

NEW YORK WORLD'S FAIR 1964-1965

HEALTH CODE

(Price Fifty Cents)

**NEW YORK WORLD'S FAIR
1964 - 1965
HEALTH CODE**

NEW YORK CITY COUNCIL

(RESOLUTION NO. 948, ADOPTED SEPTEMBER 29, 1960)

RESOLUTION

Approving and enacting a special code of laws dealing with health and sanitation at the 1964-1965 World's Fair submitted by New York World's Fair 1964-1965 Corporation, pursuant to chapter four hundred twenty eight of the laws of nineteen hundred sixty

Be it RESOLVED that, pursuant to the provisions of section three of chapter four hundred twenty eight of the laws of nineteen hundred sixty, the Council hereby approves and enacts, as and for a special code of laws dealing with health and sanitation governing the area leased by the City of New York to New York World's Fair 1964-1965 Corporation, the following New York World's Fair 1964-1965 health code submitted by New York World's Fair 1964-1965 Corporation, effective as therein provided:

NEW YORK WORLD'S FAIR 1964-1965 HEALTH CODE

- Article I. Introductory.
- II. City Health Code.
- III. Food Establishments.
- IV. General Provisions.

ARTICLE I

INTRODUCTORY

- §1.01 Title.
- §1.02 Matters covered.
- §1.03 Commissioner and Board of Health.
- §1.04 Special World's Fair Health Officer.
- §1.05 Special World's Fair Health Inspectors.
- §1.06 Department of Health.

§1.01 TITLE.—This code is adopted pursuant to the provisions of Chapter 428 of the Laws of 1960, and shall be known as the “World’s Fair Health Code.”

§1.02 MATTERS COVERED.—This Code shall have the force and effect of law respecting health and sanitation within the area leased by the City of New York to New York World’s Fair 1964 Corporation by Agreement of Lease dated May 27, 1960, during the term of said Agreement of Lease and any extensions thereof, which area is hereinafter referred to as the “World’s Fair.”

§1.03 COMMISSIONER AND BOARD OF HEALTH.—The jurisdiction of the Commissioner of Health and the Board of Health of the City of New York over matters affecting health and sanitation in the City of New York shall extend and apply to the World’s Fair.

§1.04 SPECIAL WORLD’S FAIR HEALTH OFFICER.—The Commissioner of Health, upon application by New York World’s Fair 1964-1965 Corporation, may designate a person in the employ of such Corporation as Special World’s Fair Health Officer, who shall, subject to the direction and supervision of the Commissioner of Health and in accordance with the orders and directives of the Commissioner of Health, have immediate charge of matters affecting health and sanitation at

the World's Fair and shall at the World's Fair have all of the powers and authority of the Department of Health and the officers and employees thereof provided in the New York City Health Code, and shall enforce at the World's Fair the provisions of this Code and all provisions of law not in conflict with the provisions of this Code relating to health and sanitation applicable in the City of New York, and shall issue permits and registrations provided in such New York City Health Code, and may, subject to the review provided in the New York City Health Code, suspend, deny or revoke such permits and registrations. Such permits and registrations shall be in lieu of permits and registrations required under the New York City Health Code. Such designation shall continue in effect only so long as such Special World's Fair Health Officer shall be an employee of New York World's Fair 1964-1965 Corporation, and may be rescinded at any time in the absolute discretion of the Commissioner of Health.

§1.05 SPECIAL WORLD'S FAIR HEALTH INSPECTORS.—The Commissioner of Health, upon application of New York World's Fair 1964-1965 Corporation, may designate persons in the employ of such Corporation as Special World's Fair Health Inspectors who shall, subject to the direction and control of the Special World's Fair Health Officer and in accordance with any orders or directives of the Commissioner of Health, engage exclusively in the protection and preservation of life and health at the World's Fair and in the enforcement of this Code and all other laws not in conflict with the provisions of this Code relating to matters of health and sanitation applicable in the City of New York. Such designation shall continue in effect only so long as the person so designated shall be an employee of New York World's Fair 1964-1965 Corporation and may be rescinded at any time in the absolute discretion of the Commissioner of Health.

§1.06 DEPARTMENT OF HEALTH.—The Commissioner of Health may whenever in his opinion he shall deem it necessary for the protection and preservation of life and health, utilize any and all officers or members of the Department of Health to enforce the provisions of this Code and all other health laws not in conflict with the provisions of this Code applicable to the City of New York, and take such other action as may be necessary for the protection and preservation of life and health at the World's Fair.

ARTICLE II

CITY HEALTH CODE

§2.01 City Health Code applicable to World's Fair.

§2.01 CITY HEALTH CODE APPLICABLE TO WORLD'S FAIR.—The provisions of the New York City Health Code and any amendments thereto to the extent that they are not in conflict with the provisions of this Code and except as otherwise herein provided shall be applicable to the World's Fair.

ARTICLE III

FOOD ESTABLISHMENTS

- §3.01 Food establishment defined.
- §3.02 Structural requirements for food establishments.
- §3.03 Plumbing for food establishments.
- §3.04 Equipment for food establishments.
- §3.05 Food, food handling and inspection.
- §3.06 Custard-filled products.
- §3.07 Cleaning and general sanitation of food establishments.
- §3.08 Examination of food handlers

§3.01 FOOD ESTABLISHMENT DEFINED.—Except as otherwise expressly provided, whenever used in this Code the term "food establishment" shall mean and include that portion of any structure or place in which food or drink is prepared, cooked, mixed, baked, exposed, bottled, handled, stored, manufactured, offered for sale, sold, or served.

§3.02 STRUCTURAL REQUIREMENTS FOR FOOD ESTABLISHMENTS.—Every owner, manager or other person in charge of a food establishment shall construct and maintain such establishment in accordance with the following requirements:

(a) A plan of the structure and arrangement of each food establishment shall be submitted to the Special World's Fair Health Officer for approval prior to its construction or installation, and no changes may be made in construction of such establishment without first submitting a plan for such change to the Special World's Fair Health Officer for approval.

(b) Floors shall be smooth, water-tight and provided with cove bases when practical. Floors of cement or other material shall be of nondusting type and, where required by the New York City Health Code, shall be graded and provided with floor drains and adequate hose facilities for flushing purposes. The floor drains shall be trapped at a point not greater than 15 feet from the drain.

(c) Floors and walls of toilets, where practical, shall be provided with cove bases.

(d) There shall be provided adequate toilet and lavatory facilities with running hot and cold water for the use of employees and no such toilet or vestibule of such toilet shall open directly into a kitchen or room in which food is prepared.

(e) All kitchen window sills shall be so constructed, both inside and outside, as not to permit the placing of objects upon them.

§3.03 PLUMBING FOR FOOD ESTABLISHMENTS.—Every owner, manager or other person in charge of a food establishment shall construct and maintain the establishment in accordance with the following:

(a) No house drain, soil or waste pipe, unless properly enclosed and protected from condensation or leakage, shall be permitted overhead in any space used for the storage, preparation or dispensing of food.

(b) All soil or waste lines shall be painted with bands of red two inches in width at intervals of not more than ten feet on a unit length of piping.

(c) In addition to the permit required therefor under the World's Fair Building Code, no alteration shall be made to any part of the plumbing system without first submitting a plan for such alteration to the Special World's Fair Health Officer for approval.

§3.04 EQUIPMENT FOR FOOD ESTABLISHMENTS.—Every owner, manager or other person in charge of a food establishment shall comply with the following requirements:

(a) All sinks and other fixtures shall be so equipped as to be free from submerged inlets.

(b) Machine dish-washing facilities with accurate thermometers attached shall be provided for the proper cleansing of eating and

drinking utensils. Such cleaning of eating and drinking utensils shall be performed in a manner prescribed in subdivision (h) of §3.05 of this Code.

(c) Permanent partitions of glass or other suitable material shall be provided to protect finished frozen desserts from dust, dirt and other contamination while such frozen dessert is being dispensed to the consumer.

(d) Where drinking water supply is provided for the public other than through sanitary drinking fountain of a type satisfactory to the Special World's Fair Health Officer or individual service paper cups, the containers used shall be properly cleansed in the manner prescribed in subdivision (h) of §3.05 of this Code. The use of common drinking containers is prohibited.

(e) Sanitary piping which may be readily taken apart and cleansed shall be provided for all apparatus in which food or drink is prepared or conveyed and shall be kept clean.

(f) Metal racks shall be provided for the storing of kettles, pans, containers, and similar utensils, at a point not lower than 2 feet from the floor. No food shall be kept or stored at a point lower than 8 inches from the floor.

(g) Refrigerators shall be provided at all places where perishable foods are handled, and the temperature of such refrigerators shall at no time be maintained above 50 degrees Fahrenheit. The Special World's Fair Health Officer may waive the requirement for refrigerators and permit the use of ice or dry ice in cases where the use of ice or dry ice is more practical.

(h) Dippers, spoons and dispensing tools for frozen desserts shall be kept in running water during intervals between dispensing.

(i) Counters, grills, drains, cabinet tops, or similar fixtures are to be equipped with metal holders for cleaning cloths. The holder shall be constructed of metal which contains sufficient perforations in the body of the metal to allow for ventilation and shall be permanently attached to the fixture where a cleaning cloth is used.

(j) All equipment such as ice-cream freezers, whipped-cream machines, dough mixers, and other devices for food preparation shall

be kept clean and so located as to provide ample room on all sides for cleaning.

(k) Each food establishment shall be provided with brushes of a sufficient number and size to properly cleanse all utensils and equipment after use. Such brushes shall be cleaned immediately after use. Provision shall be made for such brushes to be hung up when not in use.

(l) Cloth bags or "toots" for the application of whipped cream, custard, icing or other topping for pastries, cakes or other foods, are prohibited. Equipment used for the application of whipped cream, custard, icing or other topping to pastries, cakes or other foods shall be either individual applicators discarded after each use, or made of some hard impervious material and so constructed as to be easily and completely dismantled, and shall be cleansed and sterilized before and after use.

(m) All unwrapped foodstuff when displayed for sale shall be displayed in a showcase so constructed as to properly protect the foodstuff from dust, dirt or contamination and to prevent self-service.

(n) Containers commonly known as creamers used for dispensing cream or similar products in the service of coffee, tea, cereals and other foodstuff, unless for single individual use and discarded after use, shall be constructed of material that may be easily and readily cleansed.

(o) The use of a glass, cup, creamer, or other service which is chipped, cracked or has sharp edges, is prohibited.

(p) No cloth or feather shall be used for the greasing of pans.

(q) Restaurants shall provide separate refrigerator compartments (a) for the storage of meats, (b) for the storage of fish, (c) for the storage of dairy products and (d) for the storage of vegetables. No material, other than food, shall be kept or held in food refrigerators.

(r) The dispensing of sugar in restaurants and other places where food is served shall be performed in a clean and sanitary manner. Sugar shall be served from screw-top or other type containers which provide protection of the sugar against dirt, dust, other

contamination and human handling at all times, except in the case of sugar which is individually wrapped.

(s) In restaurants and other places where food is served, mustard shall be so dispensed as to prevent its contamination either by the introduction of the personal utensil of the individual or any common utensil for the service of more than one individual, and shall be so protected as not to be exposed to dirt, dust and other contamination.

(t) Toothpicks shall be dispensed in a sanitary manner.

§3.05 FOOD, FOOD HANDLING AND INSPECTION.—Every owner, manager or other person in charge of a food establishment shall comply with and maintain the establishment in accordance with the following:

(a) The sale of shellfish from open stands is prohibited.

(b) The sprinkling of chocolate or other confections for decorating frozen desserts or other foods shall be done by means of a proper container whereby human contact with the chocolate or other confection is prevented.

(c) The use of added color in noncarbonated citrus fruit beverages is prohibited.

(d) The use of color, sulphites, benzoates, salicylates, or borates in meat, meat products, or meat casings or wrappings is prohibited, unless such use complies with the provisions of the Federal Meat Inspection Act of March 4, 1907, as amended and extended, and with regulations thereunder.

(e) Each food-handling establishment shall keep a food purveyor's list or other suitable record which shall designate the names and addresses of the persons supplying the food establishment and the types of food which have been supplied and shall provide such list to the Special World's Fair Health Officer when requested.

(f) All single service spoons used in serving foods shall be individually wrapped.

(g) All straws shall be individually wrapped.

(h) All utensils used in the preparation, service and sale of any food or drink intended for human consumption, and each knife, fork, spoon, plate, dish, cup, saucer and glass used in the preparation, service and sale of any food or drink intended for human consumption shall be properly cleansed after being used, before it may be re-used. In such cleansing the use of water which has become unsanitary by previous use thereof is prohibited.

The term "properly cleansed" as herein used shall mean the cleansing after each use of all utensils, including knives, forks, spoons, plates, dishes, cups, saucers or glasses used in the preparation, service or sale of any food or drink intended for human consumption, in a solution of soap or soda or suitable cleansing powder in hot water followed by a thorough rinsing or spraying or immersion in clean water of two hundred (200° F.) degrees Fahrenheit for a period of 30 seconds; or in hot water of a temperature not less than one hundred seventy-five (175° F.) degrees Fahrenheit at all times for a period of one minute; or by treatment with live steam in an enclosed compartment for five minutes; or by any other equally effective method approved by the Department of Health.

(i) All crockery, cutlery, glassware and cooking, eating and drinking utensils which have been properly cleansed must be so stored, kept and handled as to prevent contamination from dust, dirt, flies or other sources.

(j) All drinks shall be dispensed in paper cups or other single service containers, or in the original packages which have been filled and sealed at the dispensing plant, or in glasses, cups or other containers which have been properly cleansed as required in this section.

(k) All beer pipes and their appurtenances must be properly cleansed at least once a week.

(l) The admixture of ice directly with drink in bulk, for the purpose of cooling the drink while in storage, is prohibited. Ice added to individual drinks and beverages shall be clean and wholesome and handled and stored in a sanitary manner.

(m) All ground or chopped meat shall be made from sound, fresh and wholesome meat. Ground or chopped meat other than pre-frozen ground or chopped meat shall be chopped or ground on the premises

of the World's Fair and shall not be used later than twelve (12) hours after chopping. Appliances used for the grinding of pork shall not be used for the grinding of other meat or meat products.

(n) The use of artificial yellow color, or color simulating egg yolk, in custard or baked goods, such as cake, bread, noodles, rice pudding, bread pudding, custard pudding, or similar products where egg may be used, is prohibited.

(o) The keeping of melted butter on a grill, stove, or service counter, is prohibited.

(p) Samples of all food and drink, and of flavors, colors, synthetic extracts, and other products or substances entering into the manufacture of foodstuffs or drink, for the purpose of inspection and analysis, may be taken or collected by the Special World's Fair Health Officer and no charge shall be made for such samples.

§3.06 CUSTARD-FILLED PRODUCTS.—No custard-filled products shall be brought into the World's Fair, or manufactured at the World's Fair, unless the establishment, in which such custard-filled products are manufactured, complies with the following:

(a) The manufacturing establishment must be located in the City of New York.

(b) All utensils and equipment used for the preparation, handling, mixing, or holding of custard, or any of its ingredients, shall be so constructed as to permit complete dismantling after each use for cleansing purposes. Such utensils and equipment shall be cleansed immediately after use and shall be sterilized immediately before use by immersing in water of a temperature of not less than 212 degrees Fahrenheit for seven minutes.

(c) In the mixing, handling, and preparation of custard, the hands are not to come in direct contact with the custard or the ingredients in its preparation.

(d) Foodhandlers employed in the manufacture of custard or custard-filled products shall be provided with and wear clean, white, washable outer garments at all times.

(e) Foodhandlers employed in the manufacture of custard or custard-filled products shall be fully instructed in personal habits and cleanliness.

(f) In the manufacture and before filling baked goods or pastry with custard, the custard mixture shall be subjected to a temperature of not less than 200 degrees Fahrenheit for a period of not less than 10 minutes and immediately cooled down within a period of thirty minutes or less to a temperature of 50 degrees Fahrenheit or less, and such custard shall be applied promptly to baked goods or pastries at a temperature of 50 degrees Fahrenheit.

(g) The finished filled custard products shall be kept at a temperature of 50 degrees Fahrenheit or less at all times during storage, transportation and display.

(h) All raw material and pie shells, eclair shells, cakes, sponge cake and similar products shall be kept covered so as to be protected from dust, dirt and other contamination at all times.

(i) All custard-filled products shall be so labeled as to legibly indicate the date of manufacture, giving the month and the date of the month, and no such product shall be sold or given away later than 24 hours after manufacture.

(j) All custard-filled products, in the retail establishment, shall be held, kept, and displayed in a refrigerator maintained at a temperature of 50 degrees Fahrenheit or less.

(k) The use of artificial color or preservatives in custard-filled baked goods is prohibited.

§3.07 CLEANING AND GENERAL SANITATION OF FOOD ESTABLISHMENTS.—Every owner, manager or other person in charge of a food establishment shall comply with and maintain the establishment in accordance with the following:

(a) Sufficient metal refuse cans of a type designated by World's Fair 1964-1965 Corporation shall be provided to receive all waste paper and any other discarded material.

(b) Metal lockers with pyramided roofs shall be provided for storing mops, brushes, brooms, pails, and similar articles.

(c) A system of daily inspection shall be arranged by the owner, manager or other person in charge which will include inspection of the food establishment before, during and after operation.

(d) Each food establishment must be provided with a chart, available for inspection, which will indicate the names of cleaners employed, the type of cleaning each person is assigned to do, the day and hours of cleaning.

(e) Exterminator service shall be provided and such exterminator service shall consist of at least one visit each two weeks to each food establishment, and oftener when so required by the Special World's Fair Health Officer.

(f) A fly-proof screened compartment or room shall be provided for the storage of empty bottles, bottle cases, and food where indicated by the Special World's Fair Health Officer.

(g) Each lavatory provided for employees shall be furnished with running hot and cold water, soap in a dispenser, and individual towels.

§3.08 EXAMINATION OF FOODHANDLERS.—No person who is infected with any communicable disease or condition shall work or be employed by any employer in any food establishment, and no person shall work and no employer shall employ a person in a food establishment without a foodhandler medical certificate, on a form prescribed for the purpose, issued by a Medical Director employed by New York World's Fair 1964-1965 Corporation to the effect that the said person is free from any communicable disease or similar condition. Such certificate shall be issued and renewed in accordance with the following requirements:

(a) Each applicant for a foodhandler medical certificate shall be given a complete physical examination, as set forth in subdivision (f) of this section, by a physician duly licensed to practice medicine in the State of New York and employed by New York World's Fair 1964-1965 Corporation for the detection of any communicable disease or condition, and if such is found the person shall be excluded from working in a food establishment. If the person is found to be free from such communicable disease or condition, the examining physician shall so certify on the foodhandler medical certificate and at the time of issuance require the foodhandler to place his signature on the cer-

tificate in his presence. Such certificate shall at all times be kept on the person of the foodhandler and shall be available for inspection upon request by the Special World's Fair Health Officer or any Special World's Fair Health Inspector.

(b) Whenever required by the Special World's Fair Health Officer, foodhandlers shall each month or at such other intervals as may be so required, submit to a similar physical examination by a physician employed by New York World's Fair 1964-1965 Corporation for the detection of any communicable disease or condition, and if on any such re-examination a communicable disease or condition is found, the certificate of such foodhandler shall be taken up and the foodhandler's employer immediately notified thereof. If such re-examination discloses the person to be free from a communicable disease or condition, the date of re-examination shall be endorsed on the certificate. At the time of each re-examination, the foodhandler shall be required to submit a specimen of his signature for the purpose of comparison with the signature on the certificate. If there is a history of an enteric disorder since previous examination, a stool examination shall be made as hereinafter specified.

(e) Any foodhandler who shall have been absent from duty as a result of illness shall report to the Medical Director of New York World's Fair 1964-1965 Corporation, who shall pass upon his freedom from a communicable disease or condition before allowing such foodhandler to resume work. Suitable re-examinations and laboratory tests shall be made where indicated.

(d) Records of examinations and re-examinations of each foodhandler shall be kept on file in the office of the Medical Director of New York World's Fair 1964-1965 Corporation.

(e) Where a question is raised as to a foodhandler's freedom from a communicable disease or condition, the final decision in regard thereto shall rest with the Special World's Fair Health Officer.

(f) Examination of foodhandlers shall include the following:

(1) *Tuberculosis*—If clinical examination reveals evidence of suspicion of tuberculosis, an X-ray and sputum examination shall be made.

(2) *Stools*—To eliminate enteric carriers, a careful history shall be taken.

If the individual gives a history suspicious of typhoid or paratyphoid in self or member of household with whom he or she lives or lived at any time, or if the individual gives a recent history (within a month) of diarrhea, dysentery, or enterocolitis, two stool specimens taken not less than 48 hours apart shall be submitted by the applicant and shall be cultured for pathogenic organisms in a laboratory under permit by the Department of Health. If the applicant is to be engaged in the actual preparation of foods, such as cooking or making salads, he shall submit a stool specimen which shall be cultured for pathogenic organisms in a laboratory under permit of the Department of Health.

(3) *Other Communicable Diseases*—Examination for Vincent Angina, septic sore throat, diphtheria, smallpox, scarlet fever, and other contagious diseases.

(4) *Communicable Skin Conditions*—Examination for scabies, pediculosis, fungus infection on exposed parts of the body or pustular skin infections. Such cases shall be excluded until recovered.

ARTICLE IV

GENERAL PROVISIONS

- §4.01 Permits; Applications.
- §4.02 Right of entry of inspectors.
- §4.03 Interfering with or obstructing an inspector.
- §4.04 Exemptions from provisions of City Health Code.
- §4.05 Punishment for violations.
- §4.06 Effective date.

§4.01 PERMITS; APPLICATIONS.—Every applicant for a permit shall submit with the application a certificate of occupancy issued by the World's Fair covering the premises for which a permit is applied. All such applications shall be submitted to the Special World's Fair Health Officer. Permits shall remain in force until revoked, and shall be issued without fee.

§4.02 RIGHT OF ENTRY OF INSPECTORS.—The Special World's Fair Health Officer and Special World's Fair Health Inspectors and duly authorized officers and representatives of the Department of Health may, without fee or hindrance, enter, examine and inspect all vessels, premises, grounds, structures, buildings and every part thereof, and all underground passages of every sort in the World's Fair for compliance with the provisions of this Code or other applicable health laws, and may make such plans, drawings and descriptions thereof as may be necessary for the enforcement of this Code or other applicable health laws. The owner or his agent or representative and the lessee or occupants of any such premises, grounds, structures, buildings, vessels and every part thereof and all underground passages of every sort in the World's Fair and every person having the care and management thereof, shall at all times, when required by any such inspectors or authorized representatives, give them free access thereto.

§4.03 INTERFERING WITH OR OBSTRUCTING AN INSPECTOR.—No person shall interfere with or obstruct any Special World's Fair Health Inspector or any duly authorized representative of the Department of Health when making the inspections or examinations required under this Code, or other applicable health laws, or by the Special World's Fair Health Officer.

§4.04 EXEMPTIONS FROM PROVISIONS OF CITY HEALTH CODE.—The following provisions of the New York City Health Code shall not apply to New York World's Fair 1964-1965 Corporation or to operations within the area of the New York World's Fair: Sections 5.07, 5.09, 81.39 subd. a, 87.05 and 87.07.

§4.05 PUNISHMENT FOR VIOLATION.—Any violation of this World's Fair Health Code shall constitute a misdemeanor, punishable as provided by Sections 1740 and 1937 of the Penal Law.

§4.06 EFFECTIVE DATE.—Sections 1.04, 1.05, 3.02 and 3.03 of this Code shall take effect immediately, and all of the other provisions of this Code shall take effect January 1, 1964.

The City of New York, }
Office of the City Clerk, } ss.:

I hereby certify that the foregoing is a true copy of a Resolution passed by The Council of The City of New York on September 29, 1960, on file in this office.

HERMAN KATZ
City Clerk, Clerk of the Council