

What's in an A?



Using Classification and Data Exploration
to Predict NYC's Restaurant Ratings

Brian Newborn - May 2018

The Question

Can we predict whether a restaurant will get an A on their Health inspection?
And, can we quantify the cost of possible government interventions to boost ratings?




What is a restaurant grade?

- Yearly, at least
- “Point” system
 - A = 0-13
 - B = 14-27
 - C = 28+
- Mandatory closing if a “public health hazard” is found
- While this seems like a mainstay of NYC culture, it has only been around since 2010



Data

- The city posts all grades and reviews online via NYC OpenData
- Joined on US Census Data for income statistics

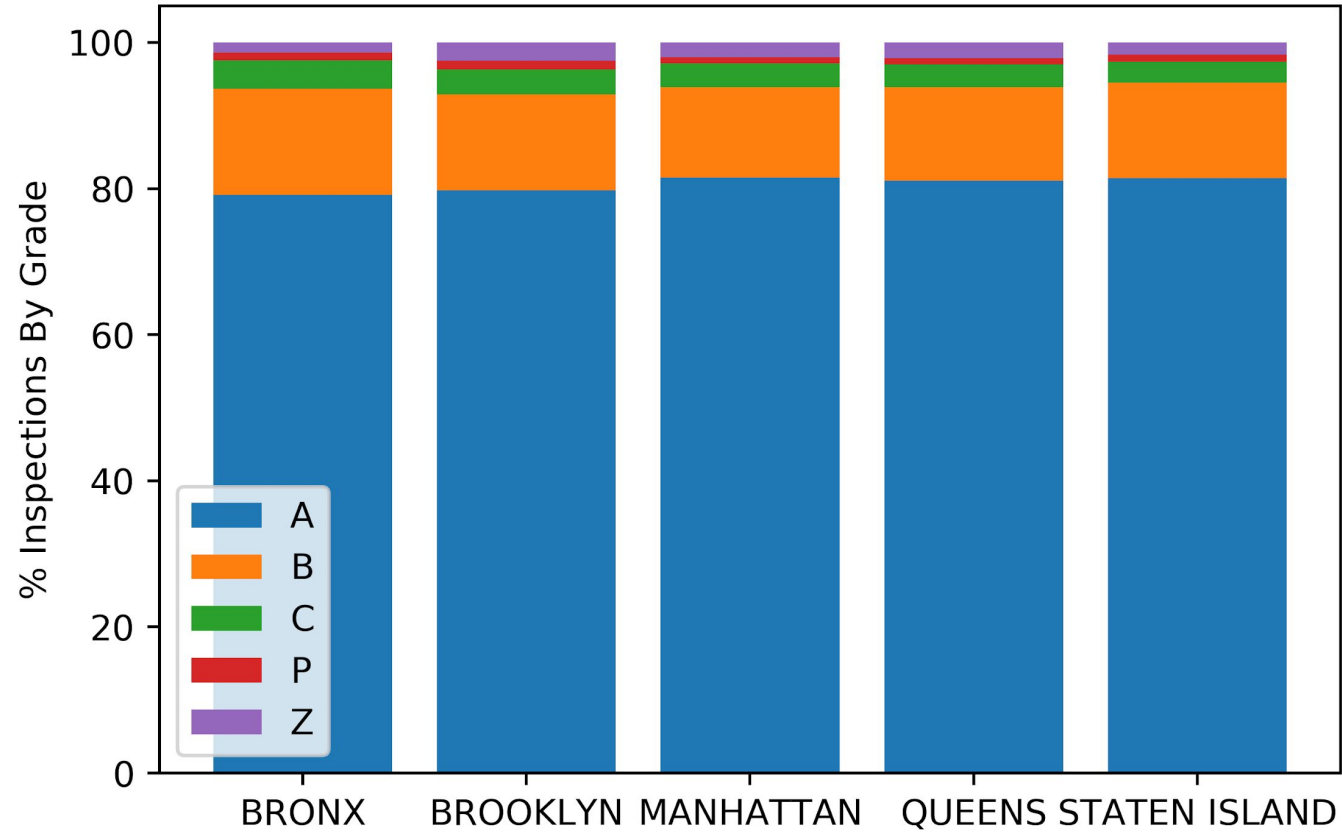
The logo for NYC OpenData. It features the letters "NYC" in a bold, blue, sans-serif font. To the right of "NYC" is the word "OpenData" in a dark grey, sans-serif font. The entire logo is set against a white rectangular background.The logo for the United States Census Bureau. It features the words "United States" in a blue, sans-serif font, positioned above the word "Census" in a larger, bold, blue, sans-serif font. Below "Census" is a thick blue horizontal line, and to the right of the line is the word "Bureau" in a blue, sans-serif font. The entire logo is set against a white rectangular background.

What's in the Data

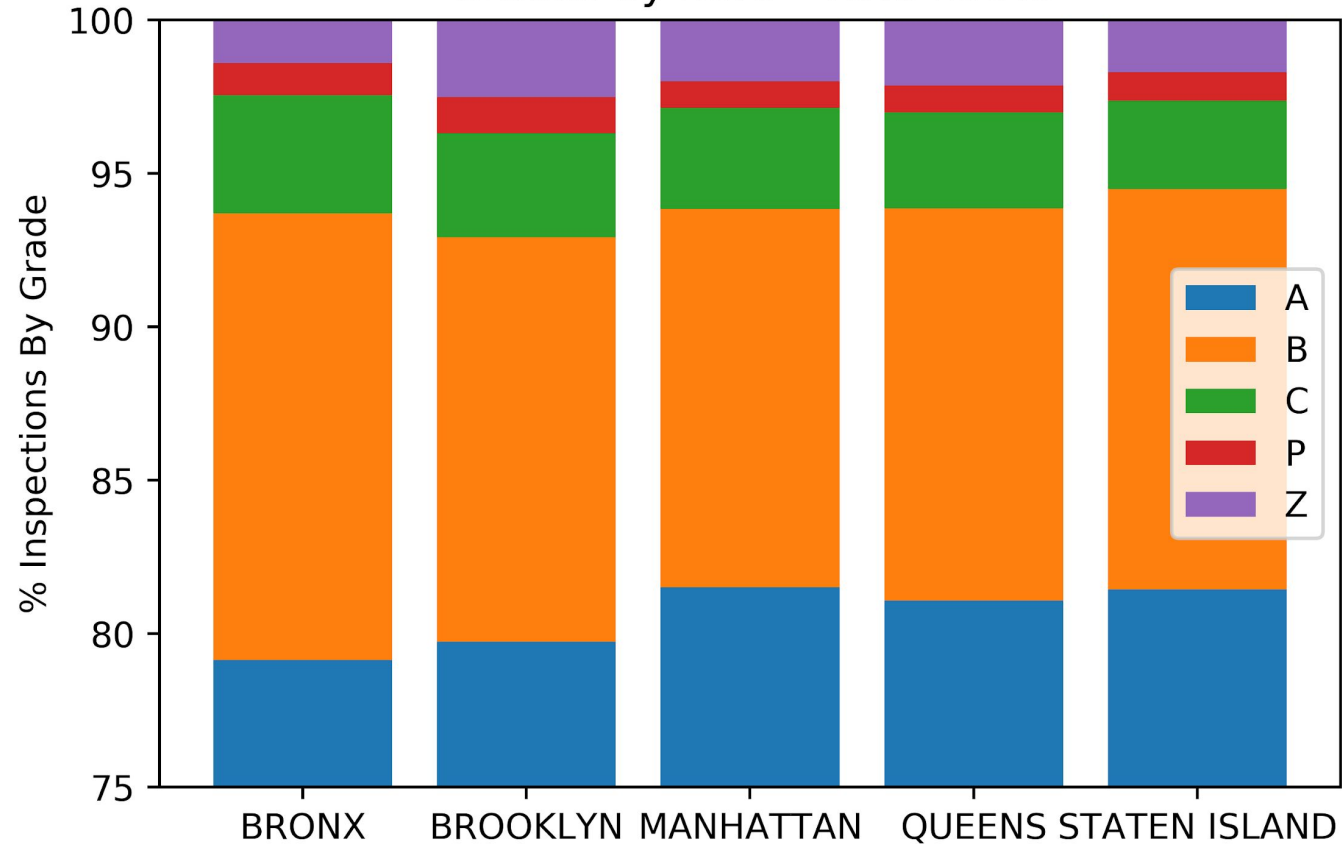


- Vast majority of restaurants get “A” ratings
 - ~90% Restaurants have “A” as of 2018
- Improvement in “A” rate year over year
 - NYC's Public Health statistics suggest a decrease in foodborne illnesses, as well

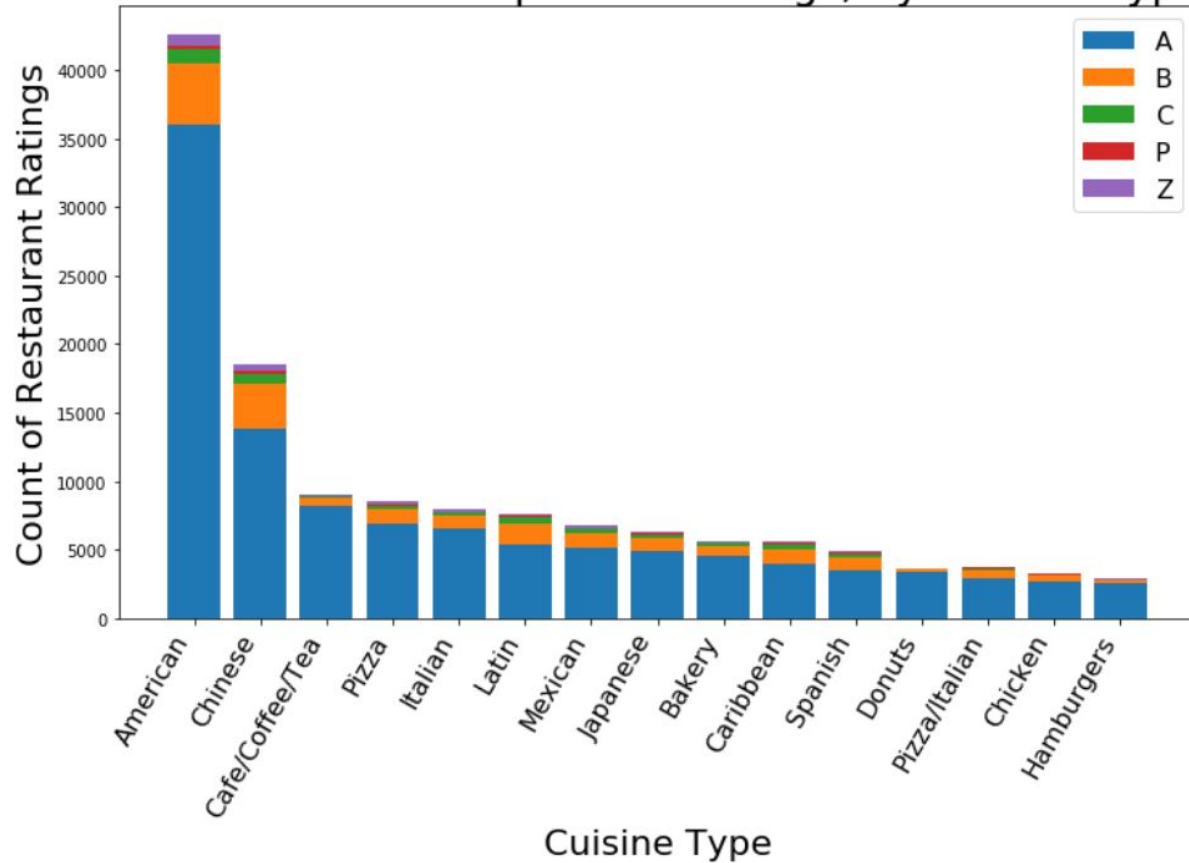
Grades by Boro



Grades by Boro - 75%-100%



NYC Restaurant Inspection Ratings, By Cuisine Type



Model Inputs

All restaurant inspections 2014-2018

- Cuisine Type (Chinese, Deli, American etc.) - almost 100 labels
- Month of inspection
- Measurement of Neighborhood Wealth - per ZIP Code
- Longitude/Latitude
- Boro

“A Ratings” (87%)

vs

“Not A Ratings” (13%)

Measurement of Success - CBA



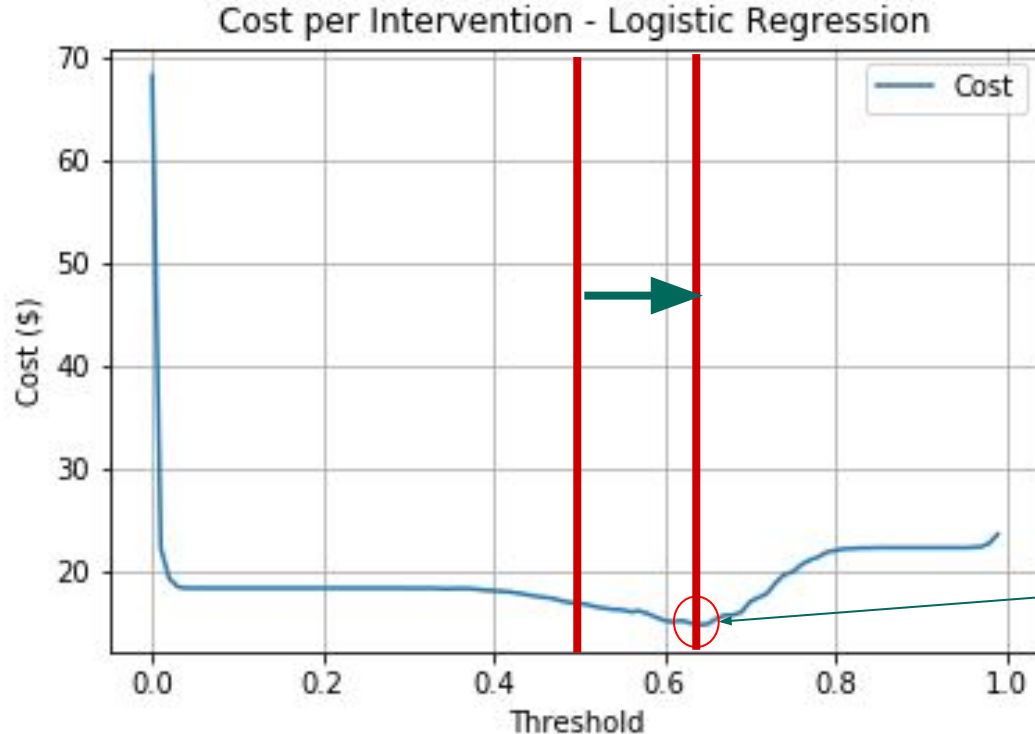
Cost of Intervention = \$100

Cost of 2nd Inspection and Appeals Process = \$250

Savings of Preventing B/C/Failure = $250 - 100 = \$150$

CB = $\$250 * (\text{Rate of False Negatives}) + 100 * (\text{Rate of False Positives}) - \$150 * (\text{Rate of True Positives})$

Logistic Regression Cost Effectiveness



Raising Threshold does the following:

- Greatly reduces false positives
- Increases false negatives at a lesser rate

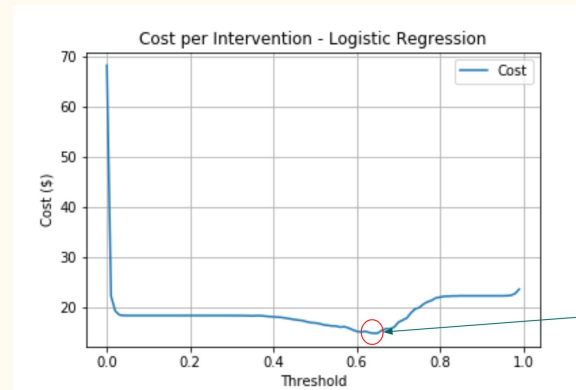
Minimum Cost

-Threshold = .62

-Cost Per Intervention = \$15.57

Takeaways


- By increasing our threshold to .62, the DOHMH can achieve a cost of apx. \$15 per intervention
- This method increases our predicted A restaurants but dramatically reduces false positives enough to lower costs



True A	Predicted A Correctly	False Positives
True Not A	False Negatives	Predicted Not A Correctly
-----	Predicted A (0)	Predicted Not A (1)

Thank You!

SANITARY INSPECTION GRADE



SAMPLE

Card Number _____
Establishment Name _____
Date Issued _____

NYC
Health

For additional information
or a copy of an inspection
report, call 311 or visit
nyc.gov/health

Thank You!



Further Reading & Sources

- [How We Score and Grade - NYC DOH](#)
- [Restaurant Grades Home Page - NYC DOH](#)
- [NYC Open Data](#)
- [2012 - Bloomberg Links Drop in Food Poisoning to Restaurant Grades](#)
- [2017 - NYTimes: What do Restaurant Grades Mean?](#)
- [2017 - Crain's: More restaurants are passing their health exams](#)
- [2012 - Blog: "NYC Dining: The Cost of an A"](#)
- [2015: NYU/New School - Is Public Grading Worth the Costs? An Evaluation of New York City's Restaurant Grades Policy](#)
- [2014 - Harvard Data Science: Big Data Analysis of NYC Health Inspections](#)

Logistic Regression

- Changing sampling style (SMOTE) did not improve model
- Low **Precision** for Non A restaurants - 0.19
- High **Recall**

Accuracy Score = ~.89 both with over and regular sampling

Baseline = .87

Feature	Approximate Coefficient Value
Cycle: Initial Inspection	-2
Cycle: Reopening Inspection	+1.2
Cycle: Re-inspection	+.75
Pre-Permit: Initial Inspection	-0.5
Pre-Permit: Re-Inspection	+0.3
American Restaurant	-0.3
Chinese Restaurant	+0.2

Random Forest

- Oversampling non-A inspections for training boosted results
- Highest **Precision** for Non A > .40

Accuracy Score: .91-.92 with oversampling

Logistic Regression = .89

Baseline = .87



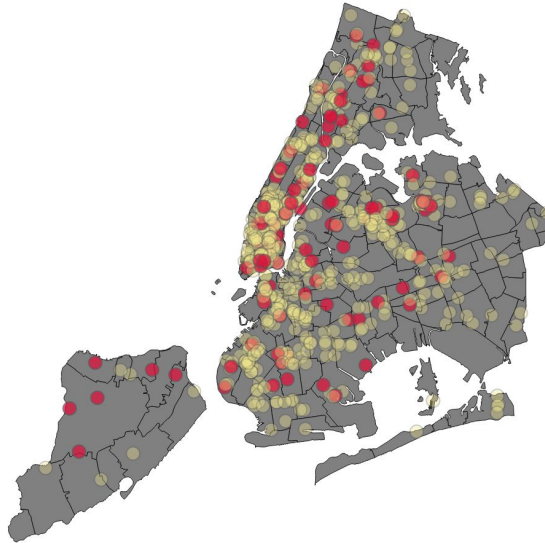
Appendix

- 1) D3 2018 Inspections Map
- 2) Folium Heatmap
- 3) Logistic Regression ROC/AUC
- 4) Logistic Regression Confusion Matrix
- 5) Random Forest ROC/AUC
- 6) Random Forest Confusion Matrix

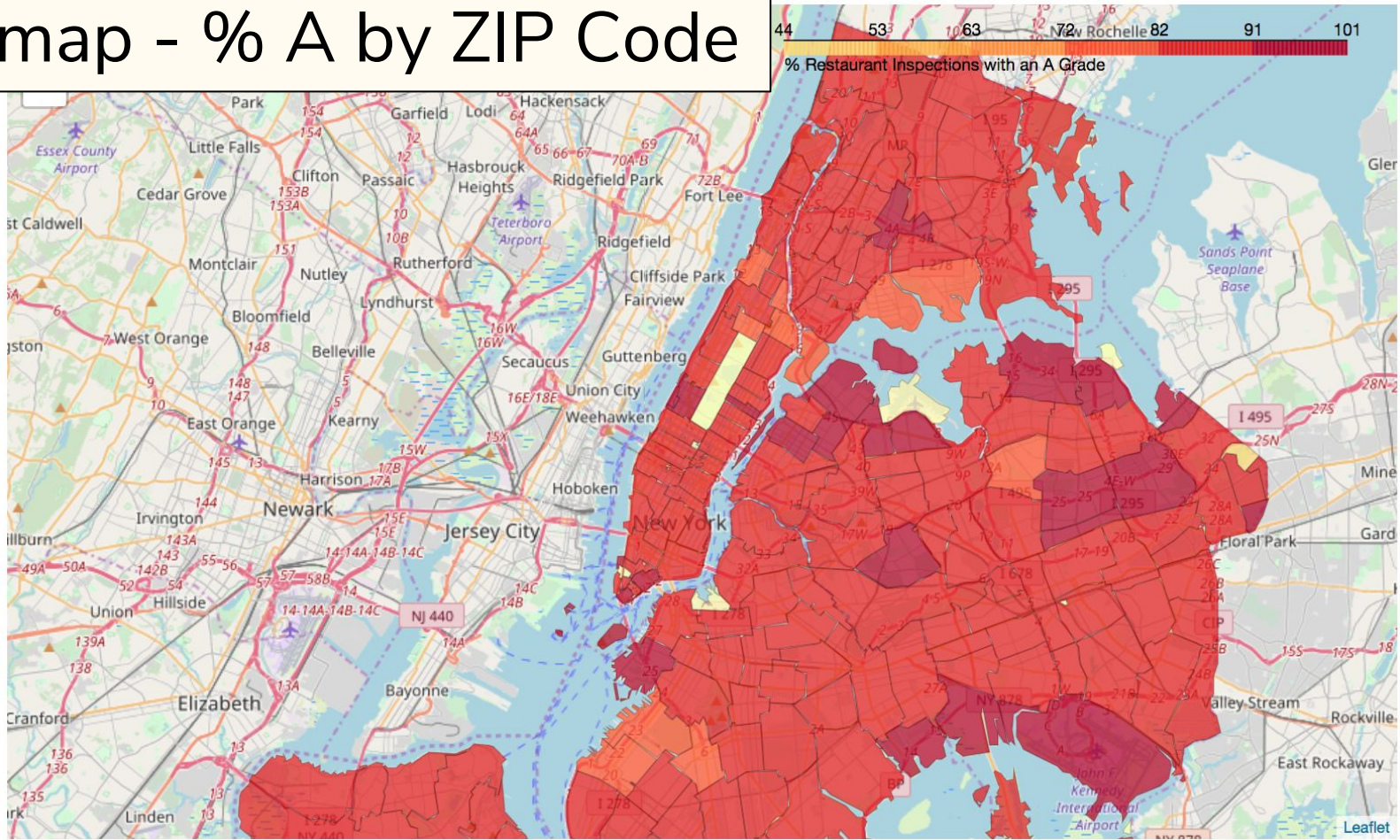
Seeing the Data

We also put together an interactive, by inspection map, for review.

NYC Restaurant Inspection Grades - 2018

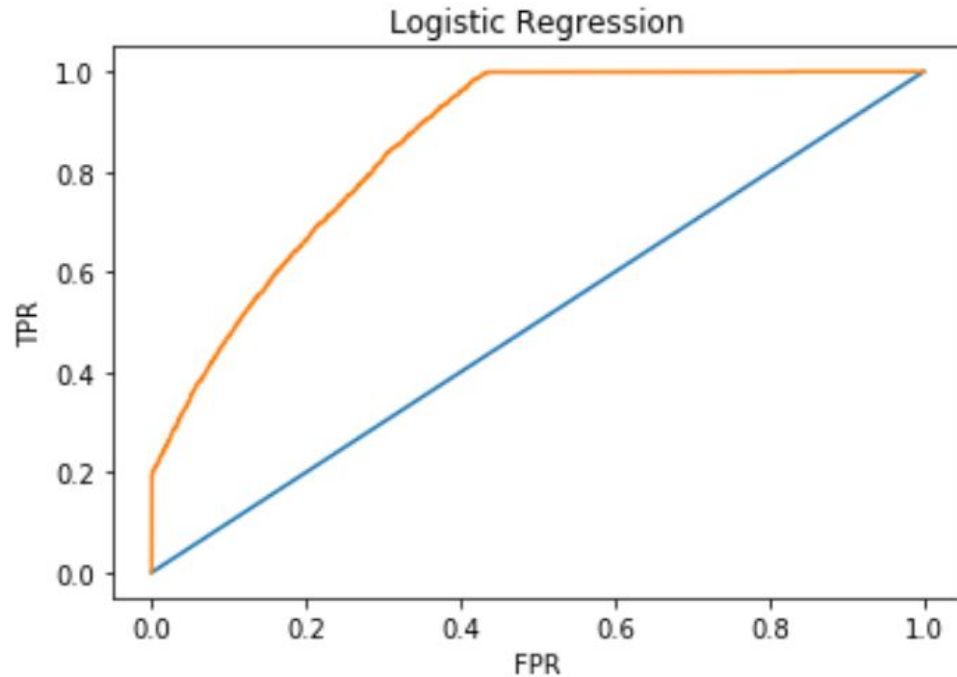


Heatmap - % A by ZIP Code

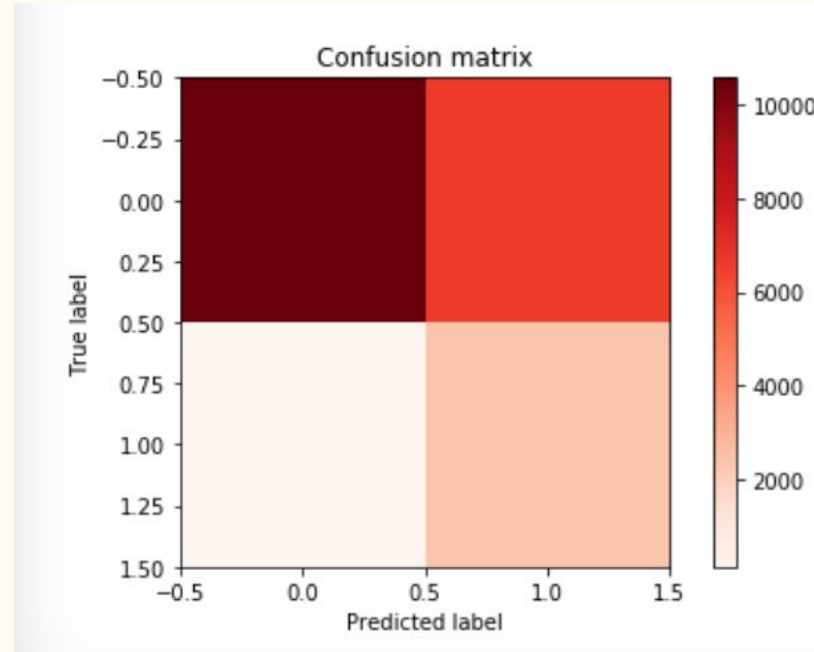


Logistic Regression ROC/AUC

ROC_AUC: 0.8548



Logistic Regression Confusion Matrix



```
[[10559  6634]
 [   140  2414]]
```

True A

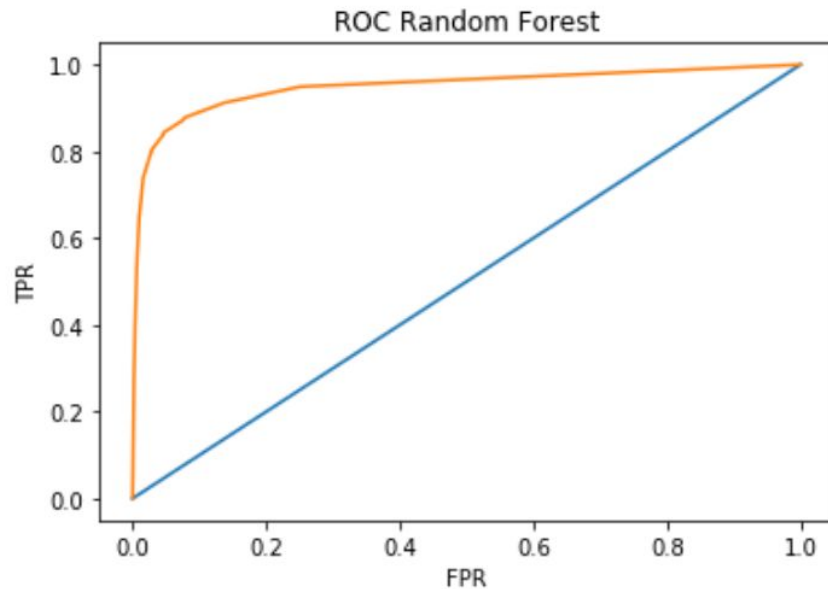
False Predicted Non A

False Predicted A

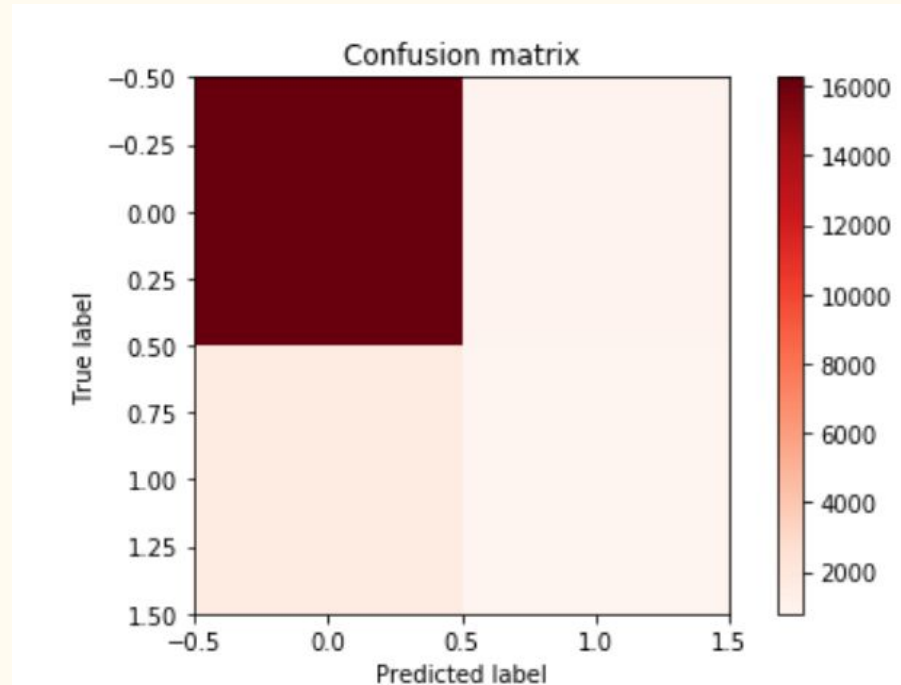
True Predicted Non A

Random Forest ROC/AUC

ROC_AUC: 0.9487



Random Forest Confusion Matrix



```
[[16256  973]
 [ 1726  792]]
```

True A

False Predicted Non A

False Predicted A

True Predicted Non A