



Restaurants respond to new health rule

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The New York City Department of Health and Mental Hygiene announced that beginning in July of 2010, restaurants in New York City will be required to display their health inspection letter grade so that it is highly visible to customers. While gaining support from a number of people who believe the system will promote cleanliness and limit foodborne illnesses, many believe the system will be an unnecessary burden on the restaurant community. The following are reactions from managers and employees of several local restaurants.

Bully's Deli 759 Broadway

"I'm for it. The inspection goes through the Health Department. We passed it, we did very good. No problems, no violations."

— Bully's Deli manager Elias Bourakac

Famous Famiglia 757 Broadway

"We had almost 90 percent last year. Everything is perfect. I would have no worries."

— Famous Famiglia manager Frank Berascha

Burger Creations 52 E. Eighth St.

"It's okay. I feel like everything is perfect here. I know the burgers they are making, they're very prepared. Everything is very fresh."

— Burger Creations manager Maria Phillipe

Jamba Juice 125 University Place

"You don't know what the health is like of the food and the quality, so I'm totally for that. I would want to know, as a [customer] what's going on."

— LSP freshman and Jamba Juice employee Katarina Manos

Stand 24 E. 12th St.

"We work very hard to make sure our place is very clean. Every place has something. You see it in the newspaper, the three-star Michelin places, even they have issues. I mean it's New York City, that's the way it goes, but as long as it's a total grade and not just nitpicking certain things, then I don't mind it."

— Stand manager Jeff Tanael

Crumbs 124 University Place

"I don't think it makes very much difference. I think it might be detrimental to other companies that are known for being not as clean."

— Crumbs employee Kirdley Young