# Food inspection in San Francisco

In this report we will explore and analyze an open dataset collected about San-Francisco businesses inspections. It can be download from:

https://data.sfgov.org/Health-and-Social-Services/Restaurant-Scores-LIVES-Standard/pyih-q a8i.

This project will introduce a business inspection predictive analytics report that can help promote business safety and for example food business as part of the many processes put to prevent food-borne illness. Some of these processes include proper handling of food, proper preparation of food and its storage. Food inspection ensures that all these processes are done in such as a manner as to promote and achieve food safety.

#### **Data Description:**

In this section I will the data that will be used to analyze the problem of food inspection and the source of the data.

The Health Department has developed an inspection report and scoring system. After conducting an inspection of the facility, the Health Inspector calculates a score based on the violations observed. Violations can fall into:

- High risk category: records specific violations that directly relate to the transmission of food borne illnesses, the adulteration of food products and the contamination of foodcontact surfaces.
- Moderate risk category: records specific violations that are of a moderate risk to the public health and safety.
- Low risk category: records violations that are low risk or have no immediate risk to the public health and safety. The score card that will be issued by the inspector is maintained at the food establishment and is available to the public in this dataset.

First of all we need to download the data from San-Francisco open data website previously given. The collected data are not ready for the analysis approach and need to be explored and organized.

A first view on the date gave us the following information:

data looks like:



we have ~53k rows and 23 features

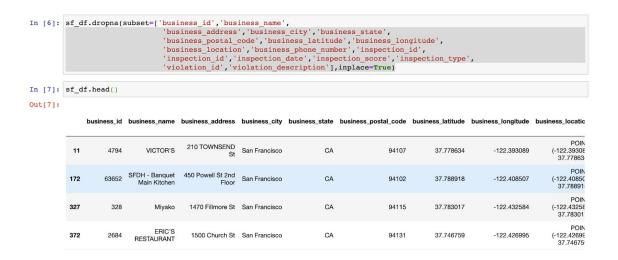
```
sf_df.shape
(53973, 23)
```

The following information represent a brief description of the features:

- business\_id Unique number used for identification of the business
- business name Business Name
- business\_address The address of the business
- business\_city The City (here all records have the same city San-Francisco)
- business\_state The state (here all records have the same state CA)
- business\_postal\_code Zip/postal code of the business
- business latitude The latitude value of the business location
- business longitude The longitude value of the business location
- business\_location A tuple of the latitude and the longitude values
- business phone no Business phone number
- inspection\_id Unique number that identifying the inspection case
- inspection date The date of the inspection process
- inspection\_score A score out of 100 that the business got after the inspection
- inspection\_type Routine-Unscheduled, complaint, New ownership, new construction or Non-inspection site visit. In our dataset this feature has only one value "Routine-Unscheduled"
- violation\_id Identification of violation
- violation\_description Short description of the violation if any
- risk category Classification of the business category, Low, Moderate or High Risk

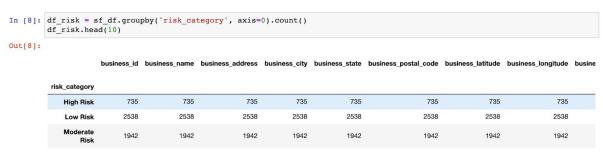
The next step includes the preprocessing and the preparation of the data. In order to give the data to a model, we first need to have it in a proper format:

delete the NaN values:



We will use summarize the inspection data by risk\_category. The general process involves the following steps:

- 1. **Split:** Splitting the data into groups based on the risk\_category.
- 2. **Apply:** Applying the count and mean function to each group independently:
- 3. **Combine:** Combining the results into a data structure.

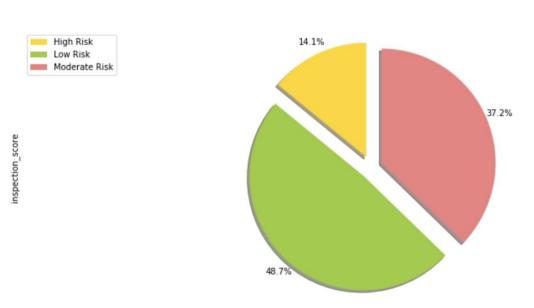


3 rows × 22 columns

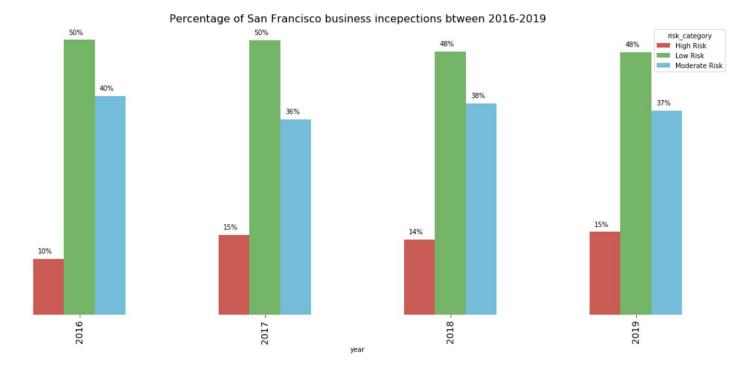
#### Results:

Results In this section, we can discuss some results that we have got from the analysis and modeling sections. We have started by examining the categories of the inspections that we have in the dataset. We found that, in general, 48.74% of the businesses are considered in low risk, 37.2% are in moderate risk, while the high risk businesses are 14.1%.

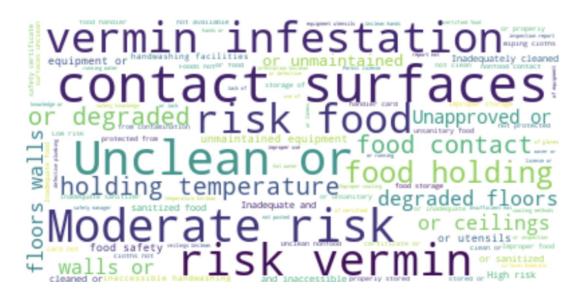
San-Francisco Resturants Inspection score by Risk Category



We grouped the inspections by year for each category low, moderate and high risk. We have found that the High Risk category increase by 5% from 10% in 2016 to 15% in 2017 and that is very interesting where it should be decreased not increase. Then, it deceased into 14% in 2018. This might lead to a conclusion that there was a deficiency of controlling the violation from 2016 to 2017 despite the lessening in 2017:



Using violation description, we count each violation's description words based on how much they contribute to the total inspections. We removed all stop-words here and created the word cloud as shown in the following picture:



## Discussion and Importance of Food inspection

Food inspection help promote food safety as part of the many processes put to prevent food-borne illness. Some of these processes include proper handling of food, proper preparation of food and its storage. Food inspection ensures that all these processes are done in such as a manner as to promote and achieve food safety.

### Conclusion

To promote health, stakeholders in the healthcare industry need to continuously innovate to make the process more efficient. In food inspection, technology can be used to predict a likely critical violation through the use of data analytics instead of inspecting every joint blindly given the lack of enough manpower for this. The data used to predict critical violation include weather, crime and inspection data. Afterward, places data e.g. Foursquare is used to locate the food establishment for physical inspection.