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AS PROVIDED IN CHAPTER 1, PART 14 OF THE NEW YORK STATE SANITARY
CODE THIS PERMIT IS GRANTED TO **RACHEAL ROBERTS**
TO OPERATE A FOOD SERVICE ESTABLISHMENT KNOWN

SECRET INGREDIENT CUPCAKERY
1991 EMPIRE BLVD. #5
WEBSTER, NY 14580

PART 14 OF THE NEW YORK STATE SANITARY CODE REQUIRES THAT THIS PERMIT BE PROMINENTLY
DISPLAYED AT EACH FOOD SERVICE ESTABLISHMENT WHERE IT CAN BE SEEN BY THE CONSUMER

ISSUE DATE:

IMPORTANT!

HEALTH PERMITS ARE NOT TRANSFERABLE FROM ONE OPERATOR TO ANOTHER. PLEASE NOTIFY THE FOOD
PROTECTION SECTION OF ANY CHANGES IN OPERATOR OR NAME OF ESTABLISHMENT, INCLUDING
ADDITIONS/DELETIONS OF OPERATORS/PARTNERS.

NEW YORK STATE HAS SMOKING REGULATIONS THAT WENT INTO EFFECT ON JULY 24, 2003. RESTAURANTS
AND BARS ARE NOW REQUIRED TO PROHIBIT SMOKING IN ALL AREAS INSIDE THE FACILITY. DESIGNATED
OUTDOOR DINING AREAS WITH AN OVERHEAD COVERING (EXCLUDING TABLE UMBRELLAS) MUST ALSO
BE SMOKE FREE. IN UNCOVERED OUTDOOR DINING AREAS, SMOKING MAY BE ALLOWED IN NO MORE
THAN 25% OF THE SEATING WITH A 3 FOOT BUFFER BETWEEN SMOKING AND NON-SMOKING AREAS.
SMOKING IS ALLOWED IN OUTDOOR AREAS OF BARS AND RESTAURANTS THAT ARE NOT DESIGNATED FOR
DINING. FOR MORE INFORMATION CALL 753-5064.

Please note: The Food Worker Training requirements are as follows:

**All establishments classified as "High Risk" (H) or "Medium Risk" (M) must have a Level I certified
food handler in charge and enough Level II trained employees to have one present at all operating times.
"Low Risk" (L) classified establishments must have enough Level II trained employees at all operating
times.**

If you have any questions concerning training, please contact our office at 753-5869.

**REMEMBER: YOU MUST POST YOUR TRAINING CERTIFICATE(S) ALONG WITH YOUR PERMIT TO
OPERATE.**