

| Establishment Name   | Insp. Type | Insp. Date | Fail? | Rule Cited           | Description of Violation  | Severity |
|----------------------|------------|------------|-------|----------------------|---|----------|
| HEIDIS BROOKLYN DELI | REGULAR    | 2018-10-04 | No    | 4-601.11.(A)         | Equipment food-contact surfaces and utensils are not clean to sight and touch.                                | C        |
|                      |            |            |       | 3-501.16.(A).(2)     | PHF not maintained at 41 F or less.   | C        |
|                      |            |            |       | 4-201.11             | Equipment and/or utensils are not sufficiently durable.   | N        |
|                      |            |            |       | 4-602.13             | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N        |
| HEIDIS BROOKLYN DELI | REGULAR    | 2020-01-14 | No    | 3-501.16.(A).(1)     | Hot foods not maintained at a proper temperature of 135 F or more.  | C        |
|                      |            |            |       | 4-602.13             | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N        |
| HEIDIS BROOKLYN DELI | REGULAR    | 2022-03-02 | No    | 4-703.11             | Manual and/or mechanical methods of sanitizing incomplete.  | C        |
|                      |            |            |       | 3-501.16.(A).(2)     | PHF not maintained at 41 F or less.   | C        |
|                      |            |            |       | 3-501.13             | Improper thawing.   | N        |
|                      |            |            |       | 4-302.12.(A)         | Inadequate number of food temperature measuring devices provided.   | N        |
|                      |            |            |       | 3-302.12             | Food/ingredients containers not properly labeled.   | N        |
|                      |            |            |       | 2-402.11             | Food Employees not wearing effective hair restraints.   | N        |
|                      |            |            |       | 4-904.11.(A).<br>(C) | Single service/use items are improperly handled/stored/displayed/dispensed.                                   | N        |
|                      |            |            |       | 4-302.14             | No chemical test kit available.   | N        |
|                      |            |            |       | 4-602.13             | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N        |
|                      |            |            |       | 5-205.15             | Plumbing system not properly maintained in good repair.   | C        |