

Food Quality Analysis Datasheet December 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													
12/1	Spiga D'Oro		1		1				1	1				84
12/4	China Kitchen				1									93
12/5	Sage Grill		1		1	1			1	1				78
12/6	Sage Grill									1				91
12/6	Amanos Pizza				1		1	1	1					84
12/11	Superior Pizza		1	1										84
12/12	Palma's Diner													97
12/12	Augie's Café			1			1				1			85
12/12	Hometown Pizza		1		1			1	1	1				76
12/13	Mike's Pizza and Diner		1		1	1								87
12/13	Sergio's Pizza													96
12/13	Polish Citizen's Club		1	1										93
12/18	Cumberland Farms Burl				1									95
12/18	Dunkin Donuts Burlington		1					1	1	1				83
12/18	China Garden Burlington		1	1	1					1				86
12/18	Lemongrass Burlington		1	1	1			1	1	1				83
12/18	Countryside Manor										1			93
12/18	AFC Sushi Price Chopper				1	1								93
12/18	Two Brothers Pizza	1	1	1	1					1	1	1		73
12/18	Oasis Restaurant				1				1	1				91
12/18	Bristol Pizza													97
12/19	Sabrina's Pizza Burlington		1						1					93
12/20	Amanos Pizza													98
12/21	Finnigans Tavern Burlington		1	1					1	1				88
												ave. score		88.375
	Item Number	1	3	4	7	9	11	13	24	26	30	34	60	
	sumof times	1	12	7	12	3	2	4	9	11	2	1	0	
	average (percent)	4	50	29	50	13	8	17	38	46	8	4	0	22.25
Key														
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.													