

The Maricopa County Environmental Services Department has retained you to design a restaurant inspection database. The table below shows excerpts from the *Inspection Log* the department uses to record information related to restaurant inspections.

Begin	End	Score	Critical Violations	Restaurant	Inspector	Seating Capacity	Hire Date	Gender	Liquor License	Comments
09/11/10 04:20 pm	09/11/10 05:48 pm	68	2	Olive Garden 3800 E Southern Avenue Mesa (480) 666-1234	Checker, Chubbie	314	15-MAR-00	M	Yes	Raw meat left out in unrefrigerated container. Microwave interior not clean. Dishwasher operated at temperature below legal limit. Two kitchen workers lacked appropriate hair netting.
09/14/10 10:20 pm	09/15/10 12:05 am	98	0	Outback Steakhouse 1734 E Southern Avenue Tempe (480) 332-7788	Poirot, Hercule	212	16-DEC-88	M	Yes	
09/13/10 09:00 am	09/13/10 11:22 am	77	1	Burger King 2112 E University Avenue Mesa (480) 962-4681	Checker, Chubbie	55	15-MAR-00	M	No	Floor in food prep room not clean. Employees observed eating while preparing food.
01/17/10 09:30 am	01/17/10 02:15 pm	86	1	Olive Garden 3800 E Southern Avenue Mesa (480) 666-1234	Fletcher, Jessica	314	22-FEB-72	F	Yes	Chicken noted at 54 degrees and sour cream noted at 53 degrees in reach in cooler next to drive thru window. Handle to hot water on hand wash sink faucet in ladies restroom missing causing the hot water to be inaccessible.
09/13/10 02:10 pm	09/13/10 04:45 pm	55	4	Outback Steakhouse 1650 S Clearview Mesa (480) 332-7654	Fletcher, Jessica	185	22-FEB-72	F	Yes	Clean slicer, and blender in the bar. Repair the leak under the bar three-compartment sink. Clean the interior surfaces of the ice machine, reach-in cooler, and the food prep surfaces near the grill area.

### Business Rules

- Each restaurant is usually inspected at least twice a year.
- Each inspection is made by one inspector.
- Inspectors report an overall score (0 to 100, with 70 or higher to pass), the number of critical violations, and can include detailed comments of up to 2,500 characters. They also record the date/time the inspection begins and ends.

**Design an appropriate set of 3NF tables. Document your design with an ER diagram.**