

Food Quality Analysis Dataset July 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														
7/5	Sage Grill	1	1	1	1									77	
7/5	Krispy Krunchy Chicken III		1											90	
7/6	Sage Grill													97	
7/6	Dominos		1			1								88	
7/6	Starbucks										1			95	
7/6	Spiga D'Oro	1	1		1	1	1		1	1			1	69	
7/11	Dunkin Donuts Middle St.			1										95	
7/11	Sergio's Pizza		1	1										91	
7/12	Marilyn's Pub													95	
7/12	Sergio's Pizza													96	
7/13	Countryside Manor								1	1				95	
7/13	Vivaldi's Pizza									1				95	
7/13	Zzaam Fresh Korean Grill								1					96	
7/17	Luiza's Diner	1	1	1	1	1	1	1		1	1			64	
7/17	Mama Teresa's				1	1			1					88	
7/18	Palma's Diner				1				1					94	
7/18	Lee Po				1				1	1				85	
7/18	Superior Pizza		1	1		1			1	1				83	
7/18	Chippanee Golf Club				1					1				92	
7/19	Route 72 Diner		1											84	
7/19	Oasis Restaurant		1	1					1	1				84	
7/20	Dunkin Donuts Pine St.			1										97	
7/20	Spiga D'Oro						1			1				91	
7/20	One-Fifty Central		1	1						1				92	
7/24	China Chef		1	1	1				1	1				81	
7/25	Taco Bell									1	1			93	
7/25	Two Brother's Pizza		1		1	1		1		1				76	
7/25	West End Pizza									1				93	
7/26	AFC Sushi					1					1			95	
7/26	Hometown Pizza				1				1		1			87	
7/26	Bon Sai													95	
7/27	Luiza's Diner				1				1		1			93	
7/27	Route 72 Diner				1									95	
7/27	Oasis Restaurant									1				93	
7/31	Dunkin Donuts Burlington Ave.			1										96	
7/31	New York Deli & Market				1	1			1					91	

	Item Number	1	3	4	7	9	11	13	24	26	30	34	60	
	sumof times	3	12	10	13	8	3	2	12	15	6	0	1	
	average (percent)	7	26	22	28	17	7	4	26	33	13	0	2	89.47
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.													