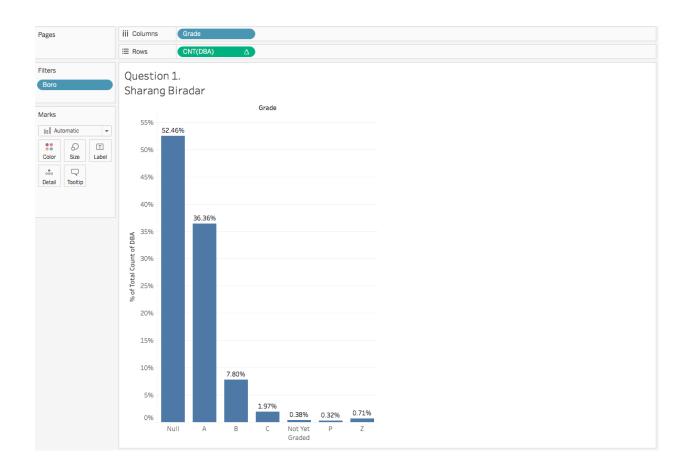
HOMEWORK 5

Submitted by: SHARANG BIRADAR

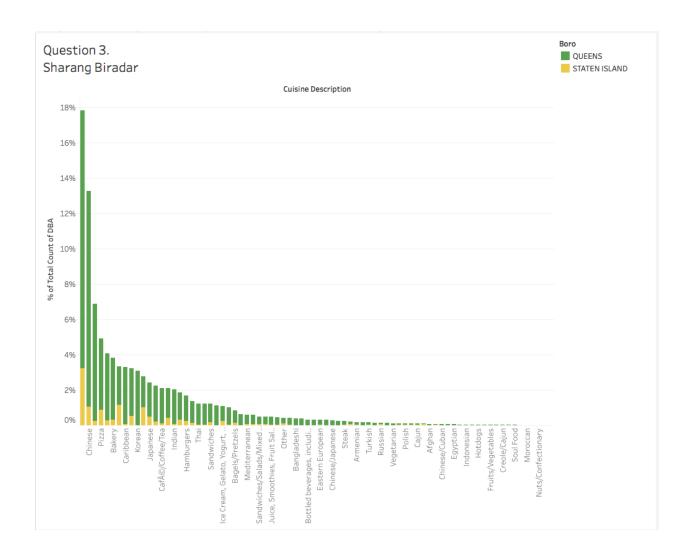
Q1. How are restaurant inspections in all of NYC distributed?



Q2. How does Manhattan restaurants compare to Brooklyn?

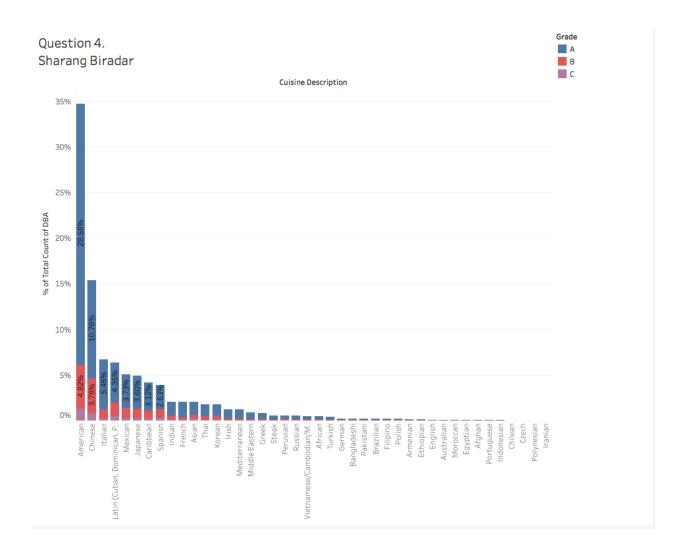


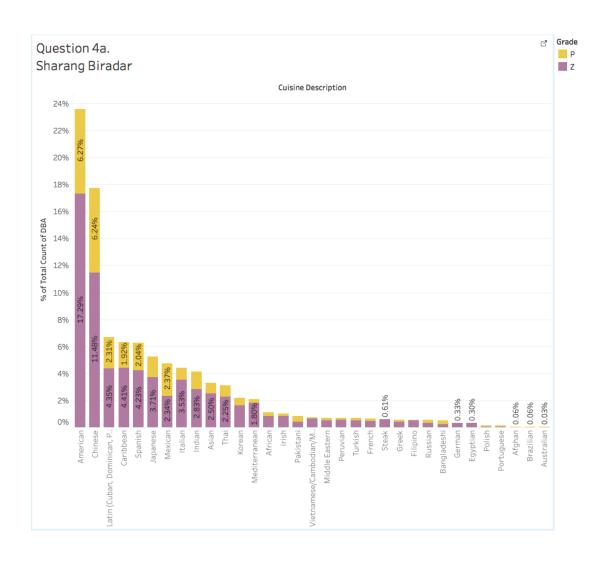
Q3. What is the most common type of cuisine for restaurants in Staten Island? How does this compare to Queens?



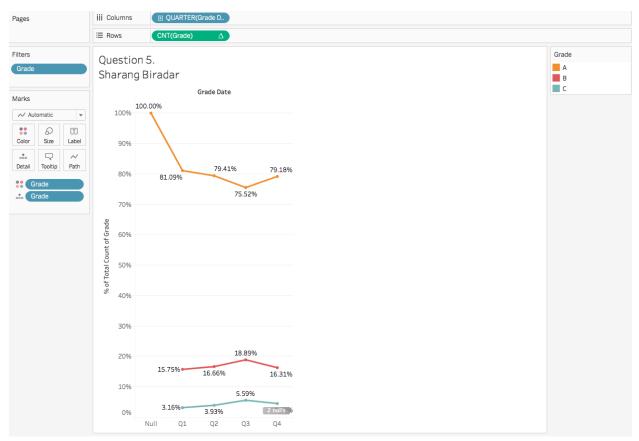
Q4. Are inspection grades for certain types of restaurants better than others?

a. What type of restaurants has the worst ratings?





Q5. Is the quality/cleanness of restaurants improving or worsening over time?



The quality/cleanness of restaurants improving or worsening over time as suggested by the above diagram.

Q6. What are the top 3 causes for violations?

