

General Requirements for Food Service Establishments

See the NYS State Sanitary Code Subpart 14-1 for more details

- 1. Valid permit (Submit completed application form)
 - Include Worker's Compensation & Disability Insurance verification (see details on application)
 - Pay permit fee
 - Complete food worker certification class or provide required documentation of certification

- 2. Plan Approval (New or Remodeled Establishments only)
 - Submit drawings of plans prior to construction
 - Complete Plan Approval Form
 - Pay plan approval fee

- 3. Schedule an opening inspection with inspector _____

- 4. Sinks
 - Three bay stainless steel sink with drain boards
 - Stainless steel vegetable prep sink with indirect/open drain
 - Separate hand sink with soap and paper towels
 - Mop sink with back flow prevention valve at water source

- 5. Refrigeration
 - Commercial refrigeration only, no home type coolers
 - Shelves must be rust free, no painted shelves
 - Thermometers in each unit

- 6. Storage
 - No bare wood
 - Shelving units must be 6" off floor or sealed to floor
 - All cleaning chemicals must be stored away from food storage

- 7. Lighting
 - Bright lighting (30 foot candles) in washing, preparation, storage and coolers
 - Properly shielded or rough coated bulbs

- 8. Walls and floors
 - Walls must be washable, no bare wood or unfinished drywall
 - Floors must be smooth and cleanable, concrete surfaces must be sealed

- 9. Bathrooms
 - Soap & paper towels at hand sink
 - Doors must be self closing
 - Ventilation required

- 10. Plumbing and water supply
 - Indirect/ open drains on vegetable prep sinks, bar ice sinks, ice machines, and coolers
 - Potable water must be directly plumbed into facility
 - Private water (wells) must be approved by the Health Department and tested quarterly
 - Onsite sewage disposal (septic systems) must be approved by the Health Department

- 11. Salad bars or other displays of food for service require a sneeze guard

- 12. Ice cream cabinet require a properly plumbed dip well

- 13. Garbage dumpster must be adequate, leak proof, non-absorbent, vermin proof and covered

- 14. Doors to the outside must have a screen or be kept closed

- 15. Other
 - Bleach or approved sanitizer must be available for use
 - Stem thermometer (0-220°F)

CHECK WITH YOUR LOCAL TOWN OR CITY BUILDING DEPARTMENT AND FIRE DEPARTMENTS FOR
ADDITIONAL REQUIREMENTS