

Food Quality Analysis Dataset -- February 2014														
Date Insp	Facility	Items:	Violations receive a score of "1", otherwise blank											
		1	3	4	7	9	11	13	24	26	30	34	60	score
2/4	Fuji				1									87
2/5	Dunkin Donuts-1264													97
2/5	New Nice Chinese				1					1				91
2/5	Whole Donut		1	1										84
2/6	La Familia		1	1		1		1						75
2/10	457 Mason Jar		1			1		1		1				79
2/10	Subway								1					92
2/11	Jay's Market			1		1		1		1	1			74
2/11	China Chef			1	1					1	1			83
2/11	Wendy's		1								1			89
2/12	Sams Food Store Park St.	1	1						1	1				82
2/12	Amanos Pizza				1				1					92
2/12	UNO Convenience			1	1									87
2/13	Ginos Pizza									1	1			88
2/17	Golden Pagoda	1	1		1	1		1						75
2/17	Taco Bell													97
2/18	Countryside Manor													94
2/18	Grinders Keepers				1									90
2/18	Panera Bread				1									92
2/19	Whole Donut- Burl Ave.		1	1										84
2/19	Chopstick Kitchen		1		1			1	1	1				74
2/20	La Familia reinsp.													94
2/20	Corner Pizza				1	1				1				91
2/23	Martinos				1	1								95
2/23	Georges Terryville Mkt.				1	1								91
2/24	457 Mason Jar					1			1					95
2/24	Latin Cravings				1									98
2/24	West End Pizza				1					1				94
2/25	Luiza's Diner				1				1	1				86
2/25	M&M Deli				1									94
2/25	Wendy's					1					1			96
2/27	Greers				1	1								90
	Item Number	1	3	4	7	9	11	13	24	26	30	34	60	score
	sumof times	2	8	6	17	10	0	5	6	10	5	0	0	2830
	count	2	8	6	17	10	0	5	6	10	5	0	0	32

average (percent)	6.25	25	18.75	53.125	31.25	0	15.625	18.75	31.25	15.625	0	0	88.4375
Key	Items Numbered in Red are Major Violations and result in a Failure of Inspection. A Score below 80 constitutes a Failure of Inspection												
	Failure of a Routine Inspection is followed by a Reinspection, generally in two weeks, to assure corrections of violations.												
1	Approved source, wholesome, nonadulterated												
3	Potentially hazardous food meets temperature requirements during storage, preparation, display, service and transportation												
4	Adequate facilities to maintain product temperature, thermometers provided.												
7	Food protected during storage, preparation, display, service and transportation.												
9	Handling of food minimized.												
11	Toxic chemicals, storage, handling, dispensing, use.												
13	Handwashing facilities provided, hands washed, clean.												
24	Sanitization rinse (hot water - chemical)												
26	Food-contact surfaces clean.												
30	Hot and cold water under pressure, provided as required.												
34	No cross connections, back siphonage, backflow.												
60	Qualified Food Operator, Alternate, Training Program.												