

Official Journal of The City of New York

THE CITY RECORD U.S.P.S.0114-66

Printed on paper containing 40% post-consumer material

Health and Mental Hygiene1039

Buildings1044

Division of Franchise, Concessions and

AGENCY PUBLIC HEARINGS

VOLUME CXXXVII NUMBER 79

MONDAY, APRIL 26, 2010

PRICE \$4.00

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THE CITY RECORD

MICHAEL R. BLOOMBERG, Mayor

MARTHA K. HIRST, Commissioner, Department of Citywide Administrative Services. ELI BLACHMAN, Editor of The City Record.

Published Monday through Friday, except legal holidays by the Department of Citywide Administrative Services of the City of New York under Authority of Section 1066 of the New York City Charter.

Subscription-\$500 a year; daily, \$4.00 a copy (\$5.00 by mail) Periodicals Postage Paid at New York, N.Y. POSTMASTER: Send address changes to THE CITY RECORD, 1 Centre Street, Room 2208, New York, N.Y. 10007 - 1602

Editorial Office 1 Centre Street, Room 2208 New York N.Y. 10007-1602 Telephone (212) 669-8252

Subscription Changes/Information 1 Centre Street, Room 2208 New York N.Y. 10007-1602 Telephone (212) 669-8252

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PUBLIC HEARINGS AND MEETINGS

See Also: Procurement; Agency Rules

BOARD MEETINGS

■ NOTICE OF MEETINGS

City Planning Commission

Meets in Spector Hall, 22 Reade Street, New York, New York 10007, twice monthly on Wednesday, at 10:00 A.M., unless otherwise ordered by the Commission.

City Council

Meets by Charter twice a month in Councilman's Chamber, City Hall, Manhattan, New York 10007, at 1:30 P.M. Contract Awards Public Hearing

Meets in Spector Hall, 22 Reade Street, Main Floor, Manhattan, weekly, on Thursday, commencing 10:00 A.M., and other days, times and location as warranted. **Design Commission**

Meets in City Hall, Third Floor, Manhattan, New York 10007 on the second Monday of the month, except August. For changes in the schedule, copies of monthly agendas, or additional information, please call (212) 788-3071 or visit our web site at nyc.gov/artcommission

Department of Education

Meets in the Hall of the Board for a monthly business meeting on the Third Wednesday, of each month at 6:00 P.M. The Annual Meeting is held on the first Tuesday of July at 10:00 A.M

Meets in Spector Hall, 22 Reade Street, Main Floor, Manhattan, Monthly on Wednesdays, Commencing 2:30 P.M., and other days, times and location as warranted. **Real Property Acquisition And Disposition** Meets in Spector Hall, 22 Reade Street, Main Floor, Manhattan, bi-weekly, on Wednesdays, Commencing 10:00 A.M., and other days, times and location as warranted.

Landmarks Preservation Commission

Meets in the Hearing Room, Municipal Building, 9th Floor North, 1 Centre Street in Manhattan on approximately three Tuesday's each month, commencing at 9:30 A.M. unless otherwise noticed by the Commission. For current meeting dates, times and agendas, please visit our website at www.nyc.gov/landmarks.

Employees' Retirement System

Meets in the Boardroom, 22nd Floor, 335 Adams Street, Brooklyn, New York 11201, at 9:30 A.M., on the third Thursday of each month, at the call of the Chairman.

Housing Authority

Board Meetings take place every other Wednesday at 10:00 A.M. in the Board Room on the 12th Floor of 250 Broadway, New York, New York (unless otherwise noted). For Board Meeting dates and times, please visit NYCHA's Website at nyc.gov/nycha or contact the Office of the Secretary at (212) 306-6088. Copies of the Agenda are available on NYCHA's Website or can be picked up at the Office of the Secretary at 250 Broadway, 12th Floor, New York, New York, no earlier than 3:00 P.M. on the Friday before the upcoming Wednesday Board Meeting. Copies of the Minutes are also available on NYCHA's Website or can be picked up at the Office of the Secretary no earlier than 3:00 P.M. on the Thursday after the Board Meeting.

Any changes to the schedule will be posted here and on NYCHA's Website to the extent practicable at a reasonable time before the meeting.

These meetings are open to the public. Pre-registration of speakers is required. Those who wish to register must do so at least forty-five (45) minutes before the scheduled Board Meeting. Comments are limited to the items on the Agenda. Speakers will be heard in the order of registration. Speaking time will be limited to three (3) minutes. The public comment period will conclude upon all speakers being heard or at the expiration of thirty (30) minutes allotted by law for public comment, whichever occurs first. Any person requiring a reasonable accommodation in order to participate in the Board Meeting, should contact the Office of the Secretary at (212) 306-6088 no later than five (5) business days before the Board Meeting. For additional information, please visit NYCHA's Website or contact (212) 306-6088.

ADMINISTRATION FOR CHILDREN'S SERVICES

SPECIAL MATERIALS

AGENCY RULES

PUBLIC HEARINGS

NOTICE IS HEREBY GIVEN that a Public Hearing will be held on Friday, May 7, 2010 at Administration for Children's Services, 150 William Street, 9th Floor Conference Room Borough of Manhattan, commencing at 10:00 A.M. on the following:

IN THE MATTER of one (1) proposed contract between the Administration for Children's Services of the City of New York and the contractor listed below, for the provision of the Domestic Violence Initiative RFP. The term of the contract will be thirty-six months from July 1, 2010 to June 30, 2013.

Contractor/Address

The Children's Aid Society 105 East 22nd Street, New York, NY 10010

PIN# 068-08-RFP-0002 Amount \$730,500.00

The proposed contractor has been selected by means of Competitive Sealed Proposals, pursuant to Section 3-03 of the Procurement Policy Board Rules.

A copy of the draft contract is available for public inspection at the New York City Administration for Children's Services, Office of Administrative Contracts, 150 William Street, 9th Floor, Borough of Manhattan, on business days from April 26, 2010 through May 6, 2010, exclusive of holidays, between the hours of 10:00 A.M. and 4:00 P.M. Please contract Al Lewis, Assistant Deputy ACCO at (212) 341-3462 to arrange a visitation a visitation.

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AGING

PUBLIC HEARINGS

CANCELLATION OF PUBLIC HEARING

NOTICE IS HEREBY GIVEN that a Contract Public Hearing will be held on Thursday, April 29, 2010, at the Department for the Aging, 2 Lafayette Street, 4th Floor Conference Room, Borough of Manhattan, commencing at 11:30 A.M. on the following:

IN THE MATTER of the six (6) proposed contracts between the Department for the Aging of the City of New York and the Contractors listed below, for the provision of various senior services, e.g., case assistance, information, referrals, etc). The contract terms shall each be from July 1, 2010 to June 30, 2011 with no renewal options. The contract amounts and the Community Districts in which the programs are located are identified below.

Doard	OI L	lect	ions
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32 Broadway, 7th floor, New York, NY 10004, on Tuesday, at 1:30 P.M. and at the call of the Commissioner

Environmental Control Board

Meets at 66 John Street, 10th floor, conference room, New York, NY 10038 at 9:15 A.M., once a month at the call of the Chairman.

Board of Health

Meets in Room 330, 125 Worth Street, Manhattan, New York 10013, at 10:00 A.M., at the call of the Chairman.

Health Insurance Board

Meets in Room 530, Municipal Building, Manhattan, New York 10007, at call of the Chairman.

Board of Higher Education

Meets at 535 East 80th Street, Manhattan, New York 10021, at 5:30 P.M., on fourth Monday in January, February, March, April, June, September, October, November and December. Annual meeting held on fourth Monday in May.

Citywide Administrative Services

Division Of Citywide Personnel Services will hold hearings as needed in Room 2203, 2 Washington Street, New York, N.Y. 10004

Commission on Human Rights

Meets on 10th floor in the Commission's Central Office, 40 Rector Street, New York, New York 10006, on the fourth Wednesday of each month, at 8:00 A.M.

In Rem Foreclosure Release Board

Meets in Spector Hall, 22 Reade Street, Main Floor, Manhattan, Monthly on Tuesdays, commencing 10:00 A.M., and other days, times and location as warranted.

Franchise And Concession Review Committee

Parole Commission

Meets at its office, 100 Centre Street, Manhattan, New York 10013, on Thursday, at 10:30 A.M.

Board of Revision of Awards

Meets in Room 603, Municipal Building, Manhattan, New York 10007, at the call of the Chairman.

Board of Standards and Appeals

Meets at 40 Rector Street, 6th Floor, Hearing Room "E" on Tuesdays at 10:00 A.M. Review Sessions begin at 9:30 A.M. and are customarily held on Mondays preceding a Tuesday public hearing in the BSA conference room on the 9th Floor of 40 Rector Street. For changes in the schedule, or additonal information, please call the Application Desk at (212) 513-4670 or consult the bulletin board at the Board's Offices, at 40 Rector Street, 9th Floor.

Tax Commission Meets in Room 936, Municipal Building, Manhattan, New York 10007, each month at the call of the President.

Contractor/Address

Neighborhood Self-Help By Older Persons Project, Inc. 953 Southern Blvd., Bx., NY 10459

 MIN#
 125
 11
 VRNA
 11G
 Amount
 \$434,159

 Boro/CD
 Bx, CDs
 1-3, 5-8, 11
 Mn, CD
 12

- 2. Bronx Jewish Community Council, Inc. 2930 Wallace Ave., Bx., NY 10467
 - **PIN#** 125 11 VRNA 12F Amount \$254,717 Boro/CD Bx, CDs 7-9 & 11
- 3. Jewish Association for Services for the Aged 132 W 31st St. - 10th Fl., NY, NY 10001
 - PIN# 125 11 VRNA 129 **Amount** \$139,042 Boro/CD Bx, CDs 1-12
- 4. The Spanish Speaking Elderly Council RAICES, Inc. 460 Atlantic Ave., Bklyn., NY 11217
 - PIN# 125 11 VRNA 255 Amount \$282,997 Boro/CD Bk, CD 2
- 5. One Stop Senior Services 747 Amsterdam Ave, 3rd Fl., NY, NY 10025
 - Amount \$341,613 **PIN#** 125 11 VRNA 333 Boro/CD Mn, CDs 7 & 9

Community Agency for Senior Citizens, Inc. 56 Bay St., S.I., NY 10301 6.

PIN# 125 11 VRNA 505	<u>Amount</u> \$618,813
<u>Boro/CD</u> SI, CDs 1-3	

Negotiated Acquisition pursuant to Section 3-04 of the PPB Rules. The proposed contracts are being funded through a

Anyone who wishes to speak at this Public Hearing should request to do so in writing. The written request must be received by the Agency within 5 business days after publication of this notice. Written request to speak should be sent to Betty Lee, ACCO at the Dept for the Aging (DFTA), 2 Lafayette St, 4th Fl., NY, NY 10007. If DFTA receives no written requests to speak within the prescribed time, DFTA reserves the right not to conduct the Public Hearing.

A draft copy of each of the proposed contract is available for public inspection at the Office of the Department for the Aging, Contract Procurement and Support Services, 2 Lafayette Street, 4th floor, New York, New York 10007, on business days, from April 16, 2010 to April 29, 2010, excluding Holidays, from 10:00 A.M. to 4:00 P.M.

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CANCELLATION OF PUBLIC HEARING

NOTICE IS HEREBY GIVEN that a Contract Public Hearing will be held on Thursday, April 29, 2010, at the Department for the Aging, 2 Lafayette Street, 4th Floor Conference Room, Borough of Manhattan, commencing at 11:00 A.M. on the following:

IN THE MATTER of six (6) proposed contracts between the Department for the Aging of the City of New York and the Contractors listed below to provide transportation services to the elderly. The contract terms shall each be from July 1, 2010 to June 30, 2011 with no renewal options. The contract amounts and the Community Districts in which the programs are located are identified below.

Contractor/Address

1.	Riverdale Senior Services, Inc. 2600 Netherland Ave., Bronx, NY 1	.0463
	<u>PIN#</u> 125 11 TRNA 143 <u>Boro/CD</u> Bx, CDs 7 & 8	<u>Amount</u> \$105,213
2.	Recreation Rooms and Settlement, 717 E 105th St., Bklyn., NY 11236	Inc.
	<u>PIN#</u> 125 11 TRNA 208 <u>Boro/CD</u> Bk, CD 18	<u>Amount</u> \$186,991
3.	Heights and Hill Community Coun- 57 Willoughby St. – 4th Floor, Bkly	
	<u>PIN#</u> 125 11 TRNA 219 <u>Boro/CD</u> Bk, CDs 2 & 6	<u>Amount</u> \$262,130
4.	Jewish Community Council of Grea 3001 W 37th St., Bklyn., NY 11224	
	<u>PIN#</u> 125 11 TRNA 246 <u>Boro/CD</u> Bk, CDs 10-15	<u>Amount</u> \$162,111
5.	ARC XVI Fort Washington, Inc. 4111 Broadway, NY, NY 10033	
	<u>PIN#</u> 125 11 TRNA 309 <u>Boro/CD</u> Mn, CDs 9-12	<u>Amount</u> \$288,180
6.	Allen AME Neighborhood Preserva 114-02 Guy R Brewer Blvd., Jamaie	
	<u>PIN#</u> 125 11 TRNA 467 <u>Boro/CD</u> Qn, CDs 12 & 13	<u>Amount</u> \$106,348

The proposed contracts are being funded through a Negotiated Acquisition pursuant to Section 3-04 of the PPB

Anyone who wishes to speak at this Public Hearing should request to do so in writing. The written request must be received by the Agency within 5 business days after publication of this notice. Written request to speak should be sent to Betty Lee, ACCO at the Dept for the Aging (DFTA), 2 Lafayette St, 4th FI., NY, NY 10007. If DFTA receives no written requests to speak within the prescribed time, DFTA reserves the right not to conduct the Public Hearing.

A draft copy of each of the proposed contract is available for public inspection at the Office of the Department for the Aging, Contract Procurement and Support Services, 2 Lafayette Street, 4th floor, New York, New York 10007, on business days, from April 16, 2010 to April 29, 2010, excluding Holidays, from 10:00 A.M. to 4:00 P.M. 🖝 a26 LAND DISPOSITION **COMMUNITY DISTRICT 7** 100204 PPK

In the matter of an application submitted by the NYC Department of Small Business Services (SBS), pursuant to Section 197-c of the New York City charter, for disposition to the New York City Economic Development Corporation of one city-owned property in the South Brooklyn Marine Terminal (SBMT).

Note: To request a sign language interpreter, or to request TTD services, call Mr. Kevin Parris at (718) 802-3856 at least five business days before the day of the hearing.

a21-26

2.

4.

CITY PLANNING COMMISSION

PUBLIC HEARINGS

NOTICE IS HEREBY GIVEN THAT RESOLUTIONS Have been adopted by the City Planning Commission scheduling public hearings on the following matters to be held at Spector Hall, 22 Reade Street New York, New York, on Wednesday, April 28, 2010, commencing at 10:00 A.M.

BOROUGH OF THE BRONX No. 1 WEST 169TH STREET

C 050001 MMX **CD** 4 IN THE MATTER OF an application submitted by Roc-Sedgwick, LLC, and the Trust under the Will of Robert S. Olnick, pursuant to Sections 197-c and 199 of the New York City Charter, and Section 5-430 et seq. of the New York City Administrative Code, for an amendment to the City Map involving:

the elimination, discontinuance and closing of West 169th Street between Dr. Martin Luther King Jr. Boulevard and Major Deegan Boulevard,

including authorization for any acquisition or disposition of real property related thereto, in accordance with Map No. 13106, dated April 25, 2007, and signed by the Borough President.

No. 2 EAST FORDHAM ROAD REZONING C 090143 ZMX

CD 6 IN THE MATTER OF an application submitted by 625 Fordham, LLC pursuant to Sections 197-c and 201 of the New York City Charter for an amendment of the Zoning Map, Section No. 3c:

- 1. changing from a C8-1 District to an R6 District property bounded by Hughes Avenue, a line 100 feet northeasterly of East Fordham Road, Belmont Avenue and East Fordham Road;
 - establishing within an existing and proposed R6 District a C2-4 District bounded by Hughes Avenue, a line perpendicular to the northwesterly street line of Belmont Avenue distant 100 feet northeasterly (as measured along the street line) from the point of intersection of the northeasterly street line of East Fordham Road and the northwesterly street line of Belmont Avenue, Belmont Avenue and East Fordham Road

as shown in a diagram (for illustrative purposes only) dated January 4, 2010, and subject to the conditions of CEQR Declaration E-244.

BOROUGH OF BROOKLYN Nos. 3 & 4 **PROVIDENCE HOUSE II**

No. 3

C 100155 HAK CD 3 IN THE MATTER OF an application submitted by the Department of Housing Preservation and Development (HPD):

- pursuant to Article 16 of the General Municipal Law of New York State for:
 - the designation of property located at 277, a)

Commission and may be seen in Room 3N, 22 Reade Street, New York, N.Y. 10007.

> Nos. 5, 6, 7, 8 & 9 THE NEW DOMINO No. 5

C 100185 ZMK

CD 1 IN THE MATTER OF an application submitted by The Refinery LLC pursuant to Sections 197-c and 201 of the New York City Charter for an amendment of the Zoning Map, Section Nos. 12c and 12d:

- changing from an M3-1 District to an R6 District 1. property bounded by South 3rd Street, a line 100 feet northwesterly of Wythe Avenue, South 4th Street and Kent Avenue;
 - changing from an M3-1 District to an R8 District property bounded by the northwesterly centerline prolongation of South 1st Street, Kent Avenue, the northwesterly centerline prolongation of South 2nd Street, a line 235 feet northwesterly of Kent Avenue, the northwesterly centerline prolongation of South 3rd Street, Kent Avenue, South 5th Street and its northwesterly centerline prolongation, and the U.S. Pierhead Line;
- 3. changing from an M3-1 District to a C6-2 District property bound by:
 - Grand Street and its northwesterly a. centerline prolongation, Kent Avenue, the northwesterly centerline prolongation of South 1st Street, and the U.S. Pierhead Line: and
 - b. the northwesterly centerline prolongation of South 2nd Street, Kent Avenue, the northwesterly centerline prolongation of South 3rd Street, and a line 235 feet northwesterly of Kent Avenue;
 - establishing within a proposed R6 District a $\mathrm{C2-4}$ District bounded by South 3rd Street, a line 100 feet northwesterly of Wythe Avenue, South 4th Street and Kent Avenue; and
- establishing within a proposed R8 District a C2-4 5. District bounded by the northwesterly centerline prolongation of South 1st Street, Kent Avenue, the northwesterly centerline prolongation of South 2nd Street, a line 235 feet
- northwesterly of Kent Avenue, the northwesterly 6. centerline prolongation of South 3rd Street, Kent Avenue, South 5th Street and its northwesterly centerline prolongation, and the U.S. Pierhead Line;

Borough of Brooklyn, Community District 1, as shown on a diagram (for illustrative purposes only) dated January 4, 2010.

No. 6

N 100186 ZRK

CD 1 IN THE MATTER OF an application submitted by Refinery LLC, Inc. pursuant to Section 201 of the New York City Charter, for an amendment of the Zoning Resolution of the City of New York, concerning Section 23-953 (Special floor area compensation provisions in specified areas), Section 62-35 (Special Bulk Regulations in Certain Areas Within Community District 1, Brooklyn), Section 62-352 (Inclusionary Housing), Section 52-83

(Non-Conforming Advertising Signs), and Appendix ${\bf F}$ (Inclusionary Housing Designated Areas) relating to the inclusionary housing program and advertising signs on landmark buildings in the Borough of Brooklyn, Community District 1

Matter in <u>underline</u> is new, to be added; Matter in strikeout is old, to be deleted; Matter within # # is defined in Section 12-10; ** indicates where unchanged text appears in the Zoning Resolution

23-953 Special floor area compensation provisions in specified areas * * *

BANKING COMMISSION

MEETING

PLEASE TAKE NOTICE THAT THERE WILL BE A

Working Group Meeting of the Banking Commission on Wednesday, April 28, 2010 at 9:30 A.M. in the Executive Conference Room at 66 John Street, 12th Floor, Manhattan

a21-27

BROOKLYN BOROUGH PRESIDENT

PUBLIC HEARINGS

UNIFORM LAND USE REVIEW PROCEDURE

NOTICE IS HEREBY GIVEN THAT, pursuant to Sections 82 and 197-C of the New York City Charter, the Brooklyn Borough President will hold a public hearing on the following matters in the Borough President's Conference Room Brooklyn Borough Hall, 209 Joralemon Street, Brooklyn, New York 11201, commencing at 5:00 P.M. on Monday, April 26, 2010.

CALENDAR ITEM 1 INDUSTRY CITY ASSOCIATES PARKING AT SBMT 39TH STREET

- 275 and 273 Kosciusko Street (Block 1781, Lots 60-62) as an Urban Development Action Area; and
- an Urban Development Action Area b) Project for such area; and
- 2) pursuant to Section 197-c of the New York City Charter for the disposition of such property to a developer to be selected by HPD;

to facilitate development of a six-story building, tentatively known as Providence House II, with approximately 45 units, to be developed under the Department of Housing Preservation and Development's Supportive Housing Loan Program.

No. 4

CD 3

2.

1)

C 100156 ZSK

IN THE MATTER OF an application submitted by the Department of Housing Preservation and Development pursuant to Sections 197-c and 201 of the New York City Charter for the grant of a special permit pursuant to Section 74-902 of the Zoning Resolution to permit the allowable community facility floor area ratio of Section 24-11 (Maximum Floor Area Ratio) to apply to a proposed 6-story community facility with sleeping accommodations, on property located at 273-277 Kosciusko Street (Block 1781, Lots 60, 61, & 62), in an R6 District.

Plans for this proposal are on file with the City Planning

- (b) Special provisions apply to #compensated zoning lots#:
 - Within R6, R7-3, and R8 Districts and (1)equivalent #Commercial Districts on #waterfront blocks# in #Inclusionary Housing designated areas# Waterfront Access Plan BK 1 and R7 3 Districts within Community district 1, Borough of Brooklyn, as set forth in Section 62-352.

* * *

62-35

Special Bulk Regulations in Certain Areas Within **Community District 1, Brooklyn**

On #waterfront blocks# in #Inclusionary Housing designated areas#R7 3 Districts in Community District 1, Borough of Brooklyn, and within Waterfront Access Plan BK-1, the special #bulk# regulations of this Chapter are further modified as set forth in this Section, inclusive.

* * *

62-352

Inclusionary Housing

The provisions of Section 23-90 (INCLUSIONARY HOUSING) shall apply in R7-3 Districts #Inclusionary Housing designated areas# on #waterfront blocks# in Community District 1, Borough of Brooklyn, and in R6 **R8** District within Waterfront Access Plan BK-1, as modified in this Section.

APPENDIX F

INCLUSIONARY HOUSING DESIGNATED AREAS The boundaries of #Inclusionary Housing designated areas# are shown on the maps listed in this Appendix F. The #Residence Districts# listed for such areas shall include #Commercial

Districts# where #residential buildings# or the #residential# portion of #mixed buildings# are governed by #bulk# regulations of such #Residence Districts#.

Brooklyn, Community District 1

In Waterfront Access Plan BK-1, as set forth in Section 62-352, and in the R6, R6A, R6B, R7A, and R7-3 and R8 Districts within the areas shown on the following Maps 1, 2 and 3:

Map



EXISTING Portion of Community District 1, Brooklyn

2

<u>Map</u> (x/xx/xx)



structurally altered, reconstructed or replaced in the same location and position, provided that such structural alteration, reconstruction or replacement does not result in:

- the creation of a new #non-conformity# or an increase in the degree of #non-conformity# of such #sign#;
- (b) an increase in the #surface area# of such #sign#; or
- (c) an increase in the degree of illumination of such #sign#.

However, in Community District 1 in the Borough of Brooklyn, a #non-conforming advertising sign# may be structurally altered, reconstructed or replaced in a different location, and may create a new #non-conformity# or #noncompliance#, or an increase in the degree of #nonconformity# or non-#compliance#, provided such #sign# is reconstructed pursuant to a Certificate of Appropriateness from the Landmarks Preservation Commission, is located on a landmark #building# that is part of a #general large scale development#, and there is no increase in the #surface area# or degree of illumination of such #sign#. Furthermore, the discontinuance provisions of Section 52-61 shall not apply to such #sign# prior to the issuance of a temporary certificate of occupancy for any #use# within such #building#.

No #sign# that exceeds or is otherwise in violation of any illumination standard established by rule of the Department of Buildings shall be #non-conforming# as to such illumination standard one year after such rule becomes effective.

To the extent that such structural alteration, reconstruction or replacement of #non-conforming advertising signs# is permitted under the provisions of this Section, the provisions of the following Sections are modified:

Section 52-22 (Structural Alterations)

Sections 52-51 to 52-55, inclusive, relating to Damage or Destruction.

* *

CD 1

C 100187 ZSK

IN THE MATTER OF an application submitted by The Refinery LLC pursuant to Sections 197-c and 201 of the New York City Charter for the grant of a special permit pursuant to the following sections of the Zoning Resolution:

No. 7

- 1. <u>Section 74-743(a)(1)</u> to allow the distribution of floor area within the general large scale development without regard for zoning lot lines; and
- 2. <u>Section 74-743(a)(2)</u> to modify the requirements of Section 23-532 (Required rear yard equivalents), 23-711 (Standard minimum distance between buildings), 23-852 (Inner court recesses), 23-863 (Minimum distance between legally required windows and any wall in an inner court), 62-332 (Rear yards and waterfront yards) and 62-341 (Developments on land and platforms),

to facilitate a mixed use development on property bounded by Grand Street and its northwesterly prolongation, Kent Avenue, South 3rd Street, a line 100 feet westerly of Wythe Avenue, South 4th Street, Kent Avenue, South 5th Street and its northwesterly prolongation, and the U.S. Pierhead Line (Block 2414, Lot 1 and Block 2428, Lot 1), in R6/C2-4*, R8/C2-4* and C6-2* Districts, within a General Large-Scale Development.

*Note: The site is proposed to be rezoned from an M3-1 District to R6/C2-4, R8/C2-4 and C6-2 Districts under a related application (C 100185 ZMK).

Plans for this proposal are on file with the City Planning Commission and may be seen in Room 3N, 22 Reade Street, New York, N.Y. 10007.

No. 8 C 100188 ZSK

IN THE MATTER OF an application submitted by The Refinery LLC pursuant to Sections 197-c and 201 of the New York City Charter for the grant of a special permit pursuant to Section 74-744(b) of the Zoning Resolution to allow residential and non-residential uses to be arranged within a building without regard for the regulations set forth in Section 32-42 (Location within Buildings), in connection with a proposed mixed use development on property bounded by Grand Street and its northwesterly prolongation, Kent Avenue, South 3rd Street, a line 100 feet westerly of Wythe Avenue, South 4th Street, Kent Avenue, South 5th Street and its northwesterly prolongation, and the U.S. Pierhead Line (Block 2414, Lot 1 and Block 2428, Lot 1), in R6/C2-4*, R8/C2-4* and C6-2* Districts, within a General Large-Scale Development, Borough of Brooklyn, Community District 1. proposed mixed use development on property bounded by Grand Street and its northwesterly prolongation, Kent Avenue, South 3rd Street, a line 100 feet westerly of Wythe Avenue, South 4th Street, Kent Avenue, South 5th Street and its northwesterly prolongation, and the U.S. Pierhead Line (Block 2414, Lot 1 and Block 2428, Lot 1), in R6/C2-4*, R8/C2-4* and C6-2* Districts, within a General Large-Scale Development, Borough of Brooklyn, Community District 1..

*Note: The site is proposed to be rezoned from an M3-1 District to R6/C2-4, R8/C2-4 and C6-2 Districts under a related application (C 100185 ZMK).

Plans for this proposal are on file with the City Planning Commission and may be seen in Room 3N, 22 Reade Street, New York, N.Y. 10007.

NOTICE

On Wednesday, April 28, 2010, at 10:00 A.M., in Spector Hall, at the Department of City Planning, 22 Reade Street, in Lower Manhattan, a public hearing is being held by the City Planning Commission in conjunction with the above ULURP hearing to receive comments related to a Draft Environmental Impact Statement (DEIS) concerning amendments to the Zoning Map and text of the Zoning Resolution, as well as various special permits and related authorization and certifications, to facilitate the construction or adaptive reuse of six buildings on an 11-acre site located at 264-350 and 317-329 Kent Avenue (Block 2414, Lot 1, and Block 2428, Lot 1), within a M3-1 zoning district in the Williamsburg neighborhood of Brooklyn Community District 1:

This hearing is being held pursuant to the State Environmental Quality Review Act (SEQRA) and City Environmental Quality Review (CEQR), CEQR No. 07DCP094K.

BOROUGH OF MANHATTAN

No. 10 HUDSON YARDS GARMENT CENTER TEXT CD 4 N 100217 ZRM

IN THE MATTER OF an application submitted by the Department of City Planning, pursuant to Section 201 of the New York City Charter for an amendment of the Zoning Resolution of the City of New York relating to Article IX, Chapter 3 (Special Hudson Yards District) and Article XII, Chapter 1 (Special Garment Center District), Borough of Manhattan, Community District 4.

Matter in <u>underline</u> is new, to be added; Matter in strikeout is to be deleted; Matter with # # is defined in Section 12-10; * * * indicates where unchanged text appears in the Zoning Resolution Article IX - Special Purpose Districts Chapter 3 Special Hudson Yards District

93-50

SPECIAL HEIGHT AND SETBACK REGULATIONS In Subdistricts A, B and C, and Subareas D1, D2 and D3 of the Hell's Kitchen Subdistrict D, and Subdistrict E, the height and setback regulations set forth in paragraphs (a) through (d) of Section 93-42 (Height and Setback in Subdistricts A, B, C, D, E and F) shall apply, except that such regulations are modified in certain locations as set forth in this Section. Such modifications include the establishment of #street wall# location regulations; and minimum and maximum base heights, as illustrated on Map 3 of Appendix A (Mandatory Street Wall Requirements). Such modifications also include depths of required setbacks, maximum length of building walls for towers, and tower #lot coverage#. Special provisions for recesses and sidewalk widenings are as follows:

(a) Recesses

Where #street walls# are required to be located on #street lines# or sidewalk widening lines, ground floor recesses up to three feet deep shall be permitted for access to building entrances, and deeper recesses shall be permitted only where necessary to comply with the pedestrian circulation space provisions of Section 93-63. Above a height of 60 feet for #buildings# fronting upon 34th Street in Subdistrict C or above a height of 50 feet for #buildings# fronting upon Tenth Avenue i Subdistrict C and Subdistrict D, and up to any specified minimum base height, recesses are permitted provided that the aggregate length of such recesses does not exceed 30 percent of the length of the required #street wall# at any level, and the depth of such recesses does not exceed five feet. No limitations on recesses shall apply above any specified minimum base height or to any portion of a #zoning lot# where #street walls# are not required.

PROPOSED

Portion of Community District 1, Brooklyn * * *

ARTICLE V

Non-Conforming Uses and Non-Complying Buildings ***

52-83

Non-Conforming Advertising Signs

In all #Manufacturing Districts#, or in C1, C2, C4, C5-4, C6, C7 or C8 Districts, except as otherwise provided in Sections 32-66 (Additional Regulations for Signs Near Certain Parks and Designated Arterial Highways) or 42-55, any #non-conforming advertising sign# except a #flashing sign# may be

*Note: The site is proposed to be rezoned from an M3-1 District to R6/C2-4, R8/C2-4 and C6-2 Districts under a related application (C 100185 ZMK).

Plans for this proposal are on file with the City Planning Commission and may be seen in Room 3N, 22 Reade Street, New York, N.Y. 10007.

No. 9

CD 1

CD 1

IN THE MATTER OF an application submitted by The Refinery LLC pursuant to Sections 197-c and 201 of the New York City Charter for the grant of a special permit pursuant to Section 74-53 of the Zoning Resolution to modify the requirements of Section 36-12 (Maximum Size of Accessory Group Parking Facilities) to allow a group parking facility accessory to uses in a general large scale development with a maximum capacity of 782 spaces, in connection with a Where #street walls# are required to extend along the entire #street# frontage of a #zoning lot#, no recesses shall be permitted within 20 feet of an adjacent #building#, or within 30 feet of the intersection of two #street lines#, except where corner articulation rules apply.

* * *

93-53

C 100189 ZSK

Special Height and Setback Regulations in the $34^{\mbox{th}}$ Street Corridor Subdistrict C

(a) 34th Street

For #zoning lots# with frontage on 34th Street, the #street wall# of any #development# or #enlargement# shall be located on and extend along the entire West 34th Street #street line#, except that to allow for corner articulation, the #street

wall# may be located anywhere within an area bounded by intersecting #street lines# and lines 15 feet from and parallel to such #street lines#. Such #street walls# shall rise without setback to a minimum base height of 120 feet and a maximum base height of 150 feet. For #corner lots#, these provisions shall also apply along any intersecting #street line# for a minimum distance of 50 feet and a maximum distance of 100 feet from its intersection with West 34th Street. Above a height of 150 feet, the setback provisions of paragraph (b) of Section 93-42 shall apply.

(b) Tenth Avenue

For #zoning lots# with frontage on Tenth Avenue, the provisions of paragraph (a) of Section 93-541 shall apply.

Midblocks between Eighth Avenue and Ninth Avenue <u>(c)</u> For #zoning lots# with frontage on West 33rd Street or West 35th Street beyond 100 feet of Eighth Avenue and Ninth Avenue, the #street wall# of any #development# or #enlargement# shall be located on and extend along the entire West 33rd Street or $\underline{West\ 35th\ Street\ frontage\ of\ the\ \#zoning\ lot\#\ not}$ occupied by existing buildings to remain. Such #street wall# shall rise without setback to a minimum base height of 80 feet or the height of the #building#, whichever is less, and a maximum base height of 90 feet. However, if the height of an adjacent #street wall# fronting on the same #street line# is higher than 90 feet before setback, the #street wall# of the new or #enlarged building# may rise without setback to the height of such adjacent #street wall#, up to a maximum height of 120 feet. Above a height of 90 feet or the height of the adjacent #street wall# if higher than 90 feet, the setback provisions of paragraph (b) of Section 93-42 shall apply.

93 - 55

(a)

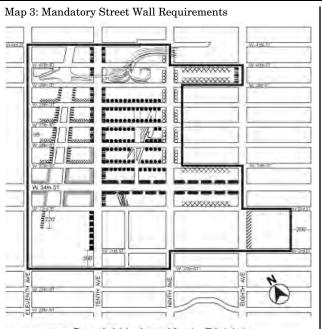
(b)

Special Height and Setback Regulations in the South of Port Authority Subdistrict E

Zoning lots with Eighth Avenue frontage In the South of Port Authority Subdistrict E, for any #development# or #enlargement# on a #zoning lot# fronting on Eighth Avenue, the #street wall# of such #development# or #enlargement# shall be located on the Eighth Avenue sidewalk widening line and extend along the entire #street# frontage of the #zoning lot#. Such #street wall# shall rise without setback to a minimum height of 90 feet or the height of the #building#, whichever is less, and ximum height of 120 feet. Above a height of 90 feet, no portion of the #development# or #enlargement# shall penetrate a #sky exposure plane# that begins at a height of 120 feet above the Eighth Avenue sidewalk widening line and #street lines# of West 39th Street and West 40th Str applicable, and rises over the #zoning lot# at a slope of four feet of vertical distance, for each foot of ntal distance, except as provided below:

For #zoning lots# with frontage on Eighth Avenue, the #street wall# of a #development# or #enlargement# shall be located on the Eighth Avenue sidewalk widening line and, where applicable, on the West 39th Street and West 40th Street #street lines#, and extend along the entire #street# frontage of the #zoning lot#. Such #street walls# shall rise without setback to a minimum height of 90 feet and a maximum height of 120 feet. Above a height of 120 feet, no portion of the #development# or #enlargement# shall penetrate a #sky exposure plane# that begins at a height of 120 feet above the Eighth Avenue sidewalk widening line and #street lines# of West 39th Street and West 40th Street, as applicable, and rises over the #zoning lot# at a slope of four feet of vertical distance, for each foot of horizontal distance, except as provided below:

any portion of the #building or other (a)(1)structure developed# or #enlarged# pursuant to the tower regulations of Sections 33-45 or 35-63, as applicable, may penetrate the #sky exposure plane#



Special Hudson Yards District

	Minimum Base Height	Maximum Base Height	Percentage of zoning lot street frontage that must be occupied by a street wall
	60'	85'	100%
	60'	85'	None
	60'	120'	50%
********	80'	90'	100%
.00010000000000	90'	120'	70%
******	60'	150'	70%
	90'	120'	100%
	90'	150'	100%
	90'	150'	70%
	90'	150'	35%
	120'	150'	100%

Article XII - Special Purpose Districts Chapter 1 Special Garment Center District

121-30

SPECIAL BULK REGULATIONS WITHIN PRESERVATION AREA P-2

121 - 32

Height of Street Walls and Maximum Building Height

* *

#street wall# of any #development# or #enlargement# shall be located on the #street line# and extend along the entire #street# frontage of the #zoning lot# not occupied by existing #buildings# to remain. On a #zoning lot# with frontage of at least 200 feet, up to 20 percent of the #aggregate width of the street wall#, for a maximum 50 feet, may be recessed to a maximum depth of 15 feet from the #street line#, provided the recessed area is located a minimum of 20 feet from an adjacent #building# and that a minimum of 60 percent of such area be planted with any mbination of grass, ground cover, shrubs, tree living plant material. Such #street wall# shall rise without setback to a maximum height of 90 feet or the height of the #building#. whichever is less. However. if the height of an adjacent #street wall# fronting on the same #street line# is higher than 90 feet before setback, the #street wall# of the w or #enlarged building# may rise without setback to the height of such adjacent #street wall#, up to a maximum height of 120 feet. Above a height of 90 feet or the height of the adjacent #street wall# if higher than 90 feet, no portion of the #development# or #enlargement# shall penetrate a #sky exposure plane# that begins at a height of 90 feet above the #street line# or the height of the adiacent #street wall# if higher than 90 feet and rises over the #zoning lot# at a slope of four feet of vertical distance for each foot of horizontal distance to a maximum height limit of 250 feet, ex provided below:

(a) any portion of the #building or other sta developed# or #enlarged# pursuant to the to distance to a maximum height limit of 250 feet, except as provided below:

- any portion of the #building or other (a) structure developed# or #enlarged# pursuant to the tower regulations of Sections 33-45 or 35-63, as applicable, may penetrate the #sky exposure plane#, provided no portion of such #building or other structure# exceeds the height limit of 250 feet; and
- <u>(b)</u> permitted obstructions, as listed in paragraph (a) of Section 93-41, may penetrate the #sky exposure plane# and the height limit of 250 feet. In addition, a dormer, as listed in paragraph (c) of Section 23-62, may penetrate the #sky exposure plane#.

On a #zoning lot# with frontage of at least 200 feet along at least one #street#, up to 20 percent of the #aggregate width of the street wall# facing such #street#, for a maximum width of 50 feet, may be recessed to a maximum depth of 15 feet from the #street line#, provided the recessed area is located a minimum of 20 feet from an adjacent #building# and that a minimum of 60 percent of such area be planted with any combination of grass, ground cover, shrubs, trees or other living plant material.

BOROUGH OF QUEENS No. 11 72-25 WOODHAVEN BOULEVARD

C 090356 ZSQ

IN THE MATTER OF an application submitted by Woodhaven Realty LLC, pursuant to Sections 197-c and 201 of the New York City Charter for the grant of a special permit pursuant to Section 74-922 of the Zoning Resolution to allow a large retail establishment (Use Group 6 and/or 10A uses) with no limitation on floor area, within an existing 1-story building on property located at 72-25 Woodhaven Boulevard (Block 3884, Lot 2), in an M1-1 District. Plans for this proposal are on file with the City Planning Commission and may be seen in Room 3N, 22 Reade Street, New York, N.Y. 10007.

BOROUGH OF MANHATTAN No. 12 UPPER EAST SIDE HISTORIC DISTRICT

CD 8 N 100282 HKM

IN THE MATTER OF a communication dated March 23, 2010, from the Executive Director of the Landmarks Preservation Commission regarding the landmark designation of the Upper East Side Historic District Extension, designated by the Landmarks Preservation Commission on March 23, 2010 (List No. 427, LP No. 2373). The district boundaries are:

Area I (Northern Section)

CD 6

Area I of the proposed Upper East Side Historic District Extension consists of the property bounded by a line beginning at the intersection of the southern curbline of East 75th Street and the eastern curbline of Lexington Avenue, extending northerly across the roadbed of East 75th Street and along the eastern curbline of Lexington Avenue to a point formed by its intersection with a line extending westerly from the northern property line of 1061-1065 Lexington Avenue, easterly along said property line and the northern property lines of 157 through 163-173 East 75th Street to the eastern property line of 163-173 East 75th Street, southerly along said property line and across the roadbed to the southern curbline of East 75th Street, westerly along said curbline to a point formed by its intersection with a line extending northerly from the eastern property line of 176 East 75th Street, southerly along said property line to the southern property line of 176 East 75th Street, westerly along said property line, the southern property line of 174 East 75th Street, and a portion of the southern property line of 172 East 75th Street to the eastern property line of 151 East 74th Street, southerly along said property line and across the roadbed to the southern curbline of East 74th Street, westerly along said curbline to a point formed by its intersection with a line extending northerly from the eastern property line of 144 East 74th Street (aka 1031 Lexington Avenue), southerly along said property line to the northern property line of 1019-1029 Lexington Avenue (aka 145-151 East 73rd Street), easterly along a portion of said property line to the eastern property line of 1019-1029 Lexington Avenue (aka 145-151 East 73rd Street), southerly along said property line to the northern property line of 153-157 East 73rd Street, easterly along a portion of said property line to the eastern property line of 153-157 East 73rd Street, southerly along said property line to the northern curbline of East 73rd Street, easterly along said curbline to a point formed by its intersection with a line extending northerly from the eastern property line of 1009-1017 Lexington Avenue (aka 150 East 73rd Street), southerly across the roadbed and along said property line to the northern property line of 153-155 East 72nd Street, easterly along a portion of said property line and along the northern property line of 157 East 72nd Street to the eastern property line of 157 East 72nd Street, southerly along said property line to the northern curbline of East 72nd Street, westerly along said curbline to a point formed by its intersection with a line extending northerly from the eastern property line of 164-172 East 72nd Street, southerly across the roadbed and along said property line to the southern property line of 164-172 East 72nd Street, westerly along said property line and a portion of the southern property line of 158-162 East 72nd Street, southerly along a portion of the eastern property line of 158-162 East 72nd Street, westerly along a portion of the southern property line of 158-162 East 72nd Street and along the southern property line of 993-999 Lexington Avenue (aka 150-156 East 72nd Street) to the eastern curbline of Lexington Avenue, northerly along said curbline and across the roadbed to the northern curbline of East 72nd Street, westerly across the roadbed and along the northern curbline of East 72nd Street to a point formed by

- (b)(2)permitted obstructions, as listed in paragraph (a) of Section 93-41, may penetrate the #sky exposure plane#. In addition, a dormer, as listed in paragraph (c) of Section 23-62, may penetrate the #sky exposure plane#.
- Zoning lots without Eighth Avenue frontage For #zoning lots# without frontage on Eighth Avenue, the #street wall# of a #development# or #enlargement# shall be located on the #street line# and extend along the entire #street# frontage of the #zoning lot# not occupied by existing #buildings# to remain. Such #street walls# shall rise without setback to a minimum base height of 80 feet or the height of the #building#, whichever is less, and a maximum base height of 90 feet. However, if the height of an adjacent #street wall# fronting on the same #street line# is higher than 90 feet before setback, the #street wall# of the new or #enlarged building# may rise without setback to the height of such adjacent #street wall#, up to a maximum height of 120 feet. Above a height of 90 feet or the height of the adjacent #street wall# if higher than 90 feet, the setback provisions of paragraph (b) of Section 93-42 shall apply.

* *

regulations of Sections 33-45 or 35 applicable, may penetrate the #sky exp plane#, provided no portion of such #building or other structure# exceeds the height limit of 250 feet: and

permitted obstructions, as listed in paragraph (a) of Section 93 41, may penetrate the #sky exp plane# and the height limit of 250 feet. In addition, a dormer, as listed in paragraph (e) of Section 23-62, may penetrate the #sky exposure plane#.

The #street wall# of any #development# or #enlargement# shall be located on the #street line# and extend along the entire #street# frontage of the #zoning lot# not occupied by existing #buildings# to remain. Such #street wall# shall rise without setback to a minimum base height of 80 feet or the height of the #building#, whichever is less, and a maximum base height of 90 feet. However, if the height of an adjacent #street wall# fronting on the same #street line# is higher than 90 feet before setback, the #street wall# of the new or #enlarged building# may rise without setback to the height of such adjacent #street wall#, up to a maximum height of 120 feet. Above a height of 90 feet or the height of the adjacent <u>#street wall# if higher than 90 feet, no portion of the</u> #development# or #enlargement# shall penetrate a #sky exposure plane# that begins at a height of 90 feet above the <u>#street line# or the height of the adjacent #street wall# if</u> higher than 90 feet and rises over the #zoning lot# at a slope of four feet of vertical distance for each foot of horizontal

MONDAY, APRIL 26, 2010

its intersection with a line extending southerly from the western property line of 113-115 East 72nd Street, northerly along said property line to the northern property line of 113-115 East 72nd Street, easterly along said property line, the northern property line of 117-123 East 72nd Street, and a portion of the northern property line of 1004-1010 Lexington Avenue (aka 125-139 East 72nd Street) to the western property line of 1012 Lexington Avenue, northerly along said property line, the western property lines of 1014 through 1020 Lexington Avenue, the western property line of 1022 Lexington Avenue (aka 138-140 East 72nd Street), and across the roadbed to the northern curbline of East 73rd Street, easterly along said curbline to the western curbline of Lexington Avenue, northerly along said curbline to a point formed by its intersection with a line extending easterly from the southern property line of 1032-1034 Lexington Avenue, westerly along said property line to the western property line of 1032-1034 Lexington Avenue, northerly along said property line to the northern property line of 1032-1034 Lexington Avenue, easterly along a portion of said property line to the western property line of 142 East 74th Street (aka 1034A Lexington Avenue), northerly along said property line to the southern curbline of East 74th Street, westerly along said curbline to a point formed by its intersection with a line extending southerly from the western property line of 1036-1038 Lexington Avenue (aka 135-143 East 74th Street), northerly across the roadbed, along said property line, and along a portion of the western property line of 1040-1054 Lexington Avenue (aka 126-130 East 75th Street) to the southern property line of 1040-1054 Lexington Avenue (aka 126-130 East 75th Street), westerly along a portion of said property line to the western property line of 1040-1045 Lexington Avenue (aka 126-130 East 75th Street), northerly along said property line to the southern curbline of East 75th Street, easterly along said curbline and across the roadbed to the point of the beginning.

Area II (Southern Section)

Area II of the proposed Upper East Side Historic District Extension consists of the property bounded by a line beginning at the intersection of the northern curbline of East 63rd Street and the western curbline of Lexington Avenue, extending westerly along the northern curbline of East 63rd Street to a point formed by its intersection with a line extending southerly from the western property line of 125 East 63rd Street, northerly along said property line to the northern property line of 125 East 63rd Street, easterly along said property line to the western property line of 826-842 Lexington Avenue (aka 136 East 64th Street), northerly along a portion of said property line to the southern curbline of East 64th Street, westerly along said curbline to a point formed by its intersection with a line extending southerly from the western property line of 844-854 Lexington Avenue (aka 133-135 East 64th Street), northerly across the roadbed and along said property line to the northern property line of 844-854 Lexington Avenue (aka 133-135 East 64th Street), easterly along a portion of said property line to the western property line 856 Lexington Avenue, northerly along said property line, the western property lines of 858 through 864 Lexington Avenue, and the western property line of 866 Lexington Avenue (aka 130 1/2 East 65th Street), across the roadbed to the northern curbline of East 65th Street, easterly along said curbline, across the roadbed, and along said curbline to the point of its intersection with a line extending northerly from the eastern property line of 144-146 East 65th Street, southerly across the roadbed and along said property line to the southern property line of 144-146 East 65th Street, westerly along said property line and the southern property lines of 142 through 132 East 65th Street to the eastern property line of 851 Lexington Avenue, southerly along said property line, the eastern property lines of 843 through 849 Lexington Avenue, and the eastern property line of 841 Lexington Avenue (aka 155-157 East 64th Street) to the northern curbline of East 64th Street, westerly along said curbline and across the roadbed to its intersection with the western curbline of Lexington Avenue, southerly across the roadbed and along said curbline to the point of the beginning, Community District 8, Borough of Manhattan.

YVETTE V. GRUEL, Calendar Officer City Planning Commission 22 Reade Street, Room 2E New York, New York 10007 Telephone (212) 720-3370

#C 080109MMX

IN THE MATTER OF an application submitted by the Department of Parks & Recreation, pursuant to Sections 197c and 199 of the New York City Charter for an amendment to the City Map involving: the elimination, discontinuance and closing of a portion of Shakespeare Avenue between West 172nd Street and the Cross Bronx Expressway. Including authorization for any acquisition or disposition of real property related thereto.

a23-27

EMPLOYEES' RETIREMENT SYSTEM INVESTMENT MEETING

Please be advised that the next Investment Meeting of the Board of Trustees of the New York City Employees' Retirement System has been scheduled for Tuesday, April 27, 2010 at 9:30 A.M. to be held at the New York City Employees' Retirement System, 335 Adams Street, 22nd Floor Boardroom, Brooklyn, NY 11201-3751.

a20-26

HOUSING AUTHORITY

MEETING

SPECIAL NOTICE

Please be advised that the New York City Housing Authority's Board Meeting scheduled for Wednesday, April 28, 2010 has been rescheduled to Thursday, April 29, 2010 at 10:00 A.M.

🖝 a26-29

INDUSTRIAL DEVELOPMENT AGENCY

PUBLIC HEARINGS

The New York City Industrial Development Agency (the 'Agency") is empowered under the New York State Industrial Development Agency Act (constituting Title 1 of Article 18-A of the General Municipal Law), and Chapter 1082 of the 1974 Laws of New York, as amended, to issue nonrecourse revenue bonds to provide financing for qualified projects, and to enter into industrial and small industry incentive program transactions and other straight-lease transactions for the benefit of qualified projects, and thereby advance the job opportunities, general prosperity and economic welfare of the people of the State of New York (the "State") and to improve their prosperity and standard of living. The Agency has been requested (i) to make available the proceeds of its bonds to be issued in the approximate aggregate dollar amounts, to be used by the persons, for the purposes, and at the addresses identified below, and (ii) to participate in industrial and small industry incentive program straight-lease transactions and other straight-lease transactions for the purposes and at the addresses also identified below. As used herein, "bonds" are bonds, the interest on which may be exempt from local and/or State and/or Federal income taxes; and the "City' shall mean The City of New York. As used herein with reference to bond amounts, "approximately" shall be deemed to mean up to such stated bond amount or a greater principal amount not to exceed 10 % of such stated bond amount.

An amendment adding the following locations to an existing Agency Project for the benefit of Thomson Reuters (formerly known as Reuters America Inc. and Reuters America Holdings Inc.), a diversified business information company, and its eligible affiliates in connection with the renovation of office space and for the acquisition and/or leasing and installation of machinery, equipment, furniture, fixtures and other tangible personal property:

- floors 4 11, 15, 16, 21 and 22 comprising approximately 435,000 square feet in a facility located at 195 Broadway, New York, New York 10007;
- floor 7 comprising approximately 25,000 square feet in a facility located at 530 Fifth Avenue, New York, New York 10036;
- the concourse level comprising approximately 27,000 square feet in a facility located at 165 Broadway, New York, New York;
- floor 7 comprising approximately 13,000 square feet in a facility located at 45 Broadway, New York, New York 10007:
- floor 5 comprising approximately 15,000 square feet in a

North, Long Island City, Queens, NY 11101. The financial assistance proposed to be conferred by the Agency at the above location will consist of exemption from City and State sales and use taxes.

Approximately \$5,000,000 tax-exempt manufacturing facilities bond transaction or Straight-Lease transaction (Industrial Incentive Program) on behalf of a to-be-formed real estate holding company, for the benefit of Boundary Fence & Railing Systems, Inc., a fence and railing manufacturer and distributor, in connection with the acquisition, renovation, construction, equipping and/or furnishing of an approximately 25,000 square foot facility located on an approximately 47,500 square foot parcel of land located at 87-35 131st Street, Richmond Hill, Queens, New York 11418. The financial assistance proposed to be conferred by the Agency will consist of such tax-exempt bond financing, payments in lieu of City real property taxes, exemption from City and State mortgage recording taxes and exemption from City and State sales and use taxes.

Straight lease (Industrial Incentive Program) transaction for the benefit of House of Spices Realty LLC, or its assignee, on behalf of House of Spices (India), Inc, an importer, producer and distributor of food items, in connection with the acquisition, renovation, equipping and/or furnishing of: (I) an approximately 53,000 square foot facility located on an approximately 90,000 square foot parcel of land located at 57-09 49th Street, Queens, New York 11378; and (II) an approximately 25,000 square foot facility on an approximately 27,000 sq. ft. parcel of land located at 57-07 49th Street, Queens, New York 11378. The financial assistance proposed to be conferred by the Agency will consist of payments in lieu of City real property taxes, exemption from City and State mortgage recording taxes and exemption from City and State sales and use taxes.

Pursuant to Section 859a of the General Municipal Law of the State of New York and Internal Revenue Code Section 147(f), the Agency will hold a hearing on the proposed financings and transactions set forth above at the office of New York City Economic Development Corporation ("NYCEDC"), 110 William Street, 4th Floor, New York, New York commencing at 10:00 A.M. on Thursday, May 6, 2010. Interested members of the public are invited to attend. The Agency will present information at such hearing on the proposed financings and transactions set forth above. Pursuant to subdivision 3 of the above-referenced Section 859a, the Agency will, in addition, provide an opportunity for the public to review at such hearing the project application and the cost-benefit analysis for each of the proposed financings and transactions. For those members of the public desiring to review project applications and cost benefit analyses before the date of the hearing, copies of these materials will be made available, starting on or about noon on the Friday preceding the hearing. Persons desiring to obtain copies of these materials may visit the website of New York City Economic Development Corporation at www.nycedc.com or may call (212) 312-3598. Persons desiring to make a brief statement regarding the proposed financings and transactions should give prior notice to the Agency at the address or phone number shown below. Written comments may be submitted to the Agency to the attention of Ms. Frances Tufano at the address shown below. Please be advised that certain of the aforementioned proposed financings and transactions may possibly be removed from the hearing agenda prior to the hearing date. Information regarding such removals will be available by contacting ftufano@nycedc.com on or about noon on the Friday preceding the hearing.

> New York City Industrial Development Agency Attn: Ms. Frances Tufano 110 William Street, 5th Floor New York, New York 10038 (212) 312-3598

🖝 a26

INFORMATION TECHNOLOGY AND TELECOMMUNICATIONS

PUBLIC HEARINGS

NOTICE OF A FRANCHISE AND CONCESSION REVIEW COMMITTEE ("FCRC") PUBLIC HEARING to be held on Monday, May 10, 2010 commencing at 2:30 P.M. at 22 Reade Street, Borough of Manhattan, in the matter of the assignment to NYC Payphones, LLC of a public pay telephone franchise currently held by Payco, LLC ("Payco"). The FCRC approved the franchise agreement between the City of New York ("the City") and the original franchisee, Metro Telecommunications of America, Inc. ("Metro"), on August 11, 1999. Subsequently, the FCRC approved the assignment of Metro's franchise to Payco on February 13, 2002. The franchise provides the non-exclusive right to install, operate and maintain public pay telephones on, over and under the inalienable property of the City.

COMMUNITY BOARDS

PUBLIC HEARINGS

PUBLIC NOTICE IS HEREBY GIVEN THAT the following matters have been scheduled for public hearing by Community Boards:

BOROUGH OF BROOKLYN

COMMUNITY BOARD NO. 12 - Monday, April 26, 2010 at 7:00 P.M., 59-10 13th Avenue, Brooklyn, NY

BSA# 617-8-BZ

770/780 McDonald Avenue The enlargement of an existing building used by a catering establishment which exceeded the permitted floor area ratio and encroached into the rear yard, subsequently the grant as amended and extended several times.

a23-26

a15-28

PUBLIC NOTICE IS HEREBY GIVEN THAT the following matters have been scheduled for public hearing by Community Boards:

BOROUGH OF THE BRONX

COMMUNITY BOARD NO. 04 - Tuesday, April 27, 2010 at 6:00 P.M., Bronx Lebanon Hospital, 1650 Grand Concourse, Bronx, NY

- facility located at 75 Park Place, New York, New York 10007;
- floor 4 comprising approximately 13,000 square feet in a facility located at 1500 Broadway, New York, New York 10036; and
- floor 34 comprising approximately 43,000 square feet in a facility located at One New York Plaza 10004.

The Project conferred financial assistance consisting of exemption from City and State sales and use taxes. No additional financial assistance is being provided.

Straight lease (Industrial Incentive Program) transaction for the benefit of a to-be-formed real estate holding company, on behalf of Micarole Enterprises Corp d/b/a Kingsland Food, a food distributor, in connection with the acquisition, renovation, equipping and/or furnishing of an approximately 110,000 square foot facility located on an approximately 140,000 square foot parcel of land located at 101 Varick Avenue, Brooklyn, New York 11237. The financial assistance proposed to be conferred by the Agency will consist of payments in lieu of City real property taxes, exemption from City and State mortgage recording taxes and exemption from City and State sales and use taxes.

Straight Lease (commercial growth) transaction for the benefit of JetBlue Airways Corporation, a passenger airline, and its affiliates, in connection with the renovation of office space and for the acquisition and/or leasing and installation of machinery, equipment, furniture, fixtures and other tangible personal property at approximately 210,000 rentable square feet on floors 6, 7 and 8 located at 27-01 Queens Plaza A copy of the existing franchise agreement may be viewed at the New York City Department of Information Technology and Telecommunications, 75 Park Place, 9th Floor, New York, New York 10007, commencing Thursday, April 15, 2010 through Monday, May 10, 2010, between the hours of 9:30 A.M. and 3:30 P.M., excluding Saturdays, Sundays and holidays. Hard copies of the franchise agreement may be obtained, by appointment, at a cost of \$.25 per page. All payments shall be made at the time of pickup by check or money order made payable to the New York City Department of Finance. The existing franchise agreement may also be obtained in PDF form at no cost, by email request. Interested parties should contact Roxanne Chambers at (212) 788-6610 or by email at RChambers@doitt.nyc.gov.

NOTE: Individuals requesting sign language interpreters at the public hearing should contact the Mayor's Office of Contract Services, Public Hearing Unit, 253 Broadway, 9th Floor, New York, New York 10007, (212) 788-7490, no later than SEVEN (7) BUSINESS DAYS PRIOR TO THE PUBLIC HEARING. TDD users should call Verizon relay service.

The Hearing may be cablecast on NYC TV.

LANDMARKS PRESERVATION COMMISSION

PUBLIC HEARINGS

Notice is hereby given that pursuant to the provisions of Title 25, chapter 3 of the Administrative Code of the City of New York (Sections 25-307, 25-308, 25,309, 25-313, 25-318, 25-320) (formerly Chapter 8-A, Sections 207-6.0, 207-7.0, 207-12.0, 207-17.0, and 207-19.0), on Tuesday, **May 04, 2010 at 9:30 A.M.** in the morning of that day, a public hearing will be held in the Conference Room at 1 Centre Street, 9th Floor, Borough of Manhattan with respect to the following properties and then followed by a public meeting. Any person requiring reasonable accommodation in order to participate in the hearing or attend the meeting should call or write the Landmarks Commission no later than five (5) business days before the hearing or meeting.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF QUEENS 09-1749 - Block 8017, lot 46-343 Knollwood Avenue - Douglaston Historic District An English Cottage style house designed by G.A. Mezger and built in 1929. Application is to replace the windows.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF QUEENS 10-6165 - Block 1475, lot 65-37-25 87th Street - Jackson Heights Historic District An Anglo-American Garden Home style house designed by C.F. McAvoy and built in 1924. Application is to legalize alterations to the areaway and installation of a security gate without Landmarks Preservation Commission permits.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF BRONX 09-0267 - Block 5824, lot 2490-4673 Delafield Avenue - Fieldston Historic District A Mediterranean Revival style freestanding house, designed by Dwight James Baum, built 1922. Application is to construct an outbuilding, a garden wall, and a deck.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF BROOKLYN 10-7358 - Block 267, lot 10-47 Sidney Place - Brooklyn Heights Historic District A Greek Revival style rowhouse built in 1846. Application is to replace windows.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF BROOKLYN 10-6446 - Block 149, lot 75-9 Dekalb Avenue - Dime Saving Bank- Individual and Interior Landmark

A neo-Classical style bank building with a designated banking hall, built in 1906-08 and enlarged and altered in 1931-32. Application is to install a barrier-free access lift in the designated interior.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF BROOKLYN 10-7130 - Block 1075, lot 45-567 1st Street - Park Slope Historic District A rowhouse built in 1902. Application is to alter the rear façade.

CERTIFICATE OF APPROPRIATENESS BOROUGH OF MANHATTAN 10-7183 - Block 72, lot 27-

85 South Street - South Street Seaport Historic District A Romanesque Revival style warehouse built in 1902 by G. Curtis Gillespie. Application is to install a sign.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF MANHATTAN 09-9318 - Block 136, lot 19-126 Chambers Street - Tribeca South Historic Extension An Italianate style store and loft building built c. 1857. Application is to install new storefront infill and signage.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF MANHATTAN 10-5027 - Block 181, lot 16-179 Franklin Street - Tribeca West Historic District A late 19th-century Commercial style store and loft building designed by Havilah H. Smith & Son and Hugo Kafka and built in 1888. Application is to legalize the installation of storefront infill without Landmarks Preservation Commission permits.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF MANHATTAN 10-4619 - Block 497, lot 15-558 Broadway - SoHo-Cast Iron HHhhHistoric District A commercial building built in 1860 and altered in 1920. 235 West 12th Street, aka 103 Greenwich Avenue -Greenwich Village Historic District A neo-Georgian style apartment house with stores on the ground floor, designed by Bernstein & Bernstein and built in 1906-07. Application is to alter storefront infill.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF MANHATTAN - 10-6064 - Block 615, lot 81-103 Greenwich Street, aka 235 West 12th Street - Greenwich Village Historic District

A neo-Georgian style apartment house with stores on the ground floor, designed by Bernstein & Bernstein and built in 1906-07. Application is to replace storefront infill.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF MANHATTAN 10-7058 - Block 644, lot 54-7 9th Avenue - Gansevoort Market Historic District A Greek Revival style rowhouse built in 1849 and altered in 1887. Application is to legalize a wall constructed without Landmarks Preservation Commission permits and to enlarge a fire escape.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF MANHATTAN 10-7043 - Block 644, lot 40 & 41-32-36 Little West 12th Street - Gansevoort Market Historic District

A neo-Grec style building designed by James Stroud and built in 1880. Application is to replace storefront infill.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF MANHATTAN 10-4911 - Block 746, lot 11-349 West 22nd Street - Chelsea Historic District A Greek Revival style rowhouse built in 1841. Application is to modify the roof.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF MANHATTAN 10-6723- Block 720, lot 82-470 West 23rd Street - Chelsea Historic District Extension An Italianate style rowhouse built in 1857 and altered in 1885 and 1927. Application is to modify the existing sidewalk cafe and install signage.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF MANHATTAN 10-6063 - Block 673, lot 1-220-224 12th Avenue - West Chelsea Historic District An American Round Arch style warehouse building designed by George B. Mallory and Otto M. Beck and built in 1890-91. Application is to create new window openings.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF MANHATTAN 09-6344 - Block 1121, lot 39-14 West 69th Street - Upper West Side/Central Park West Historic District

A Renaissance Revival style rowhouse designed by Gilbert A. Schellenger and built in 1896. Application is to alter the areaway and entrance.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF MANHATTAN 08-2827 - Block 1228, lot 33-428 Amsterdam Avenue - Upper West Side/Central Park West Historic District

A Renaissance Revival style building designed by Henry F. Cook, and built in 1896-97. Application is to legalize storefront alterations, and the installation of light fixtures, conduit, and signage, all without Landmarks Preservation Commission permits.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF MANHATTAN 10-5379 - Block 1141, lot 44-130-132 West 70th Street -Upper West Side/Central Park West Historic District

Two neo-Grec/Queen Anne style rowhouses designed by Charles H. Lindsley and built in 1881-83. Application is to construct rooftop and rear yard additions, reconstruct a stoop and alter the front areaways. Zoned R8B.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF MANHATTAN 10-6585 - Block 1121, lot 29-101 West 80th Street, aka 418-422 Columbus Avenue - Upper West Side/Central Park West Historic District A Beaux Arts style apartment building designed by Henry F. Cook and built in 1898. Application is to replace windows.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF MANHATTAN 10-5505 - Block 1841, lot 48-136 Manhattan Avenue - Manhattan Avenue Historic District

A rowhouse designed by C.P.H. Gilbert and built in 1886-87.

Clinton Lloyd and built in 1937, within an English Romantic style park and parkway, built in 1873-1902 and designed by Frederick Law Olmsted, with modifications and additions built in 1934-1937 and designed by Clifton Lloyd and Gilmore Clarke. Application is to replace masonry infill and construct barrier free access ramps.

ADVISORY REPORT

BOROUGH OF MANHATTAN 10-7525 - Block 1897, lot 19 Riverside Park, West 122nd Street - Riverside Park and Riverside Drive- Scenic Landmark

An English Romantic-style park and parkway, built in 1873-1902 and designed by Frederick Law Olmsted, with modifications and additions built in 1934-1937 and designed

by Clifton Lloyd and Gilmore Clarke. Application is to create a pathway.

a21-m4

BOARD OF STANDARDS AND APPEALS

PUBLIC HEARINGS

APRIL 27, 2010, 10:00 A.M.

NOTICE IS HEREBY GIVEN of a public hearing, Tuesday morning, April 27, 2010, 10:00 A.M., at 40 Rector Street, 6th Floor, New York, N.Y. 10006, on the following matters:

SPECIAL ORDER CALENDAR

803-61-BZ

APPLICANT – Eric Palatnik, P.C., for Phillip and Martin Blessinger, owner; BP Products North America, Incorporated, lessee.

SUBJECT – Application April 27, 2010 – Extension of Term for the continued use of a Gasoline Service Station (British Pretroleum) which expires on November 14, 2011; Waiver of the Rules. C2-1/R3-2 zoning district.

PREMISES AFFECTED – 1416 Hylan Boulevard, corner of Hylan Boulevard, corner of Hylan Boulevard and Reid Avenue, Block 3350, Lot 30, Borough of Staten Island. COMMUNITY BOARD #2SI

APPEALS CALENDAR

57-10-A APPLICANT – Eric Palatnik, P.C., for 517 53rd Street, Inc., owner.

SUBJECT – Application April 19, 2010 – Appeal seeking a determination that the owner has acquired a common law vested right to continue development commenced under the prior C4-3 zoning district. R6B zoning district. PREMISES AFFECTED – 517 53rd Street, between Fifth

PREMISES AFFECTED – 517 53rd Street, between Fifth Avenue and Sixth Avenue, Block 808, Lot 69, Borough of Brooklyn.

COMMUNITY BOARD #7BK

10-10-A

APPLICANT – Law Office of Fredrick A. Becker, for Joseph Durzieh, owner. SUBJECT – Application January 25, 2010 – Appeal seeking a

SUBJECT – Application January 25, 2010 – Appeal seeking a common law vested right to complete construction commenced under the prior R4-1 Zoning district. R6 zoning district.

PREMISES AFFECTED – 1882 East 12th Street, west side, of East12th Street, 75' north of Avenue S, Block 6817, Lot 41, Borough of Brooklyn.

COMMUNITY BOARD #15BK

23-10-A thru 26-10-A

APPLICANT – Richard Bowers of Akerman Senterfitt, LLP, for Mia & 223rd Street Management Corp., owner. SUBJECT – Application February 23, 2010 – An appeal seeking a determination that the owner has acquired a common law vested right to continue development commenced under the prior zoning district regulations. R1-2 zoning district. Series cases 23-10-A thru 26-10-A. PREMISES AFFECTED – 39-39 223rd Street and 223-01/15/19 Mia Drive, between 223rd Street and Cross Island Parkway, Block 6343, Lots 154-157, Borough of Queens. **COMMUNITY BOARD #11Q**

APRIL 27, 2010, 1:30 P.M.

NOTICE IS HEREBY GIVEN of a public hearing, Tuesday afternoon, April 27, 2010, at 1:30 P.M., at 40 Rector Street, 6th Floor, New York, N.Y. 10006, on the following matters:

ZONING CALENDAR

ripplication is to after the facade.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF MANHATTAN 10-7299 - Block 531, lot 7501-692 Broadway - NoHo Historic District A neo-Classical style store and lofts building designed by Clinton & Russell and built in 1909. Application is to install new storefront entrances.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF MANHATTAN 10-7604 - Block 529, lot 29-41-43 Bond Street - NoHo Historic District Extension A vacant lot with a building under construction. Application is to amend Certificate of Appropriateness 09-6382 (LPC 09-3588) for the construction of a new building. Zoned M1-5B.

CERTIFICATE OF APPROPRIATENESS BOROUGH OF MANHATTAN 10-7545 - Block 574, lot 39-40 Fifth Avenue - Greenwich Village Historic District A neo-Georgian style apartment house designed by Van Wart & Wein, and built in 1929. Application is to reconstruct a greenhouse, install railings and replace windows.

CERTIFICATE OF APPROPRIATENESS BOROUGH OF MANHATTAN 10-5459 - Block 615, lot 83-239 West 12th Street - Greenwich Village Historic District A Greek Revival style rowhouse built in 1843. Application is to construct a rooftop addition. Zoned C1-6.

CERTIFICATE OF APPROPRIATENESS BOROUGH OF MANHATTAN 10-5483 - Block 615, lot 81-

Application is to construct a rooftop bulkhead. Zoned R8.

CERTIFICATE OF APPROPRIATENESS BOROUGH OF MANHATTAN 10-6379 - Block 1497, lot 71-1048 Fifth Avenue - Metropolitan Museum Historic District A French Classic style mansion designed by Carrere & Hastings and built in 1912-14. Application is to install a flagpole and banner.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF MANHATTAN 07-2440 - Block 1400, lot 14-135 East 65th Street, aka 868-870 Lexington Avenue - Upper East Side Historic District

A neo-Federal style rowhouse designed by Edwin Outwater and built in 1903-1904. Application is to construct a rooftop addition. Zoned C1-8X.

CERTIFICATE OF APPROPRIATENESS

BOROUGH OF MANHATTAN 10-6726 - Block 1390, lot 132-57 East 75th Street - Upper East Side Historic District A Brutalist style apartment building designed by William B. Gleckman and built in 1973-1979. Application is to modify window openings.

BINDING REPORT

BOROUGH OF MANHATTAN 10-7446 - Block 1897, lot 19-Riverside Park, West 102nd Street - Riverside Park and Riverside Drive-Scenic Landmark A comfort station and recreation building, designed by

194-09-BZ

APPLICANT – Sheldon Lobel, P.C., for Dabes Realty Company, Incorporated, owner.

SUBJECT – Application June 17, 2009 – Variance to allow the construction of a four story mixed use building contrary to the following bulk regulations; floor area (ZR 23-141), open space (ZR 23-141), lot coverage (ZR 23-141), front yard (ZR 23-45), height (ZR 23-631), open space used for parking (ZR 25-64) and parking requirements (ZR 25-23); and to allow for the enlargement of an existing commercial use contrary to ZR 22-10. R3-2 zoning district. PREMISES AFFECTED – 2113 Utica Avenue, 2095-211 Utica Avenue, East side of Utica Avenue between Avenue M and N, Block 7875, Lot 27, Borough of Brooklyn. **COMMUNITY BOARD # 18BK**

304-09-BZ

APPLICANT – Stuart A. Klein, Esq. for Junius-Glenmore Development, LLC, owner; Women in Need, Inc., lessee. SUBJECT – Application November 4, 2009 – (§72-21) Variance to allow the erection of a ten-story, mixed-use residential, community facility and commercial building in an M1-4 zoning district. The application seeks to vary sections: 42-00, 43-12 and 43-122 (Community facility floor area), 43-43 (Height and sky exposure plane, and 44-21 (parking) of the zoning resolution.

PREMISES AFFECTED – 75-121 Junius Street, Junius Street, bounded by Glenmore Avenue and Liberty Avenue, Block 3696, Lot 1, 10, Borough of Brooklyn. COMMUNITY BOARD #16BK

34-10-BZ

APPLICANT – James Chin & Associates, LLC, for Harry Tran, owner; Shu Ying Zhao, lessee. SUBJECT – Application March 18, 2010 – Special Permit (§73-36) to allow the operation of a physical culture establishment (York Spa Beauty Care) in the cellar and first floor of an existing five-story building. M1-5B zoning district. PREMISES AFFECTED - 429 Broome Street, south side of Broome Street, from the corner formed by Broome and Crosby Street, Block 473, Lot 18, Borough of Manhattan. **COMMUNITY BOARD #2M**

Jeff Mulligan, Executive Director

a23-26

MAY 11, 2010, 10:00 A.M.

NOTICE IS HEREBY GIVEN of a public hearing, Tuesday morning, May 11, 2010, 10:00 A.M., at 40 Rector Street, 6th Floor, New York, N.Y. 10006, on the following matters:

SPECIAL ORDER CALENDAR

887-54-BZ APPLICANT - Eric Palatnik, Esq., for 218 Bayside

Operating LLC, owner. SUBJECT – Application March 5, 2010 – Extension of Term (11-411) for the continued use of Gasoline Station (British *Petroleum*) with accessory convenience store (*7-Eleven*) which expires on September 23, 2010. C2-2/R6B zoning district. PREMISES AFFECTED – 218-01 Northern Boulevard, between 218th and 219th Street, Block 6321, Lot 21, Borough

of Queens. COMMUNITY BOARD #11Q

102-95-BZ

APPLICANT – The Law Office of Fredrick A. Becker, for The Argo Corporation as Agent for 50 West 17 Realty Company, owner; Renegades Associates d/b/a Splash Bar, lessee. owner; Kenegades Associates d/b/a Splash Bar, lessee. SUBJECT – Application March 8, 2010 – Extension of Term of a previously granted Special Permit (§73-244) for a UG12 Eating and Drinking Establishment (Splash) which expired on March 5, 2010. C6-4A zoning district. PREMISES AFFECTED – 50 West 17th Street, south side of West 17th Street, between 5th Avenue and 6th Avenue, Block 818, Lot 78-20 67th Road, Borough of Manhattan. **COMMUNITY BOARD #5M**

189-96-BZ

APPLICANT - John C. Chen, for Ping Yee, owner; Edith D'Angelo-Cnandonga, lessee.

SUBJECT - Application March 15, 2010 - Extension of Term for a previously granted Special Permit (§73-244) of a UG12 Eating and Drinking establishment with entertainment and dancing (Flamingos) which expires on May 19, 2010. C2-3/R6 zoning district.

PREMISES AFFECTED – 85-12 Roosevelt Avenue, south side of Roosevelt Avenue 58' eastside of Forley Street, Block 1502, Lot 3, Borough of Queens. COMMUNITY BOARD #4Q

4-00-BZ

APPLICANT – Eric Palatnik, P.C., for 243 West 30th Realty, LLC, owner; West Garden Incorporated, lessee. SUBJECT – Application March 22, 2010 – Extension of Term of a previously granted Special Permit (§73-36) for the continued use of a Physical Culture Establishment (West Garden) which expires on May 30, 2010. M1-5 zoning district. PREMISES AFFECTED – 243 West 30th Street, north side of West 30th Street, east of 8th Street, Block 780, Lot 15, Derwerk of Menketters. Borough of Manhattan. **COMMUNITY BOARD #5M**

103-05-A APPLICANT – Rothkrug, Rothkrug, Spector, LLP, for Main

Street Make Over 2, Incorporated, owner. SUBJECT – Application April 20, 2010 – Remand form the Appellate Division for a determination on the issue of

whether DOB issued the permit in error based on alleged misrepresentations made by the owner during the permit application process with respect to the plans to demolish the existing home and to construct a new home on a different portion of the lot. PREMISES AFFECTED – 366 Nugent Street, southwest

corner of the intersection of Nugent Street and Spruce Street, Block 2284, Lot 44, Borough of Staten Island. COMMUNITY BOARD #2SI

APPEALS CALENDAR

89-07-A thru 95-07-A

APPLICANT – NYC Board of Standards and Appeals WNER: Pleasant Plains Holding LLC

SUBJECT - Application for dismissal for lack of prosecution - Proposal to build three-two family and one-one family homes located within the bed of a mapped street (Thornycroft Avenue) contrary to Section 35 of the General City Law. R3-2 zoning district. Šeries cases 89-07-A thru 95-07-A. PREMISES AFFECTED – 460-480 Thornycroft Avenue and 281 Oakdale Street, Staten Island, Block 5238, Lot 7, Borough of Staten Island.

189-09-BZ

APPLICANT - Eric Palatnik, P.C., for Mohamed Adam, owner; Noor Al-Islam Society, lessee. SUBJECT-Application June 10, 2009 – Variance $(\$72\mathchar`-21)$ to

permit the legalization of the existing mosque and Sunday school. The proposal is contrary to use and maximum floor area ratio (42-00 and 43-12). M3-1 zoning district. PREMISES AFFECTED - 3067 Richmond Terrace, north side of Richmond Terrace, west of Harbor Road, Block 1208, Lot 5, Borough of Staten Island. **COMMUNITY BOARD #1SI**

27-10-BZ

APPLICANT - Eric Palatnik, P.C., for Vadim Rabinovich, owner

SUBJECT - Application March 1, 2010 - Special Permit $(\S73\text{-}622)$ for the enlargement of a single family home, contrary to open space, lot coverage and floor area (23-141); side yards (23-461) and less than the required rear yard (23-47). R3-1 zoning district.

PREMISES AFFECTED - 117 Norfolk Street, between Shore Parkway and Oriental Boulevard, Block 8757, Lot 47, Borough of Brooklyn.

COMMUNITY BOARD #15BK

30-10-BZ

APPLICANT - Law Office of Fredrick A. Becker, for Susan Shalitzky, owner.

SUBJECT – Application March 8, 2010 – Special Permit (§73-622) for the enlargement of an existing single family home, contrary to open space and floor area (23-141) and less than the required rear yard (23-47). R-2 zoning district. PREMISES AFFECTED – 1384 East 22nd Street, west side of East 22nd Street, between Avenues M and N, Block 7657, Lot 56, Borough of Brooklyn. **COMMUNITY BOARD #14BK**

Jeff Mulligan, Executive Director

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TRANSPORTATION

PUBLIC HEARINGS

NOTICE IS HEREBY GIVEN, pursuant to law, that the following proposed revocable consents, have been scheduled for a public hearing by the New York City Department of Transportation. The hearing will be held at 55 Water Street, 9th Floor, Room 945 commencing at 2:00 P.M. on Wednesday April 28, 2010. Interested parties can obtain copies of proposed agreements or request sign-language interpreters (with at least seven days prior notice) at 55 Water Street, 9th Floor SW, New York, NY 10041, or by calling (212) 839-6550.

#1 In the matter of a proposed revocable consent authorizing New York University to continue to maintain and use pipes and conduits under and across Washington Place, west and east of Mercer Street, and under and across Mercer Street, north of Washington Place, in the Borough of Manhattan. The proposed revocable consent is for a term of ten years from July 1, 2010 to June 30, 2020 and provides, among other terms and conditions, for compensation payable to the City according to the following schedule:

For the period July 1, 2010 to June 30, 2011 - \$36,676 For the period July 1, 2011 to June 30, 2012 - \$37,744 For the period July 1, 2012 to June 30, 2013 - \$38,812 For the period July 1, 2013 to June 30, 2014 - \$39,880 For the period July 1, 2014 to June 30, 2015 - \$40,948 For the period July 1, 2015 to June 30, 2016 - \$42,016 For the period July 1, 2016 to June 30, 2017 - \$43,084 For the period July 1, 2017 to June 30, 2018 - \$44,152 For the period July 1, 2018 to June 30, 2019 - \$45,220 For the period July 1, 2019 to June 30, 2020 - \$46,288

the maintenance of a security deposit in the sum of \$24,000 and the filing of an insurance policy in the minimum amount of \$250,000/\$1,000,000 for bodily injury and property damage for each occurrence in the aggregate amount of \$100,000

#2 In the matter of a proposed revocable consent authorizing New York University to continue to maintain and use a conduit under, across and along East 26th Street, east of First Avenue, in the Borough of Manhattan. The proposed revocable consent is for a term of ten years from July 1, 2010 to June 30, 2020 and provides, among other terms and conditions, for compensation payable to the City according to the following schedule:

For the period July 1, 2010 to June 30, 2011 - \$4,881 For the period July 1, 2011 to June 30, 2012 - \$5,027 For the period July 1, 2012 to June 30, 2013 - \$5,173 For the period July 1, 2013 to June 30, 2014 - \$5,319 For the period July 1, 2014 to June 30, 2015 - \$5,465 For the period July 1, 2015 to June 30, 2016 - \$5,611 For the period July 1, 2016 to June 30, 2017 - \$5,757 For the period July 1, 2017 to June 30, 2018 - \$5,903 For the period July 1, 2018 to June 30, 2019 - \$6,049 For the period July 1, 2019 to June 30, 2020 - \$6,195 **#4** In the matter of a proposed revocable consent authorizing New York University to continue to maintain and use pipes and conduits, together with manholes and a pull box, under and along Washington Square South, between Sullivan Street and LaGuardia Place, and under and along Thompson Street, south of Washington Square South, in the Borough of Manhattan. The proposed revocable consent is for a terms of ten years from July 1, 2010 to June 30, 2020 and provides among other terms and conditions for the compensation payable to the City according to the following schedule:

For the period July 1, 2010 to June 30, 2011 - \$35,017 For the period July 1, 2011 to June 30, 2012 - \$36,068 For the period July 1, 2012 to June 30, 2013 - \$37,119 For the period July 1, 2013 to June 30, 2014 - \$38,170 For the period July 1, 2014 to June 30, 2015 - \$39,221 For the period July 1, 2015 to June 30, 2016 - \$40,272 For the period July 1, 2016 to June 30, 2017 - \$41,323 For the period July 1, 2017 to June 30, 2018 - \$42,374 For the period July 1, 2018 to June 30, 2019 - \$43,425 For the period July 1, 2019 to June 30, 2020 - \$44,476

the maintenance of a security deposit in the sum of \$15,700 and the filing of an insurance policy in the minimum amount of \$250,000/\$1,000,000 for bodily injury and property damage for each occurrence in the aggregate amount of \$100,000.

#5 In the matter of a proposed revocable consent authorizing The Long Island College Hospital to continue to maintain and use a pipe under and across Amity Street, west of Henry Street, in the Borough of Brooklyn. The proposed revocable consent is for a term of ten years from July 1, 2010 to June 30, 2020 and provides, among other terms and conditions, for the compensation payable to the City according to the following schedule:

For the period July 1, 2010 to June 30, 2011 - \$2,683 For the period July 1, 2011 to June 30, 2012 - \$2,761 For the period July 1, 2012 to June 30, 2013 - \$2,839 For the period July 1, 2013 to June 30, 2014 - \$2,917
For the period July 1, 2014 to June 30, 2015 - \$2,995 For the period July 1, 2015 to June 30, 2016 - \$3,073 For the period July 1, 2016 to June 30, 2017 - \$3,151
For the period July 1, 2017 to June 30, 2018 - \$3,229 For the period July 1, 2018 to June 30, 2019 - \$3,307 For the period July 1, 2019 to June 30, 2020 - \$3,385

the maintenance of a security deposit in the sum of \$3,400, and the filing of an insurance policy in the minimum amount of \$250,000/\$1,000,000 for bodily injury and property damage for each occurrence in the aggregate amount of \$100,000.

#6 In the matter of a proposed revocable consent authorizing St. Luke's-Roosevelt Hospital Center to continue to maintain and use conduits under and across West 58th Street, west of Ninth Avenue, in the Borough of Manhattan. The proposed revocable consent is for a term of ten years from July 1, 2010 to June 30, 2020 and provides, among other terms and conditions, for compensation payable to the City according to the following schedule:

For the period July 1, 2010 to June 30, 2011 - \$ 8,268 For the period July 1, 2011 to June 30, 2012 - \$ 8,509 For the period July 1, 2012 to June 30, 2013 - \$ 8,750 For the period July 1, 2013 to June 30, 2014 - \$ 8,991 For the period July 1, 2014 to June 30, 2015 - \$ 9,232 For the period July 1, 2015 to June 30, 2016 - \$ 9,473 For the period July 1, 2016 to June 30, 2017 - \$ 9,714 For the period July 1, 2017 to June 30, 2018 - \$ 9,955 For the period July 1, 2018 to June 30, 2019 - \$10,196 For the period July 1, 2019 to June 30, 2020 - \$10,437

the maintenance of a security deposit in the sum of \$25,600 and the filing of an insurance policy in the minimum amount of \$250,000/\$1,000,000 for bodily injury and property damage for each occurrence in the aggregate amount of \$100,000.

#7 In the matter of a proposed revocable consent authorizing Broad & Boerum LLC to continue to maintain and use an accessibility ramp on the south sidewalk of Boerum Street, east of Broadway, in the Borough of Brooklyn. The proposed revocable consent is for a term of ten years from July 1, 2009 to June 30 2019 and provides, among other terms and conditions, for compensation payable to the City according to the following schedule:

For the period from July 1, 2009 to June 30, 2019 - \$25/annum.

the maintenance of a security deposit in the sum of \$5,000 and the filing of an insurance policy in the minimum amount of \$500,000/\$2,000,000 for bodily injury and property damage for each occurrence in the aggregate amount of \$200,000.

a8-28



COMMUNITY BOARD #3SI

193-09-A

APPLICANT - Slater & Beckerman, LLP, for Margaret

Sausa, owner. SUBJECT – Application June 11, 2009 – Appeal seeking a determination that the owner has acquired a common law vested right to continue development commenced under the prior R5 Zoning district . R4-1 Zoning district. PREMISES AFFECTED – 78-46 79th Place, west side of 79th Place, between Myrtle Avenue and 78th Avenue, Block 3828, Lot 73, Borough of Queens. COMMUNITY BOARD #5Q

MAY 11, 2010, 1:30 P.M.

NOTICE IS HEREBY GIVEN of a public hearing, Tuesday afternoon, May 11, 2010, at 1:30 P.M., at 40 Rector Street, 6th Floor, New York, N.Y. 10006, on the following matters:

ZONING CALENDAR

6-09-BZ

APPLICANT – Rampulla Associate Architects, for Joseph Romano, owner.

SUBJECT – Application January 2, 2009 – Variance (§72-21) to permit the legalization of an existing Automotive Repair Facility (UG 16B), contrary to ZR §32-10. C4-1 (Special South **Richmond Development District & Special Growth** Management District) zoning district. PREMISES AFFECTED – 24 Nelson Avenue, south side from the corner of Nelson Avenue & Giffords Glenn, Block 5429. Lot 29 & 31, Borough of Staten Island.

COMMUNITY BOARD #3SI

the maintenance of a security deposit in the sum of \$4,500 and the filing of an insurance policy in the minimum amount of \$250,000/\$1,000,000 for bodily injury and property damage for each occurrence in the aggregate amount of \$100,000.

#3 In the matter of a proposed revocable consent authorizing New York University to continue to maintain and use pipes and conduits under and across West 3rd Street, west of Mercer Street, and under and across Mercer Street, south of West 3rd Street, in the Borough of Manhattan. The proposed revocable consent is for a terms of ten years from July 1, 2010 to June 30, 2020 and provides among other terms and conditions for the compensation payable to the City according to the following schedule:

For the period July 1, 2010 to June 30, 2011 - \$30,667 For the period July 1, 2011 to June 30, 2012 - \$31,560 For the period July 1, 2012 to June 30, 2013 - \$32,453 For the period July 1, 2013 to June 30, 2014 - \$33,346 For the period July 1, 2014 to June 30, 2015 - \$34,239 For the period July 1, 2015 to June 30, 2016 - \$35,132 For the period July 1, 2016 to June 30, 2017 - \$36,025 For the period July 1, 2017 to June 30, 2018 - \$36,918 For the period July 1, 2018 to June 30, 2019 - \$37,811 For the period July 1, 2019 to June 30, 2020 - \$38,704

the maintenance of a security deposit in the sum of \$20,000 and the filing of an insurance policy in the minimum amount of \$250,000/\$1,000,000 for bodily injury and property damage for each occurrence in the aggregate amount of \$100,000.

CITYWIDE ADMINISTRATIVE SERVICES

DIVISION OF MUNICIPAL SUPPLY SERVICES

AUCTION

PUBLIC AUCTION SALE NUMBER 10001-V

NOTICE IS HEREBY GIVEN of a public auction of City fleet vehicles consisting of cars, vans, light duty vehicles, truck, heavy equipment and miscellaneous automotive equipment to be held on Wednesday, May 12, 2010 (SALE NUMBER 10001-V). Viewing is on auction day only from 8:30 A.M. until 9:00 A.M. The auction begins at 9:00 A.M. LOCATION: 570 Kent Avenue, Brooklyn, NY (in the Brooklyn Navy Yard between Taylor and Clymer Streets).

A listing of vehicles to be offered for sale in the next auction can be viewed on our Web site, on the Friday prior to the sale date at:

*** PLEASE NOTE: THE SALE FOR APRIL 28, 2010 (SALE NUMBER 10001-U) HAS BEEN CANCELLED.

http://www.nyc.gov/autoauction OR http://www.nyc.gov/autoauctions

(718) 625-1313.

S.P.#: 10021

S.P.#: 10022

POLICE

DEPARTMENT.

themselves.

INQUIRIES

(All Boroughs):

FOR MOTOR VEHICLES

FOR ALL OTHER PROPERTY

PROCUREMENT

SALE BY SEALED BID

For further information, please call (718) 417-2155 or

Use the following address unless otherwise specified in

bids at date and time specified above. DCAS, Division of Municipal Supply Services, 18th Floor Bid Room, Municipal Building, New York, NY 10007. For sales proposal contact Gladys Genoves-McCauley (718) 417-2156.

SALE OF: 1 LOT OF ASSORTED LUMINAIRES,

Use the following address unless otherwise specified in

bids at date and time specified above. DCAS, Division of Municipal Supply Services, 18th Floor Bid Room, Municipal Building, New York, NY 10007.

For sales proposal, contact Gladys Genoves-McCauley (718) 417-2156.

Recovered, lost, abandoned property, property obtained from prisoners, emotionally disturbed, intoxicated and deceased persons; and property

Motor vehicles, boats, bicycles, business machines,

systems, surgical and musical instruments, tools, wearing apparel, communications equipment,

computers, and other miscellaneous articles.

jewelry, photographic equipment, radios, robes, sound

Inquiries relating to such property should be made in the Borough concerned, at the following office of the Property Clerk.

Manhattan - 1 Police Plaza, New York, NY 10038, (212) 374-4925. Brooklyn - 84th Precinct, 301 Gold Street,

obtained from persons incapable of caring for

UNUSED.

USED/UNUSED.

THE CITY RECORD

In accordance with Section 3-04(b)(2)(iii) of the Procurement Terms and Conditions of Sale can also be viewed at this site. Policy Board rules, ACS intends to use the Negotiated Acquisition process to extent the subject contracts' terms to Acquisition process to extent the subject contracts' terms to ensure continuity of mandated services. The terms of the General Preventive City Wide and Bronx contracts are projected to be for five (5) months from July 1, 2010 to November 30, 2010. Suppliers may express interest in future procurements by contacting Rafael Asusta at ACS', Child Welfare Services Unit, 150 William street, 9th Floor, NY, NY 10038, rasusta@acs.nyc.gov or by calling (212) 341-3511 between the hours of 10:00 A.M. and 4:00 P.M. on business days. a15-m12 SALE OF: 4 LOTS OF MISCELLANEOUS EQUIPMENT, days. 🖝 a26 DUE: April 29, 2010 FRP SERVICES CITYWIDE, FRP BRONX, GP SERVICES BRONX, CHRONIC ILLNESS, HEARING IMPAIRED AND RESPITE CARE – Negotiated notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ Acquisition – DUE 05-06-10 AT 10:00 A.M. PIN# 06811FRCW001 - FRP CITYWIDE PIN# 06811FRCW003 - FRP CITYWIDE blueprints; other information; and for opening and reading of PIN# 06811FRCW005 - FRP CITYWIDE PIN# 06811FRCW006 - FRP CITYWIDE PIN# 06811FRCW007 - FRP CITYWIDE PIN# 06811FRCW010 - FRP CITYWIDE PIN# 06811FRCW011 - FRP CITYWIDE PIN# 06811FRCW013 - FRP CITYWIDE a16-29 PIN# 06811FRCW014 - FRP CITYWIDE PIN# 06811FRCW015 - FRP CITYWIDE PIN# 06811FRCW005 - FRP CITYWIDE PIN# 06811FRCW004 - FRP CITYWIDE PIN# 06811FRCW018 - FRP CITYWIDE PIN# 06811FRCW019 - FRP CITYWIDE PIN# 06811FRCW021 - FRP CITYWIDE PIN# 06811FRCW008 - FRP CITYWIDE PIN# 06811FR00002 - FRP BRONX PIN# 06811FR00002 - FRP BRONX DUE: May 6, 2010 notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of PIN# 06811FR00002 - FRP BRONX PIN# 06811FR00004 - FRP BRONX PIN# 06811FR00006 - FRP BRONX PIN# 06811FR00006 - FRP BRONX PIN# 06810FR00008 - FRP BRONX PIN# 06810FR00001 - GP BRONX a23-m6 PIN# 06810GP00004 - GP BRONX PIN# 06810GP00005 - GP BRONX PIN# 06810GP00006 - GP BRONX PIN# 06810GP00008 - GP BRONX PIN# 06810GP00009 - GP BRONX PIN# 06810GP00011 - GP BRONX PIN# 06810GP00012 - GP BRONX PIN# 06810GP00013 - GP BRONX OWNERS ARE WANTED BY THE PROPERTY CLERK DIVISION OF THE NEW YORK CITY POLICE PIN# 06810GP00015 - GP BRONX PIN# 06810GP00016 - GP BRONX PIN# 06810GP00017 - GP BRONX PIN# 06810GP00019 - GP BRONX PIN# 06810GP00020 - GP BRONX The following listed property is in the custody, of the Property Clerk Division without claimants. PIN# 06810GP00022 - GP BRONX PIN# 06810GP00023 - GP BRONX PIN# 06811GPPC101 - CHRONIC ILLNESS PIN# 06811GPPC102 - CHRONIC ILLNESS PIN# 06811GPDHI01 - HEARING IMPAIRED PIN# 06811GPRC002 - RESPITE CARE cameras, calculating machines, electrical and optical property, furniture, furs, handbags, hardware,

To enter into negotiation with the forty one (41) organizations cited below for the provision of Family Rehabilitation services - Citywide, Family Rehabilitation services - Bronx, General Preventive Services - Bronx, Chronic Illness, Hearing Impaired and Respite Care.

- Family Rehabilitation Services Citywide: 1. Alianza Dominicana Inc. 2. Cardinal McCloskey
- 3. Child Development Support Corp
- Community Counseling and Mediation
 Episcopal Community Services.
 Good Shepherd Inc.

- Jewish Child Care Association. New York Foundling Hospital. The Child Center of NY.

- 14. St. Luke's Rosevelt Hospital.

- Family Rehabilitation Services Bronx:1. Cardinal McCloskey.2. Dominican Sisters.3. Kingsbridge Heights.4. Leake and Watts.5. New York Foundling Hospital 6. Scan NY
- Astor Home for Children.
 Catholic Guardian.
- BronxWorks.
 Episcopal Social Services.
 Grahm Windham

- Gradin Underland of Family and Children Services.
 Kingsbridge Heights.
- 9. Leake and Watts. 10. New York Foundling Hospital.
- 11. Good Shepherd.
- 13. Scan NY.
- 14. St. Barnabas Hospital.
- 15. St. Dominic's Home.
- 16. Steinway Children and Family

PIN# 06811GPNAE21 - PIN# 06811GPNAE22 PIN# 06811GPNAE23 - PIN# 06811GPNAE24 PIN# 06811GPNAE27 - PIN# 06811GPNAE28 PIN# 06811GPNAE29 - PIN# 06811GPNAE30 PIN# 06811GPNAE14 - PIN# 06811GPNAE31 PIN# 06811GPNAE32 - PIN# 06811GPNAE33 PIN# 06811GPNAE34 - PIN# 06811GPNAE35 PIN# 06811GPNAE37 - PIN# 06811GPNAE60 PIN# 06811GPNAE40 - PIN# 06811GPNAE41 PIN# 06811GPNAE43 - PIN# 06811GPNAE44 PIN# 06811GPNAE46 - PIN# 06811GPNAE50 PIN# 06811GPNAE57 - PIN# 06811GPNAE54 PIN# 06811GPNAE55 - PIN# 06811GPNAE59 PIN# 06811GPNAE61 - PIN# 06811GPNAE62 To enter into negotiation with the forty two (42)organizations cited below for the provision of General Preventive Services. 1. ALIANZA DOMINICANA Inc., 2. Arab-American Inc. 3. Association to Benefit Children 4. Big Brothers/Big Sisters of NYĆ,5. Brooklyn Bureau Community Services, 6. Catholic Charities, Cardinal McCloskey Inc.,
 Child Development Support Corp., 9. Children's Aid Society Inc., 10. YMCA of Greater NY (Chinatown), 11. Chinese American Inc., 12. Church Avenue Merchants (CAMBA), Community Counseling and Mediation Services X,
 Community Mediation Services,
 Day Care Council of NY Inc.,
 Dominican Women's Development Center X,
 East Harlem Council Inc.,
 Edwin Could Services. 18. Edwin Gould Services, 19. Episcopal Community Services, 20. Forestdale Inc., Forestulae InC.,
 Good Shepherd Inc.,
 Graham-Windham Inc.,
 Hellenic American (HANAC),
 Harlem Dowling - West Side,
 Houst here Uncome Consistent 25. Heartshare Human Services Inc., 26. Jewish Board of Family and Children Services (JBFCS), 27. Jewish Child Care Association,28. Little Sisters of the Assumption,29. Lower Eastside, 30. NYC Mission Society,

- 31. New York Foundling Hospital,32. Northside Center Development Inc. X,
- 33. Northern Manhattan Perinatal,
- 34. Ohel Inc., 35. The Child Center of New York,
- Seamen's Society Inc.,
 Southern Queens Park Association,
 SCO Family of Services,
 St. Luke's Roosevelt,
 MercyFirst,

- 41. Staten Island Mental Health,
- 42. Steinway Children and Family Inc.

In accordance with Section 3-04(b)(2)(iii) of the Procurement Policy Board rules, ACS intends to use the Negotiated Acquisition process to extent the subject contracts' terms to ensure continuity of mandated services. The terms of the General Preventive contracts are projected to be for three (3) months from July 1, 2010 to September 30, 2010. Suppliers Rafael Asusta at ACS[°] Child Welfare Services Unit, 150 William street, 9th Floor, N.Y., N.Y. 10038 or by calling (212) 341-3511 between the hours of 10:00 A.M. and 4:00 P.M. on business days.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above. Administration for Children's Services, 150 William Street, New York, NY 10038. Rafael Asusta (212) 341-3511, rasusta@acs.nyc.gov

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CITYWIDE ADMINISTRATIVE SERVICES

AGENCY CHIEF CONTRACTING OFFICER AWARDS

Services (Other Than Human Services) AUTO BODY REPAIR – Competitive Sealed Bids PIN# 856090000326 – AMT: \$200,000.00 – TO: A-Jofis Auto Body, Inc., 33 Wave Street, S.I., NY 10304. Auto Body repair for DCAS Fleet in Staten Island and Brooklyn South.

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DIVISION OF MUNICIPAL SUPPLY SERVICES VENDOR LISTS

10. Harlem Children Zone Inc.

- 11. Safe Space. 12. Seaman's Society. 13. SCO Family of Services
- College Auto Pound, 129-01 31 Avenue, College Point, NY 11354, (718) 445-0100 Gowanus Auto Pound, 29th Street and 2nd Avenue, Brooklyn, NY 11212, (718) 832-3852 Erie Basin Auto Pound, 700 Columbia Street, Brooklyn, NY 11231, (718) 246-2029 15. Women's Prison Association.

General Preventive Services - Bronx:

- The Children's Aid Society.
- Brooklyn 84th Precinct, 301 Gold Street, Brooklyn, NY 11201, (718) 875-6675. Bronx Property Clerk 215 East 161 Street, Bronx, NY 10451, (718) 590-2806. Queens Property Clerk 47-07 Pearson Place, Long Island City, NY 11101, (718) 433-2678. Staten Island Property Clerk 1 Edgewater Plaza, Staten Island, NY 10301, (718) 876-8484.
 - i1-d31

12. Puerto Rican Family.

"The City of New York is committed to achieving excellence in the design and construction of its capital program, and building on the tradition of innovation in architecture and engineering that has contributed to the City's prestige as a global destination. The contracting opportunities for construction/construction services and construction-related services that appear in the individual agency listings below reflect that commitment to correlate or and the services and construction of the services and construction commitment to excellence."

ADMINISTRATION FOR CHILDREN'S SERVICES

INTENT TO AWARD

Human / Client Service

GENERAL PREVENTIVES SERVICES CITYWIDE AND GENERAL PREVENTIVES SERVICES, BRONX – Negotiated Acquisition – DUE 05-06-10 AT 10:00 A.M. – PIN# 06811GPNAE51 - Harlem Children Zone - City Wide PIN# 06811GPNAE47 - Partnership with Children Inc. - City Wide PIN# 06811GPNAE49 - Puerto Rican Family - City Wide PIN# 06811GPNAE11 - Puerto Rican Family - City Wide PIN# 06810GP00003 - Cardinal McCloskey - Bronx PIN# 06810GP00007 - Dominican Sisters - Bronx

To enter into negotiation with the six (6) organizations cited above.

Chronic Illness: 1. New Alternatives. 2. St. Vincent Services

Hearing Impaired: 1. New York Foundling Hospital

Respite Care: 1. New York Foundling Hospital

In accordance with Section 3-04(b)(2)(iii) of the Procurement Policy Board rules, ACS intends to use the Negotiated Acquisition process to extent the subject contracts' terms to ensure continuity of mandated services. The terms of the above stated contracts are projected to be for three (3) months from July 1, 2010 to September 30, 2010. Suppliers may express interest in future procurements by contacting Rafael Asusta at ACS' Child Welfare Services Unit, 150 William Street, 9th Floor, NY, NY 10038, rasusta@acs.nyc.gov, or by calling (212) 341-3511 between the hours of 10:00 A.M. and 4:00 P.M. on business days.

GENERAL PREVENTIVES SERVICES AND FOSTER CARE - SPECIAL MEDICAL SERVICES - Negotiated Acquisition – DUE 05-06-10 AT 10:00 A.M. – PIN# 06811GPNAE01 - PIN# 06811GPNAE03 PIN# 06811GPNAE04 - PIN# 06811GPNAE05 PIN# 06811GPNAE07 - PIN# 06811GPNAE09 PIN# 06811GPNAE10 - PIN# 06811GPNAE12 PIN# 06811GPNAE13 - PIN# 06811GPNAE15 PIN# 06811GPNAE16 - PIN# 06811GPNAE17 PIN# 06811GPNAE18 - PIN# 06811GPNAE20

Goods

ACCEPTABLE BRAND LIST - In accordance with PPB Rules, Section 2-05(c)(3), the following is a list of all food items for which an Acceptable Brands List has been established.

1. Mix, Biscuit - AB-14-1:92

- 2 Mix, Bran Muffin - AB-14-2:91
- 3. Mix, Corn Muffin - AB-14-5:91
- Mix, Pie Crust AB-14-9:91 4.
- Mixes, Cake AB-14-11:92A 5.

Mix, Egg Nog - AB-14-19:93 6. 7.

- 8.
- Canned Beef Stew AB-14-25:97 Canned Ham Shanks AB-14-28:91 Canned Corned Beef Hash AB-14-26:94
- 10. Canned Boned Chicken AB-14-27:91 11. Canned Corned Beef AB-14-30:91
- 12. Canned Ham, Cured AB-14-29:91
- 13. Complete Horse Feed Pellets AB-15-1:92
- 14. Canned Soups AB-14-10:92D
- 15. Infant Formula, Ready to Feed AB-16-1:93
- 16. Spices AB-14-12:95

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- 17. Soy Sauce AB-14-03:94
- 18. Worcestershire Sauce AB-14-04:94

Application for inclusion on the above enumerated Acceptable Brand Lists for foods shall be made in writing and addressed Administrative Services, Division of Municipal Supply Services, 1 Centre Street, 18th Floor, New York, NY 10007. (212) 669-4207.

jv17-j4

EQUIPMENT FOR DEPARTMENT OF SANITATION -

In accordance with PPB Rules, Section 2.05(c)(3), an acceptable brands list will be established for the following equipment for the Department of Sanitation: A. Collection Truck Bodies B. Collection Truck Cab Chassis C. Major Component Parts (Engine, Transmission, etc.)

Applications for consideration of equipment products for inclusion on the acceptable brands list are available from: Vendor Relations, Department of Citywide Administrative Services, Division of Municipal Supply Services, 1 Centre Street, 18th Floor, New York, NY 10007. (212) 669-8610.

jy17-j4

OPEN SPACE FURNITURE SYSTEMS - CITYWIDE - In accordance with PPB Rules, Section 2.05(c)(3), an Acceptable Brands List, #AB-17W-1:99, has been established for open space furniture systems.

Application for consideration of product for inclusion on this acceptable brands list shall be made in writing and addressed to: Vendor Relations, Department of Citywide Administrative Services, Division of Municipal Supply Services, 1 Centre Street, 18th Floor, New York, NY 10007, (212) 669-8610.

jy17-j4

DESIGN & CONSTRUCTION

AWARDS

Construction / Construction Services CONSTRUCTION OF CATCH BASINS IN VARIOUS LOCATIONS, THE BRONX – Competitive Sealed Bids – PIN# 8502009SE0019C – AMT: \$989,760.00 – TO: Tucci Equipment Rental Corp., 336 Barreto Street, Bronx, New York 10474. Project ID: SECBMTAX1. • RECONSTRUCTION OF CHAMBERS STREET RECONSTRUCTION OF CHAMBERS STREET BETWEEN BROADWAY AND WEST STREET INCLUDING SEWER, WATER MAIN, STREET LIGHTING, ETC., MANHATTAN - Competitive Sealed Bids - PIN# 8502008HW0069C - AMT: \$1.09 -TO: Judlau Contracting, Inc., 26-10 Ulmer Street, College Point, NY 11354. Project ID: HWMWTCA6B.
 RECONSTRUCTION OF COLLAPSED OR OTHERWISE DEFECTIVE SANITARY STORM AND • RECONSTRUCTION OF COLLAPSED OR OTHERWISE DEFECTIVE SANITARY, STORM AND COMBINED VITRIFIED CLAY PIPE SEWERS IN VARIOUS LOCATIONS, QUEENS – Competitive Sealed Bids – PIN# 8502009SE00033C – AMT: \$4,637,705.38 – TO: Clemente Brothers Contracting Corp., 50 South Bridge Street, Staten Island, New York 10309. Project ID:

SEQ201BN2. • CONSTRUCTION OF SANITARY AND STORM SEWERS IN 2ND, 3RD, 4TH COURT, AND LIPSETT AVENUE BETWEEN OCEANVIEW AVENUE AND BROADWALK AVENUE, AND IN OCEANVIEW AVENUE BETWEEN LIPSETT AVENUE AND BARCLAY AVENUE, INCLUDING WATER MAIN WORK, STATEN ISLAND – Competitive Sealed Bids – PIN# 8502010SE0002C – AMT: \$1,759,721.52 – TO: Perfetto Enterprises Co. Inc., 2319 Richmond Terrace, Staten Island, NY 10302. Project ID: SER002247.
 REHABILITATION OF SANITARY AND COMBINED SEWERS BY USING D.E.P. APPROVED LINING **METHOD, CITYWIDE** – Competitive Sealed Bids – PIN# 8502009SE0028C – DUE 1,821,506.00 – TO: Allstate Power Vac, Inc., 928 E. Hazelwood Avenue. Project ID: SELCDDC06.

• EMERGENCY REHABILITATION OF SANITARY AND COMBINED SEWERS BY USING D.E.P. APPROVED LINING METHOD, CITYWIDE Competitive Sealed Bids - PIN# 8502009SE0030C -AMT: \$2,997,698.00 – TO: Allstate Power Vac, Inc., 928 E. Hazelwood Avenue, Rahway, NJ 07065.

Project ID: SE-LC-13. • PW311GEN1, REQUIREMENTS CONTRACT FOR ENVIRONMENTAL SERVICES FOR VARIOUS **PROJECTS, MANHATTAN** – Competitive Sealed Proposals – Judgment required in evaluating proposals – PIN# 8502009PW0005P – AMT: \$2,000,000.00 – TO: Louis Berger and Associates, P.C., 199 Water Street, 23rd Floor, New York, NY 10038.

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EDUCATION

DIVISION OF CONTRACTS AND PURCHASING SOLICITATIONS

Goods

VENDING TRUCK LEASING – Competitive Sealed Bids – PIN# Z1554040 – DUE 05-12-10 AT 5:00 P.M. – This Agreement is intended to cover, during the period of the contract, the requirements for the lease of a vending truck for the Office of School Food to provide delivery of pre packed meals beginning July 1, 2010 through August 31, 2010. If you Cannot download this one, please send an e-mail to VendorHotline@schools.nyc.gov with the oma number and title in the subject line of your e-mail. For all questions related to this oma, please send an e-mail to FCastel@schools.nyc.gov with the oma number and title in the subject line of your e-mail.

ENVIRONMENTAL PROTECTION

SOLICITATIONS

Construction / Construction Services

REGULATOR RECONSTRUCTION AT THE 26TH WARD WPCP, BROOKLYN – Competitive Sealed Bids -PIN# 82610WPC1228 – DUE 05-19-10 AT 11:30 A.M. – Project No.26W-14 Document Fee: \$100.00. There will be a Pre-bid Conference held on 5/4/10 at 11:00 A.M. at The CM Building at the 26th Ward WPCP,122-66 Flatlands Avenue, Brooklyn, N.Y. 11207. Project Manager, Steve Elie Pierre (718) 595-6070. Please be advised that this contract is subject to the Project Labor Agreement. Vendor ID#: 67916.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above. Department of Environmental Protection, 59-17 Junction Blvd., 17th Floor, Flushing, NY 11373. Greg Hall (718) 595-3236, ghall@dep.nyc.gov 🖝 a26

HEALTH AND HOSPITALS CORPORATION

The New York City Health and Hospitals Corporation is regularly soliciting bids for supplies and equipment at its Central Purchasing Offices, 346 Broadway, New York City, Room 516, for its Hospitals and Diagnostic and Treatment Centers. All interested parties are welcome to review the bids that are posted in Room 516 weekdays between 9:00 a.m. and 4:30 p.m. For information regarding bids and the bidding process, please call (212) 442-4018.

j1-d31

SOLICITATIONS

Goods Competitive Sealed Bids – PIN# 11210046 – DUE 05-07-10 AT 3:00 P.M. MUSIC VIDEOS AND GAMES FOR HIP HOP HEALS -

Use the following address unless otherwise specified in vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above. Lincoln Hospital Center, 234 East 149th Street, Bronx New York 10451. Dorothy Barnes (718) 579-5021 fax: (718) 579-4788, dorothy.barnes@nychhc.org 🖝 a26

Construction Related Services

OBTAIN PERMITS FOR GENERAL CONSTRUCTION FROM D.O.B. - Competitive Sealed Bids PIN# QHN2010-1090EHC - DUE 05-10-10 AT 2:00 P.M.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above. Queens Health Network, 82-68 164th Street, "S" Building, Jamaica, NY 11432. Aurelio Morrone (718) 883-6000 fax: (718) 883-6220, morronea@nychhc.org

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HEALTH AND MENTAL HYGIENE

■ SOLICITATIONS

Services (Other Than Human Services) HELICOPTER STORAGE AND MAINTENANCE SERVICES – Competitive Sealed Bids – PIN# 11AA003400R0X00 – DUE 05-10-10 AT 11:00 A.M. -The Department is seeking a vendor to provide year-round hanger storage and professional maintenance services for one Helicopter, a Bell Jet Ranger Model BIBB-3 Jet Ranger III -Year of Manufacture: 1989. The Department uses this helicopter for mosquito surveillance and control operations. The Contractor shall provide storage and flight facilities for the Helicopter and shall perform routine and preventive maintenance, scheduled inspections, overhauls, repairs and shall provide certain replacement parts for the Helicopter and its Peripheral Equipment. Hanger services are required for winter storage during the months of November to April and flyable (operable) storage during the months of April through November. Bids are available for pick up starting April 26, at the Office of Veterinary and Pest Control Services at the address listed above. Any questions regarding this bid must be sent in writing to the below officer.

East 12th Street, New York, NY 10003. This 90-unit Cityowned Single Room Occupancy (SRO) residence serves formerly homeless men and women who are 55 years of age and older who may suffer from histories of mental and/or medical impairments. This contract will be conducted via the Negotiated Acquisition Extension, pursuant to Section 3-04 (b)(2)(iii) of the Procurement Policy Board Rules to extend the underlying contract for one (1) year to allow the agency sufficient time to complete the RFP process, which will be completed and in place by July 1, 2011. It is anticipated that the extension contract will be from July 1, 2010 to June 30, 2011.

Qualified vendors that are interested in providing supportive housing services to homeless single adults in the future may contact: Marta Zmoira, Contract Officer, Department of Homeless Services, 33 Beaver Street, 13th Floor, N.Y., N.Y. 10004, (212) 361-0888, fax: (917) 637-7562 or email at mzmoira@dhs.nyc.gov

Need to extend the underlying contract for one (1) year to allow the agency sufficient time to complete the RFP process, which will be completed and in place by July 1, 2011.

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TIER II SHELTER SERVICES FOR HOMELESS

FAMILIES – Negotiated Acquisition – PIN# 071-10S-003-179 – DUE 05-10-10 AT 2:00 P.M. – The Department of Homeless Services (DHS) intends on entering into negotiations with Help Social Services Corporation, located at 5 Hanover Square, New York, NY, 10004 to continue to provide Tier II shelter services for homeless families at the Help I of New York Family Residence, located at 515 Blake Avenue, Brooklyn, NY, 11207. This 191-unit facility provides temporary housing and a multitude of support services designed to help homeless families gain selfsufficiency and move into permanent housing. This contract will be conducted via the Negotiated Acquisition Extension, pursuant to Section 3-04 (b)(2)(iii) of the Procurement Policy Board Rules to extend the underlying contract for one (1)year to allow the agency sufficient time to complete the RFP process, which will be completed and in place by July 1, 2011.

It is anticipated that the extension contract will be from July 1, 2010 to June 30, 2011.

Qualified vendors that are interested in providing Tier II shelter services to homeless families in the future may contact: Marta Zmoira, Contract Officer, Department of Homeless Services, 33 Beaver St., 13th Floor, NY, NY 10004, (212) 361-0888, fax: (917) 637-7562 or e-mail at mzmoita@dhs.nyc.gov.

Need to extend the underlying contract for one(1) year to allow the agency sufficient time to complete the RFP process, which will be completed and in place by July 1, 2011

Use the following address unless otherwise specified in vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above. Department of Homeless Services, 33 Beaver Street New York, NY 10004. Marta Zmoira (212) 361-0888 Fax: (917) 637-7562; mzmoira@dhs.nyc.gov

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OFFICE OF CONTRACTS AND PROCUREMENT SOLICITATIONS

Human / Client Service

CORRECTION: TRANSITIONAL RESIDENCES FOR HOMELESS/ DROP-IN CENTERS – Competitive Sealed Proposals – Judgment required in evaluating proposals -PIN# 071-00S-003-262Z – DUE 06-27-11 AT 10:00 A.M. – CORRECTION: The Department of Homeless Services is soliciting proposals from organizations interested in developing and operating transitional residences for homeless adults and fomilies including the Neighberhood homeless adults and families including the Neighborhood Based Cluster Residence and drop-in centers for adults. This is an open-ended solicitation; there is no due date for submission.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above. Department of Homeless Services, 33 Beaver Street 13th Floor, New York, NY 10004. Marta Zmoira (212) 361-0888, mzmoira@dhs.nyc.gov

j6-20

HOUSING AUTHORITY

Bid opening: Thursday, May 13th, 2010 at 11:00 A.M.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, yendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above. Department of Education, 65 Court Street, Room 1201 Brooklyn, NY 11201. Vendor Hotline (718) 935-2300 vendorhotline@schools.nyc.gov

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EMPLOYEES' RETIREMENT SYSTEM

AWARDS

Goods & Services

DELL MICROCOMPUTER SYSTEMS AGREEMENT -Cooperative Purchasing – PIN# 009419101 – AMT: \$140,600.00 – TO: Dell Marketing, LP, 850 Asbury Drive, Buffalo Grove, IL 60089. Dell to provide NYCERS with desktop PCs and software. 🖝 a26

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above. Health and Mental Hygiene, 40 Worth Street, 1529, MN New York, NY 10013. Waheed Bajwa (212) 676-2018, fax: (212) 676-2043, wbajwa@health.nyc.gov ACCO, 93 Worth Street, Room 812, New York, NY 10013.

🖝 a26

HOMELESS SERVICES

■ INTENT TO AWARD

Human / Client Service

SUPPORTIVE HOUSING FOR HOMELESS SINGLE **ADULTS** – Negotiated Acquisition – PIN# 071-10S-03-1467 – DUE 05-10-10 AT 2:00 P.M. – The Department of Homeless Services (DHS) intends on entering into negotiations with Volunteers of America Greater New York, Inc., located at 340 West 85th Street, New York, NY 10024, to continue to provide supportive housing services for homeless single adults at the East 12th Street SRO Residence, located at 331

SOLICITATIONS

Construction / Construction Services

REPLACEMENT OF FUEL OIL TANK AT LEHMAN VIILAGE HOUSES – Competitive Sealed Bids – PIN# HE1001675 – DUE 05-18-10 AT 10:00 A.M. – Bid documents are available Monday through Friday, 9:00 A.M. to 4:00 P.M., for a \$25.00 fee in the form of a money order or certified check made payable to NYCHA.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms: specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above.

Housing Authority, 90 Church Street, 11th Floor, New York, NY 10007. Gloria Guillo, MPA, CPPO, (212) 306-3121 fax: (212) 306-5151, gloria.guillo@nycha.nyc.gov

🖝 a26-30

JUVENILE JUSTICE

SOLICITATIONS

Human / Client Service

PROVISION OF NON-SECURE DETENTION GROUP **HOMES** – Negotiated Acquisition – Judgment required in evaluating proposals - PIN# 13010DJJ000 – DUE 06-30-11 AT 2:00 P.M. – The Department of Juvenile Justice is soliciting applications from organizations interested in New York operating non-secure detention group homes in New York

City. This is an open-ended solicitation; applications will be accepted on a rolling basis until 2:00 P.M. on 6/30/11.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above. Department of Juvenile Justice, 110 William Street 14th Floor, New York, NY 10038. Chuma Uwechia (212) 442-7716, cuwechia@djj.

jy1-d16

PARKS AND RECREATION

REVENUE AND CONCESSIONS SOLICITATIONS

Services (Other Than Human Services)

INSTALLATION, OPERATION AND MANAGEMENT OF A HIGH QUALITY OUTDOOR HOLIDAY MARKET

 Competitive Sealed Proposals – Judgment required in evaluating proposals - PIN# M89-AS - DUE 05-19-10 AT 3:00 P.M. – At Union Square, Manhattan. Parks will hold a recommended proposer meeting on Tuesday, May 4, 2010 at 1:00 P.M. at the concession site, which is located on the south side of Union Square Park, Manhattan. All interested parties are urged to attend.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above. Parks and Recreation, The Arsenal-Central Park 830 Fifth Avenue, Room 407, New York, NY 10021. Evan George (212) 360-3495, fax: (212) 360-3434 evan.george@parks.nyc.gov

a16-29

kidlett@nycsca.org

DEVELOPMENT, OPERATION AND MAINTENANCE OF A BIKE RENTAL STATION AND SNACK BAR Competitive Sealed Proposals - Judgment required in evaluating proposals - PIN# Q99-BR-SB-TS - DUE 05-28-10 AT 3:00 P.M. - At Flushing Meadows Corona Park, Queens. Parks will hold a recommended proposer meeting on Friday, May 7th, 2010 at 11:00 A.M. at the proposed concession site which is adjacent to the Parks' Passerelle Building, on the path to the fountain at Flushing Meadows Corona Park, Queens. If you are considering responding to this RFP, please make every effort to attend this recommended meeting and site tour.

TELECOMMUNICATION DEVICE FOR THE DEAF (TDD) 212-504-4115

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above. Parks and Recreation, The Arsenal-Central Park 830 Fifth Avenue, Room 407, New York, NY 10021. Glenn Kaalund (212) 360-1397, fax: (212) 360-3434 glenn.kaalund@parks.nyc.gov

a19-30

SCHOOL CONSTRUCTION AUTHORITY

CONTRACT ADMINISTRATION SOLICITATIONS

Construction / Construction Services

NEW SCHOOL - Competitive Sealed Bids -PIN# SCA10-006602-1 - DUE 05-18-10 AT 2:00 P.M. -PS 331 (Brooklyn). Project Range: \$49,400,000 to \$52,000,000.00. Non-refundable bid documents charge: \$250. certified check or money order only.

Limited bids list will only be accepted from the following Construction Manager/Prime General Contractors: Arnell Construction Corp., J. Petrocelli Construction, Inc., Leon D. Matteis Construction Corp., Petracca and Sons, Inc., Plaza Construction Corporation, Silverite Construction, Co., Inc., The Morgan Contracting Corporation.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above.

School Construction Authority, 30-30 Thomson Avenue Long Island City, NY 11101. Stephanie Lyle (718) 752-5854 slyle@nycsca.org

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above. School Construction Authority, 30-30 Thomson Avenue Long Island City, NY 11101. Stephanie Lyle (718) 752-5854 slyle@nycsca.org

a22-28

PARAPETS/EXTERIOR MASONRY/FLOOD **ELIMINATION** – Competitive Sealed Bids

PIN# SCA10-13126D-1 - DUE 05-13-10 AT 11:00 A.M. -CORRECTION: Project Range: \$1,970,000.00 to \$2,074,000.00. Non-refundable bid document charge: \$100.00, certified check or money order only. Make payable to the New York City School Construction Authority. Bidders must be pre-qualified by the SCA.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above. School Construction Authority, 30-30 Thomson Avenue, Plans Room Window, Room #1046, Long Island City, NY 11101. Stacia Edwards (718) 752-5849, sedwards@nycsca.org

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PAVED AREAS - BLACKTOP, FLOOD ELIMINATION -Competitive Sealed Bids – PIN# SCA10-006613-1 DUE 05-17-10 AT 11:00 A.M. - Columbus HS (Bronx). Range: \$1,170,000.00 to \$1,235,000.00. Non-refundable bid document charge: \$100.00. Bidders must be pre-qualified by the Authority.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above. School Construction Authority, 30-30 Thomson Avenue Long Island City, NY 11101. Kevantae Idlett (718) 472-8360

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FLOOD ELIMINATION - Competitive Sealed Bids -PIN# SCA10-13209D-1 – DUE 05-12-10 AT 11:00 A.M. – IS 88 (Wadleigh School) (Manhattan). Project Range: \$1,200,000.00 to \$1,261,000.00. Non-refundable bid documents charge: \$100.00, certified check or money order only. Make checks payable to the New York City School Construction Authority. Bidders must be pre-qualified by the SCA.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above. School Construction Authority, 30-30 Thomson Avenue Long Island City, NY 11101. Rookmin Singh (718) 752-5843 rsingh@nycsca.org

a22-28

IP SURVEILLANCE CAMERA – Competitive Sealed Bids - PIN# SCA10-13061D-1 - DUE 05-12-10 AT 10:00 A.M. -7 various schools (Bronx). Project Range: \$2,200,000.00 to \$2,315,000.00. Non-refundable bid document charge: \$100.00, certified check or money order only. Make payable to the New York City School Construction Authority. Bidders must be pre-qualified by the SCA.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above. School Construction Authority, 30-30 Thomson Avenue

Long Island City, NY 11101. Stephanie Lyle (718) 752-5854 slyle@nycsca.org

a23-29

CONTRACT SERVICES SOLICITATIONS

Construction / Construction Services

FLOOD ELIMINATION/FENCING/PAVED AREAS-BLACKTOP - Competitive Sealed Bids -PIN# SCA10-13205D-1 - DUE 05-10-10 AT 11:00 A.M. -I.S. 118 (Bronx). Project Range: \$1,380,000.00 -

PROCUREMENT SOLICITATIONS

Construction / Construction Services

ELECTRICAL AND LOW VOLTAGE SYSTEMS UPGRADE/PA SYSTEM – Competitive Sealed Bids – PIN# SCA10-13316D-1 – DUE 05-06-10 AT 10:30 A.M. – Evander Childs HS (Bronx). Project Range: \$1,027,000.00 -\$1,100,000.00. Non-refundable bid document charge: \$100.00, \$1,100,000.00. Non-refundable bid document charge: \$100.00, certified check or money order only. Make payable to the New York City School Construction Authority.
 Pre-Bid Meeting: April 22, 2010 at 10:00 A.M. at 800 East Gun Hill Road, Bronx, NY 10467. Meet at the custodian office. Bidders are strongly urged to attend.
 ELECTRICAL SYSTEMS/SCIENCE DEMO ROOM – Competitive Sealed Bids – PIN# SCA10-13308D-1 – DUE 05-06-10 AT 10:30 A.M. - PS 327 (Brooklyn). Project Range:
 \$1571,000,00, \$1,655,000,00 Non-refundable bid document

\$1,571,000.00 - \$1,655,000.00. Non-refundable bid document charge: \$100.00, certified check or money order only. Make payable to the New York City School Construction Authority. Pre-Bid Meeting: April 22, 2010 at 10:00 A.M. at 111 Bristol Street, Brooklyn, NY 11212. Meet at the custodian office. Bidders are strongly urged to attend.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above.

School Construction Authority, 30-30 Thomson Avenue Long Island City, NY 11101. Iris Vega (718) 472-8292, fax: (718) 752-8292, ivega@nycsca.org

a20-26

TRANSPORTATION

DIVISION OF FRANCHISES, CONCESSIONS AND CONSENTS

VENDOR LISTS

Services (Other Than Human Services)

NOTICE OF MAILING LIST FOR FUTURE **CONCESSIONS** – The Department of Transportation (DOT) is seeking individuals and businesses interested in being contacted for future requests for bids or proposals for DOT concessions. Some types of DOT concessions are outdoor food courts, cafes, pedestrian plazas, and vending machines. Interested entities should complete the Bidder Information form that can be found on the DOT website, at http://www.nyc.gov/html/dot/downloads/pdf/solicitrequest form.pdf or, at www.nyc.gov/dot, under "Doing Business with DOT." The form should be mailed, emailed, or faxed to: Department of Transportation, Franchises, Concessions and Consents 55 Water Street 9th Floor New York NV 10041 Consents, 55 Water Street, 9th Floor, New York, NY 10041.

RE: Future DOT Concessions. By fax (212) 839-9895 or (212) 839-4834, concessions@dot.nyc.gov

Please direct any questions you may have to DOT by phone at (212) 839-6550.

a21-27

AGENCY PUBLIC HEARINGS ON CONTRACT AWARDS

"These Hearings may be cablecast on NYC TV Channel 74 on Sundays, from 5:00 p.m. to 7:00 p.m. For more information. visit: www.nyc.gov/tv" NOTE: Individuals requesting Sign Language Interpreters should contact the **Mayor's Office of Contract Services, Public** Hearings Unit, 253 Broadway, 9th Floor, New York, N.Y. 10007, (212) 788-7490, no later than

SEVEN (7) BUSINESS DAYS PRIOR TO THE PUBLIC HEARING. TDD users should call Verizon relay services.

SMALL BUSINESS SERVICES

PUBLIC HEARING

CANCELLATION OF PUBLIC HEARING NOTICE

NOTICE IS HEREBY GIVEN that a Contract Public Hearing will be held on Thursday, April 29, 2010, in Spector Hall, 22 Reade Street, Main Floor, Borough of Manhattan, commencing at 10:00 A.M. on the following:

IN THE MATTER of the proposed contract between the Department of Small Business Services (SBS) and the following proposed contractor listed below to provide an economic development program in Brooklyn. The term of the contract shall be for (12) twelve months from July 1, 2009 to June 30, 2010

a21-27

UTILITY RELOCATION - Competitive Sealed Bids -PIN# SCA10-13315D-1 – DUE 05-12-10 AT 11:30 A.M. – IS 285 (Bronx). Project Range: \$1,930,000.00 to \$2,035,000.00. Non-refundable bid documents charge: \$100.00, certified check or money order only. Make checks payable to the New York City School Construction Authority. Bidders must be pre-qualified by the SCA.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above.

School Construction Authority, 30-30 Thomson Avenue Long Island City, NY 11101. Rookmin Singh (718) 752-5843 rsingh@nycsca.org

🖝 a26-30

CODE COMPLIANCE - WORK TO OBTAIN

CERTIFICATE OF OCCUPANCY – Competitive Sealed Bids - PIN# SCA10-12764D-1 - DUE 05-11-10 AT 10:00 A.M. – PS 132 (Brooklyn). Project Range: \$1,180,000.00 to \$1,245,000.00. Non-refundable bid document charge: \$100.00, certified check or money order only. Make payable to the New York City School Construction Authority. Bidders must be pre-qualified by the SCA.

\$1,450,000.00. Non-refundable bid document charge: \$100.00, certified check or money order only. Make payable to the New York City School Construction Authority. Bidders must be Pre-Qualified by the SCA.

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above.

School Construction Authority, 30-30 Thomson Avenue Long Island City, NY 11101. Lily Persaud (718) 752-5852 lpersaud@nycsca.org

a20-26

HEATING PLANT UPGRADE AND CLIMATE

CONTROL – Competitive Sealed Bids -PIN# SCA10-13232D-1 - DUE 05-12-10 AT 10:30 A.M. -PS 111 (Queens). Project Range: \$3,800,000.00 to \$4,000,000.00. Non-refundable document fee: \$100.00

Use the following address unless otherwise specified in notice, to secure, examine or submit bid/proposal documents, vendor pre-qualification and other forms; specifications/ blueprints; other information; and for opening and reading of bids at date and time specified above. School Construction Authority, 30-30 Thomson Avenue First Floor, Long Island City, NY 11101. Ricardo Forde (718) 752-5288, fax: (718) 472-0477 rforde@nycsca.org a22-26

Contractor/Address

St. Nicholas Neighborhood Preservation Corporation 11 Catherine Street, 3rd Floor, Brooklyn, NY 11211

Amount \$140,000

PIN# 801-SBS100061

The proposed contractor has been selected by means of City Council Discretionary Funds Appropriation, pursuant to Section 1-02 (e) of the Procurement Board Rules.

A draft copy of the proposed contract will available for public inspection at the Department of Small Business Services, 110 William Street, 7th Floor, New York, NY 10038, from **April 16, 2010 to April 29, 2010**, excluding Weekends and Holidays, from 9:00 A.M. to 5:00 P.M.

Anyone who wishes to speak at this public hearing should request to do so in writing. The written request must be received by the Agency within (5) five business days after publication of this notice. Written requests to speak should be sent to Mr. Daryl Williams, ACCO, Department of Small Business Services, 110 William Street, 7th Floor, New York, NY 10038, or email to: <u>dwilliams@sbs.nyc.gov</u>. If DSBS receives no written requests to speak within the prescribed time, DSBS reserves the right not to conduct a public hearing.

AGENCY RULES

HEALTH AND MENTAL HYGIENE

NOTICE

NOTICE OF INTENTION TO REPEAL AND RECODIFY CHAPTER 23 OF TITLE 24 OF THE RULES OF THE CITY OF NEW YORK

IN COMPLIANCE WITH SECTION 1043(a) OF THE NEW YORK CITY CHARTER NOTICE IS HEREBY GIVEN OF THE PROPOSED INTENTION TO REPEAL AND RECODIFY CHAPTER 23 ("FOOD SERVICE ESTABLISHMENT SANITARY INSPECTION PROCEDURES") OF TITLE 24 OF THE RULES OF THE CITY OF NEW YORK.

NOTICE IS HEREBY GIVEN THAT THE DEPARTMENT OF HEALTH AND MENTAL HYGIENE (THE "DEPARTMENT") WILL HOLD A PUBLIC HEARING ON THE PROPOSAL FROM 2:00 P.M. TO 4:00 P.M. ON WEDNESDAY, MAY 26, 2010 IN THE SECOND FLOOR AUDITORIUM AT 125 WORTH STREET, NEW YORK, NEW YORK.

PERSONS INTERESTED IN PRE-REGISTERING TO SPEAK AT THE HEARING SHOULD NOTIFY RENA BRYANT, SECRETARY TO THE DEPARTMENT, IN WRITING, BY MAIL TO 125 WORTH STREET, CN-31, NEW YORK, NEW YORK 10013, BY FAX TO (212) 788-4315, OR BY E-MAIL TO resolutioncomments@health.nyc.gov NO LATER THAN 5:00 P.M. TUESDAY MAY 25, 2010. PLEASE INCLUDE A TELEPHONE NUMBER WHERE, IF NECESSARY, YOU MAY BE REACHED DURING NORMAL WORKING HOURS. SPEAKERS WILL BE LIMITED TO FUX (5) MUNITES SPEAKERS WILL BE LIMITED TO FIVE (5) MINUTES.

REGISTRATION OF PERSONS WHO WISH TO SPEAK AT THE HEARING WILL BE ACCEPTED AT THE DOOR ON THE DATE OF HEARING. HOWEVER, PREFERENCE WILL BE GIVEN TO THOSE WHO REGISTER BEFORE THE HEARING DATE.

PERSONS WHO REQUEST THAT A SIGN LANGUAGE INTERPRETER OR OTHER FORM OF REASONABLE ACCOMMODATION FOR A DISABILITY BE PROVIDED AT THE HEARING ARE ASKED TO NOTIFY RENA BRYANT, SECRETARY TO THE DEPARTMENT, 125 WORTH STREET, CN-31, NEW YORK, NEW YORK 10013, (212) 788-5242, BY MAY 14, 2010.

WRITTEN COMMENTS REGARDING THE PROPOSAL MUST BE SUBMITTED TO RENA BRYANT, SECRETARY, BY MAIL TO 125 WORTH STREET CN-31, NEW YORK, NEW YORK 10013, BY FAX TO (212) 788-4315, BY E-MAIL TO

resolutioncomments@health.nyc.gov OR ONLINE (WITHOUT ATTACHMENTS) AT http://www.nyc.gov/html/doh/html/notice/notice.html ON OR BEFORE 5:00 P.M., WEDNESDAY, MAY 26, 2010. ATTACHMENTS TO ONLINE COMMENTS MUST BE MAILED OR FAXED. COMMENTS RECEIVED AFTER MAY 26, 2010 WILL BE CONSIDERED TO THE EXTENT POSSIBLE.

WRITTEN COMMENTS RECEIVED BY THE SECRETARY AND A TRANSCRIPT OF THE PUBLIC HEARING WILL BE AVAILABLE FOR PUBLIC INSPECTION WITHIN A REASONABLE TIME AFTER RECEIPT, BETWEEN THE HOURS OF 9:00 A.M. AND 5:00 P.M. AT THE OFFICE OF THE SECRETARY. THE DEPARTMENT'S GENERAL POLICY IS TO MAKE WRITTEN COMMENTS AVAILABLE FOR PUBLIC VIEWING ON THE INTERNET. ALL COMMENTS RECEIVED, INCLUDING ANY PERSONAL INFORMATION PROVIDED, WILL BE POSTED WITHOUT CHANGE TO http://www.nyc.gov/html/doh/html/comment/comment.shtml.

Statutory Authority

Amendment of Chapter 23 of Title 24 of the Rules of the City of New York is authorized by \$\$389(b) and 1043 (a) of the New York City Charter (the "Charter"). Charter \$389(b) provides that "heads of mayoral agencies shall have the power to adopt rules to carry out the powers and duties delegated to the agency head or the agency by or pursuant to federal, state or local law." Charter §1043(a) authorizes each agency to "adopt rules necessary to carry out the powers and duties delegated to it by or pursuant to federal, state or local law."

STATEMENT OF BASIS AND PURPOSE

In 2005, the Department of Health and Mental Hygiene ("DOHMH" or the "Department") adopted new rules in Chapter 23 of Title 24 of the Rules of the City of New York for food service establishment sanitary inspection procedures, establishing and modifying with later amendments, a scoring system for such inspections. Chapter 23 includes two appendices demonstrating how a sanitary inspection's violations are weighted and scored according to their severity.

At its meeting on March 16, 2010, the Board of Health amended §81.51 of the New York City Health Code, authorizing the Department to establish a letter grading program for food service establishments. The Board determined that providing restaurant grading information is feasible, will inform consumer choice and is likely to improve restaurants' compliance with Health Code requirements and thereby reduce the burden of food borne illness in New York City.

A full development of the rationale for letter grading is set forth in the Statement of Basis and Purpose in the Board of Health resolution adopting §81.51 of the Health Code. The resolution may be found at http://www.nyc.gov/html/doh/downloads/pdf/notice/2010/Article-<u>81.pdf</u>.

The proposed Chapter 23 repeals and recodifies current Chapter 23, amending the existing rules governing conduct and scoring of sanitary inspections of food service establishments and for issuing and posting letter grades summarizing the results of inspections. The following changes are proposed.

or reinspection, or following an authorized re-opening after the Department closes an establishment. Establishments that score the highest number of points on an initial inspection or reinspection can generally expect to be inspected more frequently than lower-scoring establishments. Subdivision (b) of this section preserves the authority of the Department to conduct compliance inspections when the Department determines there is a heightened public health risk necessitating such inspections, e.g., in the case of food borne illness outbreaks or an establishment having been closed and authorized by the Department to reopen during its prior inspection cycle.

<u>§23-05. Issuance of notices of violation.</u> This section incorporates provisions of current §23-08 (Issuance of Notices of Violation), but deletes provisions concerning sanitary inspections that are not full inspections, as no longer necessary. Current §23-04 (Failure of Sanitary Inspections) would also be repealed because the Department will no longer deem a food service with the target of the target of the provide the provide the provide the target of the target of the provide the provided the provi establishment that has scored 28 or more points as having "failed" an inspection.

<u>§23-06</u> Revocation or suspension of permits. This section amends current § 23-05, preserving provisions related to commencement of proceedings to revoke or suspend permits and adds provisions concerning the effect on an establishment's letter grade when an establishment that has been closed by the Department is authorized to re-open.

<u>§23-07</u> Posting letter grades. This section is new. It sets forth requirements for when and where letter grades must be posted and the effects of adjudication of notices of violation at the Department's Administrative Tribunal on grade posting.

§23-08 Effect of other laws and construction. This section renumbers current § 23-09 but is otherwise unchanged

<u>Appendix 23-A: "Food Service Establishment Sanitary Inspection Score Worksheet"</u> Proposed changes are only to conform the name of each violation to those in Appendix 23-B. No changes to point values are proposed.

Appendix 23-B: "Food Service Establishment Sanitary Inspection Scoring Parameters—A Guide to Conditions"

Changes are shown in the chart below, other than edits to correct typographical errors and non-substantive changes that improve clarity.

Current violation number	Proposed change	Rationale
2B*	Proposing to change the violation so that it addresses hot food out of temperature in different areas of the establishment instead of amounts of food out of temperature. Also, there are currently two separate "2B*" violations. The proposal would combine these and establish one "2B*" violation.	The condition levels for this violation are meant to assess the establishment's ability to maintain correct holding temperatures for hot foods. Currently, the violation focuses on quantity of food out of temperature. The proposed change would focus on a food service establishment's ability to consistently maintain food at proper temperatures. An inspector would assess whether a batch of hot food that is out of temperature is an anomaly or a pattern of neglect throughout an establishment's operation. This enables a differentiation between an acute problem in one area of a food service establishment and a more widespread inability to practice food safety. The current violations create two "2B*" violations: one for a FSE with a varied menu that could have multiple food types improperly held; the other for a FSE with a single food type. Rewriting this violation as proposed better addresses the food safety condition and allows a single "2B*" violation.
2G*	Proposing to change the violation so that it addresses cold food out of temperature in different areas of the establishment instead of amounts of food out of temperature. Also, there are currently two separate "2G*" violations. The proposal would combine these and establish one "2G*" violation.	The condition levels for this violation are meant to assess the establishment's ability to maintain correct holding temperatures for cold foods. Currently the violation focuses on quantity of food out of temperature. The proposed change would focus on areas of the establishment and whether cold food is being properly held throughout. An inspector would assess whether a batch of cold food that is out of temperature is an anomaly or a pattern of neglect throughout an establishment's operation. This enables a differentiation between an acute problem in one area of a food service establishment and a more widespread inability to practice food safety. The current violations create two "2G*" violations: one for a FSE with a varied menu that could have multiple food types improperly held; the other for a FSE with a single food type. Rewriting this violation as proposed better address the food safety condition and allows a single "2G*" violation.
2J*	Editing that Reduced Oxygen Packaged (ROP) food not cooled by an approved method whereby the internal product temperature is reduced to 38° F within two hours of cooking and if necessary further cooled to a temperature of 34° F within six (instead of four) hours of reaching 38° F.	Correcting error and making violation consistent with Health Code § 81.12.
3C*	Propose to change the numbers of eggs that fall within the condition levels.	Revised numbers better correspond with typical egg packaging.
3D*	Proposal is to specify that it is not a violation to have dented cans on FSE premises so long as those cans are separated from consumable food items. Changes also revise the numbers of damaged cans that fall within each condition level.	The change is being proposed to address concerns that violations could be issued when a FSE has damaged cans on the premises even when it intends to return or discard those cans. The change to the numbers of cans within each condition levels is proposed in order to better correspond with standard packaging.
3G*	Changing terminology from "product" to "item."	Change in order to clarify what must be properly washed.
41*	The proposed change would focus on unsafe batches of food or food items in areas of the establishment rather than using pounds of food as a measurement.	The condition levels for this violation are meant to assess the establishment's ability to maintain unadulterated and non-contaminated food. A better measurement of this is the number of unsafe foods or batches of foods in different areas, rather than pounds of food. The more batches or items of food in more areas of the establishment, the greater the indication of an inability to practice food safety.

§23-01. Definitions and construction of words and terms replaces former §23-01, Introduction and Scope, which is being repealed as no longer necessary. Changes to former §23-02, "Definitions and construction of words and terms" renumbered as §23-01 are as follows:

Definitions have been amended for "compliance inspection," "critical violations," "initial inspection," "notice of violation," "pre-permit inspection," "public health hazards," and "sanitary inspection."

Definitions of "commissioner," "complaint inspection," "department," "full sanitary inspection," "general violations," "hazard analysis critical control point," "numeric point value," and "reduced oxygen packaging" have been deleted as no longer needed. A provision has been included in §23-02 that terms used in the appendices shall have the same meanings as the definitions in Article 81 of the Health Code.

New definitions have been added for "grade card," "grade pending card," "inspection cycle," "OATH," "operating or in operation," "pre-permit serious item," "reinspection," "re-opening inspection.

<u>§23-02. Scoring of sanitary inspections.</u> This section incorporates provisions of current §23-03 (Conduct of Sanitary Inspections) and § 23-06 (Point Values), indicating that points on an inspection will be scored based only on violations, violation conditions and condition levels listed in Appendix 23-A (Food Service Establishment Sanitary Inspection Scoring Worksheet) and Appendix 23-B (Food Service Establishment Sanitary Inspection Scoring Parameters-A Guide to Conditions).

§23-03. Letter grading. This section is new. It establishes letter grades of "A," "B," or "C" indicates which inspections will result in a grade; and sets forth the inspection scores that correspond to each letter grade. Subdivision (d) provides that the Department will continue to conduct compliance inspections whenever an establishment has 28 or more points, and that these inspections will not be associated with a letter grade.

<u>§23-04. Intervals between inspection cycles</u>. This section is new. It establishes varying periods of time between inspection cycles based on the points scored during either an initial inspection

4N 40	Delete "Evidence of roaches" so that the violation is only for "live roaches." Also correcting typographical error. Proposal is to change this	Inspections look for live roaches and not evidence of live roaches. Change in the violation is so that it will conform with actual practice. The current violation addresses "flying	10F	Deleting "Aisle or workspace inadequate."	In response to concerns that a violation could issue for a small workspace, this provision is being deleted. Any food safety violations tha arise from having too small a workspace will be address more specifically under other
40	violation to (a) specify that the violation is only for the presence	insects," which is too broad; the concern for food safety is regarding only filth flies and	<u>10I</u>	Combining with 10 J and 10 K.	violations. Combining violation 10I with 10 J & K a
	of filth flies or food/refuse/sewage-associated (FRSA) flies; and (b) apply a condition I violation for 2-5 filth flies only if those flies are observed between November 1-	food/refuse/sewage-associated flies. The current violation for 2-5 flies at any time of the year is not adequately targeting food safety concerns. Fewer than 6 flies in the period between March 2-October 31 could be incidental, such as due to an open window, and		Changing violation to "Proper sanitization not provided for utensil ware washing operation." Changing condition levels to incorporate	deleting those.
	March 1.	will not result in a violation. However, the presence of these flies in these colder months is indicative of an infestation within the	10J	10I-K. Deleted.	Combining with 10I.
4P	Changing the examples to delete	establishment. Current examples include extraneous	10K	Deleted.	Combining with 10I.
4P	extraneous details.	descriptions of customers.	10L 10M	Renumbered as 10J. Renumbered as 10K.	Renumbering.
5D+	Specifying that water pressure at a hand wash sink must be adequate to enable acceptable hand washing for employees.	Change proposed in response to concerns that violations could be issued for low water pressure to specifying that the pressure must be sufficient for proper hand washing.	12A The propose Matter in b	Deleting violation. al is as follows. rackets [] is deleted. t is underlined is new.	No longer necessary.
5F+	Adding terminology from 5G.	Change to consolidate with 5G.	S	ection 1. Chapter 23 (FOOD SERVIO	CE ESTABLISHMENT SANITARY
5G+	Deleting.	Change to consolidate with 5F.	City of New	ON PROCEDURES) and Appendix A V York is repealed and recodified to b	A and Appendix B of Title 24 of the Rules of t be printed as follows:
5H+ 5I+ 5J	Renumbered as 5G+ Renumbered as 5H+ Renumbered as 5I	Renumbering. Renumbering. Renumbering.	FOOD	SERVICE ESTABLISHMENT SA	TER 23 INITARY INSPECTION PROCEDURES
5K	Renumbered as 5J	Renumbering.		AND LETTE	R GRADING
6A	Specifying that effective hair restraint is required only during	Change proposed to make clear when hair restraint must be worn.	<u>§23-02. Sc</u> §23-03, Le	finitions and construction of we oring of sanitary inspections. Atter grading.	
6B	food preparation. (1) Adding "or more" to condition IV violation for workers smoking, eating, drinking in food or washing	 (1) Correcting drafting error. (2) Drinking from closed container is permissible and consistent with FDA model food code. 	<u>§23-05. Iss</u> <u>§23-06. Re</u> <u>§23-07. Po</u> <u>§23-08. Ef</u>	tervals between inspection cycle suance of notices of violations. evocation or suspension of permi ssting letter grades. fect of other laws and constructi	its.
	areas; (2) adding that drinking is prohibited only from open container; (3) changing "dishwashing" to "ware washing."	(3) Change to use more accurate terminology.	established <u>Compliance</u> within a cy <u>Condition l</u>	<u>. in Article 7 of the Health Code.</u> <u><i>inspection</i> shall mean an inspection cle. <i>evel</i> shall mean the value (I, II, III, I</u>	rds and terms. istrative Tribunal of the Department n not for the purposes of grading conducted [V or V] based on the number, magnitude or
7B	Deleting.	Unnecessary catchall violation.	Critical vio	ess of occurrences, or the seriousness lations shall mean the violations of the seriousness of the series of the s	the Health Code or other applicable law liste
7C 7D	Deleting Deleting	Unnecessary catchall violation.	Food servic	lassification "critical violations" in A e establishment or establishment sha	all have the same meaning as the definition i
7E	Deleting	Unnecessary catchall violation.	<u>General vio</u>	lations shall mean violations listed	ot include mobile food vending units. under the classification "general violations"
7F 8A	Deleting Propose to delete violations for holes or openings and instead to require adequate pest proofing. Conditions I and II would be	Unnecessary catchall violation. Proposed revision is to better target poor pest- proofing generally in the establishment, and not to focus simply on holes. A violation would now issue only for condition levels III or IV for	Grade card inspection. Grade pend indicating t determined	ling card shall mean the card issued that an establishment's grade for the	letter grade associated with the score for an by the Department to an establishment e current cycle is in the process of being
8B	deleted. Propose to amend this violation to specify that a garbage can may be uncovered when during active use.	failing to pest proof. Proposed revision is to respond to concerns that a violation could issue for an uncovered garbage can when it is being actively used, such as for disposal of food scraps during food	Inspection of inspection a cycle, a reir a previous Notice of vi	cycle shall mean a series of related in and including, if triggered by the ini- nspection and any compliance inspec- inspection score in that cycle. olation shall have the same meaning	inspection within an inspection cycle. aspections consisting of at least an initial tial or any subsequent inspections within the stions conducted by the Department because g as in Article 7 of the Health Code. Trials and Hearings of the City of New York
9A	The proposed change would (a) delete "severely" and (b) change the number of cans that fall within each condition level.	preparation. "Severely" would be deleted to be consistent with FDA Food Code, which states that all dents present a possible threat. Pinhole damage to a can from a dent may be undetectable to the human eye, but still may compromise the integrity of the product. The	storing or s <u>Pre-permit</u> <u>determine of</u> <u>applicable 1</u> <u>Pre-permit</u> <u>sign that sl</u> <u>Public heal</u>	erving food or that the establishmer inspection shall mean a sanitary ins compliance of a food service establish law, regardless of whether the establish serious item is a violation, identified hall be corrected prior to approval of th hazards are critical violations or	pection conducted prior to permit approval to hment with the Health Code and other lishment is in operation. I in Appendix 23-A of this Chapter by a plus
9B	Deleting.	change to the numbers of cans that correspond to condition levels is to better conform with packaging. Department intends to propose deleting Article	Article 81 of <u>Reinspectio</u> receipt of a <u>Re-opening</u> Departmen	of the Health Code and Part 14 of the <i>n</i> shall mean a sanitary inspection of score of 14 or more points on an init inspection shall mean the pre-opera t closes an establishment to determing the transformation of the transformation of transformation of the transformation of the transformation of transformation of the transformation of	e State Sanitary Code conducted for the purpose of grading followin
9C	Renumbering as 9B. Removing	111 from the Health Code as no longer necessary to promote public health. The condition levels for this violation are	establishm	spection shall mean any on-site revi ent's physical facilities, food handlin	ew by the Department of a food service g operations, equipment, sanitary condition,
9D	pounds as the basis for setting condition levels. Renumbering to 9C.	meant to assess the establishment's ability to practice proper thawing procedures. Currently, the condition levels include pounds of food as a measurement. A better measurement than poundage is the number of improperly thawed foods or the number of different areas where improperly thawed food is found. The more items of food or the more areas of the establishment with unsafe food, the greater the indication of an inability to practice food safety. Renumbering. Renumbering.	initial, rein <u>\$23-02. Sec</u> The Depart <u>violations</u> , <u>Establishm</u> <u>Establishm</u> <u>Chapter.</u> T <u>Article 81 c</u> <u>\$23-03. Let</u> (a) The Dep <u>cycle at lea</u> <u>Code to pos</u> identifies a	spection, compliance and pre-permit oring of sanitary inspections. ment shall when conducting a sanit violation conditions and condition le tent Sanitary Inspection Scoring Wo tent Sanitary Inspection Scoring Par 'erms used in these appendices shall of the Health Code. tter grading. Dartment, whenever practicable and st annually at each food service estas at a letter grade for the purpose of iss ind represents that establishment's content of the service of the servic	arv inspection assess points only for those vels listed in Appendix 23-A (Food Service rksheet) and Appendix 23-B (Food Service ametersA Guide to Conditions) to this have the same meaning as their definitions subject to \$23-04, shall conduct an inspection blishment required by \$81.51 of the Health suing such establishment a grade that sompliance with those laws and regulations
10A, 10L	Violation for failing to have cover on waste receptacle in a toilet facility would no longer be scored. Unscored violation would also clarify that it applies only to a waste receptacle in a facility used by women.	The proposal is not to score this violation because it is only indirectly related to food safety. The change specifying that, pursuant to the Health Code, a covered waste receptacle is required only for a restroom used by women is proposed to address concerns that a violation could be issued under the current rule for an uncovered waste receptacle in any restroom.	results of e accordance except that closed. (b) The Der than 14 poi (c) The Dep points on a after the in	ither the initial inspection or reinspo with these rules be issued a letter g an establishment shall not receive a partment shall issue a letter grade or nts on either the initial inspection o partment shall not issue a letter grad n initial inspection, but shall schedu itial inspection. The Department sh	so as to protect public health. Based on the ection in a cycle, an establishment shall in rade of either "A," "B," or "C" for that cycle, any grade if the Department orders that it be f "A" to any establishment that receives fewer r reinspection in a cycle. le to any establishment receiving 14 or more ule a reinspection to occur no sooner than 7 d all on the reinspection issue a letter grade of s and a letter grade of "C" to any establishme
10C, 10 M	Proposal is to no longer score the violation for an unshielded or non-shatterproof light bulb and to revise the violation to apply only when the bulb is placed in a way that subjects it to significant temperature changes or where accidental contact may occur.	The change is being proposed to address concerns that violations issue for uncovered or non-shatterproof light bulbs where there is virtually no risk of harm. Under the proposal, the violation would no longer be scored because it is only indirectly related to food safety and it would specify that the violation is only for those bulbs at risk of shattering	receiving 23 (d) The Dep for the purp inspection a on any com §23-04. Int (a) A food s	8 or more points. partment in any cycle may, in additi- pose of issuing an establishment a le after any inspection that results in a pliance inspection shall not change is rervals between inspection cycle ervice establishment shall post its le	on to conducting an initial and any reinspect tter grade, also conduct a compliance a score of 28 points or more. The score receiv an establishment's letter grade for that cycle
10 D	Proposing to revise this violation to specify that the ventilation system must be adequate to prevent excessive build-up of	because of contact or temperature change. In response to concerns that a violation could issue under the current rule for poor ventilation, the proposal violation would give the reasons proper ventilation is needed and the	establishme next inspection, initial insp from either (1) An initi	ent's next inspection cycle. The Dep tion cycle for any establishment tha but instead the interval of time betx ection in the establishment's next cy its initial inspection or its reinspect ial inspection commencing a new cyc	artment shall not wait one year to schedule : t receives 14 or more points on its initial ween the final inspection in such cycle and th cle shall be determined by the higher score
	grease, heat, steam, condensation, vapors, odors, smoke and fumes.	circumstances under which poor ventilation would constitute a violation.	inspection (2) An init	or reinspection and does not score 28 ial inspection commencing a new cyc	3 or more points on either of these inspection cle shall be conducted 90 to 150 days after the res a score of 28 or more points on its initial

inspection or reinspection. (3) An initial inspection commencing a new cycle shall be conducted within 60 to 120 days of reopening for an establishment that is authorized by the Department to reopen following a Department closure that occurs on an initial or reinspection of that establishment. (b) Notwithstanding any other provision of this Chapter to the contrary, in circumstances when the Department believes there is an increased risk to public health, nothing in this section shall prohibit the Department from inspecting an establishment and treating that inspection as the initial inspection in a new cycle. Such circumstances include, but are not limited to, an establishment having a history of Department closure(s), being the subject of complaints of unsanitary conditions, or being compromised following an environmental emergency. emergency.

<u>§23-05. Issuance of notices of violations.</u> (a) The Department shall issue a notice of violation whenever a food service establishment is cited on any sanitary inspection for one or more critical violations or accumulates 14 or more points, regardless of whether any critical violations are cited on such inspection. (b) All violations shall be recorded and/or cited individually on inspection reports and notices of violation.

§23-06. Revocation or suspension of permits.

323-06. Revocation or suspension of permits.
(a) Findings of serious and persistent violations or uncorrected public health hazards on any sanitary inspection may provide the basis for commencement of a proceeding to revoke or suspend a permit pursuant to Article 5 of the Health Code.
(b) The Department shall post signs on any establishment that it orders closed indicating that such establishment is not open to the public and shall remove any posted grade-related card.
(c) Prior to authorizing any closed establishment being allowed to re-open, the Department shall conduct a re-opening inspection. The Department may conduct as many inspections as it deems necessary to determine whether the establishment is in compliance with applicable law and may be reconcered for operation.

(d) If an establishment that is required by §81.51 of the Health Code to post a letter grade is closed and then allowed to re-open, upon re-opening, the grade card that had been posted by the establishment before the closure will be posted again, except that where the closure for the closure of the stablishment before the closure of the stablishment before the closure will be posted again. occurred on the establishment's initial inspection, a "grade pending" card shall be posted, and any grade card previously posted shall be removed, and where the closure occurred on a reinspection a "grade pending" card or the letter grade card corresponding to the score on the reinspection shall be posted.

§23-07. Posting letter grades. (a) The Department shall at the time of inspection provide any establishment required by §81.51 of the Health Code to post a letter grade that receives a score of 13 or less on an initial or reinspection with a grade card displaying the letter grade "A," which shall be posted

(a) Any Exploring the sum as the difference of the product ally establishment required by \$81.51 of the Health Code to post a letter grade "A," which shall be posted immediately by the establishment.
(b) 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 an initial inspection, and is not closed by the Department, it shall continue to post its grade card from the prior cycle until its reinspection. If the 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, it shall continue to post its grade card, it shall have no posting until its reinspection. If the establishment has been issued no prior grade card, it shall have no posting until its reinspection.
(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 displaving the letter grade that corresponds with its inspection score at the reinspection. 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 pursuant to subdivision (d) of this section and \$81.51 of the Health Code.
(d) Effect of adjudication at the Administrative Tribunal on grading of establishments required by \$81.51 of the Health Code.
(i) If the establishment appears at the Administrative Tribunal and as a result of such proceeding the score received on a reinspection remove any posted "grade pending" card and post the grade card provided by the Department at use hinspection.
(2) Subject to the provisions of paragraph (3) of this subdivision if the establishment does not appear at the Administrative Tribunal on the scheduled date, but the h

pending" card.

pending" card.
(5) The disposition of any notice of violation at the Administrative Tribunal shall not effect any provision of this Chapter or other applicable law other than the issuance of a grade.
(c) An establishment required by §81.51 of the Health Code to post a letter grade shall shred or otherwise dispose of all non-current letter grade cards and "grade pending" cards in a manner that prevents reuse of the cards.
(f) The "grade pending" or letter grade card shall be posted in a conspicuous place on the front window, door or exterior wall of an establishment required by §81.51 of the Health Code to post a letter grade. The card shall be within five feet of the front door or other opening to the establishment where customers enter from the street, at a vertical height no less than four feet and no more than six feet from the ground or floor. An establishment without a direct entrance from the street shall post the grade card or "grade pending" card at a place designated by the Department at its immediate point of entry so that it is clearly visible to passersby. passersby.

(g) Letter grade cards shall not be removed except when authorized by the Department.

§23-08. Effect of other laws and construction.

(a) These rules shall be read and enforced in accordance with all applicable provisions of law, including, but not limited to, the State Public Health Law and Sanitary Code, the New York City Health Code, and Title 17 of the Administrative Code of the City of New York. (b) No provision herein shall limit the authority of the Department to conduct such other inspections or take any other action it deems necessary, to enforce any provision of law within the jurisdiction of the Department.

(c) If any provision of this Chapter is adjudged invalid by any court of competent jurisdiction, such judgment shall not affect or impair the validity of the remainder of this Chapter.

§2. The list of section headings in Title 24 of the Rules of the City of New York is amended to read as follows

FOOD SOURCE 3.4 ⁺ Food from unapproved or unknown source or home canned. Reduced oxygen packaged					· · · · · · · · · · · · · · · · · · ·	
(ROP) fish not frozen before processing; or ROP foods prepared on premises transported to another site.	=	=	=	10	28	
3B* Shellfish not from approved source, improperty tagged/labeled; tags not retained for 90	1				4	
cays.	=		= `	10	<u>28</u>	
BD* Canned food product observed swollen, leaking and rusted, and not segregated from	7	8	9	10	28	
ouner consumable food items.	7	8	<u>9</u>	<u>10</u>	28	
Cross connection in potable water supply system observed.	-	=	=	10	28	
F* Unpasteurized milk or milk product present. G Raw food not properly washed prior to serving.	-		-	10	28	
COOP PROTECTION	5	6	<u> </u>	8		
A Food Protection Certificate not held by supervisor of food operations.	-				10	
B* Food worker prepares food or handles utensil when ill with a disease transmissible by food, or have exposed infected cut or hum on hand		= =		10	28	
C* Food worker does not use proper utensil to eliminate bare hand contact with food that will not receive adequate additional heat treatment.	7	8	9	10	28	······.
D* Food worker does not wash hands thoroughly after visiting the toilet, couphing, spectric						
smoking, preparing raw foods or otherwise contamination hands. Taxic chemical improperty labeled, stored or used such that food contamination may occur.		=		10	28	
F* Food, food preparation area, food storage area, area used by employees or patrons	2	8	2	10	28	
contaminated by sewage or liquid waste <u>G*</u> Unprotected potentially hazardous food re-served.	=	=	=	10	28	
H* Food in contact with utensil, container, or pipe that consist of toxic material.		=		10 10	28 28	
I* Raw, cooked or prepared food is adulterated, contaminated, cross-contaminated, or not discarded in accordance with HACCP plan.	2	8	9	10	28	
J Unprotected food re-served. K Appropriately scaled metal stemstyne thermometer or thermometer of the served states of the served stat	5	<u>6</u>	7	8		
K Approgriately scaled metal stem-type thermometer or thermocouple not provided or used to evaluate temperatures of potentially hazardous foods during cooking, cooking, reheating and holding.	=	-	=	8	=	
L Evidence of rats or live rats present in facility's food and/or non-food areas.	5	6	7	8	28	
M Evidence of mice or live mice present in facility's food and/or non-food areas. N Live roaches present in facility's food and/or non-food areas.	5	6	7	8	28	
O Fifth files or food/refuse/seware associated (EDSA) files present in facility is facility in	5	6	7	8	28	
non-food areas. Fitth files include house files, little house files, blow files, bottle files and flesh files, Food/refuse/sewage.associated files include fruit files, drain files and Phorid files	<u>s</u>	6	2	8	28	
P Other live animal present in facility's food and/or non-food areas.	5	6	7	8		
ACILITY DESIGN						
A* <u>Sewage disposal system improper or unapproved</u> . B* Harmful, noxious gas or vapor detected. CO ≥13 ppm.			=	10	28	
B [®] Harmful, noxious gas or vapor detected. CO ≥3 ppm. C+ Food contact surface improperly constructed or located. Unacceptable material used.		<u>–</u>		10 10	<u>28</u> 28	
5D+ Hand washing facility not provided in or near food preceration area and toilet room. Hot and cold running water at adequate pressure to enable cleanliness of employees not	_	_	=	10	28	
provided at facility. Soap and an acceptable hand-drying device not provided, E + Toilet facility not provided for employees or for patrons when required.				10		
F+ Insufficient or no refrigerated or hot holding equipment to keep potentially hazardous		····	<u>=</u>		28	
foods at required temperatures.	=	Ξ	=	10	28	
GC+ Property enclosed service/maintenance area not provided. (Mobile Food Commissary) SH+No facilities available to wash, rinse and sanitize utensils and/or equipment.	=			<u>10</u> 10	<u>28</u> 28	
Nuisance created or allowed to exist. Facility not free from unsafe, hazardous, offensive			=	<u>10</u>	<u> 20</u>	
or annoving condition.	=	=	=	<u>10</u>	28	
5J+ Refrigeration used to implement HACCP plan not equipped with an electronic system that continuously monitors time and temperature.	=	<u> </u>	-	10	28	
PERSONAL HYGIENE & OTHER FOOD PROTECTION						
6A Personal cleanliness inadequate. Clean outer garments, effective hair restraint not worn in an area where food is prepared.	5	6	2	8	-	
B Tobacco use, eating, or drinking from open container in food preparation, food storage or	5	6	7			
dishwashing area observed. 5C Food not protected from potential source of contamination during storage, preparation,		<u> </u>	<u>,</u>	8	<u>-</u>	
transportation, display or service.	5	<u>6</u>	<u>7</u>	8	=	
6D Food contact surface not properly washed, rinsed and sanitized after each use and following any activity when contamination may have occurred.	5	<u>6</u>	7	8	=	
6F. Sanitized equipment or utensil, including in-use food dispensing utensil, improperly used or stored.	5	6	7	8	-	
6F Wiping cloths solied or not stored in sanitizing solution.	5	6	7		-	
6G* HACCP plan not approved or approved HACCP plan not maintained on premises. 6H Records and logs not maintained to demonstrate that HACCP plan has been properly	ļ	<u>-</u>		<u>10</u>	28	
implemented.	=	<u> </u>	Ξ	=	28	
61 Food not labeled in accordance with HACCP plan. OTHER CRITICALS		<u>=</u>	-	10	28	
7A Duties of an officer of the Department interfered with or obstructed.		=			28	
· · · · · · · · · · · · · · · · · · ·		CR	ITICAL VI	OLATION	S TOTAL:	
GENERAL VIOLATIONS			ONDITIO	NS		SCOR
	<u> </u>	<u>II</u>	<u>III</u>	<u>IV</u>	<u>v</u>	
ERMIN/GARBAGE						
				5	=	
A Facility not vermin proof. Harborage or conditions conducive to attracting vermin to the premises and/or allowing vermin to exist.	-	=	<u>4</u>			
A Facility not vermin proof, Harborage or conditions conducive to attracting vermin to the premises and/or allowing vermin to exist. B Garbage receptacies not provided or inadeguate, except that garbage receptacies may be uncovered during active use. Garbage storage area not properly constructed or	- 2	<u>3</u>	<u>4</u>	5	=	
Facility not vermin proof, Harborage or conditions conducive to attracting vermin to the premises and/or allowing vermin to exist. Garbage receptacies not provided or inedequate, except that anhage receptacie may be uncovered during active use. Carbage storage storage area not properly constructed or maintained, grinder or compactor dirty. Pesticide use not in accordance with label or applicable laws. Prohibited chemical		3	4			
A Facility not vermin proof, Harborage or conditions conducive to attracting vermin to the premises and/or allowing vermin to exist. B Garbage receptacies not provided or inadeguate, except that garbage receptacle may be uncovered during active use. Garbage storage area not properly constructed or maintained; grinder or compactor dirty.	- 2 2			<u>5</u> 5	_ 	
A Facility not vermin proof, Harborage or conditions conducive to attracting vermin to the premises and/or allowing vermin to exist. B Garbage receptacies not provided or inadequate, except that anhage receptacie may be uncovered during active use. Garbage storage storage area not properly constructed or maintained, grinder or compactor dirty. Pesticide use not in accordance with label or applicable laws. Prohibited chemical used/stored. Open bait station used. OOD SOURCE	2	3	4			
A Facility not vermin proof, Harborage or conditions conducive to attracting vermin to the premises and/or allowing vermin to exist. B Garbage receatacies not provided or inadequate, except that anhage receptacies may be uncovered during active use. Garbage storage area not properly constructed or maintained; garded or compactive dirty. Pesticide use not in accordance with label or applicable laws. Prohibited chemical used/stored. Open bait station used. OOD SOURCE A Canned food product observed dented and not segregated from other consumable food items.	<u>2</u> <u>2</u>	<u>3</u> <u>3</u> <u>3</u>	<u>4</u> <u>4</u> <u>4</u>	<u>5</u> <u>5</u>	<u>28</u> 	
A Facility not vermin proof. Harborage or conditions conducive to attracting vermin to the premises and/or allowing vermin to exist. B Garbage receptacies not provided or insideuale, except that parbage receptacie may be uncovered during active use. Carbage storage area not properly constructed or maintained, grinder or compactor dirty. C Pesticide use not in accordance with label or applicable laws. Prohibited chemical used/stored. Open bait station used. OOD SOURCE A Canned lood product observed dented and not segregated from other consumable food items. B Thawing procedures improper,	2	<u>3</u> <u>3</u>	<u>4</u> <u>4</u>	5	28	
A Facility not vermin proof. Harborage or conditions conducive to attracting vermin to the premises and/or allowing vermin to exist. B Garbage receptacies not provided or inadequate, except that anhage receptacie may be uncovered during active use. Carbage storage storage area not properly constructed or maintained, grinder or compactor dirty. C Pesticide use not in accordance with label or applicable laws. Prohibited chemical used/stored. Open bait station used. OOD SOURCE C Canned food product observed dented and not segregated from other consumable food items. B Thewing procedures improper. C Food contact surface not properly maintained.	2 2 2 2	<u>3</u> <u>3</u> <u>3</u> <u>3</u>	<u>4</u> <u>4</u> <u>4</u> <u>4</u>	<u>5</u> <u>5</u> <u>5</u>	<u>28</u> 	
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Chapter 1 Posting Regulations for Vendors of	f Alcoh	olic Be	verages	3			10L To	ilet facility used by women	does not have at least one	covered garbage receptad	<u>le.</u>		
			U						proof, in areas where there i	s extreme heat, temperatur	e		
* * *							2005	hanges or where accident	ai contact may occur.	1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 -	2880-07		
23 Food Service Establishm	ent Sa	nitarv	Inspect	ion Pro	cedure	e and		GENERALS					
etter Grading.	ent oa	mary	mspeet		count	,5 and	<u>998 (</u>	ther General.			2	3 4 GENERAL VIOLAT	28
etter Grauing.			· ·				I				CONTROL	L AND GENERAL COMB	
											CRITICA	L AND GENERAL COMB	INED IOTAL:
Appendix 2	23-A					•	<u>н</u> ,						n to to come a
			- 14/-	ulcah a				Public Health Hazards (F	"HH) must be corrected in	nmediately + Pre-peri	nit Serious Violations tha	t must be corrected before perm	it is issued.
Food Service Establishment	inspe	ectio		rksne	et					APPENDIX	23-B		
							FOO	DD SERVICE	ESTABLISH	MENT INSPI	ECTION SCO	ORING PARAM	ETERS
CRITICAL VIOLATIONS		<u>C(</u>	DNDITIO	NS		SCORE			A GU	IDE TO CON	DITIONS		
]	l	- 111	IV	V			Violation	Condition I	Condition II	Condition III	Condition IV	Condition V
FOOD TEMPERATURE	Ļ					· · · · · · · ·	1	Tiolation	Conditions	<u>oonadion n</u>	<u>condition a</u>		<u>containon v</u>
2A* Food not cooked to required minimum temperature:	<u> </u>						1						
 Poultry, meat stuffing, stuffed meats ≥65° F for 15 seconds 	1									Critical Vie	olations	Im 11	10.11
 Ground meat and food containing ground meat ≥58° F for 15 seconds Pork, any food containing pork ≥55° F for 15 seconds 							<u>2A*</u>	Food not cooked to	-			Failure to properly cook meats, comminuted	Failure to correct condition of a Ph
 Pork, any food containing pork (255° F for 15 seconds) Rare roast beef, rare beefsteak except per individual customer request ≥required 	i =	=	<u> </u>	10	28		1	required minimum temperature.				meats, and other	the time of inspe
temperature and time								temperature.				potentially hazardous	inspector must c
 All other foods except shell eggs per individual customer request ≥45° F for 15 seconds 												foods (PHFs), unless a	office to discuss
2B* Hot food item not held at or above 140° F.	7	8	9	10	28							consumer specifically	closing or other
2C Hot food item that has been cooked and refrigerated is being held for service without first	4	· · · · · · · · · · · · · · · · · · ·					1					asks for their individual product to be cooked	enforcement measures.
being reheated to 165° F or above within 2 hours.	2	<u>D</u>		2								below the minimum	ineasures.
2D Precooked potentially hazardous food from commercial food processing establishment	5	6	7	8	-							temperature.	
that is supposed to be heated, but is not heated to 140° F within 2 hours. 2E Whole frozen poultry or poultry breasts, other than a single portion, is being cooked						·	2B*	Hot food item not	One hot food item out			Four or more hot food	Failure to correct
frozen or partially thawed.	5	6			=			held at or above	of temperature in one			titems out of temperature	
2F Meat, fish or molluscan shellfish served raw or undercooked without prior notification to						-		<u>140° F.</u>	area. Example: One tray of		the same type of food out of	or the same type of food out of temperature in for	
customer.	<u></u>				. .				chicken wings held at		temperature in three		office to discuss
2G* Cold food item held above 41° F (smoked fish and reduced oxygen packaged foods	7	8	9	10	28	1			115° F.		different areas.	Example: One tray of	closing or other
above 38 °F) except during necessary preparation.	÷					·	-1				Example: One tray	chicken wings, a pot of	enforcement
2H ⁺⁻ Food not cooled by an approved method whereby the internal product temperature is reduced from 140° F to 70° F or less within 2 hours, and from 70° F to 41° F or less	7	8	9	10	28		1				of chicken wings, a	rice, platter of roast bee	measures.
within 4 additional hours.	-	<u>0</u>	2	10	20		1					r and tureen of beef stew	
21 Food prepared from ingredients at ambient temperature not cooled to 41° F or below	-	c					1	ł			of roast beef held at	heid at 115° F; or one tr f of chicken wings on the	<u>av </u>
within 4 hours.	5		<u>_</u>	<u>8</u>	Ξ							steam table, one trav of	
2.J* Reduced oxygen packaged (ROP) foods not cooked by an approved method whereby the			_									chicken wings in the foo	d
internal food temperature is reduced to 38° F within two hours of cooking and if necessary further cooled to a temperature of 34° F within six hours of reaching 38° F.	2	<u>8</u>	2	10	28						of chicken wings in	preparation area, one	
Entry and a contraction of the matter of the second of the							1			the food preparation	the food preparation	basket of chicken near	he

10K "Wash hands" sign not posted at hand wash facility.

	1		area heid at 115° F.	area and one basket	deep fryer and a rotisserie		1	observed.	1	1	1	1	
				of chicken near the deep fryer held at	machine filled with eleven chickens held at 115° F.		3E'	Unpasteurized milk				Unpasteurized milk or milk	Failure to correct any
				<u>115° F.</u>		ŕ	ι.	or milk product present.				product present.	condition of a PHH at the time of inspection.
<u>2C</u>	Hot food item that has been cooked	One cooked and refrigerated	Two cooked and refrigerated hot food	Three cooked and refrigerated hot food	Four or more cooked and refrigerated hot food items								Inspector must call office to discuss closing or other
	being held for	hot food item not reheated to 165° F before	terns not reheated to 165° F before	165° F before	not reheated to 165° F before service. Example: chicken soup,								enforcement measures.
	being reheated to	service. Example: chicken	service. Example: chicken	<u>service.</u> Example: chicken soup.	baked ham, sliced turkey, meatioaf and lobster		<u>3G'</u>	Raw food not properly washed	One raw food item was not properly	Two raw food items were not properly	Three raw food items were not properly	Four or more raw food items were not properly	·····
	within 2 hours.	soup.	soup and baked ham.	baked ham and sliced turkey.	bisque.			prior to serving.	washed prior to serving.	washed prior to serving.	washed prior to serving.	washed prior to serving. Example: two heads of	
<u>2D</u>	Precooked potentially	One precooked commercially	Two pre-cooked commercially	Three pre-cooked commercially	Four or more pre-cooked commercially prepared				Example: two heads of lettuce.	Example: two heads of lettuce and bunch of carrots.	Example: two heads of lettuce, bunch of carrots and bunch of	lettuce, bunch of carrots, bunch of broccoli and head of cabbage.	
	hazardous food from commercial	prepared food not heated to 140° F.	prepared foods not heated to 140° F.	prepared foods not heated to 140° F.	foods not heated to 140° F.					S. Ourroid.	broccoli.	inead of cashage.	
	food processing establishment that is supposed to be	Example: beef patties.	Example: beef patties and clam chowder.	Example: beef patties, clam chowder and smoked	Example: beef patties, clam chowder, smoked turkey, corn beef and		<u>4A</u>	Food Protection Certificate not held by supervisor of					FPC not held by the supervisor of food
	heated, but is not heated to 140° F			turkey.	gyros.			food operations.					operations or available for inspection by DOHMH
	within 2 hours. Whole frozen				[<u>4B*</u>	Food worker		· · · · · · · · · · · · · · · · · · ·		Food worker prepares	personnel. Failure to correct any
	poultry or poultry breasts, other than a single portion, are	poultry breast being cooked from a frozen state.	poultry or poultry breast being cooked from a frozen state.	Nister Fr				prepares food or handles utensil when ill with a				food or handles utensil when ill with a disease transmissible by food or	condition of a PHH at the time of inspection. Inspector must call
	being cooked frozen or partially	Example: chicken breast.	Example: chicken breast, whole		or failure to properly cook red minimum temperature			disease transmissible by				has exposed infected cut or burn on hand.	office to discuss closing or other
	thawed.		chicken, turkey breast and duck.					food or has exposed infected cut or burn on					enforcement measures.
2E	Meat, fish or molluscan shellfish				Failure to properly cook meats, comminuted		<u>4C*</u>	hand. Food worker does	One food worker	Two food workers	Three food workers	Four or more food workers	
	served raw or undercooked without prior				meats, fish, shellfish and other PHFs, unless a consumer specifically			not use proper utensil to eliminate bare hand contact	observed preparing ready-to-eat food with bare hands.	observed preparing ready-to-eat foods with bare hands.	observed preparing ready-to-eat foods with bare hands.	observed preparing ready- to-eat foods with bare hands.	the time of inspection.
	notification to customer.				asks for their order to be cooked below the			with food that will not receive	Example: one food worker at front food	Example: one food worker at front food	Example: one food worker at front food	Example: two food workers at front food	Inspector must call office to discuss closing or other
<u>2G*</u>	Cold food item held above 41° F	One cold food item	Two cold food items		Four cold food items out	Failure to correct any		adequate additional heat treatment.	preparation area preparing a sandwich.	preparation area preparing a	preparation area preparing a	preparation area preparing a sandwich, one in the	enforcement measures,
	(smoked fish and Reduced Oxygen	out of temperature in one area. Example: one	or the same food	items out of temperature. Example: one	of temperature. Example: one smoked salmon above 38° F and	the time of inspection.			Salluwich.	the kitchen preparing Caesar	sandwich, one in the kitchen preparing Caesar salad and	kitchen preparing Caesar salad and another in the basement preparing	
	Packaged food above 38° F),	smoked salmon above 38° F or one	temperature in 2 different areas.	smoked salmon above 38° F and tray	tray of sliced tomatoes, bowl of garlic in oil	office to discuss closing or other				salad.	another in the basement preparing	shrimp cocktail.	
	except during necessary preparation.	tray of potato salad above 41° F in service display case.	Example: one smoked salmon above 38° F and	of sliced tomatoes and platter of tuna salad above 41° F;	mixture, and bowl of cooked collard greens above 41° F; or one tray	enforcement measures.	4D*	Food worker does			shrimp cocktail.	Food worker does not	F _11
			tray of sliced tomatoes above 41°	or one bowl of potato salad in the service	of potato salad in the service display case, one			not wash hands thoroughly after				wash hands after visiting the toilet, coughing,	Failure to correct any condition of a PHH at the time of Inspection.
			F: or one bowl of potato salad in the service display	display case and one bowl of potato salad in the food	tray of potato salad in the reach-in refrigerator, and one tray of potato salad			visiting the toilet, coughing, sneezing, smoking,				sneezing, smoking, preparing raw foods or	Inspector must call office to discuss
			case, and one bowl of potato salad in		on the food preparation table above 41° F.			preparing raw foods or otherwise				otherwise contaminating hands.	closing or other enforcement measures.
			the food preparation area above 41° F.					contaminating hands.					
	Food not cooled by		Two food items not cooled by approved	Three food items not cooled by approved	Four or more food items not cooled by approved	Failure to correct any condition of a PHH at	4 <u>E*</u>	Toxic chemical improperty labeled,	One toxic chemical improperly labeled,	Two toxic chemicals improperly labeled,		Four or more toxic chemicals improperty	Failure to correct any condition of a PHH at
	the internal product	cooled by approved method. Example: one whole,	method. Example: two	method. Example: two whole,	method. Example: two whole,	the time of inspection. Inspector must call		stored or used so that contamination	stored or used so that contamination of	stored or used so that contamination	labeled, stored or used so that	labeled, stored, or used so that contamination of	the time of Inspection. Inspector must call
	temperature is reduced from 140°	cooked turkey.	whole, cooked turkeys.	cooked turkeys and one container of	cooked turkeys, one container of deep pot	office to discuss closing or other		of food may occur.	food may occur. Example: roach spray.	Example: roach	contamination of food may occur.	food may occur. Example: roach spray,	office to discuss closing or other
	F to 70° F or less within 2 hours and from			deep pot chicken stew.	chicken stew and 10 pounds of cooked rice.	enforcement measures.			spiay.	_	Example: roach spray, bleach and butane.	bleach, butane and rat poison.	enforcement measures.
	70° F to 41° F or less within 4				· ·		<u>4F'</u>	Food, food preparation area,				Food, food preparation area, food storage area or	
21	additional hours. Food prepared	One food item	Two food items	Three food items	Four or more food items			food storage area or area used by employees or				area used by employees or patrons contaminated by sewage or liquid waste.	the time of inspection. Inspector must call
<u><</u>		prepared from ambient temperature	prepared from	prepared from	prepared from ambient temperature ingredients			patrons contaminated by				by sewaye of liquid waste.	closing or other enforcement
	cooled to 41° F or	ingredients not cooled to 41° F.	temperature ingredients not	ingredients not cooled to 41° F.	not cooled to 41° F. Example: can-made tuna		4G*	sewage or liquid waste. Unprotected				11	measures.
	below within 4 hours.	Example: can-made tuna salad above 41°	cooled to 41° F. Example: can-made tuna and salmon	Example: can-made tuna, salmon salad and open canned	salad, salmon salad, sardines and anchovies above 41° F.		<u></u>	potentially hazardous food re-				Unprotected potentially hazardous food re-served. Example: bowl of cooked	Failure to correct any condition of a PHH at the time of inspection
		-	salad above 41° F.	sardines above 41° F.				served.				rice re-served.	Inspector must call office to discuss
<u>51,</u>	Reduced Oxygen Packaged (ROP)	One ROP food item not cooled by	Two ROP food items not cooled by	Three ROP food items not cooled by	Four ROP food items not cooled by approved	Failure to correct any condition of a PHH at							closing or other enforcement measures.
	food not cooled by an approved	approved method. Example: ROP beef	approved method.	approved method. Example: ROP beef	method. Example: ROP beef stew	the time of inspection.	<u>4H*</u>	Food in contact with utensil,				Food in contact with utensil, container or pipe	Failure to correct any condition of a PHH at
	method whereby the internal product	stew (twelve 4 oz packages).	stew (twelve 4 oz packages) and ROP		(twelve 4 oz packages), ROP chicken fricassee (two 2 lb packages), ROP	office to discuss closing or other enforcement		that consists of toxic material.				that consists of toxic material. Example: Serving water in ceramic	the time of inspection. Inspector must call
	temperature is reduced to 38° F within two hours of		<u>chicken fricassee</u> (two - 2 lb packages).	chicken fricassee (two 2 lb packages) and ROP pork	pork tenderloin (sixteen 8 oz packages) and meat	measures.			-			lead-based pitcher.	office to discuss closing or other enforcement
	cooking and if necessary further			tenderloin (sixteen 8oz packages).	sauce (six 1lb packages).		<u>41'</u>	Raw, cooked or	One food item is			Four or more food items	measures. Failure to correct any
	<u>cooled to a</u> temperature of 34° F within six hours							prepared food is adulterated, contaminated or	spoiled, adulterated, contaminated or cross-contaminated.	two batches of same food located in two areas noted	three batches of the same food type located in three	or four or more batches of the same food type in different areas noted	condition of a PHH at the time of Inspection. Inspector must call
24+	of reaching 38° F.							cross- contaminated, or	Example: Lettuce contaminated by raw	spoiled, adulterated, contaminated or	areas noted spoiled, adulterated,	spoiled, adulterated, contaminated or cross-	office to discuss closing or other
<u>3A'</u>	Food from unapproved or unknown source or				One or more food items not from an approved source, or home canned.	Failure to correct any condition of a PHH at the time of inspection.		not discarded in accordance with HACCP plan.	chicken or custard cream contaminated by mice	Example: lettuce	contaminated or cross-contaminated.	contaminated. Example: lettuce, cooked chicken,	enforcement measures.
	home canned; Reduced Oxygen				Example: wild mushrooms or home canned jellies or	Inspector must call		intoor plan.	droppings; or one package of ROP	contaminated by	Example: lettuce, cooked chicken and raw eggs	raw eggs and cooked rice contaminated by raw chicken; or ROP beef	
	Packaged (ROP) fish not frozen before processing;				ROP fish not frozen before processing.	closing or other enforcement measures.			chicken not discarded in accordance with	sausage and fish; or	contaminated by raw chicken; or lettuce.	stew, ROP chicken fricassee, ROP pork	
	or ROP food prepared on					ineasures.			HACCP plan.	ROP chicken	tomatoes and figs contaminated by non-potable	tenderloin and meat sauce not discarded in accordance with HACCP	
	premises transported to another site.									discarded in accordance with	water; or ROP beef stew, ROP chicken	Plan, or a tray of the chicken contaminated with	
<u>3B'</u>	Shellfish not from approved source,				One or more shellfish not from an approved source,	Failure to correct any condition of a PHH at				HACCP Plan.	fricassee and ROP pork tenderloin not discarded in	mice droppings located in the walk-in refrigerator, a basket of chicken under	
	improperly_ tagged/labeled;				improperty tagged/labeled tags not retained for 90	the time of inspection. Inspector must call					accordance with HACCP Plan; or a	the deep fat fryer contaminated with dust	
	tags not retained for 90 days.				days. Example: clams not tagged, oyster tags not	office to discuss closing or other enforcement					tray of the chicken contaminated with	and debris, and a pan of chicken on the service	
					retained for 90 days, mussels improperly	measures.					located in the walk-in refrigerator, a basket	counter cross- contaminated with raw beef drippings and	
1				1	labeled and mussels not	1	1	1				chicken contaminated by	
3C*	Eggs found	1-6 eass found	7-12 ands found	13-24 pore found	tagged.	Failure to come					deep fat fryer	mice droppings in the	1
<u>3C*</u>	Eags found dirty/cracked; liquid, frozen or	1-6 eggs found dirty/cracked or liquid, frozen, or	7-12 eggs found dirty/cracked; or two containers of liquid,	three containers of		Failure to correct any condition of a PHH at the time of inspection	<u>4J</u>	Unprotected food	One unprotected		deep fat fryer contaminated with dust and debris, and	basement walk-in refrigerator.	
<u>3C</u> *	dirty/cracked: liquid, frozen or	dirty/cracked or liquid, frozen, or powdered eggs not pasteurized.	dirtv/cracked; or two containers of liquid, frozen, or powdered eggs not	dirty/cracked; or three containers of liguid, frozen, or powdered eggs not	tagged. 25 or more eggs found dirty/cracked; or four containers of liquid, frozen, or powdered eggs not pasteurized.	condition of a PHH at the time of inspection Inspector must call office to discuss	<u>4</u> J	re-served.	One unprotected food item re-served. Example: unwrapped	Two unprotected foods items re- served.	deep fat fryer contaminated with dust and debris, and Three unprotected food items re-served. Example: unwrapped	basement walk-in refrigerator. Four or more unprotected food items re-served. Example: unwrapped	
<u>3C</u> *	dirty/cracked; liquid, frozen or powdered eggs not	dirtv/cracked or liquid, frozen, or powdered eggs not	dirty/cracked; or two containers of liquid, frozen, or powdered	dirty/cracked; or three containers of liquid, frozen, or	tagged. <u>25 or more eggs found</u> <u>dirty/cracked; or four</u> <u>containers of liquid</u> , <u>frozen, or powdered eggs</u>	condition of a PHH at the time of inspection Inspector must call office to discuss closing or other enforcement	<u>4</u> J	re-served.	food item re-served.	Two unprotected foods items re- served. Example: unwrapped crackers	deep fat fryer contaminated with dust and debris, and Three unprotected food items re-served. Example: unwrapped crackers, bread and	basement walk-in refrigerator. Four or more unprotected food items re-served.	
<u>3C</u> .	dirty/cracked; liquid, frozen or powdered eggs not	dirty/cracked or liquid, frozen, or powdered eggs not pasteurized. Example: 4 eggs found dirty and/or cracked; or one container of unpasteurized liquid	dirty/cracked; or two containers of liquid, frozen, or powdered eggs not pasteurized. Example: 9 eggs found dirty and/or cracked; or 9 eggs found dirty and/or	dirtv/cracked; or three containers of liquid, frozen, or powdered eggs not pasteurized. Example: 16 eggs found dirty and/or cracked; or 14 eggs found dirty and/or	lagged. 25 or more eggs found dirty/cracked; or four containers of liquid, frozen, or powdered eggs not pasteurized. Example: 25 or more eggs found dirty and/or cracked; or 18 eggs found dirty and/or cracked and jone container of	condition of a PHH at the time of inspection Inspector must call office to discuss closing or other enforcement	<u>4</u> ्र <u>4</u> <u>४</u>	re-served. Appropriately	food item re-served. Example: unwrapped	Two unprotected foods items re- served. Example:	deep fat fryer. contaminated with dust and debris, and Three unprotected food items re-served. Example: unwrapped crackers, bread and pickles.	basement walk-in refrigerator. Four or more unprotected food items re-served. Example: unwrapped crackers, bread, pickles and breadsticks. Appropriate	
<u>3C.</u>	dirty/cracked; liquid, frozen or powdered eggs not	dirty/cracked or liquid, frozen, or powdered eggs not pasteurized. Example: 4 eggs found dirty and/or cracked; or one container of	dirty/cracked; or two containers of liquid, frozen, or powdered eggs nol pasteurized. Example: 9 eggs found dirty and/or cracked; or 9 eggs found dirty and/or cracked; or 2 containers of	dirty/cracked; or three containers of liquid, frozen, or powdered eggs not pasteurized. Example: 16 eggs found dirty and/or cracked; or 14 eggs found dirty and/or cracked; or two containers of	lagged. 25 or more eggs found dirtly/cracked; or four containers of liquid, frozen, or powdered eggs not pasteurized. Example: 25 or more eggs found dirty and/or gracked; or 18 eggs found dirty and/or cracked and	condition of a PHH at the time of inspection Inspector must call office to discuss closing or other enforcement		re-served. Appropriately scaled metal stem- type thermometer	food item re-served. Example: unwrapped	Two unprotected foods items re- served. Example: unwrapped crackers	deep fait fiver. contaminated with <u>dust and debris, and</u> <u>Three unprotected</u> food items re-served. <u>Example: unwapped</u> <u>crackers, bread and</u> pickles.	basement walk-in refrigerator. Four or more unprotected food items re-served. Example: unwrapped crackers, bread, pickles and breadsticks.	
<u>3C.</u>	dirty/cracked: liquid, frozen or powdered eggs not pasteunzed.	dirty/cracked or. liquid, frozen, or powdered eqgs not pasteurized. Example: 4 eqgs found dirty and/or gracked; or one, container of. unpasteurized liquid eqgs found. Cans of food	dirt/cracked; or two containers of liquid, frozen, or powdered eggs not. pasteurized. Example: 9 eggs found dirty and/or cracked; or 9 eggs tound dirty and/or cracked; or 9 eggs tound dirty and/or cracked; or 2 containers of unpasteurized liquid eggs found. Caris of food	dirty/eracked; or three containers of liquid, frozen, or powdered eqgs not pasteurized. Example: 16 eqgs found dirty and/or cracked; or 14 eqgs found dirty and/or cracked; or 14 eqgs found dirty and/or cracked; or two containers of unpasteurized liquid eqgs found. Cans of food	lagged. 25 or more eggs found dirty/cracked; or four containers of liquid, frozen, or powdered eggs not pasteurized. Example: 25 or more eggs found dirty and/or cracked; or 18 eggs found dirty and/or cracked; or 18 eggs found dirty and/or cracked and one container of unpasteurized liquid eggs found. 19 or more cans of food	condition of a PHH at the time of inspection inspector must call office to discuss closing or other enforcement measures. Failure to correct any		re-served. Appropriately scaled metal stem- type thermocouple not provided or used to evaluate	food item re-served. Example: unwrapped	Two unprotected foods items re- served. Example: unwrapped crackers	deep fat fryer contaminated with <u>dust and debris, and</u> <u>Three unprotected</u> <u>food items re-served</u> , <u>Example: unwapped</u> <u>crackers, bread and</u> <u>pickles</u> .	basement walk-in refrigerator. Four or more unprotected food items re-served. Example: unwrapped crackers, bread, pickles and breadsticks. Appropriate thermometer(s) or thermoceuple not provided	
	dirty/crackęd; liquid, frozen or powdered eggs not pasteunized. Canned food product observed swollen, leaking	dirty/cracked or liquid, frozen, or powdered eggs not pasteurized. Example: 4 eggs found dirty and/or cracked; or one container of unpasteurized liquid eggs found. Cans of food products (1-6) observed swollen.	dirtv/cracked; or two containers of liquid, frozen, or powdered eggs nol. pasteurized. Example: 9 eggs found dirty and/or cracked; or 9 eggs found dirty and/or cracked; or 2 containers of unnasteurized liquid eggs found. Cans of food products (7-12) abserved swollen.	dirty/oracked; or three containers of liquid, frozen, or powdered eggs not pasteurized. Example: 16 eggs found dirty and/or cracked; or 14 eggs found dirty and/or cracked; or two containers of unpasteurized liquid eggs found. Cans of food products (13-18) observed swollen.	lagged. 25 or more eggs found dirty/cracked; or four containers of liquid. frozen, or powdered eggs not pasteurized. Example: 25 or more eggs found dirty and/or cracked; or 16 eggs found dirty and/or cracked and one container of unpasteurized liquid eggs found. 19 or more cans of food products observed swollen, leaking or rusted.	condition of a PHH at the time of inspection Inspector must call office to discuss closing or other enforcement measures.		re-served. Appropriately scaled metal stem- type thermometer or thermocouple not provided or used to evaluate temperatures of potentially.	food item re-served. Example: unwrapped	Two unprotected foods items re- served. Example: unwrapped crackers	deep fat fryer contaminated with <u>dust and debris, and</u> <u>Three unprotected</u> <u>food items re-served</u> , <u>Example: unwapped</u> <u>crackers, bread and</u> <u>pickles</u> .	basement walk-in refrigerator. Four or more unprotected food items re-served. Example: unwrapped crackers, bread, pickles and breadsticks. Appropriate thermometer(s) or thermocouple not provided or used to measure the temperature of potentially.	
	dirty/crackęd; liquid, frozen or powdered eggs not pasteunized. Canned food product observed swollen, leaking	dirty/cracked or liquid, frozen, or powdered eqgs not pasteurized. Example: 4 eggs found dirty and/or cracked: or one container of unpasteurized liquid eggs found. Cans of food products (1-6)	dirty/cracked; or two containers of liquid, frozen, or powdered eggs not. pasteurized. Example: 9 eggs found dirty and/or cracked; or 9 eggs tound dirty and/or cracked; or 2 containers of unpasteurized liquid eggs found. Cans of food products (7-12) observed swollen, leaking or rusted, with a dent on any	dirty/oracked; or three containers of liquid, frozen, or powdered eggs not pasteurized. Example: 16 eggs found dirty and/or cracked; or 14 eggs found dirty and/or cracked; or two containers of unpasteurized liquid eggs found. Cans of food products (13-18) observed swollen, leaking, or rusted, with a dent on any.	lagged. 25 or more eggs found dirty/cracked; or four containers of liquid, frozen, or powdered eggs not pasteurized. Example: 25 or more eggs found dirty and/or cracked; or 18 eggs found dirty and/or cracked and one container of unpasteurized liquid eggs found. 19 or more cans of food products observed swollen, leaking or rusted, with a dent on any seam, or with a sharp crease	condition of a PHH at the time of inspection Inspector must call office to discuss. closing or other enforcement measures. Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss.		re-served. Appropriately, scaled metal stem- type thermometer of thermocouple not provided or used to evaluate temperatures of	food item re-served. Example: unwrapped	Two unprotected foods items re- served. Example: unwrapped crackers	deep fat fryer contaminated with <u>dust and debris, and</u> <u>Three unprotected</u> <u>food items re-served</u> , <u>Example: unwapped</u> <u>crackers, bread and</u> <u>pickles</u> .	basement walk-in refrigerator. Four or more unprotected food items re-served. Example: unwrapped crackers, bread, pickles and breadsticks. Appropriate thermometer(s) or thermocouple not provided or used to measure the temperature of potentially.	
	dirty/cracked: liquid, frozen or powdered eggs not pasteunzed. Canned food product observed swollen, leaking and rusted, and not segregated from.	dirt/cracked or liquid, frozen, or powdered eggs not pasteurized. Example: 4 eggs found dirty and/or cracked; or one container of unpasteurized liquid eggs found. Cans of food products (1-6) observed swollen, leaking or rusted, with a dent on any seam, or with a shan crease from a dent.	dirtv/cracked; or two containers of liquid, frozen, or powdered eggs not. pasteurized. Example: 9 eggs found dirty and/or. cracked; or 9 eggs found dirty and/or. cracked; or 9 eggs found dirty and/or. cracked; or 2 containers of unasteurized liquid eggs found. Cans of food products (7-12). observed swollen. Jeaking or rusted. with a dent on any 2 seam, or with a sharp crease from a dent.	dirty/oracked; or three containers of tiquid, frozen, or powdered eggs not pasteurized. Example: 16 eggs found dirty and/or cracked; or 14 eggs found dirty and/or cracked; or two containers of unpasteurized liquid eggs found. Cans of food Cans of food Cans of food products (13-18) observed swollen, leaking, or rusted, with a dent on any seam, or with a sharp crease from a dent.	lagged. 25 or more eggs found dirty/cracked; or four containers of liquid, frozen, or powdered eggs not pasteurized. Example: 25 or more eggs found dirty and/or cracked, or 18 eggs found dirty and/or cracked and one container of unpasteurized liquid eggs found. 19 or more cans of food products observed swollen, leaking or rusted, with a dent on ary seam, or with a sharp crease from a dent. Example: Ten cans of tomato paste observed	condition of a PHH at the time of inspection inspector must call office to discuss closing or other enforcement measures. Failure to correct any condition of a PHH at the time of inspection. Inspector must call	<u>4K</u>	re-served. Appropriately scaled metal stem- type thermometer. or thermocouple not provided or used to evaluate temperatures of potentially hazardous foods during cooking, cooling, reheating and holding,	food item re-served. Example: unwrapped crackers.	Two unprotected toods items re- served. Example: unwrapped crackers and bread.	deep fait fiver. contaminated with dust and debris, and Three unprotected food items re-served. Example: unwapped orackers, bread and pickles.	basement walk-in refrigerator. Four or more unprotected food items re-served. Example: unwrapped crackers, bread, pickles and breadsticks. Appropriate thermometer(s) or thermocouple not provided or used to measure the temperature of potentially hazardous foods.	
	dirty/oracked: liquid, frozen or powdered eggs not pasteunzed. Canned food product observed swollen, leaking and rusted, and not segregated from other consumable	dirty/cracked or liquid, frozen, or powdered eqgs not pasteurized. Example: 4 eggs found dirty and/or gracked; or one container of unpasteurized liquid eqgs found. Cans of food products (1-6) observed swollen, leaking or rusted, with a dent on any seam, or with a sharg crease from a dent.	dirt/cracked; or two containers of liquid, frozen, or powdered eggs not. pasteurized. Example: 9 eggs found dirty and/or cracked; or 9 eggs found dirty and/or cracked; or 9 eggs found dirty and/or cracked; or 2 containers of unpasteurized liquid eggs found. Cans of food products (7-12) observed swollen, leaking or rusted, with a dent on any seam, or with a sharp craces from a dent. Example: Three cans of tomato.	dirty/oracked; or three containers of liquid, frozen, or powdered eggs not pasteurized. Example: 16 eggs found dirty and/or cracked; or 14 eggs found dirty and/or cracked; or two containers of unpasteurized liquid eggs found. Cans of food products (13-18) observed swollen, leaking, or rusted, with a dent on any seam, or with a chart, Example: Ten cans of tomato paste	iagged. 25 or more eggs found dirty/cracked; or four containers of liquid, frozen, or powdered eggs not pasteurized. Example: 25 or more eggs found dirty and/or cracked; or 18 eggs found dirty and/or cracked and one container of unpasteurized liquid eggs found. 19 or more cans of food products observed swollen, leaking or rusted, with a dent on any seam, or with a sharp crease from a dent. Example: Ten cans of swollen, two cans of	condition of a PHH at the time of inspection Inspector must call office to discuss closing or other enforcement measures. Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss. closing or other enforcement.		re-served. Appropriately scaled metal stem- type thermometer or thermocouple not provided or used to evaluate temperatures of potentially hazardous toods during. cooking. cooking. cooking. cooking.	food item re-served. Example: unwrapped crackers.	Two unprotected foods items re- served. Example: unwrapped crackers and bread. Rats present in the facility's food or non-	deep fait fiver. contaminated with dust and debris, and Three unprotected food items re-served. Example: unwapped crackers, bread and pickles.	basement walk-in refrigerator. Four or more unprotected food items re-served. Example: unwrapped crackers, bread, pickles and breadsticks. Appropriate thermometer(s) or thermocouple not provided or used to measure the temperature of potentially hazardous foods.	Three or more live rats and/or greater than 100 rat
	dirty/oracked: liquid, frozen or powdered eggs not pasteunzed. Canned food product observed swollen, leaking and rusted, and not segregated from other consumable	dirty/cracked or liquid, frozen, or powdercd eqgs not pasteurized. Example: 4 eggs found dirty and/or gracked; or one container of unpasteurized liquid eqgs found. Cans of food products (1-6) observed swollen, leaking or rusted, with a dent on any seam, or with a shar crease from a dent. Example: One can of tomato paste swoller and one can of salmon observed fusted at seams and stored on food.	dirt/cracked: or two containers of liquid, frozen, or powdered eggs not. pasteurized. Example: 9 eggs found dirty and/or. cracked: or 9 eggs tound dirty and/or. cracked: or 2 containers of unpasteurized liquid eggs found. Cans of food products (7-12) observed swollen, leaking or rusted, with a dent on any searn, or with a sharp crease from a dent. Example: Three cans of tomato. paste observed swollen, two cans of swollen, two cans of salmon and two	dirty/gracked; or three containers of liquid, frozen, or powdered eggs not pasteurized. Example: 16 eggs found dirty and/or gracked; or 14 eggs found dirty and/or gracked; or two cracked; or two or two or two cracked; or two or t	lagged. 25 or more eggs found dirty/cracked; or four containers of liquid, frozen, or powdered eggs not pasteurized. Example: 25 or more eggs found dirty and/or cracked; or 18 eggs found dirty and/or cracked and one container of unpasteurized liquid eggs found. 19 or more cans of food products observed swollen, leaking or rusted, with a dent on any seam, or with a sharp crease from a dent. Example: Ten cans of tomato paste observed swollen. two cans of mustrooms observed nusted at seams and fifteen cans of bake beans	condition of a PHH at the time of inspection Inspector must call office to discuss closing or other enforcement measures. Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss. closing or other enforcement.	<u>4K</u>	re-served. Appropriately, scaled metal stem: type thermometer, or thermocouple, not provided or used to evaluate temperatures of potentially, hazardous toods during, cooking, cooling, reheating and holding, Evidence of rats or tive rats present in	food item re-served. Example: unwrapped crackers. Bats present in the facility's food or non- food areas. Example: 1-10 fresh rat droppings in one	Two unprotected foods items re- served. Example: unwrapped crackers and bread. Rats present in the facility's food or non- food areas. 11-30 fresh rat droppings in one area or 1-10	deep fait fiver. contaminated with dust and debris, and Three unprotected food items re-served. Example: unwrapped crackers, bread and pickles.	basement walk-in refrigerator. Four or more unprotected food items re-served. Example: unwrapped crackers, bread, pickles and breadsticks. Appropriate thermocouple not provided or used to measure the temperature of potentially hazardous foods. Rats present in the facilities food or non-food areas. 1-2 live rats and/or 71-100 rat droppings in one area: 31-70 fresh rat	rats and/or greater than 100 rat droppings; and/or other conditions
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<u>30'</u>	dirty/oracked: liquid, frozen or powdered eggs not pasteunzed. Canned food product observed swollen, leaking and rusted, and not segregated from other consumable food items. Potable water supply inadeguate. Water or ice not.	dirty/cracked or liquid, frozen, or powdered eqgs not pasteurized. Example: 4 eqgs found dirty and/or gracked; or one, container of unpasteurized liquid eqgs found. Cans of food products (1-6) observed swollen, leaking or rusted, with a dent on any seam, or with a shar rease from a dent. Example: One can of salmon observed utsted at seams and stored on food storage shell not marked to be	dirtv/cracked; or two containers of liquid, frozen, or powdered eggs not. pasteurized. Example: 9 eggs found dirty and/or cracked; or 9 eggs tound dirty and/or cracked; or 9 eggs tound dirty and/or cracked; or 2 containers of unbasteurized liquid eggs found. Cans of food products (7-12) observed swollen, with a dent on any seam, or with a sharp crease from a dent. Example: Three cans of tomato paste observed swollen, two cans of swollen, two cans of seams and two cans of mushrooms observed nusted at on food storage shelf not marked to be returned to	dirty/oracked; or three containers of three containers of three containers of pasteurized. Example: 16 eggs found dirty and/or cracked; or 14 eggs found dirty and/or cracked; or two containers of unpasteurized liquid eggs found. Cans of food products (13-18) observed swollen, with a dent on any seam, or with a. sharp crease from a. dent. Example: Ten cans of tomato paste observed swollen, two cans of salmon mushrooms. observed nusted at seams and stored on food storage shelf not marked to be returned to.	iagged. 25 or more eggs found dirty/cracked; or four containers of liquid, frozen, or powdered eggs not pasteurized. Example: 25 or more eggs found dirty and/or cracked, or 18 eggs found dirty and/or cracked and one container of unpasteurized liquid eggs found. 19 or more cans of food products observed swollen, leaking or rusted, with a dent on any seam, or with a sharp crease from a dent. Example: Ten cans of tomato paste observed swollen, two cans of salmon, two cans of mushrooms observed tosted at seams and fifteen cans of bake beans observed leaking and stored on food storage. shelf not marked to be returned to distributor. Potable water supply inadequate. Water or ice not potable or from unapproved source. Cross	condition of a PHH at the time of inspection inspector must call office to discuss closing or other enforcement measures. Failure to correct any condition of a PHH at the time of inspection, inspector must call office to discuss closing or other enforcement measures. Failure to correct any condition of a PHH at the time of inspection, inspector must call	<u>4K</u>	re-served. Appropriately scaled metal stem- type thermometer or thermocouple not provided or used to evaluate temperatures of potentially hazardous toods during cooking, cooling, reheating and holding, Evidence of rats or live rats present in facility's food	food item re-served. Example: unwrapped crackers. Bats present in the facility's food or non- food areas. Example: 1-10 fresh rat droppings in one	Two unprotected foods items re- served. Example: unwrapped crackers and bread.	deep fait fiver. contaminated with dust and debris, and Three unprotected food items re-served. Example: unwrapped grackers, bread and pickles.	basement walk-in refrigerator. Four or more unprotected food items re-served. Example: unwrapped crackers, bread, pickles and breadsticks. Appropriate themcouple not provided themcouple not provided or used to measure the temperature of potentially hazardous foods. Bats present in the tacilities food or non-food areas. 1-2 live rats and/or 71-100 rat droppings in one area; 31-70 fresh rat droppings in two areas; 11-30 fresh rat droppings in three areas; or 1-10 fresh droppings in four areas. Example: 80 fresh rat droppings in dour areas, or 30 preparation area; or 30 presh rat droppings in dry fresh rat droppings in dry	rats and/or greater than 100 rat droppings; and/or other conditions conducive to infestation of rats, i.e. holes/openings, water, lood, unused equipment/materiai. Inspector must call office to discuss closing or other enforcement
<u>30'</u>	dirty/oracked: liquid, frozen or powdered eggs not pasteunzed. Canned food product observed swollen, leaking and rusted, and not segregated from other consumable food items. Potable water supply inadeguate. Water or ice not potable or from unapproved source. Cross	dirty/cracked or liquid, frozen, or powdered eqgs not pasteurized. Example: 4 eqgs found dirty and/or gracked; or one, container of unpasteurized liquid eqgs found. Cans of food products (1-6) observed swollen, leaking or rusted, with a dent on any seam, or with a shar rease from a dent. Example: One can of salmon observed utsted at seams and stored on food storage shell not marked to be	dirtv/cracked; or two containers of liquid, frozen, or powdered eggs not. pasteurized. Example: 9 eggs found dirty and/or cracked; or 9 eggs tound dirty and/or cracked; or 9 eggs tound dirty and/or cracked; or 2 containers of unbasteurized liquid eggs found. Cans of food products (7-12) observed swollen, with a dent on any seam, or with a sharp crease from a dent. Example: Three cans of tomato paste observed swollen, two cans of swollen, two cans of seams and two cans of mushrooms observed nusted at on food storage shelf not marked to be returned to	dirty/oracked; or three containers of three containers of three containers of pasteurized. Example: 16 eggs found dirty and/or cracked; or 14 eggs found dirty and/or cracked; or two containers of unpasteurized liquid eggs found. Cans of food products (13-18) observed swollen, with a dent on any seam, or with a. sharp crease from a. dent. Example: Ten cans of tomato paste observed swollen, two cans of salmon mushrooms. observed nusted at seams and stored on food storage shelf not marked to be returned to.	iagged. 25 or more eggs found dirty/cracked; or four containers of liquid, frozen, or powdered eggs not pasteurized. Example: 25 or more eggs found dirty and/or cracked; or 18 eggs found dirty and/or cracked and one container of unpasteurized liquid eggs found. 19 or more cans of food products observed swollen, leaking or rusted, with a dent on any seam, or with a sharp crease from a dent. Example: Ten cans of tomato paste observed swollen, two cans of swollen, two cans of tomato paste observed swollen, two cans of mushrooms observed swollen, two cans of mushrooms observed stored on food storage shelf not marked to be returned to distributor. Potable water supply inadequate. Water or ice not potable or from unapproved source. Cross connection in potable	condition of a PHH at the time of inspection inspector must call office to discuss. closing or other enforcement measures. Failure to correct any condition of a PHH at the time of inspection inspector must call office to discuss. closing or other. Eailure to correct any condition of a PHH at the time of inspectorn, inspector must call office to discuss. closing or other.	<u>4K</u>	re-served. Appropriately scaled metal stem- type thermometer or thermocouple not provided or used to evaluate temperatures of potentially hazardous toods during cooking, cooling, reheating and holding, Evidence of rats or live rats present in facility's food	food item re-served. Example: unwrapped crackers. Bats present in the facility's food or non- food areas. Example: 1-10 fresh rat droppings in one	Two unprotected foods items re- served. Example: unwrapped crackers and bread.	deep fait fiver. contaminated with dust and debris, and from the served. Example: unwrapped crackers, bread and pickles.	basement walk-in refrigerator. Four or more unprotected food items re-served. Example: unwrapped crackers, bread, pickles and breadsticks. Appropriate thermocouple not provided or used to measure the temperature of potentially hazardous foods. Rats present in the facilities food or non-food areas. 1-2 live rats and/or 71-100 rat droppings in fore area; 31-70 fresh rat droppings in four areas. Example: 80 fresh rat droppings in four areas. Cample: 80 fresh rat droppings in dov preparation area; or 30 fresh rat droppings in dvy food storage area and 16 in basement or less than 10 fresh rat droppings in to fresh rat droppings in 10 fresh rat droppings in dvy.	rats and/or greater than 100 rat droppings; and/or other conditions conducive to infestation of rats, i.e. holes/openings, water, lood, unused equipment/materiai. Inspector must call office to discuss closing or other enforcement
<u>30.</u>	dirty/oracked: liquid, frozen or powdered eggs not pasteunzed. Canned food. product observed. swollen, leaking and rusted, and not segregated from other consumable food items. Potable water supply inadequate. Water or ice not potable or from potable or from	dirty/cracked or liquid, frozen, or powdered eqgs not pasteurized. Example: 4 eqgs found dirty and/or gracked; or one, container of unpasteurized liquid eqgs found. Cans of food products (1-6) observed swollen, leaking or rusted, with a dent on any seam, or with a shar rease from a dent. Example: One can of salmon observed utsted at seams and stored on food storage shell not marked to be	dirtv/cracked; or two containers of liquid, frozen, or powdered eggs not. pasteurized. Example: 9 eggs found dirty and/or cracked; or 9 eggs tound dirty and/or cracked; or 9 eggs tound dirty and/or cracked; or 2 containers of unbasteurized liquid eggs found. Cans of food products (7-12) observed swollen, with a dent on any seam, or with a sharp crease from a dent. Example: Three cans of tomato paste observed swollen, two cans of swollen, two cans of seams and two cans of mushrooms observed nusted at on food storage shelf not marked to be returned to	dirty/oracked; or three containers of three containers of three containers of pasteurized. Example: 16 eggs found dirty and/or cracked; or 14 eggs found dirty and/or cracked; or two containers of unpasteurized liquid eggs found. Cans of food products (13-18) observed swollen, with a dent on any seam, or with a. sharp crease from a. dent. Example: Ten cans of tomato paste observed swollen, two cans of salmon mushrooms. observed nusted at seams and stored on food storage shelf not marked to be returned to.	iagged. 25 or more eggs found dirty/cracked; or four containers of liquid, frozen, or powdered eggs not pasteurized. Example: 25 or more eggs found dirty and/or cracked; or 18 eggs found dirty and/or cracked and one container of unpasteurized liquid eggs found. 19 or more cans of food products observed. swollen, leaking or rusted, with a dent on any seam, or with a sharp crease from a dent. Example: Ten cans of tomsto paste observed swollen, two cans of mushrooms observed swollen, two cans of mushrooms observed swollen, two cans of mushrooms observed swollen, two cans of hifteen cans of bake beans observed leaking and stored on food storage shelf not marked to be returned to distributor. Potable water supply inadequate. Water or ice not potable or from unapproved source. Cross	condition of a PHH at the time of inspection inspector must call office to discuss closing or other enforcement measures. Failure to correct any condition of a PHH at the time of inspection inspector must call office to discuss closing or other enforcement measures. Failure to correct any condition of a PHH at the time of inspection inspector must call office to discuss	<u>4K</u>	re-served. Appropriately scaled metal stem- type thermometer or thermocouple not provided or used to evaluate temperatures of potentially hazardous toods during cooking, cooling, reheating and holding, Evidence of rats or live rats present in facility's food	food item re-served. Example: unwrapped crackers. Bats present in the facility's food or non- food areas. Example: 1-10 fresh rat droppings in one	Two unprotected foods items re- served. Example: unwrapped crackers and bread.	deep fait fiver. contaminated with dust and debris, and from the served. Example: unwapped crackers, bread and pickles.	basement walk-in refrigerator. Four or more unprotected food items re-served. Example: unwrapped crackers, bread, pickles and breadsticks. Appropriate thermocouple not provided or used to measure the temperature of potentially hazardous foods. Rats present in the facilities food or non-food areas. 1-2 live rats and/or 71-100 rat droppings in fore area; 31-70 fresh rat droppings in four areas. Example: 80 fresh rat droppings in four areas. Cample: 80 fresh rat droppings in dov preparation area; or 30 fresh rat droppings in dvy food storage area and 16 in basement or less than 10 fresh rat droppings in to fresh rat droppings in 10 fresh rat droppings in dvy.	rats and/or greater than 100 rat droppings; and/or other conditions conducive to infestation of rats, i.e. holes/openings, water, lood, unused equipment/materiai. Inspector must call office to discuss closing or other enforcement

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	in faci	mice present f ility's food f r non-food f	Mice present in the facility's food or non- food areas; 1-10 fresh mice droppings in one area. Example: 8 fresh		facility's food or non- food areas, 31-70 mice droppings in	areas: 1-2 live mice and/or 71-100 mice	Two or more live mice and/or greater than 100 fresh mice droppings; and/or other conditions exist conducive to							Inspector must call office to discuss closing or other enforcement measures.
		ļ	mice droppings found	areas. Example: 25 fresh mice droppings in the	three areas. Example: 55 fresh mice droppings in	three areas; or 1-10 in four areas. Example: 80 fresh mice droppings in	infestation of mice. Example: holes/openings.	<u>5H+</u>	available to wash, rinse, and sanitize				wash, rinse, and sanitize	Failure to correct. Inspector must call office to discuss enforcement
Image: state				mice droppings in dry food storage area and 10 in the	droppings in dry food storage area and 16 in basement; or fewer than 10 fresh mice droppings in the	dry food storage area and 16 in basement: or fewer, than 10 fresh mice droppings in basement, food preparation area, bathroom and garbage	Inspector must call office to discuss closing or other enforcement	51	equipment. Nuisance created or allowed to exist. Facility not free from unsafe, hazardous, offensive, or				allowed to exist. Facility not free from unsafe, hazardous, offensive, or	measures. Failure to correct. Inspector must call office to discuss enforcement
					preparation area and bathroom. Roaches present in			<u>51</u>	Refrigeration used to implement HACCP plan not		· · · · · · · · · · · · · · · · · · ·		implement HACCP plan not equipped with an	Inspector must call office to discuss closing or other enforcement
	food a	and/or non- areas.	non-food areas. Example: 2 live roaches in the dry-	and non-food areas. 6-10 roaches in one area; or 1-5 in two areas.	non-food areas; 11- 15 roaches in one area; 6-10 in two areas; or 1-5 in three	food areas; 16-20 roaches in one area, 11-15 in two areas; 6-10 in three areas; or 1-5 in four areas.	conditions exist conducive to infestation of roaches. Example: 45 live		electronic system that continuously monitors time and temperature.		Two food workers	Three food workers	continuously monitors time and temperature.	<u>measures.</u>
				roaches in the food preparation area; or 2 roaches in the dry food storage area and 1 in the	Example: 12 live roaches in the food preparation area; 4 roaches in the dry food storage area and 5 roaches in the basement; or 1 live	in the food preparation area: 10 roaches in the dry food storage area and 5 roaches in the basement: or 1 live roach observed in walk-in, food preparation area, garbage	conducive to infestation such as holes/openings, water, food, unused equipment/material. Inspector must call office to discuss	<u>84</u>	cleanliness inadequate. Clean outer garments, effective hair restraint not worn in an area where food.	observed without clean outer garment or hair restraint.	observed without clean outer garments and/or	observed without clean outer garments	observed without clean outer garments and/or hair	
	Filth f	lies or	2-5 filth flies or FRSA		walk-in, food preparation area and dry storage.		enforcement measures.	<u>6B</u>	eating, or drinking from open container in food	eating, smoking and/or drinking from open container in	eating, smoking and/or drinking from open container in	eating, smoking and/or drinking from open container in	eating, smoking and/or drinking from open container in food or ware	
Link Link Link Link Link Link Link Link	assoc flies p facility and/o areas	biated (FRSA) present in y's food ir non-food Filth flies	during November 1 through March 1. Example: 2 flies in dry non-food area in	area; or 2-5 fith flies in two areas. Example: 7 live flies in food preparation area; or 2 flies in the	area; 6-10 in two areas; or 2-5 flies in three areas. Example: 12 live flies in food preparation	two areas: 6-10 filth flies in three areas: or 1-5 in four areas. Example: 17 filth flies in	and/or other conditions exist conducive to infestation of filth flies.	- -	storage or dishwashing area	areas or evidence of tobacco use, eating or drinking in food preparation, food storage and				
Result Result<	little h biow f flies a Food/ e-ass includ drain	nouse flies, flies, bottle and flesh flies. (refuse/sewag ociated flies le fruit flies, flies and		area and 1 in	dry food storage area and 5 flies in basement; or 1 fly observed in walk-in refrigerator, food preparation area and dry storage	filth flies in dry food storage area and 5 filth. flies in basement; or 2 filth flies observed in walk-in refrigerator, food preparation area, garbage	the basement garbage area; and other conditions exist conducive to filth fly infestation, i.e. openings to the outer air, water, food.	<u>6C</u>	from potential source of contamination during storage, preparation, transportation,	protected during storage, preparation, transportation,	protected during storage, preparation, transportation,	protected during storage, preparation, transportation,	not protected during storage, preparation, transportation, display or	
Signamu All All All All All All All All All Al			0	-			and/or sewage. Inspector must call office to discuss closing or other enforcement	<u>6D</u>	Food contact surface not washed, rinsed and sanitized after each use and following any activity when contamination may	surface not washed. rinsed or sanitized after any activity when contamination may occurred. Example: Meat slicer	surfaces not washed, rinsed or sanitized after any activity when contamination may have occurred.	surfaces not property washed, rinsed or sanitized after any activity when contamination may have occurred.	surfaces not properly washed, rinsed or sanitized after any activity when contamination may have occurred. Example: Meat slicer,	•
Image: Source of the second	prese food a	ent in facility's and/or non- areas.	observed with a live animal. Example: Woman in grey slacks carrying poodle on service	observed with a live animal. Example: One customers observed carrying a poodle on service line and	observed with a live animal. Example: One customers observed carrying poodle on service line, second	observed with a live animals; or live animals residing in the facility. Example: One customers observed carrying poodle on service line, second			have occurred.		slicer and cutting board encrusted	slicer, wooden cutting board, and can opener encrusted with old	opener, and food preparation table encrusted with old food debris, and the interior of the ice machine observed	LL - -
Image: stands based of the stands o				observed with a parrot on shoulder	with a parrot on shoulder at the salad bar, and a third customer observed with a rabbit at the	parrot on shoulder at the salad bar, a third customer observed with a rabbit at the dining table and a fourth customer with a cat on a leash at		<u>6E</u>	equipment or utensil, including in- use food dispensing utensil, improperly used or	of equipment or utensil improperly	pieces of equipment or utensils improperly used or	pieces of equipment or utensils improperly used or	pieces of equipment or utensils improperly used	
Image: second	system	m improper or	, <u></u>			observed in the basement. Sewage or liquid waste is not disposed of in an approved or sanitary	condition of a PHH at the time of inspection.		Toilet facility not maintained and provided with toilet paper, waste receptacle and self- closing door.	maintained and provided with toilet paper, waste receptacle and self- closing door.	not maintained and provided with toilet paper, waste receptacle and a self-closing door.	not maintained and provided with toilet paper, waste receptacle and a self- closing door.	facilities not maintained and provided with toilet paper, waste receptacle and a self-closing door.	
Media Montania Media M						liquid waste contaminating food, food storage area and food preparation area or area frequented by consumers or employers storage or preparation	office to discuss closing or other enforcement	<u>108</u>	properly installed or maintained; anti- siphonage or backflow prevention device not provided where required;	prevention device not installed, equipment or floor not property drained. Example: refrigerator condensation draining into a	prevention devices not installed, or equipment or floor not properly drained. Example: refrigerator	prevention devices not installed, or equipment or floor not properly drained. Example: refrigerator condensation draining into bucket.	prevention devices not installed or equipment or floor not properly drained. Example: refrigerator. condensation draining into bucket, two air conditioners draining onto	
Sector Descontrante	<u>qas o</u> detec	ted. CO ≥13				vapor detected. CO equal	condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other	100	not properly drained; sewage disposal system in disrepair or not functioning properly.	-	drained into a bucket and air conditioner draining onto sidewalk.	draining onto sidewalk and no vacuum breaker provided on the hose connected to faucet.	breaker provided on the hose connected to faucet or ice machine.	
District Loss Distric Loss District Loss District	surfaction const locate Unac	ce improperly tructed or ed. cceptable	surface or piece of equipment improperly constructed, located and/or unacceptable	surfaces or pieces of equipment improperty constructed, located	surfaces or pieces of equipment improperty constructed, located,	surfaces or pieces of equipment improperly constructed, located, and/or unacceptable	Failure to correct as pre-permit serious (PPS) on an initial inspection, re- inspection, or		inadequate; permanent lighting not provided in foor preparation areas, ware washing areas, and storage	lighting inadequate.				
Income Destination Destination <thdestination< th=""> <thdestination< th=""> <thd< td=""><td>mate</td><td></td><td>Example: painted shelves in a walk-in</td><td>material used. Example: painted shelves in a walk-in unit and cutting board made from</td><td>material used. Example: painted shelves of a walk-in unit, cutting board made from untreated wood and acidic</td><td>Example: painted shelves in a walk-in unit, cutting board made from untreated wood, acidic food placed in pewter bowl and solder and</td><td>results in a follow up inspection, and/or closure. Inspector must call office to discuss closing or other</td><td><u>10D</u></td><td>Mechanical or natural ventilation system not provided to prevent build-up of grease, heat, steam.</td><td>natural ventilation system not provided t or inadequate. Example: no ventilation provided ir</td><td>natural ventilation systems not provided or inadequate. t Example: no</td><td>natural ventilation systems not provided or inadequate. Example: no ventilation provided</td><td>natural ventilation systems not provided or inadequate. Example: no ventilation provided in bathroom.</td><td></td></thd<></thdestination<></thdestination<>	mate		Example: painted shelves in a walk-in	material used. Example: painted shelves in a walk-in unit and cutting board made from	material used. Example: painted shelves of a walk-in unit, cutting board made from untreated wood and acidic	Example: painted shelves in a walk-in unit, cutting board made from untreated wood, acidic food placed in pewter bowl and solder and	results in a follow up inspection, and/or closure. Inspector must call office to discuss closing or other	<u>10D</u>	Mechanical or natural ventilation system not provided to prevent build-up of grease, heat, steam.	natural ventilation system not provided t or inadequate. Example: no ventilation provided ir	natural ventilation systems not provided or inadequate. t Example: no	natural ventilation systems not provided or inadequate. Example: no ventilation provided	natural ventilation systems not provided or inadequate. Example: no ventilation provided in bathroom.	
meter at absolution consistent of absolution defaultions util consistent consistent consistent defaultions util consistent consistent consistent defaultions util consistent consistent consistent defaultions util consistent consist	tacilit in or prepa	ty not provided near food aration area				contact equipment. Fully equipped hand wash sinks, to include soap and paper towels not provided or conveniently located in	measures. Failure to correct as pre-permit serious (PPS) on an initial inspection, re- inspection, or	- - -	vapors, odors, smoke and furnes, improperly installed		in bathroom and exhaust hood not sufficient to remove excess fumes in	hood not sufficient to remove excess fumes in kitchen and grease collecting on	sufficient to remove excess fumes in kitchen, grease collecting on walls, and smoke from smokehouse drifting into	-
dorda device not. anditation of whene, insure account measure account measure account measure account dortanue accou	wate press clear empl provi Soar	er at adequate sure to enable nliness of loyees not ided at facility. p.and an				,	results in a follow up inspection, and/or closure. Inspector must call office to discuss closing or other	<u>6F</u>	soiled or not stored in sanitizing	cloths used to clean food contact surfaces not stored in sanitizing solution; or test kit to measure sanitizing solution to	clothes used to clean food contact surfaces not stored in sanitizing solution; and the test kit to measure	cloths used to clean food contact surfaces are not stored in sanitizing solutions, the test kit to measure sanitizing		
patrons when, isspection, and compliance inspection, or compliance inspection, and/or issuestion, and/or classues, boding agument, texpured, inspection, and/or classues, boding agument, boding agument, boding agument, boding agument, texpured, inspection, and/or compliance inspection, and/or classues, boding agument, boding agument, bodi	dryin provi Toile provi	ng device not ided. et facility not ided for				for employees or for	Failure to correct as pre-permit serious			sanitization of wiping cloths not provided; or sanitizer solution not at appropriate level to effectively	ensure proper sanitization of wiping cloths not provided; or wiping cloths used to clean	ensure proper sanitization of wiping cloths not provided and sanitizer solution not at appropriate	_	
Insufficient or no refrigerated or hot refrigerated or hot based on not refrigerated or hot refrigerated or hot based on not regured. Refrigerated or hot refrigerated or hot refrigerated or hot refrigerated or hot based on not regured. Failure to correct as pre-permit serious. SG HACCP plan not approved or approved or approved or approved or approved or approved not on premises. Approved HACCP plan not maintained on pre-permit serious. Prope	patro	ons when					inspection, or compliance inspection results in a follow up inspection, and/or closure. Inspector must call	-			in sanitizing solution and test kit to measure sanitizing solution to ensure proper sanitization	contaminates from		
to keep potentially hazardous foods at required temperatures. inspection, re- inspection, or compliance inspection results in a follow up inspection, and/or closure. not maintained to show HACCP plan show HACCP plan inspection, or compliance inspection, and/or closure. inspector must call office to discuss closing or other enforcement measures. not maintained to show HACCP plan show HACCP plan Inspector must call office to discuss closing or other enforcement service/maintenance e area not. Separate enclosed plan, Food not labeled in generative a cleaning and service area Food not labeled in generative a cleaning and service area Food not labeled in generative a cleaning and service area TA Duties of an officer TA Duties of an officer	refrig	gerated or hot				holding equipment for	closing or other enforcement measures. Failure to correct as pre-permit serious		approved or approved HACCP plan not maintained on premises,	1			not maintained on	HACCP plan not approved. Inspect must call office to discuss enforceme measures.
Property enclosed service/maintenance e area not. Separate enclosed property equipped cleaning and service area Separate enclosed property equipped cleaning and service area Failure to correct as property equipped cleaning and service area Food not labeled in accordance with HACCP plan. Ecod not labeled in accordance with HACCP plan. Ecod not labeled in accordance with HACCP plan. Inspector accordance with HACCP plan.	to ke haza requ	eep potentially ardous foods at uired	-			rars not provided.	inspection, re- inspection, or compliance inspection results in a follow up inspection, and/or closure, Inspector must call	<u>971</u>	not maintained to show HACCP plan has been properly					Record and logs n maintained to show HACCP plan has been properly implemented. Inspector must cal office to discuss
e area not cleaning and service area (IPPS) on an initial 7A Duties of an officer							office to discuss closing or other enforcement measures. Failure to correct as	<u>61</u>	accordance with				accordance with HACCP	Inspector must cal office to discuss corrective action o other enforcement
Vending inspection, or interfered with or	e an prov Ven	ea not vided. (Mobile iding	2				a (PPS) on an initial inspection, re- inspection, or compliance inspectior	7A	of the department interfered with or					measures. Duties of an officer the department interfered with or

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	proof. Harborage o conditions conducive to attracting vermin to the premises and/or allowing vermin to exist.			thresholds not adequately pest proofed, and/or 1-2 openings in the facility facade (walls, floors, ceilings) and/or condition conducive to pest entry or breeding.	not adequately pest procted, with quality materials, and/or three or more openings in the facility facade (walls, floors, ceilings) or, condition conducive to pest entry or breeding.		<u>10D</u>	Mechanical or natural ventilation system not provided to prevent build-up of grease, heat, steam, condensation, vapors, odors,	One mechanical or natural ventilation system not provided or inadequate. Example: no ventilation provided in bathroom.	ventilation provided in bathroom and		natural ventilation systems not provided or inadequate. Example: no ventilation provided in bathroom, exhaust hood not sufficient to remove	
<u>8B</u>	Garbage receptacles not provided or inadequate, except that garbage	Garbage equipment and facilities not maintained or provided. Example: tight fitting	Garbage equipment and facilities not maintained or provided. Example: tight-fitting	Garbage equipment and facilities not maintained or provided.	Garbage equipment and facilities not maintained or provided. Example: tight-fitting lids not provided for two 32-		:	smoke and fumes, improperty installed or in disrepair.		exhaust hood not sufficient to remove excess fumes in kitchen.	remove excess furnes in kitchen and grease collecting on walls.	excess fumes in kitchen, grease collecting on walls, and smoke from smokehouse drifting into dining area.	
	receptacle may be uncovered during active use. Garbage storage area not properly constructed or maintained; grinder or compactor dirty.	lid not provided for 32 gallon garbage can used to put garbage out overnight.	lids not provided for 32-gallon garbage can used to put garbage out overnight and garbage grinder encrusted with old food.	lids not provided for two 32-galion garbage cans used to put garbage out overnight and garbage grinder encrusted with old food.	allon garbage cans used to put garbage cut overnight, garbage grinder encrusted with old food and cardboard boxes, food wrappers and 15 empty carton of milk strewn in the backyard.		<u>10E</u>	Accurate thermometer not provided in refrigerated or hot holding equipment.	One refrigeration or hot holding unit not provided with accurate thermometer to measure the temperature in the warmest part of the refrigerator or cooless	hot holding units not provided with accurate thermometers to measure the temperature in the warmest part of the	Three refrigeration or hot holding units not provided with accurate thermometers to measure the temperature in the warmest part of the refrigerator or cooles	Four refrigeration or hot holdings units not provided with accurate themometers to measure the temperature in the warmest part of the refrigerator or coolest part of the hot storage facility.	
<u>8C</u>	Pesticide use not in accordance with label or applicable laws. Prohibited chemical used/stored. Open bait station used.	pesticide, chemical or bait station not used in accordance with label or applicable laws.	Two types of prohibited pesticides, chemicals or bait stations not used in accordance with label or applicable laws, 7-12 cans dented.	Three types of prohibited pesticides, chemicals or bait stations not used in accordance with label or applicable laws.	Four or more types of prohibited pesticides, chemicals or bail stations not used in accordance with label or applicable laws.	Failure to correct. Inspector must call office to discuss enforcement measures.	<u>10F</u>	Equipment not easily movable or sealed to floor, adjoining equipment, adjacent walls or	part of the hot storage facility. One piece of equipment not properly mounted or easily movable.	coolest part of the hot storage facility. Two pieces of equipment not	part of the hot storage facility. Three pieces of equipment not properly mounted or easily movable.	Four or more pieces of equipment not properly mounted or easily movable.	
<u>94</u>	Lamed lood product observed dented and not segregated from other consumable food items.	1-5 cans dented. Example: one can of tomato paste observed dented and storage sheft not marked to be returned to distributor.	7.12 cans dented. Example: seven cans of tomato paste observed dented and stored on food storage shell not marked to be returned to distributor.	and six cans of soy sauce observed dented and stored	25 or more cans gented. Example: seven cans of tomato paste, ten cans of soy sauce, and five cans of tuna fish observed dented and stored on food storage shelf not marked to be returned to distributor.		<u>10G</u>	Non-food contact surface improperty constructed. Unacceptable material used. Non- food contact surface or equipment improperty	One non-food contact surface improperty constructed, unaccentable material used or improperty maintained, Example: wall in food preparation area	contact surfaces improperly constructed, unacceptable material used or improperly	Three non-food contact surfaces improperty constructed, unaccentable material used or improperty maintained. Example: wall in food	Eour or more non-food contact surfaces improperty constructed, or unacceptable material used, or improperty maintained. Example: wall in food preparation area made from brick wild in of	
<u>98</u>	Thawing procedures improper.	One trozen tood item improperly thawed. Example: chicken or 4lbs. of chicken breast observed improperly thawing.	Two frozen food items improperty thawed or the same type of food improperty thawed in two different areas. Example: two	three different areas. Example: three chickens, beefsteak,	Four or more frozen food item improperly thawed or four or more of the same type of toco improperly thawed in four different areas. Example: four chickens chicken breast, beefsteak,		<u>10H</u>	Food service	Food service	Food service	preparation area made from brick,	If orm brick, buildup of grease on ceiling and carpeted floor underneath stove encrusted with old dried foods.	
			chickens and beefsteak observed improperly thawing or chicken breast improperly thawed in sink and chicken legs thawing on kitchen counter.	and pork shoulder observed improperty thawing or chicken breast improperty thawed in sink, chicken legs thawing, on kitchen counter, and chicken breast thawing in bowl in food preparation area.	and shrimp observed, improperly thawing or chicken breast improperly, thawed in sink, chicken legs thawing on kitchen counter, chicken breast thawing in bowl in food preparation area, and chicken wings thawing near the deep fat fryer.		<u>101</u>	operation occurring in room used as living or sleeping quarters. Proper sanitization not provided for utensil ware washing operation.	operation occurring in one room used as living or sleeping quarters. Manual ware washing inadequate in that one immersion basket not provided or of incorrect size.	operation occurring in two rooms used as living or sleeping quarters Manual ware washing inadequate in that one immersion basket not provided or of incorrect size and	operation occurring in three rooms used as living or sleeping guarters. Manual ware washing inadeguate in that one immersion basket not provided or of incorrect size.	occurring in four or more rooms used as living or sleeping quarters. Minimum final rinse temperature of 170° F not maintained or mechanical disflwasher is not operated as per manufacturer's.	
<u>9C</u>	Food contact surface not property maintained.	One food contact surface not properly maintained, Example: one cutting board observed discolored.	Two food contact surfaces not properly maintained. Example: one cutting board observed discolored and one plastic cutting board observed pitted and	Three food contact	Eour or more contact surfaces not property maintained. Example: three cutting board observed pitted and scratched and four cutting boards at the bar area observed discolored.		<u>101</u>	Single service item reused, improperly stored, dispensed; not used when required.	Single service item reused, improperly stored, dispensed or not used when required. Example: drinking straws not protected	manual ware. washing procedure Single service item reused, improperty stored, dispensed or not used when required. Example: drinking straws not property	not used when required. Example: drinking	specifications (time or, temperature or chemical concentration). Single service item reused, improperty stored, dispensed, not used when required. Example: drinking straws not properly dispensed,	 -
<u>10A</u>	Toilet facility not maintained and provided with toilet paper, waste receptacle and self- closing door.	One toilet facility not maintained and provided with toilet paper, waste receptacle and self- closing door.	scratched. I wo toilet facilities not maintained and provided with toilet paper, waste receptacle and a self-closing door.	<u>Three toilet tacilities</u> not maintained and provided with toilet paper, waste receptacle and a self- closing door.	Four or more toilet, facilities not maintained, and provided with toilet paper, waste receptacle and a self-closing door.		10K	"Wash hands" sign	from contamination.	dispensed and paper plates not protected from contamination.	straws not property dispensed, paper plates not protected from contamination and forks not protected from contamination.	paper plates not protected from contamination, forks not protected from contamination and plastic forks reused.	
<u>10B</u>	maintained; anti- siphonage or backflow prevention device	or floor not properly drained. Example: refrigerator	not installed, or equipment or floor not properly drained.	Three backflow prevention devices not installed, or equipment or floor not properly drained. Example: refrigerator	Four or more backflow prevention devices not installed or equipment or floor not property drained. Example: refrigerator condensation draining into	Sewage disposal system in disrepair or not functioning property, 5A also cited.		not posted at hand wash facility. Toilet facility used by women does not	not posted at hand wash facility. Toilet facilities used by women do not				 _
	not provided where required; equipment or floor not properly drained; sewage disposal system in disrepair or not functioning properly.	<u>condensation</u> <u>draining into a</u> <u>bucket</u> .	Example: refrigerator condensation drained into a bucket and air conditioner draining onto sidewalk.	sidewalk and no	bucket, two air conditioners draining onto sidewalk and no vacuum breaker provided on the hose connected to faucet or ice machine.		<u>10M</u>	covered garbage receptacle. Bulb not shielded or shatterproof, in areas where there is extreme heat, temperature	receptacle. One Instance lighting not shielded or shatterproof. Example: six unshielded bulbs in	lighting not shielded or shatterproof. Example: six unshielded bulbs in display refrigerator	or shatterproof, Example: six unshielded bulbs in display refrigerator,	Four or more instances of lighting not shielded or shatterproof. Example: six unshielded buibs in display refrigerator, unshielded buibs under	 1
	Lighting inadequate; permanent lighting not provided in food preparation areas, ware washing areas, and storage rooms.	One Instance of lighting inadequate.	Two instances of lighting inadequate.		Four or more instances of lighting inadequate.		<u>99B</u>	General other,		service buffet.	under ventilation hood, and heat lamp above the sliced roast beef in the	ventilation hood, heat lamp above the roast in the service area not shatterproof, and unshielded buibs at salad bar.	
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LOFT BOARD

NOTICE

REGULATORY AGENDA OF THE NEW YORK CITY LOFT BOARD PURSUANT TO SECTION 1042 OF THE CITY ADMINISTRATIVE PROCEDURE ACT

The Rules and Regulations of the New York City Loft Board are authorized pursuant to Section 282 of the Multiple Dwelling Law ("MDL") and are found in Title 29 of the Rules of the City of New York ("RCNY"). The Rules and Regulations are supplementary and include administrative procedure necessary to carry out the law.

Promulgation of the following rules and regulations of the New York City Loft Board is anticipated by the first day of July 2011.

SPECIAL MATERIALS

BUILDINGS

NOTICE

NYC Cool Roof is a green initiative to reduce energy costs, greenhouse gas emissions, and local temperatures by coating the roofs white. The NYC Cool Roof program will be rolled out across New York City beginning in Spring 2010. The goal for 2010 is to coat 1,000,000 square feet of rooftops. NYC Cool Roofs will publicize the benefits of cool roof coating throughout the city through the initiative's website and the press. The program will mobilize a mix of volunteers and green job training programs to coat non-profit and government roofs.

Proposals must include:
Cost of discounted coating
Coverage rate
Specify compatible roof types
Coating application process
How materials can be purchased and how discount would be
provided
How application by volunteers and green job training program
would impact warranty
Training and technical consultation available
Full details on product include Product Database (include
initial and aged solar reflectance and thermal emittance if
available) and
Material Safety Data Sheets.

Other Partnership Opportunities: Provide estimates on coating materials, such as: Rollers

3/4" roller covers

1. Rules relating to the merger of the New York City Loft Board with the Department of Buildings.

This rule is necessary to clarify certain changes in the composition of the Loft Board brought about by the May 22, 2009 Executive Order 129, which, among other things, merged the New York City Loft Board with the New York City Department of Buildings. As a result, it is necessary to amend the Loft Board rules to conform to these Mayoral changes.

Persons Affected - Members of the Board Relevant Law - MDL section 282 Anticipated Schedule - first half of FY '11 Contact - Martha Cruz, Deputy General Counsel (212) 566-5663

2. Rule relating to the Loft Board's issuance of Letters of No Objection.

This rule amends 29 RCNY § 2-01 (d) to add a section (4) relating to the Letter of No Objection Process for work in non-IMD spaces in IMD buildings.

Persons Affected - Owners of Interim Multiple Dwelling Buildings Relevant Laws - MDL Section 282 Anticipated Schedule - first half of FY '11 Contact - Martha Cruz, Deputy General Counsel (212) 566-5663

NYC Cool Roof seeks proposals from coating vendors and manufacturers to partner in the program by offering NYC Cool Roofs customers a discount on coating. Proposals should designate a reduced rate for buildings participating in NYC Cool Roofs program and how the reduced rate would be provided to private owners (i.e., purchased directly from web site or warehouse; rebate with certification that coating was used for NYC Cool Roofs). The program will be open to participation by multiple vendors. Partners will be appropriately acknowledged in promotional material for the program.

In order to participate, the following areas must be covered in your submission:

Coating Partners

Minimum Requirements of Coating: Requirements for the coating should be for coatings with: Minimum Cool Roof Rating Council Minimum 3 Year Aged Reflectivity (ASTM C-1549) of 0.7 Minimum CRRC 3 Year Aged Emissivity (ASTM C-1371) of 0.8

If Coating is new to the market and CRRC 3 Year Aged Reflectivity is Pending, we will accept: Minimum CRRC Initial Reflectivity (ASTM C-1549): 0.8 Minimum CRRC Emissivity (ASTM C-1371): 0.85

Coating also must: Be water based

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Roller handles Brushes Other needed coating application supplies

Cleaning Supplies: Pressure washers to prep roofs for application Sponges and rags Garbage bags Simple green cleaning fluid Hand cleaner Elbow length rubber gloves Scrubbing brushes Brooms

Measuring supplies: Chalk Chalk lines

Personal protection: Gloves Booties for walking through building

Firms interested in partnering with NYC Cool Roof should submit the required information to Tori Edmiston, NYC Department of Buildings, 280 Broadway, 7th Floor, New York, New York 10007. Questions may be directed to Ms Edmiston by email to vedmiston@buildings.nyc.gov, or by telephone at (212) 566-3341.

Submissions are due Monday, April 26, 2010, by 3:00 P.M. Eastern Daylight Time, for firms wishing to be visible on the website when the program launches in early May. However, partnership opportunities will remain open through the duration of the program, and firms wishing to participate should contact Ms Edmiston.

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