

MEMORANDUM

Operations Services Department

N.J.A.C. 8:24 (CHAPTER 24)/FOOD AND DRUG ADMINISTRATION

(FDA) FOOD CODE – RETAIL FOOD ESTABLISHMENT /FLIGHT

KITCHEN STANDARD COMMENTS FOR INITIAL PLAN REVIEW:

- 1) **Flight Kitchens in both NY and NJ:** Provide a copy of food facility registration issued by the U.S. FDA. **FDA §8-301.11.1**
- 2) **All NJ Food Concessions:** Provide a copy of the Business License/Health Permit from the applicable jurisdiction (City of Newark or City of Elizabeth). **N.J.A.C 8:24-9.1(a)**
- 3) Provide a copy of the menu as part of the rider response **N.J.A.C 8:24-9.1(b)(1); FDA §8-201.12(A)**
- 4) At final inspection, provide documentation that at least one person in charge is a certified food protection manager by an accredited certifying program recognized by the Conference of Food Protection (i.e. – ServSafe or equivalent). **N.J.A.C 8:24-2.1(b); FDA § 2-102.20**
- 5) At final inspection, provide a copy of a contract with a N.J. licensed pest control company for routine service (minimum 2X/month). **N.J.A.C 8:24-6.2(k); FDA § 6-501.111(B)**
- 6) At final inspection, entire space must be in broom clean condition, all utilities/equipment operational and all construction activities completed. **N.J.A.C 8:24-9.2; FDA §8-303.10(D)**
- 7) Advise tenant that no food products or supplies are to be brought in (or delivered for the newly installed equipment) until the final inspection and all associated punch-list items have been completed. **N.J.A.C 8:24-9.2; FDA §8-203.10**
- 8) Any exposed utility service lines and pipes (electrical, plumbing, etc.) shall be installed in a way that does not obstruct or prevent the cleaning of floors – minimum of 6” off floors. In addition, add this note to both the electrical and plumbing drawings. **N.J.A.C 8:24-6.2(b)(2); FDA §6-201.12(A)**

- 9) Seal and caulk around all penetrations, cracks and crevices and any other openings capable of harboring insects/rodents. **N.J.A.C 8:24-6.2(n)(1)(i); FDA §6-501.111**

- 10)At final inspection, provide a copy of a contract with a NJ licensed hood-cleaning company for routine service if applicable. **N.J.A.C 8:24-6.5(d); FDA §6-501.111(B).**

- 11)At final inspection, provide copy of liquor license from the State of NJ Liquor Authority if applicable. **N.J.S.A. 33:112**

- 12)Any floor drains/sinks, located within the footprint of any cabinet, need to be boxed out with a surrounding cove base for accessibility/cleaning. Add this note to the plumbing drawings also. **N.J.A.C 8:24-5.2(d); FDA §5-205.15**

- 13)At final inspection, provide a copy of the water potability test results from a NJ licensed lab after lines have been chlorinated as required by the National Standard Plumbing Code or equivalent. **N.J.A.C 8:24-5.1(b); FDA § 5-101.12**

- 14)Verify that all floor drains/sinks are easily accessible and 100% visible. **N.J.A.C 8:24-5.2(i); FDA § 5-204.12**

- 15)Rooms or other areas separate from food prep, storage or service areas, and separate from utensil washing or storage areas should be provided if employees routinely change clothes within the establishment. At a minimum, lockers or other suitable storage facilities should be provided for employees to store their personal items outside of foodservice/prep areas. Indicate location of lockers on drawing. **N.J.A.C 8:24-6.3(c)(2); FDA § 6-305.11(b)**

- 16)Verify that the three-compartment sink drains properly, without splash or spillage, when all compartments are filled and drained simultaneously or install twist / lever waste valves or equivalent to control waste flow. **N.J.A.C 8:24-5.2(d); N.J.A.C. 5:23; FDA § 5-204.12**

- 17)Verify that compartments in three-compartment sink are large enough to completely submerge all equipment to be washed. **N.J.A.C 8:24-4.8(a)(2); FDA§4-301.12(B)**

- 18)Provide a photometric plan for all areas superimposed directly on this drawing, including work surfaces, storage area, cleaning supply closet, dining area. **N.J.A.C 8:24-6.3(a); FDA §6-303.11**

- 19) Install cabinets and millwork prior to tiling floor. **N.J.A.C 8:24-6.1(c); FDA §6-201.13**
- 20) Provide NSF approved or (equivalent) catalog cuts/shop drawings for all equipment. **N.J.A.C 8:24-4.2(t); FDA §4-205.10**
- 21) All lighting within all food service areas must be shatterproof or completely covered. **N.J.A.C 8:24-6.2(i); FDA §6-202.11**

If you have any questions, please contact my office at (718) 244-3607.

O/S/B

Mujinga Martineau
Supervisor
Safety Assurance
Agency Safety Management
Operations Services Department