

Food Quality Analysis Dataset -- February 2017

		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														
2/1	Sonic of CT				1									97	
2/1	Subway 1197 Farmington Ave.			1						1	1			92	
2/1	Shop Rite of Bristol													98	
2/1	Marilyn's Pub					1				1	1			90	
2/2	Route 72 Diner		1		1				1					90	
2/2	Chunky Tomato Pizza									1				96	
2/3	Sabrina's Restaurant								1					96	
2/3	Lemongrass Grill				1	1				1	1			88	
2/6	Village Green													99	
2/6	AFC Sushi					1								95	
2/6	New England Bowl								1					92	
2/7	Frankies of Bristol				1	1				1				86	
2/7	Latin Cravings													99	
2/7	Pizza House									1	1			90	
2/7	Great Taste of China		1		1									89	
2/7	Nuchies		1											92	
2/7	Crystal Diner											1		87	
2/8	Pavilion Restaurant				1									94	
2/13	Dunkin Donuts S&Sfarm Ave.									1				97	
2/13	San Gennaro									1				95	
2/15	Dunkin Donuts Middle St.							1		1				93	
2/15	Vivaldi's Pizza		1			1			1	1				84	
2/15	Sabaidee Thai				1	1			1			1		88	
2/16	Route 72 Diner													98	
2/16	Spiga D'Oro				1									91	
2/21	Great Taste of China				1					1				93	
2/22	Lee Po									1				92	
2/23	Dunkin Donuts Middle St.									1				96	
2/23	Sage Grill	1		1	1					1				78	
2/23	Zzaam Korean Grill		1		1	1								84	
2/24	Sage Grill				1				1					87	
2/24	Two Brother's Pizza		1		1	1				1	1	1		75	
2/27	Grinder's Keepers				1									95	
2/27	Luiza's Diner		1	1	1	1		1	1	1	1			68	
	Item Number	1	3	4	7	9	11	13	24	26	30	34	60	score	
	sumof times	1	7	3	15	9	0	2	7	16	7	2	0		

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.