

Food Quality Analysis Dataset -- June 2016

		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	
	blank														
6/1	Wendy's													100	
6/1	Grinder's Keepers									1				95	
6/2	Lee Po													95	
6/2	Pequabuck Golf						1		1					90	
6/6	Great Taste of China													96	
6/6	Bagels Plus		1											90	
6/7	Village Green						1	1						88	
6/7	Sage Grill		1					1		1				84	
6/8	Sage Grill									1				94	
6/8	West End Pizza													98	
6/9	Marilyn's Pub			1	1				1	1				84	
6/13	Palma's Diner									1				96	
6/13	Vivaldi's	1								1				90	
6/13	LJ's Pizza		1	1		1				1				80	
6/14	Oasis				1									95	
6/14	Menchie's													96	
6/14	Route 6 Pizza						1			1				91	
6/15	Bristol Pizza													98	
6/15	Spiga D'Oro									1				91	
6/15	Savory Concepts, LLC													94	
6/16	Pequabuck Golf							1	1					89	
6/16	Buster's Drive-In													95	
6/17	Pines at Bristol					1								91	
6/27	LJ's Pizza									1				94	
6/27	Vivaldi's									1				92	
6/27	Dunkin Donuts- No. Main St		1											82	
6/27	Citgo-Middle St.									1				94	
6/28	New York Deli													97	
6/28	Bristol CT Yoga & Café													94	
6/28	Route 6 Pizza													98	
6/28	Barley Vine					1		1	1	1				80	
6/29	Bristol Brothers, LLC		1	1	1		1							78	
6/29	Fas Mart, West St.													95	
6/30	Dunkin Donuts-Brewster St.										1			94	
6/30	Ingraham Manor													99	

	Item Number	1	3	4	7	9	11	13	24	26	30	34	60	score
	sumof times	1	5	3	3	3	4	4	4	13	1	0	0	
	average (percent)	3	14	9	9	9	11	11	11	37	3	0	0	91.91

Key	Risk Factor 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.