



THE CITY RECORD

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THE CITY RECORD

BILL DE BLASIO

Mayor

LISETTE CAMILO

Commissioner, Department of Citywide
Administrative Services

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PUBLIC HEARINGS AND MEETINGS

See Also: Procurement; Agency Rules

BOARD MEETINGS

MEETING

City Planning Commission

Meets in Spector Hall, 22 Reade Street, New York, NY 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, NY 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.

Civilian Complaint Review Board

Generally meets at 10:00 A.M. on the second Wednesday of each month at 40 Rector Street, 2nd Floor, New York, NY 10006. Visit <http://www.nyc.gov/html/ccrb/html/meeting.html> for additional information and scheduling changes.

Design Commission

Meets at City Hall, Third Floor, New York, NY 10007. For meeting schedule, please visit nyc.gov/designcommission or call (212) 788-3071.

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.

Board of Elections

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 100 Church Street, 12th Floor, Training Room #143, New York, NY 10007 at 9:15 A.M. once a month at the call of the Chairman.

Board of Health

Meets at Gotham Center, 42-09 28th Street, Long Island City, NY 11101, at 10:00 A.M., quarterly or at the call of the Chairman.

Health Insurance Board

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

Board of Higher Education

Meets at 535 East 80th Street, Manhattan, NY 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, NY 10004.

Commission on Human Rights

Meets on 10th Floor in the Commission's Central Office, 40 Rector Street, New York, NY 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

Meets in Spector Hall, 22 Reade Street, Main Floor, 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, NY 11201, at 9:30 A.M., on the third Thursday of each month, at the call of the Chairman.

Housing Authority

Board Meetings of the New York City Housing Authority are scheduled for the last Wednesday of each month (except August) at 10:00 A.M. in the Board Room on the 12th Floor of 250 Broadway, New York, NY 10007 (unless otherwise noted). Any changes to the schedule will be posted here and on NYCHA's website at http://www.nyc.gov/html/nycha/html/about/boardmeeting_schedule.shtml to the extent practicable at a reasonable time before the meeting. For additional information, please visit NYCHA's website or contact (212) 306-6088.

Parole Commission

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

Board of Revision of Awards

Meets in Room 603, Municipal Building, Manhattan, NY 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 additional 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, NY 10007, each month at the call of the President. Manhattan, monthly on Wednesdays, commencing 2:30 P.M.

BOROUGH PRESIDENT - BROOKLYN

■ PUBLIC HEARINGS

NOTICE IS HEREBY GIVEN that, pursuant to Section 201 of the New York City Charter, the Brooklyn borough president, will hold a public hearing, on the following matters in the Courtroom, of Brooklyn Borough Hall, 209 Joralemon Street, Brooklyn, NY 11201, commencing at 6:00 P.M., on Tuesday, March 10, 2020.

Calendar Item 1 — Bedford Avenue Overlay Rezoning (200158 ZMK)

An application submitted by 223 Troutman LLC, pursuant to Sections 197-c and 201 of the New York City Charter for a zoning map amendment to extend an existing C2-4 district over one zoning lot, located on the southwest corner of Bedford Avenue and North First Street. Such action would facilitate the development of a three-story building with two residential units and a 2,253 square-foot commercial ground floor at 276 Bedford Avenue in Brooklyn Community District 1 (CD 1).

Calendar Item 2 — 803 Rockaway Avenue Rezoning (200056 ZMK, 200057 ZRK)

An application submitted by the Bridge Rockaway Housing Development Fund Company, pursuant to Sections 197-c and 201 of the New York City Charter for the following actions, affecting nine lots on a block bounded by Newport Street, and Riverdale, Rockaway, and Thatford Avenues: a zoning map amendment to replace an M1-1 district with an MX district split into M1-4/R6A and M1-4/R7A zones, establish a Mandatory Inclusionary Housing (MIH) area within the rezoning area, modify use regulations in the proposed MX district, and apply inclusionary housing floor area ratios to residential uses. Such actions would facilitate a mixed-use development of two six and seven-story residential buildings with a shared industrial ground floor in Brooklyn Community District 16 (CD 16). The proposed project would provide 124 affordable apartments, including 62 supportive housing units, 3,040 gross square feet of community facility space, and 39,000 gross square feet of light manufacturing space.

Calendar Item 3 — 265 Front Street (150178 ZMK, 180178 ZRK)

An application submitted by Michael Spinard, pursuant to Sections 197-c and 201 of the New York City Charter for a zoning map amendment to change from M1-2 to R6A/C2-4 a property on the northeast corner of Front and Gold streets, and zoning text amendment to designate the site as an MIH area. Such actions would facilitate the development of a four-story, mixed-use building with nine dwelling units and a 4,995 square-foot commercial ground floor in Brooklyn Community District 2 (CD 2). The development would not be required to provide affordable housing pursuant to MIH.

Calendar Item 4 — 1501-1555 60th Avenue Rezoning (200086 ZMK, 200087 ZRK)

An application submitted by 1529-33 60th Street LLC, pursuant to Sections 197-c and 201 of the New York City Charter for a zoning map amendment to change from M1-1 to R7A/C2-4 a project area of 20 tax lots fronting 60th Street and 15th Avenue, and a zoning text amendment to designate an MIH area over the entire rezoning area. Such actions would facilitate the development of three separate mixed-use buildings of seven to eight stories, with a total of 102 dwelling units, of which 32 would be affordable pursuant to MIH, 32,219 square feet of ground-floor retail, and 31 accessory parking spaces in Brooklyn Community District 12 (CD 12).

Note: To request a sign language interpreter, or to request Telecommunication Device for the Deaf (TDD) services, and/or foreign language interpretation in accordance with Local Law 30, contact Land Use Coordinator Inna Guzenfeld at (718) 802-3754 or iguzenfeld@brooklynbp.nyc.gov, prior to the hearing.

Accessibility questions: Inna Guzenfeld (718) 802-3754, iguzenfeld@brooklynbp.nyc.gov, by: Monday, March 9, 2020, 1:00 P.M.



◀ m2-10

CITY PLANNING COMMISSION

■ PUBLIC HEARINGS

NOTICE IS HEREBY GIVEN that resolutions have been adopted by the City Planning Commission, scheduling a public hearing on the following matters to be held at NYC City Planning Commission Hearing Room, Lower Concourse, 120 Broadway, New York, NY, on Wednesday, March 4, 2020, at 10:00 A.M.

BOROUGH OF BROOKLYN

No. 1

OLD STANLEY-641 CHAUNCEY

CD 4

C 200188 HAK

IN THE MATTER OF an application submitted by the Department of Housing Preservation and Development (HPD)

- 1) pursuant to Article 16 of the General Municipal Law of New York State for:
 - a. the designation of property, located at 641 Chauncey Street (Block 3444, Lot 18) as an Urban Development Action Area; and
 - b. Urban Development Action Area 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 the development of a four-story building containing approximately eight affordable housing units.

Nos. 2 & 3

5914 BAY PARKWAY REZONING

No. 2

CD 12

C 190377 ZMK

IN THE MATTER OF an application submitted by SUW 4 LLC, pursuant to Sections 197-c and 201 of the New York City Charter for the amendment of the Zoning Map, Section No. 22d by:

1. changing from an R5 District to an R6 District property bounded by a line midway between 59th Street and 60th Street, Bay Parkway, 60th Street, and a line 100 feet northwesterly of Bay Parkway; and
2. establishing within the proposed R6 District a C2-4 District bounded by a line midway between 59th Street and 60th Street, Bay Parkway, 60th Street, and a line 100 feet northwesterly of Bay Parkway;

as shown on a diagram (for illustrative purposes only) dated November 12, 2019.

No. 3

N 190378 ZRK

IN THE MATTER OF an application submitted by SUW 4 LLC, pursuant to Section 201 of the New York City Charter, for an amendment of the Zoning Resolution of the City of New York, modifying APPENDIX F for the purpose of establishing a Mandatory

Inclusionary Housing area.

Matter underlined is new, to be added;
Matter ~~struck out~~ is to be deleted;
Matter within # # is defined in Section 12-10;
* * * indicates where unchanged text appears in the Zoning Resolution

* * *

APPENDIX F
Inclusionary Housing Designated Areas and Mandatory Inclusionary Housing Areas

* * *

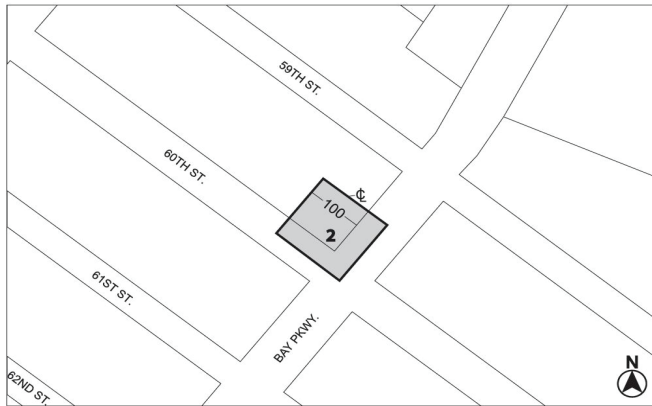
BROOKLYN

* * *

Brooklyn Community District 12

* * *

Map 2- [date of adoption]



Mandatory Inclusionary Housing Area (see Section 23-154(d)(3))
Area 2 — [date of adoption] — MIH Program Option 1, Option 2 and Workforce Option

Portion of Community District 12, Brooklyn

BOROUGH OF MANHATTAN
No. 4
3 ST. MARKS PLACE

CD 3 C 200077 ZSM

IN THE MATTER OF an application submitted by REEC St Marks LP pursuant to Sections 197-c and 201 of the New York City Charter for the grant of a special permit pursuant to Section 74-79 of the Zoning Resolution:

- 1. to allow transfer of 8,386 square feet of floor area from property, located at 4 St. Marks Place (Block 463, Lot 11) that is occupied by a landmark building (Hamilton-Holly House) to property located at 3 St. Marks Place (Block 464, Lots 1, 3, and 59); and
2. to modify the height and setback requirements of Section 33-432 (In other Commercial Districts);

to facilitate the development of a 10-story commercial building on property, located at 3 St. Marks Place (Block 464, Lots 1, 3, and 59), in a C6-1 District.

Plans for this proposal are on file with the City Planning Commission, and may be seen at 120 Broadway, 31st Floor, New York, NY 10271-0001.

YVETTE V. GRUEL, Calendar Officer
City Planning Commission
120 Broadway, 31st Floor, New York, NY 10271
Telephone (212) 720-3370

Accessibility icon f19-m4

CITY UNIVERSITY

PUBLIC HEARINGS

The Annual Brooklyn Borough Hearing, will take place on Monday, March 23, 2020, at 4:30 P.M., New York City College of Technology, New Academic Complex, 285 Jay Street, Brooklyn, NY 11201.

m2

NEW YORK CITY FIRE PENSION FUND

MEETING

An Asset Allocation presentation, will be held, on March 2, 2020, at 10:00 A.M., at the NYC Fire Pension Fund Office, located at One Battery Park Plaza, 9th Floor, New York, NY 10004.

f27-m2

FRANCHISE AND CONCESSION REVIEW COMMITTEE

MEETING

PUBLIC NOTICE IS HEREBY GIVEN THAT the Franchise and Concession Review Committee, will hold a public meeting, on Wednesday, March 11, 2020, at 2:30 P.M., at 22 Reade Street, Spector Hall, New York, NY 10007.

NOTE: This location is accessible to individuals using wheelchairs or other mobility devices. For further information on accessibility, or to make a request, for accommodations, such as sign language interpretation services, please contact the Mayor's Office of Contract Services (MOCS), via email, at DisabilityAffairs@mocs.nyc.gov, or via phone, at (212) 788-0010. Any person requiring reasonable accommodation, for the public meeting, should contact MOCS, at least three (3) business days in advance of the meeting, to ensure availability.

Accessibility icon f20-m11

OFFICE OF LABOR RELATIONS

MEETING

The New York City Deferred Compensation Plan Board, will hold its next Deferred Compensation Plan Board meeting, on Wednesday, March 4, 2020, at 10:00 A.M. The meeting, will be held, at 22 Cortlandt Street, 15th Floor, Conference Room D, New York, NY 10007.

f26-m4

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 25-303, 25-307, 25-308, 25-309, 25-313, 25-318, 25-320) on Tuesday, March 3, 2020, a public hearing will be held at 1 Centre Street, 9th Floor, Borough of Manhattan with respect to the following properties and then followed by a public meeting. The final order and estimated times for each application will be posted on the Landmarks Preservation Commission website, the Friday before the hearing. Any person requiring reasonable accommodation in order to participate in the hearing or attend the meeting, should contact the Landmarks Commission, no later than five (5) business days before the hearing or meeting.

370 Adelphi Street - Fort Greene Historic District
LPC-20-04612 - Block 2120 - Lot 37 - Zoning: R6B
CERTIFICATE OF APPROPRIATENESS

An Italianate style rowhouse. Application is to construct rooftop and rear yard additions and rebuild the rear façade.

895 Union Street - Park Slope Historic District
LPC-20-07320 - Block 1063 - Lot 56 - Zoning: R7B
CERTIFICATE OF APPROPRIATENESS

A Romanesque Revival/Queen Anne style rowhouse, designed by Albert E. White and built in 1889. Application is to enlarge the rear yard extension.

20 Harrison Street - Tribeca West Historic District
LPC-20-02084 - Block 181 - Lot 6 - Zoning: C6-2A
CERTIFICATE OF APPROPRIATENESS

A Renaissance Revival style store and loft building, designed by P. Henry Gilvarry and built in 1892. Application is to replace windows.

City Hall - Individual and Interior Landmark

LPC-20-07473 - Block 122 - Lot 1 - Zoning: PARK BINDING REPORT

A French-influenced Federal style building, designed by Joseph-Francois Mangin and John McComb, Jr., and built in 1802-11 and re-clad in 1954-56. Application is to replace the steps and portico pavers, and install a lift, barrier-free access ramp, and railings.

29 Leonard Street - Tribeca West Historic District LPC-20-06497 - Block 179 - Lot 44 - Zoning: C6-2A CERTIFICATE OF APPROPRIATENESS

A utilitarian style store and loft building, designed by J. Morgan Slade, and built in 1880-1881. Application is to construct a rear yard addition.

6 Greene Street - SoHo-Cast Iron Historic District LPC-20-07428 - Block 230 - Lot 9 - Zoning: M1-5B CERTIFICATE OF APPROPRIATENESS

A commercial store building, designed by J.B. Snook and built in 1884. Application is to establish a Master Plan governing the future installation of painted wall signs.

109 West 39th Street (aka 104 West 40th Street) - Individual Landmark

LPC-20-06204 - Block 815 - Lot 21 - Zoning: C5-3 CERTIFICATE OF APPROPRIATENESS

A Modern style office tower, designed by Harrison & Abramovitz and Charles H. Abbe and built in 1961-63. Application is to alter storefront infill.

361 Central Park West - Individual Landmark LPC-20-05782 - Block 1832 - Lot 29 - Zoning: R10-A CERTIFICATE OF APPROPRIATENESS

A Beaux Arts Classical style church designed by Carrère & Hastings and built in 1899-1903. Application is to construct additions, replace windows, alter entrances and replace doors, install signage, and excavate at the cellar.

535 West 110th Street - Morningside Heights Historic District LPC-20-02401 - Block 1882 - Lot 8 - Zoning: R8 CERTIFICATE OF APPROPRIATENESS

A Renaissance Revival style apartment building, designed by Robert T. Lyons and built in 1922-23. Application is to establish a Master Plan governing the future installation of windows.

15 Center Drive - Douglaston Hill Historic District LPC-19-37705 - Block 8064 - Lot 87 - Zoning: R1-2 CERTIFICATE OF APPROPRIATENESS

A Tudor Cottage style house, built c. 1920. Application is to replace windows and construct a rear yard addition.

18 Richmond Terrace - Individual Landmark LPC-20-05072 - Block 7 - Lot 12 - Zoning: C4-2 BINDING REPORT

A French Renaissance style courthouse with Roman Classical, Italian Renaissance, and Northern Renaissance influences, designed by Carrere & Hastings and built in 1913-19. Application is to reconstruct the stairs and install railings.

f19-m3

PROPERTY DISPOSITION

CITYWIDE ADMINISTRATIVE SERVICES

■ SALE

The City of New York in partnership with PropertyRoom.com posts vehicle and heavy machinery auctions online every week at: <https://www.propertyroom.com/s/nyc+fleet>

All auctions are open to the public and registration is free.

Vehicles can be viewed in person at: Insurance Auto Auctions, North Yard 156 Peconic Avenue, Medford, NY 11763 Phone: (631) 294-2797

No previous arrangements or phone calls are needed to preview. Hours are Monday and Tuesday from 10:00 A.M. – 2:00 P.M.

s4-f22

OFFICE OF CITYWIDE PROCUREMENT

■ SALE

The Department of Citywide Administrative Services, Office of Citywide Procurement is currently selling surplus assets on the Internet. Visit <http://www.publicsurplus.com/sms/nycdcas.ny/browse/home>

To begin bidding, simply click on 'Register' on the home page.

There are no fees to register. Offerings may include but are not limited to: office supplies/equipment, furniture, building supplies, machine tools, HVAC/plumbing/electrical equipment, lab equipment, marine equipment, and more.

Public access to computer workstations and assistance with placing bids is available at the following locations:

- DCAS Central Storehouse, 66-26 Metropolitan Avenue, Middle Village, NY 11379
- DCAS, Office of Citywide Procurement, 1 Centre Street, 18th Floor, New York, NY 10007

j2-d31

HOUSING PRESERVATION AND DEVELOPMENT

■ NOTICE

All Notices Regarding Housing Preservation and Development Dispositions of City-Owned Property appear in the Public Hearing Section.

j2-d31

POLICE

■ NOTICE

OWNERS ARE WANTED BY THE PROPERTY CLERK DIVISION OF THE NEW YORK CITY POLICE DEPARTMENT

The following list of properties is in the custody of the Property Clerk Division without claimants: Motor vehicles, boats, bicycles, business machines, cameras, calculating machines, electrical and optical property, furniture, furs, handbags, hardware, jewelry, photographic equipment, radios, robes, sound systems, surgical and musical instruments, tools, wearing apparel, communications equipment, computers, and other miscellaneous articles.

Items are recovered, lost, abandoned property obtained from prisoners, emotionally disturbed, intoxicated and deceased persons; and property obtained from persons incapable of caring for themselves.

INQUIRIES

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

FOR MOTOR VEHICLES (All Boroughs):

- Springfield Gardens Auto Pound, 174-20 North Boundary Road, Queens, NY 11430, (718) 553-9555
- Erie Basin Auto Pound, 700 Columbia Street, Brooklyn, NY 11231, (718) 246-2030

FOR ALL OTHER PROPERTY

- Manhattan - 1 Police Plaza, New York, NY 10038, (646) 610-5906
- 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

j2-d31

PROCUREMENT

“Compete To Win” More Contracts!

Thanks to a new City initiative - “Compete To Win” - the NYC Department of Small Business Services offers a new set of FREE services to help create more opportunities for minority and Women-Owned Businesses to compete, connect and grow their business with the City. With NYC Construction Loan, Technical Assistance, NYC Construction Mentorship, Bond Readiness, and NYC Teaming services, the City will be able to help even more small businesses than before.

- Win More Contracts, at nyc.gov/competetowin

“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 excellence.”

HHS ACCELERATOR

To respond to human services Requests for Proposals (RFPs), in accordance with Section 3-16 of the Procurement Policy Board Rules of the City of New York (“PPB Rules”), vendors must first complete and submit an electronic prequalification application using the City’s Health and Human Services (HHS) Accelerator System. The HHS Accelerator System is a web-based system maintained by the City of New York for use by its human services Agencies to manage procurement. The process removes redundancy by capturing information about boards, filings, policies, and general service experience centrally. As a result, specific proposals for funding are more focused on program design, scope, and budget.

Important information about the new method

- Prequalification applications are required every three years.
- Documents related to annual corporate filings must be submitted on an annual basis to remain eligible to compete.
- Prequalification applications will be reviewed to validate compliance with corporate filings, organizational capacity, and relevant service experience.
- Approved organizations will be eligible to compete and would submit electronic proposals through the system.

The Client and Community Service Catalog, which lists all Prequalification service categories and the NYC Procurement Roadmap, which lists all RFPs to be managed by HHS Accelerator may be viewed, at <http://www.nyc.gov/html/hhsaccelerator/html/roadmap/roadmap.shtml>. All current and prospective vendors should frequently review information listed on roadmap to take full advantage of upcoming opportunities for funding.

Participating NYC Agencies

HHS Accelerator, led by the Office of the Mayor, is governed by an Executive Steering Committee of Agency Heads who represent the following NYC Agencies:

- Administration for Children’s Services (ACS)
- Department for the Aging (DFTA)
- Department of Consumer Affairs (DCA)
- Department of Corrections (DOC)
- Department of Health and Mental Hygiene (DOHMH)
- Department of Homeless Services (DHS)
- Department of Probation (DOP)
- Department of Small Business Services (SBS)
- Department of Youth and Community Development (DYCD)
- Housing and Preservation Department (HPD)
- Human Resources Administration (HRA)
- Office of the Criminal Justice Coordinator (CJC)

To sign up for training on the new system, and for additional information about HHS Accelerator, including background materials, user guides and video tutorials, please visit www.nyc.gov/hhsaccelerator

BROOKLYN BRIDGE PARK

■ SOLICITATION

Human Services/Client Services

CO-EMPLOYMENT SERVICES - Request for Proposals - PIN# 334112 - Due 4-17-20 at 3:00 P.M.

Brooklyn Bridge Park Corporation, d/b/a Brooklyn Bridge Park (“BBP”), is issuing this request for proposals (“RFP”), to solicit the services of a Professional Employer Organization to, among other things, act as co-employer for BBP employees, providing personnel, benefits, and payroll services (the “Services”, as set forth in greater detail in Section B of this RFP). Subject to the availability of funds and the responses to this RFP, BBP anticipates entering into an agreement with the highest-rated, responsive proposer.

BBP is an 85-acre sustainable park, that stretches 1.3 miles along Brooklyn’s East River waterfront. BBP’s mission is to connect people, nature, and the waterfront through inclusive, innovative, and sustainable management and design. The Park’s long-term vision is to contribute to a healthier, more livable city. The Park occupies one of the world’s most beautiful and inspiring urban settings in the shadow of the Brooklyn Bridge and overlooking Lower Manhattan and New York Harbor. The Park was initiated by the State of New York (“State”) and the City of New York (“City”), with State and City lands comprising the Park leased initially to the Brooklyn Bridge Development Corporation (“BBPDC”), a wholly owned subsidiary of the New York State Urban Development Corporation d/b/a Empire State Development. In July 2010, BBPDC then subleased the lands comprising the Park to BBP, which assumed responsibility for the planning, design, construction, and maintenance of the Park.

BBP is a New York State not-for-profit corporation composed of a Board of Directors, that includes representatives of the Mayor of the City of New York, Governor of the State of New York, Brooklyn Borough President, New York City Council, New York State Senate, and New York State Assembly.

A Pre-Proposal site visit, will be held at 2:00 P.M. EST, on March 17, 2020. Attendees should meet at the Brooklyn Bridge Park office, at 334 Furman Street in Brooklyn, NY.

While a proposer’s attendance at the site visit is not mandatory to propose for the contract described in this RFP, it is strongly encouraged. Anyone wishing to attend, must RSVP with names of all attendees to the RFP Project Manager. Directions and specific information will be provided upon RSVP. If you are not able to attend, please contact the RFP Project Manager to express your interest in the project, so that you will receive any updates or amendments to the RFP.

Proposals must be submitted by email, in Portable Document Format (.pdf), to proposals@bbp.nyc, and no later than 3:00 P.M., EST on April 17, 2020.

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.

Brooklyn Bridge Park, 334 Furman Street, Brooklyn, NY 11201. Emalee Rodriguez (718) 650-5942; erodriguez@bbp.nyc; jbermejo@bbp.nyc

• m2

BROOKLYN NAVY YARD DEVELOPMENT CORP.

■ SOLICITATION

Construction/Construction Services

ASBESTOS ABATEMENT AND SELECTIVE DEMOLITION AT BUILDING 131 - Public Bid - PIN# 000185 - Due 3-20-20 at 4:00 P.M.

IFB documents will be available on the BNYDC website, as of February 25, 2020. Visit brooklynnavyard.org to access.

A Mandatory Pre-Bid Conference Meeting will be held at BNYDC, Building #77, 8th Floor offices, on March 3, 2020, at 1:30 P.M. Failure to attend, will result in disqualification. Personal protective equipment, is required for the site walk following the meeting.

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.

Brooklyn Navy Yard Development Corporation, 141 Flushing Avenue, Brooklyn, NY 11205, Building #77, Suite 801. Saiquone Selby (718) 907-5934; Fax: (718) 643-9296; sselby@bnyc.org

f25-m2

CITYWIDE ADMINISTRATIVE SERVICES

■ SOLICITATION

Goods

SALT STOCKPILE COVERINGS - DSNY - Competitive Sealed Bids - PIN#8572000059 - Due 4-7-20 at 10:30 A.M.

A copy of the bid can be downloaded from the City Record Online site, at www.nyc.gov/cityrecord. Enrollment is free. Vendors may also request the bid by contacting Vendor Relations via email at dcasdmssbids@dcas.nyc.gov, by telephone at (212) 386-0044 or by fax at (212) 669-7603.

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.

Citywide Administrative Services, 1 Centre Street, 18th Floor South, New York, NY 10007. Brian Lee (212) 386-6344; blee@dcas.nyc.gov

f28-m2

DESIGN AND CONSTRUCTION

AGENCY CHIEF CONTRACTING OFFICE

■ INTENT TO AWARD

Construction/Construction Services

NEGOTIATED ACQUISITION EXTENSION FOR CONSULTING SERVICES FOR JOB ORDER CONTRACTING SYSTEM (JOCS) - Negotiated Acquisition - Other - PIN#8502020VP0049P - Due 3-13-20 at 4:00 P.M.

JOCS_DDC, In accordance with Section 3-04(b)(2)(iii) of the Procurement Policy Board rules, DDC intends to use the Negotiated Acquisition process, to ensure continuity of JOCS services. The term of the contract will be 1,825 consecutive calendar days from the date of registration. It is the intention of the agency to enter into negotiations with the firm, The Gordian Group, Inc.

Firms may express interest in future procurements, by contacting Lisa Rigatti, Contract Manager, at 30-30 Thomson Avenue, Long Island City, NY 11101 or by calling (718) 391-2520 between the hours of 9:00 A.M. and 4:00 P.M. on business days. The firms are advised to register with the New York City Payee Information Portal (www.nyc.gov/pip) to be placed on the citywide bidders list for future contracting opportunities.

Pursuant to Section 3-04(b)(2) of the PPB Rules, the ACCO has determined, that it is not practicable or advantageous to the City to use Competitive Sealed Bidding.

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.

Design and Construction, 30-30 Thomson Avenue, 4th Floor, Long Island City, NY 11101. Lisa Rigatti (718) 391-2520; Fax: (718) 391-1886; rigattili@ddc.nyc.gov

f28-m5

ENVIRONMENTAL PROTECTION

WASTEWATER TREATMENT

■ SOLICITATION

Services (other than human services)

MAINTENANCE AND REPAIR OF SUBMERSIBLE MIXERS AT VARIOUS WASTEWATER TREATMENT PLANTS, PUMP STATION AND ASSOCIATED DEP FACILITIES - Competitive Sealed Bids - PIN# 82620B0044 - Due 3-25-20 at 11:30 A.M.

Project Number: 1525-MIX, Document Fee: \$80.00, Project Manager: Simona Marginean, Engineers Estimate: \$1,601,920.20 - \$2,167,303.80.

There will be a Pre-Bid on 3/12/2020, at 11:00 A.M., located at 96-05 Horace Harding Expressway, Conference Room Digester, Flushing, NY 11373. Last day for questions 3/17/2020.

Please email Agency contact, Fheras@dep.nyc.gov, all questions.

The procurement is subject to participation goals for MBEs and/or WBEs, as required by Local Law 1.

1 percent M/WBE Subcontracting goals.

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.

Environmental Protection, 59-17 Junction Boulevard, 17th Floor, Bid Room, Flushing, NY 11373. Fabian Heras (718) 595-3265; fheras@dep.nyc.gov



m2

HEALTH AND MENTAL HYGIENE

■ AWARD

Human Services/Client Services

AID EXPECTANT MOTHERS - BP/City Council Discretionary - PIN# 20FN043701R0X00 - AMT: \$231,407.00 - TO: William F Ryan Community Center Inc., 110 West 97th Street, New York, NY 10025-6450.

m2

HOMELESS SERVICES

■ INTENT TO AWARD

Services (other than human services)

BUS TRANSPORTATION - Negotiated Acquisition - Other - PIN# 07119N0003 - Due 3-3-20 at 2:00 P.M.

The Department of Homeless Services (DHS), purchased transportation services through a contract held by the Administration for Children's Services (ACS). The ACS contract expired on September 30, 2019. In order to maintain the continuity of critical transportation services for DHS clients, DHS is seeking to continue services with the ACS vendor, Bella Transportation, through a Negotiated Acquisition for 12 months (10/01/2019 - 9/30/2020), while DHS is working on a new multi-year transportation Competitive Sealed Bid, to provide these services. The contract amount for this NA is \$6,833,667.50.

This method is being requested, as there is not sufficient time to competitively procure a vendor and there is a critical need for the availability of these services 24/7 360 days a year.

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.

Homeless Services, 150 Greenwich Street (4WTC), 37th Floor, New York, NY 10007. Jacques Fraizer (929) 221-5554; frazierjac@dss.nyc.gov

f25-m2

OFFICE OF CONTRACTS

■ INTENT TO AWARD

Human Services/Client Services

COMMERCIAL HOTEL SERVICES FOR THE PROPERTIES CURRENTLY MANAGED BY CHILDREN'S COMMUNITY SERVICES, INC. - Negotiated Acquisition - Judgment required in evaluating proposals - PIN# 07120N0001 - Due 3-18-20 at 2:00 P.M.

The Department of Homeless Services (DHS), intends to enter into negotiations with vendors that can provide housing and social services for homeless families with children, at twenty-five commercial hotels currently managed by Children's Community Services, Inc. (CCS). At this time, four (4) current DHS providers, are interested in providing services at these sites and DHS intends on commencing negotiations with all four. These vendors are: Urban Resource Institute, Praxis Housing Initiatives, Inc., The Children's Rescue Fund, and Samaritan Daytop Village. DHS therefore intends to negotiate agreements with the vendors listed above and any other qualified vendors who seek to

participate in this negotiated acquisition.

Through this negotiated acquisition, DHS is seeking vendors to take over provision of services in one or more commercial hotels. All services would have a start date of July 1, 2020. Therefore, DHS would select qualified vendors who demonstrate that they are ready to supply services on that date.

Vendors that believe they are qualified to provide these services or are interested in similar future procurements, may express their interest by obtaining a copy of this solicitation. Please go to the Department of Homeless Services Contracts and Procurements website, at: <https://www1.nyc.gov/site/dhs/about/contracts.page>, or pick up a copy of the Negotiated Acquisition between the hours of 9:00 A.M. and 5:00 P.M., at the Bid Window, at the address listed.

DHS strongly encourages any qualified vendor with interest, to respond.

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.

Homeless Services, 150 Greenwich Street (4WTC), 37th Floor, New York, NY 10007. Cinnamon Warner (929) 221-6347; accoprocurements@hra.nyc.gov

✦ m2-6

HOUSING AUTHORITY

PROCUREMENT

SOLICITATION

Goods and Services

SMD BOILER WELDING AND REPAIRS - VARIOUS DEVELOPMENTS WITHIN THE FIVE (5) BOROUGHES OF NEW YORK CITY - Competitive Sealed Bids - Due 3-24-20

- PIN# 100830 - Various Bronx Developments - Due at 10:00 A.M.
- PIN# 100831 - Various Brooklyn Developments - Due at 10:05 A.M.
- PIN# 100832 - Various Manhattan Developments - Due at 10:10 A.M.
- PIN# 100833 - Various Queens and Staten Island Developments - Due at 10:15 A.M.

The Contractor, shall provide all necessary labor, supervision, material, scaffolding and equipment, to perform boiler and hot water generating tank repairs, as hereinafter described. The Contractor's attention is called to the fact that eight (8) separate types of repair and/or replacement work is involved, as indicated in the Unit Price Tabulation in the "Form of Proposal". The work required for each item is described under Section IV of these Specifications.

Interested vendors are invited to obtain a copy of the opportunity at NYCHA's website by going to the <http://www.nyc.gov/nychabusiness>. On the left side, click on "iSupplier Vendor Registration/Login" link. (1) If you have an iSupplier account, then click on the "Login for registered vendors" link and sign into your iSupplier account. (2) If you do not have an iSupplier account you can Request an account by clicking on "New suppliers register in iSupplier" to apply for log-in credentials. Once you have accessed your iSupplier account, log into your account, then choose under the Oracle Financials home page, the menu option "Sourcing Supplier", then choose "Sourcing", then choose "Sourcing Homepage"; and conduct a search in the "Search Open Negotiations" box for RFQ Number(s) 100830, 100831, 100832 and 100833.

Vendors electing to obtain a non-electronic paper document will be subject to a \$25 non-refundable fee, payable to NYCHA by USPS-Money Order/Certified Check. Remit payment to NYCHA, Finance Department, at 90 Church Street, 6th Floor, New York, NY 10007. Obtain the receipt and present it to the Supply Management Procurement Group, and an RFQ package will be generated at the time of request.

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, 6th Floor, New York, NY 10007. Miriam Rodgers (212) 306-3469; Fax: (212) 306-5109; miriam.rodgers@nycha.nyc.gov

✦ m2

HOUSING PRESERVATION AND DEVELOPMENT

INTENT TO AWARD

Goods

SANBORN MAP UPDATES - Sole Source - Available only from a single source - PIN# 80620S0001 - Due 3-12-20 at 4:00 P.M.

HPD, intends to enter into a Sole Source contract with The Sanborn Map Company Inc. The vendor will deliver, maintain and update digital geo-referenced raster imagery data and PDF maps that are used by the Environmental units, Sandy residency Build It Back program, architects and engineers from Building and Land Development Services, planners, developers and Services of Office of Development.

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 Preservation and Development, 100 Gold Street, Room 8B06, New York, NY 10038. Gaurav Channan (212) 863-6140; Fax: (212) 863-5455; channang@hpd.nyc.gov

f25-m2

PARKS AND RECREATION

VENDOR LIST

Construction Related Services

PREQUALIFIED VENDOR LIST: GENERAL CONSTRUCTION, NON-COMPLEX GENERAL CONSTRUCTION SITE WORK ASSOCIATED WITH NEW YORK CITY DEPARTMENT OF PARKS AND RECREATION ("DPR" AND/OR "PARKS") PARKS AND PLAYGROUNDS CONSTRUCTION AND RECONSTRUCTION PROJECTS.

NYC DPR is seeking to evaluate and pre-qualify a list of general contractors (a "PQL") exclusively to conduct non-complex general construction site work involving the construction and reconstruction of NYC DPR parks and playgrounds projects not exceeding \$3 million per contract ("General Construction").

By establishing contractor's qualification and experience in advance, NYC DPR will have a pool of competent contractors from which it can draw to promptly and effectively reconstruct and construct its parks, playgrounds, beaches, gardens and green-streets. NYC DPR will select contractors from the General Construction PQL for non-complex general construction site work of up to \$3,000,000.00 per contract, through the use of a Competitive Sealed Bid solicited from the PQL generated from this RFQ.

The vendors selected for inclusion in the General Construction PQL will be invited to participate in the NYC Construction Mentorship. NYC Construction Mentorship focuses on increasing the use of small NYC contracts, and winning larger contracts with larger values. Firms participating in NYC Construction Mentorship will have the opportunity to take management classes and receive on-the-job training provided by a construction management firm.

NYC DPR will only consider applications for this General Construction PQL from contractors who meet any one of the following criteria:

- 1) The submitting entity must be a Certified Minority/Woman Business enterprise (M/WBE)*;
- 2) The submitting entity must be a registered joint venture or have a valid legal agreement as a joint venture, with at least one of the entities in the joint venture being a certified M/WBE*;
- 3) The submitting entity must indicate a commitment to sub-contract no less than 50 percent of any awarded job to a certified M/WBE for every work order awarded.

* Firms that are in the process of becoming a New York City-certified M/WBE, may submit a PQL application and submit a M/WBE Acknowledgement Letter, which states the Department of Small Business Services has begun the Certification process.

Application documents may also be obtained on-line at: <http://a856-internet.nyc.gov/nycvendoronline/home.asap>; or <http://www.nycgovparks.org/opportunities/business>.

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, Olmsted Center Annex, Flushing Meadows-Corona Park, Flushing, NY 11368. Alicia H. Williams (718) 160-6925; Fax: (718) 760-6885; dmwbe.capital@parks.nyc.gov

j2-d31

CONTRACTS

SOLICITATION

Goods and Services

ELECTRICAL REPAIRS, INSTALLATION, UPGRADE, AND MAINTENANCE ON AS AS-NEEDED BASIS OR EMERGENCY BASIS FOR THE WEST HARLEM PIERS PARK - Small Purchase - PIN# 84620M000X07 - Due 3-13-20 at 3:00 P.M.

NYC Parks and Recreation, intends to procure electrical services for the repair of lighting, located in West Harlem Piers Park, 125th - 135th Street, Marginal Street, for the City of New York Parks and Recreation, utilizing the M/WBE Noncompetitive Small Purchase Method, pursuant PPB Rule Section 3-08 (c) (1) (iv). This procurement opportunity is limited to business certifies as New York City Minority or Women-Owned Business Enterprises, pursuant to section 1304 of the New York City Charter. All eligible M/WBE vendors must contact Jameelah Khan, at Jameelah.khan@parks.nyc.gov, to obtain the solicitation document and submit a proposal.

The proposal due date is Friday, March 13th, 2020, at 3:00 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.

Parks and Recreation, 24 West 61st Street, 3rd Floor, New York, NY 10023. Jameelah Khan (212) 830-7987; Fax: (917) 849-6610; jameelah.khan@parks.nyc.gov

Accessibility questions: Christopher Noel (718) 760-6831, christopher.noel@parks.nyc.gov, by: Friday, March 6, 2020, 2:00 P.M.



m2-3

PROBATION

INTENT TO AWARD

Human Services/Client Services

ADOLESCENT IMPACT - Negotiated Acquisition - Other - PIN# 78114I0001001N001 - Due 3-9-20 at 2:00 P.M.

Pursuant to Section 3-04(b)(2)(iii) of the Procurement Policy Board Rules, the NYC Department of Probation, intends to extend the contract with Esperanza NY, for provision of the Adolescent IMPACT Program. Esperanza NY will provide these services during the extension term, by means of Negotiated Acquisition Extension, for one year from 7/1/20 through 6/30/21. The estimated contract value is \$3,496,328.20.

This ad is for information purposes only, anyone who would like additional information regarding this procurement or future like procurements, may send an email to ACCO@probation.nyc.gov, no later than 2:00 P.M. on March 9, 2020.

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.

Probation, 33 Beaver Street, 21st Floor, New York, NY 10004. Eileen Parfrey-Smith (212) 510-3790; Fax: (212) 510-3794; acco@probation.nyc.gov

f27-m4

SANITATION

AGENCY CHIEF CONTRACTING OFFICE

AWARD

Goods and Services

WELDEX BACKUP CAMERA SYSTEM AND ACCESSORIES - Innovative Procurement - Other - PIN# 20205020267 - AMT: \$100,000.00 - TO: Activ Systems Inc., 1078 North Drive, Merrier, NY 11566.

MWBE Award.

m2

AGENCY RULES

BUILDINGS

NOTICE

Notice of Public Hearing and Opportunity to Comment on Proposed Rules

What are we proposing? The Department of Buildings (DOB or department) is proposing technical cleanup amendments to rules governing the licensing of hoisting machine operators and the rules governing cranes and derricks. DOB is also proposing amendments to the crane rule to add language on peer review of cranes. Finally, DOB is proposing amendments to the rule regarding rigging operations.

When and where is the hearing? DOB will hold a public hearing on the proposed rule. The public hearing will take place at 2pm on 4/2/20. The hearing will be in the 5th floor conference room at 280 Broadway.

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

- Website. You can submit comments to the DOB through the NYC rules website at http://rules.cityofnewyork.us.
Email. You can email comments to dobrules@buildings.nyc.gov.
Mail. You can mail comments to the New York City Department of Buildings, Office of the General Counsel, 280 Broadway, 7th floor, New York, NY 10007.
Fax. You can fax comments to the New York City Department of Buildings, Office of the General Counsel, at 212-566-3843.
Speaking at the hearing. Anyone who wants to comment on the proposed rule at the public hearing must sign up to speak. You can sign up in the hearing room before the hearing begins on 4/2/20. You can speak for up to three minutes.

Is there a deadline to submit comments? Yes, you must submit comments by 4/2/20.

What if I need assistance to participate in the hearing? You must tell the Office of the General Counsel if you need a reasonable accommodation of a disability at the hearing. You must tell us if you need a sign language interpreter. You can tell us by mail or email at the addresses given above. You may also tell us by telephone at 212-393-2085. You must tell us by 3/19/20.

This location has the following accessibility option(s) available: Wheelchair accessibility.

Can I review the comments made on the proposed rules? You can review the comments made online on the proposed rules by going to the website at http://rules.cityofnewyork.us/. A few days after the hearing, copies of all comments submitted online, copies of all written comments and a summary of oral comments concerning the proposed rule will be available to the public at the Office of the General Counsel.

What authorizes DOB to make this rule? Sections 643 and 1043(a) of the City Charter, section 28-104.7.11 of Chapter 1 and Article 405 of Chapter 4 of the City Administrative Code and sections BC 3316 and BC 3319 of the New York City Building Code authorize DOB to make this proposed rule. The part of this proposed rule dealing with crane peer review was included in DOB's regulatory agenda for this Fiscal Year. The other proposed changes were not, as they were not anticipated at the time the agenda was published.

Where can I find DOB's rules? DOB's rules are in Title 1 of the Rules of the City of New York.

What rules govern the rulemaking process? DOB must meet the requirements of Section 1043 of the City Charter when creating or changing rules. This notice is made according to the requirements of Section 1043(b) of the City Charter.

Statement of Basis and Purpose of Proposed Rule

The proposed amendments:

- Make technical cleanups to rules governing the licensing of hoisting machine operators, as follows:
Sections 1 and 4 of the proposed amendments correct a logical inconsistency in sections 104-09 and 104-23 of chapter 100 of Title 1 of the Rules of the City of New York. The

proposed amendments will prevent a misinterpretation that would prohibit some applying credits obtained on larger machinery towards obtaining more limited licenses.

- Article 405 of Title 28 of the New York City Administrative Code does not establish pre-requisite licensing in order to obtain a Class A or a Class C Hoisting Machine Operator license.
 - Only people applying for a Class B Hoisting Machine Operator license must first be licensed as a Class A Hoisting Machine Operator.
 - Individuals who originally intended to get a Class A license but ultimately choose to apply for a Class C license have previously been allowed to credit experience obtained on larger Class A machinery in applying for the more limited Class C license.
 - Similarly, individuals who originally intended to obtain a Class C license but ultimately choose to train on larger Class A machinery and apply for a Class A license have not been required to first obtain a Class C license.
- o Sections 2 and 3 of the proposed amendments remove a distinction between a certification for a tower crane and a self-erecting tower crane. This amendment mirrors current national crane certifications, which do not distinguish between tower cranes and self-erecting tower cranes.
- Include additional rigging best practices (Sections 5 and 6).
 - Make technical cleanups to rules governing cranes and derricks, as follows:
 - o Section 8 of the proposed amendments will require additional engineering information to be submitted to the department for tower crane prototype review; these values were inadvertently left out of the current rules.
 - o Section 9 corrects terminology related to a “phase” or “jump.”
 - o Section 10 clarifies that a licensed master or tower crane rigger can witness a tower crane load test.
 - o Section 12 clarifies that cranes or derricks that are used under the supervision of a master rigger must maintain the same jobsite logs as a crane that requires a certificate of on-site inspection.
 - o Section 13 clarifies the title and scope of a particular section of the rule.
 - Codify requirements contained in Buildings Bulletin 2019-005 regarding peer review for cranes and derricks in Sections 7 and 11. The department requires certain cranes or derricks with complex or out of the ordinary loading, load paths, configurations, operations, or site conditions, or whose setup requires enhanced coordination among city agencies to be subject to a peer review. During a peer review, an independent New York State professional engineer reviews the application submitted by the crane or derrick notice engineer and provides an additional verification that the crane or derrick design indicated on the submitted crane or derrick notice application is in general conformance with New York City Codes, rules, and regulations for cranes and derricks. This rule will provide uniform requirements for crane and derrick peer reviewers and crane and derrick peer reviews.

The Department of Buildings’ authority for these rules is found in sections 643 and 1043 of the New York City Charter, section 28-104.7.11 of Chapter 1 and Article 405 of Chapter 4 of the City Administrative Code and sections BC 3316 and BC 3319 of the New York City Building Code.

New material is underlined.
[Deleted material is in brackets.]

Section 1. Subparagraph (ii) of paragraph (4) of subdivision (a) of section 104-09 of Subchapter D of Chapter 100 of Title 1 of the Rules of the City of New York is amended to read as follows:

- (ii) Class C license applicants. An applicant for a Class C Hoisting Machine Operator license must provide proof demonstrating that the two (2) years of experience required by Section 28-405.3 of the New York city administrative code was acquired operating hoisting machines under the supervision of a Hoisting Machine Operator licensed by the Department or by another jurisdiction within the United States that regulates crane operators. The experience must have been obtained on hoisting machines of a type, size, and capacity authorized to be operated by the Class C Hoisting Machine Operator license sought; however, nothing in this section prohibits an individual from crediting experience obtained on Class A machinery in accordance with the provisions of section 104-23 of these rules towards obtaining the Class C

license. At least one (1) year of the experience must have been undertaken in the City of New York or in an urban area of comparable density within the United States, as determined by the Commissioner, and, for applications for a Class C1 Hoisting Machine Operator license submitted on or after July 1, 2019, have been in the operation of wheel mounted cranes with a manufacturer’s rated capacity in excess of 3 tons (2.72 t).

§2. Paragraph (4) of subdivision (d) of section 104-09 of Subchapter D of Chapter 100 of Title 1 of the Rules of the City of New York is amended to read as follows:

- (4) Derricks. No licensed hoisting machine operator may operate a derrick, or supervise the operation of a learner on a derrick, unless the licensee possesses a tower crane certification [(not self-erecting)], and such certification has been listed on the hoisting machine operator’s license by the department.

§3. Table 1 of subdivision (d) of section 104-09 of Subchapter D of Chapter 100 of Title 1 of the Rules of the City of New York is amended to delete the row entitled “Self-erecting tower crane” and to delete footnotes 3 and 4, renumber footnote 5 as footnote 3, and renumber footnote 6 as footnote 4.

§4. Subdivision (l) of section 104-23 of Subchapter D of Chapter 100 of Title 1 of the Rules of the City of New York is amended to read as follows:

- (l) Type, size, and capacity of hoisting machine operated by learner to be within scope of license sought. The learner may only operate hoisting machinery that is authorized by the scope of the license sought. Only a person who possesses a Class A hoisting machine operator license may operate as a learner on hoisting machinery that is authorized to be operated only by a Class B hoisting machine operator. Nothing in this section prohibits an individual who began training to obtain a Class C hoisting machine operator license from pursuing a Class A hoisting machine operator license instead and from operating Class A machinery as a trainee in accordance with the provisions of this section.

§5. Subdivision (d) of section 3316-01 of chapter 3300 of Title 1 of the Rules of the City of New York is amended to add a new paragraph (6) to read as follows:

- (6) **Trimming and balancing loads.** Loads must be securely slung and properly balanced before they are set in motion. Loads must be properly trimmed to prevent the dislodgment of any part during raising, lowering, swinging, or transit.

§6. Subdivision (d) of section 3316-01 of chapter 3300 of Title 1 of the Rules of the City of New York is amended to add a new paragraph (7) to read as follows:

- (7) **Multiple lift rigging prohibited.** Multiple lift rigging (“Christmas treeing”) is prohibited.

§7. Subdivision (b) of section 3319-01 of chapter 3300 of Title 1 of the Rules of the City of New York is amended by adding new definitions, in alphabetical order, as follows:

INDEPENDENT (peer reviewer). A person who does not engage in any activities that may conflict with their objective judgement or integrity, including but not limited to having a financial and/or other interest in the design, construction, installation, manufacturer, or maintenance of the crane or derrick they are reviewing.

QUALIFIED (peer reviewer). A New York State professional engineer who has the education, training, and experience required for the design of structures of a similar complexity and size as the crane or derrick notice application to be peer reviewed and to perform a complete review of the means, methods, and design proposed by the crane or derrick notice engineer.

§8. Clause (C) of subparagraph (iv) of paragraph (5) of subdivision (d) of section 3319-01 of chapter 3300 of Title 1 of the Rules of the City of New York is amended to read as follows:

- (C) Contain the following information from the manufacturer for the given in-service, out-of-service, and, where applicable, full, unreduced, design wind speed at the center of the tower:

1. The maximum moment;
2. The slewing moment; and
3. Corresponding vertical loads at the foundation.]

1. Wind load base shear.
2. Wind load overturning moment at the base.
3. Vertical loads at the base.
4. Overturning moment at the base center due to vertical

loads.

5. Maximum tower and boom displacements due to wind.

6. The slewing moment.

§9. Subparagraph (ii) of paragraph (7) of subdivision (g) of section 3319-01 of chapter 3300 of Title 1 of the Rules of the City of New York is amended to read as follows:

(ii) **Continued validity of the certificate of on-site inspection for a phase or jump.** Where a crane or derrick project includes multiple phases or jumps, the continued validity of the certificate of on-site inspection is contingent upon the crane or derrick passing the inspection and tests required by subparagraphs (i) and (ii) of paragraph (8) below for each phase or jump. Upon successful passage of such inspections and tests, and submittal of the inspection report in accordance with subparagraph (iv) of paragraph (8) below, the certificate of on-site inspection is deemed to cover such phase or jump.

Exception: A phase does not include the relocation of a mobile crane to another location at the site, provided such relocation is indicated on the approved crane or derrick notice plans, and provided such relocation does not require the crane to be assembled or disassembled.

§10. Item number 5 of clause (D) of subparagraph (i) of paragraph (8) of subdivision (g) of section 3319-01 of chapter 3300 of Title 1 of the Rules of the City of New York is amended to read as follows:

5. [For] A licensed master or tower crane rigger, or for a derrick, a licensed master rigger[,] or a master rigging foreman.

§11. Subdivision (g) of section 3319-01 of chapter 3300 of Title 1 of the Rules of the City of New York is amended by adding a new paragraph (13) to read as follows:

(13) **Peer review.** Peer reviews for crane or derrick notice applications must be in accordance with the requirements of subparagraphs (i) through (xiii) below.

(i) **Peer review required.** A crane or derrick notice application is subject to a peer review when the crane or derrick notice application proposes any one of the following:

- (A) The use of a mobile crane with a boom, including jibs and any other extensions to the boom, equal to or greater than 300 feet (91.44 m) in length.
- (B) The use of a mobile crane in a configuration where the manufacturer requires, at a wind speed of 20 mph (32.19 kph) or less (sustained or gust):
 - 1. The boom or boom/jib combination to be laid down;
 - 2. The boom or boom/jib combination to be placed in a jackknife position; or
 - 3. Other special protective measures to be implemented.
- (C) The placement of a mobile crane with a maximum manufacturer rated capacity in excess of 10 tons (9.07 metric tons) on any elevation of a building above grade.

In addition, where other out of the ordinary or complex loading, load paths, configurations, operations, or site conditions exist, or where the crane application requires enhanced coordination among city agencies, the commissioner may require peer review.

(ii) **Peer reviewer.** The peer review must be performed by a qualified and independent New York State professional engineer who has been retained by or on behalf of the equipment user.

(A) **Peer reviewer to be acceptable to crane or derrick notice engineer.** The peer reviewer's qualifications must be acceptable to the crane or derrick notice engineer.

(B) **Department reserves right to reject peer reviewer.** The department reserves the right to reject a peer reviewer on the grounds of lack of qualification or independence.

(iii) **Responsibility of crane or derrick notice engineer.** The crane or derrick notice engineer retains sole responsibility for the crane or derrick

design indicated on the submitted crane or derrick notice application. The activities and reports of the peer reviewer do not relieve the crane or derrick notice engineer of any responsibility for the crane or derrick design indicated on the submitted crane or derrick application.

(iv) **Standard of care for of peer reviewer.** The standard of care to which the peer reviewer must be held in the performance of the peer review and report must be equal to the level of skill and care required to prepare and submit the crane or derrick notice application.

(v) **Scope of the peer review.** The peer reviewer must perform an independent review and analysis of the crane or derrick design indicated on the submitted crane or derrick notice application to confirm the design is in general conformance with New York City Codes, rules, and regulations for cranes and derricks. The review and analysis to determine general conformance shall include but not be limited to the following:

- (A) Confirm that drawings are complete, existing conditions and base building construction loading have been accurately represented on the drawings, and that any structures including, but not limited to, vaults, adjacent buildings, overhead wires, transit structures, and utilities are accurately represented on the drawings.
- (B) Confirm that approved load charts have been included and maximum picks represented correctly.
- (C) Where applicable, review the project's geotechnical report design recommendations and inspection reports to determine that appropriate design criteria for dunnage or foundations has been utilized. If no design criteria have been specified on the crane or derrick notice application design drawings, the peer reviewer must state any assumptions or criteria utilized in the analysis of the crane or derrick notice application design.
- (D) Confirm the assembly/disassembly plan is complete, specific to the configurations shown in the crane or derrick notice application, and able to be fully implemented based upon site conditions.
- (E) Confirm the wind action plan is complete, specific to the configurations shown in the crane or derrick notice application, and able to be fully implemented based upon site conditions.
- (F) Where applicable, confirm that complete pre-operational test procedures, including load test procedures, are included.
- (G) Confirm that the crane or derrick has a complete load path into the base building structure or ground.
- (H) Perform independent calculations for all structural members, connections and systems included in the load path determined in item vii above and verify the foundation and structural elements' ability to support the crane or derrick loads.
- (I) Other items required by the commissioner.

(vi) **Design criteria and assumptions not shown.** If the design criteria and design assumptions are not shown on the crane or derrick notice application drawings or in the computations, the crane or derrick notice engineer must provide a statement of these criteria and assumptions to the peer reviewer. In addition, the crane or derrick notice engineer must provide other information and/or calculations if requested by the peer reviewer.

(vii) **Peer review report.** The peer reviewer must submit a report to the department stating his or her opinion regarding the design of the crane or derrick proposed in the crane or derrick notice application and detailing whether or not the crane or derrick design indicated on the submitted crane or derrick notice application is in general conformance with New York City Codes, rules, and regulations for

cranes and derricks. The determination of general conformance shall be based upon the review and analysis performed in accordance with subparagraph (v) of this paragraph.

(A) Report contents. The peer review report must, at a minimum, contain the following information:

1. Confirmation that the crane or derrick notice application:
 - A. Complies with each of the items listed in subparagraph (v) of this paragraph.
 - B. All design loads and their combinations are adequate and compliant with New York City codes, rules, and regulations for cranes and derricks and specific project conditions.
 - C. The crane and its supporting elements can safely sustain the design loads.
2. In the introduction to the peer review report, the peer reviewer must list his or her qualifications and include a statement that he or she is independent from the crane or derrick notice engineer.
3. All calculations, specific conclusions and results of verification calculations performed by the peer reviewer.
4. A listing of all drawings and reports used in verification (including revision numbers and dates). Where the peer reviewer relied upon reports or data prepared by others, including but not limited reports by specialty consultants (e.g. geotechnical reports), or reports prepared by the crane or derrick manufacturer, the reliance must be disclosed in the peer review report. Such reports or data must be maintained by the peer reviewer for a minimum of six years after the date of project completion, and must be provided to the department upon request.

(B) Conclusions. The peer review report must provide a clear conclusion either:

1. Accepting that the crane or derrick design indicated on the submitted crane or derrick notice application is in general conformance with New York City Codes, rules, and regulations for cranes and derricks; or
2. Rejecting the design.

(C) Positive statements to be unequivocal. Positive evaluations with conclusions that contain exceptions will not be accepted by the department.

(D) Basis of report. The peer review report must be based on and reference only the set of documents submitted to the department with the crane or derrick notice application; all drawings and the latest revision dates must be clearly enumerated in the peer review report.

(E) Changes to be enumerated. Peer review reports must enumerate the changes, if any, made by the crane or derrick notice engineer as a result of discussions following an initial structural peer review evaluation.

(F) Cover statement. The peer review report must include a cover letter provided by the department and completed by the peer reviewer.

(G) Signed and sealed. The peer review report and cover statement must be signed and sealed by the peer reviewer.

(vii) Copy to be provided to equipment user. The peer reviewer must provide a copy of submitted peer review reports and cover statements to the equipment user.

(ix) Phased submission. If the crane or derrick notice application is to be submitted in phases, the peer review and report must be phased. The crane or derrick notice engineer must provide the peer reviewer with sufficient information to make a peer review of the phased submission. The phased peer review report submission must cover the documents submitted for that phase, and must be without any exclusion that would make the review incomplete.

(x) Log of discussions. The peer reviewer must keep a log of any discussions with the crane or derrick notice engineer. The log must be made available to the commissioner upon request.

(xi) Modifications to the design. Amendments to the crane or derrick notice application that include changes that substantially modify the basis of the peer review evaluation will not be approved by the department until an amended peer review report and cover statement is submitted to the department by the peer reviewer. The report must provide a statement of acceptance that the design indicated in the amended crane or derrick notice application is in general conformance with New York City codes, rules, and regulations for cranes and derricks. It is the responsibility of the crane or derrick notice engineer to clearly identify on the plans the changes that are substantial and to notify the peer reviewer of any such changes.

(xii) Disputes. When a dispute arises between the crane or derrick notice engineer and the peer reviewer regarding compliance with New York City Codes, rules, or regulations for cranes and derricks, and which cannot be resolved by the parties, the dispute must be reported to the department in the form of a letter from the crane or derrick notice engineer.

(xiii) Changes in designated peer reviewer. The peer reviewer cannot be changed without the express consent of the department. The current peer reviewer must submit a written request for withdrawal to the department detailing the reason for the withdrawal request and a report of the peer review findings to date.

§12. Subdivision (h) of section 3319-01 of chapter 3300 of Title 1 of the Rules of the City of New York is amended to read as follows:

(h) Crane or derrick log. For a crane or derrick that requires a certificate of on-site inspection, or that is used under the direct and continuing supervision of a licensed master rigger, the equipment user must maintain, for the duration of the job, a crane or derrick log. The log may be maintained in an electronic format acceptable to the commissioner. The log must, at a minimum, contain the following information:

§13. Clause (A) of subparagraph (i) of paragraph (1) of subdivision (k) of section 3319-01 of chapter 3300 of Title 1 of the Rules of the City of New York is amended to read as follows:

(A) [Mobile cranes, other than an articulating boom crane, and dedicated pile drivers.] Mobile cranes and dedicated pile drivers, other than articulating boom cranes. [For a mobile crane, other than an articulating boom crane, and for dedicated pile drivers] For mobile cranes and dedicated pile drivers, other than articulating boom cranes:

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

CERTIFICATION / ANALYSIS
PURSUANT TO CHARTER SECTION 1043(d)

RULE TITLE: Crane Peer Review

REFERENCE NUMBER: DOB-124

RULEMAKING AGENCY: Department of Buildings

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

- (i) Is understandable and written in plain language for the discrete regulated community or communities;
- (ii) Minimizes compliance costs for the discrete regulated community or communities consistent with achieving the stated purpose of the rule; and

(iii) No cure period/mechanism is provided because the authorizing statute for the rule does not provide a cure period. However, respondents are afforded notice and an opportunity to be heard with respect to all notices of violation.

/s/ Josselin Milloz
Mayor's Office of Operations

February 22, 2020
Date

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

**CERTIFICATION PURSUANT TO
CHARTER §1043(d)**

RULE TITLE: Peer review for cranes and derricks

REFERENCE NUMBER: 2020 RG 007

RULEMAKING AGENCY: Department of Buildings

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

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

/s/ STEVEN GOULDEN
Acting Corporation Counsel

Date: February 20, 2020

Accessibility questions: Andrea Maggio (212) 393-2085, amaggio@buildings.nyc.gov, by: Thursday, March 19, 2020, 5:00 P.M.



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HEALTH AND MENTAL HYGIENE

■ PUBLIC HEARINGS

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

What are we proposing? The Department of Health and Mental Hygiene (DOHMH or the Department) is proposing to amend Appendices 23-A, 23-B and 23-C of Chapter 23 (Food Service Establishment Sanitary Inspection Procedures and Letter Grading) of Title 24 of the Rules of the City of New York to reflect the most recent amendments to Article 81 of the New York City Health Code and the New York City Administrative Code. The Notice of Public Hearing and Opportunity to Comment that was previously published in the City Record on January 2, 2020 inadvertently omitted Appendix 23-B.

When and where is the hearing? DOHMH will hold a public hearing on the proposed rule. The public hearing will take place at 10AM to 12PM on February 6, 2020. The hearing will be held at

New York City Department of Health and Mental Hygiene
Gotham Center – 42-09 28th Street, 14th Floor, Room 14-31
Long Island City, NY 11101-4132

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

- **Website.** You can submit comments to the Department through the NYC rules website, at <http://rules.cityofnewyork.us>;
- **Email.** You can email comments to resolutioncomments@health.nyc.gov;
- **Mail.** You can mail comments to DOHMH at
New York City Department of Health and Mental Hygiene
2 Gotham Plaza – 42-09 28th Street – CN 31
Long Island City, NY 11101-4132
- **Fax.** You can fax written comments to DOHMH at (347) 396-6087;
- **By speaking at the hearing.** Anyone who wants to comment on the proposed rule at the public hearing must sign up to speak. You

can sign up before the hearing by calling the Secretary to the Department at (347) 396-6078. You can also sign up at the hearing location before the hearing begins on February 6, 2020. You can speak for up to three minutes.

Is there a deadline to submit written comments? Yes, you must submit written comments by February 6, 2020.

What if I need assistance to participate in the hearing? You must tell the DOHMH if you need a reasonable accommodation of a disability at the hearing. You must tell us if you need a sign language interpreter. You can tell us by mail or e-mail at the addresses given above. You may also tell us by telephone at (347) 396-6078. Please tell us by 5:00 p.m. on January 23, 2020.

This location has the following accessibility option available: wheelchair accessibility.

Can I review the comments made on the proposed rules? You can review the comments made online on the proposed rule by going to the website at <http://rules.cityofnewyork.us/>. A few days after the hearing, copies of all comments submitted online, copies of all written comments, and a summary of oral comments concerning the proposed rule will be available to the public at the Department's Office of the General Counsel.

What authorizes the DOHMH to make this rule? Sections 556 and 1043 of the City Charter and Section 81.51 of the New York City Health Code authorize the Department to make this proposed rule.

Where can I find the DOHMH's rules? DOHMH's rules are in title 24 of the Rules of the City of New York.

What laws govern the rulemaking process? DOHMH must meet the requirements of Section 1043 of the City Charter when creating or changing rules. This notice is made according to the requirements of Section 1043 (b) of the City Charter.

Statement of Basis and Purpose of Proposed Rule

Background

The Department of Health and Mental Hygiene (the Department) regulates New York City food service establishments, which include a broad range of businesses and not-for-profit operations that provide food in individual portion sizes for consumption by members of the public, and enforces Article 81 (Food Preparation and Food Establishments) of the New York City Health Code (the Health Code). Health Code §81.51 authorizes the Commissioner of the Department to promulgate rules establishing a system for grading and classifying inspection results.

Chapter 23 (Food Service Establishment Sanitary Inspection Procedures and Letter Grading) of Title 24 of the Rules of the City of New York (24 RCNY) implements such a system, and consists of rules and three appendices:

- Appendix 23-A (Food Service Establishment Inspection Worksheet) summarizes the subjects covered by a Department inspection and the points that can be assigned for each type of violation observed.
- Appendix 23-B (Food Service Establishment Inspection Scoring Parameters-A Guide to Conditions) expands on the violation descriptions and provides examples of violations at different condition levels, from I (least serious) to V (most serious).
- Appendix 23-C (Food Service Establishments and Non Retail Food Service Establishments Penalty Schedule) sets forth the penalties to be imposed for both scored and unscored violations when the violations cited on Department inspections are sustained by hearing officers after a respondent appears to answer a summons or when the respondent fails to appear and is found in default.

Reason for changes

At its March 10, 2015 meeting, the New York City Board of Health amended Health Code Article 81, reorganizing and renumbering several sections and adding some new provisions. Chapter 23's Appendix 23-C was previously amended in rules effective August 8, 2015 to include most of the Health Code renumbering changes, so that penalties could be imposed following adjudications of the newly-numbered Health Code provisions, but the descriptions and condition levels assigned to violations in Appendices 23-A and 23-B were left unchanged. In addition, effective December, 2018, a new scoring and grading scheme was established for mobile food vending unit inspections in accordance with amendments to Chapter 6 of the Department's rules. Those amendments resulted from enactment of Local Law 108 of 2017. That local law added a new section 17-325.3 to the New York City Administrative Code (the "Administrative Code"), requiring the Department to establish a mobile food vending unit grading scheme consistent with Chapter 23's scheme for grading non-mobile food service establishments.

The Department is now proposing to amend all three appendices in Chapter 23 so that their descriptions of violations are consistent with the

provisions of the Health Code and to promote consistency in enforcement and adjudications. The appendices in Chapter 23 are also being amended to match as much as possible the language, violation condition levels and penalties of Chapter 6's newly amended appendices. Some distinctions will remain since mobile food vending unit operations and locations differ in facilities, functions and items vended compared with those of food service establishments located in permanent structures. For example, no toilets are required on mobile food vending units, and their operations do not include tobacco sales. Appendices in Chapter 6 also reference specific mobile food vending violations of Chapter 6, Article 89 of the Health Code and Title 17 of the Administrative Code which are not applicable to non-mobile food service establishments.

The Department proposes to add a scored violation for adulterating food with prohibited substances. A recent amendment to the State Sanitary Code (14 NYCRR § 14-1.89) prohibits service of food and drink items with residual unevaporated carbon dioxide and liquid nitrogen, either of which can cause severe damage to skin and internal organs. Other substances that are not approved under federal regulations as "generally recognized as safe" or "GRAS" food additives include activated charcoal, kava-kava, cannabidiol and marijuana. See, <https://www.fda.gov/food/generally-recognized-safe-gras/gras-notice-inventory>.

No changes proposed will reduce critical violation condition levels in Appendix 23-A and 23-B since these levels are based on determinations of public health risk by the Department and the US Food and Drug Administration's Food Code. As indicated in the listing below, a few violations are no longer being scored.

Changes to the unscored violations listed in Appendix 23-C include new violations of Department of Sanitation rules provisions related to composting which are enforced by the Department of Health at certain establishments. Renumbered and additional violations and violation codes have been included for unscored tobacco-related violations to reflect changes in the Administrative Code and in the coding system used by Department inspectors.

Changes proposed

Appendix 23-A and Appendix 23-B

The following is a list of violations and descriptions that are being amended to more accurately reflect the current provisions of Health Code Article 81, and to clarify terms. Some condition levels and points are being amended, consistent with the Department's assessment of public health risk, adopting recommendations of the Food Service Establishment Advisory Board established in 2013 pursuant to section 17-1503 of the Administrative Code "to advise the Commissioner concerning matters related to the food service establishment sanitary inspection program" Some of the Appendix 23-B examples of condition levels are also being amended to reflect conditions observed during inspections.

As described below, the listed violation codes correspond to those in Appendices 23-A and 23-B, and the section (§) numbers to related Health Code provisions unless other law is cited.

Violation Code	Health Code provision and description of change in Appendices 23-A and 23-B
02A	§81.09(a) amends cooking temperatures and uses the term "TCS" (temperature control for safety) for "potentially hazardous foods" to characterize the foods to which the requirements apply
02C	§81.09 uses the term "cooled" instead of "refrigerated"
02F	§81.11 adds a reference to the new required written consumer advisory; condition level reduced from IV to I
02G	§81.09 specifies foods subject to temperature requirements
02H	§81.09(e) clarifies that cooling starts upon removal from cooking or hot holding
02I	§81.09(e)(2) clarifies requirements for cooling food after removal from cold holding
02J	§81.12 adds requirements for reduced oxygen packaging ("ROP")
03A	§81.07(m) adds 'on premises animals slaughtered' to categories of foods from unapproved sources
03C	§81.07(c) clarifies prohibition on use of unpasteurized egg products
03D	§81.07(b) amends requirements for handling damaged hermetically sealed, canned foods and other food packaging
03E	§81.20(a) clarifies requirement for potable water supply
03I	§81.04(e) adds provisions to prevent food borne illness from food establishment-packaged unpasteurized juices
04B	§81.13 adds spitting to food worker prohibited conduct
04D	§81.13(d) adds violations for failing to change gloves when required

04E	§81.23(d)(3) adds the term "pesticide"
04J	§81.09(g) clarifies the violation for not using thermometers and decreases violation condition level from condition IV to condition I
04N	§81.23 adds "other nuisance pests" to categories of prohibited pests
04P	§71.05 prohibits adulteration of food and is being cited as a new scored violation; the category also includes the new Sanitary Code (10 NYCRR §14-1.89) prohibition on service of food with unevaporated liquid nitrogen and carbon dioxide
05A	§81.20(b) adds requirement for a sewage disposal system
05C	§81.07(a)(1) adds requirement for a culinary sink or equivalent
05D	§81.21(a) amends placement requirements for hand wash sinks
05F	§81.18 adds requirement for outdoor refrigerators
05G	§89.27(d) prohibits sidewalk, street use by a commissary for cleaning mobile food units
05H	§81.46 adds requirements for reuse of refillable containers
06A	§81.13 reflects additional worker hygiene requirements
06B	§81.13(g) adds "e-cigarettes" to smoking prohibition for food workers
06J	§89.27(b) requires record keeping at mobile vending commissaries
08A	§81.23 not to be cited at condition III or IV for harborage or conditions conducive to pests unless pests or evidence of pests are also present; if pests are not present, "conditions conducive" alone such as defective walls and floors will be cited as category 10F non-food contact surface violations, at condition levels I through IV
08B	§81.24 clarifies garbage handling requirements
08C	§81.23(d)(4) prohibits use of unprotected unlocked bait stations
10G	§81.29 deletes lower condition levels because if any step in utensil or ware washing is omitted, utensils and wares are not sanitized
10L & 10M	10L (requires covered receptacle in women's toilet per State Sanitary Code §14-1.142) and 10M (§81.19 prohibiting unshielded light bulbs) are no longer enforced as scored violations and are therefore being deleted from Appendices 23-A and 23-B
99B	General other. This category, originally intended to include unspecified Health Code violations, is being deleted from the lists of scored violations in Appendices A & B since any violations not included in appendices A and B are by definition unscored. Violations for unscored Health Code provisions cited on inspections are, however, subject to the minimum prescribed penalties of Health Code §3.11, and are included in the unscored violations penalties in Appendix 23-C.

Appendix 23-C

Appendix 23-C specifies civil penalties for food service establishment violations adjudicated at the Office of Administrative Trials and Hearings ("OATH") Hearings Division. It also includes penalties for violations of other provisions of law enforced by the Department, including for lack of heating, and for illegal sales and use of tobacco, non-tobacco, electronic cigarettes, and other smoking products.

Appendix 23-C is divided into penalties for scored violations specified in Appendices 23-A and 23-B, and for unscored food establishment and other violations enforced by the Department. Because the codes for many of the unscored violation penalties were amended to be consistent with the codes in Department inspectors' hand-held computers, the table of unscored penalties is being repealed and reenacted.

Some of the penalty provisions of Appendix 23-C were previously amended in July, 2015 to reflect the 2015 Health Code Article 81 changes as well as earlier amendments to the Administrative Code related to sales of tobacco and non-tobacco smoking products and e-cigarette use. Additional changes made to provisions of the Administrative Code –Smoke Free Air Act, Tobacco Product Regulation Act and Tobacco Sales Act –that are enforced by the Department are reflected in further amendments to Appendix 23-C's unscored violation penalties. The monetary penalties listed in Appendix 23-C for violations of City and State tobacco laws that are also enforced by the Department of Consumer Affairs (DCA) are consistent with DCA's penalties.

Scored Violations

Violation Code	Citation and Amendments Proposed
02G	§81.12(d)(4) deletes the penalty for cold reduced oxygen packaged (ROP) food since there is a violation penalty for the same provision that includes all ROP foods.
03A	§81.07(m) new penalty for slaughtering animals in an FSE
03I	§81.04(e) new penalty for new Health Code provision requiring warning label for packaged unpasteurized juices
04B	§81.13 new penalty for spitting by food worker
04D	§81.13(d) new penalty for failing to change gloves when required
04N	§81.23 adds "other nuisance pests" to categories of prohibited pests
04P	§71.05 and State Sanitary Code §14-1.89 added when food is adulterated with non-GRAS substances
05F	§81.18 new penalty for improper outdoor refrigerator use, consistent with Health Code
05G	§89.27(d) new penalty for sidewalk, street use by commissary for cleaning mobile food units
05H	§81.46 new penalty if no approved written standard operating procedure when reusing customers' refillable containers
06A	§81.13(f) new penalties reflect new Health Code worker hygiene requirements
06J	§89.27(b) new penalty for record keeping violations at mobile vending commissaries
08A	§89.23(b)(2) violation for not having pest exterminator contract is deleted from the scored violation penalties and added to the unscored penalties in category 18I

09C	§81.07(m) adds penalty for keeping edible live fish in insanitary tank
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Unscored Violations

As previously noted, this list of penalties is being repealed and re-enacted so that the referenced violation codes match those in Department inspectors' hand-held computers. A new column has been added for convenience to show the penalty to be imposed if the respondent fails to appear to answer a summons and is found in default since many of these penalties may not be doubled on default.

New penalties have been added for violations of tobacco, smoking and related laws, Health Code sodium warning violations, additional calorie posting requirements consistent with federal law, dogs in certain outdoor seating areas of food service establishments, listing prohibited beverages on children's menus, failing to post healthy eating messaging, and new organic recycling requirements. Some previously scored violations that are being removed from the scored portion of Appendix 23-C have been added to the unscored portion of the Appendix.

Statutory Authority

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

The proposal is as follows.

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

Deleted material is in [brackets]; new text is underlined.

Section 1. The "Unscored Violations" part of Appendix 23-C of Chapter 23 of Title 24 of the Rules of the City of New York, relating to civil penalties for unscored food service establishment violations and other violations enforced by the Department of Health, is **REPEALED**.

§ 2. Appendix 23-A, Appendix 23-B, and Appendix 23-C of Chapter 23 of Title 24 of the Rules of the City of New York, are amended to read as follows:

APPENDIX 23-A FOOD SERVICE ESTABLISHMENT & NON-RETAIL FOOD PROCESSING ESTABLISHMENT INSPECTION WORKSHEET						
Critical Violations	Conditions					Score
	I	II	III	IV	V	
Time and Temperature Control for Safety (TCS) Food Temperature						
2A* Food not cooked to required minimum <u>internal</u> temperature: <ul style="list-style-type: none"> • [Poultry, meat stuffing, stuffed meats ≥165° F for 15 seconds • Ground meat and food containing ground meat ≥158° F for 15 seconds • Pork, any food containing pork ≥155° F for 15 seconds • Rare roast beef, rare beefsteak except per individual customer request ≥ required temperature and time • All other foods except shell eggs per individual customer request ≥145°F for 15 seconds] 	-	-	-	10	28	
Food	Required Minimum Internal Temperature at or above					
<u>Poultry, poultry parts, ground and comminuted poultry, all stuffing containing poultry, meats, fish or ratites</u>	165° F for 15 seconds with no interruption of the cooking process					
<u>Ground meat, and food containing ground and comminuted meat</u>	158° F with no interruption of the cooking process, except per individual customer request					
<u>Pork, any food containing pork</u>	150° F for 15 seconds					
<u>Mechanically tenderized or injected meats</u>	155°F					
<u>Whole meat roasts and beef steak</u>	Required temperature and time listed in 81.09(c)(3), except per individual customer request					
<u>Raw animal foods cooked in microwave</u>	165°F, covered, rotated or stirred for 2 minutes					
<u>Shell eggs</u>	145°F for 15 seconds, except per individual customer request					
<u>All other foods</u>	140°F for 15 seconds					

2B*	Hot TCS food item not held at or above 140° F.	7	8	9	10	28	
2C	Hot TCS food item that has been cooked and [refrigerated] cooled is being held for service without first being reheated to 165° F or above for 15 seconds within 2 hours.	5	6	7	8	-	
2D	Precooked [potentially hazardous] TCS food in <u>hermetically sealed and intact packages</u> from commercial food processing [establishment that is supposed to be heated, but is] <u>and non-retail processing establishments</u> not heated to 140° F within 2 hours.	5	6	7	8	-	
2E	Whole frozen poultry or poultry breasts, other than a single portion, [that are being] cooked frozen or partially thawed.	5	6	-	-	-	
2F	Meat, fish, <u>poultry, eggs</u> or molluscan shellfish served or offered raw or undercooked without [prior notification to customer] <u>written consumer advisory</u> .	[-] 5	-	-	[8]	-	
2G*	Cold TCS food item held above 41°F [(smoked fish and reduced oxygen foods above 38° F)]; <u>smoked or processed fish held above 38° F; intact raw eggs held above 45° F; or reduced oxygen packaged (ROP) TCS foods held above required temperatures except during active necessary preparation.</u>	7	8	9	10	28	
2H*	[Food] <u>After cooking or removal from hot holding, TCS food</u> 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 within 4 additional hours.	7	8	9	10	28	
2I	[Food prepared from ingredients at ambient] <u>TCS food removed from cold holding or prepared from or combined with ingredients at room temperature not cooled by an approved method to 41° F or below within 4 additional hours.</u>	5	6	7	8	-	
2J*	[Reduced oxygen packaged (ROP)] <u>ROP TCS foods not [cooked] cooled</u> by an approved method [whereby the 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] <u>as specified in approved HACCP plan.</u>	7	8	9	10	28	
Food Source							
3A*	Food from unapproved or unknown source or home canned or <u>home prepared. Live animal slaughtered in establishment.</u> [Reduced Oxygen Packaged (ROP)] <u>ROP fish not frozen before processing; or ROP foods prepared on premises transported to another site.</u>	-	-	-	10	28	
3B*	Shellfish not from approved source, <u>not or improperly tagged/labeled; tags not retained for 90 days.</u>	-	-	-	10	28	
3C*	[Eggs found dirty, cracked; liquid, frozen or powdered eggs not pasteurized] <u>Unclean or cracked whole eggs or unpasteurized liquid, frozen or powdered eggs kept or used.</u>	7	8	9	10	28	
3D*	[Canned food product observed] <u>Food packages, canned food, hermetically sealed container not suitable for human consumption. Packages swollen, leaking or rusted, [and] without "Do Not Use" label or not segregated from other consumable food items.</u>	7	8	9	10	28	
3E*	[Potable water supply inadequate] <u>No or inadequate potable water supply. Water or ice not potable or from unapproved source. Bottled water not NY State certified.</u> Cross connection in potable water supply system [observed].	-	-	-	10	28	
3F*	Unpasteurized milk or milk product [present] (<u>except certain aged cheese</u>) served.	-	-	-	10	28	
3G	Raw [food] <u>fruit or vegetables</u> not properly washed prior to cutting or serving.	5	6	7	8	-	
3I*	<u>Unpasteurized juice packaged and sealed on premises not labeled or label incomplete; no warning statement.</u>	=	=	=	10	28	
Food Protection							
4A	Food Protection Certificate (FPC) not held by <u>manager or supervisor</u> of food operations.	-	-	-	-	10	
4B*	Food worker <u>spits; prepares food or [handles] touches</u> utensil when ill with a disease transmissible by food[, or have] <u>or has</u> exposed infected cut or burn on hand.	-	-	-	10	28	
4C*	Food worker does not use [proper] utensil <u>or other barrier</u> to eliminate bare hand contact with food that will not receive adequate additional heat treatment.	7	8	9	10	28	
4D*	Food worker does not wash hands thoroughly after using the toilet, coughing, sneezing, smoking, eating, preparing raw foods or otherwise contaminating hands <u>or does not change gloves when gloves are contaminated.</u>	-	-	-	10	28	

4E*	Toxic [chemical] <u>chemicals or pesticides</u> improperly labeled, stored or used such that food contamination may occur.	7	8	9	10	28	
4F*	Food, food preparation area, food storage area, <u>or other</u> area used by employees or patrons, contaminated by sewage or liquid waste.	-	-	-	10	28	
4G*	Unprotected [potentially hazardous] <u>TCS</u> food re-served.	-	-	-	10	28	
4H*	Raw, cooked or prepared food is adulterated, contaminated, cross-contaminated, or not discarded in accordance with HACCP plan.	7	8	9	10	28	
4I	Unprotected <u>non-TCS</u> food re-served.	5	6	7	8	-	
4J	[Appropriately scaled metal stem-type thermometer or thermocouple not provided or used to evaluate temperatures of potentially hazardous] <u>Properly calibrated thermometer or thermocouple not provided or not readily accessible in food preparation and hot/cold holding areas to measure temperatures of TCS foods during cooking, cooling, reheating, and holding.</u>	[1] 5	-	-	[8]	-	
4K	Evidence of rats or live rats [present in facility's] <u>in establishment's food [and/or] or non-food areas.</u>	5	6	7	8	28	
4L	Evidence of mice or live mice [present in facility's] <u>in establishment's food [and/or] or non-food areas.</u>	5	6	7	8	28	
4M	Live roaches [present in facility's] <u>in establishment's food [and/or] or non-food areas.</u>	5	6	7	8	28	
4N	Filth flies or food/refuse/sewage associated (FRSA) flies [present in facility's] <u>or other nuisance pests in establishment's food and/or non-food areas. [Filth] FRSA flies include house flies, [little house flies,] blow flies, bottle flies [and], flesh [flies. Food/refuse/sewage associated flies include fruit] flies, drain flies [and], Phorid flies and fruit flies.</u>	5	6	7	8	28	
4O	Live animals other than fish in tank or service animal [present in facility's] <u>in establishment's food [and/or] or non-food areas.</u>	5	6	7	8	-	
4P	Food held, kept, prepared, processed, packaged or served with <u>prohibited substance.</u>	=	=	=	10	28	
Facility Design and Construction							
5A*	Sewage disposal system <u>not provided, improper, inadequate</u> or unapproved.	-	-	-	10	28	
5B*	Harmful, noxious gas or vapor detected. [CO ≥13 ppm] <u>Carbon monoxide (CO) level at or exceeding nine (9) ppm.</u>	-	-	-	10	28	
5C+	Food contact surface <u>or equipment</u> improperly constructed [or located] <u>placed or maintained.</u> Unacceptable material used. <u>Culinary sink or other acceptable method not provided for washing food.</u>	7	8	9	10	28	
5D+	[Hand-washing facility not provided in or near food preparation area and toilet room. Hot and cold running water at adequate pressure to enable cleanliness of employees not provided at facility. Soap and an acceptable hand-drying device not provided.] <u>No hand wash facility in or adjacent to toilet rooms or within 25 feet of food preparation or service or ware washing area; or hand wash facility not accessible, obstructed or used for non-hand washing purposes. No hot and cold running water or water at inadequate pressure. No soap or acceptable hand-drying device.</u>	-	-	-	10	28	
5E+	Toilet facility not provided for employees or for patrons when required. <u>Shared patron-employee toilet accessed through kitchen, food prep or storage area or utensil washing area.</u>	-	-	-	10	28	
5F+	[Insufficient] <u>Inadequate</u> or no refrigerated or hot holding equipment to [keep potentially hazardous] <u>maintain TCS foods at required temperatures. Outdoor refrigerator not locked, secured.</u>	-	-	-	10	28	
5G+	[Properly enclosed service/maintenance area not provided. (Mobile Food Commissary)] <u>Separate, enclosed, properly equipped and sized cleaning and service area not provided in mobile food commissary; street, sidewalk used for cleaning units.</u>	-	-	-	10	28	
5H+	No facilities available to wash, rinse, and sanitize <u>dishware, glassware, utensils, [and/or] equipment or refillable returnable containers. No approved written standard operating procedure for avoiding contamination by refillable returnable containers.</u>	-	-	-	10	28	
5I+	Refrigeration used to implement HACCP plan <u>for ROP foods</u> not equipped with an electronic system that continuously monitors time and temperature.	-	-	-	10	28	
[Personal Hygiene &] Food Worker Hygiene and Other Food Protection							

6A	Personal cleanliness inadequate. Outer garment soiled with possible contaminant. <u>Food worker not properly dressed; sleeveless garment worn or bare midriff exposed. Effective hair restraint not worn [in an area where food is prepared.] when required. Jewelry worn on hands or arms; fingernail polish worn; or fingernails not kept clean and trimmed.</u>	5	6	7	8	-	
6B	Tobacco or e-cigarette use, eating, or drinking from open container in food preparation[, food storage or dishwashing area observed] or other area where food, equipment or utensils may be exposed to contamination.	5	6	7	8	-	
6C	Food, supplies, or equipment not protected from potential source of contamination during storage, preparation, transportation, display or service.	5	6	7	8	-	
6D	Food contact surface not properly washed, rinsed and sanitized after [each use and following] any activity [when] where contamination may have occurred.	5	6	7	8	-	
6E	Sanitized equipment or utensil, including in-use food dispensing utensil, improperly used or stored.	5	6	7	8	-	
6F	Wiping cloths soiled or not stored in sanitizing solution; inadequately sanitized.	5	6	7	-	-	
6G*	HACCP plan not approved or approved HACCP plan not maintained on premises.	-	-	-	10	28	
6H	Records and logs not maintained to [demonstrate] show that approved HACCP plan has been properly implemented.	-	-	-	-	28	
6I	[Food] ROP TCS food not labeled in accordance with approved HACCP plan.	-	-	-	10	28	
6J	Commissary or other approved facility maintains no or incomplete records of mobile food vending units serviced.	=	=	=	=	28	
Other Criticals							
7A	Duties of an officer of the Department interfered with or obstructed.	-	-	-	-	28	
						Critical Violations Total:	

General Violations	Conditions					Score	
	I	II	III	IV	V		
[Vermin/Garbage] Garbage, Waste Disposal and Pest Management							
8A	[Facility not vermin proof.] Harborage or conditions conducive to attracting [vermin] pests to the premises and/or allowing [vermin] pests to exist when pests or signs of pests are present.	-	-	4	5	-	
8B	[Covered garbage receptacle not provided or inadequate, except that garbage receptacle may be uncovered during active use. Garbage storage area not properly constructed or maintained; grinder or compactor dirty.] <u>Garbage receptacles not pest or water resistant, or covered with tight-fitting lids, except while in active use. Garbage receptacles and covers not cleaned after emptying and prior to reuse.</u>	2	[3] =	[4] =	[5] =	-	
8C	Pesticide use not in accordance with label or applicable laws. [Prohibited chemical used/stored. Open] Pesticides, other toxic chemicals improperly used/stored. Unprotected, unlocked bait station used.	2	3	4	5	28	
Food [Source] Protection							
9A	[Canned food product observed dented and] <u>Cans of food with dented body damage not segregated from [other consumable food items] other cans for return to distributor.</u>	2	3	4	5	-	
9B	Thawing procedures improper.	2	3	4	5	-	
9C	Food contact surface [not] <u>chipped, cracked, worn, or in a condition where it cannot be properly maintained or cleaned.</u>	2	3	4	5	-	
9D	Food service operation occurring in room or area used as living or sleeping quarters.	2	3	4	5	=	
9E	<u>"Wash hands" sign not posted at hand wash facility.</u>	2	=	=	=	=	
Facility Maintenance							
10A	Toilet facility not maintained [and] or provided with toilet paper, waste receptacle [and] or self-closing door.	2	3	4	5	-	
10B	Plumbing not properly installed or maintained; [anti-siphonage or backflow] back-siphonage or back-flow prevention device not provided where required; equipment or floor not properly drained; sewage disposal system in disrepair or not functioning properly. <u>Condensation or liquid waste improperly disposed of.</u>	2	3	4	5	28	

10C	Lighting inadequate; permanent lighting not provided in food preparation areas, ware washing areas, and storage [rooms] <u>areas</u> .	2	3	4	5	-	
10D	Mechanical or natural ventilation system not provided, improperly installed, in disrepair and/or fails to prevent excessive build-up of grease, heat, steam condensation vapors, odors, smoke, and fumes.	2	3	4	5	-	
10E	Accurate thermometer not provided or <u>properly located</u> in refrigerated or hot holding equipment.	2	3	4	5	-	
10F	[Non-food contact surface improperly constructed. Unacceptable material used.] Non-food contact surface or equipment improperly maintained [and/or] <u>or made of unacceptable material, or not kept clean, or not properly sealed, raised, spaced or movable to allow accessibility for cleaning on all sides, above and underneath [the unit] equipment or other structures.</u>	2	3	4	5	-	
[10G]	Food service operation occurring in room used as living or sleeping quarters.]	[2	3	4	5	-]	
[10H] 10G	Proper sanitization not <u>used or</u> provided for [utensil] ware washing operation. <u>No test kit.</u>	[2] =	[3] =	[4] =	5	-	
[10I] 10H	Single service item reused, [improperly] <u>not protected from contamination when transported, stored, or dispensed</u> ; not used when required.	2	3	4	5	-	
[10J]	“Wash hands” sign not posted at hand wash facility.]	[2	-	-	-	-]	
[Other Generals]							
[99B]	General other.]	[2	3	4	5	28]	
						General Violations Total:	
						Critical and General Combined Total:	

*Public Health Hazards (PHH) or Imminent Health Hazards must be corrected immediately.
 +Pre-permit Serious Violations that must be corrected before permit is issued.

APPENDIX 23-B FOOD SERVICE ESTABLISHMENT INSPECTION SCORING PARAMETERS - A GUIDE TO CONDITIONS						
	Violation	Condition I	Condition II	Condition III	Condition IV	Condition V
Critical Violations						
2A*	[Food] <u>Time and temperature control for safety (TCS) food</u> not cooked to required minimum <u>internal</u> temperature.				Failure to properly cook <u>one or more</u> meats, comminuted meats, and other [potentially hazardous foods (PHFs)] <u>TCS foods</u> , unless a consumer specifically asks for a serving of [item ordered] <u>food</u> to be cooked below the minimum temperature.	Failure to correct any condition of a <u>public health hazard (PHH)</u> at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
2B*	Hot <u>TCS</u> food item not held at or above 140° F.	One hot food item out of temperature in one area. Example: [One] <u>one</u> tray of <u>fried</u> chicken wings held at 115° F.	Two hot food items out of temperature or the same type of food out of temperature in two different areas. Example: [One] <u>one</u> tray of <u>fried</u> chicken wings and a pot of rice held at 115° F; or one tray of <u>fried</u> chicken wings on the steam table and one tray of <u>fried</u> chicken wings in the food preparation area.	Three hot food items out of temperature or the same type of food out of temperature in three different areas. Example: [One] <u>one</u> tray of <u>fried</u> chicken wings, a pot of rice and platter of roast beef held at 115° F; or one tray of <u>fried</u> chicken wings on the steam table, one tray of <u>fried</u> chicken wings in the food preparation area and one basket of <u>fried</u> chicken near the deep fryer.	Four or more hot food items out of temperature or the same type of food out of temperature in four or more different areas. Example: [One] <u>one</u> tray of <u>fried</u> chicken wings, a pot of rice, platter of roast beef and tureen of beef stew held at 115° F; or one tray of <u>fried</u> chicken wings on the steam table, one tray of <u>fried</u> chicken wings in the food preparation area, one basket of <u>fried</u> chicken near the deep fryer and a rotisserie [machine filled] <u>broiler</u> with eleven chickens held at 115° F.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.

2C	Hot <u>TCS</u> food item that has been cooked and [refrigerated] <u>cooled</u> is being held for service without first being reheated to 165° F or above <u>for 15 seconds</u> within 2 hours.	One cooked and [refrigerated] <u>cooled</u> hot food item not reheated to 165° F before service. Example: chicken soup.	Two cooked and [refrigerated] <u>cooled</u> hot food items not reheated to 165° F before service. Example: chicken soup and baked ham.	Three cooked and [refrigerated] <u>cooled</u> hot food items not reheated to 165° F before service. Example: chicken soup, baked ham and sliced turkey.	Four or more cooked and [refrigerated] <u>cooled</u> hot food items not reheated to 165° F before service. Example: baked ham, sliced turkey, meatloaf and lobster bisque.	
2D	Precooked [potentially hazardous] <u>TCS food in hermetically sealed and intact packages</u> from commercial food processing establishment [that is supposed to be heated, but is] not heated to 140° F within 2 hours.	One precooked [commercially prepared] food not heated to 140° F. Example: <u>tray of beef patties</u> .	Two pre-cooked [commercially prepared] foods not heated to 140° F. Example: <u>two trays of beef patties</u> .	Three pre-cooked [commercially prepared] foods not heated to 140° F. Example: <u>two trays of beef patties[,] and one pot of clam chowder [and smoked turkey]</u> .	Four or more pre-cooked [commercially prepared] foods not heated to 140° F. Example: <u>two trays of beef patties, and two pots of clam chowder[, smoked turkey, corned beef and gyros]</u> .	
2E	Whole frozen poultry or poultry breasts, other than a single portion, [are being] cooked frozen or partially thawed.	One whole [poultry] <u>chicken</u> or poultry breast [being] cooked from a frozen state. Example: <u>whole chicken [breast]</u> .	Two or more whole poultry or poultry breasts [being] cooked from a frozen state. Example: chicken breast, whole chicken, turkey breast and duck.	Note: For failure to properly cook poultry to the required minimum temperature, *2A cited.		
2F	Meat, fish, <u>poultry, eggs</u> or molluscan shellfish served or offered raw or undercooked without [prior notification to customer] <u>written consumer advisory</u> .	<u>Serving or offering raw or undercooked meat, eggs, fish or shellfish without written consumer advisory</u> .			[Failure to properly cook meats, comminuted meats, fish, shellfish and other PHFs, unless a consumer specifically asks for their order to be cooked below the minimum temperature.]	
2G*	Cold <u>TCS</u> food item held above 41° F [(smoked fish and Reduced Oxygen Packaged food above 38°F), except during necessary preparation]; <u>smoked, processed fish above 38° F; intact raw eggs above 45° F; or reduced oxygen packaged (ROP) TCS foods above required temperatures except during active necessary preparation</u> .	One cold food item out of temperature in one area. Example: one slab of unsliced smoked salmon or packet or tray of smoked salmon slices above 38° F or one tray of potato salad above 41° F in service display case.	Two cold food items out of temperature or the same food item out of temperature in [2] <u>two</u> different areas. Example: one slab of smoked salmon above 38° F and one tray of sliced tomatoes above 41° F; or one bowl of potato salad in the service display case, and one bowl of potato salad in the food preparation area above 41° F.	Three cold food items out of temperature <u>or the same food item out of temperature in three different areas</u> . Example: one slab of smoked salmon above 38° F and tray of sliced tomatoes and platter of tuna salad above 41° F; or one bowl of potato salad in the service display case and one bowl of potato salad in the food preparation area and garlic in oil mixture above 41° F.	Four cold food items out of temperature <u>or the same food item out of temperature in four different areas</u> . Example: one slab of smoked salmon above 38° F and tray of sliced tomatoes, bowl of garlic in oil mixture, and bowl of cooked collard greens above 41° F; or one tray of potato salad in the service display case, one tray of potato salad in the reach-in refrigerator, and one tray of potato salad on the food preparation table above 41° F.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
2H*	[Food] <u>After cooking or removal from hot holding, TCS food</u> not cooled by an approved method whereby the internal product temperature is reduced from 140° F to 70° F or less within 2	One food item not cooled by approved method. Example: one whole[, cooked] <u>fried turkey at 70° F after being refrigerated for four hours</u> .	Two food items not cooled by approved method. Example: [two whole, cooked turkeys] <u>one whole fried turkey at 70° F after being refrigerated for four hours and a six-inch high container filled to within one inch of top with beef stew at 80° F after two hours of refrigeration</u> .	Three food items not cooled by approved method. Example: [two whole, cooked turkeys and one container of deep pot chicken stew] <u>one whole fried turkey at 70° F after being refrigerated for four hours and a six-inch high container filled to within one inch of top with beef stew at 80° F after two hours</u>	Four or more food items not cooled by approved method. Example: [two whole, cooked turkeys, one container of deep pot chicken stew and 10 pounds of cooked rice] <u>one whole fried turkey at 70° F after being refrigerated for four hours and a six-inch high container filled to within one</u>	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.

	hours and from 70° F to 41° F or less within 4 additional hours.			of refrigeration and six pound cooked beef rib roast not cut into smaller pieces before being placed in refrigerator to cool.	inch of top with six inches of beef stew at 80° F after two hours of refrigeration and six pound cooked beef rib roast not cut into smaller pieces before being placed in refrigerator to cool and 18 inch high pot filled to within one inch of top with turkey chili at 85° F after three hours refrigeration.	
2I	[Food prepared from ingredients at ambient] <u>TCS food removed from cold holding or prepared from or combined with ingredients at room temperature not cooled by an approved method to 41° F or below within 4 hours.</u>	One food item <u>removed from cold holding</u> or prepared from ambient temperature ingredients not cooled to 41°F. Example: <u>one container of tuna salad prepared with canned tuna</u> [above 41° F].	Two food items <u>removed from cold holding</u> or prepared from ambient temperature ingredients not cooled to 41°F. Example: a container of <u>tuna salad</u> and a container of <u>salmon [salads] salad prepared with canned tuna and salmon</u> [above 41° F].	Three food items <u>removed from cold holding or prepared from ambient temperature ingredients not cooled to 41°F.</u> Example: <u>tuna, chicken and salmon salads prepared with canned tuna, chicken and salmon</u> [, and open can of sardines above 41° F].	Four or more food items <u>removed from cold holding</u> or prepared from ambient temperature ingredients not cooled to 41°F. Example: <u>tuna, chicken, crab and salmon salads prepared with canned tuna, chicken, crab and salmon</u> [, and open cans of sardines and anchovies above 41°F].	
2J*	[Reduced oxygen packaged (ROP)] <u>ROP TCS food not cooled to required temperatures by an approved method</u> [whereby the 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] <u>as specified in the approved HACCP plan.</u>	One ROP food item not cooled by approved method. Example: ROP beef stew (twelve 4 oz packages).	Two ROP food items not cooled by approved method. Example: ROP beef stew (twelve 4-oz packages) and ROP chicken fricassee (two [-] 2 lb packages).	Three ROP food items not cooled by approved method. Example: ROP beef stew (twelve 4 oz packages), ROP chicken fricassee (two 2 lb packages) and ROP pork tenderloin (sixteen 8 oz packages).	Four ROP food items not cooled by approved method. Example: ROP beef stew (twelve 4 oz packages), ROP chicken fricassee (two 2 lb packages), ROP pork tenderloin (sixteen 8 oz packages) and meat sauce (six 1 lb packages).	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
3A*	Food from unapproved or unknown source or home canned; Reduced Oxygen Packaged (ROP) or <u>home prepared; or live animal slaughtered in establishment; or ROP fish not frozen before processing; or ROP food prepared on premises transported to another site.</u>				One or more food items [not from an approved] <u>from an unapproved or unknown source, or home canned or home prepared; or live animal slaughtered in establishment.</u> Example: wild mushrooms or home canned [jellies] beets or ROP fish not frozen before processing or <u>home prepared meat balls, curry, rice or lasagna.</u>	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.

3B*	Shellfish not from approved source[.]; <u>not or improperly tagged/labeled</u> ; tags not retained for 90 days.				One or more containers or kind of shellfish not from an approved source[.]; <u>not or improperly tagged/labeled</u> ; tags not retained for 90 days. Example: clams not tagged, oyster tags not retained for 90 days, mussels improperly labeled and mussels not tagged.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
3C*	[Eggs found dirty/cracked; liquid, frozen or powdered eggs not pasteurized] <u>Unclean or cracked whole eggs or unpasteurized liquid, frozen or powdered eggs kept or used.</u>	1-6 [dirty/cracked] <u>unclean or cracked eggs</u> or liquid, frozen, or powdered eggs not pasteurized. Example: four [dirty and/or] cracked eggs; or one container of unpasteurized liquid eggs.	7-12 [dirty/cracked] <u>unclean or cracked eggs</u> ; or 2 containers of liquid, frozen, or powdered eggs not pasteurized. Example: nine [dirty and/or] cracked eggs; or two containers of unpasteurized liquid eggs.	13-24 [dirty/cracked eggs] <u>unclean or cracked</u> ; or three containers of liquid, frozen, or powdered eggs not pasteurized. Example: 16 [dirty and/or] <u>unclean or cracked eggs</u> ; or 14 [dirty and/or] <u>unclean or cracked eggs</u> and two containers of unpasteurized liquid eggs.	25 or more [dirty/cracked] <u>unclean or cracked eggs</u> ; or four containers of liquid, frozen, or powdered eggs not pasteurized. Example: 25 or more [dirty and/or] <u>unclean or cracked eggs</u> ; or [18 dirty and/or cracked eggs and one container] <u>four containers of unpasteurized liquid eggs.</u>	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
3D*	[Cans of food products] <u>Food packages, canned food, hermetically sealed container not suitable for human consumption. Packages swollen, leaking or rusted [and], without "Do Not Use" label or not segregated from other consumable food items.</u>	1-6 [cans of food products] <u>food packages</u> swollen, leaking or rusted and not segregated from consumable food. Example: one can of tomato paste swollen and one can of salmon rusted and stored on food storage shelf.	7-12 [cans of food products] <u>food packages</u> swollen, leaking or rusted and not segregated from consumable food. Example: three cans of tomato paste swollen and two cans of salmon and two cans of mushrooms rusted and stored on food storage shelf.	13-18 [cans of food products] <u>food packages</u> swollen, leaking or rusted and not segregated from consumable food. Example: 10 cans of tomato paste swollen, two cans of salmon and two cans of mushrooms rusted and stored on food storage shelf.	19 or more [cans of products] <u>food packages</u> swollen, leaking or rusted and not segregated from consumable food. Example: 10 cans of tomato paste swollen, two cans of salmon and two cans of mushrooms rusted, and 15 cans of baked beans leaking and stored on food storage shelf.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
3E*	[Potable water supply inadequate] <u>No or inadequate potable water supply.</u> Water or ice not potable or from unapproved source. <u>Bottled water not NY State certified.</u> Cross connection in potable water supply system.				<u>No potable water.</u> Potable water supply inadequate. Water or ice not potable or from unapproved source. Cross connection in potable water supply system.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
3F*	Unpasteurized milk or milk product [present] <u>(except aged cheese) served.</u>				Unpasteurized milk or milk product [present] <u>served.</u>	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
3G	Raw [food] <u>fruit or vegetables</u> not properly washed prior to <u>cutting or serving.</u>	[1 kind of raw food type] <u>One raw fruit or vegetable</u> not properly washed prior to <u>cutting or serving.</u> Example: [2 heads of lettuce] <u>an apple.</u>	[2 kinds of raw food types] <u>Two raw fruits or vegetables</u> not properly washed prior to <u>cutting or serving.</u> Example: two heads of lettuce [and 1 bunch of carrots].	[3 kinds of raw food types] <u>Three raw fruits or vegetables</u> not properly washed prior to <u>cutting or serving.</u> Example: two heads of lettuce[, one bunch of carrots] and one [bunch] <u>head of broccoli.</u>	[4 or more kinds of raw food types] <u>Four or more raw fruits or vegetables</u> not properly washed prior to <u>cutting or serving.</u> Example: [2] <u>two heads of lettuce, 1 bunch of carrots, 1 bunch one head of broccoli and [1] one head of cabbage.</u>	

3I*	Unpasteurized juice packaged and sealed on premises not labelled or label incomplete; no warning statement.				One or more packaged juice products not or improperly labeled. Example: orange and carrot juice produced and bottled with sealed cap by the establishment without a label or only a partial label.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss embargoing product, closing or other enforcement measures.
4A	Food Protection Certificate (FPC) not held by manager or supervisor of food operations.					No FPC [not held by the supervisor of food operations] holder.
4B*	Food worker spits, prepares food or [handles] touches utensil when ill with a disease transmissible by food or has exposed infected cut or burn on hand.				Food worker spits; prepares food or [handles] touches utensil when ill with a disease transmissible by food or has exposed infected cut or burn on hand.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
4C*	Food worker does not use [proper] utensil or other barrier to eliminate bare hand contact with food that will not receive adequate additional heat treatment.	One food worker preparing ready-to-eat food with bare hands. Example: one food worker at front food preparation area preparing a sandwich.	Two food workers preparing ready-to-eat foods with bare hands. Example: one food worker at front food preparation area preparing a sandwich and one food worker in kitchen preparing Caesar salad.	Three food workers preparing ready-to-eat foods with bare hands. Example: one food worker at front food preparation area preparing a sandwich, one food worker in kitchen preparing Caesar salad and one food worker in basement preparing shrimp cocktail.	Four or more food workers preparing ready-to-eat foods with bare hands. Example: two food workers at front food preparation area preparing sandwiches, one food worker in kitchen preparing Caesar salad and one food worker in basement preparing shrimp cocktail.	Failure to correct any condition of a PHH at the time of Inspection. Inspector must call office to discuss closing or other enforcement measures.
4D*	Food worker does not wash hands thoroughly after using the toilet, coughing, sneezing, smoking, eating, preparing raw foods or otherwise contaminating hands or does not change gloves when gloves are contaminated.				Food worker does not wash hands after [visiting] using the toilet, coughing, sneezing, smoking, preparing raw foods or otherwise contaminating hands or does not change gloves when gloves are contaminated.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
4E*	Toxic chemical or pesticide improperly labeled, stored or used [so] such that contamination [of food] may occur.	One toxic chemical or pesticide improperly labeled, stored or used [so] such that contamination of food may occur. Example: roach spray stored on shelf with boxes of pasta.	Two toxic chemicals or pesticides improperly labeled, stored or used [so] such that contamination of food may occur. Example: roach spray and bleach stored on shelf with boxes of pasta.	Three toxic chemicals or pesticides improperly labeled, stored or used [so] such that contamination of food may occur. Example: roach spray, bleach and [butane] stainless steel cleaner stored on shelf with boxes of pasta.	Four or more toxic chemicals or pesticides improperly labeled, stored, or used [so] such that contamination of food may occur. Example: roach spray, bleach, [butane] stainless steel cleaner and rat poison stored on shelf with boxes of pasta.	Failure to correct any condition of a PHH at the time of Inspection. Inspector must call office to discuss closing or other enforcement measures.
4F*	Food, food preparation area, food storage area, or any other area used by employees or patrons contaminated by sewage or liquid waste.				Food, or food preparation [area,] or food storage area, or any area used by employees or patrons, contaminated by sewage or liquid waste.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.

4G*	Unprotected [potentially hazardous] TCS food re-served.				Unprotected [potentially hazardous] TCS food re-served. Example: bowl of cooked rice re-served to other patron.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
4H*	Raw, cooked or prepared food is adulterated, contaminated or cross-contaminated, or not discarded in accordance with HACCP plan.	One food item is spoiled, adulterated, contaminated or cross-contaminated. Example: lettuce contaminated by raw chicken or custard cream contaminated by mice droppings; or one package of ROP chicken not discarded in accordance with HACCP plan.	Two food items or two [batches] <u>containers</u> of the same food located in two areas noted spoiled, adulterated, contaminated or cross-contaminated. Example: lettuce and cooked chicken contaminated by raw chicken; or adulterated sausage and fish; or ROP beef stew and ROP chicken fricassee not discarded in accordance with HACCP [Plan] <u>plan</u> .	Three food items or three [batches] <u>containers</u> of the same food type located in three areas noted spoiled, adulterated, contaminated or cross-contaminated. Example: lettuce, cooked chicken and raw eggs contaminated by raw chicken; or lettuce, tomatoes and figs contaminated by non-potable water; or ROP beef stew, ROP chicken fricassee and ROP pork tenderloin not discarded in accordance with HACCP [Plan] <u>plan</u> ; or a tray of chicken contaminated with mice droppings in walk-in refrigerator, a basket of chicken under the deep fat fryer contaminated with dust and debris, and a pan of chicken on the service counter cross-contaminated with raw beef drippings.	Four or more food items or four or more [batches] <u>containers</u> of the same food type in different areas noted spoiled, adulterated, contaminated or cross-contaminated. Example: lettuce, cooked chicken, raw eggs and cooked rice contaminated by raw chicken; or ROP beef stew, ROP chicken fricassee, ROP pork tenderloin and meat sauce not discarded in accordance with HACCP [Plan] <u>plan</u> ; or a tray of chicken contaminated with mice droppings in an upper level walk-in refrigerator, a basket of chicken under the deep fat fryer contaminated with dust and debris, a pan of chicken on the service counter cross-contaminated with raw beef drippings and chicken contaminated by mice droppings[in the basement walk-in refrigerator.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
4I	Unprotected <u>non-TCS</u> food re-served.	One unprotected food item re-served. Example: unwrapped crackers.	Two unprotected foods items re-served Example: unwrapped crackers and bread.	Three unprotected food items re-served. Example: unwrapped crackers, bread and pickles.	Four or more unprotected food items re-served. Example: unwrapped crackers, bread, pickles and breadsticks.	
4J	[Appropriately scaled metal stem-type thermometer or thermocouple not provided or used to evaluate temperatures of potentially hazardous] Properly <u>calibrated thermometer or thermocouple not provided or not readily accessible in food preparation, hot/cold holding areas, to measure temperatures of TCS foods during cooking, cooling, reheating and holding.</u>	<u>Properly calibrated thermometer or thermocouple not provided, or readily accessible to measure temperature of TCS foods.</u>			[Appropriate thermometer(s) or themocouple not provided or used to measure the temperature of potentially hazardous foods.]	

<p>4K</p>	<p>Evidence of rats or live rats in [facility's] establishment's food and/or non-food areas.</p>	<p>Rats [present] or evidence of rats in the [facility's] establishment's food or non-food areas. Example: 1-10 fresh rat droppings in [one area] the establishment.</p>	<p>Rats [present] or evidence of rats in the [facility's] establishment's food or non-food areas, demonstrated by 11-30 fresh rat droppings in [one area or 1-10 rat droppings in two areas] the establishment. Example: 25 fresh rat droppings in the food preparation area; [or 10] and 5 fresh rat droppings in dry food storage area [and 10 fresh rat droppings in the basement, food preparation area, bathroom and garbage disposal area].</p>	<p>Rats [present] or evidence of rats in the [facilities] establishment's food or non-food areas, demonstrated by 31-70 rat droppings [one area; 11-30 rat droppings in two areas; or 1-10 fresh rat droppings in three areas] in the establishment. Example: 55 fresh rat droppings in food preparation area[; or] and 14 rat droppings in dry food storage area [and 16 in basement; or less than 10 fresh rat droppings in the basement, food preparation area and bathroom].</p>	<p>Rats [present] or evidence of rats in the [facility's] establishment's food or non-food areas, demonstrated by 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] the establishment. Example: 80 fresh rat droppings in food preparation area[; or] and 30 fresh rat droppings in dry food storage area and 16 in basement or less than 10 fresh rat droppings in basement, food prep.</p>	<p>Three or more live rats and/or [greater] more than 100 droppings; and/or other conditions conducive to infestation of rats, e.g., holes/openings, water, food, unused equipment/material. Inspector must call office to discuss closing or other enforcement measures.</p>
<p>4L</p>	<p>Evidence of mice or live mice [present] in [facility's] establishment's food and/or non-food areas.</p>	<p>Mice [present] or evidence of mice in the [facility's] establishment's food or non-food areas; 1-10 fresh mice droppings in one area. Example: 8 fresh mice droppings found in pantry.</p>	<p>Mice [present] or evidence of mice in the [facility's] establishment's food or non-food areas. 11-30 fresh mice droppings in one area or 1-10 in two areas. Example: 25 fresh mice droppings in the food preparation area; or 10 fresh mice droppings in dry food storage area and 10 in the basement.</p>	<p>Mice [present] or evidence of mice in the [facility's] establishment's food or non-food areas. 31-70 mice droppings in one area, 11-30 in two areas; or 1-10 in three areas. Example: 55 fresh mice droppings in food preparation area; 14 fresh mice droppings in dry food storage area and 16 in basement; or fewer than 10 fresh mice droppings in the basement, food preparation area and bathroom.</p>	<p>Mice [present] or evidence of mice in the [facility's] establishment's food or non-food areas; 1-2 live mice and/or 71-100 mice droppings in one area; 31-70 in two areas, 11-30 in three areas; or 1-10 in four areas. Example: 80 fresh mice droppings in food preparation area; 30 fresh mice droppings in dry food storage area and 16 in basement; or fewer than 10 mice droppings in basement, food preparation area, bathroom and garbage disposal area.</p>	<p>Two or more live mice and/or [greater] more than 100 fresh mice droppings and/or other conditions exist conducive to infestation of mice, e.g., holes/openings, water, food, unused equipment/material. Inspector must call office to discuss closing or other enforcement measures.</p>
<p>4M</p>	<p>Live roaches [present] in [facility's] establishment's food and/or non-food areas.</p>	<p>[Roaches] 1-5 roaches [present] in the [facility's] establishment's food and non-food areas. Example: 2 live roaches in the dry food area.</p>	<p>Roaches [present] in the [facility's] establishment's food and/or non-food areas. 6-10 roaches in one area; or 1-5 in two areas. Example: seven live roaches in the food preparation area; or two roaches in the dry food storage area and one in the basement.</p>	<p>Roaches [present] in the [facility's] establishment's food and/or non-food areas; 11-15 roaches in one area; 6-10 in two areas; or 1-5 in three areas. Example: 12 live roaches in the food preparation area; four roaches in the dry food storage area and five roaches in the basement; or one live roach observed in walk-in, food preparation area and dry storage.</p>	<p>Roaches [present] in the [facility's] establishment's food and non-food areas; 16-20 roaches in one area, 11-15 in two areas; 6-10 in three areas; or 1-5 in four areas. Example: 17 live roaches in the food preparation area; 10 roaches in the dry food storage area and five roaches in the basement; or one live roach observed in walk-in, food preparation area, garbage area and dry storage area.</p>	<p>[Greater] More than 20 live roaches and/or other conditions exist conducive to infestation of roaches. Example: 45 live roaches and condition conducive to infestation such as holes/openings, water, food, unused equipment/material. Inspector must call office to discuss closing or other enforcement measures.</p>

<p>4N</p>	<p>Filth flies or food/refuse/ sewage associated (FRSA) flies or other nuisance pests in facility's food and/or non-food areas. [Filth] <u>FRSA flies</u></p> <p>include house flies, [little house flies,] blow flies, bottle flies, flesh flies, drain flies, [and] Phorid flies and <u>fruit flies</u>. [Food/ refuse/sewage associated flies include fruit flies, drain flies and Phorid flies.]</p>	<p>[2-5] <u>1-5 filth flies or FRSA flies in the food preparation or food storage area during November 1 through March 1.</u> Example: two flies in dry non-food area in January.</p>	<p>6-10 filth flies or FRSA flies in one area; or 2-5 filth flies in two areas. Example: seven live flies in food preparation area; or two flies in the dry food storage area and one in basement.</p>	<p>11-15 filth flies or FRSA flies in one area; 6-10 in two areas; or 2-5 flies in three areas. Example: 12 live flies in food preparation area; four flies in the dry food storage area and five flies in basement; or one fly observed in walk-in refrigerator, food preparation area and dry storage area.</p>	<p>16-20 filth flies or FRSA flies in one area; 11-15 in two areas; 6-10 filth flies in three areas; or 1-5 in four areas. Example: 17 filth flies in food preparation area; 10 filth flies in dry food storage area</p> <p>and five filth flies in basement; or two filth flies observed in walk-in refrigerator, food preparation area, garbage area and dry storage area.</p>	<p>More than 30 filth flies, FRSA flies and/or other conditions exist conducive to infestation of filth flies. Example: 40 flies in the basement garbage area; and other</p> <p>conditions exist conducive to filth fly infestation, e.g., openings to the outer air, water, food, decaying matter and/or sewage. Inspector must call office to discuss closing or other enforcement measures.</p>
<p>4O</p>	<p>Live animal other than fish in tank or service animal present in [facility's] establishment's food and/or non-food areas.</p>	<p>Live animal in establishment. <u>Example: one companion dog on chair in outdoor dining area, or one live cat within establishment or one chicken in rear yard.</u></p>	<p>Two live animals in establishment. <u>Example: Two live birds in dining area or goat and chicken in rear yard or two cats in establishment.</u></p>	<p>Three live animals in establishment. <u>Example: Two cockatoos in cage and live cat in dining room area or two chickens and lamb in rear yard.</u></p>	<p>Four or more live animals in establishment. <u>Example: Two caged cockatoos and two live cats in dining room area or three chickens, a lamb and a goat in rear yard.</u></p>	
<p>4P*</p>	<p><u>Food held, kept, offered, prepared, processed, packaged or served with prohibited substance.</u></p>				<p><u>Any food held, kept, offered, prepared, processed, packaged or served with any prohibited substance.</u></p>	<p><u>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</u></p>
<p>5A*</p>	<p>Sewage disposal system is <u>not provided, improper or unapproved.</u></p>				<p><u>No sewage disposal system.</u> Sewage or liquid waste is not disposed of in an approved or sanitary manner; or sewage or liquid waste contaminating food, food storage area, food preparation area, or area frequented by consumers or employees or used as a storage, preparation or utility area].</p>	<p>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.</p>
<p>5B*</p>	<p>Harmful, noxious gas or vapor detected. [CO ≥13 ppm.] <u>Carbon monoxide (CO) level at or exceeding 9 ppm.</u></p>				<p>Harmful, noxious gas or vapor detected. [CO equal to or greater than 13 ppm.] <u>CO level at or exceeding 9 ppm.</u></p>	<p>Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures</p>

<p>5C+</p>	<p>Food contact surface <u>or</u> equipment improperly constructed [or located; or unacceptable], <u>placed or maintained. Unacceptable material used. Culinary sink or other acceptable method not provided for washing food.</u></p>	<p>One food contact surface or piece of equipment improperly constructed, located and/or unacceptable material used. Example: painted shelves in a walk-in unit.</p>	<p>Two food contact surfaces or pieces of equipment improperly constructed, located and/or unacceptable material used. Example: painted shelves in a walk-in unit and cutting board made from untreated wood.</p>	<p>Three food contact surfaces or pieces of equipment improperly constructed, located, and/or unacceptable material used. Example: painted shelves of a walk-in unit, cutting board made from untreated wood and acidic foods placed in pewter bowl.</p>	<p>Four or more <u>food</u> contact surfaces or pieces of equipment improperly constructed, located, and/or unacceptable material used. Example: painted shelves of a walk-in unit, cutting board made from untreated wood, acidic foods placed in pewter bowl and solder and flux used to repair food contact equipment <u>or no culinary sink or other acceptable method provided for washing food.</u></p>	<p>Failure to correct [as pre-permit serious (PPS) on an initial inspection, re-inspection, or compliance] <u>on any</u> inspection results in a follow up inspection, and/or closure. Inspector must call office to discuss closing or other enforcement measures.</p>
<p>5D+</p>	<p>[Hand-washing facility not provided in or near food preparation area and toilet room. Hot and cold running water at adequate pressure to enable cleanliness of employees not provided at facility. Soap and an acceptable hand-drying device not provided.] <u>No hand wash facility in or adjacent to toilet rooms or within 25 feet of food preparation or service or ware washing area. Hand wash facility not accessible or obstructed by door, equipment or used for non-hand washing purposes. Hand wash facility without hot and cold running water or water at inadequate pressure. No soap or acceptable hand-drying device.</u></p>				<p>Fully equipped hand wash sinks, to include soap and <u>hand drying device or disposable single use</u> [paper] towels, not provided [or conveniently located in all food preparation areas] <u>where required or hand wash sink not accessible or obstructed. No potable water or water not at adequate pressure at hand wash sink.</u></p>	<p>Failure to correct [as pre-permit serious (PPS) on an initial inspection, re-inspection, or compliance] <u>on any</u> inspection results in a follow up inspection, and/or closure. Inspector must call office to discuss closing or other enforcement measures.</p>
<p>5E+</p>	<p>Toilet facility not provided for employees or for patrons when required. <u>Shared patron-employee toilet accessed through kitchen, food prep or storage or utensil washing area.</u></p>				<p>Toilet facility not provided for employees or for patrons when required. <u>Shared patron-employee toilet accessed through kitchen, food prep or storage or utensil washing area.</u></p>	<p>Failure to correct [as pre-permit serious (PPS) on an initial inspection, re-inspection, or compliance] <u>on any</u> inspection results in a follow up inspection, and/or closure. Inspector must call office to discuss closing or other enforcement measures.</p>

5F+	[Insufficient] Inadequate or no refrigerated or hot holding equipment to keep [potentially hazardous] TCS foods at required temperatures. <u>Outdoor refrigerator not locked, secured.</u>				Refrigerated or hot holding equipment for [PHFs] <u>TCS food inadequate or not provided. Outdoor refrigerator not locked, secured.</u>	Failure to correct [as pre-permit serious (PPS) on an initial inspection, re-inspection, or compliance] <u>on any inspection results in a follow up inspection, and/or closure. Inspector must call office to discuss closing or other enforcement measures.</u>
5G+	Separate, enclosed, properly equipped <u>and sized</u> cleaning and service area not provided <u>in mobile food vending commissary; street, sidewalk used for cleaning units.</u> [(Mobile Vending Commissary)]				Separate, enclosed, properly equipped <u>and sized</u> cleaning and service area not provided. <u>Street, sidewalk used for cleaning units.</u>	Failure to correct [as pre-permit serious (PPS) on an initial inspection, re-inspection, or compliance] <u>on any inspection results in a follow up inspection, and/or closure. Inspector must call office to discuss closing or other enforcement measures.</u>
5H+	No facilities available to wash, rinse, and sanitize utensils [and/or], <u>dishware, glassware, equipment or refillable returnable containers.</u> <u>No approved written standard operating procedure for avoiding contamination by refillable returnable containers.</u>				No facilities available to wash, rinse and sanitize utensils [and], <u>dishware, glassware, equipment or refillable returnable containers.</u> <u>No approved written standard operating procedure for avoiding contamination by refillable returnable containers.</u>	Failure to correct. Inspector must call office to discuss enforcement measures.
5I+	Refrigeration used to implement HACCP plan <u>for ROP foods</u> not equipped with an electronic system that continuously monitors time and temperature.				Refrigeration used to implement HACCP plan <u>for ROP foods</u> not equipped with an electronic system that continuously monitors time and temperature.	Inspector must call office to discuss closing or other enforcement measures.
6A	Personal cleanliness inadequate. Outer garment soiled with possible contaminant. <u>Food worker not properly dressed; sleeveless garment worn</u>	One food worker [observed] without clean outer garment or hair restraint <u>or wearing prohibited jewelry or fingernail polish, or fingernails not kept clean and trimmed.</u>	Two food workers [observed] without clean outer garments and/or hair restraints <u>or wearing prohibited jewelry or fingernail polish or fingernails not kept clean and trimmed.</u>	Three food workers [observed] without clean outer garments and/or hair restraints <u>or wearing prohibited jewelry or fingernail polish or with fingernails not kept clean and trimmed.</u>	Four or more food workers [observed] without clean outer garments and/or hair restraints, <u>or wearing prohibited jewelry or fingernail polish or fingernails not kept clean and trimmed.</u>	

	<p><u>or bare midriff exposed.</u> Effective hair restraint not worn [in an area where food is prepared] <u>where required.</u> <u>Jewelry worn on hands or arms; fingernail polish worn or fingernails not kept clean and trimmed.</u></p>					
6B	<p>Tobacco or <u>e-cigarette</u> use, eating, or drinking from open container in food preparation[, food storage or dishwashing area] <u>or other area where food, equipment or utensils may be exposed to contamination.</u></p>	<p>One food worker eating, smoking and/or drinking from open container in food preparation or ware washing areas [or evidence of tobacco use, eating or drinking in food preparation, food storage and dishwashing area].</p>	<p>Two food workers eating, smoking and/ or drinking from open container in food <u>preparation</u> or ware washing areas.</p>	<p>Three food workers eating, smoking and/ or drinking from open container in food <u>preparation</u> or ware washing areas.</p>	<p>Four or more food workers eating, smoking and/ or drinking from open container in food <u>preparation</u> or ware washing areas.</p>	
6C	<p><u>Food, supplies or equipment</u> not protected from potential contamination during storage, preparation, transportation, display or service.</p>	<p>One food item or <u>kind of supply</u> not protected during storage, preparation, transportation, display or service. <u>Example: one tray of uncovered assorted pastries or supply of clean table linen in customer self-service area.</u></p>	<p>Two food items or <u>supplies</u> not protected during storage, preparation, transportation, display or service. <u>Example: one tray of uncovered pastries or supply of clean table linen in customer self-service area and one cooked steak on prep table under fly strip.</u></p>	<p>Three food items or <u>supplies</u> not protected during storage, preparation, transportation, display or service. <u>Example: one tray of uncovered pastries or supply of clean table linen in customer self-service area; one cooked steak on prep table under fly strip and self-service buffet without sneeze guard.</u></p>	<p>Four or more food items or <u>supplies</u> not protected during storage, preparation, transportation, display or service. <u>Example: one tray of uncovered pastries or supply of clean table linen in customer self-service area; one cooked steak on prep table under fly strip, buffet without sneeze guard and uncovered bucket of marinating chicken on floor of walk-in refrigerator.</u></p>	
6D	<p>Food contact surface not <u>properly</u> washed, rinsed and sanitized after [each use and following] any activity [when] <u>where</u> contamination may have occurred.</p>	<p>One food contact surface not washed[,], rinsed or sanitized after any activity [when] <u>where</u> contamination may have occurred. <u>Example: Meat slicer blade encrusted with old food debris.</u></p>	<p>Two food contact surfaces not washed, rinsed or sanitized after any activity [when] <u>where</u> contamination may have occurred. <u>Example: Meat slicer blade and cutting board encrusted with old food debris.</u></p>	<p>Three food contact surfaces not properly washed, rinsed or sanitized after any activity [when] <u>where</u> contamination may have occurred. <u>Example: Meat slicer blade, wooden cutting board, and can opener encrusted with old food debris.</u></p>	<p>Four or more food contact surfaces not properly washed, rinsed or sanitized after any activity [when] <u>where</u> contamination may have occurred. <u>Example: Meat slicer blade, wooden cutting board, can opener, and food preparation table encrusted with old food debris, and the interior of the ice machine [observed] contaminated with mold.</u></p>	
6E	<p>Sanitized equipment or utensil, including in-use food dispensing utensil, improperly used or stored.</p>	<p>One sanitized piece of equipment or utensil improperly used or stored. <u>Example: in-use ice scoop on top of ice machine.</u></p>	<p>Two sanitized pieces of equipment or utensils improperly used or stored. <u>Example: in-use ice scoop on top of ice machine and knives stored between food preparation table and wall.</u></p>	<p>Three sanitized pieces of equipment or utensils improperly used or stored. <u>Example: in-use ice scoop on top of ice machine; clean sanitized knives stored between food preparation table and wall; and in-use food utensils in container of water not heated to 135° F.</u></p>	<p>Four or more sanitized pieces of equipment or utensils improperly used or stored. <u>Example: in-use ice scoop on top of ice machine; clean sanitized knives stored between food preparation table and wall, in-use food utensils in container of water not heated to 135° F; and clean and sanitized food tags stored in cash register.</u></p>	

6F	Wiping cloths soiled or not stored in sanitizing solution; or inadequately sanitized.	[Two or more] Wiping cloth soiled or not stored in sanitizing solution; or inadequately sanitized. Example: one wiping [cloths] cloth used to clean food contact surfaces not stored in sanitizing solution; or test kit to measure sanitizing solution to ensure proper sanitization of wiping cloths not provided; or sanitizer solution not at appropriate level to effectively remove contaminates from] ensure proper sanitization of wiping cloths.	[Two] Wiping cloths soiled or not stored in sanitizing solution; or inadequately sanitized. Example: one or more wiping cloths used to clean food contact surfaces not stored in sanitizing solution; and the test kit to measure sanitizing solution to ensure proper sanitization of wiping cloths not provided; or wiping cloths used to clean food contact surfaces not stored in sanitizing solution and test kit to measure sanitizing solution to ensure proper sanitization of wiping cloths not provided.	[Two] Wiping cloths soiled and not stored in sanitizing solution and inadequately sanitized. Example: two or more wiping cloths used to clean food contact surfaces are not stored in sanitizing solutions, and the test kit to measure sanitizing solution to ensure proper sanitization of wiping cloths is either not provided [and] or the sanitizer solution is not at appropriate level to [effectively remove contaminates from] ensure proper sanitization of wiping cloths.		
6G	HACCP plan not approved or approved HACCP plan not maintained on premises.				Approved HACCP plan not maintained on premises.	HACCP plan not approved. Inspector must call office to discuss enforcement measures.
6H	Records and logs not maintained to show approved HACCP plan has been properly implemented.					Record and logs not maintained to show approved HACCP plan has been properly implemented. Inspector must call office to discuss corrective action or other enforcement measures.
6I	[Food] ROP TCS food not labeled in accordance with approved HACCP plan.				[Food] ROP TCS food not labeled in accordance with approved HACCP plan.	Inspector must call office to discuss corrective action or other enforcement measures.
6J	Commissary or other approved facility maintains no or incomplete records of mobile food vending units serviced.					No or incomplete records kept. Inspector must call office to discuss corrective action.
7A	Duties of an officer of the department interfered with or obstructed.					Duties of an officer of the department interfered with or obstructed. Inspector must call office to discuss closing or other enforcement measures.

Explanatory Note: With respect to violations 4K, 4L, 4M, and 4N, when different types of pests are observed and cited, the violation category with the highest condition level, regardless of the type of pest will form the basis for calculating the condition level and points. For example, if condition level I of rats (4K) and condition level III of flies (4N) are observed, seven points at condition level III will be assessed as a pest violation. However, when the Department determines that the combined conditions (pests and harborage) constitute an imminent health hazard, as defined in NYC Health Code §81.03, the violation shall be scored at the highest condition level (V).

	Violation	Condition I	Condition II	Condition III	Condition IV	Condition V
General Violations						
8A	[Facility not vermin proof.] Harborage or conditions conducive to attracting [vermin] <u>pests</u> to the premises and/or allowing [vermin] <u>pests</u> to exist <u>when pests or signs of pests are present.</u>			Doors and door thresholds not adequately pest proofed, and/or one or two openings in the facility façade (walls, floors, ceilings) and/or other condition conducive to pest entry or breeding <u>when pests or signs of pests are present.</u>	Doors and door thresholds not adequately pest proofed, with quality materials, and/ or three or more openings in the facility façade (walls, floors, ceilings) or other condition conducive to pest entry or breeding <u>when pests or signs of pest are present.</u>	
8B	[Covered garbage receptacle not provided or inadequate, except that garbage receptacle may be uncovered during active use. Garbage storage area not properly constructed or maintained; grinder or compactor dirty.] <u>Garbage receptacles not pest or water resistant; or not covered with tight fitting lids, except while in active use. Garbage receptacles not cleaned after emptying and prior to reuse.</u>	Garbage equipment and facilities not maintained or provided. Example: tight fitting lid not provided for 32-gallon garbage can used to put garbage out overnight. <u>Garbage can uncovered when not in active use. Garbage can not pest or water resistant. Cans and covers not cleaned after emptying and before reuse.</u>	[Garbage equipment and facilities not maintained or provided. Example: tight-fitting lids not provided for 32-gallon garbage can used to put garbage out overnight and garbage grinder can encrusted with old food.]	[Garbage equipment and facilities not maintained or provided. Example: tight-fitting lids not provided for two 32-gallon garbage cans used to put garbage out overnight and garbage grinder encrusted with old food.]	[Garbage equipment and facilities not maintained or provided. Example: tight-fitting lids not provided for two 32-gallon garbage cans used to put garbage out overnight, garbage grinder encrusted with old food and cardboard boxes, food wrappers and 15 empty carton of milk strewn in the the backyard.]	
8C	Pesticide use not in accordance with label or applicable laws. [Prohibited chemical used/stored. Open bait station used.] <u>Pesticides, other toxic chemicals improperly used/stored. Unprotected, unlocked bait station used.</u>	One prohibited pesticide, chemical or bait station <u>in establishment</u> or not used in accordance with label or applicable laws.	Two types of prohibited pesticides, chemicals or bait stations <u>in establishment</u> or not used in accordance with label or applicable laws.	Three types of prohibited pesticides, chemicals or bait stations <u>in establishment</u> or not used in accordance with label or applicable laws.	Four or more types of prohibited pesticides, chemicals or bait stations <u>in establishment</u> or not used in accordance with label or applicable laws.	Failure to correct. Inspector must call office to discuss enforcement measures.
9A	[Canned food product dented and] <u>Cans of food with dented body damage</u> not segregated from [consumable food] <u>other cans for return to distributor.</u>	1-6 cans dented Example: one dented can of tomato paste stored on food storage shelf not segregated.	7-12 cans dented. Example: seven dented cans of tomato paste stored on food storage shelf not segregated.	13-24 cans dented Example: seven dented cans of tomato paste and six dented cans of soy sauce stored on food storage shelf not segregated.	25 or more cans dented. Example: seven dented cans of tomato paste, ten dented cans of soy sauce, and five dented cans of tuna fish stored on food storage shelf not segregated.	

9B	Thawing procedures improper.	One frozen food item improperly thawed. Example: whole chicken or beefsteak improperly thawed.	Two frozen food items improperly thawed or the same type of food improperly thawed in two different areas. Example: two chickens and beefsteak improperly thawed or chicken breast improperly thawed in sink and chicken legs thawed on kitchen counter.	Three frozen food items improperly thawed or the same type of food improperly thawed in three different areas. Example: three chickens, beefsteak, and pork shoulder improperly thawed; or chicken breast improperly thawed in sink, chicken legs improperly thawed on kitchen counter, and chicken breast improperly thawed in food preparation area.	Four or more frozen food [item] <u>items</u> improperly thawed or the same type of food improperly thawed in four different areas. Example: four chickens, chicken breast, beefsteak, and shrimp improperly thawed; or chicken breast improperly thawed in sink, chicken legs improperly thawed on kitchen counter, chicken breast improperly thawed in bowl in food preparation area, and chicken wings improperly thawed near the deep fat fryer.	
9C	Food contact surface [not] <u>chipped, cracked, worn or in a condition where it cannot be properly maintained.</u>	One food contact surface not properly maintained. Example: one cutting board discolored.	Two food contact surfaces not properly maintained. Example: one cutting board discolored and one plastic cutting board pitted and scratched.	Three food contact surfaces not properly maintained. Example: three cutting boards pitted and scratched.	Four or more contact surfaces not properly maintained. Example: three cutting board pitted and scratched and four cutting boards at the bar area discolored.	
9D	<u>Food service operation occurring in room or area used as living or sleeping quarters.</u>	<u>Food service operation occurring in one room used as living or sleeping quarters.</u>	<u>Food service operation occurring in two rooms used as living or sleeping quarters.</u>	<u>Food service operation occurring in three rooms used as living or sleeping quarters.</u>	<u>Food service operation occurring in four or more rooms used as living or sleeping quarters.</u>	
9E	<u>“Wash hands” sign not posted at hand wash facility.</u>	<u>“Wash hands” sign not posted at hand wash facility.</u>				
10A	Toilet facility not maintained [and] <u>or not</u> provided with toilet paper, waste receptacle [and] <u>or</u> self-closing door.	One toilet facility not maintained [and] <u>or not</u> provided with toilet paper, waste receptacle [and] <u>or</u> self-closing door.	Two toilet facilities not maintained [and] <u>or not</u> provided with toilet paper, waste receptacle [and] <u>or</u> a self-closing door.	Three toilet facilities not maintained [and] <u>or not</u> provided with toilet paper, waste receptacle [and] <u>or</u> a self-closing door.	Four or more toilet facilities not maintained [and] <u>or not</u> provided with toilet paper, waste receptacle [and] <u>or</u> a self-closing door.	
10B	Plumbing not properly installed or maintained; [anti-siphonage or backflow] <u>back-siphonage or back-flow</u> prevention device not provided where required; equipment or floor not properly drained; sewage disposal system in disrepair or not functioning properly. <u>Condensation or liquid waste improperly disposed of.</u>	One [backflow] <u>back-flow</u> prevention device not installed, or equipment or floor not properly drained. Example: refrigerator condensation draining into a bucket.	Two [backflow] <u>back-flow</u> prevention devices not installed, or equipment or floor not properly drained. Example: refrigerator condensation drained into a bucket and air conditioner draining onto sidewalk.	Three [backflow] <u>back-flow</u> prevention devices not installed, or equipment or floor not properly drained. Example: refrigerator condensation draining into bucket, air conditioner draining onto sidewalk and no vacuum breaker provided on the hose connected to faucet.	Four or more [backflow] <u>back-flow</u> prevention devices not installed or equipment or floor not properly drained. Example: refrigerator condensation draining into bucket, two air conditioners draining onto sidewalk and no vacuum breaker provided on the hose connected to faucet or ice machine.	[Sewage disposal system in disrepair or not functioning properly, 5A also cited] <u>Five or more back-flow prevention devices not installed or equipment or floor not properly drained. Example: refrigerator condensation draining into bucket, two air conditioners draining onto sidewalk, no vacuum breaker provided on the hose connected to a faucet and no vacuum breaker provided on the hose connected to an ice machine.</u>

10C	Lighting inadequate; permanent lighting not provided in food preparation areas, ware washing areas, and storage rooms.	One instance of inadequate lighting. <u>Example: lighting at work surface of food preparation table is 323 lux.</u>	Two instances of inadequate lighting. <u>Example: lighting at food prep table work surface is 323 lux, and 108 lux under self-service buffet sneeze guard.</u>	Three instances of inadequate lighting. <u>Example: lighting at food prep table work surface is 323 lux, 108 lux under self-service buffet sneeze guard and 54 lux in reach-in refrigerator.</u>	Four or more instances of inadequate lighting. <u>Example: lighting at food prep table work surface is 323 lux, 108 lux under self-service buffet sneeze guard, 54 lux in reach-in refrigerator and 70 lux in dry storage area.</u>	
10D	Mechanical or natural ventilation system not provided, improperly installed, in disrepair and/or fails to prevent excessive build-up of grease, heat, steam condensation vapors, odors, smoke, and fumes.	One mechanical or natural ventilation system not provided or inadequate. <u>Example: no ventilation provided in bathroom.</u>	Two mechanical or natural ventilation systems not provided or inadequate. <u>Example: no ventilation provided in bathroom and exhaust hood not sufficient to remove excess fumes in kitchen.</u>	Three mechanical or natural ventilation systems not provided or inadequate. <u>Example: no ventilation provided in bathroom, exhaust hood not sufficient to remove excess fumes in kitchen and grease collecting on walls.</u>	Four mechanical or natural ventilation systems not provided or inadequate. <u>Example: no ventilation provided in bathroom, exhaust hood not sufficient to remove excess fumes in kitchen, grease collecting on walls, and smoke from smokehouse drifting into dining area.</u>	
10E	Accurate thermometer not provided <u>or not properly located</u> 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 coolest part of the hot storage [facility] <u>unit.</u>	Two refrigeration or hot holding units not provided with accurate thermometers to measure the temperature in the warmest part of the refrigerator or coolest part of the hot storage [facility] <u>unit.</u>	Three refrigeration or hot holding units not provided with accurate thermometers to measure the temperature in the warmest part of the refrigerator or coolest part of the hot storage [facility] <u>unit.</u>	Four refrigeration or hot holdings units not provided with accurate thermometers to measure the temperature in the warmest part of the refrigerator or coolest part of the hot storage [facility] <u>unit.</u>	
10F	[Non-food contact surface improperly constructed. Unacceptable material used.] Non-food contact surface or equipment improperly maintained [and/or] <u>or made of unacceptable material, not kept clean or not properly sealed, raised, spaced or</u> movable to allow accessibility for cleaning on all sides, above and underneath [the unit] <u>equipment or other structures.</u>	One non-food contact surface [improperly constructed. Unacceptable material used. Non-food contact surface or equipment improperly maintained and/or] <u>or piece of equipment made of unacceptable material, not kept clean or not properly sealed, raised, spaced or</u> movable to allow accessibility for cleaning on all sides, above and underneath the [unit] <u>equipment or other structures.</u> <u>Example: wall in food preparation area made of material not easily cleaned.</u>	Two non-food contact surfaces [improperly constructed. Unacceptable material used. Non-food contact surfaces or equipment improperly maintained and/or] <u>or pieces of equipment made of unacceptable material, not kept clean or not properly sealed, raised, spaced or movable to allow accessibility for cleaning on all sides, above and underneath the [unit] equipment or other structures.</u> <u>Example: wall in food preparation area made of material not easily cleaned and build-up of grease on the wall adjacent to permanently installed convection oven which is not easily moveable or properly spaced to allow cleaning.</u>	Three non-food contact surfaces [improperly constructed. Unacceptable material used. Non-food contact surfaces or equipment improperly maintained and/or] <u>or pieces of equipment made of unacceptable material, not kept clean or not properly sealed, raised, spaced or movable to allow accessibility for cleaning on all sides, above and underneath the [unit] equipment or other structures.</u> <u>Example: wall in food preparation area made of material not easily cleaned, build-up of grease [on] on the wall adjacent to permanently installed convection oven which is not easily moveable or properly spaced to allow cleaning, and dried encrusted grease and old food debris under the walk-in refrigerator which is not properly sealed to the floor.</u>	Four non-food contact surfaces [improperly constructed. Unacceptable material used. Non-food contact surfaces or equipment improperly maintained and/or] <u>or pieces of equipment made of unacceptable material, not kept clean or not properly sealed, raised, spaced or movable to allow accessibility for cleaning on all</u> sides, above and underneath the [unit] <u>equipment or other structures.</u> <u>Example: wall in food preparation area made of brick, a material not easily cleanable, build-up of grease on on the wall adjacent to permanently installed convection oven which is not easily moveable or properly spaced to allow cleaning, dried encrusted grease and old food debris under the walk-in refrigerator which is not properly sealed to the floor, and a rug in the food storage area</u>	

[10G]	[Food service operation occurring in room used as living or sleeping quarters.]	[Food service operation occurring in one room used as living or sleeping quarters.]	[Food service operation occurring in two rooms used as living or sleeping quarters.]	[Food service operation occurring in three rooms used as living or sleeping quarters.]	[Food service operation occurring in four or more rooms used as living or sleeping quarters.]	
[10H] <u>10G</u>	Proper sanitization not used or provided for utensil ware washing operation. <u>No test kit.</u>	[Manual ware washing inadequate in that one immersion basket not provided or of incorrect size.]	[Manual ware washing inadequate in that one immersion basket not provided or of incorrect size and manual ware washing procedure incorrect.]	[Manual ware washing inadequate in that one immersion basket not provided or of incorrect size, manual ware washing procedure incorrect and sanitizing test kit or thermometer not provided.]	[Minimum final rinse temperature of 170° F not maintained or mechanical dishwasher is not operated as per manufacturer's specifications (time or temperature or chemical concentration)] <u>Sanitization inadequate for mechanical or manual warewashing.</u>	
[10I] <u>10H</u>	Single service item reused, [improperly] <u>not protected from contamination when transported</u> , stored, dispensed; not used when required.	[Single] <u>One type of single service item reused, [improperly] not protected from contamination when transported</u> , stored, dispensed or not used when required. Example: drinking straws not protected from contamination.	[Single] <u>Two types of single service [item] items reused, [improperly] not protected from contamination when transported</u> , stored, dispensed or not used when required. Example: drinking straws not properly dispensed and paper plates not protected from contamination.	[Single] <u>Three types of single service [item] items reused, [improperly] not protected from contamination when transported</u> , stored, dispensed, not used when required. Example: drinking straws not properly dispensed, paper plates not protected from contamination and forks not protected from contamination.	[Single] <u>Four or more types of single service [item] items reused, [improperly] not protected from contamination when transported</u> , stored, dispensed, not used when required. Example: drinking straws not properly dispensed, paper plates not protected from contamination, forks not protected from contamination and plastic forks reused.	
[10J]	["Wash hands" sign not posted at hand wash facility.]	["Wash hands" sign not posted at hand wash facility.]	-	-	-	
[10L]	[Toilet facility used by women does not have at least one covered garbage receptacle.]	[Toilet facilities used by women do not have at least one covered garbage receptacle.]	-	-	-	
[10M]	[Bulb not shielded or shatterproof, in areas where there is extreme heat, temperature changes or where accidental contact may occur.]	[One instance of lighting not shielded or shatterproof. Example: six unshielded bulbs in display refrigerator.]	[Two instances of lighting not shielded or shatterproof. Example: six unshielded bulbs in display refrigerator and unshielded bulb above the self-service buffet.]	[Three instances of lighting not shielded or shatterproof. Example: six unshielded bulbs in display refrigerator, unshielded bulbs under ventilation hood, and heat lamp above the sliced roast beef in the service area not shatterproof.]	[Four or more instances of lighting not shielded or shatterproof. Example: six unshielded bulbs in display refrigerator, unshielded bulbs under ventilation hood, heat lamp above the roast in the service area not shatterproof, and unshielded bulbs at salad bar.]	
[99B]	[General other.]					
<p>Note: When examples are provided to illustrate the kinds of violations included in a condition level, the examples are not intended to cover all the possible violations of the applicable Health Code or other law cited. These examples are only intended to help establishment operators to determine the extent of their violations.</p>						

APPENDIX 23-C FOOD SERVICE ESTABLISHMENT AND NON-RETAIL FOOD PROCESSING ESTABLISHMENT PENALTY SCHEDULE

SCORED VIOLATIONS

VIOLATION CODE	CITATION	CATEGORY	VIOLATION DESCRIPTION	VIOLATION PENALTY CONDITION I*	VIOLATION PENALTY CONDITION II*	VIOLATION PENALTY CONDITION III*	VIOLATION PENALTY CONDITION IV*	VIOLATION PENALTY CONDITION V*
02A	NYCHC 81.09(c)	Public Health Hazard	Time and temperature control for safety ("TCS") hot food not heated to 140°F for 15 seconds				S400	S600

02A	NYCHC 81.09(c)(1)	Public Health Hazard	Poultry, poultry stuffing, parts and ground, comminuted poultry not heated to 165°F for 15 seconds				\$400	\$600
02A	NYCHC 81.09(c)(2)	Public Health Hazard	Pork/food containing pork not heated to 150°F for 15 seconds				\$400	\$600
02A	NYCHC 81.09(c)(3)	Public Health Hazard	Rare roast beef/steak not heated to minimum time/temperature				\$400	\$600
02A	NYCHC 81.09(c)(4)	Public Health Hazard	Ground, comminuted meat, foods containing ground, comminuted meat not heated to 158°F				\$400	\$600
02A	NYCHC 81.09(c)(5)	Public Health Hazard	Stuffed meats, fish, ratites and tenderized meats not heated to 165°F for 15 seconds; injected, mechanically tenderized meats not heated to 155°F				\$400	\$600
02A	NYCHC 81.09(c)(6)	Public Health Hazard	Shell eggs/food containing shell eggs not heated 145°F for 15 seconds				\$400	\$600
[02A]	[NYCHC 81.09(c)]	[Public Health Hazard]	[Other potentially hazardous hot food not heated to 140°F for 15 seconds]				[400]	[\$600]
02A	NYCHC 81.09(c)(7)	Public Health Hazard	Raw animal food cooked in microwave not heated to 165°F, not covered, rotated or stirred, not held for 2 minutes				\$400	\$600
02B	NYCHC 81.09(a)	Public Health Hazard	Hot [potentially hazardous] TCS food not held at 140°F or above	\$250	\$300	\$350	\$400	\$600
02C	NYCHC 81.09(d)	CRITICAL	Previously [heated and cooled potentially hazardous hot] cooked and cooled TCS food not reheated to 165°F for 15 seconds within 2 hours	\$200	\$200	\$250	\$300	
02D	NYCHC 81.09(d)(2)	CRITICAL	Commercially processed [potentially hazardous] TCS food not heated to 140°F within 2 hours	\$200	\$200	\$250	\$300	
02E	NYCHC 81.09(f)(5)	CRITICAL	Whole frozen poultry or poultry breast, other than a single portion, cooked frozen or partially thawed	\$200	\$200			
02F	NYCHC 81.11	CRITICAL	Meat, fish, or shellfish offered, served raw or partially cooked with no written consumer advisory	\$200			\$300	
02G	NYCHC 81.09(a)	Public Health Hazard	Cold [potentially hazardous] TCS food not held at 41°F or below	\$250	\$300	\$350	\$400	\$600

02G	NYCHC 81.09(a)(3)	Public Health Hazard	Processed or smoked fish not held at or below 38°F	\$250	\$300	\$350	\$400	\$600	
02G	NYCHC 81.09(a)(2)	Public Health Hazard	Eggs not held at ambient temperature of 45°F or below	\$250	\$300	\$350	\$400	\$600	
02G	NYCHC 81.12(d)(2)	Public Health Hazard	Reduced oxygen packaged raw TCS foods not held at proper temperatures	\$250	\$300	\$350	\$400	\$600	
[02G]	[NYCHC 81.12(d)(4)]	[Public Health Hazard]	[Reduced oxygen packaged cold foods not held at proper temperatures]	[\$250]	[\$300]	[\$350]	[\$400]	[\$600]	
02G	NYCHC 81.12(d)(4)	Public Health Hazard	Reduced oxygen packaged TCS foods not held at proper temperatures	\$250	\$300	\$350	\$400	\$600	
02H	NYCHC 81.09(e)	Public Health Hazard	[Potentially hazardous] TCS food not cooled by approved method	\$250	\$300	\$350	\$400	\$600	
02I	NYCHC 81.09(e)(2)	CRITICAL	[Potentially hazardous] TCS food not cooled to 41°F when prepared from ambient temperature ingredients within 4 hours	\$200	\$200	\$250	\$300		
02J	NYCHC 81.12(d)(4)	Public Health Hazard	Reduced oxygen packaged TCS foods not properly cooled	\$250	\$300	\$350	\$400	\$600	
03A	NYCHC 81.04	Public Health Hazard	Food [not] from [an approved] <u>unapproved or unknown source, or home cooked</u>					\$400	\$600
03A	NYCHC 81.12(c)	Public Health Hazard	Reduced oxygen packaged foods not from an approved source					\$400	\$600
03A	NYCHC 81.12(e)	Public Health Hazard	Reduced oxygen [packaging] packaged fish not frozen before processing					\$400	\$600
03A	NYCHC 81.04(b)	Public Health Hazard	Meat not from an approved source					\$400	\$600
<u>03A</u>	<u>NYCHC 81.04(d)</u>	<u>Public Health Hazard</u>	<u>Exotic and game animals meat not from an approved source</u>					<u>\$400</u>	<u>\$600</u>
<u>03A</u>	<u>NYCHC 81.07(m)</u>	<u>Public Health Hazard</u>	<u>Animal slaughter in establishment</u>					<u>\$400</u>	<u>\$600</u>
03B	NYCHC 81.04(c)	Public Health Hazard	Shellfish not from an approved source					\$400	\$600
03B	NYCHC 81.04(c)	Public Health Hazard	Shellfish improperly tagged or labeled					\$400	\$600
03B	NYCHC 81.04(c)	Public Health Hazard	Shellfish required tags not retained at least 90 days					\$400	\$600
03B	NYCHC 81.04(c)	Public Health Hazard	[Wholesale shellfish] <u>Shellfish</u> records not on premises					\$400	\$600
03C	NYCHC 81.07(c)	Public Health Hazard	[Eggs] Whole eggs cracked, [dirty or] not clean; other eggs unpasteurized	\$250	\$300	\$350	\$400	\$600	

03D	NYCHC 81.07(b)	Public Health Hazard	Food packages [damaged; cans of], <u>hermetically sealed containers, or canned food swollen, leaking and/or rusted; not labeled; not segregated from intact cans</u>	\$250	\$300	\$350	\$400	\$600
03E	NYCHC 81.20(a)	Public Health Hazard	Potable water not provided; inadequate				\$400	\$600
03E	NYCHC 141.13	Public Health Hazard	Bottled water not from an approved source; <u>not state certified</u>				\$250	\$250
03E	NYCHC 81.20(a)	Public Health Hazard	Cross-connection observed between potable and non-potable water				\$400	\$600
03E	NYCHC 81.20(c)	Public Health Hazard	Carbon dioxide gas lines unacceptable, improper materials used				\$400	\$600
03F	NYCHC 81.07(k)	Public Health Hazard	Unpasteurized milk and milk products (except aged cheese) served				\$400	\$600
03G	NYCHC 81.07(a)(4)	CRITICAL	[Fruits] Raw fruits and vegetables not washed prior to <u>cutting, serving</u>	\$200	\$200	\$250	\$300	
<u>03I</u>	<u>NYCHC 81.04(e)</u>	<u>Public Health Hazard</u>	<u>Juice packaged on premises with no or incomplete label, no warning statement</u>				<u>\$400</u>	<u>\$600</u>
04A	NYCHC 81.15(a)	CRITICAL	Food Protection Certificate not held by supervisor or manager of food operations					\$600
<u>04B</u>	<u>NYCHC 81.13(a)</u>	<u>Public Health Hazard</u>	<u>Food worker spitting in establishment</u>				\$400	\$600
04B	NYCHC 81.13(a)	Public Health Hazard	Food worker with illness, communicable disease and/or injury preparing food				\$400	\$600
04C	NYCHC 81.07(j)	Public Health Hazard	Bare hand contact with ready-to-eat food	\$250	\$300	\$350	\$400	\$600
04D	NYCHC 81.13(d)	Public Health Hazard	Food worker failed to wash hands after contamination; or <u>change gloves when required</u>				\$400	\$600
04E	NYCHC 81.23(d)(3)	Public Health Hazard	Pesticides not properly [used; food, equipment, utensils, etc., not protected from pesticide contamination] <u>labeled, stored or used such that food contamination may occur</u>	\$250	\$300	\$350	\$400	\$600
<u>04E</u>	<u>NYCHC 81.17(g)</u>	<u>Public Health Hazard</u>	<u>Toxic chemicals not properly labeled, stored or used such that food contamination may occur</u>	<u>\$250</u>	<u>\$300</u>	<u>\$350</u>	<u>\$400</u>	<u>\$600</u>
04F	NYCHC 81.20(b)	Public Health Hazard	[Sewage and liquid waste not properly disposed of] <u>Food preparation, food storage, or other area contaminated by sewage or liquid waste</u>				\$400	\$600

04G	NYCHC 81.07(1)	Public Health Hazard	Unprotected [potentially hazardous] TCS food re-served				\$400	\$600	
04H	NYCHC 81.07(a)(2)	Public Health Hazard	Food not protected from cross-contamination	\$250	\$300	\$350	\$400	\$600	
04H	NYCHC 81.07(a)	Public Health Hazard	Food in contact with toxic material	\$250	\$300	\$350	\$400	\$600	
04H	NYCHC 81.07(a)	Public Health Hazard	Food not protected from adulteration or contamination	\$250	\$300	\$350	\$400	\$600	
04H	NYCHC 81.06(b)(3)	Public Health Hazard	Food not discarded in accordance with HACCP plan	\$250	\$300	\$350	\$400	\$600	
04I	NYCHC 81.07(1)	CRITICAL	[Food other than in sealed packages] <u>Unprotected non-TCS food re-served</u>	\$200	\$200	\$250	\$300		
04J	NYCHC 81.09(g)	CRITICAL	Thermometer not provided, calibrated properly, or accessible for use [and/or inadequate]	\$200			[\$300]		
04J	NYCHC 81.12(g)(1)	CRITICAL	Thermocouple not provided for ROP TCS foods	\$200			[\$300]		
04K	NYCHC 81.23(a)	CRITICAL	[Evidence of rats] <u>Rats or evidence of rats</u>	\$200	\$200	\$250	\$300	\$350	
04L	NYCHC 81.23(a)	CRITICAL	[Evidence of mice] <u>Mice or evidence of mice</u>	\$200	\$200	\$250	\$300	\$350	
04M	NYCHC 81.23(a)	CRITICAL	[Evidence of] <u>Live roaches</u>	\$200	\$200	\$250	\$300	\$350	
04N	NYCHC 81.23(a)	CRITICAL	<u>Filth or FRSA flies, other nuisance pests</u>	\$200	\$200	\$250	\$300	\$350	
04O	NYCHC 81.25	CRITICAL	Live animal other than fish in tank or service animal	\$200	\$200	\$250	\$300	\$350	
04P	SSC 14-1.89(a)	<u>Public Health Hazard</u>	<u>Non-food grade liquid nitrogen, dry ice added to food</u>	<u>Condition levels are not applicable. Penalty is \$250 for first violation and \$500 for each subsequent violation</u>					
04P	SSC 14-1.89(d)	<u>Public Health Hazard</u>	<u>Dry ice "smoke" or liquid nitrogen "fog" effect remains at time of service</u>						
04P	NYCHC 71.05	<u>Public Health Hazard</u>	<u>Food held, kept, prepared, processed, packaged or served with prohibited substance</u>				\$400	\$600	
05A	NYCHC 81.20(b)	Public Health Hazard	Sewage disposal system [improper] <u>not provided, inadequate or unapproved</u>				\$400	\$600	
05B	NYCHC 81.19(c)	Public Health Hazard	Harmful noxious gas or vapor detected; CO levels at or exceeding 9 ppm				\$400	\$600	
05C	NYCHC 81.17(d)	CRITICAL	Food contact surface, <u>equipment</u> improperly constructed, located and/or made of unacceptable materials	\$200	\$200	\$250	\$300	\$350	

05C	NYCHC 81.07(a)(1)	CRITICAL	Culinary sink or alternative method not provided for washing food	\$200	\$200	\$250	\$300	\$350
05D	NYCHC 81.21(a)	CRITICAL	Hand [washing] wash facilities not provided or not located where required				\$300	\$350
05D	NYCHC 81.21(a)(1)	CRITICAL	Hand [washing] wash facilities not provided within 25 feet of food preparation, food service area or ware washing area				\$300	\$350
05D	NYCHC 81.21(a)	CRITICAL	Hand wash facility not provided with potable running water, or properly equipped				\$300	\$350
05D	NYCHC 81.21(b)	CRITICAL	Hand wash facility [inadequate] without soap, drying device				\$300	\$350
05E	NYCHC 81.22(a)	CRITICAL	Toilet facilities not provided for employees				\$300	\$350
05E	NYCHC 81.22(b)	CRITICAL	Toilet facilities not provided for patrons				\$300	\$350
05E	NYCHC 81.22(d)	CRITICAL	Shared patron/employee toilet accessed through kitchen, food prep or storage or utensil washing area				\$300	\$350
05F	NYCHC 81.18	CRITICAL	Hot or cold holding equipment not provided or inadequate				\$300	\$350
<u>05F</u>	<u>NYCHC 81.18</u>	<u>CRITICAL</u>	<u>Outdoor refrigerator not locked, secure</u>				\$300	<u>\$350</u>
05G	NYCHC 89.27(c)	CRITICAL	Enclosed service area not provided, equipped in mobile food vending commissary				\$300	\$350
<u>05G</u>	<u>NYCHC 89.27(d)</u>	<u>CRITICAL</u>	<u>Mobile food vending units cleaned or serviced on street or sidewalk outside commissary</u>				\$300	\$350
05H	NYCHC 81.29	CRITICAL	Manual or mechanical tableware, utensil and/or ware washing facilities not provided				\$300	\$350
<u>05H</u>	<u>NYCHC 81.46</u>	<u>CRITICAL</u>	<u>No approved SOP for refillable consumer containers</u>				\$300	<u>\$350</u>
05I	NYCHC 81.12(d)(5)	CRITICAL	Refrigeration unit used for ROP foods not equipped with an electronic system				\$300	\$350
06A	NYCHC 81.13	CRITICAL	Food worker does not maintain personal cleanliness	\$200	<u>\$200</u>	<u>\$250</u>	\$300	[\$350]
06A	NYCHC 81.13(e)	CRITICAL	Fingernails not clean, trimmed, or with nail polish	\$200	\$200	\$250	\$300	

06A	NYCHC 81.13(c)	CRITICAL	Clean outer garment not worn	\$200	\$200	\$250	\$300	
06A	NYCHC 81.13(b)	CRITICAL	Effective hair restraint not worn	\$200	\$200	\$250	\$300	
<u>06A</u>	<u>NYCHC 81.13(f)</u>	<u>CRITICAL</u>	<u>Jewelry worn on arm(s) or hand(s)</u>	<u>\$200</u>	<u>\$200</u>	<u>\$250</u>	<u>\$300</u>	
06B	NYCHC 81.13(h)	CRITICAL	Eating, drinking in food preparation or [service] other areas	\$200	\$200	\$250	\$300	
06B	NYCHC 81.13(g)	CRITICAL	Smoking tobacco, using electronic cigarette or other substance in establishment	\$200	\$200	\$250	\$300	
06C	NYCHC 81.07(a)	CRITICAL	Food not protected from contamination	\$200	\$200	\$250	\$300	
06C	NYCHC 81.07(q)	CRITICAL	Unnecessary traffic through food prep area	\$200	\$200	\$250	\$300	
06C	NYCHC 81.07(d)	CRITICAL	Food not properly protected when stored	\$200	\$200	\$250	\$300	
06C	NYCHC 81.07(e)	CRITICAL	Food not properly protected when displayed	\$200	\$200	\$250	\$300	
[06C]	[NYCHC 81.07(e)]	[CRITICAL]	[Supplies and equipment placed under overhead sewage pipe]	[\$200]	[\$200]	[\$250]	[\$300]	
06C	NYCHC 81.07(f)	CRITICAL	Condiments for self service not properly dispensed	\$200	\$200	\$250	\$300	
[06C]	[NYCHC 81.31]	[CRITICAL]	[Cooking by FSE on street, sidewalk, except as authorized by Articles 88, 89]					[\$350]
<u>06C</u>	<u>NYCHC 81.07(i)</u>	<u>CRITICAL</u>	<u>Supplies and equipment under or near source of contamination</u>	<u>\$200</u>	<u>\$200</u>	<u>\$250</u>	<u>\$300</u>	
06D	NYCHC 81.27(b)	CRITICAL	Food contact surface not [sanitized; and/or not clean to sight and/or touch] washed, rinsed and sanitized when required	\$200	\$200	\$250	\$300	
[06D]	[NYCHC 81.27(b)]	[CRITICAL]	[Equipment with food contact surfaces not clean and sanitized]	[\$200]	[\$200]	[\$250]	[\$300]	
06E	NYCHC 81.07(h)	CRITICAL	In-use food dispensing utensil not properly stored	\$200	\$200	\$250	\$300	
06E	NYCHC 81.07(g)	CRITICAL	Ice not properly dispensed	\$200	\$200	\$250	\$300	
06E	NYCHC 81.07(h)	CRITICAL	Food dispensing utensil not provided	\$200	\$200	\$250	\$300	
06F	NYCHC 81.27(c)	CRITICAL	Wiping cloth improperly stored and/or sanitized	\$200	\$200	\$200		
<u>06F</u>	<u>SSC 14-1.112(c)</u>	<u>CRITICAL</u>	<u>No test kit for measuring sanitizing solution concentration</u>	<u>\$200</u>	<u>\$200</u>	<u>\$200</u>		
06G	NYCHC 81.06(b) [and (c)]	Public Health Hazard	[Approved] No approved HACCP plan; approved HACCP plan not maintained on premises [or not approved]				\$400	\$600

06H	NYCHC 81.06(b)(4)	CRITICAL	[Records] <u>HACCP records and logs not maintained on site</u>						\$350
06I	NYCHC 81.12(d)(6)	CRITICAL	[Food] <u>ROP TCS food not labeled in accordance with the approved HACCP plan</u>				\$300		\$350
06J	NYCHC 89.27(b)	CRITICAL	<u>Mobile food vending unit records incomplete or not maintained by commissary</u>						\$350
07A	NYCHC 3.15(a)	CRITICAL	Obstruction of Department personnel						\$1,000
08A	NYCHC 81.23(a)	CRITICAL	[Conditions] <u>Harborage or conditions conducive to pests with pests, signs of pests</u>			\$200	\$200		
[08A]	[NYCHC 81.23(b)]	[GENERAL]	[Prevention and control measures not used for pest management]			[\$200]	[\$200]		
08A	NYCHC 81.23(b)(3)	GENERAL	Door openings into the establishment from the outside not properly equipped <u>when pests or signs of pests present</u>			\$200	\$200		
[08A]	[NYCHC 81.23(b)(4)]	[GENERAL]	[Pest monitors incorrectly used]			[\$200]	[\$200]		
[08A]	[NYCHC 81.23(b)(2)]	[GENERAL]	[Contract with pest exterminator or record of pest extermination activities not kept on premises]	[\$200]		[\$200]	[\$200]		
08B	NYCHC 81.24(a)	GENERAL	Garbage [not properly removed or stored] <u>cans not pest or water resistant, not covered with tight-fitted lids</u>	\$200	[\$200]	[\$200]	[\$200]		
08B	NYCHC 81.24(c)	GENERAL	Garbage receptacles and covers not cleaned after emptying and prior to reuse	\$200	\$200	\$200	\$200		
08C	NYCHC 81.23(d)	GENERAL	Pesticides not properly labeled, not authorized for use, or [improperly] used	\$200	\$200	\$200	\$200	\$200	
08C	NYCHC 81.23(d)(4)	GENERAL	Open bait station [observed] <u>used</u>	\$200	\$200	\$200	\$200	\$200	
08C	NYCHC 81.17(g)	GENERAL	Toxic materials not properly stored	\$200	\$200	\$200	\$200	\$200	
09A	NYCHC 81.07(b)	GENERAL	[Canned observed dented and] <u>Dented food cans not segregated from [other consumable foods] intact packages</u>	\$200	\$200	\$200	\$200		
09B	NYCHC 81.09(f)	GENERAL	Thawing procedures improper	\$200	\$200	\$200	\$200		
09C	NYCHC 81.17(d)(1)	GENERAL	Food contact surface improperly constructed and maintained; not easily cleanable	\$200	\$200	\$200	\$200		

09C	NYCHC 81.07(m)	GENERAL	Tank holding edible live fish, other aquatic animals not clean, free of debris, algae	\$200	\$200	\$200	\$200	
09D	NYCHC 81.17(a)(2)	GENERAL	Food processed, prepared, packed, or stored in a private home or apartment, or food service establishment rooms used as sleeping or living quarters	\$200	\$200	\$200	\$200	
09E	NYCHC 81.21(c)	GENERAL	Wash hands sign not posted	\$200				
10A	NYCHC 81.22(c)	GENERAL	Toilet facility not properly maintained	\$200	\$200	\$200	\$200	
10A	NYCHC 81.22(c)	GENERAL	Toilet facility not properly supplied	\$200	\$200	\$200	\$200	
10A	SSC 14-1.142(a)	GENERAL	Toilet room not completely enclosed with self-closing door	\$200	\$200	\$200	\$200	
10B	NYCHC 81.20(a)	GENERAL	Potable water not protected from [backflow, back siphonage] back-flow, back-siphonage or cross-connection	\$200	\$200	\$200	\$200	\$200
10B	NYCHC 81.20(b)	GENERAL	Improper disposal of sewage or liquid waste	\$200	\$200	\$200	\$200	\$200
10B	NYCHC 81.20(b)	GENERAL	Condensation pipes not properly installed or maintained	\$200	\$200	\$200	\$200	\$200
10C	NYCHC 81.19(a)	GENERAL	Lighting insufficient; inadequate	\$200	\$200	\$200	\$200	
10D	NYCHC 81.19(c)	GENERAL	Ventilation (mechanical or natural) not provided or inadequate	\$200	\$200	\$200	\$200	
10E	NYCHC 81.18(a)(3)	GENERAL	[Thermometers] Accurate thermometers not provided or not properly located in cold storage and/or refrigerator unit	\$200	\$200	\$200	\$200	
10E	NYCHC 81.18(b)(1)	GENERAL	[Thermometers] Accurate thermometers not provided or not properly located in hot storage or holding unit	\$200	\$200	\$200	\$200	
10F	NYCHC 81.17(e)(1)	GENERAL	Flooring [improperly constructed and/or]; unacceptable material used, not maintained or not clean	\$200	\$200	\$200	\$200	
10F	NYCHC 81.17(e)(2)	GENERAL	Non-food contact surfaces (wall, ceiling[, floors]) [improperly constructed/ maintained]; unacceptable materials used; not maintained or not clean	\$200	\$200	\$200	\$200	
10F	NYCHC 81.17(e)(3)	GENERAL	Non-food contact surface (equipment, fixtures, decorative material, fans, etc.) not [properly maintained or equipment not properly maintained] clean or not in working order	\$200	\$200	\$200	\$200	

[10G]	[NYCHC 81.17(a)(2)]	[GENERAL]	[Food being processed, prepared, packed, or stored in a private home or apartment.]	[\$200]	[\$200]	[\$200]	[\$200]	
[10H] <u>10G</u>	NYCHC 81.29(a)	GENERAL	Hot water manual ware washing inadequate	\$200	\$200	\$200	\$200	
[10H] <u>10G</u>	NYCHC 81.29(a)	GENERAL	Manual chemical sanitizing procedure inadequate	\$200	\$200	\$200	\$200	
[10H] <u>10G</u>	NYCHC 81.29(b)(1)	GENERAL	High temperature mechanical ware washing inadequate	\$200	\$200	\$200	\$200	
[10H] <u>10G</u>	NYCHC 81.29(b)(2)	GENERAL	Mechanical chemical sanitizing procedure inadequate	\$200	\$200	\$200	\$200	
[10H] <u>10G</u>	NYCHC [81.29(a)] 81.29(a)(3)(B)	GENERAL	Test kit not accurate or used for manual dishwashing	\$200	\$200	\$200	\$200	
[10H] <u>10G</u>	NYCHC 81.29(b)(2)	GENERAL	Test kit not accurate or used for mechanical dishwashing	\$200	\$200	\$200	\$200	
[10I] <u>10H</u>	NYCHC 81.07(o)	GENERAL	Single service items improperly stored or reused	\$200	\$200	\$200	\$200	
[10I] <u>10H</u>	NYCHC 81.07(o)	GENERAL	Drinking straws improperly dispensed	\$200	\$200	\$200	\$200	
[10J]	[NYCHC 81.21(c)]	[GENERAL]	[Wash hands sign not posted]	[\$200]				
[99B]	[Miscellaneous]	[GENERAL]		[\$200]	[\$200]	[\$200]	[\$200]	[\$200]

CHAPTER 23-APPENDIX 23-C FOOD SERVICE ESTABLISHMENT AND NON-RETAIL FOOD PROCESSING ESTABLISHMENT PENALTY SCHEDULE

UNSCORED VIOLATIONS

<u>VIOLATION CODE</u>	<u>CITATION</u>	<u>VIOLATION DESCRIPTION</u>	<u>APPEARANCE PENALTY*</u>	<u>DEFAULT PENALTY</u>
15-01	NYSPL 1399-o	Smoking or electronic cigarette use allowed in prohibited area	\$1,000	\$2,000
15-05	Admin. Code 17-177(b)	Tobacco vending machine in public place other than tavern	\$300 (1st violation); \$500 (2nd violation) \$1,000 (3rd and subsequent violations)	Same as appearance penalties
15-06	Admin. Code 17-177(c)(1)	Tobacco vending machine less than 25 feet from tavern entry	\$300 (1st violation); \$500 (2nd violation); \$1,000 (3rd and subsequent violations)	Same as appearance penalties
15-07	Admin. Code 17-177(c)(1)	Tobacco vending machine not directly visible to premises owner	\$300 (1st violation); \$500 (2nd violation); \$1,000 (3rd and subsequent violations)	Same as appearance penalties
15-08	Admin. Code 17-177(d)	Tobacco vending machine sign not durable or lacks required information	\$300 (1st violation); \$500 (2nd violation); \$1,000 (3rd and subsequent violations)	Same as appearance penalties
15-09	Admin. Code 17-177(d)	Sign not posted on tobacco vending machine or not visible to the public	\$300 (1st violation); \$500 (2nd violation); \$1,000 (3rd and subsequent violations)	Same as appearance penalties
15-13	Admin. Code 17-176(b)	Tobacco products distributed at less than basic cost	\$500 (1st violation); \$1,000 (2nd and subsequent violations)	Same as appearance penalties
15-14	Admin. Code 17-176.1(b)	Selling discounted cigarettes	\$1,000 (1st violation); \$2,000 (2nd violation in 5 years); \$5,000 (3rd and subsequent violations in 5 years)	Same as appearance penalties
15-15	Admin. Code 17-176.1(c)	Selling discounted tobacco products	\$1,000 (1st violation); \$2,000 (2nd violation in 5 years); \$5,000 (3rd and subsequent violations in 5 years)	Same as appearance penalties

15-16	<u>Admin. Code 17-176.1(d)</u>	<u>Selling cigarettes, other tobacco products, non-tobacco shisha below the price floor</u>	<u>\$1,000 (1st violation); \$2,000 (2nd violation in 5 years); \$5,000 (3rd and subsequent violation in 5 years)</u>	<u>Same as appearance penalties</u>
15-17	<u>NYSPHL 1399-cc(2)</u>	<u>Sale of tobacco products, herbal cigarettes, liquid nicotine, shisha, electronic cigarettes to underage individual</u>	<u>\$1,000 (1st violation); \$1,500 (2nd and subsequent violations)</u>	<u>Same as appearance penalties</u>
15-17	<u>NYSPHL 1399-cc(2)</u>	<u>Failure to conspicuously post the required tobacco sign</u>	<u>\$1,000 (1st violation); \$1,500 (2nd and subsequent violations)</u>	<u>Same as appearance penalties</u>
15-17	<u>NYSPHL 1399-cc(3)</u>	<u>Failure to obtain proper identification from purchaser</u>	<u>\$1,000 (1st violation); \$1,500 (2nd and subsequent violations)</u>	<u>Same as appearance penalties</u>
15-17	<u>NYSPHL 1399-cc(5)</u>	<u>Failure to obtain proper identification from purchaser</u>	<u>\$1,000 (1st violation); \$1,500 (2nd and subsequent violations)</u>	<u>Same as appearance penalties</u>
15-17	<u>NYSPHL 1399-cc(5)</u>	<u>Improper use of electronic transaction information</u>	<u>\$1,000 (1st violation); \$1,500 (2nd and subsequent violations)</u>	<u>Same as appearance penalties</u>
15-17	<u>NYSPHL 1399-cc(7)</u>	<u>Failure to store tobacco products, herbal cigarettes behind a counter accessible only to store personnel or in a locked container</u>	<u>\$1,000 (1st violation); \$1,500 (2nd and subsequent violations)</u>	<u>Same as appearance penalties</u>
15-17	<u>NYSPHL 1399-dd</u>	<u>Unlawful sale of tobacco products, herbal cigarettes, or electronic cigarettes in vending machines</u>	<u>\$1,000 (1st violation); \$1,500 (2nd and subsequent violations)</u>	<u>Same as appearance penalties</u>
15-17	<u>NYSPHL 1399-ee (2)</u>	<u>Sale of tobacco products with a suspended or revoked retail dealer registration</u>	<u>\$2,500</u>	<u>Same as appearance penalties</u>
15-17	<u>NYSPHL 1399-gg</u>	<u>Unlawful out-of-package sales or minimum package size violation</u>	<u>\$1,000 (1st violation); \$1,500 (2nd and subsequent violations)</u>	<u>Same as appearance penalties</u>
15-17	<u>NYSPHL 1399-ll</u>	<u>Unlawful sale of bidis</u>	<u>\$500</u>	<u>Same as appearance penalties</u>
15-17	<u>NYSPHL 1399-mm</u>	<u>Unlawful sale of gutka</u>	<u>\$500</u>	<u>Same as appearance penalties</u>
15-21	<u>Admin. Code 17-715</u>	<u>Flavored tobacco products sold, offered for sale</u>	<u>\$1,000 (1st violation); \$2,000 (2nd violation in 36 months); \$5,000 (3rd and subsequent violations in 36 months)</u>	<u>Same as appearance penalties</u>
15-22	<u>24 RCNY 28-06</u>	<u>No original labels of tobacco and non-tobacco smoking products currently sold, offered for sale</u>	<u>\$1,000</u>	<u>Same as appearance penalty</u>
15-26	<u>24 RCNY 10-11(b)</u>	<u>"No smoking" sign not posted at hotel entrance or elevators where ashtrays are placed</u>	<u>\$500</u>	<u>\$1,000</u>
15-27	<u>24 RCNY 10-12(a)</u>	<u>Required signage not conspicuously posted.</u>	<u>\$1,000</u>	<u>Same as appearance penalty</u>
15-28	<u>24 RCNY 10-12(c)</u>	<u>Non-compliant signage</u>	<u>\$500</u>	<u>\$1,000</u>
15-29	<u>24RCNY 10-12(c) (iv)(D)</u>	<u>Smoking or electronic cigarette use signage lacks required warning</u>	<u>\$1,000</u>	<u>Same as appearance penalty</u>
15-30	<u>24 RCNY10-20(a)</u>	<u>Hookah equipment in Non-tobacco Hookah Establishment (NTHE) not cleaned, sanitized</u>	<u>\$1,000</u>	<u>Same as appearance penalty</u>
15-31	<u>24 RCNY 10-20(b)</u>	<u>New individually wrapped mouthpiece not provided to each NTHE hookah patron</u>	<u>\$1,000</u>	<u>Same as appearance penalty</u>
15-32	<u>24 RCNY 10-21(d)</u>	<u>Warning sign re dangers of hookah smoking not posted at street entrance to NTHE</u>	<u>\$1,000</u>	<u>Same as appearance penalty</u>
15-33	<u>24 RCNY 10-21(e)</u>	<u>Warning sign re: dangers of hookah smoking not posted in each room or area of NTHE where smoking is allowed</u>	<u>\$1,000</u>	<u>Same as appearance penalty</u>
15-34	<u>24 RCNY 13-04(a)</u>	<u>Retail dealer tobacco, non-tobacco age restriction signage not conspicuously posted.</u>	<u>\$500</u>	<u>1,000</u>
15-35	<u>24 RCNY 13-04(a)</u>	<u>Retail dealer tobacco, non-tobacco age restriction signage non-compliant</u>	<u>\$500</u>	<u>1,000</u>
15-35	<u>24 RCNY 13-04(b)</u>	<u>Retail dealer cigarette tax stamp sign not posted conspicuously</u>	<u>\$1,000</u>	<u>Same as appearance penalty</u>

15-35	24 RCNY 13-04(b)	Retail dealer cigarette tax stamp signage non-compliant	\$1,000	Same as appearance penalty
15-36	24 RCNY 10-21(g)	Sign prohibiting entry of persons under 21 not posted at public entrance(s) to NTHE	\$1,000	Same as appearance penalty
15-37	Admin. Code 17-504(f)	Workplace SFAA policy not prominently posted in workplace	\$400 (1st violation); \$500 (2nd violation in 12 months); \$1,000 (3rd and subsequent violations in 12 months)	Same as appearance penalty
15-38	Admin. Code 17-506(b)	Screen shot prohibiting smoking, electronic cigarette use not shown in motion picture theatre	\$400 (1st violation); \$500 (2nd violation in 12 months); \$1,000 (3rd and subsequent violations in 12 months)	Same as appearance penalty
15-39	Admin. Code 17-506(d)	Ashtray in smoke-free area	\$400 (1st violation); \$500 (2nd violation in 12 months); \$1,000 (3rd and subsequent violations in 12 months)	Same as appearance penalty
15-40	Admin. Code 17-506.1(b)(1)	Initial multiple dwelling smoking policy not distributed to tenants or posted by owner	\$100	Same as appearance penalty
15-41	Admin. Code 17-506.1(b)(7)	Multiple dwelling smoking policy not distributed to tenants or posted annually by owner	\$100	Same as appearance penalty
15-42	Admin. Code 17-508(b)	Failure to make a good faith effort to inform smokers or electronic cigarette users of Smoke-Free Air Act prohibitions	\$400 (1st violation); \$500 (2nd violation in 12 months); \$1,000 (3rd and subsequent violations in 12 months)	Same as appearance penalty
15-47	24 RCNY 13-06(a)	"Minimum age" sign not posted; required information missing from sign	\$500	1,000
15-48	Admin. Code 17-703.1	Cigarette tax stamp sign not posted	\$500	1,000
15-49	Admin. Code 17-703.2	Sale of cigarette package without tax stamp	**\$2,000 (1st violation); \$5,000 (2nd and subsequent violations in 3 years)	Same as appearance penalties
15-50	Admin. Code 17-704	Cigarettes, tobacco products sold in packages without health warning or not in minimum quantities	\$1,000 (1st violation), \$5,000 (2nd and subsequent violations in 3 years)	Same as appearance penalties
15-51	Admin. Code 17-704(a)	Out of package sale of tobacco product(s)	**\$1,000 (1st violation), \$5,000 (2nd and subsequent violations in 3 years)	Same as appearance penalties
15-52	Admin. Code 17-704(b)	Cigars priced at or below \$3.00 each sold in packages containing less than four cigars	\$1,000 (1st violation), \$2,000 (2nd and subsequent violations in 3 years)	Same as appearance penalties
15-53	Admin. Code 17-704.1	Unlawful delivery of cigarettes, tobacco products or electronic cigarettes	\$1,000 (1st violation), \$2,000 (2nd and subsequent violations in 3 years)	Same as appearance penalties
15-54	Admin. Code 17-705	Employee under 18 years of age selling tobacco products without direct supervision of an adult retailer	**\$1,000(1st violation); \$2,000 (2nd and subsequent violations in 36 months)	Same as appearance penalties
15-55	Admin. Code 17-706(a)	Sale of cigarettes, tobacco products, liquid nicotine to persons under 21 years of age	**\$1000 (1st); \$2,000 (2nd or subsequent in 36 months)	Same as appearance penalties
15-55	Admin. Code 17-706(a)	Sale of cigarettes, tobacco products, liquid nicotine, electronic cigarettes, or non-tobacco smoking products to persons under 21 years of age	**\$1,000(1st violation); \$2,000 (2nd and subsequent violations in 36 months)	Same as appearance penalties
15-55	Admin. Code 17-706(a-1)	Sale of electronic cigarettes to persons under 21 years of age	\$1000 (1st violation); \$2,000 (2nd and subsequent in 36 months)	Same as appearance penalties
15-55	Admin. Code 17-706(b)	Sale of non-tobacco smoking products to persons under 21 years of age	**\$1,000 (1st violation); \$2,000 (2nd and subsequent violations in 36 months)	Same as appearance penalties
15-56	Admin. Code 17-719(a)	Person under 21 years of age allowed entry to non-tobacco hookah establishment	\$200 (1st violation); \$500 (2nd and subsequent violations)	Same as appearance penalties
16-01	NYCHC 81.08(a)	Cooking oil, shortening or margarine contains 0.5 grams or more of artificial trans fat	\$200	\$400
16-02	NYCHC 81.08(c)	Nutritional fact labels and/or ingredient label is not maintained on site	\$200	\$400

16-03	<u>NYCHC 81.50(c)</u>	<u>Calorie information is not posted on menu and menu board</u>	<u>\$200</u>	<u>\$400</u>
16-03	<u>NYCHC 81.50(c)</u>	<u>Total number of calories or total number of discrete calories not posted</u>	<u>\$200</u>	<u>\$400</u>
16-03	<u>NYCHC 81.50(c)</u>	<u>Calorie information not posted for standard menu items offered in different varieties</u>	<u>\$200</u>	<u>\$400</u>
16-03	<u>NYCHC 81.50(c)</u>	<u>Calorie information not posted for combination meals</u>	<u>\$200</u>	<u>\$400</u>
16-03	<u>NYCHC 81.50(c)</u>	<u>Calorie information not posted for toppings</u>	<u>\$200</u>	<u>\$400</u>
16-03	<u>NYCHC 81.50(c)</u>	<u>Calorie information font, appearance, term used improper</u>	<u>\$200</u>	<u>\$400</u>
16-03	<u>NYCHC 81.50(c)</u>	<u>Calorie information improperly posted for standard menu items offered in three or more combinations</u>	<u>\$200</u>	<u>\$400</u>
16-03	<u>NYCHC 81.50(c)</u>	<u>Calorie information for standard menu item offered in two different combinations not posted with a slash between both calorie counts</u>	<u>\$200</u>	<u>\$400</u>
16-03	<u>NYCHC 81.50(c)</u>	<u>Calorie information for standard menu items that come in two different varieties not posted with a slash between both calorie counts</u>	<u>\$200</u>	<u>\$400</u>
16-03	<u>NYCHC 81.50(c)</u>	<u>Calorie information improperly posted for standard menu items offered in three or more different varieties</u>	<u>\$200</u>	<u>\$400</u>
16-04	<u>NYCHC 81.50(d)</u>	<u>Required succinct nutritional statements not posted on menu(s) for adults and children</u>	<u>\$200</u>	<u>\$400</u>
16-06	<u>NYCHC 81.50(e)</u>	<u>Additional nutritional information statement not posted</u>	<u>\$200</u>	<u>\$400</u>
16-06	<u>NYCHC 81.50(e)</u>	<u>Written nutritional information not provided in a manner required by federal law</u>	<u>\$200</u>	<u>\$400</u>
16-08	<u>NYCHC 81.49(b)(1)</u>	<u>No sodium warning icon where required</u>	<u>\$200</u>	<u>\$400</u>
16-09	<u>NYCHC 81.49(b)(1)</u>	<u>Sodium warning icon non-compliant with design specifications</u>	<u>\$200</u>	<u>\$400</u>
16-10	<u>NYCHC 81.49(b)(2)</u>	<u>No sodium warning statement at point of purchase</u>	<u>\$200</u>	<u>\$400</u>
16-11	<u>Admin. Code 17-199.11(b)</u>	<u>Prohibited drink listed on children's meal menu</u>	<u>\$200</u>	<u>Same as appearance penalty</u>
17-01	<u>24 RCNY 32-03</u>	<u>"Dogs allowed" sign not posted at or near entrance</u>	<u>\$250</u>	<u>\$500</u>
17-02	<u>24 RCNY 32-03</u>	<u>"Dogs allowed" sign incomplete</u>	<u>\$250</u>	<u>\$500</u>
17-03	<u>24 RCNY 32-04(c)</u>	<u>Effective barrier not provided</u>	<u>\$250</u>	<u>\$500</u>
18-01	<u>NYCHC 81.05(a)</u>	<u>No current valid permit, registration, other authorization to operate establishment</u>	<u>\$1,000</u>	<u>\$2,000</u>
18-02	<u>NYCHC 88.05(c)</u>	<u>No current valid permit to operate temporary food service establishment</u>	<u>\$1,000</u>	<u>\$2,000</u>
18-08	<u>NYCHC 5.15</u>	<u>Permit not conspicuously displayed</u>	<u>\$200</u>	<u>\$400</u>
18-10	<u>NYCHC 88.05(a)</u>	<u>Failure of temporary event sponsor to exclude vendor without current valid permit</u>	<u>\$500</u>	<u>\$1,000</u>
18-11	<u>NYCHC 81.15(b)</u>	<u>Food protection certificate not available for inspection</u>	<u>\$200</u>	<u>\$400</u>
18-12	<u>NYCHC 3.19</u>	<u>Department document unlawfully reproduced or altered</u>	<u>\$1,000</u>	<u>\$2,000</u>
18-12	<u>NYCHC 3.19</u>	<u>Submitting false, misleading statements, documents; documents unlawfully reproduced or altered</u>	<u>\$1,000</u>	<u>\$2,000</u>

<u>18-13</u>	<u>NYCHC 3.05(a)</u>	<u>Failure to comply with an Order of the Board of Health, Commissioner or Department</u>	<u>\$1,000</u>	<u>\$2,000</u>
<u>18-14</u>	<u>NYCHC 3.17</u>	<u>Notice, Order or other posted material of the Department mutilated, obstructed, or removed</u>	<u>\$1,000</u>	<u>\$2,000</u>
<u>18-15</u>	<u>NYCHC 81.43(a)</u>	<u>Foodborne illness; failure to notify department</u>	<u>\$200</u>	<u>\$400</u>
<u>18-25</u>	<u>NYCHC 81.05(h)</u>	<u>Operator of shared kitchen allows unpermitted user</u>	<u>\$500</u>	<u>\$1,000</u>
<u>18-25</u>	<u>NYCHC 88.05(b)</u>	<u>Temporary event sponsor failed to provide list of all participating establishments at least 30 days before event</u>	<u>\$500</u>	<u>\$1,000</u>
<u>19-01</u>	<u>16 RCNY 1-11(c)(1)</u>	<u>Organics containers not provided</u>	<u>\$250 (1st violation); \$500 (2nd violation in 12 months); \$1,000 (3rd and subsequent violations in 12 months)</u>	<u>Same as appearance penalties</u>
<u>19-02</u>	<u>16 RCNY 1-11(c)(1)</u>	<u>Organics containers not labeled</u>	<u>\$250 (1st violation); \$500 (2nd violation in 12 months); \$1,000 (3rd and subsequent violations in 12 months)</u>	<u>Same as appearance penalties</u>
<u>19-03</u>	<u>16 RCNY 1-11(d)(2)</u>	<u>Failure to post sign in organics collection areas</u>	<u>\$250 (1st violation); \$500 (2nd violation in 12 months); \$1,000 (3rd and subsequent violations in 12 months)</u>	<u>Same as appearance penalties</u>
<u>19-04</u>	<u>Admin. Code 16-329(c)</u>	<u>Possess, sell expanded polystyrene single service articles</u>	<u>\$250 (1st violation); \$500 (2nd violation in 12 months); \$1,000 (3rd and subsequent violations in 12 months)</u>	<u>Same as appearance penalties</u>
<u>20-01</u>	<u>24 RCNY 27.03(c)</u>	<u>Allergy poster not posted or not in correct location</u>	<u>\$100</u>	<u>\$100</u>
<u>20-02</u>	<u>24 RCNY 27.03(b)</u>	<u>Allergy poster not in language(s) understood by all food workers</u>	<u>\$100</u>	<u>\$100</u>
<u>20-03</u>	<u>24 RCNY 27.03(b)</u>	<u>Allergy poster not approved by the Department</u>	<u>\$100</u>	<u>\$100</u>
<u>20-04</u>	<u>Admin. Code 17-172(a)</u>	<u>"Choking" poster not posted</u>	<u>\$200</u>	<u>\$200</u>
<u>20-04</u>	<u>Admin. Code 17-173(2)(b)</u>	<u>Alcohol use during pregnancy sign not posted</u>	<u>\$100</u>	<u>\$100</u>
<u>20-04</u>	<u>24 RCNY 18-02</u>	<u>Resuscitation equipment not available</u>	<u>\$200</u>	<u>\$400</u>
<u>20-05</u>	<u>24 RCNY 23-07(f)</u>	<u>Current letter grade or "Grade Pending" card not conspicuously posted or visible to passersby</u>	<u>\$1,000</u>	<u>Same as appearance penalty</u>
<u>20-06</u>	<u>24 RCNY 23-07</u>	<u>Current letter grade or Grade Pending card not posted</u>	<u>\$1,000</u>	<u>Same as appearance penalty</u>
<u>20-06</u>	<u>24 RCNY 23-06(d)</u>	<u>Grade card not posted after reopening when FSE ordered closed by BFSCS</u>	<u>\$1,000</u>	<u>Same as appearance penalty</u>
<u>20-07</u>	<u>24 RCNY 23-07</u>	<u>Grade card removed, destroyed, modified, obscured or otherwise tampered with</u>	<u>\$1,000</u>	<u>Same as appearance penalty</u>
<u>20-08</u>	<u>Admin. Code 17-1507(a)</u>	<u>Failure to post or conspicuously post healthy eating information</u>	<u>\$500</u>	<u>Same as appearance penalty</u>
<u>26-04</u>	<u>NYCHC 89.27(b)</u>	<u>Required records incomplete or not maintained by commissary</u>	<u>\$200</u>	<u>\$400</u>
<u>28-01</u>	<u>NYCHC 3.07</u>	<u>Failure to take reasonable precautions to protect health and safety, e.g., by not securing CO2 or liquefied petroleum gas (LPG) containers</u>	<u>\$1,000</u>	<u>\$2,000</u>
<u>28-01</u>	<u>NYCHC 3.09</u>	<u>Failure to abate or remediate nuisance</u>	<u>\$1,000</u>	<u>\$2,000</u>
<u>28-01</u>	<u>NYCHC 131.07(c)(2)</u>	<u>Insufficient heat in commercial premises</u>	<u>\$300</u>	<u>\$600</u>

28-02	NYCHC 81.07(p)	Microwave safe container not marked or used	\$200	\$400
28-03	NYCHC 81.19(b)	Light fixtures not shielded, shatterproofed, or otherwise protected from accidental breakage	\$200	\$400
28-04	NYCHC 81.12(g)	Equipment used for ROP not approved by the Department	\$200	\$400
28-05	NYCHC 71.05	Adulterated or misbranded food possessed, manufactured, produced, packed, sold, offered for sale, delivered or given away	\$500	\$1,000
28-06	NYCHC 81.23(b)(2)	Contract with pest management professional, record of pest exterminations, activities not kept on premises	\$200	\$400
28-07	NYCHC 81.31	Unauthorized FSE street, sidewalk cooking	\$350	\$700
28-09	NYCHC 88.15	No, or insufficient toilets, sinks provided by temporary event sponsor	\$500	\$1,000
28-10	NYCHC 88.19	No, insufficient refuse, trash containers; temporary event area not maintained by sponsor	\$500	\$1,000
99-00	NYCHC miscellaneous	Other Health Code unscored violations	\$200	\$400

*An appearance penalty is imposed if a respondent appears at a hearing. A respondent appears at a hearing if the respondent physically attends a hearing; attends a hearing remotely by telephone or via the internet; or pleads in violation in accepting a settlement offer.

**Repeat violation penalties for tobacco and non-tobacco smoking and sales. In accordance with Administrative Code section 17-710(a)(5), violations of sections 17-703, 17-703.2, 17-704(a), 17-704.1(a), 17-705 and 17-706(a) and (b) of the Administrative Code must be included in determining the number of sustained repeat violations committed by a tobacco product license holder and subsequent license holder at a place of business unless the subsequent license holder submits documentation of an arm's length transaction in acquiring the business. A violation is considered sustained if the respondent (i) pleads in violation or guilty; (ii) is found in violation or guilty by a decision of a hearing officer as a result of an appearance or if found in default; or (iii) enters into a settlement agreement.

The penalties listed in this Appendix for violations of New York City Health Code sections 3.05(a), 3.07, 3.09, 3.15, 3.17 and 3.19 shall apply to any notice of violation or civil summons issued by the Department citing these provisions, regardless of whether the respondent is operating a food service establishment.

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

**CERTIFICATION PURSUANT TO
CHARTER §1043(d)**

RULE TITLE: Amendment of Violations Schedule for Food Service Establishments

REFERENCE NUMBER: 2019 RG 028

RULEMAKING AGENCY: Department of Health and Mental Hygiene

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

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

/s/ STEVEN GOULDEN Date: November 25, 2019
Acting Corporation Counsel

**NEW YORK CITY MAYOR'S OFFICE OF OPERATIONS
253 BROADWAY, 10th FLOOR
NEW YORK, NY 10007
212-788-1400**

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

RULE TITLE: Amendment of Violations Schedule for Food Service Establishments

REFERENCE NUMBER: DOHMH-101

RULEMAKING AGENCY: Department of Health and Mental Hygiene

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

- (i) Is understandable and written in plain language for the discrete regulated community or communities;
- (ii) Minimizes compliance costs for the discrete regulated community or communities consistent with achieving the stated purpose of the rule; and
- (iii) None of the proposed changes affect current policy and practice regarding cure periods.

/s/ Francisco X. Navarro
Mayor's Office of Operations

November 26, 2019
Date

Accessibility questions: Svetlana Burdeynik (347) 396-6078, ResolutionComments@health.nyc.gov, by: Thursday, January 23, 2020, 5:00 P.M.



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MAYOR'S OFFICE OF CONTRACT SERVICES

■ NOTICE

Notice of Intent to Extend Contract(s) Not Included in FY 2020 Annual Contracting Plan and Schedule

NOTICE IS HEREBY GIVEN that the Mayor will be entering into the following extension(s) of (a) contract(s) not included in the FY 2020

Annual Contracting Plan and Schedule that is published, pursuant to New York City Charter § 312(a):

Agency: Department of Health and Mental Hygiene
FMS Contract #: CT181620181402672
Vendor: Gallagher & Co. Adjusters Inc.
Description of services: Filing of Petitions, Service of Legal Process and Papers
Award method of original contract: Request for Proposal
FMS Contract type: 70
End date of original contract: 6/30/2020
Method of renewal/extension the agency intends to utilize: Renewal
New start date of the proposed renewed/extended contract: 7/1/2020
New end date of the proposed renewed/extended contract: 6/30/2023
Modifications sought to the nature of services performed under the contract: None
Reason(s) the agency intends to renew/extend the contract: Continuation of services
Personnel in substantially similar titles within agency: None
Headcount of personnel in substantially similar titles within: 0

m2

Notice of Intent to Extend Contracts Not Included in FY 2020 Annual Contracting Plan and Schedule

NOTICE IS HEREBY GIVEN that the Mayor will be entering into the following extensions of contracts not included in the FY 2020 Annual Contracting Plan and Schedule that is published, pursuant to New York City Charter § 312(a):

Agency: DCAS
FMS Contract #: CTA1 856 20198840571
Vendor: GCOM Software LLC
Description of services: System Integration Services WMS
Award method of original contract: Task Order
FMS Contract type: 10
End date of original contract: 12/15/2019
Method of renewal/extension the agency intends to utilize: Extension
New start date of the proposed renewed/extended contract: 12/16/2019
New end date of the proposed renewed/extended contract: 4/15/2020
Modifications sought to the nature of services performed under the contract: Same services
Reason(s) the agency intends to renew/extend the contract: Continued integration services needed
Personnel in substantially similar titles within agency: Computer Associate (Software)- 3 employees, Computer Associate (Tech Support) - 8 employees, Computer Manager- 33 employees, Computer Programmer Analyst - 2 employees, Computer Specialist (Operations) - 6 employees, Computer Specialist (Software)
Headcount of personnel in substantially similar titles within agency: 29 employees

Agency: DCAS
FMS Contract #: CTA1 856 20198840541
Vendor: Nagarro Inc.
Description of services: System Integration Services REMS
Award method of original contract: Task Order
FMS Contract type: 10
End date of original contract: 4/30/2020
Method of renewal/extension the agency intends to utilize: Extension
New start date of the proposed renewed/extended contract: 5/1/2020
New end date of the proposed renewed/extended contract: 8/31/2020
Modifications sought to the nature of services performed under the contract: Same services
Reason(s) the agency intends to renew/extend the contract: Continued integration services needed
Personnel in substantially similar titles within agency: Computer Associate (Software)- 3 employees, Computer Associate (Tech Support) - 8 employees, Computer Manager- 33 employees, Computer Programmer Analyst - 2 employees, Computer Specialist (Operations) - 6 employees, Computer Specialist (Software)
Headcount of personnel in substantially similar titles within agency: 29 employees

m2

Notice of Intent to Issue New Solicitations Not Included in FY 2020 Annual Contracting Plan and Schedule

NOTICE IS HEREBY GIVEN that the Mayor will be issuing the following solicitations not included in the FY 2020 Annual Contracting Plan and Schedule that is published, pursuant to New York City Charter § 312(a):

Agency: Department of Design and Construction
Description of services sought: Design Services NYLA - New York Live Arts - Lobby Renovation
Start date of the proposed contract: 6/1/2020
End date of the proposed contract: 6/30/2025

Method of solicitation the agency intends to utilize: RFP
Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative City Planner, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Assistant Environmental Engineer, Assistant Landscape Architect, Assistant Mechanical Engineer, Associate Project Manager, Associate Urban Designer, Civil Engineer, Civil Engineer Intern, City Planner, Electrical Engineer, Highways and Sewers Inspector, Landscape Architect, Mechanical Engineer, Mechanical Engineering Intern, Project Manager, Project Manager Intern
Headcount of personnel in substantially similar titles within agency: 697

Agency: Department of Design and Construction
Description of services sought: Construction Management NYLA - New York Live Arts - Lobby Renovation
Start date of the proposed contract: 6/1/2020
End date of the proposed contract: 6/30/2025
Method of solicitation the agency intends to utilize: RFP
Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Electrical Engineer, Assistant Mechanical Engineer, Assistant Landscape Architect, Assistant Civil Engineer, Associate Project Manager, Civil Engineer, Construction Project Manager, Construction Project Manager Intern, Electrical Engineer, Highways and Sewers Inspector, Mechanical Engineer, Project Manager, Project Manager Intern, Surveyor
Headcount of personnel in substantially similar titles within agency: 775

Agency: Department of Design and Construction
Description of services sought: Resident Engineering Inspection Services NYLA - New York Live Arts - Lobby Renovation
Start date of the proposed contract: 6/1/2020
End date of the proposed contract: 6/30/2025
Method of solicitation the agency intends to utilize: RFP
Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Electrical Engineer, Assistant Mechanical Engineer, Assistant Landscape Architect, Assistant Civil Engineer, Associate Project Manager, Civil Engineer, Construction Project Manager, Construction Project Manager Intern, Electrical Engineer, Highways and Sewers Inspector, Mechanical Engineer, Project Manager, Project Manager Intern, Surveyor
Headcount of personnel in substantially similar titles within agency: 775

Agency: Department of Design and Construction
Description of services sought: Consultant Contract Administration: research, training, data analysis, and expert testimony, including services related to damages for delay claims, NYLA - New York Live Arts - Lobby Renovation
Start date of the proposed contract: 6/1/2020
End date of the proposed contract: 6/30/2025
Method of solicitation the agency intends to utilize: RFP
Personnel in substantially similar titles within agency: Accountant, Administrative Accountant, Administrative Architect, Administrative Architect NM, Administrative Engineer, Administrative Engineer NM, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager Intern, Architect, Assistant Architect, Assistant Landscape Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Associate Investigator, Associate Project Manager, Civil Engineer, Civil Engineering Intern, Construction Project Manager, Construction Project Manager NM, Electrical Engineer, Estimator (Electrical), Estimator (General Construction), Estimator (Mechanical), Investigator, Landscape Architect, Management Auditor, Mechanical Engineer, Mechanical Engineer Intern, Project Manager, Project Manager Intern, Senior Estimating Mechanic, Senior Estimator-General Construction, Supervisor of Electrical Installations & Maintenance, Supervisor Mechanics & Maintenance
Headcount of personnel in substantially similar titles within agency: 832

Agency: Department of Design and Construction
Description of services sought: Construction Support Services: asbestos, boring, testing, monitoring, sampling, site safety, inspections and environmental, NYLA - New York Live Arts - Lobby Renovation
Start date of the proposed contract: 6/1/2020

End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Asbestos Hazard Investigator, Assistant Environmental Engineer, Environmental Engineer, Industrial Hygienist, Safety Auditor, Safety Code Compliance Auditor, Safety Investigator
 Headcount of personnel in substantially similar titles within agency: 10

Agency: Department of Design and Construction
 Description of services sought: Contract Administration: fiscal audit, reconciliation of accounts, preparation of change orders, analyzing and finalizing financial transactions and contract close out, NYLA - New York Live Arts - Lobby Renovation

Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Accountant, Administrative Accountant, Administrative Architect, Administrative Architect NM, Administrative Engineer, Administrative Engineer NM, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager Intern, Architect, Assistant Architect, Assistant Landscape Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Associate Investigator, Associate Project Manager, Civil Engineer, Civil Engineering Intern, Construction Project Manager, Construction Project Manager NM, Electrical Engineer, Estimator (Electrical), Estimator (General Construction), Estimator (Mechanical), Investigator, Landscape Architect, Management Auditor, Mechanical Engineer, Mechanical Engineer Intern, Project Manager, Project Manager Intern, Senior Estimating Mechanic, Senior Estimator-General Construction, Supervisor of Electrical Installations & Maintenance, Supervisor Mechanics & Maintenance
 Headcount of personnel in substantially similar titles within agency: 832

Agency: Department of Design and Construction
 Description of services sought: Design Services JCAL – Jamaica Center For Arts and Learning/JPAC - Jamaica Performing Arts Center Outdoor Space

Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative City Planner, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Assistant Environmental Engineer, Assistant Landscape Architect, Assistant Mechanical Engineer, Associate Project Manager, Associate Urban Designer, Civil Engineer, Civil Engineer Intern, City Planner, Electrical Engineer, Highways and Sewers Inspector, Landscape Architect, Mechanical Engineer, Mechanical Engineering Intern, Project Manager, Project Manager Intern
 Headcount of personnel in substantially similar titles within agency: 697

Agency: Department of Design and Construction
 Description of services sought: Construction Management JCAL – Jamaica Center For Arts and Learning/JPAC - Jamaica Performing Arts Center Outdoor Space
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Electrical Engineer, Assistant Mechanical Engineer, Assistant Landscape Architect, Assistant Civil Engineer, Associate Project Manager, Civil Engineer, Construction Project Manager, Construction Project Manager Intern, Electrical Engineer, Highways and Sewers Inspector, Mechanical Engineer, Project Manager, Project Manager Intern, Surveyor
 Headcount of personnel in substantially similar titles within agency: 775

Agency: Department of Design and Construction
 Description of services sought: Resident Engineering Inspection Services JCAL – Jamaica Center For Arts and Learning/JPAC - Jamaica Performing Arts Center Outdoor Space
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative Engineer, Administrative Engineer NM, Administrative

Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Electrical Engineer, Assistant Mechanical Engineer, Assistant Landscape Architect, Assistant Civil Engineer, Associate Project Manager, Civil Engineer, Construction Project Manager, Construction Project Manager Intern, Electrical Engineer, Highways and Sewers Inspector, Mechanical Engineer, Project Manager, Project Manager Intern, Surveyor
 Headcount of personnel in substantially similar titles within agency: 775

Agency: Department of Design and Construction
 Description of services sought: Consultant Contract Administration: research, training, data analysis, and expert testimony, including services related to damages for delay claims, JCAL – Jamaica Center For Arts and Learning/JPAC - Jamaica Performing Arts Center Outdoor Space

Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Accountant, Administrative Accountant, Administrative Architect, Administrative Architect NM, Administrative Engineer, Administrative Engineer NM, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager Intern, Architect, Assistant Architect, Assistant Landscape Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Associate Investigator, Associate Project Manager, Civil Engineer, Civil Engineering Intern, Construction Project Manager, Construction Project Manager NM, Electrical Engineer, Estimator (Electrical), Estimator (General Construction), Estimator (Mechanical), Investigator, Landscape Architect, Management Auditor, Mechanical Engineer, Mechanical Engineer Intern, Project Manager, Project Manager Intern, Senior Estimating Mechanic, Senior Estimator-General Construction, Supervisor of Electrical Installations & Maintenance, Supervisor Mechanics & Maintenance
 Headcount of personnel in substantially similar titles within agency: 832

Agency: Department of Design and Construction
 Description of services sought: Construction Support Services: asbestos, boring, testing, monitoring, sampling, site safety, inspections and environmental, JCAL – Jamaica Center For Arts and Learning/JPAC - Jamaica Performing Arts Center Outdoor Space

Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Asbestos Hazard Investigator, Assistant Environmental Engineer, Environmental Engineer, Industrial Hygienist, Safety Auditor, Safety Code Compliance Auditor, Safety Investigator
 Headcount of personnel in substantially similar titles within agency: 10

Agency: Department of Design and Construction
 Description of services sought: Contract Administration: fiscal audit, reconciliation of accounts, preparation of change orders, analyzing and finalizing financial transactions and contract close out, JCAL – Jamaica Center For Arts and Learning/JPAC - Jamaica Performing Arts Center Outdoor Space

Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Accountant, Administrative Accountant, Administrative Architect, Administrative Architect NM, Administrative Engineer, Administrative Engineer NM, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager Intern, Architect, Assistant Architect, Assistant Landscape Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Associate Investigator, Associate Project Manager, Civil Engineer, Civil Engineering Intern, Construction Project Manager, Construction Project Manager NM, Electrical Engineer, Estimator (Electrical), Estimator (General Construction), Estimator (Mechanical), Investigator, Landscape Architect, Management Auditor, Mechanical Engineer, Mechanical Engineer Intern, Project Manager, Project Manager Intern, Senior Estimating Mechanic, Senior Estimator-General Construction, Supervisor of Electrical Installations & Maintenance, Supervisor Mechanics & Maintenance
 Headcount of personnel in substantially similar titles within agency: 832

Agency: Department of Design and Construction
 Description of services sought: Design Services 45 Monroe Place - Boiler Plant Upgrade
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative City Planner, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape

Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Assistant Environmental Engineer, Assistant Landscape Architect, Assistant Mechanical Engineer, Associate Project Manager, Associate Urban Designer, Civil Engineer, Civil Engineer Intern, City Planner, Electrical Engineer, Highways and Sewers Inspector, Landscape Architect, Mechanical Engineer, Mechanical Engineering Intern, Project Manager, Project Manager Intern

Headcount of personnel in substantially similar titles within agency: 697

Agency: Department of Design and Construction
Description of services sought: Construction Management 45 Monroe Place - Boiler Plant Upgrade
Start date of the proposed contract: 6/1/2020
End date of the proposed contract: 6/30/2025

Method of solicitation the agency intends to utilize: RFP
Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Electrical Engineer, Assistant Mechanical Engineer, Assistant Landscape Architect, Assistant Civil Engineer, Associate Project Manager, Civil Engineer, Construction Project Manager, Construction Project Manager Intern, Electrical Engineer, Highways and Sewers Inspector, Mechanical Engineer, Project Manager, Project Manager Intern, Surveyor
Headcount of personnel in substantially similar titles within agency: 775

Agency: Department of Design and Construction
Description of services sought: Resident Engineering Inspection Services 45 Monroe Place - Boiler Plant Upgrade
Start date of the proposed contract: 6/1/2020
End date of the proposed contract: 6/30/2025

Method of solicitation the agency intends to utilize: RFP
Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Electrical Engineer, Assistant Mechanical Engineer, Assistant Landscape Architect, Assistant Civil Engineer, Associate Project Manager, Civil Engineer, Construction Project Manager, Construction Project Manager Intern, Electrical Engineer, Highways and Sewers Inspector, Mechanical Engineer, Project Manager, Project Manager Intern, Surveyor
Headcount of personnel in substantially similar titles within agency: 775

Agency: Department of Design and Construction
Description of services sought: Consultant Contract Administration: research, training, data analysis, and expert testimony, including services related to damages for delay claims, 45 Monroe Place - Boiler Plant Upgrade

Start date of the proposed contract: 6/1/2020
End date of the proposed contract: 6/30/2025
Method of solicitation the agency intends to utilize: RFP
Personnel in substantially similar titles within agency: Accountant, Administrative Accountant, Administrative Architect, Administrative Architect NM, Administrative Engineer, Administrative Engineer NM, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager Intern, Architect, Assistant Architect, Assistant Landscape Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Associate Investigator, Associate Project Manager, Civil Engineer, Civil Engineering Intern, Construction Project Manager, Construction Project Manager NM, Electrical Engineer, Estimator (Electrical), Estimator (General Construction), Estimator (Mechanical), Investigator, Landscape Architect, Management Auditor, Mechanical Engineer, Mechanical Engineer Intern, Project Manager, Project Manager Intern, Senior Estimating Mechanic, Senior Estimator-General Construction, Supervisor of Electrical Installations & Maintenance, Supervisor Mechanics & Maintenance
Headcount of personnel in substantially similar titles within agency: 832

Agency: Department of Design and Construction
Description of services sought: Construction Support Services: asbestos, boring, testing, monitoring, sampling, site safety, inspections and environmental, 45 Monroe Place - Boiler Plant Upgrade
Start date of the proposed contract: 6/1/2020
End date of the proposed contract: 6/30/2025

Method of solicitation the agency intends to utilize: RFP
Personnel in substantially similar titles within agency: Asbestos Hazard Investigator, Assistant Environmental Engineer, Environmental Engineer, Industrial Hygienist, Safety Auditor, Safety Code Compliance Auditor, Safety Investigator
Headcount of personnel in substantially similar titles within agency: 10

Agency: Department of Design and Construction
Description of services sought: Contract Administration: fiscal audit, reconciliation of accounts, preparation of change orders, analyzing and finalizing financial transactions and contract close out, 45 Monroe Place - Boiler Plant Upgrade

Start date of the proposed contract: 6/1/2020
End date of the proposed contract: 6/30/2025
Method of solicitation the agency intends to utilize: RFP
Personnel in substantially similar titles within agency: Accountant, Administrative Accountant, Administrative Architect, Administrative Architect NM, Administrative Engineer, Administrative Engineer NM, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager Intern, Architect, Assistant Architect, Assistant Landscape Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Associate Investigator, Associate Project Manager, Civil Engineer, Civil Engineering Intern, Construction Project Manager, Construction Project Manager NM, Electrical Engineer, Estimator (Electrical), Estimator (General Construction), Estimator (Mechanical), Investigator, Landscape Architect, Management Auditor, Mechanical Engineer, Mechanical Engineer Intern, Project Manager, Project Manager Intern, Senior Estimating Mechanic, Senior Estimator-General Construction, Supervisor of Electrical Installations & Maintenance, Supervisor Mechanics & Maintenance
Headcount of personnel in substantially similar titles within agency: 832

Agency: Department of Design and Construction
Description of services sought: Design Services City Hall Steps Reconstruction

Start date of the proposed contract: 6/1/2020
End date of the proposed contract: 6/30/2025
Method of solicitation the agency intends to utilize: RFP
Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative City Planner, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Assistant Environmental Engineer, Assistant Landscape Architect, Assistant Mechanical Engineer, Associate Project Manager, Associate Urban Designer, Civil Engineer, Civil Engineer Intern, City Planner, Electrical Engineer, Highways and Sewers Inspector, Landscape Architect, Mechanical Engineer, Mechanical Engineering Intern, Project Manager, Project Manager Intern
Headcount of personnel in substantially similar titles within agency: 697

Agency: Department of Design and Construction
Description of services sought: Construction Management City Hall Steps Reconstruction

Start date of the proposed contract: 6/1/2020
End date of the proposed contract: 6/30/2025
Method of solicitation the agency intends to utilize: RFP
Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Electrical Engineer, Assistant Mechanical Engineer, Assistant Landscape Architect, Assistant Civil Engineer, Associate Project Manager, Civil Engineer, Construction Project Manager, Construction Project Manager Intern, Electrical Engineer, Highways and Sewers Inspector, Mechanical Engineer, Project Manager, Project Manager Intern, Surveyor
Headcount of personnel in substantially similar titles within agency: 775

Agency: Department of Design and Construction
Description of services sought: Resident Engineering Inspection Services City Hall Steps Reconstruction

Start date of the proposed contract: 6/1/2020
End date of the proposed contract: 6/30/2025
Method of solicitation the agency intends to utilize: RFP
Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Electrical Engineer, Assistant Mechanical Engineer, Assistant Landscape Architect, Assistant Civil Engineer, Associate Project Manager, Civil Engineer, Construction Project Manager, Construction Project Manager Intern, Electrical Engineer, Highways and Sewers Inspector, Mechanical Engineer, Project Manager, Project Manager Intern, Surveyor
Headcount of personnel in substantially similar titles within agency: 775

Agency: Department of Design and Construction
 Description of services sought: Consultant Contract Administration: research, training, data analysis, and expert testimony, including services related to damages for delay claims, City Hall Steps Reconstruction
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Accountant, Administrative Accountant, Administrative Architect, Administrative Architect NM, Administrative Engineer, Administrative Engineer NM, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager Intern, Architect, Assistant Architect, Assistant Landscape Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Associate Investigator, Associate Project Manager, Civil Engineer, Civil Engineering Intern, Construction Project Manager, Construction Project Manager NM, Electrical Engineer, Estimator (Electrical), Estimator (General Construction), Estimator (Mechanical), Investigator, Landscape Architect, Management Auditor, Mechanical Engineer, Mechanical Engineer Intern, Project Manager, Project Manager Intern, Senior Estimating Mechanic, Senior Estimator-General Construction, Supervisor of Electrical Installations & Maintenance, Supervisor Mechanics & Maintenance
 Headcount of personnel in substantially similar titles within agency: 832

Agency: Department of Design and Construction
 Description of services sought: Construction Support Services: asbestos, boring, testing, monitoring, sampling, site safety, inspections and environmental, City Hall Steps Reconstruction
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Asbestos Hazard Investigator, Assistant Environmental Engineer, Environmental Engineer, Industrial Hygienist, Safety Auditor, Safety Code Compliance Auditor, Safety Investigator
 Headcount of personnel in substantially similar titles within agency: 10

Agency: Department of Design and Construction
 Description of services sought: Contract Administration: fiscal audit, reconciliation of accounts, preparation of change orders, analyzing and finalizing financial transactions and contract close out, City Hall Steps Reconstruction
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Accountant, Administrative Accountant, Administrative Architect, Administrative Architect NM, Administrative Engineer, Administrative Engineer NM, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager Intern, Architect, Assistant Architect, Assistant Landscape Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Associate Investigator, Associate Project Manager, Civil Engineer, Civil Engineering Intern, Construction Project Manager, Construction Project Manager NM, Electrical Engineer, Estimator (Electrical), Estimator (General Construction), Estimator (Mechanical), Investigator, Landscape Architect, Management Auditor, Mechanical Engineer, Mechanical Engineer Intern, Project Manager, Project Manager Intern, Senior Estimating Mechanic, Senior Estimator-General Construction, Supervisor of Electrical Installations & Maintenance, Supervisor Mechanics & Maintenance
 Headcount of personnel in substantially similar titles within agency: 832

Agency: Department of Design and Construction
 Description of services sought: Design Services Reconstruction of Rockland Avenue
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative City Planner, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Assistant Landscape Architect, Assistant Mechanical Engineer, Associate Project Manager, Associate Urban Designer, Civil Engineer, Civil Engineer Intern, City Planner, Electrical Engineer, Highways and Sewers Inspector, Landscape Architect, Mechanical Engineer, Mechanical Engineering Intern, Project Manager, Project Manager Intern
 Headcount of personnel in substantially similar titles within agency: 697

Agency: Department of Design and Construction
 Description of services sought: Construction Management Reconstruction of Rockland Avenue
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Electrical Engineer, Assistant Mechanical Engineer, Assistant Landscape Architect, Assistant Civil Engineer, Associate Project Manager, Civil Engineer, Construction Project Manager, Construction Project Manager Intern, Electrical Engineer, Highways and Sewers Inspector, Mechanical Engineer, Project Manager, Project Manager Intern, Surveyor
 Headcount of personnel in substantially similar titles within agency: 775

Agency: Department of Design and Construction
 Description of services sought: Resident Engineering Inspection Services Reconstruction of Rockland Avenue
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Electrical Engineer, Assistant Mechanical Engineer, Assistant Landscape Architect, Assistant Civil Engineer, Associate Project Manager, Civil Engineer, Construction Project Manager, Construction Project Manager Intern, Electrical Engineer, Highways and Sewers Inspector, Mechanical Engineer, Project Manager, Project Manager Intern, Surveyor
 Headcount of personnel in substantially similar titles within agency: 775

Agency: Department of Design and Construction
 Description of services sought: Consultant Contract Administration: research, training, data analysis, and expert testimony, including services related to damages for delay claims, Reconstruction of Rockland Avenue
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Accountant, Administrative Accountant, Administrative Architect, Administrative Architect NM, Administrative Engineer, Administrative Engineer NM, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager Intern, Architect, Assistant Architect, Assistant Landscape Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Associate Investigator, Associate Project Manager, Civil Engineer, Civil Engineering Intern, Construction Project Manager, Construction Project Manager NM, Electrical Engineer, Estimator (Electrical), Estimator (General Construction), Estimator (Mechanical), Investigator, Landscape Architect, Management Auditor, Mechanical Engineer, Mechanical Engineer Intern, Project Manager, Project Manager Intern, Senior Estimating Mechanic, Senior Estimator-General Construction, Supervisor of Electrical Installations & Maintenance, Supervisor Mechanics & Maintenance
 Headcount of personnel in substantially similar titles within agency: 832

Agency: Department of Design and Construction
 Description of services sought: Construction Support Services: asbestos, boring, testing, monitoring, sampling, site safety, inspections and environmental, Reconstruction of Rockland Avenue
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Asbestos Hazard Investigator, Assistant Environmental Engineer, Environmental Engineer, Industrial Hygienist, Safety Auditor, Safety Code Compliance Auditor, Safety Investigator
 Headcount of personnel in substantially similar titles within agency: 10

Agency: Department of Design and Construction
 Description of services sought: Contract Administration: fiscal audit, reconciliation of accounts, preparation of change orders, analyzing and finalizing financial transactions and contract close out, Reconstruction of Rockland Avenue
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Accountant, Administrative Accountant, Administrative Architect, Administrative

Architect NM, Administrative Engineer, Administrative Engineer NM, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager Intern, Architect, Assistant Architect, Assistant Landscape Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Associate Investigator, Associate Project Manager, Civil Engineer, Civil Engineering Intern, Construction Project Manager, Construction Project Manager NM, Electrical Engineer, Estimator (Electrical), Estimator (General Construction), Estimator (Mechanical), Investigator, Landscape Architect, Management Auditor, Mechanical Engineer, Mechanical Engineer Intern, Project Manager, Project Manager Intern, Senior Estimating Mechanic, Senior Estimator-General Construction, Supervisor of Electrical Installations & Maintenance, Supervisor Mechanics & Maintenance
 Headcount of personnel in substantially similar titles within agency: 832

Agency: Department of Design and Construction
 Description of services sought: Design Services Citywide Emergency Reconstruction of Sewers
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative City Planner, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Assistant Environmental Engineer, Assistant Landscape Architect, Assistant Mechanical Engineer, Associate Project Manager, Associate Urban Designer, Civil Engineer, Civil Engineer Intern, City Planner, Electrical Engineer, Highways and Sewers Inspector, Landscape Architect, Mechanical Engineer, Mechanical Engineering Intern, Project Manager, Project Manager Intern
 Headcount of personnel in substantially similar titles within agency: 697

Agency: Department of Design and Construction
 Description of services sought: Construction Management Citywide Emergency Reconstruction of Sewers
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Electrical Engineer, Assistant Mechanical Engineer, Assistant Landscape Architect, Assistant Civil Engineer, Associate Project Manager, Civil Engineer, Construction Project Manager, Construction Project Manager Intern, Electrical Engineer, Highways and Sewers Inspector, Mechanical Engineer, Project Manager, Project Manager Intern, Surveyor
 Headcount of personnel in substantially similar titles within agency: 775

Agency: Department of Design and Construction
 Description of services sought: Resident Engineering Inspection Services Citywide Emergency Reconstruction of Sewers
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Electrical Engineer, Assistant Mechanical Engineer, Assistant Landscape Architect, Assistant Civil Engineer, Associate Project Manager, Civil Engineer, Construction Project Manager, Construction Project Manager Intern, Electrical Engineer, Highways and Sewers Inspector, Mechanical Engineer, Project Manager, Project Manager Intern, Surveyor
 Headcount of personnel in substantially similar titles within agency: 775

Agency: Department of Design and Construction
 Description of services sought: Consultant Contract Administration: research, training, data analysis, and expert testimony, including services related to damages for delay claims, Citywide Emergency Reconstruction of Sewers
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Accountant, Administrative Accountant, Administrative Architect, Administrative

Architect NM, Administrative Engineer, Administrative Engineer NM, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager Intern, Architect, Assistant Architect, Assistant Landscape Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Associate Investigator, Associate Project Manager, Civil Engineer, Civil Engineering Intern, Construction Project Manager, Construction Project Manager NM, Electrical Engineer, Estimator (Electrical), Estimator (General Construction), Estimator (Mechanical), Investigator, Landscape Architect, Management Auditor, Mechanical Engineer, Mechanical Engineer Intern, Project Manager, Project Manager Intern, Senior Estimating Mechanic, Senior Estimator-General Construction, Supervisor of Electrical Installations & Maintenance, Supervisor Mechanics & Maintenance
 Headcount of personnel in substantially similar titles within agency: 832

Agency: Department of Design and Construction
 Description of services sought: Construction Support Services: asbestos, boring, testing, monitoring, sampling, site safety, inspections and environmental, Citywide Emergency Reconstruction of Sewers
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Asbestos Hazard Investigator, Assistant Environmental Engineer, Environmental Engineer, Industrial Hygienist, Safety Auditor, Safety Code Compliance Auditor, Safety Investigator
 Headcount of personnel in substantially similar titles within agency: 10

Agency: Department of Design and Construction
 Description of services sought: Contract Administration: fiscal audit, reconciliation of accounts, preparation of change orders, analyzing and finalizing financial transactions and contract close out, Citywide Emergency Reconstruction of Sewers
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Accountant, Administrative Accountant, Administrative Architect, Administrative Architect NM, Administrative Engineer, Administrative Engineer NM, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager Intern, Architect, Assistant Architect, Assistant Landscape Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Associate Investigator, Associate Project Manager, Civil Engineer, Civil Engineering Intern, Construction Project Manager, Construction Project Manager NM, Electrical Engineer, Estimator (Electrical), Estimator (General Construction), Estimator (Mechanical), Investigator, Landscape Architect, Management Auditor, Mechanical Engineer, Mechanical Engineer Intern, Project Manager, Project Manager Intern, Senior Estimating Mechanic, Senior Estimator-General Construction, Supervisor of Electrical Installations & Maintenance, Supervisor Mechanics & Maintenance
 Headcount of personnel in substantially similar titles within agency: 832

Agency: Department of Design and Construction
 Description of services sought: Design Services Citywide Emergency Reconstruction of Water Mains
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative City Planner, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Assistant Environmental Engineer, Assistant Landscape Architect, Assistant Mechanical Engineer, Associate Project Manager, Associate Urban Designer, Civil Engineer, Civil Engineer Intern, City Planner, Electrical Engineer, Highways and Sewers Inspector, Landscape Architect, Mechanical Engineer, Mechanical Engineering Intern, Project Manager, Project Manager Intern
 Headcount of personnel in substantially similar titles within agency: 697

Agency: Department of Design and Construction
 Description of services sought: Construction Management Citywide Emergency Reconstruction of Water Mains
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant

Architect, Assistant Electrical Engineer, Assistant Mechanical Engineer, Assistant Landscape Architect, Assistant Civil Engineer, Associate Project Manager, Civil Engineer, Construction Project Manager, Construction Project Manager Intern, Electrical Engineer, Highways and Sewers Inspector, Mechanical Engineer, Project Manager, Project Manager Intern, Surveyor
 Headcount of personnel in substantially similar titles within agency: 775

Agency: Department of Design and Construction
 Description of services sought: Resident Engineering Inspection Services Citywide Emergency Reconstruction of Water Mains
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Administrative Architect, Administrative Architect NM, Administrative Construction Project Manager, Administrative Construction Project Manager NM, Administrative Engineer, Administrative Engineer NM, Administrative Landmarks Preservationist, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager NM, Architect, Assistant Architect, Assistant Electrical Engineer, Assistant Mechanical Engineer, Assistant Landscape Architect, Assistant Civil Engineer, Associate Project Manager, Civil Engineer, Construction Project Manager, Construction Project Manager Intern, Electrical Engineer, Highways and Sewers Inspector, Mechanical Engineer, Project Manager, Project Manager Intern, Surveyor
 Headcount of personnel in substantially similar titles within agency: 775

Agency: Department of Design and Construction
 Description of services sought: Consultant Contract Administration: research, training, data analysis, and expert testimony, including services related to damages for delay claims, Citywide Emergency Reconstruction of Water Mains
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Accountant, Administrative Accountant, Administrative Architect, Administrative Architect NM, Administrative Engineer, Administrative Engineer NM, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager Intern, Architect, Assistant Architect, Assistant Landscape Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Associate Investigator, Associate Project Manager, Civil Engineer, Civil Engineering Intern, Construction Project Manager, Construction Project Manager NM, Electrical Engineer, Estimator (Electrical), Estimator (General Construction), Estimator (Mechanical), Investigator, Landscape Architect, Management Auditor, Mechanical Engineer, Mechanical Engineer Intern, Project Manager, Project Manager Intern, Senior Estimating Mechanic, Senior Estimator-General Construction, Supervisor of Electrical Installations & Maintenance, Supervisor Mechanics & Maintenance
 Headcount of personnel in substantially similar titles within agency: 832

Agency: Department of Design and Construction
 Description of services sought: Construction Support Services: asbestos, boring, testing, monitoring, sampling, site safety, inspections and environmental, Citywide Emergency Reconstruction of Water Mains
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Asbestos Hazard Investigator, Assistant Environmental Engineer, Environmental Engineer, Industrial Hygienist, Safety Auditor, Safety Code Compliance Auditor, Safety Investigator
 Headcount of personnel in substantially similar titles within agency: 10

Agency: Department of Design and Construction
 Description of services sought: Contract Administration: fiscal audit, reconciliation of accounts, preparation of change orders, analyzing and finalizing financial transactions and contract close out, Citywide Emergency Reconstruction of Water Mains
 Start date of the proposed contract: 6/1/2020
 End date of the proposed contract: 6/30/2025
 Method of solicitation the agency intends to utilize: RFP
 Personnel in substantially similar titles within agency: Accountant, Administrative Accountant, Administrative Architect, Administrative Architect NM, Administrative Engineer, Administrative Engineer NM, Administrative Landscape Architect, Administrative Landscape Architect NM, Administrative Project Manager, Administrative Project Manager Intern, Architect, Assistant Architect, Assistant Landscape Architect, Assistant Civil Engineer, Assistant Electrical Engineer, Associate Investigator, Associate Project Manager, Civil Engineer, Civil Engineering Intern, Construction Project Manager, Construction Project Manager NM, Electrical Engineer, Estimator (Electrical), Estimator (General Construction), Estimator (Mechanical), Investigator, Landscape Architect, Management Auditor, Mechanical Engineer, Mechanical Engineer Intern, Project Manager, Project Manager Intern, Senior Estimating Mechanic, Senior Estimator-General Construction, Supervisor of Electrical Installations &

Maintenance, Supervisor Mechanics & Maintenance
 Headcount of personnel in substantially similar titles within agency: 832

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CHANGES IN PERSONNEL

POLICE DEPARTMENT FOR PERIOD ENDING 02/07/20							
NAME		TITLE		ACTION	PROV	EFF DATE	AGENCY
		NUM	SALARY				
REINOSO	JOSE	60817	\$48745.0000	RESIGNED	NO	01/07/20	056
REISS	BATYA	70210	\$42500.0000	RESIGNED	NO	01/28/20	056
REYES	BETHANY L	70206	\$16.7900	APPOINTED	YES	01/10/20	056
REZNIK	ALEKSAND	92510	\$347.2000	RETIRED	NO	01/19/20	056
ROBERTS-AJANWAC	SHINNEL C	71012	\$39328.0000	RESIGNED	NO	01/19/20	056
RODRIGUEZ	ALEXANDE C	60817	\$34937.0000	RESIGNED	NO	12/28/19	056
RODRIGUEZ	BETTY	70205	\$15.4500	APPOINTED	YES	01/24/20	056
RODRIGUEZ	JOSHUA A	70210	\$45000.0000	RESIGNED	NO	01/23/20	056
RODRIGUEZ	MICHAEL A	70206	\$16.7900	APPOINTED	YES	01/10/20	056
RODRIGUEZ CEDAN	HANLET A	70206	\$16.7900	APPOINTED	YES	01/10/20	056
RODRIGUEZ MOLIN	CESAR	7020A	\$16.7900	APPOINTED	YES	01/10/20	056
ROMAN	RAUL E	70205	\$15.4500	APPOINTED	YES	01/24/20	056
ROMERO	JOCELYN M	70210	\$42500.0000	RESIGNED	NO	01/22/20	056
ROSADO	CRYSTAL M	70210	\$42500.0000	RESIGNED	NO	01/15/20	056
ROSIN	JARED V	70206	\$16.7900	APPOINTED	YES	01/10/20	056
RULLO	ANDREW J	70210	\$45000.0000	RESIGNED	NO	01/29/20	056
RYAN	CHRISTOP L	70210	\$63125.0000	RESIGNED	NO	01/22/20	056
SAINTPRIX	TIFFANY J	81805	\$32135.0000	DECREASE	YES	12/15/19	056
SALEM	HASSAN M	70206	\$16.7900	APPOINTED	YES	01/10/20	056
SANGANDEE	ANUSHA M	70206	\$16.7900	APPOINTED	YES	01/10/20	056
SANTANA	TAMI N	71012	\$53294.0000	RESIGNED	NO	01/25/20	056
SANTIAGO	NATHALIS I	70205	\$15.4500	APPOINTED	YES	01/24/20	056
SANTOS SANTOS	SERGIO G	70210	\$46000.0000	RESIGNED	NO	01/22/20	056
SATRIANO	CHRISTOP J	70206	\$16.7900	APPOINTED	YES	01/10/20	056
SHANEBERGER	BRITTANY J	70206	\$16.7900	APPOINTED	YES	01/10/20	056
SHEREDOS	JUSTIN T	70206	\$16.7900	APPOINTED	YES	01/10/20	056
SHEREDOS	JUSTIN T	70206	\$16.7900	APPOINTED	YES	01/10/20	056
SHERPA	PASANG	70206	\$16.7900	APPOINTED	YES	01/10/20	056
SHI	DAVID	70210	\$85292.0000	RESIGNED	NO	01/22/20	056
SHULTS	ARNOLD F	70206	\$16.7900	APPOINTED	YES	01/10/20	056
SHUPE	JAMES J	70210	\$46000.0000	RESIGNED	NO	01/22/20	056
SIBDRANNY	FAIZAL	70210	\$45000.0000	RESIGNED	NO	01/29/20	056
SILVER	JORDAN L	30086	\$57945.0000	RESIGNED	YES	09/28/19	056
SINGH	GURBIR	7020A	\$16.7900	APPOINTED	YES	01/10/20	056
SINGH	HARPREET	71651	\$42377.0000	RESIGNED	NO	01/25/20	056
SINGH	MANDEEP	70206	\$16.7900	APPOINTED	YES	01/10/20	056

POLICE DEPARTMENT FOR PERIOD ENDING 02/07/20							
NAME		TITLE		ACTION	PROV	EFF DATE	AGENCY
		NUM	SALARY				
SKELLY	MICHAEL J	7021A	\$97324.0000	DECEASED	NO	01/28/20	056
SMALL	KENVAL	70210	\$59401.0000	RESIGNED	NO	01/22/20	056
SMITH	DANASTA	71012	\$40636.0000	RESIGNED	NO	01/10/20	056
SMITH	KARINA	70206	\$16.7900	APPOINTED	YES	01/10/20	056
ST KIIT	JO-VAUGH R	70206	\$16.7900	APPOINTED	YES	01/10/20	056
STAFFORD	AMANDA M	90202	\$42757.0000	RESIGNED	YES	01/25/20	056
STAM	THOMAS R	70206	\$16.7900	APPOINTED	YES	01/10/20	056
STEPHENSON	DRESHAWN R	70205	\$15.4500	APPOINTED	YES	01/24/20	056
STEWART-MATHEWS	JAMISON A	70206	\$16.7900	APPOINTED	YES	01/10/20	056
SULTANA	SAMIA	70205	\$15.4500	APPOINTED	YES	01/24/20	056
TALANI	NEREID T	70206	\$16.7900	APPOINTED	YES	01/17/20	056
TAPIA	LISED G	70206	\$16.7900	APPOINTED	YES	01/10/20	056
TAPIA	LORETTA	22427	\$90000.0000	APPOINTED	YES	01/12/20	056
TASHI	PENPA	70210	\$42500.0000	RESIGNED	NO	01/28/20	056
THAPA BHUSAL	SHANTA	70205	\$15.4500	APPOINTED	YES	01/24/20	056
THEN SANTANA	RAYDERD A	7020A	\$16.7900	APPOINTED	YES	01/10/20	056
THEOPHILA	TANYA	70260	\$125531.0000	RETIRED	NO	01/24/20	056
TROVATO	SALVATOR F	70210	\$42500.0000	RESIGNED	NO	01/22/20	056
TURNER	GAIL	70205	\$15.4500	RESIGNED	YES	01/11/20	056
VALENTIN	ANEIKA	7020A	\$16.7900	APPOINTED	YES	01/10/20	056
VALLE	JOSHUA	12626	\$57590.0000	RESIGNED	NO	01/17/20	056
VARGAS	TAMARA R	71012	\$49742.0000	RESIGNED	NO	01/03/20	056
VASQUEZ	ANGELIQU	70205	\$15.4500	RESIGNED	YES	11/09/19	056
VAZQUEZ	JUSTIN G	70210	\$45000.0000	RESIGNED	NO	01/22/20	056
VENZEN	KEENA A	70205	\$15.4500	APPOINTED	YES	01/24/20	056
VILLALVA	MILAGROS A	70205	\$15.4500	APPOINTED	YES	01/24/20	056
VILLAR	GINA	70210	\$46000.0000	RESIGNED	NO	01/23/20	056
VITELLIO	MICHAEL M	70206	\$16.7900	APPOINTED	YES	01/10/20	056
WALKER	ANITA S	70205	\$15.4500	RESIGNED	YES	01/11/20	056
WALSH	WILLIAM T	70210	\$63125.0000	RESIGNED	NO	01/29/20	056
WALTON	LOUIS J	70206	\$16.7900	APPOINTED	YES	01/10/20	056
WAN	JIAAN	7020A	\$16.7900	APPOINTED	YES	01/10/20	056
WANG	JAMESON	70206	\$16.7900	APPOINTED	YES	01/10/20	056
WANG	YICHENG	70206	\$16.7900	APPOINTED	YES	01/10/20	056
WANG BAI	JOHN M	70206	\$16.7900	APPOINTED	YES	01/10/20	056
WASHINGTON	TONIA Y	70205	\$15.4500	RESIGNED	YES	01/04/20	056
WASZCZUK	MICHAEL M	70210	\$42500.0000	RESIGNED	NO	01/29/20	056
WECKEL	DAVID G	70205	\$15.4500	APPOINTED	YES	01/24/20	056
WHITE	MARYANNE C	70206	\$16.7900	APPOINTED	YES	01/10/20	056
WILKERSON	HAKREEM J	71651	\$38625.0000	RESIGNED	NO	01/11/20	056
WILLIAMS	DIANESSE B	70205	\$15.4500	APPOINTED	YES	01/24/20	056
WILLIAMS	SHAINA A	70206	\$16.7900	APPOINTED	YES	01/10/20	056
WILSON	CHARMAIN	70205	\$15.4500	APPOINTED	YES	01/24/20	056
WISNIEWSKI	KAMIL P	70206	\$16.7900	APPOINTED	YES	01/10/20	056
WONG	BENJAMIN K	70205	\$15.4500	APPOINTED	YES	01/24/20	056

WRIGHT	NATALIE	60817	\$48745.0000	RESIGNED	NO	12/17/19	056
ZAKI	RAMY	A 70210	\$63125.0000	RESIGNED	NO	01/29/20	056
ZANNETTI	GREGORY	P 70210	\$85292.0000	RESIGNED	NO	01/22/20	056
ZHU	QI MING	7020A	\$16.7900	APPOINTED	YES	01/10/20	056
ZOU	PATRIC	70206	\$16.7900	APPOINTED	YES	01/10/20	056

FIRE DEPARTMENT
FOR PERIOD ENDING 02/07/20

TITLE							
NAME		NUM	SALARY	ACTION	PROV	EFF DATE	AGENCY
AKALSKI	CHRISTOP R	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
AKANI	JOY	31662	\$59872.0000	INCREASE	YES	12/22/19	057
ALLEN	RORY T	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
ALLWRIGHT	PAUL	92510	\$347.2000	RETIRED	NO	01/22/20	057
ANGULO	MANUEL A	92510	\$347.2000	RESIGNED	YES	01/26/20	057
ARGENTINA	GABRIEL M	53053	\$37250.0000	RESIGNED	NO	01/23/20	057
ARROYO	ANTHONY	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
BECKFORD	TRISTAN	70310	\$43904.0000	RESIGNED	NO	12/09/19	057
BERGER	SAMUEL D	70310	\$43904.0000	RESIGNED	NO	01/21/20	057
BLAINE	KEVIN V	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
BOSS	STEVEN R	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
BURKE	MATTHEW W	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
CAIN	MICHAEL R	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
CARACCILOLO	JOSEPH A	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
CASBY	DANIEL P	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
CASSIDY	CHRISTIA	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
CEPOLI	ROBERT T	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
CHARKOWICK	RYAN P	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
CHAUCA	DENNIS H	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
CLOUGH	PETER	70310	\$43904.0000	PROMOTED	NO	11/12/19	057
COHEN	DAVID R	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
COWAN	BRYAN T	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
CRISTINO	ANTHONY O	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
CRUZ	ROBERT	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
DARETANY	JOSEPH P	70360	\$109360.0000	PROMOTED	NO	01/04/20	057
DE JESUS III	VITO	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
DONNELLY	MARK W	53053	\$53163.0000	RESIGNED	NO	01/17/20	057
DUBOVICI JR	JOHN	53053	\$43901.0000	RESIGNED	NO	01/17/20	057
EDMINSTER	ZACHARY A	53053	\$33740.0000	RESIGNED	YES	09/22/09	057
FAHERTY	JOHN J	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
FAY	OWEN D	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
FELDER	SHAUNISE R	31661	\$46607.0000	RESIGNED	NO	01/05/20	057
FELIX	JOSHUA M	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
FISCHER	JOHN P	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
FITZGIBBONS	SHAWN M	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
FLYER	LAURA D	95005	\$100000.0000	RESIGNED	YES	05/16/18	057
FRIEL JR	ANTHONY F	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
FULTON	CHRISTOP B	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
GALVIN	ROBERT G	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
GERVASI	JAMES P	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
GIORDANO	RUSSELL	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
GLATZER	ABRAHAM B	53055	\$71202.0000	RETIRED	NO	12/03/19	057
GUACHICHULLCA	JAIIME	31643	\$61391.0000	APPOINTED	YES	01/21/20	057
HABEEB	AMIN A	53053	\$43901.0000	RESIGNED	NO	01/22/20	057
HANOPHY	JEREMY J	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
HANSEN	BRETT P	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
HARDWICK	STEVEN J	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
HAYDEN	PETER E	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
KENNY	GREGORY T	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
KINNEAR	LEONARD K	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
KOTARSKI	JARRETT R	70360	\$90457.0000	PROMOTED	NO	01/04/20	057

FIRE DEPARTMENT
FOR PERIOD ENDING 02/07/20

TITLE							
NAME		NUM	SALARY	ACTION	PROV	EFF DATE	AGENCY
LA ROCCA	CARL	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
LEMA	ERIK D	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
LEPARDO JR.	RICHARD M	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
LEVENS	MARK	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
LYONS	JOHN S	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
MAIDA	RICHARD M	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
MBONU	AYANA	56058	\$44324.0000	RESIGNED	YES	12/01/08	057
MCKNIGHT	PAMELA L	10124	\$71555.0000	APPOINTED	YES	01/26/20	057
MEAGHER	THOMAS F	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
MENDEZ	RICHARD	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
MOORE	PATRICK F	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
MOSCA	GIANCARL	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
MULLINS	MICHAEL J	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
NAGLE	SHAWN A	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
NICOLETTI	ROBERT J	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
NORWOOD	TIFFANY	10124	\$36.5300	APPOINTED	YES	01/21/20	057
NUZZI	STEVEN J	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
OLEAGA	CHRISTOP	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
ORLOV	YAROSLAV	53053	\$37914.0000	RESIGNED	NO	01/24/20	057
PERILLO	JERALD A	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
PERRONE	ROBERT A	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
PFISTER	SCOTT O	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
PONEMER	BRYAN S	70360	\$109360.0000	PROMOTED	NO	01/04/20	057
POVENTUD	GEORGE M	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
RAMIREZ	CARINA	60215	\$39357.0000	APPOINTED	YES	01/21/20	057
RAMOS	JONATHAN C	53054	\$51854.0000	RESIGNED	NO	01/25/20	057
REDDEN	SEAN P	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
REZNIKOVA	YELIZAVEA	53054	\$55302.0000	RESIGNED	NO	01/22/20	057
RIVERA	GERMAN A	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
RODRIGUEZ	JOSE L	20246	\$60550.0000	APPOINTED	YES	01/21/20	057
RODRIGUEZ	OTTO A	70365	\$110395.0000	PROMOTED	NO	01/04/20	057

ROLLINS	LYNWOOD G	53054	\$65866.0000	RETIRED	NO	01/28/20	057
ROUNDON	ANDY B	70360	\$109360.0000	PROMOTED	NO	01/04/20	057
ROWE	KYLE G	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
SCHREMITTSCH	CHRISTOP R	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
SINGH	TRICIA R	82994	\$170000.0000	APPOINTED	YES	01/26/20	057
SOTTILE	VINCENT J	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
SULLIVAN	DAULTON J	70310	\$43904.0000	RESIGNED	NO	01/29/20	057
SWEENEY	STEVEN J	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
TRIFELETTI	BRANDON C	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
TRISCUZZI	MICHAEL J	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
UKA	KLODIANA	60215	\$39357.0000	APPOINTED	YES	01/21/20	057
VALENTIN	GEORGE D	31662	\$59872.0000	INCREASE	YES	12/22/19	057
WANAMAKER	TODD J	70365	\$110395.0000	PROMOTED	NO	01/04/20	057
WASILEWSKI	CHARLES R	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
WILCKEN	ERIC E	70360	\$90457.0000	PROMOTED	NO	01/04/20	057
WOO	CATHERIN M	12626	\$50078.0000	APPOINTED	NO	01/26/20	057

NYC DEPT OF VETERANS' SERVICES
FOR PERIOD ENDING 02/07/20

TITLE							
NAME		NUM	SALARY	ACTION	PROV	EFF DATE	AGENCY
GOMEZ	JOSE	95615	\$139050.0000	RESIGNED	YES	01/26/20	063
HOUSTON	ALLEN D	10003	\$115000.0000	APPOINTED	YES	01/21/20	063

ADMIN FOR CHILDREN'S SVCS
FOR PERIOD ENDING 02/07/20

TITLE							
NAME		NUM	SALARY	ACTION	PROV	EFF DATE	AGENCY
ABDUR-RAZZAQ	SAMAD	52287	\$45759.0000	APPOINTED	YES	01/21/20	067
ACEVEDO	CRYSTAL S	52367	\$67392.0000	PROMOTED	NO	01/12/20	067
AFONJA	ASHIRU	12626	\$50078.0000	APPOINTED	NO	01/21/20	067
ALLEN	TRACEY	5245A	\$41486.0000	APPOINTED	YES	01/29/20	067
BARRY	MAMADOU L	52287	\$45759.0000	APPOINTED	YES	01/21/20	067
BASIOUNY	TAKLA	12626	\$57590.0000	APPOINTED	NO	01/19/20	067
BAYLOR	MICHELLE A	52367	\$67392.0000	PROMOTED	NO	01/12/20	067
BEAULIEU	FABIENNE	56057	\$41000.0000	APPOINTED	YES	01/21/20	067
BLACK	IVELISA	1005C	\$90000.0000	INCREASE	NO	01/21/20	067
BRADLEY	LESLIA M	5245A	\$41486.0000	RESIGNED	YES	01/26/20	067
BROWN	BRITTANY A	56057	\$41000.0000	APPOINTED	YES	01/21/20	067
BROWN	KARLENE L	52367	\$67392.0000	PROMOTED	NO	01/12/20	067
BURROWES	LISA M	56058	\$83981.0000	INCREASE	YES	01/19/20	067
BUSH	TERENCE E	52287	\$45759.0000	APPOINTED	YES	01/21/20	067
CALDWELL	GREGORY M	56058	\$73027.0000	APPOINTED	YES	01/21/20	067
CAMPOS	SUSAN	10016	\$116905.0000	DECREASE	NO	01/12/20	067
CARRERA	MICHELLE S	1005C	\$82000.0000	INCREASE	NO	01/21/20	067
CHANOINE	RICHARD A	1001B	\$85000.0000	APPOINTED	YES	01/21/20	067
CHARLES	JULIAN D	52287	\$45759.0000	APPOINTED	YES	01/21/20	067
CHARLOTTEN	JASON G	52287	\$45759.0000	APPOINTED	YES	01/21/20	067
CHEN	ALLAN	30087	\$72712.0000	INCREASE	YES	01/26/20	067
COLOMBO	JONATHAN M	52287	\$49318.0000	RESIGNED	YES	12/08/19	067
CRECKMORE	VERONICA	56058	\$73027.0000	APPOINTED	YES	01/26/20	067
CRICHLAW	ANDREA D	56058	\$73027.0000	APPOINTED	YES	01/21/20	067
DEPASS	LORI D	52366	\$50757.0000	RESIGNED	NO	01/26/20	067
DICKERSON	LATRELL L	70810	\$33819.0000	APPOINTED	NO	01/24/20	067
DUBOIS	EARL W	52287	\$45759.0000	APPOINTED	YES	01/21/20	067
DUME	STERLING	70810	\$33819.0000	APPOINTED	NO	01/24/20	067
DUNN	KIANA L	56057	\$41000.0000	APPOINTED	YES	01/21/20	067
EMILLE	NEIL A	52287	\$45759.0000	APPOINTED	YES	01/21/20	067
EPPS	ROY L	52287	\$45759.0000	RESIGNED	YES	01/26/20	067
EVANS	KRISTEN D	52287	\$45759.0000	RESIGNED	NO	01/20/20	067
FLAVIN	MOIRA E	1009A	\$96000.0000	INCREASE	NO	12/15/19	067
FRANCIS	AISHA Z	12626	\$50078.0000	APPOINTED	NO	01/21/20	067
FRIED	SAMANTHA A	95600	\$113300.0000	RESIGNED	YES	11/03/19	067
GEORGE	DEBORAH	95600	\$118342.0000	DECEASED	YES	01/20/20	067
GEORGE	DEBORAH	10056	\$73234.0000	DECEASED	NO	01/20/20	067

MARITZ	ELIAN	B	95005	\$110000.0000	INCREASE	YES	01/26/20	067
MCCOVERY LOGUNL	SARAH		56058	\$83981.0000	INCREASE	YES	12/22/19	067
MCLEISH	DIJON		52287	\$49318.0000	RESIGNED	YES	01/12/20	067
MEJIA	LUIS	R	52287	\$45759.0000	APPOINTED	YES	01/21/20	067
MORGAN	SHARON	A	52366	\$55125.0000	RESIGNED	NO	01/26/20	067
MORRIS	DENZEL	M	52287	\$45759.0000	APPOINTED	YES	01/21/20	067
NEMBHARD	VICTORIA	F	52366	\$58782.0000	RESIGNED	NO	01/30/20	067
NG	GEORGE		12627	\$65731.0000	APPOINTED	NO	01/26/20	067
NIBAR	DINA	R	12626	\$57590.0000	APPOINTED	NO	01/21/20	067
NICHOLSON	GILLILIAN		52454	\$41486.0000	APPOINTED	YES	01/21/20	067
NICOLO	MA. DION	A	12627	\$65731.0000	APPOINTED	NO	01/21/20	067
OGUN	HARVEY	R	56058	\$83981.0000	INCREASE	YES	01/12/20	067
OROYE	TORITSEJ	T	52287	\$45759.0000	APPOINTED	YES	01/21/20	067
ORTIZ-SOBA	YACYRENI		52408	\$83981.0000	RESIGNED	YES	01/22/20	067
OTOBA	EVANN	O	52287	\$45759.0000	APPOINTED	YES	01/19/20	067
PATTERSON	DIREEN	M	56057	\$49221.0000	RESIGNED	YES	01/19/20	067
PAYNE	KATHARYN	M	95600	\$99907.0000	RETIRED	YES	07/14/19	067
PAYNE	KATHARYN	M	52367	\$77812.0000	RETIRED	NO	07/14/19	067
PEGUERO GUERRA	JOSSIAN	A	52287	\$45759.0000	APPOINTED	YES	01/21/20	067
PIERRE	RACHELLE		95600	\$98536.0000	INCREASE	YES	11/17/19	067
PISAREVSKIY	RANO		12627	\$75591.0000	APPOINTED	NO	01/21/20	067
PLACIDE	TERRENCE	T	52287	\$45759.0000	APPOINTED	YES	01/21/20	067
POMERANTZ	HENRY	M	12627	\$75591.0000	INCREASE	NO	01/21/20	067
QANIU	ELDA		21744	\$75000.0000	INCREASE	YES	01/26/20	067
QUICK	DYANI	A	56057	\$41000.0000	APPOINTED	YES	01/21/20	067
RICHARDSON	SHANESE		52454	\$41486.0000	APPOINTED	YES	01/30/20	067
ROBERTS	JENEA	L	56058	\$83981.0000	APPOINTED	YES	01/24/20	067

ADMIN FOR CHILDREN'S SVCS
FOR PERIOD ENDING 02/07/20

TITLE								
NAME			NUM	SALARY	ACTION	PROV	EFF DATE	AGENCY
ROBINSON	AMALA	M	56057	\$41000.0000	APPOINTED	YES	01/21/20	067
RODRIGUEZ	CARMEN	M	21744	\$98768.0000	INCREASE	NO	01/19/20	067
RODRIGUEZ	SANDRA		52367	\$86138.0000	RETIRED	NO	01/22/20	067
ROJAS	KENNETH		52366	\$50757.0000	RESIGNED	NO	11/28/19	067
ROMAN	CRISTINA		56057	\$41000.0000	APPOINTED	YES	01/21/20	067
RUMBLE	SHELLY	A	70810	\$33819.0000	APPOINTED	NO	01/24/20	067
SALMON	TRISH	T	12626	\$57590.0000	APPOINTED	NO	01/21/20	067
SANDERS	KIMBERLY	C	56058	\$63120.0000	RESIGNED	YES	10/22/19	067
SANDY	TIFFANY	A	52454	\$41486.0000	APPOINTED	YES	01/29/20	067
SCHIMMELE	STEVEN	D	10095	\$196716.0000	INCREASE	YES	01/19/20	067
SCHMIDT	JOANNE	E	10032	\$130000.0000	APPOINTED	YES	01/26/20	067
SECK	FATOU	A	56057	\$41000.0000	APPOINTED	YES	01/21/20	067
SHAIKH	MOHAMMED	T	30087	\$82137.0000	INCREASE	YES	01/26/20	067
SHUTTLE	JANICE		1005C	\$93564.0000	INCREASE	NO	01/21/20	067
SKERRITT	ANTHONY	F	52287	\$45759.0000	APPOINTED	YES	01/21/20	067
SMITH-AGBAVOR	JUNE	A	52367	\$67392.0000	PROMOTED	NO	01/12/20	067
SONDHI	AMARPREE	S	10050	\$175113.0000	INCREASE	NO	01/19/20	067
SULAIMAN	MARIUM		30087	\$72712.0000	INCREASE	YES	01/26/20	067
SWINDELL	JAVON	V	52287	\$45759.0000	APPOINTED	YES	01/21/20	067
TAM-WONG	MELISSA	Y	12626	\$50078.0000	APPOINTED	NO	01/21/20	067
TIMOTHEE	MARIE	C	52408	\$83981.0000	RESIGNED	YES	01/30/20	067
TOMPKINS	DEMARISA		52287	\$45759.0000	APPOINTED	NO	01/21/20	067
TORRES	MELISSA		52366	\$55125.0000	TERMINATED	NO	01/31/20	067
VASSELL	TREVONA		52367	\$86180.0000	RESIGNED	NO	01/15/20	067
WALKER	ADRIENNE	L	30087	\$72712.0000	INCREASE	YES	01/26/20	067
WALKER JR	GREGORY	V	52287	\$45759.0000	APPOINTED	YES	01/21/20	067
WARD	TIONNA	L	52454	\$41486.0000	APPOINTED	YES	01/21/20	067
WEBER	MELEA		52416	\$75190.0000	RESIGNED	YES	01/29/20	067
YOUNG	MERCER	L	1005C	\$96820.0000	INCREASE	NO	01/21/20	067
ZARBA	SARAH		21744	\$79000.0000	APPOINTED	YES	01/21/20	067
ZVEREVA	SVETLANA		12626	\$57590.0000	APPOINTED	NO	01/21/20	067

HRA/DEPT OF SOCIAL SERVICES
FOR PERIOD ENDING 02/07/20

TITLE								
NAME			NUM	SALARY	ACTION	PROV	EFF DATE	AGENCY
ABIODUN	OLAYEMI	E	56057	\$20.9000	APPOINTED	YES	01/21/20	069
ABREU LEBRON	LILLIE	D	95685	\$92436.0000	APPOINTED	YES	01/21/20	069
ADAM	CINDY		10251	\$35330.0000	DECREASE	YES	12/24/19	069
AGULLAR	ANGEL	F	31113	\$41483.0000	RESIGNED	NO	01/09/20	069
AKANDE	AYODELE		10056	\$101722.0000	RETIRED	NO	07/12/18	069
AKTAR	MASUDA		52613	\$58741.0000	APPOINTED	YES	01/26/20	069
AL-MASHHADANI	ZAID	T	13631	\$88072.0000	INCREASE	NO	12/29/19	069
ALABI	OLUBUNMI	R	10124	\$50763.0000	PROMOTED	NO	01/26/20	069
ALSBROOKS	TYRONE	B	11704	\$37515.0000	APPOINTED	YES	01/26/20	069
ANDERSON	THIAN	D	52613	\$58741.0000	APPOINTED	YES	01/26/20	069

HRA/DEPT OF SOCIAL SERVICES
FOR PERIOD ENDING 02/07/20

TITLE								
NAME			NUM	SALARY	ACTION	PROV	EFF DATE	AGENCY
ANYANE-YEBOAH	MICHAEL		52316	\$59649.0000	RETIRED	NO	01/31/20	069
ATURU	FOLAKEMI	A	52304	\$47854.0000	RETIRED	NO	01/22/20	069
AUGUSTE	GERTIE		52316	\$59757.0000	RETIRED	NO	01/25/20	069
BAKER	AARON	J	56058	\$29.6100	RESIGNED	YES	01/04/20	069
BARNES	MARLO		10074	\$108788.0000	RETIRED	NO	03/24/19	069
BASS	STEPHEN	N	10026	\$143840.0000	RETIRED	NO	02/04/18	069
BELIN	DOUGLAS	S	10074	\$174000.0000	DECREASE	YES	01/05/20	069
BEMBREY	SHANISE	L	10104	\$46071.0000	INCREASE	NO	01/26/20	069
BERRIO	MICHELLE	M	52304	\$47729.0000	RESIGNED	NO	01/18/20	069
BLACKMAN	FAY	A	10104	\$37748.0000	APPOINTED	NO	01/21/20	069
BRACERO	DAVID		80609	\$50258.0000	INCREASE	YES	01/26/20	069
BRANNON	PAULA	S	10124	\$62834.0000	INCREASE	NO	12/22/19	069
BRUNO	JACQUES		52314	\$49012.0000	RETIRED	NO	01/24/20	069

BRYANT	DORETHA	L	52631	\$65372.0000	RESIGNED	NO	12/29/19	069
CANTRES	GLADYS	A	10124	\$50839.0000	RETIRED	NO	01/22/20	069
CAYNES	ELLA		10248	\$84433.0000	INCREASE	NO	01/19/20	069
CHAMPAGNE	MARIE	R	52304	\$47974.0000	RETIRED	NO	01/31/20	069
CHEUNG	YIK KIN		12626	\$57590.0000	APPOINTED	NO	01/26/20	069
CHRISTIE	NADDIA	S	10104	\$36649.0000	DECREASE	NO	01/21/20	069
CONNELL	VIRGINIA	E	52314	\$42390.0000	DECREASED	NO	12/12/19	069
CRUZ	MARIA	T	52613	\$58741.0000	RESIGNED	NO	01/29/20	069
CURRY	SERENA	E	56058	\$54101.0000	RESIGNED	YES	01/24/20	069
DANIELS	ROBIN		10124	\$56798.0000	INCREASE	NO	01/19/20	069
DAVIS	WENDY		11702	\$33906.0000	DECEASED	NO	01/22/20	069
DAVIS	YVETTE	P	80609	\$50258.0000	INCREASE	NO	01/19/20	069
DAWKINS	PATRICK	A	1002C	\$72322.0000	PROMOTED	NO	01/19/20	069
DIEGO	CHERISE	M	10124	\$50763.0000	PROMOTED	NO	01/26/20	069
EGALITE	ADRIEN		52316	\$70237.0000	RETIRED	NO	01/29/20	069
EKOUMILONG	WELLY		56057	\$47634.0000	INCREASE	YES	01/26/20	069

LATE NOTICE

AGING

■ INTENT TO AWARD

Human Services/Client Services

CONNECTED COMMUNITIES INITIATIVE (CITYWIDE)

- Negotiated Acquisition - Available only from a single source - PIN# 12520N0001 - Due 3-6-20 at 5:00 P.M.

EPIN: 12520N0001

The New York City Department for the Aging (DFTA), intends to contract with one vendor, the Older Adults Technology Services, Inc. (OATS), to continue carrying out the Connected Communities New York City Initiative. In partnership with the New York City Department of Information Technology and Telecommunication (DOITT) and the Mayor's Office of the Chief Technology Officer (MOCTO), DFTA operates the New York City Connected Communities Initiative targeting the older adult population. The initiative broadly seeks to support New Yorkers' access to public computer center resources and digital literacy programming, across agencies and communities in libraries, community centers, recreation centers and senior centers. DOITT and MOCTO allocate funding to DFTA in order to carry out the initiative for the older adult population of New York City. DFTA, in turn, will fund a community-based partner to deliver technology training classes, at 22 senior centers and one community center in targeted areas around the city, that serve older adults including those in multicultural populations or poor neighborhoods. The term of the contract will be two years commencing on July 1, 2020, with the possibility of a two-year renewal. The anticipated amount of the contract is \$910,000 annually.

Organizations that meet the below bulleted criteria, may express their interest in providing such services. Expressions of Interest must include a narrative addressing the following bulleted qualification requirements, that DFTA will consider in making a final selection:

- Experience in delivering technology training programs for adults aged 60 and over
- Experience establishing and maintaining both software and hardware at computer labs
- Experience establishing and maintaining a senior-friendly website
- Experience assessing qualitative and quantitative outcomes
- Experience conducting organizational capacity building and outreach
- Experience establishing external broadband internet service connections

Responses should be submitted via email or hard copy, no later than 5:00 P.M., on March 6, 2020. Expressions of interest will be evaluated, but please be aware that submission of an application does not guarantee consideration.

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.

Aging, 2 Lafayette Street, 4th Floor, New York, NY 10007. Mary Graine (212) 602-4174; mtracy@aging.nyc.gov

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