

2004 Food Regulation Survey Respondents

Allentown City

Contact: Garry Ritter, Environmental Field Services Manager (ritterg@allentowncity.org/
p. 610.437.7759/ f. 610.437.7554)

Allentown City has updated its regulations to match the Pa Code. It was signed into law on June 4, 2004. The differences between Allentown City's regulation and the Pa. Code: changes in administrative portions to reflect Allentown's current licensing. Regarding Allentown's requirement to have operators have their employees file an employee health agreement form, the "format of required disease reporting is at the discretion of the operator. Some kind of documentation should be present."

Ambler Borough

For questions on Ambler Borough, contact the Montgomery County Department of Health. Kevin Smith, Director, Division of Environmental Field Services (ksmith3@mail.montopa.org/ p. 610.278.5117 ext. 199/ f. 610.278.5167)

Ambridge Borough

Contact: Clark Harris (p. 724.266.4070 / f. 724.266.9191)

Ambridge Borough responded that they have not adopted a new food code, but follow the state code. As a result, their regulation is the same as the state's food code.

Aston Township

Contact: James Talbot, Deputy Health Officer (p. 610.494.0384 ext. 20/ f. 610.494.8916)

According to the February 26, 2004 letter from Aston Township, "In the past, we have used the Pennsylvania Food Code as a guide in our inspections. Effective January 1, 2004 we are following the new Pennsylvania Food Code regulations."

Bath Borough

Contact: Richard Briner (p. 215.723.2366/ f. 610.837.8989)

According to a February 2004 letter from Bath Borough, "Bath Borough follows the Pennsylvania Food Code."

Bethlehem City

Contact: Harvey Joseph, Director of Environmental Health (bhbehd@juno.com/ p. 610.865.7083)

The City of Bethlehem will be adopting the Pennsylvania Food Code as published on December 13, 2003. We will be following all regulations as stated within the code. There will be no difference between the local and state codes. As for the adoption date, the revision to our current ordinance, which would adopt the new Pa Food Code is in our legal bureau awaiting presentation and adoption by City Council. We are unable to provide a specific date for passage. There is no formal comment period. We are strongly recommending that operators have a health agreement form in use, however, at this time, we are not requiring one.

Birdsboro Borough

Contact: Linda Rathman (p. 610.582.2171/ f. 610.582.6039)

Birdsboro Borough has adopted the Pennsylvania Food Code “As is.”

Brookhaven Borough

Contact: Catherine Warfield (p. 610.874.2557/ f. 610.874.2612)

Brookhaven Borough has not adopted the Pa. Code yet. They intend to follow the state regulation. There will be no differences between the two codes.

Butler City

Contact: Kathleen Pintell (p. 724.285.4124/ f. 724.285.6880)

Butler City phoned to say that they have adopted the Pennsylvania Code “As is.”

Carbondale City

Contact: Justin Taylor, Carbondale City Mayor (wonder@icontech.com/ p. 570.282.4044/ f. 570.282.2131)

As of February 26, 2004, Carbondale City has relinquished its authority to the Pa. Dept. of Agriculture. “More importantly, we have requested that the PA Dept. of Agriculture

assume all duties and responsibilities associated with enforcing the new PA Food Code. While we are still awaiting final confirmation of this transition, I believe it is safe to say that if you need any information pertaining to the City of Carbondale, please contact the PA Dept. of Agriculture.”

Chester City

Contact: Vito Alleva (p. 610. 447.7770/ f. 610.447.7794)

Chester City has adopted the Pennsylvania Food Code “As is.”

Columbia Borough

Contact: Jeff Helm (p. 717.684.2467/ f. 717.684.7764)

Columbia Borough has adopted the Pennsylvania Food Code “As is.”

Connellsville City

Contact: Rita Bornstein (p.724.628.2020 ext. 207/ f. 724.628.2020)

Connellsville City has adopted the Pennsylvania Food Code “As is.”

Darby Township

Contact: Patricia Dolan (p. 610.586.1514/ f. 610.586.0779)

Darby Township has not updated its food regulation to match the state Food Code. It should be adopted at the September 8, 2004 public meeting with no changes.

East Stroudsburg Borough

Contact: John Blick (p. 570.421.8300/ f.570.421.5575)

East Stroudsburg Borough has adopted the Pennsylvania Food Code. There is a difference between its code and the Pa. Code: East Stroudsburg requires employees to have an annual physical exam. That is the only difference.

Easton City

Contact: Ed Ferraro (p. 610.250.6730/ f. 610.923.6851)

Easton City has adopted Pennsylvania's Food Code "as is."

Farrell City

Contact: Mark Verskey (p. 724.983.2700/ f. 724.983.2719)

Farrell City has adopted the state food code "as is."

Ferguson Township

Contact: Mark Henry (p. 814.278.4723 / f. 814.234.7197)

Ferguson Township, like State College Borough, has adopted the Pennsylvania Food Code "as is."

Fountain Hill Borough

Contact: Richard Briner (p. 215.723.2366/ f. 610.867.7153)

According to a February 2004 letter from Fountain Hill Borough, "Fountain Hill Borough follows the Pennsylvania Food Code."

Harrisburg City

Contact: Craig Sherrick (csherrick@cityofhbg.com/ p. 717.255.6563/ f. 717.255.6421)

Harrisburg City has adopted the Pennsylvania Food Code as a standard. "Comment: The way our code is written, the act replaced the current legislation that our ordinance referred to and it is automatically adopted."

There are differences between Harrisburg's food regulation and Pennsylvania's Code. "Since our department is within the Bureau of Codes Administration, we also enforce all Life/Safety issues and the International Property Maintenance Code of 2000. Also, at time of sale, current code compliance is required in the majority of circumstances. As of July 1, 2003, all galvanized hoods must have been replaced and we are enforcing the UL 300 Standard at the time of any hood/fire suppression work. Our code also requires 2 bathrooms, one male and one female, all warewashing and prep sinks must be on a grease

interceptor. Also, all new construction/renovation must be done in compliance with the PA Universal Construction Code. We strongly recommend any individual interested in opening any food service in the Corporate Limits in the City of Harrisburg contact us prior to signing a lease or purchasing property. We also offer a Plans and Permits Unit that makes it a one-stop shop for those that have a set business plan and location identified. This allows them to discuss the project with Health, Codes, Zoning, Fire and Police. This is a free service to speed up the process for developers and potential businesses. For more information, contact the Health Officer at cssherrick@cityofhbg.com or via telephone at 717-255-6553.

Harrisburg's health department food regulations follow the state code's current regulations for hot and cold holding of potentially hazardous foods.

Is Harrisburg's interpretation of the "5-year implementation for existing refrigeration equipment to the 41°F standard" handled in the same way as the state? or does your regulation differ from the state's regulation? — "Must be commercial equipment, must have documentation from maintenance company, must be in good condition and we do require wooden walk-ins be upgraded or replaced."

We are strictly observing the handsink requirement and depending on the placement, may require more than PA DoA. They must be readily available and in a prominent location. We are requiring that all establishments have a dedicated prep sink. Existing establishments will be given notice at their next inspection. Lastly, except for summer special events vendors, all new licenses must meet the Food Service Certification Act requirement before license will be issued (July 1, 2004).

Hummelstown Borough

Contact: John Holder (p. 717.566.2555/ f. 717.566.3324)

According to a February 2004 letter, Hummelstown Borough has adopted the Pennsylvania and Federal Food Code regulations.

Huntingdon Township

Contact: Rick Bayer (p. 814.643.1418/ f. 814.643.2644)

In a phone message left on 8-23-04, Huntingdon Township has adopted the Pennsylvania Food Code "as is."

Jim Thorpe Borough

Contact: Eugene Mulligan (p. 570.325.3025 / f. 570.325.8154)

Jim Thorpe Borough has adopted the Pennsylvania Food Code “as is.”

Lansdowne Borough

Contact: Albert Them (p. 610.623.7300 ext. 211 / f. 610.623.5533)

According to a call PFMA received on 8-27-04, Lansdowne Borough had revamped their food safety ordinances within the past four years, but claimed to have never received a copy of the PA Code. So they don't necessarily follow the PA Code, but Mr. Them didn't think that there were any real differences between the state code and their ordinances, but he couldn't ultimately be sure of that answer. I emailed him a copy of the Food Code so that he would have it. *The Pennsylvania Department of Agriculture informed PFMA that Lansdowne Borough's health officer is Carl Spangler. He attended a food code training along with most Delaware county local health officials. They were all instructed to inform their borough managers/solicitors about the food code – as to whether or not they were using Chapter 151 (DER) or 46 (PDA) as their regulation.*

Lebanon City

Contact: Jeffrey Yocum (p. 717.273.6711/ f. 717.228.4450)

Lebanon City has not yet adopted the Pennsylvania Code. They plan to pass it within the next three months – council needs to pass the resolution. No public comment period was indicated. Their code will reflect the new Pa. Code. Lebanon City falls in line with the new temp. and refrigeration equipment requirements with the state. Indicated on the survey was that Lebanon requires a separate handwashing station.

Lock Haven City

Contact: Lyle McKean (p. 570.893.5916/ f. 570.893.5905)

Lock Haven City has adopted the Pennsylvania Food Code “as is.”

Lykens Borough

Contact: Patricia Barder (p. 717.453.8308/ f. 717.453.9077)

Lykens Borough has adopted the state food code. There are no differences between Lykens and the state, except to note: “Operators do control their employee health agreements. However, inspections, handouts, and instructions are provided when, and if necessary. At the present time, restaurant and deli employees are scheduled for “Cooking for Crowds: thru Penn State on October 20, 2004. Patricia Barder, as health officer, and

Keith Kibler, code officer for the boro actively participate in new and re-modeling construction within the Boro. All equipment used for storage, transport and cooking of food is inspected before and after installation and must meet and be maintained according to 'Code'. Each new business is inspected periodically during construction by the Boro's Health and Code Officer as well as the fire chief."

Millville Borough

Contact: Alfred Poff (p. 570.458.5709/ f. 570.458.5669)

Millville Borough called to say that it follows the state code with no changes. Be aware that galvanized hoods are no longer approved. Stainless steel is required. 30 days are required to change the hoods. However, a variance can be filed to net a 2-year extension to change over to a new hood.

Montgomery Borough

Contact: Alfred Poff (p. 570.547.1671/ f. 570.570.547.1677)

Montgomery Borough called to say that it follows the state code with no changes. Be aware that galvanized hoods are no longer approved. Stainless steel is required. 30 days are required to change the hoods. However, a variance can be filed to net a 2-year extension to change over to a new hood.

Moosic Borough

Contact: Margie Paglianite (p. 570.457.5480/ f. 570.457.0762)

Moosic Borough follows the state food code "as is."

Muhlenberg Township

Contact: Doug Didyoung (p. 610.929.4727/ f. 610.921.3764)

Muhlenberg Township has not yet adopted the Pa. Food Code as its standard. "We hope to review and adopt this year. Like all ordinances, it is advertised in the local paper with copies at the township for review." They do follow the state code on temperatures. They will be reviewing the refrigerated equipment matter with the new ordinance. They do not require employees to file a health agreement form at this time.

Muncy Borough

Contact: Alfred Poff (p. 570.546.3952/ f. 570.546.9386)

Muncy Borough called to say that it follows the state code with no changes. Be aware that galvanized hoods are no longer approved. Stainless steel is required. 30 days are required to change the hoods. However, a variance can be filed to net a 2-year extension to change over to a new hood.

Narberth Township

Contact: (p. 610.664.2840/ f. 610.664.0803)

Narberth Township utilizes the services of the Montgomery County Health Department and hence, follows county regulations.

New Castle City

Contact: Gary Bonelli (p. 724.656.3560/ f. 724.654.9561)

New Castle City follows the state food code “as is.”

Northumberland Borough

Contact: Lee Shaffer (p. 570.473.3414 / f. 570.473.3986)

Northumberland Borough follows the state food code “as is.”

Palmyra Borough

Contact: Austin Kraft (p. 717.838.6361/ f. 717.838.1051)

Palmyra Borough has adopted the Pa. Food Code “as is.” They follow the refrigerated equipment standard, “the same as the state simply because we have elected to use state or federal regulations, which are current although we may not always agree with them.” As far as handsink requirements, “We still grandfather established facilities.”

Parkside Borough

Contact: Catherine Warfield (p. 610.874.2557/ f. 610.876.6641)

Parkside Borough, like Brookhaven Borough, has not adopted the Pa. Code yet. They intend to follow the state regulation. There will be no differences between the two codes.

Patton Township

Contact: Mark Henry (p. 814.278.4723 / f. 814.234.7197)

Patton Township has not yet adopted the Pennsylvania Food Code. They expect to do so in late 2004. It is not anticipated that there will be any differences between Patton Township's code and the state code.

Paxtang Borough

Contact: William Bush (p. 717.564.4770 / f. 717.561.2020)

Paxtang Borough has not adopted the Pennsylvania Code and does not intend to claiming that "copies of the Pa. Food Code were never provided to us." They have no idea what temperature standards they are following. They claim to follow the same path as the state as far as the 5-year implementation of refrigeration equipment and they do not require an employee health agreement form.

Philadelphia City

Contact: George Zameska (george.zameska@phila.gov/p. 215.685.7497/ f. 215.382.1210)

Philadelphia's food regulations have not been updated to match the current Pennsylvania state regulation. They are in the process of doing so. Their computer-based inspection program has to be made ready to implement the new code and new regulatory provisions. The intention is to implement the new code provisions in form and content without a highly customized rewrite. When this process is completed, they will implement. Implementing the PA Food Code will not require public comment.

Philadelphia has participated in industry training with the Pennsylvania Restaurant Association regarding the major changes that will impact Philadelphia food businesses. The Philadelphia Conference of CASA has also cosponsored new food code education and training.

Philadelphia's present regulations indicate 140 degrees as the hot food holding temperature. If food establishments are found to maintain hot foods between 135 –140 they will be deemed compliant.

Refrigeration of food at 41degrees has been in effect since 1996 and the 5-year phase-in of equipment to maintain this temperature has since expired.

Philadelphia does not require operators to have their employees file an employee health agreement form.

Philadelphia's present regulations do require consumer notice of the sale of food being sold past the sell-by date.

Pottsville City

Contact: Frank Spleen (p. 570.622.1234/ f. 570.622.3524)

Pottsville City has adopted the Pennsylvania Food Code "as is."

Radnor Township

Contact: Agnes Heim (p. 610.688.5600/ f. 610.971.0450)

Radnor Township has adopted the Pennsylvania Food Code. They are using their own plumbing code. Their code has had a new section added: violations and penalties upon conviction. Fines could go up to \$1,000 per day. See ordinance 2004-27. They follow the state's food temperature requirements. Their refrigerated equipment standard is the same as the state. They do not require employers to have their employees sign a health agreement form.

Reynoldsville Borough

Contact: Daniel Gordon (p. 814.653.2110/ f. 814.653.8200)

Reynoldsville Borough has adopted the Pennsylvania Food Code "as is."

Ridgeway Borough

Contact: James Hall (p. 814.776.1125/ f. 814.772.5167)

Per a phone call on 9-2-04 from James Hall, Ridgeway Borough has adopted the Pennsylvania Food Code "as is."

Shamokin City

Contact: Barry Stoud (p. 570.644.0876/ f. 570.648.0948)

Shamokin City has adopted the Pennsylvania Food Code “as is.”

Sharon City

Contact: June Gulla (p. 724.983.3220/ f. 724.983.1961)

Sharon City has adopted the Pennsylvania Food Code “as is.”

Slatington Township

Contact: Richard Briner (p. 215.723.2366/ f. 610.767.7155)

According to a February 2004 letter from Slatington Borough, “Slatington Borough follows the Pennsylvania Food Code.”

Springfield Township

Contact: Lori Devlin (p. 610.544.1300/ f. 610.544.3012)

Springfield Township has adopted the Pennsylvania Food Code “as is.” Note: At this time – the refrigerated equipment standard remains at 5 years, however, Lori Devlin is strongly encouraging establishments to replace equipment sooner. They may work toward requiring employee health agreement forms at a later time.

State College Borough

Contact: Mark Henry (p. 814.278.4723 / f. 814.231.3082)

State College Borough has adopted the Pennsylvania Food Code “as is.”

Sunbury City

Contact: Lee Shaffer (p. 570.286.7820/ f. 570.286.3090)

Sunbury City has adopted the Pennsylvania Food Code “as is.” On the phone stated, they may work toward requiring employee health agreement forms at a later time.

Susquehanna Township

Contact: Lynn Roche (p. 717.909.9257/ f. 717.540.4298)

Susquehanna Township has not adopted the Pennsylvania Food Code. Lynne Roche uses the 2001 FDA Food Code and will follow changes set forth by the supplement to be put out in 2005. Susquehanna follows the 2001 Food Code 135 degree hot holding temp and the 41 degree refrigerated equipment implementation. Employee health agreement forms are not mandatory.

Tyrone Borough

Contact: Tom Lang (p. 814.684.1330/ f. 814.684.5266)

Tyrone Borough has adopted the Pennsylvania Food Code “as is.”

Upper Allen Township

Contact: John Holder (p. 717.766.0756/ f. 717.796.9833)

Upper Allen Township has adopted the Pennsylvania Food Code “as is.”

Upper Dublin Township

Contact: Joanne Slade (slade@upperdublin.net/ p. 215.643.1600 Ext. 3210 / f. 215.542.0797)

Upper Dublin Township has adopted the Pennsylvania Food Code “as is.” Upper Dublin Township follows the PA State Code. Therefore, all changes enacted in the new PA Food Code in December 2003 are enforced within Upper Dublin Township. The stores located in Ambler, Maple Glen and Dresher are within Upper Dublin Township.

Weatherly Borough

Contact: Robert Koch (p. 570.427.8640/ f. 570.427.8679)

Weatherly Borough has adopted the Pennsylvania Food Code “as is.”

Wilkes Barre City

Contact: Ed Pesotski/Henry Radulski (p. 570.208.4269/ f. 570.208.4101)

Wilkes Barre City has adopted the Pennsylvania Food Code “as is.”

York City

Contact: Dr. David Hawk/Russell Dorm (dhawk@yorkcity.org/rdorm@yorkcity.org/ p. 717.849.2341)

The York City Council adopted the new Pennsylvania Food Code on January 20, 2004. This code is now York’s code too. “We are essentially enforcing the same regulations as the Department of Agriculture. We are also enforcing the new 135 degree standard.”

County Feedback:

Allegheny County

Contact: Glenda Christy/Mike Diskin (gchristy@achd.net/mdiskin@achd.net/ p. 412.578.8044)

PFMA sent out the official survey but was not given a specific response on that. A general response was provided prior to that by Mike Diskin: “We are in the process of developing regulations uniform with the State Food Code. This process takes some time between development of the regulations and the Food Advisory Board review, the Board of Health review, and then the County Council’s approval. We are hoping to get it done by the end of 2004. I expect there will be a public comment period as there was the last time we made regulatory changes. Our current regulations read 140 degrees F, but we have known for some time that the science shows a lower temperature is safe. We should not be enforcing against temperatures in a range to be considered safe. The hot holding will change along with the rest of the regulations.”

Bucks County

Contact: Dennis Bauer (djbauer@co.bucks.pa.us / p. 215-949-5805)

Survey Feedback: Bucks County has not yet adopted the Pa. Food Code standards as a basis. There is no public comment period available. They are currently using the Pa Food Code in conjunction with the Bucks County Health Department Regulations at present. They use the Pa. Food Code temperature regulations. They are only recommending that employers use the employee health agreement form. It is not mandatory. There are additional equipment requirements as outlined by the BCHD code.

Previous Notes (from July 29, 2004): Bucks County has not formally adopted the PDA Food Code or a version of the PDA Food Code yet. A version is presently under review by County Administration for possible adoption. I can not say what the time frame is for adoption of these food regulations at this time. There is no public comment period scheduled since our proposed version will be very similar to the PDA Food Code. Some of the minor proposed differences between our food regulations and the PDA Food Code will be in the sewage, the water, the restroom, the administrative/penalty & the food manager certification (PIC) sections. Our Dept. has been enforcing the PDA Food Code requirements since April of this year (where applicable) in conjunction with our present food regulations. We are requiring that the Food Code temperatures be met along with items such as the consumer advisory, the employee health advisement by PIC, the no bare hand contact of RTE foods, etc. sections. We also have been giving all operators a PDA Food Code overview handout (along with a BCDH food security handout) and our inspectors are advising the operators to download a copy of the PDA Food Code from the State web site for their reference. We have found that many operators were not aware of the new PDA Food Code and its requirements that became effective Statewide on December 13, 2003.

Montgomery County

Contact: Kevin Smith (ksmith3@mail.montcopa.org / p. 610.278.5117 ext. 199/
f. 610. 278.5167)

Pam Lawn called on September 14, 2004, in response to the survey emailed to both she and Kevin Smith on their food regulations. Montgomery County has still not formally started making any changes to its food regulation at this time, but plans to within the next couple of months. As a result, Pam had nothing concrete that she could provide at this time. She was asked to call or email PFMA when Montco does have an update.

The following notes were taken from a June 2004 meeting with Kevin Smith:

Temperatures: 45 degrees for refrigerated foods. 140 degrees minimum for heated foods. Montco's clause on hand sink requirements varies on sinks requirements from the state—regarding the number of handsinks/space. Bathroom Requirements – there must be a bathroom for staff. If it is a “sit down” restaurant, there must be a public restroom. For more than 26 seats, must not be unisex, but rather, separate bathrooms. For direct change of store ownership – if the store is not closed down for any time during transition – the store should not have to file for a plan review – rather, just file an application. If the store is shut down before a new owner takes over, a plan review is called for.