Restaurant Inspection Effectiveness

Elizabeth Jafek

Introduction

1) Description of Data
2) Description of Methods
3) Questions to Answer:
   a) Are restaurant inspections being done effectively?
   b) Are poorly performing restaurants being inspected more often than better performing restaurants?
   c) Trends over time in restaurant inspections?
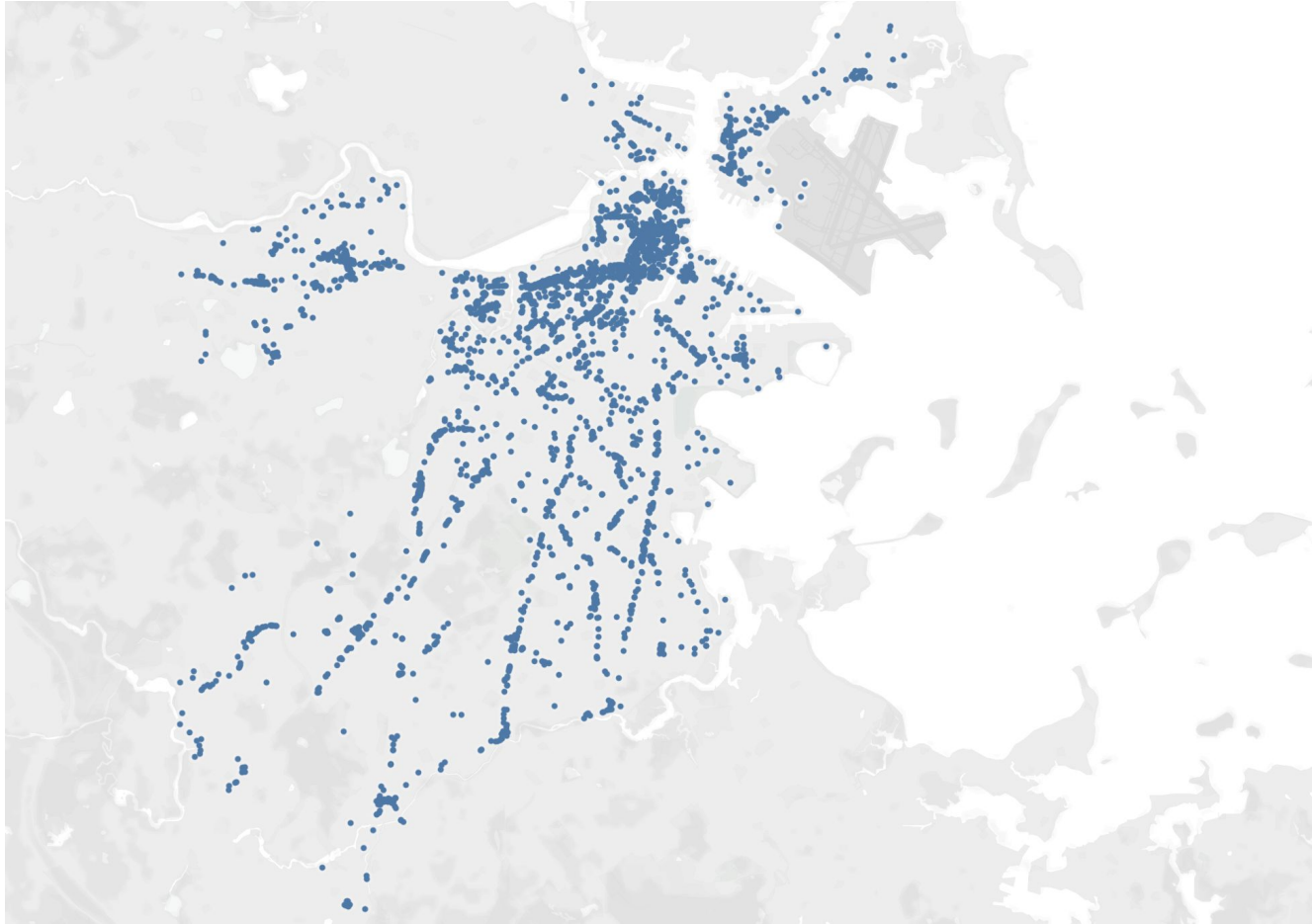
Description of Data

- Data collected from 2012 to 2018
- Includes:
  - License number
  - Date of inspection
  - Result of inspection (pass/fail)
    - Restaurants pass with a perfect score only
  - Grade given after inspection
    - A = SCORE>=94
    - B = SCORE>=81 and SCORE<=93
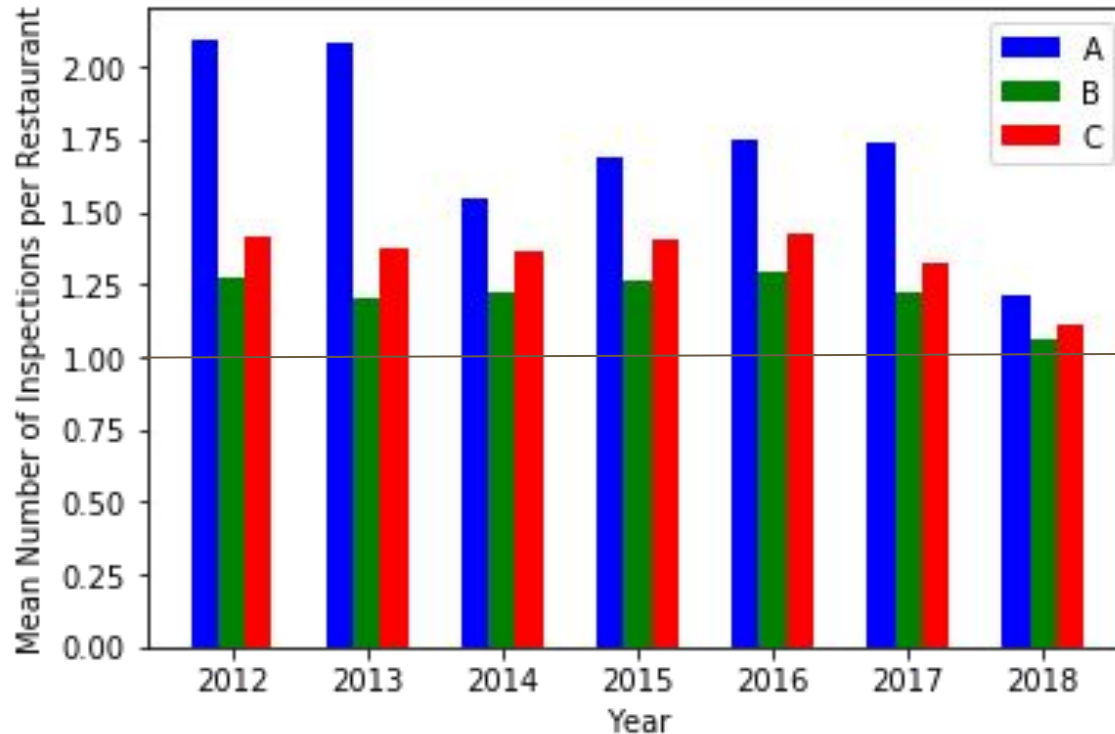   - C = SCORE<=80

Description of Methods

- Python, Pandas, Matplotlib stack
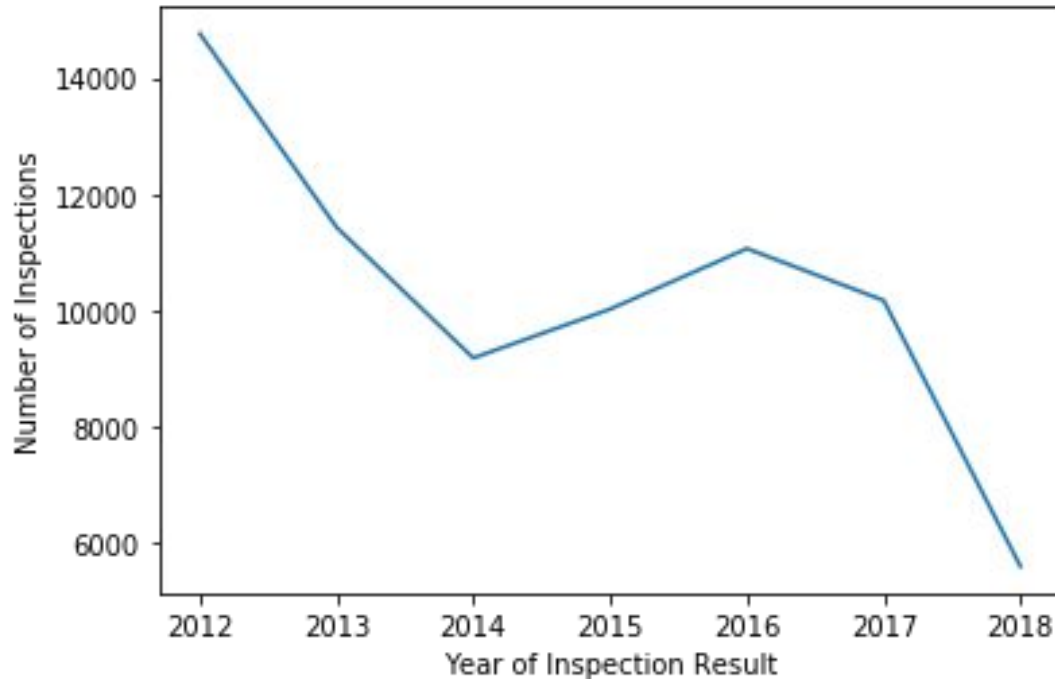- Tableau (for map)
- Jupyter Notebook

Map of Violations
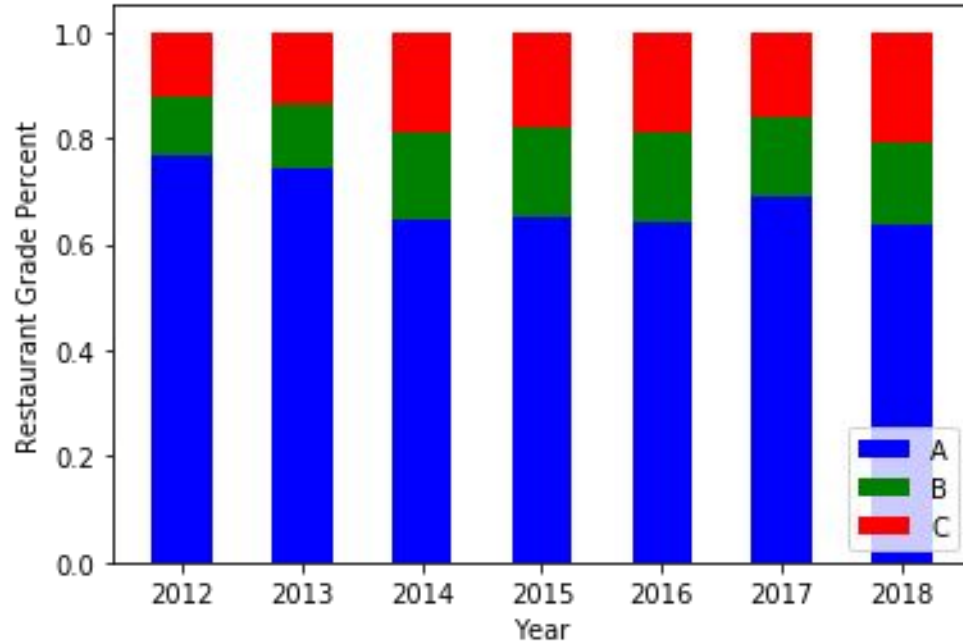
Average Number of Inspections by Year and Grade

Restaurant Inspections Decreasing Over Time

Proportion of "A" Grade Restaurants Decreasing

Conclusions

- The number of reported restaurants inspections per year has followed a decreasing trend since 2012
- Restaurants with the highest grade, "A", receive more inspection per year on average than restaurants with lower grades
- The proportion of restaurants with "A" grades has followed a decreasing trend since 2012

Restaurant inspection resources are not being used as effectively as they could be. We recommend allocating resources towards more poorly performing restaurants and looking further into the restaurant grade decline over time.