

食品安全最新動態

食品安全與社區環境衛生司
(Bureau of Food Safety
and Community Sanitation)

室外用餐設施要求

- 如果您的室內和室外座位**總數**達到或超過 20 席，則必須配置顧客衛生間。
- 只允許在室外用餐設施範圍內帶狗。
 - [室外用餐帶狗要求](#)
- 您的害蟲防控合同必須涵蓋室外用餐設施。
 - [如何減少室外用餐區域周圍的鼠害](#)

室外用餐設施要求

- 不得吸煙或用電子煙吸食任何物質。
 - 《無煙空氣法》
- 餐具、設備和食品不得在室外客座區內加工或存放。
- 地板必須由耐用、防水且易於清潔的材料製成。

紐約市室外用餐計畫聯絡方式：
紐約市交通局 (diningoutnyc@dot.nyc.gov, 212-839-4500)

對食物過敏原公告的最新要求

紐約州法律要求：

- 所有菜單（包括線上菜單）必須包括下列兩項聲明之一：
 - 如果您對食物過敏，請通知我們。
 - 可就菜單所列菜品提供過敏原資訊。詳情請詢問工作人員。
- 菜單聲明必須使用與菜單相同的語言。
- 線上菜單和訂餐流程必須能讓顧客將任何食物過敏情況告知餐廳。



對食物過敏原公告的最新要求

- 紐約市衛生局 (NYC Health Department) 可以接受：
 - 紐約市衛生局的「食物過敏會很嚴重」標識
 - 紐約州衛生署的「食物過敏」標識
- 公告必須：
 - 讓參與備餐和服務的僱員能夠看到且拿到
 - 提供店內所有食品工作人員都能理解的相應語言版本
- 您可以訂購公告：
 - 致電 **311** (參看紐約市衛生局的「必備標識」網頁)

Food allergies can be serious
Even a tiny amount of the allergy-causing food can be harmful

The nine most common allergy-causing foods are:

- Peanuts
- Eggs
- Tree Nuts
- Milk
- Fish
- Wheat
- Shellfish
- Soy
- Sesame

When a customer informs a server of a food allergy, the server should:

- Ask the chef or manager if the allergy-causing food is in or came into contact with the dish ordered.
- Tell the customer what the chef or manager said.
- Never guess! Ask questions!

To prevent cross-contamination, kitchen staff and servers should:

- Check all ingredients and read the labels on packaged foods.
- Wash their hands.
- Change their gloves.
- Clean work surfaces.
- Never use any equipment or utensils that were used to prepare other foods.
- Never use oils that were used to prepare other foods.
- Prevent splashes and spills.
- Keep the finished dish separate from other foods.

Food Allergies

If a Customer Says They Have a Food Allergy

- Take it seriously. Allergic reactions can be life-threatening.
- Be ready to discuss ingredients and food preparation with the customer.
- Communicate the allergy to the kitchen staff.
- Let the customer know when you are unsure if a menu item contains the food allergen.
- Always let the customer make their own informed decision.

Prevent Cross-Contact

- Keep allergen-containing foods separate from other foods.
- Avoid shortcuts, such as picking nuts out of a salad. Even a tiny amount of an allergen can cause a severe and potentially life-threatening reaction.
- Consider all sources of cross-contact, such as shared surfaces, fryer oils, and cooking splatter.

Before Preparing Allergy-free Foods

- Wash, rinse, and sanitize, or change, utensils, cutting boards, and food-contact surfaces.
- Wash your hands and change gloves.

If a customer has an allergic reaction, call 9-1-1

6756

NYC Department of Health

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最常見違規

最常見違規

1. 非食品接觸表面維護不當（一般違規 10F）
2. 設施未能做到防蟲（一般違規 08A）
3. 冷藏不當（嚴重違規 02G）
4. 食品接觸表面維護不當（嚴重違規 06D）
5. 鼠類痕跡（嚴重違規 04L）
6. 食品保護不足（嚴重違規 06C）
7. 保溫不當（嚴重違規 02B）
8. 管道安裝/維護不當（一般違規 10B）
9. 設施內有蒼蠅（嚴重違規 04N）
10. 主管人沒有食品保護證書 (FPC)（嚴重違規 04A）
11. 餐具消毒不當（一般違規 10G）

違規類型

- 嚴重違規更有可能促成食源性疾病：
 - 許可證頒發前出現的嚴重違規必須得到糾正，之後才可頒發許可證。
 - 公眾健康危害屬於嚴重違規，會對健康造成直接威脅。
 - 這些違規不允許在現場檢查時進行糾正。
 - 該設施可能被關閉。
- 一般違規直接促成食源性疾病的可能性較小，但可以反映出衛生方面的問題。

違規類型舉例

- **一般違規**：冷藏或保溫設備中沒有配備量度精准的溫度計，或溫度計所處的位置不當。
- **嚴重違規**：肉類、魚類、家禽類、蛋類或軟體貝類食物在未提供消費者書面警告的情況下，以生食或半熟形式上桌或推薦提供。
 - **公眾健康危害**：食品備製區、食品儲存區或員工或顧客使用的其他區域受到污水或液態廢物的污染。
 - 此種情況不允許在現場檢查時進行糾正。
 - 該設施可能被關閉。
 - **許可證頒發之前的嚴重違規**：未能按要求為員工或顧客提供廁所。
 - 許可證只有在違規得到糾正之後，才能頒發。

罰分類違規

- **I 級** 違規罰分最少，表示觀察到的違規很少。
- **II 級、III 級和 IV 級** 違規表示觀察到的違規較為嚴重，或出現頻率較高。
- **V 級** 違規罰分最多，表示程度最為嚴重，且不允許在現場檢查時進行糾正。

FSE Inspection Scoring System Summary						
Violation Types		Conditions				
		I	II	III	IV	V
CRITICAL	*Public Health Hazards	7	8	9	10	28
	Critical Other	5	6	7	8	28
	Critical Other (7A)	—	—	—	—	28
	+Pre-Permit Serious Items	—	—	—	10	28
	Food Protection Certificate	—	—	—	—	10
	General	2	3	4	5	28

不罰分類違規

- 有些違規情況可能給予違規通知、罰款或跟進檢查處理，但不計入檢查罰分。
- 例如：
 - 健康飲食訊息海報方面的問題
 - 無禁止吸煙標識
 - 無許可證



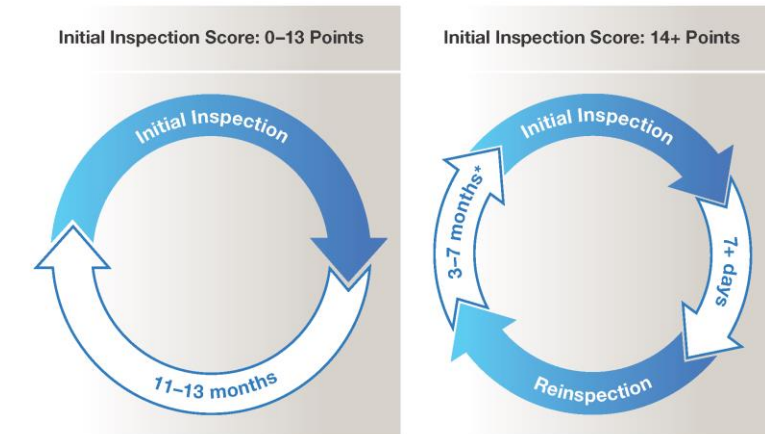
支援服務

支援服務

- 諮詢性現場檢查
- 健康衛生講習所 (Health Academy)
- 檢查紀錄報告
- 客戶服務辦公室
- 教育資料
- 食品安全研討班

Food Service Establishments: Inspection Cycle and Letter Grading

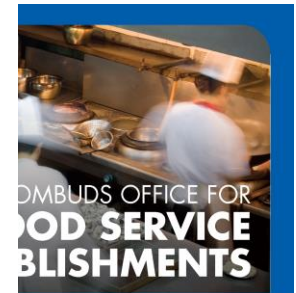
The New York City Health Department inspects all food service establishments to make sure they meet Health Code requirements, which helps prevent foodborne illness. How often a restaurant is inspected depends on its inspection score. Restaurants that receive a low score on the initial or first inspection in the inspection cycle are inspected less often than those that receive a high score.



*The length of time between inspection cycles is based on the higher score received in either the initial or reinspection.

NOTE: The Health Department may order a restaurant to close to correct a public health hazard that cannot be corrected immediately or when a restaurant is operating without a valid permit.

For grading details, see the reverse side.



Health Department. The office:

- Accepts feedback about inspectors and the food service inspection process
- Investigates complaints about the inspection process
- Answers questions about the inspection process
- Suggests ways to improve the inspection process

To contact the Ombuds office:

Call 646-632-6253

Email info@bfsc@health.nyc.gov

To submit confidential feedback, visit: nyc.gov/health/foodservice

The Health Department thanks you for your comments.

Please note that the Ombuds Office does *not* settle Notices of Violation.

If you are a customer and wish to file a complaint about a food service establishment, please call 311.



食品保護證書課程

- 設施運營的任何時間內，均必須有一名持有食品保護證書 (food protection certificate, FPC) 的主管人員當班。
- 您可以在紐約市衛生局的食品保護課程結業並通過考試後，獲得食品保護證書。該課程在線上或健康衛生講習所均有提供。



Food Protection Certificate

檢查紀錄報告

餐廳在 2012 年 9 月 15 日至 2015 年 9 月 15 日期間的違規記錄

註：本表包括在可分級的初次檢查、複查、合規檢查和第二次合規檢查中發現的一般和嚴重違規行為。帶「X」的橙色方框表示違規行為在檢查中被指出。如果同一違規行為在餐廳檢查中被指出不止一次，則在計算被指出次數時只算一次。報告生成於 2015 年 9 月 15 日

違規代碼	違規摘要	指出次數	檢查日期、項目/類型和預定總數					
			2013年2月27日	2013年3月16日	2013年6月22日	2013年9月28日	2014年3月1日	2015年3月1日
			FS/A	FS/B	FS/A	FS/B	FS/A	FS/A
			58	21	20	10	12	11
06D	每次使用後，以及在可能發生污染的任何活動發生後，未適當清洗、沖洗或消毒與食品接觸的表面	4	X	X	X		X	
06C	食品未遠離潛在污染源	3	X	X			X	
02B	PHF 保持在 140°F 以下	2	X		X			
02G	冷藏食品溫度超過 41°F (溫度超過 38°F 的煎魚和滅菌包裝食品)	2	X			X		
04L	設施內有鼠類痕跡	2	X					X
08A	設施不防害蟲。存在滋生條件	2	X					X
10B	管道安裝或維護不當；未按規定安裝防虹吸或防倒流裝置；設備或地面排水不暢；污水處理系統失修或運行不正常	2		X				X
10F	非食品接觸表面未妥善維護或設備未妥善維護；地板構造/維護不當；牆壁/天花板/裝置構造/維護不當	2				X	X	
04M	設施內有蟑螂	1	X					
06E	消毒設備或用具(包括使用中的配餐用具)使用或存放不當	1	X					
09C	食品切割表面的構造/維護不當	1	X					
10E	冷藏或保溫設備未配備準確的溫度計	1	X					
10H	器皿清洗操作未進行適當消毒	1	X					
04H	食品接觸/污染/交叉污染或未按照 HACCP 計畫進行處理	1		X				
06F	抹布存放不當	1			X			

NYC Health Recommendations to Improve Food Safety Practices and Prevent Repeat Violations

Hot Foods Not Held At Adequate Temperatures (02B)

Why Is This Important?

Controlling temperature reduces growth of germs that can make people sick.

How to Comply

- Educate staff on the required hot holding temperatures.
- Food workers must have access to a metal stem thermometer.
- Check food temperatures with a clean, sanitized and calibrated thermometer.
- Check food temperatures at least every 2 hours. Record temperatures in a log.
- Place thermometers in the coolest part of hot holding units and check them often to ensure units are working.
- Preheat hot holding equipment before placing food in unit.
- Cook or reheat food to the required minimum temperatures before placing in hot holding units. If removing food from a refrigerator for hot holding, the food must be reheated to 165°F before being placed in the hot holding unit.
- Transfer hot foods directly to hot holding units immediately after cooking or reheating.
- Keep a cover on foods to keep the heat inside. This is especially important with dry food products, because the temperature of a dry food product will fall more rapidly than a product being held within a gravy or sauce.
- Stir foods frequently to keep the food on top hot.
- Use adequately sized holding equipment for hot food, making sure that food is not double stacked into the unit.
- If food in a holding unit falls below 140°F and it was held for less than 2 hours, reheat food to 165°F and return food to holding unit at 140°F or above.
- Ensure water levels are adequate if the unit requires water. The food container should at least be ¾ submersed in the water of the steam table.
- Establish a plan for what to do if the hot holding unit is not working or if it is not maintaining the temperature.

Vermin Activity and Harborage Conditions (04K, 04L, 04M, 04N, 08A)

Why Is This Important?

Roaches, rats, mice and flies can contaminate food as they move around an establishment.

How to Comply

客戶服務辦公室

- 遵守衛生法規條例的相關資訊
 - 食品安全、字母評級和《無煙空氣法》
 - 菜單張貼要求（卡路里標籤和含鈉量警告）
 - 諮詢性現場檢查
- 申請或更新許可證或執照的相關指南
- 重新開業指南和建議
- 計畫審查
- 更換字母評級卡
- 提供所需標識、海報和其他教育資料
- 審查和批准「危害分析和重要控制點」 (Hazard Analysis and Critical Control Point, HACCP) 計畫
- 提供檢查紀錄報告
- 與監察員會面（必須提前預約）

聯絡資訊： 客戶服務辦公室

212-676-1600

infobfscs@health.nyc.gov

營業時間：

星期一至星期四上午 9:00 至下午 4:00，
星期五上午 9:00 至下午 2:00

nyc.gov/health/foodservice



監察員辦公室

- 針對食品服務機構就現場檢查或檢查員而提出的問題、意見、投訴或讚揚，進行調查並予以答復
- 就如何改進食品服務機構現場檢查流程，向衛生局長提供建議
- 向市議會和市長辦公室提交年度報告



聯絡資訊——監察員辦公室

Magda Desdunes, MPH

646-632-6253

mcadet1@health.nyc.gov

nyc.gov/health/foodservice



有問題嗎？

