

RENT ROULETTE



DEPARTMENT OF HEALTH QUALIFICATIONS

The Producer/Catering Service must comply with all policies and guidelines set forth by the New York City Department of Health and Mental Hygiene including the [Guidance for New York City Indoor Food Services during the COVID-19 public health emergency](#) and the [Guidance for Food Services during the COVID-19 public health emergency](#).

The Producer/Catering Service is accountable for any costs incurred as result of a health code violation as a result of improper food handling. The Health Code policies will be addressed in the following addendum, which is to be signed by the Producer/Catering Service **30 days prior to the Event**.

In accordance with City of New York Health Code, all policies outlined in the document below MUST be followed:

[Health Code Article 81: Food Preparation and Food Establishments](#)

For additional information, see the following links:

[Food Protection Course](#)

[Food Protection Manual](#)

The Producer/Catering Service must pay special attention to, and is accountable for, the following health code policies during your event:

1. Food Processing Techniques for Specific Types of Service: Displayed Food (e.g., buffet):

- a. Hot foods** are to be kept at or above 140°F on the display table by use of chafing dishes, steam tables or other suitable methods.

Hot holding equipment must be capable of maintaining the internal temperature of potentially hazardous foods at 140°F or above during service, display or holding periods. Previously cooked and refrigerated foods that will be served from a hot holding unit must be rapidly reheated to 165°F using a stove or an oven. **Never use a hot-holding unit to reheat foods.**

- b. Cold foods** are to be held at temperatures of 41°F or less before being displayed and must be maintained at 41°F or less while being held for service.

- c. Adequate facilities** must be provided to promote good hygienic practices, sanitary food handling and to minimize the potential of cross contamination between finished and raw products. Provision of separate areas designed to segregate food handling operations involving raw and finished products would greatly reduce the possibility of cross contamination.

A separate food preparation sink, for washing raw fruits and vegetables, if these items are served, is suggested. Where portable chopping boards are planned for use, they may be colored, coded, or labeled for specific use.

*All food on display, during service or while being held, should be adequately protected from contamination by the use of packaging, serving line, storage or salad bar protector devices, sneeze guards and display cases, or by other effective and acceptable means.

****Metal stem-type, numerically scaled, indicating thermometers accurate to + or -2°F are required to monitor temperatures.**

2. General food storage and preparation (preparation before and during event; any storage of food items before and after agreed upon event time):

- a. All fruits and vegetables** served raw must be thoroughly washed before being served
- b. Canned products** must be rejected if there are dents at the seam, swelling, severe rust, leakage or no label. Home canned foods are unacceptable.
- c. Food for storage** must be kept covered and stored in vermin-proof containers. The New York City Health code requires that all food items must be stored at least **6 inches off the floor.**
- d. Ice intended for human consumption** (particularly to be used in beverages), cannot be used for storing cans, bottles or other food products. When foods are stored directly in ice, the water from that ice must be drained constantly.

3. Food handling

- a. Food workers sick with an illness** that can be transmitted by contact with food or through food should be prevented from working until fully recovered.
- b. Hands must be washed thoroughly** after any activity in which the hands have become contaminated. For example, before starting work, after handling raw foods, coughing, sneezing, smoking, eating, drinking, scratching, etc.
- c.** The NYC Health Code requires that all food workers wear proper **hair restraints** and **clean aprons and outer garments.**
- d. It is illegal to handle ready-to-eat foods with bare hands.** Workers must use gloves, tongs, deli paper, spatula or other clean and sanitary utensils. Foods that will be cooked (e.g. raw beef for stew, raw dough for bread, etc.) may be handled with clean bare hands

* The most common injuries among restaurant workers in a workplace are: slips, trips, falls, cuts, lacerations, burns, muscle strains, sprains and electrocution. To avoid slips, trips and falls, **food workers must wear slip resistant shoes.**

The Producer/Catering Service is accountable for following these guidelines and agrees to cover any costs incurred due to health code violations as a result of improper food handling, including improper food preparation of food intended to be served at Roulette on and off-site, and any improper food storage occurring before, during or after the agreed upon event time.

Full Name: _____ Date: _____

Company/Organization: _____ Title: _____