## **General Requirements for Day Care Food Service Establishments**

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

1 . Plan .	Approval (New or Remodeled Establishments only)
	Submit drawings of plans prior to construction
✓	Complete Plan Approval Form
2. Sinks	
2. 00	Three bay stainless steel sink with drain boards
0	Stainless steel vegetable/fruit prep sink with indirect/open drain
0	Separate hand sink with soap and paper towels
0	Mop sink with back flow prevention valve at water source
3. Refrig	eration
0	Commercial refrigeration
0	Shelves must be rust free, no painted shelves
0	Thermometers in each unit
4. Storaç	ge
0	No bare wood
0	Shelving units must be 6" off floor or sealed to floor
0	All cleaning chemicals must be stored away from food storage
5. Lightir	ng
0	Bright lighting (30 foot candles) in washing, preparation, storage and coolers
0	Properly shielded or rough coated bulbs
6. Walls	and floors
0	Walls must be washable, no bare wood or unfinished drywall
0	Floors must be smooth and cleanable, concrete surfaces must be sealed
7. Bathro	poms
0	Soap & paper towels at hand sink
0	Doors must be self-closing
0	Ventilation required
8. Plumb	ing and water supply
0	Indirect/ open drains on vegetable prep sinks, bar ice sinks, ice machines, and coolers
0	Potable water must be directly plumbed into facility
0	Private water (wells) must be approved by the Health Department and tested quarterly
0	Onsite sewage disposal (septic systems) must be approved by the Health Department
9. Salad	bars or other displays of food for service require a sneeze guard
10. Garb	age dumpster must be adequate, leak proof, non-absorbent, vermin proof and covered
11. Door	s to the outside must have a screen or be kept closed
12. Othe	r
	Bleach or approved sanitizer must be available for use

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

• Stem thermometer (0-220° F)