



www.gradearescue.com | contact@gradearescue.com | 212.470.9909  
17 State Street FL 40, Manhattan, NY 10004  
IG: @gradearescue | TikTok: @gradearescue

## GRADE A RESCUE

### MOCKUP INSPECTION VIOLATION ANALYSIS REPORT

<b>Restaurant:</b>	MINT MASALA
<b>Address:</b>	95 MACDOUGAL STREET Manhattan 10012
<b>Inspection Date/Time:</b>	2026-04-03 13:00
<b>Inspector:</b>	Administrator
<b>Prepared By:</b>	Administrator
<b>Report Date:</b>	April 6, 2026

### VIOLATION ANALYSIS & CORRECTIVE ACTION REPORT

**Restaurant::** MINT MASALA  
**Address::** 95 MacDougal Street, Manhattan, NY 10012  
**Inspection Date::** April 3, 2026 | 1:00 PM  
**Inspector ID::** [To be completed]

#### [CRITICAL] CRITICAL VIOLATION

#### 02G -- Potentially Hazardous (TCS) Food Held at Improper Temperature

Field	Detail
<b>Description</b>	The establishment failed to maintain potentially hazardous food items at or below 41°F (5°C). TCS foods, including ready-to-eat items such as prepared salads and other cold preparations, must be maintained at temperatures that prevent the rapid and progressive growth of pathogenic microorganisms. The establishment's lowboy refrigeration unit was observed at 52°F (11°C), a temperature within the "danger zone" (41°F-140°F) that permits accelerated bacterial growth.
<b>Law Reference</b>	NYC Health Code § 81.09(c); Title 24 RCNY § 23-02 (Critical Violation Classification)

<b>What Was Observed</b>	The lowboy refrigerator unit was measured at 52°F (11°C) via calibrated thermometer. This temperature is 11 degrees Fahrenheit above the maximum permissible cold holding temperature of 41°F (5°C), creating an imminent risk of foodborne illness through pathogenic contamination of TCS foods stored therein.
<b>Severity</b>	CRITICAL VIOLATION -- Direct risk to food safety and public health
<b>Estimated Penalty</b>	Condition I: \$200 / Condition II: \$300 / Condition III: \$400 / Condition IV: \$500 / Condition V: \$600
<b>Corrective Action</b>	(1) Immediately cease use of the lowboy refrigerator and relocate all TCS foods to a functioning unit maintained at or below 41°F. (2) Service the lowboy unit to restore proper cooling capacity; document the date and nature of repair. (3) Install a properly calibrated, numerically-scaled thermometer inside the unit in the warmest location (typically near the door). (4) Implement a temperature monitoring log documenting readings at minimum twice daily. (5) Discard any TCS foods that have been held at temperatures above 41°F for more than 2 hours (or 1 hour if ambient temperature exceeded 90°F).

**[CRITICAL] CRITICAL VIOLATION**

**02G -- Potentially Hazardous (TCS) Food Held at Improper Temperature**

Field	Detail
<b>Description</b>	The establishment failed to maintain potentially hazardous food items at or below 41°F (5°C). Ready-to-eat TCS foods stored in the "Top Salad Bar" unit were observed at 49°F (9°C), exceeding the maximum permissible cold holding temperature by 8 degrees Fahrenheit.
<b>Law Reference</b>	NYC Health Code § 81.09(c); Title 24 RCNY § 23-02 (Critical Violation Classification)
<b>What Was Observed</b>	The salad bar refrigeration unit (identified as "Waitress Top Salad Bar") was measured at 49°F (9°C) via calibrated thermometer. This temperature is within the danger zone and does not meet the requirement to maintain cut ready-to-eat vegetables and other prepared salad components at 41°F or below.
<b>Severity</b>	CRITICAL VIOLATION -- Direct risk to food safety; similar hazard to violation 02G cited above but separate unit
<b>Estimated Penalty</b>	Condition I: \$200 / Condition II: \$300 / Condition III: \$400 / Condition IV: \$500 / Condition V: \$600
<b>Corrective Action</b>	(1) Immediately cease service from the salad bar unit. (2) Relocate all ready-to-eat ingredients to a properly functioning refrigeration unit maintained at 41°F or below. (3) Service or replace the salad bar unit's refrigeration system to restore proper cooling. (4) Install a properly calibrated, numerically-scaled thermometer in the warmest location of the unit. (5) Implement a temperature monitoring log with readings at minimum twice daily. (6) Discard any TCS foods held above 41°F for more than 2 hours (or 1 hour if ambient temperature exceeded 90°F).

**[CRITICAL] CRITICAL VIOLATION****04H -- Food Workers Not Using Proper Hand Protection / Bare Hand Contact**

Field	Detail
<b>Description</b>	Food workers engaged in food preparation and service failed to wear single-use gloves or other protective equipment during the handling of potentially hazardous or ready-to-eat foods. NYC Health Code § 81.13(b) requires that food workers use appropriate hand protection (single-use gloves, utensils, or deli papers) when handling ready-to-eat foods or any foods that will not receive further heat treatment. The establishment's employees were observed handling food items without gloves, creating a direct transmission route for pathogenic contamination via hand-to-food contact.
<b>Law Reference</b>	NYC Health Code § 81.13(b)(1); Title 24 RCNY § 23-02 (Critical Violation Classification); NYC Administrative Code § 17-1412
<b>What Was Observed</b>	All observed food service employees were engaged in food handling and preparation activities (salad assembly, plating, service) without wearing single-use gloves or alternative hand protection. No evidence of proper glove usage protocols or distribution was observed. This creates a critical risk pathway for contamination of ready-to-eat foods with pathogenic microorganisms.
<b>Severity</b>	CRITICAL VIOLATION -- Public Health Hazard; direct transmission route for foodborne pathogens
<b>Estimated Penalty</b>	Condition I: \$200 / Condition II: \$300 / Condition III: \$400 / Condition IV: \$500 / Condition V: \$600
<b>Corrective Action</b>	(1) Immediately implement mandatory glove-wearing protocol for all food handling activities, particularly ready-to-eat foods. (2) Provide adequate supply of properly-sized single-use gloves (latex-free if allergen concerns exist) in food preparation and service areas. (3) Train all food workers on proper glove donning, usage, and changing frequency (change gloves between different food types, after touching face/hair/body, and at least hourly). (4) Post visual reminders (signage) at all food preparation stations regarding glove requirements. (5) Conduct immediate staff training on proper hand hygiene and glove protocols using HACCP/food safety principles. (6) Maintain documentation of training completion by all food workers.

**[GENERAL] GENERAL VIOLATION****06D -- Equipment Surfaces Not Properly Cleaned and Maintained**

Field	Detail
<b>Description</b>	The establishment failed to maintain equipment surfaces in a clean condition. Specifically, air filter covers in the food preparation area were observed to be accumulating dust and debris, indicating inadequate cleaning and maintenance protocols. Per NYC Health Code § 81.27(a), all equipment and surfaces that may come into contact with food or food-contact surfaces must be kept clean, free of accumulation of dust, grease, and other residues that could contaminate food or harbor pathogens.
<b>Law Reference</b>	NYC Health Code § 81.27(a); Title 24 RCNY § 23-02 (General Violation Classification)

<b>What Was Observed</b>	Air filter covers throughout the food preparation area exhibited visible dust accumulation and debris. This indicates a failure to implement routine cleaning schedules for non-food-contact equipment surfaces. While not an immediate food-contact hazard, the presence of dust suggests inadequate general facility sanitation and potential cross-contamination risk if particles were to dislodge near food.
<b>Severity</b>	GENERAL VIOLATION
<b>Estimated Penalty</b>	Condition I: \$200 / Condition II: \$250 / Condition III: \$300 / Condition IV: \$350 / Condition V: \$400
<b>Corrective Action</b>	(1) Clean all air filter covers immediately using dry cloths or soft-bristle brushes to remove dust and debris. (2) Replace or wash air filters according to manufacturer specifications (typically every 1-3 months depending on usage). (3) Establish a daily cleaning checklist for all non-food-contact equipment surfaces, including HVAC components, vents, and filters. (4) Assign specific staff responsibility for equipment cleaning with documented completion logs. (5) Schedule filter cleaning/replacement at minimum monthly, with documentation.

**[CRITICAL] CRITICAL VIOLATION**

**06D -- Equipment Not Equipped with Required Monitoring Devices**

Field	Detail
<b>Description</b>	The establishment failed to equip refrigeration units with properly functioning, calibrated thermometers. NYC Health Code § 81.18(a) requires that all cold storage and holding facilities be equipped with numerically-scaled thermometers, placed in the warmest location (typically near the door), to permit continuous monitoring of internal temperatures. The establishment's refrigerators lacked visible, accessible thermometers, preventing verification that TCS foods are maintained at required temperatures. This constitutes a critical violation because it prevents the establishment from documenting compliance with temperature control requirements.
<b>Law Reference</b>	NYC Health Code § 81.18(a); Title 24 RCNY § 23-02 (Critical Violation Classification)
<b>What Was Observed</b>	Multiple refrigeration units throughout the food preparation area were inspected and found to lack numerically-scaled thermometers. Without proper temperature-monitoring devices, the establishment cannot demonstrate that TCS foods are held at or below 41°F, creating an unverifiable risk to food safety. This is compounded by the already-documented temperature failures in the lowboy and salad bar units.
<b>Severity</b>	CRITICAL VIOLATION
<b>Estimated Penalty</b>	Condition I: \$200 / Condition II: \$250 / Condition III: \$300 / Condition IV: \$400 / Condition V: \$500
<b>Corrective Action</b>	(1) Install numerically-scaled thermometers (minimum-20°F to 110°F range) in ALL refrigeration units immediately. (2) Position thermometers in the warmest location of each unit, typically near the door at mid-height. (3) Ensure thermometers are calibrated (compare against an ice bath test: reading should be 32°F±2°F when immersed in ice water). (4) Use easy-to-read, durable thermometers (glass or digital) that display temperatures without interpretation. (5) Document the date of installation and calibration of each thermometer. (6) Inspect and verify thermometer accuracy at minimum weekly via ice bath test or comparison to calibrated reference thermometer. (7) Maintain a log of thermometer checks with dates and readings.

## [GENERAL] GENERAL VIOLATION

### 06A -- Facility Maintenance; Structural Damage / Deterioration

Field	Detail
<b>Description</b>	The establishment failed to maintain the physical structure and fixtures of the facility in good repair. Specifically, a ceramic item located beneath the three-compartment sink was observed to be damaged and in need of replacement. Per NYC Health Code § 81.17(b), all equipment, fixtures, and structural elements must be maintained in good condition, free of cracks, chips, corrosion, and other deterioration that could harbor pathogens, accumulate debris, or pose a sanitation hazard.
<b>Law Reference</b>	NYC Health Code § 81.17(b); Title 24 RCNY § 23-02 (General Violation Classification)
<b>What Was Observed</b>	A ceramic fixture or insert located beneath the three-compartment dish washing sink exhibited visible damage (cracks, chips, or deterioration). This damaged component can harbor food residues, bacteria, and cleaning solution, creating an unsanitary condition and potential cross-contamination risk. The ceramic material, once compromised, is difficult to sanitize effectively.
<b>Severity</b>	GENERAL VIOLATION
<b>Estimated Penalty</b>	Condition I: \$200 / Condition II: \$250 / Condition III: \$300 / Condition IV: \$350 / Condition V: \$400
<b>Corrective Action</b>	(1) Remove the damaged ceramic component immediately. (2) Replace with a new ceramic or food-grade material component of identical specification. (3) Ensure the replacement is properly sealed and fitted to prevent water/debris accumulation. (4) If replacement is not immediately available, maintain the area in a clean, dry state until replacement is completed. (5) Conduct a thorough inspection of all equipment beneath the three-compartment sink to identify any other damage or deterioration. (6) Implement a monthly facility inspection checklist to identify and address structural damage promptly.

## [PHH] PUBLIC HEALTH HAZARD

### 06E -- Facility Not Maintained in Sanitary Condition; Holes/Gaps in Building Envelope

Field	Detail
<b>Description</b>	The establishment failed to maintain the physical facility in a manner that prevents contamination and excludes pests. Multiple holes were observed in walls, floors, or other structural components, creating direct pathways for rodent and insect entry. NYC Health Code § 81.23 requires that the establishment implement an integrated pest management (IPM) program, including the sealing of all holes, cracks, and openings larger than 1/4 inch in diameter that could permit entry of rodents, insects, or other pests. The existence of unsealed holes constitutes a public health hazard because it provides direct access for pests to food storage and preparation areas.
<b>Law Reference</b>	NYC Health Code § 81.23(a); § 81.17(b); Title 24 RCNY § 23-02 (Public Health Hazard Classification); NYC Administrative Code § 17-803 (Pest Management)

<b>What Was Observed</b>	Multiple unsealed holes were identified in the facility structure (specific locations: walls, floor junctures, or equipment penetration points). These openings, each larger than 1/4 inch, provide clear pathways for rodent and insect entry. No evidence of active pest control measures (exclusion, sealing) or pest management documentation was observed. This creates an imminent risk of pest infestation and contamination of food and food-contact surfaces.
<b>Severity</b>	PUBLIC HEALTH HAZARD -- Imminent risk of pest-borne contamination
<b>Estimated Penalty</b>	Condition I: \$300 / Condition II: \$400 / Condition III: \$500 / Condition IV: \$600 / Condition V: \$700
<b>Corrective Action</b>	(1) Identify and document all holes, gaps, and cracks larger than 1/4 inch throughout the facility, including walls, floors, ceiling penetrations, and areas around equipment. (2) Seal all identified holes using materials approved for food establishments: stainless steel mesh (1/16 inch or smaller), caulk, or expanding foam followed by caulk (avoid use of putty alone, which is removable). (3) Pay particular attention to areas around pipes, electrical penetrations, and equipment bases where pests commonly enter. (4) Retain written documentation (photos, work order, invoice) of all sealing work completed and the date of completion. (5) Establish a pest management contract with a licensed NYC pest control operator (DOH-registered) and maintain documentation of all treatments and inspections. (6) Conduct a follow-up pest inspection at 2-week intervals to verify effectiveness of exclusion measures. (7) Maintain an IPM log documenting all pest-related observations, exclusion work, and pesticide applications (if any).

**[CRITICAL] CRITICAL VIOLATION**

**05C -- Chemical Substance Improperly Stored / Toxic Substance in Food Area**

Field	Detail
<b>Description</b>	The establishment failed to store toxic or chemical substances (specifically, a sanitizing solution containing sodium hypochlorite/bleach) in a manner that prevents contamination of food, food-contact surfaces, and food workers. The sanitizer bucket was observed to be overfilled with chlorine-based sanitizing solution (sodium hypochlorite), creating a spillage hazard and potential for accidental ingestion or contamination. Per NYC Health Code § 81.27(d), all cleaning agents, sanitizers, pesticides, and other chemical substances must be stored in separate, clearly labeled containers, away from food and food-contact surfaces. The bucket's overloaded condition creates an imminent risk of splash or spillage into food preparation areas.
<b>Law Reference</b>	NYC Health Code § 81.27(d); § 81.06 (Imminent Health Hazard Prevention); Title 24 RCNY § 23-02 (Critical Violation Classification); NYC Administrative Code § 17-1412

| What Was Observed | A bucket containing sodium hypochlorite (bleach-based) sanitizing solution was observed to be dangerously overfilled, creating splash and spillage risk. The solution volume exceeded safe

*DISCLAIMER: This mockup inspection report is prepared by Grade A Rescue for educational and compliance preparation purposes only. It does not constitute legal advice. Actual DOH inspection results may vary. For legal representation at OATH hearings, contact Grade A Rescue directly.*