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County Executive

JAMES CRUCETTI, MD, MPH
Commissioner of Health

DEPARTMENT OF HEALTH
COUNTY OF ALBANY
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MARIBETH MILLER, BSN, MS
Assistant Commissioner for Public Health

RICHARD A. REED, MA
Assistant Commissioner for Finance
and Administration

August 5, 2008

Re: **Important Regulatory Information**

Dear Food Service Operator:

I would like to bring to your attention two amendments to the Albany County Sanitary Code that were passed by the Albany County Board of Health and officially filed with the New York State Department of Health. **These two amendments require changes in your food service establishment that become effective beginning January 1, 2009.** They are as follows:

Trans Fat Restrictions

Please note this Sanitary Code change restricts the use of oils that contain artificial trans fats and requires substitution to oils that are free of trans fats. Phase One of this regulation becomes effective January 1, 2009 for oils, shortenings, and margarines that are used in deep frying or in spreads, and Phase Two will be effective on July 1, 2009 for baked goods. Please see the enclosed materials for more detailed information about the effective dates and foods that are affected. Also enclosed is a "Frequently Asked Questions" Fact Sheet that will provide you with helpful information regarding this new provision of the Sanitary Code.

If you have any questions or need additional information regarding trans fats or the new regulations, please call our Trans Fat Information Line at 447-4585 or email us at notransfat@albanycounty.com. A member of our staff will follow-up with you to provide assistance. Also, you can check our website at www.albanycounty.com and click on the link to Trans Fat Ban for additional information.

Installation of Carbon Monoxide Detectors

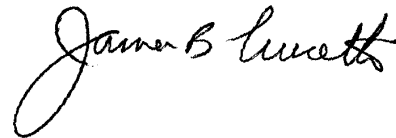
Another Sanitary Code change requires all indoor, permanent (non-mobile), year-round (non-seasonal) food service establishments in Albany County subject to regulatory inspection by the Albany County Department of Health (except those establishments that do not rely upon the combustion of carbon-based fuel for heat, ventilation or hot water) shall, prior to the issuance or

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renewal of a food service permit, be equipped with a fully-operational single or multiple-station carbon monoxide detector, wired directly into the electrical system and installed pursuant to the manufacturer's instructions, which meets the current Underwriters Laboratories Standard UL2075. Each such detector shall also utilize a secondary (standby) power supply. This Sanitary Code requirement becomes effective on January 1, 2009. For additional information about this, please contact our Division of Environmental Health Services at 447-4620.

On behalf of the Board of Health, staff of the Albany County Department of Health looks forward to working with you during this transition to more healthful oils and safety from carbon monoxide emissions.

Sincerely,

A handwritten signature in black ink, reading "James B. Crucetti". The signature is fluid and cursive, with the first name "James" being more prominent and the last name "Crucetti" following in a similar style.

James B. Crucetti, MD, MPH
Commissioner of Health

Enclosures:

- ✓ Phase One Trans Fat Brochure: Frying & Margarine, Spreads
- ✓ Phase Two Trans Fat Brochure: Baked Goods, Mixes, Food Ingredients and Prepared Foods
- ✓ Trans Fat Regulation FACT SHEET
- ✓ Carbon Monoxide FACT SHEET