New York State Food Processor Licenses

(Agriculture and Markets Law - Article 20C)
What is an Article 20C License & Why do I need one?

• This is a Manufactured Food Processing License.
• Article 20-C Food Processing Establishment licenses apply to food and beverage manufactures.
• Alcohol is considered a ‘food or beverage’ within NYS.
• If you ONLY have a “Farm” type license from the State Liquor Authority, you are exempted from the Food Processing Licensing requirement, however you must comply with Good Manufacturing Practices (GMP) and may be subject to a sanitary inspection from the this Department.
Do You Need a Food Processor License?

**Does alcohol processing firm have ANY license from SLA that are other than “Farm” designated?**

- **Yes**
  - A 2C Food Processing License is required.
  - Are produced foods intended for immediate on-premise consumption such as those offered in a restaurant?
    - **No**
    - Your operations are exempt from a 2C license
    - Yes
      - Yes. Facility will need to contact DOH regarding permit for restaurant operations.

- **No**
  - Beside the alcoholic beverages, you do produce or process any other manufactured food items, such as juice, vinegars, sauces, etc?
    - **Yes**
      - Your operations are exempt from a 2C license
    - **No**
If You Need an Article 20c License - Apply Now

• At this time, we are not going to penalize you for operating without a license, but we do want you to promptly apply for this license.

• Why?
  • It’s the Law, and
  • If you operate in NYC - NYCDOT requires an article 20C license number or NYCDOH food service permit for all establishments who want to apply for their side-walk café permit

APPLICATION AVAILABLE HERE: https://agriculture.ny.gov/food-business-licensing
Things to Know about the 20C License Application

• Fee:
  • IF you are not part of a Chain or Franchise, AND you have less than 10 Full Time Employees, then the fee is **$175 for a two-year license**.
  
  • If you do not qualify under the above threshold, then the fee is **$400 for a two-year license**.
  
  • Note: If you are have a “farm only” type license from SLA, the fee is waived ($0).

Don’t leave any question unanswered, this WILL delay processing.
Things to Know about the 20C License Application

• Certain firms might also need to have a manager with a Food Safety Education Program (FSEP) Certificate.

• This does not apply if you are a family business with two or less full time employees or if your annual gross sales last year were under $3 million.

• Our web site has a list of vendors you can use to obtain a Food Safety Education Program (FSEP) Certificate from: https://agriculture.ny.gov/food-safety/food-safety-training
Things to Know about the 20C License Application

• New Applicants will need an initial food safety inspection PRIOR to granting of a license.
• Your cooperation with this step is greatly appreciated so that the inspection can be scheduled quickly.
• You will not receive a license without passing this inspection.
Food Safety Inspections

AGM Inspectors will look for general cleanliness of your operations that includes a check of the following items:

• Water is potable for both cleaning and food processing purposes.

• Equipment is properly cleaned and maintained

• Food is protected from contamination including foreign material

• Handwashing facilities are available and accessible
Food Safety Inspections (Continued)

• Employees are not ill and are practicing good hygiene including proper handwashing and wearing clean garments.
• Transfer lines are properly stored (not on the floor).
• Control of pests (rodents, roaches, birds, etc).
• Standing water is not noted under equipment or on floor.
• Ingredients are received from approved sources.

• More detailed information is available at:
Food Safety Inspections - COVID-19 Related Compliance Checks

• During the food safety inspection AGM inspectors will also check the following:
  • COVID-19 Compliance
    • Employees are properly wearing masks/face coverings
    • Signage or other notification for social distancing is in place
    • Breaks/shifts are staggered
    • Frequently touched contact areas are cleaned as sufficient intervals.
    • Firm has process in place for monitoring employee health.
    • Firm has a process to notify the LHD if an employee tests positive
    • Firm has a process to prohibit employees who are sick from working
    • Firm has a process to track those who are in contact with positive cases
    • Firm has a process to clean and sanitize after an employee tests positive
Thank You