

Food Quality Analysis Datasheet October 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														
10/2	Ruby Tuesday													94	
10/2	Thai Avenue		1		1	1								86	
10/3	Bristol Senior Coffee Shop		1					1		1				90	
10/3	Pequabuck Golf		1		1				1	1				82	
10/3	Double Tree													97	
10/6	Sonic of Bristol								1	1				90	
10/6	New England Bowl/Spare Time				1				1	1				91	
10/10	Sabaidee Thai		1		1				1					89	
10/10	Gino's Pizza		1						1	1				85	
10/11	Friendly's				1					1				90	
10/11	Pizza House		1	1	1	1	1	1	1	1				66	
10/12	7-Eleven				1									92	
10/12	Vivaldi's II		1		1		1	1						77	
10/17	Cumberland Farms Pine St.													99	
10/17	Uncle Sam's									1				94	
10/17	Thai Avenue													94	
10/20	Dunkin Donuts Hospital								1	1				95	
10/20	Lynn's Food Truck		1				1							91	
10/20	Pizza House		1		1					1				86	
10/20	Greenhouse Café		1	1			1		1					82	
10/23	Riverside Restaurant		1		1					1				89	
10/23	People's Choice Pizza													93	
10/23	Golden Pagoda		1		1									89	
10/24	Price Chopper		1	1	1					1				79	
10/25	Golden Pagoda		1											94	
10/26	Taste of China		1	1	1				1	1				84	
10/26	Vivaldi's II		1			1	1							85	
10/30	Holly View Manor								1					97	
10/30	San Gennaro		1						1	1				81	
10/31	Chili's Bar and Grill									1				94	
10/31	Moe's Southwest Grill			1										95	
10/31	Greenhouse Café		1				1		1					83	
	Item Number	1	3	4	7	9	11	13	24	26	30	34	60		
	sumof times	0	18	5	13	3	6	3	12	15	0	0	0		
	average (percent)	0	56	16	41	9	19	9	38	47	0	0	0	19.58	(average)

Key	
1	Approved source, wholesome, nonadulterated
3	Potentially hazardous food meets temperature requirements during storage, preparation, display, service..
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.