	ity Analysis Dataset May 2016													
ate Insp	-	1	3	4	7	9	11	13	24	26	30	34	60	score
5/2	New York Deli													9
5/2	Skewer's				1					1				8
5/3	Pizza House	1	1		1	1			1		1			7
5/3	AFC Sushi(Price Chopper)				1									g
5/3	El Sazon De Mama			1										9
5/3	Mama Teresa's				1		1							8
5/4	Corner Pizza			1	1									8
5/4	New England Bowl			1						1				8
5/9	Bristol Senior Coffee													9
5/9	Fuji Japanese				1						1			8
5/9	Sonic of CT		1	1	1			1						8
5/10	Subway- Walmart										1			9
5/10	·									1				9
-	San Gennaro		1	1	1					1				8
-	Papa John's					1							1	8
	Greenhouse Café	1				1		1	1	1				7
-	Frozen Gnome					-		-		1				9
-	K.C. Dubliners		1	1	1	1				1				7
-	The Willows by Double Tree		1	-	-					1				8
-	Subway- 1197 Farmington Ave.		1	1						1				9
	Pizza House (Re-inspection)													9
	Mama Teresa's (Re-inspection)													9
			1	1	1		1							
	Wendy's		1	1	1		1							8
-	Taco Bell													9
-	Lee Po													8
	Friendly's					1				1				9
	Sergio's				1									9
-	Taste of China		1		1									9
	Subway-123 Farmington Ave.													9
-	Uncle Sam's									1	1			9
	Sonic of CT (Re-inspection)				1									9
5/24	San Gennaro (Re-inspection)													9
5/24	Two Brothers								1	1				9
5/25	Frank's				1					1				8
5/25	West End Pizza		1							1				8
5/26	Cumberland Farms													9
5/26	Greenhouse Café (Re-inspection)													9
5/26	Dog House								1					9
5/26	Marilyn's Pub		1	1						1				8
-	Lucky Grocery				1									9
	K.C. Dubliners (Re-Inspection)													9.
	Oasis	2	1	1	1			1		1				8
- 0,01	Item Number	1	3	4	7	9	11	13	24	26	30	34	60	score
	sumof times	2	9	9	15	5	2	2	4	15	4	0	1	555.5
Key	Risk Factor Violations	_	3						-	13				
	Approved source, wholesome,	nonad	ultarati	he										
3	Potentailly hazardous food me				uiron	ants	durin	a sto	rage	nrens	ration	dienl	2V 54	rvice ar
	transportation.	الاعادة	ιρειαιυ	110100	1411 611	iciits	aurii	15 JU	uge,	hieho	atioii,	uispi	uy, st	i vice al
		nrod	ct to man	orot	ro th	rm a	moto	rc n=c	vi d	,				
4	Adequate facilities to maintain	•								_				
7	Food protected during storage	, prepa	ration,	uispia	y, ser\	rice a	na tra	ınspo	rtatio	n.				
9	Handling of food minimized.	1												
11	Toxic chemicals, storage, hand													
13	Handwashing facilities provide			ed, cl	ean.									
24	Sanitization rinse (hot water -	chemic	al)											
26	Food-contact surfaces clean.													
30	Hot and cold water under press				quired									
34	No cross connections, back sipl	honage	, backfl	ow.										
50	Qualified Food Operator, Alter	nate, T	raining	Progr	am.									