



Total Number of Inspections

Total Number of Restaurant

The chart displays the total number of inspections conducted annually from 2017 to 2023. The y-axis represents the 'Total Number of Inspections' ranging from 0 to 500. The x-axis represents the 'Year' from 2017 to 2023. The data shows a general upward trend until 2019, followed by a sharp decline in 2020, a significant peak in 2021, and a subsequent decline in 2022 and 2023.

Year	Total Number of Inspections
2017	194
2018	179
2019	152
2020	244
2021	522
2022	23
2023	64

Inspection Date



10/3/2016



2/14/2023



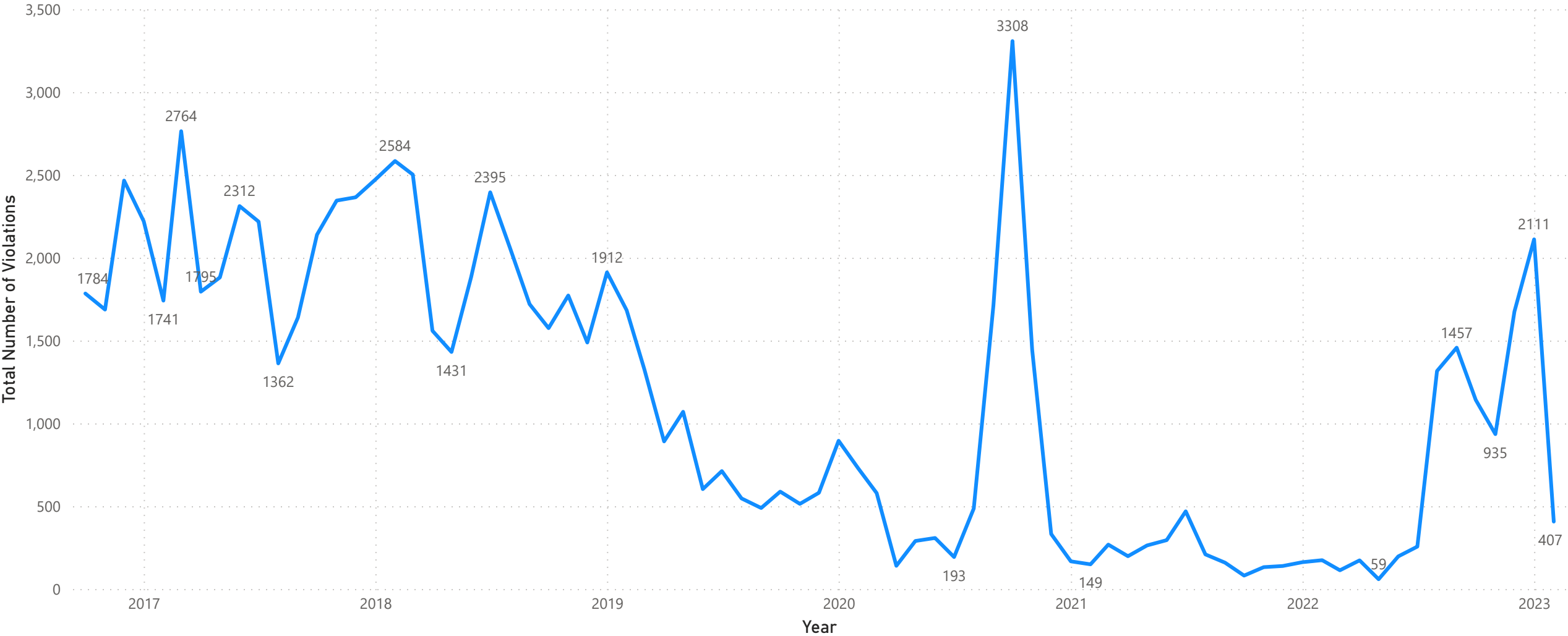
65.91K

Total Number of Violations

9949

Total Number of Restaurants

Total Number of Violations by Year and Month



Pass Vs Fail

Select all

Fail

Pass

Inspection Year

2016

2023

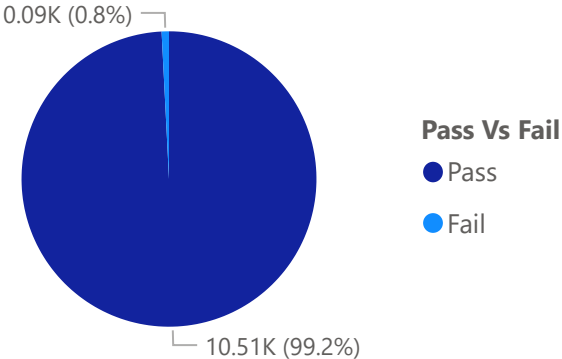
10.51K

Total Number of Pass

85

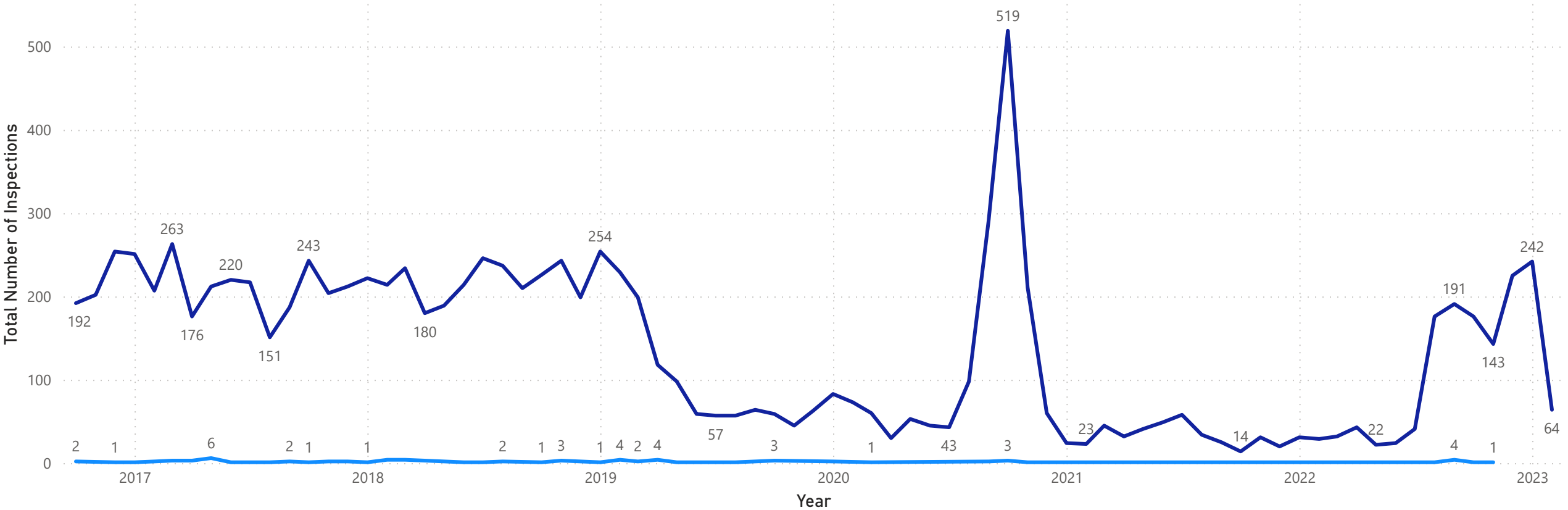
Total Number of Fail

Total Number of Inspections by Pass Vs Fail



Total Number of Inspections by Year, Month and Pass Vs Fail

Pass Vs Fail



Pass Vs Fail

Select all

Fail

Pass

Inspection Year

2016

2023

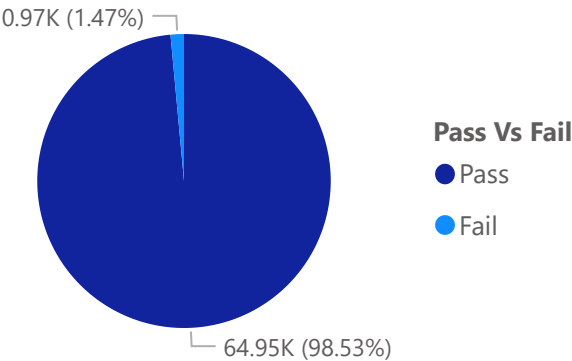
64.95K

Total Number of Pass

969

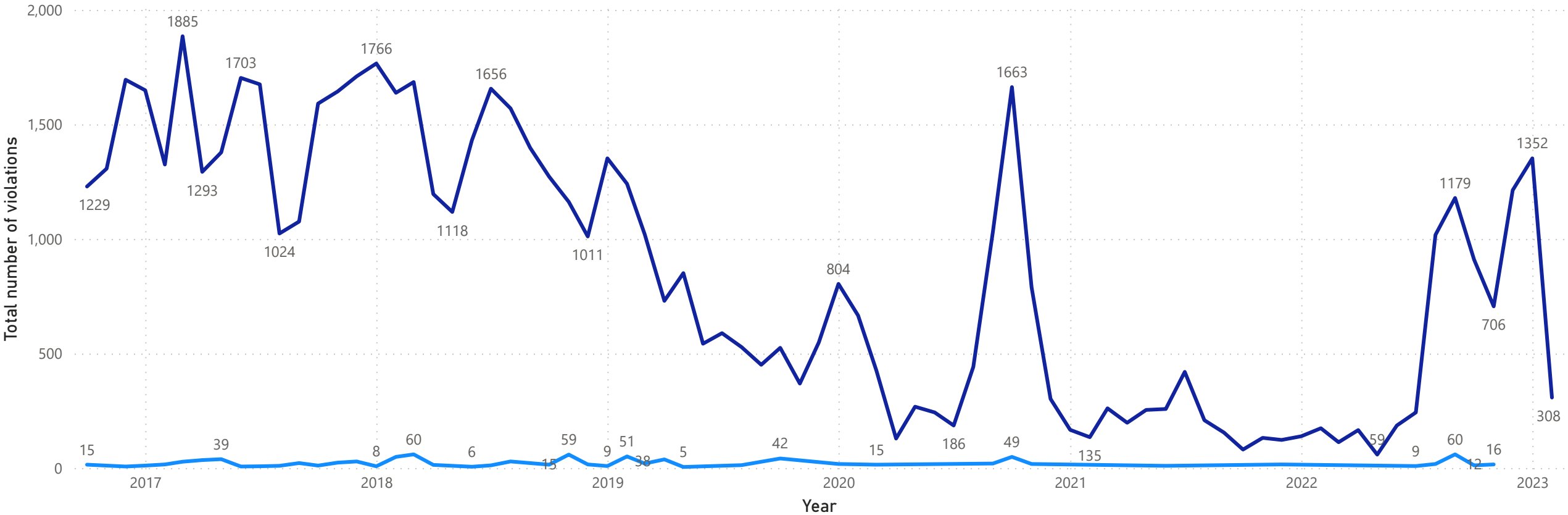
Total Number of Fail

Total Number of Violations by Pass Vs Fail



Total number of violations by Year, Month and Pass Vs Fail

Pass Vs Fail



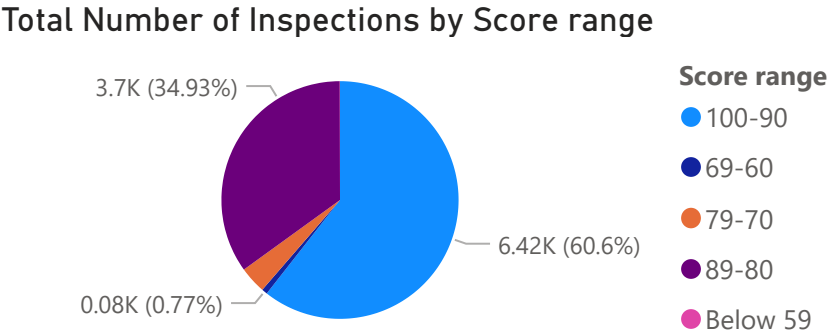
Inspection Year

2016

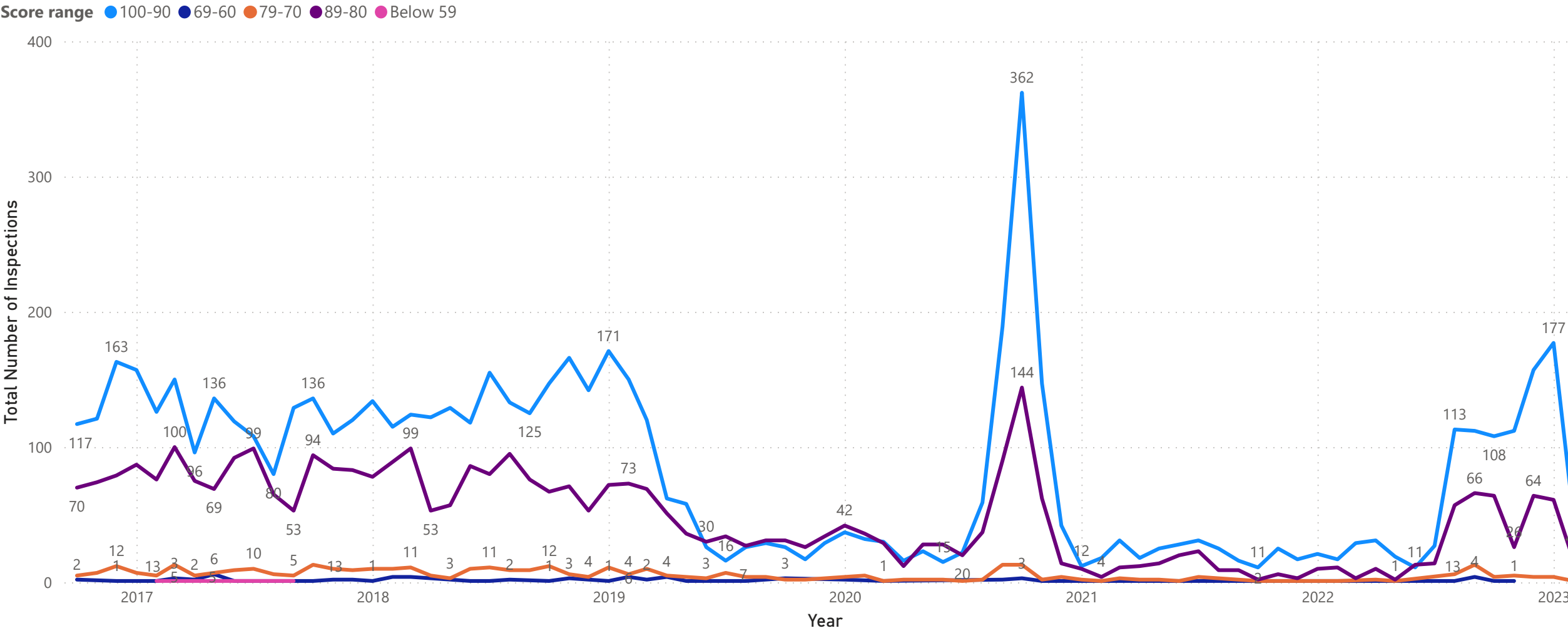
2023

Score range

All



Total Number of Inspections by Year, Month and Score range



Inspection Year

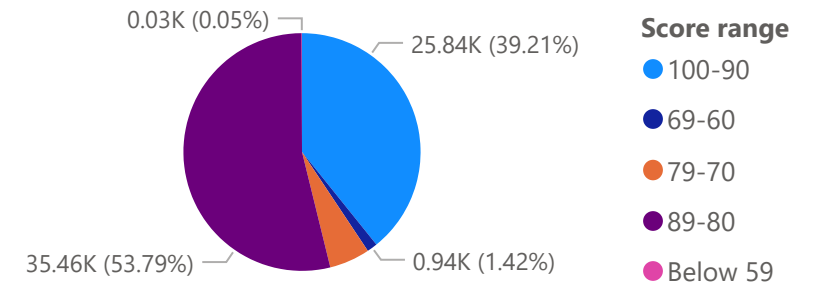
2016

2023

Score range

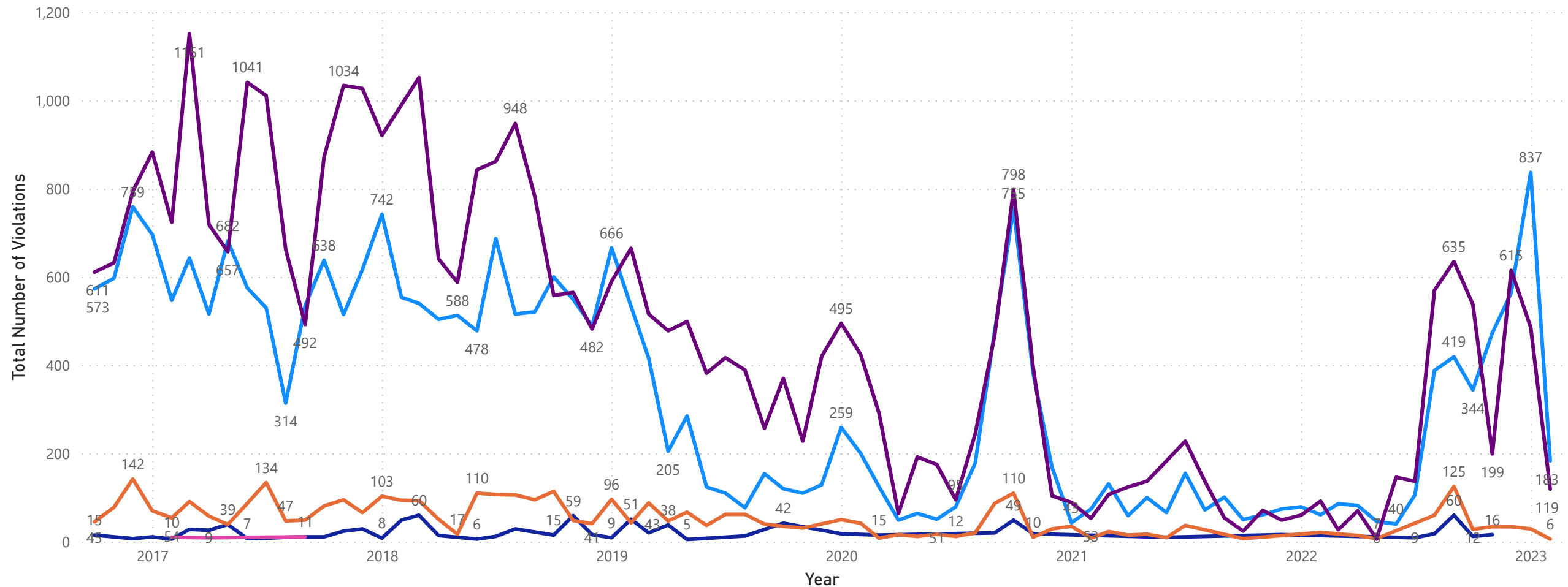
All

Total Number of Violations by Score range



Total Number of Violations by Year, Month and Score range

Score range 100-90 69-60 79-70 89-80 Below 59



Inspection Date

10/3/2016

2/14/2023



Violation Points

Select all	2
-99	3
1	4

Inspection Type

Select all	Follow-up
Complaint	Routine

Violation No	Violation Description	Total Number of Violations
42	Dirty nonfood contact surfaces	3859
02	Cold Hold (41øF/45øF or below)	3800
10	Clean Sight and Touch	3205
45	Premises shall be maintained in good repair	2590
09	Food protected cross contamination arrange each type food in equipment so cross is prevented	2576
42	Floors/walls/ceiling/nonfood dirty	2543
21	RFSM - Not On Site	2011
28	Date marking > 24 hrs,on site,temp 41F	2009
35	Eating food, chewing gum, drinking beverages, or using tobacco	1863
19	Water & Plumbing in good repair- per code	1665
03	Food products not maintained at 135øF or above	1651
07	Food safe, good condition, unadulterated, and honestly presented	1498
31	Handwashing lavatory - used for other purpose	1370
37	Storing the food at least 15 cm (6 inches) above the floor	1344
36	Cloths in-use for wiping between uses stored	1327
43	Light bulbs, light shields provided	1305
20	Grease Trap Tickets	1199
22	Handlers-Certificate Not On Site	1079
47	Other Violations	1074
39	Equipment in good repair and proper adjustment.	976
31	Individual, disposable towels	923
32	Damaged Equipment	892
28	Do not exceed manuf. use by date	843
47	Handwashing signage	839
18	Toxic items storage adjacent to food/utensils	826
37	Food protected from cross contamination by storing the food in packages, covered containers, or	781
29	Sanitizing solutions, testing devices	726
35	Hair Restraints effective	712
34	Outer openings:closing holes, gaps	705
41	Food storage containers, identified with common name of food.	683
43	Clean vent syst:Intake/exhaust air ducts	681
18	Time and temperature control for safety	668
Total		88200

TOP 10 MOST INSPECTED RESTAURANT

Inspection Date

5/4/2021

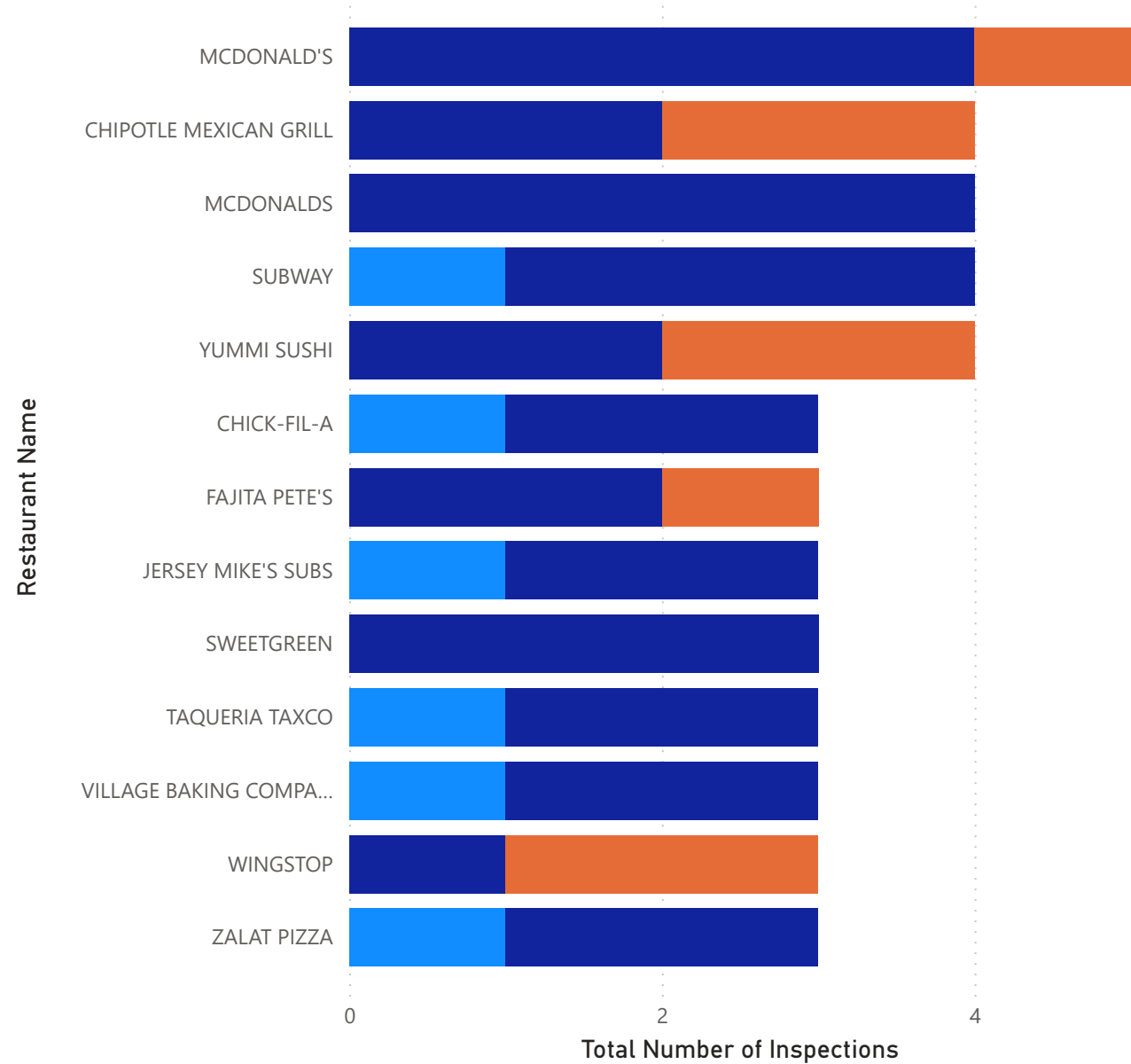


2/9/2023



Total Number of Inspections by Restaurant Name and Year

Year 2021 2022 2023



Restaurant Name	Total Number of Inspections
MCDONALD'S	5
CHIPOTLE MEXICAN GRILL	4
MCDONALDS	4
SUBWAY	4
YUMMI SUSHI	4
CHICK-FIL-A	3
FAJITA PETE'S	3
JERSEY MIKE'S SUBS	3
SWEETGREEN	3
TAQUERIA TAXCO	3
VILLAGE BAKING COMPANY	3
WINGSTOP	3
ZALAT PIZZA	3
Total	45

05/04/21

Earliest Inspection Date

02/09/23

Latest Inspection Date

TOP 10 RESTAURANTS WORST RESULTS

Inspection Date

5/4/2021

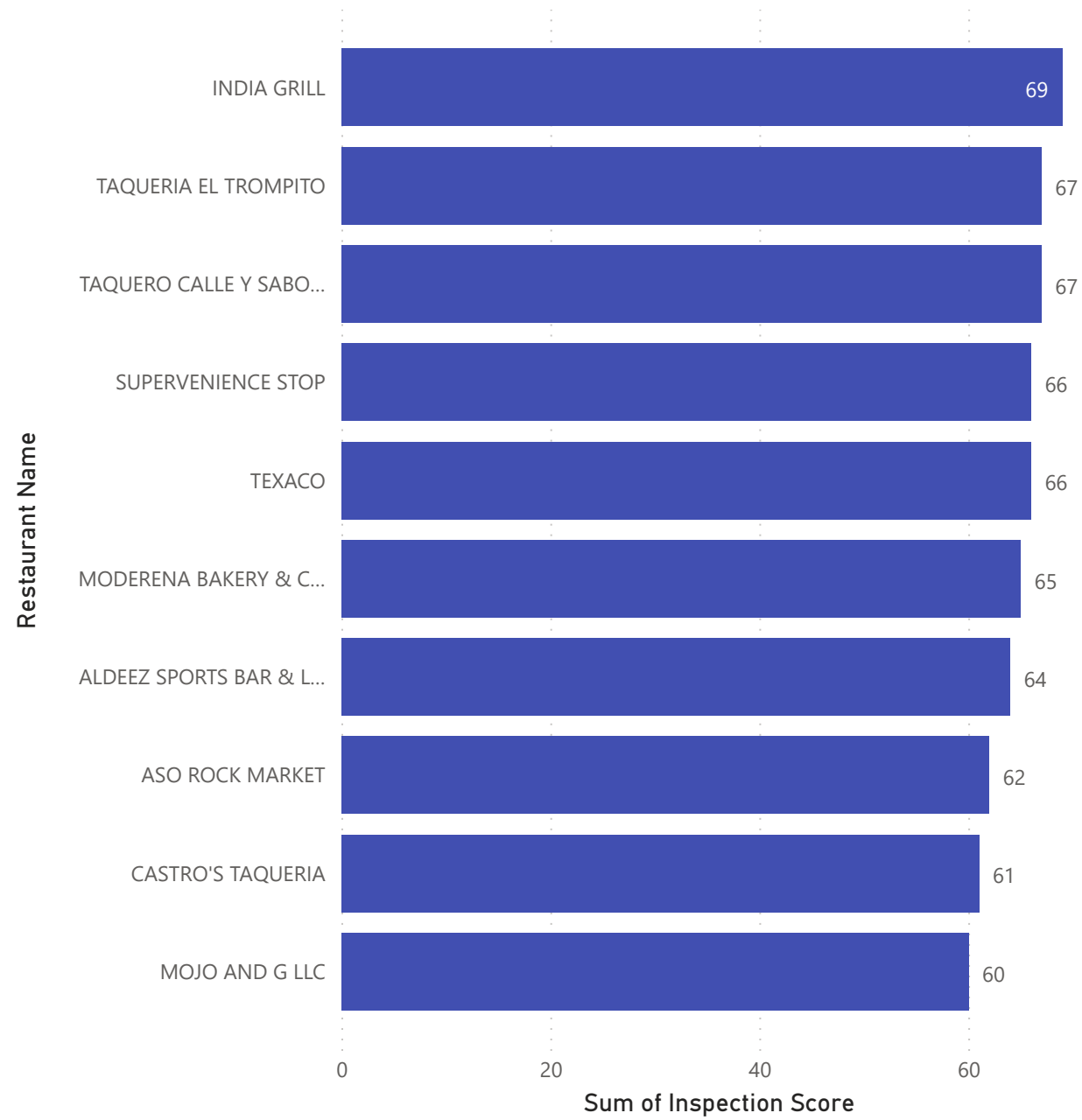
📅

2/9/2023

📅



Sum of Inspection Score by Restaurant Name



Restaurant Name	Year	Sum of Inspection Score
ALDEEZ SPORTS BAR & LOUNGE	2022	64
ASO ROCK MARKET	2022	62
CASTRO'S TAQUERIA	2021	61
INDIA GRILL	2022	69
MODERENA BAKERY & CAFE	2022	65
MOJO AND G LLC	2022	60
SUPERVENIENCE STOP	2021	66
TAQUERIA EL TROMPITO	2022	67
TAQUERO CALLE Y SABOR LLC	2022	67
TEXACO	2022	66
Total		647

05/04/21

Earliest Inspection Date

02/09/23

Latest Inspection Date

Inspection Date

10/3/2016

2/14/2023



Inspection Type

- Select all
- Complaint
- Follow-up
- Routine

Score range

- Select all
- 100-90
- 69-60
- 79-70
- 89-80
- Below 59

9912

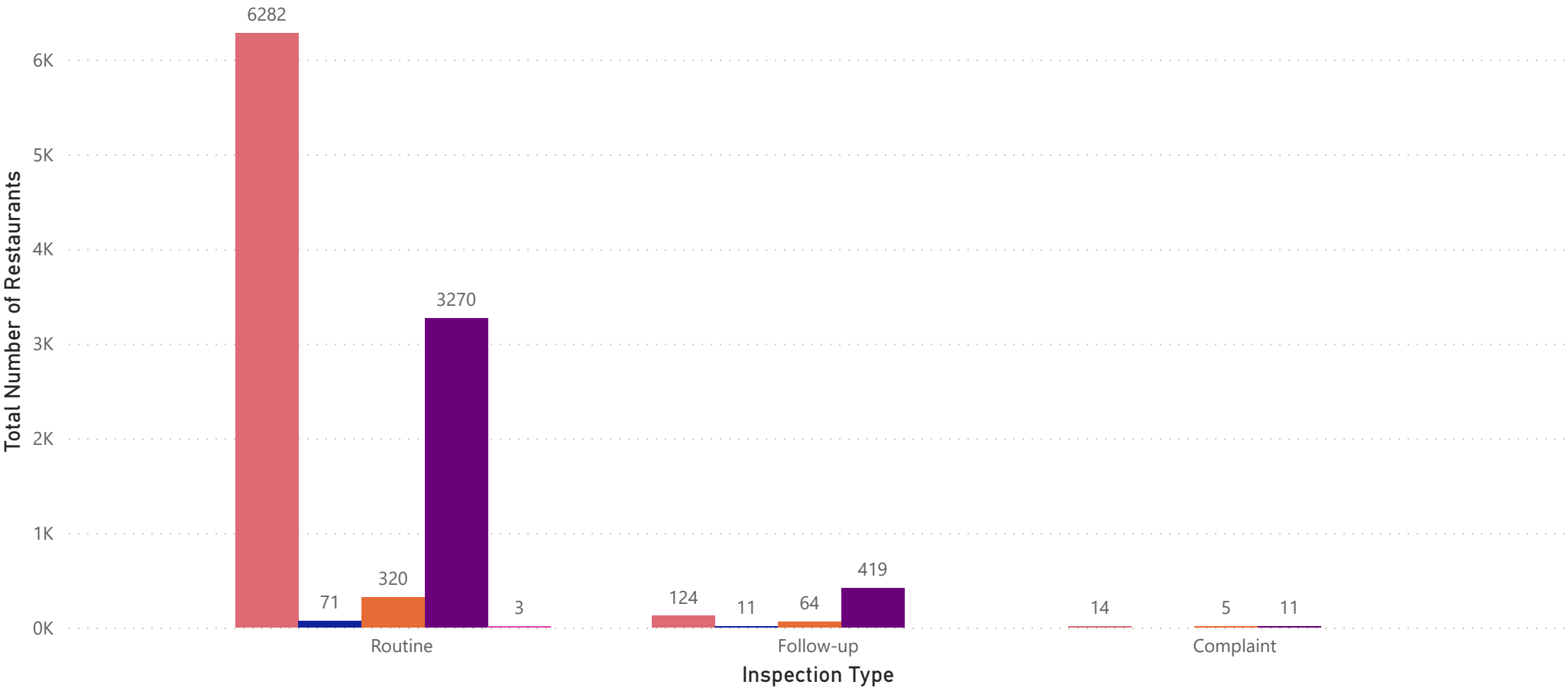
Total Number of Pass

85

Total Number of Fail

Total Number of Restaurants by Inspection Type and Score range

Score range 100-90 69-60 79-70 89-80 Below 59



Inspection Year

2016

2023

Pass

Latest Pass Vs Fail

89-80

Lastest Score range

36

Total Number of Violations

Restaurant Name

Select all

- KPMG

"LET'S DO LUNCH"

#1 CHAMPION BILLIARD # G...

#1 CHAMPION BILLIARD & G...

\$ STUFF & MORE

039 NIGHT CLUB

1 ABC BEER & WINE

1 QUICK STOP FOOD MART

1 SHOP C-STORE

1 STOP CONVENIENCE

1 STOP MART

1 WAY'S

1.00 PLUS STORE

11 DINING LLC

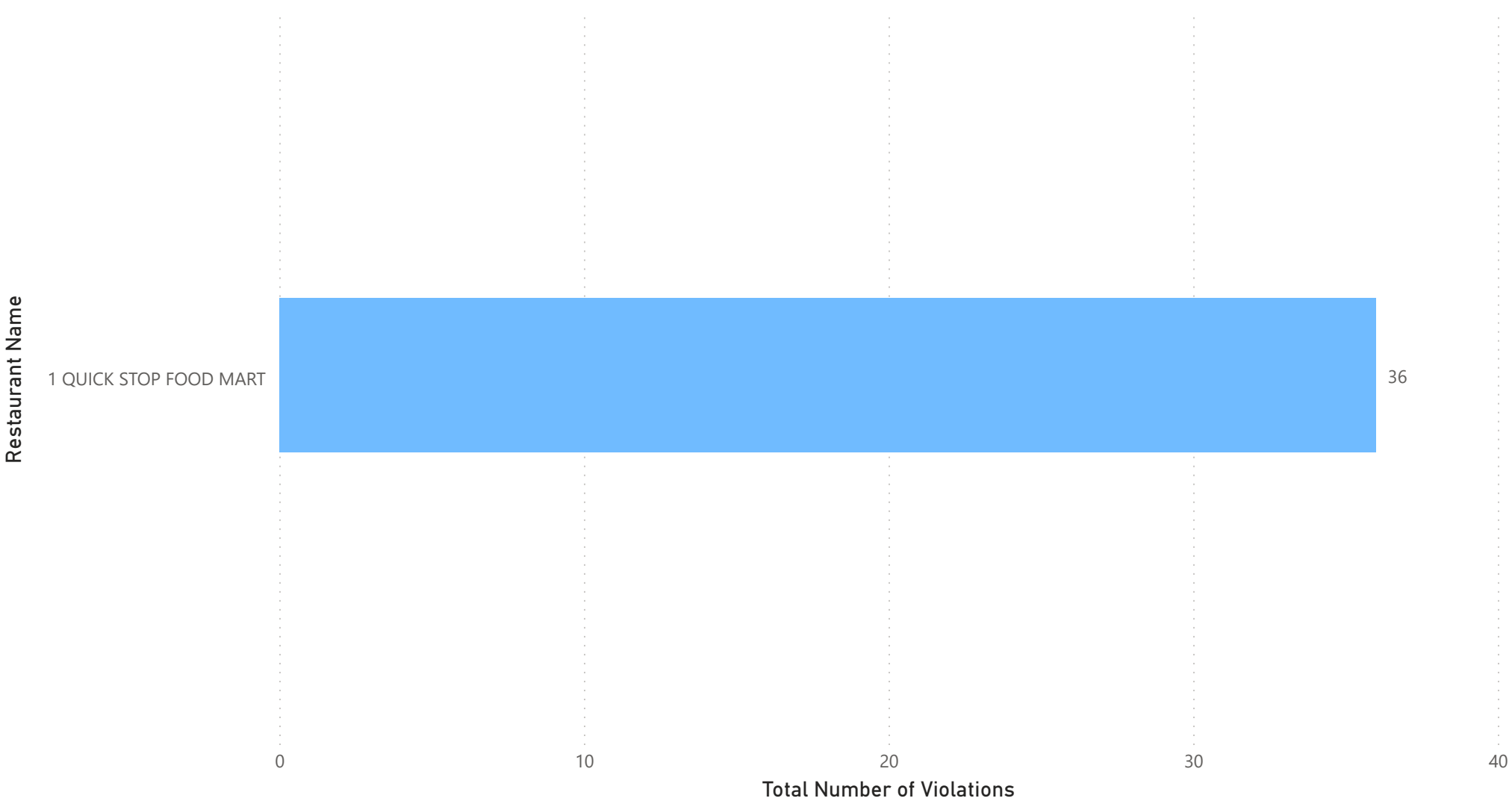
11 DINING LLC SWA WINGS (...)

11 DINING LLC SWA WINGS (...)

11 DINING LLC SWA WINGS (...)

12 CUTS STEAK HOUSE

Total Number of Violations by Restaurant Name



Pass Vs Fail

Select all

Fail

Pass

Score range

Select all

100-90

69-60

79-70

89-80

Below 59

Total Number of Inspections by Score range, Latitude and Longitude

Score range 100-90 69-60 79-70 89-80 Below 59

