Food Qua	ality Analysis DatasetApril 2014	1													
		Items:	Violations receive a score of "1", otherwise blank												
Date															
Insp	Facility	1	3	4	7	9	11	13	24	26	30	34	60	score	
4/1	Mama Teresa's							1		1				81	
4/7	Edgewood Market	1		1	1	1		1		1				78	
4/7	Jimmy's On the River									1				90	
4/7	Monterrey Mexican				1				1					88	
4/9	Hometown Pizza				1	1		1	1	1	1		1	66	
4/10	Two Brothers Pizza				1	1		1		1				83	
4/13	Cumberland Farms Burlington													94	
4/13	Dunkin Donuts Burlington		1				1							88	
4/13	Subway Pine St													98	
4/13	Subway (Walmart)													94	
4/13	Jay's Market									1				89	
4/14	Sun Fat													95	
4/14	Sonic										1			95	
4/14	Bagels Plus				1	1								91	
4/14	Shady Oaks													99	
4/14	Lin Gao Sushi										1			94	
4/14	New Century Buffet				1				1	1				84	
4/15	McDonalds		1	1	1									89	
4/14	Burger King Federal road			1						1				87	
4/16	People's Choice		1	1	1	1	1		1	1	1			66	
4/17	Dunkin Donuts North Main			1				1						89	
4/17	Moes		1											90	
4/20	Stop & Shop Farmington Ave				1					1				85	
4/23	Crystals			1	1		1		1	1	1			71	
4/23	Augies			1	1		1			1	1			81	
4/23	Edgewood Market				1									91	
4/23	Taste of China				1									86	
4/23	Hometown Pizza				1					1				87	
4/24	ParkSide Café			1	1	1				1	1			82	
4/24	Sheriden Woods									1				94	

4/27	Dunkin Donuts Burlington													99	
4/27	Lee Po			1	1				1	1				81	
4/27	Marilyn's Pub				1	1				1				88	
4/28	H&F Petroleum									1				92	
4/28	Whole Donut Farmington Ave			1	1	1								79	
4/28	Max Pizza III				1				1					85	
	Itam Number	1	2	4	7	0	11	13	24	26	30	24	60	ccoro	
	Item Number	1	3	4		9	11		24			34	60	score	
	sumof times	1	4	5	9	5	2	4	4	9	4	0	1	1932	
	count	1	4	5	9	5	2	4	4	9	4	0	1	22	
average (percent)		4.545	18.18	22.7	40.91	22.73	9.0909	18.18	18.2	40.91	18.18	0	4.545	87.82	
Key															
1	Approved source, wholesome, r														
3	Potentailly hazardous food mee	ts tempe	rature r	equire	ments d	uring sto	rage, pre	paration	n, displ	ay, servi	ce and ti	ransport	ation		
4	Adequate facilities to maintain p	ovided.													
7	Food protected during storage,	ortation.													
9	Handling of food minimized.														
11	Toxic chemicals, storage, handli														
13	Handwashing facilities provided														
24	Sanitization rinse (hot water - chemical)														
26	Food-contact surfaces clean.														
30	Hot and cold water under press														
34	No cross connections, back siph														
60	Qualified Food Operator, Altern														