

# Top Violations (% of Cited)

Viol. Type	Code	Summary	Sept. 2015 % of Viol.	Mar. 2018 % of Viol.	June 2018 % of Viol.	Sept. 2018 % of Viol.
General	10F	Improper non-food surface	13.4	13.3	13.7	13.7
General	08A	Facility not vermin proof	10.6	11.6	11.5	11.4
Critical*	02G	Improper cold holding	9.0	6.3	6.2	6.3
Critical	06D	Improper food contact surface	7.3	7.8	7.8	7.7
Critical	04L	Evidence of mice	6.5	7.0	7.1	7.3
Critical	06C	Inadequate food protection	6.4	7.6	7.4	7.1
Critical*	02B	Improper hot holding	5.6	6.0	6.1	6.2
General	10B	Plumbing not properly installed/ maint.	5.3	6.5	6.3	6.1
Critical	04N	Flies in facility	4.0	4.8	4.5	4.2
Critical*	04H	Food is contaminated/cross-contam.	2.5	2.3	2.4	2.4
Critical	04A	FPC holder not held by supervisor	2.5	2.5	2.5	2.5

**\*Public Health Hazard.**

Source. NYC DOHMH, FACTS II, run 9/25/2015, 3/5/2018, 6/4/2018 and 8/20/2018. Pre-adjudicated general & critical violations on initial inspection in 12 month period.