

## Mock Inspections

Mock inspections through Bulletproof! are your best value; when he worked at Union Square Hospitality Group, Austin was on the receiving end of more than 60 inspections by the Dept of Health.

Austin also sat on the Bloomberg Administration's Food Service Technical Advisory Committee. (The FSTAC oversaw the 2010 amendments to Article 81 of the NYC Health Code.)

Many mock inspectors once were "real" DOH inspectors, but few have actually dealt with as many inspections as Austin.

Coupling that experience with Austin's food safety credentials means that your team will receive a thorough & informed "mock inspection" and benefit from the most useful of Best Practices, including tips for maintaining your 'A' letter grade.

Mock inspections will also keep you from tying up your time at the [OATH Health Tribunal, which recently changed its rules](#) to be more restrictive of arrival times, adjournments, and defaults. Read more [here](#).

For less than the cost of a foods-out-of-temperature violation, Bulletproof! will set you up for success.

