

Food Quality Analysis Dataset -- July 2015														
Date Insp	Facility	Items: Violations receive a score of "1", otherwise blank												score
		1	3	4	7	9	11	13	24	26	30	34	60	
	blank													
7/1	Pavilion				1	1			1					90
7/2	Rodd's									1				95
7/2	Price Chopper													92
7/2	Columbus Assoc. of Bristol				1					1				94
7/6	Steve's Top Dog					1				1				89
7/6	Greenhouse Café		1		1	1		1						79
7/8	Joan's Hot Dog Cart		1	1	1									91
7/8	Leszek Wrona Soccer													97
7/13	Lucky Grocery		1						1	1				79
7/15	Superior Pizza				1				1	1				88
7/15	New Nice Chinese		1		1			1		1				80
7/21	Steve's Top Dog				1	1								90
7/22	La Familia		1	1					1					84
7/27	Lucky Grocery				1									95
7/27	Greenhouse Café													95
7/27	Frozen Gnome	1	1	1	1					1				79
7/29	New Nice Chinese		1		1					1				86
7/29	Route 6 Pizza				1				1	1				86
7/30	Latin Cravings		1	1			1	1						77
	Item Number	1	3	4	7	9	11	13	24	26	30	34	60	score
	sumof times	0	1	1	0	0	1	1	0	0	0	0	0	77
	count	0	1	1	0	0	1	1	0	0	0	0	0	1
	average (percent)	0	100	100	0	0	100	100	0	0	0	0	0	77.00
Key														
1	Approved source, wholesome, nonadulterated													
3	Potentially hazardous food meets temperature requirements during storage, preparation, display, service and t													
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.													