

Food Quality Analysis Dabase March 2018		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		
3/1	Riverside Restaurant								1	1				91		
3/1	Moe's Southwest Grill													96		
3/2	Subway-Walmart										1			94		
3/2	Vivaldi's II Terryville Ave.		1		1					1				88		
3/5	Taco Bell													98		
3/5	Chili's Grill & Bar				1									95		
3/12	Dunkin Donuts 552 Farm. Ave.			1										96		
3/12	Bagel's Plus								1					95		
3/12	Cumberland Farms Central St.													96		
3/15	Taste of China		1		1					1				90		
3/16	San Gennaro		1	1	1					1				82		
3/19	Dunkin Donuts 1053 Farm.												1	95		
3/19	Ken's Grille		1						1	1				91		
3/19	Jay's Market		1	1										89		
3/21	Price Chopper									1				93		
3/22	Gino's Pizza		1		1					1				87		
3/22	KFC		1											91		
3/23	Countryside Manor	1								1				88		
3/26	HF Petroleum									1	1			94		
3/26	Sunoco Farmington Ave.													94		
3/26	Bristol Grocery			1						1				94		
3/26	Menchie's Frozen Yogurt				1	1								93		
3/26	Ice Cream Churn			1						1				88		
3/27	Rodd's Restaurant								1					97		
3/27	Mama Teresa's				1	1			1	1				86		
3/28	AMG Retrail Middle St.													97		
3/28	AMG Retail Birch St.													99		
3/28	Wings Over Bristol			1										91		
3/29	Sonic Drive-In		1		1				1	1				88		
3/29	Vivaldi's Main St.													95		
	Item Number	1	3	4	7	9	11	13	24	26	30	34	60			
	sumof times	1	8	6	8	2	0	0	6	13	2	0	1			
												ave score		92.36667		
	average (percent)	3	27	20	27	7	0	0	20	43	7	0	3	13.08		
	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.														