

HEALTH DIVISION 432 Daniel Wehster Highway Merrimack NH, 03054 (603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT
Date 1 21 Page 1 of 2 No.

Establishment: Dunkin Donuts					ge 1 of 2	N REPURI	
Address: 425 Milford Road				_		- TOTAL TOTAL TOTAL	
Owner/Permit Holder:					ne out	No. of Repeat Risk Factor/Intervention Violation	ons
Email:			Category	y:		Total Violatio	ons
Inspection Types		Phone	e:			Inspection Status: Green Yellow Rec	d
The interest of the first of th	peration		Ulne	ess l	nvestigation	n Complaint Other	
FOODBORNE ILLNESS RIS	K.FAC	TORS	AND P	UBLI	C HEALTH	INTERVENTIONS	
Circle designated compliance status (IN, OUT, N	I/A, NO) for ea	ch item		Mark "X	" in appropriate box for COS and/or R	
IN = in compliance OUT= not in compliance NO =	not obs	erved	N/A = no	ot app	licable COS	= corrected on-site R = repeat violation	
Compliance Status	cos				nce Status		
Supervision 1 (IN)OUT Person in charge present, demonstrates knowledge and						Protection from Contamination	cos
performs duties			15	Œ	OUT N/A NO	Food separated and protected	
2 (IN)OUT N/A Certified Food Protection Manager			16	IN	OUT N/A	Food-contact surfaces cleaned and sanitized	
Employee Health			17	-	OUTNANO	Proper disposition or returned, previously served	
Management/food employees & conditional employee; knowledge, responsibilities and reporting	T	T	l		33.0	reconditioned & unsafe food	
4 INOUT Proper use of restriction and exclusion	+	-	-			Time / Temperature Control for Safety	
5 (i) OUT Procedures for responding to vomiting and diarrheal events	+	-	18	_	OUT N/A NO	Proper cooking time and temperature	
Good Hygiene Practices			19	_	OUT N/A	Proper reheating procedures for hot holding	
6 IN OUT (10) Proper eating, tasting, drinking, or tobacco use	T-		21	_	OUT N/A NO	Proper cooling time and temperatures	
7 IN OUT No discharge from eyes, nose, mouth	_		22	100	DUT N/A NO	Proper hot holding temperatures	
Preventing Contamination by Hands		-	23	1 =	DUT N/A NO	Proper date median and discount date	\rightarrow
8 IN OUT NO Hands clean & properly washed			24	+	OUT VANO	Proper date marking and disposition	\dashv
9 IN OUT N/A No bare hand contact with RTE food						Time as a Public Health Control: procedures and records Consumer Advisory	
10 TINOUT Adequate handwashing sinks properly supplied & accessible			25	INC	DUT N/A	Consumer advisory provided for raw/undercooked foods	
Approved Source						Highly Susceptible Populations	
Total arrappioved source			26	IN	DUT N/A	Pasteurized foods used; prohibited foods not offered	
Toda received at proper temperature					Foo	od / Color Additives and Toxic Substances	_
Food in good condition, safe & unadulterated IN OUT NANO Req. records available: shell stock tags, parasite destruction		_	27		DUT N/A	Food additives; approved and properly used	
		_	28	(IN)	DUT N/A	Toxic substances properly identified, stored and used	\neg
Risk factors are improper practices or procedures identified as the mo Prevalent contributing factors of foodborne illness or injury. Public Hea Interventions are control measures to prevent foodborne illness or inju	ost alth		-		C	onformance with Approved Procedures	
			19		OUT (A)	Compliance with variance/specialized process/HACCP	T
GO	OD RE	TAIL	PRACT	ICES			
Good retail practices are preventative measures thank "X" in box if numbered item is not in compliance Mark "X" on any	o control	the add	lition of pa	thoger	ns, chemicals, a	and physical objects into foods.	
	ropriate	DOX 10	r COS a	ind/or	COS =	corrected on-site during inspection R=repeat violat	ion
	cos	R	Comp	liance	Status	COS	SR
Safe Food and Water Pasteurized eggs used where required				- 1		Proper Use of Utensils	
1 Water & Ice from approved source	-		43			s properly stored	
Variance obtained for specialized processing methods			44			ipment & linens; properly stored, dried, & handled	
Food Temperature Control			45			ngle-service articles: properly stored & used	
Proper cooling methods used: adequate equipment for temp. control		-	40		Gloves used j		
Plant food properly cooked for hot holding	_	\dashv	47 ·	-		Utensile, Equipment and Vending	
Approved thawing methods used	_	\neg	48	-		gned, constructed, & used	
Thermometers provided and accurate			49	_		installed, maintained, & used: test strips	+
Food Identification						Physical Facilities	
Food properly labeled: original container			50		Hot & cold wat	ter available adequate pressure	
Prevention of Food Contamination			51			alled, proper backflow devices	+
Insects, rodents, & animals not present Contamination prevented during food presenting			52			ste water properly disposed	+-
Contamination prevented during food preparation, storage & display Personal cleanliness	\rightarrow	_	53		Toilet facilities	properly constructed, supplied, & cleaned	+
Wiping cloths: properly used & stored	\rightarrow	_ ,	54	_	Garbage & reft	use properly disposed, facilities maintained	+
Washing fruits & vegetables		4	55			es installed, maintained, & clean	+
			56		Adequate venti	ilation & lighting, designated areas used	$\uparrow \neg \uparrow$
pe of Operation:						11: 5	
cussion with Person-in-Charge:						License Posted: (Y)	N
<u> </u>						Follow-Up:	N
	<u>a</u>		/			Follow-Up Date:	- 1
nature of Person in Charge Haulen	YI,	111	1/1			Alaal	
nature of Inspector:	JV					Date: 9/29/2021	
						Date: 9 [28 / 28 2]	



Establishment: Don Kin Donots

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



	25 Milford R		TEMPERATURE OBSERVAT	Compliand	ce Achieved: 9 18 7021	
	Item / Location	Temp.	Item / Location	IUAS		
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V Number	Section of Code		Description of Vic		D	ated Correct
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ature of Perso	n in Charge:	anda 1	Teml		- 0/00/	
ature of Inspe		() / /	IMV-		Date: 9/28/207	
		1- (Date: 9 / 28 / 202	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Risk Factor/Intervention Viola Risk Factor/Intervention Viola Total Viola us: Green Yellow R of Other for COS and/or R R = repeat violation	tions 2
Total Viola us: Green Yellow R ut Other	tions (Z
Is: Green Yellow R It Other	102
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for COS and/or P	
for COS and/or R t = repeat violation	
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License Posted: (Y)	N
Follow-Up; Y	
Follow-Up Date:	
Date: 9 - 21 - 2021	
	and temperature cedures for hot holding and temperatures cedures for hot holding and temperatures comperatures comperature



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Address: =	ent: Alot of Tho			Date 9-21 - 202	Page 2 of
Augress: 3	PO DO HELM	Jay #121		Compliance Achieved:	1.71.75
	Item / Location		TEMPERATURE OBSERVATIONS		1-41. 7071
100		Temp.	Item / Location	Temp. Item/	Location
CON CAL	icren walk - ;				
DF 01/1	on I in-11th	40-			
		01	SERVATIONS AND/OR CORRECTIVE ACTI	ONE	
V Item Number	Section of Code			0/13	
Harriber			Description of Violation		Dated Corre or COS
					51 003
+					
-		No viol	ations observed during to	ne time of install	Lin o
<u> </u>				the thirt of hope	Z/P17.
iture of Pers	on in Charge:	Dring.			
ature of Insp		V11109.		Date:	
nule of Irisp	ector:	5/16		Date: 4.	[[02-13
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MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT
Dates & c1z | Page 1 of Z | No.

Establishment	The Homest	end		-			_		NREPORT			
Address: 614	AN HIGH	1104/				-	_	Page 1 of _ Z		isk Factor/Intervention		
Owner/Permit	Holder -	10-04		1				ime out.:\S	No. of Repeat R	isk Factor/Intervention	Violati	ons Q
Email:	Homes	teod Restoraunt of	_	Ris	ik C	atego	ory: 1	<u> </u>		Total	l Violati	ons 5
1	-			Ph	one	e:			Inspection Status	Green Yellow	Re	
Inspection Typ	Routine		-operat			181	ness	Investigation	Complaint	Other		
	Circle desi	FOODBORNE ILLNESS	RISK F	ACTO	RS.	AND I	PUBI	IC HEALTH	INTERVENTIONS			
		gnated compliance status (IN, OU						Mark "X	" in appropriate box fo	r COS and/or R		
	IM = IU com	liance OUT= not in compliance N	D = not o	bserv	/ed l	N/A =	not a	oplicable COS	= corrected on-site R =	repeat violation		
Compliance Stati	\$		CC		R			ance Status				200 T
1 INOUT		Supervision present, demonstrates knowledge and							Protection from	Contamination		cos
	performs duties					1	5	ON AN TUO NI	Food separated and p	rotected		
2 IN OUT N/A	Certified Food Pr	otection Manager				D	6	A/V TUONI	Food-contact surfaces	cleaned and sanitized	-	-
16		ployee Health				1	7	IN OUT VAND	Proper disposition or re reconditioned & unsafe	sturned, previously served		-+
3 IN OUT	Management/foo knowledge, respo	d employees & conditional employee; nsibilities and reporting		T					Time / Temperature			
4 (INDUT	Proper use of res	triction and exclusion		_	\neg	18	3 7	IN OUT N/A NO	Proper cooking time an			
5 IN OUT	Procedures for re	sponding to vomiting and diarrheal even	ts		\neg	19		N OUT N/A NO	Proper reheating proce			\rightarrow
6 INOUT		lygiene Practices				20		IN OUT N/A NO	Proper cooling time and			-+
		ting, drinking, or tobacco use				21		N OUT N/A NO	Proper hot holding tem		-	-
7 111001	7	eyes, лоse, mouth				22	-195	NO AN TUCK	Proper cold holding terr			_
8 TUCOUT 8	O Hands clean & pro	ntamination by Hands	T			23	_	N OUT N/A NO	Proper date marking an			
9 IN DUT N/A N	- I I I I I I I I I I I I I I I I I I I		-	-	-	24	- 11	N OUT N/A NO	Time as a Public Health	Control: procedures and rec	ords	
D IN OUT		hing sinks properly supplied & accessib	la l	+	-	25	Fo	N DUT N/A	Consumer A			
		roved Source	10		\dashv	25	_ II	V DUT N/A		vided for raw/undercooked for	ods	
11 (IN OUT		an approved source		\top	7	26	1/1	A'N TUE V	Highly Susceptible Pasteurized foods used:	prohibited foods not offered		
12 IN OUT N/A N	7				7				d / Color Additives ar			
3 IN OUT NAME		tion, safe & unadulterated				27		OUT(N/A)	Food additives; approved			
	1	ble: shell stock tags, parasite destructio			_	28	(I)	DUT N/A		ly identified, stored and used		-
Prevalent o	are improper practi ontributing factors of	ces or procedures identified as the foodborne illness or injury. Public es to prevent foodborne illness or	most Health			<u> </u>		C	onformance with App			
Intervention	s are control measul	es to prevent foodborne illness or	injury.		L	19	IN	OUTNA	Compliance with variance	e/specialized process/HACCF	,	
			GOOD .	RETA	IIL	PRAC	TICE	S	_			
Mark "X" in box if n	mbered item is not i	retail practices are preventative measur n compliance Mark "X" on a	es to con	roi the	addi	ition of	pathog	ens, chemicals, a	and physical objects into fo	ods.		
mpliance Status		Man X UII	appropri	ate DO	X IO	COS	ang/o	or COS	corrected on-site during	ng inspection R=repe	at violat	ion
mphance Status	Safe Fo	od and Water	cos	R	\top	Com	plian	ce Status			COS	SR
0 Pasteuriz	ed eggs used where rec				-	43	<u> </u>	1	Proper Use of	Utensils		
1 Water &	ce from approved source		_	+-	1	44	+		s properly stored			
Variance	obtained for specialized	processing methods		1	1	45	+		pment & linens: properly s ngle-service articles: prope			
	Food Tem	perature Control		<u>.</u>	1	46		Gloves used		lly stored & used		
		quate equipment for temp, control]		-		Utensils, Equipment	and Vending		
	properly cooked for hot	holding			T	47	X	Food and non	-food contact surfaces cle			
	thawing methods used eters provided and accus	r to	-	<u> </u>		48			ned, constructed, & used			+-1
		lentification		L		49		Warewashing:	installed, maintained, & u	sed: test strips		
Food prop	erly labeled: original cor		T			50		Het 9 and to a	Physical Faci			
	Prevention of l	oed Contamination				51	-		ter available adequate pres illed, proper backflow devi			\perp
	dents, & animals not pre					52			ste water properly dispose		-	
		od preparation, storage & display				53			properly constructed, supp		+	
Personal o						54			rse properly disposed, faci		-	+-1
	hs: properly used & stor uits & vegetables	ed	-			55			es installed, maintained, &		_	+
			لــــــا			56	Ĺ	Adequate venti	lation & lighting, designate	d areas used		
pe of Operation										conce Boot-di	(35)	
cussion with Pe	rson-in-Charge:				_					cense Posted:	(X)	N
										ollow-Up:14 derys	Y	N
) 11 1							Fo	ollow-Up Date:		
nature of Perso		actin MUUSI	りん	_						Date: 0-12-1	202	-
nature of Inspe	tor:		- 4		_							
	-)	The Real Property lies and the Party lies and the P							Date: 9 / 25 / 202	.1	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishn	nent: The Hon	restead			Date: 9 1, 2	2/7071	1	
Address:	pl4 pw Hto	hway				e Achieved:	Page 2	of 2
		1		TEMPERATURE OBSERVATI	ONS	e Achieved:		
	Item / Location		Temp.	Item / Location	Temp.	Item / Location	<u> </u>	Теш
								74.1
				DBSERVATIONS AND/OR CORRECTIV	E A CONTONIO			
V Item Numbe	Section of Code							
- I Halling	4		1	Description of Vio	lation		Dat	ted Corrected or COS
		Kitchen:	<u> </u>					
PF 16	4-601-11-	intection	of	ice machine (bekin	d ud/chute)	Soiled . Mer	0 .	
C 44	4-701	mans -	in re	titlerator floor soils	المصاحبة	Could de bear	_	
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- 33-	J-306 .\\ 7	Solad 1	SLCS C	area: salad dresing	protes in i	ce bostns no	rt	
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nature of Per	son in Charge:	12Hi	HAI	KADL				
nature of Ins		MIL	1 100	95008		Date: 9-33	3-200	21
	7		:				12021	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



L		FO	OD ESTA	BLIS	SHM	IEN	T	INSPECTION	REPORT		MAMPS		
Es	tablishment:	lontilla 1710ets						Page 1 of Z		f Risk Factor/Inte	ervention Vi	olatio	ne .
Ac	ldress: 595 t	ous Highway		Т	ime i	† <i>Z</i> :	60	Time out		Risk Factor/Inte			
O	vner/Permit Hol	der: Tortilla Flat Inc.		R	isk C	ateg	lory	: 12		44407711160	Total Vi		- 12
En	nail:				hone				Inspection Sta	tus: Green			ns -
Ins	pection Type:	Routine Re-inspection	Pre-oper	_			llne	ss investigation	Compla		Yellow	Red	
		FOODBORNE IL				AND	PU	BLIC HEALTH D	NTERVENTION	int Other			
		Circle designated compliance status	(IN, OUT, N/A	(NO):	for ea	ch ite	m	Mark "X"	in appropriate box	r for COS and/or P			
		IN = in compliance OUT= not in comp	liance NO = no	ot obse	rved	N/A =	= not	t applicable COS =	corrected on-site	R = repeat violation			
Сол	pliance Status			cos	R					TV - Tepeat Violation	11		
		Supervision		000	1 1		OITI	pliance Status	Protestion for	om Contamination		CC	OS
1	INDUT	Person in charge present, demonstrates knowledge performs duties	edge and				15	DOUT N/A NO	Food separated ar		1		_
2	(IN OUT N/A	Certified Food Protection Manager				0	16	INOÙ N/A				+	
		Employee Health				_ -	17	IN OUT WANO	Proper disposition	ces cleaned and sanit or returned, previously		+	
3	(in)out	Management/food employees & conditional em	ployee;			\vdash	-		reconditioned & un	safe food			
4	INDUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion				-		7 7		ire Control for Saf	cty		
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		Good Hygiene Practices				-	20	IN OUT N/A TO		rocedures for hot holdi	ng		4
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	T				21	IN OUT N/A NO	Proper cooling time Proper hot holding			+	\dashv
7	IN OUT NO	No discharge from eyes, nose, mouth				_	22	(IN) DUT N/A NO	Proper cold holding			+	\dashv
		Preventing Contamination by Hands					23	(N) DUT N/A NO	Proper date marking			+	\dashv
8	IN OUT NO	Hands clean & properly washed				2	24	IN OUT WA NO		ealth Control: procedur	rae and records	+	\dashv
9	IN OUT N/A NO	No bare hand contact with RTE food					1.			r Advisory	es and records		
10	(IN)OUT	Adequate handwashing sinks properly supplied	& accessible			2	5 7	IN DUT N/A		provided for raw/unde	rcooked foods		
11	INOUT	Approved Source					(-			ible Populations			_
12	IN OUT N/A (O	Food obtained from an approved source Food received at proper temperature				20	6		Pasteurized foods u	sed; prohibited foods r		T	T
13	TUOUT	Food in good condition, safe & unadulterated		-						s and Toxic Substa			
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite	destruction		-	27	-			oved and properly use			
	Risk factors a				-	28				perty identified, stored			
	Prevalent cont Interventions a	re improper practices or procedures identifi ributing factors of foodborne illness or injun re control measures to prevent foodborne i	/. Public Health	h ,		19	T			Approved Procedu			
					DATE				Compliance with vari	ance/specialized proce	ess/HACCP		
		Good retail practices are preventati	ve measures to d	D RET	ne add	rion of	CIT	baggas stantiants					
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_		Safe Food and Water		70 1	\vdash	COI	прп	iance Status	Proper Use	of Heavielle		cos	F
0		eggs used where required		T	7	43	\top	In-use utensils	properly stored	or Otensiis		_	_
1		rom approved source				44				rly stored, dried, & har	ndled	 	+
2	Variance obt	ained for specialized processing methods				45				roperly stored & used		-	+
3	Prepar coeti-	Food Temperature Control				46		Gloves used pr				-	+
+		g methods used: adequate equipment for temp. co operly cooked for hot holding	introl		_			T. T.	Itensils, Equipm	ent and Vending			
;		wing methods used			_	47	4		food contact surfaces				T
+		s provided and accurate				48	+		ned, constructed, & us				
		Food Identification			\dashv	49		Warewashing: i	installed, maintained,				
I	Food properly	labeled: original container		T	-	50	$\overline{}$	Hot & cold water	Physical F				
		Prevention of Food Contamination			-	51	+		r available adequate led, proper backflow				\vdash
4		ts, & animals not present		\top	٦,	52	+		e water properly disp				⊬
1		prevented during food preparation, storage & disp	olay		7	53	+		roperly constructed,				⊬
+	Personal clear					54	\top			facilities maintained			-
+		properly used & stored			(D)	55			s installed, maintaine				-
	Washing fruits	& vegetables				56			ation & lighting, desig				\vdash
ре	of Operation:											A	
_	ssion with Person	on-in-Charge:								License Postec		<u>Y</u>	N
		_	Ω							Follow-Up:65 6	sceys (D	N
_	ure of Person in		sem	V	-					Date: 9	16/21		_
ına	ture of Inspecto	(in)								Date: a list			\dashv
										30.0. 9 // (ZOZI		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishr	ment: Tortilla	Flat				Det			
Address:	595 DW HE	Christana I				Dat	e: 9-15-LOZI	Page_	Z of 2
		0		TEMP	PERATURE OBSERVA	Con	npliance Achieved:		
	Item / Location		Temp.		Item / Location	Temp.	· Item / Local	tion	77
CODING	back / last no	ding	136	Chaese 1	In - line	41	20041, 20041	1011	Ten
Cut tom	rcuto / moll	6 - M	40						
			<u> </u>						
, Item				OBSERVATION	NS AND/OR CORRECT	CIVE ACTIONS			
V Numbe	Section of Code				Description of	Violation			Dated Correct
		kilchen?	7						or COS
G 55									
	6-501.12	TACCOM	30th	on of gre	euse benind l	popon maps	line equipment.	CENT.	
PT 16	3-304.11	interte	AL OF	TCP MUCH	ine (conste	I solled tur	tn devis. Gen	00.1	
		worde	DW14	e pet me	unofactorer o	mac .	<u></u>	- 054	
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gnature of P	erson in Charge;	<u> </u>							
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gnature of In	specior:	1-6		Ty	wang gr	VI	Date:	-2021	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: Denver De	on Uts			1/15/2		age 1 of D		5 Di 1 T		
Address: 308 Dw High				iultioo	_			of Risk Factor/Intervention		
Owner/Permit Holder: HTTOH					_	me out	No. of Repe	eat Risk Factor/Intervention		_
Email:	106012 CCC			ategor					Violatio	ons
Inspection Type: Routine	Po incresion - D		Pnone					Status: Green Yellow	Rec	1
Trouble	Re-inspection Pre-op			Illn	ess	Investigation	1 Comp	plaint Other		
Circle desig	FOODBORNE ILLNESS RIS gnated compliance status (IN, OUT, N	IL FAL	TURS	AND PI	UBL					
IN = in come	liance OUT= not in compliance NO =	oot ob) for ea	cn item		Mark "X	" in appropriate i	box for COS and/or R		
Compliance Status	oliance OUT≔ not in compliance NO ≂			NVA = no	от ар	plicable COS	= corrected on-s	ite R = repeat violation		
	Supervision	cos	R	Cor	nplia	nce Status			C	os
1 Person in charge	present, demonstrates knowledge and	1	T-	l -	-		Protection	from Contamination		
2 INOUT N/A Certified Food Pr	otection Manager		-	15		ON A'N TUO	Food separated	d and protected		
	ployee Health			16	-1-	N DUT N/A		urfaces cleaned and sanitized		
3 Management/food	d employees & conditional employees			17		OI AW TUO M	reconditioned &	on or returned, previously served, unsafe food		
knowledge, respo	onsibilities and reporting						Time / Temper	ature Control for Safety		
A	triction and exclusion	-		18	II.	N OUT N/A NO	Proper cooking	time and temperature		
	sponding to vomiting and diarrheal events Iygiene Practices	⊥		19	_	N OUT N/A		g procedures for hot holding		
	ting, drinking, or tobacco use			20	_	OUT N/A NO		ime and temperatures		
	eyes, nose, mouth		+	22	-	N OUT N/A (10)	Proper hot holdi			
Preventing Co	ontamination by Hands		1	23	12	DUT N/A NO		ling temperatures king and disposition	\rightarrow	_
8 INOUT NO Hands clean & pro	perly washed	T		24	1	ON AND TUO		Health Control: procedures and reco		
9 IN OUT N/A NO No bare hand cont.								mer Advisory	ras	
· ·	shing sinks properly supplied & accessible			25	ÎN	DUT N/A		ory provided for raw/undercooked foo	rla	
	roved Source n an approved source			-			Highly Susc	eptible Populations		
12 IN OUT N/ANO Food received at pr		_	\vdash	26		OUT N/A		s used; prohibited foods not offered		
	tion, safe & unadulterated			27	Lisi			ives and Toxic Substances		
	ible: shell stock tags, parasite destruction			21	HA	OUT N/A	Food additives: a	pproved and properly used		_
Time and thought and the state of the state	The second secon			28	TIN	OUT N/A	Taxia aubata			
17.7.7.7.7.7.7.7.7.7.7.7.7.7.7.7.7.7.7.		ost		28		OUT N/A		properly identified, stored and used		
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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Establishment: Cremeux

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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	Circle designated compliance status (IN, OU	T, N/A, N	O) for	r ead	ch item		Mark "X"	" in appropriate box for COS and/or R		
	IN = in compliance OUT= not in compliance N	O = not of	bserv	/ed	N/A = no	ot appl	licable COS :	= corrected on-site R = repeat violation		
ompliance Status		CO		R				- I - I - I - I - I - I - I - I - I - I		
	Supervision				001	iipiian	ice Status	Protection from Contamination	<u> </u> C	OS
1 IN OUT	Person in charge present, demonstrates knowledge and performs duties		\top		15	A	OUT N/A NO	Food separated and protected		
2 IN OUT N/A	Certified Food Protection Manager		+		16	-14	OUT N/A			
	Employee Health				17	\neg	OUT WA NO	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,		
3 IN OUT	Management/food employees & conditional employee			-		1114	ONINANO	reconditioned & unsafe food		
4 INDUT	knowledge, responsibilities and reporting		\perp	4				Time / Temperature Control for Safety		
5 INDUT	Proper use of restriction and exclusion		+	_	18		OUT N/A NO	Proper cooking time and temperature		
	Procedures for responding to vomiting and diarrheal ever Good Hygiene Practices	its	_	-	19		OUT N/A NO	Proper reheating procedures for hot holding		
IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use		-		20	\rightarrow	OUT N/A TO	Proper cooling time and temperatures		
IN OUT NO	No discharge from eyes, nose, mouth	+	+	\dashv	21		OUT N/A	Proper hot holding temperatures		
	Preventing Contamination by Hands			\dashv	22		OUT N/A NO	Proper cold holding temperatures		_
IN PUT NO	Hands clean & properly washed			\dashv	24	_	OUT N/A NO	Proper date marking and disposition		_
IN DUT N/A NO	No bare hand contact with RTE food	+-	+	-	24	ti4 r	OUTNAMO	Time as a Public Health Control: procedures and re	cords	[
о (ій)ойт	Adequate handwashing sinks properly supplied & accessil	ole	+	\dashv	25	(INI)	DUT N/A	Consumer Advisory		
	Approved Source		J	-	_23	1192	JUTIWA	Consumer advisory provided for raw/undercooked	foods	
1 ON OUT	Food obtained from an approved source	\neg	T	\exists	26 (Die	DUT N/A	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offere		
2 IN OUT N/(NO	Food received at proper temperature	\neg	_	\dashv				d / Color Additives and Toxic Substances	<u> </u>	
IN OUT	Food in good condition, safe & unadulterated		+		03	1 1016	OUT(N/A)	Food additives: approved and properly used		
	Dec second and the Late of the				27	I IN C	O DEDVAN			
IN OUT NIA NO	Req. records available: shell stock tags, parasite destruction	חי	+	-	28		OUT N/A		nd	-
					<u> </u>		OUT N/A	Toxic substances properly identified, stored and use	ed	
					28 (OUT N/A	Toxic substances properly identified, stored and use purformance with Approved Procedures		
	req. records available: shell stock tags, parasite destruction of the improper practices or procedures identified as the tributing factors of foodborne illness or injury. Public are control measures to prevent foodborne illness or	e most Health injury.	Evr		28 (INO	OUT N/A	Toxic substances properly identified, stored and use		
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: Herrimack En Pin		Date	918121	Page 1 of	2	No. of Risk Factor/Intervention Vic	lations
Address: 698 Dus Highway			in[:00	Time out		No. of Repeat Risk Factor/Intervention Vic	
Owner/Permit Holder: Mety imack Ten Pin Len	iter	_	Category		00	Total Vio	
Email:		Phon				Income the Column Colum	
Inspection Type: Routine Re-inspection Page 1	re-operation	ากลไ	Illne	ss Investiga	ation		Red
FOODBORNE ILLNES						Complaint Other	
Circle designated compliance status (IN, O	UT, N/A, N	O) for e	ach item			in appropriate box for COS and/or R	
IN = in compliance OUT= not in compliance				applicable C	:0S =	corrected on-site P = repeat violation	
ompliance Status						Sort State (1 - Tepeat Violation)	
Supervision	[CO:	S R	Com	pliance Stat	us	Protection from Contamination	cos
Person in charge present, demonstrates knowledge ar performs duties	nd		15	(IN)OUT N/A	NO.	Food separated and protected	
2 II) OUT N/A Certified Food Protection Manager	-	+	16	IN OUT N/A			
Employee Health			17	IN OUT N/A		Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	
3 INDIT Management/food employees & conditional employees			┤	IN COMMA		reconditioned & unsafe food	
knowledge, responsibilities and reporting Proper use of restriction and exclusion			┩ ├──			Time / Temperature Control for Safety	
5 INOUT Procedures for responding to vomiting and diarrheal ev	ucnto .	-	18	IN OUT N/A		Proper cooking time and temperature	
Good Hygiene Practices	verius		19	IN OUT N/A	- YES	Proper reheating procedures for hot holding	
3 IN OUT NO Proper eating, tasting, drinking, or tobacco use			21	IN OUT N/A	224	Proper cooling time and temperatures	-
IN OUT NO No discharge from eyes, nose, mouth			22	IN OUT N/A	-	Proper hot holding temperatures	
Preventing Contamination by Hands			23	IN OUT N/A		Proper data marking and disposition	
IN OUT NO Hands clean & properly washed		T	24	IN OUT N/A	$\overline{}$	Proper date marking and disposition	+
IN OUT N/A NO No bare hand contact with RTE food		_		00 , (10)	20 1	Time as a Public Health Control: procedures and records Consumer Advisory	
INOUT Adequate handwashing sinks properly supplied & acces	ssible	+	25 (IN DUT N/A		Consumer advisory provided for raw/undercooked foods	T
Approved Source						Highly Susceptible Populations	
1 INOUT Food obtained from an approved source			26	IN OUT NA		Pasteurized foods used; prohibited foods not offered	T
2 IN OUT NA NO Food received at proper temperature						/ Color Additives and Toxic Substances	
Food in good condition, safe & unadulterated			27	-			1
			21	IN OUT N/A) I	rood additives: approved and property used	
4 IN OUT N/A O Req. records available; shell stock tags, parasite destruction	ction		28	IN OUT N/A	_	Food additives: approved and properly used Toxic substances properly identified, stored and used	+ +
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Address: 1.0	Herrimack To	.4.15			1812021	Page Z of
	18 DW Highw	209		Compliar	ice Achieved: 9(18/2	021
	Item / Location	Temp.	TEMPERATURE OBSERVATI	ONS		
			Item / Location	Тепир.	Item / Location	T
, Item		UB	SERVATIONS AND/OR CORRECTLY	E ACTIONS		
V Number	Section of Code		Description of Vio	lation		Dated Corre
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of the of Danse	n in Charge: Cry	and I	novo		Date:	-
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment:	Donklin De	nuts						age 1 of _2	Ne of District
Address:514	Duo High a	704_					-		No. of Risk Factor/Intervention Violation
		Denuts LLC							No. of Repeat Risk Factor/Intervention Violation
Email:	7411011	5440 13 660		_		ategor	/: J		Total Violation
Inspection Type:	Routine	De transport			one:				Inspection Status: Green Yellow Red
переспол туре.	Rodine		re-opera			llin	ess	Investigation	Complaint Other
	Circle des	FOODBORNE ILLNESS	KISKE	ACTO	RS	AND PI	JBL		
	IN = in com	ignated compliance status (IN, OI	UT, N/A,	NO) fo	r eac	ch item		Mark "X"	in appropriate box for COS and/or R
	114 - 117 CO11	plance OD I = not in compliance I	NO = not	obser	ved i	V/A = no	nt ap	plicable COS :	= corrected on-site R = repeat violation
Compliance Status	<u> </u>	6	C	os]	R	Cor	npli	ance Status	lco
1 INOUT	Person in charg	Supervision e present, demonstrates knowledge an	nd I				-14		Protection from Contamination
2 IN DUT N/A	performs duties					15		ON A/N TUO	Food separated and protected
2 INDOUT NIA		Protection Manager			_	16	(N DUT N/A	Food-contact surfaces cleaned and sanitized
		nployee Health		_		17	- 1	IN OUT NAMO	Proper disposition or returned, previously served, reconditioned & unsafe food
3 IN OUT	knowledge, resp	od employees & conditional employee; consibilities and reporting							Time / Temperature Control for Safety
4 JN OUT	Proper use of re	striction and exclusion			\dashv	18	Ti	N OUT N/A NO	Proper cooking time and temperature
5 IN DUT	Procedures for r	esponding to vomiting and diarrheal eve	ents			19	-	N OUT N/A NO	Proper reheating procedures for hot holding
C 111 C 12		Hygiene Practices				20	I	N OUT N/A	Proper cooling time and temperatures
6 IN OUT NO		sting, drinking, or tobacco use				21		NOUT N/A NO	Proper hot holding temperatures
7 IN OUT NO		m eyes, nose, mouth			\Box	22	Û	ON AN TUO	Proper cold holding temperatures
IN OUT NO		ontamination by Hands			_	23	+-	OUT N/A NO	Proper date marking and disposition
IN OUT N/A NO	4				_	24	- In	OVAVATUO V	Time as a Public Health Control: procedures and records
0 (IDOUT		ntact with RTE food			_	-	_		Consumer Advisory
		ashing sinks properly supplied & access proved Source	sible		\dashv	25	IN	OUT(N/A)	Consumer advisory provided for raw/undercooked foods
1 NIPUT		m an approved source			\dashv	25	7	i bumana I	Highly Susceptible Populations
2 IN OUT N/A NO		proper temperature	-		\dashv	26	L	AN TUDY	Pasteurized foods used; prohibited foods not offered
3 NOUT		dition, safe & unadulterated	_	_	\dashv	27	Lik	LOUT NA	d / Color Additives and Toxic Substances
4 IN OUT NO NO		lable: shell stock tags, parasite destruct	tion	+	\dashv	28	-	DUT N/A	Food additives: approved and properly used
Risk factors					┪		T-CE		Toxic substances properly identified, stored and used
Prevalent con Interventions	ntributing factors o are control measi	tices or procedures identified as the foodbome illness or injury. Publi ures to prevent foodborne illness o	c Health			40	T.,		onformance with Approved Procedures
		The state of the s		To wheel		19		OUT N/A	Compliance with variance/specialized process/HACCP
	Goo	d retail practices are preventative meas	GUUD	RET.	ALL I	PRACT	TCE	S	
lark "X" in box if nu	mbered item is not	in compliance Mark "X" or	n appropr	iate bo	ox for	COS a	ind/c	ens, chemicals, a	
mpliance Status									-corrected on-site during inspection R=repeat violatio
	Safe F	ood and Water	cos	<u> </u>	+	Comp	lian	ce Status	cos
) Pasteurize	d eggs used where re			_	\exists	43		In una utanail	Proper Use of Utensils
Water & Io	e from approved sour	ce		+-	1	44	_		s properly stored pment & linens: properly stored, dried, & handled
Variance o	btained for specialize	d processing methods		\top	7	45			agle-service articles; properly stored & used
		aperature Control			1	46	_	Gloves used	
		fequate equipment for temp, control			1				Utensils, Equipment and Vending
	properly cooked for h					47 -			-food contact surfaces cleanable.
	nawing methods used			1]	48			ned, constructed, & used
Thermomet	ers provided and acc					49		Warewashing:	installed, maintained, & used: test strips
Food prope	rly labeled: original co	Identification		1	4 1				Physical Facilities
Food prope		Food Contamination			-	50			er available adequate pressure
Insects, rod	ents, & animals not p			T	-	51			illed, proper backflow devices
		ood preparation, storage & display	+	+	┧┟	52			ite water properly disposed
Personal cle		() see and the age to diopic)		+-	1 }	54			properly constructed, supplied, & cleaned
Wiping cloth	s; properly used & ste	ored		+-	<u> </u>	55			use properly disposed, facilities maintained
Washing fru	its & vegetables					56			es installed, maintained, & dean lation & lighting, designated areas used
an of Operation						-			- 15
pe of Operation:									License Posted: (Y)
cussion with Per	son-in-Charge:								Follow-Up: Y
nature of Person	in Charact	00 - 12							Follow-Up Date:
		n day of							Date: 9.9-2021
nature of Inspect	or:	1 2							Date: 9/9/21
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: Dunkin Do Address: 514 Dw Highes	40.42		Date: 9. /	9/21	Page _2_ of _3
Hichia	20.4		Compliano	ce Achieved: 919121	
Item / Location	Temp.	TEMPERATURE OBSERVAT	HONS		
		Item / Decaudin	Тетр.	Item / Location	Т
	OP	CEDU ATIONS AND CONTROL			
Item Section of Code	OB	SERVATIONS AND/OR CORRECTI			
Number Section of Code		Description of V	iolation		Dated Correl or COS
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ture of Person in Charge.	(4)			- A A	
ature of Inspector:	TO TO			Date: 8-9-	2021
mand of mapociol.				Date: 9 / 9 / 7/	0.1



HEALTH DIVISION 432 Daniel Wehster Highway Merrimack NH, 03054 (603) 420-1730



Establishment:	punkin ponot	_	Date!	9/2	1211	Page 1 of _Z	T		т-
	owers landing			integ					
	lolder ***					Time out 37			\checkmark
Email:	WILL WILLIAM DONORS THE			Categ	ory:	D	Total Vic	lations	Ø
Inspection Type	Routine Re-inspection Pre		Phon					Red	
mopection type	The morpholism The	operatio		- 1	liness	Investigation	Complaint Other		
	FOODBORNE ILLNESS Circle designated compliance status (IN, OU	KISK FA(TORS	AND	PUB				
						Mark "X"	" in appropriate box for COS and/or R		
	IN = in compliance OUT= not in compliance N	O = not ob	servec	1 N/A =	not a	pplicable COS =	= corrected on-site R = repeat violation		
Compliance Statu		cos	R	C	ompl	lance Status		COS	
1 INOUT	Supervision Person in charge present, demonstrates knowledge and			- -			Protection from Contamination		
- X	performs duties] [15	OUT N/A NO	Food separated and protected		Т
2 IN OUT N/A	Certified Food Protection Manager				16	IN OUT N/A	Food-contact surfaces cleaned and sanitized		+
16	Employee Health			} '	17	IN OUT NAMO	Proper disposition or returned, previously served, reconditioned & unsafe food		\top
3 (I) OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting] [Time / Temperature Control for Safety		
4 IN DUT	Proper use of restriction and exclusion				18	IN OUT N/A NO	Proper cooking time and temperature		_
5 CINOUT	Procedures for responding to vomiting and diarrheal ever	nts		1 1	_	IN OUT N/ANO	Proper reheating procedures for hot holding	+	+
A (12)A) = 1	Good Hygiene Practices			2	20	IN OUT N/A VO	Proper cooling time and temperatures	+	+
6 IN OUT N	g, carriering, or topacco use			2	21	IN OUT N/A (10	Proper hot holding temperatures	_	+
7 JOUT N	The state of the section of the sect		<u></u>	2	72	ON AN TUO	Proper cold holding temperatures		$^{+}$
8 DOUT N	Preventing Contamination by Hands			2		ON A'N TUC	Proper date marking and disposition		\top
9 ID OUT N/A NO	The section property wasted		 	2	4	IN OUT NAMO	Time as a Public Health Control; procedures and records		Т
10 NOUT	Adequate handwashing sinks properly supplied & accessi	lh la	-		- 1		Consumer Advisory		
	Approved Source	IDI8	L	2	5	N OUT NA	Consumer advisory provided for raw/undercooked foods		
11 IN OUT	Food obtained from an approved source		$\overline{}$	20	6 7	N DUT N/A	Highly Susceptible Populations		
12 IN OUT N/AGE			-				Pasteurized foods used; prohibited foods not offered d / Color Additives and Toxic Substances		
3 OUT	Food in good condition, safe & unadulterated		\vdash	27	7 1	N OUT			_
4 IN OUT WANG	Req. records available: shell stock tags, parasite destruction	on		28	-	ALOUT N/A	Food additives: approved and properly used Toxic substances properly identified, stored and used	 	+
Risk factors	are improper practices or procedures identified as the	e most				Co	enformance with Approved Procedures		-
Intervention	s are improper practices or procedures identified as th ontributing factors of foodborne illness or injury. Public s are control measures to prevent foodborne illness or	: Health r injury.		19	1	N OU NA			
		GOOD R	ETAN	!			Compliance with variance/specialized process/HACCP		_
	Good retail practices are preventative measu	res to contro	I the ad	idition of	f patho	gens, chemicals, a	and physical phiects into foods		
Mark "X" in box if nu	imbered item is not in compliance Mark "X" on	appropriat	box 1	for CO	S and	or COS =	corrected on-site during inspection R≃repeat v	iolation	
mpliance Status		cos	R	Cor	mulia	nce Status			
	Safe Food and Water			1001	прина	ice Status	Proper Use of Utensils	cos	R
	ed eggs used where required			43		în-use utensil	s properly stored		_
	ce from approved source			44		Utensils, equi	pment & linens: properly stored, dried, & handled		
2 Variance	obtained for specialized processing methods			45		Single-use/sir	ngle-service articles: properly stored & used		
3 Proper co	Food Temperature Control			46		Gloves used	properly		
	oling methods used: adequate equipment for temp. control properly cooked for hot holding		_				Utensils, Equipment and Vending		
	thawing methods used			47	-		-food contact surfaces deanable,		
	eters provided and accurate	+ +		48	+		ned, constructed, & used		
	Food Identification			49		Warewashing:	installed, maintained, & used; test strips		_
Food prop	erly labeled: original container			50	1	Hot & cold wat	Physical Facilities ter available adequate pressure		_
	Prevention of Food Contamination			51	+		alled, proper backflow devices	\dashv	_
Insects, ro	dents, & animals not present	T		52	+		ste water properly disposed		\dashv
Contamina	tion prevented during food preparation, storage & display			53			properly constructed, supplied, & cleaned		\dashv
Personal c	eanliness			54	1		use properly disposed, facilities maintained	\rightarrow	\dashv
	hs: properly used & stored			55			es installed, maintained, & clean		\dashv
Washing fr	uits & vegetables			56	L		lation & lighting, designated areas used	_	\dashv
pe of Operation:					<u> </u>				=
							License Posted:	ヒと	
scussion with Pe	nson-in-charge;						Follow-Up:	N	
<u> </u>		>					Follow-Up Date:		
nature of Person	n in Charge:	-							-
nature of Inspec	tor O						Date: 9 - 7 - 2		
- ature of mspec	my my forther						Date: 9 - 7 - 202		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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	"	343.1.64	TEMPERATURE OBSERVAT	Complianc	e Achieved: 9 - 4 -	602 L
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HEALTH DIVISION 432 Daniel Webster Highway Mertimack NH, 03054 (603) 420-1730



Establishmer	of: correr orchard		Date	101	71	Page 1 of _2	No. of Pick Englander - 11-12		TZ
	Peasice Road				$\overline{}$		No. of Risk Factor/Intervention Vio		
	t Holder: Corrier orchards LLC			Categ					1
Email:	Carrer Storacids FC		Phon		ory.		Total Vic	dations	4
Inspection Ty	pe: Routine Re-inspection Pre-c						Inspection Status: Green Yellow	Red	
	110	peration		1 4 3700	lines	s Investigation	Complaint Other		
	FOODBORNE ILLNESS R Circle designated compliance status (IN, OUT,	N/A NO	for a	ach ito	PUL				
						Mark X	In appropriate box for COS and/or R		
Compliance Of	IN = in compliance OUT= not in compliance NO			N/A =	not	applicable COS	= corrected on-site R = repeat violation		
Compliance Sta	Supervision	cos	R	C	omp	oliance Status		COS	s T
1 (INOUT	Person in charge present, demonstrates knowledge and			+	-		Protection from Contamination		
2 IN OUT N	performs duties	-	-	-{ -	15	IN OUT N/A NO	Food separated and protected		
- 11.0016					16	AN TUO (UL	Food-contact surfaces cleaned and sanitized		
. 10	Employee Health Management/food employees & conditional employee;				17	IN OUT WANO	Proper disposition or returned, previously served, reconditioned & unsafe food		Т
3 INOUT	knowledge, responsibilities and reporting						Time / Temperature Control for Safety		
4 IN DUT	Proper use of restriction and exclusion				18	IN OUT MANO	Proper cooking time and temperature		\top
5 (N) DUT	Procedures for responding to vomiting and diarrheal events			1 1	19	IN OUT WANO	Proper reheating procedures for hot holding	_	+
6 IN OUT	Good Hygiene Practices Proper eating, tasting, drinking, or tobacco use		_	1 -	20	IN OUT WAYO	Proper cooling time and temperatures		+
7 IN OUT	No discharge from eyes, nose, mouth		-	1 I	21	IN OUT N/A YO	Proper hot holding temperatures		
	Preventing Contamination by Hands			2		ON ANN TUCKE	Proper cold holding temperatures		I
8 IN OUT	NO Hands clean & properly washed			2	$\overline{}$	ON A'N TU	Proper date marking and disposition		
9 IN OUT N/A		-	-	-		IN OUT WA TO	Time as a Public Health Control: procedures and records		\perp
10 (III)OUT	Adequate handwashing sinks properly supplied & accessible			25	5	IN OUT NA	Consumer Advisory Consumer advisory provided for raw/undercooked foods		_
	Approved Source						Highly Susceptible Populations		
11 INOUT	Food obtained from an approved source			26	6	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	Т	Т
12 IN OUT NA	The second secon					Foo	d / Color Additives and Toxic Substances	_	
14 IN OUT N/A	Food in good condition, safe & unadulterated			27	_	IN OUT WA	Food additives: approved and properly used		T
	7 The state of the			28	3 (IN DUT N/A	Toxic substances properly identified, stored and used		
Prevalen	ors are improper practices or procedures identified as the r contributing factors of foodborne illness or injury. Public H ons are control measures to prevent foodborne illness or ir	most ealth	J	-		Co	onformance with Approved Procedures		
mervent				19		IN OUT WA	Compliance with variance/specialized process/HACCP		
	Conditional and	GOOD RE	TAI	PRA	CTIC	CES			
dark "X" in box i	Good retail practices are preventative measure numbered item is not in compliance Mark "X" on a	s to control	the ac	dition of	path	ogens, chemicals, a			
mpliance Statu				01 000	o and	u/01 COS =	-corrected on-site during inspection R=repeat	/iolation	1
miphanice Statt	Safe Food and Water	cos	R	Con	nplia	ance Status		cos	R
0 Paster	rized eggs used where required			43	<u> </u>	In use utensil	Proper Use of Utensils		
1 Water	& Ice from approved source	1 1		44	+		ipment & linens: properly stored, dried, & handled		<u> </u>
2 Varian	ce obtained for specialized processing methods		\neg	45			ngle-service articles: properly stored & used		
	Food Temperature Control			46		Gloves used p		-	\vdash
	cooling methods used: adequate equipment for temp. control						Utensils, Equipment and Vending		
	ood property cooked for hot holding	-	_	47	•	Food and non	-food contact surfaces cleanable,		
	red thawing methods used provided and accurate	-		48	+		gned, constructed, & used		
7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	Food Identification		-	49		Warewashing:	: installed, maintained, & used; test strlps		
Food p	roperly labeled: original container			50		Hot & sold wat	Physical Facilities		
	Prevention of Food Contamination			51	+		ter available adequate pressure alled, proper backflow devices		-1
Insects	rodents, & animals not present			52	+		ste water properly disposed		\dashv
	fination prevented during food preparation, storage & display			53	+		properly constructed, supplied, & cleaned		\dashv
	al cleanliness			54			use properly disposed, facilities maintained	\rightarrow	-
	cloths; properly used & stored		_	55			es installed, maintained, & clean	\neg	\neg
Washin	g fruits & vegetables			56	L,	Adequate venti	ilation & lighting, designated areas used		
pe of Operation	on;						I lianna Brita		\exists
scussion with	Person-in-Charge:				_		The state of the s	YN	
							Follow-Up:	Y (N	リ
							Follow-Up Date:		
inature of Per	son in Charge:						Date: 9-8-202		\dashv
gnature of Ins	pector:		_				Date: 9-8-202	-1	\dashv
	100						Date: 4/0/2021		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: Curric orchar	<u>d</u>		Date:9	8/2021	Page	of 2
Address: 1 Peasice and			Complian	ce Achieved: 9,1	812021	
Item / Location		TEMPERATURE OBSERVAT	IONS			
Item / Location	Temp.	Item / Location	Temp.	· Item / Loca	ition	Te
						+-
	OBS	ERVATIONS AND/OR CORRECTLY	Æ ACTIONS			
V Item Section of Code		Description of Vi			Dated	Corre
Number Section of Gode		Description of the	Diation			COS
	Do viola	tions observed du	ring Lime of	incostrac		
			THE OH	TISJUCTION		
	<u> </u>					
		-				
	<u> </u>					
	·					
			-			
nature of Person in Charge:	4	1		Date: 9	1-8-2021	
mature of Inspector:				Date: 9 /		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



E	stablishment: 54	. John Woeman chorch		Dat	9/	3/21	Pa	ge 1 of 2	No. of Risk Factor/Intervention Vi	olations	0
		Hilford Road						ne out 0:50			-
		der St. John Nocman Chorch				ategory	_		Total Vi		An-
	mail:			Pho							<u> </u>
In	spection Type:	Routine Re-inspection Pre-c	peratio					a continution		Red	
	.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	FOODBORNE ILLNESS R	-		25 /			nvestigation	Complaint Other		
		Circle designated compliance status (IN, OUT,					TO I DI		In appropriate box for COS and/or R		
	<u> </u>	IN = in compliance OUT= not in compliance NO					ann				
Col	mpliance Status								Conected on-site K - repeat violation		_
	inpliance Status	Supervision	cos	5 1	2	Com	plia	nce Status	Y	cos	R
	UNDUT	Person in charge present, demonstrates knowledge and				-		\	Protection from Contamination		
2	IN OUT N/A	performs duties		_	_	15	-	OUT N/A NO	Food separated and protected		
É	IN COTAVA	Certified Food Protection Manager			[16	_	TOUT N/A	Food-contact surfaces cleaned and sanitized		
<u></u>		Employee Health				17	IN	OUT WANO	Proper disposition or returned, previously served, reconditioned & unsafe food		-
3	NOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature Control for Safety		
4	MOUT	Proper use of restriction and exclusion			7	18	IN	OUT N/A NO	Proper cooking time and temperature		
5	(N) DUT	Procedures for responding to vomiting and diarrheal events	5		7	19	-	OUT N/A NO	Proper reheating procedures for hot holding	-	+
		Good Hygiene Practices				20	IN	OUT N/ANO	Proper cooling time and temperatures	+-	+
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use		\Box		21	IN	OUT N/A (10)	Proper hot holding temperatures	1	+
7	IN OUT NO	No discharge from eyes, nose, mouth				22	(IN	OUT N/A NO	Proper cold holding temperatures		+
<u> </u>	1	Preventing Contamination by Hands				23		OUT N/A NO	Proper date marking and disposition		+
8	IN OUT	Hands clean & properly washed				24	IN	OUT N/A NO	Time as a Public Health Control: procedures and record	s	+
9	IN OUT N/A	No bare hand contact with RTE food							Consumer Advisory		-
10	INDUT	Adequate handwashing sinks properly supplied & accessible	3		_	25	IN	OUT N/A	Consumer advisory provided for raw/undercooked foods	T	\top
. 44	INOUT	Approved Source		_	4		_		Highly Susceptible Populations		
11	IN OUT N/A NO	Food obtained from an approved source		+	4	26	IN	OUT WA	Pasteurized foods used; prohibited foods not offered		
13	UK OUT	Food received at proper temperature	+	+					d / Color Additives and Toxic Substances		
14	IN OUT IA O	Food in good condition, safe & unadulterated Req. records available; shell stock tags, parasite destruction		+	\dashv	27			Food additives: approved and properly used		
					╣	28	IN		Toxic substances properly identified, stored and used		
	Prevalent cont	re improper practices or procedures identified as the ributing factors of foodborne illness or injury. Public I are control measures to prevent foodborne illness or i	most lealth			-		_	nformance with Approved Procedures		
	Interventions a	are control measures to prevent foodborne illness or i	njury.		┸	19	IN	OUTWA	Compliance with variance/specialized process/HACCP		
			GOOD R								
Ma	rk "Y" in how if num	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a	s to contr	rol the	addi	ition of pa	thoge				
14161	IN A WI DOX II [IG]]	bered item is not in compliance Mark "X" on a	ppropria	ite bo	OI X	r COS a	nd/o	r COS =	corrected on-site during inspection R=repeat	violation	
Com	pliance Status		cos	R	T	Comp	lanc	ce Status		cos	R
30		Safe Food and Water			4		- 1		Proper Use of Utensils		
31		eggs used where required		-	-	43			s properly stored		
32	 	from approved source ained for specialized processing methods		-	-	44	_		pment & linens: properly stored, dried, & handled		
	valiatice opt	Food Temperature Control		<u> </u>	-	45			gle-service articles; properly stored & used	+-	Щ
33	Proper coolin	ng methods used; adequate equipment for temp, control		Ť	1	46		Gloves used p			
34		operfy cooked for hot holding	+	\vdash	1	47			Utensils, Equipment and Vending		
35		awing methods used	+	-	-	48			-food contact surfaces cleanable, med, constructed, & used		-
36		rs provided and accurate	_		1	49	_		installed, maintained, & used: test strips		-
		Food Identification						Transming.	Physical Facilities		
37	Food properly	y labeled: original container	T	Γ	1	50		Hot & cold wat	er available adequate pressure		
		Prevention of Food Contamination			1	51			illed, proper backflow devices	 	\dashv
38	Insects, rode	nts, & animals not present			1	52			ite water properly disposed		\dashv
39	Contaminatio	n prevented during food preparation, storage & display				53		Toilet facilities	properly constructed, supplied, & cleaned		
40	Personal clea	unliness				54			use properly disposed, facilities maintained		\neg
41	Wiping cloths	properly used & stored			_	55			es installed, maintained, & clean		\dashv
42	Washing fruit	s & vegetables			0	56	<u></u>	Adequate venti	lation & lighting, designated areas used		
Tvn	e of Operation:										
Dia	- I I I I I I I I I I I I I I I I I I I	an in Ohanna							License Posted:	Y S	
L)IS(cussion with Pers	son-in-Charge:							Follow-Up:	Y (
		Course & Merkers							Follow-Up Date:		
Sian	ature of Person	in Charge:							Detail		\dashv
0:-	ohusa ef leese :				_				Date:		\perp
aigr	iature of Inspecto								Date: 9, (3 / 20 2.)		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishme	stablishment: 54. John Moeman CHOTON		Date:	13 126 21	Page 2	of Z	
Address:	ob wilton	d 600-q			nce Achieved:		
	Item / Location	T	TEMPERATURE OBSE				
	Tem / Lacation	Тетр	Item / Location	Temp.	Item / Location		Tem
							-
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, Item		ī .	OBSERVATIONS AND/OR CORR	ECTIVE ACTIONS			
V Number	Section of Code		Descriptio	n of Violation			Correcte COS
		Kitchen :				O,	003
C 56							
C 2º	C- 20 14-	Hood Stick	er expired 9/202	· contact com	cpany for hose		
		craning.	4				
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		2					
		Garly L	Verrece				
ignature of Pe	erson in Charge:				Date:	1	
ignature of In				,			
-3-more of 111	Sporton.				Date: 9 15-1	ZOZ	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablish	ment: N	ew world bas		Date:	212	Pag	e 1 of	No. of Risk Factor/Intervention Violations	s 15			
Ad	dress:	392 D	w HANWOLL		Time int:00		Tim	e out'. so	No. of Repeat Risk Factor/Intervention Violations	SO			
Οv	vner/Pe	ermit Hold	er: 392 OM Shanti OMLIC	,	Risk Category: D				Total Violations				
Email:									nspection Status: Green Yellow Red				
Ins	pection	п Туре:	Routine Re-inspection Pre-op	eratio	Phone:	Illno							
-	pootio	11 13 po.	FOODBORNE ILLNESS RIS					vestigation	Complaint Other				
			Circle designated compliance status (IN, OUT, N				DILL		in appropriate box for COS and/or R				
_			IN = in compliance OUT= not in compliance NO =										
			IN - III compliance do 1 - Not III compliance No -	HOL OL	Serveu N	WA - 1101	аррп	cable COS =	corrected ori-site R = repeat violation				
Con	plianc	e Status	Supervision	COS	S R	Com	plian	ce Status	COS	S R			
	0	LIT	Person in charge present, demonstrates knowledge and	Protection from Contamination									
Ļ	TWO		performs duties		\perp	15	<u> </u>	DUT N/A NO	Food separated and protected				
2	[IN gr	UT N/A	Certified Food Protection Manager			16	(IN)	DUT N/A	Food-contact surfaces cleaned and sanitized				
			Employee Health			17	IN	OUT NA NO	Proper disposition or returned, previously served, reconditioned & unsafe food				
3	(IV)DI	UT	Management/food employees & conditional employee; knowledge, responsibilities and reporting			Time / Temperature Control for Safety							
4	IN DI		Proper use of restriction and exclusion			18	IN	Proper cooking time and temperature	\neg				
5	(IN)O	JT	Procedures for responding to vomiting and diarrheal events			19	IN	Proper reheating procedures for hot holding					
	F		Good Hygiene Practices			20	_	OUT N/A NO	Proper cooling time and temperatures				
6	IN OU		Proper eating, tasting, drinking, or tobacco use	<u> </u>	\perp	21	IN	OUT N/A NO	Proper hot holding temperatures				
7	IN OL	JT (NO)	No discharge from eyes, nose, mouth			22	100	OUT N/A NO	Proper cold holding temperatures				
	T		Preventing Contamination by Hands			23	\sim	OUT N/A NO	Proper date marking and disposition				
8	IN Of		Hands clean & properly washed	ļ	\perp	24	IN	OUT (N/A) IO	Time as a Public Health Control: procedures and records				
9		JT N/A(NO)	No bare hand contact with RTE food	ļ	1		,		Consumer Advisory				
10	(in dr	JT _	Adequate handwashing sinks properly supplied & accessible	<u> </u>		25	IN C	DUTNIA	Consumer advisory provided for raw/undercooked foods				
	A	·= I	Approved Source	1					Highly Susceptible Populations				
11	IN OL		Food obtained from an approved source	-		26	IN	OUT(N/A)	Pasteurized foods used; prohibited foods not offered	\perp			
12	(IN)OL	IN OUT N/A (IO) Food received at proper temperature					1		l / Color Additives and Toxic Substances				
14	_	IT(N/A)NO	Food in good condition, safe & unadulterated	├	+	27		DU N/A	Food additives: approved and properly used				
14			Req. records available: shell stock tags, parasite destruction			28		DUT N/A	Toxic substances properly identified, stored and used				
	Ris Pre	sk factors ar valent contr	re improper practices or procedures identified as the m ributing factors of foodborne illness or injury. Public He are control measures to prevent foodborne illness or inj	ost alth			_		nformance with Approved Procedures				
	Inte	rventions a	re control measures to prevent foodborne illness or inj	ury.		19	IN C	DUT(N/A)	Compliance with variance/specialized process/HACCP				
					RETAIL								
8.4	1 60 60 1	1	Good retail practices are preventative measures										
Mai	K X III	pox it num	bered item is not in compliance Mark "X" on ap	propria	ate box fo	r COS a	ind/or	COS =	corrected on-site during inspection R=repeat violatio	חכ			
Com	pliance	Status		cos	R	Comp	lianc	e Status	cos	R			
			Safe Food and Water				1		Proper Use of Utensils				
30			eggs used where required		4	43							
31	 		from approved source			44		†	ipment & linens: properly stored, dried, & handled	\perp			
32		Variance obt	ained for specialized processing methods		\perp	45		Single-use/si	ngle-service articles; properly stored & used				
33		Drawes	Food Temperature Control		-	46	properly						
34		-	ng methods used: adequate equipment for temp. control		-	17			Utensils, Equipment and Vending				
35			operfy cooked for hot holding		-	47			n-food contact surfaces cleanable,				
36	-		rs provided and accurate		+	48			gned, constructed, & used	+-1			
		THEITHORIE	Food Identification			45		vvalewasning	: installed, maintained, & used: test strips Physical Facilities				
37		Food properly	y labeled: original container			50		Hot & cold wa	ter available adequate pressure	7			
			Prevention of Food Contamination		1	51			alled, proper backflow devices	+			
38		Insects, rode	nts, & animals not present			52			ste water properly disposed	++			
39		Contaminatio	n prevented during food preparation, storage & display			53			properly constructed, supplied, & cleaned	+			
40		Personal clea	anliness			54			use properly disposed, facilities maintained	+			
41		Wiping cloths	: properly used & stored			55		Physical facilit	ies installed, maintained, & clean	+			
42		Washing fruit	s & vegetables			56		Adequate ven	tilation & lighting, designated areas used				
Тур	Type of Operation: License Posted: (Y) N												
Disc	cussion	with Pers	son-in-Charge:						Follow-Up: Y	N)			
									Follow-Up Date:	ノ			
٥.	,	(D	Vontura										
Sign	ature o	of Person	in Charge: dandur						Date:				
Sigr	nature	of Inspect	or: > / /						Date: q -2-2021				



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: vew world 645							Date: 9 [2 [20 Z] Page			
Ad	dress: 30	12 Der H	ighway	Complian	Comptiance Achieved: 9 - 2 - 202 /					
					TEMPERATURE OBSERVATION	Temp.				
Item / Location				Temp. Item/Location			Item / Location		Temp.	
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					OBSERVATIONS AND/OR CORRECTIVI	E ACTIONS				
V	Item	Section of Code			Description of Viol	ation			Corrected	
	Number							or	cos	
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			100		A POST OFFI AND S	PARTY TIME	OF THEFECTION	-		
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Sian	ature of Pe	erson in Charge:	of gently		-		Date:			
Jr -		erson in Charge:			//_			7021		
sigr	ature of In	spector:	<u>u/_/</u>				Date: q 2.	- 44		



HEALTH DIVISION 432 Daniel Wehster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: bonkin Donnts								Date 9/1/21		e 1 of	f No. of Risk Factor/Intervention Violation					
Address: 80 continental Blud.								りょうこ	Time out		No. of Repeat Risk Factor/Intervention Violations					
Owner/Permit Holder: Attorner Donots Inc								egory	n		Total Violations	3				
							e:				Inspection Status: Green Yellow Red	_				
Inspection Type: Routine Re-inspection Pre-operation																
FOODBORNE ILINESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																
			in appropriate box for COS and/or R	_												
				ed compliance status (fN, OUT, N ce OUT= not in compliance NO =					t appli		corrected on-site R = repeat violation					
		o Céntum	W									_				
COIII	phane	e Status	Sun	ervision	cos	R	-	Com	plian	ce Status	Protection from Contamination	R				
1	INC	DUT		sent, demonstrates knowledge and				15	IN	OUT N/A NO	Food separated and protected					
2		UT N/A	Certified Food Protec	tion Manager	+	\vdash	7	16		OU N/A	Food-contact surfaces cleaned and sanitized	_				
	0			yee Health		-		17		OUTWONO	Proper disposition or returned, previously served,	_				
3	N	UT	Management/food en	ployees & conditional employee;	T	Т	1		_		reconditioned & unsafe food Time / Temperature Control for Safety					
4	INC		knowledge, responsite Proper use of restriction				18 IN OUT N/A Proper cooking time and temperature					-				
5	INTO			nding to vomiting and diarrheal events	<u> </u>		1	19	-	OUT N/A (10)	Proper reheating procedures for hot holding	_				
				iene Practices			1	20	_	OUT N/A(NO)	Proper cooling time and temperatures	_				
6	INO	UT (NO)	Proper eating, tasting	drinking, or tobacco use		П	1	21	IN:	OUT N/A (O	Proper hot holding temperatures					
7	IN O	UT NO	No discharge from ey	es, nose, mouth		\vdash	7	22	(N)	DUT N/A NO	Proper cold holding temperatures					
			Preventing Conta	traination by Hands			1	23	(N	UT N/A NO	Proper date marking and disposition					
8	INO	UT NO	Hands clean & proper	y washed			1	24	IN:	OUTNANO	Time as a Public Health Control: procedures and records	\neg				
9	(I) o	UT N/A NO	No bare hand contact	with RTE food			1	1 1	-		Consumer Advisory					
10	(N)O	UT	Adequate handwashin	g sinks properly supplied & accessible			7	25	IN 0	OUT(N/A)	Consumer advisory provided for raw/undercooked foods	\neg				
			Арргоз	red Source]				Highly Susceptible Populations					
11	(I)0		Food obtained from an	approved source			1	26	(IN)	DUT N/A	Pasteurized foods used; prohibited foods not offered					
12									1000		d / Color Additives and Toxic Substances					
13								27	-	DUT N/A	Food additives: approved and properly used	_				
14 IN OUTNANO Req. records available: shell stock tags, parasite destruction								28	(IN)	DUT MAD.	Toxic substances properly identified, stored and used	_				
	Ri Pro	sk factors a evalent cont	re improper practices ributing factors of for	s or procedures identified as the m adborne illness or injury, Public He to prevent foodborne illness or inj	ost alth		Į.			Co	onformance with Approved Procedures	_				
	Înt	erventions a	re control measures	to prevent foodborne illness or inj	ury.			19	IN C	OUT (N/A)	Compliance with variance/specialized process/HACCP					
				G	OOD R	ETA	IL P	RACI	TICES	3						
	uh du h			ail practices are preventative measures		_										
Mar	K "X," II	n box if num	bered item is not in o	compliance Mark "X" on ap	propriat	e box	(for	COS	and/or	COS :	=corrected on-site during inspection R=repeat violation					
omp	lianc	2 Status			cos	R		Comp	lianc	e Status	cos	R				
				and Water							Proper Use of Utensils	_				
30			eggs used where requir	ed			43 In-use utensils properly stored					4				
31			from approved source				-	44	-		ipment & linens: properly stored, dried, & handled	4				
32		Variance obt	tained for specialized pr					45		_	ingle-service articles: properly stored & used	\dashv				
33		Proper coolin		rature Control sate equipment for temp, control		46 Gloves used properly					Utensils, Equipment and Vending	\dashv				
34			roperly cooked for hot he				h	47 -	X	Food and no	n-food contact surfaces cleanable,	-				
35		·····	awing methods used				٧	48	^	+	igned, constructed, & used	-				
36			rs provided and accurat	8				49		-	: installed, maintained, & used: test strips	1				
•			Food Ide	ntification							Physical Facilities					
37		Food properl	y labeled: original conta	iner				50		Hot & cold wa	ater available adequate pressure	7				
			Prevention of Fo	od Contamination				51		Plumbing inst	talled, proper backflow devices					
38		Insects, rode	nts, & animals not prese	ent				52		Sewage & wa	aste water properly disposed]				
39		Contaminatio	on prevented during food	preparation, storage & display				53		Toilet facilities	s properly constructed, supplied, & cleaned					
40	Personal deanliness							54		Garbage & re	fuse properly disposed, facilities maintained	_				
41	41 Wiping cloths: properly used & stored							55	X	 	ties installed, maintained, & clean	1				
42 Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used												4				
Type of Operation:										License Posted: (Y) N						
Discussion with Person-in-Charge:										Follow-Up: Y N	1					
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				11.10:							Follow-Up Date:	4				
Sign	ature	of Person	in Charge:	(guguins							Date: 9-1-2021					
Sigr	Signature of Inspector: Date: 9-1-2021															
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: DUNYIN DONUTS							Date: 9	Date: 9 -1 - 2021 Page				
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