



Health Code Changes Make It Easier for Food Service Establishments to Comply with Food Safety Rules

The New York City Board of Health changed Article 81, the part of the Health Code that governs food safety. The changes are designed to make the Health Code easier to understand. Learn more about the biggest changes:

Trash cans at hand-washing sinks no longer need to be covered or foot-operated.

- Restaurants must have a trash can at each hand-washing sink, but the trash can no longer needs to have a lid or a foot pedal.

Garbage must be stored in pest-proof containers, but storing it in a pest-proof room is no longer required.

- It is no longer required that garbage be stored in a pest-proof room (a room sealed against rats, mice, flies and cockroaches).
- Garbage may now be kept in a pest-proof container that is easy to clean and has a secure, tight-fitting lid.
 - Containers need to be stored so that they do not attract pests.
 - Containers and lids must be cleaned after emptying the trash to remove grease and food.

Restaurants now have more ways to sanitize dishes, utensils and glasses.

- Restaurants may now sanitize dishes, utensils and glasses by immersing (soaking) them in a *quaternary ammonium* solution.
- Restaurants may now wash and sanitize glassware in a two-compartment sink:
 - Staff should use the first sink to wash items with a combination detergent/sanitizer.
 - Staff should use the second sink to rinse items with clean water.

Single-service items must be protected from contamination.

- Single-service items include straws and disposable utensils, cups and lids.
 - Protect the food-contact and mouth-contact surfaces (such as the rim of a cup or prongs on a fork).
 - Items must be thrown away after first use.

Restaurants may give out or refill reusable food and drink containers. (Exceptions apply.)

- Restaurants may give customers reusable food containers and refill them for the same consumer if the restaurant:
 - Washes and sanitizes the container before reuse; or
 - Has a written plan, approved by the Health Department, showing a process that prevents contamination of food and any food contact surfaces.
- Restaurants may refill customers' personal take-out containers with beverages such as coffee, tea and soda.
- When a restaurant is refilling a customer's reusable cup, the rim of the cup cannot touch the beverage-dispensing equipment.

Restaurants that bottle their own unpasteurized juice must label packages.

Juice that is produced and sealed in bottles at the restaurant for direct sale to customers must be labeled with all of the following information:

- Food ingredients
- Food additives (if any)
- Name and address of the business packaging the juice



- “Use by” date
- This statement: “Must be kept refrigerated”
- This statement: “WARNING: This product has not been pasteurized. It may contain harmful bacteria that can cause serious illness, especially in children, elderly persons and persons with weakened immune systems.”

Exotic and game animals must come from an approved source.

- Restaurants must obtain the meat of game animals (for example, duck, deer and rabbits) and exotic animals only from approved sources.

Cooking temperatures for pork and whole-meat roasts have changed.

- Pork and foods containing pork may now be cooked to at least 150°F instead of at least 155°F.
- The cooking temperature guidelines for whole-meat roasts—such as corned beef, lamb roasts, pork and cured pork roasts—are now the same as those for whole beef roasts.

Temperature °F (°C)	Cooking Time in Minutes	Temperature °F (°C)	Cooking Time in Minutes
130 (54.4)	112	138 (58.9)	18
131 (55.0)	89	140 (60.0)	12
133 (56.1)	56	142 (61.1)	8
135 (57.2)	36	144 (62.2)	5
136 (57.8)	28	145 (62.8)	4

A written consumer warning is required when serving raw or undercooked foods.

- Starting January 1, 2016, restaurants must provide a written warning when serving raw or undercooked foods such as meat, fish and eggs.
- The written warning must appear on: menus, menu boards, brochures, signage, food labels, table tents or placards.
- The warning must state: “Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.”
- The warning must include (1) a description of the specific foods being served raw or undercooked or (2) be tagged with an asterisk (*) or similar mark, and the same mark must be used to show the raw or undercooked ingredient/s on a menu or menu board.

Additional labeling is required for Time as a Public Health Control.

After removing foods from temperature control, restaurants must include additional information on the required label:

- Date and time food was removed from temperature control
- Initial food temperature
- Time food will be discarded

Labels must be legible and displayed on food containers until food is served or thrown away.

To view this document in other languages, visit nyc.gov and search for **food service operator**.
 To view Article 81 of the Health Code online, visit nyc.gov/healthcode and select **Article 81**.
