

NYC Restaurant Inspection Analytics

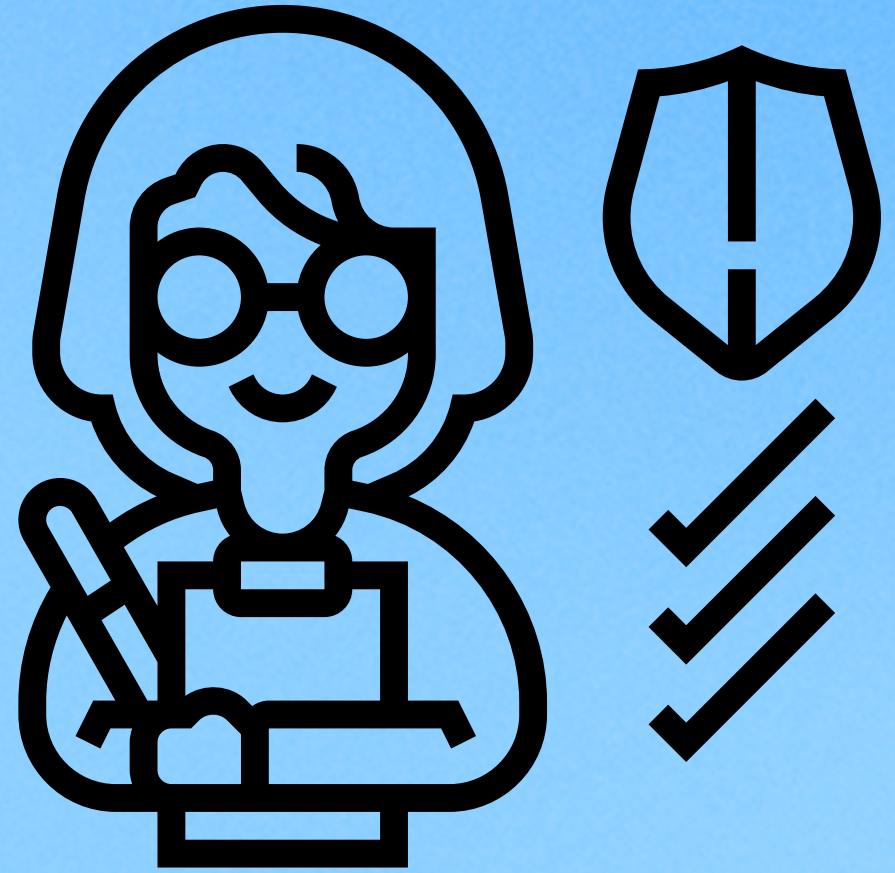
Comprehensive Analysis of
Inspection Metrics

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Introduction to the problem

The NYC Restaurant Inspection Results faces challenges in maintaining food safety standards across its network of restaurants. Currently, the Department of Health and Mental Hygiene (DOHMH) does not have a consolidated way to analyze key factors like violation patterns, peak inspection times, and restaurant behavior to better manage food safety inspections.



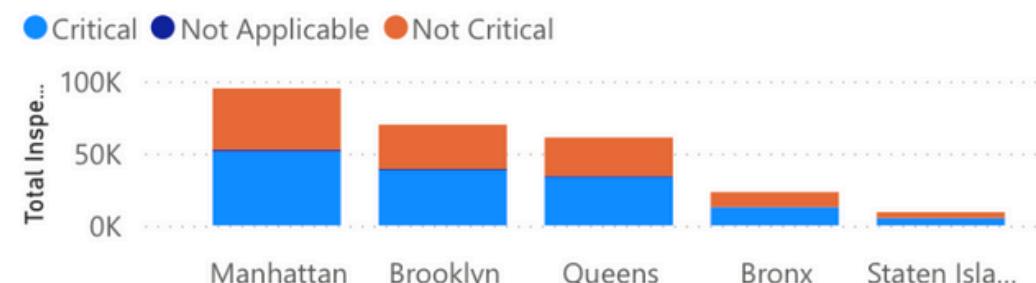
Analytics Dashboards

NYC RESTAURANT INSPECTION

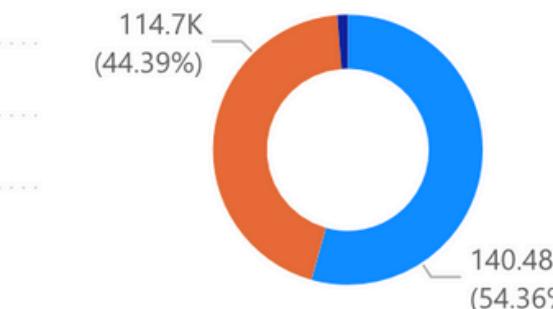
Total Inspections

258.41K

Total Inspection by Boroughs



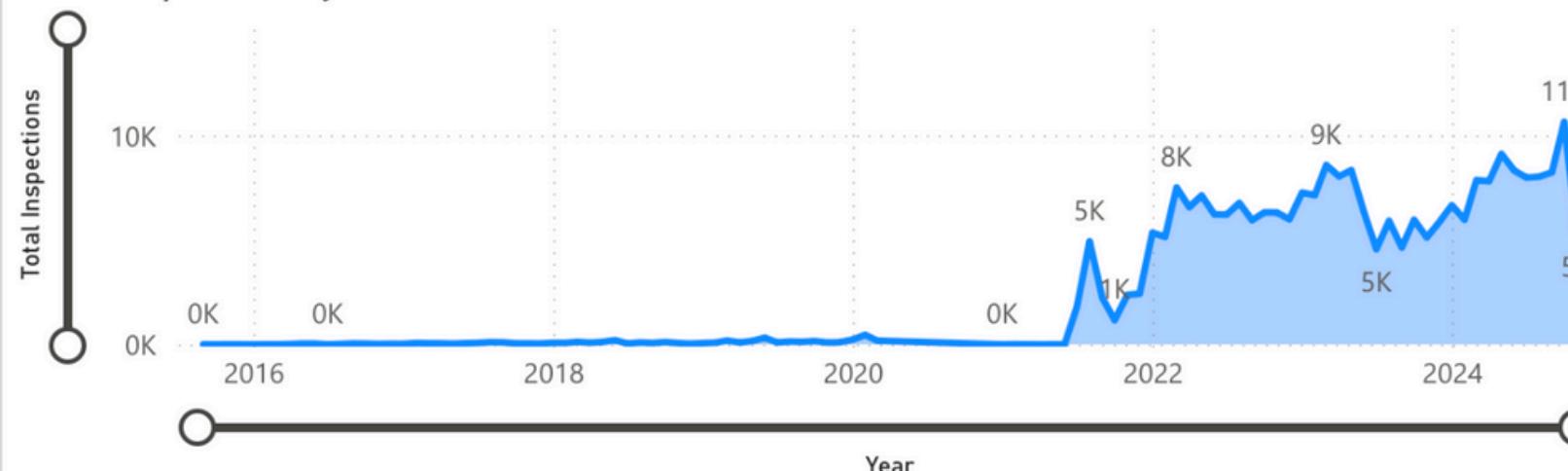
Total Inspection Critical Flag



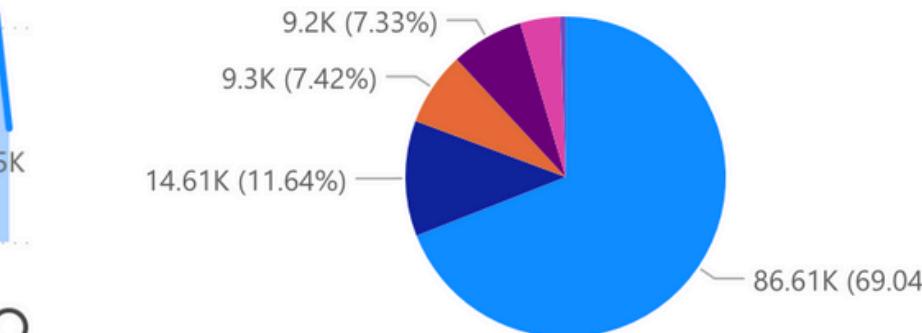
Borough Year

Bronx	2015
Brooklyn	2016
Manhattan	2017
Queens	2018
Staten Island	2019
	2020
	2021
	2022
	2023
	2024

Total Inspection by Year and Month



Total Inspection by Grade



Top 10 Worst Restaurant by Score

Restaurant Name	Total Fails
SUBWAY	374
DUNKIN	297
KENNEDY FRIED CHICKEN	204
CROWN FRIED CHICKEN	168
GOLDEN KRUST CARIBBEAN BAKERY & GRILL	159
MCDONALD'S	129
WINGSTOP	129
PARIS BAGUETTE	123
STARBUCKS	121
BURGER KING	120

Top 10 Violations



Top 10 Inspected Restaurants

Restaurant Name	Total Inspections
DUNKIN'	3211
SUBWAY	1925
STARBUCKS	1564
MCDONALD'S	1335
POPEYES	964
BURGER KING	787
DUNKIN'	743
KENNEDY FRIED CHICKEN	722
CHIPOTLE MEXICAN GRILL	642
GOLDEN KRUST CARIBBEAN BAKERY & GRILL	599

Key Performance Metrics

01.

258.41K inspections

02.

Critical: 54.36%
Not Critical: 45.64%

03.

Grade A: 69.04%

These KPIs provide a comprehensive overview of Inspection, inspection criticality and grade distribution enabling targeted decision-making and operational improvements.

Inspection Trends:

- Line chart illustrating inspection growth from 2016 to 2024.
- Recent peak in inspections (11K in late 2024), showing increased regulatory activity.

Borough-Wise Inspections:

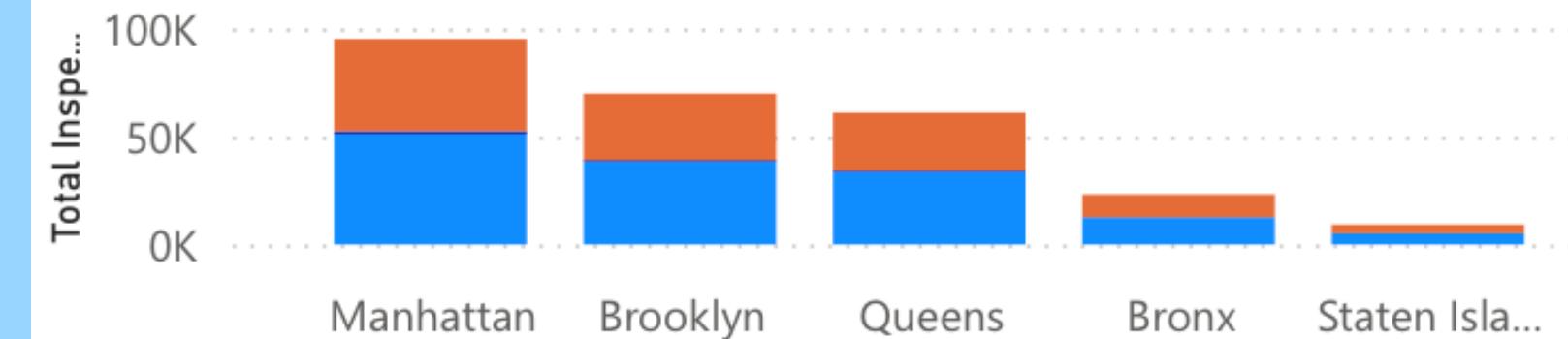
- Manhattan: Highest activity across boroughs.
- Staten Island: Minimal activity.
- Enables geographic analysis of compliance efforts.

Violation Codes:

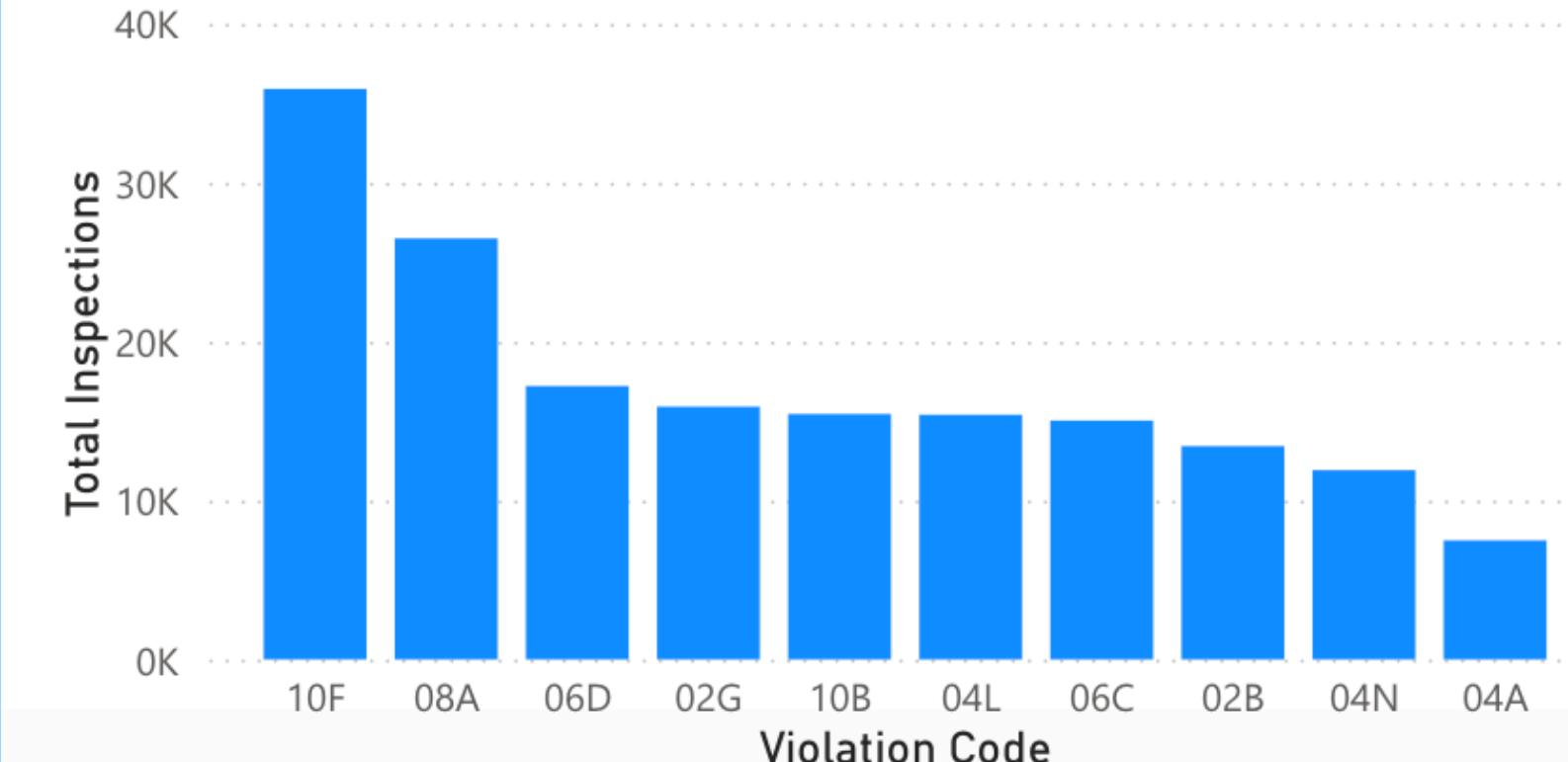
- Bar chart showing top 10 violation codes.
- Common violations highlight areas of non-compliance, aiding targeted training.

Total Inspection by Boroughs

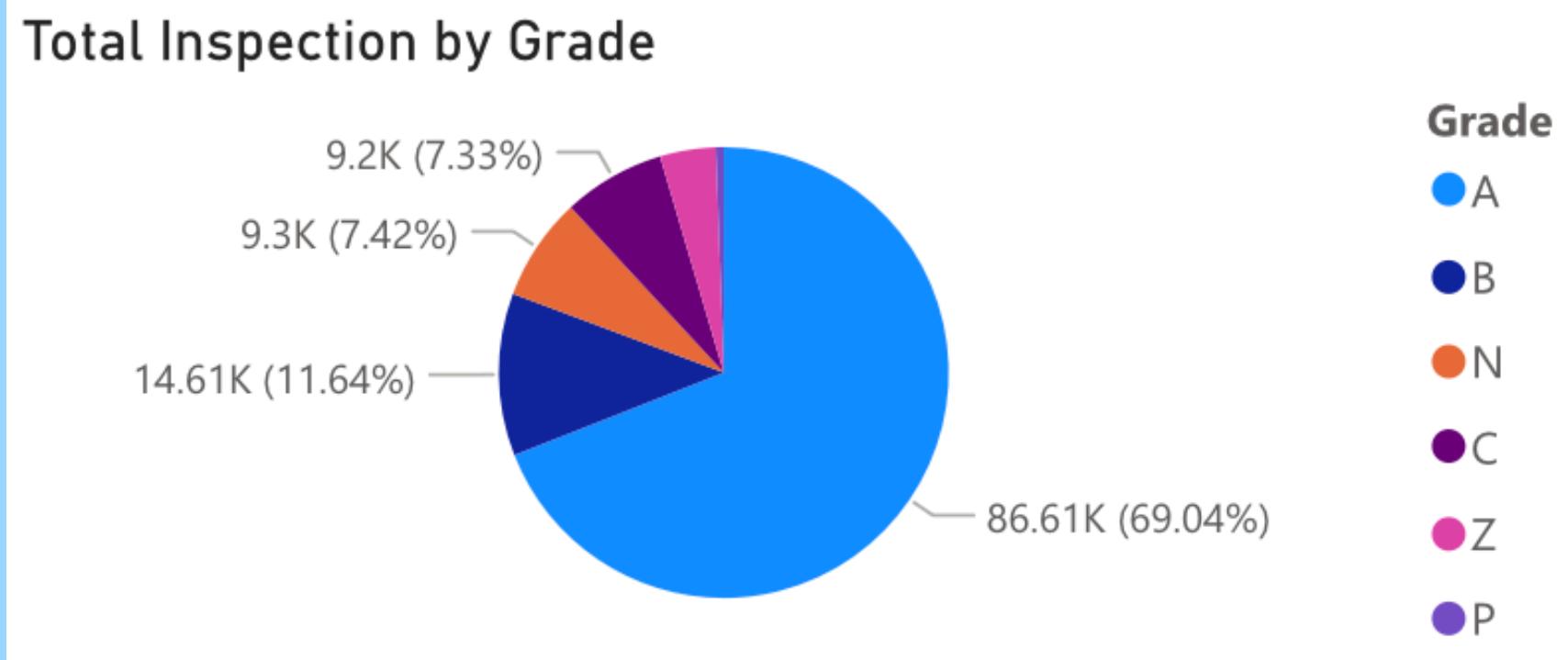
Critical Not Applicable Not Critical



Top 10 Violations



The high proportion of "Grade B" (11.64%) and other grades indicates a need for training on food safety and hygiene standards to improve compliance



Top 10 Inspected Restaurants

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High failure rates in chains like Subway (374 failures) and Dunkin' (297 failures) indicate a need for targeted audits and enforcement to address recurring compliance issues

CONCLUSION

The NYC restaurant inspection dashboard has provided valuable insights into inspection trends, compliance issues, and resource allocation. Key findings include:

- Identification of high-risk establishments, particularly popular chains like Dunkin' and Subway, which show frequent violations.
- Insight into violation patterns, such as recurring "10F" issues, highlighting areas that need targeted corrective measures.
- Geographic analysis revealing Manhattan's high inspection activity and Staten Island's lower inspection coverage, indicating a need for better resource distribution.

These insights enable data-driven decision-making, improving inspection efficiency, compliance efforts, and overall public safety standards.

Thank you!

