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

www.monroecounty.gov/eh-food.php