The Appetizer

Chinese Restaurant Growth in NYC

Clean enough to eat off of

Washing the Dishes

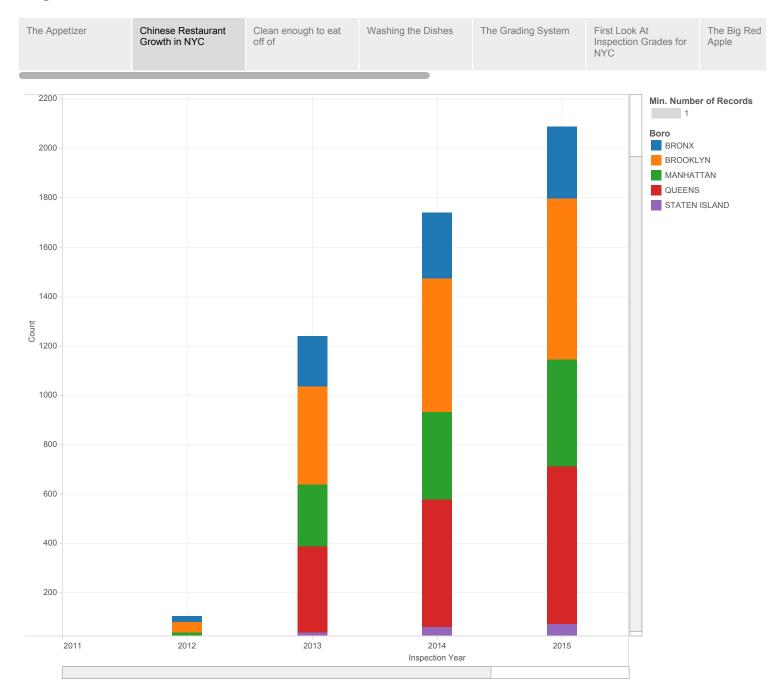
The Grading System

First Look At Inspection Grades for NYC

The Big Red Apple

Analysis on Sanitary Inspection Grades of Chinese Restaurants in New York





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The Problem

As a concerned customer, are Chinese restaurants getting cleaner through the implementation of sanitation scores given by Health Inspectors?

- Are there places to avoid and where are the best places to eat?
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1	Α	В	C	D	E	F	G	Н	I	J	K	L	M	N	0
1	CAMIS	DBA	BORO	BUILDING	STREET	ZIPCODE	PHONE	CUISINE D	INSPECTION	ACTION	VIOLATIO	VIOLATIO	CRITICAL	FSCORE	GRADE
2	41333749	BRISAS DE	QUEENS	9902	ROCKAWA	11694	7.18E+09	Latin (Cub	2/9/2015	Violation	906C	Food not	Critical	26	
3	41411052	MOLE	BROOKLY	178	KENT AVE	11249	3.47E+09	Mexican	########	No violat	ions were	recorded a	Not Appli	icable	
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6	41586332	OLGA'S PI	MANHAT	3409	BROADW	10031	2.12E+09	Pizza	########	Violation	902G	Cold food	Critical	19	
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4	Α	В	С	D	E	F	G	Н	I	J	K	L	M	N	0
1	CAMIS	DBA	BORO	STREET	ZIPCODE	INSPECTIO	INSPECTIC	ACTION	VIOLATIO	VIOLATIO	CRITICAL F	SCORE	GRADE	Grade_RE	GRADE DA
2	41568346	#1 GARDE	BROOKLY	PROSPECT	11215	4/2/2014	2014	Violations	15L	Smoke fre	Not Critica	al		RE	
3	41568346	#1 GARDE	BROOKLY	PROSPECT	11215	4/2/2014	2014	Violations	A80	Facility no	Not Critica	24		В	
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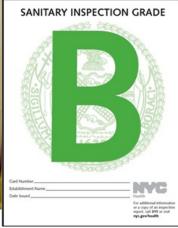
First Look At Inspection Grades for NYC The Big Red Apple

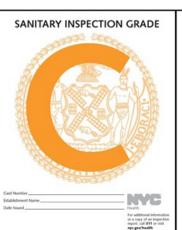
Easily Digested Health Bars

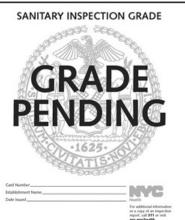
Sanitary Inspection Grades

- A is between 0 and 13 points
- B is between 14 and 27 points
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- Grade Pending means failure to obtain an A on the first inspection









Clean enough to eat off of

Washing the Dishes

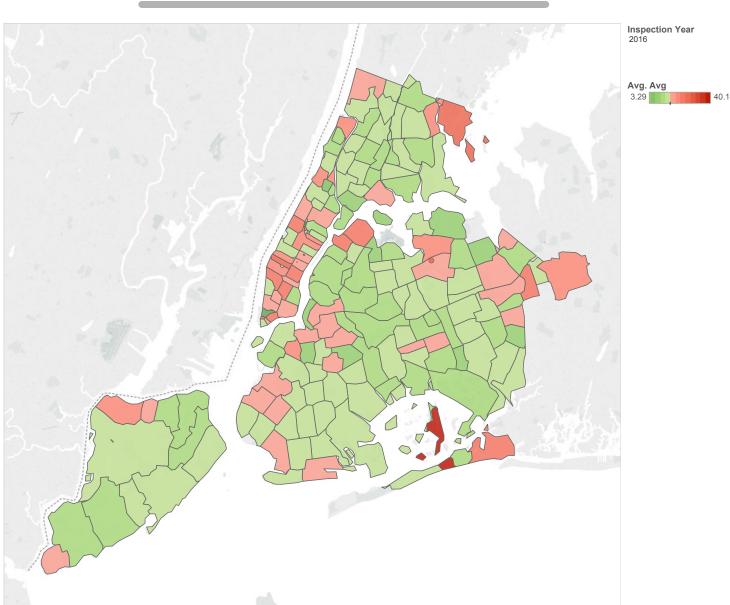
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NYC

The Big Red Apple

Easily Digested Health
Inspector

The Health
Inspector

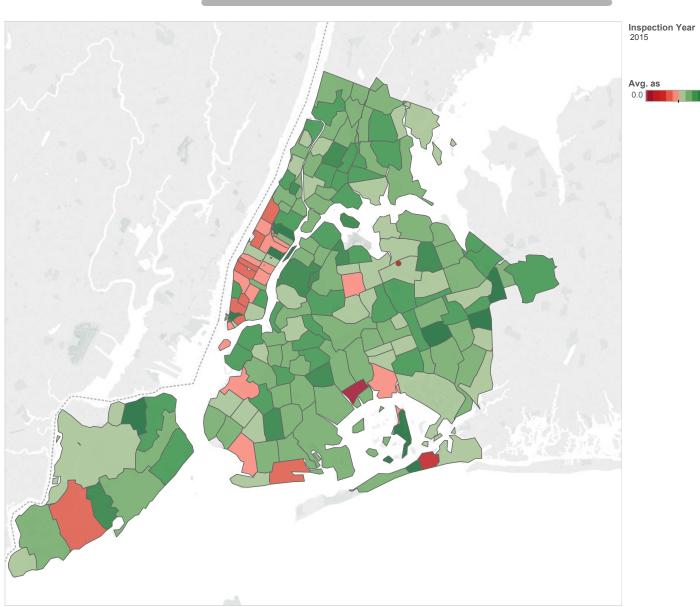


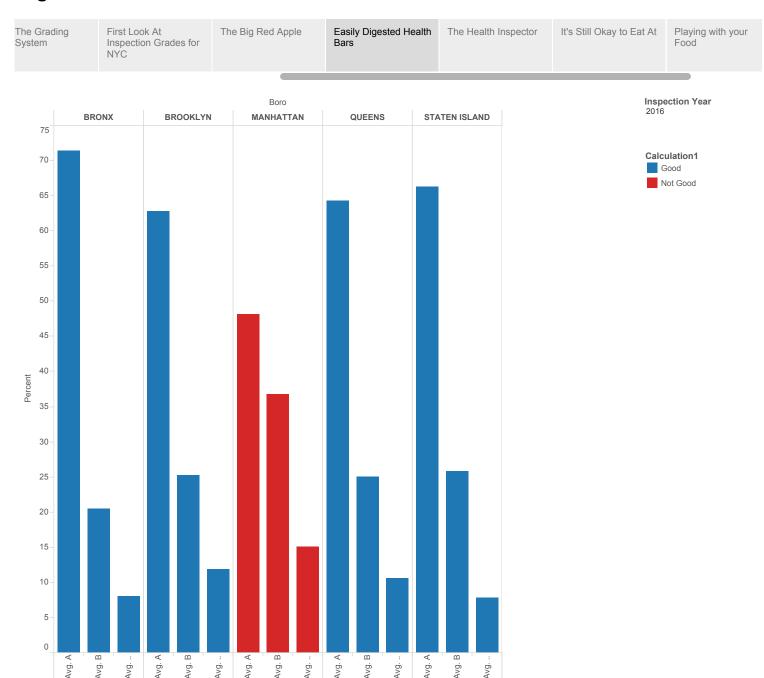
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The Big Red Apple
Easily Digested Health
Bars

It's Still Okay to Eat At





First Look At Inspection Grades for NYC The Big Red Apple

Easily Digested Health

The Health Inspector

It's Still Okay to Eat At

Playing with your

Digesting the Meal

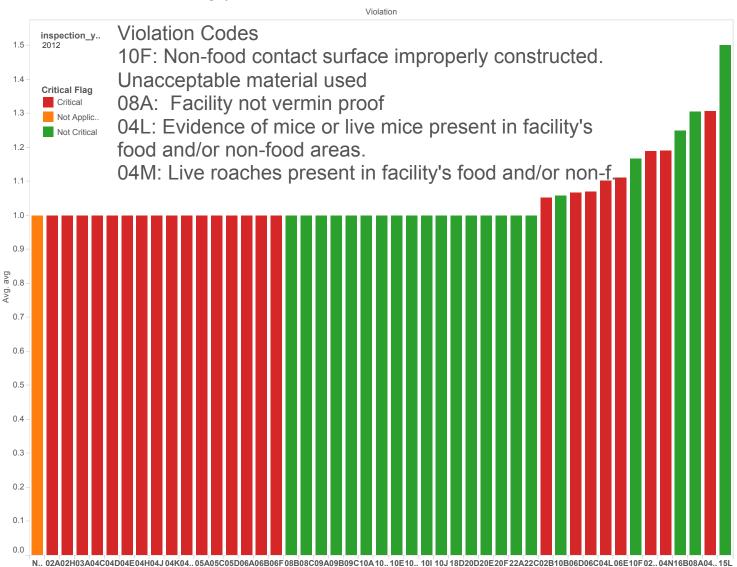
The Violation Point System

- -Public Health Hazard 7+ points, may shut down restaurant if not immediately resolved
- -Critical Violation, 5+ points
- -Non Critical Violations,2+ points



- -Points deducted for Violations may intensify depending on severity
- -Restaurants are fined heavily per violation

Violations Codes Committed on Average per Restaurant From 2013-2016



First Look At Inspection Grades for ..

The Big Red Apple

Easily Digested Health

The Health Inspector

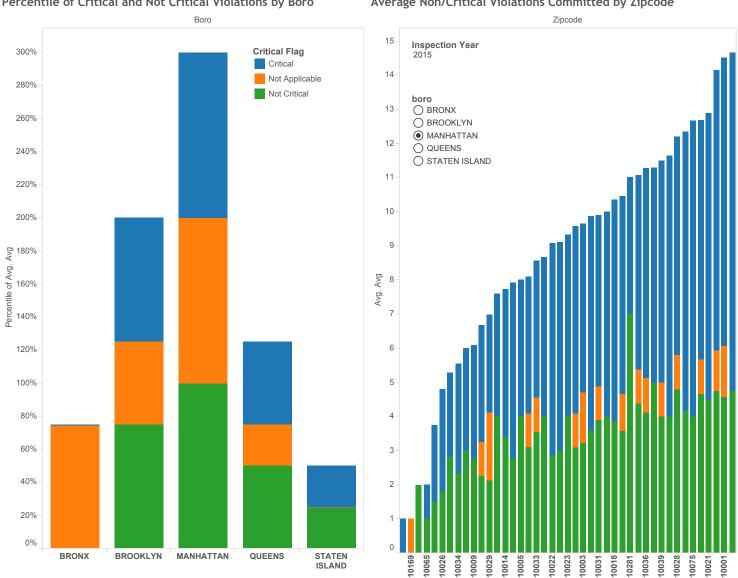
It's Still Okay to Eat At

Playing with your Food

Digesting the Meal

Percentile of Critical and Not Critical Violations by Boro

Average Non/Critical Violations Committed by Zipcode



The Big Red Apple Easily Digested Health The Health Inspector It's Still Okay to Eat At Playing with your Digesting the Meal First Look At Inspection Grades for ..

Conclusion

Results

are down **3 points** across incomplete the Boros -Average Amounts of A are up by **10%** -Violations per inspection are or food trucks

-One bad apple spoils the

whole bunch

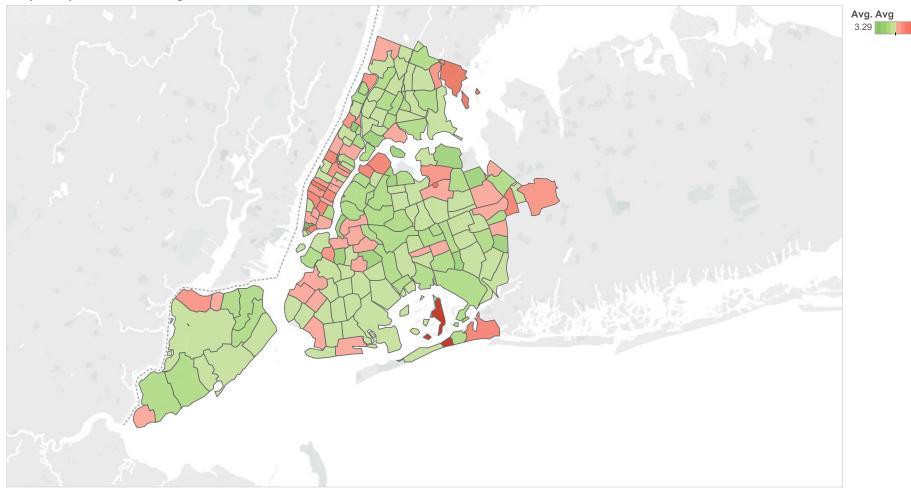
are down 20%)

Limitations

- -Sanitary Inspection Scores Years 2012 and 2016 are
 - Zipcodes only, no precise locations
 - Does not include food carts
- down 14% (Critical Violations Restaurants that fail repeatedly do not have grades recorded

Food for Thought: It only costs \$1000 dollars to hide a C

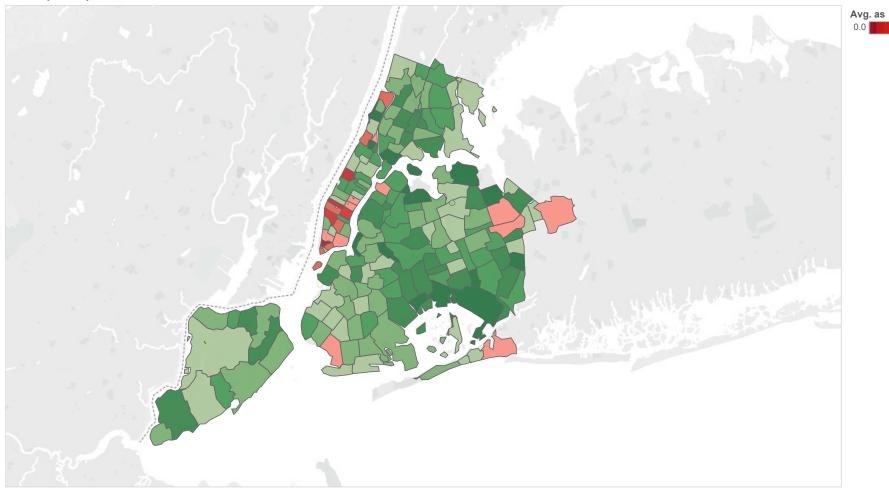
Geop of Zipcodes and Average Score



40.14

Map based on Longitude (generated) and Latitude (generated). Color shows average of Avg. Details are shown for Zipcode. The data is filtered on Inspection Year, which keeps 2016.

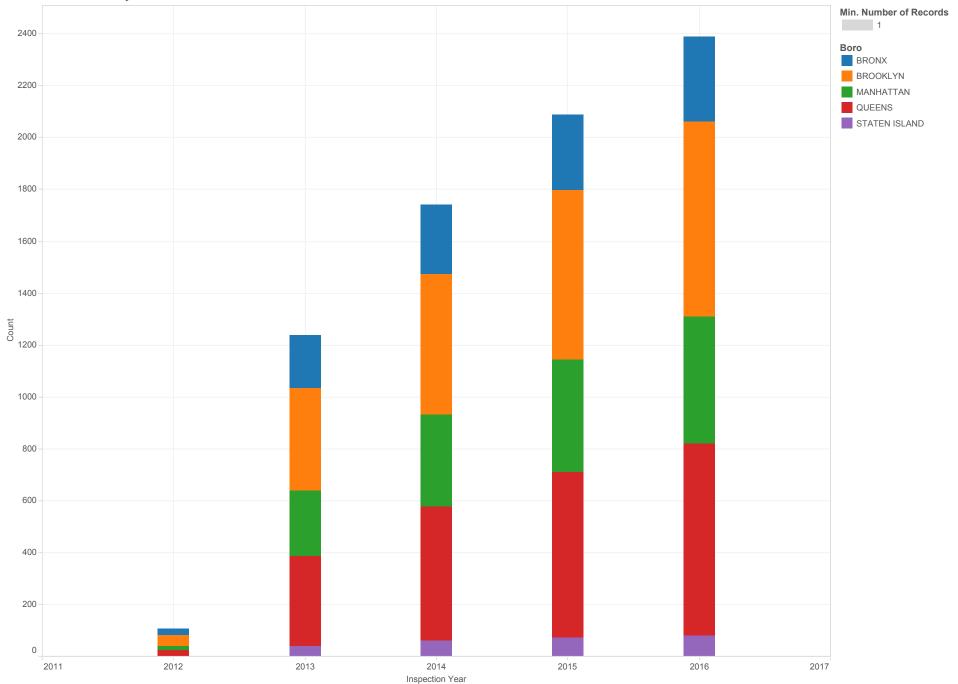
Geomap of Zip Codes and %A Grades



100.0

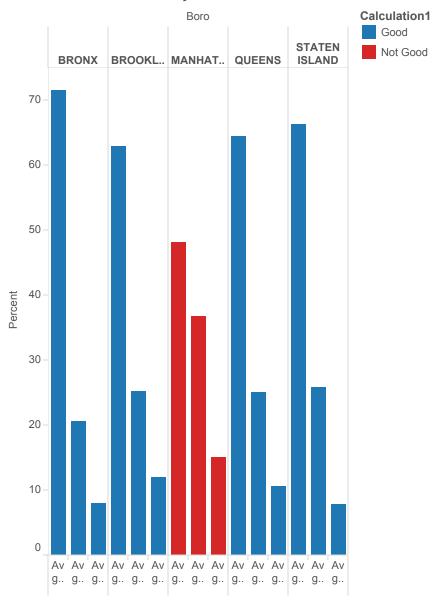
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Restaurant Growth By Year and Boro



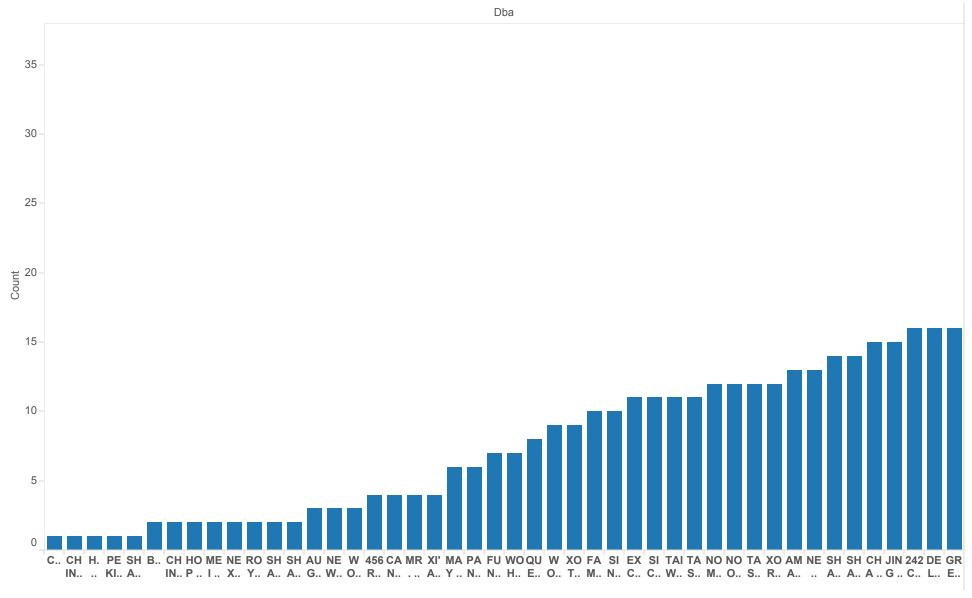
The plot of sum of Count for Inspection Year. Color shows details about Boro. Size shows minimum of Number of Records.

Distribution of Grades by Boro



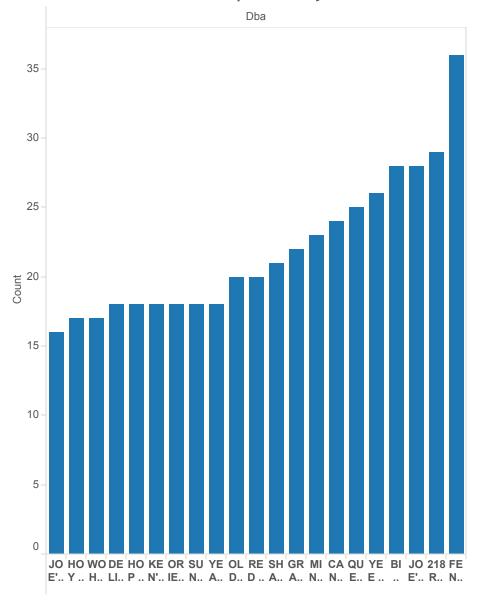
Avg. A, Avg. B and Avg. C for each Boro. Color shows details about Calculation1. The data is filtered on Inspection Year, which keeps 2016.

Violations count in Chinatown per Year by Restaurants



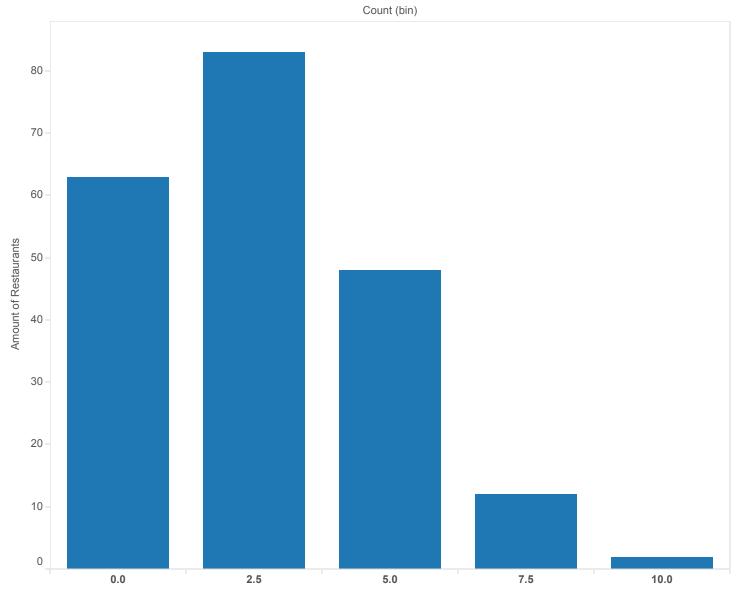
Sum of Count for each Dba. The data is filtered on Inspection Year, which keeps 2015.

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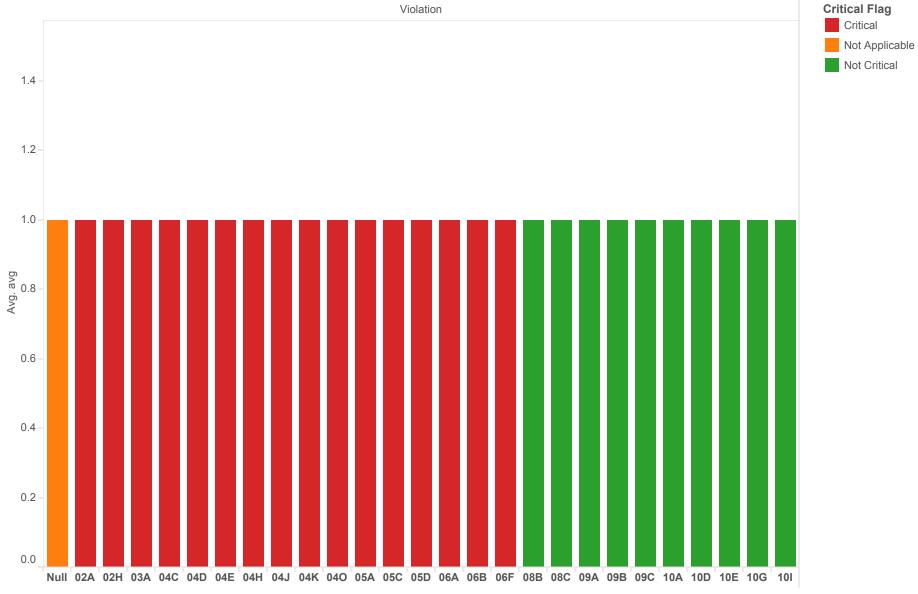
Sum of Count for each Dba. The data is filtered on Inspection Year, which keeps 2015.

Frequency of Violations Committed by Restaurants in Chinatown



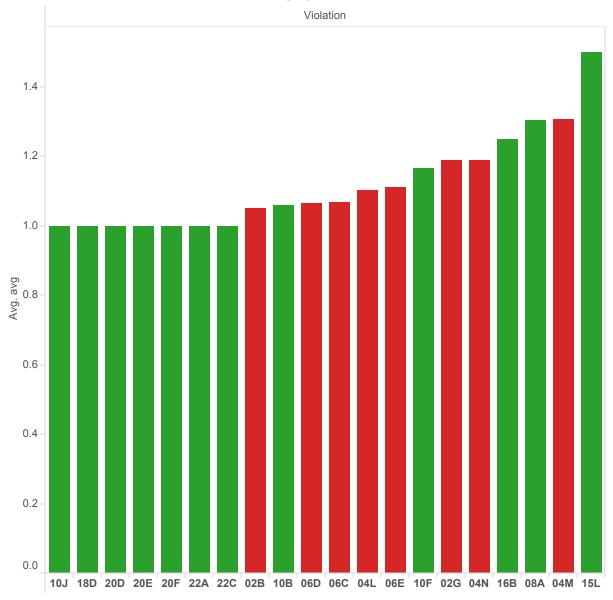
Count of Count for each Count (bin). The data is filtered on Inspection Year, which keeps 2015.

Violations Codes Committed on Average per Restaurant From 2013-2016



Average of avg for each Violation. Color shows details about Critical Flag. The data is filtered on inspection_year, which keeps 2012.

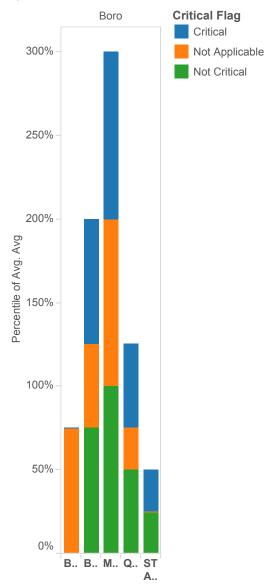
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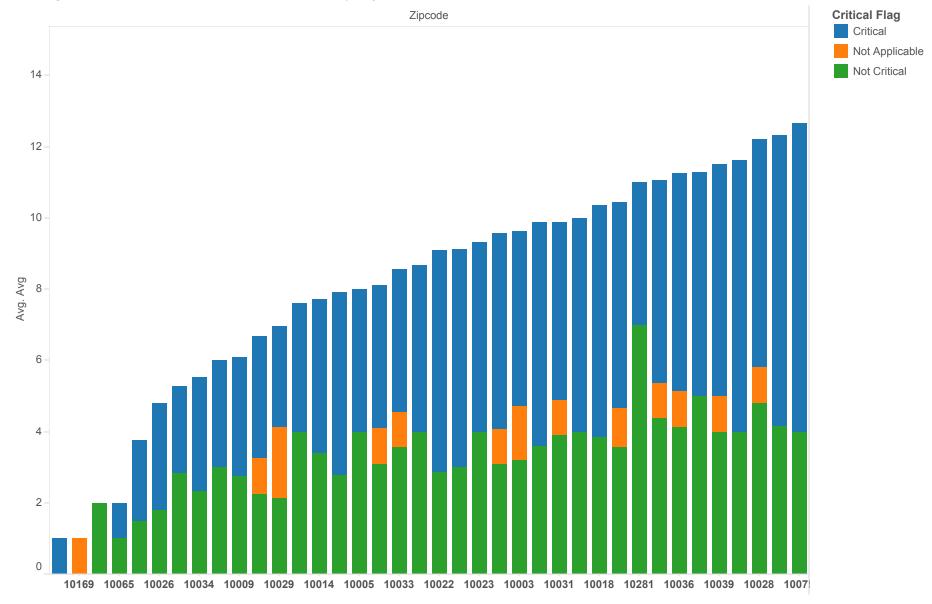


Percentile of Critical and Not Critical Violations by Boro



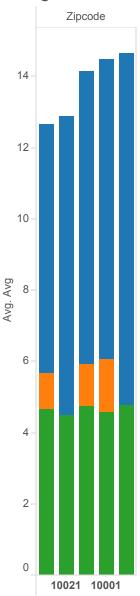
Percentile of Avg. Avg for each Boro. Color shows details about Critical Flag.

Average Non/Critical Violations Committed by Zipcode



Average of Avg for each Zipcode. Color shows details about Critical Flag. The data is filtered on Inspection Year and boro. The Inspection Year filter keeps 2015. The boro filter keeps MANHATTAN.

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Critical Flag Critical Not Applicable Not Critical

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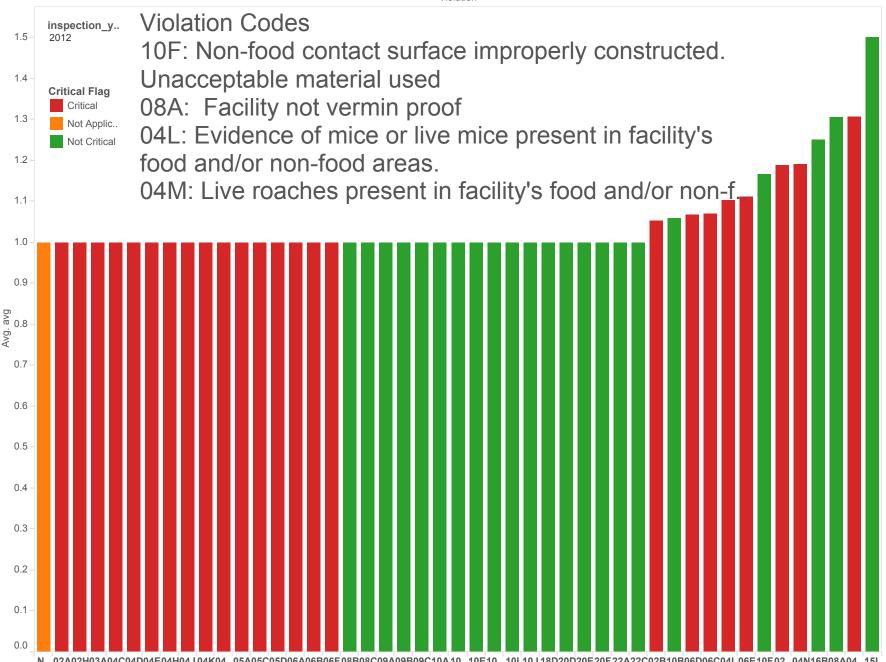
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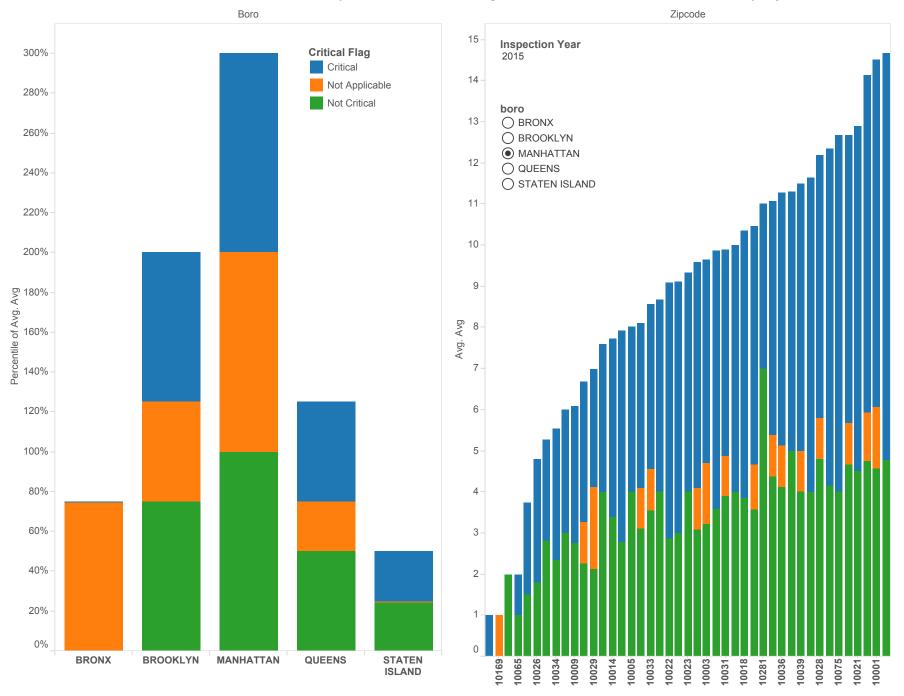


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