

Food Quality Analysis Datasheet August 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														
8/1	Jimmy's on the River				1				1	1		1		85	
8/1	Steve's Top Dog		1	1	1					1				87	
8/1	Chunky Tomato		1	1	1					1				89	
8/3	One-Fifty Central													97	
8/3	Dunkin Donuts 1264 Farm. Ave													99	
8/3	Dunkin Donuts 855 Farm. Ave									1	1			92	
8/3	Dunkin Donuts N. Main St.			1					1		1			88	
8/4	Giamatti Little League													97	
8/7	China Chef				1				1	1				88	
8/8	Superior Pizza													97	
8/8	Two Brother's Pizza									1				92	
8/9	Chunky Tomato		1							1				89	
8/10	LJ's Pizza								1					92	
8/11	Parkside Café					1								94	
8/11	Grinder's Keepers													95	
8/21	Fuji Japanese Steakhouse		1	1	1	1		1		1	1			72	
8/22	Frank's Restaurant				1					1				94	
8/22	Komanetsky Estates									1				94	
8/22	Buster's Drive-In		1	1						1				86	
8/23	Dunkin Donuts S&Shop Pine													98	
8/23	Wah Lung				1									97	
8/28	Pink's Hot Dog's									1	1			96	
8/28	Fuji Japanese Steakhouse				1	1				1				85	
8/28	Max Pizza									1				93	
8/29	Bristol Hospital									1				95	
8/29	Monterrey Mexican		1		1		1			1	1			80	
8/30	Steve's Top Dog									1				95	
8/30	H&F Petroleum									1	1			93	
8/31	Subway Walmart													95	
8/31	Bagel's Plus													95	
8/31	Latin Craving's			1										97	
8/31	Center Market Deli		1				1							90	
8/31	Subway N. Main										1			93	
8/31	McDonalds N. Main			1					1		1			90	
	Item Number	1	3	4	7	9	11	13	24	26	30	34	60	91.74	
	sumof times	0	7	7	9	3	2	1	5	18	8	1	0		
	average (percent)	0	21	21	26	9	6	3	15	53	24	3	0	15.08	

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.