HAIRNet

(Health-Advancing Inspection Resource Network)

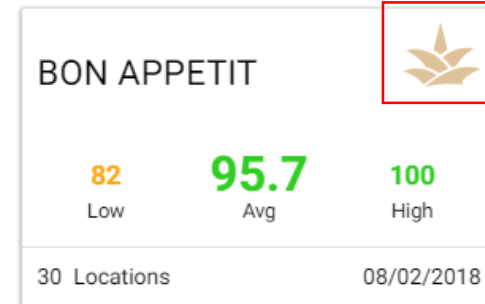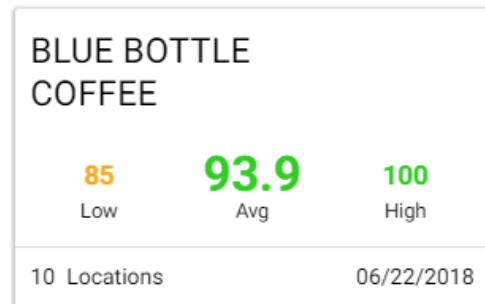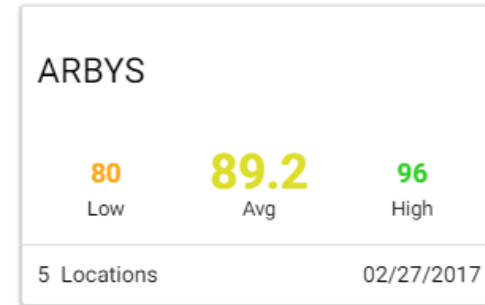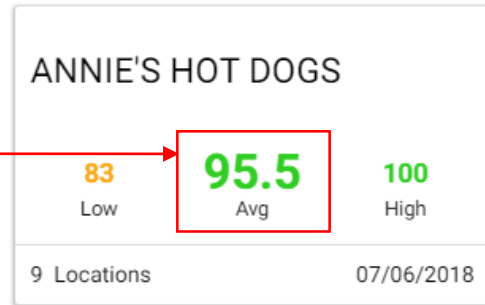Dave Ucciferri

Hack-A-Thon 2018

Overview

Food establishment inspections are critical for public safety and successful businesses. A low inspection score not only presents a community health risk, but has a negative impact on revenue. Customers tend to avoid places with food safety violations or reported illnesses.

Inspection records are publicly available. By collecting all of this data, we can use it in several ways to help improve our business:

- Compare Par customers to non-customers to show our products help improve food safety overall
- Track inspection score trends over time, and how customer scores improve after installing Par
- Pursue low scoring companies
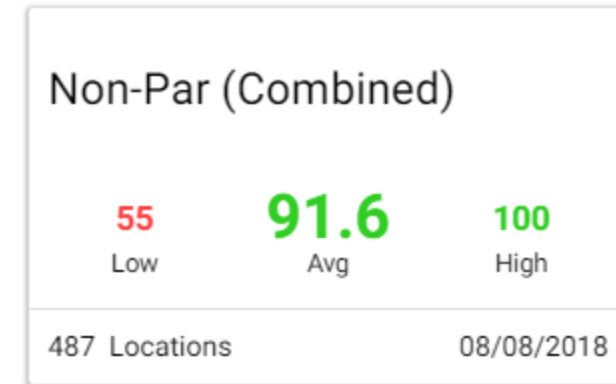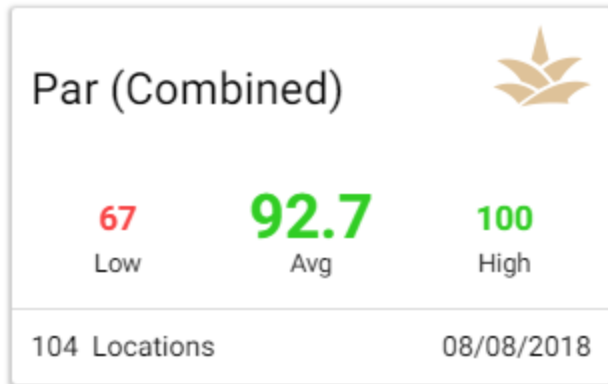- Monitor customer locations to alert on low inspection scores

Inspection Score Analysis Tool

ParScore™ →

ANNIE'S HOT DOGS

83	95.5	100
Low	Avg	High

9 Locations   07/06/2018

ARBYS

80	89.2	96
Low	Avg	High

5 Locations   02/27/2017

BLUE BOTTLE COFFEE

85	93.9	100
Low	Avg	High

10 Locations   06/22/2018

BON APPETIT

← **Par Customer**

82	95.7	100
Low	Avg	High

30 Locations   08/02/2018

Inspection Score Analysis Tool

Par (Combined)

67	92.7	100
Low	Avg	High

104 Locations   08/08/2018

Non-Par (Combined)

55	91.6	100
Low	Avg	High

487 Locations   08/08/2018

Inspection Score Analysis Tool

← Details - BON APPETIT

82	95.7	100
Low	Avg	High

Locations

80 - 2199 FULTON ST
San Francisco, CA

Inspections

Date	Score	Type	Violations
12/04/2017	96	routine	• Other low risk violation • Food safety certificate or food handler card not available
04/12/2016	98	routine	• Improper food storage [date violation corrected: 12/4/2017]

81 - 2350 TURK BLVD
San Francisco, CA

Inspections

Date	Score	Type	Violations
12/05/2017	98	routine	• Other low risk violation

2907 - 2130 FULTON ST
San Francisco, CA

Inspections

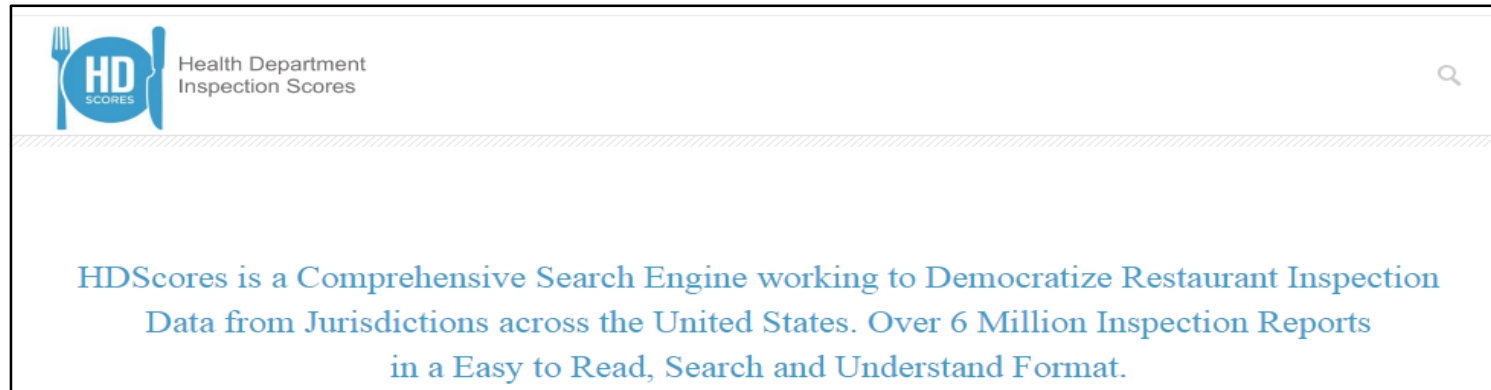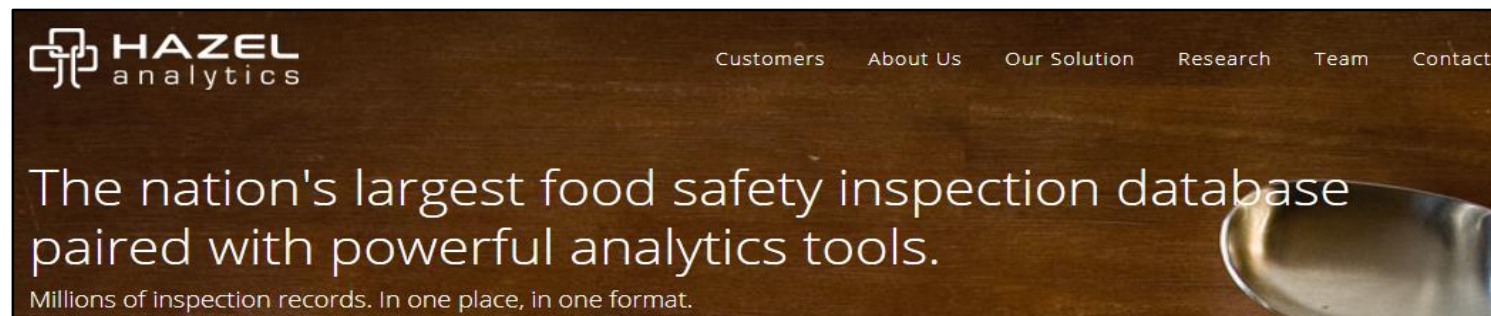| Date	Score	Type	Violations
12/04/2017	83	routine	• Unapproved or unmaintained equipment or utensils [date violation corrected: 3/20/2018] • High risk vermin infestation [date violation corrected: 3/20/2018] • Insufficient hot water or running water [date violation corrected: 3/20/2018] • Inadequate and inaccessible handwashing facilities [date violation corrected: 12/4/2017]

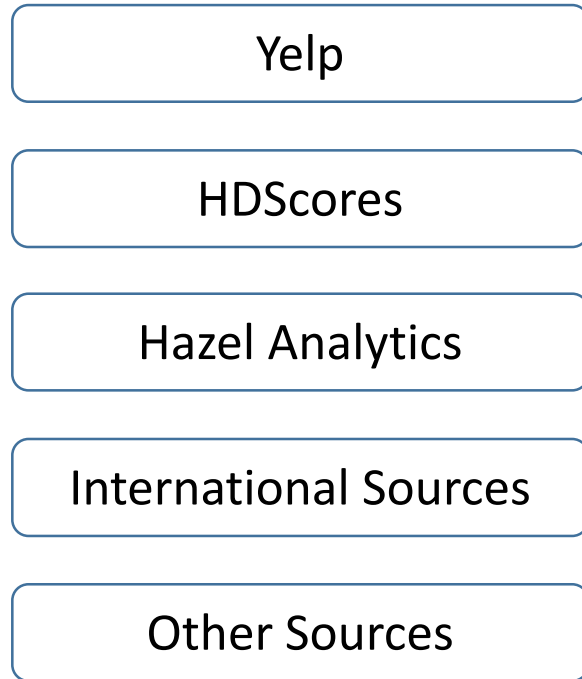# Food Safety Inspection Aggregation Sources
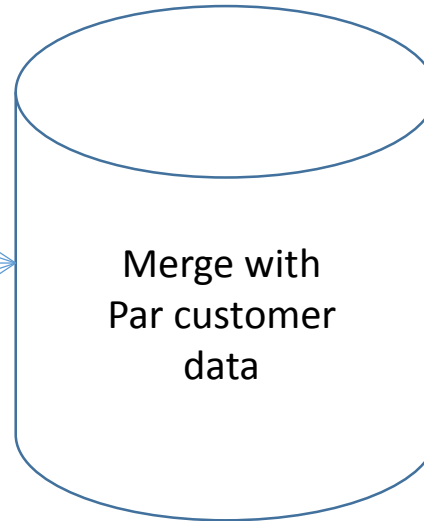
Yelp

HDScores
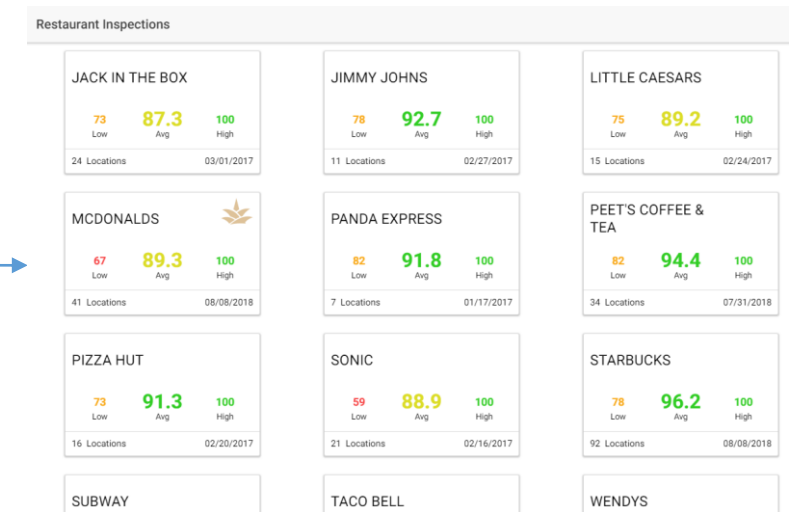

Hazel Analytics

Architecture

Data Sources

Aggregator

Application

- Yelp
- HDScores
- Hazel Analytics
- International Sources
- Other Sources

Merge with Par customer data

References

- Yelp Local Inspector Value-Entry Specification (LIVES)

- Yelp Inspection feeds

- HDScores

- Hazel Analytics