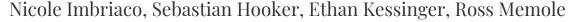
### What's in your lunch?









### Agenda

**Datasets** 

**Dataset Questions** 

**Findings** 

**Questions?** 

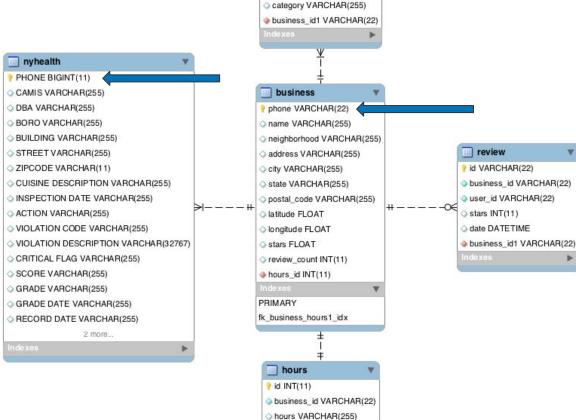
### Datasets

### **Selecting a Dataset**

- 1. Started with the **New York Health Department** and **Yelp** databases
- 2. Decided to focus only on **Manhattan**
- 3. Used distinct **Phone Numbers** to join databases
- 4. Deleted duplicates and pared down to **9,235 Restaurants**



### **ER Diagram**



category

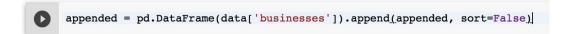
business\_id VARCHAR(22)

id INT(11)

### **Downloading the Data**



- 1. Queried the Yelp API by Phone Number and stored the responses as JSON files (Required approximately 9,500 API requests and 2 API keys to sustain request volume.)
- 2. Read JSON Files Using Pandas & Appended Each Entry into a DataFrame, then deleted the file





URI:

https://api.yelp.com/v3/businesses/search/

phone

Method: GET

Parameter: '+12128658777



#### **API Response:**

{'businesses': [{'alias':

'jimbos-hamburger-palace',

'categories': [{'alias': 'burgers', 'title':

'Burgers'}],

### Sanitizing the Data

1. Cleaned DataFrame using Pandas by applying pd.series, dropping columns, etc.

```
coordinates_df = appended.coordinates.apply(pd.Series)appended.drop('image_url',axis='columns', inplace=True)
```

2. Downloaded the final DataFrame as a CSV

```
final_appended.to_csv('yelp.csv',index=False)
```



### **Importing the Data**

- 1. Created an RDS instance at AWS to store all of our data in one database
- 2. Imported CSVs from NY Health Department and our final Yelp CSV using MySQL Workbench





### Focusing only on the data we need

DELETE FROM NYHEALTH WHERE BORO NOT IN ('MANHATTAN');

DELETE FROM NYHEALTH WHERE PHONE NOT IN (SELECT Y.phone FROM YELP Y);

### A Note About Code Reusability

- The data we analyzed was not live from the API and required sanitization, appending, and downloading
- As soon as we download the CSVs, the information is out of date

## Dataset Questions

### **Dataset Questions**

4	\ \ /   !			! NIV/	and the first the second state of the second	-f 1 / -1	
	What is the awars	and ndaith ecore	AT ractalirante	in ivivi arda	With a rating	OT /I h ctard	· or higher
	What is the avera	aue nealth scort	, or restaurants	III IVI O al ca	williaialiid	OI T.J Stars	ou manci:

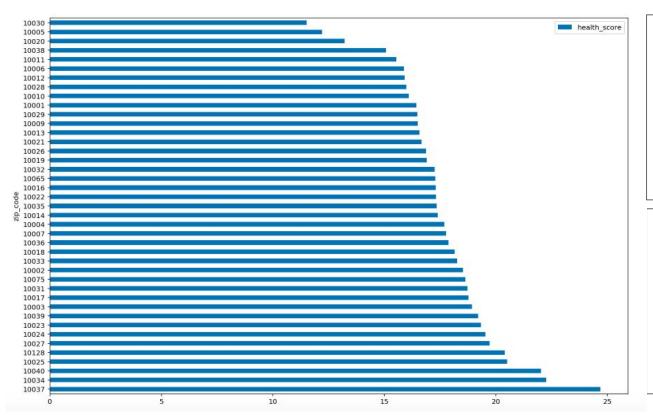
2. Is there a relationship between the number of reviews and number of inspections?

3. What are the top 5 violations amongst each price category? Does a higher \$ range mean less rat violations?

4. Correlation matrix for highly rated yelp versus highly rated health score

## Findings

### 4.5+ star rated restaurants average a B health grade



#### **Findings:**

- 1. Average = 17.62
- 2. Median= 17.35
- B. Best zip code = 10030
- 4. Worst zip code = 10037

#### Scale:

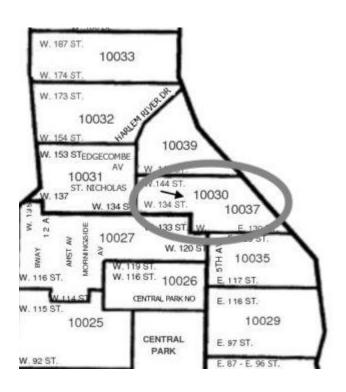
0 - 13 points = A

14 - 27 = B

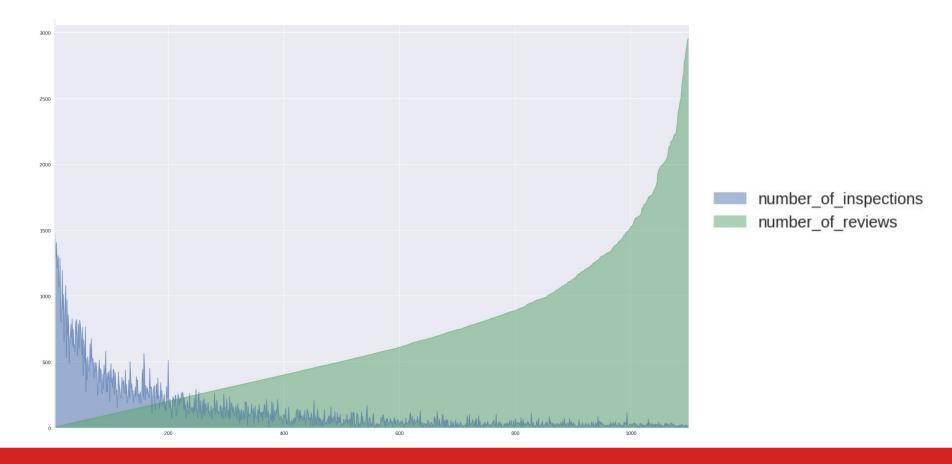
28+ = C

# Best and worst scoring zip codes are geographically next to one another:



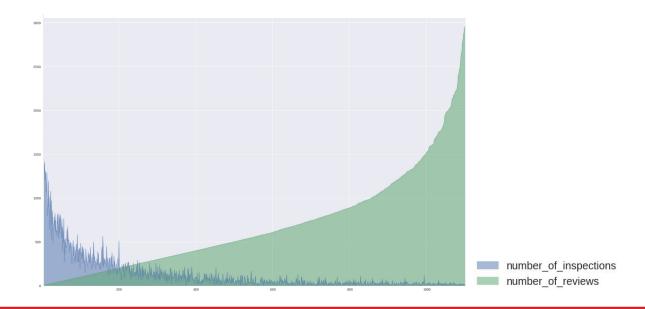


### The Relationship Between Reviews & Inspections



# There is an inverse relationship... why? Our hypotheses:

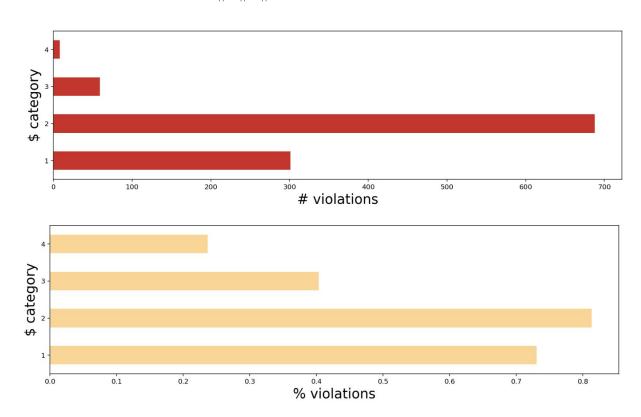
- New restaurants are under more scrutiny
- Popular restaurants maintain higher quality standards, but how can we know if we don't inspect them?



### Top 5 health violations across Yelp price categories

alatian Dagavintian		% total inspections within (\$) range			
Violation Description	\$	\$\$	\$\$\$	\$\$\$\$	
Non-food contact surface or equipment improperly maintained and/or not properly sealed, raised, spaced or movable to allow accessibility for cleaning on all sides, above and underneath the unit.	14	13	13	15	
Facility not vermin proof / Harborage or conditions conducive to attracting vermin to the premises and/or allowing vermin to exist.	10	10	9	8	
Food contact surface not properly washed, rinsed and sanitized after each use and following any activity when contamination may have occurred.	NA	7	9	8	
Food not protected from potential source of contamination during storage, preparation, transportation, display or service.	7	7	7	NA	
Evidence of mice or live mice present in facility's food and/or non-food areas.	7	7	NA	NA	
Cold food item held above 41° F, except during necessary preparation.	7	NA	6	7	
Plumbing not properly installed or maintained; equipment or floor not properly drained; sewage disposal system in disrepair or not functioning properly.	NA	NA	NA	7	

### **Does more \$\$\$** = less rats?



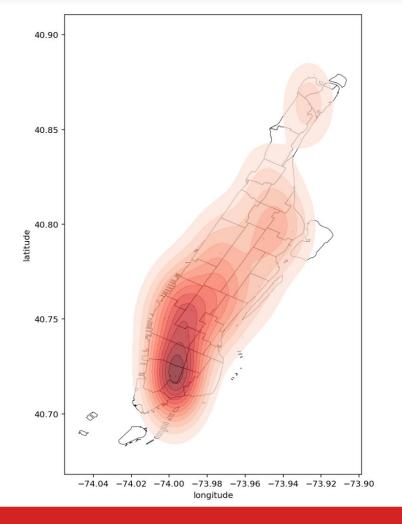


#### Where to Avoid

High Yelp Ratings (4.5+ stars)

BUT

Low Health Ratings (At least 1 C rating)

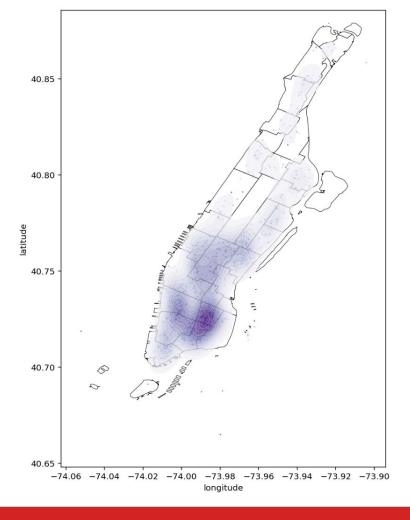


### Where to Go

High Yelp Ratings (4.5+ stars)

AND

A Ratings



## Questions?