

# HAIRNet

(Health Advancing Inspection Resource Network)

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Hack-A-Thon 2018

# Overview

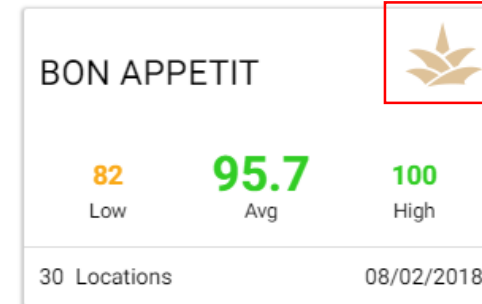
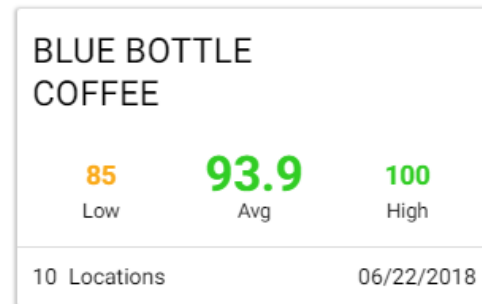
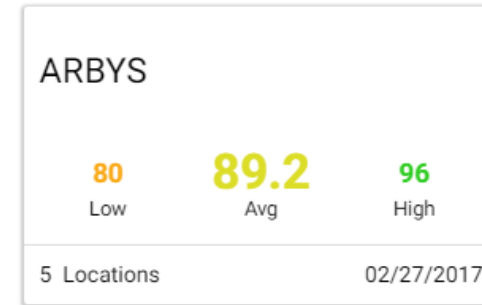
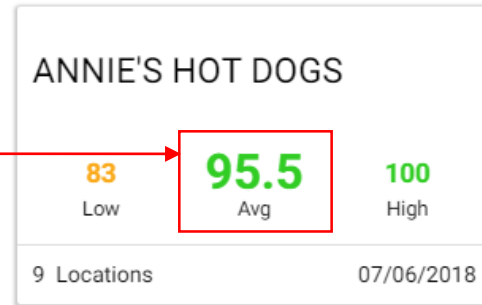
Food establishment inspections are critical for public safety and successful businesses. A low inspection score not only presents a community health risk, but has a negative impact on revenue. Customers tend to avoid places with food safety violations or reported illnesses.

Inspection records is 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

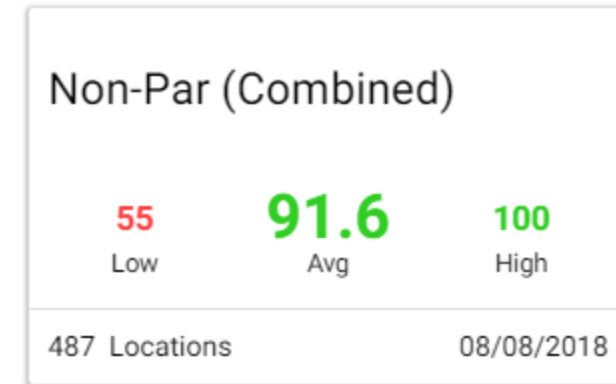
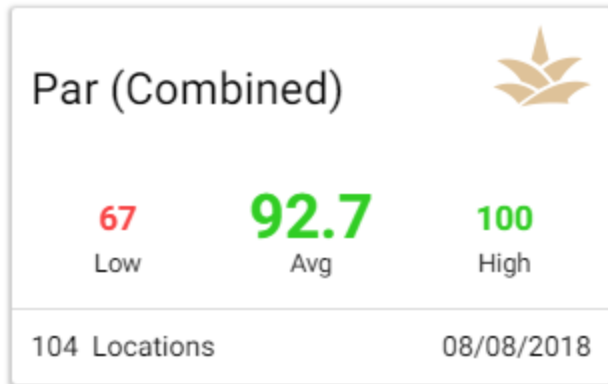
# Inspection Score Analytics Tool

ParScore™



Par Customer

# Inspection Score Analytics Tool



# Inspection Score Analytics Tool

82

Low

95.7

Avg

100

High

## Locations

80 - 2199 FULTON ST

San Francisco, CA

### Inspections

Date	Score	Type	Violations
12/04/2017	96	routine	<ul style="list-style-type: none"><li>Other low risk violation</li><li>Food safety certificate or food handler card not available</li></ul>
04/12/2016	98	routine	<ul style="list-style-type: none"><li>Improper food storage [ date violation corrected: 12/4/2017 ]</li></ul>

81 - 2350 TURK BLVD

San Francisco, CA

### Inspections

Date	Score	Type	Violations
12/05/2017	98	routine	<ul style="list-style-type: none"><li>Other low risk violation</li></ul>

2907 - 2130 FULTON ST

San Francisco, CA

### Inspections

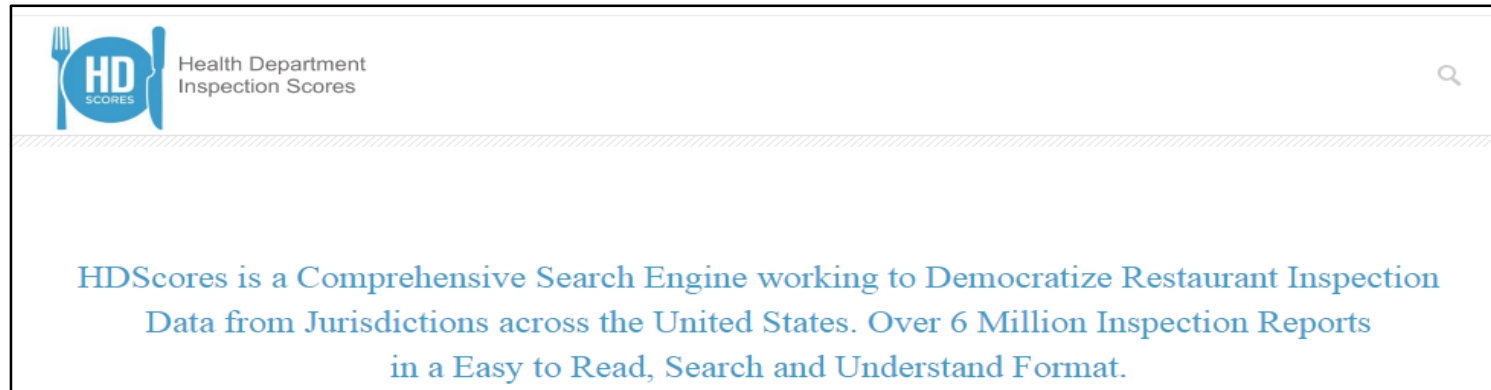
Date	Score	Type	Violations
12/04/2017	83	routine	<ul style="list-style-type: none"><li>Unapproved or unmaintained equipment or utensils [ date violation corrected: 3/20/2018 ]</li><li>High risk vermin infestation [ date violation corrected: 3/20/2018 ]</li><li>Insufficient hot water or running water [ date violation corrected: 3/20/2018 ]</li><li>Inadequate and inaccessible handwashing facilities [ date violation corrected: 12/4/2017 ]</li></ul>

# Food Safety Inspection Aggregation Sources

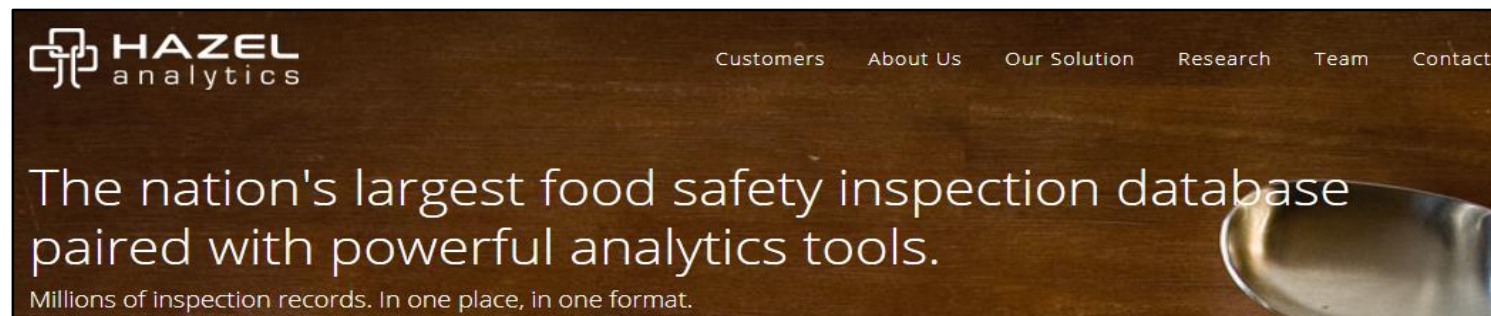
Yelp



HDScores

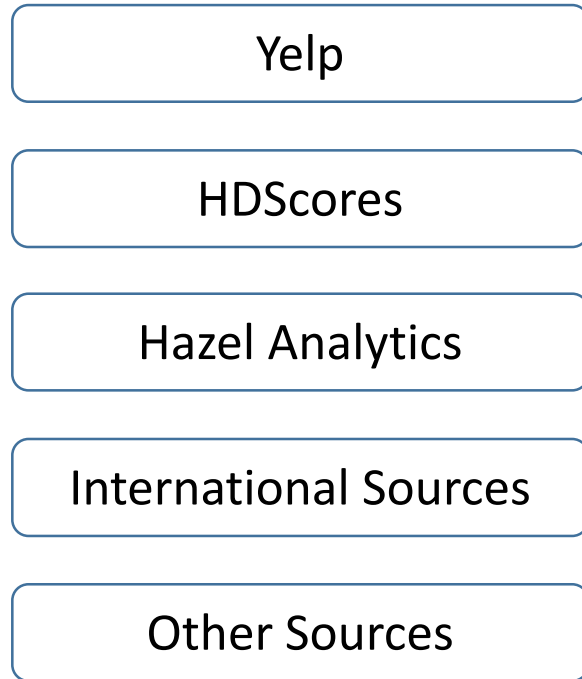


Hazel Analytics

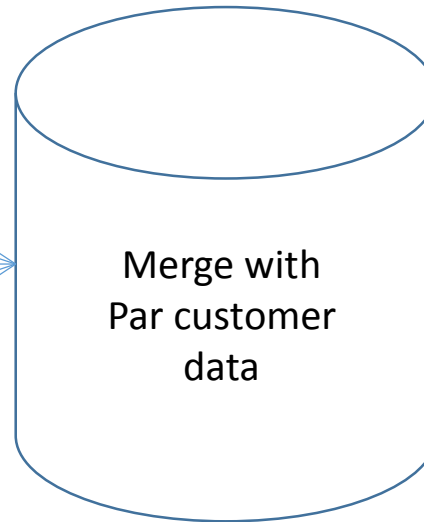


# Architecture

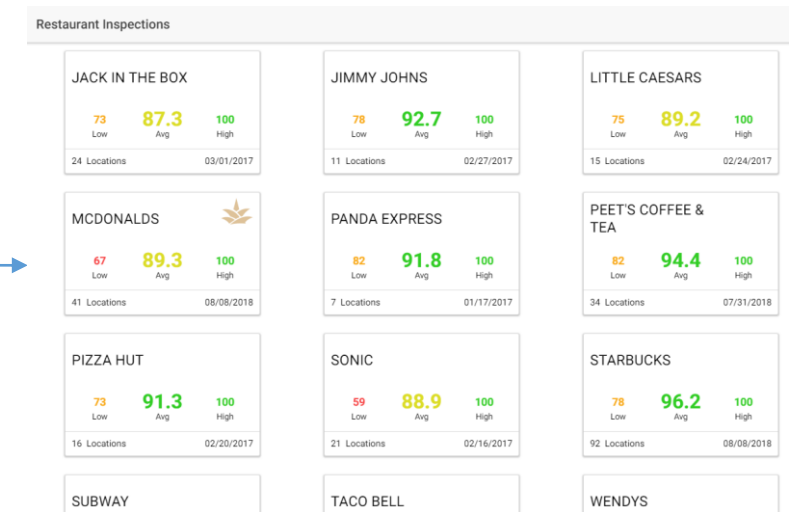
## Data Sources



## Aggregator



## Application



# References

- [Yelp Local Inspector Value-Entry Specification \(LIVES\)](#)
- [Yelp Inspection feeds](#)
- [HDscores](#)
- [Hazel Analytics](#)