

No: 277

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

**WESLEY UNITED METHODIST CHURCH  
2009 DEWEY AVE.  
ROCHESTER, NY, NY 14615**

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: 11/18/2015  
11/18/2017

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**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.**