

Food Quality Analysis Datasheet November 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													
11/2	Burger King Farmington Ave.									1				91
11/2	Wings Over Bristol													97
11/6	BARC	1												90
11/6	Salvation Army													92
11/9	Price Chopper									1				91
11/9	Vivaldi's II												1	93
11/13	China Kitchen				1	1	1	1	1	1				75
11/13	Ninety-Nine Restaurant													96
11/13	Subway 123 Farmington Ave.								1	1				91
11/13	Starbucks								1					96
11/14	Subway 1197 Farmington Ave.											1		93
11/14	KFC									1				94
11/17	Spiga D'Oro	1		1	1		1	1						81
11/21	San Gennaro								1	1				87
11/27	Subway Middle St.									1				94
11/27	Deano's Grille	1		1					1	1	1			87
11/27	Mama Teresa's	1							1					89
11/28	Zzaam Fresh Korean Grill											1		95
11/28	Vivaldi's Pizza	1							1					90
	Item Number	1	3	4	7	9	11	13	24	26	30	34	60	
	sumof times	0	5	0	3	2	1	1	8	8	3	0	1	
	count												ave score	90.63158
	average (percent)	0	26	9	16	11	5	5	42	42	16	0	5	14.75
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.													