

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). (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
HEIDIS BROOKLYN DELI	REGULAR	2024-04-16	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-501.11	Equipment in disrepair.	N