plans is available free of cost.

m25-j11

**FRANCHISE AND CONCESSION REVIEW COMMITTEE**

**-NOTICE OF MEETING-**

**PUBLIC NOTICE IS HEREBY GIVEN** that the Franchise and Concession Review Committee, will hold a public meeting on Wednesday, June 13, 2018, at 2:30 P.M., at 2 Lafayette Street, 14th Floor Auditorium, New York, NY 10007.

NOTE: This location is accessible to individuals using wheelchairs or other mobility devices. For further information on accessibility or to make a request for accommodations, such as sign language interpretation services, please contact the Mayor's Office of Contract Services (MOCS), via email at DisabilityAffairs@mocs.nyc.gov, or via phone at (212) 788-0010. Any person requiring reasonable accommodation for the public meeting should contact MOCS at least three (3) business days in advance of the meeting to ensure availability.

◀ j4-13

**RENT GUIDELINES BOARD**

■ PUBLIC HEARINGS

**NOTICE IS HEREBY GIVEN THAT THE NEW YORK CITY RENT GUIDELINES BOARD**, will hold a public hearing on **June 11, 2018**, at the Main Theatre of Hostos Community College/CUNY, 450 Grand Concourse, Bronx, NY, from 5:00 P.M. to 8:00 P.M., to consider public comments concerning proposed rent adjustments for renewal leases for apartments, lofts, hotels (including class A and class B hotels, SROs, rooming houses and lodging houses) and other housing units subject to the Rent Stabilization Law of 1969 and the Emergency Tenant Protection Act of 1974. These adjustments will affect renewal leases commencing between October 1, 2018 through September 30, 2019.

Registration of speakers is required and pre-registration is now being accepted and is advised. Pre-Registration requests for the hearing must be received before 12:00 P.M., one business day **prior** to the public hearing date. Speakers may also register to speak in person at the hearing until 8:00 P.M. For further information and to pre-register for the public hearing, call the Board at (212) 669-7480, or write to the NYC Rent Guidelines Board, 1 Centre Street, Suite 2210, New York, NY 10007. Spanish interpretation and simultaneous translation will be provided. Persons who request that a sign language interpreter, language interpreter other than Spanish or other form of reasonable accommodation for a disability be provided, at the hearing are requested to notify the RGB by June 4, 2018, at 4:30 P.M. This hearing venue is wheelchair accessible.

Proposed rent guidelines for all of the above classes of stabilized housing units were adopted on **April 26, 2018**, and published in the City Record on **May 7, 2018**. Copies of the proposed guidelines are available from the NYC Rent Guidelines Board office, at the above listed address, at the Board's website, [nyc.gov/rgb](http://nyc.gov/rgb), or at rules.cityofnewyork.us.



m30-j8

**NOTICE IS HEREBY GIVEN THAT THE NEW YORK CITY RENT GUIDELINES BOARD** will hold a public hearing on **June 7, 2018**, at the Jamaica Performing Arts Center, Auditorium, 153-10 Jamaica Avenue, Jamaica, NY, from 5:30 P.M. to 8:30 P.M., to consider public comments concerning proposed rent adjustments for renewal leases for apartments, lofts, hotels (including class A and class B hotels, SROs, rooming houses and lodging houses) and other housing units subject to the Rent Stabilization Law of 1969, and the Emergency Tenant Protection Act of 1974. These adjustments will affect renewal leases commencing between October 1, 2018 through September 30, 2019.

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m25-j6



**CITYWIDE ADMINISTRATIVE SERVICES**

■ SALE

The City of New York in partnership with PropertyRoom.com posts vehicle and heavy machinery auctions online every week at: <https://www.propertyroom.com/s/nyc+fleet>

All auctions are open to the public and registration is free.

Vehicles can be viewed in person by appointment at: Kenben Industries Ltd., 1908 Shore Parkway, Brooklyn, NY 11214. Phone: (718) 802-0022

m30-s11

**OFFICE OF CITYWIDE PROCUREMENT**

■ NOTICE

The Department of Citywide Administrative Services, Office of Citywide Procurement is currently selling surplus assets on the internet. Visit <http://www.publicsurplus.com/sms/nycdcas.ny/browse/home>

To begin bidding, simply click on 'Register' on the home page.

There are no fees to register. Offerings may include but are not limited to: office supplies/equipment, furniture, building supplies, machine tools, HVAC/plumbing/electrical equipment, lab equipment, marine equipment, and more.

Public access to computer workstations and assistance with placing bids is available at the following locations:

- DCAS Central Storehouse, 66-26 Metropolitan Avenue, Middle Village, NY 11379
- DCAS, Office of Citywide Procurement, 1 Centre Street, 18th Floor, New York, NY 10007

j2-d31

**POLICE**

■ NOTICE

**OWNERS ARE WANTED BY THE PROPERTY CLERK DIVISION OF THE NEW YORK CITY POLICE DEPARTMENT**

The following list of properties is in the custody of the Property Clerk Division without claimants:

Motor vehicles, boats, bicycles, business machines, cameras, calculating machines, electrical and optical property, furniture, furs, handbags, hardware, jewelry, photographic equipment, radios, robes, sound systems, surgical and musical instruments, tools, wearing apparel, communications equipment, computers, and other miscellaneous articles.



Items are recovered, lost, abandoned property obtained from prisoners, emotionally disturbed, intoxicated and deceased persons; and property obtained from persons incapable of caring for themselves.

**INQUIRIES**

Inquiries relating to such property should be made in the Borough concerned, at the following office of the Property Clerk.

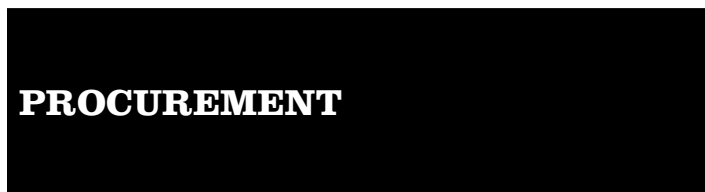
**FOR MOTOR VEHICLES (All Boroughs):**

- Springfield Gardens Auto Pound, 174-20 North Boundary Road, Queens, NY 11430, (718) 553-9555
- Erie Basin Auto Pound, 700 Columbia Street, Brooklyn, NY 11231, (718) 246-2030

**FOR ALL OTHER PROPERTY**

- Manhattan - 1 Police Plaza, New York, NY 10038, (646) 610-5906
- Brooklyn - 84th Precinct, 301 Gold Street, Brooklyn, NY 11201, (718) 875-6675
- Bronx Property Clerk - 215 East 161 Street, Bronx, NY 10451, (718) 590-2806
- Queens Property Clerk - 47-07 Pearson Place, Long Island City, NY 11101, (718) 433-2678
- Staten Island Property Clerk - 1 Edgewater Plaza, Staten Island, NY 10301, (718) 876-8484

j2-d31



**“Compete To Win” More Contracts!**

*Thanks to a new City initiative - “Compete To Win” - the NYC Department of Small Business Services offers a new set of FREE services to help create more opportunities for minority and women-owned businesses to compete, connect and grow their business with the City. With NYC Construction Loan, Technical Assistance, NYC Construction Mentorship, Bond Readiness, and NYC Teaming services, the City will be able to help even more small businesses than before.*

- Win More Contracts at [nyc.gov/competetowin](http://nyc.gov/competetowin)

*“The City of New York is committed to achieving excellence in the design and construction of its capital program, and building on the tradition of innovation in architecture and engineering that has contributed to the City’s prestige as a global destination. The contracting opportunities for construction/construction services and construction-related services that appear in the individual agency listings below reflect that commitment to excellence.”*

**HHS ACCELERATOR**

To respond to human services Requests for Proposals (RFPs), in accordance with Section 3-16 of the Procurement Policy Board Rules of the City of New York (“PPB Rules”), vendors must first complete and submit an electronic prequalification application using the City’s Health and Human Services (HHS) Accelerator System. The HHS Accelerator System is a web-based system maintained by the City of New York for use by its human services Agencies to manage procurement. The process removes redundancy by capturing information about boards, filings, policies, and general service experience centrally. As a result, specific proposals for funding are more focused on program design, scope, and budget.

Important information about the new method

- Prequalification applications are required every three years.
- Documents related to annual corporate filings must be submitted on an annual basis to remain eligible to compete.
- Prequalification applications will be reviewed to validate compliance with corporate filings, organizational capacity, and relevant service experience.
- Approved organizations will be eligible to compete and would submit electronic proposals through the system.

The Client and Community Service Catalog, which lists all Prequalification service categories and the NYC Procurement Roadmap, which lists all RFPs to be managed by HHS Accelerator

may be viewed at <http://www.nyc.gov/html/hhsaccelerator/html/roadmap/roadmap.shtml>. All current and prospective vendors should frequently review information listed on roadmap to take full advantage of upcoming opportunities for funding.

**Participating NYC Agencies**

HHS Accelerator, led by the Office of the Mayor, is governed by an Executive Steering Committee of Agency Heads who represent the following NYC Agencies:

- Administration for Children’s Services (ACS)
- Department for the Aging (DFTA)
- Department of Consumer Affairs (DCA)
- Department of Corrections (DOC)
- Department of Health and Mental Hygiene (DOHMH)
- Department of Homeless Services (DHS)
- Department of Probation (DOP)
- Department of Small Business Services (SBS)
- Department of Youth and Community Development (DYCD)
- Housing and Preservation Department (HPD)
- Human Resources Administration (HRA)
- Office of the Criminal Justice Coordinator (CJC)

To sign up for training on the new system, and for additional information about HHS Accelerator, including background materials, user guides and video tutorials, please visit [www.nyc.gov/hhsaccelerator](http://www.nyc.gov/hhsaccelerator)

**BROOKLYN NAVY YARD DEVELOPMENT CORP.**

**DESIGN AND CONSTRUCTION**

■ SOLICITATION

*Construction / Construction Services*

**ASBESTOS ABATEMENT AT BUILDING 127** - Competitive Sealed Bids - PIN#000155 - Due 6-15-18 at 11:00 A.M.

A Mandatory Pre-Proposal Conference meeting, will be held, at Brooklyn Navy Yard, Building 127, 1st Floor on June 7th, 2018, at 10:00 A.M. Failure to attend will result in disqualification. Documents will be available as of May 31st, 2018. Email [jcoburn@bnydc.org](mailto:jcoburn@bnydc.org) to obtain the documents.

*Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/blueprints; other information; and for opening and reading of bids at date and time specified above.*

*Brooklyn Navy Yard Development Corporation, 63 Flushing Avenue, Unit 300, Building 292, Brooklyn, NY 11205. John Coburn (718) 907-5917; Fax: (718) 643-9296; [jcoburn@bnydc.org](mailto:jcoburn@bnydc.org)*

✶ j4

**CITYWIDE ADMINISTRATIVE SERVICES**

■ SOLICITATION

*Goods*

**PIPE AND FITTINGS, CAST IRON** - Competitive Sealed Bids - PIN#8571700152 - Due 6-20-18 at 10:30 A.M.

A copy of the bid can be downloaded from the City Record Online site at [www.nyc.gov/cityrecord](http://www.nyc.gov/cityrecord). Enrollment is free. Vendor may also request the bid by contacting Vendor Relations via email at [dcasdmssbids@dcas.nyc.gov](mailto:dcasdmssbids@dcas.nyc.gov), by telephone (212) 386-0044 or by fax at (212) 669-7585.

*Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/blueprints; other information; and for opening and reading of bids at date and time specified above.*

*Citywide Administrative Services, 1 Centre Street, 18th Floor, New York, NY 10007. Michelle Mccoy (212) 386-0469; Fax: (212) 313-3177; [mmccoy@dcas.nyc.gov](mailto:mmccoy@dcas.nyc.gov)*

✶ j4

**OFFICE OF CITYWIDE PROCUREMENT**

■ AWARD

*Goods*

**LANGUAGE SERVICES** - Renewal - PIN#85785712P0001002R001 - AMT: \$5,999,850.00 - TO: Voiance Language Services LLC, 5780 North Swan Road, Tucson, AZ 85718.

● **GRP FOR TAPPING MACHINES** - Competitive Sealed Bids - PIN#857171700081 - AMT: \$780,000.00 - TO: Mueller Company LLC, 500 West Eldorado Street, Decatur, IL 62525.

✶ j4

**CORRECTION**

**CENTRAL OFFICE OF PROCUREMENT**

■ **AWARD**

*Goods*

**COMPUTER PRIVACY SCREENS** - Innovative Procurement - Other - PIN#07220181426327 - AMT: \$31,668.00 - TO: Garic Inc., 26 Broadway, Suite 961, New York, NY 10004 (MWBE).

← j4

**EDUCATION**

**CONTRACTS AND PURCHASING**

■ **SOLICITATION**

*Goods and Services*

**REQUIREMENTS CONTRACT FOR ROOF REPAIRS** -

Competitive Sealed Bids - PIN#B3214040 - Due 7-16-18 at 4:00 P.M. To download, please go to <http://schools.nyc.gov/Offices/DCP/Vendor/RequestsforBids/Default.htm>. If you cannot download, send an email to [vendorhotline@schools.nyc.gov](mailto:vendorhotline@schools.nyc.gov), with the RFB number and title in the subject line.

For all questions related to this RFB, please email [krdrig7@schools.nyc.gov](mailto:krdrig7@schools.nyc.gov), with the RFB number and title in the subject line of your email.

Description: The Contractor shall provide all labor, material and supervision required and necessary to test, maintain and repair roofing, waterproofing, pitch pockets, flashing, drip edges, gravel stops, coping cap systems and related work as per provisions of this specification, in accordance with all applicable provisions of the New York City Building Code and all Federal, State and City agency Rules and Regulations.

There will be a Pre-Bid Conference on Monday, June 11, 2018, at 11:00 A.M., at 65 Court Street, 12th Floor, Conference Room 1201, Brooklyn, NY 11201.

BID OPENS on July 17, 2018, at 11:00 A.M.

● **REQUIREMENTS CONTRACT FOR REPAIR AND REPLACEMENT OF WIRE MESH PARTITIONS** - Competitive Sealed Bids - PIN#B3261040 - Due 7-18-18 at 4:00 P.M.

To download, please go to <http://schools.nyc.gov/Offices/DCP/Vendor/RequestsforBids/Default.htm>. If you cannot download, send an email to [vendorhotline@schools.nyc.gov](mailto:vendorhotline@schools.nyc.gov), with the RFB number and title in the subject line.

For all questions related to this RFB, please email [krdrig7@schools.nyc.gov](mailto:krdrig7@schools.nyc.gov), with the RFB number and title in the subject line of your email.

Description: The Contractor shall provide all labor, material and supervision required and necessary to remove and dispose of wire mesh partitions and restore the attachment surfaces, install new wire mesh partitions panels in rooms and stairs and provide and install wire mesh doors with hardware as directed, paint installed mesh as instructed.

There will be a Pre-Bid Conference on Wednesday, June 13, 2018, at 3:00 P.M., at 65 Court Street, 12th Floor, Conference Room 1201, Brooklyn, NY 11201.

BID OPENS on July 19, 2018, at 11:00 A.M.

● **REQUIREMENTS CONTRACT FOR REPAIR AND REPLACEMENT OF INTERIOR AND EXTERIOR STONE STEPS** - Competitive Sealed Bids - PIN#B3260040 - Due 7-17-18 at 4:00 P.M.

To download, please go to <http://schools.nyc.gov/Offices/DCP/Vendor/RequestsforBids/Default.htm>. If you cannot download, send an email to [vendorhotline@schools.nyc.gov](mailto:vendorhotline@schools.nyc.gov), with the RFB number and title in the subject line.

For all questions related to this RFB, please email [krdrig7@schools.nyc.gov](mailto:krdrig7@schools.nyc.gov), with the RFB number and title in the subject line of your email.

Description: The Contractor shall provide all labor, materials and supervision required and necessary for repair and replacement of existing interior and exterior stone stair treads, furnishing and installing new exterior and interior stone treads supported on masonry piers and on metal stair assemblies, installing new metal non-slip treads as required, and related work such as pointing and cutting out joints for pointing; caulking of steps and joints at steps; testing; resetting or rebuilding steps and supports for steps; replacing steps consisting of materials such as bluestone, granite, terrazzo, concrete, reinforced concrete.

There will be a Pre-Bid Conference on Monday, June 11, 2018, at 12:30 P.M., at 65 Court Street, 12th Floor, Conference Room 1201, Brooklyn, NY 11201.

BID OPENS on July 18, 2018, at 11:00 A.M.

The New York City Department of Education (DOE) strives to give all businesses, including Minority and Women-Owned Business Enterprises (MWBEs), an equal opportunity to compete for DOE procurements. The DOE's mission is to provide equal access to procurement opportunities for all qualified vendors, including MWBEs, from all segments of the community. The DOE works to enhance the ability of MWBEs to compete for contracts. DOE is committed to ensuring that MWBEs fully participate in the procurement process.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/blueprints; other information; and for opening and reading of bids at date and time specified above.

Education, 65 Court Street, Room 1201, Brooklyn, NY 11201. Vendor Hotline (718) 935-2300; [vendorhotline@schools.nyc.gov](mailto:vendorhotline@schools.nyc.gov)



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**FROZEN FRENCH TOAST STICKS** - Competitive Sealed Bids - PIN#B3246040 - Due 7-9-18 at 4:00 P.M.

PRE-BID CONFERENCE on Wednesday, June 13, 2018, at 9:00 A.M., at 65 Court Street, 17th Floor, Conference Room 1703, Brooklyn, NY 11201.

To download, please go to <http://schools.nyc.gov/Offices/DCP/Vendor/RequestsforBids/Default.htm>. If you cannot download, send an email to [vendorhotline@schools.nyc.gov](mailto:vendorhotline@schools.nyc.gov), with the RFB number and title in the subject line.

For all questions related to this RFB, please email [rgreene@schools.nyc.gov](mailto:rgreene@schools.nyc.gov), with the RFB number and title in the subject line of your email.

The DOE has partnered with school districts in Los Angeles, Miami-Dade, Chicago, Las Vegas, Broward County (FL), Orlando, Dallas, Philadelphia, Baltimore and Boston, to form the Urban School Food Alliance ("USFA"). The USFA seeks to combine the purchasing power of several of the largest school districts in the nation, in an effort to drive quality up and costs down through volume consolidation. Los Angeles, Las Vegas, Orlando, Philadelphia, Baltimore and Boston's use of this contract is yet to be determined, so they will not be included in the estimates nor the evaluation process.

Bidders will be required to quote net cost for product from the manufacturers to the vendor's warehouse and a delivery mark-up inclusive of all service costs, such as operational and transportation costs, including fuel and overhead, as well as profit margin. There is no approved brand or manufacturer.

BID OPENS Tuesday, July 10 2018, at 11:00 A.M.

The New York City Department of Education (DOE) strives to give all businesses, including Minority and Women-Owned Business Enterprises (MWBEs), an equal opportunity to compete for DOE procurements. The DOE's mission is to provide equal access to procurement opportunities for all qualified vendors, including MWBEs, from all segments of the community. The DOE works to enhance the ability of MWBEs to compete for contracts. DOE is committed to ensuring that MWBEs fully participate in the procurement process.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/blueprints; other information; and for opening and reading of bids at date and time specified above.

Education, 65 Court Street, Room 1201, Brooklyn, NY 11201. Vendor Hotline (718) 935-2300; [vendorhotline@schools.nyc.gov](mailto:vendorhotline@schools.nyc.gov)



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**CLEANING SUPPLIES** - Competitive Sealed Bids - PIN#B3180040 - Due 7-11-18 at 4:00 P.M.

PRE-BID CONFERENCE on Tuesday, June 19, 2018, at 9:00 A.M., at 65 Court Street, 17th Floor, Conference Room 1703, Brooklyn, NY 11201.

To download, please go to <http://schools.nyc.gov/Offices/DCP/Vendor/RequestsforBids/Default.htm>. If you cannot download, send an email to [vendorhotline@schools.nyc.gov](mailto:vendorhotline@schools.nyc.gov), with the RFB number and title in the subject line.

For all questions related to this RFB, please email [rgreene@schools.nyc.gov](mailto:rgreene@schools.nyc.gov), with the RFB number and title in the subject line of your email.

This RFB will consist of one aggregate class for Warehouse and Direct High School delivery. Items to be furnished include garbage cans, lid for garbage cans, casters for garbage cans, bucket, scouring pad, mop wringer, dust pan, bleach, stainless steel cleaner, oven and grill cleaner, hood filter cleaner, sanitizing towels, wall cleaning kit, refillable pad for wall cleaning kit and natural multi surface cleaner. These products are needed to maintain a sanitary environment.

Bidders will submit product prices and delivery mark-up prices for 18 individual items. Product prices shall be the manufacturer's net cost to the vendor's warehouse. Delivery mark-up prices will include all service cost, such as operational and transportation cost, including rate, fuel and overhead as well as profit margin. Warehouse prices will have minimum quantity per item ordered, Direct High School will not. The lowest bidder will be determined based on the combined total cost for products and delivery mark-up. Products will be delivered to the OSF warehouse in Long Island City and to 285 high school locations.

BID OPENS Thursday, July 12, 2018, at 11:00 A.M.

The New York City Department of Education (DOE) strives to give all businesses, including Minority and Women-Owned Business Enterprises (MWBEs), an equal opportunity to compete for DOE procurements. The DOE's mission is to provide equal access to procurement opportunities for all qualified vendors, including MWBEs, from all segments of the community. The DOE works to enhance the ability of MWBEs to compete for contracts. DOE is committed to ensuring that MWBEs fully participate in the procurement process.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/blueprints; other information; and for opening and reading of bids at date and time specified above. Education, 65 Court Street, Room 1201, Brooklyn, NY 11201. Vendor Hotline (718) 935-2300; vendorhotline@schools.nyc.gov



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■ INTENT TO AWARD

Goods and Services

**NEGOTIATED SERVICE: SUPPLEMENTAL SCHOOL MEALS PROGRAM (SSMP) - HALLEN CENTER INC - Other - PIN#E1879040 - Due 6-14-18 at 5:00 P.M.**

The Department of Education (DOE), Division of Contracts and Purchasing, has been asked for approval to enter into a contract with Hallen Center Inc., for participating in the Supplemental School Meals Program (SSMP), where they receive reimbursement for providing meals to DOE students who are attending programs within their schools. The SSMP resulted from a previous legal stipulation that the DOE reimburse qualified non-public schools for meals. While the stipulation has expired, it has been determined to be in DOE's best interest to continue payments. Other schools are invited to participate in the SSMP.

Other organizations interested in providing these services to the DOE in the future, are invited to indicate their ability to do so, in writing to Lenon Ruiz, at 65 Court Street, 12th Floor, Brooklyn, NY 11201. Responses should be received no later than 5:00 P.M. EST on June 14, 2018.

Item(s) For Consideration:

Vendor: Hallen Center, Inc.  
Term: 7/1/17 - 6/30/19  
Total Contract: \$86,583

The New York City Department of Education (DOE) strives to give all businesses, including Minority and Women-Owned Business Enterprises (MWBEs), an equal opportunity to compete for DOE procurements. The DOE's mission is, to provide equal access to procurement opportunities for all qualified vendors, including MWBEs, from all segments of the community. The DOE works to enhance the ability of MWBEs to compete for contracts. DOE is committed to ensuring that MWBEs fully participate in the procurement process.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/blueprints; other information; and for opening and reading of bids at date and time specified above. Education, 65 Court Street, Room 1201, Brooklyn, NY 11201. Vendor Hotline (718) 935-2300; vendorhotline@schools.nyc.gov

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**ENVIRONMENTAL PROTECTION**

**PURCHASING MANAGEMENT**

■ AWARD

Goods

**ELECTRIC ACTUATORS - Innovative Procurement - Other - PIN# 8030615 - AMT: \$126,746.70 - TO: G and F Supply, 42 Richmond Terrace, Suite 201, Staten Island, NY 10301.**

MWBE Innovative Procurement.

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Services (other than human services)

**REWIND AND REBUILD OF TWO MOTORS - Innovative Procurement - Other - PIN# 8012558A - AMT: \$72,314.00 - TO: Global Packaging Solutions LLC, DBA Gps Sourcing, 70 East Sunrise Highway, Suite 611, Valley Stream, NY 11581-1233.**

MWBE Innovative Procurement.

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■ INTENT TO AWARD

Services (other than human services)

**AVANTIS - INVENSYS SOFTWARE - 1 YEAR MAINTENANCE AND SUPPORT SERVICES - Sole Source - Available only from a single source - PIN# 9012501 - Due 6-20-18 at 11:00 A.M.**

NYC Environmental Protection intends to enter into a sole source agreement with Schneider Electric Software, LLC, for the purchase of AVANTIS - INVENSYS SOFTWARE - 1 YEAR MAINTENANCE AND SUPPORT SERVICES. Any firm which believes it can also provide the Maintenance and Support Services for the Avantis Software are invited to do so; please indicate by letter or email.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/blueprints; other information; and for opening and reading of bids at date and time specified above.

Environmental Protection, 59-17 Junction Boulevard, 17th Floor, Flushing, NY 11373. Ira Elmore (718) 595-3292; Fax: (718) 595-9532; ielmore@dep.nyc.gov

m31-j6

**FINANCIAL INFORMATION SERVICES AGENCY**

**PROCUREMENT SERVICES**

■ AWARD

Services (other than human services)

**INFORMATION TECHNOLOGY AND OTHER CONSULTANT SERVICES - Request for Proposals - PIN# 127FY1700001**

The Information Technology and Other Consultant Services contracts have been awarded to a total of thirty-eight (38) vendors in five (5) separate classes. The total contract amount is \$40,015,820.66, aggregate to be distributed amongst the 38 awarded vendors. Please be advised that all 38 contracts have been registered.

The term of the contract shall be three (3) years commencing July 1, 2017 and terminating on June 30, 2020, with the City having options to renew this agreement for successive terms of no more than three (3) years each up to a total aggregate renewal of six (6) additional years.

1. Axelon Services Corporation (Class A)  
44 Wall Street, 18th Floor, New York, NY 10005
2. Base One Technologies, Inc. (Class B, F)  
30 Church Street, Suite 28, New Rochelle, NY 10801
3. Currier, McCabe and Associates, Inc. (Class A)  
700 Troy-Schenectady Road, Latham, NY 12110
4. Computer Aid, Inc. (Class A)  
100 Park Avenue, Suite 1600, New York, NY 10017
5. Computer Task Group, Inc. (Class B, C, E)  
800 Delaware Avenue, Buffalo, NY 14209
6. Deloitte and Touche LLP (Class F)  
30 Rockefeller Plaza, New York, NY 10112
7. Dyntek Services, Inc. (Class E, F)  
1350 Broadway, Suite 2104, New York, NY 10018
8. Elegant Enterprise-Wide Solutions, Inc. (Class E, F)  
25961 Hartwood Drive, Chantilly, VA 20152
9. GCOM Software, Inc. (Class B, E)  
24 Madison Avenue Extension, Albany, NY 12203
10. IBM Corporation (Class B, E, F)  
590 Madison Avenue, New York, NY 10022
11. IIT, Inc. (Class A, B, C, E)  
6 Cornish Court, Suite 101, Huntington Station, NY 11746
12. Kforce, Inc. (Class A, C)  
1001 East Palm Avenue, Tampa, FL 33605
13. New York State Technology Enterprise Corporation (Class F)  
500 Avery Lane, Suite A, Rome, NY 13441

- 14. PruTech Solutions, Inc. (Class A, B, C)  
555 US Highway 1 South, Suite 230, Iselin, NJ 08830
- 15. PSI International, Inc. (Class C, E)  
4000 Legato Road, Suite 850, Fairfax, VA 22033
- 16. QED, Inc. (Class B, E, F)  
350 Seventh Avenue, 10th Floor, New York, NY 10001
- 17. Rangam Consultants, Inc. (Class A, C)  
270 Davidson Avenue, Suite 103, Somerset, NJ 08873
- 18. Securance, LLC (Class E, F)  
6922 West Linebaugh Avenue, Suite 101, Tampa, FL 33625
- 19. Spruce Technology, Inc. (Class E)  
1149 Bloomfield Avenue, Suite G, Clifton, NJ 07012
- 20. SVAM International, Inc. (Class A, B)  
233 East Shore Road, Suite 201, Great Neck, NY 11023
- 21. Tekmark Global Solutions, LLC (Class A, E, F)  
100 Metroplex Drive, Suite 102, Edison, NJ 08817
- 22. TEKsystems, Inc. (Class B, C)  
757 3rd Avenue, Suite 701, New York, NY 10017
- 23. Trigyn Technologies, Inc. (Class A, B, C, E)  
100 Metroplex Drive, Suite 101, Edison, NJ 08817
- 24. Unique Comp, Inc. (Class B)  
27-08, 42nd Road, Long Island City, NY 11101
- 25. Universal Technologies, LLC (Class A, B, C)  
28 Madison Avenue Extension, Albany, NY 12203
- 26. V Group, Inc. (Class B)  
379 Princeton Hightstown Road, Cranbury, NJ 08512
- 27. Artech Information Systems, LLC (Class A, B, C)  
360 Mount Kemble Avenue, Suite 2000, Morristown, NJ 07960
- 28. Janus Software Inc. (Class F)  
4 High Ridge Park, Stamford, CT 06905
- 29. Information Services Group (Class C)  
4807 Spicewood Springs Road, Building 2, Austin, TX 78759
- 30. Pivot Point Security (Class F)  
957 Route 33, Suite 111, Hamilton, NJ 08690
- 31. NTT Data, Inc. (Class A, C)  
100 City Square, Boston, MA 02129
- 32. Presidio Network Solutions Group, LLC (Class E)  
One Penn Plaza, Suite 2832, New York, NY 10119
- 33. Opensky Corporation (Class F)  
1 Technology Drive, Tolland, CT 06084
- 34. The North Highland Company (Class C)  
One Penn Plaza, Suite 4530, New York, NY 10119
- 35. Experis US Inc. (Class E, F)  
100 Manpower Place, Milwaukee, WI 53212
- 36. Accenture LLP (Class F)  
1345 Avenue of Americas, New York, NY 10105
- 37. 22nd Century Technology (Class A, B)  
220 Davidson Avenue, Suite 118, Somerset, NJ 08873
- 38. Apex Systems, LLC (Class A, C)  
4400 Cox Road, Suite 200, Glen Allen, VA 23060

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**HEALTH AND MENTAL HYGIENE**

**AGENCY CHIEF CONTRACTING OFFICER**

■ INTENT TO AWARD

*Services (other than human services)*

**PURCHASE OF LEXISNEXIS VITALCHEK NETWORK INC. MAINTENANCE SERVICES** - Sole Source - Available only from a single source - PIN# 19VR009001R0X00 - Due 6-18-18 at 11:00 A.M.

DOHMH intends to enter into a sole source contract with LEXISNEXIS VITALCHEK NETWORK INC., to allow continuity of maintenance for their Electronic Death Registration System (EDRS), a core engine system customized to the needs of the Department in order to provide mission critical registration of deaths. The system enables medical facilities and funeral directors to report deaths electronically with DOHMH. The maintenance provided by LexisNexis will include updates, enhancements, error correction, technical support for existing and supplied software during the maintenance period.

DOHMH has deemed LEXISNEXIS VITALCHEK NETWORK INC. the sole source vendor to provide such services as they are the sole proprietor of the EDRS software license. Any vendor who believes they can provide these products are welcome to submit an expression of interest via email, no later than June 18, 2018, by 11:00 A.M. to [cminer@health.nyc.gov](mailto:cminer@health.nyc.gov). All questions and concerns regarding this sole source should also be submitted via email.

*Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/blueprints; other information; and for opening and reading of bids at date and time specified above.*

*Health and Mental Hygiene, 42-09 28th Street, 17th Floor, Long Island City, NY 11101. Chassid Miner (347) 396-6754; Fax: (347) 396-6758; [cminer@health.nyc.gov](mailto:cminer@health.nyc.gov)*

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**HOUSING AUTHORITY**

**PROCUREMENT**

■ SOLICITATION

*Goods and Services*

**SMD PROGRAM MANAGEMENT SERVICES FOR CITY FUNDED PROJECTS** - Request for Proposals - PIN# 66927 - Due 6-29-18 at 2:00 P.M.

The New York City Housing Authority (NYCHA), in issuing this RFP, seeks proposals from qualified and experienced prospective proposers, in furtherance of selecting one (1) or more Program Management firms to provide NYCHA with Program Management Professional Services in connection with the oversight and management of NYCHA's City Funded Capital Construction Program, along with various capital projects presently underway, or to be undertaken by NYCHA regardless of funding source.

A Non-Mandatory Proposers' Conference will be held on June 12, 2018, at 1:30 P.M., in Board Room, located on the 12th Floor, at 250 Broadway, New York, NY 10007. Although attendance is not mandatory at the Proposers' Conference, it is strongly recommended that all interested Proposers attend. Those attending must notify Theresa Hunter, at [Theresa.hunter@nycha.nyc.gov](mailto:Theresa.hunter@nycha.nyc.gov), and cc: Meddy Ghabaee at [meddy.ghabaee@nycha.nyc.gov](mailto:meddy.ghabaee@nycha.nyc.gov), by 12:00 P.M., June 8, 2018.

NYCHA additionally recommends that Proposers submit, via email, written questions in advance of the Proposers' Conference to NYCHA's Coordinator Meddy Ghabaee, at [meddy.ghabaee@nycha.nyc.gov](mailto:meddy.ghabaee@nycha.nyc.gov), and copy Jacques Barbot, at [jacques.barbot@nycha.nyc.gov](mailto:jacques.barbot@nycha.nyc.gov), by no later than 2:00 P.M., on June 14, 2018. Questions submitted in writing must include the firm name and the name, title, address, telephone number, fax number and email address of the individual to whom responses to the Proposer's questions should be given. Proposers will be permitted to ask additional questions at the Proposers' Conference. All questions and answers will be posted on NYCHA's online system iSupplier.

Interested firms are invited to obtain a copy on NYCHA's website. To conduct a search for the RFP number; vendors are instructed to open the link: <http://www1.nyc.gov/site/nycha/business/isupplier-vendor-registration.page>. Once on that page, please make a selection from the first three links highlighted in red: New suppliers for those who have never registered with iSupplier, current NYCHA suppliers and vendors for those who have supplied goods or services to NYCHA in the past but never requested a login ID for iSupplier, and Login for registered suppliers if you already have an iSupplier ID and password. Once you are logged into iSupplier, select "Sourcing Supplier," then "Sourcing" followed by "Sourcing Homepage" and then reference the applicable RFP PIN/solicitation number.

Proposer shall electronically upload a single .pdf, containing its Proposal, which may not exceed 4G, into iSupplier. Instructions for registering for iSupplier can be found, at <http://www1.nyc.gov/site/nycha/business/isupplier-vendor-registration.page>. After Proposer registers for iSupplier, it typically takes 24 to 72 hours for Proposer's iSupplier profile to be approved. It is Proposer's sole responsibility to leave ample time to complete iSupplier registration and submit its Proposal through iSupplier before the Proposal Submission Deadline. NYCHA is not responsible for delays caused by technical difficulty or caused by any other occurrence. NYCHA will not accept Proposals via email or facsimile. The submission of attachments containing embedded documents or proprietary file extensions is prohibited.

In addition to submitting the Proposal through iSupplier as described above, Proposer shall submit: (i) one (1) signed original hardcopy of its Proposal package labeled as "Original" and signed by a principal or officer of the Proposer who is duly authorized to commit the Proposer to fulfilling the Proposal, and (ii) six (6) hardcopies of its Proposal package and one (1) complete and exact copy of the Proposal on a flash drive in Microsoft Office (2010 version or later), or Adobe pdf format. If

there are any differences between the signed original hardcopy and any of the other hardcopies (or the electronic copy of the Proposal), the material in the signed original hardcopy will prevail.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/blueprints; other information; and for opening and reading of bids at date and time specified above.

Housing Authority, 90 Church Street, New York, NY 10007. Meddy Ghabaee (212) 306-4539; meddy.ghabaee@nycha.nyc.gov

Accessibility questions: Theresa Callahan-Hunter (212) 306-4531, theresa.hunter@nycha.nyc.gov, by: Monday, June 11, 2018, 12:00 P.M.



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**LAW DEPARTMENT**

■ SOLICITATION

*Services (other than human services)*

**NOTICE OF INTENT TO ENTER INTO NEGOTIATIONS WITH P AND C INSURANCE SYSTEMS, INC.** - Sole Source - Available only from a single source - PIN# 02518S0003 - Due 6-11-18 at 4:00 P.M.

The New York City Law Department intends to enter into sole source negotiations with P and C Insurance Systems, Inc. ("PCIS"), with the expectation that PCIS will be awarded a contract with the Law Department for provision of ClaimsVISION™, GenCOMP and GenRISK (the "Software") maintenance services and software updates. The Law Department is currently using the Software for its workers compensation claims management system. It is the Law Department's understanding that these products are proprietary to PCIS and that PCIS is the only vendor capable of providing service to the Law Department for these products, which would include all programming and maintenance services relating to these products. Any firm that believes it can provide maintenance services and updates to ClaimsVISION™ for the Law Department is invited to send a letter or email to the Law Department.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/blueprints; other information; and for opening and reading of bids at date and time specified above.

Law Department, 100 Church Street, Room 5-207, New York, NY 10007. Anita Fajans (212) 788-0970; Fax: (212) 788-0367; afajans@law.nyc.gov

m30-j5

**NYC HEALTH + HOSPITALS**

■ SOLICITATION

*Services (other than human services)*

**LEADERSHIP AND EXECUTIVE COACHING** - Request for Proposals - PIN# 100912R145 - Due 6-25-18 at 4:00 P.M.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/blueprints; other information; and for opening and reading of bids at date and time specified above.

NYC Health + Hospitals, 160 Water Street, 3rd Floor, New York, NY 10038. Kathleen Nolan (212) 908-8730; Fax: (212) 908-8620; nolank@metroplus.org

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**PARKS AND RECREATION**

■ VENDOR LIST

*Construction Related Services*

**PREQUALIFIED VENDOR LIST: GENERAL CONSTRUCTION, NON-COMPLEX GENERAL CONSTRUCTION SITE WORK ASSOCIATED WITH NEW YORK CITY DEPARTMENT OF PARKS AND RECREATION ("DPR" AND/OR "PARKS") PARKS AND PLAYGROUNDS CONSTRUCTION AND RECONSTRUCTION PROJECTS.**

DPR is seeking to evaluate and pre-qualify a list of general contractors (a "PQL") exclusively to conduct non-complex general construction site work involving the construction and reconstruction of DPR parks and playgrounds projects not exceeding \$3 million per contract ("General Construction").

By establishing contractor's qualification and experience in advance, DPR will have a pool of competent contractors from which it can draw to promptly and effectively reconstruct and construct its parks, playgrounds, beaches, gardens and green-streets. DPR will select contractors from the General Construction PQL for non-complex general construction site work of up to \$3,000,000.00 per contract, through the use of a Competitive Sealed Bid solicited from the PQL generated from this RFQ.

The vendors selected for inclusion in the General Construction PQL will be invited to participate in the NYC Construction Mentorship. NYC Construction Mentorship focuses on increasing the use of small NYC contracts, and winning larger contracts with larger values. Firms participating in NYC Construction Mentorship will have the opportunity to take management classes and receive on-the-job training provided by a construction management firm.

DPR will only consider applications for this General Construction PQL from contractors who meet any one of the following criteria:

- 1) The submitting entity must be a Certified Minority/Woman Business enterprise (M/WBE)\*;
- 2) The submitting entity must be a registered joint venture or have a valid legal agreement as a joint venture, with at least one of the entities in the joint venture being a certified M/WBE\*;
- 3) The submitting entity must indicate a commitment to sub-contract no less than 50 percent of any awarded job to a certified M/WBE for every work order awarded.

\* Firms that are in the process of becoming a New York City-Certified M/WBE, may submit a PQL application and submit a M/WBE Acknowledgement Letter, which states the Department of Small Business Services has begun the Certification process.

Application documents may also be obtained online at: <http://a856-internet.nyc.gov/nycvendoronline/home.asap>; or <http://www.nycgovparks.org/opportunities/business>.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/blueprints; other information; and for opening and reading of bids at date and time specified above.

Parks and Recreation, Olmsted Center Annex, Flushing Meadows-Corona Park, Flushing, NY 11368. Alicia H. Williams (718) 760-6925; Fax: (718) 760-6885; [dmwbe.capital@parks.nyc.gov](mailto:dmwbe.capital@parks.nyc.gov)

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**REVENUE**

■ SOLICITATION

*Services (other than human services)*

**RENOVATION, OPERATION AND MAINTENANCE OF A SNACK BAR AT THE HECKSCHER BALLFIELDS IN CENTRAL PARK, MANHATTAN** - Request for Proposals - PIN# M10-65-SB-2018 - Due 7-16-18 at 3:00 P.M.

In accordance with Section 1-13 of the Concession Rules of the City of New York, the New York City Department of Parks and Recreation ("Parks") is issuing, as of the date of this notice a significant Request for Proposals ("RFP") for the renovation, operation and maintenance of a snack bar at the Heckscher Ballfields in Central Park, Manhattan.

There will be a recommended proposer meeting and site tour on Wednesday, June 20, 2018 at 11:30 A.M. We will be meeting at the proposed concession site (Block #1111 and Lot #1), which is located north of the Heckscher Ballfields and south of the West 65 Transverse. We will be meeting in front of the Snack Bar. If you are considering responding to this RFP, please make every effort to attend this recommended meeting and site tour. All proposals submitted in response to this RFP must be submitted no later than Monday, July 16, 2018 at 3:00 P.M.

Hard copies of the RFP can be obtained, at no cost, commencing on June 1, 2018 through July 16, 2018, between the hours of 9:00 A.M. and 5:00 P.M., excluding weekends and holidays, at the Revenue Division of the New York City Department of Parks and Recreation, which is located at 830 Fifth Avenue, Room 407, New York, NY 10065.

The RFP is also available for download, on June 1, 2018 through July 16, 2018, on Parks' website. To download the RFP, visit <http://www.nyc.gov/parks/businessopportunities> and click on the "Concessions Opportunities at Parks" link. Once you have logged in, click on the "download" link that appears adjacent to the RFP's description.

For more information or to request to receive a copy of the RFP by mail, prospective proposers may contact Jocelyn Lee, Project Manager, at (212) 360-3407 or at [jocelyn.lee@parks.nyc.gov](mailto:jocelyn.lee@parks.nyc.gov).

TELECOMMUNICATION DEVICE FOR THE DEAF (TDD)  
(212) 504-4115

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/blueprints; other information; and for opening and reading of bids at date and time specified above.

Parks and Recreation, The Arsenal, Central Park, 830 Fifth Avenue, Room 407, New York, NY 10065. Jocelyn Lee (212) 360-3407; Fax: (212) 360-3434; jocelyn.lee@parks.nyc.gov

j1-14

TRANSPORTATION

BRIDGES

SOLICITATION

Construction/Construction Services

RESIDENT ENGINEERING INSPECTION SERVICES IN CONNECTION WITH THE REHABILITATION OF 678I (SB) TO BCIP (EB) BRIDGE OVER ACCESS ROAD 678I, BOROUGH OF QUEENS - Request for Proposals - PIN#84118QUBR213 - Due 7-2-18 at 2:00 P.M.

This Procurement is subject to participation goals for Minority-Owned Business Enterprises (MBEs), as required by Section 6-129 of the New York Administrative Code. The M/WBE goal for this project is 30 percent. A printed copy of the proposal can also be purchased. A deposit of \$50.00 is required for the proposal in the form of a Certified Check or Money Order payable to: New York City Department of Transportation. NO CASH ACCEPTED. Company address, telephone and fax numbers are required when picking up contract documents. Entrance is located on the South Side of the Building facing the Vietnam Veterans Memorial. Proper government issued identification is required for entry to the building (driver's license, passport, etc.). A Pre-Proposal Conference (Optional), will be held on June 8, 2018, at 2:00 P.M., at 55 Water Street, Ground Floor, Conference Room, New York, NY 10041. For additional information, please contact Gail Hatchett at (212) 839-9308.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/blueprints; other information; and for opening and reading of bids at date and time specified above.

Transportation, Contract Management Unit, 55 Water Street, Ground Floor, New York, NY 10041. Bid Window (212) 839-9435.

j4

IT AND TELECOM

AWARD

Goods

OFFICE STORAGE CONTAINERS - Innovative Procurement - Available only from a single source - PIN# 841-5-12FAC - AMT: \$45,110.00 - TO: 3G Warehouse Solutions, 65 Broadhollow Road, Suite 1, Farmingdale, NY 11735.

j4

INTENT TO AWARD

Services (other than human services)

CLOUD-BASED SERVICES - Negotiated Acquisition - Available only from a single source - PIN# 84118MBAD257 - Due 6-11-18 at 2:00 P.M.

Pursuant to Section 3-04(d)(1) of the Procurement Policy Board Rules, the New York City Department of Transportation (NYCDOT) is posting this notice of intent to enter into a retroactive subscription with Amazon Web Services, Inc. via the Negotiated Acquisition procurement method, under Section 3-04(b)(2)(ii), in order to pay for cloud-based services that have been rendered. The term of the agreement is 19 months, commencing on 12/1/2015 and expiring 6/30/2017.

Vendors may express interest in providing this service in the future by contacting David Maco, New York Department of Transportation, Agency Chief Contracting Office, 55 Water Street, 8th Floor, New York, NY 10041, dmaco@dot.nyc.gov or (212) 839-9400, no later than June 18, 2018, at 2:00 P.M.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/blueprints; other information; and for opening and reading of bids at date and time specified above.

Transportation, Office of the Chief Contracting Officer, 55 Water Street, 8th Floor, New York, NY 10041. David Maco (212) 839-9400; dmaco@dot.nyc.gov

m31-j6

CONTRACT AWARD HEARINGS

NOTE: LOCATION(S) ARE ACCESSIBLE TO INDIVIDUALS USING WHEELCHAIRS OR OTHER MOBILITY DEVICES. FOR FURTHER INFORMATION ON ACCESSIBILITY OR TO MAKE A REQUEST FOR ACCOMMODATIONS, SUCH AS SIGN LANGUAGE INTERPRETATION SERVICES, PLEASE CONTACT THE MAYOR'S OFFICE OF CONTRACT SERVICES (MOCS) VIA E-MAIL AT DISABILITYAFFAIRS@MOCS.NYC.GOV OR VIA PHONE AT (212) 788-0010. ANY PERSON REQUIRING REASONABLE ACCOMMODATION FOR THE PUBLIC HEARING SHOULD CONTACT MOCS AT LEAST THREE (3) BUSINESS DAYS IN ADVANCE OF THE HEARING TO ENSURE AVAILABILITY.



COMPTROLLER

PUBLIC HEARINGS

NOTICE IS HEREBY GIVEN that a Public Hearing will be held, at One Centre Street, Room 2230, Conference Room, Monday, June 18, 2018, at 11:00 A.M.

IN THE MATTER OF a proposed contract between the New York City Office of the Comptroller, and Coranet Corp., 17 Battery Place, Suite 709, New York, NY 10004, to provide Cisco consulting services for the upgrade of the Comptroller's core switching equipment. The contract amount will be \$747,786.00. The term of the contract shall be for a period of one year with options to renew for up to two additional years. PIN#: 015BIS32976

The proposed contractor has been selected by Negotiated Acquisition, in accordance with Section 3-04 of the Procurement Policy Board Rules.

A draft copy of the contract is available for public inspection, at the New York City Office of the Comptroller, One Centre Street, Room 1225, New York, NY 10007, Monday through Friday excluding holidays, commencing June 4, 2018 through June 18, 2018, between 9:00 A.M. to NOON, and 1:30 P.M. to 4:00 P.M.

j4

ENVIRONMENTAL PROTECTION

PUBLIC HEARINGS

NOTICE IS HEREBY GIVEN that a Public Hearing will be held at the Department of Environmental Protection Offices, at 59-17 Junction Boulevard, 17th Floor Conference Room, Flushing, NY, on June 14, 2018, commencing at 10:00 A.M. on the following:

IN THE MATTER OF a proposed contract between the Department of Environmental Protection and Arcadis of New York, Inc., 27-01 Queens Plaza North, Suite 800, Long Island City, NY 11101, for TANKS-DES: Engineering Services and Design Services During Construction for the Final and Primary Settling Tanks Rehabilitation for Wastewater Facilities. The Contract term shall be 3,665 consecutive calendar days from the date of the written notice to proceed. The Contract amount shall be \$17,732,826.00 — Location: Various Counties: EPIN: 82618P0002.

IN THE MATTER OF a proposed, contract between the Department of Environmental Protection and Dewberry Engineers, Inc., 132 West 31 Street, Suite 301, New York, NY 10001, for CSEAP-1: Engineering Services for the Citywide Stormwater Engineering Analysis and Planning, Region 1. The Contract term shall be 1,095 consecutive calendar days from the date of the written notice to proceed. The Contract amount shall be \$2,201,804.00 — Location: Various Counties: EPIN: 82618P0013.

These contracts were selected by Competitive Sealed Proposal, pursuant to Section 3-03 of the PPB Rules.

IN THE MATTER OF a proposed contract between the Department of Environmental Protection and Executive Essentials LLC, 75 Duffield Drive, South Orange, NJ 07079, for Managing for Excellence, Sustaining Excellence, Performance Coaching & Feedback, Project Management, Accountability. The Contract term shall be 365 consecutive calendar days from the date of the written notice to proceed. The Contract amount shall be \$150,000.00 — Location: Citywide: Pin 8080050

Contract was selected by Innovative Procurement, pursuant to Section 3-12 of the PPB Rules.

Pursuant to Section 2-11(c)(3) of the Procurement Policy Board Rules, if DEP does not receive, by June 6, 2018, from any individual a written request to speak at this hearing, then DEP need not conduct this hearing. Written notice should be sent to Ms. Debra Butlien, NYCDEP, 59-17 Junction Boulevard, 17th Floor, Flushing, NY 11373, or via email to [dbutlien@dep.nyc.gov](mailto:dbutlien@dep.nyc.gov).

A copy of the Contracts may be inspected at the Department of Environmental Protection, 59-17 Junction Boulevard, Flushing, NY 11373, on the 17th Floor Bid Room, on business days from June 4, 2018 to June 14, 2018, between the hours of 9:30 A.M. – 12:00 P.M. and from 1:00 P.M. - 4:00 P.M.

Note: Individuals requesting Sign Language Interpreters should contact Ms. Debra Butlien, Office of the Agency Chief Contracting Officer, 59-17 Junction Boulevard, 17th Floor, Flushing, NY 11373, (718) 595-3423, no later than FIVE(5) BUSINESS DAYS PRIOR TO THE PUBLIC HEARING.



◀ j4

## AGENCY RULES

### HEALTH AND MENTAL HYGIENE

#### ■ NOTICE

#### Notice of Public Hearing and Opportunity to Comment on Proposed Rules

**What are we proposing?** The NYC Department of Health and Mental Hygiene proposes to adopt rules governing the grading of mobile food vending units as provided in Section 17-325.3 of the Administrative Code of the City of New York. Additional amendments to update and clarify other provisions related to mobile food vending are also proposed.

**When and where is the hearing?** The Department will hold a public hearing on the proposed rule. The public hearing will take place from 10:00 A.M. until 12:00 P.M. on July 9, 2018. The hearing will be at the offices of the New York City Department of Health and Mental Hygiene at 42-09 28th Street, Room 3-32, Long Island City, NY 11101-4132.

**How do I comment on the proposed rules?** Anyone can comment on the proposed rules by:

- **Website.** You can submit comments to the Department through the NYC rules website at <http://rules.cityofnewyork.us>.
- **Email.** You can email comments to [resolutioncomments@health.nyc.gov](mailto:resolutioncomments@health.nyc.gov).
- **Mail.** You can mail comments to:  
New York City Department of Health and Mental Hygiene  
Gotham Center, 42-09 28th Street, CN 31  
Long Island City, NY 11101-4132
- **Fax.** You can fax comments to the Department at (347) 396-6087.
- **By speaking at the hearing.** Anyone who wants to comment on the proposed rule at the public hearing must sign up to speak. You can sign up before the hearing by calling at (347) 396-6078/6116 or email to [resolutioncomments@health.nyc.gov](mailto:resolutioncomments@health.nyc.gov). You can also sign up in the hearing room before the hearing begins on July 9, 2018. You can speak for up to three minutes.

**Is there a deadline to submit comments?** Written comments must be received on or before July 9, 2018 at 5:00 P.M.

**What if I need assistance to participate in the hearing?** You must tell the Office of the General Counsel if you need a reasonable accommodation of a disability at the hearing. You must tell us if you need a sign language interpreter. You can tell us by mail at the address given above. You may also tell us by telephone at (347) 396-6078. Advance notice is requested to allow sufficient time to arrange the accommodation. Please tell us by June 25, 2018.

**This location is wheelchair-accessible.**

**Can I review the comments made on the proposed rules?** You can review the comments made online on the proposed rules by going

to the website at <http://rules.cityofnewyork.us/>. A few days after the hearing, a transcript of the hearing and copies of the written comments will be available for review by the public at the Department's Office of the Secretary.

**What authorizes the Department to make this rule?** Section 389(b) of the New York City Charter provides that "heads of mayoral agencies shall have the power to adopt rules to carry out the powers and duties delegated to the agency head or the agency by or pursuant to Federal, State or Local law." Section 1043(a) of the Charter similarly provides that each "agency is empowered to adopt rules necessary to carry out the powers and duties delegated to it by or pursuant to federal, state or local law." Section 17-325.3 of the Administrative Code requires the Department to "establish and implement a system for grading and classifying inspection results for each vending vehicle or pushcart using letters to identify and represent a vending vehicle or pushcart's degree of compliance with laws and rules that require such vending vehicle and pushcart to operate in a sanitary matter to protect public health." In addition, Section 17-311 of the Administrative Code authorizes the Department to issue rules related to affixing permit plates and letter grades to mobile food carts, and Section 17-324 provides authority for any rules necessary pursuant to the mobile food vending requirements in the Administrative Code.

**Where can I find the Department rules and the Health Code?**

The Department's rules and the Health Code are located in Title 24 of the Rules of the City of New York.

**What laws govern the rulemaking process?** The Department must satisfy the requirements of Section 1043 of the Charter when adding or amending rules. This notice is made according to the requirements of Section 1043(b) of the Charter. These changes were not included in the Department's regulatory agenda because they were not contemplated at that time.

#### **Statement of Basis and Purpose of Proposed Rule**

##### Introduction

At its meeting on March 16, 2010, the Board of Health amended Section 81.51 of the New York City Health Code and authorized the Department of Health and Mental Hygiene (DOHMH) to establish a letter grading program for restaurants. The Board determined that providing restaurant grading information will inform consumer choice and will improve restaurants' compliance with the Health Code and promote high food safety standards. Rules implementing letter grading for restaurants were promulgated in Chapter 23 (Food Service Establishment Sanitary Inspection Procedures and Letter Grading) of the Department's rules.

Since July 2010, the Department has been grading restaurants to provide New Yorkers with information about the results of sanitary inspections. A restaurant's grade A, B or C depends on how well the restaurant follows food safety requirements.

Local Law 108 of 2017 requires the Department to extend the grading program to mobile food vending units. It requires the program to be consistent with the restaurant grading program where practicable. These proposed rules comply with those directives by amending Chapter 6 (Mobile Food Vending) of the Department's rules.

Additional amendments are being proposed to Chapter 6 to update and clarify certain other provisions as described below.

##### Mobile Food Vending Unit Grading Program Amendments

###### *Mobile Food Grading System*

The proposed amendments create a program to grade mobile food vending units to indicate their degree of compliance with the New York City Health Code, New York State Sanitary Code, and these rules at the time of inspection. Section 17-325.3 of the Administrative Code, as added by Local Law 108, requires the Department to design and implement a program consistent with restaurant grading to the extent practicable. The restaurant grading program incentivized New York City restaurants to improve food safety practices and led to greater compliance with the New York City Health Code and New York State Sanitary Code, including a 41 percent drop in sanitary violations in fiscal 2017 from the peak in fiscal year 2012. As elaborated below, and as consistent with restaurant grading program as possible, the program incorporates a prescribed cycle of inspections that generate scores, a scoring system that determines the grade, and the process for posting grades at various points in the inspection cycle.

The scoring system that will determine the grade for mobile units is the same as for restaurants: a score of less than 14 points earns an "A" grade, a score between 14-27 points earns a "B," and a score of more than 27 earns a grade of "C."

The annual inspection cycle begins when a unit undergoes an initial inspection. If the unit receives an A grade, the Department will immediately post the A grade on the unit. If the unit fails to earn an "A," no grade will be assigned and the Department must reinspect the unit seven or more days later. If, at the reinspection, the unit receives an A grade, the Department will immediately post the A grade on the unit. If the unit again fails to earn an "A," a grade pending card will be posted on the unit by the Department while the unit appeals the grade to the Office of Administrative Trials and Hearings (OATH). (The unit's operator may choose to post the grade of "B" or "C" earned at the reinspection instead of a grade pending card, in which case the unit must be brought to the Department for it to post the appropriate letter grade.<sup>1</sup>) A unit with a "grade pending" will be required to post its final grade following the opportunity for adjudication at OATH. This inspection scheme is the same for restaurants.

*Locating Mobile Food Vending Units*

Unlike restaurants, which exist at a fixed location, mobile units move and are not required to operate on a set schedule. If the Department cannot locate all of the mobile units that require grades, the grading program will fail; not every unit will be graded and the grades that are posted may not be current. The successful implementation of the mobile food vending grading program, and the ability to mirror restaurant grading as closely as possible, requires adhering to the prescribed inspection schedule and ensuring that accurate and current grades are posted and timely on all units. That necessitates the Department being able to find and inspect units across the City. To accomplish this and to check for compliance with grade posting requirements, the Department requires each vending unit to be equipped with a location sharing device that will enable the Department to pinpoint the unit's location when it is to be inspected.

The ability to locate a mobile food vending unit is necessary to implement the mobile food vending unit grading program. If the Department cannot find a unit to conduct an initial inspection or a reinspection, that unit will not have a current grade. The Department's historical data reveals that it currently is only able to locate and inspect approximately 80% of the units that have permits to vend food in the City. For about one of every five units, the Department has been unsuccessful at predicting where the unit can be found, based solely on information it has about each unit's vending locations. The inability to locate units will undermine the purpose of a grading system if a significant number of units are not graded or are posting grades that are inaccurate or out of date, which could degrade the reliability of the mobile food grades and the public's confidence in the program. By requiring all units to install location sharing devices, the Department will be able to inspect and grade a sufficient number of units to ensure the integrity of the grading program.

Grading promotes high food safety standards by leveraging consumer purchasing power, which, in turn motivates vendors to comply with food safety rules and achieve A grades. That system -- harnessing consumer interest in A grades to motivate vendors to comply with food safety rules to promote high food safety practices to protect public health -- is only achieved if the grade are accurate and reliable. In order to conduct inspections and keep grades accurate and reliable, the Department must be able to locate the vending units.

Additional Mobile Food Vending Grading Amendments

Amendments related to grading include additional definitions in Section 6-02 and new Sections 6-16 to 6-21, using a scheme similar to the one in Chapter 23 of the Department's rules for grading restaurants. New appendices 6-A and 6-B are being added to Chapter 6 to implement scoring of inspection results. Appendices 6-C, 6-C-2 and 6-C-3 set out penalties for civil violation summonses for mobile food vending violations that are adjudicated and sustained at OATH, using a schedule similar to that of Chapter 23 Appendix C (Food Service Establishment and Non Retail Food Service Establishment Penalty Schedule). These new appendices will replace the current penalty schedules for the same violations currently in OATH's rules.

1 Unlike at a restaurant inspection, the Department is requiring operators that choose to post a "B" or "C" grade following a reinspection to bring the unit to the Department to post the grade because the vendor staffing a unit at the time of the reinspection may not be the permit holder with the authority to make the decision. Based on experiences in the preferences of restaurant owners, the Department proposes to immediately post the "grade pending" sign following a reinspection that does not result in an "A" grade as the default, and allow permit holders who would prefer a letter-grade to arrange for it to be posted on the unit by the Department.

Other Proposed Amendments to Chapter 6

Amending Paragraph (3) of Subdivision (b) of Section 6-04 to require all mobile food vending units to have a permit-decal space that is a flat, smooth metal surface, which is the best material for the permit decal adhesive.

Amending Subdivision (f) of Section 6-04 to clarify and extend the deadline for water tank upgrades, and include a new requirement for a mechanical or electronic device to allow vendors to monitor water levels.

Repealing Paragraphs (1) and (2) of Subdivision (a) of Section 6-06 to remove expired provisions related to with the allowable sizes for units other than trucks.

Amending Section 6-07(a) to remove the requirement that decals be placed on two sides of a green cart.

Amending Section 6-07(b) to remove the requirement of a green cart umbrella.

Amending Subdivisions (d) and (h) of Section 6-11 to delete the references to reinspection.

Amending Section 6-11(l) to allow for revocation or denial of a permit for failing to have or tampering with grade cards or location sharing devices.

Statutory Authority

Section 17-325.3 of the Administrative Code requires the Department to "establish and implement a system for grading and classifying inspection results for each vending vehicle or pushcart using letters to identify and represent a vending vehicle or pushcart's degree of compliance with laws and rules that require such vending vehicle and pushcart to operate in a sanitary matter to protect public health." In addition, Section 17-311 of the Administrative Code authorizes the Department to issues rules related to affixing permit plates and letter grades to mobile food carts, and Section 17-324 provides authority for any rules necessary pursuant to the mobile food vending requirements in the Administrative Code.

\*\*\*\*

The proposal is as follows. Deleted material appears in [brackets]. New material is underlined. The terms "shall" and "must" may be used interchangeably and denote mandatory requirements, unless the context clearly indicates otherwise.

Section 1. Section 6-02 of Chapter 6 of Title 24 of the Rules of the City of New York is amended to read as follows:

§6-02 Definitions.

Words and terms used in this Chapter have the following meanings: **Acceptable to the Department** means acceptable under conditions of use and being used in conformance with applicable regulatory, industrial or other safety standards.

**Compliance inspection** means an inspection conducted within an inspection cycle that is not conducted for the purpose of grading. **Condition level** means the value (I, II, III, IV or V) based on the number, magnitude or pervasiveness of occurrences, or the seriousness of risk presented by a violation.

**Contaminated** has the meaning set forth in Article 81 of the Health Code.

**Critical violations** means the violations of the Health Code or other applicable law listed under the classification "critical violation" in Appendices 6-A and 6-B to this Chapter.

**Decal** has the same meaning as in Article 89 of the Health Code.

**Detergent sanitizer** means a solution used to wash and/or sanitize utensils and equipment.

**Food** has the meaning set forth in Article 71 of the Health Code.

**Food grade material** means material certified as meeting the standards of the National Sanitation Foundation (NSF) or other organization utilizing a process approved by the American National Standards Institute (ANSI), or that is otherwise acceptable to the Department in compliance with §81.17 of the Health Code or successor provision. During use with food products such material shall not react with such food products or food contact surfaces; and shall not contaminate or impart any odor, color or taste to such food products. [No food additive, food equipment, lubricant or other similar substance used in food processing, preparation, storage or service shall expose food to physical debris, toxic chemicals, harmful substances or other contaminants.]

**General violations** means violations listed under classification "general violations" in the Appendices A and B to this Chapter.

**Grade card or card** means the document or sticker issued by the Department to a mobile food vending unit indicating the letter grade associated with the score for an inspection of that unit.

**Green cart** has the meaning set forth in §17-306(s) of the Administrative Code or successor provision.



**Grade pending card** means the document or sticker issued by the Department to a mobile food vending unit indicating the unit's grade for the current inspection cycle is in the process of being determined.

**Initial inspection** means the first sanitary inspection within an inspection cycle.

**Inspection cycle** means a series of inspections of a mobile food vending unit that are conducted pursuant to §§6-17 and 6-18 of this Chapter that begins with each initial inspection.

**Location sharing device** means an electronic device affixed to a mobile food vending unit that transmits the geographic location of the unit with sufficient accuracy to locate such unit on a street or other location.

**Mobile food commissary or other facility approved by the Department** means either

- (i) A facility that complies with the requirements of Articles 81 and §89.27 of the Health Code, or
- (ii) A facility that does not have a commissary permit and provides storage and/or cleaning of no more than four Class D or Class E mobile food vending units, nor more than one food truck, in accordance with §6-08 of this Chapter.

**Mobile food vending unit** [means a food service establishment as defined in Article 81 of the Health Code located in a pushcart or truck, self or otherwise propelled, used to store, prepare, display, serve or sell food, or distribute food free of charge to the public, for consumption in a place other than in or on the unit. Any such pushcart or food truck is deemed a mobile food vending unit whether operated indoors or outdoors, on public, private or restricted space. A mobile food vending unit does not mean a stand or a booth] **(MFVU) or unit** has the same meaning as in Article 89 of the Health Code.

**Operate or operation of a mobile food vending unit** shall have the same meaning as in Article 89 of the Health Code.

**Potable water** means drinking water that meets the drinking water requirements of Subpart 5-1 of the State Sanitary Code and is thereby suitable for human consumption or use directly or indirectly in connection with the preparation of food for human consumption, including ice making and cleaning of utensils and equipment.

**Potentially hazardous food** has the same meaning [set forth] as "potentially hazardous food or time and temperature controlled for safety (TCS) food" means in Article 81 of the Health Code.

**Pre-permit inspection by the Department** means the inspection of a mobile food vending unit in which the Department determines that the unit has been constructed and equipped in accordance with this Chapter. A pre-permit inspection by the Department is required:

- (i) Before the issuance of a new or renewed mobile food vending permit and decal;
- (ii) When a permittee seeks to replace a mobile food vending unit with another unit;
- (iii) When a permittee seeks to amend a permit classification from non-processing to processing or processing to non-processing;
- (iv) When a mobile food vending unit has sustained a material alteration, as defined in § 89.03(e) of the Health Code; or
- (v) When any permit decal has been removed.

**Processing** means transforming food into the form in which it is to be served to the mobile food vending unit patron, including, but not limited to, by means of slicing, dicing, grating, portioning, blending, mixing, combining, cooking and reheating, or otherwise treating food in such a way as to create a risk that it may become adulterated if improperly handled. Portioning by butchering is not allowed; food may be processed on a mobile food vending unit only in accordance with Article 89 of the Health Code. A person who processes food on a mobile food vending unit is not a manufacturer, as that term is defined in Administrative Code §17-306 (p), or successor provision of law.

**Public health hazards** means critical violations that are known to contribute directly to food-borne illness or disease, identified with an asterisk (\*) in Appendix A of this Chapter, and which include but are not limited to, imminent health hazards defined in Article 81 of the Health Code and Part 14 of the State Sanitary Code.

**Reinspection** means a sanitary inspection conducted for the purposes of grading following receipt of a score of 14 or more points on an initial inspection.

**Sanitization** means effective treatment by heat or chemical means that destroys pathogens on surfaces treated and is acceptable to the Department, as defined in § 81.03(ii) of the Health Code, or successor provision.

**Summons** means a civil notice of violation or other document issued by the Department or other City agency to a mobile food vending permit-holder or vendor that charges a violation of the Health Code, or any other law or rule, for which a monetary penalty is sought, and which is adjudicated at the Office of Administrative Trial and Hearings.

**Ware washing or multi-compartment sink** means a sink, other than a hand wash, dedicated to washing cookware, kitchenware and utensils.

§ 2. Section 6-03 of Chapter 6 of Title 24 of the Rules of the City of New York is amended to read as follows:

§6-03 Mobile food vending unit classifications.

(a) Mobile food vending units shall be classified based on the foods, processing and packaging of foods served. Class A and Class B units

are processing units and Class C, Class D and Class E units are non-processing units for the purpose of payment of the permit fees set forth in §17-308 (c) of the Administrative Code, or successor provision, and Article 5 of the Health Code.

[(a)] (1) Class A mobile food vending unit means a processing unit on which raw, pre-cooked and/or manufactured potentially hazardous foods requiring temperature control as specified in Health Code §81.09 are stored, prepared and provided for individual service. Such foods include, but are not limited to, grilled or fried meats, sausages, poultry, shish kebab, hamburgers, eggs and gyros.

[(b)] (2) Class B mobile food vending unit means a processing unit in or on which pre-cooked and/or manufactured potentially hazardous foods requiring temperature control as specified in §81.09 of the Health Code are stored, prepared and provided for individual service. Such foods include, but are not limited to, sandwiches prepared on the unit, raw fruits, vegetables and salads, breads, bagels and rolls buttered or topped with cream cheese on the unit, smoothies and soft serve ice cream.

[(c)] (3) Class C mobile food vending unit means a non-processing unit in or on which only intact, prepackaged potentially hazardous foods requiring temperature control as specified in Health Code §81.09 are provided for individual service. Such foods include, but are not be limited to, prepackaged frozen desserts, prepackaged sandwiches, and prepackaged and presliced fruits and vegetables.

[(d)] (4) Class D mobile food vending unit means a non-processing unit in or on which non-potentially hazardous packaged or unpackaged foods not requiring temperature control for safety are provided or served. Such foods include, but are not limited to, brewed coffee and tea, donuts, pastries, rolls and bagels buttered or topped with cream cheese at a commissary, popcorn, cotton candy, nuts, candied nuts, soft pretzels, and chestnuts, regardless of whether such foods are heated for aesthetic purposes. However, mobile food vending units that prepare and serve any potentially hazardous foods, including but not limited to, dairy products, pre-cooked or manufactured knishes, boiled frankfurters and sausages are Class D mobile food units that require equipment or other means of holding potentially hazardous foods at the temperatures required by Articles 81 and 89 of the Health Code.

[(e)] (5) Class E mobile food vending unit means a green cart or other non-processing mobile food vending unit in or on which only non-potentially hazardous uncut fruits and vegetables are sold or held for sale or service.

[(f)] (b) Only food to be served or sold. A permit to distribute or sell food from a mobile food vending unit does not authorize the sale of any other product or merchandise from such unit.

[(g)] (c) If a vendor serves or prepares foods included in more than one Class of operation, the unit must be equipped in accordance with the classification that reflects the greater degree of food protection.

§ 3. The title of Section 6-04 of Chapter 6 of Title 24 of the Rules of the City of New York, and Paragraph (3) of Subdivision (b) such section 6-04, are amended to read as follows:

§6-04 Mobile food vending units: [pre-permit] construction and equipment requirements for all classes of mobile food vending units.

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(3) Permit decal and grade card to be visible and unobstructed. [No ornamentation, advertisement, menu, price list, other display, sign or printed matter may cover or obscure the permit decal. A six (6) inch space shall be left clear on all sides of the decal. The decal may be covered by a hinged, hard, transparent plastic or glass cover no thicker than one-sixteenth of an inch. The cover shall not be secured by a lock, but installed so that the decal may be directly accessible for examination and inspection at all times.] The permittee shall provide a space on the unit that is a permanent part of the mobile food vending unit for the placement of a permit decal and the posting of a grade card in accordance with this chapter. Such space shall:

(A) not be readily or easily removable and shall consist of a flat, smooth metal surface;

(B) be no less than 14 inches in height and 14 inches in width;

(C) be located on the exterior of the unit directly to the left or right of the primary customer service window or service area;

(D) be adjacent to the primary customer service window or be located as close to the top of the unit as possible as to be readily visible to the public;

(E) not be located near any heat-producing equipment or any side of the unit that abuts the curb; and

(F) not be covered by any material or protective covering that blocks or obscures the permit-decal or grade card, or impedes direct access for physical examination, inspection, and removal by government officials.

§ 4. Paragraph (1) of Subdivision (f) of Section 6-04 of Chapter 6 of Title 24 of the Rules of the City of New York is amended to read as follows:

(1) *Tank capacity.* When a potable water supply is required by Table 1 of §6-05 of this Chapter, a food truck shall be equipped with a tank or tanks with a total capacity of no less than 40 gallons; other mobile food vending units shall be equipped with a tank or tanks with a total capacity of no less than 10 gallons. All tanks shall be filled to capacity prior to beginning operation or operating[, as defined in Health Code §89.03 (j)]. On and after January 1, [2018] 2020, all potable water tanks shall be equipped with a [water level indicator visible from outside the tanks] mechanical or electronic device indicating the amount of water remaining in the tank. Water levels must be marked on each tank in gallon (or metric equivalent) increments, from zero to the tank's maximum capacity, that are readily observable and easily readable by the vendor from outside the tank.

§ 5. Subdivision (a) of Section 6-05 of Chapter 6 of Title 24 of the Rules of the City of New York is amended to read as follows:

(a) In addition to the general requirements for construction and design of mobile food vending units and their equipment in §6-04 of this Chapter, and the location sharing device required by §6-21 of this Chapter, each class of vending units shall be supplied and equipped in accordance with Table 1 of this section. The minimum equipment required is determined by the class of the unit and the foods that are processed and/or sold on the unit.

§ 6. Subdivision (a) of Section 6-06 of Chapter 6 of Title 24 of the Rules of the City of New York is amended to read as follows:

(a) Non-truck units. No permit shall be issued [after October 31, 2013] for any mobile food vending unit pushcart that exceeds ten (10) feet in length and five (5) feet in width, including wheels, axles and other appurtenances to such wheels. When vending on a sidewalk, the operator must place the unit so that the longer side is parallel and next to the curb that borders the sidewalk.

[(1) Current permits for units that exceed the size restrictions, and that expire on or before October 31, 2013, shall be renewed only once. Subsequent renewal permits shall be approved only for units that comply with these size restrictions.

(2) Current permits that expire on or after November 1, 2013 shall be approved for renewal only for units that comply with these size restrictions.]

§ 7. Section 6-07 of Chapter 6 of Title 24 of the Rules of the City of New York is amended to read as follows:

§6-07 Green carts.

(a) The Department will permanently affix on [two sides of] each green cart[, as that term is defined in §17-306 (s) of the Administrative Code, either identical permit plates or identical permit decals that are] a decal that is easily identifiable and distinguishable from [all] any other [plates or decals] decal on the green cart. Such [plates or decals] decal shall contain the fresh fruits and vegetables permit number issued to the owner of each such green cart and the borough and police precincts in which the green cart is authorized to operate. [Permit decals] A decal may not be removed or transferred to any other mobile food vending unit.

(b) [At the time an initial green cart permit is issued, the Department will provide a distinctive and readily recognizable "green cart" umbrella to each green cart permittee. The umbrella must be safely secured to the green cart and maintained in good condition and repair at all times by the permit holder, and must be displayed in an open position above the green cart whenever the green cart is being used to vend. For any replacement umbrella, the green cart permittee must pay a fee of fifty dollars (\$50.00) reimbursing the Department for the cost of the umbrella.] In addition to the above requirements specific to green carts, green carts must comply with all other applicable requirements pertaining to Class E mobile food vending units.

(c) Exemption of police precincts where green carts may vend. Notwithstanding any provision in §17-307(b)(4)(b) of the Administrative Code, no fresh fruits and vegetables permit may be designated for use within either the 45th or 72nd police precincts of the City of New York.

§ 8. The undesignated opening paragraph and Subdivisions (d), (h), and (l) of Section 6-11 of Chapter 6 of Title 24 of the Rules of the City of New York are amended to read as follows:

No unit shall be approved for use and no permit shall be issued unless such unit has passed a pre-permit inspection by the Department and found to be constructed and equipped in compliance with this Chapter and Article 81 and Article 89 of the Health Code; and the permit-holder or permit applicant has submitted proof acceptable to the Department that the unit is serviced and stored by a commissary or other approved facility.

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(d) Pre-permit inspections [and re-inspections]. Permit applicants or permittees must bring the mobile food vending unit in for inspection, at a place designated by the Department, and present (i) a currently valid mobile food vendor's license, and (ii) another government issued

photo identification acceptable to the Department in the following circumstances:

- (1) Before the issuance of a new or renewed mobile food vending permit and decal;
- (2) When a permittee seeks to replace a mobile food vending unit with another unit;
- (3) When a permittee seeks to amend a permit classification from non-processing to processing or processing to non-processing;
- (4) When a mobile food vending unit has sustained a material alteration, as defined in §89.03 (e) of the Health Code; or
- (5) When any permit decal has been removed.

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(h) [Reinspection] Inspection of damaged, repaired or materially altered mobile food vending units. [Any mobile food vending unit that has been damaged and repaired, or materially altered so as to change or result in a change in the size of the unit, or has undergone replacement of any part of the body structure or equipment of the unit shall be brought to the Department for reinspection prior to reuse or continued use of the unit. Repair or replacement of a tire or an axle, and straightening a dent in a panel are not considered material alterations.] A pre-permit inspection is required when a mobile food vending unit is materially altered as defined by Article 89 of the Health Code.

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(l) Enforcement. [A new or renewal decal and permit may be denied] The commissioner may refuse to issue a new or renewal permit for:

- (1) Failing to allow photographs of the permittee or the unit.
- (2) Failing to appear in person for pre-permit inspections of a mobile food vending unit.
- (3) Failing to provide information about the operators of the units or foods sold on the unit.
- (4) Failing to maintain and submit an agreement with a commissary.
- (5) Failing to bring the mobile food vending unit to a place designated by the Department to affix a letter grade or to install, replace or maintain a location sharing device to the unit.
- (6) Removing, disposing, tampering with, or modifying the letter grade affixed to a mobile food vending unit or a location sharing device installed to the unit.

§ 9. Chapter 6 of Title 24 of the Rules of the City of New York is amended by adding six new Sections 6-16, 6-17, 6-18, 6-19, 6-20, and 6-21, to read as follows:

§6-16 Scoring mobile food vending unit inspections.

The Department shall, when conducting a sanitary inspection, assess points only for those violations, violation conditions and condition levels listed in Appendix 6-A (Self-Inspection Worksheet for Mobile Food Vending Units (MFVU)) and Appendix 6-B (Mobile Food Vending Unit (MFVU) Inspection Scoring Parameters: A Guide to Conditions to this Chapter. Terms used in these appendices and not otherwise defined in this Chapter shall have the same meaning as their definitions in Articles 81 and 89 of the Health Code.

§6-17 Letter grading.

- (a) The Department, whenever practicable, shall conduct an inspection at least annually of each mobile food vending unit for the purpose of issuing such unit a letter grade. Based on the results of either the initial inspection or reinspection within an inspection cycle, a mobile food vending unit shall be graded as either "A," "B," or "C" for that inspection cycle, except that a unit shall not receive any grade if the Department orders that it be closed.
- (b) The Department shall issue a letter grade of "A" to any unit that receives fewer than 14 points on either the initial inspection or reinspection within an inspection cycle.
- (c) The Department shall not issue a letter grade to any mobile food vending unit receiving 14 or more points on an initial inspection but shall schedule a reinspection to occur no sooner than seven days after the initial inspection. The Department shall on the reinspection issue a grade of "B" to any unit receiving 14-27 points and a letter grade of "C" to any unit receiving 28 or more points.
- (d) The Department in any inspection cycle, in addition to conducting an initial and any reinspection for the purpose of issuing a unit a letter grade, may also conduct a compliance inspection after any inspection that results in a score of 28 points or more. The score received on any compliance inspection shall not change a unit's letter grade for that inspection cycle.

§6-18 Intervals between inspection cycles.

- (a) The time between a completed cycle and the initial inspection in the next inspection cycle for a unit that receives 14 or more points on its initial inspection shall be determined by the higher score from either its initial inspection or its reinspection.
  - (1) An initial inspection commencing a new cycle shall be conducted approximately one year after issuance of an "A" grade to a unit that received less than 14 points on its initial inspection in the previous cycle.
  - (2) An initial inspection commencing a new inspection cycle shall be conducted 150-210 days after the reinspection of any unit that receives a score of 14-27 points on an initial inspection or reinspection and does

not score 28 or more points on either of these inspections.

(3) An initial inspection commencing a new inspection cycle shall be conducted 90 to 150 days after the final inspection of the cycle of a unit that receives a score of 28 or more points on its initial inspection or reinspection.

(4) An initial inspection commencing a new inspection cycle shall be conducted within 60 to 120 days of reopening for a unit that is authorized by the Department to reopen following a Department closure that occurs on an initial or reinspection of that unit.

(b) When there is an increased risk to public health as determined by the Department, nothing in these rules shall prevent the Department from inspecting a unit and treating that inspection as the initial inspection in a new inspection cycle. Such circumstances include, but are not limited to, a unit having a history of Department closure(s), being the subject of complaints of unsanitary conditions, or being compromised following an environmental emergency.

(c) Notwithstanding the provisions of this section, a new inspection cycle shall commence whenever:

(1) A mobile food vending unit changes from a pushcart to a vehicle or from a vehicle to a pushcart, as such terms are defined in Article 89 of the Health Code.

(2) A new decal is issued because there has been a change in the permit classification as described in section 6-03.

#### §6-19 Posting letter grades.

A mobile food vending unit must have a letter grade posted at all times, as required by these rules.

(a) The Department shall at the time of inspection issue and post a letter grade "A" on a unit that receives a score of less than 14 points on an initial or reinspection.

(b) If a mobile food vending unit receives a score of 14 or more points on an initial inspection, and is not closed by the Department, it shall continue to post its grade from the prior inspection cycle until its reinspection. If the unit has been issued no prior grade card, it shall have no posting until its reinspection.

(c) If a mobile food vending unit receives a score of 14 or more points on the reinspection, and is not closed by the Department, the Department shall post on the unit a "grade pending" card. If the permit-holder elects to have the grade of "B" or "C" earned at the reinspection posted to the unit instead of a "grade pending" card, the permit-holder may contact the Department to arrange for the unit to be brought to a place designated by the Department so the Department may post the preliminary grade.

(d) Grading after adjudication of summonses. Where a unit scores 14 or more points on a reinspection and was issued one or more summonses for findings made at that inspection, the following shall apply:

(1) Except as described in Paragraph (2) of this subdivision, within 42 days of the reinspection date that generated the summonses, the permit-holder shall contact the Department to arrange for the posting of the final letter grade for that inspection cycle.

(2) If the permit-holder adjudicates all summonses associated with the reinspection on or before the hearing date listed on those summonses but has not received hearing decisions within 42 days from the time of reinspection, the permit-holder may continue to post a "grade pending" card until hearing decisions are issued. In this instance, the permit-holder shall have five (5) days from the date of decision to contact the Department to arrange for posting of the final letter grade for that inspection cycle.

(3) It shall be the duty of the permit-holder to check the status of summonses and comply with the timeframes of this section for the posting of letter grades.

#### §6-20 Position of grade cards on mobile food vending units; tampering prohibited.

(a) The Department shall affix a letter grade or "grade pending" card on the mobile food vending unit on top of the decal or any other place determined by the Department.

(b) A mobile food vending unit shall not dispose of, remove, tamper with, obscure or modify the letter grade card.

#### §6-21 Location sharing.

(a) The Department shall install a location sharing device on each mobile food vending unit associated with a permit to vend food. The Department may alter the mobile food vending unit to the extent necessary to install or affix such device to the unit.

(b) A location sharing device shall be provided and installed by, and remain the property of, the Department. After the Department installs the device, the mobile food vending unit shall operate with the device

at all times. The device shall only be used to locate a mobile food vending unit at a specific moment in time, and shall not continuously track the location of the unit on which it is affixed.

(c) The Department shall install the initial location sharing device at a pre-permit inspection. No person other than the Department shall attempt to or actually remove, dispose of, obstruct, tamper with, or modify a location sharing device. Removing, disposing of, or tampering with, or in any way interfering with the operation of the location sharing device shall be grounds to revoke a mobile food vending permit or license or both.

(d) In the event the Department determines that the location sharing device on a mobile food vending unit is not functioning, it may issue a written order to the permittee to bring the unit to a location designated by the Department. Upon receiving such an order, a permittee must bring the unit to the designated location within five (5) days unless otherwise instructed by the Department.

(e) The Department shall only use and disclose data obtained from a location sharing device to locate a unit for the purposes of enforcing the provisions of this Chapter, the Health Code, the Administrative Code or as otherwise required by law.

**NEW YORK CITY MAYOR'S OFFICE OF OPERATIONS**  
**253 BROADWAY, 10<sup>th</sup> FLOOR**  
**NEW YORK, NY 10007**  
**(212) 788-1400**

#### **CERTIFICATION/ANALYSIS** **PURSUANT TO CHARTER SECTION 1043(d)**

**RULE TITLE:** Grading of Mobile Food Vending Units

**REFERENCE NUMBER:** DOHMH-87

**RULEMAKING AGENCY:** Board of Health

I certify that this office has analyzed the proposed rule referenced above as required by Section 1043(d) of the New York City Charter, and that the proposed rule referenced above:

- (i) Is understandable and written in plain language for the discrete regulated community or communities;
- (ii) Minimizes compliance costs for the discrete regulated community or communities consistent with achieving the stated purpose of the rule; and
- (iii) Does not provide a cure period because the violations pose significant risks to public health and safety.

*/s/ Maurice A. Goldstein*

Mayor's Office of Operations

*May 24th, 2018*

Date

**NEW YORK CITY LAW DEPARTMENT**  
**DIVISION OF LEGAL COUNSEL**  
**100 CHURCH STREET**  
**NEW YORK, NY 10007**  
**(212) 356-4028**

#### **CERTIFICATION PURSUANT TO** **CHARTER §1043(d)**

**RULE TITLE:** Grading of Mobile Food Vending Units

**REFERENCE NUMBER:** 2018 RG 003

**RULEMAKING AGENCY:** Board of Health

I certify that this office has reviewed the above-referenced proposed rule as required by Section 1043(d) of the New York City Charter, and that the above-referenced proposed rule:

- (i) is drafted so as to accomplish the purpose of the authorizing provisions of law;
- (ii) is not in conflict with other applicable rules;
- (iii) to the extent practicable and appropriate, is narrowly drawn to achieve its stated purpose; and
- (iv) to the extent practicable and appropriate, contains a statement of basis and purpose that provides a clear explanation of the rule and the requirements imposed by the rule.

*/s/ STEVEN GOULDEN*

Acting Corporation Counsel

Date: May 23, 2018

Accessibility questions: Svetlana Burdeynik (347) 396-6078,  
 ResolutionComments@health.nyc.gov, by: Monday, June 25, 2018, 5:00 P.M.

**APPENDIX 6-A  
SELF-INSPECTION WORKSHEET FOR MOBILE FOOD VENDING UNITS (MFVU)**

Critical Violations	Conditions					Score																		
	I	II	III	IV	V																			
<b>Time and Temperature Control for Safety (TCS) Food Temperature</b>																								
<b>2A*</b> Food not cooked to required minimum internal temperature:																								
<table border="1"> <thead> <tr> <th>Food</th> <th>Required Minimum Internal Temperature at or above:</th> </tr> </thead> <tbody> <tr> <td>Poultry, poultry parts, ground and comminuted poultry, all stuffing containing poultry, meats, fish or ratites</td> <td>165° F for 15 seconds with no interruption of the cooking process</td> </tr> <tr> <td>Ground meat, and food containing ground and comminuted meat</td> <td>158° F with no interruption of the cooking process, except per individual customer request</td> </tr> <tr> <td>Pork, any food containing pork</td> <td>150° F for 15 seconds</td> </tr> <tr> <td>Mechanically tenderized or injected meats</td> <td>155°F</td> </tr> <tr> <td>Whole meat roasts and beef steak</td> <td>required temperature and time listed in 81.09(c)(3), except per individual customer request</td> </tr> <tr> <td>Raw animal foods cooked in microwave</td> <td>165° F, covered, rotated or stirred for 2 minutes</td> </tr> <tr> <td>Shell eggs</td> <td>145° F for 15 seconds, except per individual customer request</td> </tr> <tr> <td>All other foods</td> <td>140° F for 15 seconds</td> </tr> </tbody> </table>	Food	Required Minimum Internal Temperature at or above:	Poultry, poultry parts, ground and comminuted poultry, all stuffing containing poultry, meats, fish or ratites	165° F for 15 seconds with no interruption of the cooking process	Ground meat, and food containing ground and comminuted meat	158° F with no interruption of the cooking process, except per individual customer request	Pork, any food containing pork	150° F for 15 seconds	Mechanically tenderized or injected meats	155°F	Whole meat roasts and beef steak	required temperature and time listed in 81.09(c)(3), except per individual customer request	Raw animal foods cooked in microwave	165° F, covered, rotated or stirred for 2 minutes	Shell eggs	145° F for 15 seconds, except per individual customer request	All other foods	140° F for 15 seconds	=	=	=	10	28	
Food	Required Minimum Internal Temperature at or above:																							
Poultry, poultry parts, ground and comminuted poultry, all stuffing containing poultry, meats, fish or ratites	165° F for 15 seconds with no interruption of the cooking process																							
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All other foods	140° F for 15 seconds																							
<b>2B*</b> Hot TCS food item not held at or above 140° F.	7	8	9	10	28																			
<b>2C</b> Hot TCS food item that has been cooked and cooled is being held for service without first being reheated to 165° F or above for 15 seconds within 2 hours.	5	6	7	8	=																			
<b>2D</b> Precooked TCS food in hermetically sealed and intact packages from commercial food processing and non-retail processing establishments not heated to 140° F within 2 hours.	5	6	7	8	=																			
<b>2E</b> Whole frozen poultry or poultry breasts, other than a single portion cooked frozen or partially thawed.	5	6	=	=	=																			
<b>2F</b> Meat, fish, poultry or eggs served or offered raw or undercooked without written consumer advisory.	5	=	=	=	=																			
<b>2G*</b> Cold TCS food item held above 41° F, processed fish above 38° F or intact raw eggs above 45° F. Applies except during necessary preparation.	7	8	9	10	28																			
<b>2H*</b> After cooking or removal from hot holding, TCS food not cooled by an approved method whereby the internal temperature is reduced from 140° F to 70° F or less within 2 hours, and from 70° F to 41° F or less within 4 additional hours.	7	8	9	10	28																			
<b>2I</b> TCS food removed from cold holding or prepared from or combined with ingredients at room temperature not cooled by an approved method to 41° F or below within 4 hours.	5	6	7	8	=																			
<b>Food Source</b>																								
<b>3A*</b> Food from unapproved or unknown source or home canned or home prepared. Live animal slaughtered and/or raw meat processed into smaller cuts or pieces in the MFVU. Ice not obtained in chipped, crushed, or cubed form and in single-use food grade plastic or wet-strength paper bag sealed at the point of manufacture.	=	=	=	10	28																			
<b>3B*</b> Commercially manufactured, or processed shellfish not from approved source, or improperly tagged/labeled; tags not retained for 90 days on MFVU.	=	=	=	10	28																			
<b>3C*</b> Unclean or cracked whole eggs or unpasteurized liquid, frozen or powdered eggs kept or used.	7	8	9	10	28																			
<b>3D*</b> Food packages, canned food, hermetically sealed container not suitable for human consumption. Packages swollen, leaking or rusted, without "Do Not Use" label or not segregated from other consumable food items.	7	8	9	10	28																			
<b>3E*</b> No or inadequate potable water supply. Water or ice not potable or from unapproved source. Bottled water not NY state certified. Cross connection in potable water supply system.	=	=	=	10	28																			
<b>3F*</b> Unpasteurized milk or milk product (except certain aged cheese) served.	=	=	=	10	28																			
<b>3G</b> Raw fruit or vegetables not properly washed prior to cutting or serving.	5	6	7	8	=																			
<b>3H*</b> Raw meat, fish, or shellfish stored, prepared, served or sold on MFVU.	=	=	=	10	28																			

\* Public Health Hazards (PHH) must be corrected immediately. + Pre-permit Serious Violations that must be corrected before permit is issued.

<b>3J*</b>	<u>Unpasteurized juice packaged and sealed on MFVU or commissary not labeled or label incomplete; no warning statement.</u>	=	=	=	10	28	
<b>Food Protection</b>							
<b>4B*</b>	<u>Food worker or vendor spits; prepares food or touches utensil when ill with a disease transmissible by food or has exposed infected cut or burn on hand.</u>	=	=	=	10	28	
<b>4C*</b>	<u>Food worker or vendor does not use utensil or other barrier to eliminate bare hand contact with food that will not receive adequate additional heat treatment.</u>	7	8	9	10	28	
<b>4D*</b>	<u>Food worker or vendor does not wash hands thoroughly after using the toilet, coughing, sneezing, smoking, eating, or otherwise contaminating hands or does not change gloves when gloves are contaminated.</u>	=	=	=	10	28	
<b>4E*</b>	<u>Toxic chemicals or pesticides improperly labeled, stored or used such that food contamination may occur.</u>	7	8	9	10	28	
<b>4F*</b>	<u>Food, food preparation area, food storage area, or other area used by food worker or food vendor contaminated by sewage or liquid waste.</u>	=	=	=	10	28	
<b>4G*</b>	<u>Unprotected TCS food re-served.</u>	=	=	=	10	28	
<b>4H*</b>	<u>Raw, cooked or prepared food is adulterated, contaminated or cross-contaminated. Food exposed to contamination when containers stored in cooking water.</u>	7	8	9	10	28	
<b>4I</b>	<u>Unprotected non-TCS food re-served.</u>	5	6	7	8	=	
<b>4J</b>	<u>Properly calibrated thermometer or thermocouple not provided or not readily accessible in food preparation and hot/cold holding areas to measure temperatures of TCS foods during cooking, cooling, reheating and holding.</u>	5	=	=	=	=	
<b>4K</b>	<u>Evidence of rats or live rats in MFVU's food and/or non-food areas.</u>	5	6	7	8	28	
<b>4L</b>	<u>Evidence of mice or live mice in MFVU's food and/or non-food areas.</u>	5	6	7	8	28	
<b>4M</b>	<u>Live roaches in MFVU's food and/or non-food areas.</u>	5	6	7	8	28	
<b>4N</b>	<u>Filth flies or food/refuse/sewage associated (FRSA) flies or other nuisance pests in MFVU's food and/or non-food areas. FRSA flies include house flies, blow flies, bottle flies, flesh flies, drain flied, Phorid flies and fruit flies.</u>	5	6	7	8	28	
<b>4O</b>	<u>Live animal other than fish in tank or service animal present in MFVU food and/or non-food area.</u>	5	6	7	8	=	
<b>Facility Design and Construction</b>							
<b>5A*</b>	<u>Sewage disposal system is not provided, improper, inadequate or unapproved. Waste tank not provided with a readily accessible vented check valve.</u>	=	=	=	10	28	
<b>5B*</b>	<u>Harmful, noxious gas or vapor detected. Carbon Monoxide (CO) level at or exceeding nine (9) ppm.</u>	=	=	=	10	28	
<b>5C+</b>	<u>Food contact surface or equipment improperly constructed, placed or maintained. Unacceptable material used. Culinary sink or other acceptable method not provided for washing food. Potable water tank and plumbing improperly constructed or designed.</u>	7	8	9	10	28	
<b>5D+</b>	<u>No hand wash facility or hand wash facility not accessible, obstructed or used for non-hand washing purposes. No hot and cold running water or water at inadequate pressure. No soap or acceptable hand-drying device.</u>	=	=	=	10	28	
<b>5F+</b>	<u>Inadequate or no refrigerated or hot holding equipment to maintain Time/Temperature Control for Safety (TCS) foods at required temperatures.</u>	=	=	=	10	28	
<b>5H+</b>	<u>No facilities available to wash, rinse, and sanitize utensils or equipment and/or refillable returnable containers. No approved written standard operating procedure for avoiding contamination by refillable returnable containers. MFVU not serviced or cleaned daily at commissary or other approved facility.</u>	=	=	=	10	28	
<b>5I</b>	<u>Signed original service contract or agreement with commissary or other approved facility not provided at pre-permit inspection; documents not kept on MFVU and made available for inspection.</u>	=	=	=	10	28	
<b>5J+</b>	<u>Construction and design inadequate; adequate space, aisle and working spaces not provided or obstructed. Overhead structure not provided or constructed. Food truck not provided with partition or self-closing door between the driver's seat and the food operations. Ice cream truck not equipped with operational warning beeper and signage arm. Tamper proof locks or other food security mechanism not provided. Potable water tank or hand wash sink tank capacity inadequate.</u>	=	=	=	10	28	
<b>Food Worker Hygiene and Other Food Protection</b>							
<b>6A</b>	<u>Personal cleanliness inadequate. Outer garment soiled with possible contaminate or not properly dressed; sleeveless garment or bare midriff worn. Effective hair restraint not worn when required. Jewelry worn on hands or arms, fingernail polish worn; or fingernails not kept clean and trimmed.</u>	5	6	7	8	=	
<b>6B</b>	<u>Tobacco or e-cigarette use, eating, or drinking from open container in food preparation or other area where food, equipment or utensils may be exposed to contamination.</u>	5	6	7	8	=	

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<b>6C</b>	<u>Food, supplies or equipment not protected from potential sources of contamination during storage, preparation, transportation, display or service. Condiments not in single-service containers or dispensed directly by the vendor.</u>	5	6	7	8	-		
<b>6D</b>	<u>Food contact surface not properly washed, rinsed and sanitized after any activity where contamination may have occurred.</u>	5	6	7	8	=		
<b>6E</b>	<u>Sanitized equipment or utensil, including in-use food dispensing utensil, improperly used or stored.</u>	5	6	7	8	=		
<b>6F</b>	<u>Wiping cloths soiled or not stored in sanitizing solution; inadequately sanitized.</u>	5	6	7	=	=		
<b>6K*</b>	<u>MFVU left unattended longer than one-half hour.</u>	=	=	=	=	28		
<b>6L</b>	<u>Ice not stored until dispensed in the manufacturer's bag.</u>			7		=		
<b>6N</b>	<u>Toxic chemical or pesticide prohibited on non-vehicle MFVU</u>	5	6	7	8	28		
<b>Other Criticals</b>								
<b>7A</b>	<u>Duties of an officer of the Department interfered with or obstructed.</u>	=	=	=	=	28		
<b>Critical Violations Total:</b>								
<b>General Violations</b>		<b>Conditions</b>						
		<b>I</b>	<b>II</b>	<b>III</b>	<b>IV</b>	<b>V</b>		
<b>Garbage, Waste Disposal and Pest Management</b>								
<b>8A</b>	<u>Harborage or conditions conducive to attracting pests to the MFVU.</u>	=	=	4	5	=		
<b>8B</b>	<u>Garbage receptacles not pest or water resistant, or covered with tight-fitting lids, except while in active use. Garbage receptacles and covers not cleaned after emptying and prior to reuse. Garbage, refuse and other solid and liquid waste not collected, stored, removed and properly discarded.</u>	2	=	=	=	=		
<b>8C</b>	<u>Pesticide use not in accordance with label or applicable laws. Pesticides are unauthorized for use. Unprotected, unlocked bait station used. Toxic chemical or pesticide prohibited on non-vehicle MFVU.</u>	2	3	4	5	28		
<b>Food Protection</b>								
<b>9A</b>	<u>Cans of food with dented body damage not segregated from other cans for return to distributor.</u>	2	3	4	5	=		
<b>9B</b>	<u>Thawing procedures improper.</u>	2	3	4	5	=		
<b>9C</b>	<u>Food contact surface chipped, crack, worn or in a condition where it cannot be properly maintained or cleaned.</u>	2	3	4	5	=		
<b>9D</b>	<u>MFVU used as a dwelling, sleeping or for residential purposes.</u>	=	=	=	=	28		
<b>9E</b>	<u>"Wash hands" sign not posted at hand wash facility.</u>	2	=	=	=	=		
<b>Facility Maintenance</b>								
<b>10B</b>	<u>Back-siphonage or back-flow prevention device not provided where required; equipment or floor not properly drained; sewage disposal system in disrepair or not functioning properly. Condensation or liquid waste improperly disposed of.</u>	2	3	4	5	28		
<b>10C</b>	<u>Lighting inadequate; permanent lighting not provided in food preparation areas, ware washing areas, and storage areas. No shatterproof bulbs or shield to prevent broken glass from falling into food or onto surfaces.</u>	2	3	4	5	=		
<b>10D</b>	<u>Mechanical or natural ventilation system not provided, improperly installed, in disrepair and/ or fails to prevent excessive build-up of grease, heat, steam condensation vapors, odors, smoke, and fumes.</u>	2	3	4	5	=		
<b>10E</b>	<u>Accurate thermometer not provided or properly located in cold or hot holding equipment.</u>	2	3	4	5	=		
<b>10F</b>	<u>Non-food contact surface or equipment made of unacceptable material, not kept clean, and/ or not properly sealed, raised, spaced or movable to allow accessibility for cleaning on all sides above and underneath equipment or other structures.</u>	2	3	4	5	=		
<b>10G</b>	<u>Proper sanitization not used or provided for ware washing operation. No test kit.</u>	=	=	=	5	=		
<b>10H</b>	<u>Single service items not provided. Single service items reused, not protected from contamination when transported, stored or dispensed. Drinking straws not completely enclosed in wrapper or dispensed from a sanitary device.</u>	2	3	4	5	=		
<b>10I</b>	<u>Failure to clean unit at commissary or approved facility at least daily</u>	=	=	=	=	28		
<b>General Violations Total:</b>								
<b>Critical and General Combined Total:</b>								

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APPENDIX B - MOBILE FOOD VENDING UNIT (MFVU) INSPECTION SCORING PARAMETERS: A GUIDE TO CONDITIONS						
	Violation	Condition I	Condition II	Condition III	Condition IV	Condition V
<b>Critical Violations</b>						
2A*	<u>Time and temperature control for safety (TCS) food not cooked to required minimum internal temperature.</u>				<u>Failure to properly cook one or more meats, comminuted meats, and other TCS foods, unless a consumer specifically asks for a serving of food ordered to be cooked below the minimum temperature.</u>	<u>Failure to correct any condition of a public health hazard (PHH) at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u>
2B*	<u>Hot TCS food item not held at or above 140° F.</u>	<u>One hot food item out of temperature in one area. Example: one tray of fried chicken wings held at 115° F.</u>	<u>Two hot food items out of temperature or the same type of food out of temperature in two different areas. Example: one tray of fried chicken wings and a pot of rice held at 115° F; or one tray of fried chicken wings on the steam table and one tray of fried chicken wings in the food preparation area.</u>	<u>Three hot food items out of temperature or the same type of food out of temperature in three different areas. Example: one tray of fried chicken wings, a pot of rice and platter of roast beef held at 115° F; or one tray of fried chicken wings on the steam table, one tray of fried chicken wings in the food preparation area and one basket of fried chicken near the deep fryer.</u>	<u>Four or more hot food items out of temperature or the same type of food out of temperature in four or more different areas. Example: one tray of fried chicken wings, a pot of rice, platter of roast beef and tureen of beef stew held at 115° F; or one tray of fried chicken wings on the steam table, one tray of fried chicken wings in the food preparation area, one basket of fried chicken near the deep fryer and a rotisserie broiler with eleven chickens held at 115° F.</u>	<u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u>
2C	<u>Hot TCS food item that has been cooked and cooled is being held for service without first being reheated to 165° F or above for 15 seconds within 2 hours.</u>	<u>One cooked and cooled hot food item not reheated to 165° F before service. Example: chicken soup.</u>	<u>Two cooked and cooled hot food items not reheated to 165° F before service. Example: chicken soup and baked ham.</u>	<u>Three cooked and cooled hot food items not reheated to 165° F before service. Example: chicken soup, baked ham and sliced turkey.</u>	<u>Four or more cooked and cooled hot food items not reheated to 165° F before service. Example: baked ham, sliced turkey, meatloaf and lobster bisque.</u>	
2D	<u>Precooked TCS food in hermetically sealed and intact packages from commercial food processing and non-retail food processing establishments not heated to 140° F within 2 hours.</u>	<u>One precooked food item not heated to 140° F. Example: tray of beef patties.</u>	<u>Two pre-cooked food items not heated to 140° F. Example: one tray of beef patties and hotdogs.</u>	<u>Three pre-cooked food items not heated to 140° F. Example: two trays of beef patties, hotdogs, and vegetarian chorizo.</u>	<u>Four or more pre-cooked food items not heated to 140° F. Example: two trays of beef patties, hotdogs, vegetarian chorizo, and tofu.</u>	
2E	<u>Whole frozen poultry or poultry breasts, other than a single portion, cooked frozen or partially thawed.</u>	<u>One whole chicken or poultry breast cooked from a frozen state. Example: whole chicken.</u>	<u>Two or more whole poultry or poultry breasts cooked from a frozen state. Example: chicken breast, whole chicken, turkey breast and duck.</u>	<b>Note: For failure to properly cook poultry to the required minimum temperature, 2A cited.</b>		
2F	<u>Meat, fish, poultry or eggs served or offered raw or undercooked without written consumer advisory.</u>	<u>Serving or offering raw or undercooked meat, fish, poultry or eggs without written consumer advisory.</u>				

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<p><u>2G*</u></p>	<p><u>Cold TCS food item held above 41° F, processed fish above 38° F or intact raw eggs above 45° F. Applies except during necessary preparation.</u></p>	<p><u>One cold food item out of temperature in one area. Example: one slab of unsliced smoked salmon or packet or tray of smoked salmon slices above 38° F or one tray of cut leafy greens above 41° F in service display case.</u></p>	<p><u>Two cold food items out of temperature or the same food item out of temperature in two different areas. Example: one slab of smoked salmon above 38° F and one tray of sliced tomatoes above 41° F; or one bowl of potato salad in the service display case, and one bowl of potato salad in the food preparation area above 41° F.</u></p>	<p><u>Three cold food items out of temperature or the same food item out of temperature in three different areas. Example: one slab of smoked salmon above 38° F and tray of sliced tomatoes and platter of tuna salad above 41° F; or one bowl of potato salad in the service display case and one bowl of potato salad in the food preparation area and garlic in oil mixture above 41° F.</u></p>	<p><u>Four cold food items out of temperature or the same food item out of temperature in four different areas. Example: one slab of smoked salmon above 38° F and tray of sliced tomatoes, bowl of garlic in oil mixture, and bowl of cooked collard greens above 41° F; or one tray of potato salad in the service display case, one tray of potato salad in the reach-in refrigerator, and one tray of potato salad on the food preparation table above 41° F.</u></p>	<p><u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u></p>
<p><u>2H*</u></p>	<p><u>After cooking or removal from hot holding, TCS food not cooled by an approved method whereby the internal temperature is reduced from 140° F to 70° F or less within 2 hours and from 70° F to 41° F or less within 4 additional hours.</u></p>	<p><u>One food item not cooled by approved method. Example: one whole fried turkey at 70 °F after being refrigerated for four hours.</u></p>	<p><u>Two food items not cooled by approved method. Example: one whole fried turkey at 70 °F after being refrigerated for four hours and a six-inch high container filled to within one inch of top with beef stew at 80 °F after two hours of refrigeration.</u></p>	<p><u>Three food items not cooled by approved method. Example: one whole fried turkey at 70 °F after being refrigerated for four hours and a six-inch high container filled to within one inch of top with beef stew at 80 °F after two hours of refrigeration and six pound cooked beef rib roast not cut into smaller pieces before being placed in refrigerator to cool.</u></p>	<p><u>Four or more food items not cooled by approved method. Example: one whole fried turkey at 70 °F after being refrigerated for four hours and a six-inch high container filled to within one inch of top with six inches of beef stew at 80 °F after two hours of refrigeration and six pound cooked beef rib roast not cut into smaller pieces before being placed in refrigerator to cool and 18 inch high pot filled to within one inch of top with turkey chili at 85 °F after three hours refrigeration.</u></p>	<p><u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u></p>
<p><u>2I</u></p>	<p><u>TCS food removed from cold holding or prepared from or combined with ingredients at room temperature not cooled by an approved method to 41° F or below within 4 hours.</u></p>	<p><u>One food item removed from cold holding and/or prepared from ambient temperature ingredients not cooled to 41°F. Example: one container of tuna salad prepared with canned tuna.</u></p>	<p><u>Two food items foods removed from cold holding and/ or prepared from ambient temperature ingredients not cooled to 41°F. Example: a container of tuna salad and a container of salmon salad prepared with canned tuna and salmon.</u></p>	<p><u>Three food items removed from cold holding and/ or prepared from ambient temperature ingredients not cooled to 41°F. Example: tuna, chicken and salmon salads prepared with canned tuna, chicken and salmon.</u></p>	<p><u>Four or more food items removed from cold holding and/ or prepared from ambient temperature ingredients not cooled to 41°F. Example: tuna, chicken, crab and salmon salads prepared with canned tuna, chicken, crab and salmon.</u></p>	<p></p>
<p><u>3A*</u></p>	<p><u>Food from unapproved or unknown source or home canned or home prepared. Live animal slaughtered and/ or raw meat processed into smaller cuts or pieces in the MFVU. Ice not obtained in chipped, crushed, or cubed form and in single-use food grade plastic or wet-strength paper bag sealed at the point of manufacture.</u></p>	<p></p>	<p><u>One or more food items from unapproved or unknown source or home canned or home prepared. Raw meat processed into smaller cuts or pieces in the MFVU. Live animal slaughtered. Example: wild mushrooms or home canned beets or home prepared meat balls, curry, rice or lasagna; or raw pork shoulder cut into smaller pieces on the MFVU. Ice not obtained in a food grade plastic bag.</u></p>	<p><u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u></p>		

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3B*	<u>Commercially manufactured, or processed shellfish not from approved source, or improperly tagged/ labeled; tags not retained for 90 days on MFVU.</u>				<u>One or more containers or kind of cooked shellfish not from an approved source, not or improperly tagged/ labeled; tags not retained for 90 days. Example: clams not tagged, oyster tags not retained for 90 days, mussels improperly labeled and mussels not tagged.</u>	<u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u>
3C*	<u>Unclean or cracked whole eggs or unpasteurized liquid, frozen or powdered eggs kept or used.</u>	<u>1-6 unclean or cracked eggs or 1 container of liquid, frozen, or powdered eggs not pasteurized. Example: four cracked eggs; or one container of unpasteurized liquid eggs.</u>	<u>7-12 unclean or cracked eggs; or 2 containers of liquid, frozen, or powdered eggs not pasteurized. Example: nine cracked eggs; or two containers of unpasteurized liquid eggs.</u>	<u>13-24 unclean or cracked; or three containers of liquid, frozen, or powdered eggs not pasteurized. Example: 24 unclean and/or cracked eggs; or 14 dirty unclean and/or cracked eggs and two containers of unpasteurized liquid eggs.</u>	<u>25 or more unclean or cracked eggs; or four containers of unpasteurized liquid, frozen, or powdered eggs not pasteurized. Example: 25 or more unclean and/or cracked eggs; or four containers of unpasteurized liquid eggs.</u>	<u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u>
3D*	<u>Food packages, canned food, hermetically sealed container not suitable for human consumption. Packages swollen, leaking or rusted, without "Do Not Use" label or not segregated from other consumable food items.</u>	<u>1-6 cans of food swollen, leaking or rusted and not segregated from consumable food. Example: one can of tomato paste swollen and one can of salmon rusted and stored on food storage shelf.</u>	<u>7-12 cans of food swollen, leaking or rusted and not segregated from consumable food. Example: three cans of tomato paste swollen and two cans of salmon and two cans of mushrooms rusted and stored on food storage shelf.</u>	<u>13-18 cans of food swollen, leaking or rusted and not segregated from consumable food. Example: 10 cans of tomato paste swollen, two cans of salmon and two cans of mushrooms rusted and stored on food storage shelf.</u>	<u>19 or more cans of food swollen, leaking or rusted and not segregated from consumable food. Example: 10 cans of tomato paste swollen, two cans of salmon and two cans of mushrooms rusted, and 15 cans of baked beans leaking and stored on food storage shelf.</u>	<u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u>
3E*	<u>No or inadequate potable water supply. Water or ice not potable or from unapproved source. Bottled water not NY State certified. Cross connection in potable water supply system.</u>				<u>No potable water. Potable water supply inadequate. Water or ice not potable or from unapproved source. Cross connection in potable water supply system.</u>	<u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u>
3F*	<u>Unpasteurized milk or milk product (except certain aged cheese) served.</u>				<u>Unpasteurized milk or milk product served.</u>	<u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u>
3G	<u>Raw fruit or vegetables not properly washed prior to cutting or serving.</u>	<u>One raw fruit or vegetable not properly washed prior to cutting or serving. Example: an apple.</u>	<u>Two raw fruits or vegetables not properly washed prior to cutting or serving. Example: two heads of lettuce.</u>	<u>Three raw fruits or vegetables not properly washed prior to cutting or serving. Example: two heads of lettuce and one head of broccoli.</u>	<u>Four or more raw fruits or vegetables not properly washed prior to cutting or serving. Example: two heads of lettuce, one head of broccoli and one head of cabbage.</u>	
3H*	<u>Raw meat, fish, or shellfish stored, prepared, served or sold on MFVU.</u>				<u>Raw meat, fish, or shellfish stored, prepared, served or sold on MFVU. Example: Vending raw fish or preparing and serving steak tartare from MFVU.</u>	<u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u>

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3J*	<u>Unpasteurized juice packaged and sealed on MFVU or commissary not labeled or label incomplete; no warning statement.</u>				<u>One or more packaged juice products not or improperly labeled. Example: orange and carrot juice produced and bottled with sealed cap by the MFVU without a label or only a partial label.</u>	<u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss embargoing product, closing or other enforcement measures.</u>
4B*	<u>Food worker or vendor spits; prepares food or touches utensil when ill with a disease transmissible by food or has exposed infected cut or burn on hand.</u>				<u>Food worker or vendor spits; prepares food or handles utensil when ill with a disease transmissible by food or has exposed infected cut or burn on hand.</u>	<u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u>
4C*	<u>Food worker or vendor does not use utensil or other barrier to eliminate bare hand contact with food that will not receive adequate additional heat treatment.</u>	<u>One vendor preparing ready-to-eat food with bare hands. Example: one vendor at front food preparation area preparing a sandwich.</u>	<u>Two vendors preparing ready-to-eat foods with bare hands. Example: one vendor at front food preparation area preparing a sandwich and one vendor preparing Caesar salad.</u>	<u>Three vendors preparing ready-to-eat foods with bare hands. Example: one vendor at food preparation area preparing a sandwich, one vendor preparing Caesar salad and one vendor preparing shrimp cocktail.</u>	<u>Four or more vendors preparing ready-to-eat foods with bare hands. Example: two vendor at front food preparation area preparing sandwiches, one vendor preparing Caesar salad and one vendor preparing shrimp cocktail.</u>	<u>Failure to correct any condition of a PHH at the time of Inspection. Inspector must call office to discuss closing or other enforcement measures.</u>
4D*	<u>Food worker or vendor does not wash hands thoroughly after using the toilet, coughing, sneezing, smoking, eating, or otherwise contaminating hands or does not change gloves when gloves are contaminated.</u>				<u>Vendor does not wash hands after using the toilet, coughing, sneezing, smoking, preparing raw foods or otherwise contaminating hands or does not change gloves when gloves are contaminated.</u>	<u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u>
4E*	<u>Toxic chemicals or pesticides improperly labeled, stored or used such that contamination of food may occur.</u>	<u>One toxic chemical or pesticide improperly labeled, stored or used such that contamination of food may occur. Example: roach spray stored on shelf with hot dog rolls.</u>	<u>Two toxic chemicals or pesticides improperly labeled, stored or used such that contamination of food may occur. Example: roach spray and bleach stored on shelf with hot dog rolls.</u>	<u>Three toxic chemicals or pesticides improperly labeled, stored or used such that contamination of food may occur. Example: roach spray, bleach and stainless steel cleaner stored on shelf with hot dog rolls.</u>	<u>Four or more toxic chemicals or pesticides improperly labeled, stored, or used such that contamination of food may occur. Example: roach spray, bleach, stainless steel cleaner and rat poison stored on shelf with hot dog rolls.</u>	<u>Failure to correct any condition of a PHH at the time of Inspection. Inspector must call office to discuss closing or other enforcement measures.</u>
4F*	<u>Food, food preparation area, food storage area, or other area used by food worker or food vendor contaminated by sewage or liquid waste.</u>				<u>Food, or food preparation or food storage area, or any area used by employees or patrons, contaminated by sewage or liquid waste.</u>	<u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u>
4G*	<u>Unprotected TCS food re-served.</u>				<u>Unprotected TCS food re-served. Example: bowl of cooked rice re-served to other patron.</u>	<u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u>

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4H*	<u>Raw, cooked or prepared food is adulterated, contaminated or cross-contaminated. Food exposed to contamination when containers stored in cooking water.</u>	<u>One food item is spoiled, adulterated, contaminated or cross-contaminated. Example: lettuce contaminated by raw chicken or custard cream contaminated by mice droppings.</u>	<u>Two food items or two containers of the same food located in two areas noted spoiled, adulterated, contaminated or cross-contaminated. Example: lettuce and cooked chicken contaminated by raw chicken; or adulterated sausage and fish.</u>	<u>Three food items or three containers of the same food type located in three areas noted spoiled, adulterated, contaminated or cross-contaminated. Example: lettuce, cooked chicken and raw eggs contaminated by raw chicken; or lettuce, tomatoes and figs contaminated by non-potable water; or a tray of chicken contaminated with mice droppings in low boy refrigerator, a basket of chicken under the deep fat fryer contaminated with dust and debris, and a pan of chicken on the service counter cross-contaminated with raw beef drippings.</u>	<u>Four or more food items or four or more containers of the same food type in different areas noted spoiled, adulterated, contaminated or cross-contaminated. Example: lettuce, cooked chicken, raw eggs and cooked rice contaminated by raw chicken; or a tray of chicken contaminated with mice droppings in low boy refrigerator, a basket of chicken under the deep fat fryer contaminated with dust and debris, a pan of chicken on the service counter cross-contaminated with raw beef drippings and chicken contaminated by mice droppings, pigeon eating croutons from salad on MFVU.</u>	<u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u>
4I	<u>Unprotected non-TCS food re-served.</u>	<u>One unprotected food item re-served. Example: unwrapped crackers.</u>	<u>Two unprotected foods items re-served. Example: unwrapped crackers and bread.</u>	<u>Three unprotected food items re-served. Example: unwrapped crackers, bread and pickles.</u>	<u>Four or more unprotected food items re-served. Example: unwrapped crackers, bread, pickles and breadsticks.</u>	
4J	<u>Properly calibrated thermometer or thermocouple not provided or not readily accessible in food preparation, hot/cold holding areas, to measure temperatures of TCS foods during cooking, cooling, reheating and holding.</u>	<u>Properly calibrated thermometer or thermocouple not provided, or readily accessible to measure temperature of TCS foods.</u>				
4K	<u>Evidence of rats or live rats in establishment's food and/or non-food areas.</u>	<u>Rats or evidence of rats in the MFVU's food or non-food areas. Example: 1-10 fresh rat dropping in the MFVU.</u>	<u>Rats or evidence of rats in the unit's food or non-food areas, demonstrated by 11-30 fresh rat droppings in the MFVU.</u>	<u>Rats or evidence of rats in the MFVU's food or non-food areas, demonstrated by 31-70 rat droppings in the MFVU.</u>	<u>Rats or evidence of rats in the MFVU's food or non-food areas, demonstrated by 1-2 live rats and/or 71-100 rat droppings in the MFVU.</u>	<u>Three or more live rats and/or more than 100 rat droppings; and/or other conditions conducive to infestation of rats, e.g., holes/openings, water, food, unused equipment/material. Inspector must call office to discuss closing or other enforcement measures.</u>
4L	<u>Evidence of mice or live mice in MFVU's food and/or non-food areas.</u>	<u>Mice or evidence of mice in the MFVU's food or non-food areas; 1-10 fresh mice droppings. Example: 8 fresh mice droppings in the MFVU.</u>	<u>Mice or evidence of mice in the MFVU's food or non-food areas. 11-30 fresh mice droppings. Example: 25 fresh mice droppings in the MFVU.</u>	<u>Mice or evidence of mice in the MFVU's food or non-food areas. 31-70 mice droppings. Example: 55 mice droppings in the MFVU.</u>	<u>Mice or evidence of mice in the MFVU's food or non-food areas; 1-2 live mice and/or 71-100 mice droppings. Example: 80 mice droppings in the MFVU.</u>	<u>Two or more live mice and/or more than 100 mice droppings and/or other conditions exist conducive to infestation of mice, e.g., holes/openings, water, food, unused equipment/material. Inspector must call office to discuss closing or other enforcement measures.</u>

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4M	<u>Live roaches in MFVU's food and/or non-food areas.</u>	<u>1-5 roaches in the MFVU's food and non-food areas. Example: 2 live roaches in the dry food area.</u>	<u>Roaches in the MFVU's food and/or non-food areas. 6-10 roaches. Example: seven live roaches in the MFVU.</u>	<u>Roaches in the MFVU's food and/or non-food areas; 11-15 roaches. Example: 12 live roaches in the MFVU.</u>	<u>Roaches in the MFVU's food and non-food areas; 16-20 roaches. Example: 17 live roaches in the MFVU.</u>	<u>More than 20 live roaches and/or other conditions exist conducive to infestation of roaches. Example: 45 live roaches and condition conducive to infestation such as holes/openings, water, food, unused equipment/material. Inspector must call office to discuss closing or other enforcement measures.</u>
4N	<u>Filth flies or food/refuse/sewage associated (FRSA) flies or other nuisance pests in MFVU's food and/or non-food areas. FRSA flies include house flies, blow flies, bottle flies, flesh flies, drain flies, Phorid flies and fruit flies.</u>	<u>1-5 filth flies or FRSA flies in the MFVU during November 1 through March 1. Example: two flies in the MFVU in January.</u>	<u>6-10 filth flies or FRSA flies in the MFVU area. Example: seven live flies in the MFVU.</u>	<u>11-15 filth flies or FRSA flies in the MFVU. Example: 12 live flies in the MFVU.</u>	<u>16-20 filth flies or FRSA flies in the MFVU. Example: 17 filth flies in the MFVU.</u>	<u>More than 30 filth flies, FRSA flies and/or other conditions exist conducive to infestation of filth flies. Example: 40 flies in the MFVU; and other conditions exist conducive to filth fly infestation, e.g., openings to the outer air, water, food, decaying matter and/or sewage. Inspector must call office to discuss closing or other enforcement measures.</u>
4O	<u>Live animal other than fish in tank or service animal present in MFVU food and/or non-food area.</u>	<u>One live animal in the MFVU. Example: Live cat within the food truck.</u>	<u>Two live animals in the MFVU. Example: Two live birds in the food truck.</u>	<u>Three live animals in the MFVU. Example: Three cockatoos in a cage in the food truck.</u>	<u>Four or more live animals in the MFVU. Example: Two caged cockatoos and two live cats in the food truck.</u>	
5A*	<u>Sewage disposal system is not provided, improper, inadequate or unapproved. Waste tank not provided with a readily accessible vented check valve.</u>				<u>No sewage disposal system. Sewage or liquid waste is not disposed of in an approved or sanitary manner; or readily accessible check vented check valve not installed or inoperable.</u>	<u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u>
5B*	<u>Harmful, noxious gas or vapor detected. Carbon Monoxide (CO) level at or exceeding nine (9) ppm.</u>				<u>Harmful, noxious gas or vapor detected. CO level at or exceeding nine (9) ppm.</u>	<u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u>
5C+	<u>Food contact surface or equipment improperly constructed, placed or maintained. Unacceptable material used. Culinary sink or other acceptable method not provided for washing food. Potable water tank and plumbing improperly constructed or designed.</u>	<u>One food contact surface or piece of equipment improperly constructed, placed and/or unacceptable material used. Example: painted shelves in a low boy refrigerator unit.</u>	<u>Two food contact surfaces or pieces of equipment improperly constructed, placed, maintained, and/or unacceptable material used. Example: painted shelves in allow boy refrigerator unit and cutting board made from untreated wood.</u>	<u>Three food contact surfaces or pieces of equipment improperly constructed, placed, maintained and/or unacceptable material used. Example: painted shelves of a low boy unit, cutting board made from untreated wood and acidic foods placed in pewter bowl.</u>	<u>Four or more food contact surfaces or pieces of equipment improperly constructed, placed, maintained, and/or unacceptable material used. Example: painted shelves of a low boy refrigerator unit, cutting board made from untreated wood, acidic foods placed in pewter bowl and solder and flux used to repair food contact equipment or no culinary sink or other acceptable method provided for washing food.</u>	<u>Failure to correct as pre-permit serious (PPS) violation or on any inspection results in a follow up inspection, and/or closure. Inspector must call office to discuss closing or other enforcement measures.</u>

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<p>5D+</p>	<p><u>No hand wash facility or hand wash facility not accessible, obstructed or used for non-hand washing purposes. No hot and cold running water or water at inadequate pressure. No soap or acceptable hand-drying device.</u></p>		<p><u>Fully equipped hand wash sinks, to include soap and hand drying device or disposable single use towels, not provided or hand wash sink not accessible or obstructed. No potable water or water inadequate pressure at hand wash sink.</u></p>	<p><u>Failure to correct as pre-permit serious (PPS) violation or on any inspection results in a follow up inspection, and/ or closure. Inspector must call office to discuss closing or other enforcement measures.</u></p>
<p>5F+</p>	<p><u>Inadequate or no refrigerated or hot holding equipment to maintain Time/Temperature Control for Safety (TCS) foods at required temperatures.</u></p>		<p><u>Refrigerated or hot holding equipment for TCS food inadequate or not provided.</u></p>	<p><u>Failure to correct as pre-permit serious (PPS) violation or on any inspection results in a follow up inspection, and/ or closure. Inspector must call office to discuss closing or other enforcement measures.</u></p>
<p>5H+</p>	<p><u>No facilities available to wash, rinse, and sanitize utensils or equipment and/or refillable returnable containers. No approved written standard operating procedure for avoiding contamination by refillable returnable containers. MFVU not serviced or cleaned daily at commissary or other approved facility.</u></p>		<p><u>No facilities available to wash rinse and sanitize utensils or equipment and/or refillable returnable containers. No approved written standard operating procedure for avoiding contamination by refillable returnable containers. MFVU not serviced or cleaned daily at commissary or other approved facility.</u></p>	<p><u>Failure to correct as pre-permit serious (PPS) violation or on any inspection results in a follow up inspection, and/ or closure. Inspector must call office to discuss closing or other enforcement measures.</u></p>
<p>5I</p>	<p><u>Signed original service contract or agreement with commissary or other approved facility not provided at pre-permit inspection; documents not kept on MFVU and available for inspection.</u></p>		<p><u>Signed original service contract or agreement with commissary or other approved facility not provided at pre-permit inspection; documents not kept on MFVU and available for inspection.</u></p>	<p><u>Failure to correct as pre-permit serious (PPS) violation on an initial inspection, re-inspection, or compliance on any inspection results in a follow up inspection, and/or closure. Inspector must call office to discuss closing or other enforcement measures.</u></p>

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<p>5J+</p>	<p>Construction and design inadequate; adequate space, aisle and working spaces not provided or obstructed. Overhead structure not provided or constructed. Food truck not provided with partition or self-closing door between the driver's seat and the food operations. Ice cream truck not equipped with operational warning beeper and signage arm. Tamper proof locks or other food security mechanism not provided. MFVU exceeds size requirements. Potable water tank or hand wash sink tank capacity inadequate.</p>				<p>Construction and design inadequate, adequate space, aisle and working spaces not provided or obstructed. Overhead structure not provided or constructed. Food truck not provided with partition or self-closing door between the driver's seat and the food operations. Ice cream truck not equipped with operational warning beeper and signage arm. Tamper proof locks or other food security mechanism not provided. Hand wash water tank improperly constructed or designed to be drained by gravity.</p>	<p>Failure to correct as pre-permit serious (PPS) violation on an initial inspection, re-inspection, or compliance on any inspection results in a follow up inspection, and/or closure. Inspector must call office to discuss closing or other enforcement measures.</p>
<p>6A</p>	<p>Personal cleanliness inadequate. Outer garment soiled with possible contaminate or not properly dressed; sleeveless garment or bare midriff worn. Effective hair restraint not worn when required. Jewelry worn on hands or arms, fingernail polish worn; or fingernails not kept clean and trimmed.</p>	<p>One vendor without clean outer garment or hair restraint or wearing prohibited clothing, jewelry or fingernail polish, or fingernails not kept clean and trimmed.</p>	<p>Two vendors without clean outer garment or hair restraint or wearing prohibited clothing, jewelry or fingernail polish, or fingernails not kept clean and trimmed.</p>	<p>Three vendors without clean outer garment or hair restraint or wearing prohibited clothing, jewelry or fingernail polish, or fingernails not kept clean and trimmed.</p>	<p>Four or more vendors without clean outer garment or hair restraint or wearing prohibited clothing, jewelry or fingernail polish, or fingernails not kept clean and trimmed.</p>	
<p>6B</p>	<p>Tobacco or e-cigarette use, eating, or drinking from open container in food preparation or other area where food, equipment or utensils may be exposed to contamination.</p>	<p>One vendor eating, smoking and/or drinking from open container in food preparation or ware washing areas or other area where food equipment or utensils may be exposed to contamination. Example: Vendor eating in the food preparation area.</p>	<p>Two vendors eating, smoking and/or drinking from open container in food preparation or ware washing areas or other area where food equipment or utensils may be exposed to contamination. Example: One vendor eating in the food preparation area and one vendor smoking by the coffee machine.</p>	<p>Three vendors eating, smoking and/or drinking from open container in food preparation or ware washing areas or other area where food equipment or utensils may be exposed to contamination. Example: One vendor eating in the food preparation area, one vendor smoking by the coffee machine, and one vendor drinking from an open container.</p>	<p>Four vendors eating, smoking and/or drinking from open container in food preparation or ware washing areas or other area where food equipment or utensils may be exposed to contamination. Example: One vendor eating in the food preparation area, one vendor smoking by the coffee machine, one vendor drinking from an open container, and one vendor smoking an e-cigarette while serving food.</p>	
<p>6C</p>	<p>Food, supplies or equipment not protected from potential source of contamination during storage, preparation, transportation, display or service. Condiments not in single-service containers or dispensed directly by the vendor.</p>	<p>One food item not protected during storage, preparation, transportation, display or service. Example: one tray of uncovered assorted pastries or supply of wax paper used to wrap bagels stored under the waste water tank.</p>	<p>Two food items not protected during storage, preparation, transportation, display or service. Example: one tray of uncovered pastries and one cooked steak on prep table under fly strip.</p>	<p>Three food items not protected during storage, preparation, transportation, display or service. Example: one tray of uncovered pastries, one cooked steak on prep table under fly strip and fresh cut fruit in the service window.</p>	<p>Four or more food items not protected during storage, preparation, transportation, display or service. Example: one tray of uncovered pastries; wax paper used to wrap bagels stored under the waste water tank; one cooked steak on kitchen prep table under fly strip, and fresh cut fruit in the service window.</p>	

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6D	<u>Food contact surface not properly washed, rinsed and sanitized after any activity where contamination may have occurred.</u>	<u>One food contact surface not washed, rinsed or sanitized after any activity where contamination may have occurred. Example: Meat slicer blade encrusted with old food debris.</u>	<u>Two food contact surfaces not washed, rinsed or sanitized after any activity where contamination may have occurred. Example: Meat slicer blade encrusted with old food debris and cutting board encrusted with old food debris.</u>	<u>Three food contact surfaces not properly washed, rinsed or sanitized after any activity where contamination may have occurred. Example: Meat slicer blade, wooden cutting board, and can opener encrusted with old food debris.</u>	<u>Four or more food contact surfaces not properly washed, rinsed or sanitized after any activity where contamination may have occurred; not free of accumulated contaminants. Example: Meat slicer blade, wooden cutting board, can opener, and food preparation table encrusted with old food debris, and the interior of the ice bin contaminated with mold.</u>
6E	<u>Sanitized equipment or utensil, including in-use food dispensing utensil, improperly used or stored.</u>	<u>One sanitized piece of equipment or utensil improperly used or stored. Example: in-use ice scoop on top of ice storage container.</u>	<u>Two sanitized pieces of equipment or utensils improperly used or stored. Example: in-use ice scoop on top of ice storage container and knives stored between food preparation table and wall.</u>	<u>Three sanitized pieces of equipment or utensils improperly used or stored. Example: in-use ice scoop on top of ice storage container; clean sanitized knives stored between food preparation table and wall; and in-use food utensils in container of water not heated to 135° F.</u>	<u>Four or more sanitized pieces of equipment or utensils improperly used or stored. Example: in-use ice scoop on top of ice storage container; clean sanitized knives stored between food preparation table and wall, in-use food utensils in container of water not heated to 135° F; and clean and sanitized food tags stored in cash register.</u>
6F	<u>Wiping cloths soiled or not stored in sanitizing solution; inadequately sanitized.</u>	<u>Wiping cloth soiled or not stored in sanitizing solution; or inadequately sanitized. Example: one wiping cloth used to clean food contact surfaces not stored in sanitizing solution; or test kit to measure sanitizing solution to ensure proper sanitization of wiping cloths not provided; or sanitizer solution not at appropriate level to effectively remove contaminants from wiping cloths.</u>	<u>Any two of: Wiping cloths soiled or not stored in sanitizing solution; or inadequately sanitized. Example: one or more wiping cloths used to clean food contact surfaces not stored in sanitizing solution and the test kit to measure sanitizing solution to ensure proper sanitization of wiping cloths not provided.</u>	<u>Wiping cloths soiled and not stored in sanitizing solution; and inadequately sanitized. Example: one or more wiping cloths used to clean food contact surfaces are not stored in sanitizing solutions, the test kit to measure sanitizing solution to ensure proper sanitization of wiping cloths not provided and sanitizer solution not at appropriate level to effectively remove contaminants from wiping cloths.</u>	
6K*	<u>MFVU left unattended longer than one-half hour.</u>				<u>MFVU left unattended longer than one-half hour. Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u>
6L	<u>Ice not stored until dispensed in the manufacturer's bag.</u>			<u>Ice not stored until dispensed in the manufacturer's bag. Example: crushed ice stored in bin outside of manufacturer's bag</u>	

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6N	<u>Toxic chemical or pesticide prohibited on non-vehicle MFVU.</u>	<u>One toxic chemical or pesticide prohibited on non-vehicle MFVU</u> Example: Bleach on the MFVU	<u>Two toxic chemicals or pesticides prohibited on non-vehicle MFVU</u> Example: bleach on the MFVU and anti-freeze in the food preparation area	<u>Three toxic chemicals or pesticides prohibited on non-vehicle MFVU</u> Example: bleach on the MFVU; anti-freeze in the food preparation area and gasoline in the food storage bins	<u>Four toxic chemicals or pesticides prohibited on non-vehicle MFVU</u> Example: bleach on the MFVU; anti-freeze in the food preparation area; gasoline in the food storage bins and butane in the food shelf	<u>Five or more toxic chemicals or pesticides prohibited on non-vehicle MFVU.</u> Failure to correct any condition at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
7A	<u>Duties of an officer of the department interfered with or obstructed.</u>					<u>Duties of an officer of the department interfered with or obstructed.</u> Inspector must call office to discuss closing or other enforcement measures.
<b>General Violations</b>						
8A	<u>Harborage or conditions conducive to attracting pests to the MFVU.</u>			<u>Doors and door thresholds not adequately pest proofed, and/or one or two openings in the MFVU's structure (walls, floors, ceilings) and/or other condition conducive to pest entry or breeding when pests or signs of pests are present.</u>	<u>Doors and door thresholds not adequately pest proofed, with quality materials, and/or three or more openings in the MFVU structure (walls, floors, ceilings) or other condition conducive to pest entry or breeding when pests or signs of pest are present.</u>	
8B	<u>Garbage receptacles not pest or water resistant, or covered with tight-fitting lids, except while in active use. Garbage receptacles and covers not cleaned after emptying and prior to reuse. Garbage, refuse and other solid and liquid waste not collected, stored, removed and properly discarded.</u>	<u>Garbage equipment and facilities not maintained or provided.</u> Example: Garbage and liquid waste not disposed of at commissary; covers not cleaned after emptying and before reuse; garbage and consumer litter discarded on public streets and public trash cans.				
8C	<u>Pesticide use not in accordance with label or applicable laws. Pesticides are unauthorized for use. Unprotected, unlocked bait station used. Toxic chemical or pesticide prohibited on non-vehicle MFVU.</u>	<u>One prohibited pesticide, chemical or bait station on non-vehicle MFVU or not used in accordance with label or applicable laws.</u>	<u>Two types of prohibited pesticides, chemicals or bait stations on non-vehicle MFVU or not used in accordance with label or applicable laws.</u>	<u>Three types of prohibited pesticides, chemicals or bait stations on non-vehicle MFVU or not used in accordance with label or applicable laws.</u>	<u>Four or more types of prohibited pesticides, chemicals or bait stations on non-vehicle MFVU or not used in accordance with label or applicable laws.</u>	<u>Failure to correct. Inspector must call office to discuss enforcement measures.</u>
9A	<u>Cans of food with dented body damage not segregated from other cans for return to distributor.</u>	<u>1-6 cans dented.</u> Example: one dented can of tomato paste stored on food storage shelf not segregated.	<u>7-12 cans dented.</u> Example: seven dented cans of tomato paste stored on food storage shelf not segregated.	<u>13-24 cans dented.</u> Example: seven dented cans of tomato paste and six dented cans of soy sauce stored on food storage shelf not segregated.	<u>25 or more cans dented.</u> Example: seven dented cans of tomato paste, ten dented cans of soy sauce, and five dented cans of tuna fish stored on food storage shelf not segregated.	

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9B	<u>Thawing procedures improper.</u>	<u>One frozen food item improperly thawed. Example: whole chicken or beefsteak improperly thawed.</u>	<u>Two frozen food items improperly thawed or the same type of food improperly thawed in two different areas. Example: two chickens and beefsteak improperly thawed or chicken breast improperly thawed in sink and chicken legs thawed on food preparation counter.</u>	<u>Three frozen food items improperly thawed or the same type of food improperly thawed in three different areas. Example: three chickens, beefsteak, and pork shoulder improperly thawed; or chicken breast improperly thawed in sink, chicken legs improperly thawed on food preparation counter, and chicken breast improperly thawed in bowl in food preparation area.</u>	<u>Four or more frozen food item improperly thawed or the same type of food improperly thawed in four different areas. Example: four chickens, chicken breast, beefsteak, and shrimp improperly thawed; or chicken breast improperly thawed in sink, chicken legs improperly thawed on kitchen counter, chicken breast improperly thawed in bowl in food preparation area, and chicken wings improperly thawed near the deep fat fryer.</u>	
9C	<u>Food contact surface chipped, crack, worn or in a condition where it cannot be properly maintained or cleaned.</u>	<u>One food contact surface not properly maintained. Example: one cutting board discolored.</u>	<u>Two food contact surfaces not properly maintained. Example: one cutting board discolored and one plastic cutting board pitted and scratched.</u>	<u>Three food contact surfaces not properly maintained. Example: three cutting boards pitted and scratched.</u>	<u>Four or more contact surfaces not properly maintained. Example: three cutting board pitted and scratched and four cutting boards at the food preparation area discolored.</u>	
9D	<u>MFVU used as a dwelling, sleeping or for residential purposes.</u>					
9E	<u>“Wash hands” sign not posted at hand wash facility.</u>	<u>“Wash hands” sign not posted at hand wash facility.</u>				
10B	<u>Back-siphonage or back-flow prevention device not provided where required; equipment or floor not properly drained; sewage disposal system in disrepair or not functioning properly. Condensation or liquid waste improperly disposed of.</u>	<u>One back-flow prevention device not installed, or equipment or floor not properly drained. Example: vacuum breaker not installed on potable water line connected to the coffee machine or waste water tank draining into a bucket.</u>	<u>Two back-flow prevention devices not installed, or equipment or floor not properly drained. Example: vacuum breaker not installed on potable water line connected to the coffee machine waste water tank drained into a bucket and steam table draining onto sidewalk.</u>	<u>Three back-flow prevention devices not installed, or equipment or floor not properly drained. Example: waste water tank draining into bucket, steam table draining onto sidewalk and no vacuum breaker provided on the hose connected to faucet.</u>	<u>Four or more back-flow prevention devices not installed or equipment or floor not properly drained. Example: waste water tank draining into bucket, hot holding unit draining onto sidewalk and no vacuum breaker provided on the hose connected to faucet or ice machine or vacuum breaker not installed on potable water line connected to the coffee machine.</u>	<u>Five or more back-flow prevention devices not installed or equipment or floor not properly drained. Example: waste water tank draining into bucket, hot holding unit draining onto sidewalk, no vacuum breaker provided on the hose connected to faucet, vacuum breaker not installed on potable water line connected to the coffee machine; and no vented check valve on the main water supply pipe.</u>
10C	<u>Lighting inadequate; permanent lighting not provided in food preparation areas, ware washing areas, and storage areas. No shatterproof bulbs or shield to prevent broken glass from falling into food or onto surfaces.</u>	<u>One instance of inadequate lighting. Example: lighting at work surface of food preparation table is 323 lux.</u>	<u>Two instances of inadequate lighting. Example: lighting at food prep table work surface table is 323 lux, and 108 lux at surface of food service counter.</u>	<u>Three instances of inadequate lighting. Example: illumination of food prep table work surface table is 323 lux, 108 lux at surface of food service counter and 54 lux in refrigeration unit.</u>	<u>Four or more instances of inadequate lighting. Example: illumination of food prep table work surface table is 323 lux, 108 lux at surface of food service counter buffet, 54 lux in refrigeration unit and 70 lux in storage area.</u>	

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10D	<u>Mechanical or natural ventilation system not provided, improperly installed, in disrepair and/or fails to prevent excessive build-up of grease, heat, steam condensation vapors, odors, smoke, and fumes.</u>	<u>One mechanical ventilation system not provided or inadequate. Example: no mechanical ventilation provided to remove excess fumes</u>	<u>Two mechanical ventilation systems not provided or inadequate. Example: no ventilation provided or exhaust hood not sufficient to remove excess fumes in kitchen.</u>	<u>Three mechanical or natural ventilation systems not provided or inadequate. Example: no ventilation provided exhaust hood not sufficient to remove excess fumes in kitchen and grease collecting on walls.</u>	<u>Four mechanical or natural ventilation systems not provided or inadequate. Example: no ventilation provided, or exhaust hood not sufficient to remove excess fumes in kitchen, grease collecting on walls, and smoke from smokehouse drifting into adjacent building.</u>	
10E	<u>Accurate thermometer not provided or properly located in cold or hot holding equipment.</u>	<u>One cold or hot holding unit not provided with accurate thermometer to measure the temperature in the warmest part of the cold holding unit or coolest part of the hot storage unit.</u>	<u>Two cold or hot holding units not provided with accurate thermometers to measure the temperature in the warmest part of the cold holding unit or coolest part of the hot storage unit.</u>	<u>Three cold or hot holding units not provided with accurate thermometers to measure the temperature in the warmest part of the cold holding unit or coolest part of the hot storage unit.</u>	<u>Four cold or hot holding units not provided with accurate thermometers to measure the temperature in the warmest part of the cold holding unit or coolest part of the hot storage unit.</u>	
10F	<u>Non-food contact surface or equipment made of unacceptable material, not kept clean, and/or not properly sealed, raised, spaced or movable to allow accessibility for cleaning on all sides above and underneath equipment or other structures.</u>	<u>Non-food contact surface or equipment made of unacceptable material, not kept clean and/or not properly sealed, raised, spaced or movable to allow accessibility for cleaning on all sides, above and underneath equipment or other structures. Example: wall in food preparation area made of material not easily cleaned.</u>	<u>Non-food contact surfaces or equipment made of unacceptable material, not kept clean and/or not properly sealed, raised, spaced or movable to allow accessibility for cleaning on all sides, above and underneath equipment or other structures. Example: wall in food preparation area made of material not easily cleaned and build-up of grease on the wall adjacent to permanently installed convection oven which is not easily moveable or properly spaced to allow cleaning.</u>	<u>Non-food contact surfaces or equipment made of unacceptable material, not kept clean and/or not properly sealed, raised, spaced or movable to allow accessibility for cleaning on all sides, above and underneath equipment or other structures. Example: wall in food preparation area made of material not easily cleaned, build-up of grease on the wall adjacent to permanently installed convection oven which is not easily moveable or properly spaced to allow cleaning, and dried encrusted grease and old food debris under the refrigeration unit which is not properly sealed to the floor.</u>	<u>Non-food contact surfaces or equipment made of unacceptable material, not kept clean and/or not properly sealed, raised, spaced or movable to allow accessibility for cleaning on all sides, above and underneath equipment or other structures. Example: wall in food preparation area made of cork, a material not easily cleanable, build-up of grease on the wall adjacent to permanently installed convection oven which is not easily moveable or properly spaced to allow cleaning, dried encrusted grease and old food debris under the refrigeration unit which is not properly sealed to the floor, and a rug in the food storage area.</u>	
10G	<u>Proper sanitization not used or provided for ware washing operation. No test kit.</u>				<u>Sanitization inadequate for manual ware washing.</u>	
10H	<u>Single service items not provided. Single service items reused, not protected from contamination when transported, stored or dispensed. Drinking straws not completely enclosed in wrapper or dispensed from a sanitary device.</u>	<u>One type of single service item reused, not protected from contamination when transported, stored, dispensed or not used when required. Example: drinking straws not protected from contamination.</u>	<u>Two types of single service items reused not protected from contamination when transported, stored, dispensed or not used when required. Example: drinking straws not properly dispensed and paper plates not protected from contamination.</u>	<u>Three types of single service items reused, not protected from contamination when transported, stored, dispensed, not used when required. Example: drinking straws not properly dispensed, paper plates not protected from contamination and forks not protected from contamination.</u>	<u>Four or more types of single service items reused, not protected from contamination when transported, stored, dispensed, not used when required. Example: drinking straws not properly dispensed, paper plates not protected from contamination, forks not protected from contamination, plastic forks reused, customer is served soda in a glass.</u>	
10I	<u>Failure to clean unit at commissary or approved facility at least daily</u>					<u>Failure to clean unit at commissary or approved facility at least daily</u>

Note: When examples are provided to illustrate the kinds of violations included in a condition level, the examples are not intended to cover all the possible violations of the applicable Health Code or other law cited. These examples are only intended to help establishment operators to determine the extent of their violations.

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**APPENDIX 6-C MOBILE FOOD VENDING UNIT (MFVU) PENALTY SCHEDULE  
SCORED VIOLATIONS**

<u>VIOLATION CODE</u>	<u>CITATION</u>	<u>CATEGORY</u>	<u>VIOLATION DESCRIPTION</u>	<u>VIOLATION PENALTY CONDITION I*</u>	<u>VIOLATION PENALTY CONDITION II*</u>	<u>VIOLATION PENALTY CONDITION III*</u>	<u>VIOLATION PENALTY CONDITION IV*</u>	<u>VIOLATION PENALTY CONDITION V*</u>
02A	<u>NYCHC 81.09(c)</u>	<u>Public Health Hazard</u>	<u>Other time and temperature control for safety ("TCS") hot food not heated to 140°F for 15 seconds</u>				\$400	\$600
02A	<u>NYCHC 81.09(c)(1)</u>	<u>Public Health Hazard</u>	<u>Poultry, poultry stuffing, parts and ground, comminuted poultry not heated to 165°F for 15 seconds</u>				\$400	\$600
02A	<u>NYCHC 81.09(c)(2)</u>	<u>Public Health Hazard</u>	<u>Pork/food containing pork not heated to 150°F for 15 seconds</u>				\$400	\$600
02A	<u>NYCHC 81.09(c)(3)</u>	<u>Public Health Hazard</u>	<u>Whole meat roasts and beef steak, rare roast beef or beef steak not heated to minimum time/temperature</u>				\$400	\$600
02A	<u>NYCHC 81.09(c)(4)</u>	<u>Public Health Hazard</u>	<u>Ground, comminuted meat, foods containing ground, comminuted meat not heated to 158°F</u>				\$400	\$600
02A	<u>NYCHC 81.09(c)(5)</u>	<u>Public Health Hazard</u>	<u>Stuffed meats, fish, ratites and tenderized meats not heated to 165°F injected, mechanically tenderized meats not heated to 155°F</u>				\$400	\$600
02A	<u>NYCHC 81.09(c)(6)</u>	<u>Public Health Hazard</u>	<u>Shell eggs/food containing shell eggs not heated 145°F for 15 seconds</u>				\$400	\$600
02A	<u>NYCHC 81.09(c)(7)</u>	<u>Public Health Hazard</u>	<u>Raw animal food cooked in microwave not heated to 165°F, not covered, rotated or stirred, not held for 2 minutes</u>				\$400	\$600
02B	<u>NYCHC 81.09(a)</u>	<u>Public Health Hazard</u>	<u>Hot TCS food not held at 140°F or above</u>	\$250	\$300	\$350	\$400	\$600
02C	<u>NYCHC 81.09(d)</u>	<u>CRITICAL</u>	<u>Previously cooked and cooled TCS food not reheated to 165°F for 15 seconds within 2 hours</u>	\$200	\$200	\$250	\$300	

**APPENDIX 6-C MOBILE FOOD VENDING UNIT (MFVU) PENALTY SCHEDULE  
SCORED VIOLATIONS**

<u>VIOLATION CODE</u>	<u>CITATION</u>	<u>CATEGORY</u>	<u>VIOLATION DESCRIPTION</u>	<u>VIOLATION PENALTY CONDITION I*</u>	<u>VIOLATION PENALTY CONDITION II*</u>	<u>VIOLATION PENALTY CONDITION III*</u>	<u>VIOLATION PENALTY CONDITION IV*</u>	<u>VIOLATION PENALTY CONDITION V*</u>
02D	<u>NYCHC 81.09(d)(2)</u>	<u>CRITICAL</u>	<u>Commercially processed TCS food not heated to 140°F within 2 hours</u>	\$200	\$200	\$250	\$300	
02E	<u>NYCHC 81.09(f)(5)</u>	<u>CRITICAL</u>	<u>Whole frozen poultry or poultry breast, other than a single portion, cooked frozen or partially thawed</u>	\$200	\$200			
02F	<u>NYCHC 81.11</u>	<u>CRITICAL</u>	<u>Meat, fish, eggs or poultry offered, served raw or partially cooked without written consumer advisory</u>	\$200				
02G	<u>NYCHC 81.09(a)</u>	<u>Public Health Hazard</u>	<u>Cold TCS food not held at 41°F or below</u>	\$250	\$300	\$350	\$400	\$600
02G	<u>NYCHC 81.09(a)(2)</u>	<u>Public Health Hazard</u>	<u>Eggs not held at ambient temperature of 45°F or below</u>	\$250	\$300	\$350	\$400	\$600
02G	<u>NYCHC 81.09(a)(3)</u>	<u>Public Health Hazard</u>	<u>Processed or smoked fish not held at or below 38°F</u>	\$250	\$300	\$350	\$400	\$600
02H	<u>NYCHC 81.09(e)</u>	<u>Public Health Hazard</u>	<u>TCS food not cooled by approved method</u>	\$250	\$300	\$350	\$400	\$600
02I	<u>NYCHC 81.09(e)(2)</u>	<u>CRITICAL</u>	<u>TCS food not cooled to 41°F when prepared from ambient temperature ingredients within 4 hours</u>	\$200	\$200	\$250	\$300	
03A	<u>NYCHC 81.04</u>	<u>Public Health Hazard</u>	<u>Food from unapproved or unknown source, or home cooked</u>				\$400	\$600
03A	<u>NYCHC 81.04(b)</u>	<u>Public Health Hazard</u>	<u>Meat not from an approved source</u>				\$400	\$600
03A	<u>NYCHC 81.04(d)</u>	<u>Public Health Hazard</u>	<u>Exotic and game animals meat not from an approved source</u>				\$400	\$600
03A	<u>NYCHC 81.07(m)</u>	<u>Public Health Hazard</u>	<u>Animal slaughter on MFVU</u>				\$400	\$600
03A	<u>NYCHC 89.19(d)</u>	<u>Public Health Hazard</u>	<u>Ice contaminated or not made from potable water</u>				\$400	\$600

**APPENDIX 6-C MOBILE FOOD VENDING UNIT (MFVU) PENALTY SCHEDULE  
SCORED VIOLATIONS**

<u>VIOLATION CODE</u>	<u>CITATION</u>	<u>CATEGORY</u>	<u>VIOLATION DESCRIPTION</u>	<u>VIOLATION PENALTY CONDITION I*</u>	<u>VIOLATION PENALTY CONDITION II*</u>	<u>VIOLATION PENALTY CONDITION III*</u>	<u>VIOLATION PENALTY CONDITION IV*</u>	<u>VIOLATION PENALTY CONDITION V*</u>
03A	<u>NYCHC 89.19(d)</u>	<u>Public Health Hazard</u>	<u>Ice not obtained in chipped, crushed, or cubed form or not properly packaged.</u>				\$400	\$600
03A	<u>NYCHC 89.19(f)</u>	<u>Public Health Hazard</u>	<u>Butchering raw meat on MFVU</u>				\$400	\$600
03B	<u>NYCHC 81.04(c)</u>	<u>Public Health Hazard</u>	<u>Shellfish improperly tagged or labeled</u>				\$400	\$600
03B	<u>NYCHC 81.04(c)</u>	<u>Public Health Hazard</u>	<u>Shellfish required tags not retained at least 90 days</u>				\$400	\$600
03B	<u>NYCHC 81.04(c)</u>	<u>Public Health Hazard</u>	<u>Shellfish records not on MFVU</u>				\$400	\$600
03B	<u>NYCHC 81.04(c)</u>	<u>Public Health Hazard</u>	<u>Shellfish not from an approved source</u>				\$400	\$600
03C	<u>NYCHC 81.07(c)</u>	<u>Public Health Hazard</u>	<u>Whole eggs cracked, not clean; other eggs unpasteurized</u>	\$250	\$300	\$350	\$400	\$600
03D	<u>NYCHC 81.07(b)</u>	<u>Public Health Hazard</u>	<u>Food packages, hermetically sealed containers, or canned food swollen, leaking and/or rusted; not labeled; not segregated from intact packages</u>	\$250	\$300	\$350	\$400	\$600
03E	<u>24 RCNY 6-04(f)</u>	<u>Public Health Hazard</u>	<u>Potable water not provided; inadequate</u>				\$400	\$600
03E	<u>NYCHC 141.13</u>	<u>Public Health Hazard</u>	<u>Bottled water not from an approved source; not state certified</u>				\$250	\$250
03E	<u>NYCHC 81.20(c)</u>	<u>Public Health Hazard</u>	<u>Carbon dioxide gas lines unacceptable, improper materials used</u>				\$400	\$600
03E	<u>NYCHC 81.20(a)</u>	<u>Public Health Hazard</u>	<u>Cross-connection observed between potable and non-potable water</u>				\$400	\$600
03F	<u>NYCHC 81.07(k)</u>	<u>Public Health Hazard</u>	<u>Unpasteurized milk and milk products (except aged cheese) served</u>				\$400	\$600
03G	<u>NYCHC 81.07(a)(4)</u>	<u>CRITICAL</u>	<u>Raw fruits and vegetables not washed prior to cutting, serving</u>	\$200	\$200	\$250	\$300	

**APPENDIX 6-C MOBILE FOOD VENDING UNIT (MFVU) PENALTY SCHEDULE  
SCORED VIOLATIONS**

<u>VIOLATION CODE</u>	<u>CITATION</u>	<u>CATEGORY</u>	<u>VIOLATION DESCRIPTION</u>	<u>VIOLATION PENALTY CONDITION I*</u>	<u>VIOLATION PENALTY CONDITION II*</u>	<u>VIOLATION PENALTY CONDITION III*</u>	<u>VIOLATION PENALTY CONDITION IV*</u>	<u>VIOLATION PENALTY CONDITION V*</u>
03H	<u>NYCHC 89.19(f)</u>	<u>Public Health Hazard</u>	<u>Prohibited sale of raw meat, fish, and shellfish</u>				<u>\$400</u>	<u>\$600</u>
03J	<u>NYCHC 81.04(e)</u>	<u>Public Health Hazard</u>	<u>Juice packaged on MFVU with no or incomplete label, no warning statement</u>				<u>\$400</u>	<u>\$600</u>
04B	<u>NYCHC 81.13(a)</u>	<u>Public Health Hazard</u>	<u>Food worker or vendor with illness, communicable disease and/or injury preparing food</u>				<u>\$400</u>	<u>\$600</u>
04B	<u>NYCHC 81.13(i)</u>	<u>Public Health Hazard</u>	<u>Food worker or vendor spitting</u>				<u>\$400</u>	<u>\$600</u>
04C	<u>NYCHC 81.07(j)</u>	<u>Public Health Hazard</u>	<u>Bare hand contact with ready-to-eat foods</u>	<u>\$250</u>	<u>\$300</u>	<u>\$350</u>	<u>\$400</u>	<u>\$600</u>
04D	<u>NYCHC 81.13(d)</u>	<u>Public Health Hazard</u>	<u>Food worker failed to wash hands after contamination; or change gloves when required</u>				<u>\$400</u>	<u>\$600</u>
04E	<u>NYCHC 81.23(d)</u>	<u>Public Health Hazard</u>	<u>Pesticide improperly labeled, stored or used such that food contamination may occur.</u>	<u>\$250</u>	<u>\$300</u>	<u>\$350</u>	<u>\$400</u>	<u>\$600</u>
04F	<u>NYCHC 81.20(b)</u>	<u>Public Health Hazard</u>	<u>Food preparation, food storage, or other area contaminated by sewage or liquid waste</u>				<u>\$400</u>	<u>\$600</u>
04G	<u>NYCHC 81.07(l)</u>	<u>Public Health Hazard</u>	<u>Unprotected TCS food re-served</u>				<u>\$400</u>	<u>\$600</u>
04H	<u>NYCHC 81.07(a)</u>	<u>Public Health Hazard</u>	<u>Food in contact with toxic material</u>	<u>\$250</u>	<u>\$300</u>	<u>\$350</u>	<u>\$400</u>	<u>\$600</u>
04H	<u>NYCHC 81.07(a)</u>	<u>Public Health Hazard</u>	<u>Food not protected from adulteration or contamination</u>	<u>\$250</u>	<u>\$300</u>	<u>\$350</u>	<u>\$400</u>	<u>\$600</u>
04H	<u>NYCHC 81.07(a)(2)</u>	<u>Public Health Hazard</u>	<u>Food not protected from cross-contamination</u>	<u>\$250</u>	<u>\$300</u>	<u>\$350</u>	<u>\$400</u>	<u>\$600</u>
04H	<u>NYCHC 89.19(e)</u>	<u>Public Health Hazard</u>	<u>TCS foods improperly stored on ice</u>	<u>\$250</u>	<u>\$300</u>	<u>\$350</u>	<u>\$400</u>	<u>\$600</u>

**APPENDIX 6-C MOBILE FOOD VENDING UNIT (MFVU) PENALTY SCHEDULE  
SCORED VIOLATIONS**

<u>VIOLATION CODE</u>	<u>CITATION</u>	<u>CATEGORY</u>	<u>VIOLATION DESCRIPTION</u>	<u>VIOLATION PENALTY CONDITION I*</u>	<u>VIOLATION PENALTY CONDITION II*</u>	<u>VIOLATION PENALTY CONDITION III*</u>	<u>VIOLATION PENALTY CONDITION IV*</u>	<u>VIOLATION PENALTY CONDITION V*</u>
04H	NYCHC 89.19(j)	Public Health Hazard	Food exposed to contamination when containers stored in cooking water	\$250	\$300	\$350	\$400	\$600
04I	NYCHC 81.07(l)	CRITICAL	Unprotected non-TCS food re-served	\$200	\$200	\$250	\$300	
04J	NYCHC 89.19(b)	CRITICAL	Thermometer not provided, calibrated properly, or accessible for use	\$200				
04K	NYCHC 81.23(a)	CRITICAL	Rats or evidence of rats	\$200	\$200	\$250	\$300	\$350
04L	NYCHC 81.23(a)	CRITICAL	Mice or evidence of mice	\$200	\$200	\$250	\$300	\$350
04M	NYCHC 81.23(a)	CRITICAL	Live roaches	\$200	\$200	\$250	\$300	\$350
04N	NYCHC 81.23(a)	CRITICAL	Filth or FRSA flies, other nuisance pests	\$200	\$200	\$250	\$300	\$350
04O	NYCHC 81.25	CRITICAL	Live animal other than fish in tank or service animal	\$200	\$200	\$250	\$300	
05A	NYCHC 89.25(b)	Public Health Hazard	Sewage and liquid waste holding tank not provided, inadequate or unapproved				\$400	\$600
05B	NYCHC 81.19(c)	Public Health Hazard	Harmful noxious gas or vapor detected; CO levels at or exceeding 9 ppm				\$400	\$600
05C	24 RCNY 6-04(f)(2)	CRITICAL	Water tanks and inlet pipes are not constructed of food grade materials that are corrosion resistant, durable and non-absorbent	\$200	\$200	\$250	\$300	\$350
05C	24 RCNY 6-04(i)(3)	CRITICAL	Culinary sink or alternative method not provided for washing food	\$200	\$200	\$250	\$300	\$350
05C	NYCHC 81.17(d)	CRITICAL	Food contact surface, equipment improperly constructed, located and/or made of unacceptable materials	\$200	\$200	\$250	\$300	\$350

**APPENDIX 6-C MOBILE FOOD VENDING UNIT (MFVU) PENALTY SCHEDULE  
SCORED VIOLATIONS**

<u>VIOLATION CODE</u>	<u>CITATION</u>	<u>CATEGORY</u>	<u>VIOLATION DESCRIPTION</u>	<u>VIOLATION PENALTY CONDITION I*</u>	<u>VIOLATION PENALTY CONDITION II*</u>	<u>VIOLATION PENALTY CONDITION III*</u>	<u>VIOLATION PENALTY CONDITION IV*</u>	<u>VIOLATION PENALTY CONDITION V*</u>
05D	<u>24 RCNY 6-04(i)(1)</u>	<u>CRITICAL</u>	<u>Hand wash facility not provided with potable running water, or properly equipped</u>				\$300	\$350
05D	<u>24 RCNY 6-04(i)(1)</u>	<u>CRITICAL</u>	<u>Hand wash facility without soap, drying device</u>				\$300	\$350
05D	<u>24 RCNY 6-04(i)(1) (A)</u>	<u>CRITICAL</u>	<u>Hand washing facilities not provided/ obstructed</u>				\$300	\$350
05F	<u>24 RCNY 6-04(l)</u>	<u>CRITICAL</u>	<u>Hot or cold holding equipment not provided or inadequate</u>				\$300	\$350
05H	<u>24 RCNY 6-04(i)(2)</u>	<u>CRITICAL</u>	<u>Equipment and utensils not cleaned and sanitized daily</u>				\$300	\$350
05H	<u>24 RCNY 6-04(i)(2) (A)</u>	<u>CRITICAL</u>	<u>No facilities to wash, rinse, and sanitize utensils or equipment</u>				\$300	\$350
05H	<u>NYCHC 81.46</u>	<u>CRITICAL</u>	<u>No approved standard operating procedure for refillable consumer containers</u>				\$300	\$350
05I	<u>24 RCNY 6-11(g)</u>	<u>CRITICAL</u>	<u>Service contract or agreement with commissary or other approved facility not provided</u>				\$300	\$350
05J	<u>24 RCNY 6-04(b)(4)</u>	<u>CRITICAL</u>	<u>Food vehicles not provided with partition or self-closing door between the drivers seat and the food preparation area.</u>				\$300	\$350
05J	<u>24 RCNY 6-04(n)</u>	<u>CRITICAL</u>	<u>Ice cream truck not equipped with fully operational warning beepers and signage arm</u>				\$300	\$350
05J	<u>24 RCNY 6-04(o)</u>	<u>CRITICAL</u>	<u>MFVU not equipped or constructed with an overhead structure, or similar device</u>				\$300	\$350
05J	<u>24 RCNY 6-04(p)</u>	<u>CRITICAL</u>	<u>Tamper proof locks or other food security mechanism not provided</u>				\$300	\$350



**APPENDIX 6-C MOBILE FOOD VENDING UNIT (MFVU) PENALTY SCHEDULE  
SCORED VIOLATIONS**

<u>VIOLATION CODE</u>	<u>CITATION</u>	<u>CATEGORY</u>	<u>VIOLATION DESCRIPTION</u>	<u>VIOLATION PENALTY CONDITION I*</u>	<u>VIOLATION PENALTY CONDITION II*</u>	<u>VIOLATION PENALTY CONDITION III*</u>	<u>VIOLATION PENALTY CONDITION IV*</u>	<u>VIOLATION PENALTY CONDITION V*</u>
05J	24 RCNY 6-04(f)(1)	CRITICAL	Potable water tank capacity inadequate				\$300	\$350
05J	24 RCNY 6-04(i)(1)	CRITICAL	Potable water storage tank less than 5 gallons				\$300	\$350
06A	NYCHC 81.13	CRITICAL	Food worker or vendor does not maintain personal cleanliness	\$200	\$200	\$250	\$300	
06A	NYCHC 81.13(b)	CRITICAL	Effective hair restraint not worn	\$200	\$200	\$250	\$300	
06A	NYCHC 81.13(c)	CRITICAL	Clean outer garment not worn	\$200	\$200	\$250	\$300	
06A	NYCHC 81.13(e)	CRITICAL	Fingernails not clean, trimmed, or with nail polish	\$200	\$200	\$250	\$300	
06A	NYCHC 81.13(f)	CRITICAL	Jewelry worn on arm(s) or hand(s)	\$200	\$200	\$250	\$300	
06A	NYCHC 89.19(i)	CRITICAL	Not properly dressed; sleeveless garment or bare midriff	\$200	\$200	\$250	\$300	
06B	NYCHC 81.13(g)	CRITICAL	Smoking, use of tobacco or electronic cigarette	\$200	\$200	\$250	\$300	
06B	NYCHC 81.13(h)	CRITICAL	Eating or drinking in food preparation or other areas	\$200	\$200	\$250	\$300	
06C	NYCHC 81.07(a)	CRITICAL	Food not protected from contamination	\$200	\$200	\$250	\$300	
06C	NYCHC 81.07(d)	CRITICAL	Food not properly protected when stored	\$200	\$200	\$250	\$300	
06C	NYCHC 81.07(e)	CRITICAL	Food not properly protected when displayed	\$200	\$200	\$250	\$300	
06C	NYCHC 81.07(i)	CRITICAL	Supplies and equipment under or near source of contamination	\$200	\$200	\$250	\$300	
06C	NYCHC 81.07(q)	CRITICAL	Unnecessary traffic through food prep area	\$200	\$200	\$250	\$300	
06C	NYCHC 89.19(h)	CRITICAL	Condiments, seasoning, sugar, dressings: held in inadequate containers, not properly dispensed	\$200	\$200	\$250	\$300	

**APPENDIX 6-C MOBILE FOOD VENDING UNIT (MFVU) PENALTY SCHEDULE  
SCORED VIOLATIONS**

<u>VIOLATION CODE</u>	<u>CITATION</u>	<u>CATEGORY</u>	<u>VIOLATION DESCRIPTION</u>	<u>VIOLATION PENALTY CONDITION I*</u>	<u>VIOLATION PENALTY CONDITION II*</u>	<u>VIOLATION PENALTY CONDITION III*</u>	<u>VIOLATION PENALTY CONDITION IV*</u>	<u>VIOLATION PENALTY CONDITION V*</u>
06D	<u>NYCHC 81.27(b)</u>	<u>CRITICAL</u>	<u>Food contact surface not washed, rinsed and sanitized when required</u>	\$200	\$200	\$250	\$300	
06E	<u>NYCHC 81.07(g)</u>	<u>CRITICAL</u>	<u>Ice not properly dispensed</u>	\$200	\$200	\$250	\$300	
06E	<u>NYCHC 81.07(h)</u>	<u>CRITICAL</u>	<u>In-use food dispensing utensil not properly stored</u>	\$200	\$200	\$250	\$300	
06E	<u>NYCHC 81.07(h)</u>	<u>CRITICAL</u>	<u>Food dispensing utensil not provided</u>	\$200	\$200	\$250	\$300	
06E	<u>NYCHC 89.19(d)</u>	<u>CRITICAL</u>	<u>Ice in large block, not crushed, chipped, or cubed</u>	\$200	\$200	\$250	\$300	
06F	<u>NYCHC 81.27(c)</u>	<u>CRITICAL</u>	<u>Wiping cloth improperly stored and/or sanitized</u>	\$200	\$200	\$200		
06F	<u>SSC 14-4.112(b)</u>	<u>CRITICAL</u>	<u>No test kit for measuring sanitizing solution concentration</u>	\$200	\$200	\$200		
06K	<u>24 RCNY 6-04(p)</u>	<u>Public Health Hazard</u>	<u>MFVU with food left unsecured or unattended for more than one-half hour</u>					\$600
06L	<u>NYCHC 89.19(d)</u>	<u>CRITICAL</u>	<u>Ice not held in manufacturer's bag</u>			\$250		
06N	<u>NYCHC 89.19(k)</u>	<u>Public Health Hazard</u>	<u>Pesticides, other toxic chemicals improperly used/stored on a vehicle</u>	\$200	\$200	\$200	\$200	\$200
07A	<u>NYCHC 3.15(a)</u>	<u>CRITICAL</u>	<u>Interference or obstruction of Department personnel</u>					\$1,000
08A	<u>NYCHC 81.23(a)</u>	<u>CRITICAL</u>	<u>Harborage or conditions conducive to pests with pests, signs of pests</u>			\$200	\$200	
08A	<u>NYCHC 81.23(b)(3)</u>	<u>GENERAL</u>	<u>Door openings from outside not properly equipped when pests or signs of pests present</u>			\$200	\$200	
08B	<u>NYCHC 81.24(a)</u>	<u>GENERAL</u>	<u>Garbage cans not pest- or water-resistant; not covered with tight-fitted lids</u>	\$200				

**APPENDIX 6-C MOBILE FOOD VENDING UNIT (MFVU) PENALTY SCHEDULE  
SCORED VIOLATIONS**

<u>VIOLATION CODE</u>	<u>CITATION</u>	<u>CATEGORY</u>	<u>VIOLATION DESCRIPTION</u>	<u>VIOLATION PENALTY CONDITION I*</u>	<u>VIOLATION PENALTY CONDITION II*</u>	<u>VIOLATION PENALTY CONDITION III*</u>	<u>VIOLATION PENALTY CONDITION IV*</u>	<u>VIOLATION PENALTY CONDITION V*</u>
08B	<u>NYCHC 81.24(c)</u>	<u>GENERAL</u>	<u>Garbage receptacles and covers not cleaned after emptying and prior to reuse</u>	\$200				
08B	<u>NYCHC 89.25(a)</u>	<u>GENERAL</u>	<u>Garbage, refuse and litter not properly removed or stored</u>	\$200				
08B	<u>NYCHC 89.25(a)</u>	<u>GENERAL</u>	<u>Solid and liquid waste discarded on public streets, or in public litter baskets.</u>	\$200				
08C	<u>NYCHC 81.17(g)</u>	<u>GENERAL</u>	<u>Toxic materials not properly stored</u>	\$200	\$200	\$200	\$200	\$200
08C	<u>NYCHC 81.23(d)(4)</u>	<u>GENERAL</u>	<u>Open bait station used</u>	\$200	\$200	\$200	\$200	\$200
08C	<u>NYCHC 89.19(k)</u>	<u>GENERAL</u>	<u>Pesticides not authorized for use</u>	\$200	\$200	\$200	\$200	\$200
08C	<u>NYCHC 89.19(k)</u>	<u>GENERAL</u>	<u>Pesticides, other toxic chemicals improperly used/stored on a vehicle</u>	\$200	\$200	\$200	\$200	\$200
09A	<u>NYCHC 81.07(b)</u>	<u>GENERAL</u>	<u>Dented food cans not segregated</u>	\$200	\$200	\$200	\$200	
09B	<u>NYCHC 81.09(f)</u>	<u>GENERAL</u>	<u>Thawing procedures improper</u>	\$200	\$200	\$200	\$200	
09C	<u>NYCHC 81.17(d)(1)</u>	<u>GENERAL</u>	<u>Food contact surface improperly constructed and maintained; not easily cleanable</u>	\$200	\$200	\$200	\$200	
09D	<u>24 RCNY 6-04</u>	<u>GENERAL</u>	<u>MFVU used as a dwelling, or for sleeping purposes</u>					\$200
09E	<u>NYCHC 81.21(c)</u>	<u>GENERAL</u>	<u>Wash hands sign not posted</u>	\$200				
10B	<u>24 RCNY 6-04(g)(1)</u>	<u>GENERAL</u>	<u>Potable water not protected from back-flow, back-siphonage or cross-connection</u>	\$200	\$200	\$200	\$200	\$200
10B	<u>NYCHC 81.20(b)</u>	<u>GENERAL</u>	<u>Improper disposal of sewage or liquid waste</u>	\$200	\$200	\$200	\$200	\$200
10B	<u>NYCHC 81.20(b)</u>	<u>GENERAL</u>	<u>Condensation pipes not properly installed or maintained</u>	\$200	\$200	\$200	\$200	\$200
10C	<u>24 RCNY 6-04(c)</u>	<u>GENERAL</u>	<u>Lighting insufficient; inadequate</u>	\$200	\$200	\$200	\$200	

**APPENDIX 6-C MOBILE FOOD VENDING UNIT (MFVU) PENALTY SCHEDULE  
SCORED VIOLATIONS**

<u>VIOLATION CODE</u>	<u>CITATION</u>	<u>CATEGORY</u>	<u>VIOLATION DESCRIPTION</u>	<u>VIOLATION PENALTY CONDITION I*</u>	<u>VIOLATION PENALTY CONDITION II*</u>	<u>VIOLATION PENALTY CONDITION III*</u>	<u>VIOLATION PENALTY CONDITION IV*</u>	<u>VIOLATION PENALTY CONDITION V*</u>
10D	24 RCNY 6-04(d)	GENERAL	Ventilation (mechanical or natural) not provided or inadequate	\$200	\$200	\$200	\$200	
10E	24 RCNY 6-04(l)(1)	GENERAL	Accurate thermometer not provided in each hot and cold storage or holding equipment	\$200	\$200	\$200	\$200	
10E	24 RCNY 6-04(l)(2)	GENERAL	Thermometer not properly located in each hot and cold holding equipment	\$200	\$200	\$200	\$200	
10F	24 RCNY 6-04 (b)(2)	GENERAL	Exterior non-food contact surfaces: unacceptable materials used	\$200	\$200	\$200	\$200	
10F	24 RCNY 6-04(b)(1)	GENERAL	Interior non-food contact surfaces: unacceptable material used, or not clean or sanitary	\$200	\$200	\$200	\$200	
10F	NYCHC 81.17(e)	GENERAL	Non-food contact surface (equipment, fixtures, decorative material, fans, etc.) not clean or not in working order	\$200	\$200	\$200	\$200	
10G	NYCHC 81.29(a)	GENERAL	Manual sanitizing procedure inadequate				\$200	
10G	NYCHC 81.29(a)(3) (B)	GENERAL	Chemical sanitizer unapproved or sanitizing procedure inadequate				\$200	
10G	NYCHC 81.29(a)(3) (B)	GENERAL	Test kit not accurate or used for manual dishwashing				\$200	
10H	NYCHC 81.07(o)	GENERAL	Single service items improperly stored or reused	\$200	\$200	\$200	\$200	
10H	NYCHC 81.07(o)	GENERAL	Drinking straws improperly dispensed	\$200	\$200	\$200	\$200	
10H	NYCHC 89.23 (c)	GENERAL	Single service items not provided	\$200	\$200	\$200	\$200	

**APPENDIX 6-C MOBILE FOOD VENDING UNIT (MFVU) PENALTY SCHEDULE  
SCORED VIOLATIONS**

<u>VIOULATION CODE</u>	<u>CITATION</u>	<u>CATEGORY</u>	<u>VIOULATION DESCRIPTION</u>	<u>VIOULATION PENALTY CONDITION I*</u>	<u>VIOULATION PENALTY CONDITION II*</u>	<u>VIOULATION PENALTY CONDITION III*</u>	<u>VIOULATION PENALTY CONDITION IV*</u>	<u>VIOULATION PENALTY CONDITION V*</u>
10H	<u>NYCHC 89.23 (c)</u>	<u>GENERAL</u>	<u>Consumer not provided with single service items.</u>	\$200	\$200	\$200	\$200	
10I	<u>NYCHC 89.19(1)</u>	<u>GENERAL</u>	<u>Failure to clean unit at commissary or approved facility at least daily</u>					\$200

**\*Default Penalties.** When a respondent is found in default, the penalty for each violation of the Health Code or the State Public Health Law must be doubled, except that in no case may the penalty imposed exceed \$2000. Except when this Appendix states that a violation is subject to the Multiple Offense Schedule (MOS), the penalty to be imposed upon a respondent found in default for any violation of the rules of the Department in 24 RCNY must be doubled, but may not exceed \$1,000.

**APPENDIX 6-C-2 MOBILE FOOD VENDING UNIT (MFVU) PENALTY SCHEDULE  
UNSCORED VIOLATIONS**

<u>VIOULATION CODE</u>	<u>CITATION</u>	<u>VIOULATION DESCRIPTION</u>	<u>VIOULATION PENALTY*</u>
16-01	<u>NYCHC 81.08(a)</u>	<u>Cooking oil, shortening, margarine contains 0.5 grams or more of artificial trans fat</u>	\$200
16-02	<u>NYCHC 81.08(c)</u>	<u>Nutritional fact labels and/or ingredient label is not maintained on site.</u>	\$200
16-03	<u>NYCHC 81.50(c)</u>	<u>Calorie information is not posted on menu and menu board</u>	\$200
16-03	<u>NYCHC 81.50(c)</u>	<u>Total number of calories or total number of discrete calories not posted.</u>	\$200
16-03	<u>NYCHC 81.50(c)</u>	<u>Calorie information not posted for standard menu items offered in different varieties</u>	\$200
16-03	<u>NYCHC 81.50(c)</u>	<u>Calorie information not posted for combination meals</u>	\$200
16-03	<u>NYCHC 81.50(c)</u>	<u>Calorie information not posted for toppings</u>	\$200
16-03	<u>NYCHC 81.50(c)</u>	<u>Calorie information font, appearance, term used improper</u>	\$200
16-03	<u>NYCHC 81.50(c)</u>	<u>Calorie information improperly posted for standard menu items offered in three or more combinations</u>	\$200
16-03	<u>NYCHC 81.50(c)</u>	<u>Calorie information for standard menu item offered in two different combinations not posted with a slash between both calories count</u>	\$200
16-03	<u>NYCHC 81.50(c)</u>	<u>Calorie information for standard menu items that come in two different varieties not posted with a slash between both calorie count</u>	\$200
16-03	<u>NYCHC 81.50(c)</u>	<u>Calorie information improperly posted for standard menu items offered in three or more different varieties.</u>	\$200
16-04	<u>NYCHC 81.50(d)</u>	<u>Required nutritional succinct statements not posted on menu(s) for adults and children</u>	\$200
16-06	<u>NYCHC 81.50(e)</u>	<u>Additional nutritional information statement not posted</u>	\$200
16-06	<u>NYCHC 81.50(e)</u>	<u>Written nutritional information not provided in a manner required by Federal Law</u>	\$200
16-08	<u>NYCHC 81.49(b)(1)</u>	<u>No sodium warning icon where required</u>	\$200
16-09	<u>NYCHC 81.49(b)(1)</u>	<u>Sodium warning icon non-compliant with design specifications</u>	\$200
16-10	<u>NYCHC 81.49(b)(2)</u>	<u>No sodium warning statement at point of purchase</u>	\$200
18-03	<u>NYCHC 89.05(a)</u>	<u>Operating a MFVU without a permit in restricted or private space</u>	\$1,000
18-05	<u>NYCHC 89.07(a)</u>	<u>Operating a MFVU without a license in restricted or private space</u>	\$1,000
18-06	<u>NYCHC 89.13(g)</u>	<u>Allowing unlicensed person to vend</u>	\$1,000
18-07	<u>24 RCNY 6-04(b)(3)</u>	<u>Unobstructed space not provided for posting of permit-decal and grade card</u>	\$500
18-09	<u>NYCHC 89.07(d)</u>	<u>Failure to display license and/or permit documentation</u>	\$200
18-12	<u>NYCHC 3.19</u>	<u>Department document unlawfully reproduced or altered</u>	\$1,000
18-13	<u>NYCHC 3.05(a)</u>	<u>Failure to comply with an Order of the Board of Health, Commissioner or Department</u>	\$1,000

**APPENDIX 6-C-2 MOBILE FOOD VENDING UNIT (MFVU) PENALTY SCHEDULE  
UNSCORED VIOLATIONS**

<u>VIOLATION CODE</u>	<u>CITATION</u>	<u>VIOLATION DESCRIPTION</u>	<u>VIOLATION PENALTY*</u>
18-14	NYCHC 3.17	Notice, Order or other posted material of the Department mutilated, obstructed, or removed	\$1,000
18-15	NYCHC 81.43(a)	Foodborne illness; failure to notify department	\$200
18-16	NYCHC 89.13(a)	Failure to permit inspection or present unit at time and place designated by the Department	\$1,000
18-17	NYCHC 3.19	Submitting false, misleading statements, documents; documents unlawfully reproduced or altered	\$1,000
20-06	24 RCNY 6-19	Current letter grade or Grade Pending card not posted	\$1,000
20-07	24 RCNY 6-20(b)	Current letter grade or Grade Pending card removed, destroyed, modified, obscured, or otherwise tampered with	\$1,000
22-05	24 RCNY 6-21(b)	Operating without a location sharing device	\$1,000
22-05	24 RCNY 6-21(c)	Location sharing device removed, obstructed, disposed of, modified or tampered with	\$1,000
22-06	24 RCNY 6-03(f)	Vending non-food items	\$200
22-10	NYCHC 89.23(b)	Vending from any place other than a MFVU	\$200
28-01	NYCHC 3.07	Failure to take reasonable precautions to protect health and safety, e.g., by not securing CO2 or liquefied petroleum gas (LPG) containers	\$1,000
28-01	NYCHC 3.09	Failure to abate or remediate nuisance	\$1,000
28-02	NYCHC 81.07(p)	Microwave safe container not marked or used	\$200
28-03	24 RCNY 6-04(c)	Light fixtures not shielded, shatterproofed, or otherwise protected from accidental breakage	\$200
28-04	NYCHC 89.25(c)	Failure to remove consumer litter, and food spillage caused by the operation	\$200
28-05	NYCHC 71.05(a)	Food adulterated or misbranded	\$500
28-05	NYCHC 71.05(b)	Food adulterated or misbranded	\$500
28-06	NYCHC 81.23(b)(2)	Contract with pest management professional, record of pest extermination activities not kept on premises	\$200
28-07	NYCHC 81.31	Unauthorized FSE street, sidewalk cooking	\$350
28-08	24 RCNY 6-06(a)	MFVU exceeds size requirements	\$200
99B	NYCHC miscellaneous	Other Health Code unscored violations	\$200

**\*Default Penalties.** When a respondent is found in default, the penalty for each violation of the Health Code or the State Public Health Law must be doubled, except that in no case may the penalty imposed exceed \$2000.  
 Except when this Appendix states that a violation is subject to the Multiple Offense Schedule (MOS), the penalty to be imposed upon a respondent found in default for any violation of the rules of the Department in 24 RCNY must be doubled, but may not exceed \$1,000.  
 When a respondent is found in default for any violation of the New York City Administrative Code or the New York State Sanitary Code, the penalty shall remain the same as that set forth herein.

**APPENDIX 6-C-3 MOBILE FOOD VENDING UNIT (MFVU) PENALTY SCHEDULE VIOLATIONS  
ADMINISTRATIVE CODE AND MULTIPLE OFFENSE SCHEDULE (MOS)**

<u>CITATION</u>	<u>VIOLATION DESCRIPTION</u>	<u>PENALTY*</u>
Admin. Code 17-307(a)(1)	Unlicensed mobile food vendor (public space)	\$1,000
Admin. Code 17-307(b)(1)	Unpermitted MFVU (public space)	\$1,000
Admin. Code 17-307(b)(1)	Vending food other than fresh fruits and vegetables	\$1,000
Admin. Code 17-307(d)	Vending of unapproved items	MOS**
Admin. Code 17-311	Failure to display license and/or plate	MOS
Admin. Code 17-311(d)	Green Cart vendor failed to carry map showing authorized vending areas	MOS
Admin. Code 17-315(a)	MFVU on sidewalk less than 12 feet, or not at curb	MOS
Admin. Code 17-315(b)	Pushcart touching against building	MOS
Admin. Code 17-315(c)	Items not kept in MFVU (except waste container)	MOS
Admin. Code 17-315(d)	Pushcart against display window or within 20 feet of entrance of any building or within 20 feet from exits, including service exits, to buildings that are exclusively residential at street level	MOS

Admin. Code 17-315(e)	<u>Vending in: bus stop, sidewalk next to a hospital or health facility, no standing zone or within 10 feet of a driveway, subway, crosswalk</u>	MOS
Admin. Code 17-315(h)	Vending on median strip, which is not intended for mall or plaza	MOS
Admin. Code 17-315(i)	Unapproved vending within Parks Department jurisdiction.	MOS
Admin. Code 17-315(k), (l)	Vending at time/place prohibited	MOS

**\*Default Penalties.** When a respondent is found in violation of New York City Administrative Code section 17-307 (a)(1) or (b)(1), the penalty for each violation is \$1,000 which may not be increased on default.

**\*\*MOS or Multiple Offense Schedule.** In accordance with New York City Administrative Code section 17-325, the Multiple Offense Schedule (MOS) applies to a subsequent violation by the same respondent, of the same section of law listed in this Penalty Schedule as subject to the "MOS" with a date of occurrence within two (2) years of the date(s) of occurrence of the first violation. The MOS is to be applied as follows: 1st Violation \$50 (default \$50); 2nd Violation \$100 (default \$100); 3rd Violation \$250 (default \$250); 4th and subsequent Violation \$500 (default \$500).

Accessibility questions: Svetlana Burdeynik, (347) 396-6078 ResolutionComments@health.nyc.gov, by: Monday, June 25, 2018, 5:00 P.M.



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## HOUSING PRESERVATION AND DEVELOPMENT

### ■ NOTICE

#### Notice of Public Hearing and Opportunity to Comment on Proposed Rules

**What are we proposing?** The Department of Housing Preservation and Development ("HPD") proposes to add a new Chapter 52 to Title 28 of the Rules of the City of New York to implement the Speculation Watch List adopted by the City Council in Local Law 7 of 2018. The Speculation Watch List identifies sales transactions of rent regulated buildings that could be indicative of a greater potential for tenant harassment. The Speculation Watch List is intended to serve as a resource for anti-harassment efforts.

**When and where is the hearing?** HPD will hold a public hearing on the proposed rule. The public hearing will take place from 11:00 A.M. to 12:30 P.M. on Tuesday, July 10, 2018. The hearing will be in HPD's offices at 100 Gold Street, 5th Floor, Room 5-B6, New York, NY 10038.

**How do I comment on the proposed rules?** Anyone can comment on the proposed rules by:

- **Website.** You can submit comments to HPD through the NYC rules website at <http://rules.cityofnewyork.us>.
- **Email.** You can email written comments to [rules@hpd.nyc.gov](mailto:rules@hpd.nyc.gov).
- **Mail.** You can mail written comments to Sean Capperis, Director of Policy Development and Special Initiatives, 100 Gold Street, Room 5-B16c, New York, NY 10038.
- **Fax.** You can fax written comments to HPD, (212) 863-8091, ATTN: Sean Capperis.
- **Speaking at the hearing.** Anyone who wants to comment on the proposed rules at the public hearing must sign up to speak. You can sign up before the hearing by calling (212) 863-7679. You can also sign up in the hearing room before the hearing begins on July 10, 2018. You can speak for up to three minutes.

**Is there a deadline to submit written comments?** All written comments must be submitted on or before July 10, 2018.

**What if I need assistance to participate in the hearing?**

You must tell the Office of Legal Affairs if you need a reasonable accommodation of a disability at the hearing. You must tell us if you need a sign language interpreter. You can tell us by mail at the address given above. You may also tell us by telephone at (212) 863-7679 or e-mail at [accessibility@hpd.nyc.gov](mailto:accessibility@hpd.nyc.gov). Advance notice is requested to allow sufficient time to arrange the accommodation. Please tell us by June 28, 2018.

**This location has the following accessibility option(s) available:** The building and hearing room are wheelchair accessible.

**Can I review the comments made on the proposed rules?** You can review the comments made online on the proposed rules by going to the website at <http://rules.cityofnewyork.us/>. A few days after the hearing, copies of all comments submitted online, copies of all written comments, and an audiotape of oral comments concerning the proposed rules will be available to the public at the HPD's Office of Legal Affairs, 100 Gold Street, 5th Floor, New York, NY 10038.

**What authorizes HPD to make this rule?** Sections 1043 and 1802 of the City Charter and Section 27-2109.52(b) of the Administrative Code of the City of New York authorize HPD to make these proposed rules. This proposed rule was not included in HPD's regulatory agenda

for this fiscal year because it was not anticipated when the agenda was developed.

**Where can I find the HPD rules?** The HPD rules are in Title 28 of the Rules of the City of New York.

**What rules govern the rulemaking process?** HPD must meet the requirements of section 1043 of the City Charter when creating or changing rules. This notice is made according to the requirements of Section 1043(b) of the City Charter.

#### Statement of Basis and Purpose of Proposed Rule

Local Law 7 of 2018 enacted Article 3 of Subchapter 4 of Chapter 2 of Title 27 of the Administrative Code of the City of New York ("Act"). The Act requires HPD to establish a "Speculation Watch List" within 300 days. The Speculation Watch List is comprised of certain multiple dwellings that contain six or more dwelling units, the majority of which are rent regulated. The Act provides that HPD shall promulgate by rule the criteria for a multiple dwelling's inclusion in or removal from the Speculation Watch List. HPD is proposing a new Chapter 52 of Title 28 of the Rules of the City of New York ("Speculation Watch List Rules") to implement the Act.

The Act requires HPD to create the Speculation Watch List by analyzing the Capitalization Rate for Qualified Transactions involving certain multiple dwellings and applying the Speculation Watch List inclusion criteria HPD has promulgated by rule. The Act requires HPD to define the term "Qualified Transaction." The Act also provides that criteria for Speculation Watch List inclusion may include the number of dwelling units and the amount or ratio per dwelling unit of open hazardous and immediately hazardous violations and paid or unpaid emergency repair charges. The Act requires HPD to update the Speculation Watch List on at least a quarterly basis.

The proposed rules provide for the inclusion in the Speculation Watch List for a given fiscal quarter of certain recently sold multiple dwellings with a majority of rent regulated units if such multiple dwellings' Capitalization Rates fall below the median capitalization rate for the respective boroughs in which they are located. Such below average Capitalization Rates suggest purchase prices exceeding the value of these properties, which is based upon their net operating income. When a purchaser is willing to pay more than the property value, it indicates a greater potential for tenant harassment so that the purchaser can recoup its inflated purchase price through forcing tenants out in order to escalate rents. Based on HPD analysis, it is expected that, pursuant to the proposed rules, approximately 150 multiple dwellings would be added to the Speculation Watch List annually, depending on market conditions. The proposed rules also provide the criteria for removal from the Speculation Watch List.

HPD's authority for these rules is found in Sections 1043 and 1802 of the New York City Charter and Section 27-2109.52(b) of the Administrative Code of the City of New York.

New material is underlined.

[Deleted material is in brackets.]

"Shall" and "must" denote mandatory requirements and may be used interchangeably in the rules of this department, unless otherwise specified or unless the context clearly indicates otherwise.

**Section 1. Title 28 of the Rules of the City of New York is amended by adding a new Chapter 52 to read as follows:**

#### Chapter 52 SPECULATION WATCH LIST

§ 52-01 Definitions. As used in this chapter, the following terms have the following meanings. Capitalized terms not specifically defined in this chapter have the meanings set forth in the Act.

Act. "Act" means Article 3 of Subchapter 4 of Chapter 2 of title 27 of the administrative code of the City of New York, as may be amended.

Affordable Housing. "Affordable Housing" means Dwelling Units for which occupancy or initial occupancy is required to be restricted based on the income of the occupant or prospective occupant thereof as a condition of (i) a loan, grant, tax exemption or conveyance of property from any state or local governmental agency or instrumentality pursuant to (A) the Private Housing Finance Law, other than Article 8-B of such law, or (B) the General Municipal Law, or (ii) a tax exemption pursuant to Section 420-c of the Real Property Tax Law. "Affordable Housing" shall not include Dwelling Units for which occupancy or initial occupancy is required to be restricted based on the income of the occupant or prospective occupant thereof as a condition of (i) a tax exemption pursuant to Section 421-a of the Real Property Tax Law, or (ii) generating a floor area bonus for the provision of affordable inclusionary housing or providing mandatory inclusionary housing pursuant to the Zoning Resolution.

Borough Capitalization Rate. "Borough Capitalization Rate" means the median Capitalization Rate of all Qualified Transactions in a given borough during the four most recent Fiscal Quarters, as calculated by HPD.

DOF. "DOF" means the Department of Finance of the City of New York or any successor agency or department thereto.

Dwelling Unit. "Dwelling Unit" means a dwelling unit as defined in Section 27-2004 of the Housing Maintenance Code.

Fiscal Quarter. "Fiscal Quarter" means any one of the following periods: (i) the period beginning on the first day of July and ending on the last day of September; or (ii) the period beginning on the first day of October and ending on the last day of December; or (iii) the period beginning on the first day of January and ending on the last day of March; or (iv) the period beginning on the first day of April and ending on the last day of June.

Fiscal Year. "Fiscal Year" means the fiscal year of the City of New York, which commences July 1 and ends June 30.

HDC. "HDC" means the New York City Housing Development Corporation.

HDFC. "HDFC" means a housing development fund company organized pursuant to Article 11 of the Private Housing Finance Law.

HPD. "HPD" means the Department of Housing Preservation and Development of the City of New York or any successor agency or department thereto.

Internal Revenue Code. "Internal Revenue Code" means the United States Internal Revenue Code of 1986, as amended.

List. "List" means the speculation watch list that is published during each Fiscal Quarter and includes all Multiple Dwellings that (i) were the subject of Qualified Transactions and (ii) HPD has determined to be at risk of tenant harassment in accordance with the criteria established in Section 52-02 of this chapter.

Listed Building. "Listed Building" means a Multiple Dwelling included on a List.

Local Supervision. "Supervision" means monitoring of the performance and regulatory compliance of Affordable Housing by HPD's Division of Asset Management, HPD's Division of Housing Supervision, or HDC Asset Management, or their successors.

Multiple Dwelling. "Multiple Dwelling" means a multiple dwelling, as defined in Section 4 of the Multiple Dwelling Law:

- (i) in which a majority of Dwelling Units are Rent Regulated;
- (ii) that appears on the most recent DOF final assessment roll;
- (iii) for which, during the Fiscal Year of the most recent DOF final assessment roll, DOF has recorded a notice of property value that lists numerical values greater than zero for both estimated gross income and estimated expenses;
- (iv) for which the final assessment roll for the Fiscal Year immediately preceding the most recent notice of property value lists a tentative actual assessed value of greater than \$40,000;
- (v) that either (a) is exclusively residential with eleven or more Dwelling Units or (b) contains seven or more Dwelling Units and one or more commercial units;

(vi) that is not providing Affordable Housing subject to Local Supervision;

(vii) that is neither (A) fully exempt from real property taxation under any applicable law or (B) partially exempt from real property taxation pursuant to Article 2, 4, 5, or 11 of the Private Housing Finance Law or Section 420-c of the Real Property Tax Law; and

(viii) that is not receiving benefits pursuant to Section 11-243 of the Administrative Code of the City of New York for any eligible work that was carried out with the substantial assistance of grants, loans or subsidies from any Federal, State, or Local governmental agency or instrumentality.

Qualified Transaction. "Qualified Transaction" means the sale of a Multiple Dwelling that:

- (i) occurred during the most recently-concluded Fiscal Quarter;
- (ii) has a sale price greater than \$10,000;
- (iii) is entirely contained within a single tax lot;
- (iv) did not involve any Federal, State, or Local agency or instrumentality as either the purchaser or the seller; and
- (v) did not involve an HDFC as the purchaser.

Rent Regulated. "Rent Regulated" means subject to rent regulation under the Rent Stabilization Law of 1969, the Rent Stabilization Code, the Private Housing Finance Law, or the Emergency Tenant Protection Act of 1974, all as amended, together with any successor statutes or regulations addressing substantially the same subject matter.

Zoning Resolution. "Zoning Resolution" means the Zoning Resolution of the City of New York, as amended.

§ 52-02 Criteria for inclusion. A Multiple Dwelling that is the subject of a Qualified Transaction and that has a Capitalization Rate less than the applicable Borough Capitalization Rate shall be added to the List. HPD will post a public e-mail address on its website through which HPD may be alerted as to any Multiple Dwelling included on the List that allegedly did not meet the criteria for inclusion at the time of its inclusion.

§ 52-03 Criteria for removal. A Listed Building shall be removed from the List if, subsequent to the Qualified Transaction:

- (a) it begins providing Affordable Housing subject to Local Supervision;
- (b) it receives a full or partial exemption from real property taxation pursuant to Article 2, 4, 5, or 11 of the Private Housing Finance Law or Section 420-c of the Real Property Tax Law; or
- (c) it receives benefits pursuant to Section 11-243 of the Administrative Code of the City of New York for any eligible work that was carried out with the substantial assistance of grants, loans or subsidies from any Federal, State, or Local governmental agency or instrumentality.

Commissioner Maria Torres-Springer  
June 4, 2018

**NEW YORK CITY LAW DEPARTMENT  
DIVISION OF LEGAL COUNSEL  
100 CHURCH STREET  
NEW YORK, NY 10007  
(212) 356-4028**

**CERTIFICATION PURSUANT TO  
CHARTER §1043(d)**

**RULE TITLE:** Speculation Watch List Rules  
**REFERENCE NUMBER:** 2018 RG 013  
**RULEMAKING AGENCY:** Housing Preservation and Development

I certify that this office has reviewed the above-referenced proposed rule as required by Section 1043(d) of the New York City Charter, and that the above-referenced proposed rule:

- (i) is drafted so as to accomplish the purpose of the authorizing provisions of law;
- (ii) is not in conflict with other applicable rules;
- (iii) to the extent practicable and appropriate, is narrowly drawn to achieve its stated purpose; and
- (iv) to the extent practicable and appropriate, contains a statement of basis and purpose that provides a clear explanation of the rule and the requirements imposed by the rule.

/s/ STEVEN GOULDEN  
Acting Corporation Counsel

Date: May 23, 2018

**NEW YORK CITY MAYOR'S OFFICE OF OPERATIONS  
253 BROADWAY, 10<sup>th</sup> FLOOR  
NEW YORK, NY 10007  
(212) 788-1400**

**CERTIFICATION/ANALYSIS  
PURSUANT TO CHARTER SECTION 1043(d)**



**RULE TITLE:** Speculation Watch List Rules  
**REFERENCE NUMBER:** HPD-53  
**RULEMAKING AGENCY:** Department of Housing Preservation and Development

I certify that this office has analyzed the proposed rule referenced above as required by Section 1043(d) of the New York City Charter, and that the proposed rule referenced above:

- (i) Is understandable and written in plain language for the discrete regulated community or communities;
- (ii) Minimizes compliance costs for the discrete regulated community or communities consistent with achieving the stated purpose of the rule; and
- (iii) Does not provide a cure period because it does not establish a violation, modification of a violation, or modification of the penalties associated with a violation.

/s/ Francisco X. Navarro May 23, 2018  
 Mayor's Office of Operations Date

Accessibility questions: accessibility@hpd.nyc.gov or (212) 863-6494, by: Thursday, June 28, 2018, 11:55 P.M.



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**DESIGN AND CONSTRUCTION**

■ NOTICE

**PLEASE TAKE NOTICE**, that in accordance with Section 201-204 (inclusive) of the New York State Eminent Domain Procedure Law (“EDPL”), a public hearing will be held by the New York City Department of Design and Construction, on behalf of the City of New York in connection with the acquisition of certain properties for the roadway improvements on Amboy Road from Murray Street to Page Avenue and from Page Avenue to Low Street, (Capital Project HWR005-09) - Borough of Staten Island.

The time and place of the hearing are as follows:

**DATE:** June 27, 2018  
**TIME:** 10:00 A.M.  
**LOCATION:** Community Board No. 3  
 1243 Woodrow Road, 2<sup>nd</sup> Floor  
 Staten Island, NY 10309

The purpose of this hearing is to inform the public of the proposed roadway acquisition, the impact on adjacent properties, to review the public use to be served by the project, and the impact on the environment and residents. The scope of this Capital Project within the acquisition area will include the reconstruction of roadways, sidewalks and curbs and the installation of two layby bus lanes.

The properties proposed to be acquired are within the acquisition limits shown on the draft Damage and Acquisition Map, revised 4/8/16, as follows:

- The bed of Amboy Road from Murray Street to Low Street.

The properties (Blocks and Lots) affected include the following locations, as shown on the Tax Map of the City of New York for the Borough of Staten Island:

Block No.	Part of Lot
8008	28, 42, 45, 48
7797	1
8007	59

The adjacent Blocks and Lots affected include the following locations, as shown on the Tax Map on the City of New York for the Borough of Staten Island:

Adjacent Block No.	Adjacent Lot No.
8008	14, 28, 42, 45, 48
7797	1, 7, 10, 11, 12
7774	6, 8, 12, 14, 17
8007	59

There are no proposed alternate locations.

Any person in attendance at this meeting shall be given a reasonable opportunity to present oral or written statements and to submit other documents concerning the proposed acquisition. Each speaker shall be allotted a maximum of five (5) minutes. In addition, written statements may be submitted to the General Counsel at the address stated below, provided the comments are received by 5:00 P.M. on July 5, 2018. (Five (5) business days from the public hearing)

NYC Department of Design and Construction  
 Office of General Counsel, 4<sup>th</sup> Floor  
 30 – 30 Thomson Avenue  
 Long Island City, NY 11101

**Please note: Those property owners who may subsequently wish to challenge condemnation of their property via judicial review may do so only on the basis of issues, facts and objections raised at the public hearing.**

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**CHANGES IN PERSONNEL**

DEPARTMENT OF EDUCATION ADMIN  
 FOR PERIOD ENDING 05/04/18

NAME	TITLE	NUM	SALARY	ACTION	PROV	EFF DATE	AGENCY
FISHER	EMILY J	54483	\$46793.0000	RESIGNED	YES	04/08/18	740
FLORES	SUSANA	40510	\$53759.0000	RESIGNED	YES	04/20/18	740
FREDERICKS	SHAKEERA	56058	\$50231.0000	RESIGNED	YES	04/15/18	740
GARCIA	EDINSON A	13613	\$23.8500	INCREASE	YES	09/10/17	740
GLASS	WALTER	10026	\$101226.0000	INCREASE	NO	09/01/17	740
GOULD	CHLOE	54483	\$40690.0000	APPOINTED	YES	04/15/18	740
GREGORY	SHERYL	56058	\$63544.0000	APPOINTED	YES	04/15/18	740
GRILLO	NANCY	10026	\$160892.0000	INCREASE	NO	01/02/18	740
GUAN	YANMEI	10031	\$79784.0000	INCREASE	YES	02/23/18	740
HARRIS	MARCIA	10124	\$60472.0000	RETIRED	NO	04/13/18	740
HENDRICKSON	LORRAINE	54503	\$28323.0000	APPOINTED	YES	02/25/18	740
HOLLAND	JEANIE	54503	\$33224.0000	RETIRED	YES	04/12/18	740
HOURLAHAN	NONILON S	10001	\$103497.0000	RETIRED	YES	04/20/18	740
HOUSE	LAUREN D	56058	\$60655.0000	APPOINTED	YES	04/10/18	740
HU	LI MING	12750	\$21.5700	APPOINTED	YES	04/10/18	740
HWANG	EUNSOOK	10026	\$93929.0000	INCREASE	NO	01/02/18	740
HYPOLITE	ASHA M	54503	\$24626.0000	APPOINTED	YES	02/25/18	740
JACKSON	NAYDA L	10124	\$50849.0000	RETIRED	NO	04/10/18	740
JIN	ERIN J	51222	\$70170.0000	APPOINTED	YES	04/15/18	740
JOHN	VARUGHES C	10124	\$62834.0000	PROMOTED	NO	06/16/17	740
KALEMKERIAN	SARAH	10031	\$95718.0000	INCREASE	YES	01/02/18	740
KOCHANCZYK	MARTA W	51221	\$70170.0000	INCREASE	NO	04/17/18	740
LEMOINE	MIMOSE	54503	\$33152.0000	RETIRED	YES	04/12/18	740
LONDON	YVONNE M	80087	\$86700.0000	APPOINTED	YES	03/21/18	740
LOPEZ	JULIAN A	56057	\$35592.0000	RESIGNED	YES	04/23/18	740
LORA	YOCASTA N	54483	\$46793.0000	RESIGNED	YES	04/11/18	740
LOUGHLIN	CHRISTIN A	10062	\$165686.0000	RESIGNED	YES	03/07/18	740
MAHMOOD	SOBIA	55050	\$65305.0000	APPOINTED	YES	04/22/18	740

DEPARTMENT OF EDUCATION ADMIN  
 FOR PERIOD ENDING 05/04/18

NAME	TITLE	NUM	SALARY	ACTION	PROV	EFF DATE	AGENCY
MARTIN	NORA	54483	\$55446.0000	RESIGNED	NO	03/04/18	740
MASCETTI	KAREN	56057	\$46722.0000	RETIRED	YES	04/09/18	740
MASCIALINO	JO ANN	10124	\$63912.0000	RETIRED	NO	04/13/18	740
MEYER	LAUREN	10062	\$109386.0000	RESIGNED	NO	04/14/18	740
MITTAN	ADRIANNE	10026	\$119873.0000	RESIGNED	NO	04/14/18	740
MOBLEY	TIFFANY L	10031	\$102788.0000	INCREASE	YES	04/01/18	740
MORALES	WANDA	10031	\$113067.0000	APPOINTED	YES	04/08/18	740
MORRISSEY	CAROLANN	50910	\$67143.0000	RETIRED	YES	02/26/18	740
MORTON-SCOTT	COLENE	10124	\$50763.0000	APPOINTED	NO	04/08/18	740
MUSTAFA	LEYLA	54483	\$40690.0000	APPOINTED	YES	04/15/18	740
NADKARNI	GITANJAL	51221	\$70170.0000	APPOINTED	YES	03/25/18	740
NG	RAYMOND	10026	\$90585.0000	INCREASE	NO	01/02/18	740
NOSAVA	MARYNA	56058	\$50231.0000	APPOINTED	YES	04/22/18	740
OBER	BONIFACI	51222	\$71788.0000	RESIGNED	NO	03/28/18	740
OBRIEN	EUGENE M	31143	\$55558.0000	RESIGNED	YES	04/15/18	740
OYAKHIOME	VICKY	54483	\$58471.0000	RETIRED	NO	04/27/18	740
POCASANGRE	HERBERT	56056	\$35422.0000	APPOINTED	YES	04/08/18	740
PRAINITO	NINFA	54504	\$34852.0000	INCREASE	YES	02/11/18	740
RIVERA	LIZETTE	56057	\$35592.0000	APPOINTED	YES	04/08/18	740
RIVERA	TABITHA A	54504	\$34852.0000	INCREASE	YES	04/08/18	740
ROBINSON	THERESA	54503	\$28512.0000	RETIRED	YES	04/02/18	740

Table with columns: NAME, NUM, SALARY, ACTION, PROV, EFF DATE, AGENCY. Lists employees from ROCKER to WILLIAMS-HARRIS.

DEPARTMENT OF EDUCATION ADMIN FOR PERIOD ENDING 05/04/18

Table with columns: NAME, NUM, SALARY, ACTION, PROV, EFF DATE, AGENCY. Lists employees from WITTERS to YANEZ.

DEPARTMENT OF PROBATION FOR PERIOD ENDING 05/04/18

Table with columns: NAME, NUM, SALARY, ACTION, PROV, EFF DATE, AGENCY. Lists employees from CARANNANTE to ZIMMERMAN.

DEPARTMENT OF BUSINESS SERV. FOR PERIOD ENDING 05/04/18

Table with columns: NAME, NUM, SALARY, ACTION, PROV, EFF DATE, AGENCY. Lists employees CARROLL JR and HAYES.

HOUSING PRESERVATION & DVLPMNT FOR PERIOD ENDING 05/04/18

Table with columns: NAME, NUM, SALARY, ACTION, PROV, EFF DATE, AGENCY. Lists employees from BOBB to WRIGHT.

DEPARTMENT OF BUILDINGS FOR PERIOD ENDING 05/04/18

Table with columns: NAME, NUM, SALARY, ACTION, PROV, EFF DATE, AGENCY. Lists employees ADE-SALU to FAWZY.

Table with columns: NAME, NUM, SALARY, ACTION, PROV, EFF DATE, AGENCY. Lists employees HURLEY to SPINNATO.

DEPARTMENT OF BUILDINGS FOR PERIOD ENDING 05/04/18

Table with columns: NAME, NUM, SALARY, ACTION, PROV, EFF DATE, AGENCY. Lists employees SUMMERS and WARD.

DEPT OF HEALTH/MENTAL HYGIENE FOR PERIOD ENDING 05/04/18

Table with columns: NAME, NUM, SALARY, ACTION, PROV, EFF DATE, AGENCY. Lists employees from ADHIKARI-KADARI to DESIR.

DEPT OF HEALTH/MENTAL HYGIENE FOR PERIOD ENDING 05/04/18

Table with columns: NAME, NUM, SALARY, ACTION, PROV, EFF DATE, AGENCY. Lists employees from DIAZ to HIRE.

HOWARD	KISAAN	D	10069	\$98000.0000	APPOINTED	NO	04/15/18	816
HOWARD	SANDRA	G	1002C	\$69040.0000	PROMOTED	NO	04/22/18	816
HUSSEL	STEPHEN	Y	1002C	\$94670.0000	PROMOTED	NO	04/22/18	816
INGRAHAM JR	RICHARD	K	13615	\$38157.0000	APPOINTED	NO	04/22/18	816
JINS	AMMU	S	13650	\$38188.0000	APPOINTED	NO	01/07/18	816
JOHNSON	TIFFANY	L	10251	\$38956.0000	INCREASE	NO	04/22/18	816
JOLLY	DEBRA	M	1002C	\$73049.0000	PROMOTED	NO	04/22/18	816
JONES	CHRISTOP	A	1002C	\$71373.0000	PROMOTED	NO	04/22/18	816
KANE	DAVID	R	1002C	\$81321.0000	PROMOTED	NO	04/22/18	816
KELLY	LATOYA	T	51195	\$19.9200	APPOINTED	YES	04/15/18	816
KEWLEY	ROXANNE	1002C		\$80126.0000	PROMOTED	NO	04/22/18	816
KOLAWOLE	MODUPE	M	51022	\$32.6000	RESIGNED	YES	02/27/18	816
KUFUOR	ROSEMARY	1002F		\$61500.0000	INCREASE	NO	04/15/18	816
LAJOIE	GUERLINE	56058		\$59200.0000	RESIGNED	YES	04/27/18	816
LASSSELL-DEJESUS	JENNIFER	L	51611	\$69000.0000	APPOINTED	YES	04/15/18	816
LEE	FELICIA	R	60842	\$140000.0000	APPOINTED	YES	04/15/18	816

DEPT OF HEALTH/MENTAL HYGIENE  
FOR PERIOD ENDING 05/04/18

NAME	TITLE	NUM	SALARY	ACTION	PROV	EFF DATE	AGENCY
LEWIN	VERONICA	N	60842	\$105000.0000	RESIGNED	YES	04/15/18 816
LEWIS	SUZANNE	E	1002F	\$81733.0000	INCREASE	NO	04/15/18 816
LIGHTER	JOEL		13632	\$87731.0000	PROMOTED	NO	03/04/18 816
LING	JONATHAN	C	13632	\$115535.0000	RETIRE	NO	04/17/18 816
LIPSCOMB	MONIQUE		1002C	\$80000.0000	PROMOTED	NO	04/22/18 816
LIPSKY	ZOYA		1002C	\$65920.0000	PROMOTED	NO	04/22/18 816
LIZASUAIN	HADDIE		1002F	\$81240.0000	INCREASE	NO	04/15/18 816
LOBATENKO	NATALYA		1002F	\$58926.0000	INCREASE	NO	04/15/18 816
LUKASIK	LISA		1002C	\$63929.0000	PROMOTED	NO	04/22/18 816
MAA	PHOENIX		1002C	\$90747.0000	PROMOTED	NO	04/22/18 816
MAHMUD	MD	A	21512	\$42198.0000	RESIGNED	YES	04/27/18 816
MARDER	TAMAR	B	21744	\$72000.0000	APPOINTED	YES	04/22/18 816
MARGARELLA	NICOLE	M	51195	\$19.9200	APPOINTED	YES	04/15/18 816
MARTINEZ	EDWARD		10250	\$17.2800	RESIGNED	NO	04/22/18 816
MARTINEZ	ROSEMARY		1002C	\$85142.0000	PROMOTED	NO	04/22/18 816
MARTINEZ SORIAN	CESAR		10209	\$13.5000	APPOINTED	YES	04/15/18 816
MCBRIDE	LATOYA	N	1002C	\$72271.0000	PROMOTED	NO	04/22/18 816
MCGUONE	DECLAN		53859	\$188078.0000	RESIGNED	YES	04/19/18 816
MCKENNA	SUZANNE		1002C	\$63929.0000	PROMOTED	NO	04/22/18 816
MCNALLY	CAMILLE	C	21744	\$59708.0000	APPOINTED	YES	04/15/18 816
MENDEZ	NANCY		1002F	\$54643.0000	INCREASE	NO	04/15/18 816
MILLEN	NACHARI	N	51110	\$53410.0000	RESIGNED	YES	04/19/18 816
MITIAL	VENISE		1002F	\$58926.0000	INCREASE	NO	04/15/18 816
MURRAY	TIFFANY	L	70810	\$32426.0000	RESIGNED	NO	04/18/18 816
NASHURDEEN	AQEELA		51022	\$32.6000	INCREASE	YES	04/15/18 816
NATARAJAN	ARUNACHA		10251	\$46245.0000	RETIRE	NO	04/18/18 816
NIEVES	NANCY		1002F	\$71500.0000	INCREASE	NO	04/15/18 816
OGISTE	AMRIL		1002C	\$65338.0000	PROMOTED	NO	04/22/18 816
ORIDOTA	OLUTOYIN		21514	\$79414.0000	INCREASE	YES	04/08/18 816
ORR	PHYLLIS		1002C	\$87069.0000	PROMOTED	NO	04/22/18 816
ORTIZ	JOSEPH	V	51191	\$50480.0000	APPOINTED	YES	04/15/18 816
OSBORNE	WANDA		1002C	\$70719.0000	PROMOTED	NO	04/22/18 816
PANESAR	DALVEER	K	56058	\$70000.0000	APPOINTED	YES	04/15/18 816
PARRENO	JOSE		1002C	\$70277.0000	PROMOTED	NO	04/22/18 816
PENA	JUDELKA		1002C	\$66282.0000	PROMOTED	NO	04/22/18 816
PERSAUD	KRISHNA		13615	\$43881.0000	APPOINTED	NO	04/22/18 816
POWIS	TAHIRAH	T	31215	\$42563.0000	RESIGNED	YES	04/08/18 816
QUAYE	JASMINE	A	51611	\$68000.0000	APPOINTED	YES	04/15/18 816
QUINTANILLA	CHRISTIA		51197	\$85827.0000	INCREASE	YES	04/22/18 816
RASULI	EDRES		1002C	\$94670.0000	PROMOTED	NO	04/22/18 816
REGISTE	ALLYSON		51022	\$32.6000	RESIGNED	YES	03/20/18 816
REID-SMITH	SHAVON	N	1002C	\$78907.0000	PROMOTED	NO	04/22/18 816
RICHMOND-DUKE	CANDACE		51022	\$32.6000	RESIGNED	NO	04/05/18 816
RODRIGUEZ	KELVIN		13611	\$54967.0000	APPOINTED	NO	04/22/18 816
ROMAIN	ANTHONY	R	1002C	\$77088.0000	PROMOTED	NO	04/22/18 816
ROSE	TONI	K	1002C	\$94554.0000	PROMOTED	NO	04/22/18 816
RUDE	ERIC		21744	\$106024.0000	INCREASE	YES	04/15/18 816
SABALVARO	MELANY	D	51022	\$32.6000	INCREASE	YES	04/15/18 816
SADYKOVA	MARGARIT		51011	\$78429.0000	INCREASE	NO	04/22/18 816
SAMY LILAVOIS	NIRVA		1002F	\$85567.0000	INCREASE	NO	04/15/18 816
SAVAGE	HOLLY	M	1002F	\$65000.0000	INCREASE	NO	04/15/18 816

Department of Consumer Affairs, in partnership with the Mayor's Office, will hold a public hearing to further contextualize issues that contribute to delinquency, default and bankruptcy associated with student loan debt in New York City. The hearing will inform policy proposals and highlight consumer interventions that can be created or expanded Citywide to curb financial distress.

At the hearing, a series of panel discussions, consisting of academics, legal professionals, service providers, and New Yorkers with student loan debt will help City officials examine issues impacting debtors.

**When and where is the hearing?** Doors will open at 6:45 P.M. on Wednesday, June 20, 2018. The hearing will be in the John Jay Educational Campus Auditorium, located at 237 7<sup>th</sup> Avenue, Brooklyn, NY 11215.

**How do I testify at the public hearing?** Anyone can testify at the public hearing by:

- **Email.** You can email written testimony to [settannani@dca.nyc.gov](mailto:settannani@dca.nyc.gov)
- **Mail.** You can mail written testimony to the New York City Department of Consumer Affairs, ATTN: Student Debt Hearing, 42 Broadway – 8th Floor, New York, NY 10004.
- **By speaking at the hearing.** Anyone who wants to speak at the hearing must sign up to do so. You can sign up by calling (212) 436-0210. You can also sign up the day of the event by filling out a form on-site. If you plan to participate, we ask that you bring ten (10) double-sided copies of your written testimony to the hearing and/or please limit any oral remarks to three (3) minutes to allow enough time for questions and other panelists.

**Is there a deadline to submit written testimony?** Yes. You must submit any written comments on or before June 20, 2018.

Accessibility questions: Steve Ettannani (212) 436-0210, [settannani@dca.nyc.gov](mailto:settannani@dca.nyc.gov), by Monday, June 18, 2018, 5:00 P.M.



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**ECONOMIC DEVELOPMENT CORPORATION**

**CONTRACTS**

■ SOLICITATION

*Goods and Services*

**ON-CALL EXPEDITOR SERVICES** - Request for Proposals - PIN# 621800XX - Due 7-9-18 at 4:00 P.M.

New York City Economic Development Corporation (NYCEDC), is seeking a consultant or consultant team to expediting services at various sites throughout the five boroughs on a when and where basis as instructed by NYCEDC.

NYCEDC plans to select a consultant on the basis of factors stated in the RFP which include, but are not limited to: the quality of the proposal, experience of key staff identified in the proposal, experience and quality of any subcontractors proposed, demonstrated successful experience in performing services similar to those encompassed in the RFP and the proposed fee.

It is the policy of NYCEDC to comply with all Federal, State and City laws and regulations which prohibit unlawful discrimination because of race, creed, color, national origin, sex, age, disability, marital status and other protected category and to take affirmative action in working with contracting parties to ensure certified Minority and Women-Owned Business Enterprises (MWBES) share in the economic opportunities generated by NYCEDC's projects and initiatives. Please refer to the Equal Employment and Affirmative Compliance for Non-Construction Contracts Addendum in the RFP.

Companies who have been certified with the New York City Department of Small Business Services as Minority and Women Owned Business Enterprises ("M/WBE") are strongly encouraged to apply. To learn more about M/WBE certification and NYCEDC's M/WBE program, please visit <http://www.nycedc.com/opportunitymwdbe>.

Respondents may submit questions and/or request clarifications from NYCEDC no later than 5:00 P.M., on Monday, June 18, 2018. Questions regarding the subject matter of this RFP should be directed to [oncallepeditingervices@edc.nyc](mailto:oncallepeditingervices@edc.nyc). For all questions that do not pertain to the subject matter of this RFP please contact NYCEDC's Contracts Hotline at (212) 312-3969. Answers to all questions will be posted by Monday, June 25, 2018, to [www.nycedc.com/RFP](http://www.nycedc.com/RFP).

The RFP is available for in-person pick-up between 9:30 A.M. and 4:30 P.M., Monday through Friday. Please submit five (5) sets of your proposal to: NYCEDC, Attention: Maryann Catalano, Chief Contracting Officer, Contracts.

**LATE NOTICE**

**CONSUMER AFFAIRS**

■ NOTICE

**NOTICE IS HEREBY GIVEN PURSUANT TO THE AUTHORITY VESTED IN** the Commissioner of the Department of Consumer Affairs by Section 2203(f) of the New York City Charter that the

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/blueprints; other information; and for opening and reading of bids at date and time specified above.

Economic Development Corporation, 110 William Street, 4th Floor, New York, NY 10038. Maryann Catalano (212) 312-3969; Fax: (212) 312-3918; oncallexpeditingservices@edc.nyc

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**MAYOR'S OFFICE OF OPERATIONS**

■ NOTICE

**NOTICE IS HEREBY GIVEN** that the Report and Advisory Board Review Commission, will hold a public meeting on Wednesday, June 6, 2018, at 253 Broadway, 10<sup>th</sup> Floor, Hudson River, Conference Room, from 1:00 - 2:00 P.M. During the coming months, the commission will be reviewing all reports and advisory boards that are required by local law, and will be making recommendations as to which should be removed, improved, or otherwise streamlined to improve efficiency and transparency.



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**CONTRACT AWARD HEARINGS**

**NOTE: LOCATION(S) ARE ACCESSIBLE TO INDIVIDUALS USING WHEELCHAIRS OR OTHER MOBILITY DEVICES. FOR FURTHER INFORMATION ON ACCESSIBILITY OR TO MAKE A REQUEST FOR ACCOMMODATIONS, SUCH AS SIGN LANGUAGE INTERPRETATION SERVICES, PLEASE CONTACT THE MAYOR'S OFFICE OF CONTRACT SERVICES (MOCS) VIA E-MAIL AT DISABILITYAFFAIRS@MOCS.NYC.GOV OR VIA PHONE AT (212) 788-0010. ANY PERSON REQUIRING REASONABLE ACCOMMODATION FOR THE PUBLIC HEARING SHOULD CONTACT MOCS AT LEAST THREE (3) BUSINESS DAYS IN ADVANCE OF THE HEARING TO ENSURE AVAILABILITY.**



**HOMELESS SERVICES**

■ PUBLIC HEARINGS

**NOTICE IS HEREBY GIVEN** that a Contract Public Hearing will be held on Monday, June 11, 2018, at 150 Greenwich Street, 37<sup>th</sup> Floor, Bid Room, Borough of Manhattan, commencing at 10:00 A.M. on the following:

**IN THE MATTER OF** eleven (11) proposed contracts between the Department of Homeless Services of the City of New York and the contractors listed below, for the provision of Shelter Services to Homeless Single Adults and Homeless Families. The contract term shall be from July 1, 2018 to June 30, 2019.

Contractor/Address	Site/Address	E-PIN	Amount
Black Veterans for Social Justice Inc.	Pamoja House 357 Marcus Garvey Boulevard, Brooklyn, NY 11221	07106P0011CNVN003	\$6,308,574
Bushwick Economic Development Corp.	Eddie Harris Shelter 629 Chauncey Street Brooklyn, NY 11207	07106R0034CNVN004	\$2,874,802
HELP Social Service Corporation	Clarke Thomas Residence One Wards Island New York, NY 10035	07108P0011CNVN001	\$5,213,587
Lenox Hill Neighborhood House Inc.	Park Avenue Armory 643 Park Avenue New York, NY 10021	07108P0030CNVN001	\$2,643,859

Urban Strategies, Inc.	Saratoga Avenue Maternity Shelter 808 Saratoga Avenue Brooklyn, NY 11212	07107P0001CNVN002	\$1,184,091
HELP Social Service Corporation	Crotona 785 Crotona Park North, Bronx, NY 10460		
	Morris 285 East 171st Street Bronx, NY 10460	07106R0014CNVN004	\$10,949,819
	Cypress 745 East 178th Street Bronx, NY 10460		
HELP Social Service Corporation	Hamilton Place 30 Hamilton Place New York, NY 10031	07109P0013CNVN001	\$6,826,616
The Floating Hospital	PATH 151 East 151st Street Bronx, NY 11101	07111P0007001N001	\$996,898
Institute for Community Living, Inc.	Veterans Residence 21-10 Borden Avenue Long Island City, NY 11101	07108P0015CNVN001	\$6,823,012
The Salvation Army	Springfield Gardens 146-80 Guy R. Brewer Boulevard Jamaica, NY 11434	07108P0027CNVN001	\$2,311,937
Volunteers of America - Greater New York Inc.	Lydia Hoffman Residence 855 East 175th Street Bronx, NY 10460	07108R0005CNVN001	\$1,576,070

The proposed contractors have been selected by means of the Negotiated Acquisition Extension Method, pursuant to Section 3-04 (b) (2)(iii) of the Procurement Policy Board (PPB) Rules.

Draft copies of the proposed contracts are available for public inspection, at the Human Resources Administration of the City of New York, Contracts and Services, 150 Greenwich Street, 37<sup>th</sup> Floor, New York, NY 10007, on business days, from June 4, 2018 to June 11, 2018, Monday through Friday, excluding holidays, from 10:00 A.M. to 5:00 P.M. If you need to schedule an inspection appointment and/or need additional information, please contact Paul Romain at (929) 221-5555.

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**NOTICE IS HEREBY GIVEN** that a Contract Public Hearing will be held on Monday, June 11, 2018, at 150 Greenwich Street, 37<sup>th</sup> Floor, Bid Room, Borough of Manhattan, commencing at 10:00 A.M. on the following:

**IN THE MATTER OF** one (1) proposed contract between the Department of Homeless Services of the City of New York and the contractor listed below, for the provision of Medical Services to Homeless Single Adults. The contract term shall be from July 1, 2018 to December 31, 2018.

Contractor/Address	Site/Address	E-PIN	Amount
Interfaith Medical Center	1322 Atlantic Avenue Shelter 1322 Bedford Avenue Brooklyn, NY 11215	07111P0004001N002	\$509,358.00

The proposed contractor has been selected by means of the Negotiated Acquisition Extension Method, pursuant to Section 3-04 (b)(2)(iii) of the Procurement Policy Board (PPB) Rules.

A Draft copy of the proposed contract is available for public inspection, at the Human Resources Administration of the City of New York, Contracts and Services, 150 Greenwich Street, 37<sup>th</sup> Floor, New York, NY 10007, on business days, from June 4, 2018 to June 11, 2018, Monday through Friday, excluding holidays, from 10:00 A.M. to 5:00 P.M. If you need to schedule an inspection appointment and/or need additional information, please contact Paul Romain at (929) 221-5555.

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