

#### **Department of Health and Mental Hygiene**

#### Notice of Public Hearing and Opportunity to Comment on Proposed Rules

**What are we proposing?** The Department is proposing to amend Chapter 23 (Food Service Establishment Sanitary Inspection Procedures and Letter Grading) of Title 24 of the Rules of the City of New York to add a new Appendix C with fixed penalties for adjudicated violations and to change the name of the former Administrative Tribunal to the Health Tribunal.

When and where is the hearing? The New York City Department of Health and Mental Hygiene will hold a public hearing on the proposed rule. The public hearing will take place at 10:00 AM until 12:00 PM on April 29, 2014. The hearing will be at:

New York City Department of Health and Mental Hygiene Gotham Center, 42-09 28<sup>th</sup> Street, 14<sup>th</sup> Floor, Room 14-43 Long Island City, NY 11101-4132

How do I comment on the proposed rules? Anyone can comment on the proposed rules by:

- Website. You can submit comments to the Department through the NYC rules Web site at http://rules.cityofnewyork.us
- Email. You can email written comments to <a href="mailto:resolutioncomments@health.nyc.gov">resolutioncomments@health.nyc.gov</a>
- Mail. You can mail written comments to
   Roslyn Windholz, Secretary to the Board of Health
   New York City Department of Health and Mental Hygiene
   Gotham Center, 42-09 28<sup>th</sup> Street, CN 31
   Long Island City, NY 11101-4132
- Fax. You can fax written comments to New York City Department of Health and Mental Hygiene at 347-396-6088
- Speaking at the hearing. Anyone who wants to comment on the proposed rule at the public hearing must sign up to speak. You can sign up before the hearing by calling Svetlana Burdeynik at 347-396-6078/6116. You can also sign up in the hearing room before or during the hearing on April 29, 2014. You can speak for up to five minutes.

**Is there a deadline to submit written comments?** Written comments must be received on or before 5:00 p.m. on April 29, 2014.

**Do you need assistance to participate in the hearing?** You must tell the Secretary if you need a reasonable accommodation of a disability at the Hearing. You must tell us if you need a sign language interpreter. You can tell us by mail at the address given above. You may also tell us by telephone at 347-396-6078/6116. You must tell us by April 15, 2014.

Can I review the comments made on the proposed rules? You can review the comments made online at http://rules.cityofnewyork.us/ on the proposed amendments by going to the

website at <a href="http://rules.cityofnewyork.us/">http://rules.cityofnewyork.us/</a>. All written comments and a summary of the oral comments received by DOHMH will be made available to the public within a reasonable period of time by the DOHMH Office of the General Counsel.

What authorizes the Department of Health and Mental Hygiene to make this rule? Sections 556 and 1043 of the City Charter and §81.51 of the New York City Health Code authorize the Department to make this proposed rule. This proposed rule was not included in the Department's regulatory agenda for this Fiscal Year because it was not contemplated when the Department published the agenda.

Where can I find the Department's rules? The rules of the Department of Health and Mental Hygiene are in title 24 of the Rules of the City of New York.

What rules govern the rulemaking process? The Department must meet the requirements of §1043 of the City Charter when creating or changing rules. This notice is made according to the requirements of City Charter §1043.

#### Statement of Basis and Purpose of Proposed Rule

The authority for these rules is found in §§556 and 558 of the New York City Charter and §81.51 of the New York City Health Code (the Health Code).

#### Introduction.

The Department of Health and Mental Hygiene (the Health Department) regulates food service establishments, which include a broad range of businesses and not-for-profit operations that provide food in individual portion sizes for consumption by members of the public. The Department is proposing to amend Chapter 23 to establish a schedule of fixed penalties for violations sustained against food service establishments and to update some definitions used in the Chapter.

#### Establishment of fixed penalties for food service establishment violations.

In accordance with S 558(e) of the Charter, the Board of Health established an administrative tribunal within the Health Department to enforce the provisions of the New York City Health Code (Health Code). By Executive Order No. 148 (June 8, 2011), the Mayor transferred this tribunal to the Office of Administrative Trials and Hearings ("OATH"). Since July 3, 2011 it has operated the Health Tribunal, which is where all violations issued to food service establishments, other than mobile food vending units, are adjudicated.

OATH's rules for the Health Tribunal, found in Title 48 RCNY Chapter 6, (specifically 48 RCNY § 6-02) require it to impose fines and pecuniary penalties in accordance with Article 3 of the Health Code. Unless otherwise specified, Health Code §3.11 requires that there be a penalty of at least \$200 and no more than \$2000 whenever a violation of the Health Code, or other law enforced by the Health Department, is found to have occurred. Currently, the hearing examiners who adjudicate notices of violation at the Health Tribunal decide within these parameters what the penalty will be when they sustain a violation. At other City agencies' administrative tribunals, including the Environmental Control Board at OATH where notices of violation issued to mobile food vendors are adjudicated, penalties are fixed by law and not left to

the discretion of hearing examiners. The Health Department believes that similarly having fixed penalties at the Health Tribunal will promote consistency and fairness in decision making and provide predictability for those whose notices of violation are decided there.

Eventually the Department will be proposing rules fixing penalties for all violations that are adjudicated at the Health Tribunal. Chapter 23 is being amended first to add a new Appendix C fixing penalties for any violation that can be cited against a food service establishment on inspection because the majority of notices of violation heard at the Health Tribunal are issued to food service establishments. Some violations listed in Appendix C, however, are cited more broadly than just against food service establishments. Examples include failing to prevent or maintaining a nuisance in violation of Health Code §§3.07 or 3.09, or obstructing an inspection in violation of Health Code §3.15(a). The penalties prescribed for these violations will apply to all notices of violation of these provisions adjudicated at the Health Tribunal, regardless of whether the respondent is a food service establishment.

#### Amended definitions and references to the former Administrative Tribunal

Article 7 of the Health Code, which contained the procedural rules of the Administrative Tribunal when it was located within the Department, was repealed after its transfer to OATH. The definitions of "Administrative Tribunal" and "notice of violation" in §23-01 of Chapter 23, and the references to the Department's Administrative Tribunal in §23-07, are being amended to reflect this repeal and the fact that Health Tribunal is now at OATH. The definition of "notice of violation" is being amended to be consistent with the definition in OATH's rules at 48 RCNY §6-01, which currently reads:

Notice of Violation or "NOV" means the document issued by the petitioner to a respondent which specifies the charges forming the basis of an adjudicatory proceeding before the Tribunal.

#### The proposal is as follows.

"Shall" and "must" denote mandatory requirements and may be used interchangeably in the rules of this Department, unless otherwise specified or unless the context clearly indicates otherwise.

Deleted material is in [brackets]; new text is <u>underlined</u>.

Section 1. Section 23-01 of Chapter 23 of Title 24 of the Rules of the City of New York is amended to repeal the definition of "Administrative Tribunal," to amend the definition of "Notice of violation" and to add a definition of "Health Tribunal" as follows:

[Administrative Tribunal shall mean the Administrative Tribunal of the Department established in Article 7 of the Health Code.]

Health Tribunal means the Health Tribunal at OATH, the adjudicatory body established by §558 of the New York City Charter, formerly known as the Department's Administrative Tribunal, whose operation was transferred to OATH by Executive Order No. 148, effective July 3, 2011.

\* \* \*

Notice of violation [shall have the same meaning as in Article 7 of the Health Code] <u>means the document issued by the Department to a respondent that specifies the charges forming the basis of an adjudicatory proceeding at the Health Tribunal and seeks a monetary penalty.</u>

\* \* \*

§2. Section 23-05 of Chapter 23 of Title 24 of the Rules of the City of New York is retitled and amended to add a new subdivision (c), effective four months from the date of publication of the final rule in the City Record, as follows:

## §23-05 [Issuance of notices] <u>Notices</u> of violation[s.] <u>and penalties for sustained</u> violations.

\* \* \*

- (c) A Health Tribunal hearing examiner must impose the penalty set forth in Appendix C of this Chapter for any sustained violation.
- §3. Subdivision (c) and paragraphs (1), (2), (3), (4) and (7) of subdivision (d) of Section 23-07 of Title 24 of the Rules of the City of New York are amended solely to substitute the term "Health Tribunal" for "Administrative Tribunal" or "Department's Administrative Tribunal" as follows:

#### §23-07. Posting letter grades.

\* \* \*

- (c) If an establishment required by §81.51 of the Health Code to post a letter grade receives a score of 14 or more points on the reinspection, and is not closed by the Department, the Department shall provide the establishment with a "grade pending" card and a grade card displaying the letter grade that corresponds with its inspection score at the reinspection. The establishment shall immediately post either the grade card or the "grade pending" card. If the establishment elects to post the "grade pending" card, it may only do so until it has had an opportunity to be heard at the [Department's Administrative Tribunal] Health Tribunal pursuant to subdivision (d) of this section and §81.51 of the Health Code.
- (d) Effect of adjudication at the [Administrative Tribunal] <u>Health Tribunal</u> on grading of establishments required by §81.51 of the Health Code to post letter grades:
- (1) If the establishment appears personally at the [Administrative Tribunal] <u>Health Tribunal</u> and as a result of such proceeding the score received on a reinspection does not change the grade, the establishment shall immediately upon receipt of the notice of decision remove any posted "grade pending" card and post the grade card provided by the Department at such inspection.
- (2) Subject to the provisions of paragraph (3) of this subdivision, if the establishment does not appear at the [Administrative Tribunal] <u>Health Tribunal</u> on or before the scheduled hearing date,[ in accordance with Article 7 of the Health Code,] the establishment shall, on the date of the hearing, post the letter grade card provided by the Department at the reinspection.
- (3) If the establishment appears at the [Administrative Tribunal] <u>Health Tribunal</u> on the scheduled date but is unable to proceed, or if the establishment makes a timely request for an adjournment and such adjournment is granted, the establishment may continue to post the "grade pending" card and defer posting the letter grade card until the adjourned hearing date. In no event shall an establishment fail to post the grade card after the adjourned hearing date if the establishment is not able to proceed on such date.

(4) If the establishment appears at the [Administrative Tribunal] <u>Health Tribunal</u> and as a result of such proceeding the score received for the reinspection changes in a way that results in a change of grade, the Department shall provide the establishment with a new letter grade card that shall be promptly posted by the establishment in place of any other letter grade card or "grade pending" card.

\* \* \*

(7) The disposition of any notice of violation at the [Administrative Tribunal] <u>Health Tribunal</u> shall not affect any provision of this Chapter or other applicable law other than the issuance of a grade.

\* \* \*

§4. Chapter 23, found in Title 24 of the Rules of the City of New York, is amended to add a new Appendix C.

SCORED VIC	<u>JLATIONS</u>							
VIOLATION CODE	<u>CITATION</u>	CATEGORY	<u>VIOLATION DESCRIPTION</u>	VIOLATION PENALTY CONDITION  I*	VIOLATION PENALTY CONDITION II*	VIOLATION PENALTY CONDITION III*	VIOLATION PENALTY CONDITION IV*	VIOLATION PENALTY CONDITION V*
02A	NYCHC 81.09(a)(1)or	Public Health	Poultry, stuffing containing meats, stuffed meats: not				¢400	¢coo
	(5)	Hazard Public Health	heated to 165°F for 15 seconds  Pork/food containing pork not heated to 155°F for 15				<u>\$400</u>	<u>\$600</u>
<u>02A</u>	NYCHC 81.09(a)(2)	Hazard	seconds				<u>\$400</u>	<u>\$600</u>
<u>02A</u>	NYCHC 81.09(a)(3)	Public Health Hazard	Rare roast beef/steaks not heated to minimum time/temperature				<u>\$400</u>	<u>\$600</u>
<u>02A</u>	NYCHC 81.09(a)(4)	Public Health Hazard	Ground meat not heated to 158°F				\$400	\$600
024	NYCHC 81.09(a)(6)	Public Health	Shell eggs/food containing shell eggs not heated				3400	3000
<u>02A</u>	NTCTIC 81.05(a)(0)	Hazard Public Health	145°F for 15 seconds Other potentially hazardous hot food not heated to				<u>\$400</u>	<u>\$600</u>
<u>02A</u>	NYCHC 81.09(a)	Hazard	145°F for 15 seconds				\$400	<u>\$600</u>
<u>02B</u>	NYCHC 81.09(a)	Public Health Hazard	Hot potentially hazardous food not held at 140°F or above	\$250	\$300	\$350	\$400	\$600
		<u>ITIAZATU</u>	Previously heated and cooled potentially hazardous	7=22	7222		<u> </u>	1222
<u>02C</u>	NYCHC 81.09(a)(7)	CRITICAL	hot food not reheated to 165°F for 15 seconds within 2 hours	\$200	\$200	\$250	\$300	
02D	NYCHC 81.09(a)(10)	CRITICAL	Commercially processed potentially hazardous food					
<u>02D</u>	NTCTIC 81.03(a)(10)	CKITICAL	not heated to 140°F within 2 hours	<u>\$200</u>	<u>\$200</u>	<u>\$250</u>	<u>\$300</u>	
<u>02E</u>	NYCHC 81.09(g)(5)	CRITICAL	Whole frozen poultry or poultry breast, other than a single portion, cooked frozen or partially thawed					
			single portion, cooked mozen of partiany thawed	<u>\$200</u>	<u>\$200</u>			
<u>02F</u>	NYCHC 81.09(d)	CRITICAL	Meat, fish, or shellfish served raw or partially cooked				\$300	
<u>02G</u>	NYCHC 81.09(a)	Public Health Hazard	Cold potentially hazardous food not held at 41°F or below	\$250	\$300	\$350	\$400	\$600
02G	NYCHC 81.09(c)	Public Health	Processed or smoked fish not held at or below 38°F					
		Hazard Public Health	Eggs not held at ambient temperature of 45°F or	<u>\$250</u>	<u>\$300</u>	<u>\$350</u>	<u>\$400</u>	<u>\$600</u>
<u>02G</u>	NYCHC 81.09(b)	<u>Hazard</u>	below	<u>\$250</u>	<u>\$300</u>	<u>\$350</u>	<u>\$400</u>	<u>\$600</u>
<u>02G</u>	NYCHC 81.12(d)(2)	Public Health Hazard	Reduced oxygen packaged raw foods not held at proper temperatures	\$250	\$300	\$350	\$400	\$600
<u>02G</u>	NYCHC 81.12(d)(4)	Public Health	Reduced oxygen packaged cold foods not held at	\$250	\$300	\$350	\$400	\$600
030	NYCHC 81.12(d)(4)	Hazard Public Health	<u>Reduced oxygen packaged foods not held at proper</u>	<u>3230</u>	<u> \$300</u>	<u> 3330</u>	<u>3400</u>	<u>3000</u>
<u>02G</u>	NTCHC 81.12(u)(4)	Hazard Public Health	temperatures  Potentially hazardous food not cooled by approved	<u>\$250</u>	<u>\$300</u>	<u>\$350</u>	<u>\$400</u>	<u>\$600</u>
<u>02H</u>	NYCHC 81.09(e)	Hazard	method	<u>\$250</u>	<u>\$300</u>	<u>\$350</u>	<u>\$400</u>	<u>\$600</u>
<u>021</u>	NYCHC 81.09(f)	CRITICAL	Potentially hazardous food not cooled to 41°F when prepared from ambient temperature ingredients within 4 hours	<u>\$200</u>	<u>\$200</u>	<u>\$250</u>	<u>\$300</u>	
<u>02J</u>	NYCHC 81.12(d)(4)	Public Health	Reduced oxygen packaged foods not properly cooled	\$250	\$300	\$350	\$400	<u>\$600</u>
03A	NYCHC 81.04	Hazard Public Health	Food not from an approved source	<u> </u>	<u>\$500</u>	<u> </u>	<u> </u>	
<u>03A</u>	IVICIO 01.04	Hazard Public Health	Reduced oxygen packaged foods not from an				<u>\$400</u>	<u>\$600</u>
<u>03A</u>	NYCHC 81.12(c)	Hazard	approved source				<u>\$400</u>	<u>\$600</u>
<u>03A</u>	NYCHC 81.12(e)	Public Health Hazard	Reduced oxygen packaging fish not frozen before processing				\$400	\$600
03A	NYCHC 81.04(b)	Public Health	Meat not from an approved source				\$400	\$600
03B	NYCHC 81.04(c)	Hazard Public Health	Shellfish not from an approved source					
		Hazard Public Health					<u>\$400</u>	<u>\$600</u>
<u>03B</u>	NYCHC 81.04(c)	<u>Hazard</u> Public Health	Shellfish improperly tagged or labeled				<u>\$400</u>	<u>\$600</u>
<u>03B</u>	NYCHC 81.04(c)	Hazard	Shellfish tags not retained at least 90 days				<u>\$400</u>	<u>\$600</u>
<u>03B</u>	NYCHC 81.04(c)	Public Health Hazard	Wholesale shellfish records not on premises				<u>\$400</u>	\$600
03C	NYCHC 81.07(c)	Public Health	Eggs cracked, dirty or unpasteurized; source of eggs	6350	ć200	6250		
		Hazard Public Health	not identified on container Food packages damaged; cans of food swollen, leaking	<u>\$250</u>	<u>\$300</u>	<u>\$350</u>	<u>\$400</u>	<u>\$600</u>
<u>03D</u>	NYCHC 81.07(b)	Hazard	and/or rusted	<u>\$250</u>	<u>\$300</u>	<u>\$350</u>	<u>\$400</u>	<u>\$600</u>
<u>03E</u>	NYCHC 81.20(a)	Public Health Hazard	Potable water not provided; inadequate				<u>\$400</u>	<u>\$600</u>
<u>03E</u>	SSC 14-1.121	Public Health Hazard	Bottled water not from an approved source				\$250	\$250
	I	<u>ji iazai u</u>	<u> </u>				<u> 7230</u>	<u> 7230</u>

VIOLATION CITATION CATEGORY VIOLATION DESCRIPTION PENALTY PENALTY PENALTY PENALTY	ORED VIO	<u>LATIONS</u>							
APPLIES BLOOK   Public Health   Public Healt									VIOLATION
Wide St. 2006   Public Health   Public Healt		CITATION	CATEGORY	VIOLATION DESCRIPTION					<u>PENALTY</u>
Discrete   Proceedings   Discrete   Discre	CODE	<u> </u>	<u> </u>	<u></u>					CONDITION
Section   Sect					<u> *</u>	<u>II*</u>	<u>III*</u>	<u>IV*</u>	<u>V*</u>
		NIVCHC 91 20(a)	Public Health	Cross-connection observed between potable and non-					
	<u>'</u>	NTCTIC 61.20(a)	<u>Hazard</u>					<u>\$400</u>	<u>\$600</u>
Part	E I	NYCHC 81 20(d)	Public Health	Carbon dioxide gas lines unacceptable, impropse					
1985   NYCRE 81.07(615)   SIGNICAL   STATE	- !	111011001120(4)		materials used				<u>\$400</u>	<u>\$600</u>
MYCHC 8.1 O78   MYCHC 8.1 O7	F I	NYCHC 81.07(K)		Unpasteurized milk and milk products				Ć 400	<b>\$</b> 500
Dec							•		<u>\$600</u>
	<u>G</u> 1	NYCHC 81.07(a)(5)	CRITICAL	Fruits and vegetables not washed prior to serving	<u>\$200</u>	<u>\$200</u>	<u>\$250</u>	<u>\$300</u>	
Dublic Health   Dublic Healt	. A.	NYCHC 81.15(a)	CRITICAL						4500
		111011001110(0)							<u>\$600</u>
Part	.B	NYCHC 81.13(a)						¢400	¢coo
			<del></del>	and/or injury preparing food				<u> 5400</u>	<u>\$600</u>
Description	<u>.c</u> <u>1</u>	NYCHC 81.07(J)		Bare hand contact with ready-to-eat foods	\$250	\$300	\$350	\$400	\$600
			<del></del>		<u> </u>	<del>3300</del>	<del>3330</del>	<del>3400</del>	<del>3000</del>
Public Health Hazard	<u>D</u> <u>D</u> .	NYCHC 81.13(d)		Food worker failed to wash hands after contamination				\$400	\$600
			<u>Hazaro</u>	Pasticides not properly stored: food, equipment				<del>9400</del>	3000
Hazard   Contamination   S250   S300   S350   S400	E .	NACHC 81 33(4)(3)	Public Health	<u> </u>					
Delic   Sec 14-1.60   Delic Health   Marard   Chemicals and toxic materials not properly stored.   \$250.   \$300.   \$350.   \$400.	<u>-</u>	NTCTIC 61.23(U)(3)	<u>Hazard</u>		\$250	\$300	\$350	\$400	<u>\$600</u>
			Public Health	Containination	<u> </u>	<del>2300</del>	<del>2330</del>	<del>9400</del>	<del>3000</del>
Sewage and liquid waste not properly disposed of   Sewage and liquid waste not properly   Sewage and liquid waste not properly disposed of   Sewage and liquid waste not properly   Sewage and liquid wast	<u>E</u> <u>S</u>	SSC 14-1.60	l ———	Chemicals and toxic materials not properly stored	\$250	\$300	\$350	\$400	\$600
Description   Public Health   Pazard   Pazard   Public Health   Pazard   Paz	<u>-</u> <u>1</u>	NYCHC 81.20(b)		Sewage and liquid waste not properly disposed of				\$400	\$600
Delic   NYCHC 81.07(a)   Hazard   Dublic Health   Hazard   Hazard   Hazard   Food not protected from cross-contamination   S250   S300   S350   S400   S40								<u> </u>	<u> </u>
Delic   NYCHC 81.07ia    Public   Health   Hazard   Food not protected from cross-contamination   S250   S300   S350   S400   S350   S400   Delic   Health   Hazard   Public   Health   Hazard   Food not protected from adulteration or contamination   S250   S300   S350   S400   Delic   Health   Hazard   Food not protected from adulteration or contamination   S250   S300   S350   S400   Delic   Health   Hazard   Food not discarded in accordance with HACCP plan   S250   S300   S350   S400   Delic   S400   S250   S300   S250   S300   Delic   S400   S400   S250   S300   Delic   S400   S400   S250   S300   Delic   S400   S400   S250   S300   Delic   S400   S250   S300   S250   S300   Delic   S400   S250   S300   Delic   S400   S250   S300   S250   S300   Delic   S400   S250   S300   S250   S300   S250   S300   Delic   S400   S250   S300   S250   S300   S250   S300   Delic   S400   S250   S300   S250   S300   S250   S300   S250   S300   S250   S300   S250   S300   S250   S250   S300   S250   S	<u>.G</u>	NYCHC 81.07(I)	l	<u>Unprotected potentially hazardous food re-served</u>				\$400	\$600
Description									
Odd   NYCHC 81.07(a)   Public Health Hazard   Food in contact with toxic material   \$250   \$300   \$350   \$400	<u>.H</u>   <u>r</u>	NYCHC 81.07(a)(3)		Food not protected from cross-contamination	\$250	\$300	\$350	\$400	\$600
Hazard   Public Health   Food not protected from adulteration or contamination   S250   S300   S350   S400   S40		NIVOUS 04 07/ )			l —				
OAH	<u>.H</u>	NYCHC 81.07(a)	Hazard	Food in contact with toxic material	\$250	\$300	\$350	\$400	\$600
Hazard   Public Health   Hazard   Evidence of rosches   S200   S200   S250   S300		NIVCLIC 91 07/a)	Public Health	Food not protected from adulteration or					
DATE   NYCHC 81.07(ii)   Hazard   Food not discarded in accordance with HACLP plan   \$250   \$300   \$350   \$400	<u>.                                    </u>	NYCHC 81.07(a)	Hazard	<u>contamination</u>	<u>\$250</u>	<u>\$300</u>	<u>\$350</u>	<u>\$400</u>	<u>\$600</u>
Odd   NYCHC 81.07(i)   Faizard   CRITICAL   Food other than in sealed packages re-served   S200   S200   S250   S300   Odd   NYCHC 81.12(g)(1)   CRITICAL   CRITICAL   Evidence of rats   S200   S200   S250   S300   Odd   NYCHC 81.23(a)   CRITICAL   Evidence of rats   S200   S200   S250   S300   Odd   NYCHC 81.23(a)   CRITICAL   Evidence of rats   S200   S200   S250   S300   Odd   NYCHC 81.23(a)   CRITICAL   Evidence of rats   S200   S200   S250   S300   Odd   NYCHC 81.23(a)   CRITICAL   Evidence of rats   S200   S200   S250   S300   Odd   NYCHC 81.23(a)   CRITICAL   Evidence of rats   S200   S200   S250   S300   Odd   NYCHC 81.23(a)   CRITICAL   Evidence of rats   S200   S200   S250   S300   Odd   NYCHC 81.23(a)   CRITICAL   Evidence of rats   S200   S200   S250   S300   Odd   NYCHC 81.23(a)   CRITICAL   Evidence of rats   S200   S200   S250   S300   Odd   NYCHC 81.23(a)   CRITICAL   Evidence of rats   S200   S200   S250   S300   Odd   NYCHC 81.23(a)   CRITICAL   Evidence of rats   S200   S200   S250   S300   Odd   NYCHC 81.23(a)   CRITICAL   Evidence of rats   S200   S200   S250   S300   Odd   NYCHC 81.21(a)   CRITICAL   Harriful noxious gas or vapor detected; CO levels at or exceeding 9 pom   S400   S200   S250   S300   Odd   NYCHC 81.17(d)   CRITICAL   Hand washing facilities not provided for washing food   S200   S200   S250   S300   S200   S250   S300   S200   S200   S250   S300   S200   S	. I,	NVCHC 91 06/b//2/	Public Health	Food not discarded in assordance with HACCP plan					
NYCHC 81.09(h)   CRITICAL   Thermometer not provided, used, calibrated properly, accessible for use and/or inadequate   \$300   \$300   \$300   \$300   \$300   \$300   \$400	11 1	NTCTIC 81.00(D)(3)	<u>Hazard</u>	FOOD HOT DISCARDED IN ACCORDANCE WITH TIACCE DIAIL					<u>\$600</u>
Obj	<u>l</u>	NYCHC 81.07(I)	CRITICAL		<u>\$200</u>	<u>\$200</u>	<u>\$250</u>	<u>\$300</u>	
A	J I	NYCHC 81.09(h)	CRITICAL						
Osk   NYCHC 81.23(a)   CRITICAL   Evidence of rats   S200   S200   S250   S300   S25									
D4L   NYCHC 81.23(a)   CRITICAL   Evidence of mice   \$200   \$200   \$250   \$300   \$250   \$300   \$240   \$250   \$300   \$240   \$250   \$300   \$240   \$250   \$300   \$240   \$250   \$300   \$240   \$250   \$300   \$240   \$250   \$300   \$240   \$250   \$300   \$240   \$250   \$300   \$240   \$250   \$300   \$240   \$250   \$300   \$240   \$250   \$300   \$240   \$250   \$300   \$250   \$250   \$300   \$250   \$250   \$300   \$250   \$250   \$300   \$250   \$250   \$300   \$250   \$250   \$300   \$250   \$250   \$300   \$250   \$250   \$300   \$250   \$250   \$300   \$25					ć200	ć200	6250		6250
MM									\$350 \$350
OAN   NYCHC 81.23(a)   CRITICAL   Filth flies   \$200   \$200   \$250   \$300									\$350 \$350
NYCHC 81.25   CRITICAL   Live animal other than fish in tank or service animal   \$200   \$200   \$250   \$300									\$350 \$350
NYCHC 81.20(b) and   Public Health   Hazard   Sewage disposal system improper or unapproved   S400			i e						\$350
Sewage disposal system improper or unapproved   S400				Live animal other trian his in tank of service animal	<u> </u>	<u> </u>	<del>3230</del>	<del>3300</del>	<del>3330</del>
DSB   NYCHC 81.19 (c)   Public Health   Harmful noxious gas or vapor detected; CO levels at or exceeding 9 ppm   \$400	Δ Ι-			Sewage disposal system improper or unapproved				\$400	\$600
Second   S		<u>(C)</u>		Harmful navious gas or vanor detected: CO levels at or				<u>3400</u>	3000
NYCHC 81.17(d)   CRITICAL   Food contact surface improperly constructed, located and/or made of unacceptable materials   \$200   \$200   \$250   \$300	<u>B</u>	NYCHC 81.19 (c)						\$400	\$600
OSC   NYCHC 81.07(a)   CRITICAL   and/or made of unacceptable materials   \$200   \$200   \$250   \$300									
OSC   NYCHC 81.07(a)(1)   CRITICAL   Culinary sink or alternative method not provided for washing food   S200   S200   S250   S300	<u>1</u>	NYCHC 81.17(d)	CRITICAL		\$200	\$200	\$250	\$300	\$350
NYCHC 81.0/(a)(1)   CRITICAL   Washing food   S200   S200   S250   S300	_	VIV.0110.01.0=1.111	CDITIC						
NYCHC 81.21(a)   CRITICAL   where required   \$300	<u>c   r</u>	NYCHC 81.07(a)(1)	CRITICAL		\$200	\$200	\$250	\$300	<u>\$350</u>
Where required   S300		NIVCLIC 91 34/-1	CDITICAL						
NYCHC 81.21(a) (1)  CRITICAL  Hand washing facilities not provided within 25 feet of food preparation area or ware washing area  DSD NYCHC 81.21(a)  NYCHC 81.21(b)  CRITICAL  DESTINATION  CRITICAL  Hand wash facility not provided with running water, or properly equipped  DSD NYCHC 81.21(b)  CRITICAL  Hand wash facility inadequate  S300  S300  DSE NYCHC 81.22(a)  CRITICAL  Toilet facilities not provided for employees  S300  DSE NYCHC 81.22(b)  CRITICAL  Toilet facilities not provided for patrons  Shared patron/employee toilet accessed through kitchen, food prep or storage area  NYCHC 81.22(d)  CRITICAL  Hot or cold holding equipment not provided or inadequate  S300  Enclosed service area not provided, equipped in	<u> </u>	NYCHC 81.21(a)	CKITICAL	where required				<u>\$300</u>	<u>\$350</u>
Sample   S									
OSD NYCHC 81.21(a) CRITICAL Hand wash facility not provided with running water, or properly equipped \$300  OSD NYCHC 81.21(b) CRITICAL Hand wash facility inadequate \$300  OSE NYCHC 81.22(a) CRITICAL Toilet facilities not provided for employees \$300  OSE NYCHC 81.22(b) CRITICAL Toilet facilities not provided for patrons \$300  OSE NYCHC 81.22(d) CRITICAL Shared patron/employee toilet accessed through kitchen, food prep or storage area \$300  OSF NYCHC 81.18 CRITICAL Hot or cold holding equipment not provided or inadequate \$300  Enclosed service area not provided, equipped in	<u>D</u>	NYCHC 81.21(a) (1)	CRITICAL						
Sample   S				1000 preparation area of ware washing area				<u>\$300</u>	<u>\$350</u>
OSD   NYCHC 81.21(b)   CRITICAL   Hand wash facility inadequate   \$300	. <sub>D</sub>	NYCHC 81.21(a)	CRITICAL						
OSE   NYCHC 81.22(a)   CRITICAL   Toilet facilities not provided for employees   \$300									<u>\$350</u>
OSE   NYCHC 81.22(b)   CRITICAL   Toilet facilities not provided for patrons   \$300									\$350_
Shared patron/employee toilet accessed through kitchen, food prep or storage area   \$300									\$350 \$350
NYCHC 81.22(d)   CRITICAL   kitchen, food prep or storage area   \$300	<u>t</u> [	NYCHC 81.22(b)	CRITICAL					\$300_	<u>\$350</u>
05F NYCHC 81.18 CRITICAL Hot or cold holding equipment not provided or inadequate \$300  Enclosed service area not provided, equipped in \$300	<u>e</u> <u>l</u>	NYCHC 81.22(d)	CRITICAL					6200	6250
OSF NYCHC 81.18 CRITICAL inadequate \$300  Enclosed service area not provided, equipped in CRITICAL Service area not provided.			-					<u>\$300</u>	<u>\$350</u>
05G NYCHC 89 27(c) CRITICAL Enclosed service area not provided, equipped in	<u> </u>	NYCHC 81.18	CRITICAL					\$300	\$350
105(3 INV( H( Χ9 / /(c) - I( RIII( ΔI - I - I - I - I - I - I - I - I - I	+		1					<del>2300</del>	<u> </u>
modic rook ventring commissiony	<u>1</u>	NYCHC 89.27(c)	CRITICAL					\$300	\$350
Manual or mechanical tableware, utensil and/or ware			1					2000	2000
05H NYCHC 81.29(a) CRITICAL washing facilities not provided \$300	<u>н</u> <u>І</u>	NYCHC 81.29(a)	CRITICAL	·				\$300	\$350

VIOLATION			VIOLATION PENALTY	VIOLATION PENALTY	VIOLATION PENALTY	VIOLATION PENALTY	VIOLATION PENALTY	
CODE	CHAHON	CATEGORY	VIOLATION DESCRIPTION	CONDITION <u>I*</u>	CONDITION <u>II*</u>	CONDITION III*	CONDITION IV*	CONDITION V*
<u>051</u>	NYCHC 81.12(d)(5)	CRITICAL	Refrigeration unit not equipped with an electronic system				<u>\$300</u>	<u>\$350</u>
<u>06A</u>	NYCHC 81.13	CRITICAL	Food worker does not maintain personal cleanliness				<u>\$300</u>	<u>\$350</u>
06A	NYCHC 81.13 (e)	CRITICAL	Fingernails not clean, trimmed, or with nail polish	\$200	\$200	\$250	\$300	
06A	NYCHC 81.13(c)	CRITICAL	Clean outer garment not worn	\$200	\$200	\$250	\$300	
06A	NYCHC 81.13(b)	CRITICAL	Effective hair restraint not worn	\$200	\$200	\$250	\$300	
<u>06B</u>	NYCHC 81.13(h)	CRITICAL	Eating in food preparation or service areas	<u>\$200</u>	<u>\$200</u>	<u>\$250</u>	<u>\$300</u>	
<u>06B</u>	NYCHC 81.13(g)	CRITICAL	Smoking Tobacco or other substance in establishment	<u>\$200</u>	<u>\$200</u>	<u>\$250</u>	<u>\$300</u>	
	NYCHC 81.07(a)	CRITICAL	Food not protected from contamination	<u>\$200</u>	<u>\$200</u>	<u>\$250</u>	<u>\$300</u>	
	NYCHC 81.07 (q)	CRITICAL	Unnecessary traffic through food prep area	\$200	\$200	<u>\$250</u>	<u>\$300</u>	
	NYCHC 81.07(d)	CRITICAL	Food not properly protected when stored	\$200	\$200	<u>\$250</u>	<u>\$300</u>	
<u>06C</u>	NYCHC 81.07(e)	CRITICAL	Food not properly protected when displayed	<u>\$200</u>	<u>\$200</u>	<u>\$250</u>	<u>\$300</u>	
<u>06C</u>	NYCHC 81.07(f)	CRITICAL	Condiments for self service not properly dispensed	<u>\$200</u>	<u>\$200</u>	<u>\$250</u>	<u>\$300</u>	
<u>06C</u>	NYCHC 81.07(i)	CRITICAL	Supplies and equipment placed under overhead sewage pipe	<u>\$200</u>	<u>\$200</u>	<u>\$250</u>	<u>\$300</u>	
<u>6C</u>	NYCHC 81.31	CRITICAL	Cooking by FSE on street, sidewalk, except as authorized by Articles 88, 89					<u>\$350</u>
<u>06D</u>	NYCHC 81.27(b)	CRITICAL	Food contact surface not sanitized; and/or not clean to sight and/or touch	<u>\$200</u>	<u>\$200</u>	<u>\$250</u>	<u>\$300</u>	
<u>06D</u>	NYCHC 81.27(c)	CRITICAL	Equipment with food contact surfaces not clean and sanitized	\$200	\$200	\$250	\$300	
06E	NYCHC 81.07(h)	CRITICAL	In-use food dispensing utensil not properly stored	\$200	\$200	\$250	\$300	
	NYCHC 81.07(g)	CRITICAL	lce not properly dispensed or dispensing utensil not properly stored	\$200	\$200	\$250	\$300	
06E	NYCHC 81.07(h)	CRITICAL	Food dispensing utensil not provided	\$200	\$200	\$250	\$300	
	NYCHC 81.27(d)	CRITICAL	Wiping cloth improperly stored and/or sanitized	\$200	\$200	\$200	<u>,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,</u>	
	NYCHC 81.06(b) and	Public Health	Approved HACCP plan not maintained on premises or					
106G	(c)	Hazard	not approved				\$400	\$600
	NYCHC 81.06(b)(4)	CRITICAL	Records and logs not maintained on site			l.		\$350
	NYCHC 81.12(d)(6)	CRITICAL	Food not labeled in accordance with the approved HACCP plan				\$300	\$350
07A	NYCHC 3.15 (a)	CRITICAL	Obstruction of Department personnel			l.		\$1,000
	NYCHC 81.23(a)	CRITICAL	Conditions conducive to pests			\$200	\$200	
<u>08A</u>	NYCHC 81.23(b)	GENERAL	Prevention and control measures not used for pest management	\$200		\$200	\$200	
<u>08A</u>	NYCHC 81.23(b)(3)	GENERAL	Door openings into the establishment from the outside not properly equipped			\$200	\$200	
08A	NYCHC 81.23(b)(4)	GENERAL	Pest monitors incorrectly used			\$200	\$200	
	NYCHC 81.23(b)(2)	GENERAL	Contract with pest exterminator or record of pest extermination activities not kept on premises			\$200	\$200	
000	NIVOLIC 04 24/ 1/41	CENEDAL		4222	1 4000			
	NYCHC 81.24(a)(1) NYCHC 81.24(b)	GENERAL GENERAL	Garbage not properly removed or stored Garbage receptacles and covers not cleaned after	\$200	\$200	\$200	\$200	
			emptying and prior to reuse Pesticides not properly labeled, not authorized for	\$200	\$200	\$200	<u>\$200</u>	
	NYCHC81.23(d)	GENERAL	use, or improperly used	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>
	SSC 14-1.60(e)	GENERAL	Open bait station observed	\$200	\$200	\$200	\$200	\$200
	NYCHC 81.23(e)	GENERAL	Toxic materials not properly stored  Canned food observed dented and not segregated	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>
	NYCHC 81.07(b)	GENERAL	from other consumable foods	\$200 \$200 \$200		\$200		
<u>09B</u>	NYCHC 81.09(g)	GENERAL	Thawing procedures improper Food contact surface improperly constructed and	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	
	NYCHC 81.17(d)(1)	GENERAL	maintained; not easily cleanable	\$200 \$200	\$200 \$200	\$200 \$200	\$200 \$200	
	NYCHC 81.22(c)	GENERAL	Toilet facility not properly maintained	\$200 \$200	\$200 \$200	\$200 \$200	\$200 \$200	
	NYCHC 81.22(c) SSC 14-1.142(a)	GENERAL GENERAL	Toilet facility not properly supplied  Toilet room not completely enclosed with self-closing	\$200	\$200	\$200	\$200	
	NYCHC 81.20(a)	GENERAL	Potable water not protected from backflow, back	\$200	\$200	\$200	\$200	
	NYCHC 81.20(b)	GENERAL	siphonage or cross-connection Improper disposal of sewage or liquid waste	\$200 \$200	<u>\$200</u> <u>\$200</u>	\$200 \$200	<u>\$200</u> <u>\$200</u>	\$200 \$200
<u>10B</u>	NYCHC 81.20(c)	GENERAL	Condensation pipes not properly installed or maintain	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>
10C	NYCHC 81.19(a)	GENERAL	Lighting insufficient; inadequate	\$200	\$200	\$200	<u>\$200</u>	
10D	NYCHC 81.19(c)	GENERAL	Ventilation (mechanical or natural) not provided or inadequate	\$200	\$200	\$200	\$200	

SCORED VIOLATIONS								
VIOLATION CODE	CITATION	CATEGORY	VIOLATION DESCRIPTION	VIOLATION PENALTY CONDITION  I*	VIOLATION PENALTY CONDITION II*	VIOLATION PENALTY CONDITION III*	VIOLATION PENALTY CONDITION IV*	VIOLATION PENALTY CONDITION V*
<u>10E</u>	NYCHC 81.18(a)(3)	GENERAL	Thermometers not provided in cold storage and/or refrigerator	\$200	\$200	\$200	\$200	
<u>10E</u>	NYCHC 81.18(b)(1)	GENERAL	Thermometers not provided in hot storage or holding units	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	
<u>10F</u>	NYCHC 81.17 (e)(1)	GENERAL	Flooring improperly constructed and/or maintained	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	
<u>10F</u>	NYCHC 81.17(e)(2)	GENERAL	Non-food contact surfaces (wall, ceiling, floors) improperly constructed/maintained	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	
<u>10F</u>	NYCHC 81.17(e)(3)	GENERAL	Non-food contact surface (fixtures, decorative material, fans, etc.) not properly maintained or equipment not properly maintained	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	
<u>10G</u>	NYCHC 81.17(a)(2)	GENERAL	Food being processed, prepared, packed, or stored in a private home or apartment.	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	
<u>10H</u>	NYCHC 81.29(a)(1)	GENERAL	Hot water manual ware washing inadequate	<u>\$200</u>	<u>\$200</u>	\$200	<u>\$200</u>	
<u>10H</u>	NYCHC 81.29(a)(2)	<u>GENERAL</u>	Manual chemical sanitizing procedure inadequate	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	
<u>10H</u>	NYCHC 81.29(a)(3)	GENERAL	High temperature mechanical ware washing inadequate	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	
<u>10H</u>	NYCHC 81.29(a)(4)	GENERAL	Mechanical chemical sanitizing procedure inadequate	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	
<u>10H</u>	NYCHC 81.29(a)(2)	GENERAL	Test kit not accurate or used for manual dishwashing	\$200	\$200	\$200	\$200	
<u>10H</u>	NYCHC 81.29(a)(4)	<u>GENERAL</u>	Test kit not accurate or used for mechanical dishwashing	\$200	\$200	\$200	\$200	
101	SSC 14-1.110 (e)	GENERAL	Single service items improperly stored or reused	\$200	\$200	\$200	\$200	
<u>10I</u>	NYCHC 81.07(o)	GENERAL	Drinking straws improperly dispensed	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>	
<u>10J</u>	NYCHC 81.21(c)	GENERAL	Wash hands sign not posted	\$200				
99B	Miscellaneous	GENERAL		\$200	<u>\$200</u>	\$200	<u>\$200</u>	\$200

Admin. Code 12   Indianactic Profession   Section   Se		CHAPTER 23 APPEN	DIX C FOOD SERVICE ESTABLISHMENT AND NON RETAIL FOOD SERVICE ESTABLISHMENT	PENALTY SCHEDULE
MOIATION	LINSCO	RED VIOLATIONS		
	VIOLAT		VIOLATION DESCRIPTION	VIOLATION PENALTY*
Admin. Code 1.7-2064    Admi		Admin. Code 17-177(b)		\$300 (#1); \$500 (#2) \$1,000 (#3 or more)
	<u>15B</u>		Tobacco vending machine not 25 feet from door; initial (#1) and repeat violations (#2, 3 or	\$300 (#1); \$500 (#2); \$1,000 (#3 or more)
Section   Sect	15C	Admin. Code 17-	Tobacco vending machine not visible by owner; initial (#1); repeat violations (#2, 3 or	\$300 (#1); \$500 (#2); \$1,000 (#3 or more)
Section   Sect	15D		Sign not durable and lacks required information; initial (#1) and repeat violations (#2, 3 or	\$300 (#1); \$1,000 (#2 or more)
15	15D	Admin. Code 17-177(d)	Sign not posted on machine and not visible to the public; initial (#1) and repeat violations	\$300 (#1); \$1,000 (#2 or more)
15			Out-of-package sale of tobacco products; initial (#1 or more on first day) and repeat	
Admin. Code 17-706   Admin.			Employee under 18 years of age selling tobacco products without direct supervision of an adult retailer; initial (#1 or more on first day) and repeat violations (#2 or more after first	\$1,000(#1); \$2,000 (#2 or more in 36
Admin. Code 17-706 Admin. Code 17-506(a)  Admin. Code 17-508  Admin. Code 17-508(b)  Admin. Code 17-508(b)  Admin. Code 17-508  Admin.	<u>15G</u>	Admin. Code 17-706	Sale to persons under 21 observed; initial (#1 or more on first day) and repeat violations (#2	\$,1000 (#1); \$2,000 (#2 or more in 36
Admin. Code 17-506 a	<u>15H</u>	Admin. Code 17-706	initial (#1 or more on first day) and repeat violations (#2 or more after first day within 36	-
Admin. Loge L7-Subsis   and repeat violations (#2, 3 or more within 12 months of #1)**   \$5,000 (#3) or more in 12 months	<u>15l</u>	Admin. Code 17-506(a)	Sign prohibiting smoking or using electronic cigarettes not conspicuously posted; initial (#1) and repeat violations (#2, 3 or more within 12 months of #1)**	
Admin. Code 17-506(d)   Admin. Code 17-508(b)   Admin. Code 17-504(f)   Admin. Code 17-504(f)   Admin. Code 17-504(f)   Admin. Code 17-708   See 10 tobacco on school premises*   See 10 tobacco on school pre	<u>15I</u>	Admin. Code 17-506(a)	and repeat violations (#2, 3 or more within 12 months of #1)**	
Admin. Code 17-596[d]   Ashtraxy is monke free area; initial [#1] and repeat violations [#2, 3 or more within 12   \$1,000(#3) or more in 12 months]; worth of #1]*   Operator failed to make a good failt effort to inform smokers or users of electronic.   \$400 (#1); \$500 (#2) within 12 months];   \$1,000(#3) or more in 12 months];   \$1,000 (#1); \$1,000 (#3) within 12 months];			hotel entrances*	
Admin. Code 17-508(b)  Admin. Code 17-508(b)  Admin. Code 17-508(b)  Derator falled to make a good faith effort to inform smokers or users of electronic cigarettes of the Smoke-Free Air Act. initial (#1) and repeat violations (#2, 3 or more within 12 months)  Isk NYSPH. 1399-0  No smoking permitted?  Soliling cigarettes, tobacco products, little cigars for less than listed price or price filoor; initial (#1) and repeat violations (#2, 3 or more within 12 months) 5,1,000(#3 or more in 12 months) 5,1,000(#3 or more in 12 months) 6,1,000  Admin. Code 17-176.1  Soliling cigarettes, tobacco products, little cigars for less than listed price or price filoor; initial (#1) and repeat violations (#2 or more) 5,000 (#3 within 60 months) 6,1,000 (#3 vithin 60 months) 6,1,00	<u>15I</u>	24 RCNY 10-12(c)		
Admin. Code 17-508(b)   cigarettes of the Smoke-Free Air Act; initial (#1) and repeat violations (#2, 3 or more within)   12 months)   12 months of #1) violations*   12 months of #1) violations*   13 (400 (#1); 5800 (#3 within 12 months)   15 (400 (#3 within 12 months)   15 (*3 within	<u>15J</u>	Admin. Code 17-506(d)	months of #1)*	
15K   NYSPH 1399-0   No smoking permitted*   \$1,000	<u>15K</u>	Admin. Code 17-508(b)	cigarettes of the Smoke-Free Air Act; initial (#1) and repeat violations (#2, 3 or more within	
Admin. Code 17-304[t]   Violations (#2, 3 or more within 12 months of #1)*   \$1,000(#3 or more in 12 months)	<u>15K</u>	NYSPHL 1399-0	No smoking permitted*	<u>\$1,000</u>
Selling cigarettes, tobacco products, little cigars for less than listed price or price floor; initial (#1) and repeat violations (#2 or #3 within 60 months) f#1 months); 55, 000 (#3 within 60 months; 55, 000 (#3 within 60 months; 55, 000 (#3 within 60 months; 55, 000 (#3 with	<u>15L</u>	Admin. Code 17-504(f)	· · · · · · · · · · · · · · · · · · ·	
Admin. Code 1/-1/6.1	15M	Admin. Code 17-708	Use of tobacco on school premises*	\$50
Admin. Code 17-176(b)   Distributing tobacco products at less than basic cost; initial (#1) and repeat violations (#2 or more)   \$500 (#1); \$1,000 (#2 or more)   \$150   Admin. Code 17-714   Sale of herbal cigarettes to minors*   \$2,000   \$24 RCNY 28-02(a)   Flavored tobacco products sold or offered for sale*   \$500   \$5500   \$151   24 RCNY 28-06   Original label for tobacco products sold or offered for sale*   \$500   \$500   \$164   NYCHC 81.08(a)   Cooking oil, shortening, margarine contains 0.5 grams or more of artificial trans fat.   \$200   \$200   \$168   NYCHC 81.08(c)   Nutritional fact labels and/or ingredient label is not maintained on site.   \$200   \$200   \$160   NYCHC 81.50(c)   Calorie information is not posted on menu and menu board   \$200   \$200   \$160   NYCHC 81.50(c)   Calorie range of food item(s) that come in different flavors and varieties not provided.   \$200   \$200   \$160   NYCHC 81.50(c)   Calorie range of food item(s) that comes in different combinations not provided   \$200   \$200   \$160   NYCHC 81.50(c)   Calorie range of food item(s) that comes in different combinations not provided   \$200   \$200   \$160   NYCHC 81.50(c)   Calorie range of food item(s) that comes in different combinations not provided   \$200   \$160   NYCHC 81.05(c)   S1,000   \$1,000	<u>15N</u>	Admin. Code 17-176.1		\$1,000 (#1); \$2,000 (#2 within 60 months); \$5,000 (#3 within 60 months)
Admin. Code 17-714   Sale of herbal cigarettes to minors*   \$2,000	<u>15N</u>	Admin. Code 17-176(b)	Distributing tobacco products at less than basic cost; initial (#1) and repeat violations (#2 or	\$500 (#1); \$1,000 (#2 or more)
24 RCNY 28-06   Original label for tobacco products sold or offered for sale*   \$500	150	Admin. Code 17-714		\$2,000
NYCHC 81.08(a) Cooking oil, shortening, margarine contains 0.5 grams or more of artificial trans fat. \$200  NYCHC 81.08(c) Nutritional fact labels and/or ingredient label is not maintained on site. \$200  NYCHC 81.50(c) Calorie information is not posted on menu and menu board \$200  NYCHC 81.50(c) Calorie range of food item(s) that come in different flavors and varieties not provided. \$200  NYCHC 81.50(c) Calorie range of food item(s) that comes in different combinations not provided \$200  NYCHC 81.50(c) Calorie range of food item(s) that comes in different combinations not provided \$200  NYCHC 81.05(c) No currently valid permit, registration or other authorization to operate food service establishment  NYCHC 81.05(c) NO currently valid permit, registration or other authorization to operate a temporary food service establishment  NO currently valid permit, registration or other authorization to operate a temporary food service establishment  NYCHC 81.05(c) Submitting false, misleading statements, documents; documents unlawfully reproduced or altered.  NYCHC 3.19 Submitting false, misleading statements, documents unlawfully reproduced or altered.  NYCHC 3.17 Notice of the Department mutilated, obstructed, or removed \$1,000  NYCHC 3.05(a) Failure to comply with an Order of the Board of Health, Commissioner, or Department \$1,000  NYCHC 81.43(a) Failure to report occurrences of suspected food borne illness to the Department \$200  NYCHC 81.15(b) Food Protection Certificate not available for Department inspection \$200  NYCHC 81.515 Permit not conspicuously displayed or posted \$200  NYCHC 81.05(g) Operator of shared kitchen allowing user without currently valid permit \$500			Flavored tobacco products sold or offered for sale*	<u>\$500</u>
16B       NYCHC 81.08(c)       Nutritional fact labels and/or ingredient label is not maintained on site.       \$200         16C       NYCHC 81.50(c)       Calorie information is not posted on menu and menu board       \$200         16E       NYCHC 81.50(c)       Calorie range of food item(s) that comes in different flavors and varieties not provided.       \$200         16F       NYCHC 81.50(c)       Calorie range of food item(s) that comes in different combinations not provided       \$200         18A       NYCHC 81.05(c)       No currently valid permit, registration or other authorization to operate food service establishment       \$1,000         18A       NYCHC 88.05(c)       No currently valid permit, registration or other authorization to operate a temporary food service establishment       \$1,000         18B       NYCHC 3.19       Submitting false, misleading statements, documents; documents unlawfully reproduced or altered.       \$1,000         18C       NYCHC 3.17       Notice of the Department mutilated, obstructed, or removed       \$1,000         18D       NYCHC 3.05(a)       Failure to comply with an Order of the Board of Health, Commissioner, or Department       \$1,000         18E       NYCHC 81.43(a)       Failure to report occurrences of suspected food borne illness to the Department       \$200         18F       NYCHC 5.15       Permit not conspicuously displayed or posted       \$200         18G </td <td></td> <td></td> <td></td> <td></td>				
NYCHC 81.50(c)   Calorie information is not posted on menu and menu board   \$200				
16E   NYCHC 81.50(c)   Calorie range of food item(s) that come in different flavors and varieties not provided.   \$200				
16F NYCHC 81.50(c)   Calorie range of food item(s) that comes in different combinations not provided   \$200     18A NYCHC 81.05(c)   No currently valid permit, registration or other authorization to operate food service   establishment     18A NYCHC 88.05(c)   No currently valid permit, registration or other authorization to operate a temporary food   service establishment     18B NYCHC 3.19   Submitting false, misleading statements, documents; documents unlawfully reproduced or altered.     18C NYCHC 3.17   Notice of the Department mutilated, obstructed, or removed   \$1,000     18D NYCHC 3.05(a)   Failure to comply with an Order of the Board of Health, Commissioner, or Department   \$1,000     18E NYCHC 81.43(a)   Failure to report occurrences of suspected food borne illness to the Department   \$200     18F NYCHC 81.15(b)   Food Protection Certificate not available for Department inspection   \$200     18F NYCHC 8.1.55   Permit not conspicuously displayed or posted   \$200     18G SSC 14-1.190(a)   Manufacture and sell frozen dessert at retail not authorized on permit   \$200     18H NYCHC 81.05(g)   Operator of shared kitchen allowing user without currently valid permit   \$500	16C		Calorie information is not posted on menu and menu board	<u>\$200</u>
NYCHC 81.05(c)  No currently valid permit, registration or other authorization to operate food service establishment  NYCHC 88.05(c)  No currently valid permit, registration or other authorization to operate a temporary food service establishment  Submitting false, misleading statements, documents unlawfully reproduced or altered.  NYCHC 3.19  NYCHC 3.17  Notice of the Department mutilated, obstructed, or removed  NYCHC 3.05(a)  Failure to comply with an Order of the Board of Health, Commissioner, or Department  S1,000  NYCHC 81.43(a)  Failure to report occurrences of suspected food borne illness to the Department  S200  NYCHC 81.15(b)  Food Protection Certificate not available for Department inspection  S200  NYCHC 5.15  Permit not conspicuously displayed or posted  SSC 14-1.190(a)  Manufacture and sell frozen dessert at retail not authorized on permit  NYCHC 81.05(g)  Operator of shared kitchen allowing user without currently valid permit  S500		NYCHC 81.50(c)		\$200
18A   NYCHC 81.05(c)   establishment   S1,000     18A   NYCHC 88.05(c)   No currently valid permit, registration or other authorization to operate a temporary food service establishment   Submitting false, misleading statements, documents; documents unlawfully reproduced or altered.   Submitting false, misleading statements, documents unlawfully reproduced or altered.   S1,000     18C   NYCHC 3.17   Notice of the Department mutilated, obstructed, or removed   \$1,000     18D   NYCHC 3.05(a)   Failure to comply with an Order of the Board of Health, Commissioner, or Department   \$1,000     18E   NYCHC 81.43(a)   Failure to report occurrences of suspected food borne illness to the Department   \$200     18F   NYCHC 81.15(b)   Food Protection Certificate not available for Department inspection   \$200     18F   NYCHC 5.15   Permit not conspicuously displayed or posted   \$200     18G   SSC 14-1.190(a)   Manufacture and sell frozen dessert at retail not authorized on permit   \$200     18H   NYCHC 81.05(g)   Operator of shared kitchen allowing user without currently valid permit   \$500				
18B   NYCHC 3.19   Submitting false, misleading statements, documents; documents unlawfully reproduced or altered.   \$1,000     18C   NYCHC 3.17   Notice of the Department mutilated, obstructed, or removed   \$1,000     18D   NYCHC 3.05(a)   Failure to comply with an Order of the Board of Health, Commissioner, or Department   \$1,000     18E   NYCHC 81.43(a)   Failure to report occurrences of suspected food borne illness to the Department   \$200     18F   NYCHC 81.15(b)   Food Protection Certificate not available for Department inspection   \$200     18F   NYCHC 5.15   Permit not conspicuously displayed or posted   \$200     18G   SSC 14-1.190(a)   Manufacture and sell frozen dessert at retail not authorized on permit   \$200     18H   NYCHC 81.05(g)   Operator of shared kitchen allowing user without currently valid permit   \$500		NYCHC 81.05(c)	establishment	<u>\$1,000</u>
18B   NYCHC 3.19   altered.   S1,000	<u>18A</u>	NYCHC 88.05(c)	service establishment	<u>\$1,000</u>
18D     NYCHC 3.05(a)     Failure to comply with an Order of the Board of Health, Commissioner, or Department     \$1,000       18E     NYCHC 81.43(a)     Failure to report occurrences of suspected food borne illness to the Department     \$200       18F     NYCHC 81.15(b)     Food Protection Certificate not available for Department inspection     \$200       18F     NYCHC 5.15     Permit not conspicuously displayed or posted     \$200       18G     SSC 14-1.190(a)     Manufacture and sell frozen dessert at retail not authorized on permit     \$200       18H     NYCHC 81.05(g)     Operator of shared kitchen allowing user without currently valid permit     \$500			altered.	
18E NYCHC 81.43(a) Failure to report occurrences of suspected food borne illness to the Department \$200  18F NYCHC 81.15(b) Food Protection Certificate not available for Department inspection \$200  18F NYCHC 5.15 Permit not conspicuously displayed or posted \$200  18G SSC 14-1.190(a) Manufacture and sell frozen dessert at retail not authorized on permit \$200  18H NYCHC 81.05(g) Operator of shared kitchen allowing user without currently valid permit \$500				
18F     NYCHC 81.15(b)     Food Protection Certificate not available for Department inspection     \$200       18F     NYCHC 5.15     Permit not conspicuously displayed or posted     \$200       18G     SSC 14-1.190(a)     Manufacture and sell frozen dessert at retail not authorized on permit     \$200       18H     NYCHC 81.05(g)     Operator of shared kitchen allowing user without currently valid permit     \$500				-
18F     NYCHC 5.15     Permit not conspicuously displayed or posted     \$200       18G     SSC 14-1.190(a)     Manufacture and sell frozen dessert at retail not authorized on permit     \$200       18H     NYCHC 81.05(g)     Operator of shared kitchen allowing user without currently valid permit     \$500				
18G     SSC 14-1.190(a)     Manufacture and sell frozen dessert at retail not authorized on permit     \$200       18H     NYCHC 81.05(g)     Operator of shared kitchen allowing user without currently valid permit     \$500				<del>.</del>
18H NYCHC 81.05(g) Operator of shared kitchen allowing user without currently valid permit \$500				·
18H NYCHC 88.05(a) Failure of temporary event sponsor to exclude vendor without a currently valid permit \$500				
	<u>18H</u>	NYCHC 88.05(a)	Failure of temporary event sponsor to exclude vendor without a currently valid permit	<u>\$500</u>

	CHAPTER 23 APPENDIX C FOOD SERVICE ESTABLISHMENT AND NON RETAIL FOOD SERVICE ESTABLISHMENT PENALTY SCHEDULE					
UNSC	UNSCORED VIOLATIONS					
<u>20A</u>	24 RCNY 27.03(c)	Allergy poster not posted or not in correct location; penalty may not be doubled on default	<u>\$100</u>			
20B	24 RCNY 27.03(b)	Allergy poster not in languages; penalty may not be doubled on default	<u>\$100</u>			
<u>20C</u>	24 RCNY 27.03(b)	Allergy poster is not approved by the Department, and it does not contain the required text; penalty may not be doubled on default	<u>\$100</u>			
20D	Admin. Code 17-172(a)	Choking first aid poster not posted	<u>\$200</u>			
20D	Admin. Code 17-	Alcohol/pregnancy sign not posted	\$100			
20D	24 RCNY 18-02	Resuscitation equipment not available	<u>\$200</u>			
20D	24 RCNY 18-04	Resuscitation equipment required notice to all patrons not posted	<u>\$200</u>			
<u> 20E</u>	NYCHC 81.51	Current letter grade or "Grade Pending" card not conspicuously posted and/or visible to passersby	<u>\$500</u>			
20F	NYCHC 81.51	Current letter grade or "Grade Pending" card not posted	<u>\$1,000</u>			
<u>22A</u>	NYCHC 3.07	Failure to take reasonable precautions to protect health and safety, e.g., by not securing CO2 cylinders	<u>\$1,000</u>			
22A	NYCHC 3.09	Failing to abate or remediate nuisance	<u>\$1,000</u>			
22A	NYCHC 131.07(c)(2)	Insufficient heat in commercial premises	<u>\$300</u>			
22B	SSC 14-1.142(b)	No covered waste receptacle in women's toilets	<u>\$200</u>			
<u>22C</u>	NYCHC 81.19(b)	Light fixtures not shielded, shatterproofed, or otherwise protected from accidental breakage	<u>\$200</u>			
22E	NYCHC 81.12(g)	Equipment used for ROP not approved by the Department	<u>\$200</u>			
<u>22F</u>	NYCHC 71.05(a) and 71.05 (d)	Misbranded; mislabeled packaged food products	<u>\$200</u>			

<sup>\*</sup>Default Penalties. When a respondent if found in default, the penalty for each violation of the Health Code or the State Public Health Law must be doubled, except that in no case may the penalty imposed exceed \$2000.

Except as indicated in this Appendix, when a respondent is found in default for any violation of the rules of the Department found in 24 RCNY, the penalty must be doubled, except that in no case may the penalty imposed exceed \$1,000.

When a respondent is found in default for any violation of the New York City Administrative Code or the New York State Sanitary Code, the penalty shall remain the same as that set forth herein.

<sup>\*\*</sup>Purusant to applicable provisions of the New York City Administrative Code, the repeat violation penalty listed in this penalty schedule applies if, within the time period noted in this schedule, a prior violation of the same section of law occurred at the same location and was sustained against the same respondent at the Health Tribunal.

## NEW YORK CITY LAW DEPARTMENT DIVISION OF LEGAL COUNSEL 100 CHURCH STREET NEW YORK, NY 10007 212-356-4028

#### **CERTIFICATION PURSUANT TO**

#### **CHARTER §1043(d)**

**RULE TITLE: Fixed Penalties for Food Service Establishments Violations** 

**REFERENCE NUMBER: 2013 RG 111** 

**RULEMAKING AGENCY:** Department of Health and Mental Hygiene

I certify that this office has reviewed the above-referenced proposed rule as required by section 1043(d) of the New York City Charter, and that the above-referenced proposed rule:

- (i) is drafted so as to accomplish the purpose of the authorizing provisions of law;
- (ii) is not in conflict with other applicable rules;
- (iii) to the extent practicable and appropriate, is narrowly drawn to achieve its stated purpose; and
- (iv) to the extent practicable and appropriate, contains a statement of basis and purpose that provides a clear explanation of the rule and the requirements imposed by the rule.

Date: January 13, 2014

/s/ STEVEN GOULDEN
Acting Corporation Counsel

### NEW YORK CITY MAYOR'S OFFICE OF OPERATIONS 253 BROADWAY, 10<sup>th</sup> FLOOR NEW YORK, NY 10007 212-788-1400

# CERTIFICATION/ANALYSIS PURSUANT TO CHARTER SECTION 1043(d)

**RULE TITLE: Fixed Penalties for Food Service Establishments Violations** 

**REFERENCE NUMBER: DOHMH-36** 

RULEMAKING AGENCY: Department of Health and Mental Hygiene

I certify that this office has analyzed the proposed rule referenced above as required by Section 1043(d) of the New York City Charter, and that the proposed rule referenced above:

- (i) Is understandable and written in plain language for the discrete regulated community or communities;
- (ii) Minimizes compliance costs for the discrete regulated community or communities consistent with achieving the stated purpose of the rule; and
- (iii) Does not provide a cure period because it does not establish a violation, modification of a violation, or modification of the penalties associated with a violation.

/s/ Hunter Gradie	<u>January 14, 2014</u>
Mayor's Office of Operations	Date