



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Dunkin Donuts</b>	Date: <b>9/28/21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>0</b>
Address: <b>425 Milford Road</b>	Time in: <b>1:00</b>	Time out: <b>1:45</b>	No. of Repeat Risk Factor/Intervention Violations: <b>0</b>
Owner/Permit Holder:	Risk Category:	Total Violations: <b>0</b>	
Email:	Phone:	Inspection Status: <b>Green</b> Yellow Red	

Inspection Type: **Routine** Re-inspection Pre-operational Illness Investigation Complaint Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) 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
<b>Supervision</b>			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
<b>Employee Health</b>			
3	IN OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygiene Practices</b>			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
<b>Preventing Contamination by Hands</b>			
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
<b>Approved Source</b>			
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			
<p><b>Risk factors</b> 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.</p>			

### 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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33			
Proper cooling methods used; adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
<b>Food Identification</b>			
37			
Food properly labeled: original container			
<b>Prevention of Food Contamination</b>			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
<b>Physical Facilities</b>			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:	License Posted: <b>(Y)</b> N
Discussion with Person-in-Charge:	Follow-Up: <b>Y</b> N
Signature of Person in Charge: <i>[Signature]</i>	Follow-Up Date:
Signature of Inspector: <i>[Signature]</i>	Date: <b>9/28/2021</b>
	Date: <b>9/28/2021</b>

Date: 9/28/2021



# MERRIMACK FIRE DEPARTMENT

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



AD-3/001 #121

## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Alot of Thai</u>	Date: <u>9/21/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>360 PW Highway #121</u>	Time in: <u>12:00</u>	Time out: <u>1:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Alot of Thai</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) 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
<b>Supervision</b>			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
<b>Employee Health</b>			
3	<u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygiene Practices</b>			
6	IN OUT <u>NO</u>		
Proper eating, lastest, drinking, or tobacco use			
7	IN OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
<b>Preventing Contamination by Hands</b>			
8	<u>IN</u> OUT NO		
Hands clean & properly washed			
9	<u>IN</u> OUT N/A NO		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
<b>Approved Source</b>			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	IN OUT N/A <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
<b>Food Identification</b>			
37			
Food properly labeled: original container			
<b>Prevention of Food Contamination</b>			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	<u>IN</u> OUT N/A NO		
Food separated and protected			
16	<u>IN</u> OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT <u>N/A</u> NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
<b>Time / Temperature Control for Safety</b>			
18	IN OUT N/A <u>NO</u>		
Proper cooking time and temperature			
19	IN OUT N/A <u>NO</u>		
Proper reheating procedures for hot holding			
20	IN OUT N/A <u>NO</u>		
Proper cooling time and temperatures			
21	IN OUT N/A <u>NO</u>		
Proper hot holding temperatures			
22	IN OUT N/A NO		
Proper cold holding temperatures			
23	<u>IN</u> OUT N/A NO		
Proper date marking and disposition			
24	IN OUT <u>N/A</u> NO		
Time as a Public Health Control: procedures and records			
<b>Consumer Advisory</b>			
25	<u>IN</u> OUT N/A		
Consumer advisory provided for raw/undercooked foods			
<b>Highly Susceptible Populations</b>			
26	<u>IN</u> OUT N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food / Color Additives and Toxic Substances</b>			
27	IN OUT <u>N/A</u>		
Food additives: approved and properly used			
28	<u>IN</u> OUT N/A		
Toxic substances properly identified, stored and used			
<b>Conformance with Approved Procedures</b>			
19	IN OUT <u>N/A</u>		
Compliance with variance/specialized process/HACCP			

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge: Ami

Signature of Inspector: [Signature]

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Date:

Date: 9-21-2021

Date: 9-21-2021



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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



### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>The Homestead</u>	Date: <u>9/23/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>2</u>
Address: <u>614 NW Highway</u>	Time in: <u>1:00</u>	Time out: <u>2:15</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Homestead Restaurant of Merrimack LLC</u>	Risk Category: <u>B</u>	Total Violations: <u>5</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) 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
<b>Supervision</b>			
1	IN OUT		
2	IN OUT N/A		
<b>Employee Health</b>			
3	IN OUT		
4	IN OUT		
5	IN OUT		
<b>Good Hygiene Practices</b>			
6	IN OUT		
7	IN OUT		
<b>Preventing Contamination by Hands</b>			
8	IN OUT NO		
9	IN OUT N/A NO		
10	IN OUT		
<b>Approved Source</b>			
11	IN OUT		
12	IN OUT N/A NO		
13	IN OUT		
14	IN OUT N/A NO		
<p><b>Risk factors</b> 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.</p>			
<b>Protection from Contamination</b>			
15	IN OUT N/A NO		
16	IN OUT N/A		
17	IN OUT N/A NO		
<b>Time / Temperature Control for Safety</b>			
18	IN OUT N/A NO		
19	IN OUT N/A NO		
20	IN OUT N/A NO		
21	IN OUT N/A NO		
22	IN OUT N/A NO		
23	IN OUT N/A NO		
24	IN OUT N/A NO		
<b>Consumer Advisory</b>			
25	IN OUT N/A		
<b>Highly Susceptible Populations</b>			
26	IN OUT N/A		
<b>Food / Color Additives and Toxic Substances</b>			
27	IN OUT N/A		
28	IN OUT N/A		
<b>Conformance with Approved Procedures</b>			
19	IN OUT N/A		

### 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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water & Ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
33	Proper cooling methods used; adequate equipment for temp. control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided and accurate		
<b>Food Identification</b>			
37	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>			
38	X Insects, rodents, & animals not present		
39	X Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		
<b>Proper Use of Utensils</b>			
43	In-use utensils properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		
<b>Utensils, Equipment and Vending</b>			
47	X Food and non-food contact surfaces cleanable,		
48	Properly designed, constructed, & used		
49	Warewashing: installed, maintained, & used: test strips		
<b>Physical Facilities</b>			
50	Hot & cold water available adequate pressure		
51	Plumbing installed, proper backflow devices		
52	Sewage & waste water properly disposed		
53	Toilet facilities properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed, facilities maintained		
55	Physical facilities installed, maintained, & clean		
56	Adequate ventilation & lighting, designated areas used		

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: 14 days Y N

Follow-Up Date:

Signature of Person in Charge:

*Patti Houston*

Date: 9-23-2021

Signature of Inspector:

Date: 9/23/2021







# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Tortilla Flats Date: 9/15/21 Page 1 of 2 No. of Risk Factor/Intervention Violations: 1  
Address: 595 Dan Webster Hwy Time in: 2:00 Time out: 3:00 No. of Repeat Risk Factor/Intervention Violations: 0  
Owner/Permit Holder: Tortilla Flat Inc. Risk Category: B Total Violations: 2  
Email: \_\_\_\_\_ Phone: \_\_\_\_\_ Inspection Status: Green Yellow Red  
Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other \_\_\_\_\_

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) 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
<b>Supervision</b>			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
<b>Employee Health</b>			
3	<u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygiene Practices</b>			
6	IN OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
<b>Preventing Contamination by Hands</b>			
8	<u>IN</u> OUT NO		
Hands clean & properly washed			
9	<u>IN</u> OUT N/A NO		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
<b>Approved Source</b>			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	IN OUT N/A <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			

**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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
<b>Food Identification</b>			
37			
Food properly labeled: original container			
<b>Prevention of Food Contamination</b>			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
<b>Physical Facilities</b>			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55	<u>X</u>		
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: 15 days Y N

Follow-Up Date:

Signature of Person in Charge:

Date: 9/16/21

Signature of Inspector:

Date: 9/15/2021

Date: 9-15-2021





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Dunkin Donuts</b>	Date: <b>9/15/21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>0</b>
Address: <b>308 DW Highway</b>	Time in: <b>11:00</b>	Time out: <b>11:30</b>	No. of Repeat Risk Factor/Intervention Violations: <b>0</b>
Owner/Permit Holder: <b>HTTOM DONUTS LLC</b>	Risk Category:		Total Violations: <b>0</b>
Email:	Phone: <b>(603) 365-9147</b>	Inspection Status: <b>Green</b>	Yellow Red
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation Complaint Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) 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
<b>Supervision</b>			
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Person in charge present, demonstrates knowledge and performs duties	
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Certified Food Protection Manager	
<b>Employee Health</b>			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting	
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper use of restriction and exclusion	
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Procedures for responding to vomiting and diarrheal events	
<b>Good Hygiene Practices</b>			
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO	Proper eating, tasting, drinking, or tobacco use	
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO	No discharge from eyes, nose, mouth	
<b>Preventing Contamination by Hands</b>			
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO	Hands clean & properly washed	
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	No bare hand contact with RTE food	
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Adequate handwashing sinks properly supplied & accessible	
<b>Approved Source</b>			
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food obtained from an approved source	
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Food received at proper temperature	
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food in good condition, safe & unadulterated	
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Req. records available: shell stock tags, parasite destruction	
<p><b>Risk factors</b> 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.</p>			
<b>Protection from Contamination</b>			
15	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Food separated and protected	
16	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food-contact surfaces cleaned and sanitized	
17	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
<b>Time / Temperature Control for Safety</b>			
18	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Proper cooking time and temperature	
19	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Proper reheating procedures for hot holding	
20	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Proper cooling time and temperatures	
21	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Proper hot holding temperatures	
22	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Proper cold holding temperatures	
23	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Proper date marking and disposition	
24	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Time as a Public Health Control: procedures and records	
<b>Consumer Advisory</b>			
25	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Consumer advisory provided for raw/undercooked foods	
<b>Highly Susceptible Populations</b>			
26	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Pasteurized foods used; prohibited foods not offered	
<b>Food / Color Additives and Toxic Substances</b>			
27	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food additives: approved and properly used	
28	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Toxic substances properly identified, stored and used	
<b>Conformance with Approved Procedures</b>			
19	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Compliance with variance/specialized process/HACCP	

### 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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30	<input type="checkbox"/>	Pasteurized eggs used where required	
31	<input type="checkbox"/>	Water & Ice from approved source	
32	<input type="checkbox"/>	Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
33	<input type="checkbox"/>	Proper cooling methods used: adequate equipment for temp. control	
34	<input type="checkbox"/>	Plant food properly cooked for hot holding	
35	<input type="checkbox"/>	Approved thawing methods used	
36	<input type="checkbox"/>	Thermometers provided and accurate	
<b>Food Identification</b>			
37	<input type="checkbox"/>	Food properly labeled: original container	
<b>Prevention of Food Contamination</b>			
38	<input type="checkbox"/>	Insects, rodents, & animals not present	
39	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	
40	<input type="checkbox"/>	Personal cleanliness	
41	<input type="checkbox"/>	Wiping cloths: properly used & stored	
42	<input type="checkbox"/>	Washing fruits & vegetables	
<b>Proper Use of Utensils</b>			
43	<input type="checkbox"/>	In-use utensils properly stored	
44	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried, & handled	
45	<input type="checkbox"/>	Single-use/single-service articles: properly stored & used	
46	<input type="checkbox"/>	Gloves used properly	
<b>Utensils, Equipment and Vending</b>			
47	<input type="checkbox"/>	Food and non-food contact surfaces cleanable,	
48	<input type="checkbox"/>	Properly designed, constructed, & used	
49	<input type="checkbox"/>	Warewashing: installed, maintained, & used: test strips	
<b>Physical Facilities</b>			
50	<input type="checkbox"/>	Hot & cold water available adequate pressure	
51	<input type="checkbox"/>	Plumbing installed, proper backflow devices	
52	<input type="checkbox"/>	Sewage & waste water properly disposed	
53	<input type="checkbox"/>	Toilet facilities properly constructed, supplied, & cleaned	
54	<input type="checkbox"/>	Garbage & refuse properly disposed, facilities maintained	
55	<input type="checkbox"/>	Physical facilities installed, maintained, & clean	
56	<input type="checkbox"/>	Adequate ventilation & lighting, designated areas used	

Type of Operation:	License Posted: <input checked="" type="radio"/> Y <input type="radio"/> N
Discussion with Person-in-Charge:	Follow-Up: <input type="radio"/> Y <input checked="" type="radio"/> N
Signature of Person in Charge: <i>[Signature]</i>	Follow-Up Date:
Signature of Inspector: <i>[Signature]</i>	Date: <b>9-15-21</b>
	Date: <b>9-15-2021</b>

Date: 9-15-2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Armeux</u>	Date: <u>9/14/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>407 Milford Road Unit C</u>	Time in: <u>11:00</u>	Time out: <u>11:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Isabelle Woodell</u>	Risk Category:		Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u>	Yellow Red

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) 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
<b>Supervision</b>			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
<b>Employee Health</b>			
3	<u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygiene Practices</b>			
6	IN OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
<b>Preventing Contamination by Hands</b>			
8	<u>IN</u> OUT NO		
Hands clean & properly washed			
9	<u>IN</u> OUT N/A NO		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
<b>Approved Source</b>			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	IN OUT N/A <u>NO</u>		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			
<b>Risk factors</b> 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.			

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	<u>IN</u> OUT N/A NO		
Food separated and protected			
16	<u>IN</u> OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT <u>N/A</u> NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
<b>Time / Temperature Control for Safety</b>			
18	IN OUT N/A <u>NO</u>		
Proper cooking time and temperature			
19	IN OUT N/A <u>NO</u>		
Proper reheating procedures for hot holding			
20	IN OUT N/A <u>NO</u>		
Proper cooling time and temperatures			
21	IN OUT N/A <u>NO</u>		
Proper hot holding temperatures			
22	<u>IN</u> OUT N/A NO		
Proper cold holding temperatures			
23	<u>IN</u> OUT N/A NO		
Proper date marking and disposition			
24	IN OUT <u>N/A</u> NO		
Time as a Public Health Control: procedures and records			
<b>Consumer Advisory</b>			
25	IN OUT <u>N/A</u>		
Consumer advisory provided for raw/undercooked foods			
<b>Highly Susceptible Populations</b>			
26	<u>IN</u> OUT N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food / Color Additives and Toxic Substances</b>			
27	<u>IN</u> OUT N/A		
Food additives: approved and properly used			
28	<u>IN</u> OUT N/A		
Toxic substances properly identified, stored and used			
<b>Conformance with Approved Procedures</b>			
19	IN OUT <u>N/A</u>		
Compliance with variance/specialized process/HACCP			

### 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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
<b>Food Identification</b>			
37			
Food properly labeled: original container			
<b>Prevention of Food Contamination</b>			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
<b>Physical Facilities</b>			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date: 9/14/2021

Signature of Inspector: [Signature]

Date: 9/14/2021





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Marc's Pizza and Subs</u>	Date: <u>9/10/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>304 Milford Road #5</u>	Time in: <u>11:30</u>	Time out: <u>12:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Marc Benedetti</u>	Risk Category: <u>D</u>	Total Violations: <u>1</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) 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
<b>Supervision</b>			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
<b>Employee Health</b>			
3	<u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygiene Practices</b>			
6	IN OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
<b>Preventing Contamination by Hands</b>			
8	<u>IN</u> OUT NO		
Hands clean & properly washed			
9	<u>IN</u> OUT N/A NO		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
<b>Approved Source</b>			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	IN OUT N/A <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A <u>NO</u>		
Req. records available: shell stock tags, parasite destruction			

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.

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	<u>IN</u> OUT N/A NO		
Food separated and protected			
16	<u>IN</u> OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT <u>N/A</u> NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
<b>Time / Temperature Control for Safety</b>			
18	IN OUT N/A <u>NO</u>		
Proper cooking time and temperature			
19	IN OUT N/A <u>NO</u>		
Proper reheating procedures for hot holding			
20	IN OUT N/A <u>NO</u>		
Proper cooling time and temperatures			
21	IN OUT N/A <u>NO</u>		
Proper hot holding temperatures			
22	<u>IN</u> OUT N/A NO		
Proper cold holding temperatures			
23	<u>IN</u> OUT N/A NO		
Proper date marking and disposition			
24	IN OUT <u>N/A</u> NO		
Time as a Public Health Control: procedures and records			
<b>Consumer Advisory</b>			
25	<u>IN</u> OUT N/A		
Consumer advisory provided for raw/undercooked foods			
<b>Highly Susceptible Populations</b>			
26	<u>IN</u> OUT N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food / Color Additives and Toxic Substances</b>			
27	IN OUT <u>N/A</u>		
Food additives: approved and properly used			
28	<u>IN</u> OUT N/A		
Toxic substances properly identified, stored and used			
<b>Conformance with Approved Procedures</b>			
19	IN OUT <u>N/A</u>		
Compliance with variance/specialized process/HACCP			

### 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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33			
Proper cooling methods used; adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
<b>Food Identification</b>			
37			
Food properly labeled: original container			
<b>Prevention of Food Contamination</b>			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
<b>Physical Facilities</b>			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55	<u>X</u>		
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: 9/10/21



Date: 9/10/2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Merrimack Ten Pin</b>	Date: <b>9/18/21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>0</b>
Address: <b>698 Dow Highway</b>	Time in: <b>1:00</b>	Time out: <b>1:30</b>	No. of Repeat Risk Factor/Intervention Violations: <b>0</b>
Owner/Permit Holder: <b>Merrimack Ten Pin Center</b>	Risk Category: <b>C</b>	Total Violations: <b>0</b>	
Email:	Phone:	Inspection Status: <b>Green</b> Yellow Red	

Inspection Type: **Routine** Re-inspection Pre-operational Illness Investigation Complaint Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) 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
<b>Supervision</b>			
1	IN OUT		
2	IN OUT N/A		
<b>Employee Health</b>			
3	IN OUT		
4	IN OUT		
5	IN OUT		
<b>Good Hygiene Practices</b>			
6	IN OUT NO		
7	IN OUT NO		
<b>Preventing Contamination by Hands</b>			
8	IN OUT NO		
9	IN OUT N/A NO		
10	IN OUT		
<b>Approved Source</b>			
11	IN OUT		
12	IN OUT N/A NO		
13	IN OUT		
14	IN OUT N/A NO		

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.

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	IN OUT N/A NO		
16	IN OUT N/A		
17	IN OUT N/A NO		
<b>Time / Temperature Control for Safety</b>			
18	IN OUT N/A NO		
19	IN OUT N/A NO		
20	IN OUT N/A NO		
21	IN OUT N/A NO		
22	IN OUT N/A NO		
23	IN OUT N/A NO		
24	IN OUT N/A NO		
<b>Consumer Advisory</b>			
25	IN OUT N/A		
<b>Highly Susceptible Populations</b>			
26	IN OUT N/A		
<b>Food / Color Additives and Toxic Substances</b>			
27	IN OUT N/A		
28	IN OUT N/A		
<b>Conformance with Approved Procedures</b>			
29	IN OUT N/A		

### 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 COS = corrected on-site during inspection R = repeat violation

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

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

Type of Operation:	License Posted: <b>Y</b> <b>N</b>
Discussion with Person-in-Charge:	Follow-Up: <b>Y</b> <b>N</b>
Signature of Person in Charge: <i>Crystal Grover</i>	Follow-Up Date:
Signature of Inspector: <i>[Signature]</i>	Date: <b>9/18/21</b>

Date: 9/8/2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Donut Donuts</b>	Date: <b>9/9/21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>0</b>
Address: <b>514 Dow Highway</b>	Time in: <b>10:00</b>	Time out: <b>10:45</b>	No. of Repeat Risk Factor/Intervention Violations: <b>0</b>
Owner/Permit Holder: <b>ATTOM Donuts LLC</b>	Risk Category: <b>D</b>	Total Violations: <b>0</b>	
Email:	Phone:	Inspection Status: <b>Green</b> Yellow Red	
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation
Complaint Other			

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) 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
<b>Supervision</b>			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
<b>Employee Health</b>			
3	IN OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygiene Practices</b>			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
<b>Preventing Contamination by Hands</b>			
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
<b>Approved Source</b>			
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
<b>Food Identification</b>			
37			
Food properly labeled: original container			
<b>Prevention of Food Contamination</b>			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	IN OUT N/A NO		
Food separated and protected			
16	IN OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT N/A NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
<b>Time / Temperature Control for Safety</b>			
18	IN OUT N/A NO		
Proper cooking time and temperature			
19	IN OUT N/A NO		
Proper reheating procedures for hot holding			
20	IN OUT N/A NO		
Proper cooling time and temperatures			
21	IN OUT N/A NO		
Proper hot holding temperatures			
22	IN OUT N/A NO		
Proper cold holding temperatures			
23	IN OUT N/A NO		
Proper date marking and disposition			
24	IN OUT N/A NO		
Time as a Public Health Control: procedures and records			
<b>Consumer Advisory</b>			
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
<b>Highly Susceptible Populations</b>			
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food / Color Additives and Toxic Substances</b>			
27	IN OUT N/A		
Food additives: approved and properly used			
28	IN OUT N/A		
Toxic substances properly identified, stored and used			
<b>Conformance with Approved Procedures</b>			
29	IN OUT N/A		
Compliance with variance/specialized process/HACCP			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
<b>Physical Facilities</b>			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:	License Posted: <b>Y</b> <b>N</b>
Discussion with Person-in-Charge:	Follow-Up: <b>Y</b> <b>N</b>
Signature of Person in Charge: <i>[Signature]</i>	Follow-Up Date:
Signature of Inspector: <i>[Signature]</i>	Date: <b>9-9-2021</b>
	Date: <b>9/9/21</b>

Date: 9/9/2021





# MERRIMACK FIRE DEPARTMENT

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



2F / 002 - 1

## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Dunkin Donuts</b>	Date: <b>9/4/21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>2 Bowers Landing</b>	Time in: <b>1:00</b>	Time out: <b>1:30</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder: <b>ATDM Donuts Inc</b>	Risk Category: <b>D</b>	Total Violations <b>0</b>	
Email:	Phone:	Inspection Status: <b>Green</b> Yellow Red	
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) 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
<b>Supervision</b>			
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Person in charge present, demonstrates knowledge and performs duties	
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Certified Food Protection Manager	
<b>Employee Health</b>			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting	
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper use of restriction and exclusion	
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Procedures for responding to vomiting and diarrheal events	
<b>Good Hygiene Practices</b>			
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO	Proper eating, tasting, drinking, or tobacco use	
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO	No discharge from eyes, nose, mouth	
<b>Preventing Contamination by Hands</b>			
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO	Hands clean & properly washed	
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	No bare hand contact with RTE food	
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Adequate handwashing sinks properly supplied & accessible	
<b>Approved Source</b>			
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food obtained from an approved source	
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Food received at proper temperature	
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food in good condition, safe & unadulterated	
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Req. records available: shell stock tags, parasite destruction	

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.

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Food separated and protected	
16	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food-contact surfaces cleaned and sanitized	
17	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
<b>Time / Temperature Control for Safety</b>			
18	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Proper cooking time and temperature	
19	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Proper reheating procedures for hot holding	
20	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Proper cooling time and temperatures	
21	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Proper hot holding temperatures	
22	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Proper cold holding temperatures	
23	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Proper date marking and disposition	
24	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Time as a Public Health Control: procedures and records	
<b>Consumer Advisory</b>			
25	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Consumer advisory provided for raw/undercooked foods	
<b>Highly Susceptible Populations</b>			
26	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Pasteurized foods used; prohibited foods not offered	
<b>Food / Color Additives and Toxic Substances</b>			
27	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food additives: approved and properly used	
28	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Toxic substances properly identified, stored and used	
<b>Conformance with Approved Procedures</b>			
29	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Compliance with variance/specialized process/HACCP	

### 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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30	<input type="checkbox"/>	Pasteurized eggs used where required	
31	<input type="checkbox"/>	Water & Ice from approved source	
32	<input type="checkbox"/>	Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
33	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temp. control	
34	<input type="checkbox"/>	Plant food properly cooked for hot holding	
35	<input type="checkbox"/>	Approved thawing methods used	
36	<input type="checkbox"/>	Thermometers provided and accurate	
<b>Food Identification</b>			
37	<input type="checkbox"/>	Food properly labeled: original container	
<b>Prevention of Food Contamination</b>			
38	<input type="checkbox"/>	Insects, rodents, & animals not present	
39	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	
40	<input type="checkbox"/>	Personal cleanliness	
41	<input type="checkbox"/>	Wiping cloths: properly used & stored	
42	<input type="checkbox"/>	Washing fruits & vegetables	

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: ☒ Y ☐ N

Follow-Up: ☐ Y ☒ N

Follow-Up Date:

Signature of Person in Charge: *[Signature]*

Date: **9-7-21**

Signature of Inspector: *[Signature]*

Date: **9-7-2021**

Date: 9.7.2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>carrier orchard</b>	Date: <b>9/8/21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>0</b>
Address: <b>9 Peaslee Road</b>	Time in: <b>10:30</b>	Time out: <b>11:00</b>	No. of Repeat Risk Factor/Intervention Violations: <b>0</b>
Owner/Permit Holder: <b>carrier orchards LLC</b>	Risk Category: <b>F</b>	Total Violations: <b>0</b>	
Email:	Phone:	Inspection Status: <b>Green</b> Yellow Red	
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation
Complaint Other			

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) 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
<b>Supervision</b>			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
<b>Employee Health</b>			
3	IN OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygiene Practices</b>			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
<b>Preventing Contamination by Hands</b>			
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
<b>Approved Source</b>			
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			

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.

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	IN OUT N/A NO		
Food separated and protected			
16	IN OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT N/A NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
<b>Time / Temperature Control for Safety</b>			
18	IN OUT N/A NO		
Proper cooking time and temperature			
19	IN OUT N/A NO		
Proper reheating procedures for hot holding			
20	IN OUT N/A NO		
Proper cooling time and temperatures			
21	IN OUT N/A NO		
Proper hot holding temperatures			
22	IN OUT N/A NO		
Proper cold holding temperatures			
23	IN OUT N/A NO		
Proper date marking and disposition			
24	IN OUT N/A NO		
Time as a Public Health Control: procedures and records			
<b>Consumer Advisory</b>			
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
<b>Highly Susceptible Populations</b>			
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food / Color Additives and Toxic Substances</b>			
27	IN OUT N/A		
Food additives: approved and properly used			
28	IN OUT N/A		
Toxic substances properly identified, stored and used			
<b>Conformance with Approved Procedures</b>			
29	IN OUT N/A		
Compliance with variance/specialized process/HACCP			

### 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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
<b>Food Identification</b>			
37			
Food properly labeled: original container			
<b>Prevention of Food Contamination</b>			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used; test strips			
<b>Physical Facilities</b>			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:

Discussion with Person-in-Charge:

License Posted: **Y** **N**

Follow-Up: **Y** **N**

Follow-Up Date:

Signature of Person in Charge: *Jay P. O.*

Date: **9-8-2021**

Signature of Inspector: *[Signature]*

Date: **9/8/2021**

Date: 9/8/2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>St. John Newman church</b>	Date: <b>9/13/21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>0</b>
Address: <b>708 Milford Road</b>	Time in: <b>1:00</b>	Time out: <b>1:30</b>	No. of Repeat Risk Factor/Intervention Violations: <b>0</b>
Owner/Permit Holder: <b>St. John Newman church</b>	Risk Category: <b>0</b>	Total Violations: <b>1</b>	
Email:	Phone:	Inspection Status: <b>Green</b> Yellow Red	
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation
Complaint		Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) 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
<b>Supervision</b>			
1	<b>IN</b> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<b>IN</b> OUT <b>N/A</b>		
Certified Food Protection Manager			
<b>Employee Health</b>			
3	<b>IN</b> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<b>IN</b> OUT		
Proper use of restriction and exclusion			
5	<b>IN</b> OUT		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygiene Practices</b>			
6	<b>IN</b> OUT <b>NO</b>		
Proper eating, tasting, drinking, or tobacco use			
7	<b>IN</b> OUT <b>NO</b>		
No discharge from eyes, nose, mouth			
<b>Preventing Contamination by Hands</b>			
8	<b>IN</b> OUT <b>NO</b>		
Hands clean & properly washed			
9	<b>IN</b> OUT <b>N/A</b> <b>NO</b>		
No bare hand contact with RTE food			
10	<b>IN</b> OUT		
Adequate handwashing sinks properly supplied & accessible			
<b>Approved Source</b>			
11	<b>IN</b> OUT		
Food obtained from an approved source			
12	<b>IN</b> OUT <b>N/A</b> <b>NO</b>		
Food received at proper temperature			
13	<b>IN</b> OUT		
Food in good condition, safe & unadulterated			
14	<b>IN</b> OUT <b>N/A</b> <b>NO</b>		
Req. records available: shell stock tags, parasite destruction			

**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.

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	<b>IN</b> OUT <b>N/A</b> <b>NO</b>		
Food separated and protected			
16	<b>IN</b> OUT <b>N/A</b>		
Food-contact surfaces cleaned and sanitized			
17	<b>IN</b> OUT <b>N/A</b> <b>NO</b>		
Proper disposition or returned, previously served, reconditioned & unsafe food			
<b>Time / Temperature Control for Safety</b>			
18	<b>IN</b> OUT <b>N/A</b> <b>NO</b>		
Proper cooking time and temperature			
19	<b>IN</b> OUT <b>N/A</b> <b>NO</b>		
Proper reheating procedures for hot holding			
20	<b>IN</b> OUT <b>N/A</b> <b>NO</b>		
Proper cooling time and temperatures			
21	<b>IN</b> OUT <b>N/A</b> <b>NO</b>		
Proper hot holding temperatures			
22	<b>IN</b> OUT <b>N/A</b> <b>NO</b>		
Proper cold holding temperatures			
23	<b>IN</b> OUT <b>N/A</b> <b>NO</b>		
Proper date marking and disposition			
24	<b>IN</b> OUT <b>N/A</b> <b>NO</b>		
Time as a Public Health Control: procedures and records			
<b>Consumer Advisory</b>			
25	<b>IN</b> OUT <b>N/A</b>		
Consumer advisory provided for raw/undercooked foods			
<b>Highly Susceptible Populations</b>			
26	<b>IN</b> OUT <b>N/A</b>		
Pasteurized foods used; prohibited foods not offered			
<b>Food / Color Additives and Toxic Substances</b>			
27	<b>IN</b> OUT <b>N/A</b>		
Food additives: approved and properly used			
28	<b>IN</b> OUT <b>N/A</b>		
Toxic substances properly identified, stored and used			
<b>Conformance with Approved Procedures</b>			
19	<b>IN</b> OUT <b>N/A</b>		
Compliance with variance/specialized process/HACCP			

### 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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
<b>Food Identification</b>			
37			
Food properly labeled: original container			
<b>Prevention of Food Contamination</b>			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
<b>Physical Facilities</b>			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56	<b>X</b>		
Adequate ventilation & lighting, designated areas used			

Type of Operation:

Discussion with Person-in-Charge:

*Emily A. Vrana*

Signature of Person in Charge:

Signature of Inspector:

*[Signature]*

License Posted:

Follow-Up:

Follow-Up Date:

Date:

Date: **9/13/2021**

**Y** **N**  
**Y** **N**



Date: 9/15/2021



## MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>New world Gas</u>	Date: <u>9/2/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>392 DW Highway</u>	Time in: <u>1:00</u>	Time out: <u>1:50</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>392 OM Shanti OM LLC</u>	Risk Category: <u>D</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) 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
<b>Supervision</b>			
1	IN OUT		
2	IN OUT N/A		
<b>Employee Health</b>			
3	IN OUT		
4	IN OUT		
5	IN OUT		
<b>Good Hygiene Practices</b>			
6	IN OUT NO		
7	IN OUT NO		
<b>Preventing Contamination by Hands</b>			
8	IN OUT NO		
9	IN OUT N/A NO		
10	IN OUT		
<b>Approved Source</b>			
11	IN OUT		
12	IN OUT N/A NO		
13	IN OUT		
14	IN OUT N/A NO		
<b>Risk factors</b> 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.			

  

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	IN OUT N/A NO		
16	IN OUT N/A		
17	IN OUT N/A NO		
<b>Time / Temperature Control for Safety</b>			
18	IN OUT N/A NO		
19	IN OUT N/A NO		
20	IN OUT N/A NO		
21	IN OUT N/A NO		
22	IN OUT N/A NO		
23	IN OUT N/A NO		
24	IN OUT N/A NO		
<b>Consumer Advisory</b>			
25	IN OUT N/A		
<b>Highly Susceptible Populations</b>			
26	IN OUT N/A		
<b>Food / Color Additives and Toxic Substances</b>			
27	IN OUT N/A		
28	IN OUT N/A		
<b>Conformance with Approved Procedures</b>			
29	IN OUT N/A		

## 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

COS = corrected on-site during inspection

R = repeat violation

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

  

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

Type of Operation:

License Posted:

Discussion with Person-in-Charge:

Follow-Up:

Follow-Up Date:

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: 9-2-2021

Date: 9-2-2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Donkin Donuts</b>	Date: <b>9/1/21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>1</b>
Address: <b>80 Continental Blvd.</b>	Time in: <b>10:50</b>	Time out: <b>11:15</b>	No. of Repeat Risk Factor/Intervention Violations: <b>0</b>
Owner/Permit Holder: <b>Attomer Donuts Inc</b>	Risk Category: <b>0</b>	Total Violations: <b>3</b>	
Email:	Phone:	Inspection Status: <b>Green</b> Yellow Red	
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) 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	Compliance Status		COS	R
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT			15	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			16	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
<b>Employee Health</b>				Proper disposition or returned, previously served, reconditioned & unsafe food			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT			<b>Time / Temperature Control for Safety</b>			
Management/food employees & conditional employee; knowledge, responsibilities and reporting				18	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Proper cooking time and temperature			
Proper use of restriction and exclusion				19	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Proper reheating procedures for hot holding			
Procedures for responding to vomiting and diarrheal events				20	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
<b>Good Hygiene Practices</b>				Proper cooling time and temperatures			
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			21	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			22	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
No discharge from eyes, nose, mouth				Proper cold holding temperatures			
<b>Preventing Contamination by Hands</b>				23	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			Proper date marking and disposition			
Hands clean & properly washed				24	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			Time as a Public Health Control: procedures and records			
No bare hand contact with RTE food				<b>Consumer Advisory</b>			
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT			25	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Adequate handwashing sinks properly supplied & accessible				Consumer advisory provided for raw/undercooked foods			
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT			26	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Food obtained from an approved source				Pasteurized foods used; prohibited foods not offered			
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			<b>Food / Color Additives and Toxic Substances</b>			
Food received at proper temperature				27	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Food additives: approved and properly used			
Food in good condition, safe & unadulterated				28	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			Toxic substances properly identified, stored and used			
Req. records available: shell stock tags, parasite destruction				<b>Conformance with Approved Procedures</b>			
<b>Risk factors</b> 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.				19	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
				Compliance with variance/specialized process/HACCP			

### 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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	<input type="checkbox"/>			43	<input type="checkbox"/>		
Pasteurized eggs used where required				In-use utensils properly stored			
31	<input type="checkbox"/>			44	<input type="checkbox"/>		
Water & Ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32	<input type="checkbox"/>			45	<input type="checkbox"/>		
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored & used			
<b>Food Temperature Control</b>				46	<input type="checkbox"/>		
33	<input type="checkbox"/>			Gloves used properly			
Proper cooling methods used: adequate equipment for temp. control				<b>Utensils, Equipment and Vending</b>			
34	<input type="checkbox"/>			47	<input checked="" type="checkbox"/> X		
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable,			
35	<input type="checkbox"/>			48	<input type="checkbox"/>		
Approved thawing methods used				Properly designed, constructed, & used			
36	<input type="checkbox"/>			49	<input type="checkbox"/>		
Thermometers provided and accurate				Warewashing: installed, maintained, & used: test strips			
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	<input type="checkbox"/>			50	<input type="checkbox"/>		
Food properly labeled: original container				Hot & cold water available adequate pressure			
<b>Prevention of Food Contamination</b>				51	<input type="checkbox"/>		
38	<input type="checkbox"/>			Plumbing installed, proper backflow devices			
Insects, rodents, & animals not present				52	<input type="checkbox"/>		
39	<input type="checkbox"/>			Sewage & waste water properly disposed			
Contamination prevented during food preparation, storage & display				53	<input type="checkbox"/>		
40	<input type="checkbox"/>			Toilet facilities properly constructed, supplied, & cleaned			
Personal cleanliness				54	<input type="checkbox"/>		
41	<input type="checkbox"/>			Garbage & refuse properly disposed, facilities maintained			
Wiping cloths: properly used & stored				55	<input checked="" type="checkbox"/> X		
42	<input type="checkbox"/>			Physical facilities installed, maintained, & clean			
Washing fruits & vegetables				56	<input type="checkbox"/>		
				Adequate ventilation & lighting, designated areas used			

Type of Operation:

Discussion with Person-in-Charge:

License Posted: **Y** N

Follow-Up: **Y** N

Follow-Up Date:

Signature of Person in Charge: *[Signature]*

Date: **9-1-2021**

Signature of Inspector: *[Signature]*

Date: **9-1-2021**

