

**City of Pottsville**

**July 8, 2024**

**Proposed Council Meeting Agenda  
6:00 p.m. Council Chambers, 2nd Floor**

Regular Monthly Business

\*Departmental and Financial Reports

Work Session

Redevelopment Authority Goal Update

Resolutions are as follow:

Offering conditional employment to 1 individual as a 2024 Summer Lifeguard .  
Offering conditional employment to 2 individuals as 2024 Summer Part-Time Park Laborers  
Appointing Sonny Fenstermacher to serve as an alternate on the Zoning Hearing Board  
Appointing Gretchen Sterns, Esquire as the Assistant Solicitor for the Zoning Hearing Board  
Awarding a Certificate of Appropriateness to Rashid Iqbal for windows and frames at 106 N. Centre St.  
Approving a Special Events Application submitted by Pottsville Business Association for the Annual Oktoberfest scheduled for September 14, 2024/  
Approving a Special Events Application submitted by the Humane Fire Company for the Pottsville City Cruise scheduled for August 10, 2024  
Approving a Special Events Application submitted by Yorkville Hose Fire Company for the 2024 Yorkville Block Party scheduled for August 13, 2024  
Approving the annual Section 504 Resolution  
Approving the annual Fair Housing Resolution  
Authorizing the Mayor to execute a lease between Clem Buckley and the City for land located at 116 E. Norwegian St.

Ordinances

1st Reading of Bill 6/2024 – Vacating a portion of a Paper Alley known as Seltzer Street, 230' wide and 21' long  
1<sup>st</sup> Reading of Bill 7/2024 – Chapter 126 – Food Handling and Drinking Establishments, by Amending §126-3 and striking and replacing in its entirety §126-14

Copies of the above referenced bills are attached.

\*Public

None are Scheduled

**FILE OF THE COUNCIL OF THE  
CITY OF POTTSVILLE, PA**

1st Reading – July 8, 2024  
Bill Number 6/2024

Ordinance Number

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Introduced by

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Enacted by Council

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**AN ORDINANCE VACATING A PORTION OF A PAPER ALLEY KNOWN AS SELTZER  
STREET, 230' WIDE AND 21' LONG**

WHEREAS, the City Council of the City of Pottsville, after due investigation and consideration, has determined that the nature and extent of the public use and the public interest to be subserved is such as to warrant the vacation of Seltzer Street.

NOW, THEREFORE, be it enacted and ordained by the City Council of the City of Pottsville:

Section One. In accordance with Section 2916 of the Third-Class City Code, the alley described above, is hereby vacated subject to proper rights-of-way for all utilities.

Section Two. This vacation will be endorsed on the official street map of the City of Pottsville

ORDAINED AND ENACTED THIS \_\_\_\_\_ day of \_\_\_\_\_, 2024

**CITY OF POTTSVILLE**

\_\_\_\_\_  
Mayor Dave Clews

ATTEST:

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Lisa M. Shuman  
City Clerk

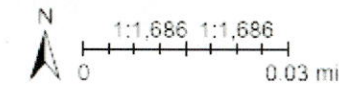




- BASE LAYERS**
- ★ Lease Grounds
  - ▭ Parcels
  - Roads
  - ~ Streams
  - ☪ Lakes
  - ⬭ MuniBoundary
  - ▭ Coal Tracts
- MINERAL PARCELS**
- ▭ Mineral Parcels
- COUNTY ZONING**
- Zoning Districts**
- A Agricultural
  - C-1 Local Commercial
  - C-3 Highway Commercial
  - C-4 Regional Highway Commercial
  - CM Conservation Mining
  - CR Conservation Residential
  - IC Industrial-Commercial
  - R-2 Medium Density Residential
  - R-3 High Density Residential
  - TC Town Center
- FEMA FLOOD HAZARD LAYERS**
- Flood Hazard Information**
- ▭ LDMRs
  - LOMAs
  - ▭ FIRM Panels
  - Cross-Sections
  - ~ Base Flood Elevations
- Flood Hazard Zones**
- 1% Annual Chance Flood Hazard
  - ▭ Regulatory Floodway
  - ▭ Area of Undetermined Flood Hazard
  - 0.2% Annual Chance Flood Hazard
- ENVIRONMENTAL**
- Wetlands**
- ▭ Freshwater Emergent Wetland
  - ▭ Freshwater Forested Shrub Wetland
  - ▭ Freshwater Pond
  - ▭ Lake
  - ▭ Other
  - ▭ Rivine
  - 10ft Contour Intervals
  - Soils

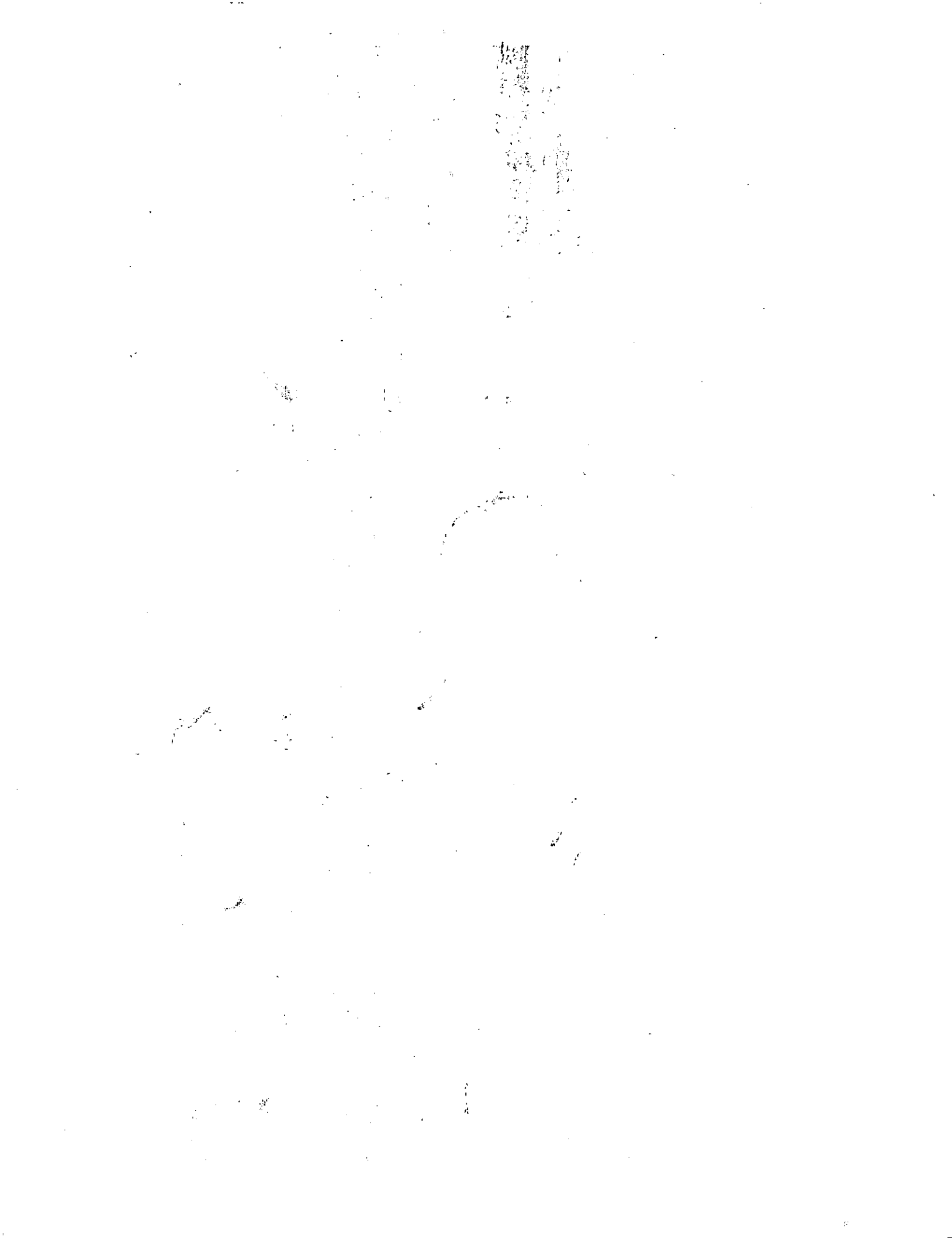


<http://gis.co.schuylkill.pa.us/mapviewer>  
**SCHUYLKILL COUNTY, PA**  
**MAP VIEWER**  
 Date Printed: 7/1/2024



This drawing is a user generated static output from the Schuylkill County Map Viewer and is for reference only. The County is providing this information to users without warranty of any kind, either express or implied. The County specifically disclaims the implied. Data layers that appear on this map are subject to the Schuylkill County GIS Disclaimer and Use Restrictions, which can be found on the Schuylkill County website at [www.co.schuylkill.pa.us](http://www.co.schuylkill.pa.us)







**FILE OF THE COUNCIL OF THE  
CITY OF POTTSVILLE, PA**

First Reading: July 8, 2024  
Bill Number 7/2024

Ordinance Number

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Introduced by

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Enacted by Council

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**AN ORDINANCE AMENDING THE CODIFIED ORDINANCES OF THE  
CITY OF POTTSVILLE – CHAPTER 126: FOOD-HANDLING AND DRINKING  
ESTABLISHMENTS, BY AMENDING §126-3 AND STRIKING §126-14 IN IT'S  
ENTIRITY AND REPLACING IT WITH THE FOLLOWING:**

THE CITY COUNCIL OF THE CITY OF POTTSVILLE DOES HEREBY ORDAIN THAT:

**§ 126-3 License and inspection fee.**

Every proprietor of a public eating or drinking place shall pay an annual license and inspection fee of \$100. No license shall be issued or reissued until such fee is paid. In the event that such reinspection discloses that the owner failed to accomplish the corrections, the Health Officer shall issue a new notice of noncompliance. Further, the owner shall pay a reinspection fee in the amount of \$50.

**§ 126-14 Retail Food Facility Inspection Violations and penalties.**

Any person violating any of the provisions of this article shall be subject to fines as established in this Chapter.

**A). Restaurant facilities operations and maintenance violations.**

1). The following violations found out of compliance during a retail food facility inspection will be subject to a \$50 ticket per violation.

- a). Single-use/single-service articles: properly stored & used.
- b). Food & non-food contact surfaces cleanable, properly designed, constructed and used.
- c). Plumbing installed, proper backflow devices.
- d). Certified Food manager certificate: valid & properly displayed.

2). The following violations found out of compliance during a retail food facility inspection will be subject to a \$100 ticket per violation.

- a). Person in Charge present, demonstrates knowledge, & performs duties.



- b). Management, food employee & conditional employee; knowledge, responsibilities & reporting
- c). Proper use of reporting; restriction & exclusion
- d). Procedures for responding to vomiting diarrheal events.
- e). Proper eating, tasting, drinking or tobacco use.
- f). No discharge from eyes, nose & mouth
- g). Hands clean & properly washed.
- h). Adequate handwashing sinks properly supplied & accessible.
- i). Food received at proper temperature.
- j). Required records available, shellstock tags, parasite.
- k). Pasteurized eggs were used where required.
- l). Water & ice from approved source
- m). Plant food properly cooked for hot holding.
- n). Thermometers provided & accurate.
- o). Food properly labeled, original container.
- p). Personal cleanliness
- q). Wipe cloths: properly used & stored.
- r). Proper disposition of returned, previously served, reconditioned and unsafe food.
- s). Time as a public health control: procedures & records
- t). In-use utensils; properly stored.
- u). Utensils, equipment & linens: properly stored, dried & handled.
- v). Gloves used properly.
- w). Non-food contact surfaces clean.
- x). Non-food contact surfaces clean.
- y). Hot & Cold water available: adequate pressure
- z). Sewage & wastewater properly disposed.
- aa). Toilet facilities: properly constructed, supplied cleaned.
- bb). Garbage & refuse properly disposed: facilities maintained.
- cc). Physical facilities installed, maintained & clean.
- dd). Adequate ventilation & lighting; designated areas used.

3). Citation fines. Any person, firm or corporation who shall fail, neglect or refuse to comply with any of the terms or provisions of the following items during a retail food facility inspections, or of any regulation or requirement pursuant hereto and authorized hereby shall, upon conviction, be ordered to pay a fine of not less than \$300, not more than \$1,000 on each offense and, in default of payment of fine and costs, be imprisoned not more than 90 days.

- a). No bare hand contact with RTE foods or pre-approved alternate method properly followed.
- b). Food obtained from approved source.
- c). Food in good condition, safe & unadulterated
- d). Variance obtained for specialized processing methods.
- e). Approved thawing methods used.
- f). Insects, rodents & animals not present
- g). Contamination prevented during food preparation, storage & display.
- h). Washing fruits & vegetables
- i). Food separated and protected.
- j). Food contact surfaces: cleaned & sanitized.
- k). Proper cooking time & temperature
- l). Proper reheating procedures for hot holding
- m). Proper cooling time & temperature
- n). Proper hot holding temperature
- o). Proper cold holding temperature.
- p). Proper date marking & disposition.
- q). Consumer advisory provided for raw/undercooked foods.
- r). Pasteurized food used; prohibited foods not offered.
- s). Food/Color additives: approved & properly used.
- t). Toxic substances properly identified, stored & used.
- u). Compliance with variance/specialized process/HACCP

ORDAINED AND ENACTED THIS \_\_\_\_\_ day of \_\_\_\_\_, 2024.

**CITY OF POTTSVILLE**

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Mayor Dave Clews

ATTEST:

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Lisa M. Shuman, City Clerk