Food Quality Analysis Dataset -- August 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
8/1	New Century Buffet				1									94
8/1	Pizza Hut				1	1				1				87
8/2	7- Eleven		1											91
8/2	Gateway Café				1									96
8/2	Max Pizza	1			1									87
8/3	Jimmy's on the River						1			1				88
8/3	457 Mason Jar				1									97
8/3	Wah Lung													97
8/3	Bristol Brothers								1					92
8/8	Doc Popcorn						1	1						89
8/8	Dunkin Donuts Lake Compounce							1	1	1				89
8/8	Potato Patch Lake Compounce													97
8/8	Pink's Hot Dog Lake Compounce			1				1						91
8/8	Fried Bats		1	1										90
8/8	Fuji Japanese			1	1	1								85
8/9	Superior Pizza				1									93
8/9	Giamatti													97
8/10	HF Petroleum													96
8/11	Panera Bread	1												92
8/11	Hometown Pizza				1				1	1				91
8/11	Vivaldi's II									1				95
8/22	Nuchies	1		1	1	1		1		1				78
8/23	Jimmy's on the River				1									96
8/25	Sergio's Pizza	1			1									91
8/25	Max Pizza				1	1			1	1				90
8/26	China Chef				1			1		1	1			83
8/29	Dunkin Donuts 1053 Farm. Ave.								1	1				95
8/29	Ruby Tuesday	1								1				89
8/30	Sage Grill			1	1	1					1			80
8/31	One-Fifty Central													96
8/31	Mama Teresa's	1			1									83
8/31	Taco Diaz		1						1					88
8/31	Pavilion				1									93
	Item Number	1	3	4	7	9	11	13	24	26	30	34	60	score
	sumof times	6	3	5	16	5	2	5	6	10	2	0	0	
average (percent)		18	9	15	48	58	6	15	18	30	6	0	0	18.58
Key	**Risk Factor Violations**													
1	Approved source, wholesome, nonadulterated													
3	Potentailly hazardous food meets temperature requirements during storage, preparation, display, service and t													
	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.													