

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



Address: #Loq+ kit-first back Owner/Pormt Holder: Properation Prope	Esta	blishme	nt: Ho	ns Pizza and subs	D)ate	4/7	20/2/	Pag	ge 1 of 2	No. of R	isk Factor/Int	ervention Vio	lations	63
Pince Pinc					Т	īme	int	:45	Tim	ne out	No. of Repeat R	isk Factor/Int	ervention Vio	lations	
Email: Inspection Type: Routing Re-inspection Pre-operational Infrinses Investigation Complained Other PRODBERIES ELENESS RISK & ACTORS AND PUBLIC RELIEF INTERVENTORS Circle designated complained islands (N, OUT, NA, NO) for each item. No in complained islands (OUT and in complained No in entire Complained No in en					R	Risk (Cat	egory	:n				Total Vio	lations	-
Repetition Type: Reutility Revision Pre-operational Pre-	Ema	il:		101			-	1.03		92. HO	Inspection Status	Green	Yellow	Red	
PODBORNE ILLANES RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS N = in compliance Status N = in compliance OUT= not in compliance status (N, OUT, NA, NO) for each item N = in compliance OUT= not in compliance NO = not observed MA = next applicable Co0 = controlled on-site N = revolutions Super-riskus	Insp	ection Ty	ype:	Routine Re-inspection Pre-ope	eration	al	-	lfine	0		· · · · · · · · · · · · · · · · · · ·		er		
Circle designated compliance attack (N, OUT, NAA, NO) for each iman Next "X" in appropriate box for COS and/or R N = in compliance OUT= not in compliance NO = not observed NIA = not applicate COB = corrected on -eits R = repeat violation Compliance Status Separ- issue Compliance Status	-		,,			_	Al					0010			
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Compliance Status	2	IN QUT N	V/A	•	†	-	1	16	1	OUT N/A	Food-contact surface	s cleaned and sa	nitized	+	_
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Consumer Advisory provided for raviun/dercocted foods Consumer Advisory provided for according to the Cons				Preventing Contamination by Hands			1	23	(IN	DUT N/A NO					+
Agraved Source Approved Source Approved Source Approved Source Highly Susceptible Populations 10 NOUT NATO Food dealined from an approved source 11 NOUT Source of the source of	8	IN DUT	NO	Hands clean & properly washed			1	24	IN	OUT MANO	Time as a Public Hea	Ith Control: proce	dures and records	3	
Approved Source 1	9	IN DUT N	NA NO	No bare hand contact with RTE food		_	1				Consumer	Advisory			
10 The Court Food in poor temperature Food received at proper temperature Food in good condition, said & unadalherated 27 IN OUT NI/NO Food in good condition, said & unadalherated 28 IN OUT NI/NO Req. records available: shell stock tags, parasite destruction 28 IN OUT NI/NO Req. records available: shell stock tags, parasite destruction 28 IN OUT NI/NO Req. records available: shell stock tags, parasite destruction 28 IN OUT NI/NO Req. records available: shell stock tags, parasite destruction 28 IN OUT NI/NO Took substances properly identified, stored and used 28 IN OUT NI/NO Took substances properly identified, stored and used Conformance with Approved Procedures Procedures interventions are control infessions in proper infessions in property in the control infession in foods. Constitution in foods. Con	10	NOUT		Adequate handwashing sinks properly supplied & accessible			1	25	ÎN	OUT N/A	Consumer advisory pr	rovided for raw/ur	dercooked foods	T	
12 IN OUT N/N Food received at proper temperature 13 IN OUT N/N Food in good condition, safe & unadulterated 14 IN OUT N/N Food in good condition, safe & unadulterated 15 IN OUT N/N Food in good condition, safe & unadulterated 16 IN OUT N/N Food in good condition, safe & unadulterated 17 IN OUT N/N Food and properly used & unadulterated 18 IN OUT N/N Food in good condition, safe & unadulterated 19 IN OUT N/N Tools substances properly identification or robe substances Conformance with Approved Proceditives Conformance with Approved Proceditives Conformance with Approved ProcessPHACOP IN OUT N/N Tools substances Conformance with Approved ProcessPHACOP IN OUT N/N Tools substances Conformance with Approved Proceditives Conformance with Approved ProcessPHACOP IN OUT N/N Tools substances Conformance with Approved ProcessPHACOP IN OUT N/N Tools substances Conformance with Approved ProcessPHACOP IN OUT N/N Tools substances Conformance with Approved ProcessPHACOP IN OUT N/N Tools substances Conformance with Approved ProcessPHACOP IN OUT N/N Tools substances Conformance with Approved ProcessPHACOP IN OUT N/N Tools substances Conformance with Approved ProcessPHACOP IN OUT N/N Tools substances Conformance with Approved ProcessPHACOP IN OUT N/N Tools substances Conformance with Approved ProcessPHACOP IN OUT N/N Tools substances Conformance with Approved ProcessPHACOP IN OUT N/N Tools substances Conformance with Approved ProcessPHACOP IN OUT N/N Tools substances Conformance with Approved ProcessPHACOP IN OUT N/N Tools substances Conformance with Approved ProcessPHACOP IN OUT N/N Tools substances Conformance with Approved ProcessPHACOP IN OUT N/N TOO SHAPP SUBSTANCES Conformance with Approved Proceditives in ProcessPHACOP IN OUT N/N TOO SHAPP SUBSTANCES Conformance with Approved ProcessPHACOP IN OUT N/N TOO SHAPP SUBS	_			Approved Source							Highly Susceptil	ble Population	9		
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1 NOUNANC Req. records available: shell stock tags, parasite destruction Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodbrome illines or injury. Public Health printerventions are contrible measures to prevent foodborne illines or injury. Public Health practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Coord RETAIL PRACTICES Coord 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 Re-repeat violation	12	-	I/A(NO)	Food received at proper temperature							d / Color Additives	and Toxic Sub	stances		
Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne liness or injury. Public Health Interventions are control measures to prevent foodborne liness or injury. Public Health Interventions are control measures to prevent foodborne liness or injury. Public Health Interventions are control measures to prevent foodborne liness or injury. Public Health Interventions are control measures to prevent foodborne liness or injury. Public Health Interventions are control measures to prevent foodborne liness or injury. Public Health Interventions are control measures to prevent food to prevent foodborne liness or injury. Public Health Interventions are control measures to control the addition of pathogens, chemicals, and physical objects into foods. 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. Rerepeat Violation. Safe Food and Water Safe Food and Water	13	-		Food in good condition, safe & unadulterated				27	IN	OUT	Food additives: approv	ved and properly	used		
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Water & Ice from approved source 44	20 [I n					1	<u> </u>	T	1		of Litensils			
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Washing fruits & vegetables Type of Operation: Discussion with Person-in-Charge: License Posted: N Follow-Up: 14 days V N Follow-Up Date:	40				\rightarrow				_				ned		
Type of Operation: License Posted: N Discussion with Person-in-Charge: Follow-Up: A days N Follow-Up Date:	\rightarrow	_		<u></u>	\rightarrow		٣		X					├ ─	14
Discussion with Person-in-Charge: Follow-Up: 14 days (V) N Follow-Up Date:	42	Was	shing fruits	& Vegetables				56		Adequate ven	tilation & lighting, desig	nated areas used			
Discussion with Person-in-Charge: Follow-Up: 14 days V N Follow-Up Date:	Туре	of Open	ration:									License Po	sted:	(Y)	N
Follow-Up Date:	Disci	ission w	rith Pers	on-in-Charge:										No.	N
			919								i			·	
Signature of Person in Charge: Date: 4128 12021		~		1								1 Ollow-ob L			
Signature of Inspector: Date: 4 28 2021	Signa	Person i	n Charge: // / Sewety							Date: (128/201	-/			
	Signa	ature of I	Inspecto	The state of the s								Date:4 1	8/2021		



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



Establishment:			95			Date: 4	28-2021	Page	2_0	of <u>2</u>
Address:	Milford R	bod				Compliar	ice Achieved:			
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: Bise concession Stand	Di	ate:4/	27412	Pag	e 1 of 2	No. of Risk Factor/Intervention Violati	ons 7
Address: 484 Dw Highway						No. of Repeat Risk Factor/Intervention Violati	ons Ø
Owner/Permit Holder: Memmack youth Association		sk Cal		_		Total Violati	
Email: JASON. LANCASTER & MYABASEBALL. (UM	_			2		Inspection Status: Green Yellow Re	
Inspection Type: Routine Re-inspection Pre-operation			lline	ee In	vestigation	Complaint Other	
FOODBORNE ILLNESS RISK FA					9		
Circle designated compliance status (IN, OUT, N/A, N				DEMO		in appropriate box for COS and/or R	
IN = in compliance OUT= not in compliance NO = not o				t appl			
Compliance Status CO Supervision	98	R	Com	ıplian	ce Status		COS R
Person in charge present, demonstrates knowledge and			4.5	The state of	OUT WAS	Protection from Contamination	
performs duties	-		15	-	OUT MA(NO)	Food separated and protected	\longrightarrow
			16	-	DUT N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	
Employee Health	,		17	IN	OUT WAND	reconditioned & unsafe food	
Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature Control for Safety	
4 INOUT Proper use of restriction and exclusion			18	IN	OUT N/A(NO)	Proper cooking time and temperature	
5 Procedures for responding to vomiting and diarrheal events			19	IN	OUT N/A NO	Proper reheating procedures for not holding	
Good Hygiene Practices			20	IN	OUT N/ANO	Proper cooling time and temperatures	
6 IN OUT (O) Proper eating, tasting, drinking, or tobacco use	_		21	IN	OUT N/A	Proper hot holding temperatures	
7 IN OUT NO No discharge from eyes, nose, mouth			22	IN:	OUT N/ANO	Proper cold holding temperatures	
Preventing Contamination by Hands			23	_	OUT N/A(NO)	Proper date marking and disposition	
8 IN OUT NO Hands clean & properly washed	_	_	24	IN	DUTNANO	Time as a Public Health Control: procedures and records	
9 IN OUT N/ANO No bare hand contact with RTE food	_		_	_		Consumer Advisory	
10 INDUT Adequate handwashing sinks properly supplied & accessible			25	IN	DUT (N/A)	Consumer advisory provided for raw/undercooked foods	
Approved Source 11 DOUT Food obtained from an approved source	-		000	Loc	7107	Highly Susceptible Populations	
11 Lb/OUT Food obtained from an approved source 12 IN OUT N/(NO) Food received at proper temperature	\dashv		26	IN	DUT (A)	Pasteurized foods used; prohibited foods not offered	
13 INDUT Food in good condition, safe & unadulterated	\dashv	\dashv	27	LINIZ	OUT N/A	d / Color Additives and Toxic Substances	
14 IN OUT N/ANO Req. records available: shell stock tags, parasite destruction	+	\dashv	28		DUT N/A	Food additives: approved and properly used Toxic substances properly identified, stored and used	
		\dashv	-	-		onformance with Approved Procedures	
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.			40	T			
			19		DUTQA	Compliance with variance/specialized process/HACCP	
G00D							
Good retail practices are preventative measures to cor Mark "X" in box if numbered item is not in compliance Mark "X" on appropri						and physical objects into toods. =corrected on-site during inspection R=repeat viol	ation
		DOX 101		21 107 01		domested off-site during inspection; IN-repeat viol	auon
COS Safe Food and Water	3	R	Comp	olianc	e Status		OS R
30 Pasteurized eggs used where required	\top		43	_	Llo ugo utonoi	Proper Use of Utensils	i
31 Water & Ice from approved source	+	-	44			ipment & linens; properly stored, dried, & handled	\dashv
32 Variance obtained for specialized processing methods	+		45			ngle-service articles: properly stored & used	\rightarrow
Food Temperature Control			46		Gloves used		$\dashv \dashv$
33 Proper cooling methods used: adequate equipment for temp. control	T		<u> </u>			Utensils, Equipment and Vending	
34 Plant food properly cooked for hot holding			47 .		Food and nor	n-food contact surfaces cleanable,	
35 Approved thawing methods used			48		Property design	gned, constructed, & used	\neg
36 Thermometers provided and accurate			49		Warewashing	; installed, maintained, & used; test strips	
Food Identification						Physical Facilities	
37 Food properly labeled: original container	\bot	_	50		Hot & cold wa	ater available adequate pressure	
Prevention of Food Contamination	_	_	51		Plumbing inst	alled, proper backflow devices	$\perp \perp$
38 Insects, rodents. & animals not present	+	_	52			iste water properly disposed	
39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness	+	_	53			s properly constructed, supplied, & cleaned	\rightarrow
40 Personal cleanliness 41 Wiping cloths: properly used & stored	+	-	54			fuse properly disposed, facilities maintained	
42 Washing fruits & vegetables	+	\dashv	55 56		-	ties installed, maintained, & clean tilation & lighting, designated areas used	
The Transfer of Taggerstated			30		Ausquate ven	mation & lighting, designated areas used	
Type of Operation: Oncessions / occuret						License Posted: (Y) N
Discussion with Person-in-Charge:						Follow-Up: Y	
						Follow-Up Date:	
Signature of Person in Charge:						Date: 4/27/2021	
Signature of Inspector:						Date: 4127 12021	



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



Es	tablishmer	it: 13 ise conv	notes	steen	1	Date	: 4/24/2021	Page 2	of Z
Ac	ldress: 🚜	37 DW H197	سععدا	_		Con	npliance Achieved:4 (24		
		200		-	TEMPERATURE OBSERVATIONS				
		Item / Location		Temp.	Item / Location	Temp.	· Item / Location		Temp.
									†
	<u> </u>				OBSERVATIONS AND/OR CORRECTIVE ACTION	ONG			
	Item					0:43		Dated	Corrected
V	Number	Section of Code			Description of Violation			l l	COS
					4				
				0 (0)	ations observed during tir	W O	f inspection.		
					schodole inspection when fo	bed (Sustantion?		
				r	Estime to foll confectifit	Carrie	ing Avier etc.		
				*		CITT	J. 11 7 - J. C. 187		
				W					
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	1								
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		-			>				
			A	//	-				
			147	-					
Sico	ature of D	erson in Charge:	=	•			Data: UI	27/202	<i></i>
		-	10						
Sigr	nature of In	spector: 💙 🗻	. 5	2			Date: 4.12	A (2021	



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



Est	stablishment: Storbucks # 1817A ddress: IT Premium botlets Blvd. unit A						atel /2	L/Z	Pag	e 1 of _2 ,	No. of Ri	sk Factor/Int	ervention Viola	ations	8
						T	ime in t	2,50	Time	out245	No. of Repeat Ri	sk Factor/Int	ervention Viola	ations	2
				es colbolosta)		R	lisk Cate	egory	· C -				Total Viola	ations	0
Em						Р	hone/ /	۸4۱	170	-0040	Inspection Status	Green	Yellow F	₹ed	
Insi	pectio	n Type:	(Routine)	Re-inspection	Pre-oper		_	- 0		vestigation	Complaint	Othe	er		
				FOODBORNE ILL									·	_	
			Circle design	nated compliance status (IN, OUT, NA	, NO)	for each	item		Mark "X"	in appropriate box for	COS and/or l	R		
			IN = in compli	ance OUT= not in compli	ance NO = n	ot obse	erved N//	A = no	t appli	cable COS =	corrected on-site R =	repeat violati	on		
Com	nliano	ce Status				cos	R			ce Status				lcos	S R
00111	pnenc	Je Otacaa	S	upervision		003	110	0011	приван	Le Status	Protection from	Contaminatio)II	Joos	3 15
1	(D)	DUT		present, demonstrates knowle	dge and			15	N)	OUT N/A NO	Food separated and p	rotected		1	
2	-	DUT N/A	performs duties Certified Food Pro	tection Manager				16	\simeq	DUT N/A	Food-contact surfaces		nitized	+	+
	100	7011111		oloyer Health				17	_	OUT N/A NO	Proper disposition or re			+	+
				employees & conditional emp	olovee:						reconditioned & unsafe				
3	(N)		knowledge, respor	sibilities and reporting							Tome / Temperature	Control for S	afety		
4	(IN)C			iction and exclusion			\square	18	_	OUT N/A(NO)	Proper cooking time a			\perp	_
5	(IN)	TUC		ponding to vomiting and diarr	heal events			19	_	OUT N/A/NO	Proper reheating proce		lding	-	
	LINIC	UIT (II)	T	ygiene Practices				20	_	OUT N/A NO	Proper cooling time an			+	+
6	INC	\rightarrow		ing, drinking, or tobacco use			\vdash	21	-	DUT N/A(IO)					
<u> </u>	IN C	out 🔞	No discharge from					22	\rightarrow	DUT N/A NO	Proper cold holding temperatures Proper date marking and disposition				
8	INC	OUT NO	Hands clean & proj	ntamination by Hands				-	_	-			di una and unasuda	+-	-
9	-	OUT N/ANO	No bare hand contr	<u> </u>				24 IN OUT NAO Time as a Public Health Control: pi Consumer Advisory					dures and records	_	
10	(N)			shing sinks properly supplied &	2 arreseible			25	LING	DUT (VA)	Consumer advisory pro		dercorked foods		
-10	مرس)			roved Source	a diccessible		-		1111	ZO TOPA	Highly Susceptib				
11	(N)	UT		an approved source				26	LING	OUT WA	Pasteurized foods use			T	
12	-	UT N/ANO	Food received at pr												
13	(IN)	UT	Food in good condi	tion, safe & unadulterated				Food / Color Additives and Toxic Substance 27 IN OUT (IA) Food additives; approved and properly used				used		\top	
14	IN O	UTNIANO	Req. records availa	ble: shell stock tags, parasite	destruction			28	(1)	OUT N/A	Toxic substances prope	erly Identified, sto	ored and used		\top
	R	isk factors a	re improper practi	çes or procedures identifi	ed as the mo	st	\neg			C	onformance with Ap	proved Proce	dures		
	Pr Int	evalent cont terventions a	tributing factors of are control measu	ces or procedures identifi foodbome illness or injur res to prevent foodborne i	y, Public Hea illness or inju	ith ry.		19	IN	OUT NO.	Compliance with varian	ce/specialized p	rocess/HACCP		
						-	ETAIL P	RAC	TICES						
			Good	retail practices are preventate						-	and physical objects into	foods.			
Mar	k " X" i	n box if num	bered item is not	n compliance Mar	rk "X" on app	opriat	e box for	cos	and/or	cos	=corrected on-site du	ring inspection	R=repeat v	/iolatic	วท
Comi	lianc	e Status			- 10	os	R	Com	plianc	e Status				icos	R
		262 [1]	Safe F	and water							Proper Use o	(Utensile		1000	-
30		Pasteurized	eggs used where re-	quired				43		în-use utens	ils properly stored				
31		Water & Ice	from approved source	a				44		Utensils, equ	uipment & linens: propert	stored, dried, &	handled		
32		Variance ob	tained for specialized	processing methods				45		Single-use/s	ingle-service articles; pro	perly stored & us	sed		
				perature Control				46		Gloves used	properly				
33				equate equipment for temp. o	control						Utensils, Equipme		g		
34			roperty cooked for ho					47 ·	+	1	n-food contact surfaces			<u> </u>	+
35			ewing methods used					48	+-		igned, constructed, & us			-	
36		Inamiomet	ers provided and acci	irate Identification				49	Щ.	vvarewasnin	g: installed, maintained, t Physical F a		5	<u> </u>	
37		Food proper	ly labeled: original co		T			50	T	Hot & cold w	ater available adequate				
				Food Contamination				51			talled, proper backflow d				+
38		Insects, rode	ents, & animals not pr					52			aste water properly dispo	·			+
39		Contaminati	on prevented during f	food preparation, storage & di		\neg	53		Toilet facilitie	s properly constructed, s	upplied, & clean	ed		\top	
40		Personal de	anliness					54		Garbage & re	efuse property disposed,	facilities maintair	ned		+
41		Wiping cloth	s: properly used & st	ored				55		Physical facil	ities installed, maintained	l, & clean			\Box
42		Washing frui	its & vegetables					56		Adequate ver	ntilation & lighting, design	ated areas used	1		
Tim	n n6/	Doomloss										License Po	atad:	(3)	-
		Operation:											atcu.	<u></u>	N
Disc	cussic	on with Per	son-in-Charge:									Follow-Up:		Y	
				_	_							Follow-Up [Date:		
Siar	ature	of Person	in Charge:	WAN MAD								Date:			\neg
								-					lactor?		
Sigi	nature	of Inspec	tor:	1.11								Date: 🛧	12612021		



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



Establishment: 6tarbucks # 18			Date: 🔩		Page <u>2</u> of <u>2</u>
Address: 14 premium obtet	is Blud.		Complian	ce Achieved: 417	6 LZ021
		TEMPERATURE OBSERVATION			
Item / Location	Temp.	Item / Location	Temp.	Item / Locati	on Temp.
two door - milk	37				
single door / ambient	40				
7					
	ORSI	ERVATIONS AND/OR CORRECTIVE A	RETTIONS		
V Item Section of Code		Description of Violation	on		Dated Corrected or COS
					0,003
				•	
	n IsiNotiN	is observed during time	- sC	200 .	
N-2	Z SHOWER TO	TIME CANTING TIME	or inspect	3011 -	
			<u>.</u>		
		···			
				<u> </u>	
ignature of Person in Charge:	10/10/	A L		Deter	
	/ NC / N/ '	\ \ \A(`\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\		Date:	l l
signature of Inspector:	de			Date:4/2	6/2021



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



Est	ablishment: 🔁	1 Pane Mamoral Concession		Date, 2	3/21	Pag	e 1 of <u>Z</u>	No. of Risk Factor/Intervention Violations	D
Add	iress: Lo Atm	erton Road		Time in	OID	Time	out L'OC	No. of Repeat Risk Factor/Intervention Violations	0
		der: Suzania Hailntot		Risk Ca				_ Total Violations	1
Em		20.20 let			logory.	D			10
				Phone:				Inspection Status: Green Yellow Red	
Insp	ection Type:	Routine Re-inspection Pre-or	eratio	onal	Illne	ss in	vestigation	Complaint Other	
		FOODBORNE ILLNESS RIS	K FA	CTORS A	ND PU	BLIC	HEALTH I	NTERVENTIONS	
		Circle designated compliance status (IN, OUT, N	VA, N	D) for eacl	ı item		Mark "X"	in appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NO =	not ol	served N	/A = not	appli	cable COS =	corrected on-site R = repeat violation	
Com	pliance Status		CO	SR	Com	nlian	ce Status	Cos	S R
30111	O COLUMN	Supervision	100.	3 K	COIII	pnan	ce Status	Protection from Contamination	3 K
1	INDUT	Person in charge present, demonstrates knowledge and			15	INL	OUT N/A NO	Food separated and protected	
2	<u> </u>	performs duties	+		-	-			
2	IN OUT(N/A)	Certified Food Protection Manager			16		A/N TUC	Food-contact surfaces cleaned and sanifized Proper disposition or returned, previously served,	
		Employee Health			17	IN	OUT N/A 10	reconditioned & unsafe food	
3	OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature Control for Safety	
4	ООТ	Proper use of restriction and exclusion			18	IN	OUT N/A NO	Proper cooking time and temperature	
5	IN DUT	Procedures for responding to vomiting and diarrheal events			19	IN (OUT N/A NO	Proper reheating procedures for hot holding	\top
		Good Hygiene Practices			20	IN	ON NIN TUC	Proper cooling time and temperatures	
6	IN OUT (IO)	Proper eating, tasting, drinking, or tobacco use			21	IN 0	OUT N/A/VO	Proper hot holding temperatures	
7	IN OUT	No discharge from eyes, nose, mouth			22	IN	OUT N/A NO	Proper cold holding temperatures	
		Preventing Contamination by Hands			23	IN	OUT N/A(NO)	Proper date marking and disposition	
8	IN OUT (O)	Hands dean & properly washed			24	IN C	OUT N/A N/O	Time as a Public Health Control: procedures and records	\top
9	IN OUT N/A NO	No bare hand contact with RTE food				'		Consumer Advisory	
10	INDUT	Adequate handwashing sinks properly supplied & accessible	1		25	INC	DUT (N/A)	Consumer advisory provided for raw/undercooked foods	\top
		Approved Source						Highly Susceptible Populations	
11	IN OUT	Food obtained from an approved source			26	INC	OUT N/A	Pasteurized foods used; prohibited foods not offered	T
12	IN OUT N/A NO	Food received at proper temperature					Foo	od / Color Additives and Toxic Substances	
13	IN OUT	Food in good condition, safe & unadulterated			27	IN C	OUT (N/A)	Food additives; approved and properly used	
14	IN OUT NA NO	Req. records available: shell stock tags, parasite destruction			28	(N)	DUT N/A	Toxic substances properly identified, stored and used	
	Risk factors a	are improper practices or procedures identified as the r	nost				C	onformance with Approved Procedures	
	Interventions	are improper practices or procedures identified as the r tributing factors of foodborne illness or injury. Public H are control measures to prevent foodborne illness or ir	ealth ljury.		19	INC	DUT N/A	Compliance with variance/specialized process/HACCP	
				RETAIL	PRACI	TOES			
		Good retail practices are preventative measure						and physical objects into foods.	
Mar	k "X" in box if num	nbered item is not in compliance Mark "X" on a						=corrected on-site during inspection R=repeat violation	n
0.000	liance Status		lees	i m	0	17	- 64-4	loos	
OHIP	mainte Status	Safe Food and Water	cos	IR	Comp	напс	e Status	Proper Lise of Utensils	R
30	Pasteurized	l eggs used where required	T		43		In-use utens	ils properly stored	\top
31		from approved source	 		44		_	aipment & linens: properly stored, dried, & handled	+
32		stained for specialized processing methods	_		45			ingle-service articles: properly stored & used	+
		Food Temperature Control			46		Gloves used		+-1
33	Proper cooi	ing methods used: adequate equipment for temp, control	T			1		Utensils, Equipment and Vending	
34	Plant food p	properly cooked for hot holding	\top		47 ·		Food and no	n-food contact surfaces cleanable,	\top
35	Approved th	nawing methods used	\vdash	+	48		Properly des	igned, constructed, & used	\top
36	Thermomet	ers provided and accurate			49		Warewashing	g: installed, maintained, & used: test strips	\top
		Food Identification						Physical Facilities	
37	Food proper	dy labeled: original container			50		Hot & cold wa	ater available adequate pressure	\Box
		Prevention of Food Contamination			51		Plumbing ins	talled, proper backflow devices	
38	Insects, rode	ents, & animals not present			52		Sewage & wa	aste water properly disposed	
39	Contaminati	on prevented during food preparation, storage & display			53		Toilet facilitie	s properly constructed, supplied, & cleaned	
40	Personal cle	eanliness			54		Garbage & re	fuse properly disposed, facilitles maintained	
41	Wiping cloth	s: properly used & stored			55		Physical facili	ities installed, maintained, & clean	
42	Washing fru	its & vegetables			56		Adequate ver	ntilation & lighting, designated areas used	
Trum									
	e of Operation:							License Posted: (Y)	N
Disc	ussion with Per	rson-in-Charge:						Follow-Up: Y	W)
		<i>f</i>	1	_				Follow-Up Date:	
n	-4	XUSANTO A	201	9D	0 6			8/12/102	_
	ature of Person		RC	July 1	7			Date: 4/00/404	
Sign	ature of Inspec	tor: Into						Date: 4 (23 (202)	



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



Establishment: Hartel Convess	ion		Date: 4 (23(2021	Page Z of 2
Establishment: Harkl coness Address: 10 Alberton 12000	7 ,		Compliano	e Achieved: 4-L7	13 [202]
		TEMPERATURE OBSERVAT	IONS		
Item / Location	Temp.	Item / Location	Temp.	Item / Locati	ion Temp.
		<u> </u>			
1 49		<u>.</u>			
	OBSI	ERVATIONS AND/OR CORRECTI	VE ACTIONS		
V Rem Section of Code		Description of V	iolation		Dated Corrected or COS
				<u> </u>	
	n was withle	Hers observed duri	and hoperful	2h	
			7 7 5		

	1180				
	_ ·	.			
	· · · · · · · · · · · · · · · · · · ·			 	
		11.01:1			
Signature of Person in Charge:	yers	Haickist		Date:	1/23/2021
Signature of Inspector:	1//	~			23/2021



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



Est	ablisi		[Date	HZ	1/21	Pa	ge 1 of 2	No. of Ri	sk Factor/li	ntervention \	/io(atic	ns 🗚	4			
			n Highu	-	-	7	Time	incp	100	Tir	ne out: 2;3 0	No. of Repeat Ri	sk Factor/li	ntervention V	/iolatic	ons	3
			er: Sony			F	Risk (Cate	egory	: Δ				Total V	/iolatic		8
Em						_				-	4-9924	Inspection Status	Green	(Yellow)	Red		
ins	pectio	n Type:	Routine	Re-inspection	Pre-op						Investigation	Complaint	Otl				
		., .)	(1.5 - 1.15)					AN				NTERVENTIONS					
			Circle des	ignated compliance stati								in appropriate box fo	r COS and/o	rR			
			IN = in con	pliance OUT≃ not in con	npliance NO =	not obs	erved	I N//	A = no	t app	plicable COS =	corrected on-site R	repeat viola	ation			
Com	plian	e Status				icos	R	$\overline{}$	Corr	ınlia	ince Status					OS	T R
				Supervision		1000	1 10			- I		Protection from	Contaminat	ion			
1	IN	OUT)	Person in char performs duties	ge present, demonstrates kno	owledge and		X		15	II	N OUT N/A NO	Food separated and p	rotected				
2	IN (UT N/A		Protection Manager		1	X	1	16	1	N OUT N/A	Food-contact surfaces	cleaned and	sanitized	_		\vdash
			E	mployee Health					17	11	N OUT N/A NO	Proper disposition or a reconditioned & unsaf		ously served,			
3	/in	DUT		ood employees & conditional	employes;		Т	1		_		Time / Temperature		Safety			
4	TN C			ponsibilities and reporting estriction and exclusion		1	+	1	18	Ti	N OUT NA NO	Proper cooking time a					
5	No.	,		responding to vomiting and o	diarrheal events			1	19	-	N OUT N/A NO	Proper reheating proc			+	-	-
	-	,	Good	Hygiene Practices				1	20	465	OUT N/A NO	Proper cooling time ar					\vdash
6	IN C	UT (O	Proper eating,	asting, drinking, or tobacco L	ise	T	T	1	21	10	NO N/A NO	Proper hot holding ten	peratures			\neg	
7	INC	TUI	No discharge fr	om eyes, nose, mouth				Tr	22	II.	NOUT N/A NO	Proper cold holding te	nperatures				
			Preventing	Contamination by Han	ds				23	T (II	N OUT N/A NO	Proper date marking a	nd disposition				
8	ÎN	UT NO	Hands dean &	property washed				7	24	1	N OUT NANO	Time as a Public Heal	h Control: prod	cedures and reco	rds		
9	IN	UT N/A NO	No bare hand c	ontact with RTE food			-]				Consumer	Advisory				
10	(IV)	UT	Adequate hand	washing sinks properly suppli	ied & accessible]	25		OUT N/A	Consumer advisory pr	ovided for raw/	undercooked foo	ds		
	125		A	pproved Source				_		_		Highly Susceptib	le Populatio	ms			
11	(IN)			ļ	_	-	26	- 11	N OU (N/A)	Pasteurized foods use				\perp			
12		UT N/A NO			ـ	4		_		d / Color Additives							
13	(IN)	265		ndition, safe & unadulterated		-	-	-	27	4	N OUT (N/A)		ditives; approved and properly used				
14		U N/A NO		ailable: shell stock tags, para								Toxic substances properly identified, stored and used					
	R Pr	isk factors a evalent cont	re improper pra ributing factors	actices or procedures ide of foodborne illness or ir sures to prevent foodbor	ntified as the m njury, Public He	ost alth		П	-	_		onformance with A	proved Pro	cedures			
	ln	erventions a	are control mea	sures to prevent foodbor	ne illness or in	шгу.			19	II.	AVITUO	Compliance with variar	ce/specialized	process/HACCP			
						OOD R											
Mai	k " X " i	n box if num		ood retail practices are preve ot in compliance	ntative measures Mark "X" on ap							and physical objects into =corrected on-site du		on R=repe	at viola	ation	\dashv
()	011	64.4				Tabanah	1 00		la.		6				i en		
Com	olianc	e Status	Safe	Food and Water		cos	R	1	Com	pliar	nce Status	Proper Use o	f Ritamaile		CC	OS	R
30		Pasteurized	eggs used where			T		i i	43	Т	In-use utensi	ils properly stored	1 specimains			\neg	
31			from approved so						44	\vdash		ipment & linens: properl	y stored, dried,	& handled	+	\neg	\neg
32		Variance ob	tained for special	zed processing methods					45	\top	Single-use/si	ingle-service articles: pro	perly stored &	used	\neg	\neg	\neg
			Food 1	emperature Control					46		Gloves used	properly				\neg	
33	X	Proper cooli	ng methods used	adequate equipment for ten	1p. control	X]				Utensils, Equipme	nt and Vend	ing			
34		Plant food p	roperly cooked fo	hat holding					47 -	<u></u>	Food and no	n-food contact surfaces	deanable,				
35		Approved th	awing methods u	sed					48		Properly desi	igned, constructed, & us	ed				
36		Thermomete	ers provided and a				L]	49	<u></u>	Warewashing	g: installed, maintained,		ips	-		_
				d Identification								Physical F					_
37		Food proper	ly labeled: origina						50	-		ater available adequate			-	-	_
20		l	ents, & animals no	of Food Contamination					51	+		talled, proper backflow of aste water properly dispo			-	+	
38	V	& display				52 53	\vdash		s properly constructed, s		mod		\dashv	\dashv			
40	-	а опърнау		×		54	┼		fuse properly disposed,			+	+	\dashv			
41									55	V	,	ities installed, maintaine		all log	+		
42			ts & vegetables					4	56		-	ntilation & lighting, design		ed	1	1	1
										_						1	
		Operation:											License P		Y	<u> </u>	
Dis	cussio	on with Per	son-in-Charg	e:										:14 days) N	1
				0/									Follow-Up	Date: 5/5	100	2	
Sia	nature	of Person	in Charge: /	11/11/1									Date:				\dashv
		of Inspec									(0) (0)21			\dashv			
Sigi	iature	or mspec								Date.	(21/2021						



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



	ent: Jade Dr				Date: 4	2(1202	Page	of
Address: 5	is ow hi	ghway			Complian	ce Achieved:		
	Item / Location	V	Temp.	TEMPERATURE OBSERVATION				
CDAICE of		- mbb		Item / Location	Temp.	· Item / Location		Temp.
coved	chicles/ folion	d rack	56					-
-	of lightine	y racu	4-1					-
	racen / wa	IC Jin	40	,				
1 2222		,, <u> </u>						1
				OBSERVATIONS AND/OR CORRECTIVE	ACTIONS			-
v Item	Section of Code			Description of Violat	ion		Dated	Corrected
Number			-3				or	cos
_		Kitchen	_					
C 39	3-305.14	raw	cnicle	in observed in bowl c	incovered	stored onto	p (25
		of 50	ilect n	ailk crates. Food must	the protect	ed from rontam	eation.	
C 39	3-305.11	+ ware	2-in	refrigerator: food obse	rued stole	directly of		
		Floor	. ITEN	eat violation.		- Chiertal of		
P 33	2.501 15				harma cla	1/ .C	Inf ()	
1 33	3-501.1.	COOKE	- CIV	ellen wing absented on	DOTOKIL SIZE	H OF THOP TO	DE (0)	>
0 .		ar	614.9	Taploper couling methy	<u>d.</u>			
P 2:1	3-561.16			es at cookine objetued a	+ SG, all	. TGS most he		
		mainta	ired o	at 41 or balow.				
U 55	6-501-12	T COOK U	ipe -	floors observed with a	LCL DINU lation	of dipage	٤	
				is clean.				
		1						
4 1	2-101.11	(A)	5 AT	NO PTC available	to		2011	
C 2				demonstrate sofficien				
F 1	2-102-11-	+ Owne	ers he	ave failed to comply	repeately	with PIC		1
		regi	siremo	ents and food protecti	on maur	icher IEquire	ments.>	5/5/
		OUS	ver k	aymond has been po	+ on noti	ce at time		must
		of i	as ne	ction that proof of	CEPH A	DUNNE ALLERINO	7	
		IMI.	1780	pe sobmitted within	14- 1045	(5/5/707	21	
				if establishment feet			***	
				requirements, fine Hell 2306-or with	es as w			
	i			Her 2306-02 WHM	r be 1805	<u>a · </u>		
_								
								$\neg \neg$
								\dashv
_							_	
		D/						
signature of P	erson in Charge:	(140	1/1			Date:		
Signature of h	nspector:	-5	//			Date: 4/Z	1/2011	
		The state of the s		<u></u>		- 1 2	- + +	



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



Est	ablishment: A	Kels		Date	4/1	9/2	Pag	e 1 of <u>Z</u>	No. of R	isk Factor/Interv	ention Viole	ations	0
Add	dress: 600	on Highway	1	Time	inq	L1'00	Tim	e out: Z:C	No. of Repeat R	isk Factor/Interv	ention Viola	ations	Ø
		der: Costa Karpament inc.		Risk	Cat	egory	ے	-			Total Viola	ations	2
Em				Phon	e:				Inspection Status	Green Ye		Red	
Inst	pection Type:	Routine Re-inspection Pre-op				Illno	ce In	vestigation	Complaint		311044		
11103	30000111790.	FOODBORNE ILLNESS RIS			E Al			~		Other_			
		Circle designated compliance status (IN, OUT, N					DEIC		in appropriate box for	T COS andiar B			
		IN = in compliance OUT= not in compliance NO =					I						
		IN - III Compliance CO - Not III compliance NO -	HOL OD:	261 46	u iw	A - 1101	appi	icable CO3 -	corrected on-site K	= repeat violation			
Com	pllance Status	C P	cos	R	_	Com	plian	ice Status				COS	SR
		Supervision Person in charge present, demonstrates knowledge and		-	\dashv					Contamination			
1	IN DUT	performs duties		\perp	_	15		OUT N/A NO	Food separated and	protected 			
2	(IN DUT N/A	Certified Food Protection Manager			_	16		OUT N/A		s cleaned and sanitize			
		Employee Health				17	İN	OUT NIA NO	reconditioned & unsa	returned, previously s re food	srved,		
3	(N OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature	Control for Safet	у		
4	NOUT	Proper use of restriction and exclusion				18	IN	OUT N/A(NO)	Proper cooking time a	and temperature		T	
5	TUQUIT	Procedures for responding to vomiting and diarrheal events				19	IN	OUT N/A NO	Proper reheating prod	edures for hot holding	,		\top
		Good Hygiene Practices				20	JN	OUT N/ANO	Proper cooling time a	nd temperatures			
6	IN OUT NO				_	21	IN	OUT N/A(NO	Proper hat holding ter	mperatures			
7	IN OUT NO	No discharge from eyes, nose, mouth				22	N	OUT N/A NO	Proper cold holding te	mperatures			
	In-	Preventing Contamination by Hands				23	كروروا	DUT N/A NO	Proper date marking a	and disposition			
8	DOUT NO	Hands dean & properly washed		\perp	_	24	IN	OUT N/A NO	Time as a Public Hea	th Control: procedure	s and records		
9	IN OUT N/A				╛		_		Consumer	Advisory			
10	Фоит	Adequate handwashing sinks properly supplied & accessible			_	25		ON TU	Consumer advisory pr	ovided for raw/underc	cooked foods		
		Approved Source		,	4				Highly Susceptil				
11	INDUT	Food obtained from an approved source	-	1						d; prohibited foods no			
12	IN OUT NAMO		ļ	-	4		T		d / Color Additives			-	
13	IN OUT NA NO	Food in good condition, safe & unadulterated	-	-	-	27	-	OUTINA	Food additives: approv			₩	+
19		Req. records available: shell stock tags, parasite destruction	-		-	28		DUT N/A	Toxic substances prop			Д	Д
	Risk factors Prevalent co	are improper practices or procedures identified as the n ntributing factors of foodborne illness or injury. Public He are control measures to prevent foodborne illness or in	nost ealth		ı		1	Ci	onformance with A	pproved Procedur	CB	Т	
	Interventions	are control measures to prevent foodborne illness or in	jury.		L	19	IN (OUTNIA	Compliance with varia	nce/specialized proces	ss/HACCP		
						PRACI							-
h 1	I - 100 CH :- 1 16	Good retail practices are preventative measures											
маг	K A In box if nu	mbered item is not in compliance Mark "X" on ap	brobila	ite bo	x for	r COS a	and/o	r COS	=corrected on-site du	iring inspection	R=repeat v	riolatio	nu .
omp	liance Status		COS	Ŕ	Í	Comp	ilanc	e Status				COS	R
_		Safe Food and Water		1	1				Proper Use	of Utensils			
30		d eggs used where required		_	1	43	<u> </u>	In-use utensi	ls properly stored				\perp
31		e from approved source	-	-	-	44		<u> </u>	ipment & linens: proper		dled	<u> </u>	\perp
32	Variance	btained for specialized processing methods			-	45		+	ngle-service articles: pro	operly stored & used		<u> </u>	1
20	I Donner	Food Temperature Control		T	┨	46		Gloves used		2 40 40			Щ
33		of the state of th	-	-	-	47		T	Utensile, Equipme				
\rightarrow		property cooked for not holding		-	-	47 ·	-	 	n-food contact surfaces			<u> </u>	4
35 36		thawing methods used terms provided and accurate		-	-	48			gned, constructed, & us				+
00	Theimone	Food Identification	L			45		Availewastiiti	: installed, maintained, Physical F				
37	Food prop	arly labeled: original container	<u> </u>			50		Hot & cold wa	ater available adequate				
	1	Prevention of Food Contamination				51		1	tailed, proper backflow of				+
38	Insects, ro	dents, & animals not present			1	52		1	iste water properly dispe				+
39	Contamina	tion prevented during food preparation, storage & display				53			s properly constructed,				+
40	Personal c	leanliness			_	54		_	fuse properly disposed,				+
41	Wiping clo	hs: properly used & stored			0	55	X		ties installed, maintaine				
42	Washing fr	uits & vegetables				56			ntilation & lighting, desig				\forall
Гур	e of Operation	seesona !								License Poste	d: (<u>Y)</u>	N
Disc	ussion with Pe	erson-in-Charge:								Follow-Up:	says (Y	N
		6. 6								Follow-Up Date	-	0.00	
21~-	otivo of D	n in Charge:								Deter			\dashv
										Date:			
Sign	ature of Inspe	ctor: Sud Color						Date: 4/19/	202				



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



Es	tablishme	nt: Axels					Date	4/12/2021	Page	Z 0	2
		S DW HIGH	سايموريد					pliance Achieved:			-
					TEMPERATURE OBSE						
		Item / Location		Temp.	Item / Location		Temp.	· Item / Location			Тетр.
لورم	-pwes	o - in-like	onit.	40							
					OBSERVATIONS AND/OR COR	RECTIVE ACTION	IS				
V	Item	Section of Code	T			on of Violation	110			Dated C	orrected
	Number	Section of Code			- Descripti	Un of violation				or C	cos
			Kachen:		<u> </u>						
C	95	6-501-12	Sondas	2 4770	area - tray telo	12 COUTERE	nd- c	prefued collect usi	tn		
			depris	and i	wher.	- (- 1					
		ſ	Bacemen	111							
ے					6						
<u> </u>	<u>5</u> 5	6.501.11	Taccional	SCH PO	a of water damine	d on bouse	erall.	F +1001, Clack -10	-		
			الماجدات	md k	dentoty worker Intr	usion / mid	- Mar	e water intrusto	2		
				未	icense expires Al:	28/2021					
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\dashv					7	<u></u>					
٠.		<u> </u>	(1-	-6	200			D-4			
_		Person in Charge:	di	d				Date:			
Sign	ature of I	nspector:	11/	D. C	eh			Date: 4/1	9 (20)	4	
		(-	_							



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



Esta	ablishment: 😝	ratos Distorante & Bar	E	Date 4 11/2 Page 1 of 2 No. of Risk Factor/Interv						1 Violations	3
Add	Iress: 401	Milford Road	Т	ime	int	2:0	O Tim	e out:\;oo	No. of Repeat Risk Factor/Intervention	Violations	2
		eriGic Restaurant Corp	F	Risk (Cat	egory	/: C.		Tota	l Violations	
Em:		tasa Pioreios. (on	_					л Гb 22	Inspection Status: Green Yellow	Red	
Insr	ection Type:	Routine Re-inspection Pre-ope						vestigation	Complaint Other	, , , ,	
	,000011 1 j po:	FOODBORNE ILLNESS RIS			AN						
		Circle designated compliance status (IN, OUT, N							in appropriate box for COS and/or R		
		IN = in compliance OUT= not in compliance NO =					ot appli				
Com	pliance Status		cos	R	-	Con	lia-	ce Status	•	cos	e I B
Odili	pitatice otatus	Supervision	003	j K	1	COI	прпап	ce status	Protection from Contamination		S R
1	IN OUT	Person in charge present, demonstrates knowledge and performs duties	T	T		15	ÎN	OUT N/A NO	Food separated and protected		
2	IN DUT N/A	Certified Food Protection Manager	†	+	1	16		OUT N/A	Food-contact surfaces cleaned and sanitized		
		Employee Health			-	17		OUT N/A NO	Proper disposition or returned, previously served,		-
3	Прит	Management/food employees & conditional employee;	T	Τ.	1				reconditioned & unsafe food		
4		knowledge, responsibilities and reporting		-	-	40		- 75	Time / Temperature Control for Safety		
5	TUC(NI)	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal events		\vdash	+	18		OUT N/A NO	Proper cooking time and temperature Proper reheating procedures for hot holding		+
		Good Hygiene Practices			+	20	_	OUT N/A(NO)	Proper cooling time and temperatures		+
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	Т	T		21	-	OUT N/A (10)	Proper hot holding temperatures	-	+
7	IN OUT NO	No discharge from eyes, nose, mouth			0	22	\rightarrow	OUT N/A NO	Proper cold holding temperatures	-+	+
		Preventing Contamination by Hands			C	23	IN	OUT N/A NO	Proper date marking and disposition		V
8	ои тисиі	Hands clean & properly washed	T			24	IN	OUT N/A NO	Time as a Public Health Control: procedures and r	ecords	
9	IN OUT N/A NO	No bare hand contact with RTE food							Consumer Advisory		
10	(N)OUT	Adequate handwashing sinks properly supplied & accessible	<u> </u>	<u> </u>		25		DUT N/A	Consumer advisory provided for raw/undercooked	foods	
	O	Approved Source			-				Highly Susceptible Populations		
11	IN OUT	Food obtained from an approved source		-	-	26	IW	DUT N/A	Pasteurized foods used; prohibited foods not offere	id	Щ.
12	IN OUT N/A(NO)	Food received at proper temperature	-	-	-	07	1,50		d / Color Additives and Toxic Substances		
13	TUC(NI)	Food in good condition, safe & unadulterated		-	-	27	400	OUT (VA)	Food additives: approved and properly used		
177		Req. records available: shell stock tags, parasite destruction			1	20			Toxic substances properly identified, stored and us	.60	
	Prevalent cor	ire improper practices or procedures identified as the m tributing factors of foodbome illness or injury. Public He are control measures to prevent foodborne illness or inj	alth				1		onformance with Approved Procedures		
	Interventions				L	19		OUT (N/A)	Compliance with variance/specialized process/HAC	CP	
			DOD R	_	_						
Mari	k "X" in box if nur	Good retail practices are preventative measures abered item is not in compliance Mark "X" on ap								epeat violatio	on
						,					
omp	liance Status	Safe Food and Water	cos	R		Com	plianc	e Status	Proper Use of Utensils	COS	R
30	Pasteurize	eggs used where required				43	1	In-use utensi	ils properly stored		
31	Water & Ic	from approved source				44		+	ipment & linens: properly stored, dried, & handled		+
32	Variance o	tained for specialized processing methods				45		Single-use/si	ingle-service articles: properly stored & used		\top
		Food Temperature Control				46		Gloves used	properly		
33	Proper coo	ing methods used: adequate equipment for temp, control							Utensils, Equipment and Vending		
34	Plant food	roperty cooked for hot holding	\square		E	47 -	X	Food and no	n-food contact surfaces cleanable,		$\perp \!\!\! \perp \!\!\! \perp$
35		awing methods used				48		+	igned, constructed, & used		4
36	Thermome	ers provided and accurate Food Identification				49		Warewashing	g: installed, maintained, & used; test strips		
37	Food props	rood racemmention by labeled: original container				50	Т	Hot & cold w	Physical Facilities ater available adequate pressure		
01	1 bod prope	Prevention of Food Contamination			\Box	51	X		talled, proper backflow devices		++
38	Insects, roo	ents, & animals not present			٠	52	1		aste water properly disposed		+
39	Contamina	on prevented during food preparation, storage & display				53	1	+	s properly constructed, supplied, & cleaned		+
40	Personal ci	anliness				54		Garbage & re	fuse properly disposed, facilities maintained		\Box
41	Wiping clot	s: properly used & stored			2	55	×	Physical facili	ities installed, maintained, & clean		
42	Washing fro	its & vegetables				56		Adequate ver	ntilation & lighting, designated areas used		
Typ	e of Operation:	class C				<u> </u>			License Posted:	V 1	(N)
									-	(2)	
Disc	ussion with Pe	son-in-Charge:							Follow-Up:10 day	2 A	N
									Follow-Up Date:		
Sian	ature of Perso	in Charge:	7				-		Date: 4 19/	71	
_			_						Date: 4 19 20	21	\dashv
Siyl	ature of Inspec	ioi.							Date: TITIE	- 1	



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



Es	tablishme	nt: Girgios				Date	:41 1912021	Page 2	<u>-</u> of	2
Ad	dress: 17	DINEM PC	2 pad			Com	pliance Achieved:			
					TEMPERATURE OBSERVATIONS					
		Item / Location		Temp.	Item / Location	Тетр.	Item / Location		\dashv	Temp.
		to / inline	1.	52	tow fiet cooking drawer	40	walle-in / bosem	ent ami	2-	40
دى	4 SOSBC	rs/in-line		44	row chicken/ cooking diplue	41			-	
		·							\dashv	
		<u> </u>							+	
					OBSERVATIONS AND/OR CORRECTIVE ACTIO	arc				
	Item	T				IND.		I Dat	art Cr	orrected
	Number	Section of Code			Description of Violation				or C	
			Kitchen :	•						
۲.	44.	4-607.13	- in-line	merce Sca	erator (pizza prep) interior	Jacke-	to / in a chate shi	67		
_			1		lation of depris. clain Egan					
b	27	3-501-16			kreder (przec prep) tomatos					
			TCS foo	ds n	mount be maintained at 44	of b	etow. Repair uni-			
66	23	3-501.14	single a	CTUE.	laborana in in-line refrice	10HDC	not dolle marke	d. Re	3 60	at
			1 '		duct pat in original contain					
			1	-	t days) and labeled with					
_	55	6-501-12	1		•					
<u> </u>	22	L-301.12	1		o cookerne and ell units h		,	- -		
					on of food/debis- aran	4				
C	44	4-601-11 .			on cookine imini frager co		- 9 9	iled		
			with a	ruse	/ food debris . clean and s	artt	THE.			
<u>د.</u>	51	5-205 -15	Dish rea	OM	since service, were in distre	pair	wines out / missi	201		
			1		rued araining into bocke			VI		
			1		maintain externent in go			0		
			Pasemen			_				
بهر	16	4-601.1			a of a manual languaghts do	210-1	She and the transfer			
,	10	7-6-111			e of the maining heavily so				(J=	UT
	-0.00				machine poutinely (as atteche					
<u></u>	55	6-501.11 -	1 - 7/10en	n fl	por below shewing with with	n do	bris. Decun and son	ti6.		
			;					_		
			米モ	Food	utconse was not posted during	4-time	of Inspection .			
			* 4	באית ב	il copies at all food employe	ies de	and protection			
			,		seev cerificates.					
					ut temporary cotdoor dini	101 04	d tent applicati	0		
			74-3	سبحه	The state of the s	J	ice 14th Deploy			
\dashv										
					-					
-								-		
					7					
					11/					
7			///							
Sign	ature of P	erson in Charge:					Date:	'		
	ature of Ir		- (/				Date: 4/19	LZDZI	_	$\neg \neg$
01			~ / -/	11	7			*		



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



Esta	ablishment: 🙏	Mouser-Busan Vending machines	$\overline{}$	Date 4	$\overline{}$		$\overline{}$	No. of Risk Factor/Intervention Violations				
		w Hijmoore	1	Time in:(1:00	Time out	1:30	No. of Repeat Risk Factor/Intervention Violations	ダ			
Owr	ner/Permit Hol	der EtG Lending Co.		Risk Cat	egory:	E		Total Violations	2			
Ema		L'O CEIGNE 10.	-	Phone:		1		Inspection Status: Green Yellow Red	\neg			
		Carrie Barrer			Illana				\dashv			
Insp	ection Type:	Routine Re-inspection Pre-open				s Investi		Complaint Other	\dashv			
		FOODBORNE ILLNESS RISK										
		Circle designated compliance status (IN, OUT, N/A		·				in appropriate box for COS and/or R				
		IN = in compliance OUT= not in compliance NO = no	t ob	served N/	A = not a	applicable	COS =	corrected on-site R = repeat violation	\dashv			
Comp	oliance Status		cos	R	Comp	liance St	tatus	COS	R			
		Supervision						Protection from Contamination				
1 '	ОООТ	Person in charge present, demonstrates knowledge and performs duties			15 (ו דעם או	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	IN OUT	WA NO	Proper disposition or returned, previously served, reconditioned & unsafe food				
3	Mour	Management/food employees & conditional employee;						Time / Temperature Control for Safety				
4 (knowledge, responsibilities and reporting		+	18	IN OUT		Proper cooking time and temperature				
5	TUO UT	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal events		-	19	IN OUT		Proper reheating procedures for hot holding	\dashv			
3 (1,001	Good Hygiene Practices			20	IN OUT		Proper cooling time and temperatures	\neg			
6	IN OUT (NO	Proper eating, tasting, drinking, or tobacco use			21	IN OUT		Proper hot holding temperatures	-			
7	IN OUT NO				22	IN OUT I		Proper cold holding temperatures	\neg			
	11.001	Preventing Contamination by Hands			23 (IN OUT I	_	Proper date marking and disposition	\neg			
8	IN OUT 16	Hands clean & properly washed			24	IN OUT		Time as a Public Health Control: procedures and records	\neg			
9	IN OUT N/A NO	No bare hand contact with RTE food		+				Consumer Advisory				
10 (IN DUT	Adequate handwashing sinks properly supplied & accessible		1	25	IN OUT	VÀ)	Consumer advisory provided for raw/undercooked foods				
,- ,		Approved Source						Highly Susceptible Populations				
11	TUCINI	Food obtained from an approved source			26	IN OUT	N/A	Pasteurized foods used; prohibited foods not offered				
12	IN OUT N/A NO	Food received at proper temperature					Foo	od / Color Additives and Toxic Substances				
13	Порит	Food in good condition, safe & unadulterated			27	IN OUT	V/A	Food additives: approved and properly used				
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction			28	IN OUT	TAS .	Toxic substances properly identified, stored and used				
	Risk factors	are improper practices or procedures identified as the mo	st				C	onformance with Approved Procedures				
	Prevalent co	are improper practices or procedures identified as the mo- ntributing factors of foodborne illness or injury, Public Hear are control measures to prevent foodborne illness or injur	th Y.		19	IN OUT	VA	Compliance with variance/specialized process/HACCP				
				RETAIL	PRACT	ICES						
		Good retail practices are preventative measures to					nemicals,	and physical objects into foods.				
Marl	k "X" in box if nu	mbered item is not in compliance Mark "X" on appr						=corrected on-site during inspection R=repeat violation				
			os	R	Compl	liance St	ndum.	icos i	R			
comp	liance Status	Safe Food and Water	,03	IR	Comp	nance ou	atus	Proper Use of Utensils				
30	Pasteuriz	ad eggs used where required			43	In-	use utens	sils properly stored				
31		te from approved source			44	Ute	ensils, equ	uipment & linens: properly stored, dried, & handled				
32	Variance	obtained for specialized processing methods			45	Sin	ngle-use/s	single-service articles: properly stored & used				
		Food Temperature Control			46	Glo	oves used	d properly				
33	Proper co	oling methods used: adequate equipment for temp. control						Utensils, Equipment and Vending				
34	Plant food	properly cooked for hot holding			47 ·	Fo	od and no	on-food contact surfaces cleanable,	_			
35	Approved	thawing methods used			48	Pro	perly des	signed, constructed, & used	_			
36	Thermom	eters provided and accurate			49	Wa	arewashin	ng: installed, maintained, & used: test strips				
		Food Identification						Physical Facilities				
37	Food prop	erly labeled: original container			50	_		vater available adequate pressure				
		Prevention of Food Contamination			51			stalled, proper backflow devices				
38		dents, & animals not present			52			vaste water properly disposed	-			
39		ation prevented during food preparation, storage & display		+	53	_		es properly constructed, supplied, & cleaned	\dashv			
40		eleanliness		+	54			refuse properly disposed, facilities maintained	\dashv			
41		ths: properly used & stored		+	55			ilities installed, maintained, & clean entilation & lighting, designated areas used	-			
42	Washing 1	uits & vegetables			20	Add	equate ve	enulation & lighting, designated areas used				
Тур	e of Operation	: vending						License Posted: (Y) N				
		erson-in-Charge:						Follow-Up: Y	\Box			
ادات	AGOIOII WILLI F	area. at one go.						Follow-Up Date:	-1			
				/								
Sign	nature of Perso	on in Charge:	1	1				Date: 4-15-21]			
Siar	nature of Inspe	ector						Date:4/15/2011				
-191	and of map							71 1 2 2 2				



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



Es	tablishmer	it: Anneosar	- BOSCH	vendi	noj-	Date:	4/15/2021	Page Z of Z		
		T DU HA			-		liance Achieved: 4/15/2	102		
			1 0		TEMPERATURE OBSERVATIONS					
		Item / Location		Temp.	Item / Location	Temp.	· Item / Location	Temp.		
SU	mar de	por lambic	nt	88'						
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					OBSERVATIONS AND/OR CORRECTIVE AC	THONG				
	Itom	I			ODSERVATIONS AND/OR CORRECTIVE AC	TIUNS		L Dated Consisted		
V	Item Number	Section of Code			Description of Violation	1		Dated Corrected or COS		
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_				<u> </u>						
				70	lations operand doring ti	2- am	ine mertion.			
				10 010	POUCHE SPECIOES STILLS	Track City	113			
_										
\dashv			CAN+	- U	a GC ACI/A /O May 1/5125 CAR	- 71506	1 800			
_		_	2001	10/10	PPACKOR C AND ABOSCK	00001	'eCUMI			
					OFFACKER C ANHEUSER 03-670-3230					
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\dashv										
			/		1 1 1			, ,		
01-	oture of D	argon in Charact	1/1 7	4-5	John .	-	Date: 4/15	-/31		
		erson in Charge:	10011	-	7-/1-0			/		
Sigr	nature of Ir	spector:	1.				Date: 44	512021		



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



Est	ablishment:	would bac		Date,	ju.	野 2 (Pag	e 1 of _2	No. of Risk Factor/Intervention Violation	s (2)
	dress: 302 D			Time	in:	L'or	Time	e out[2:0]	No. of Repeat Risk Factor/Intervention Violation	s Ø
Ow	ner/Permit Hold	er: 392 OH Shant: alluc				legory:			Total Violations	+
		PALL SQS , 719 9 Mais. COT		Phon	e: 4	728	-6	14 6012	Inspection Status: Green Yellow Red	
Insi	pection Type:	(Routine) Re-inspection Pre-on		nal				vestigation	Complaint Other	
T.		FOODBORNE ILLNESS RIS			SA			-		
		Circle designated compliance status (IN, OUT, N							in appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NO =	not ob:	serve	d N/	/A = not	appli	cable COS =	corrected on-site R = repeat violation	
Com	pliance Status		cos					ce Status	CO	e I B
		Supervision	1000	, , , ,	1	00111	Pilaili	Ca Status	Protection from Contamination	S R
1	TUQUIT	Person in charge present, demonstrates knowledge and performs duties				15	(îN)	DUT N/A NO	Food separated and protected	
2	IN DUT N/A	Certified Food Protection Manager	1	-	7	16	(N)	DUT N/A	Food-contact surfaces cleaned and sanitized	
	1911	Employee Health				17	IN	OUTNANO	Proper disposition or returned, previously served, reconditioned & unsafe food	
3	IN DUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting		\top	7				Time / Temperature Control for Safety	
4	(IN)OUT	Proper use of restriction and exclusion	-	+	+	18	IN	OUT NA TUO	Proper cooking time and temperature	$\neg \neg$
5	TUDUT	Procedures for responding to vomiting and diarrheal events		\top	7	19		OUT N/A NO	Proper reheating procedures for hot holding	+
	~	Good Hygiene Practices		-	7	20	IN (OUT N/A NO	Proper cooling time and temperatures	\dashv
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use			7	21	IN 0	OUT N/A (TO	Proper hot holding temperatures	$\dashv \dashv$
7	IN OUT NO	No discharge from eyes, nose, mouth			7	22	(N)	OUT N/A NO	Proper cold holding temperatures	
		Preventing Contamination by Hands			1	23	(N)	DUT N/A NO	Proper date marking and disposition	$\neg \neg$
8	IN OUT (NO)	Hands clean & properly washed		T	7	24	IN C	ONAMO	Time as a Public Health Control; procedures and records	$\neg \neg$
9	IN OUT N/A NO	No bare hand contact with RTE food	 			1 2	-		Consumer Advisory	
10	INQUT	Adequate handwashing sinks properly supplied & accessible		1	1	25	IN C	DUT N/A	Consumer advisory provided for raw/undercooked foods	
		Approved Source			1				Highly Susceptible Populations	
11 (IN DUT	Food obtained from an approved source		T	1	26	IN C	DUT N/A	Pasteurized foods used; prohibited foods not offered	
12	IN OUT N/A(NO)	Food received at proper temperature			1				d / Color Additives and Toxic Substances	
13	ТИРИТ	Food in good condition, safe & unadulterated		\top	1	27	INC	DUTNIA	Food additives; approved and properly used	
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction				28	ÎNG	UT N/A	Toxic substances properly identified, stored and used	\neg
	Risk factors as	re improper practices or procedures identified as the r	nost		1			Co	onformance with Approved Procedures	
	Prevalent control	re improper practices or procedures identified as the r ributing factors of foodbome illness or injury. Public H re control measures to prevent foodborne illness or in	ealth			19	INIC	DUT (N/A)	Compliance with variance/specialized process/HACCP	
									Compilarics with variationspecialized process/HACCP	
					_	PRACT				
Mar	k "X" in boy if num	Good retail practices are preventative measure: bered item is not in compliance Mark "X" on a								
101011	K X III DOX II II III II	Mark X Off al	proprie	110 00	. 101		1114701		corrected on-site during inspection R=repeat violation	JII .
omp	oliance Status		COS	R		Comp	iianc	e Status	cos	R
		Safe Food and Water	1	т.	1	-	- 1.		Proper Use of Utensils	
30		eggs used where required	-	1		43		_	Is properly stored	\bot
31		from approved source	-	-	-	44			ipment & linens: properly stored, dried, & handled	\perp
32	Variance obt	ained for specialized processing methods				45		Single-use/si	ngle-service articles; properly stored & used	\perp
		Food Temperature Control				46		Gloves used		
33		ng methods used: adequate equipment for temp, control		1					Utensils, Equipment and Vending	
34		operly cooked for hot holding		1_		47			n-food contact surfaces cleanable,	
35		awing methods used	-	-	-	48			gned, constructed, & used	
36	Thermomete	rs provided and accurate	<u> </u>	1	3	49	X	Warewashing	: installed, maintained, & used: test strips	
		Food Identification						<u> </u>	Physical Facilities	
37	Food properl	y labeled: original container		<u></u>		50			ater available adequate pressure	\perp
		Prevention of Food Contamination				51			alled, proper backflow devices	4
38		nts, & animals not present				52		Sewage & wa	ste water properly disposed	
39		n prevented during food preparation, storage & display				53		Toilet facilities	s properly constructed, supplied, & cleaned	
40	Personal clea		ļ	1		54		Garbage & ref	fuse property disposed, facilities maintained	\perp
41		: properly used & stored		<u> </u>		55		Physical facilit	ties installed, maintained, & clean	
42	Washing fruit	s & vegetables	<u></u>		_	56		Adequate ven	tilation & lighting, designated areas used	\perp
Tvo	e of Operation:								License Posted: (Y)	N
LISC	cussion with Pers	son-in-Charge:							Follow-Up: (Y)	N
									Follow-Up Date:	
Sian	ature of Person	in Charge: P. B. Potts							Date: 4/7/2021	
olgr	nature of Inspect	or:							Date: 17/4/202\	
		160								



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



stablishment	Nous u	portd 6	<u>مح</u>		Date:	14/4/2021	Pa	ge <u>Z</u>	of <u>Z</u>
\ddress: 3	72 DW H	anwas			Comp	liance Achieved:			
				TEMPERATURE OBSERVA	TIONS				
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			OBS	ERVATIONS AND/OR CORRECT	TIVE ACTIONS				
, Item Number	Section of Code			Description of	Violation				Corrects COS
		12 100-	1					01	
		Boulere						-	
F 49	4-303.11	- NO 50	nHizer	evallable at 3-	bord sink .				
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	son in Charge:	11-1	3. 12	况人		Date: 4	17	202	1
nature of Ins	pector:	ر کے یہ				Date:	1 4	14120	21



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



Esta	ablishment: To	D	atex	L	2	Pag	e 1 of _ 2 .	No. of Risk Factor/Intervention Violations .	4	
Add	iress: 595 D	U Highway	Ti	ime i	n []	:15	Time	e out £30	No. of Repeat Risk Factor/Intervention Violations	Ø
Owi	ner/Permit Hold	Tortilla flats	R	isk C	ate	едогу:	2	,	Total Violations	5
Ema		3 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	_						Inspection Status: Green Yellow Red	
Insr	ection Type:	Routine Re-inspection Pre-ope			,,-		*	vestigation	Complaint Other	
11101	ection Type.	FOODBORNE ILLNESS RIS			AN					
		Circle designated compliance status (IN, OUT, N			-		DEEL		in appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NO =					annli			
					-	,				
Com	pliance Status	Supervision	cos	R	-	Com	plian	ce Status	Protection from Contamination	R
_	INOUT	Person in charge present, demonstrates knowledge and				15	73	OUT N/A NO	l l	T
1		performs duties		-	G	-	V-	OUT N/A NO	Food separated and protected	⊬
2	IN DUT N/A	Certified Food Protection Manager			~	16			Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	\vdash
		Employee Health				17	IN	OUT N/AMO	reconditioned & unsafe food	_
3	INOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						1	Time / Temperature Control for Safety	
4	UNDUT	Proper use of restriction and exclusion				18	_	OUT N/A NO	Proper cooking time and temperature	L
5	(IN OUT	Procedures for responding to vorniting and diarrheal events				19	-	OUT N/A (10)	Proper reheating procedures for hot holding	
		Good Hygiene Practices				20	1000	OUT N/A(NO)	Proper cooling time and temperatures	\vdash
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use				21	-	DUT N/A NO	Proper hot holding temperatures	\vdash
7	IN OUT NO	No discharge from eyes, nose, mouth	J			22		DUT N/A NO	Proper cold holding temperatures	H
		Preventing Contamination by Hands				23	-	OUT N/A NO	Proper date marking and disposition	
8	IN DUT NO	Hands clean & properly washed	-			24	IN	OUT(N/A)NO	Time as a Public Health Control: procedures and records	Щ
9	(IN)OUT N/A NO	No bare hand contact with RTE food					207	DUT N/A	Consumer Advisory	
10	INOUT	Adequate handwashing sinks properly supplied & accessible Approved Source	L			25	(IN)	DUT N/A	Consumer advisory provided for raw/undercooked foods Highly Susceptible Populations	
11 '	IN DUT	Food obtained from an approved source				26	INI	OUT (A) TUO	Pasteurized foods used; prohibited foods not offered	
12	IN OUT N/A(NO)	Food received at proper temperature				20	1 114		od / Color Additives and Toxic Substances	\dashv
13	TUCKI	Food in good condition, safe & unadulterated				27	IN	OUT N/A	Food additives: approved and properly used	
14	IN OUT N/A NO	Req. records available; shell stock tags, parasite destruction				28	+	OUT N/A	Toxic substances properly identified, stored and used	П
	Risk factors a	re improper practices or procedures identified as the m	ost					C	onformance with Approved Procedures	
	Prevalent conf	re improper practices or procedures identified as the m ributing factors of foodborne illness or injury. Public He are control measures to prevent foodbome illness or inj	alth urv.			19	IN	OUT (N/A)	Compliance with variance/specialized process/HACCP	
			OOD RI	ETT A I	1 10					
		Good retail practices are preventative measures							and physical objects into foods.	
Mar	k "X" in box if num	bered item is not in compliance Mark "X" on ap							=corrected on-site during inspection R=repeat violation	
`omı	oliance Status		cos	R		Comi	oliano	e Status	cos	R
ZOIII)	Marice Status	Safe Food and Water	1000			00111	Dilaile	e otatos	Proper Use of Utensils	
30	Pasteurized	eggs used where required				43		In-use utens	ils properly stored	
31	Water & Ice	from approved source				44		Utensils, equ	uipment & linens: properly stored, dried, & handled	
32	Variance ob	tained for specialized processing methods				45		Single-use/s	ingle-service articles; properly stored & used	
		Food Temperature Control				46		Gloves used	property	_
33		ng methods used: adequate equipment for temp. control					1 00		Utensils, Equipment and Vending	\blacksquare
34		roperly cooked for hot holding		_	٧	47 ·	X		on-food contact surfaces cleanable,	-
35		awing methods used				48	200		signed, constructed, & used	\dashv
36	Thermomete	ers provided and accurate				49	24/1	Warewashin	g: installed, maintained, & used: test strips	
27	T Food service	Food Identification				50	.	Hot P. cold w	Physical Facilities rater available adequate pressure	
37	Food proper	ly labeled: original container Prevention of Food Contamination		-		51	-	+	stalled, proper backflow devices	-
38	Incaste ende	ents, & animals not present	<u> </u>			52		1	aste water properly disposed	\dashv
39		on prevented during food preparation, storage & display		\neg		53			es properly constructed, supplied, & deaned	_
40	Personal cle			\neg		54	1		efuse properly disposed, facilities maintained	\neg
41		s; properly used & stored			7)	55	X		lities installed, maintained, & clean	
42		ts & vegetables		7	2	56	X	-	ntilation & lighting, designated areas used	\exists
				- (
Тур	e of Operation:	class B								N
Disc	cussion with Per	son-in-Charge:							Follow-Up: 10 day S(Y)	N
		# cmail most in Charge: $4-6-269$	ecen	1+	?	est	Ф	utio1 i	Follow-Up Date:	
		4 (- 9 (5)		h	_	0	71.	11:0-		\dashv
Sigr	nature of Person	in Charge: 7 - 5 200	٥	46		~_	V	7017		_
Sign	nature of Inspec	tor:							Date: 4-16/2021	



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



Est	ablishmer	i: Tortilla. 1	Evats					Date:	41612021	Page _	2 of 2	_
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					ODCODVATIO	ONS AND/OR CORRE	CELLAGE ACTION	je.				_
	Item	· · · · · · · · · · · · · · · · · · ·			OBSERVATION						Dated Corrected	d
	Number	Section of Code				Description (of Violation				or COS	
			KITCHEL	1-1								
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Sigr	nature of P	erson in Charge	4-6	5/6	2001	laid	mutt-	2	Date:			
	nature of h	//	1. 5	1/1	7				Date: 4./	6670	21	\neg
3			7//				· · · · · · · · · · · · · · · · · · ·		71	-1-13		_



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



Est	ablishment: 🙌	trimack ten Pin Center		Date 4 1	8/21	Page 1 of 2	No. of Risk Factor/Intervention Viola	tions	Ø
		w Highway	Т	ime in:	ال هره يا	Time out o: 45	No. of Repeat Risk Factor/Intervention Viola	tions (Ø
		er crystal Grover	F	Risk Cat	legory:		Total Viola	tions \$	Ø
Em	ail: CGPMT	P@aol.com	F	hone:	129.	0989	Inspection Status: Green Yellow R	ed	
Inst	pection Type:	Routine Re-inspection Pre-ope	eration	al	Illne	ss Investigation	Complaint Other		
		FOODBORNE ILLNESS RISI	C FACT	TORS A	ND PU	BLIC HEALTH I	NTERVENTIONS		
		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 obs	erved N	/A = not	applicable COS =	corrected on-site R = repeat violation		
Com	pliance Status		lcos	R	Com	pliance Status		lcos	R
OOM	phance otatos	Supervision	1000	110	Oom	phance otatus	Protection from Contamination	1003	1 1
1	IN DUT	Person in charge present, demonstrates knowledge and	T		15	IN DUT N/A NO	Food separated and protected	T	T
2	(INOUT N/A	Performs duties Certified Food Protection Manager	+		16	(IN OUT N/A	Food-contact surfaces cleaned and sanitized	├─	-
-	INDOLINX						Proper disposition or returned, previously served,	-	\vdash
	_	Employee Health Management/food employees & conditional employee;			17	IN OUT (N/A)NO	reconditioned & unsafe food		
3	OUT	knowledge, responsibilities and reporting					Time / Temperature Control for Safety		
4	OUT	Proper use of restriction and exclusion	ļ		18	IN OUT N/A NO	Proper cooking time and temperature		
5	ТИОИТ	Procedures for responding to vomiting and diarrheal events			19	IN OUT N/A(O)	Proper reheating procedures for hot holding	<u> </u>	\vdash
		Good Hygiene Practices	_		20	IN OUT N/A NO	Proper cooling time and temperatures		_
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use			21	IN OUT N/A NO	Proper hot holding temperatures		ļ
7	IN OUT (NÓ)	No discharge from eyes, nose, mouth		\perp	22	ÎN DUT N/A NO	Proper cold holding temperatures		_
		Preventing Contamination by Hands			23	IN DUT N/A NO	Proper date marking and disposition		
8	IN OUT (IO)	Hands clean & properly washed			24	IN OU NA NO	Time as a Public Health Control: procedures and records		
9	IN OUT N/A (IO	No bare hand contact with RTE food					Consumer Advisory	I	
10	(IN) DUT	Adequate handwashing sinks properly supplied & accessible	}		25	IN OUT (N/A)	Consumer advisory provided for raw/undercooked foods		
11	(N put	Approved Source			200	IN OUT(N/A)	Highly Susceptible Populations		
12	IN OUT N/(NO)	Food obtained from an approved source		\mathbf{H}	26		Pasteurized foods used; prohibited foods not offered	LI	
13	IN OUT N/AND	Food received at proper temperature Food in good condition, safe & unadulterated	-	\vdash	27	IN OUT NA	od / Color Additives and Toxic Substances Food additives: approved and properly used		
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction	_		28	IN OUT N/A	Toxic substances properly identified, stored and used	\vdash	\vdash
17			4	-	-20		onformance with Approved Procedures		
	Prevalent cont	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	alth		-	_			
	Interventions a	·			19	IN OUT NA	Compliance with variance/specialized process/HACCP		Щ
				ETAIL					
Mar	k "Y" in how if num	Good retail practices are preventative measures bered item is not in compliance Mark "X" on ap					and physical objects into foods. =corrected on-site during inspection R=repeat v	iolation	
		nak A of ap	propried	C DOX 10		310701 000	Telepodit	Olduoii	
omp	oliance Status		COS	R	Comp	Hiance Status		COS	R
30	Danta dad	Safe Food and Water			42	T TELLES	Proper Use of Utensils		
31		eggs used where required			43		sils properly stored		\vdash
32		from approved source tained for specialized processing methods			45	 	uipment & finens: properly stored, dried, & handled		\dashv
JE	Valiatice on	Food Temperature Control		\Box	46	Gloves used			-
33	Proper cooli	ng methods used: adequate equipment for temp. control			40	Gibves used	Utensils, Equipment and Vending		
34		roperly cooked for hot holding			47 ·	Food and no	on-food contact surfaces cleanable,		\exists
35		awing methods used			48		signed, constructed, & used	-	\dashv
36		ers provided and accurate			49		g: installed, maintained, & used: test strips	\neg	
		Food Identification					Physical Facilities		
37	Food proper	ly labeled: original container			50	Hot & cold w	vater available adequate pressure		
		Prevention of Food Contamination			51	Plumbing ins	stalled, proper backflow devices		
38	Insects, rode	ents, & animals not present			52	Sewage & w	raste water properly disposed		
39	Contamination	ол prevented during food preparation, storage & display			53	Toilet facilitie	es properly constructed, supplied, & cleaned		
40	Personal de	anliness			54	Garbage & re	efuse properly disposed, facilities maintained		
41	Wiping cloth	s: property used & stored			55	Physical faci	lities installed, maintained, & clean		
42	Washing frui	ts & vegetables			56	Adequate ve	ntilation & lighting, designated areas used		
Typ	e of Operation:						License Posted:	VIN	1
		on in Character						`	\exists
	cussion with Per						Follow-Up:	T V	4
1	Cryst	~ Line					Follow-Up Date:		
Sian	nature of Person	in Charge:					Date: 4/28/2/		\neg
Sign	nature of Inspect	in Charge:					Date: 4-28-2074		\dashv



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



Es	tablishme	it metrimack	Ten Pin		Date: 4-28-2021 Page 7 of 7					
Ad	dress: 69	ubith mass	wey_					Achieved: 4 -28		
			V		TEMPERATURE OBSERVATION					
		Item / Location		Temp.	Item / Location	Ten	np.	· Item / Location		Тетр
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	1 6				DBSERVATIONS AND/OR CORRECTIV	E ACTIONS				
V	ltem Number	Section of Code			Description of Vio	lation				Corrected r COS
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