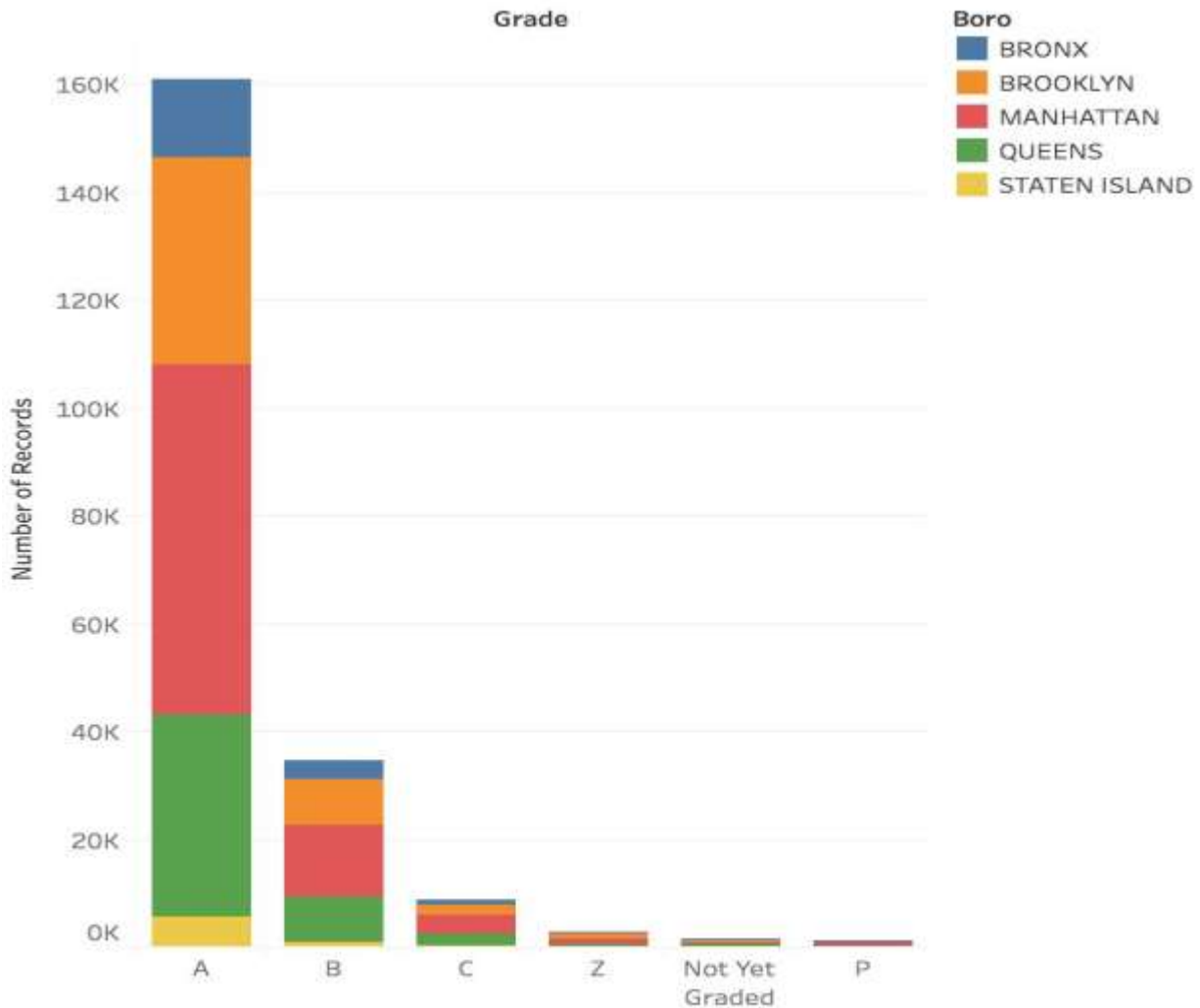# Solution:

1. How are restaurant inspection grades in all of NYC distributed?

Distribution of restaurant inspection grades in NYC

Sum of Number of Records for each Grade. Color shows details about Boro. The view is filtered on Grade and Boro. The Grade filter excludes Null. The Boro filter keeps BRONX, BROOKLYN, MANHATTAN, QUEENS and STATEN ISLAND.

## 2. How do Manhattan restaurant grades compare to Brooklyn?

Comparison between Manhattan & Brooklyn restaurants with respect to Grades
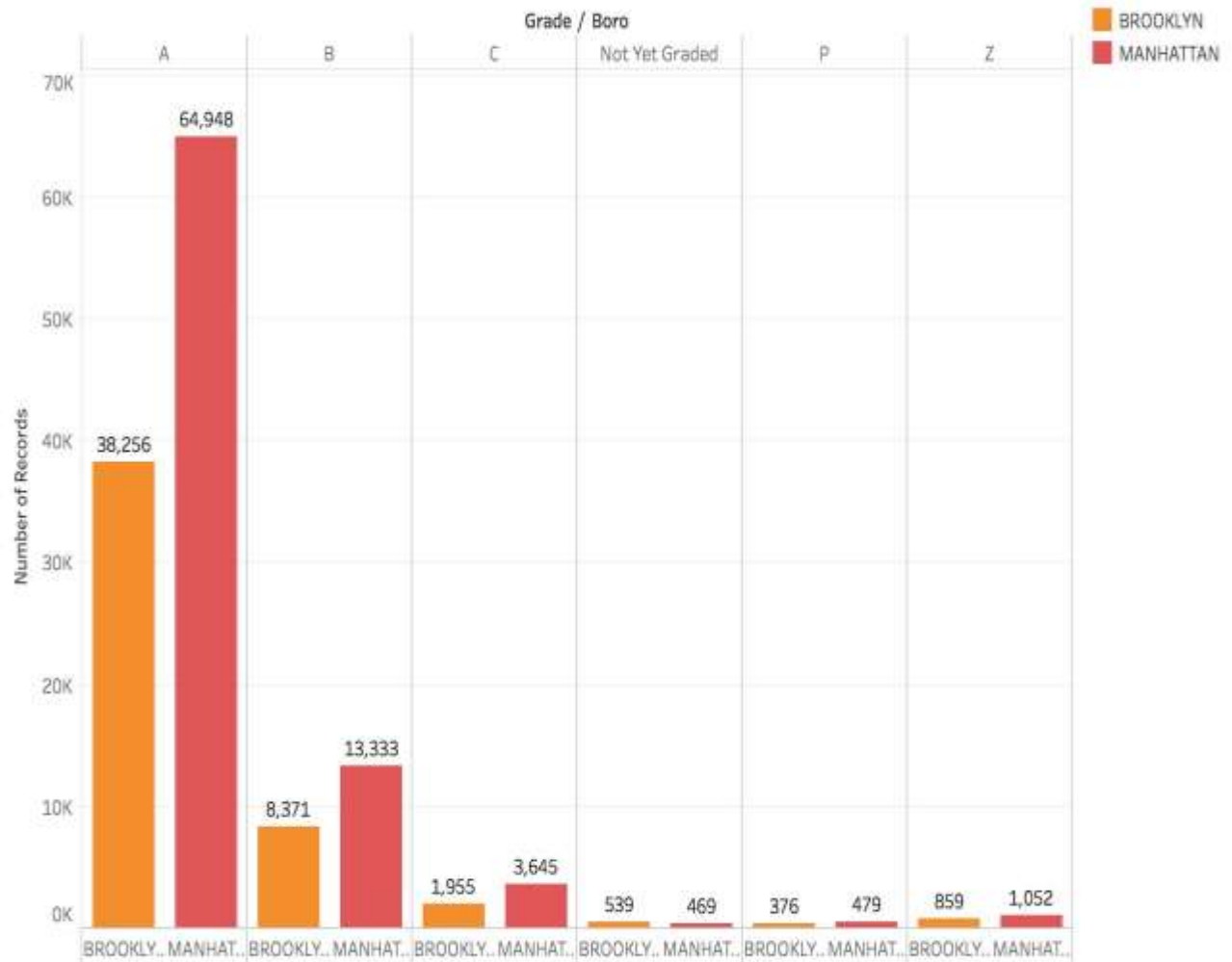
Sum of Number of Records for each Boro broken down by Grade. Color shows details about Boro. The view is filtered on Boro and Grade. The Boro filter keeps BROOKLYN and MANHATTAN. The Grade filter excludes Null.

3. What is the most common type of cuisine for restaurants in Staten Island? How does this compare to Queens?

Comparison between restaurants in Staten Island and Queens with respect to Types of cuisines
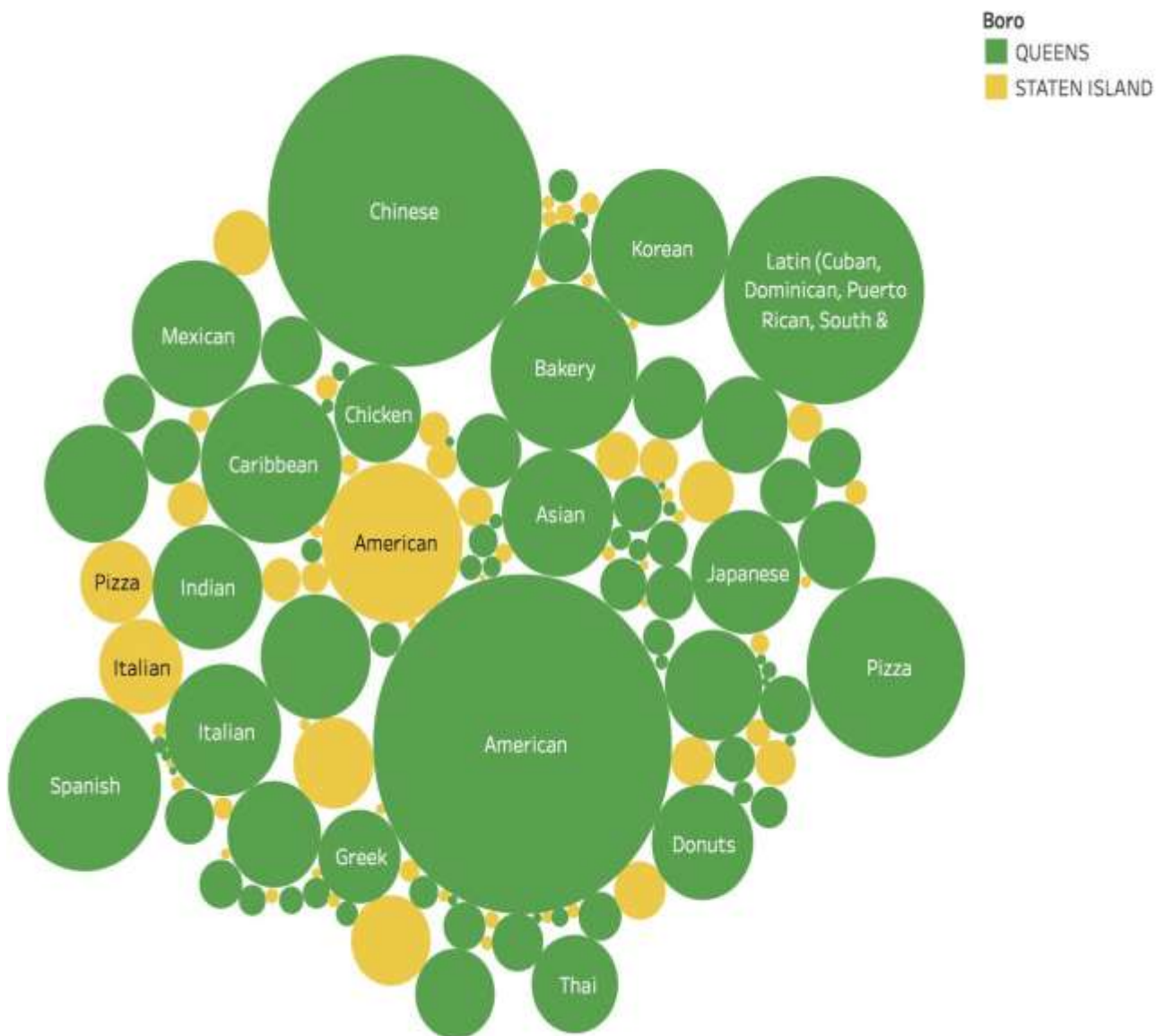
Cuisine Description. Color shows details about Boro. Size shows sum of Number of Records. The marks are labeled by Cuisine Description. The view is filtered on Boro, which keeps QUEENS and STATEN ISLAND.

4. Are inspection grades for certain types of restaurants better than others?

Inspection Grades based on Cuisine type
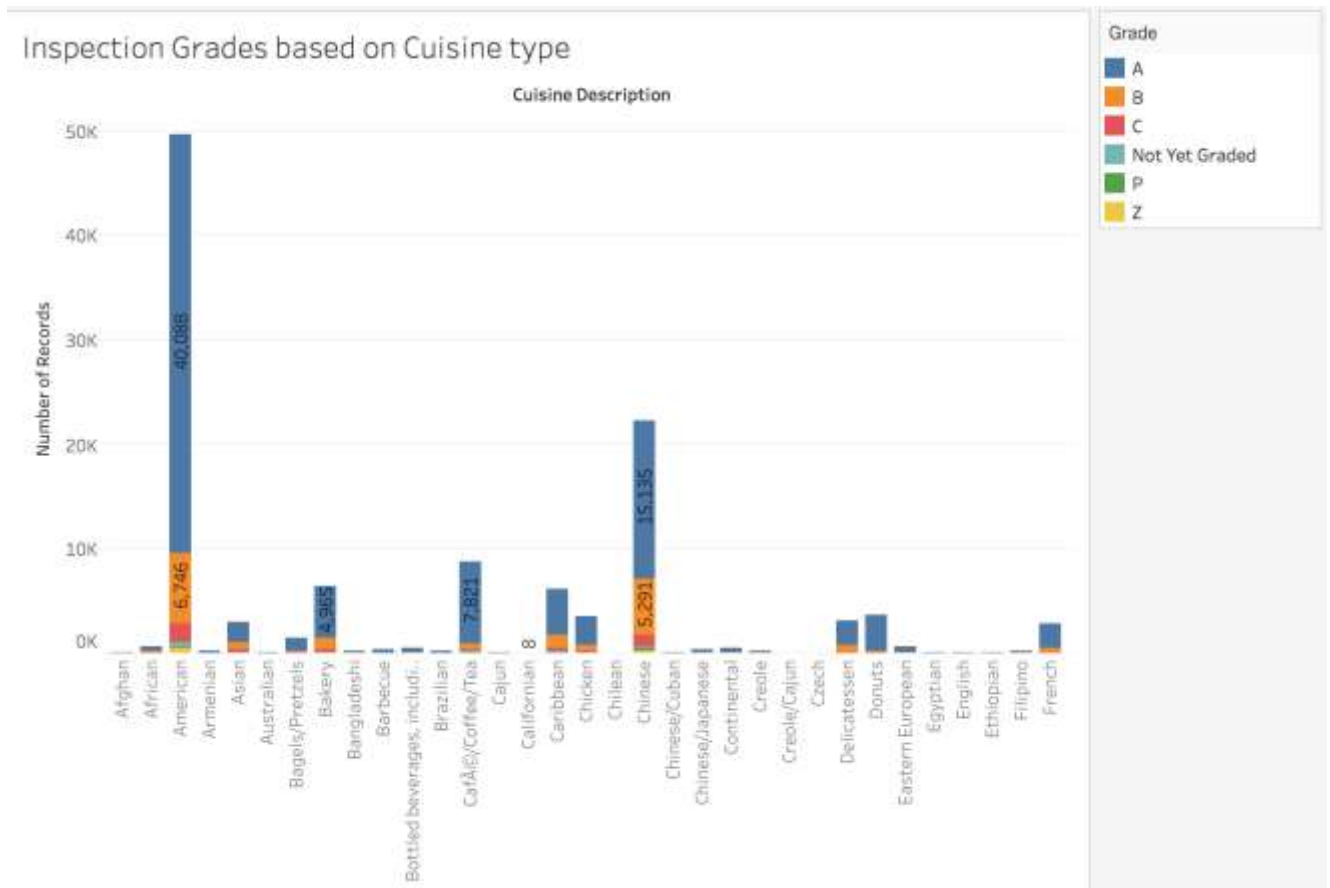
Filtering 20 out of 84 cuisine types

Inspection Grades based on Cuisine type
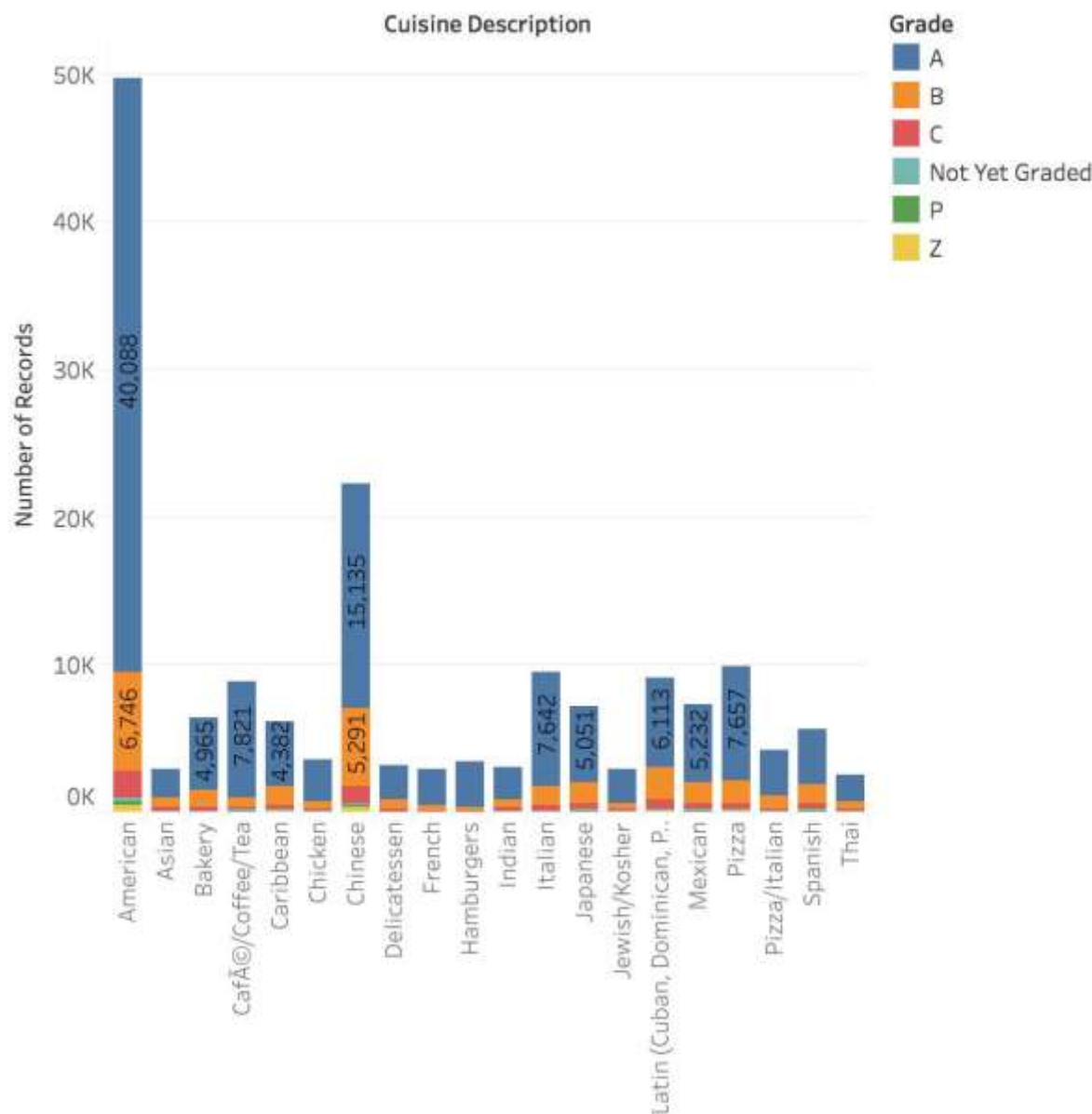
Sum of Number of Records for each Cuisine Description. Color shows details about Grade. The view is filtered on Cuisine Description and Grade. The Cuisine Description filter keeps 20 of 84 members. The Grade filter excludes Null.

4.1 What type of restaurants has the worst ratings?

Type of restaurant having the worst ratings (Grade–Z)

Grade

119 17 27 544
144
97   63
14
123   132
125
32 11 14 342
Z

Cuisine Description (color) broken down by Grade. The view is filtered on Grade and Cuisine Description. The Grade filter keeps Z. The Cuisine Description filter keeps 84 of 84 members.
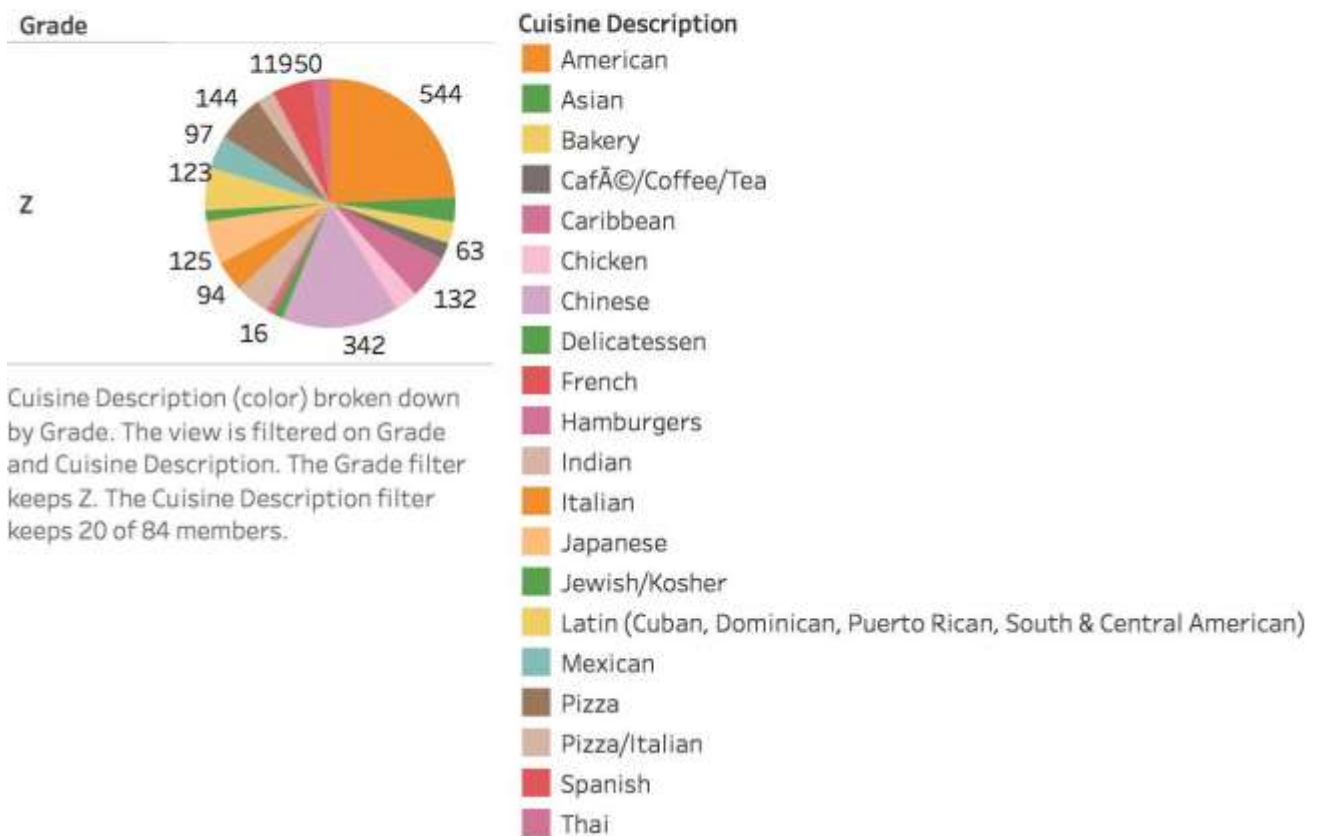
Cuisine Description

- African
- American
- Asian
- Bagels/Pretzels
- Bakery
- Bangladeshi
- Barbecue
- Bottled beverages, including water, sodas, juices, etc.
- CafÃ©/Coffee/Tea
- Caribbean
- Chicken
- Chinese
- Chinese/Japanese
- Creole
- Creole/Cajun
- Delicatessen
- Donuts
- Eastern European
- Egyptian
- Filipino
- French
- German
- Greek
- Hamburgers
- Hotdogs
- Ice Cream, Gelato, Yogurt, Ices
- Indian
- Irish
- Italian
- Japanese
- Jewish/Kosher
- Juice, Smoothies, Fruit Salads
- Korean
- Latin (Cuban, Dominican, Puerto Rican, South & Central American)
- Mediterranean
- Mexican
- Middle Eastern
- Other
- Pakistani
- Pancakes/Waffles
- Peruvian
- Pizza
- Pizza/Italian
- Portuguese
- Russian
- Salads
- Sandwiches
- Sandwiches/Salads/Mixed Buffet
- Seafood
- Soul Food
- Spanish
- Steak
- Tapas
- Tex-Mex
- Thai
- Turkish
- Vegetarian
- Vietnamese/Cambodian/Malaysia

Filtering 20 out of 84 cuisines

Type of restaurant having the worst ratings (Grade–Z)

Grade

11950
144   544
97
123
Z
125   63
94   132
16   342

Cuisine Description (color) broken down by Grade. The view is filtered on Grade and Cuisine Description. The Grade filter keeps Z. The Cuisine Description filter keeps 20 of 84 members.

Cuisine Description

- American
- Asian
- Bakery
- CafÃ©/Coffee/Tea
- Caribbean
- Chicken
- Chinese
- Delicatessen
- French
- Hamburgers
- Indian
- Italian
- Japanese
- Jewish/Kosher
- Latin (Cuban, Dominican, Puerto Rican, South & Central American)
- Mexican
- Pizza
- Pizza/Italian
- Spanish
- Thai

5. Is the quality/cleanness of restaurants improving or worsening over time?

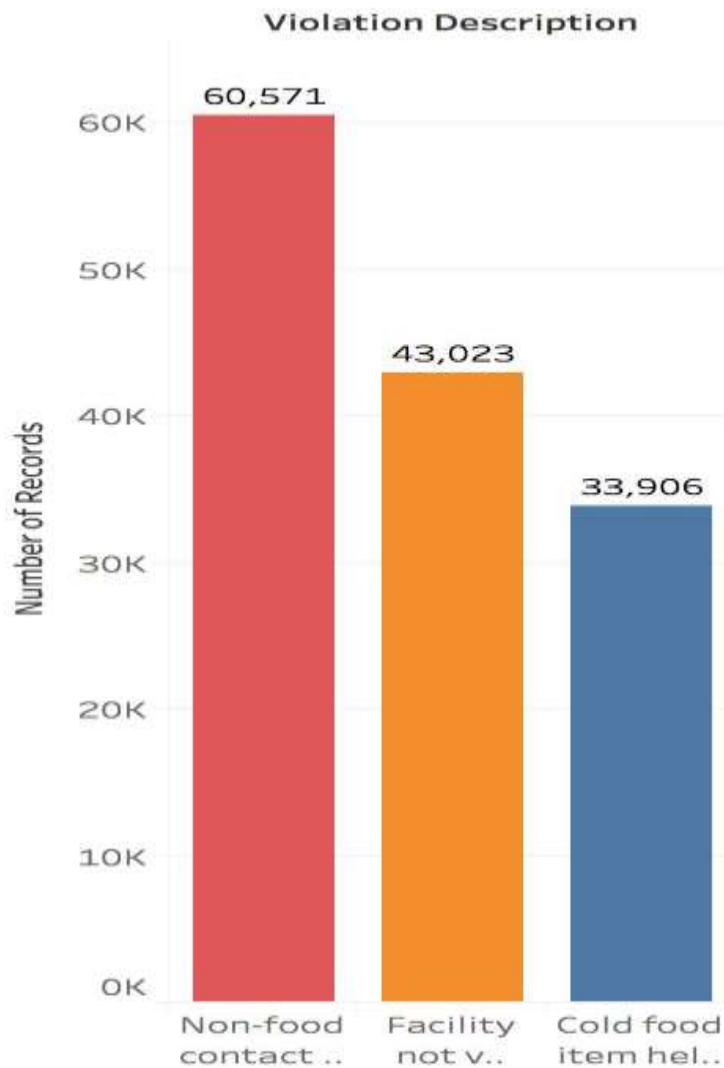## Restaurant Condition over Time
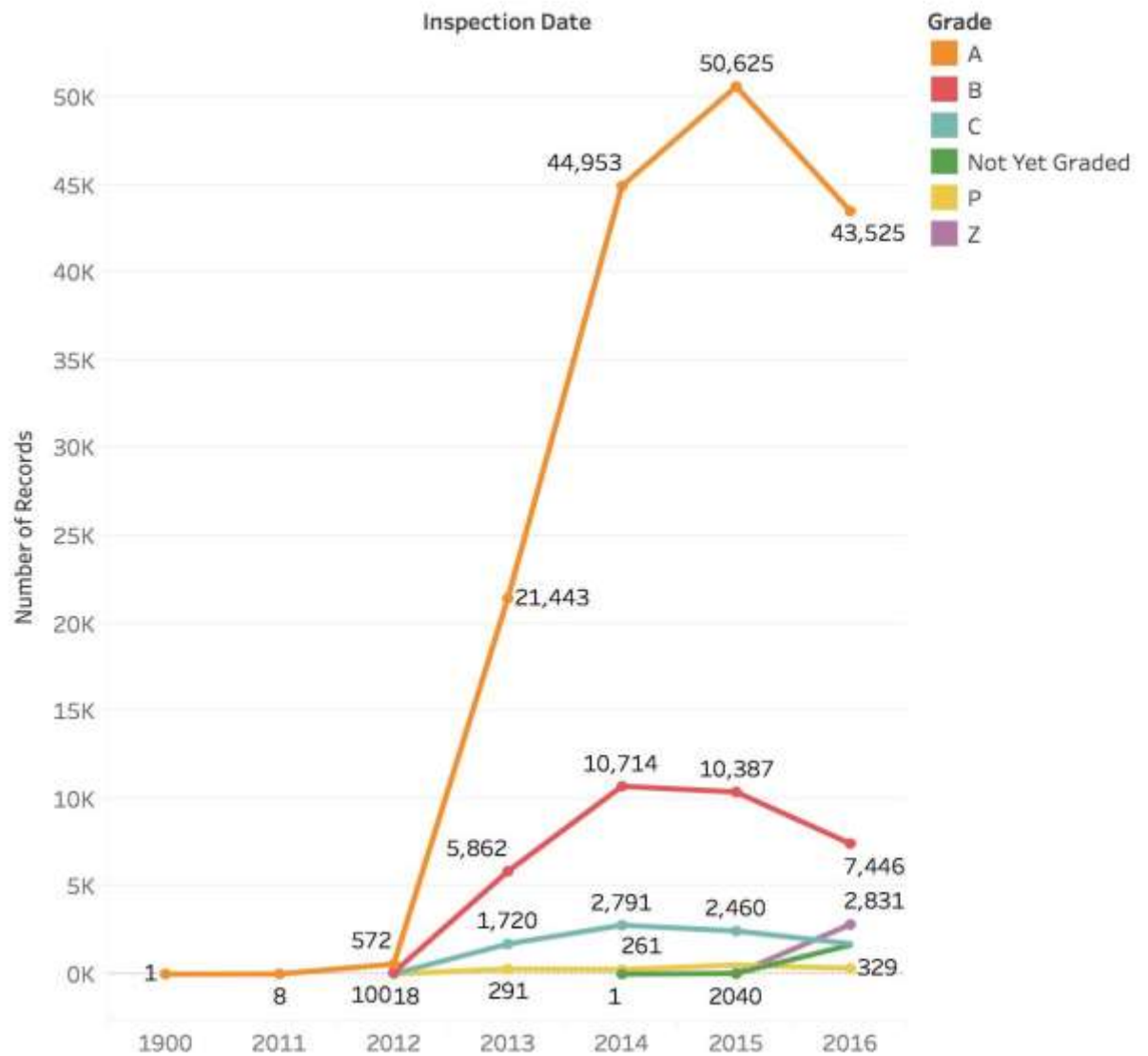
The trend of sum of Number of Records for Inspection Date Year. Color shows details about Grade. The view is filtered on Grade, which excludes Null.

6. What are the top 3 causes for violations?

Top 3 causes for Violations

Violation Description

Number of Records

60,571 — Non-food contact ...
43,023 — Facility not v...
33,906 — Cold food item hel...

Violation Description
- Non-food contact surface improperly construc..
- Facility not vermin proof. Harborage or condit..
- Cold food item held above 41Åº F (smoked fish..

Top 3 causes for Violations

Violation Description

Sum of Number of Records for each Violation Description. Color shows details about Violation Description. The view is filtered on Violation Description, which keeps Cold food item held above 41Âº F (smoked fish and reduced oxygen packaged foods above 38 ÂºF) except during necessary preparation., Facility not vermin proof. Harborage or conditions conducive to attracting vermin to the premises and/or allowing vermin to exist. and 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..