

New York City Council

Memorandum in Support of Legislation

This memorandum is authored by the sponsor and explains the need for the legislation referenced below, in accordance with Rule 6.00(d) of the Rules of the Council.

Introduction Number:

Int. No. 1181-2025

Prime Sponsors:

Council Member Amanda Farías

Bill Title:

A Local Law to amend the administrative code of the city of New York, in relation to requiring that notices of violation issued by the department of health and mental hygiene during inspections of food service establishments include photographs or video recordings of each violation cited in such notice

Submitted by:

Council Member Amanda Farías

Justification:

Restaurant owners across New York City face numerous economic challenges: rising inflation, pandemic-era debt, and the threat of international tariffs looming over them. Amidst these challenges, restaurants able to stay profitable often do so with low profit margins, and unexpected costs, such as health inspection violations, can have an outsized impact. In this high-stakes environment, inspections by the Department of Health and Mental Hygiene (DOHMH) can feel punitive rather than constructive, and the potential for violations can raise animosity and distrust between owners and inspectors, even if both sides are acting in complete good faith. This dynamic undermines the purpose of inspections, which should be rooted in education and transparency.

This bill requires that all health code violations issued by DOHMH include multimedia evidence, while safeguarding privacy rights. This reform would reduce the fear of inconsistent or inaccurate violations by ensuring that citations are based on clear, objective documentation. It would also enhance the educational value of inspections, allowing restaurant owners to better understand the nature of violations and how to prevent them in the future. By promoting transparency and accountability on both sides of the inspection process, this law would help restore trust in public health enforcement while both supporting the economic resilience of New York City's restaurant industry and helping to ensure they set the global standard for taste, quality, and hygiene.