Your Next Restaurant in NYC Should... Leslie Rosario Shadman Samad

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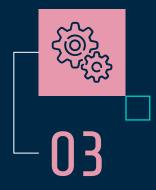
Objective

Opening a restaurant in NYC



The Dataset

Restaurant & Violation Data



Actionable Insights

What the data recommends

Objective

Identify factors impacting survivability and closure prevention of restaurants.



Dataset

- restaurant_data
 - o 27,483 Restaurants in NYC
- violation_data
 - 8,706 closures by NYC
 DOHMH
 - o 243,860 reported violations
 - 0 2015 8/2022



Actionable Insights

Parsing the data to create actionable insights for opening a surviving restaurant in NYC

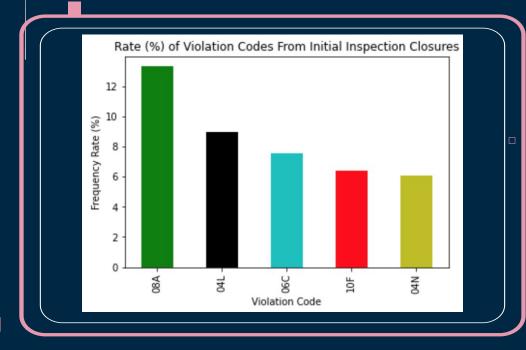


Violation Code Closure Rate



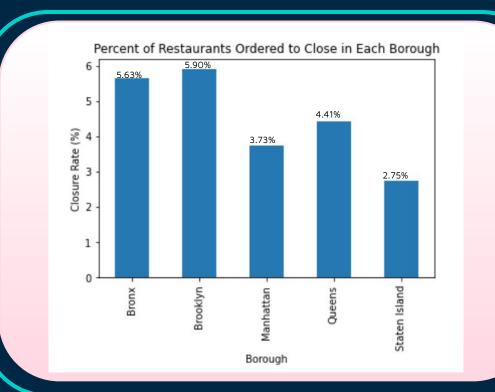
- 10F "Non-food contact surface improperly constructed. Unacceptable material used."
- 08A "Facility not vermin proof."
- 10B "Plumbing not properly installed or maintained; Backflow prevention device not provided where required."
- 10I "Single service item reused, improperly stored, dispensed; not used when required."
- 10H "Proper sanitization not provided for utensil ware washing operation. Single service article not provided."

Violation Code Closure Rate

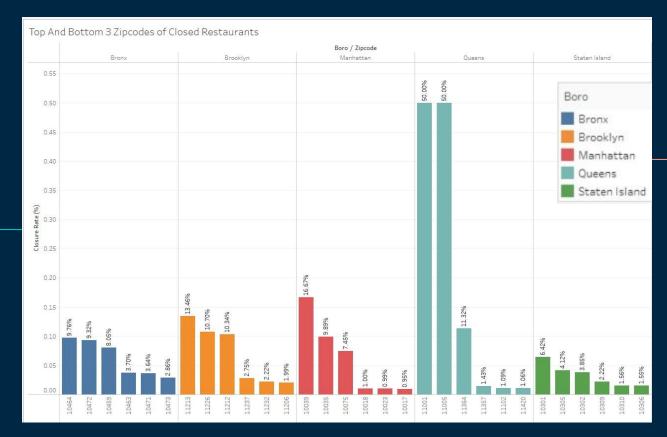


- 08A "Facility not vermin proof."
- O4L "Evidence of mice or live mice in establishment's food or non-food areas."
- O6C "Food not protected from potential source of contamination during storage, preparation, transportation, display or service."
- 10F "Non-food contact surface improperly constructed. Unacceptable material used."
- O4N "Filth flies present in facility's food and/or non-food areas."

Location | Borough

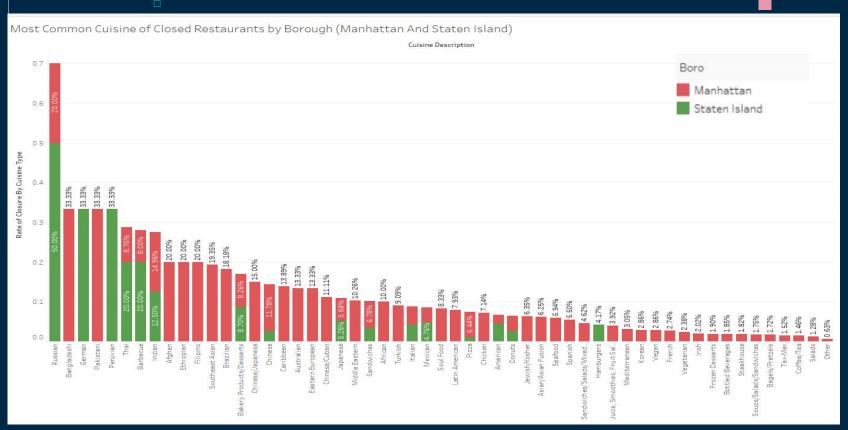


Location | Zip Code & Borough Closures

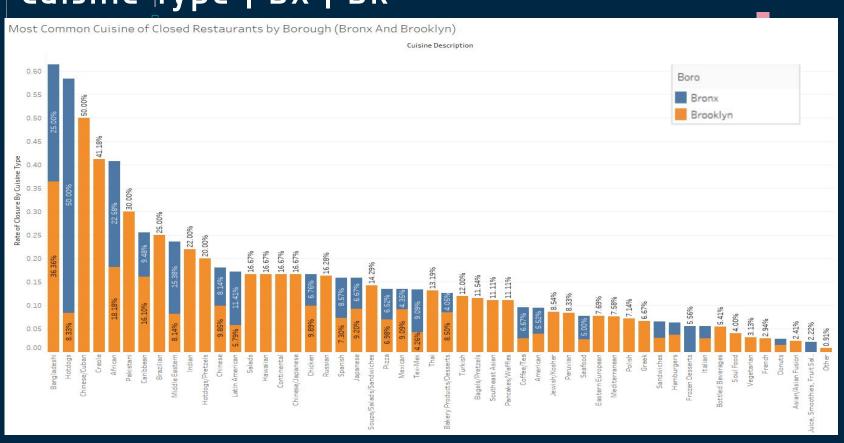




Cuisine Type | Man. | S.I.



Cuisine Type | Bx | Bk



Opening Date?

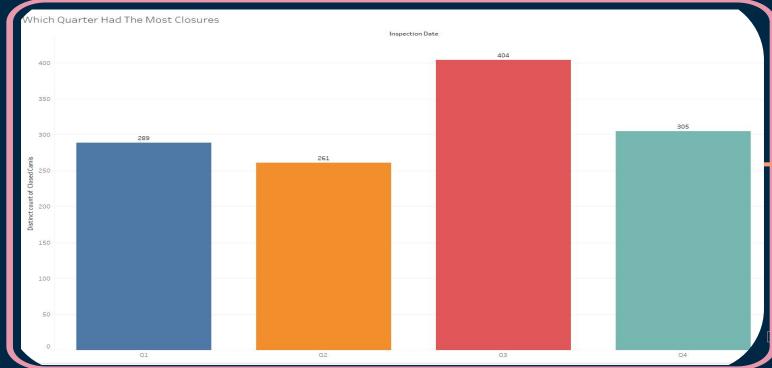






Opening Date?

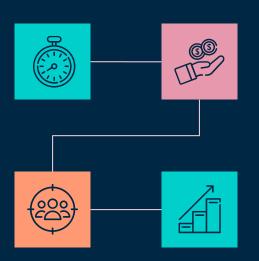




OUR SOLUTIONS

Time of Year

Open in Q1



Violations

Avoid there public health violations that are most likely to result in an immediate closure:

• 08A

06C

04L 06C • 10H

• 10F

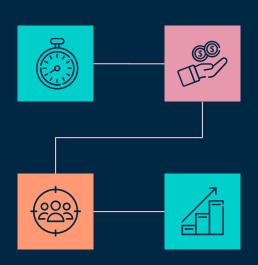
04N

• 101

OUR SOLUTIONS

Location

Open in Staten Island & Manhattan



Cuisine Type

Cuisine types you should avoid basing your restaurant on are:

Manhattan Bangladeshi Pakistani

| Staten Island Russian

German Peruvian Do you have any questions?

THANKS

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