

THE PORT AUTHORITY OF NY & NJ

Operation Services Department

Food Safety Standard Comments/Requirements

NEW YORK CITY

N.Y.C. HEALTH CODE ARTICLE 81, NYS SANITARY CODE SUB-PART 14, NY AGRICULTURE AND MARKETS ARTICLE 17- CIRCULARS 251 & 962, FOOD AND DRUG ADMINISTRATION (FDA) FOOD CODE – RETAIL FOOD ESTABLISHMENT /SUPERMARKET/FLIGHT KITCHEN STANDARD COMMENTS FOR INITIAL PLAN REVIEW:

<input type="checkbox"/>	A.	NYC Food concessions: At final inspection, provide a copy of the “Application for Permit” receipt issued by the Department of Consumer Affairs – New York City Department of Health (NYCDOH) §81.05(a)
<input type="checkbox"/>	B.	Flight Kitchens in both NY and NJ: At final inspection, provide a copy of food facility registration issued by the U.S. FDA. FDA §8-301.11.1
<input type="checkbox"/>	C.	NYC Retail food/Supermarkets: At final inspection, provide a copy of application for retail food license or registration issued by the NY State Dept. of Agricultural and Markets. NY Ag & Markets §251-z-3
<input type="checkbox"/>	D.	NYS Applicable Jurisdiction: At final inspection, provide a copy of application for retail food permit issued by the NY State Health Department NYS Subpart 14-1.190
<input type="checkbox"/>	E.	At final inspection, provide a copy of the “Food Protection Certificate” for the supervisor of the food service establishment. N.Y.C §81.15; NYS Subpart 14-1.73; NY Ag & Markets § 251-z-12; FDA § 2-102.20
<input type="checkbox"/>	F.	Provide a copy of the menu as part of the rider response NYC §81.05(a); NYS Subpart 14-1.191; NY Ag & Markets §251-z-3; FDA §8-201.12(A)
<input type="checkbox"/>	G.	At final inspection, entire space must be in broom clean condition, all utilities/equipment operational and all construction activities completed. §81.05(b)(c); NYS Subpart 14-1.190(d); NY Ag & Markets; FDA §8-303.10
<input type="checkbox"/>	H.	Seal and caulk around all penetrations, cracks and crevices and any other openings capable of harboring insects/rodents. N.Y.C §81.23(a)(2); NYS Subpart 14-1.160; NY Ag & Markets §271-6.24; FDA §6-501.111
<input type="checkbox"/>	I.	Advise operator that no food products or supplies are to be brought in until the final inspection and all associated punch-list items have been completed. §81.05(d); NYS Subpart 14-1.191; NY Ag & Markets §251-z-3; FDA §8-203.10
<input type="checkbox"/>	J.	At final inspection, operator must provide a copy of a contract with a New York licensed pest control company for routine service (minimum 2X/month). N.Y.C §81.23(b)(2); NYS Subpart 14-1.160; NY Ag & Markets § 271-6.23; FDA §6-501.111(B).
<input type="checkbox"/>	K.	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.Y.C §81.20(b); NYS Subpart 14-1.140; NY Ag & Markets § 271-6.11; FDA §5-205.15
<input type="checkbox"/>	L.	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. NYC §81.17(e)(2); NYS Subpart § 14-1.171©; NY Ag & Markets § 271-7.5; FDA § 6-201.12(A)
<input type="checkbox"/>	M.	At final inspection, provide a copy of a contract with a NY licensed hood-cleaning company for routine service if applicable . NYC §81.17(e)(3); NYS Subpart 14-1.175; NY Ag & Markets § 271-4.12; FDA § 6-501.14

<input type="checkbox"/>	N.	At final inspection, provide a copy of the water potability test results from a NY licensed lab after lines have been chlorinated as required by the National Standard Plumbing Code or equivalent. NYC §81.20(a); NYS Subpart 14-1.120; NY Ag & Markets §271-6.1 §; FDA § 5-101.12; NY Plumbing Code Chap 6- 602.3.3& 602.3.4.
<input type="checkbox"/>	O.	At final inspection, provide copy of liquor license from the State of NY Liquor Authority if applicable. ABC Law Sections 64, 64-a and 106
<input type="checkbox"/>	P.	Verify that all floor drains/sinks are easily accessible and 100% visible. NYC §81.17(b)(1); NYS Subpart 14-1.140; NY Ag & Markets § 271-6.11; FDA § 5-204.12
<input type="checkbox"/>	Q.	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. NYC §81.17(b)(3); NYS Subpart 14-1.77; NY Ag & Markets § 271-7.18; FDA § 6-305.11(b)
<input type="checkbox"/>	R.	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. NYC §81.20(b)(1); NYS Subpart 14-1.140; NY Ag & Markets § 271-6.11; FDA § 5-204.12
<input type="checkbox"/>	S.	Verify that compartments in three-compartment sink are large enough to completely submerge all equipment to be washed. NYC §81.29(a); NYS Subpart 14-1.111; NY Ag & Markets § 271-5.3; FDA §4-301.12(B)
<input type="checkbox"/>	T.	Provide a photometric plan for all areas superimposed directly on this drawing, including work surfaces, storage area, cleaning supply closet, dining area. NYC §81.19(a); NYS Subpart 14-1.174; NY Ag & Markets § 271-14; FDA §6-303.11
<input type="checkbox"/>	U.	Install cabinets and millwork prior to tiling floor. NYC §81.17(e)(1); NYS Subpart 14-1.170; NY Ag & Markets § 271-7.1; FDA §6-201.13
<input type="checkbox"/>	V.	Provide NSF approved or (equivalent) catalog cuts/shop drawings for all equipment. NYC §81.03(q); NYS Subpart 14-1.96(a); NY Ag & Markets § 271-1.2; FDA §4-205.10
<input type="checkbox"/>	W.	All lighting within all food service areas must be shatterproof or completely covered. NYC §81.19(b); NYS Subpart 14-1.88(c); NY Ag & Markets § 271-15; FDA §6-202.11.

NEW JERSEY

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:

<input type="checkbox"/>	A.	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
<input type="checkbox"/>	B.	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)
<input type="checkbox"/>	C.	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)
<input type="checkbox"/>	D.	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
<input type="checkbox"/>	E.	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)
<input type="checkbox"/>	F.	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)
<input type="checkbox"/>	G.	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
<input type="checkbox"/>	H.	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)
<input type="checkbox"/>	I.	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
<input type="checkbox"/>	J.	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).
<input type="checkbox"/>	K.	At final inspection, provide copy of liquor license from the State of NJ Liquor Authority if applicable. N.J.S.A. 33:112
<input type="checkbox"/>	L.	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 §5-205.1
<input type="checkbox"/>	M.	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 § 5-101.1
<input type="checkbox"/>	N.	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
<input type="checkbox"/>	O.	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)
<input type="checkbox"/>	P.	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 § 5-204.1

<input type="checkbox"/>	Q.	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)
<input type="checkbox"/>	R.	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
<input type="checkbox"/>	S.	Install cabinets and millwork prior to tiling floor. N.J.A.C 8:24-6.1(c); FDA §6-201.13
<input type="checkbox"/>	T.	Provide NSF approved or (equivalent) catalog cuts/shop drawings for all equipment. N.J.A.C 8:24-4.2(t); FDA §4-205.1
<input type="checkbox"/>	U.	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