

食品安全最新动态

食品安全与社区环境卫生司
(Bureau of Food Safety
and Community Sanitation)

室外用餐设施要求

- 如果您的室内和室外座位**总数**达到或超过 20 席，则必须配置顾客卫生间。
- 只允许在室外用餐设施范围内带狗。
 - [室外用餐带狗要求](#)
- 您的害虫防控合同必须涵盖室外用餐设施。
 - [如何减少室外用餐区域周围的鼠害](#)

室外用餐设施要求

- 不得吸烟或用电子烟吸食任何物质。
 - 《无烟空气法》
- 餐具、设备和食品不得在室外客座区内加工或存放。
- 地板必须由耐用、防水且易于清洁的材料制成。

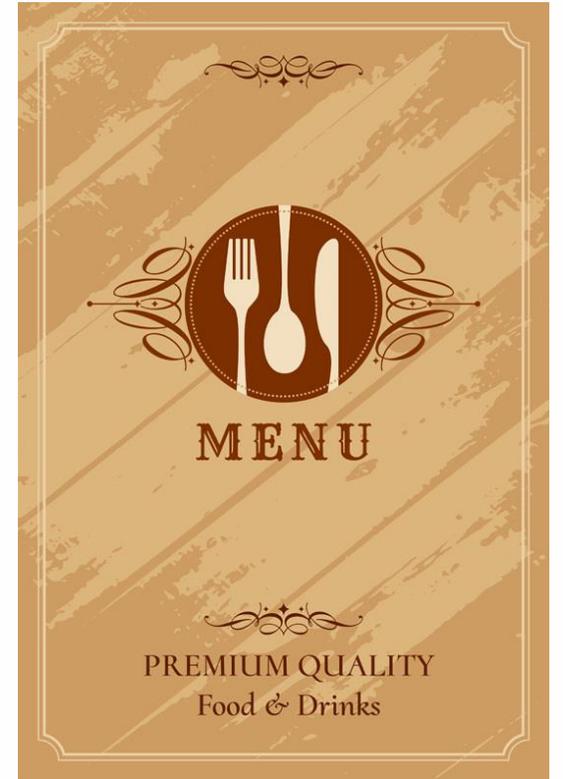
纽约市室外用餐计划联系方式:

纽约市交通局 (diningoutnyc@dot.nyc.gov, 212-839-4500)

对食物过敏原公告的最新要求

纽约州法律要求：

- 所有菜单（包括在线菜单）必须包括下列两项声明之一：
 - 如果您对食物过敏，请通知我们。
 - 可就菜单所列菜品提供过敏原信息。详情请询问工作人员。
- 菜单声明必须使用与菜单相同的语言。
- 在线菜单和订餐流程必须能让顾客将任何食物过敏情况告知餐厅。



对食物过敏原公告的最新要求

- 纽约市卫生局 (NYC Health Department) 可以接受：
 - 纽约市卫生局的 [“食物过敏会很严重”](#) 标识
 - 纽约州卫生署的 [“食物过敏”](#) 标识
- 公告必须：
 - 让参与备餐和服务的雇员能够看到且拿到
 - 提供店内所有食品工作人员都能理解的相应语言版本
- 您可以订购公告：
 - 致电 **311** (参看纽约市卫生局的 [“必备标识”](#) 网页)

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 splatters.

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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最常见违规

最常见违规

1. 非食品接触表面维护不当（一般违规 10F）
2. 设施未能做到防虫（一般违规 08A）
3. 冷藏不当（严重违规 02G）
4. 食品接触表面维护不当（严重违规 06D）
5. 鼠类痕迹（严重违规 04L）
6. 食品保护不足（严重违规 06C）
7. 保温不当（严重违规 02B）
8. 管道安装/维护不当（一般违规 10B）
9. 设施内有苍蝇（严重违规 04N）
10. 主管人没有食品保护证书 (FPC)（严重违规 04A）
11. 餐具消毒不当（一般违规 10G）

违规类型

- 严重违规更有可能促成食源性疾病：
 - 许可证颁发前出现的**严重违规**必须得到纠正，之后才可颁发许可证。
 - **公众健康危害**属于严重违规，会对健康造成直接威胁。
 - 这些违规不允许在现场检查时进行纠正。
 - 该设施可能被关闭。
- 一般违规直接促成食源性疾病的可能性较小，但可以反映出卫生方面的问题。

违规类型举例

- **一般违规：** 冷藏或保温设备中没有配备量度精准的温度计，或温度计所处的位置不当。
- **严重违规：** 肉类、鱼类、家禽类、蛋类或软体贝类食物在未提供消费者书面警告的情况下，以生食或半熟形式上桌或推荐提供。
 - **公众健康危害：** 食品备制区、食品储存区或员工或顾客使用的其他区域受到污水或液态废物的污染。
 - 此种情况不允许在现场检查时进行纠正。
 - 该设施可能被关闭。
 - **许可证颁发之前的严重违规：** 未能按要求为员工或顾客提供厕所。
 - 许可证只有在违规得到纠正之后，才能颁发。

罚分类违规

- **I 级**违规罚分最少，表示观察到的违规很少。
- **II 级、III 级和 IV 级**违规表示观察到的违规较为严重，或出现频率较高。
- **V 级**违规罚分最多，表示程度最为严重，且不允许在现场检查时进行纠正。

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

不罚分类违规

- 有些违规情况可能给予违规通知、罚款或跟进检查处理，但不计入检查罚分。
- 例如：
 - 健康饮食信息海报方面的问题
 - 无禁止吸烟标识
 - 无许可证



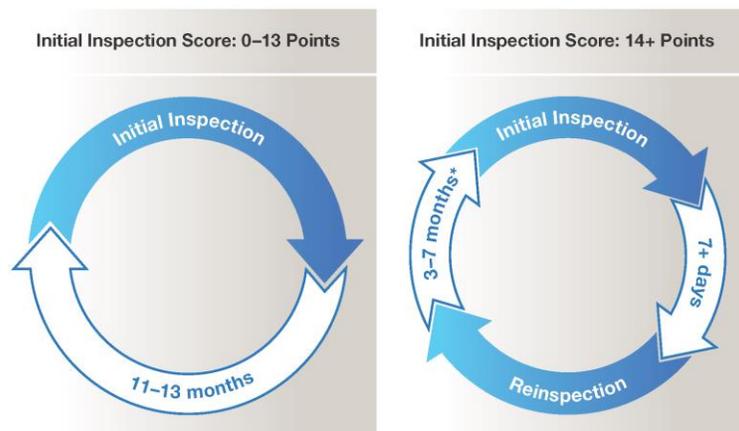
支援服务

支援服务

- 咨询性现场检查
- 健康卫生讲习所 (Health Academy)
- 检查纪录报告
- 客户服务办公室
- 教育材料
- 食品安全研讨班

Food Service Establishments: Inspection Cycle and Letter Grading

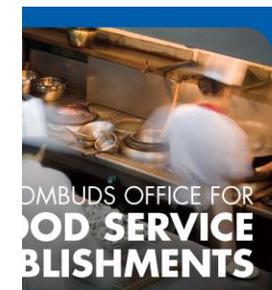
The New York City Health Department inspects all food service establishments to make sure they meet Health Code requirements, which helps prevent foodborne illness. How often a restaurant is inspected depends on its inspection score. Restaurants that receive a low score on the initial or first inspection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



食品保护证书课程

- 设施运营的任何时间内，均必须有一名持有食品保护证书 (food protection certificate, FPC) 的主管人员当班。
- 您可以在纽约市卫生局的食品保护课程结业并通过考试后，获得食品保护证书。该课程在线上或健康卫生讲习所均有提供。



Food Protection Certificate

检查纪录报告

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

客户服务办公室

- 遵守卫生法规条例的相关信息
 - 食品安全、字母评级和《无烟空气法》
 - 菜单张贴要求（卡路里标签和含钠量警告）
 - 咨询性现场检查
- 申请或更新许可证或执照的相关指南
- 重新开业指南和建议
- 计划审查
- 更换字母评级卡
- 提供所需标识、海报和其他教育资料
- 审查和批准“危害分析和重要控制点” (Hazard Analysis and Critical Control Point, HACCP) 计划
- 提供检查纪录报告
- 与监察员会面（必须提前预约）

联系信息： 客户服务办公室

212-676-1600

infobfscs@health.nyc.gov

营业时间：

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



监察员办公室

- 针对食品服务机构就现场检查或检查员而提出的问题、意见、投诉或表扬，进行调查并予以答复
- 就如何改进食品服务机构现场检查流程，向卫生局长提供建议
- 向市议会和市长办公室提交年度报告



联系信息——监察员办公室

Magda Desdunes, MPH

646-632-6253

mcadet1@health.nyc.gov

nyc.gov/health/foodservice



有问题吗？

