

Plan Review and Construction Site Audits

Get it right... before it's finished! Austin Publicover grew up in the blue collar trades; as a baby, his first wasn't "mom" or "dad", his first word was "drill"! (as in electric drill)

At age 15, Austin helped his father repair ducted air conditioning units in the 115⁰F heat of Tucson, AZ.

Later, at age 19, Austin became the youngest licensed HVAC contractor in Arizona, and for more than thirteen years he ran Austin's Cooling & Heating, demonstrating a master's knowledge of the trades, including electrical, plumbing, and general construction.

Austin used his project management experience during his six years at Danny Meyer's Union Square Hospitality Group, including a new ADA restroom at The Modern inside MoMA, a new kitchen suite & wood-burning grill at Gramercy Tavern, and a fully renovated kitchen at the original Blue Smoke.

Now you can use Austin's knowledge to your advantage: from reviewing architectural plans for FDA Model Food Code and NYC Health Code conformance to inspecting rough-in construction, Austin will make sure your new restaurant or food operation is designed right and built compliantly, before you open get your first regulatory inspection.

That'll save you money, time, and headaches.

