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

___ 3. Refrigeration
   o Commercial refrigeration
   o Shelves must be rust free, no painted shelves
   o Thermometers in each unit

___ 4. Storage
   o No bare wood
   o Shelving units must be 6” off floor or sealed to floor
   o All cleaning chemicals must be stored away from food storage

___ 5. Lighting
   o Bright lighting (30 foot candles) in washing, preparation, storage and coolers
   o Properly shielded or rough coated bulbs

___ 6. Walls and floors
   o Walls must be washable, no bare wood or unfinished drywall
   o Floors must be smooth and cleanable, concrete surfaces must be sealed

___ 7. Bathrooms
   o Soap & paper towels at hand sink
   o Doors must be self-closing
   o Ventilation required

___ 8. Plumbing and water supply
   o Indirect/ open drains on vegetable prep sinks, bar ice sinks, ice machines, and coolers
   o Potable water must be directly plumbed into facility
   o Private water (wells) must be approved by the Health Department and tested quarterly
   o 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. Garbage dumpster must be adequate, leak proof, non-absorbent, vermin proof and covered

___ 11. Doors to the outside must have a screen or be kept closed

___ 12. 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