# Most common reasons for immediate closures

VIOLATION DESCRIPTION	TOTAL COUNT OF VIOLATIONS
Non-food contact surface improperly constructed. Unacceptable material used. 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.	41745
Facility not vermin proof. Harborage or conditions conducive to attracting vermin to the premises and/or allowing vermin to exist.	33258
Evidence of mice or live mice present in facility's food and/or non-food areas.	22016
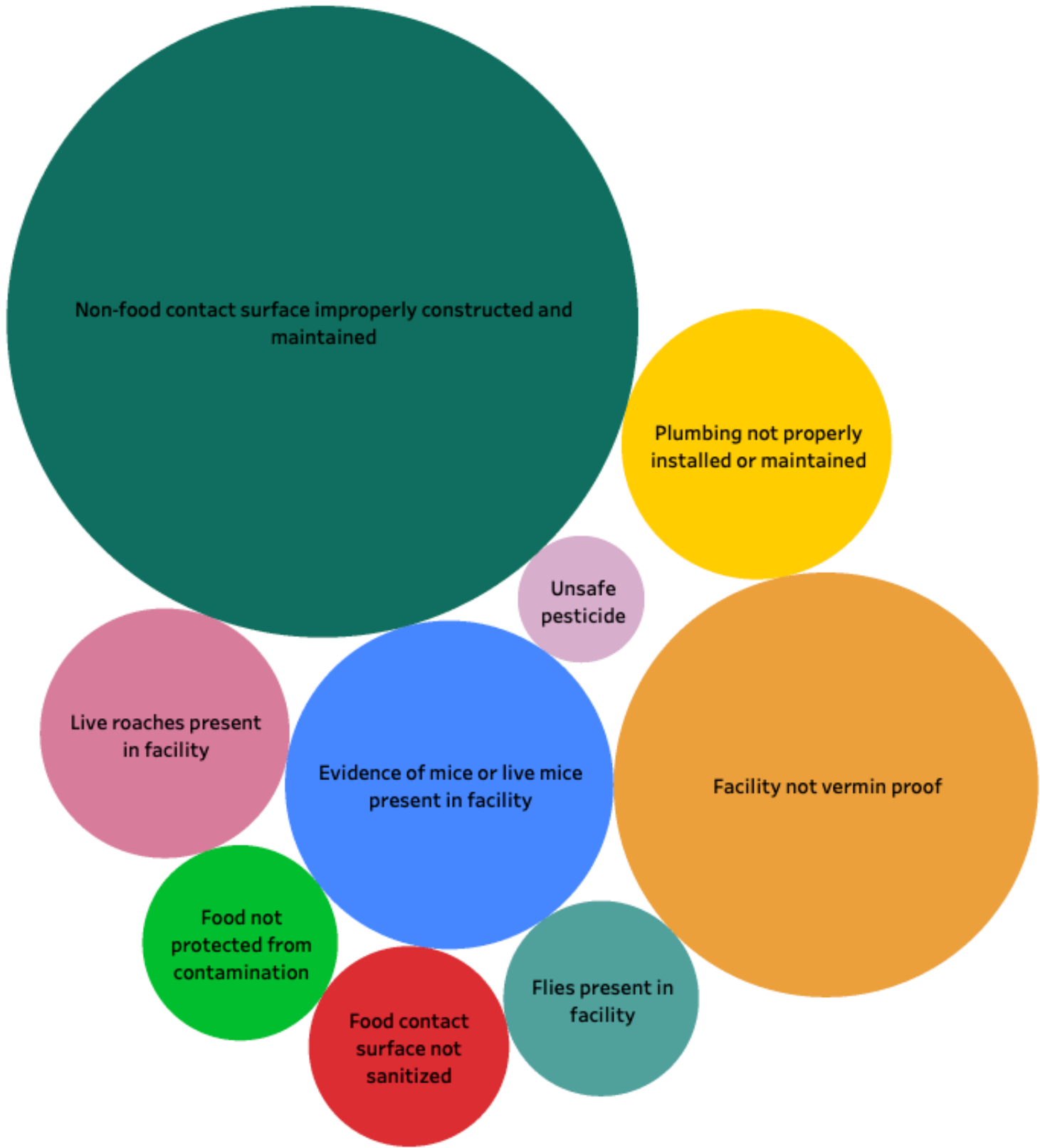
What is the most common inspection grade given?

- A (Passing Score) ≈ 38%
- B (Non-passing) ≈ 6%
- C (Non-passing) ≈ 3%
- N: Not Yet Graded ≈ 51%
- Z: Grade Pending
- P: Grade Pending (an initial inspection that resulted in a closure but re-opened)
- 296,892 total data points
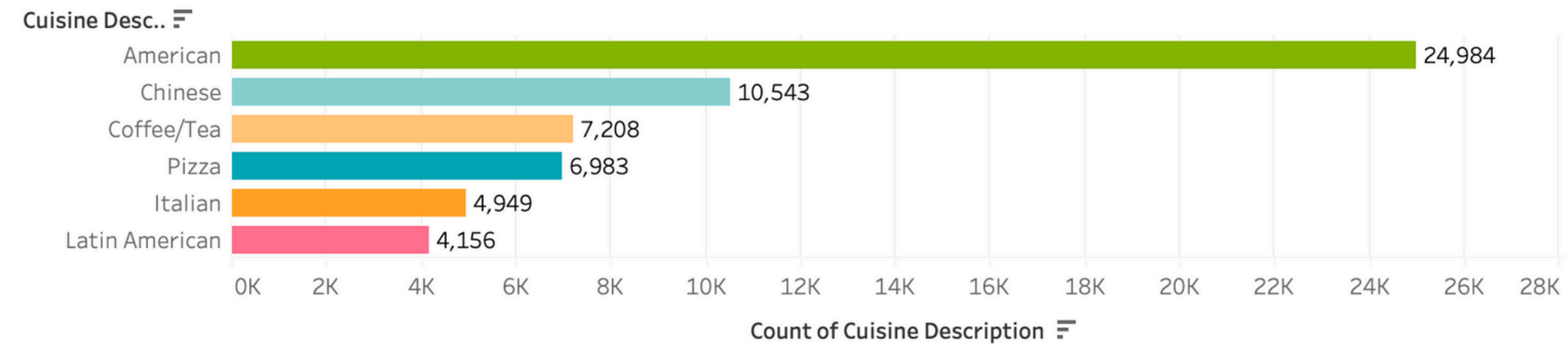
Total Count of Inspection Grades
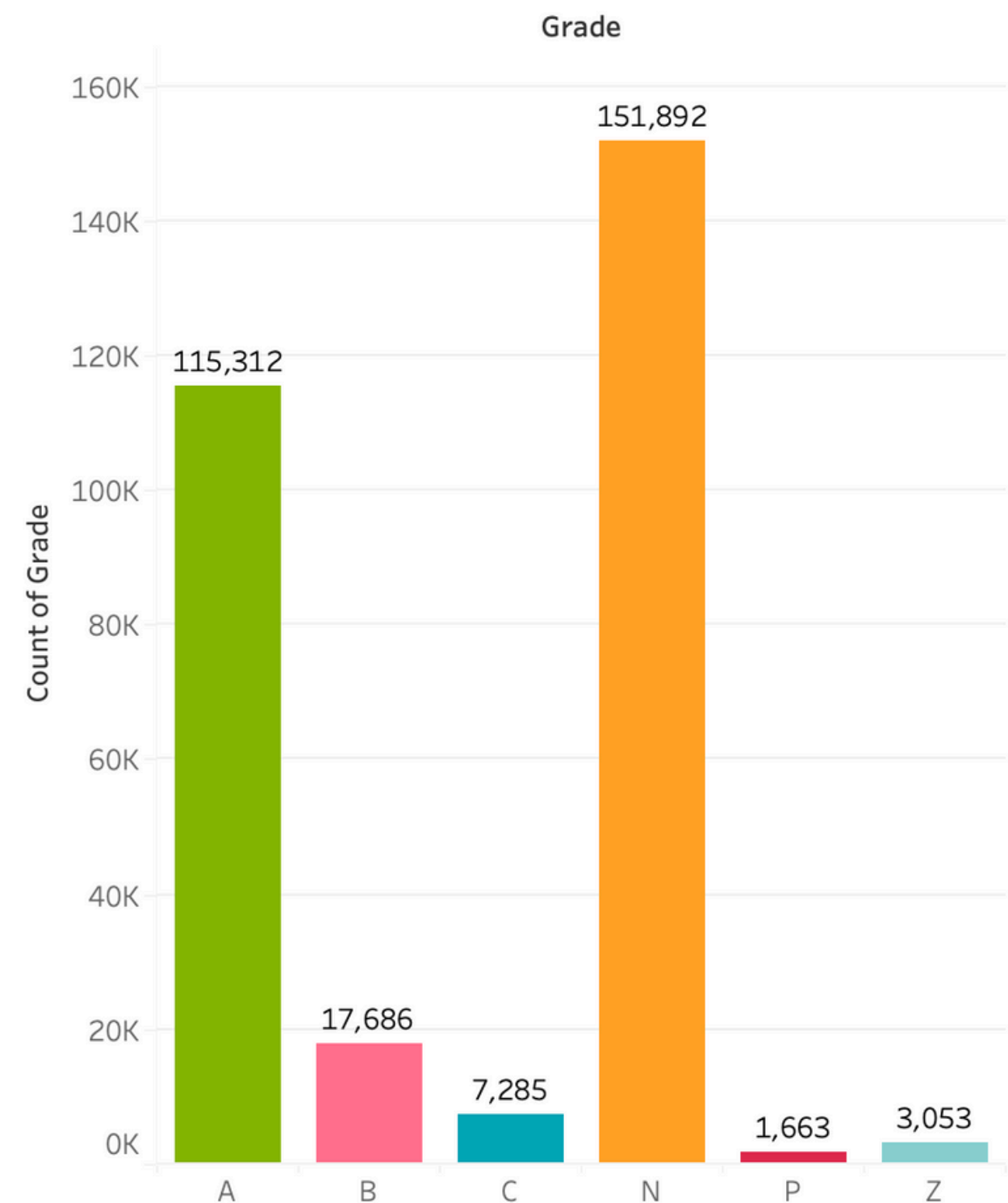
Grade

GRADE	TOTAL GRADE COUNT
N	151892
A	115312
B	17686
C	7285
Z	3053
P	1663

Count of Passing Grade (A) by Cuisine

- American ≈ 44%
- Chinese ≈ 34%
- Coffee/Tea ≈ 49%
- Pizza ≈ 38%
- Italian ≈ 40%

Grade A by Cuisine

Cuisine Desc..

Cuisine	Count
American	24,984
Chinese	10,543
Coffee/Tea	7,208
Pizza	6,983
Italian	4,949
Latin American	4,156

Count of Cuisine Description

Total Inspections by Cuisine

Cuisine D..

Cuisine	Count
American	56,301
Chinese	30,904
Pizza	18,440
Coffee/Tea	14,650
Latin American	13,304
Italian	12,357

Total Count of Inspections

18
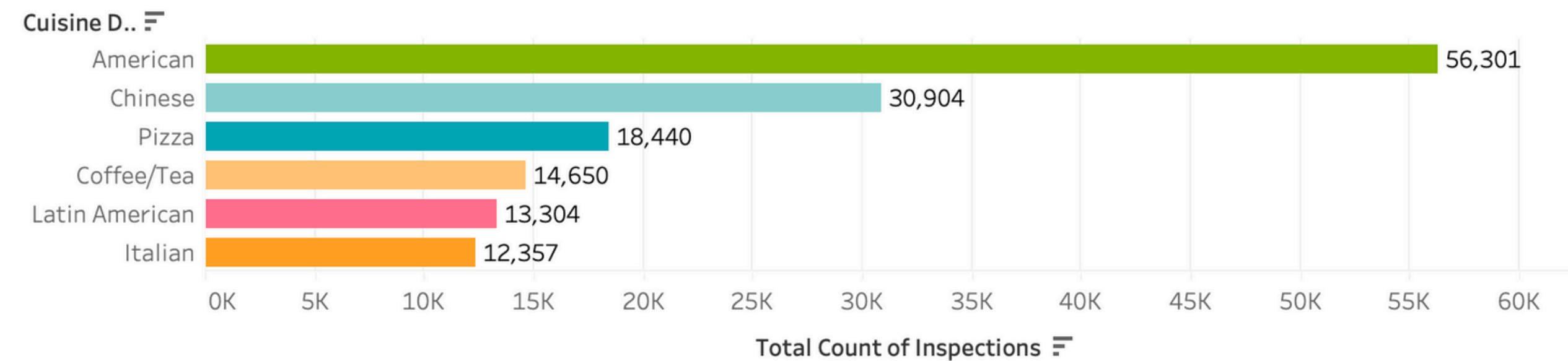
Conclusions and Recommendations

Focus on Early Compliance

Most code violations are reported in Q1

Preventive actions before and during Q1 could drastically reduce the total number of citations

Prevent High-Risk Violations & Closures

Fix structures, seal entry points, eliminate pests

Address maintenance issues, use proper materials, and ensure cleanability to avoid closures

Effective Training

Ensure all staff are adequately trained in food safety and handling

Measures should be strictly enforced by all employees, especially leads and management to promote food safety

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