New York City Restaurants Inspection Report

Story

When it comes to picking a restaurant, we tend to use peer recommendations, and social media as our guide. But have you ever looked at their inspection reports to learn how well the restaurants are following hygiene norms and select the proper neighborhood. This report helps you to do so..

Data Description

This dataset is from DOHMH's (Department of Health and Mental Hygiene) New York City Restaurant Inspection. Data contains inspection records of around 24.5 k restaurants from 2016 to 2019. The results in this poster are based on data collected on 1st June, 2020.

Audience

- 1) The Health Department employees in New York City.
- 2) All people in New York City are interested in finding out the food quality of the restaurants in their neighborhood.

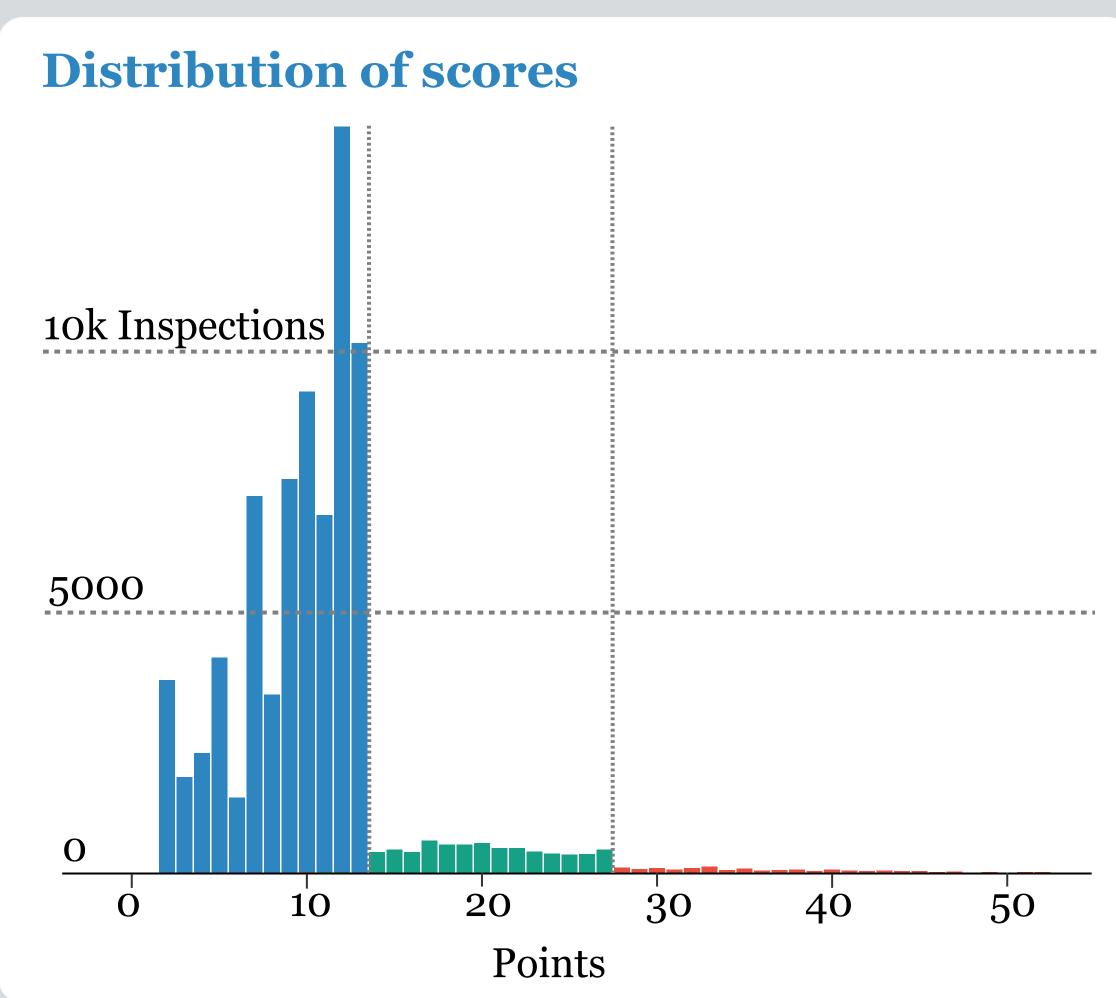
Grading Rubric





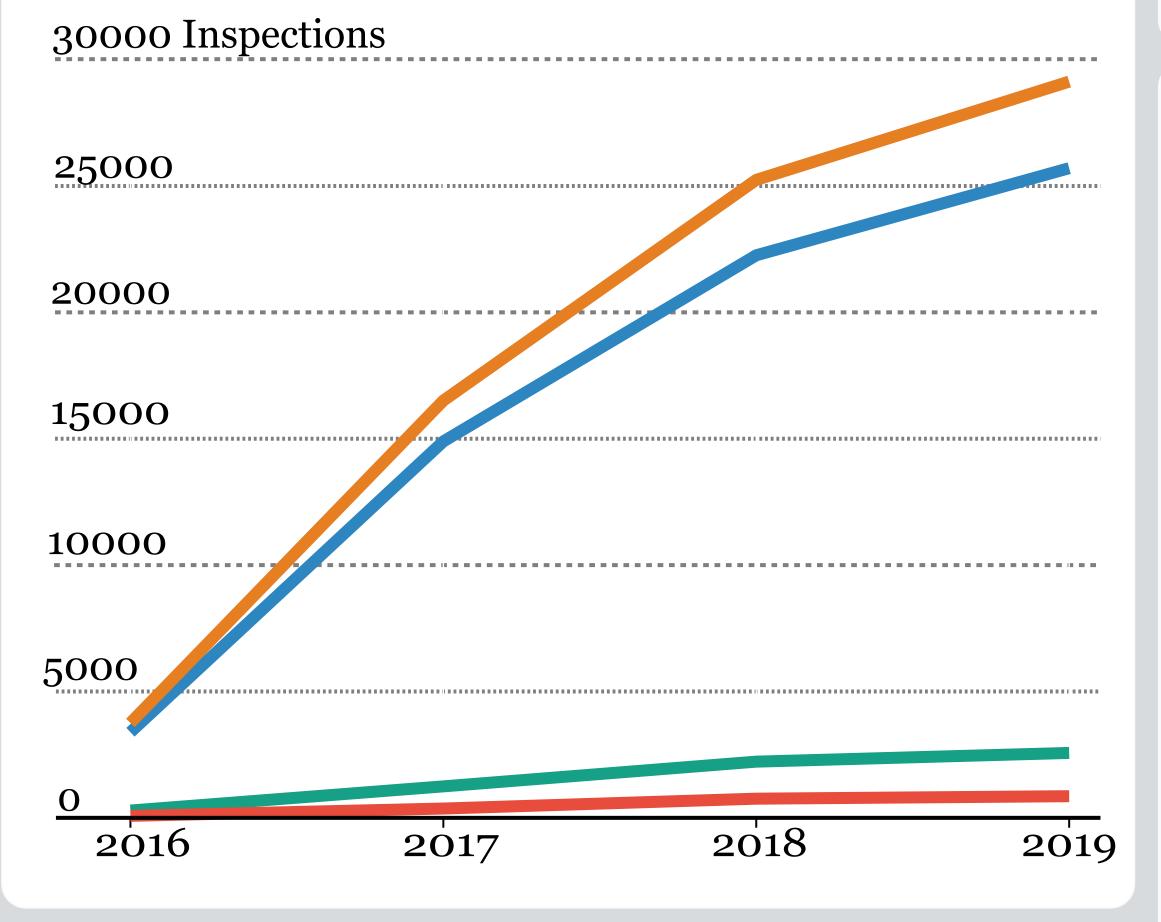


- Total Inspections
 80.4K
- Grade A 71.7K
- Grade B 6.6 K
- Grade C2.1 K



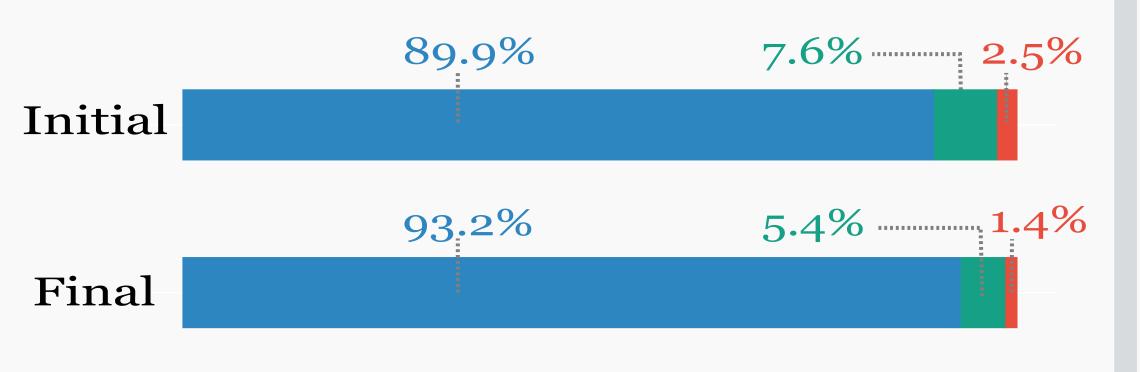
Grading history over the years

The restaurants do follow all the guidelines precisely and act upon the instructions given promptly. The huge differnce between number of inspections that resulted in 'Grade A' and the other grades explains it all.



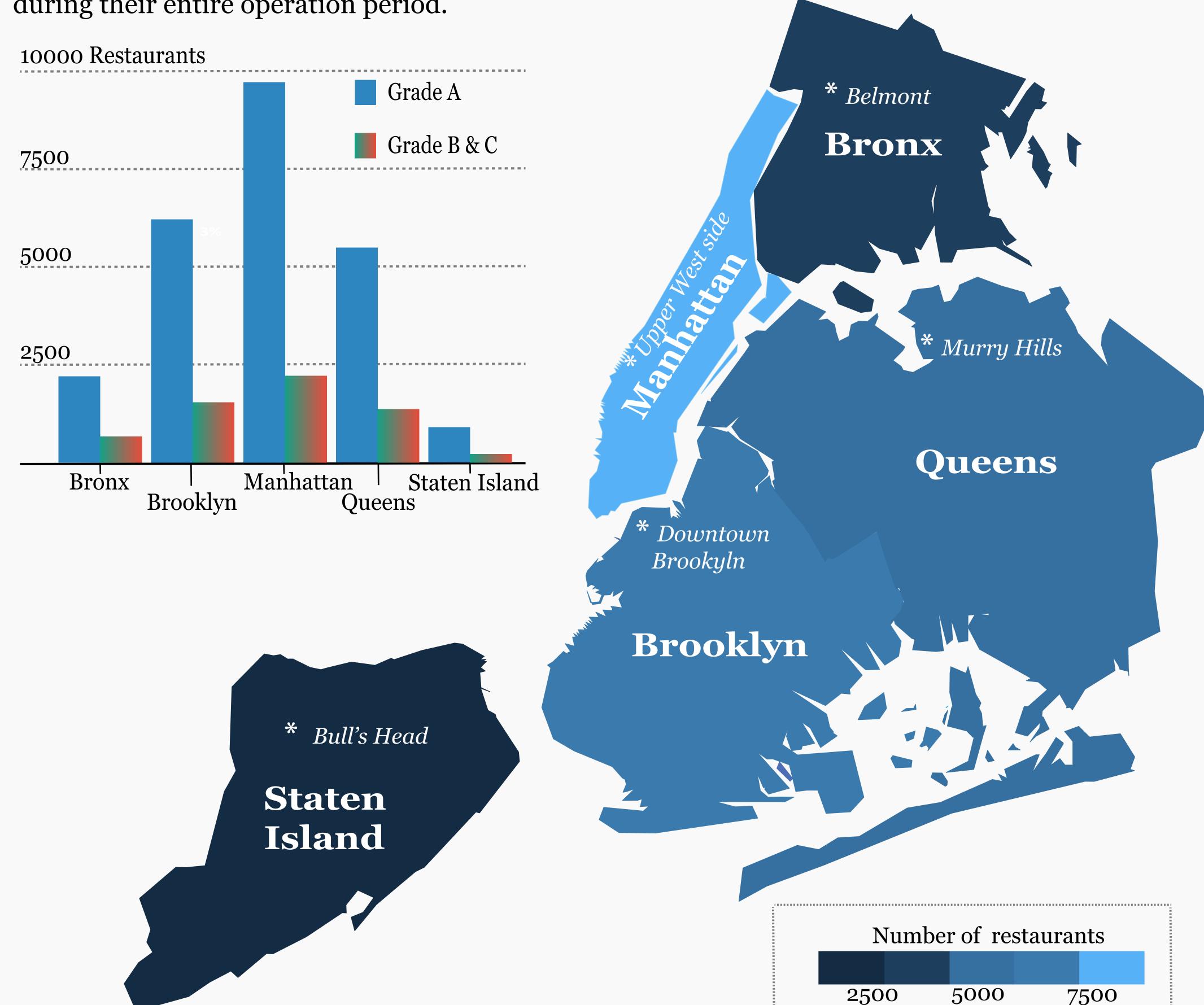
Performance

Few inspections are done prior to the opening of restaurants and therefore most of them tend do well in their first ever inspection. Rest of them tend do well in their subsequent inspections and improve their grade.



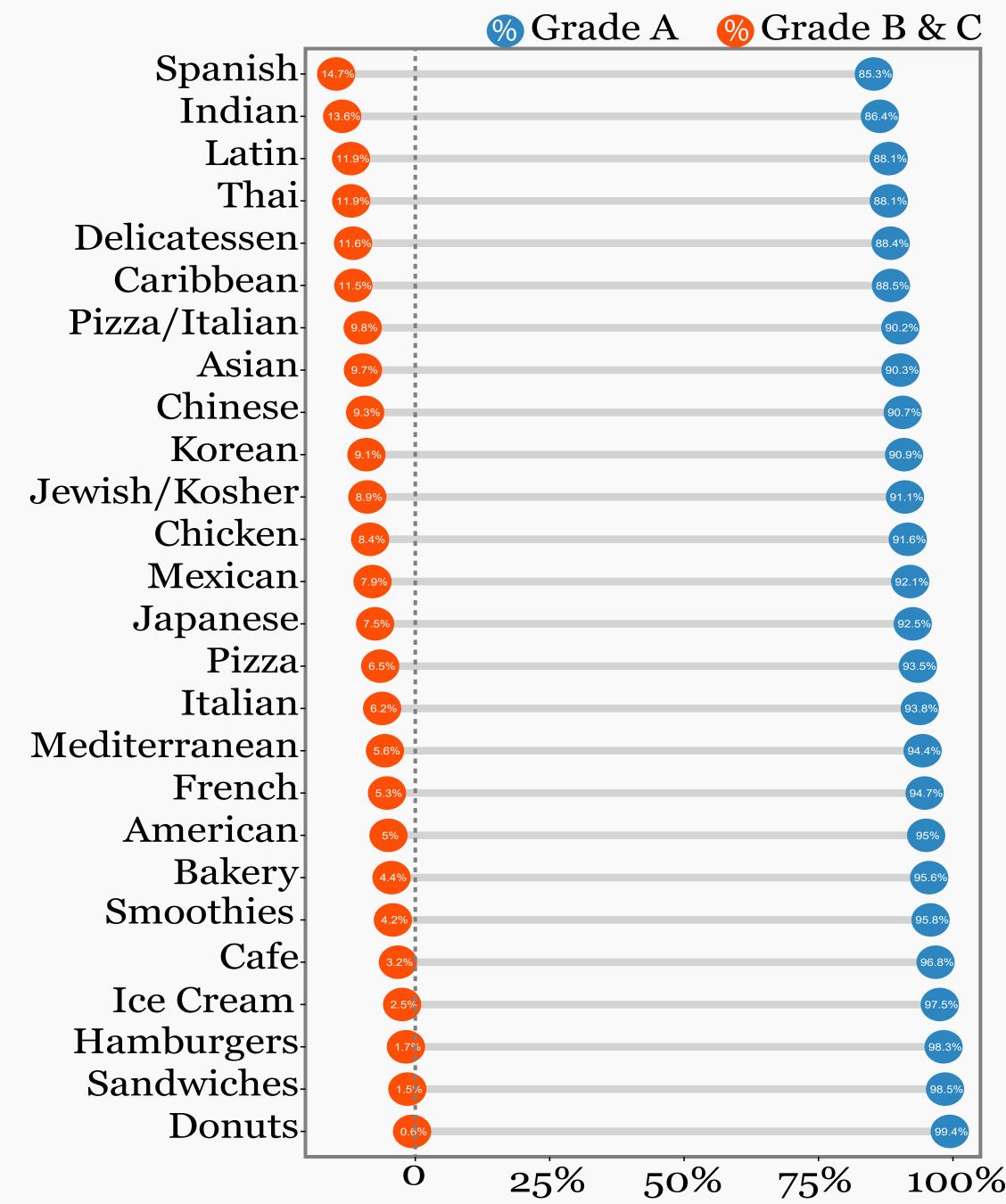
Restaurants Quality and Best neighborhood in different boroughs

Most of the restaurants in each borough have consistently maintained Grade A during their entire operation period.

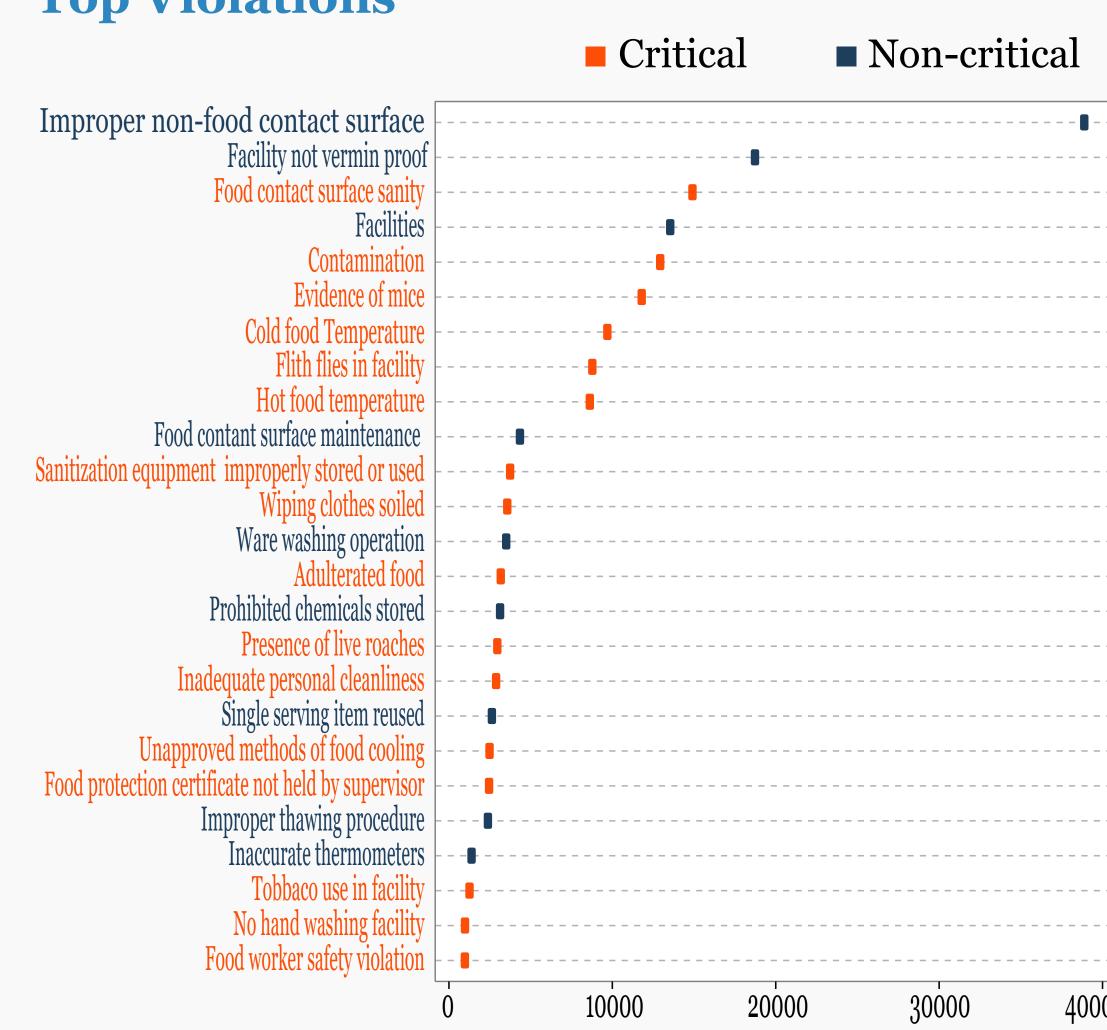


Grading distribution within cuisines

The cuisines that have atleast 250 restaurants in operation are considered.



Top Violations



* Best Neighborhood

Reference

The dataset is retrieved from https://data.cityof newyork.us/Health/DOHMH-New-York-City-R estaurant-Inspection-Results/43nn-pn8j/data

Team

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