

## **Trends in Restaurant Inspections in New York City Capstone Project**

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For the public, the restaurant user, there is lack of information regarding how restaurants are graded. This is not different in New York City (NYC). There are some efforts to show how restaurants get scores and from them, their grades. [Open Data](#) from the City of New York contains the information at the level of violations reported during inspection, together with the scores and grades, for each restaurant inspected by NYC Department of Health and Mental Hygiene (DOHMH). In an effort to make this data readily available to people, the [New York Times](#) has an insightful summary with 5 major violation types: Presence of Rodents, Presence of Insects, Food Temperature, Personal Hygiene and Improper Use/Placement of Chemicals.

This effort can be improved, from the point of view of the restaurant owner or manager, by preventing their business from incurring in violations that have been occurring in recent inspections. An analysis of the patterns of recurring violations can help the restaurant administration to focus their efforts while preparing for future inspections.

To realize the proposed analysis, I will use Open Data from the DOHMH available from Open Data of NYC. The first objective is to look at patterns of violations from an inspection to the next one. Besides the code and paper explaining my findings, I will prepare a slide deck with the most recurrent patterns identified.