MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730 ♣ Fax 603-424-0603

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # GE-11055	No. of Risk Factor/Intervention Violations		DATE 10/2/19
Establishment type: Ferry Mart	No. of Repeat Risk Factor/Intervention Violations		Time in: 12:30
Address: 605 Daniel Webster	Total violations		Time out: 13:00
Permit Holder Nayla Aoude	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☒ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

IN=in compliance **OUT**=not in compliance **NO**=not observed **N/A**=not applicable **COS**=corrected on-site **R**=repeat violation

Compliance status		COS	R	V
Supervision				
1 (IN) OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health				
2 (IN) OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 (IN) OUT	Proper use of restriction and exclusion			P
Good Hygienic Practices				
4 (IN) OUT NO	Proper eating, tasting, drinking, tobacco use			P/C
5 (IN) OUT	No discharge from eyes, nose and mouth			C
Preventing contamination by Hands				
6 (IN) OUT NO	Hands clean and properly washed			P/Pf
7 (IN) OUT N/A NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 (IN) OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source				
9 (IN) OUT	Food obtained from approved source			P/Pf/C
10 (IN) OUT N/A NO	Food received at proper temperature			P/Pf
11 (IN) OUT	Food in good condition, safe, & unadulterated			P/Pf
12 (IN) OUT N/A NO	Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination				
13 (IN) OUT N/A	Food separated & protected			P/C
14 (IN) OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 (IN) OUT N/A	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status		COS	R	V
Potentially Hazardous Food Time/Temperature				
16 IN OUT N/A (NO)	Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A (NO)	Proper reheating procedures			P
18 IN OUT N/A (NO)	Proper cooling time & temperatures			P
19 IN OUT N/A (NO)	Proper hot holding temperatures			P
20 IN OUT N/A	Proper cold holding temperatures			P
21 IN OUT N/A NO	Proper date marking and disposition			P/Pf
22 IN OUT N/A NO	Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory				
23 IN OUT N/A	Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations				
24 IN OUT N/A	Pasteurized foods used; prohibited foods not offered			P
Chemical				
25 IN OUT N/A	Food additives: approved & used properly			P/Pf/C
26 IN OUT	Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures				
27 IN OUT N/A	Compliance with variance, specialized Process, & HACCP plan			P/Pf

Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

Good Retail Practices

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is **not** in compliance — Mark "X" on appropriate box for COS and/or R — **COS** = corrected on-site during inspection — **R** = repeat violation

		COS	R	V
Safe Food and Water				
28	Pasteurized eggs used where required			P
29	Water & Ice from approved source			P/Pf/C
30	Variance obtained for specialized processing methods			PF
Food Temperature Control				
31	Proper cooling methods used: adequate equipment for temperature control			Pf/C
32	Plant food properly cooked for hot holding			Pf
33	Approved thawing methods used			C
34	Thermometers provided and accurate			Pf/C
Food Identification				
35	Food properly labeled: original container			Pf/C
Prevention of Food Contamination				
36	Insects, rodents, & animals not present			Pf/C
37	Contamination prevented during food preparation, storage & display			P/Pf/C
38	Personal cleanliness			Pf/C
39	Wiping cloths: properly used & stored			C
40	Washing fruits & vegetables			C

		COS	R	V
Proper Use of Utensils				
41	In-use utensils properly stored			C
42	Utensils, equipment & linens: properly stored, dried, & handled			C
43	Single-use/single-service articles: properly stored & used			P/C
44	Gloves used properly			C
Utensils, Equipment and Vending				
45	Food and non-food contact surfaces cleanable, Properly designed, constructed, & used			P/Pf/C
46	Warewashing: installed, maintained, & used: test strips			Pf/C
47	Non-food contact surfaces clean			C
Physical Facilities				
48	Hot & cold water available adequate pressure			Pf
49	Plumbing installed, proper backflow devices			P/Pf/C
50	Sewage & waste water properly disposed			P/Pf/C
51	Toilet facilities properly constructed, supplied, & cleaned			Pf/C
52	Garbage & refuse properly disposed, facilities maintained			C
53	Physical facilities installed, maintained, & clean			P/Pf/C
54	Adequate ventilation & lighting, designated areas used			C

E. Zahid Hussain

Person in Charge (signature) — **Date:** 10/2/19 — **License Posted** (Y) N (circle one)

Ivan Kwagala

Inspector (signature) — **Follow up:** YES (NO) (circle one) **Follow up Date:**

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Est. # 6E-11055 **Establishment name:** Ferry Mart **Date:** 10/2/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
20	3-501.16- Dairy containing products in cooler held at 70 degrees due to cooler not working properly.
	Spoke to manager about discarding all dairy containing products ~~that~~ that requires refrigeration.

Person in charge: (signature) S. Javid Hussain **Date** 10/2/19

Inspector Ivan Kwagala **Date** 10/2/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 2A 1001	No. of Risk Factor/Intervention Violations	DATE 10/2/19
Establishment type: Merrimack valley	No. of Repeat Risk Factor/Intervention Violations	Time in: 10:30
Address: 517 Boston Post	Total violations	Time out:
Permit Holder Merrimack Valley Baptist	Risk Category / Capacity / Telephone #	

Inspection Type ☐ Provisional ☑ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation

Compliance status		COS	R	V
Supervision				
1 (IN) OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health				
2 (IN) OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 (IN) OUT	Proper use of restriction and exclusion			P
Good Hygienic Practices				
4 (IN) OUT NO	Proper eating, tasting, drinking, tobacco use			P/C
5 (IN) OUT	No discharge from eyes, nose and mouth			C
Preventing contamination by Hands				
6 (IN) OUT NO	Hands clean and properly washed			P/Pf
7 (IN) OUT N/A NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 (IN) OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source				
9 (IN) OUT	Food obtained from approved source			P/Pf/C
10 (IN) OUT N/A NO	Food received at proper temperature			P/Pf
11 (IN) OUT	Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO	Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination				
13 (IN) OUT N/A	Food separated & protected			P/C
14 (IN) OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT (N/A)	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status		COS	R	V
Potentially Hazardous Food Time/Temperature				
16 IN OUT (N/A) NO	Proper cooking time & temperature			P/Pf/C
17 IN OUT (N/A) NO	Proper reheating procedures			P
18 IN OUT (N/A) NO	Proper cooling time & temperatures			P
19 (IN) OUT N/A NO	Proper hot holding temperatures			P
20 (IN) OUT N/A	Proper cold holding temperatures			P
21 IN OUT (N/A) NO	Proper date marking and disposition			P/Pf
22 IN OUT (N/A) NO	Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory				
23 IN OUT (N/A)	Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations				
24 IN OUT (N/A)	Pasteurized foods used; prohibited foods not offered			P
Chemical				
25 IN OUT (N/A)	Food additives: approved & used properly			P/Pf/C
26 (IN) OUT	Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures				
27 IN OUT (N/A)	Compliance with variance, specialized Process, & HACCP plan			P/Pf

Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

Good Retail Practices

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Mark "X" in box if numbered item is not in compliance — Mark "X" on appropriate box for COS and/or R — COS = corrected on-site during inspection — R = repeat violation

		COS	R	V
Safe Food and Water				
28	Pasteurized eggs used where required			P
29	Water & Ice from approved source			P/Pf/C
30	Variance obtained for specialized processing methods			PF
Food Temperature Control				
31	Proper cooling methods used: adequate equipment for temperature control			Pf/C
32	Plant food properly cooked for hot holding			Pf
33	Approved thawing methods used			C
34	Thermometers provided and accurate			Pf/C
Food Identification				
35	Food properly labeled: original container			Pf/C
Prevention of Food Contamination				
36	Insects, rodents, & animals not present			Pf/C
37	Contamination prevented during food preparation, storage & display			P/Pf/C
38	Personal cleanliness			Pf/C
39	Wiping cloths: properly used & stored			C
40	Washing fruits & vegetables			C

		COS	R	V
Proper Use of Utensils				
41	In-use utensils properly stored			C
42	Utensils, equipment & linens: properly stored, dried, & handled			C
43	Single-use/single-service articles: properly stored & used			P/C
44	Gloves used properly			C
Utensils, Equipment and Vending				
45	Food and non-food contact surfaces cleanable, Properly designed, constructed, & used			P/Pf/C
46	Warewashing: installed, maintained, & used: test strips			Pf/C
47	Non-food contact surfaces clean			C
Physical Facilities				
48	Hot & cold water available adequate pressure			Pf
49	Plumbing installed, proper backflow devices			P/Pf/C
50	Sewage & waste water properly disposed			P/Pf/C
51	Toilet facilities properly constructed, supplied, & cleaned			Pf/C
52	Garbage & refuse properly disposed, facilities maintained			C
53	Physical facilities installed, maintained, & clean			P/Pf/C
54	Adequate ventilation & lighting, designated areas used			C

Linette Lukowitz — 10/2/2019

Person in Charge (signature) — **Date:** — **License Posted** (Y) N (circle one)

Ivan Kwagala

Inspector (signature) — **Follow up:** YES NO (circle one) **Follow up Date:**

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 2A/00 **Establishment name:** Merrimack Valley Baptist **Date:** 10/2/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Beef / Hot hold	165				
Potata / Hot hold					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
43	4-903-11 - Single-use items in boxes stored directly on floor and not elevated 6 inches off or above floor.

Person in charge: (signature) Linette Lukowitz **Date** 10/2/2019

Inspector Ivan Kwagola **Date**

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730 ♣ Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # 2B/360 Unit 2B	No. of Risk Factor/Intervention Violations		DATE 10/2/19
Establishment type: Xing Wang	No. of Repeat Risk Factor/Intervention Violations		Time in: 11:05
Address: 707 Milford Rd. Unit 2B	Total violations		Time out: 12:00
Permit Holder	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☒ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

IN=in compliance **OUT**=not in compliance **NO**=not observed **N/A**=not applicable **COS**=corrected on-site **R**=repeat violation

Compliance status		COS	R	V
Supervision				
1 IN OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health				
2 IN OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT	Proper use of restriction and exclusion			P
Good Hygienic Practices				
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT	No discharge from eyes, nose and mouth			C
Preventing contamination by Hands				
6 IN OUT NO	Hands clean and properly washed			P/Pf
7 IN OUT N/A NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	COS		P/Pf
8 IN OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source				
9 IN OUT	Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO	Food received at proper temperature			P/Pf
11 IN OUT	Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO	Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination				
13 IN OUT N/A	Food separated & protected			P/C
14 IN OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT N/A	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status		COS	R	V
Potentially Hazardous Food Time/Temperature				
16 IN OUT N/A NO	Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A NO	Proper reheating procedures			P
18 IN OUT N/A NO	Proper cooling time & temperatures			P
19 IN OUT N/A NO	Proper hot holding temperatures			P
20 IN OUT N/A	Proper cold holding temperatures			P
21 IN OUT N/A NO	Proper date marking and disposition			P/Pf
22 IN OUT N/A NO	Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory				
23 IN OUT N/A	Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations				
24 IN OUT N/A	Pasteurized foods used; prohibited foods not offered			P
Chemical				
25 IN OUT N/A	Food additives: approved & used properly			P/Pf/C
26 IN OUT	Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures				
27 IN OUT N/A	Compliance with variance, specialized Process, & HACCP plan			P/Pf

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		COS	R	V
Safe Food and Water				
28	Pasteurized eggs used where required			P
29	Water & Ice from approved source			P/Pf/C
30	Variance obtained for specialized processing methods			PF
Food Temperature Control				
31	Proper cooling methods used: adequate equipment for temperature control			Pf/C
32	Plant food properly cooked for hot holding			Pf
33	Approved thawing methods used			C
34	Thermometers provided and accurate			Pf/C
Food Identification				
35	Food properly labeled: original container			Pf/C
Prevention of Food Contamination				
36	Insects, rodents, & animals not present			Pf/C
37	Contamination prevented during food preparation, storage & display			P/Pf/C
38	Personal cleanliness			Pf/C
39	Wiping cloths: properly used & stored			C
40	Washing fruits & vegetables			C

		COS	R	V
Proper Use of Utensils				
41	In-use utensils properly stored			C
42	Utensils, equipment & linens: properly stored, dried, & handled			C
43	Single-use/single-service articles: properly stored & used			P/C
44	Gloves used properly			C
Utensils, Equipment and Vending				
45	Food and non-food contact surfaces cleanable, Properly designed, constructed, & used			P/Pf/C
46	Warewashing: installed, maintained, & used: test strips			Pf/C
47	Non-food contact surfaces clean			C
Physical Facilities				
48	Hot & cold water available adequate pressure			Pf
49	Plumbing installed, proper backflow devices			P/Pf/C
50	Sewage & waste water properly disposed			P/Pf/C
51	Toilet facilities properly constructed, supplied, & cleaned			Pf/C
52	Garbage & refuse properly disposed, facilities maintained			C
53	Physical facilities installed, maintained, & clean			P/Pf/C
54	Adequate ventilation & lighting, designated areas used			C

Person in Charge (signature) — **Date:** 10/2/19 — **License Posted** Y **N** (circle one)

Ivan Kwagala

Inspector (signature) — **Follow up:** YES **NO** (circle one) **Follow up Date:**

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Est. #2B|360 unit 2B Establishment name: Xing Wang Date: 10/2/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Balls / Reach-in	38				
Shrimp / Reach-in	40				
Pork / Reach-in	40				
Chicken / maker	42				
Chicken / stove	165				
Balls / walk-in	34				
Chicken Finger	34				
Meat					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
7	3-301.11 - Observed food employee not minimizing bare hand contact with exposed food that is not in a ready-to-eat form (broccoli, green beans and other vegetables. (manager sent employee to wash hands and to put on gloves).
21	3-501.17 - Observed no date marking on prepared foods that are held for more than 24 hours. (Manager provided date marking on foods in walk-in cooler)
54	6-303.11 - Light out in vent hood. ~~due~~ Note! due to light being out Lighting intensity in vent was not reaching at least 50 foot candles as required. (manager provided light in vent hood)

Person in charge: (signature) Wang Date 10/2/19

Inspector Evan Kwagala Date 10/2/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730 ♣ Fax 603-424-0603

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # SD-3/045	No. of Risk Factor/Intervention Violations		DATE 10/8/19
Establishment type: John O'Leary	No. of Repeat Risk Factor/Intervention Violations		Time in: 9:30
Address: 4 Church Street	Total violations		Time out: 10:30
Permit Holder: St. Joseph Community	Risk Category M1	Capacity	Telephone #

Inspection Type ☐ Provisional ☒ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item. Mark "X" in appropriate box for COS and/or R

IN=in compliance **OUT**=not in compliance **NO**=not observed **N/A**=not applicable **COS**=corrected on-site **R**=repeat violation

Compliance status		COS	R	V
Supervision				
1 IN OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health				
2 IN OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT	Proper use of restriction and exclusion			P
Good Hygienic Practices				
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT	No discharge from eyes, nose and mouth			C
Preventing contamination by Hands				
6 IN OUT NO	Hands clean and properly washed			P/Pf
7 IN OUT N/A NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source				
9 IN OUT	Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO	Food received at proper temperature			P/Pf
11 IN OUT	Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO	Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination				
13 IN OUT N/A	Food separated & protected			P/C
14 IN OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT N/A	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status		COS	R	V
Potentially Hazardous Food Time/Temperature				
16 IN OUT N/A NO	Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A NO	Proper reheating procedures			P
18 IN OUT N/A NO	Proper cooling time & temperatures			P
19 IN OUT N/A NO	Proper hot holding temperatures			P
20 IN OUT N/A	Proper cold holding temperatures			P
21 IN OUT N/A NO	Proper date marking and disposition			P/Pf
22 IN OUT N/A NO	Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory				
23 IN OUT N/A	Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations				
24 IN OUT N/A	Pasteurized foods used; prohibited foods not offered			P
Chemical				
25 IN OUT N/A	Food additives: approved & used properly			P/Pf/C
26 IN OUT	Toxic substances properly identified; stored, & used			P/Pf/C
Conformance with Approved Procedures				
27 IN OUT N/A	Compliance with variance, specialized Process, & HACCP plan			P/Pf

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Good Retail Practices

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Mark "X" in box if numbered item is **not** in compliance. Mark "X" on appropriate box for COS and/or R. **COS** = corrected on-site during inspection. **R** = repeat violation

		COS	R	V
Safe Food and Water				
28	Pasteurized eggs used where required			P
29	Water & Ice from approved source			P/Pf/C
30	Variance obtained for specialized processing methods			PF
Food Temperature Control				
31	Proper cooling methods used: adequate equipment for temperature control			Pf/C
32	Plant food properly cooked for hot holding			Pf
33	Approved thawing methods used			C
34	Thermometers provided and accurate			Pf/C
Food Identification				
35	Food properly labeled: original container			Pf/C
Prevention of Food Contamination				
36	Insects, rodents, & animals not present			Pf/C
37	Contamination prevented during food preparation, storage & display			P/Pf/C
38	Personal cleanliness			Pf/C
39	Wiping cloths: properly used & stored			C
40	Washing fruits & vegetables			C

		COS	R	V
Proper Use of Utensils				
41	In-use utensils properly stored			C
42	Utensils, equipment & linens: properly stored, dried, & handled			C
43	Single-use/single-service articles: properly stored & used			P/C
44	Gloves used properly			C
Utensils, Equipment and Vending				
45	Food and non-food contact surfaces cleanable, Properly designed, constructed, & used			P/Pf/C
46	Warewashing: installed, maintained, & used: test strips			Pf/C
47	Non-food contact surfaces clean			C
Physical Facilities				
48	Hot & cold water available adequate pressure			Pf
49	Plumbing installed, proper backflow devices			P/Pf/C
50	Sewage & waste water properly disposed			P/Pf/C
51	Toilet facilities properly constructed, supplied, & cleaned			Pf/C
52	Garbage & refuse properly disposed, facilities maintained			C
53	Physical facilities installed, maintained, & clean			P/Pf/C
54	Adequate ventilation & lighting, designated areas used			C

Patricia Rocca
Person in Charge (signature) **Date:** 10/8/19 **License Posted** Y / N (circle one)

Ivan Kwagala
Inspector (signature) **Follow up:** YES / NO (circle one) **Follow up Date:**

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Est. #50-3/045 Establishment name: John O'Leary Date: 10/8/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Pork / Hot hold	170				
Sweet Potato	165				
Spinach / Hot hold	166				
Milk / Hot hold	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
	No violation observed. Note: discussed with manager about renewing expired food license.

Person in charge: (signature) Patricia Rocca Date 10/8/19

Inspector Ivan Kwagala Date 10/8/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730 ♣ Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # 3C/1913	No. of Risk Factor/Intervention Violations	DATE 10/9/19
Establishment type: Qdoba	No. of Repeat Risk Factor/Intervention Violations	Time in: 10:30
Address: 17 Premium outlets Blvd	Total violations	Time out: 11:30
Permit Holder Qdoba Restaurant Corp	Risk Category / Capacity / Telephone #	

Inspection Type ☐ Provisional ☒ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item. Mark "X" in appropriate box for COS and/or R.
IN=in compliance **OUT**=not in compliance **NO**=not observed **N/A**=not applicable **COS**=corrected on-site **R**=repeat violation

Compliance status		COS	R	V
Supervision				
1 (IN) OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health				
2 (IN) OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 (IN) OUT	Proper use of restriction and exclusion			P
Good Hygienic Practices				
4 (IN) OUT NO	Proper eating, tasting, drinking, tobacco use			P/C
5 (IN) OUT	No discharge from eyes, nose and mouth			C
Preventing contamination by Hands				
6 (IN) OUT NO	Hands clean and properly washed			P/Pf
7 IN OUT N/A (NO)	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 (IN) OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source				
9 (IN) OUT	Food obtained from approved source			P/Pf/C
10 IN OUT N/A (NO)	Food received at proper temperature			P/Pf
11 (IN) OUT	Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT (N/A) NO	Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination				
13 (IN) OUT N/A	Food separated & protected (COS)			P/C
14 (IN) OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT (N/A)	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status		COS	R	V
Potentially Hazardous Food Time/Temperature				
16 IN OUT N/A (NO)	Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A (NO)	Proper reheating procedures			P
18 IN OUT N/A (NO)	Proper cooling time & temperatures			P
19 (IN) OUT N/A NO	Proper hot holding temperatures			P
20 (IN) OUT N/A	Proper cold holding temperatures			P
21 (IN) OUT N/A NO	Proper date marking and disposition			P/Pf
22 IN OUT (N/A) NO	Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory				
23 IN OUT (N/A)	Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations				
24 IN OUT (N/A)	Pasteurized foods used; prohibited foods not offered			P
Chemical				
25 IN OUT (N/A)	Food additives: approved & used properly			P/Pf/C
26 (IN) OUT	Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures				
27 IN OUT (N/A)	Compliance with variance, specialized Process, & HACCP plan			P/Pf

Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

Good Retail Practices

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
Mark "X" in box if numbered item is **not** in compliance. Mark "X" on appropriate box for COS and/or R. **COS** = corrected on-site during inspection. **R** = repeat violation

		COS	R	V
Safe Food and Water				
28	Pasteurized eggs used where required			P
29	Water & Ice from approved source			P/Pf/C
30	Variance obtained for specialized processing methods			PF
Food Temperature Control				
31	Proper cooling methods used: adequate equipment for temperature control			Pf/C
32	Plant food properly cooked for hot holding			Pf
33	Approved thawing methods used			C
34	Thermometers provided and accurate			Pf/C
Food Identification				
35	Food properly labeled: original container			Pf/C
Prevention of Food Contamination				
36	Insects, rodents, & animals not present			Pf/C
37	Contamination prevented during food preparation, storage & display			P/Pf/C
38	Personal cleanliness			Pf/C
39	Wiping cloths: properly used & stored			C
40	Washing fruits & vegetables			C

		COS	R	V
Proper Use of Utensils				
41	In-use utensils properly stored			C
42 X	Utensils, equipment & linens: properly stored, dried, & handled			C
43	Single-use/single-service articles: properly stored & used			P/C
44	Gloves used properly			C
Utensils, Equipment and Vending				
45 X	Food and non-food contact surfaces cleanable, Properly designed, constructed, & used			P/Pf/C
46	Warewashing: installed, maintained, & used: test strips			Pf/C
47 X	Non-food contact surfaces clean			C
Physical Facilities				
48	Hot & cold water available adequate pressure			Pf
49	Plumbing installed, proper backflow devices			P/Pf/C
50	Sewage & waste water properly disposed			P/Pf/C
51	Toilet facilities properly constructed, supplied, & cleaned			Pf/C
52	Garbage & refuse properly disposed, facilities maintained			C
53 X	Physical facilities installed, maintained, & clean			P/Pf/C
54	Adequate ventilation & lighting, designated areas used			C

Person in Charge (signature) **Date:** 10/9/19 **License Posted** (Y) N (circle one)

Ivan Kwagala
Inspector (signature) **Follow up:** YES NO (circle one) **Follow up Date:**

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

3C/191-3

Est. # Establishment name: Odoba Date: 10/9/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Tomatoes / cold hold	34	Beef / walk-in	38		
Corn / cold hold	40				
Guacamole / cold hold	34				
Beef / hot hold	140				
Chicken / hot hold	139				
Rice / hot hold	135				
Lettuce / reach-in	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
13 X	~~3-302.11 Raw meat stored above ready-to-eat foods in walk-in cooler.~~
42	4-901.11 - Metal and ~~pe~~ plastic pans not air-dried after cleaning and sanitizing in warewash station.
45	4-402 - Hand sink in food prep area not properly sealed to wall.
47	4-602.11 - 3 vat sink accumulating heavy grease in warewash station. Please clean 3 vat sink.
53X	6-501.12 - Floor in service area and in warewash station dirty with food debris. ~~and~~ Note: Floor damped in Warewash station (repeat violation

Person in charge: (signature) Date 10/9/19

Inspector Ivan Kwagala Date 10/9/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730 ♣ Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

yellow

Establishment/License # LD-41005-1	No. of Risk Factor/Intervention Violations		DATE 10/9/19
Establishment type: Don Ramon	No. of Repeat Risk Factor/Intervention Violations		Time in: 11:30
Address: 6 Whitney Street	Total violations		Time out: 12:30
Permit Holder Don Ramon	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☒ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation

Compliance status		COS	R	V
Supervision				
(IN) OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health				
2 (IN) OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 (IN) OUT	Proper use of restriction and exclusion			P
Good Hygienic Practices				
4 IN (OUT) NO	Proper eating, tasting, drinking, tobacco use	COS		P/C
5 (IN) OUT	No discharge from eyes, nose and mouth			C
Preventing contamination by Hands				
6 IN (OUT) NO	Hands clean and properly washed			P/Pf
7 (IN) OUT N/A NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 (IN) OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source				
9 (IN) OUT	Food obtained from approved source			P/Pf/C
10 IN OUT N/A (NO)	Food received at proper temperature			P/Pf
11 (IN) OUT	Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT (N/A) NO	Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination				
13 (IN) OUT N/A	Food separated & protected			P/C
14 (IN) OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT (N/A)	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status		COS	R	V
Potentially Hazardous Food Time/Temperature				
16 (IN) OUT N/A NO	Proper cooking time & temperature			P/Pf/C
17 (IN) OUT N/A NO	Proper reheating procedures			P
18 IN OUT N/A (NO)	Proper cooling time & temperatures			P
19 (IN) OUT N/A NO	Proper hot holding temperatures			P
20 (IN) OUT N/A	Proper cold holding temperatures			P
21 IN (OUT) N/A NO	Proper date marking and disposition			P/Pf
22 IN OUT (N/A) NO	Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory				
23 (IN) OUT N/A	Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations				
24 IN OUT (N/A)	Pasteurized foods used; prohibited foods not offered			P
Chemical				
25 IN OUT (N/A)	Food additives: approved & used properly			P/Pf/C
26 (IN) OUT	Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures				
27 IN OUT (N/A)	Compliance with variance, specialized Process, & HACCP plan			P/Pf

Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

Good Retail Practices

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation

		COS	R	V
Safe Food and Water				
28	Pasteurized eggs used where required			P
29	Water & Ice from approved source			P/Pf/C
30	Variance obtained for specialized processing methods			PF
Food Temperature Control				
31	Proper cooling methods used: adequate equipment for temperature control			Pf/C
32	Plant food properly cooked for hot holding			Pf
33	Approved thawing methods used			C
34	Thermometers provided and accurate			Pf/C
Food Identification				
35	Food properly labeled: original container			Pf/C
Prevention of Food Contamination				
36	Insects, rodents, & animals not present			Pf/C
37	Contamination prevented during food preparation, storage & display			P/Pf/C
38	Personal cleanliness			Pf/C
39	Wiping cloths: properly used & stored			C
40	Washing fruits & vegetables			C

		COS	R	V
Proper Use of Utensils				
41	In-use utensils properly stored			C
42 X	Utensils, equipment & linens: properly stored, dried, & handled	COS		C
43 X	Single-use/single-service articles: properly stored & used	COS		P/C
44	Gloves used properly			C
Utensils, Equipment and Vending				
45	Food and non-food contact surfaces cleanable, Properly designed, constructed, & used			P/Pf/C
46	Warewashing: installed, maintained, & used: test strips			Pf/C
47 X	Non-food contact surfaces clean			C
Physical Facilities				
48	Hot & cold water available adequate pressure			Pf
49	Plumbing installed, proper backflow devices			P/Pf/C
50	Sewage & waste water properly disposed			P/Pf/C
51	Toilet facilities properly constructed, supplied, & cleaned			Pf/C
52	Garbage & refuse properly disposed, facilities maintained			C
53 X	Physical facilities installed, maintained, & clean			P/Pf/C
54	Adequate ventilation & lighting, designated areas used			C

Person in Charge (signature) Jorge Ibarra Date: 10/9/19 License Posted Y (N) (circle one)

Inspector (signature) Evan Lewagola

Follow up: (YES) NO (circle one) Follow up Date: within 15 days

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

4D-4/005-1

Est. # Establishment name: Don Ramon Date: 10/9/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
47	4-602.11 - Interior of ice machine dirty with build-up.
53	Floor tiles missing under reach-in cooler located in kitchen.

Person in charge: (signature) Date 10/9/19

Inspector Ivan Kwagala Date 10/9/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Est. # 40-4/005-1 **Establishment name:** Don Ramon **Date:** 10/9/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Beef / hot grill	167	Milk / refrigerator	41		
Chicken / hot hold	170				
Rice / hot hold	165				
Beens / hot hold	167				
Gucamole / reach-in	45				
Tomatoes / make table	42				
Lettuce / walk-in	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
4	2-401.11 - Observed employee drink in food prep area next hot hold unit containing ready-to-eat foods.
6	2-301.14 - Observed food employee picking up something on the floor with gloves and didn't remove gloves to wash hands. After switching activities employee should wash hands and wear new gloves to prevent contamination.
21	3-501.17 - Prepared foods stored in walk-in cooler not date marked. Please provide dates on prepped food and discard foods after 7 days.
42	Observed wet stacking of metal pans on dish shelving.
43	4-903.11 - Single-use item above shelving that is located in kitchen not covered or inverted. (corrected

Person in charge: (signature) Jorge Duran **Date** 10/9/19

Inspector Ivan Kwagala **Date** 10/9/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730 ♣ Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Y6/19W

Establishment/License # 3C 11999-1699	No. of Risk Factor/Intervention Violations		DATE 10/15/19
Establishment type: China Max	No. of Repeat Risk Factor/Intervention Violations		Time in: 10:00
Address: 80 Premium		Total violations	Time out: 11:30
Permit Holder J and J Investment	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☒ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

IN=in compliance **OUT**=not in compliance **NO**=not observed **N/A**=not applicable **COS**=corrected on-site **R**=repeat violation

Compliance status		COS	R	V
Supervision				
1 (IN) OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health				
2 (IN) OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 (IN) OUT	Proper use of restriction and exclusion			P
Good Hygienic Practices				
4 IN (OUT) NO	Proper eating, tasting, drinking, tobacco use	(OUT)		P/C
5 (IN) OUT	No discharge from eyes, nose and mouth			C
Preventing contamination by Hands				
6 IN OUT (NO)	Hands clean and properly washed			P/Pf
7 (IN) OUT N/A NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN (OUT)	Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source				
9 (IN) OUT	Food obtained from approved source			P/Pf/C
10 IN OUT N/A (NO)	Food received at proper temperature			P/Pf
11 (IN) OUT	Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT (N/A) NO	Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination				
13 (IN) OUT N/A	Food separated & protected			P/C
14 (IN) OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT (N/A)	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status		COS	R	V
Potentially Hazardous Food Time/Temperature				
16 IN OUT N/A (NO)	Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A (NO)	Proper reheating procedures			P
18 (IN) OUT N/A NO	Proper cooling time & temperatures			P
19 (IN) OUT N/A NO	Proper hot holding temperatures			P
20 IN (OUT) N/A	Proper cold holding temperatures	COS		P
21 IN (OUT) N/A NO	Proper date marking and disposition			P/Pf
22 IN OUT (N/A) NO	Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory				
23 IN OUT (N/A)	Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations				
24 IN OUT (N/A)	Pasteurized foods used; prohibited foods not offered			P
Chemical				
25 IN OUT (N/A)	Food additives: approved & used properly			P/Pf/C
26 (IN) OUT	Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures				
27 IN OUT (N/A)	Compliance with variance, specialized Process, & HACCP plan			P/Pf

Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

Good Retail Practices

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is **not** in compliance — Mark "X" on appropriate box for COS and/or R — **COS** = corrected on-site during inspection — **R** = repeat violation

		COS	R	V
Safe Food and Water				
28	Pasteurized eggs used where required			P
29	Water & Ice from approved source			P/Pf/C
30	Variance obtained for specialized processing methods			PF
Food Temperature Control				
31	Proper cooling methods used: adequate equipment for temperature control			Pf/C
32	Plant food properly cooked for hot holding			Pf
33	Approved thawing methods used			C
34	Thermometers provided and accurate			Pf/C
Food Identification				
35 X	Food properly labeled: original container			Pf/C
Prevention of Food Contamination				
36	Insects, rodents, & animals not present			Pf/C
37 X	Contamination prevented during food preparation, storage & display			P/Pf/C
38	Personal cleanliness			Pf/C
39	Wiping cloths: properly used & stored			C
40	Washing fruits & vegetables			C

		COS	R	V
Proper Use of Utensils				
41	In-use utensils properly stored			C
42	Utensils, equipment & linens: properly stored, dried, & handled			C
43	Single-use/single-service articles: properly stored & used			P/C
44	Gloves used properly			C
Utensils, Equipment and Vending				
45 X	Food and non-food contact surfaces cleanable, Properly designed, constructed, & used			P/Pf/C
46	Warewashing: installed, maintained, & used: test strips			Pf/C
47 X	Non-food contact surfaces clean			C
Physical Facilities				
48	Hot & cold water available adequate pressure			Pf
49	Plumbing installed, proper backflow devices			P/Pf/C
50	Sewage & waste water properly disposed			P/Pf/C
51	Toilet facilities properly constructed, supplied, & cleaned			Pf/C
52	Garbage & refuse properly disposed, facilities maintained			C
53 X	Physical facilities installed, maintained, & clean			P/Pf/C
54	Adequate ventilation & lighting, designated areas used			C

Person in Charge (signature) — **Date:** 10/15/19 **License Posted** (Y) N (circle one)

Ivan Ewagale

Inspector (signature) — **Follow up:** (YES) NO (circle one) **Follow up Date:** 15 days

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Est. #	Establishment name: China Max	Date: 10/15/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
4	2-401.11 - Observed food employee drinking above maker table in food preparation area. (Discussed with manager about drinking in food preparation area)
8	5-205.11 - Hand sink in warewash not maintained so that it is accessible at all times for employee use (Repeat violation) - Note: thing removed from hand-sink.
20	3-501.16 - Rolls observed at 50degrees in make table. rolls discarded
21	3-501.17 - No date marking provided on prepared foods held for more than 24 hours. Prepped food should not held for not more than 7 days.
45	4-402 - Caulking in poor repair at 3 vat sink (Repeat)
47	4-601.11 - Ice machine plate dirty with build-up.

Person in charge: (signature)	**Date** 10/15/19
Inspector Ivan Kwagala	**Date** 10/15/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Est. #	Establishment name: China Max	Date: 10/15/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
rolls / make table	50				
Eggs / walk-in	41				
Rice / walk-in	39				
lomein / walk-in	38				
Rice / cooker	165				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
35	3-302.12 - Food in bulk containers in various places not labeled with a common name
37	Foods in various places not covered to prevent contamination.
53	Floor under cook-line equipment dirty with food residue. Ceiling tile ~~w' mission~~ missing above walk-in cooler.
45	Observed Raw wood exposed on couple of shelving in kitchen. Please paint or seal raw wood.

Person in charge: (signature)	Date
Inspector	Date 10/15/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730 ♣ Fax 603-424-0603

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 28/360	No. of Risk Factor/Intervention Violations		DATE 10/15/19
Establishment type: Giorgio's	No. of Repeat Risk Factor/Intervention Violations		Time in: 12:30
Address: 707 Milford Road		Total violations	Time out:
Permit Holder GIE Restaurant Corp	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☑ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

IN=in compliance **OUT**=not in compliance **NO**=not observed **N/A**=not applicable **COS**=corrected on-site **R**=repeat violation

Compliance status		COS	R	V
Supervision				
1 (IN) OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health				
2 (IN) OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 (IN) OUT	Proper use of restriction and exclusion			P
Good Hygienic Practices				
4 (IN) OUT NO	Proper eating, tasting, drinking, tobacco use			P/C
5 (IN) OUT	No discharge from eyes, nose and mouth			C
Preventing contamination by Hands				
6 (IN) OUT NO	Hands clean and properly washed			P/Pf
7 (IN) OUT N/A NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 (IN) OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source				
9 (IN) OUT	Food obtained from approved source			P/Pf/C
10 (IN) OUT N/A NO	Food received at proper temperature			P/Pf
11 (IN) OUT	Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT (N/A) NO	Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination				
13 (IN) OUT N/A	Food separated & protected			P/C
14 (IN) OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN (OUT) N/A	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status		COS	R	V
Potentially Hazardous Food Time/Temperature				
16 (IN) OUT N/A NO	Proper cooking time & temperature			P/Pf/C
17 (IN) OUT N/A NO	Proper reheating procedures			P
18 (IN) OUT N/A NO	Proper cooling time & temperatures			P
19 (IN) OUT N/A NO	Proper hot holding temperatures			P
20 (IN) OUT N/A	Proper cold holding temperatures			P
21 (IN) OUT N/A NO	Proper date marking and disposition			P/Pf
22 IN OUT (N/A) NO	Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory				
23 (IN) OUT N/A	Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations				
24 IN OUT (N/A)	Pasteurized foods used; prohibited foods not offered			P
Chemical				
25 IN OUT (N/A)	Food additives: approved & used properly			P/Pf/C
26 (IN) OUT	Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures				
27 IN OUT (N/A)	Compliance with variance, specialized Process, & HACCP plan			P/Pf

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		COS	R	V
Safe Food and Water				
28	Pasteurized eggs used where required			P
29	Water & Ice from approved source			P/Pf/C
30	Variance obtained for specialized processing methods			PF
Food Temperature Control				
31	Proper cooling methods used: adequate equipment for temperature control			Pf/C
32	Plant food properly cooked for hot holding			Pf
33	Approved thawing methods used			C
34	Thermometers provided and accurate			Pf/C
Food Identification				
35	Food properly labeled: original container			Pf/C
Prevention of Food Contamination				
36	Insects, rodents, & animals not present			Pf/C
37	Contamination prevented during food preparation, storage & display			P/Pf/C
38	Personal cleanliness			Pf/C
39	Wiping cloths: properly used & stored			C
40	Washing fruits & vegetables			C

		COS	R	V
Proper Use of Utensils				
41	In-use utensils properly stored			C
42 X	Utensils, equipment & linens: properly stored, dried, & handled			C
43 X	Single-use/single-service articles: properly stored & used			P/C
44	Gloves used properly			C
Utensils, Equipment and Vending				
45	Food and non-food contact surfaces cleanable, Properly designed, constructed, & used			P/Pf/C
46 X	Warewashing: installed, maintained, & used: test strips			Pf/C
47 X	Non-food contact surfaces clean			C
Physical Facilities				
48	Hot & cold water available adequate pressure			Pf
49	Plumbing installed, proper backflow devices			P/Pf/C
50	Sewage & waste water properly disposed			P/Pf/C
51	Toilet facilities properly constructed, supplied, & cleaned			Pf/C
52	Garbage & refuse properly disposed, facilities maintained			C
53 X	Physical facilities installed, maintained, & clean			P/Pf/C
54 X	Adequate ventilation & lighting, designated areas used			C

Person in Charge (signature) Date: 10/15/19 License Posted (Y) N (circle one)

Ivan Kwiatkowski

Inspector (signature) Follow up: YES NO (circle one) Follow up Date:

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

2B/360

Est. # Establishment name: Giorgio's Date: 10/15/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Pasta / walk in	34	Lasagna / Reach-in	42		
Rice / walk-in	134	Chicken / Reach-in	37		
Ribs / walk-in	35	Tuna / make	42		
Milk / Refrigerator	38	Shrimp / refrigerator	41		
chicken / grill	188				
Pasta / reach-in	43				
Fish / grill	180				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
42	4-901.11 - Observed wet stal stacking of ~~utensiles~~ utensils on shelving that is located in warewash station.
43	4-903.11 - Single-use items on shelving not covered and inverted in single-use storage.
46	4-501.14 - 2 vat sink not cleaned at frequency necessary to prevent recontamination.
47	4-601.11 - Interior of microwave dirty with food residue. Ice machine plate dirty with build-up in the basement. Parts of meat slicer dirty with old food residue. (Corrected)
53	Floor under warewash equipment dirty. Base cove separating from wall next to clear door freezer that is located in storage area.
54	6-303.11 - Light out above prep table in basement.

Person in charge: (signature) Date

Inspector ~~Ivan K~~ Ivan Kwegala Date

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FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

2B/360

Est. # Establishment name: Giorgio's Date: 10/15/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
54	6-202.11 - Light attached to vent hood not shielded. Please provided tubes for lights or shield lights.

Person in charge: (signature) Date 10/15/19

Inspector Ivan Kwadola Date 10/15/19