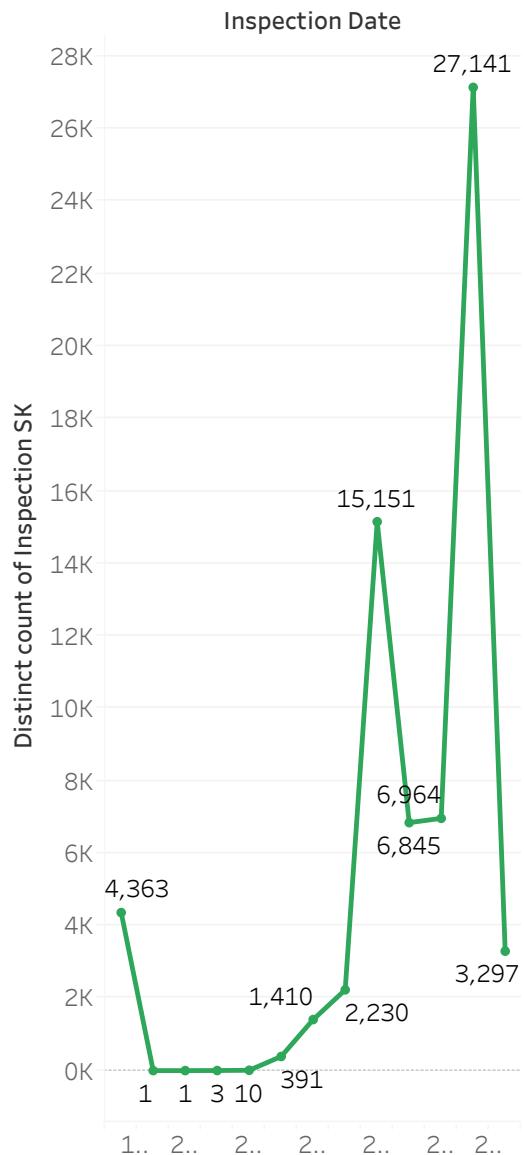


## Inspections vs Year



The trend of distinct count of Inspection SK for Inspection Date Year. The data is filtered on Inspection Date, which ranges from 1/1/1900 to 2/9/2023.

## Mosted Inspected over Year

DBA	Inspection Date	
	2022	2023
DUNKIN	497	53
SUBWAY	252	33
STARBUCKS	249	21
MCDONALD'S	194	27
POPEYES	120	9
BURGER KING	99	14
KENNEDY FRIED CHI..	94	9
DOMINO'S	77	7
CROWN FRIED CHIC..	64	6

Distinct count of Inspection SK broken down by Inspection Date Year vs. DBA. The data is filtered on Score (group) 1, which keeps 0-14, 15-28, <28 and Invalid. The view is filtered on Inspection Date Year and DBA. The Inspection Date Year filter keeps 2022 and 2023. The DBA filter keeps 10 of 21,150 members.

## Scores over Time

Grade	1900	2011	2012	2013	Inspection Date						
					2015	2016	2017	2018	2019	2020	2021
0						3	14	35	255	80	78
A								4	26	56	123
B			1	2	5	199	715	1,122	8,670	3,983	3,401
C					1		8	24	198	37	77
N	3,803	1		1	6	134	475	861	5,503	2,621	3,279
P						15	41	107	740	304	138
Z								1	21	13	39

Distinct count of InspectionSK (FCT NYC FoodInspection Violations) broken down by Inspection Date Year vs. Grade. The data is filtered on Inspection Date, which ranges from 1/1/1900 to 2/9/2023. The view is filtered on Grade, which keeps 7 of 7 members.

## Scores over Time

Grade	Inspection Date	
	2022	2023
0	381	35
A	1,184	298
B	14,163	1,609
C	84	
N	10,432	865
P	964	61
Z	874	626

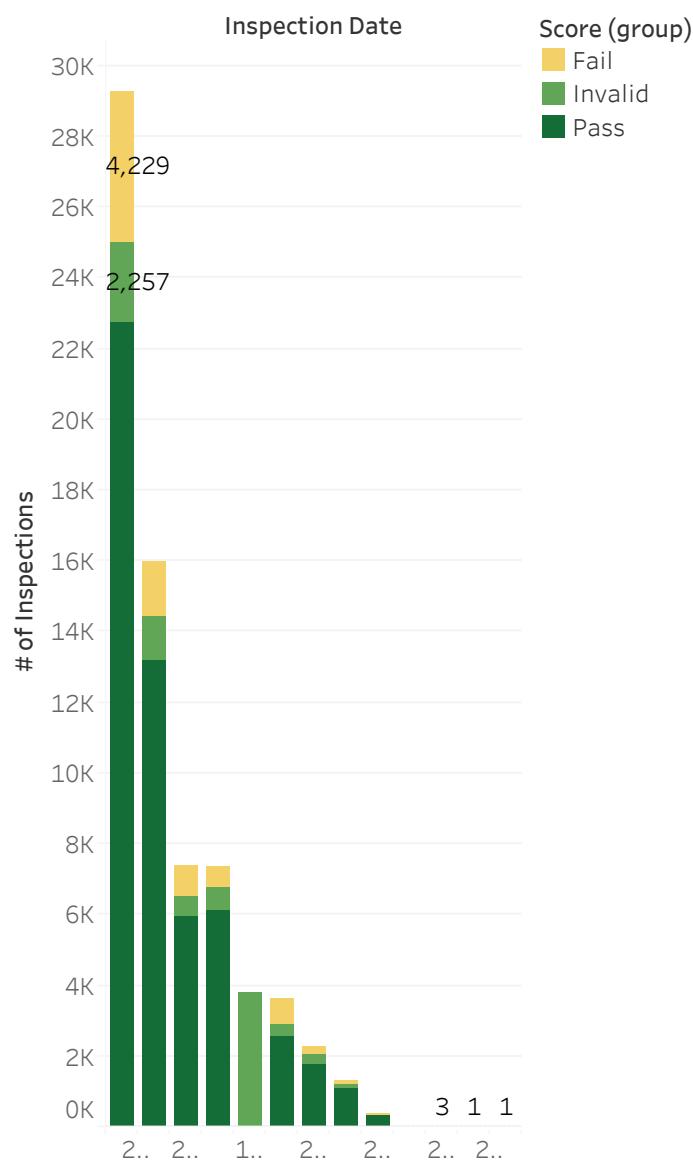
Distinct count of InspectionSK (FCT NYC FoodInspection Violations) broken down by Inspection Date Year vs. Grade. The data is filtered on Inspection Date, which ranges from 1/1/1900 to 2/9/2023. The view is filtered on Grade, which keeps 7 of 7 members.

## Grades over Time

Score (gr..	Inspection Date												
	1900	2011	2012	2013	2015	2016	2017	2018	2019	2020	2021	2022	2023
0-14		1	1	2	8	240	855	1,350	10,005	4,543	4,324	17,288	1,737
15-28				1	1	65	245	430	3,224	1,571	1,663	5,484	826
<28					1	21	100	207	1,521	626	859	4,229	697
Invalid	3,803				3	44	110	275	1,227	659	538	2,257	341

Distinct count of InspectionSK (FCT NYC FoodInspection Violations) broken down by Inspection Date Year vs. Score (group) 1. The data is filtered on Inspection Date, which ranges from 1/1/1900 to 2/9/2023.

## Pass vs Fail



Distinct count of InspectionSK (FCT NYC FoodInspection Violations) for each Inspection Date Year. Color shows details about Score (group). The marks are labeled by distinct count of InspectionSK (FCT NYC FoodInspection Violations). The data is filtered on Inspection Date, which ranges from 1/1/1900 to 2/9/2023. The view is filtered on Score (group), which keeps Fail, Invalid and Pass.

## Severity, Violation Description and Number of Inspections

Violation Description	Critical Flag	
Non-food contact surface improperly constructed. Unacceptable material used. Non-food co..	Not Critical	20,968
Facility not vermin proof. Harborage or conditions conducive to attracting vermin to the pre..	Not Critical	16,293
Food contact surface not properly washed, rinsed and sanitized after each use and following..	Critical	14,426
Evidence of mice or live mice present in facility's food and/or non-food areas.	Critical	10,556
Cold food item held above 41° F (smoked fish and reduced oxygen packaged foods above 38 ..	Critical	8,458
Food not protected from potential source of contamination during storage, preparation, tra..	Critical	8,335
Plumbing not properly installed or maintained; anti-siphonage or backflow prevention devic..	Not Critical	7,963
Non-food contact surface or equipment made of unacceptable material, not kept clean, or no..	Not Critical	7,693
Hot food item not held at or above 140° F.	Critical	7,056
Establishment is not free of harborage or conditions conducive to rodents, insects or other p..	Not Critical	7,054
Filth flies or food/refuse/sewage-associated (FRSA) flies present in facility's food and/or no..	Critical	6,951
Unknown	Not Applicable	4,982
Raw, cooked or prepared food is adulterated, contaminated, cross-contaminated, or not dis..	Critical	4,920
Evidence of mice or live mice in establishment's food or non-food areas.	Critical	3,953
Cold TCS food item held above 41 °F; smoked or processed fish held above 38 °F; intact raw e..	Critical	3,741
Food Protection Certificate not held by supervisor of food operations.	Critical	3,593
Filth flies or food/refuse/sewage associated with (FRSA) flies or other nuisance pests in est..	Critical	3,524
Sanitized equipment or utensil, including in-use food dispensing utensil, improperly used or ..	Critical	3,450
Live roaches present in facility's food and/or non-food areas.	Critical	3,231
Food, supplies, and equipment not protected from potential source of contamination during ..	Critical	3,179
Hot TCS food item not held at or above 140 °F.	Critical	3,133
Anti-siphonage or back-flow prevention device not provided where required; equipment or fl..	Not Critical	2,973
Proper sanitization not provided for utensil ware washing operation.	Not Critical	2,822
Pesticide use not in accordance with label or applicable laws. Prohibited chemical used/stor..	Not Critical	2,750
Personal cleanliness inadequate. Outer garment soiled with possible contaminant. Effective..	Critical	2,669
Food not cooled by an approved method whereby the internal product temperature is reduc..	Critical	2,332
Food contact surface not properly maintained.	Not Critical	2,216
Wiping cloths soiled or not stored in sanitizing solution.	Critical	1,923
Hand washing facility not provided in or near food preparation area and toilet room. Hot and..	Critical	1,832
Food Protection Certificate (FPC) not held by manager or supervisor of food operations.	Critical	1,805
Single service item reused, improperly stored, dispensed; not used when required.	Not Critical	1,722
Thawing procedures improper.	Not Critical	1,557
Live roaches in facility's food or non-food area.	Critical	1,481
Evidence of rats or live rats present in facility's food and/or non-food areas.	Critical	1,330
Personal cleanliness is inadequate. Outer garment soiled with possible contaminant. Effecti..	Critical	1,289
Pesticide not properly labeled or used by unlicensed individual. Pesticide, other toxic chemi..	Not Critical	1,218
Dishwashing and ware washing: Cleaning and sanitizing of tableware, including dishes, ute..	Not Critical	1,193
"Choking first aid" poster not posted. "Alcohol and pregnancy" warning sign not posted. Res..	Not Critical	1,021
Accurate thermometer not provided in refrigerated or hot holding equipment.	Not Critical	1,007
No hand washing facility in or adjacent to toilet room or within 25 feet of a food preparation..	Critical	948
Wiping cloths not stored clean and dry, or in a sanitizing solution, between uses.	Critical	909
Appropriately scaled metal stem-type thermometer or thermocouple not provided or used t..	Critical	892
Current letter grade sign not posted.	Not Critical	878
Design, construction, materials used or maintenance of food contact surface improper. Surf..	Not Critical	857
Food worker does not use proper utensil to eliminate bare hand contact with food that will n..	Critical	845
Hand wash sign not posted	Not Critical	783
Tobacco use, eating, or drinking from open container in food preparation, food storage or di..	Critical	764
Mechanical or natural ventilation system not provided, improperly installed, in disrepair an..	Not Critical	761
Evidence of rats or live rats in establishment's food or non-food areas.	Critical	695
After cooking or removal from hot holding, TCS food not cooled by an approved method whe..	Critical	616
Food allergy information poster not conspicuously posted where food is being prepared or p..	Not Critical	559
Single service article not provided. Single service article reused or not protected from conta..	Not Critical	555
Thawing procedure improper.	Not Critical	534

Distinct count of Inspection SK broken down by Violation Description and Critical Flag. The view is filtered on Violation Description and Critical Flag. The Violation Description filter excludes Null. The Critical Flag filter excludes Null.

## Severity, Violation Description and Number of Inspections

Violation Description	Critical Flag	
Properly scaled and calibrated thermometer or thermocouple not provided or not readily acc..	Critical	514
Toilet facility not maintained and provided with toilet paper, waste receptacle and self-closi..	Not Critical	392
No facilities available to wash, rinse and sanitize utensils and/or equipment.	Critical	385
Insufficient or no refrigerated or hot holding equipment to keep potentially hazardous foods..	Critical	376
Nuisance created or allowed to exist. Facility not free from unsafe, hazardous, offensive or ..	Not Critical	356
Current letter grade or Grade Pending card not posted	Not Critical	349
Food from unapproved or unknown source or home canned. Reduced oxygen packaged (ROP)..	Critical	344
Accurate thermometer not provided or properly located in refrigerated, cold storage or hot ..	Not Critical	341
The original nutritional fact labels and/or ingredient label for a cooking oil, shortening or ma..	Not Applicable	336
Canned food product observed dented and not segregated from other consumable food item..	Not Critical	328
Food worker/food vendor does not use utensil or other barrier to eliminate bare hand contac..	Critical	302
Workplace SFAA policy not prominently posted in workplace	Not Applicable	288
Mechanical or natural ventilation not provided, inadequate, improperly installed, in disrepai..	Not Critical	267
Bulb not shielded or shatterproof, in areas where there is extreme heat, temperature chang..	Not Critical	267
Tobacco or electronic cigarette use, eating, or drinking from open container in food preparat..	Critical	245
Sale or use of certain expanded polystyrene items restricted	Not Critical	241
<b>MISBRANDED AND LABELING</b>	Not Critical	240
Toilet facility not maintained or provided with toilet paper, waste receptacle or self-closing ..	Not Critical	229
Wash hands sign not posted near or above hand washing sink.	Not Critical	214
Food prepared from ingredients at ambient temperature not cooled to 41° F or below within..	Critical	211
Contract with a pest management professional not in place. Record of extermination activit..	Not Critical	191
Hot food item that has been cooked and refrigerated is being held for service without first b..	Critical	185
Garbage receptacle not pest or water resistant, with tight-fitting lids, and covered except w..	Not Critical	181
Insufficient or no hot holding, cold storage or cold holding equipment provided to maintain T..	Critical	161
Covered garbage receptacle not provided or inadequate, except that garbage receptacle ma..	Not Critical	160
Toxic chemical improperly labeled, stored or used such that food contamination may occur.	Critical	158
Written Standard Operating Procedure (SOP) approved by the Department for refillable, reu..	Critical	151
Food, prohibited, from unapproved or unknown source, home canned or home prepared. Ani..	Critical	151
Live animals other than fish in tank or service animal present in facility's food and/or non-fo..	Critical	136
<b>Lighting Inadequate</b>	Not Critical	127
Food contact surface improperly constructed or located. Unacceptable material used.	Critical	124
Food not cooked to required minimum temperature.	Critical	110
Swollen, leaking, rusted or otherwise damaged canned food to be returned to distributor no..	Not Critical	105
Sewage disposal system improper or unapproved.	Critical	103
Food, food preparation area, food storage area, area used by employees or patrons, contami..	Critical	98
Shellfish not from approved source, improperly tagged/labeled; tags not retained for 90 day..	Critical	97
Manufacture of frozen dessert not authorized on Food Service Establishment permit. Milk o..	Not Critical	86
Flavored tobacco products sold or offered for sale	Not Applicable	86
Nuisance created or allowed to exist. Facility not free from unsafe, hazardous, offensive or a..	Not Critical	84
Live animal other than fish in tank or service animal present in facility's food or non-food are..	Critical	81
Lighting fixture located over, by or within food storage, preparation, service or display facili..	Not Critical	81
Failure to post or conspicuously post healthy eating information	Not Critical	80
HACCP plan not approved or approved HACCP plan not maintained on premises.	Critical	78
The original nutrition fact labels or ingredient label for a cooking oil, shortening or margarin..	Not Applicable	76
Food adulterated or misbranded. Adulterated or misbranded food possessed, being manufa..	Not Critical	69
Required calorie information not posted/improperly posted.	Not Applicable	67
Sign prohibiting smoking or using electronic cigarettes not conspicuously posted	Not Applicable	64
Failure to display required signage about plastic straw availability.	Not Critical	64
ROP processing equipment not approved by DOHMH.	Not Critical	63
Food worker does not wash hands thoroughly after using the toilet, coughing, sneezing, sm..	Critical	62
TCS food removed from cold holding or prepared from or combined with ingredients at room ..	Critical	60
Permit not conspicuously displayed.	Not Critical	58
Juice packaged on premises with no or incomplete label, no warning statement	Critical	58

Distinct count of Inspection SK broken down by Violation Description and Critical Flag. The view is filtered on Violation Description and Critical Flag. The Violation Description filter excludes Null. The Critical Flag filter excludes Null.

## Severity, Violation Description and Number of Inspections

Violation Description	Critical Flag	
Required nutritional information statement not posted (2,000 calories per day).	Not Applicable	57
Lighting inadequate; permanent lighting not provided in food preparation areas, ware wash..	Not Critical	56
Food Protection Certificate not available for inspection	Not Critical	55
Additional nutritional information statement not posted, and/or additional nutritional infor..	Not Applicable	53
Flavored tobacco products sold, offered for sale	Not Applicable	48
Food, food preparation area, food storage area, or other area used by employees or patrons,..	Critical	46
Time/Temperature Control for Safety (TCS) food not cooked to required minimum internal te..	Critical	45
Caloric content not posted on menus, menu boards or food tags, in a food service establishm..	Not Applicable	43
Hot TCS food item that has been cooked and cooled is being held for service without first bei..	Critical	41
Harmful, noxious gas or vapor detected. CO =13 ppm.	Critical	41
Smoke free workplace smoking policy inadequate, not posted, not provided to employees.	Not Applicable	37
Shellfish not from approved source, not or improperly tagged/labeled; tags not retained for ..	Critical	37
Sewage disposal system is not provided, improper, inadequate or unapproved.	Critical	36
Providing single-use, non-compostable plastic straws to customers without customer reque..	Not Critical	35
Letter grade or Grade Pending card not conspicuously posted and visible to passersby.	Not Critical	34
Design, construction, materials used or maintenance of food contact surface improper. Surf..	Critical	33
Required succinct nutritional statements not posted on menu(s) for adults and children (2,0..	Not Applicable	32
Ashtrays in smoke-free area	Not Applicable	32
Additional nutritional information statement not posted, or additional nutritional informati..	Not Applicable	30
Toxic chemical or pesticide improperly stored or used such that food contamination may occ..	Critical	29
Toilet facility not provided for employees or for patrons when required. Shared patron-empl..	Critical	29
Precooked potentially hazardous food from commercial food processing establishment that ..	Critical	26
Operator failed to make a good faith effort to inform smokers or users of electronic cigarett..	Not Applicable	25
Failure to comply with an Order of the Board of Health, Commissioner, or Department.	Not Critical	25
Food worker/food vendor does not wash hands thoroughly after using the toilet, or after co..	Critical	22
Current valid permit, registration or other authorization to operate a Food Service Establish..	Critical	22
Harmful noxious gas or vapor detected. Carbon Monoxide (CO) level exceeds nine (9) ppm	Critical	21
Sign prohibiting smoking or using electronic cigarettes not conspicuously posted.	Not Applicable	20
Eggs found dirty/cracked; liquid, frozen or powdered eggs not pasteurized.	Critical	20
No Smoking permitted in an area where it is prohibited	Not Applicable	19
Equipment used for ROP not approved by the Department	Not Critical	19
Potable water supply inadequate. Water or ice not potable or from unapproved source. Cros..	Critical	18
Workplace SFAA policy not prominently posted in workplace.	Not Applicable	17
A food containing artificial trans fat, with 0.5 grams or more of trans fat per serving, is bein..	Not Applicable	17
Meat, fish, molluscan shellfish, unpasteurized raw shell eggs, poultry or other TCS offered o..	Critical	16
Failure to maintain a sufficient supply of single-use, non-compostable plastic straws.	Not Critical	14
Current letter grade or "Grade Pending" card not conspicuously posted or visible to passers..	Not Critical	14
Smoking or electronic cigarette use allowed in prohibited area	Not Applicable	13
Unclean or cracked whole eggs or unpasteurized liquid, frozen or powdered eggs kept or use..	Critical	12
Providing single-use plastic stirrers or single-use plastic splash sticks.	Not Critical	12
Food containing a prohibited substance held, kept, offered, prepared, processed, packaged, ..	Critical	12
No or inadequate potable water supply. Water or ice not potable or from unapproved source..	Critical	11
Meat, fish or molluscan shellfish served raw or undercooked without prior notification to cu..	Critical	11
Food service operation occurring in room used as living or sleeping quarters.	Not Critical	11
Expanded Polystyrene (EPS) single service article not designated as a recyclable material.	Not Critical	11
Original label for smoking products sold or offered for sale	Not Applicable	10
Food service operation occurring in room or area used as living or sleeping quarters.	Not Critical	10
Failure to make a good faith effort to inform smokers or electronic cigarette users of Smoke-..	Not Applicable	10
Duties of an officer of the Department interfered with or obstructed.	Critical	10
Notice of the Department of Board of Health mutilated, obstructed, or removed.	Not Critical	7
Food worker prepares food or handles utensil when ill with a disease transmissible by food, ..	Critical	7
Food not labeled in accordance with HACCP plan.	Critical	7
Document issued by the Board of Health, Commissioner or Department unlawfully reproduc..	Not Critical	7

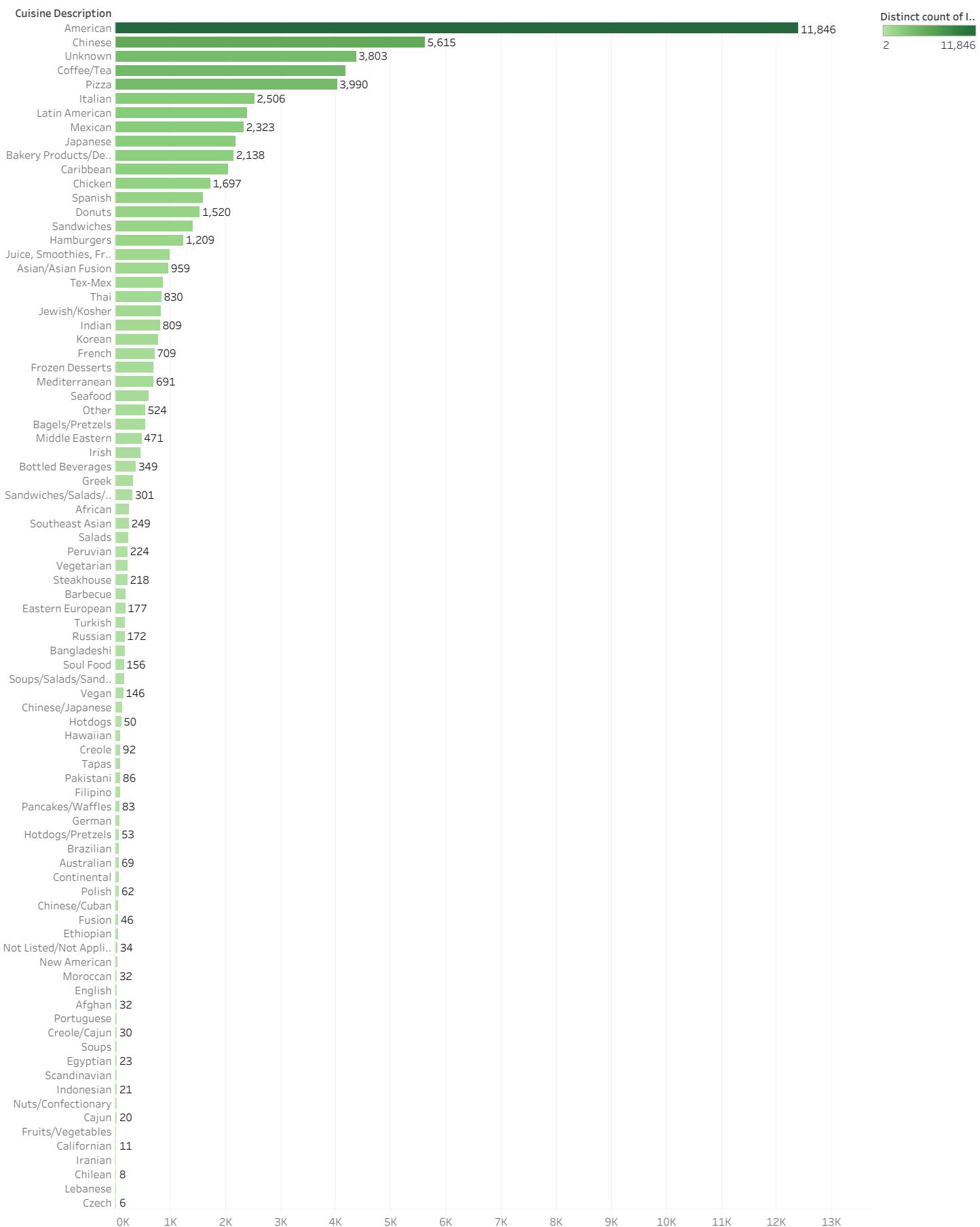
Distinct count of Inspection SK broken down by Violation Description and Critical Flag. The view is filtered on Violation Description and Critical Flag. The Violation Description filter excludes Null. The Critical Flag filter excludes Null.

## Severity, Violation Description and Number of Inspections

Violation Description	Critical Flag	
Commercially processed pre-cooked TCS in hermetically sealed containers and precooked TC..	Critical	7
"No Smoking" and/or "Smoking Permitted" sign not conspicuously posted. Health warning n..	Not Applicable	7
Sign permitting smoking or using electronic cigarettes not conspicuously posted	Not Applicable	6
Records and logs not maintained to demonstrate that HACCP plan has been properly implem..	Critical	6
Original label for smoking products sold or offered for sale.	Not Applicable	6
Order or notice posted or required to be posted by the Department mutilated, obstructed or ..	Not Critical	5
Food worker or vendor working or is knowingly or negligently permitted to work in FSE whil..	Critical	5
Canned food product observed swollen, leaking or rusted, and not segregated from other co..	Critical	5
A food containing artificial trans-fat, with 0.5 grams or more of trans fat per serving, is bein..	Not Applicable	5
Records and logs not maintained to show that approved HACCP plan has been properly impl..	Critical	4
Raw food not properly washed prior to serving.	Critical	4
Failure to comply with an order of the Board of Health, Commissioner or Department.	Not Critical	4
Warning sign re dangers of hookah smoking not posted in each room or area of Non-Tobacco ..	Not Applicable	3
Unapproved outdoor, street or sidewalk cooking.	Not Critical	3
Ashtray present in smoke-free area.	Not Applicable	3
Providing compostable plastic straws to be used outside of the food establishment's premis..	Not Critical	2
Letter grade or Grade Pending card removed, destroyed, modified, obscured, or otherwise t..	Not Critical	2
Food package (including canned food product or hermetically sealed container) not in good c..	Critical	2
Food not labeled in accordance with the approved HACCP plan	Critical	2
Food allergy information poster not posted in language understood by all food workers.	Not Critical	2
Current valid permit, registration or other authorization to operate a Temporary Food Servi..	Not Critical	2
Warning sign re dangers of hookah smoking not posted at or on each public entryway to Non..	Not Applicable	1
Unprotected food re-served.	Critical	1
Toilet facility used by women does not have at least one covered garbage receptacle.	Not Critical	1
Smoking or Electronic Cigarette Use Permitted sign does not include the required warning s..	Not Applicable	1
Sign prohibiting entry of persons under 21 years of age not posted at public entryway to No..	Not Applicable	1
Operator failed to make good faith effort to inform smokers of the Smoke-free Act prohibiti..	Not Applicable	1
Food allergy poster does not contain text provided or approved by Department.	Not Critical	1
Dogs allowed sign not posted at or near the entrance	Not Applicable	1
"Wash hands" sign not posted at hand wash facility.	Not Critical	1

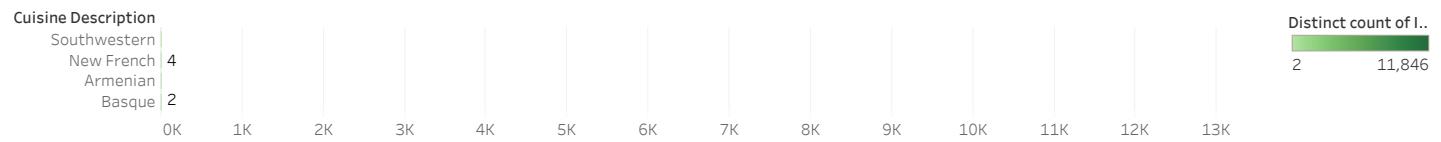
Distinct count of Inspection SK broken down by Violation Description and Critical Flag. The view is filtered on Violation Description and Critical Flag. The Violation Description filter excludes Null. The Critical Flag filter excludes Null.

## Inspections by Cuisine



Distinct count of Inspection SK for each Cuisine Description. Color shows distinct count of InspectionSK (FCT NYC FoodInspection Violations). The marks are labeled by distinct count of InspectionSK (FCT NYC FoodInspection Violations). The view is filtered on Cuisine Description, which keeps 88 of 88 members.

## Inspections by Cuisine



## Inspection Results by Cuisine

Cuisine Description	Score (group)	
	Fail	Pass
Afghan	35.17	10.54
African	47.56	14.84
American	43.99	13.36
Armenian	41.00	4.25
Asian/Asian Fusion	44.61	14.18
Australian	37.86	15.78
Bagels/Pretzels	41.86	14.14
Bakery Products/De..	45.78	14.04
Bangladeshi	52.68	13.13
Barbecue	44.40	14.30
Basque		15.67
Bottled Beverages	49.62	12.64
Brazilian	51.51	14.86
Cajun		18.03
Californian	36.46	14.75
Caribbean	46.32	14.88
Chicken	45.46	13.80
Chilean	31.00	13.68
Chinese	45.95	14.57
Chinese/Cuban	44.25	14.44
Chinese/Japanese	49.26	14.86
Coffee/Tea	45.48	12.50
Continental	40.10	13.37
Creole	50.18	12.78
Creole/Cajun	51.05	15.85
Czech		16.86
Donuts	44.17	11.70
Eastern European	49.02	14.91
Egyptian	39.47	13.59
English	51.80	13.87
Ethiopian	39.25	13.70
Filipino	54.52	17.17
French	44.92	14.26
Frozen Desserts	45.37	11.78
Fruits/Vegetables	37.33	5.26
Fusion	43.55	15.79
German	37.11	13.79
Greek	42.50	13.41
Hamburgers	40.85	11.84
Hawaiian	37.58	11.01
Hotdogs	40.45	14.01
Hotdogs/Pretzels	57.62	11.94
Indian	44.92	14.16
Indonesian	46.64	15.29
Iranian	36.00	10.23
Irish	43.82	13.75
Italian	41.30	14.32
Japanese	43.30	14.56

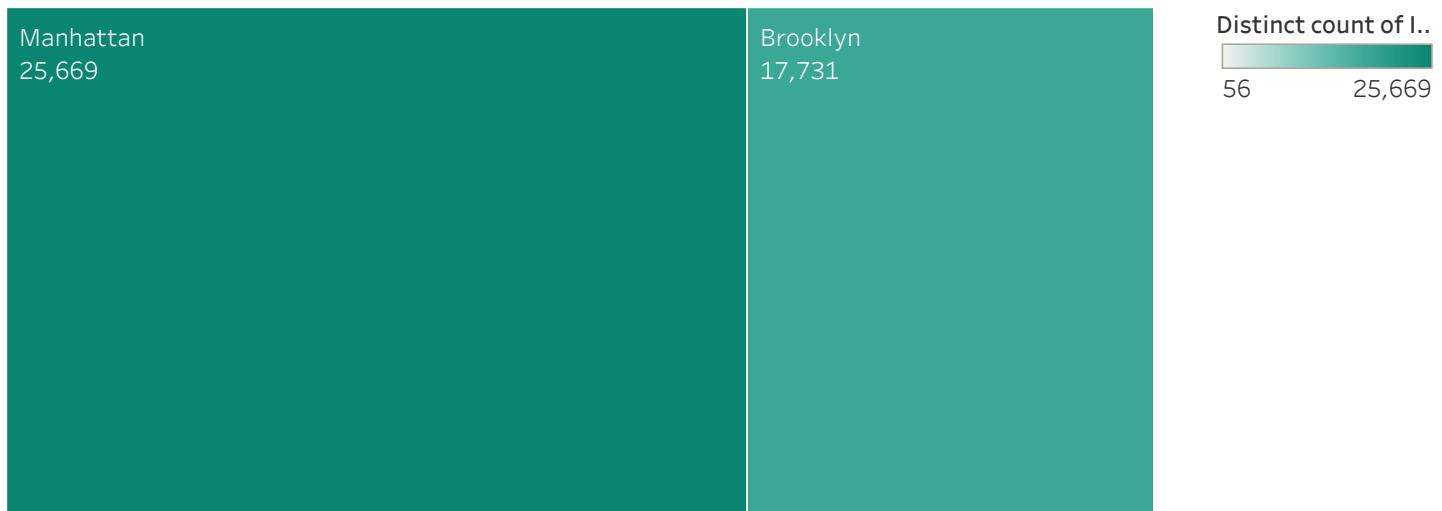
Average of Score broken down by Score (group) vs. Cuisine Description. The view is filtered on Score (group) and Cuisine Description. The Score (group) filter keeps Fail and Pass. The Cuisine Description filter excludes Unknown.

## Inspection Results by Cuisine

Cuisine Description	Score (group)	
	Fail	Pass
Jewish/Kosher	46.29	14.30
Juice, Smoothies, Fr..	45.39	13.07
Korean	42.99	14.67
Latin American	43.66	14.93
Lebanese		10.00
Mediterranean	45.74	13.11
Mexican	43.26	14.73
Middle Eastern	44.93	13.05
Moroccan	37.32	12.24
New American	47.54	14.75
New French	40.00	9.80
Not Listed/Not Appli..	44.75	10.87
Nuts/Confectionary	73.00	9.24
Other	40.57	12.58
Pakistani	64.92	10.82
Pancakes/Waffles	33.25	13.78
Peruvian	44.68	14.56
Pizza	43.67	14.10
Polish	44.00	13.71
Portuguese	40.61	13.45
Russian	51.52	14.33
Salads	34.77	12.22
Sandwiches	42.53	13.58
Sandwiches/Salads/..	44.32	13.61
Scandinavian		11.63
Seafood	42.20	14.94
Soul Food	41.95	15.05
Soups	38.67	12.62
Soups/Salads/Sand..	36.95	10.28
Southeast Asian	44.08	15.05
Southwestern	31.00	19.85
Spanish	47.76	14.94
Steakhouse	39.56	14.28
Tapas	37.92	15.53
Tex-Mex	43.83	12.96
Thai	45.26	14.23
Turkish	48.94	14.35
Vegan	49.28	13.25
Vegetarian	48.72	14.13

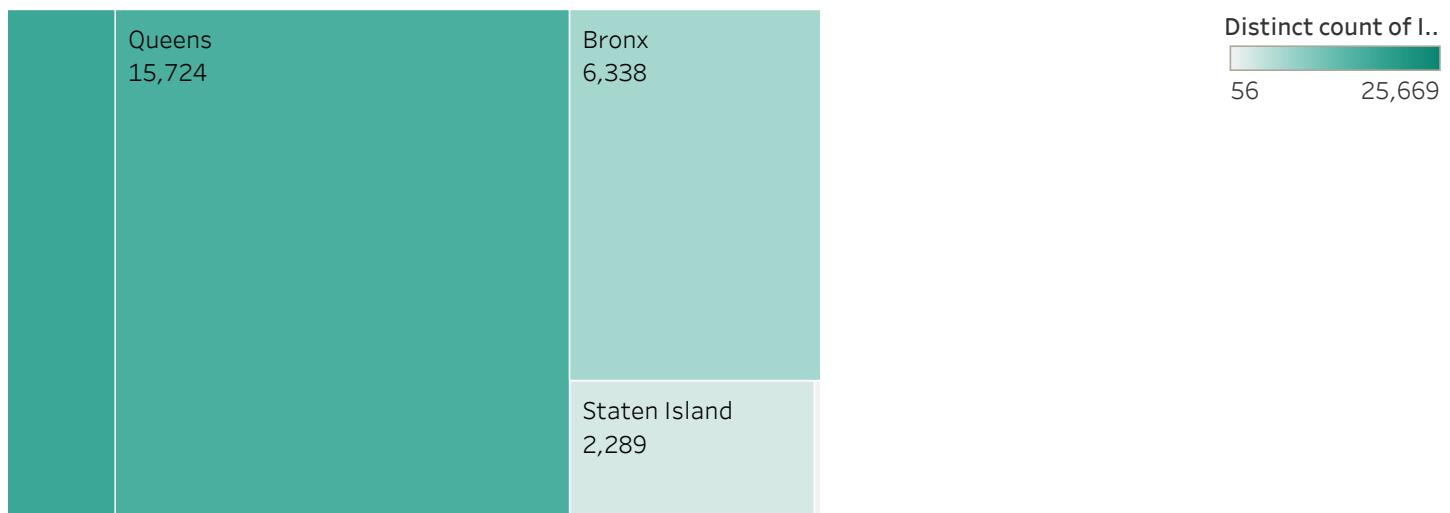
Average of Score broken down by Score (group) vs. Cuisine Description. The view is filtered on Score (group) and Cuisine Description. The Score (group) filter keeps Fail and Pass. The Cuisine Description filter excludes Unknown.

## Inspections by Borough



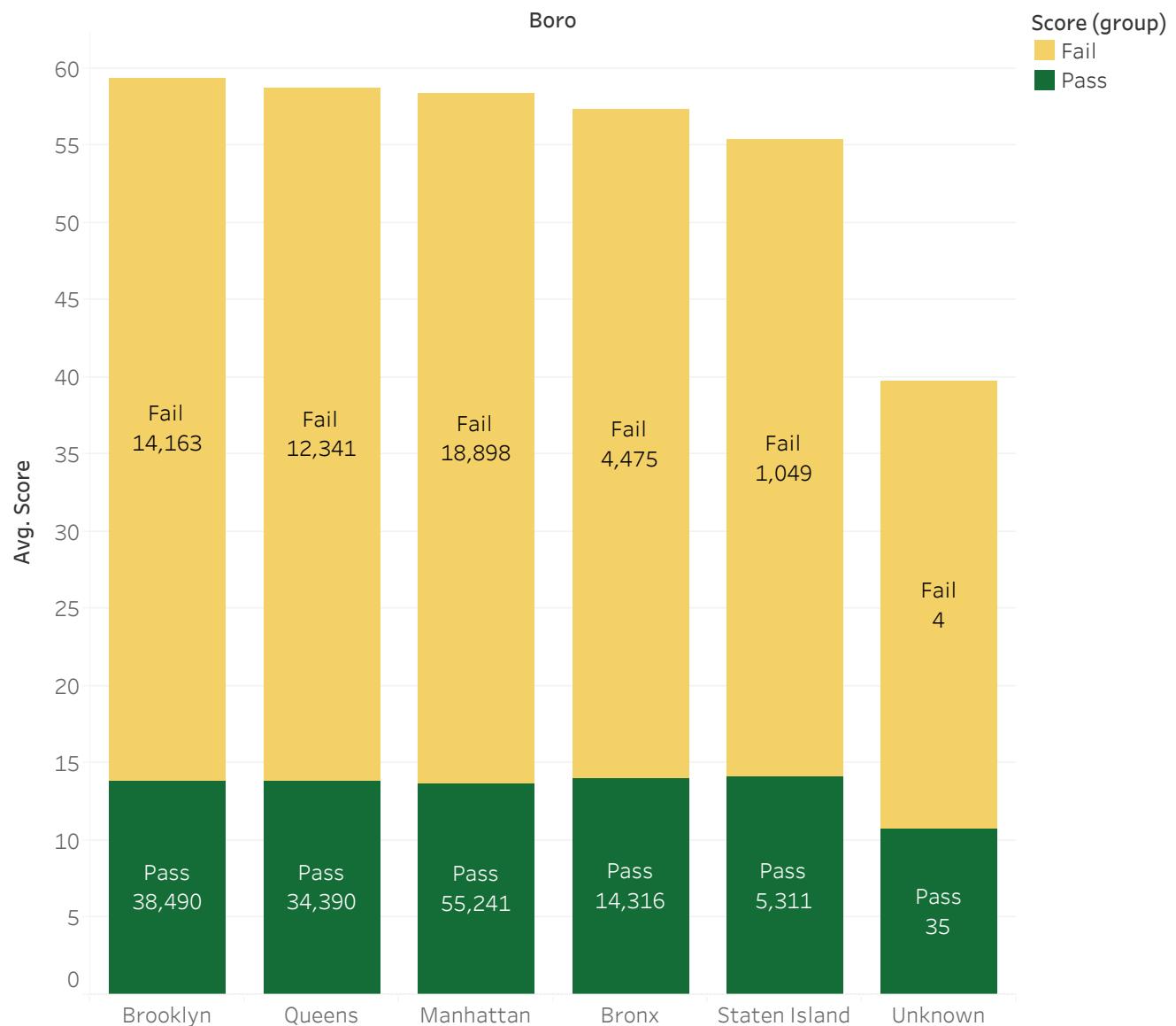
Boro and distinct count of Inspection SK. Color shows distinct count of Inspection SK. Size shows distinct count of Inspection SK. The marks are labeled by Boro and distinct count of Inspection SK. The view is filtered on Boro, which keeps 6 of 6 members.

## Inspections by Borough



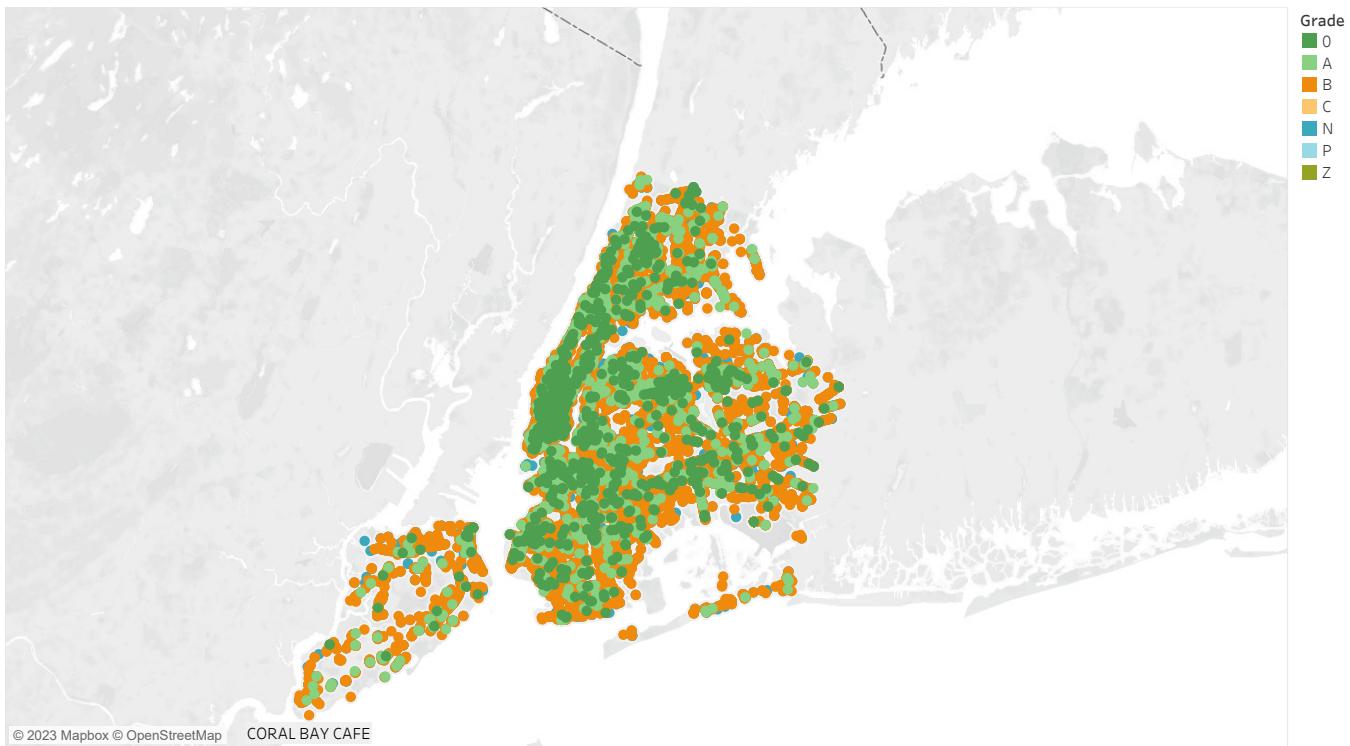
Boro and distinct count of Inspection SK. Color shows distinct count of Inspection SK. Size shows distinct count of Inspection SK. The marks are labeled by Boro and distinct count of Inspection SK. The view is filtered on Boro, which keeps 6 of 6 members.

## Inspection Results by Borough



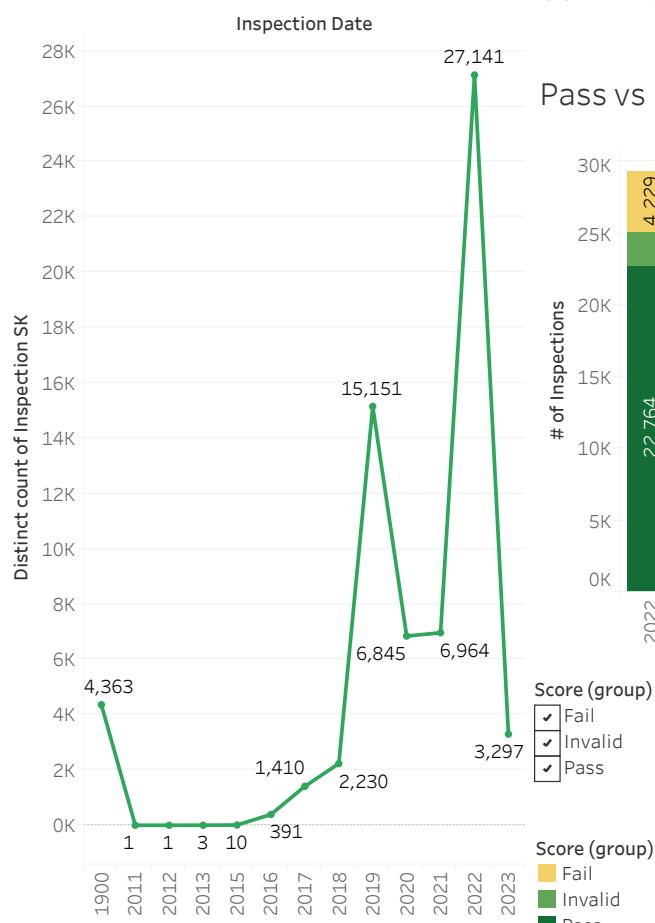
Average of Score for each Boro. Color shows details about Score (group). The marks are labeled by Score (group) and count of Score. The view is filtered on Score (group), which keeps Fail and Pass.

# Map



Map based on Longitude and Latitude. Color shows details about Grade. The marks are labeled by DBA. The view is filtered on Longitude, Latitude and Grade. The Longitude filter ranges from -74.2491 to 0.0000. The Latitude filter ranges from 30.0000 to 40.9128. The Grade filter keeps 7 of 7 members.

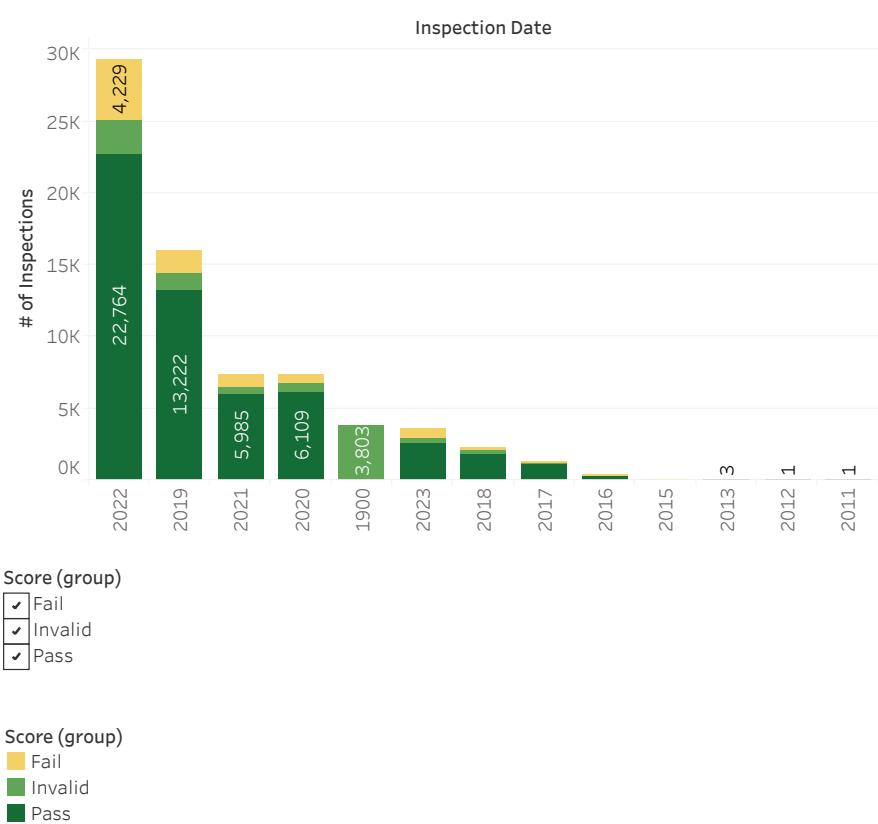
## Inspections vs Year



## Inspection Date

1/1/1900 to 2/9/2023

## Pass vs Fail



## Grades over Time

Inspection D..  
1/1/1900 to ..

Score (gr..)	Inspection Date												Grade		
	1900	2011	2012	2013	2015	2016	2017	2018	2019	2020	2021	2022	2023		
0-14		1	1	2	8	240	855	1,350	10,005	4,543	4,324	17,288	1,737	✓ 0	
15-28				1	1	65	245	430	3,224	1,571	1,663	5,484	826	✓ A	
<28					1	21	100	207	1,521	626	859	4,229	697	✓ B	
Invalid	3,803					3	44	110	275	1,227	659	538	2,257	341	✓ C

## Scores over Time

Inspection D..  
1/1/1900 to ..

Grade	Inspection Date												Grade	
	1900	2011	2012	2013	2015	2016	2017	2018	2019	2020	2021	2022	2023	
0						3	14	35	255	80	78			
A								4	26	56	123			
B			1	2	5	199	715	1,122	8,670	3,983	3,401			
C					1		8	24	198	37	77			
N	3,803	1		1	6	134	475	861	5,503	2,621	3,279			
P						15	41	107	740	304	138			
Z								1	21	13	39			

## Mosted Inspected over Year

DBA	Inspection Date		Year of Inspection
	2022	2023	
DUNKIN	497	53	1900
SUBWAY	252	33	2011
STARBUCKS	249	21	2012
MCDONALD'S	194	27	2013
POPEYES	120	9	2015
BURGER KING	99	14	2016
KENNEDY FRIED ..	94	9	2017
DOMINO'S	77	7	2018
CROWN FRIED CH..	64	6	2019
			2020
			2021
			2022

Inspection Date  
1/1/1900 to 2/9/2023

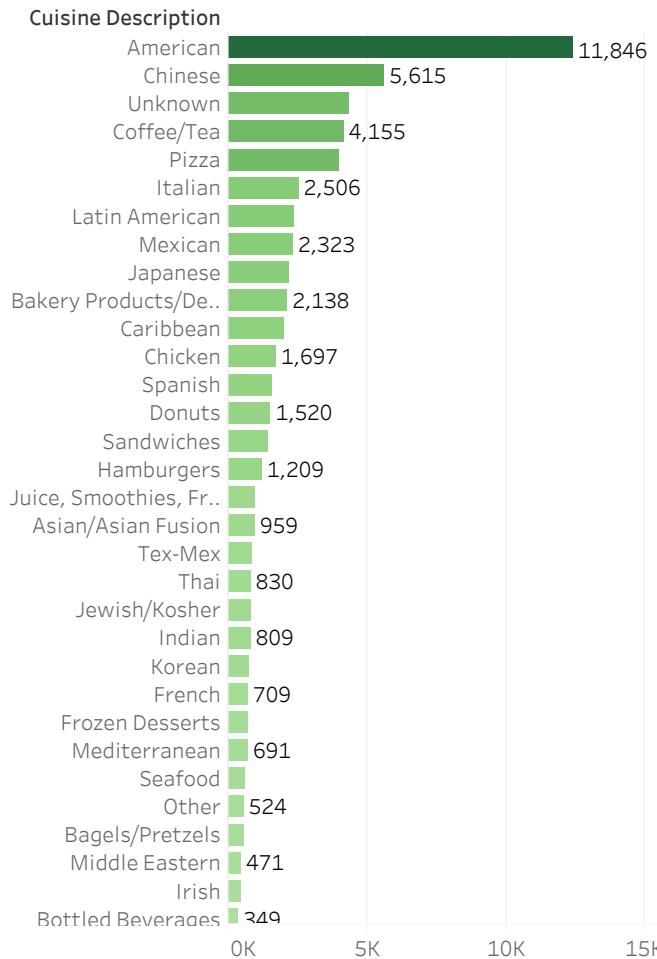
## Pass vs Fail



## Severity, Violation Description and Number of Inspections

Violation Description	Critical Flag	
Non-food contact surface improperly constructed. Unacceptable material used. Non-food co..	Not Critical	20,968
Facility not vermin proof. Harborage or conditions conducive to attracting vermin to the pre..	Not Critical	16,293
Food contact surface not properly washed, rinsed and sanitized after each use and following..	Critical	14,426
Evidence of mice or live mice present in facility's food and/or non-food areas.	Critical	10,556
Cold food item held above 41° F (smoked fish and reduced oxygen packaged foods above 38 ..	Critical	8,458
Food not protected from potential source of contamination during storage, preparation, tra..	Critical	8,335
Plumbing not properly installed or maintained; anti-siphonage or backflow prevention devic..	Not Critical	7,963
Non-food contact surface or equipment made of unacceptable material, not kept clean, or no..	Not Critical	7,693
Hot food item not held at or above 140° F.	Critical	7,056
Establishment is not free of harborage or conditions conducive to rodents, insects or other p..	Not Critical	7,054
Filth flies or food/refuse/sewage-associated (FRSA) flies present in facility's food and/or no..	Critical	6,951
Unknown	Not Applicable	4,982
Raw, cooked or prepared food is adulterated, contaminated, cross-contaminated, or not dis..	Critical	4,920
Evidence of mice or live mice in establishment's food or non-food areas.	Critical	3,953
Cold TCS food item held above 41 °F; smoked or processed fish held above 38 °F; intact raw e..	Critical	3,741
Food Protection Certificate not held by supervisor of food operations.	Critical	3,593
Filth flies or food/refuse/sewage associated with (FRSA) flies or other nuisance pests in est..	Critical	3,524
Sanitized equipment or utensil, including in-use food dispensing utensil, improperly used or ..	Critical	3,450
Live roaches present in facility's food and/or non-food areas.	Critical	3,231
Food, supplies, and equipment not protected from potential source of contamination during ..	Critical	3,179
Hot TCS food item not held at or above 140 °F.	Critical	3,133
Anti-siphonage or back-flow prevention device not provided where required; equipment or fl..	Not Critical	2,973
Proper sanitization not provided for utensil ware washing operation.	Not Critical	2,822
Pesticide use not in accordance with label or applicable laws. Prohibited chemical used/stor..	Not Critical	2,750
Personal cleanliness inadequate. Outer garment soiled with possible contaminant. Effective..	Critical	2,669
Food not cooled by an approved method whereby the internal product temperature is reduc..	Critical	2,332
Food contact surface not properly maintained.	Not Critical	2,216
Wiping cloths soiled or not stored in sanitizing solution.	Critical	1,923
Hand washing facility not provided in or near food preparation area and toilet room. Hot and..	Critical	1,832
Food Protection Certificate (FPC) not held by manager or supervisor of food operations.	Critical	1,805
Single service item reused, improperly stored, dispensed; not used when required.	Not Critical	1,722
Thawing procedures improper.	Not Critical	1,557
Live roaches in facility's food or non-food area.	Critical	1,481
Evidence of rats or live rats present in facility's food and/or non-food areas	Critical	1,320

## Inspections by Cuisine



## Cuisine Description

All

Distinct count of InspectionSK (FCT NYC FoodInspection Violations)

2 11,846

## Inspection Results by Cuisine

Cuisine Description	Score (group)	
	Fail	Pass
Afghan	35.17	10.54
African	47.56	14.84
American	43.99	13.36
Armenian	41.00	4.25
Asian/Asian Fusion	44.61	14.18
Australian	37.86	15.78
Bagels/Pretzels	41.86	14.14
Bakery Products/De..	45.78	14.04
Bangladeshi	52.68	13.13
Barbecue	44.40	14.30
Basque		15.67
Bottled Beverages	49.62	12.64
Brazilian	51.51	14.86
Cajun		18.03
Californian	36.46	14.75
Caribbean	46.32	14.88

## Cuisine Description

Multiple values

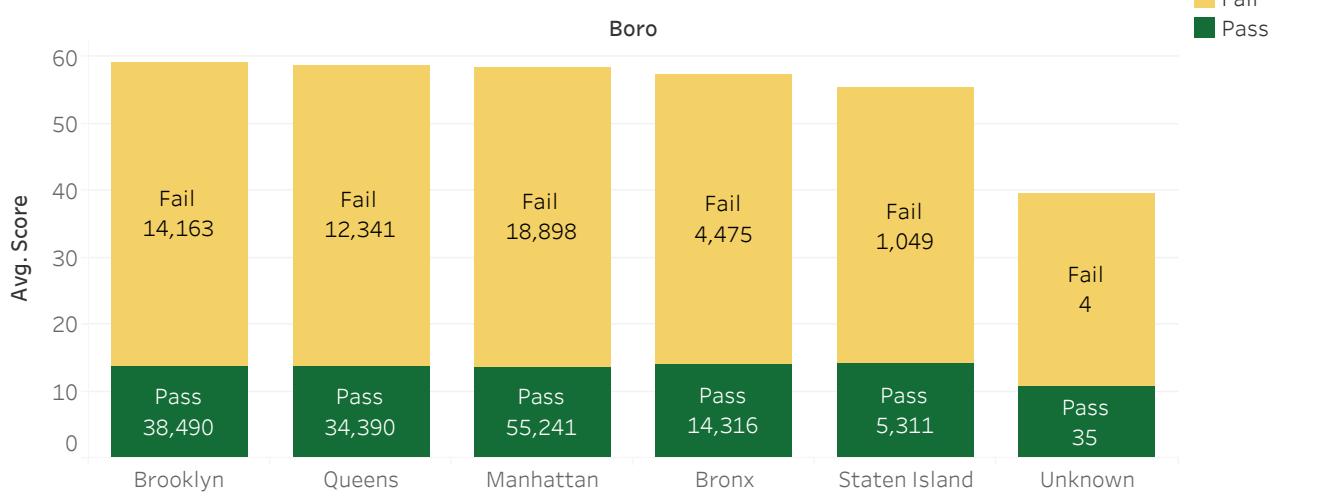
## Score (group)

- Fail
- Invalid
- Pass

## Inspections by Borough



## Inspection Results by Borough



# Map

