



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Mares Pizza and Subs</u>	Date: <u>4/20/21</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>709 Milford Road</u>	Time in: <u>11:45</u> Time out: <u>1:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Mare Berdetti</u>	Risk Category: <u>D</u>	Total Violations <u>3</u>
Email:	Phone: <u>(603) 583-4400</u>	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
Supervision			
1	<u>IN</u> OUT		
2	<u>IN</u> OUT N/A		
Employee Health			
3	<u>IN</u> OUT		
4	<u>IN</u> OUT		
5	<u>IN</u> OUT		
Good Hygiene Practices			
6	IN OUT <u>NO</u>		
7	IN OUT <u>NO</u>		
Preventing Contamination by Hands			
8	<u>IN</u> OUT NO		
9	<u>IN</u> OUT N/A NO		
10	<u>IN</u> OUT		
Approved Source			
11	<u>IN</u> OUT		
12	IN OUT <u>N/A</u> NO		
13	<u>IN</u> OUT		
14	IN OUT <u>N/A</u> NO		
<p>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.</p>			
Protection from Contamination			
15	<u>IN</u> OUT N/A NO		
16	<u>IN</u> OUT N/A		
17	IN OUT <u>N/A</u> NO		
Time / Temperature Control for Safety			
18	IN OUT <u>N/A</u> NO		
19	IN OUT <u>N/A</u> NO		
20	IN OUT <u>N/A</u> NO		
21	IN OUT <u>N/A</u> NO		
22	<u>IN</u> OUT N/A NO		
23	<u>IN</u> OUT N/A NO		
24	IN OUT <u>N/A</u> NO		
Consumer Advisory			
25	<u>IN</u> OUT N/A		
Highly Susceptible Populations			
26	IN OUT <u>N/A</u>		
Food / Color Additives and Toxic Substances			
27	IN OUT <u>N/A</u>		
28	<u>IN</u> OUT N/A		
Conformance with Approved Procedures			
19	IN OUT <u>N/A</u>		

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
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water & Ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
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		
Food Identification			
37	Food properly labeled: original container		
Prevention of Food Contamination			
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		
Proper Use of Utensils			
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		
Utensils, Equipment and Vending			
47	<u>X</u> Food and non-food contact surfaces cleanable,		<u>✓</u>
48	Properly designed, constructed, & used		
49	Warewashing: installed, maintained, & used: test strips		
Physical Facilities			
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		<u>✓</u>
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: Mare Berdetti

Date: 4/22/2021

Signature of Inspector: [Signature]

Date: 4/23/2021

Date: 4-28-2021



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Bisc. concession stand</u>	Date: <u>4/27/21</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>484 DW Highway</u>	Time in: <u>10:00</u> Time out: <u>10:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Merrimack Youth Association</u>	Risk Category: <u>0</u>	Total Violations <u>0</u>
Email: <u>JASON.LANCASTER@MYABASEBALL.COM</u>	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
Supervision			
1	<u>IN</u> OUT		
2	IN <u>OUT</u> <u>N/A</u>		
Employee Health			
3	<u>IN</u> OUT		
4	<u>IN</u> OUT		
5	<u>IN</u> OUT		
Good Hygiene Practices			
6	IN OUT <u>NO</u>		
7	IN OUT <u>NO</u>		
Preventing Contamination by Hands			
8	IN OUT <u>NO</u>		
9	IN OUT <u>N/A</u> <u>NO</u>		
10	<u>IN</u> OUT		
Approved Source			
11	<u>IN</u> OUT		
12	IN OUT <u>N/A</u> <u>NO</u>		
13	<u>IN</u> OUT		
14	IN OUT <u>N/A</u> <u>NO</u>		

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

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
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water & Ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
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		
Food Identification			
37	Food properly labeled: original container		
Prevention of Food Contamination			
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
Proper Use of Utensils			
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		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable		
48	Properly designed, constructed, & used		
49	Warewashing: installed, maintained, & used; test strips		
Physical Facilities			
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: concessions / exempt

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge:

Date: 4/27/2021

Signature of Inspector:

Date: 4/27/2021



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Starbucks #18194</u>	Date: <u>6/26/12</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>177 Premium Bottles Blvd. Unit A</u>	Time in: <u>12:00</u> Time out: <u>12:45</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Starbucks Corporation</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>
Email:	Phone: <u>(603) 429-0448</u>	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
Supervision			
1	<u>IN</u> OUT		
2	<u>IN</u> OUT N/A		
Employer Health			
3	<u>IN</u> OUT		
4	<u>IN</u> OUT		
5	<u>IN</u> OUT		
Good Hygiene Practices			
6	IN OUT <u>NO</u>		
7	IN OUT <u>NO</u>		
Preventing Contamination by Hands			
8	IN OUT <u>NO</u>		
9	IN OUT N/A <u>NO</u>		
10	<u>IN</u> OUT		
Approved Source			
11	<u>IN</u> OUT		
12	IN OUT N/A <u>NO</u>		
13	<u>IN</u> OUT		
14	IN OUT N/A <u>NO</u>		
<p>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.</p>			

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

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
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water & Ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
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		
Food Identification			
37	Food properly labeled: original container		
Prevention of Food Contamination			
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
Proper Use of Utensils			
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		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable,		
48	Properly designed, constructed, & used		
49	Warewashing: installed, maintained, & used: test strips		
Physical Facilities			
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: ERIN WARD

Date:

Signature of Inspector: [Signature]

Date: 6/26/2012

Date: 4/26/2021



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Ed Kane Memorial Concession</u>	Date: <u>4/23/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>10 Amerton Road</u>	Time in: <u>10:00</u>	Time out: <u>11:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Suzanne Maultrot</u>	Risk Category: <u>b</u>	Total Violations: <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> 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
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT <u>N/A</u>		
Certified Food Protection Manager			
Employee Health			
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			
Good Hygiene Practices			
6	<u>IN</u> OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	<u>IN</u> OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<u>IN</u> OUT <u>NO</u>		
Hands clean & properly washed			
9	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Req. records available: shell stock tags, parasite destruction			
<p>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.</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
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
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			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
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
Proper Use of Utensils			
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			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
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: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>Suzanne Maultrot</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>4/23/2021</u>
	Date: <u>4/23/2021</u>

Date: 4/23/2021



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Jade Dragon</u>	Date: <u>4/21/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>4</u>
Address: <u>515 DW Highway</u>	Time in: <u>1:00</u>	Time out: <u>2:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>3</u>
Owner/Permit Holder: <u>Sony Fu</u>	Risk Category: <u>A</u>	Total Violations: <u>8</u>	
Email:	Phone: <u>(603) 264-9924</u>	Inspection Status: Green <u>Yellow</u> 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
Supervision				
1	IN OUT	Person in charge present, demonstrates knowledge and performs duties		X
2	IN OUT N/A	Certified Food Protection Manager		X
Employee Health				
3	IN OUT	Management/food employees & conditional employees; knowledge, responsibilities and reporting		
4	IN OUT	Proper use of restriction and exclusion		
5	IN OUT	Procedures for responding to vomiting and diarrheal events		
Good Hygiene Practices				
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use		
7	IN OUT NO	No discharge from eyes, nose, mouth		
Preventing Contamination by Hands				
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		
Approved Source				
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
Protection from Contamination				
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		
Time / Temperature Control for Safety				
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		
Consumer Advisory				
25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods		
Highly Susceptible Populations				
26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
Food / Color Additives and Toxic Substances				
27	IN OUT N/A	Food additives: approved and properly used		
28	IN OUT N/A	Toxic substances properly identified, stored and used		
Conformance with Approved Procedures				
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
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water & Ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
33	X	Proper cooling methods used: adequate equipment for temp. control		X
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided and accurate		
Food Identification				
37		Food properly labeled: original container		
Prevention of Food Contamination				
38		Insects, rodents, & animals not present		
39	X	Contamination prevented during food preparation, storage & display		X
40		Personal cleanliness		
41		Wiping cloths: properly used & stored		
42		Washing fruits & vegetables		

Compliance Status			COS	R
Proper Use of Utensils				
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		
Utensils, Equipment and Vending				
47		Food and non-food contact surfaces cleanable,		
48		Properly designed, constructed, & used		
49		Warewashing: installed, maintained, & used: test strips		
Physical Facilities				
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	X	Physical facilities installed, maintained, & clean		X
56		Adequate ventilation & lighting, designated areas used		

Type of Operation:

License Posted:

Discussion with Person-in-Charge:

Follow-Up: 14 daysFollow-Up Date: 5/5/2021Signature of Person in Charge: Chan

Date:

Signature of Inspector: [Signature]Date: 4/21/2021



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Jade Dragon

Date: 4/21/2021

Page 1 of 2

Address: 515 DW Highway

Compliance Achieved:

TEMPERATURE OBSERVATIONS

Item / Location	Temp.	Item / Location	Temp.	Item / Location	Temp.
cooked chicken / prep table	64°				
cut vegetables / rolling rack	56°				
raw beef / cookline	41°				
raw chicken / walk-in	40°				

OBSERVATIONS AND/OR CORRECTIVE ACTIONS

V	Item Number	Section of Code	Description of Violation	Dated Corrected or COS
			<u>kitchen:</u>	
C	39	3-305.14	raw chicken observed in bowl uncovered stored on top of soiled milk crates. Food must be protected from contamination.	COS
C	39	3-305.11	walk-in refrigerator: food observed stored directly on floor. repeat violation.	
P	33	3-501.15	cooked chicken wings observed on bottom shelf of prep table at 67.9°. Improper cooking method.	COS
P	21	3-501.16	cut vegetables at cookline observed at 56°, all TCS must be maintained at 41° or below.	
C	55	6-501.12	cookline - floors observed with accumulation of grease & food debris. clean.	
Pf	1	2-101.11	* REPEAT * no PIC available to answer food safety	
C	2	2-102.12	questions or demonstrate sufficient food safety knowledge.	
Pf	1	2-102.11	owners have failed to comply repeatedly with PIC requirements and food protection manager requirements. owner Raymond has been put on notice at time of inspection that proof of CFPM documentation MUST be submitted within 14 days. (5/5/2021) if establishment fails to comply with requirements, fines as written in Hep 2306-02 will be issued.	5/5/21 must comply

Signature of Person in Charge: Chau

Date:

Signature of Inspector: [Signature]

Date: 4/21/2021



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: AXELS	Date: 4/19/21	Page 1 of 2	No. of Risk Factor/Intervention Violations 0
Address: 608 SW Highway	Time in: 1:00	Time out: 12:00	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: Costa Management Inc	Risk Category: C	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
Supervision			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
Employee Health			
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			
Good Hygiene Practices			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
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			
Approved Source			
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
Protection from Contamination			
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			
Time / Temperature Control for Safety			
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			
Consumer Advisory			
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT N/A		
Food additives: approved and properly used			
28	IN OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	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
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
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			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
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
Proper Use of Utensils			
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			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
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	X		
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation: SEAFOOD	License Posted: (Y) N
Discussion with Person-in-Charge:	Follow-Up: 10 days (Y) N
Signature of Person in Charge: <i>[Signature]</i>	Follow-Up Date:
Signature of Inspector: <i>[Signature]</i>	Date: 4/19/2021

Date: 4/19/2021



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Gringos Restaurant & Bar</u>	Date: <u>4/19/21</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>3</u>
Address: <u>4074 Milford Road</u>	Time in: <u>12:00</u> Time out: <u>1:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>2</u>
Owner/Permit Holder: <u>Gic Restaurant Corp</u>	Risk Category: <u>C</u>	Total Violations: <u>B</u>
Email: <u>Costas@gringos.com</u>	Phone: <u>(603) 883-7833</u>	Inspection Status: Green <u>Yellow</u> 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	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	<u>IN</u> OUT			15	<u>IN</u> OUT N/A NO		
	Person in charge present, demonstrates knowledge and performs duties			16	<u>IN</u> OUT N/A		<u>✓</u>
2	<u>IN</u> OUT N/A			17	IN OUT <u>IN</u> NO		
	Certified Food Protection Manager			Time / Temperature Control for Safety			
Employee Health				18	IN OUT N/A <u>NO</u>		
3	<u>IN</u> OUT			19	IN OUT N/A <u>NO</u>		
	Management/food employees & conditional employee; knowledge, responsibilities and reporting			20	IN OUT N/A <u>NO</u>		
4	<u>IN</u> OUT			21	IN OUT N/A <u>NO</u>		
	Proper use of restriction and exclusion			22	IN OUT N/A <u>NO</u>		
5	<u>IN</u> OUT			23	IN OUT N/A <u>NO</u>		<u>✓</u>
	Procedures for responding to vomiting and diarrheal events			24	IN OUT <u>IN</u> NO		
Good Hygiene Practices				Consumer Advisory			
6	IN OUT <u>NO</u>			25	<u>IN</u> OUT N/A		
	Proper eating, tasting, drinking, or tobacco use			Highly Susceptible Populations			
7	IN OUT <u>NO</u>			26	<u>IN</u> OUT N/A		
	No discharge from eyes, nose, mouth			Food / Color Additives and Toxic Substances			
Preventing Contamination by Hands				27	IN OUT <u>N/A</u>		
8	<u>IN</u> OUT NO			28	<u>IN</u> OUT N/A		
	Hands clean & properly washed			Conformance with Approved Procedures			
9	<u>IN</u> OUT N/A NO			29	IN OUT <u>N/A</u>		
	No bare hand contact with RTE food						
10	<u>IN</u> OUT						
	Adequate handwashing sinks properly supplied & accessible						
Approved Source							
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 <u>N/A</u> 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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
	Pasteurized eggs used where required			44			
31				45			
	Water & Ice from approved source			46			
32				Utensils, Equipment and Vending			
	Variance obtained for specialized processing methods			47	<u>X</u>		
Food Temperature Control				48			
33				49			
	Proper cooling methods used: adequate equipment for temp. control			Physical Facilities			
34				50			
	Plant food properly cooked for hot holding			51	<u>X</u>		
35				52			
	Approved thawing methods used			53			
36				54			
	Thermometers provided and accurate			55	<u>X</u>		
Food Identification				56			
37							
	Food properly labeled: original container						
Prevention of Food Contamination							
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						

Type of Operation: Class C

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: 10 days Y N

Follow-Up Date:

Signature of Person in Charge:

Date: 4/19/21

Signature of Inspector:

Date: 4/19/2021

Date: 4/19/2021



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Amnasser - Busch Vending machines</u>	Date: <u>4/15/21</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>221 DW Highway</u>	Time in: <u>1:00</u> Time out: <u>1:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>E+G Vending Co.</u>	Risk Category: <u>F</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
Supervision		
1 <u>IN</u> OUT		
2 <u>IN</u> OUT <u>N/A</u>		
Employee Health		
3 <u>IN</u> OUT		
4 <u>IN</u> OUT		
5 <u>IN</u> OUT		
Good Hygiene Practices		
6 <u>IN</u> OUT <u>NO</u>		
7 <u>IN</u> OUT <u>NO</u>		
Preventing Contamination by Hands		
8 <u>IN</u> OUT <u>NO</u>		
9 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		
10 <u>IN</u> OUT		
Approved Source		
11 <u>IN</u> OUT		
12 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		
13 <u>IN</u> OUT		
14 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		

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

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
Safe Food and Water		
30		
31		
32		
Food Temperature Control		
33		
34		
35		
36		
Food Identification		
37		
Prevention of Food Contamination		
38		
39		
40		
41		
42		

Compliance Status	COS	R
Proper Use of Utensils		
43		
44		
45		
46		
Utensils, Equipment and Vending		
47		
48		
49		
Physical Facilities		
50		
51		
52		
53		
54		
55		
56		

Type of Operation: vending

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge:

Date: 4-15-21

Signature of Inspector:

Date: 4/15/2021

Date: 4/5/2021

4D-31031



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>4/21</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>392 OH Highway</u>	Time in: <u>1:00</u> Time out: <u>12:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>392 OH Stanti ON LLC</u>	Risk Category: <u>D</u>	Total Violations: <u>1</u>
Email: <u>NewWorldGas392@gmail.com</u>	Phone: <u>978-677-5923</u>	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	Compliance Status		COS	R
Supervision							
1	IN OUT			15	IN OUT N/A NO		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	IN OUT N/A			16	IN OUT N/A		
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
Employee Health							
3	IN OUT			17	IN OUT N/A NO		
Management/food employees & conditional employee; knowledge, responsibilities and reporting				Proper disposition or returned, previously served, reconditioned & unsafe food			
4	IN OUT			Time / Temperature Control for Safety			
Proper use of restriction and exclusion				18	IN OUT N/A NO		
5	IN OUT			Proper cooking time and temperature			
Procedures for responding to vomiting and diarrheal events				19	IN OUT N/A NO		
Good Hygiene Practices				Proper reheating procedures for hot holding			
6	IN OUT NO			20	IN OUT N/A NO		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperatures			
7	IN OUT NO			21	IN OUT N/A NO		
No discharge from eyes, nose, mouth				Proper hot holding temperatures			
Preventing Contamination by Hands				22	IN OUT N/A NO		
8	IN OUT NO			Proper cold holding temperatures			
Hands clean & properly washed				23	IN OUT N/A NO		
9	IN OUT N/A NO			Proper date marking and disposition			
No bare hand contact with RTE food				24	IN OUT N/A NO		
10	IN OUT			Time as a Public Health Control: procedures and records			
Adequate handwashing sinks properly supplied & accessible				Consumer Advisory			
Approved Source				25	IN OUT N/A		
11	IN OUT			Consumer advisory provided for raw/undercooked foods			
Food obtained from an approved source				Highly Susceptible Populations			
12	IN OUT N/A NO			26	IN OUT N/A		
Food received at proper temperature				Pasteurized foods used; prohibited foods not offered			
13	IN OUT			Food / Color Additives and Toxic Substances			
Food in good condition, safe & unadulterated				27	IN OUT N/A		
14	IN OUT N/A NO			Food additives: approved and properly used			
Req. records available: shell stock tags, parasite destruction				28	IN OUT N/A		
				Toxic substances properly identified, stored and used			
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.				Conformance with Approved Procedures			
				19	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	Compliance Status		COS	R
Safe Food and Water							
30				Proper Use of Utensils			
Pasteurized eggs used where required				43			
31				In-use utensils properly stored			
Water & Ice from approved source				44			
32				Utensils, equipment & linens: properly stored, dried, & handled			
Variance obtained for specialized processing methods				45			
Food Temperature Control				Single-use/single-service articles: properly stored & used			
33				46			
Proper cooling methods used: adequate equipment for temp. control				Gloves used properly			
34				Utensils, Equipment and Vending			
Plant food properly cooked for hot holding				47			
35				Food and non-food contact surfaces cleanable,			
Approved thawing methods used				48			
36				Properly designed, constructed, & used			
Thermometers provided and accurate				49	X		
Food Identification				Warewashing: installed, maintained, & used: test strips			
37				Physical Facilities			
Food properly labeled: original container				50			
Prevention of Food Contamination				Hot & cold water available adequate pressure			
38				51			
Insects, rodents, & animals not present				Plumbing installed, proper backflow devices			
39				52			
Contamination prevented during food preparation, storage & display				Sewage & waste water properly disposed			
40				53			
Personal cleanliness				Toilet facilities properly constructed, supplied, & cleaned			
41				54			
Wiping cloths: properly used & stored				Garbage & refuse properly disposed, facilities maintained			
42				55			
Washing fruits & vegetables				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: 4/7/2021

Signature of Inspector:

Date: 4/14/2021

Date: ~~4/17~~ 4/17/2021



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Tortilla Flats	Date: 4/16/21	Page 1 of 2	No. of Risk Factor/Intervention Violations 4
Address: 595 DW Highway	Time in: 11:15	Time out: 12:30	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: Tortilla Flats	Risk Category: B	Total Violations 5	
Email:	Phone: (603) 424-4479	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	Compliance Status		COS	R
Supervision							
1	IN OUT			15	IN OUT N/A NO		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	IN OUT N/A			16	IN OUT N/A		
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
Employee Health							
3	IN OUT			17	IN OUT N/A NO		
Management/food employees & conditional employee; knowledge, responsibilities and reporting				Proper disposition or returned, previously served, reconditioned & unsafe food			
4	IN OUT			Time / Temperature Control for Safety			
Proper use of restriction and exclusion				18	IN OUT N/A NO		
5	IN OUT			Proper reheating procedures for hot holding			
Procedures for responding to vomiting and diarrheal events				19	IN OUT N/A NO		
Good Hygiene Practices							
6	IN OUT NO			20	IN OUT N/A NO		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperatures			
7	IN OUT NO			21	IN OUT N/A NO		
No discharge from eyes, nose, mouth				Proper hot holding temperatures			
Preventing Contamination by Hands							
8	IN OUT NO			22	IN OUT N/A NO		
Hands clean & properly washed				Proper cold holding temperatures			
9	IN OUT N/A NO			23	IN OUT N/A NO		
No bare hand contact with RTE food				Proper date marking and disposition			
10	IN OUT			24	IN OUT N/A NO		
Adequate handwashing sinks properly supplied & accessible				Time as a Public Health Control: procedures and records			
Approved Source							
11	IN OUT			Consumer Advisory			
Food obtained from an approved source				25	IN OUT N/A		
12	IN OUT N/A NO			Consumer advisory provided for raw/undercooked foods			
Food received at proper temperature				Highly Susceptible Populations			
13	IN OUT			26	IN OUT N/A		
Food in good condition, safe & unadulterated				Pasteurized foods used; prohibited foods not offered			
14	IN OUT N/A NO			Food / Color Additives and Toxic Substances			
Req. records available: shell stock tags, parasite destruction				27	IN OUT N/A		
				Food additives: approved and properly used			
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.							
				28	IN OUT N/A		
				Toxic substances properly identified, stored and used			
Conformance with Approved Procedures							
				19	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	Compliance Status		COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			Proper Use of Utensils			
31	Water & Ice from approved source			43	In-use utensils properly stored		
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control							
33	Proper cooling methods used: adequate equipment for temp. control			45	Single-use/single-service articles: properly stored & used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			Utensils, Equipment and Vending			
36	Thermometers provided and accurate			47	X Food and non-food contact surfaces cleanable,		
Food Identification							
37	Food properly labeled: original container			48	Properly designed, constructed, & used		
Prevention of Food Contamination							
38	Insects, rodents, & animals not present			49	X Warewashing: installed, maintained, & used: test strips		
39	Contamination prevented during food preparation, storage & display			Physical Facilities			
40	Personal cleanliness			50	Hot & cold water available adequate pressure		
41	Wiping cloths: properly used & stored			51	Plumbing installed, proper backflow devices		
42	Washing fruits & vegetables			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	X Adequate ventilation & lighting, designated areas used		

Type of Operation: **CLASS B**

Discussion with Person-in-Charge:

* email most recent post control report

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up: 10 days

Follow-Up Date:

Date:

Date: 4/16/2021

Date: 4/6/2021



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Merrimack Ten Pin Center	Date: 4/28/21	Page 1 of 2	No. of Risk Factor/Intervention Violations 0
Address: 698 Dow Highway	Time in: 1:00	Time out: 10:45	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: Crystal Grover	Risk Category:	Total Violations 0	
Email: CGPNTF@aol.com	Phone: 429-0989	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
Supervision			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
Employee Health			
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			
Good Hygiene Practices			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
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			
Approved Source			
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>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.</p>			

GOOD RETAIL PRACTICES

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Thermometers provided and accurate			
Food Identification			
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Food properly labeled: original container			
Prevention of Food Contamination			
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
Proper Use of Utensils			
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			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
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:

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up:

Follow-Up Date:

Date:

Date:

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

4/28/21

4-28-2021

Date: 4/28/2021