

New York City Restaurant Health Code Violations

Some observations:

- Manhattan is the borough with the most health violations, sitting at a staggering 98,133.
- In late 2021, new laws were passed relating to food safety and handling which caused a huge spike in the amount of inspections done each year.
- In 2024, 95,379 inspections were conducted. This is an increase of roughly 30% inspections from the previous year.
- Most violations reported were critical violations (those most likely to cause illness).
- 251 923 restaurants have received violations, however almost 70 percent of the violating restaurants still managed to get an A Grade. Only 9556 restaurants were closed down by the NYC Health Department.
- The most popular cuisine rated by the NYC Health Department were American, and Chinese cuisine.

Year

2015

2025

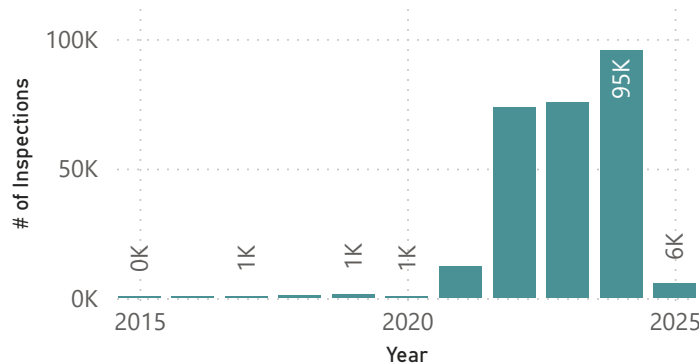
Cuisine Type

All



Clear all slicers

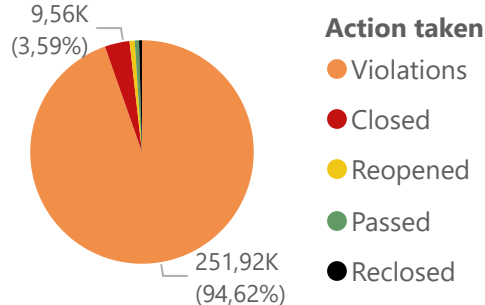
of Inspections by Year



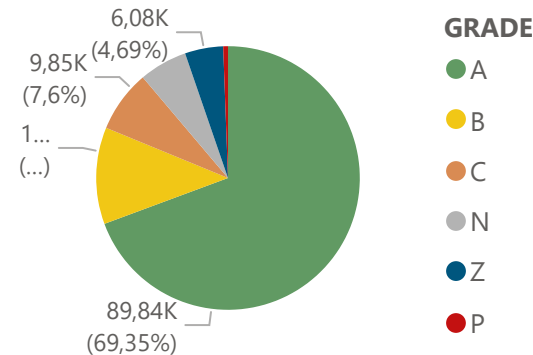
Breakdown of Restaurant Cuisine



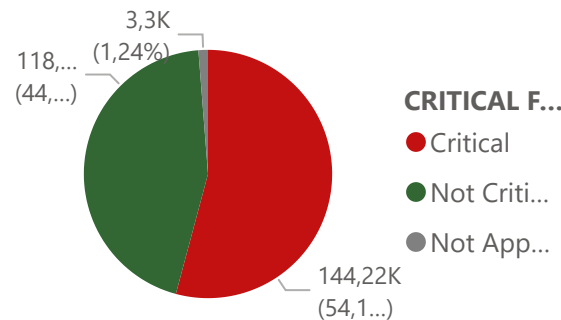
Distribution of Actions Taken during Inspections



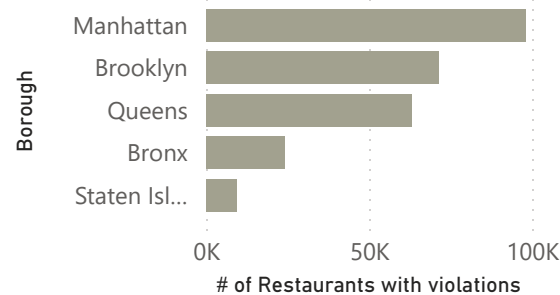
Health Grade Distribution



of Violations by Criticality



Ranking of Borough Restaurant Violations

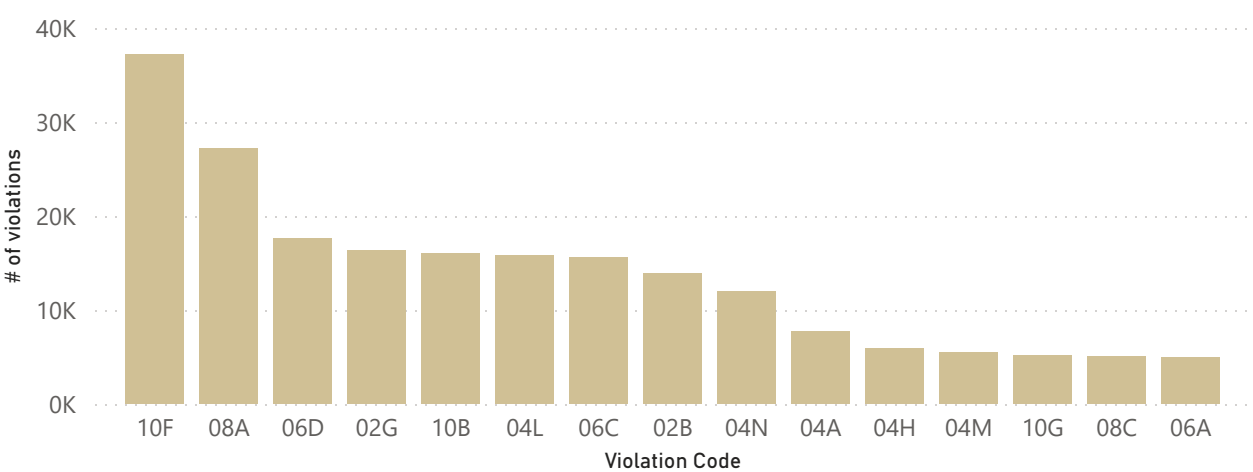


STREET	# of Violations
BROADWAY	10102
3 AVENUE	5782
5 AVENUE	4601
2 AVENUE	4088
8 AVENUE	3748
7 AVENUE	3135
1 AVENUE	3011
AMSTERDAM AVENUE	2923
LEXINGTON AVENUE	2821
ROOSEVELT AVE	2783
NORTHERN BLVD	2654
9 AVENUE	2615
NOSTRAND AVENUE	2320
FLATBUSH AVENUE	2137
FULTON STREET	2070

- Health Code Grades are assigned as follows:
A: Excellent condition, B: Good compliance, C: Poor compliance, N: Not Yet Graded, Z: Grade Pending, P: Permit Suspended.

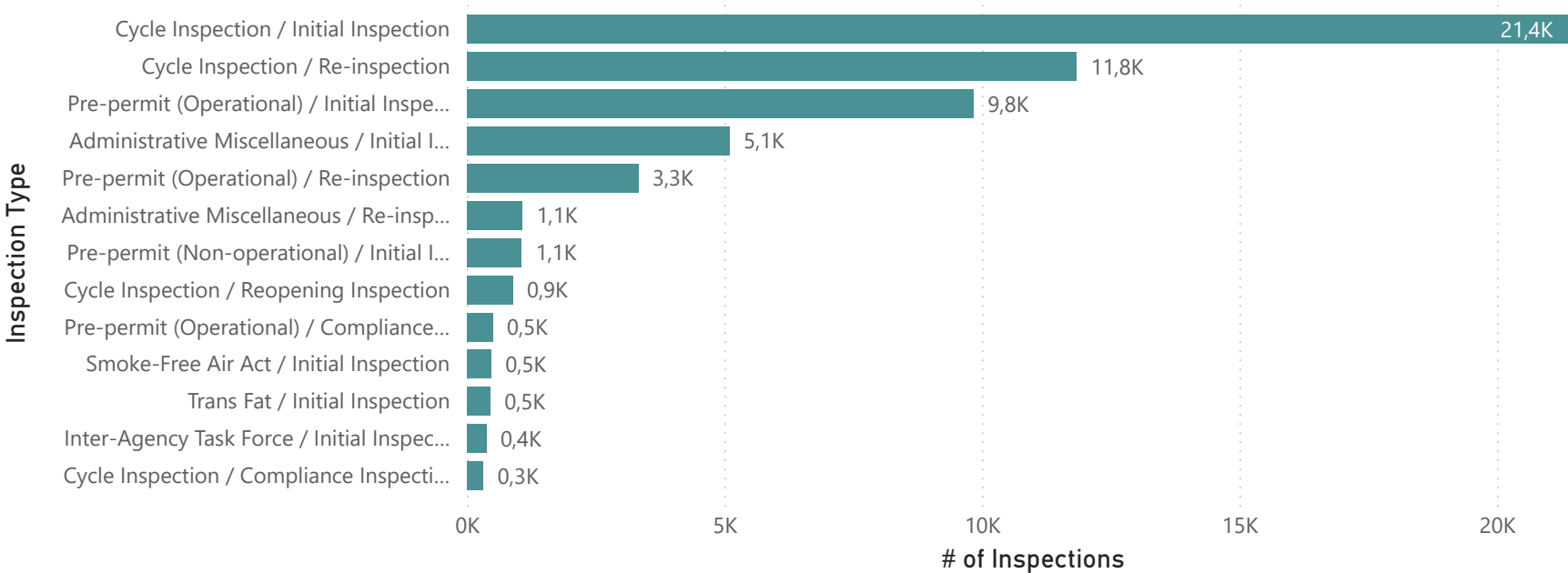
NYC Restaurant Health Code Violations data: Know you violation codes

Distribution of Violations by Violation Code



Violation_Code	Category_Description	Violation_Summary
02A	COOKING	Ground or comminuted meat: 158°F
02A	COOKING	Other PHFs: 140°F for 15 sec.
02A	COOKING	Pork/food containing pork: 150°F for 15 sec.
02A	COOKING	Shell eggs/food prepared with raw shell eggs: 145°F for 15 sec.
02A	COOKING	Stuffings: 165°F
02A	COOKING	Whole meat roasts and/or rare beef steaks: Minimum time/temperature
02A	COOKING	Whole or ground poultry, poultry parts, all foods containing poultry, poultry stuffing and poultry stuffing containing meat: 165°F for 15 sec.
02B	HOT HOLDING	PHF held below 140°F

of Inspections by Inspection Type



Some observations:

- Multiple violations may earn a restaurant the same violation code.
- For example, any water drainage issue (of which there are three distinct violations) is assigned the violation code '10B'.
- The most common violation code awarded over the entire data period is '10F', which relates to improper restaurant construction.
- The most popular inspection type by far was routine inspections followed by re-inspections.

Year

2015

2025

Violation code

All

