HAIRNet

(Health-Advancing Inspection Resource Network)

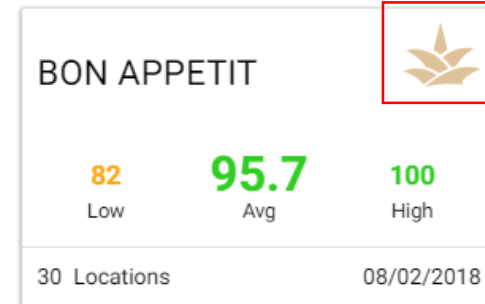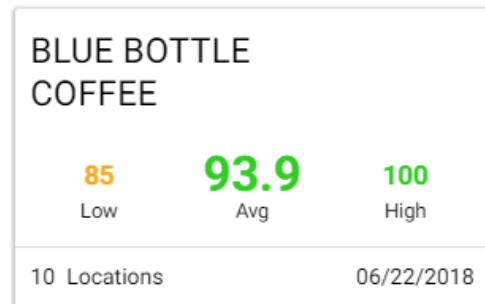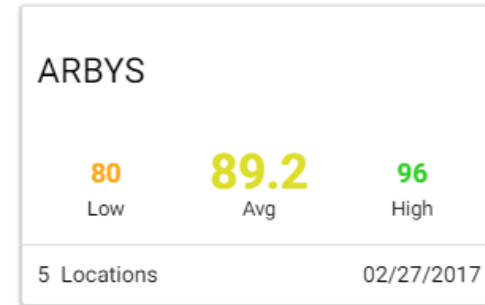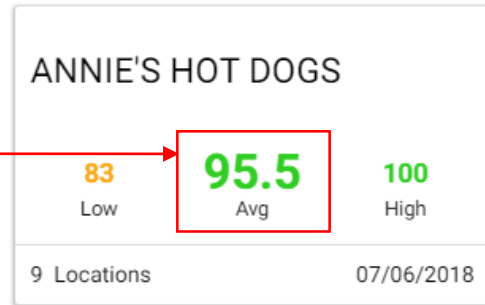Dave Ucciferri

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

Compare Par customer scores to other companies

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
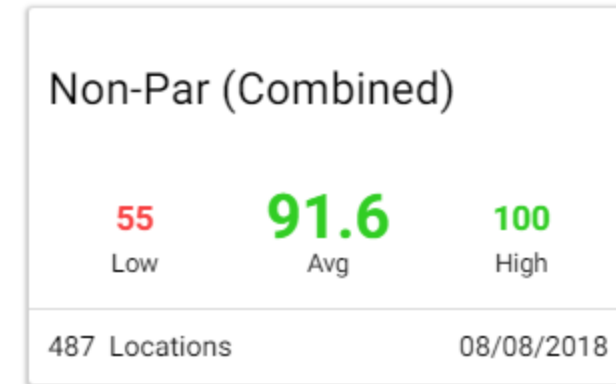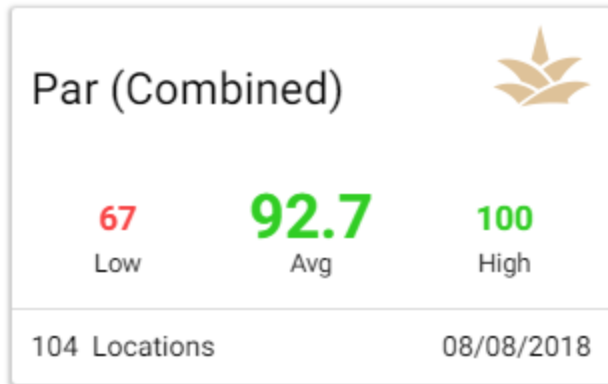
Inspection Score Analysis Tool

View detailed information about every inspection

←   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]

Inspection Score Analysis Tool

Track regional score data using mapping tools
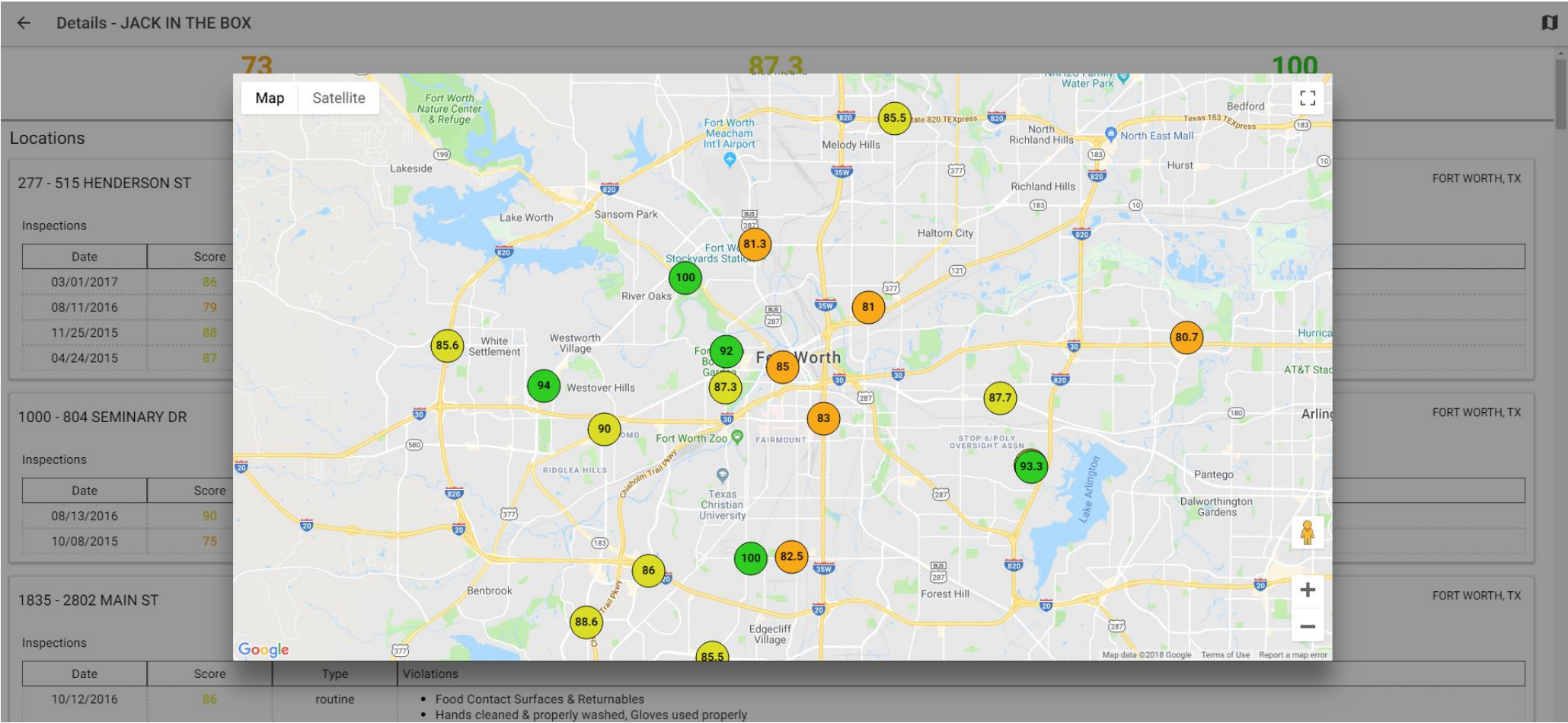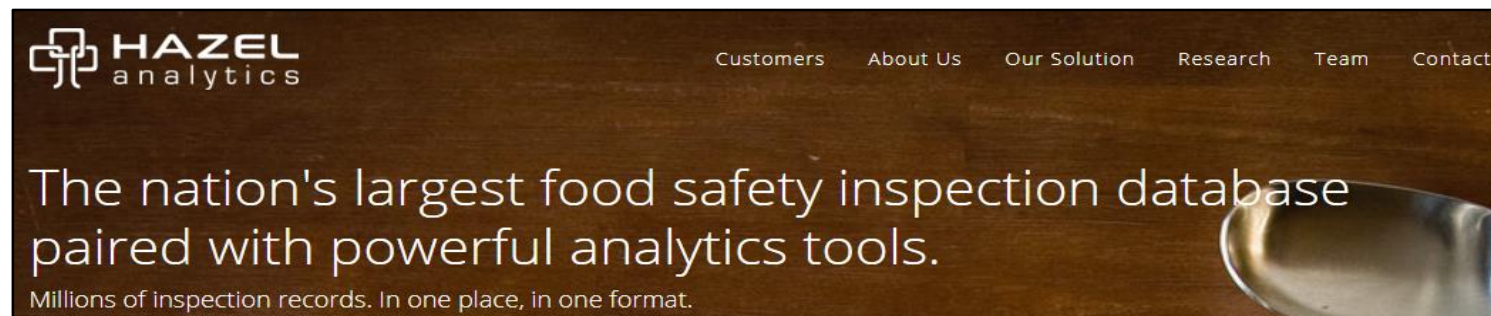
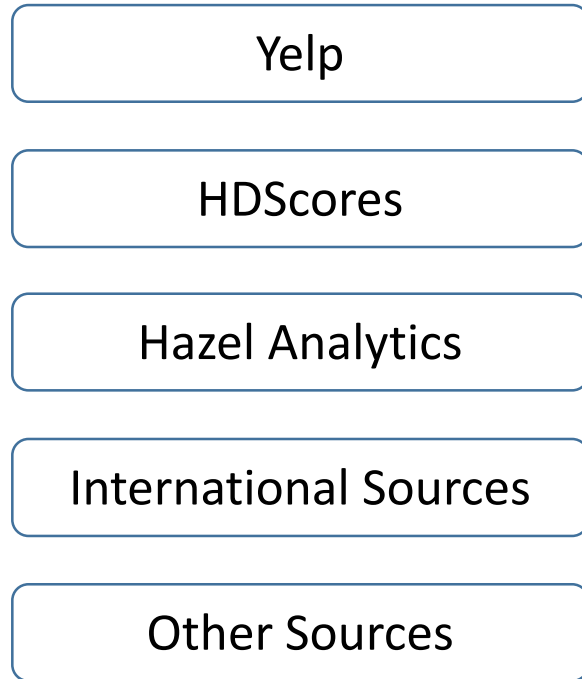# Food Safety Inspection Aggregation Sources
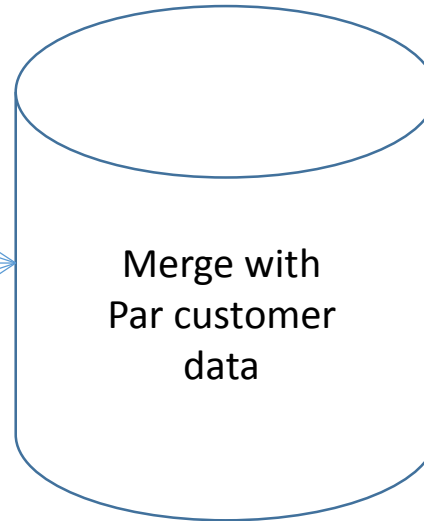
Yelp

HDScores
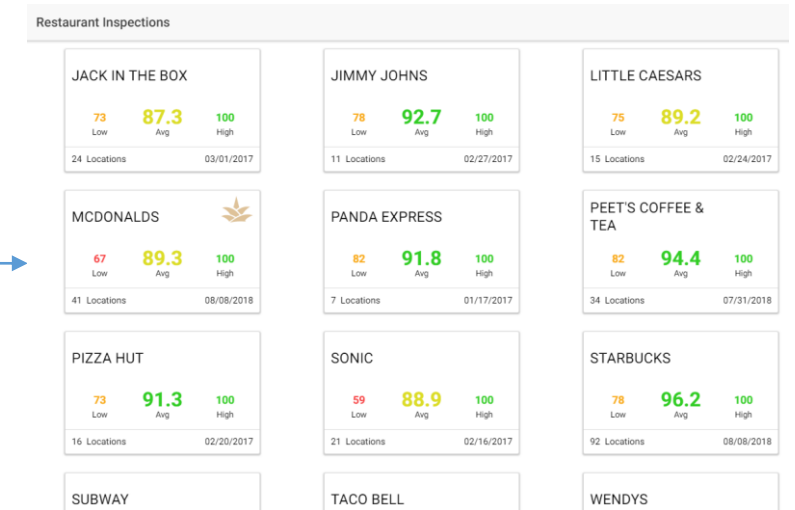

Hazel Analytics

Architecture

Data Sources

Yelp

HDScores

Hazel Analytics

International Sources

Other Sources

Aggregator

Merge with Par customer data

Application

Restaurant Inspections

JACK IN THE BOX				JIMMY JOHNS				LITTLE CAESARS		
73 Low	87.3 Avg	100 High		78 Low	92.7 Avg	100 High		75 Low	89.2 Avg	100 High
24 Locations		03/01/2017		11 Locations		02/27/2017		15 Locations		02/24/2017

MCDONALDS

67 Low	89.3 Avg	100 High
41 Locations		08/08/2018

PANDA EXPRESS

82 Low	91.8 Avg	100 High
7 Locations		01/17/2017

PEET'S COFFEE & TEA

82 Low	94.4 Avg	100 High
34 Locations		07/31/2018

PIZZA HUT

73 Low	91.3 Avg	100 High
16 Locations		02/20/2017

SONIC

59 Low	88.9 Avg	100 High
21 Locations		02/16/2017

STARBUCKS

78 Low	96.2 Avg	100 High
92 Locations		08/08/2018

SUBWAY

TACO BELL

WENDYS

References

- Yelp Local Inspector Value-Entry Specification (LIVES)

- Yelp Inspection feeds

- HDScores

- Hazel Analytics