

General Requirements for New or Remodeled Food Service Establishments

See the [NYS State Sanitary Code Subpart 14-1](#) for more details

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

- Submit completed permit application** and supporting documents
 - Include Worker's Compensation & Disability Insurance verification (see details on application)
 - Pay permit fee
 - Provide required documentation of food worker certification

- Schedule an opening inspection** with inspector _____

- 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 (for kitchen and any service bars)
 - Mop sink with back flow prevention valve at water source

- Refrigeration**
 - Commercial refrigeration only, no residential-style refrigeration
 - Shelves must be rust free, no painted shelves
 - Thermometers in each unit

- 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 and labeled

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

- Walls and floors**
 - Walls must be washable; no bare wood or unfinished drywall
 - Floors must be smooth and cleanable; concrete surfaces must be sealed

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

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

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

Ice cream service lines require a properly plumbed dip well

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

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

Other

- Bleach or approved sanitizer must be available for use
- Stem thermometer must be available on site (0-220° F)

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

Additional information can be found on the Monroe County Food Protection webpage:
www.monroecounty.gov/eh-food