What Factors Predict a Lower Health Code Score?

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Significance



What Causes Food-Borne Illness? In short, bad management

Lack of knowledge around food safety

- Poorly trained staff



- Not properly storing and handling food



- Uncareful managers

Exposure to pathogens



Diagnosing food contamination post-consumption (too late!)

HYPOTHESIS

restaurants with smaller seating capacity receive lower numerical health inspection scores

Variables

Dependent variables: Restaurant's health inspection score

Independent variables: Size of restaurant (indicated by seating capacity), corporate/non-corporate ownership, median income in restaurant's zip code, whether there is a white majority in restaurant's zip code, cost of living in restaurant's zip code



VS



Data Sources

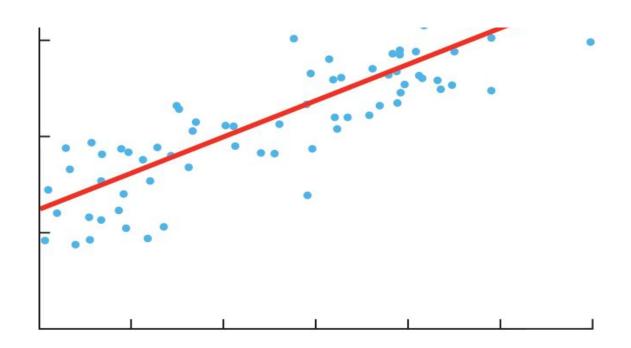
LA County Environmental Health department

- Scores from 2017 health inspections of full-service restaurants located in the City of Los Angeles

2010 US Census

- Information on demographics, cost of living and income by zip code

Methods: Multiple Regression Analysis



Regression Statistics

Regression Statistics						
Multiple R	0.1115757					
R Square	0.0124491					
Adjusted R Square	0.0119375					
Standard Error	3.9181488					
Observations	13520					

Analysis of Variance

ANOVA					
	df	SS	MS	F	Significance F
Regression	7	2614.938782	373.56268	24.333335	3.52644E-33
Residual	13512	207434.739	15.35189		
Total	13519	210049.6778			

Statistical Inference

0.60326618

-1.443E-06

0.05400247

-0.0009732

0.069853417

3.50385E-06

0.097404374

0.000351035

Corporate Ownership

Median Income

Majority White

Cost of Living

	Coefficients	Standard Error	t Stat	P-value	Lower 95%	Upper 95%	Lower 95.0%	Upper 95.0%
Intercept	93.3360437	0.1606047	581.153876	0	93.02123605	93.6508513	93.021236	93.6508513
SEATS 0-30	0.1657085	0.141847893	1.16821265	0.24274161	-0.112333165	0.44375017	-0.1123332	0.44375017
SEATS 31-60	-0.36033	0.15004414	-2.4014934	0.01634173	-0.654437462	-0.0662225	-0.6544375	-0.0662225
SEATS 61-150	-0.6763837	0.155946067	-4.3372925	1.4529E-05	-0.982059763	-0.3707076	-0.9820598	-0.3707076

6.4581E-18

0.68048066

0.57930388

0.0055705

0.466343729

-8.31098E-06

-0.136923699

-0.001661319

0.74018862

5.4251E-06

0.24492864

-0.0002852

0.46634373

-8.311E-06

-0.1369237

-0.0016613

0.74018862

5.4251E-06

0.24492864

-0.0002852

8.63617271

-0.4118162

0.55441524

-2.7724923

Possible Limitations

Longitudinal Effects:

Analysis is sourced from a single year

Selection Bias:

Analysis focuses on specific geographical region

Future Testing Considerations

Expanding Geographical Range

Analyzing Changes Over Time

Health Inspector Information

Type of Food Served





Any questions?

References

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