

Interesting Factors You May Want to Know about NYC Restaurants Inspections

Background

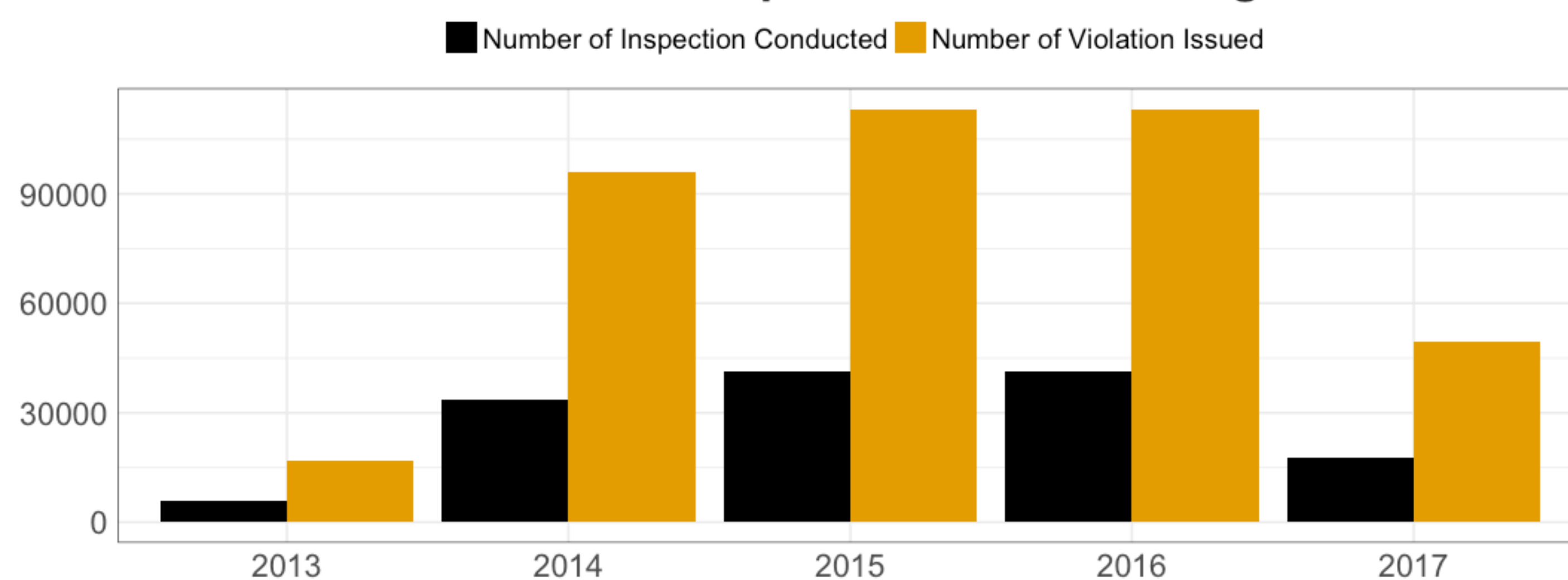
The New York City Department of Health and Mental Hygiene inspected all restaurants at least once a year to ensure food safety. Since July 2010, the restaurants were required to post letter grades that associated with inspection scores received from sanitary inspections.

Inspection results are posted online, and could be retrieved from <https://data.cityofnewyork.us/Health/DOHMH-New-York-City-Restaurant-Inspection-Results/rs6k-p7g6>.

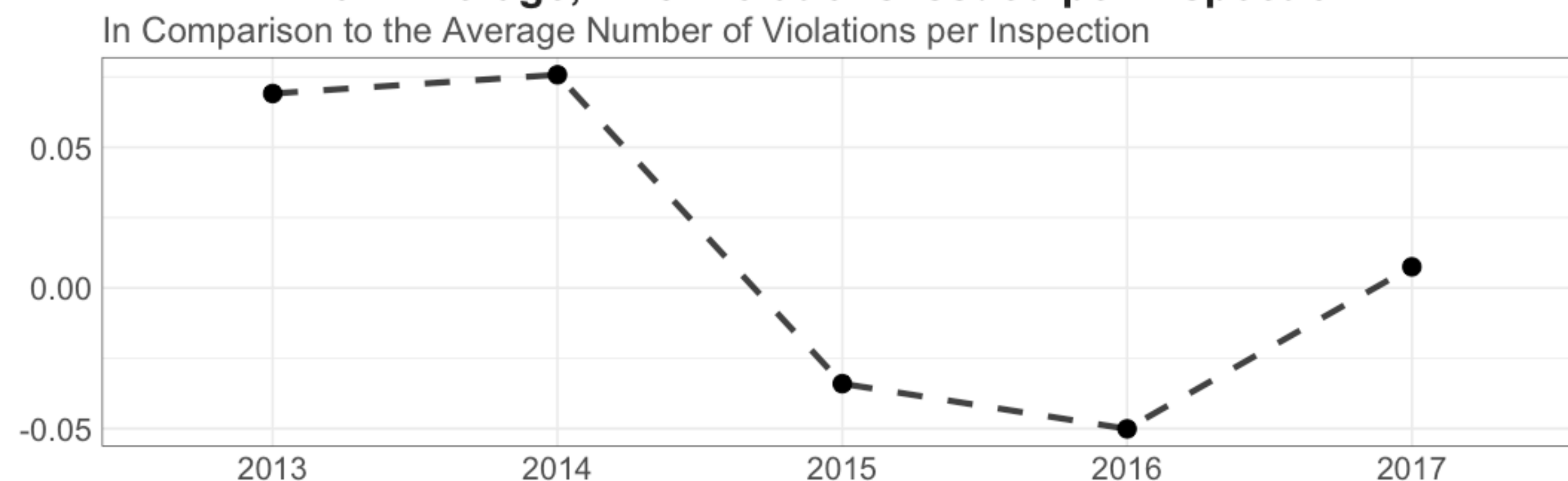
Overview

There are 26,476 unique restaurant records in this dataset. The number of inspections varied, while an increasing trend was observed. However, when comparing to the average number of violations issued per inspection, there were more violations associated with inspections conducted in 2014.

Number of Inspections is Increasing



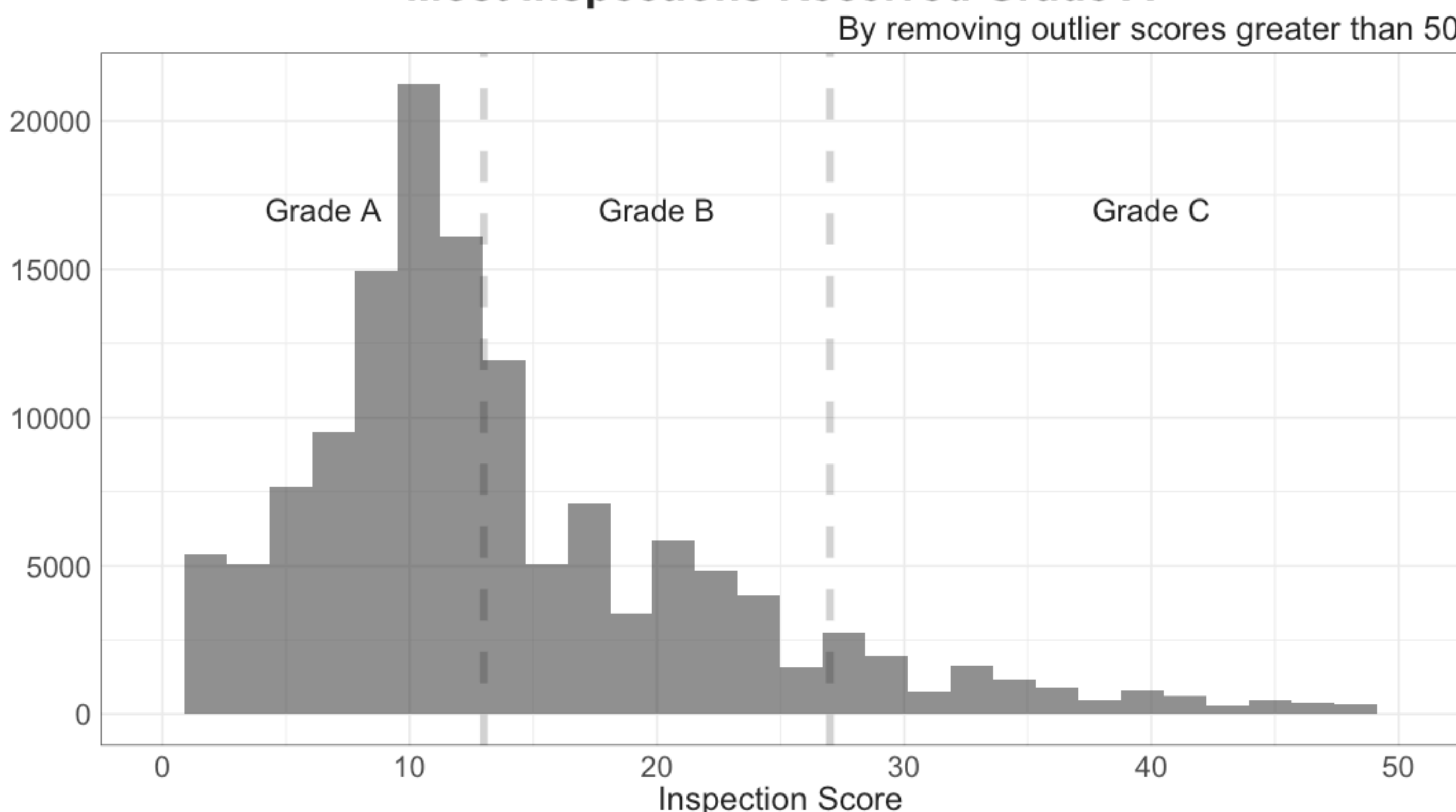
On Average, 2.78 Violations Issued per Inspection



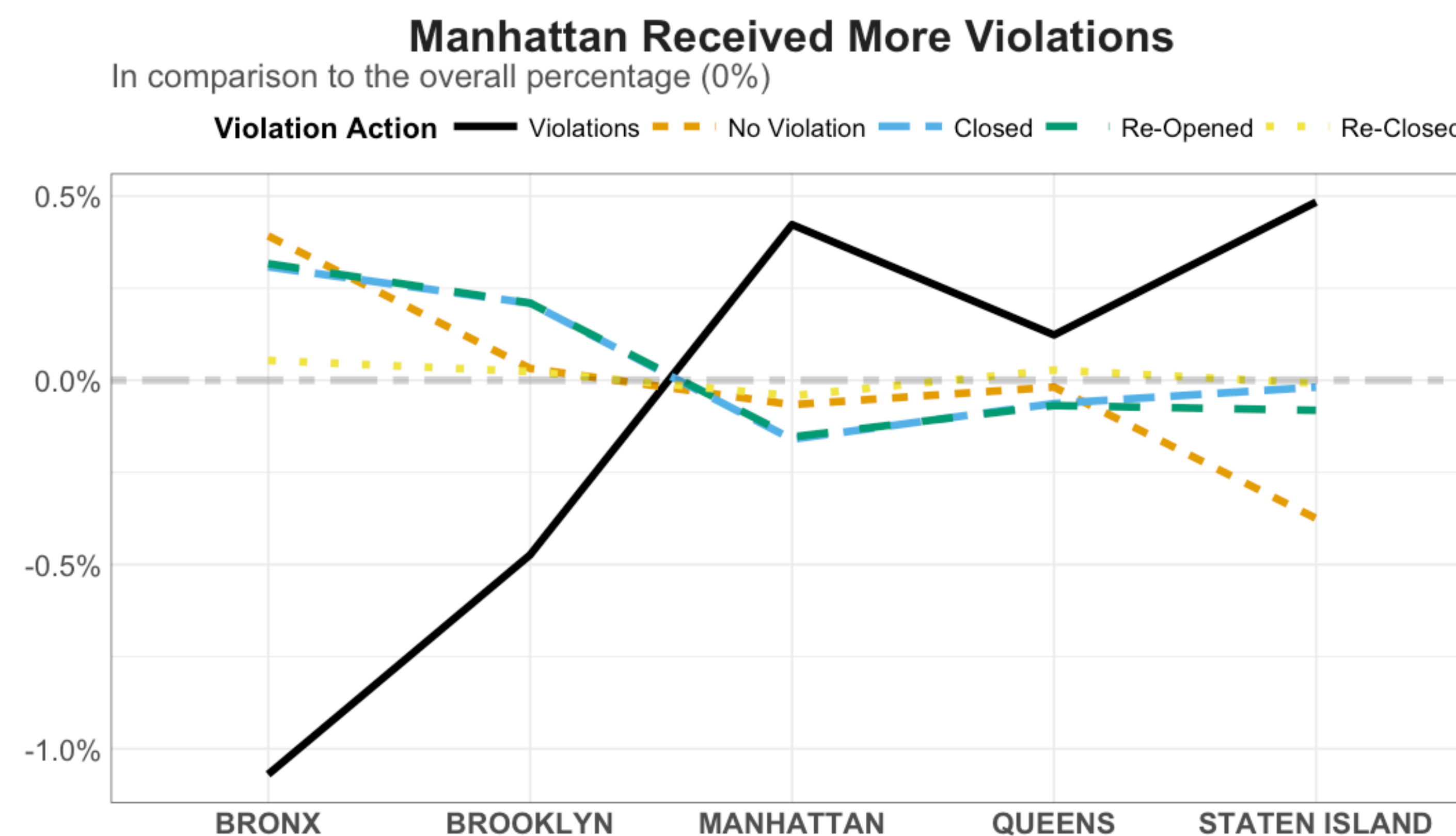
Grading System

Restaurants with an inspection score between 0 and 13 points earn an A, those with 14 to 27 receive a B, and those with 28 or more get a C.

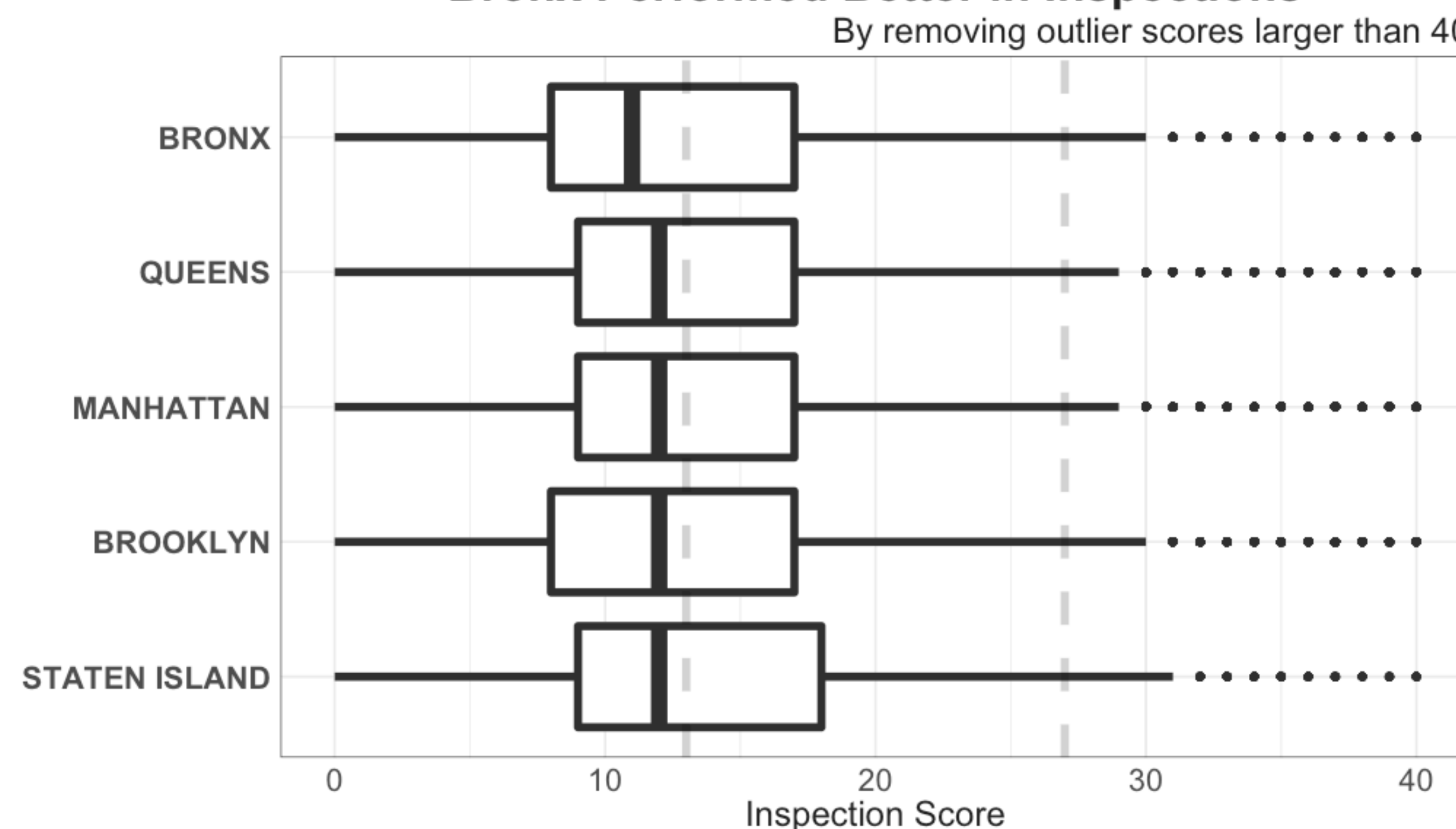
Most Inspections Received Grade A



Inspection Results Vary by Borough



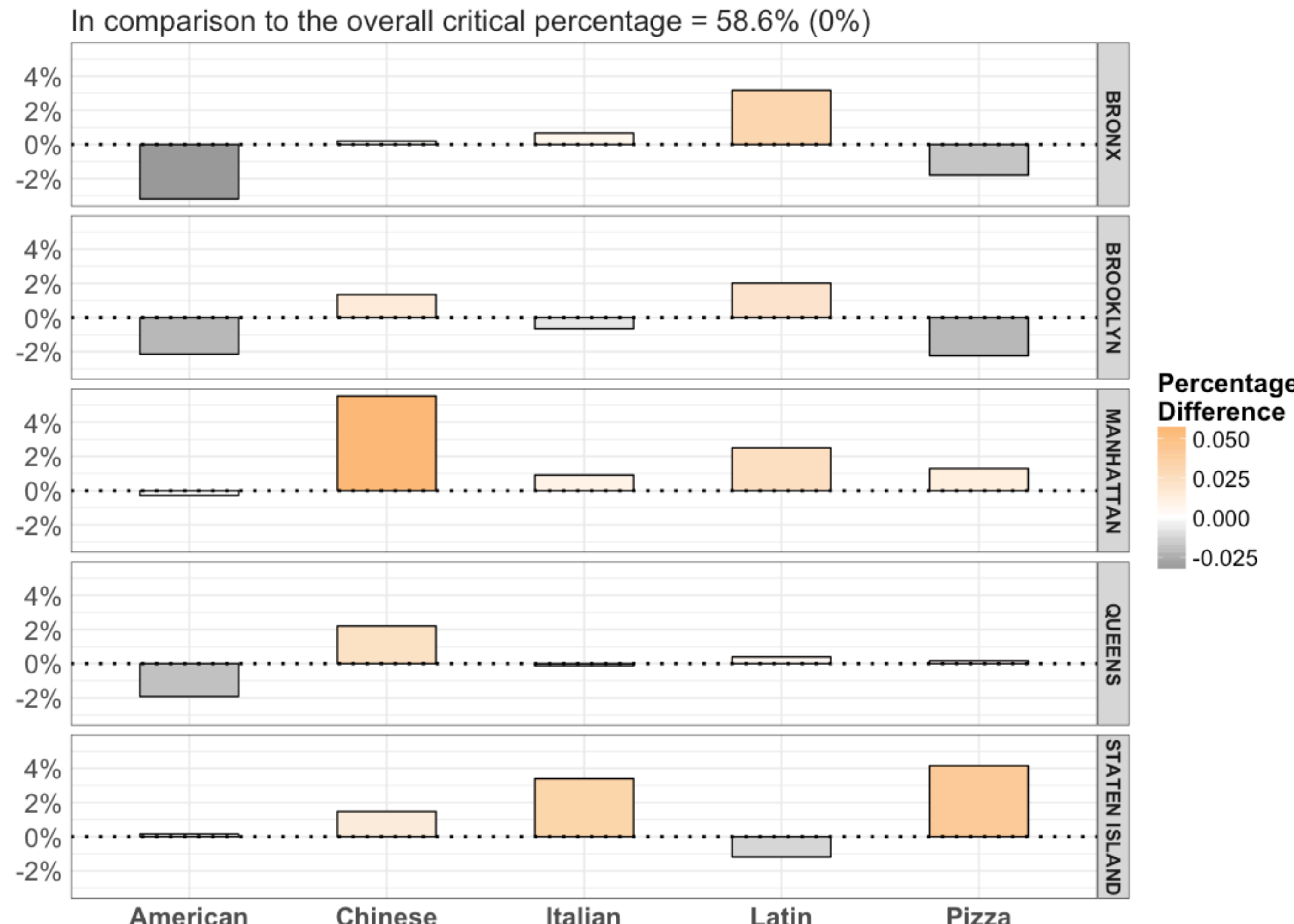
Bronx Performed Better in Inspections



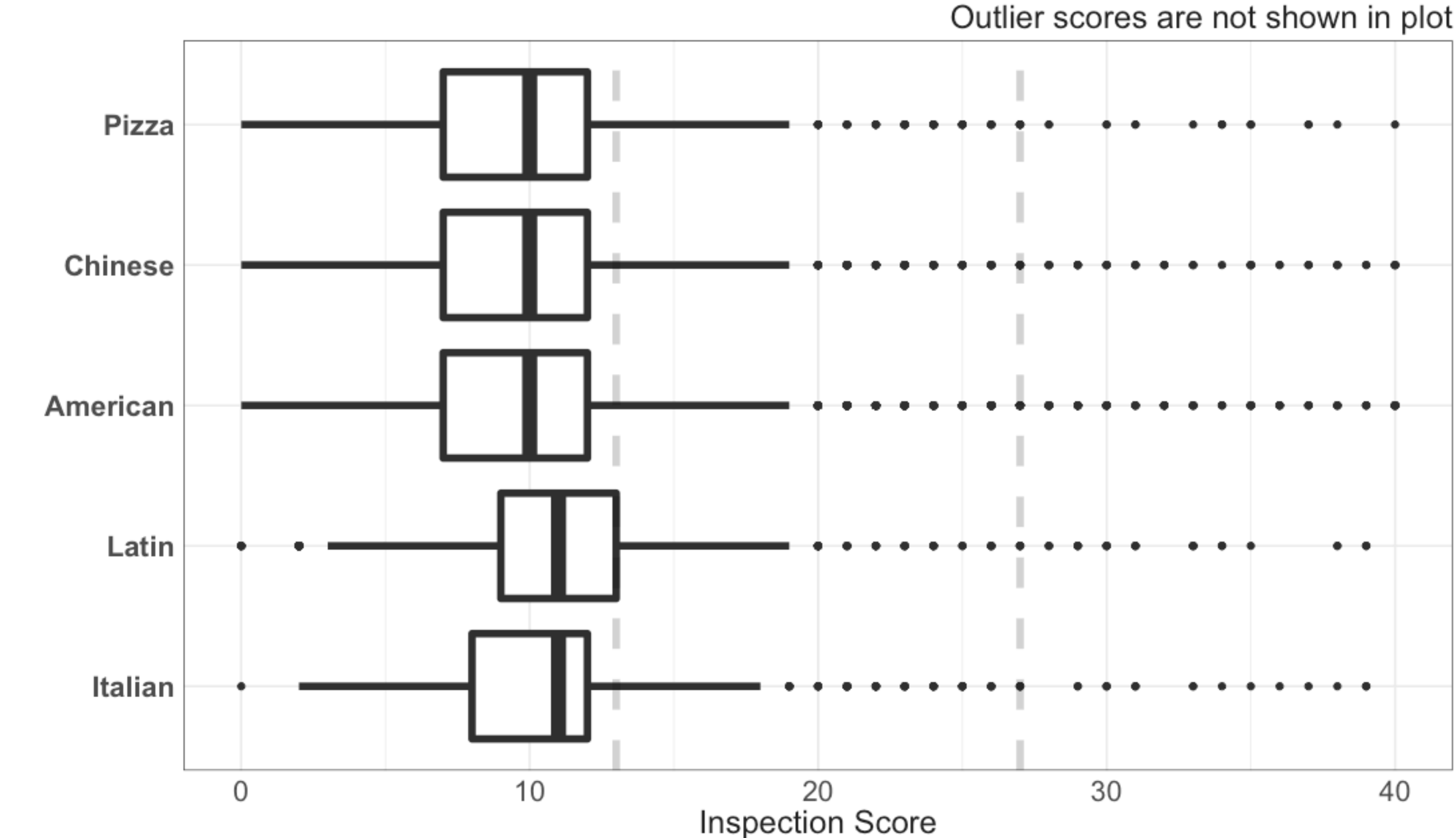
Inspection Results Vary by Cuisine

The dataset contains 73 different cuisine types. The Top 5 Cuisine with the most number of opening stores are American, Chinese, Italian, Latin (Cuban, Dominican, Puerto Rican, South & Central American), and Pizza.

Manhattan Got More Critical Violations for Chinese Cuisine

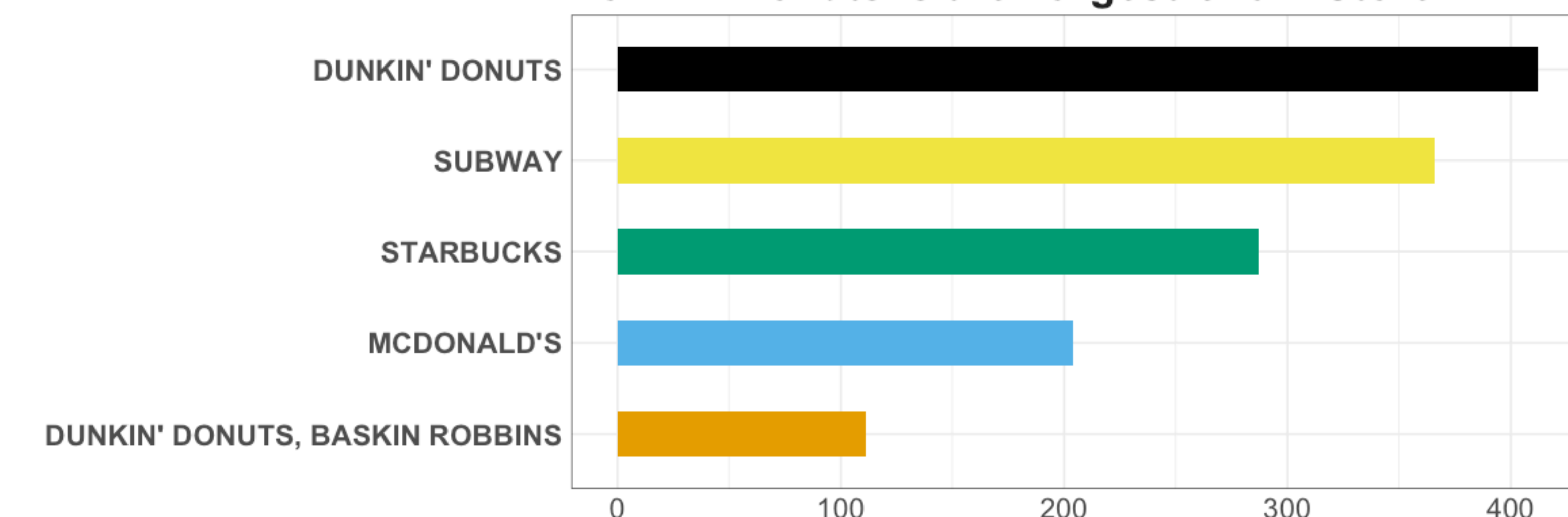


Italian Restaurants Performed Worse

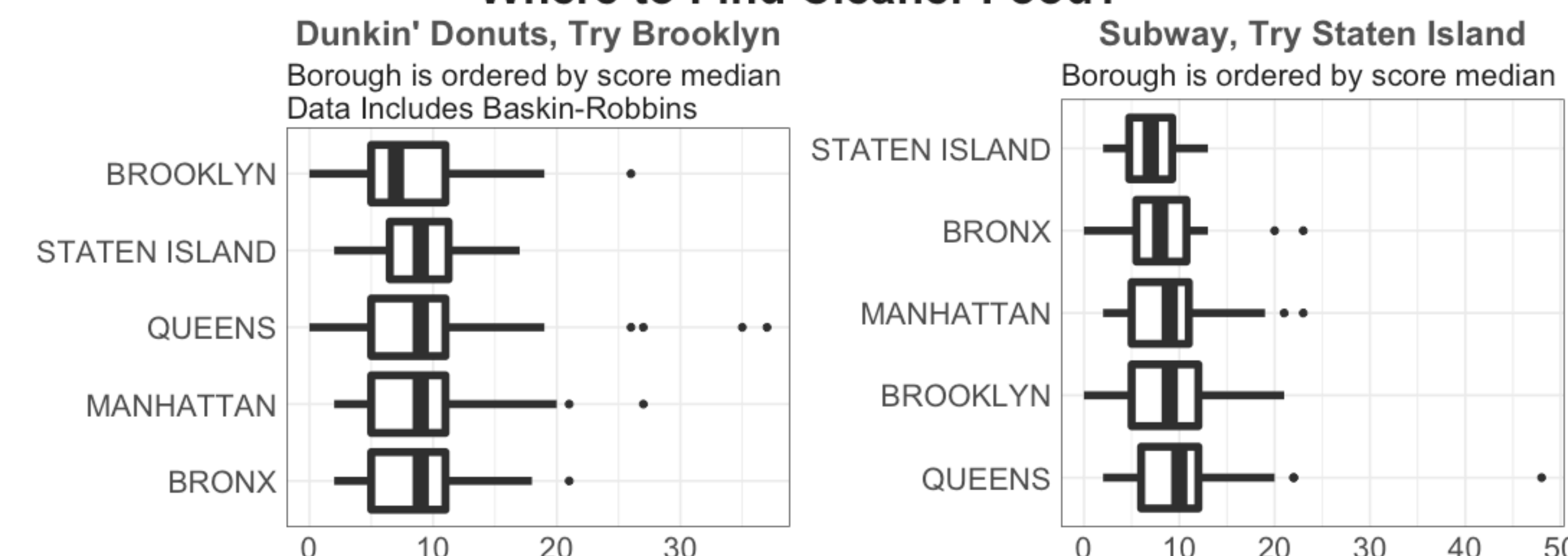


Largest Chain Restaurants in NYC

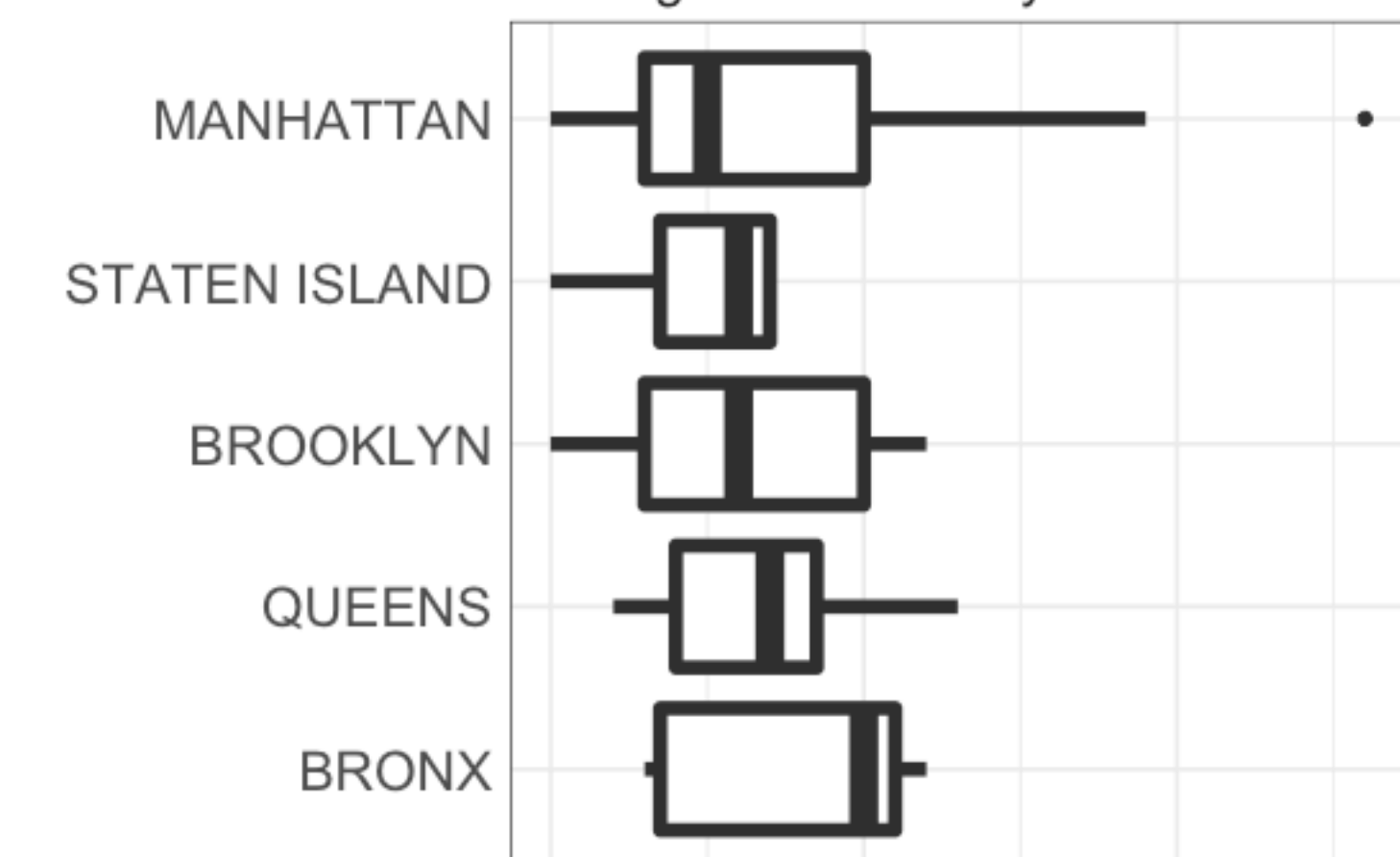
Donkin' Donuts is the Largest Chain Store in NYC



Where to Find Cleaner Food?



Starbucks, Try Manhattan



McDonald's, Try Brooklyn

