

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



	tablishment:	00 p 1370		Daté:/	28/2	Page 1 of _	2 N	lo. of Risk Factor/Intervention	Violations (0
Ad	dress: 48 c	ow Highway_		Time i	1:00	Time out;	No. of Re	peat Risk Factor/Intervention	Violations	半
Ov	vner/Permit Hol				ategory				Violations (ex Ex
En	nail:	77, 500		Phone			Inspection			2
Ins	pection Type:	Routine Re-inspection Pre-	peratio		ــاب)285-247C			Red	_
	7,64	FOODBORNE ILLNESS R				ss Investigat		nplaint Other		_
		Circle designated compliance status (IN, OUT,	N/A NO	O) for an	ch item					
		IN = in compliance OUT= not in compliance NO				IVIAN	X in appropriat	e box for COS and/or R		
		Total compliance Ho			N/A - IIO	applicable CC	3 = corrected on	n-site R = repeat violation		_
Con	pliance Status	Supervision	CO:	SR	Com	pliance Statu			cos	П
1	(IN OUT	Person in charge present, demonstrates knowledge and						on from Contamination		_
2	IN DUT N/A	performs duties	+	-	15	(NOUT N/A		ited and protected		
-	IN DOT NA	Certified Food Protection Manager			16	(IN)OUT N/A		t surfaces cleaned and sanitized		
		Employee Health			17	IN OUT (N/A)	reconditioned	sition or returned, previously served, d & unsafe food		
3	IN OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting					Time / Temp	erature Control for Safety		
4	TUGNI	Proper use of restriction and exclusion			18	IN OUT N/A	Proper cookii	ng time and temperature		
5	(N OUT	Procedures for responding to vomiting and diarrheal events		\perp	19	IN OUT N/A	Proper rehea	ting procedures for hot holding		
6	IN OUT NO	Good Hygiene Practices			20	IN OUT N/A	O Proper coolin	ng time and temperatures		
7	IN OUT NO	Proper eating, tasting, drinking, or tobacco use			21	IN OUT N/A		olding temperatures		
	IN OUT NO	No discharge from eyes, nose, mouth Preventing Contamination by Hands			22	IN OUT N/A N	 	olding temperatures		
8	IN OUT (NO)	Hands clean & properly washed			23	IN OUT N/A N		narking and disposition		
9	IN OUT N/A NO	No bare hand contact with RTE food	IN OUT (IA)		blic Health Control: procedures and rec	ords				
10	(in gut	Adequate handwashing sinks properly supplied & accessible		sumer Advisory		_				
		Approved Source			25	IN OUT N/A		visory provided for raw/undercooked for asceptible Populations	ods	
11	INDUT	Food obtained from an approved source	T	\top	26	(IN)OUT N/A		pods used; prohibited foods not offered	T 1	
12	IN OUT N/A to	Food received at proper temperature						litives and Toxic Substances		
13	IN OUT	Food in good condition, safe & unadulterated			27	IN QUT (VA)		s: approved and properly used	TT	
14	SUT MANO	Req. records available: shell stock tags, parasite destruction			28	IN DUT N/A	Toxic substance	ces properly identified, stored and used	,	_
	Risk factors a Prevalent cont	re improper practices or procedures identified as the ributing factors of foodbome illness or injury. Public l are control measures to prevent foodbome illness or i	most				Conformance v	with Approved Procedures		-
	Interventions a	are control measures to prevent foodborne illness or i	njury.		19	IN OUT	Compliance wi	th variance/specialized process/HACCF	2	
			GOOD I	RETAIL	PRACT	ICES				
Mari	"Y" in how if num	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a	s to cont	rol the add	lition of pa					_
		bered item is not in compliance Mark "X" on a	ppropria	ate box to	or COS a	nd/or C)S =corrected on-	-site during inspection R=repo	eat violation	
omp	liance Status	Safe Food and Water	cos	R	Comp	iance Status			cos	R
30	Pasteurized	eggs used where required	т—	_	12			r Use of Utensils		
31		from approved source	+		43		ensils properly store			_
32		ained for specialized processing methods	+	1	45			properly stored, dried, & handled cles: properly stored & used	\rightarrow	4
		Food Temperature Control			46		sed properly	Mes. properly stored a used	+-+	\dashv
33	Proper coolin	ng methods used: adequate equipment for temp. control		T				nipment and Vending		\dashv
4	Plant food pr	operly cooked for hot holding			47 ·	Food and	non-food contact su			7
35		wing methods used			48	Properly	fesigned, constructe	ed, & used		٦
6	I nermometer	rs provided and accurate			49	Warewas	hing: installed, main	tained, & used: test strips		
7	Food properly	Food Identification	T		F0	Tu		ical Facilities		
		Prevention of Food Contamination		-	50		water available add		\rightarrow	4
8	Insects, roder	nts, & animals not present			52		installed, proper bac waste water proper			
9	Contamination	n prevented during food preparation, storage & display	\vdash	\vdash	53			ucted, supplied, & cleaned		-
0	Personal clea	nliness			54			sposed, facilities maintained		+
1		: properly used & stored			55		icilities installed, ma		+	1
2	Washing fruits	s & vegetables			56	Adequate	ventilation & lighting	, designated areas used		1
ype	of Operation:									1
-		an in Observation						License Posted:	A W	
noul	ission with Pers	on-in-charge:						Follow-Up:	Y (N)	
								Follow-Up Date:		
gna	ture of Person i	in Charge: Viettie Varia	_		_	177.		Date: 6/02/0	00 1	1
_	ture of Inspecto		/=						021	-
3.10	U. mopoott		-					Date: 6/28/202	2(



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



Establishn	nent: BU PT72	a	Date:6/	Date:6/ 28/2021 Page 2 of				
Address: 1	ADIE UNG BF	way		Complian	ce Achieved: 6 / 2			
	Item / Location			TEMPERATURE OBSERVAT	TONS			
******	beef Lwalk-	Tem		Item / Locution	Temp.	Item / Locat	ion	Temp
	mato 1 19-11)		$\overline{}$					-
<u> </u>	Imed O t till-tri	re 41	-					-
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	<u> </u>		OPE	PRIATIONS AND OR CONDECOM	SITE A CONTRACTOR	, , , , , , , , , , , , , , , , , , , ,		
V Item	0		093	ERVATIONS AND/OR CORRECTI				
Numbe	Section of Code			Description of Vi	iolation			Corrected r COS
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		100	iolati	ons obterved during 4	first of inspecti	, Oa		
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ignature of F	Person in Charge:	2mil no	M	1.1.1		Dale: 6	0200	_
ignature of I		MAN INO	7	3-NE-3			28/202	1
-Sucreme Of I	inspector.	-/	-			Date: 6/2	812021	



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



Es	tablishment:	e bus bires		Date	617	대/니	Pag	ge 1 of Z _	No. of Risk Factor/Intervention Violatio	ns Z			
Ad	dress: 446 b	w Highway 4		Time	in!	6:30	Tim	ne ou h: 30	No. of Repeat Risk Factor/Intervention Violation	ns 🖝			
		der: NOCT LLC				tegory			Total Violatio	ns 5			
	nail:			Phor		,	_0_		Inspection Status: Green Yellow Red				
	pection Type:	Routine Re-inspection Pre-o				Do							
1113	pection type.	FOODBORNE ILLNESS R	peratio		C 4			vestigation	Complaint Other				
		Circle designated compliance status (IN, OUT,					BLIL						
									in appropriate box for COS and/or R				
		IN = in compliance OUT= not in compliance NO	= 1101 OD	serve	O NA	/A = no	t appi	ricable COS =	corrected on-site R = repeat violation				
Com	pliance Status	A 5 5	cos	F	T	Con	pliar	ice Status		OS F			
	(3)-	Supervision Person in charge present, demonstrates knowledge and			-		-		Protection from Contamination				
1	IN OUT	performs duties				15	(IN	OUT N/A NO	Food separated and protected				
2	IN OUT N/A	Certified Food Protection Manager			_(0	16	IN	OUT N/A	Food-contact surfaces cleaned and sanitized				
		Employee Health				17	IN	OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food				
3	IN PUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting		T	٦				Time / Temperature Control for Safety				
4	(IN)DUT	Proper use of restriction and exclusion			\dashv	18	IN	OUT N/A NO	Proper cooking time and temperature				
5	TUCKI	Procedures for responding to vomiting and diarrheal events	3	\top	7	19	-	OUT N/A	Proper reheating procedures for hot holding	_			
		Good Hygiene Practices				20	IN	OUT N/A (O)	Proper cooling time and temperatures				
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use		T	7	21	ĪΝ	OUT N/A NO	Proper hot holding temperatures	\top			
7	IN OUT (IO	No discharge from eyes, nose, mouth			7	22	IN	DUT N/A NO	Proper cold holding temperatures	\top			
		Preventing Contamination by Hands				23	(IN)	OUT N/A NO	Proper date marking and disposition				
8	NO TUO	Hands dean & properly washed			7	24	IN	OUT N/A 10	Time as a Public Health Control; procedures and records	\top			
9	(IN OUT N/A NO	No bare hand contact with RTE food			7				Consumer Advisory	_			
10	N OUT	Adequate handwashing sinks properly supplied & accessible	е		7	25	(N)	AN TU	Consumer advisory provided for raw/undercooked foods	\top			
		Approved Source							Highly Susceptible Populations				
11	TUQUT	Food obtained from an approved source			_	26	(N	OUT N/A	Pasteurized foods used; prohibited foods not offered				
12	IN OUT N/A NO	Food received at proper temperature				Foo			nd / Color Additives and Toxic Substances				
13	TU	Food in good condition, safe & unadulterated				27	IN	OUT (N/A)	Food additives: approved and properly used				
14	IN OUT WA NO	Req, records available: shell stock tags, parasite destruction			J	28		DUT N/A	Toxic substances properly identified, stored and used				
	Risk factors	are improper practices or procedures identified as the stributing factors of foodborne illness or injury. Public i are control measures to prevent foodborne illness or i	most					Co	onformance with Approved Procedures				
	Interventions	are control measures to prevent foodborne illness or i	njury.			19	IN (OUT WA	Compliance with variance/specialized process/HACCP				
			GOOD P	ETA	ILI	PRACI	TICES	3					
		Good retail practices are preventative measure	as to contr	ol the	addi	tion of p	athoge	ns, chemicals, a	and physical objects into foods.				
Mar	k "X" in box if nu	nbered item is not in compliance Mark "X" on a	рргоргіа	te bo	k for	COS	and/o	r COS =	corrected on-site during inspection R=repeat violate	tion			
om	oliance Status		cos	R	Т	Com	ofiano	e Status	CO	SR			
		Safe Food and Water			1				Proper Use of Utensils	J 11			
30	Pasteurize	d eggs used where required]	43		In-use utensi	ls properly stored				
31	Water & Ic	from approved source]	44		Utensils, equ	ipment & linens; properly stored, dried, & handled	\neg			
32	Variance o	btained for specialized processing methods				45		Single-use/si	ngle-service articles: properly stored & used				
		Food Temperature Control				46		Gloves used	properly				
33	Proper coo	ling methods used: adequate equipment for temp, control		<u> </u>					Utensils, Equipment and Vending				
34	Plant food	properly cooked for hot holding			ļ	47 -		Food and nor	n-food contact surfaces cleanable,				
35		nawing methods used	\downarrow	ļ		48		Property design	gned, constructed, & used				
36	Thermome	ers provided and accurate		<u> </u>	ļ	49	<u></u>	Warewashing	: installed, maintained, & used: test strips				
27	T =1	Food Identification						T	Physical Facilities				
37	Food prope	rly labeled: original container		<u> </u>		50			iter available adequate pressure	\perp			
38	Intends res	Prevention of Food Contamination ents, & animals not present			ע	51	×		alled, proper backflow devices	+			
39		ion prevented during food preparation, storage & display	+			52			ste water properly disposed	\dashv			
40	Personal d		+			53			s properly constructed, supplied, & cleaned	+			
41		as; properly used & stored	+		-	7 55	~		fuse properly disposed, facilities maintained ties installed, maintained, & clean	+			
12		its & vegetables	1		3	56			tilation & lighting, designated areas used	\dashv			
								1 - waddata toti	ostro) a ligiting, sosignates areas asea	-			
Тур	e of Operation:								License Posted: (Ŷ)	N			
Disc	ussion with Pe	rson-in-Charge:							Follow-Up: 10 days	-N			
		,)						,	I ollow-op. to corps	17			
	<u></u>	X 11.	ماب	,				4-	23-202 Follow-Up Date: 6/28/20	2			
Sign	ature of Persor	in Charge: Cur H	NOW	V	,	*			Date:				
Sian	ature of Inspec				_				Date: 6/23/202	-			
811	and or maper								Date: 6/26/03/21				



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



Es	tablishme	nt: The DW	Diker			Date: ¿	- 23 - 2021	Page _	2 of 2
Ad	dress: 🔏	6 DU HIGH	MUCE				ance Achieved: 6/24		
					TEMPERATURE OBSERVA	TIONS			
45	and 16	Item / Location	_	Temp.	Item / Location	Temp.	Item / Location	on	Temp.
176	aunt , le	17,-LUA	2	4,	eggs/wall-in	40.			
									_
									-
		-			OBSERVATIONS AND/OR CORRECT	IVE ACTIONS			
V	Item	Section of Code			Description of \			D	lated Corrected
	Number	-			Decisipation of v				or COS
-			Kitchen :	1			* call put	In for	iewice.
48	16	4-501.112	distance	wore	, sanitizer observed a	at Open. p	pair. on dis	(6123	\$12817
6	55				dish marine soil			ے ا	12812
C	55				below cookitik equi				
			1		wood debris. Occur.	 			
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Siana	ture of Pe	rson in Charge:	1 6 000	-			Date:	To 1	
	ature of In		1 .	5					
OIĞI IS	ALGINE OF ITS	sherron.		- 6			Date: 6/2	31702	-

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



Addresses, G. S. Dev. PRIPELLOS 3. Time injt D. Time out C. S. No. of Repeat Risk Reaconfortecond violations of Company (Company Properties). Read Inspection Type: Routine Re-inspection Properties and Security (Read Inspection Properties). Respection Type: Routine Re-inspection Properties (Read Inspection Read Ins	Est	ablish	ment: -۲1	e oncare Ea	erd		Dates	128	121	Pag	e 1 of <u>1</u>	No. of Ri	sk Factor/Inte	ervention Vio	lations	0
Properties Pro							Time	ir(;t;	70	Tim	e out (c45	No. of Repeat Ri	sk Factor/Inte	ervention Vio	lations	65
Email: Promotified Per Processor Process							Risk (Cate	gory:	C				Total Vio	lations	7_
Resingeration Pre-operational Pre-Operatio				1.0 011100 12	DE TY G					-	2-5196	Inspection Status	Green	Yellow	 Red	
Trible designated complaines state (N, OLT, MA, N) for each item. M = in complaines OUT+ not in complaines NO = not observed NA = not applicable COS = corrected on-site R = repeat violation. Compliance Status Supervision Supervision Supervision Supervision COS R OUT NA NA No complaines out of the R = repeat violation. Compliance Status Supervision Replace in control in complaines with a control in	!nsr	ectio	n Type:	Routine Re	-inspection Pre-one	eratio	nal									
Circle designated considerates (IN, OUT, IMA, NO) for each item N = in compliance OUT = not it compliance NO = not observed NN = not applicable COS = corrected on reliar R = repeat violation	mor	700110			· · · · · · · · · · · · · · · · · · ·			AN					0110			
M = in compliance OUT+ not in compliance NO = not observed NA = not applicable COS = corrected on-site R = repeat violation													r COS and/or F	₹		
Compliance Status										appl						
Supervision Present in charge peared, commonates increasing and personal calles Present in charge peared, commonates increasing and personal calles Present increased peared on peared on a calles Present increased peared on a calles Present increased peared on a calles Present increased peared on a calles Present calles of supervision Present calles of supervisio		A.P.	- 01-1												1000	
Person in charge present, demonstrates knowledge and performs active. Employer Health Employer Health Frog UT Frog are control from present demonstrates knowledge and project. Employer Health Frog UT Frog are control from present demonstrates for project. Frog UT Frog are control from present demonstrates from the control of	Com	piiane	e Status	Supervi	sion	LUS) K	-	Com	pıran	ce Status	Protection from	Contaminatio	n	LOS	R
Employee Realth Court	1		NIT	Person in charge present,		Т		1	15	(Ta)	OUT N/A NO	T			Т	
Employer Robbins This Transport This	2	_			Amanaar	\vdash	+	+	<u> </u>	×				itizad	-	+
Section Proper search securition and exclusion Section Sec			7011474				-	1	\vdash	-		Proper disposition or r	eturned, previous		+	+
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Second Hygiese Practices Second Hygiese Second Hygiese Practices Second Hygiese Practices Second Hygiese Practices Second Hygiese Practices Second Hygiese		-		knowledge, responsibilities	and reporting	-	-	-		Т	-			utely		_
Good Hygices Parelles 7 IN OUT IN COUNT NO Broper seiting, fueling, or tobacco use 8 IN OUT IN COUNT NO Broper seiting, fueling, or tobacco use 9 IN OUT IN COUNT NO Broper do the first present seiting fuel for the seiting fuel fuel fuel for the fuel fuel fuel fuel fuel fuel fuel fue		2		·		-	+	-		+	$\longrightarrow \leftarrow$		· · · · · · · · · · · · · · · · · · ·	-r	+-	
Section No. Proper eating, stating, drinking, or tobacco use 1	þ) U I					-						aing	+-	+
NOUT So discharge from year, loce, mouth 22	6	INC	UT (O				_	-		_					+	+-
Preventing Contamination by Hands 9 IN OUT NA NO 10 (IN OUT NA NO 11 (IN OUT NA NO 11 (IN OUT NA NO 12 (IN OUT NA NO 12 (IN OUT NA NO 13 (IN OUT NA NO 14 (IN OUT NA NO 15 (IN OUT NA NO 16 (IN OUT NA NO 17 (IN OUT NA NO 18 (IN OUT NA NO 18 (IN OUT NA NO 19 (IN OUT NA 19 (IN		-				\vdash	+			-			·			+
Section No.UT Work Market seam & properly washed	,	711				-		۱,	_	-			-	-	+	+
NOUTHAND No bare hand contact with RTE food Description Part P	8	IN C	UT NO				T	1		-	-			ures and records		+-
Adequate handwashing sinks properly supplied & accessible Approved Source Approved Source Approved Source Approved Source 11 NOUT NA Food dottellar from an approved source 12 NOUT NA Food received at proper temperature 13 NOUT NA Food received at proper temperature 14 NOUT WA Food received at proper temperature 15 NOUT NA Food received at proper temperature 16 NOUT NA Food received at proper temperature 17 NOUT WA Food received at proper temperature 18 NOUT WA Food received at proper temperature 19 NOUT WA Food received at proper temperature 10 NOUT WA Food received at proper temperature 10 NOUT WA Food received at proper temperature 11 NOUT WA Food received at proper temperature 12 NOUT WA Food received at proper temperature 13 NOUT WA Food received and used 14 NOUT WA Food received an used with a proper temperature 15 NOUT WA Food received an used with a proper temperature 16 NOUT WA Food received an used with a proper temperature 17 NOUT WA Food received an used with a proper temperature 18 NOUT WA Food substances properly identified, stored and used 19 NOUT WA Food substances properly identified, stored and used 19 NOUT WA Food substances properly identified, stored and used 10 NOUT WA Food substances properly identified, stored and used 10 NOUT WA Food substances properly identified, stored and used 10 NOUT WA Food substances properly identified, stored and used 10 NOUT WA Food substances properly identified, stored and used 10 NOUT WA Food substances properly identified, stored and used 10 NOUT WA Food substances properly identified, stored and used 10 NOUT WA Food substances properly identified, stored and used 10 NOUT WA Food substances properly identified, stored and used 10 NOUT WA Food substances properly identified, stored and used 10 NOUT WA Food substances properly identified, stored and used 10 Nout Wall Wall Wall Wall Wall Wall Wall Wal				<u>-</u>		1	+	1						TI ETT		
Approved Source Flight Susceptible Populations	10							1	25	(1)	OUT N/A			dercooked foods	T	T
Toda Food received at proper temperature Food received at proper temperature Food in good condition, aide & unadulterated Food on good condition, aide & unadulterated Food food condition Food food condition Food food condition Food food food condition Food food food food food food food food				Approved S	Source	-		1				Highly Susceptib	le Populations			
13 NOUT Pood in good condition, safe & unadulterated 27 IN OUT NO.	11	IND	UT	Food obtained from an app	roved source] [26		OUT N/A	Pasteurized foods use	d; prohibited food	s not offered		
Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of notoborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. **COOD 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** GOS R Safe Food and Water Sol Peateurized agas used where required Water a loc from approved source Variance obtained for specialized processing methods Food Temperature Control Approved thewing methods used adequate equipment for temp. control Approved thewing methods used adequate equipment for temp. control Approved thewing methods used adequate provided in hot office temp. control Food Identification Food Identification Food Identification Type of Operation: Discussion with Person-in-Charge: Signature of Person in Charge Date: 6-25-25-201 Date: 6-25-201 Date:	12	TNO	UT N/A (10	Food received at proper ter	mperature						Foo	d / Color Additives :	and Toxic Subs	stances		
Plak factors are improper practices or procedures identified as he most Preventions are control measures to prevent foodborne illness or injury. 19	13	\sim		Food in good condition, saf	e & unadulterated]]	27	lN	OUT (FA)	Food additives: approv	ed and properly (used			
Prevalent control measures to prevent footborne illness or injury, Public Health Interventions are control measures to prevent footborne illness or injury. COOD 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 Tompliance Status COS R Safe Food and Water So Pesteurized aggs used where required 10 Warer & tee from approved source 11 Warer & tee from approved source 12 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 thewing methods used Food Identification Food	14	IN O	UT(N/A)NO	Req, records available: she	Il stock tags, parasite destruction				28							
GOOD RETAIL PRACTICES Good retail practices are preventative measures to control the addition of pathogens, themicals, and physical objects into foods. Mark 'X' in box if numbered item is not in compiliance Mark 'X' on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation		R	isk factors a	re improper practices or	procedures identified as the m	ost					Co	onformance with Ap	proved Proces	ures		
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 compiliance Mark "X" on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation R=repeat violation R=repe		In	erventions a	re control measures to p	prevent foodborne illness or inj	ury.			19	IN (OUT N/A	Compliance with variar	ce/specialized pre	ocess/HACCP		
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					G	DOD	RETA	LL P	RACI	TCES	5					
Safe Food and Water Safe Food and Water Safe Food and Water				Good retail p	<u> </u>											
Safe Food and Water 30 Pasteurized eggs used where required 31 Water & Loe from approved sources 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 55 Approved thewing methods used 46 Gloves used properly 17 Food and non-food contact surfaces cleanable, 38 Properly salved and socurate Food Identification 78 Food properly labeled: circlinal container Proventions of Food Contamination 39 Insects, rodents, & animals not present 40 Personal cleanaliness 41 Washing fruits & vegetables Type of Operation: Type of Operation: Discussion with Person-in-Charge: Signature of Person in Charges Date: 6-256-2001 Date: 6-256-20	Mar	k "X" i	n box if num	bered item is not in com	pliance Mark "X" on ap	oropri	ate box	(for (COS a	and/o	r COS	=corrected on-site du	ring inspection	R=repeat	violatio	л
Pasteurized eggs used where required 43	omp	lianç	e Status			cos	R		Comp	liano	e Status		-		cos	R
Water & Ice from approved source 44				Safe Food an	d Water								f Utensils			
Variance obtained for specialized processing methods 45 Single-use/single-service articles: properly stored & used 46 Gloves used properly	30		Pasteurized	eggs used where required			_					,			┿	
Food Temperature Control 46 Gloves used properly	_						-			-	 				-	-
Proper cooling methods used: adequate equipment for temp. control	32		Variance ob										perly stored & us	ed	+	
Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable,			B				_	-	46		Gloves used					4
Approved thawing methods used Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled: original container Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display Personal cleanliness Washing fruits & vegetables Type of Operation: Discussion with Person-in-Charge: AB Properly designed, constructed, & used: 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, & used: Type of Operation: Discussion with Person-in-Charge: Follow-Up: Follow-Up Follow-Up Date: Date: 6-28-2016	_						+		47 /		Food and no			5	T	1
Thermometers provided and accurate 49 Warewashing: installed, maintained, & used: test strips				· · · · · · · · · · · · · · · · · · ·	9		+				_				+	+
Food Identification Flavsical Facilities Food properly labeled: original container Frevention of Food Contamination Revention of	$\overline{}$						+	-						<u> </u>	+-	\vdash
Prevention of Food Contamination 38					ication						1					
Sewage & waste water properly disposed Sewage & Sewage & Sewage & Water properly disposed Sewage & Sewage & Water properly	37		Food proper	y labeled: original container			T		50		Hot & cold wa	ater available adequate	pressure	Add a combant of the Add to the according to the second		T
39 X Contamination prevented during food preparation, storage & display 40 Personal cleanliness 41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables Type of Operation: Discussion with Person-in-Charge: Signature of Person in Charge: Date: 6-25-201				Prevention of Food	Contamination				51		Plumbing ins	talled, proper backflow d	evices			
40 Personal cleanliness 41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables Type of Operation: Discussion with Person-in-Charge: Signature of Person in Charge: Date: 6-28-2016	38		Insects, rode	nts, & animals not present					52		Sewage & wa	aste water properly dispo	sed			
Wiping cloths: properly used & stored S5 Physical facilities installed, maintained, & clean	39	X	Contaminati	on prevented during food pre	paration, storage & display				53		Toilet facilitie	s properly constructed, s	upplied, & cleane	d		
Washing fruits & vegetables Type of Operation: Discussion with Person-in-Charge: Signature of Person in Charge: Date: 6-28-202(40		Personal cle	anliness			-		_					ed		
Type of Operation: Discussion with Person-in-Charge: Follow-Up: Follow-Up Date: Date: 6-28-202(41						-				<u> </u>					
Discussion with Person-in-Charge: Follow-Up: Follow-Up: Follow-Up Date: Signature of Person in Charge: Date: 6-28-202(42		Washing frui	is & vegetables				וע	56	Х.	Adequate ver	ntilation & lighting, design	nated areas used			Щ
Discussion with Person-in-Charge: Follow-Up: Follow-Up: Follow-Up Date: Signature of Person in Charge: Date: 6-28-202(Typ	e of C)neration:										License Pos	sted:	(Y)	N
Signature of Person in Charge 25 2021			·	con in Charge:										-	RY	N
Signature of Person in Charge 1 July Date: 6-28-2021	DIS(iusSI(ווג WILIT MEI	son-in-charge:									•			IN
Signature of Person in Charge 1 Date: 6-28-2021 Signature of Inspector: Date: 6-28-2021					1											
Signature of Inspector: Date: (18-2021	Sigr	ature	of Person	in Charge.	1. Incel.								Date: 6	28.	200	
				or: Q		-						-	Date: / -	8-7011		1
	191		. c. mopoo	(15/26												



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



Est	ablishme	it: The Utilian	C EXPERY	<u> </u>	Date: 6/28/2021 Page 2 of 3					f _ 7_	
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re	an Nea	nc bolges / in.	- 612-6	44							
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	14				OBSERVATIONS AND/OR CORRECT	IVE ACTIONS					
V	Item Number	Section of Code			Description of \	/iolation				Dated C	COS
			Kitchen							01.0	
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<u>ب</u>	56	6-501-14-	# Hood	SHOW	r expired. Lost service	D/10	Zo or	1 150 gard when	٠.		
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C	39	3.305.W.	walk-i	n sels	id-latel opened to	orl mosts	x+ 9	Storled directi	<u>u_ </u>		
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		rson in Charge:	Zynn	Mely				Date: 6		9-000	21
3igna	ture of Ins	spector:	3					Date: 6-2	8-ZQ	Z!	



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



Estal	blish	ment: 14	54 Pize		ate	129	121	Page	e 1 of <u>Z</u>	No. of Risk Factor/Intervention Viola	นอทร	4			
Addr	ess:	634 DU	o Highway	T	ime i	Пο	: 30	Time	e ou it:36	No. of Repeat Risk Factor/Intervention Viola	tions	Ø			
Own	er/Po		Armoda Enkrpises US	R	lisk (ate	gory	: C		Total Viola	tions	4			
Emai				Р	hone	16	(22)	12/1	-336F+	Inspection Status: Green Yellow R	ed				
-		т Туре:	Routine Re-inspection Pre-ope			-	- 4 1		vestigation	Complaint Other					
ilispe	701101	туре.	FOODBORNE ILLNESS RISI			AÑ									
	_		Circle designated compliance status (IN, OUT, N					DILIC		in appropriate box for COS and/or R					
			IN = in compliance OUT= not in compliance NO =					t annli							
			III - III compilation con - not in compilation its			1007				ovicous on site in repeat totalen					
Comp	lianc	e Status	6	cos	R	-	Com	plian	ce Status	Protection from Contamination	cos	R			
. 1	7		Supervision Person in charge present, demonstrates knowledge and	1		1	15	6	217114110	I	T				
	My.		performs duties	ļ			15		OUT N/A NO	Food separated and protected	┼—	+			
2	(IN 9	UT N/A	Certified Food Protection Manager	<u> </u>		-	16	+-	DUT N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	┼	+			
			Employee Health				17	IN	OUT WANO	reconditioned & unsafe food					
3 (D (NI	UT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						1	Time / Temperature Control for Safety					
4	(IN)	UT	Proper use of restriction and exclusion				18	IN:	OUT N/AND	Proper cooking time and temperature					
5	(N)	UT	Procedures for responding to vomiting and diarrheal events		<u> </u>		19	IN	OUT N/A NO	Proper reheating procedures for hot holding	\perp	\bot			
			Good Hygiene Practices				20		OUT N/A(NO)	Proper cooling time and temperatures	₩				
6	IN O		Proper eating, tasting, drinking, or tobacco use	-		-	21	-	OUT N/A NO	Proper hot holding temperatures	├	+			
7	IN O	UT (10)	No discharge from eyes, nose, mouth		L.,		22	$\overline{}$	DUT N/A NO	Proper cold holding temperatures	\vdash	+			
. /	5	- us T	Preventing Contamination by Hands	T		(23		OUT N/A NO	Proper date marking and disposition	-	+-			
8	IN O		Hands clean & properly washed		-	{	24	IN	OUTWAND	Time as a Public Health Control: procedures and records Consumer Advisory	<u></u>				
9	INO	JT N/A NO	No bare hand contact with RTE food Adequate handwashing sinks properly supplied & accessible	-	1	ł	25	(IN)	OUT N/A	Consumer advisory provided for raw/undercooked foods	····	1			
10	INC	1	Approved Source			1	- 20		JUT IVA	Highly Susceptible Populations					
11	INOUT Food obtained from an approved source 26 INOUT N/A Pasteurized foods used; prohibited foods not offered														
12															
13 ((N)	JT _	Food in good condition, safe & unadulterated				27	IN (OUT N/A	Food additives: approved and properly used					
14	IN O	ONANT	Req. records available: shell stock tags, parasite destruction		28 IN DUT N/A Toxic substances p				DUT N/A	Toxic substances properly identified, stored and used					
	Ri	sk factors a	re Improper practices or procedures identified as the m ributing factors of foodbome illness or injury. Public He are control measures to prevent foodborne illness or inj	ost					C	onformance with Approved Procedures	1				
	Int	erventions a	re control measures to prevent foodborne illness or inj	ury.			19	IN	OUT(VIA)	Compliance with variance/specialized process/HACCP					
			G	OOD R	ETA	LP	RAC	TICES	;						
			Good retail practices are preventative measures												
Mark	"X" ir	box if num	bered item is not in compliance Mark "X" on ap	propriat	e box	for	cos	and/o	r COS	=corrected on-site during inspection R=repeat v	iolatio	n			
Compl	iancı	Status		cos	R		Com	plianc	e Status		cos	R			
			Safe Food and Water					1	T	Proper Use of Utensils		-			
30			eggs used where required				43	-		ills properly stored		+			
31			from approved source				44	+-		uipment & linens: properly stored, dried, & handled		+			
32		variance ob	tained for specialized processing methods Food Temperature Control				46	+	Gloves used			+			
33		Proper cooli	ng methods used; adequate equipment for temp. control				10		1	Utensils, Equipment and Vending	-				
34			roperly cooked for hot holding				47 -	T	Food and no	n-food contact surfaces cleanable,		\top			
35		Approved the	awing methods used				48		Properly des	igned, constructed, & used					
36		Thermomete	rs provided and accurate				49		Warewashin	g: installed, maintained, & used: test strips					
			Food Identification				-	1	т.	Physical Facilities					
37		Food proper	ly labeled: original container				50	-	+	ater available adequate pressure		+			
	Prevention of Food Contamination 51 Plumbing Installed, proper backflow devices 52 Sewage & waste water properly disposed														
38			ents, & animals not present on prevented during food preparation, storage & display		-		52 53	-		asse water properly disposed s properly constructed, supplied, & cleaned		+			
40	X	Personal cle			-		54			efuse properly disposed, facilities maintained		+			
41			s; properly used & stored			7	55	1		lities installed, maintained, & clean		+			
42	\dashv		ts & vegetables		\neg	Ч	56		Adequate ve	ntilation & lighting, designated areas used					
										1					
Type	of C	peration:								License Posted: (糾	N			
Discu	ussic	n with Per	son-in-Charge:							Follow-Up: [4 dezs	(Y)	N			
										Follow-Up Date:					
0!	. Au	of Deve-	in Charman MILIAMIA							Date: 1 129 1207		\dashv			
			in Charge:							Date: (g/29/200	<u> </u>	—			
Signa	ature of Inspector: Date: 6/29/202														



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



Es	tablishme	nt: 1-10+ P.130	د		Date: 6120/2021 Page 2 of				f _ Z	
Ad	dress: 64	4 bos Hip	mucez	→			pliance Achieved:			
		Item / Location		Page .	TEMPERATURE OBSERVATIONS					
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	oked C	nichen linu	THE.	41.						
					OBSERVATIONS AND/OR CORRECTIVE ACTIO	VIC				
	Item	Santian of Carlo	T			15			Dated C	orrected
	Number	Section of Code			Description of Violation					cos
			Kitchen	:						
C	30	3-205 11 3	* (Lace) V.	- in f	etrigerator: obsevued food	7250	and stored din	ectiu		
		303.1.1						4	-	
-			4		just be atteast 6-inches of				<u></u>	
P F	23	3-501-19-		-	act stored in walk - in not	Horce	d to original col	taino	5	
		-	nsado	لاطر	estimont dete marking.					
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Þ£	10		1		as n sinks in back of vake					
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Signa	ature of P	erson in Charge:	(LO S	Ut	WY.		Date: (a/	191:	२०२।	
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HEALTH DIVISION

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



Establishment: Ounkin bonots	0	Date_(28/21	Pag	e 1 of <u>Z</u>	No. of Risk Factor/Intervention Violation	ons 💋
Address: 518 ow Highway	Ţ	ime in	L:30	Tim	e outla:co	No. of Repeat Risk Factor/Intervention Violation	ons Ø
Owner/Permit Holder: wotta	_		itegory:			Total Violatio	
Email:	_				9-9979	Inspection Status: Green Yellow Rec	1~
Inspection Type: (Routine) Re-inspection Pre-operation					vestigation	Complaint Other	
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				appli			
Supervision	cos	R	Com	plian	ce Status	Protection from Contamination	OS F
1 Person in charge present, demonstrates knowledge and		Т	15	IN	DUT N/A NO	Food separated and protected	
performs duties 2 (IN DUT N/A Certified Food Protection Manager		+			DUT N/A		_
		1	16	Y		Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served.	
Employee Health Management/food employees & conditional employee;		-	17	IM	OUT WANO	reconditioned & unsafe food	
knowledge, responsibilities and reporting						Time / Temperature Control for Safety	
4 NOUT Proper use of restriction and exclusion			18	_	OUT N/A NO	Proper cooking time and temperature	
5 NOUT Procedures for responding to vomiting and diarrheal events			19	_	OUT N/A NO	Proper reheating procedures for hot holding	
Good Hygiene Practices 6 IN OUT (NO Proper eating, tasting, drinking, or tobacco use			20	1	OUT N/A	Proper cooling time and temperatures	
		\vdash	21	-	OUT N/A NO	Proper hot holding temperatures	
7 IN OUT (NO) No discharge from eyes, nose, mouth Preventing Contamination by Hands			22	-	DUT N/A NO	Proper cold holding temperatures	
8 IN OUT (NO) Hands clean & properly washed			23		OUT NIA NO	Proper date marking and disposition	
9 IN OUT N/A NO No bare hand contact with RTE food		\vdash	24	114.4	OUTWAND	Time as a Public Health Control: procedures and records	
10 IN OUT Adequate handwashing sinks properly supplied & accessible			25	INC	OUT (A)	Consumer Advisory Consumer advisory provided for raw/undercooked foods	
Approved Source				1111	301(61)	Highly Susceptible Populations	
11 NOUT Food obtained from an approved source	Pasteurized foods used; prohibited foods not offered						
12 IN OUT N/A 10 Food received at proper temperature					Foo	d / Color Additives and Toxic Substances	
13 INDUT Food In good condition, safe & unadulterated			27	IN	OUT ICA	Food additives; approved and properly used	
14 IN OUT WANO Req. records available: shell stock tags, parasite destruction			28 INDUT N/A			Toxic substances properly Identified, stored and used	
Risk factors are improper practices or procedures identified as the mos	t				Co	onformance with Approved Procedures	
Risk factors are improper practices or procedures identified as the mos Prevalent contributing factors of foodborne illness or injury. Public Heal Interventions are control measures to prevent foodborne illness or injury	th y.		19	INC	OUT NA	Compliance with variance/specialized process/HACCP	
GOO	DD RI	ETAIL	PRACT	TCES			
Good retail practices are preventative measures to						and physical objects into foods.	
Mark "X" in box if numbered item is not in compliance Mark "X" on appro	opriate	e box fo	r COS a	ind/or	COS =	corrected on-site during inspection R=repeat viole	ation
ompliance Status C	os	R	Comp	lianc	e Status	C	S R
Safe Food and Water						Proper Use of Utensils	
30 Pasteurized eggs used where required			43		In-use utensi	is properly stored	
31 Water & Ice from approved source			44		Utensils, equ	ipment & linens: properly stored, dried, & handled	
32 Variance obtained for specialized processing methods	i		45		Single-use/si	ngle-service articles: property stored & used	
Food Temperature Control			46		Gloves used	· · · · · · · · · · · · · · · · · · ·	
33 Proper cooling methods used: adequate equipment for temp. control						Utensils, Equipment and Vending	
34 Plant food properly cooked for hot holding 35 Approved thawing methods used	\dashv		47 ·			n-food contact surfaces cleanable,	-
35 Approved thawing methods used 36 Thermometers provided and accurate		-	48			gned, constructed, & used g: installed, maintained, & used: test strips	
Food Identification	1		45		yvalewas/iliig	Physical Facilities	
37 Food properly labeled: original container			50		Hot & cold wa	ater available adequate pressure	
Prevention of Food Contamination			51			talled, proper backflow devices	\dashv
38 Insects, rodents, & animals not present			52			iste water properly disposed	
39 Contamination prevented during food preparation, storage & display	\Box		53		Toilet facilities	s properly constructed, supplied, & cleaned	
40 Personal cleanliness			54		Garbage & re	fuse properly disposed, facilities maintained	
41 Wiping cloths: properly used & stored			55		Physical facilit	ties installed, maintained, & clean	
42 Washing fruits & vegetables			56		Adequate ven	ntilation & lighting, designated areas used	
Type of Operation:						Linna Bartai	700
						License Posted: (Y	
Discussion with Person-in-Charge:						Follow-Up: Y	
						Follow-Up Date:	
Signature of Person in Charge: Clivi DM						Date: 6-2.3-21	
Signature of Inspector:						Date: 6125/202	



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



Es	tablishmer	nt: Bonkin	Ponots		Date: 6/23/202 Page 2 of 2					
		is on thin				Con	pliance Achieved: 66			
				TEMPERATURE OBSERVA	TIONS					
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				OBSERVATIONS AND/OR CORRECT	PENCEL A CHEROME	C.				
	Item			 		3			Dated C	Corrected
V	Number	Section of Code		Description of V	Violation					COS
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		erson in Charge:	- Cross	7	· · ·		Date:	6-23		
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HEALTH DIVISION

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



Esta	ablish		D	at e	lzi	(Z\	Pag	e 1 of <u>Z</u>	No. of Risl	k Factor/I	ntervention V	iolation	ns g	1			
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		(3 - 4 - 4) - 4	<u>N Hiqw</u> ≈Zhonqs	1 C.	_		-	gory:					Total V	iolatio	ns 🤊	7	
Ema				bealessi- 4-1-6			hone					Inspection Status:	Green	Yellow	Red		
		n Type:	Routine	Re-inspection	Pre-ope	rationa	al		Iline:	ss Ir	vestigation	Complaint	Ot	her			
11.12	CCIO	туре.	Troduite	FOODBORNE IL				AN									
_			Circle design	ated compliance status								in appropriate box for	COS and/o	or R			
				ance OUT= not in compl						appl	licable COS =	corrected on-site R =	repeat viola	ation			
	-11	a Status				cos	R	T			nce Status				IC.	os I	R
Com	plianc	e Status	S	upervision		003	1 12	1	00111	риц	ice cours	Protection from C	ontamina	tion			
1	IND	UT	Person in charge p	present, demonstrates knowl	edge and				15	(IN	DUT N/A NO	Food separated and pro	otected				
2	~	UT N/A	performs duties Certified Food Pro	tection Manager				1	16	(IN	DUT N/A	Food-contact surfaces of	leaned and	sanitized	\neg		
-				oloyee Health					17	IN	OUT IVA NO	Proper disposition or ret reconditioned & unsafe		ously served,			
-	6	UT	Management/food	employees & conditional en	ıployes;		Г	1				Time / Temperature		Safety			
3		UT		sibilities and reporting iction and exclusion				1	18	Lin	OUT N/(NO)	Proper cooking time and					
5	Cino			pending to vemiting and dia	rheal events				19	+	OUT N/A NO	Proper reheating proces				\neg	
				ygiene Practices				1	20	+	OUT N/A (IO	Proper cooling time and					
6	INO	UT (O		ing, drinking, or tobacco use					21	IN	OUT N/A (10)	Proper hot holding temp	eratures				
7	INO	UT (10	No discharge from	eyes, nose, mouth				1	22	IN	OUT WANO	Proper cold holding tem	peratures				
		-	Preventing Co	ntamination by Hands					23	(IN	OUT N/A NO	Proper date marking an	d disposition				
8	(N)o	UT NO	Hands clean & pro	perly washed]	24	IN	OUT N/A NO	Time as a Public Health	Control: pro	cedures and reco	ırds		
9	INOUT N/A NO No bare hand contact with RTE food Consumer Advisory Adequate handwashing sinks properly supplied & accessible 25 IN OUT N/A Consumer advisory provided for raw/undercooked foods																
10	(IN)O	UT	Adequate handwas	shing sinks properly supplied	& accessible]	25	(IN	OUT N/A	Consumer advisory prov	ided for raw	/undercooked for	ds		
	Approved Source Highly Susceptible Populations																
11	De Chi du Talia Destructional fracts used prohibited fracts and effected																
12	IN O	UT N/A	Food received at p	roper temperature			Food / Color Additives and Toxic Substance										
13		UT		ition, safe & unadulterated				ļ	27	1000	OUT(N/A)	Food additives: approve					
14		UT (VA) O		ible: shell stock tags, parasit				Į	28	CIN	OUT N/A	Toxic substances proper					
	R	sk factors a	re improper practi	ces or procedures identi foodborne illness or inju res to prevent foodborne	fied as the mo	ost alth				1	C	onformance with App	roved Pro	cedures			
	Int	erventions a	re control measu	res to prevent foodborne	illness or inju	iry.		L	19	IN	OUT N/A	Compliance with variance	e/specialize	d process/HACCF	,		
						OOD R		-		_							
	. 102.570.1			retail practices are preventa	ative measures							and physical objects into f =corrected on-site dur		ion R=ren	eat viola	ation	
Mar	K X I	n box it num	bered item is not	in compitance ivi	aik A Uli app	лорпас	e box	. 101	000	arrun	, , ,	-corrected on-site dat	ing incpoor	1011			
Com	olianc	e Status				COS	R		Com	olian	ce Status	W YY 4	Theres I a		CC	os	R
				ood and Water					42		In consistent	Proper Use of sils properly stored	Utensus				\dashv
30			eggs used where re				_		43	+-		uipment & linens: properly	stored dried	1 & handled	+	-	\dashv
31			from approved sour						45	+-		single-service articles: prop			\rightarrow	\dashv	\dashv
32		Vanance of		d processing methods nperature Control					46	+	Gloves used		,		\rightarrow	\neg	\dashv
33		Proper cooli		dequate equipment for temp.	control					-		Utensils, Equipmen	t and Ven	ding			
34		.	roperly cooked for h					0	47 -	X	Food and no	on-food contact surfaces c			$\overline{}$	4	\checkmark
35			awing methods used			-	_	س	48	1 3	·	signed, constructed, & use					
36			ers provided and acc						49		Warewashin	ng: installed, maintained, &	used: test s	trips			
				Identification								Physical Fa					
37		Food proper	ly labeled: original o	ontainer					50	L		vater available adequate p				\perp	_
	Prevention of Food Contamination 51 Plumbing installed, proper backflow devices										_						
38		Insects, rode	ents, & animals not p	resent				52	-		aste water properly dispos	_		_		\dashv	
39	×	Contaminati	on prevented during	food preparation, storage &	display				53	_		es properly constructed, su				+	ᆜ
40		Personal cle					-1	-	54	34		efuse property disposed, f		itained	-	-	\dashv
41			s: properly used & s	tored				4	55	X		ilities installed, maintained		and a	+	\dashv	\dashv
42		Washing fru	ts & vegetables					2	56		Adequate ve	entilation & lighting, design	aled areas d	580			
Туг	e of (Operation:											License	Posted:	<u>Q</u>) N	ı
			son-in-Charge:										Follow-U	p:	Y) N	1
D13	UGGGI	on widin Ci	on in oneigo.										Follow-U		No. of Lot		
													. 51071-0	/ / . /			\dashv
Şigi	nature	e of Persor	in Charge:	your ,									Date:	0/2/17	2/		
	nature of Inspector: Date: 6-24-702																
Jig	icatuli	or mapeo	" A										- 4				



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



Establishmer	t: Znongs						Date: ¿	120212021	Page 2	of <u>2</u>
Address:55	19 Dow High	work				Compl	ance Achieved:			
				TEMP	ERATURE OBSERVATION					
	Item / Location		Temp.		Item / Location		Temp.	· Item / Location		Temp.
cot onto	n walk	-10	41	COCKEC	peef / Two-do	10	TI			
lt	T			OBSERVATIO	NS AND/OR CORRECTIVE	E ACTION	IS			
V Item Number	Section of Code				Description of Vio	lation			Dar	ted Corrected or COS
		Upstail	S Vil	CHON						
C 56	Cas A				-1 .0-1	21-		1 01-20		
	C -201 - 104					11 <u>0</u> (c	mple	d 8/2020 on		
k				inavat.						
C SG	6-501.14.	Hoos	1 pod	Hes hoo	uily so ned w	Mil	CALCO	THE HOST be		
		clear	ed a	d prope	ury maintain	ed.				
6 55	6-50 12			9	~		4 645	th accomulat	nØf	
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P 72	3-501.16							not in leftique	JOSTHOU -	
		must	be .	main Wi	red at 45°	or he	<u> 21010</u>	6.		
		Boreme	140							
C 39	2-2-6 it-			ما حتم الا	IL OWNER I	n <->	Marachi -		17.	
P.F. ATT	4	700	11 000	the little	THE COLOR	3 .	Oly Je-je	'n · not its for	- F CE	execut
14 414	9 202.11				10 Stoke 1000	m U	atk.	·V · mot or tox	X	
		grade	cont	curer.						
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		- 	^							
Signature of Po	erson in Charge:		MM					Date: 6 ~	21-21	
Signature of In		7 ~ (W V					Date:6 - 21 -	2021	
3				-				20.0.2	44	



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



Esta	Establishment: Pizza Hot						1 <i>L</i> 2	ZI P	age 1 of _ Z	No. of Risk Factor/Intervention Violations	L
	ddress: 122 mifford local						.3C) Ti	ime outz:30	No. of Repeat Risk Factor/Intervention Violations	8
-			"66 Pizzer HUH LLC		Risk	Cate	gor	ry:p		Total Violations	3
									DO - CCR 9	Inspection Status: Green Yellow Red	
			Routine Re-inspection Pre-or	peration		<u>(</u>		-	Investigation	Complaint Other	
Insp	ectioi	n Type:	Routine Re-inspection Pre-op FOODBORNE ILLNESS RIS			C AN			-		
 			Circle designated compliance status (IN, OUT, I							in appropriate box for COS and/or R	
<u> </u>			IN = in compliance OUT= not in compliance NO =								
_			IN = III compliance OO I - Not III compliance NO	- HOLOD	36146	U 1107					
Com	plianc	e Status		cos							R
			Supervision Person in charge present, demonstrates knowledge and			-	-			Protection from Contamination	
1	O(NI	UT	performs duties		_		15	_	IN OUT N/A NO	Food separated and protected	
2	(N)	UT N/A	Certified Food Protection Manager			_ @	16	6	IN OUT N/A	Food-contact surfaces cleaned and sanitized	
			Employee Health				17	7	IN OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
3	Mo	ur	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature Control for Safety	
4	1NO		Proper use of restriction and exclusion	\top	\top	7	18	8	IN OUT N/A (10)	Proper cooking time and temperature	
5	(N)		Procedures for responding to vomiting and diarrheal events	\top			19	9	IN OUT N/A NO	Proper reheating procedures for hot holding	
			Good Hygiene Practices				20	0	IN OUT N/A NO	Proper cooling time and temperatures	
6	IN O	UT NO	Proper eating, tasting, drinking, or tobacco use				21	.1	IN OUT N/A NO	Proper hot holding temperatures	
7	INO	UT (NO)	No discharge from eyes, nose, mouth				22	2	IN DUT N/A NO	Proper cold holding temperatures	
			Preventing Contamination by Hands				23	3	IN OUT N/A NO	Proper date marking and disposition	
8	(1)0	UT NO	Hands clean & properly washed				24	4	IN OUT WANO	Time as a Public Health Control: procedures and records	
9	(I) o	UT N/A NO	No bare hand contact with RTE food							Consumer Advisory	
10	7NO	UT	Adequate handwashing sinks properly supplied & accessible	è			25	5	IN OUT N/A	Consumer advisory provided for raw/undercooked foods	_
			Approved Source							Highly Susceptible Populations	
11		UT	Food obtained from an approved source				26	6	TROUT N/A	Pasteurized foods used; prohibited foods not offered	-
12	IN O	UT N/A (O)	Food received at proper temperature	\bot						od / Color Additives and Toxic Substances	
13	(IN)O		Food in good condition, safe & unadulterated	\bot		4	27	-	IN OUT N/A	Food additives: approved and properly used	-
14		UT N/A NO	Req. records available; shell stock tags, parasite destruction			-	28	3	TNOUT N/A	Toxic substances properly identified, stored and used	-
	RI	sk factors a	re improper practices or procedures identified as the ributing factors of foodbome illness or injury, Public I ire control measures to prevent foodborne illness or i	most lealth			-	_	-	onformance with Approved Procedures	-
	Int	erventions	ire control measures to prevent foodborne illness or i	njury.		ı	19	9	IN OUT N/A	Compliance with variance/specialized process/HACCP	
				GOOD .							
			Good retail practices are preventative measure								_
Mai	k "X" i	n box if num	bered item is not in compliance Mark "X" on a	ıppropri	ate be	ox for	CO:	S and	id/or COS	=corrected on-site during inspection R=repeat violation	
Com	pliance	e Status		COS	R		Cor	mpli	iance Status	cos	R
			Safe Food and Water		.,		L			Proper Use of Utensils	
30		Pasteurized	eggs used where required		\perp	4	43	\rightarrow		sils properly stored	\dashv
31	Ш	Water & Ice	from approved source		_	4	44	-		uipment & linens; properly stored, dried, & handled	\dashv
32		Variance of	tained for specialized processing methods			4	45	-		single-service articles: properly stored & used	\dashv
			Food Temperature Control			4	46	5	Gloves used	Utensils, Equipment and Vending	\dashv
33	Ш		ng methods used: adequate equipment for temp. control	+-	+	\dashv	17	-	I Food and an	on-food contact surfaces cleanable,	\exists
34	-		roperly cooked for hot holding	+	+	\dashv	47	_		signed, constructed, & used	\dashv
35			awing methods used	-	+	\dashv	49	-		no: installed, maintained, & used: test strips	\neg
36		I hermomet	ers provided and accurate Food Identification			\dashv	43	<u>, </u>	TYGI G W BLAI III	Physical Facilities	
37		Eggd props	ly labeled: original container	T	1		50	J T	Hot & cold w	vater available adequate pressure	
37		rood prope	Prevention of Food Contamination				51			stalled, proper backflow devices	\Box
38		Insects rod	ents, & animals not present	\top	\top	1	52	_		vaste water properly disposed	П
39			on prevented during food preparation, storage & display	\top	\top	7	53	\rightarrow		es properly constructed, supplied, & cleaned	
40		Personal de				1_	54	4	Garbage & r	refuse properly disposed, facilities maintained	
41			s: property used & stored			12	55	5	Physical faci	ilities installed, maintained, & clean	
42 Washing fruits & vegetables							56	3	Adequate ve	entilation & lighting, designated areas used	_
										License Posted: (Y) N	H
Type of Operation:											\dashv
Dis	cussid	on with Fe	son-in-Charge:							Follow-Up: Y N	ě [
			- 16-4-							Follow-Up Date:	
		سيد	flow.							Date: / 12 0.1	\dashv
Sig	nature	of Person	in Charge:							Date: 6-17- 21	\dashv
Sig	Signature of Person in Charge: Date: 6-17- 21 Date: 6104.702									Date: 6/104702(



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



	nt: Pizza H						Date: 61	7 17021	Pag	ge <u>Z</u> of <u>2</u>
Address: 7	es thickord i	2,000	Compliance Achieved:							
	Item / Location		Temp.		RATURE OBSERV					
			41'		Item / Location		Temp.	· Item / Locu	tion	Ter
OH TON	1040 1155	Sheh	771							
			OB	SERVATIONS	AND/OR CORRE	CTIVE ACTIO	VS			
ltem Number	Section of Code				Description of	of Violation				Dated Correc
Number	1		-7							or COS
		Kitchen					-			
55	6-501.12	+ rack	next to	PIAZO	oven soil	Hw B) depri	S. news.		
55	6-501-12	£1005	- Florib	<u>هواه س</u>	3-6004 5	JUK SOU	d with	debris.	can	
6 16	4-501.112	Hecho	unicel u	Jane In	ashing m	archine	rinse	170 F. R30	الاح	
		taring	herec h	1805	PIPELIC -			relotis		
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1										
			7							
nature of Pe	erson in Charge:		Soll	11				Date: 6	-17-	21
nature of In	$\overline{}$	-								
randio Oi III	opolion.	- / - /						Date: 6/	114100	Z'



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



Establishment: Donkin Donots	Da	te 6/ (1	712	Page	1 of _2	No. of Risk Factor/Intervention Violation	ons (D
Address: 2 Bowers Landing Drive	Tin	ne in(1	:00:	Time	out[1:30	No. of Repeat Risk Factor/Intervention Violatic	ons 7	5
Owner/Permit Holder:	+	sk Cate				Total Violatio	ons 7	ろ
Email: michelinine Aos-com	Ph	one:/	031	365	-9244	Inspection Status: Green Yellow Red	1	
Inspection Type: Routine Re-inspection Pre-operation					estigation	Complaint Other		
FOODBORNE ILLNESS RISK FA			D PUI	BLIC	HEALTH I	NTERVENTIONS		
Circle designated compliance status (IN, OUT, N/A, N	(O) fo	or each i	item		Mark "X"	in appropriate box for COS and/or R		
IN = in compliance OUT= not in compliance NO = not o	bser	ved N/A	\ = not	applio	cable COS =	corrected on-site R = repeat violation		
Compliance Status CO	S	R	Com	pliano	e Status		os	R
Supervision						Protection from Contamination		
Person in charge present, demonstrates knowledge and performs duties			15	IN	UT N/A NO	Food separated and protected	- 1	
2 IN DUT N/A Certified Food Protection Manager			16	(IN)	UT N/A	Food-contact surfaces cleaned and sanitized		
Employee Health			17	IN C	ON AND TUC	Proper disposition or returned, previously served, reconditioned & unsafe food		
3 (N)OUT Management/food employees & conditional employee;						Time / Temperature Control for Safety		
knowledge, responsibilities and reporting 4 (IN)OUT Proper use of restriction and exclusion	\dashv	\dashv	18	LING	OUT N/A(NO)	Proper cooking time and temperature		_
5 INOUT Procedures for responding to vomiting and diarrheat events	+		19	_	OUT N/A/NO	Proper reheating procedures for hot holding		
Good Hygiene Practices			20	+	OUT N/A NO	Proper cooling time and temperatures		_
6 IN OUT (O) Proper eating, tasting, drinking, or tobacco use	Т		21	INC	OUT N/A(NO	Proper hot holding temperatures		
7 IN OUT NO No discharge from eyes, nose, mouth			22	IN	OUT N/A NO	Proper cold holding temperatures		
Preventing Contamination by Hands			23		OUT N/A NO	Proper date marking and disposition		
8 IN DUT NO Hands'dean & properly washed			24	INC	ONAMITU	Time as a Public Health Control: procedures and records		
9 IN DUT N/A NO No bare hand contact with RTE food	_					Consumer Advisory		
10 IN OUT Adequate handwashing sinks properly supplied & accessible			25	IN C	OUT(N/A)	Consumer advisory provided for raw/undercooked foods		
Approved Source			200	7.0	OUT N/A	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered		-
11 TOUT Food obtained from an approved source 12 TN OUT N/A CO Food received at proper temperature	-		26			od / Color Additives and Toxic Substances		
13 INOUT Food in good condition, safe & unadulterated	+		27	INC	OUT N/A	Food additives: approved and properly used		
14 IN OUTN/ANO Req. records available: shell stock tags, parasite destruction	+		28	-	OUT N/A	Toxic substances properly identified, stored and used		\neg
					C	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.			19	INC	OUT N/A	Compliance with variance/specialized process/HACCP		
		TAIL P	RACI	TICES				
Good retail practices are preventative measures to co						and physical objects into foods.		
Mark "X" in box if numbered item is not in compliance Mark "X" on appropri	riate	box for	COS	and/or	cos	=corrected on-site during inspection R=repeat viol	ation	
Compliance Status CO	S	R	Comp	olianc	e Status	C	os	R
Safe Food and Water						Proper Use of Utensils		
30 Pasteurized eggs used where required	\perp	_	43	-		sils properly stored		\dashv
31 Water & Ice from approved source		_	44	1	-	uipment & linens; properly stored, dried, & handled		\dashv
32 Variance obtained for specialized processing methods		-	45	-	Single-use/s Gloves used	ingle-service articles: properly stored & used		\dashv
Food Temperature Control 33 Proper cooling methods used: adequate equipment for temp. control		-	46	L	Gioves used	Utensils, Equipment and Vending	1	
33 Proper cooling methods used: adequate equipment for temp. control 34 Plant food properly cooked for hot holding	+	\dashv	47 .	Τ	Food and no	on-food contact surfaces cleanable,	T	-
35 Approved thawing methods used	\top	\neg	48	 	-	signed, constructed, & used		\neg
36 Thermometers provided and accurate			49		Warewashin	g: installed, maintained, & used: test strips		
Food Identification			: .			Physical Facilities		
37 Food properly labeled; original container			50			rater available adequate pressure	-	\dashv
Prevention of Food Contamination		_	51			stalled, proper backflow devices		\dashv
38 Insects, rodents, & animals not present	+		52			aste water properly disposed		\dashv
39 Contamination prevented during food preparation, storage & display	-		53 54			as properly constructed, supplied, & cleaned efuse properly disposed, facilities maintained	+	-
40 Personal cleanliness 41 Wiping cloths: properly used & stored	-	+	55			lities installed, maintained, & clean	\dashv	-
42 Washing fruits & vegetables	+	-	56			ntilation & lighting, designated areas used		_
						Lisano Bartati. (V	5	Э
Type of Operation:						License Posted:	<u> </u>	7
Discussion with Person-in-Charge:				Follow-Up: Y		7		
abotha ares						Follow-Up Date:		
Signature of Person in Charge: Signature of Inspector:						Date: 6 17 2		
Signature of Inspector:					Date: 6/14			



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



Establishme	nt: Dunkla D	on45	Date:	717021	Page 2 of Z			
Address: 2	Bowers land	aing_	Compliance Achieved: 6 /12 1202					
	Item / Location	Temp.	TEMPERATURE OBSERVA	TIONS				
1 6-			viciti i viaciliuri	Temp.	· Item / Locuti	on Temp		
egg / 50	ndwan per							
			· · · · · · · · · · · · · · · · · · ·	No. 10 - No.				
			A COLUMN TO THE PARTY OF THE PA					
			THE STATE OF THE S					
		OBS	ERVATIONS AND/OR CORRECT	IVE ACTIONS				
v Item	Section of Code		Description of	Violation		Dated Corrected		
Number			<u> </u>		<u> </u>	or COS		
				-				
		#	A Section of the sect					
		po grata	Mieur Openica 400	ing time of in	exection.			
				<u> </u>				
+ +								
-								
ignature of Pe	erson in Charge: \a	botha (wen		Date: 👇	117/21		
ignature of In		(1)		· · · · · · · · · · · · · · · · · · ·		1		
		} / *			Date: 6/1	41202		



HEALTH DIVISION

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



Establishment: A.L Prim Energy	Dates/	14/21	Page	1 of 7	No. of Risk Factor/Intervention Viola	tions	Ø		
Address: 426 DW Highway	Time in	10:00	Time	outio:80	No. of Repeat Risk Factor/Intervention Viola	tions	Ø		
Owner/Permit Holder: A.L. Prime BLITTY Consortant-10					Total Viola		Ø		
Email:	Phone:		-		Inspection Status: Green Yellow R	ed			
Inspection Type: Routine Re-inspection Pre-operation	onal	Illnes	ss Inv	estigation	Complaint Other				
FOODBORNE ILLNESS RISK FA					TERVENTIONS				
Circle designated compliance status (IN, OUT, N/A, N					in appropriate box for COS and/or R				
IN = in compliance OUT= not in compliance NO = not o			applic	cable COS =	corrected on-site R = repeat violation				
				e Status		cos	R		
Compliance Status Supervision					Protection from Contamination				
1 Person in charge present, demonstrates knowledge and		15	İN	ON AW TU	Food separated and protected				
performs duties 2 IN OUT(N/A) Certified Food Protection Manager		16	IN	UT N/A	Food-contact surfaces cleaned and sanitized				
Employee Health		17	IN	OUT NO A NO	Proper disposition or returned, previously served, reconditioned & unsafe food				
The state of the s					Time / Temperature Control for Safety				
knowledge, responsibilities and reporting		18	T (N)	OUT N/AND	Proper cooking time and temperature	T	T		
4 Proper use of restriction and exclusion 5 INDUT Procedures for responding to vomiting and diarrheal events	+	19	-	OUT N/A NO	Proper reheating procedures for hot holding				
5 (IN)OUT Procedures for responding to vomiting and diarrheal events Good Hygiene Practices		20	_	OUT N/A (O)	Proper cooling time and temperatures				
6 IN OUT NO Proper eating, tasting, drinking, or tobacco use		21		OUT N/A NO	Proper hot holding temperatures				
7 IN OUT NO No discharge from eyes, nose, mouth	\neg	22	IN (OUT N/A VO	Proper cold holding temperatures				
Preventing Contamination by Hands		23	(N	ON AW TU	Proper date marking and disposition	<u> </u>			
8 IN OUT (O) Hands clean & properly washed		24	IN (ON (N/A)NO	Time as a Public Health Control: procedures and records		Щ		
9 IN OUT N/A O No bare hand contact with RTE food					Consumer Advisory				
10 UNOUT Adequate handwashing sinks properly supplied & accessible		25 IN OUTNIA Consumer advisory provided for raw/undercooked foods							
Approved Source				0.15	Highly Susceptible Populations	Т			
11 NOUT Food obtained from an approved source		26	IN	OUT (IA)	Pasteurized foods used; prohibited foods not offered				
12 IN OUT N/A(NO) Food received at proper temperature	\dashv	27	INL	OUT (A)	Food additives: approved and properly used	T			
13 INDUT Food in good condition, safe & unadulterated 14 IN OUTNANO Req. records available: shell stock tags, parasite destruction		28	-	OUT N/A	Toxic substances properly identified, stored and used				
					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.		19	IN (OUTN/A	Compliance with variance/specialized process/HACCP				
) RETAI								
Good retail practices are preventative measures to co					and physical objects into foods. =corrected on-site during inspection R=repeat	violation	-		
Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate	nate box	101 003	anu/o	000	- Collected of the dating inspectati				
Compliance Status CO	SR	Com	pliano	e Status	Proper Use of Utensils	cos	R		
Safe Food and Water		43		In-use utens	sils properly stored	T			
30 Pasteurized eggs used where required		44	+		uipment & linens: properly stored, dried, & handled				
31 Water & Ice from approved source 32 Variance obtained for specialized processing methods	_	45			single-service articles: properly stored & used	1			
32 Variance obtained for specialized processing methods Food Temperature Control		46		Gloves used					
33 Proper cooling methods used: adequate equipment for temp, control					Utensils, Equipment and Vending				
34 Plant food properly cooked for hot holding		47		Food and no	on-food contact surfaces cleanable,	<u> </u>	\sqcup		
35 Approved thawing methods used		48		<u> </u>	signed, constructed, & used	-	-		
36 Thermometers provided and accurate		49		Warewashir	ng: installed, maintained, & used: test strips	_			
Food Identification		FO		Hat & cold u	Physical Facilities water available adequate pressure	1	Т		
37 Food properly labeled: original container		50	-		stalled, proper backflow devices		\vdash		
Prevention of Food Contamination		52	+		vaste water properly disposed				
38 Insects, rodents, & animals not present 39 Contamination prevented during food preparation, storage & display	$\dashv \dashv$	53	+		es properly constructed, supplied, & cleaned				
40 Personal cleanliness	-	54			refuse properly disposed, facilities maintained	<u> </u>			
41 Wiping cloths; properly used & stored		55			ilities installed, maintained, & dean		\sqcup		
42 Washing fruits & vegetables		56		Adequate ve	entilation & lighting, designated areas used		Щ		
Tune of Operation					License Posted: (ÿ	N		
Type of Operation:					Follow-Up:	Y /	N		
Discussion with Person-in-Charge:					Follow-Up Date:				
Signature of Person in Charge:					Date;				
Signature of Inspector:	Dolor () Dolor								



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



Establishm	ent: A.L. Prime	Energy	Date: 6	Date: 6/19(20Z) Page Z of Z						
Address: 4	26 DW High	way		Complia	Compliance Achieved: 6/17-[201]					
		- Janes	TEMPERATURE OBSERVA	ATTONS						
	Item / Location	Temp.	Item/Location	Temp.	· Item / Lo	cution	Temp			
							-			
		0	BSERVATIONS AND/OR CORRECT	TIVE ACTIONS						
V Item Number	Section of Code		Description of	Violation			Corrected			
						. Or	COS			
	 - 				<u> </u>					
										
		عادات من	ations observed du	sting time of	intraction					
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anature of D	Jamon in Chama	Korl			-					
ignature of P	Person in Charge:	Toff			Date:	319(20Z)				



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



Esta	Establishment: Holiday Inn						121	Page 1	1 of <u>2</u>	No. of Risk Factor/Intervention Violations		
		t Amt	Т	Time in10:30 Time out:11.			Time o	ut.1.15	No. of Repeat Risk Factor/Intervention Violations			
-			er Roedel companies LLC	P	lisk C	ate	gory:	C		Total Violation	15 0	
-			@ roedel companies . com	P	hone	16	03 14	129-	3600	Inspection Status: Green Yellow Red		
-		Type:	Routine Re-inspection Pre-ope			_			stigation	Complaint Other		
msp	ection	туре.	FOODBORNE ILLNESS RISE							NTERVENTIONS		
_			Circle designated compliance status (IN, OUT, N/						Mark "X"	in appropriate box for COS and/or R		
_			IN = in compliance OUT= not in compliance NO = I	not obs	erved	N/A	= not	applica				
-			III - III compilates ser l'incline annue i								OS R	
Com	pliance	Status	C *	cos	R		Comp	illance	Status	Protection from Contamination	30 11	
			Supervision Person in charge present, demonstrates knowledge and	T	T		15	INOL	JT N/A NO	Food separated and protected		
1	INDI	JT	performs duties	-	-		<u> </u>		JT N/A	Food-contact surfaces cleaned and sanitized	_	
2_	(IN 9)	JT N/A	Certified Food Protection Manager	<u> </u>			16			Proper disposition or returned, previously served,		
			Employee Health		1		17	IN OF	NANO	reconditioned & unsafe food		
3	INPU	JT	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature Control for Safety		
4	INOU	JT	Proper use of restriction and exclusion				18	-	JT N/A(NO)	Proper cooking time and temperature		
5	IN DU	JT	Procedures for responding to vorniting and diarrheal events	Щ.			19	-	JT N/A(NO)	Proper reheating procedures for hot holding		
			Good Hygiene Practices		1	-	20	-	JT N/A(NO)	Proper cooling time and temperatures	+	
6	IN O	л (мо)	Proper eating, tasting, drinking, or tobacco use	 			21		JT N/A(NO)	Proper hot holding temperatures		
7	IN O	л 🔞	No discharge from eyes, nose, mouth				22		JT N/A NO	Proper cold holding temperatures Proper date marking and disposition		
			Preventing Contamination by Hands			1	23	100	JT N/A NO	Time as a Public Health Control: procedures and records	-	
8	IN O		Hands clean & properly washed	—	+	-	24	IN O	ONANTL	Consumer Advisory		
9	-	JT N/A (10)	No bare hand contact with RTE food	┼	-	-	05	I IN O	JT (A)	Consumer advisory provided for raw/undercooked foods		
10	IN OI	JT	Adequate handwashing sinks properly supplied & accessible			1	25	IN OL	JI (V/A)	Highly Susceptible Populations		
			Approved Source	1	Τ'-	1	26	IN OI	JT N/A	Pasteurized foods used; prohibited foods not offered		
11	(IN OI		Food obtained from an approved source		+-	1	-			od / Color Additives and Toxic Substances		
12		JT N/A(NO)	Food received at proper temperature Food in good condition, safe & unadulterated	 	+	1	27	IN OI	UT/N/A)	Food additives: approved and properly used		
13	(M-OI	JT(N/A) NO	Reg. records available: shell stock tags, parasite destruction	+	-	1	28	+-	JT N/A	Toxic substances properly identified, stored and used		
14				nost.						onformance with Approved Procedures		
	Ri Pre	sk tactors a svalent com	re improper practices or procedures identified as the n tributing factors of foodborne illness or injury. Public He are control measures to prevent foodborne illness or in	alth			19	IN OI	UT (VA)	Compliance with variance/specialized process/HACCP		
<u>L</u>	Inti	erventions			n stripped a 1	L	L		-165			
			Good retail practices are preventative measures	OOD F					o chemicale	and physical phierts into foods		
0.4=	ala Missiri I.	have life name	Good retail practices are preventative measures bered item is not in compliance Mark "X" on ap	apropris	te box	for	COS	and/or	COS	=corrected on-site during inspection R=repeat viol	ation	
ivia	IK A II	1 DOX II TIUII	IDESECTION TO THE COMPILATION TO THE PERSON OF THE PERSON						-	C	DS R	
Com	pliance	Status		cos	R		Comp	oliance	Status	Proper Use of Utensils	75 K	
			Safe Food and Water	т-	T	1	43	\Box	In-use utens	sils properly stored		
30			d eggs used where required	+	+		44			quipment & linens: properly stored, dried, & handled		
31	+ +		e from approved source otained for specialized processing methods	+-	1	1	45			/single-service articles: properly stored & used		
32		vanance of	Food Temperature Control			1	46		Gloves used			
33	1	Proper coo	ling methods used: adequate equipment for temp. control	T		1		-		Utensils, Equipment and Vending		
34	\vdash		properly cooked for hot holding	1		1	47 -		Food and n	non-food contact surfaces cleanable,		
35	\vdash		hawing methods used				48			esigned, constructed, & used	\rightarrow	
36			ters provided and accurate				49		Warewashin	ng: installed, maintained, & used: test strips		
			Food Identification				-			Physical Facilities		
37		Food prope	ndy labeled: original container				50			water available adequate pressure	-	
			Prevention of Food Contamination				51			nstalled, proper backflow devices	-	
38			lents, & animals not present		+-		52			waste water properly disposed	-	
39		Contamina	tion prevented during food preparation, storage & display	-	-	-	53	\vdash		ties properly constructed, supplied, & cleaned		
40		Personal cl	eantiness	₩-	-		54	\vdash		refuse properly disposed, facilities maintained		
41	1	Wiping clot	hs: properly used & stored	-	+-	-	55	\vdash		cilities installed, maintained, & clean ventilation & lighting, designated areas used	-	
42		Washing fr	uits & vegetables		Ц		56		Auequate V	thirmney) or thirms, each himse made each		
7.	no of t	Opposition:								License Posted:	') N	
<u> </u>		Operation:								Follow-Up: Y	(N)	
Dis	Discussion with Person-in-Charge:									·		
										Follow-Up Date:		
Cir	ınatı ır	of Perco	n in Charge:	1						Date: 6/16/2-1		
<u> </u>	Signature of Person in Charge: Signature of Inspector:									Date: 6/16/2021		
Sig	gnatur	e of Inspe	ctor:									



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



	nt: Holiday Inn		Date: 411	6/2021	Page 2 of 2	
Address: 🚓	AMMEIST ROOC	4		Compliance	ce Achieved: 6/	16 12021
	Transfer of the second		TEMPERATURE OBSERV	ATIONS		
40	Item/Location	Temp.	Item / Location	Temp.	Item / Lec	ation Tem
Single	door I am bient	314				
		ADGE	The common and the common of	Conversion A desired to the conversion of the co		
., Item		UBSE	RVATIONS AND/OR CORREC			I beted Second
V Number	Section of Code		Description of	of Violation		Dated Correcte or COS
					-	
			<u> </u>			
		NO UTOLO	tions observed dur	ing time of inst	ection.	
				J		
		- t				
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-		17 1				
		/ //	//			
	erson in Charge:	3 16	ke//		Date: 6	0/16/21
ignature of In	spector:	THE			Date:	116/2021



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



		FOOD ESTA		te 6/		1_		of Z	No. of Risk Factor/Intervention Violations	1
	blishment: Hc				_	-		ut(1:30	No. of Repeat Risk Factor/Intervention Violations	Ø
Add	ress: 9 Dob	son way-			**	gory: (- H. 3 U	Total Violations	
Owr	ner/Permit Holde	TBK Managment UC			_		_	- C-	Inspection Status: Green Yellow Red	
Ema	ail: 1305.	5/9946) U.S. Slares. Mcd. Com				03)4		0-0	Inspection status.	
Insp	ection Type:	Routine Re-inspection Pre-ope	erationa	1				stigation	O OTTO PROMISE TO A CONTROL OF THE PROMISE TO A CONTROL OF	
		FOODBORNE ILLNESS RISI					TC H	EALTH IF	in appropriate box for COS and/or R	
		Circle designated compliance status (IN, OUT, N	/A, NO) f	or ead	ch II	tem				
		IN = in compliance OUT= not in compliance NO =	not obse	rved I	N/A	= not a	pplical	ble CUS =		
Com	pliance Status		cos	R		Compl	iance	Status	[CO	S
		Supervision							Protection from Contamination	
1	(IN) DUT	Person in charge present, demonstrates knowledge and performs duties			Į			IT N/A NO	Food separated and protected	-
2	/IN OUT N/A	Certified Food Protection Manager				16	(IN)DL		Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	-
_		Employee Health				17	IN OU	JT WANO	reconditioned & unsafe food	
-	INOUT	Management/food employees & conditional employee;							Time / Temperature Control for Safety	
3		knowledge, responsibilities and reporting Proper use of restriction and exclusion	+			18	IN OL	JT N/A (O	Proper cooking time and temperature	\perp
5	TUQUI	Procedures for responding to vomiting and diarrheal events			1	19	IN OL	JT N/A 🚺	Proper reheating procedures for hot holding	_
	CINDOI	Good Hygiene Practices				20	IN OL	JT N/A(NO)	Proper cooling time and temperatures	-
6	INOUT) NO	Proper eating, tasting, drinking, or tobacco use				21		JT N/A NO	Proper hot holding temperatures	-
7	IN OUT NO	No discharge from eyes, nose, mouth		<u></u>		22	_	JT N/A NO	Proper cold holding temperatures	-+
		Preventing Contamination by Hands				23		JT N/A NO	Proper date marking and disposition Time as a Public Health Control: procedures and records	-
8	ON TUQUI	Hands clean & properly washed				24	IN Of	ONAMO		_
9	NOUT N/A NO	No bare hand contact with RTE food		_				- (2)	Consumer Advisory Consumer advisory provided for raw/undercooked foods	
10	INOUT	Adequate handwashing sinks properly supplied & accessible		<u></u>	-	25	IN OF		Highly Susceptible Populations	
	2	Approved Source		Г	1	26	(IN O	UT N/A	Pasteurized foods used; prohibited foods not offered	
11	INOUT	Food obtained from an approved source	-	-	1	20	9		od / Color Additives and Toxic Substances	
12	IN OUT N/A NO	Food received at proper temperature	+	-		27	IN OI	UT N/A	Food additives: approved and properly used	
13	NOUT	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruction	+		1	28		UT N/A	Toxic substances properly identified, stored and used	
14	IN OUT WANO				1				onformance with Approved Procedures	
	Risk factors Prevalent cor Interventions	are improper practices or procedures identified as the tributing factors of foodborne illness or injury. Public F are control measures to prevent foodborne illness or i	lealth njury.			19		UT (A)	Compliance with variance/specialized process/HACCP	
			GOOD R	ETA	ILI	PRACT	ICES	1 1 1	and alwaited objects into fourds	
		Good retail practices are preventative measure	es to contr	ol the a	addil r foi	COS a	ind/or	S, Chemicals	=corrected on-site during inspection R=repeat viola	tion
Ma	rk "X" in box if nu	nbered item is not in compliance Mark "X" on a							co	s
Соп	pllance Status		cos	R	-	Comp	liance	Status	Proper Use of Utensils	
		Safe Food and Water		T	-	43		In-use uter	nsils properly stored	
30		d eggs used where required				44	_		quipment & linens: properly stored, dried, & handled	
31		e from approved source btained for specialized processing methods	1		1	45		Single-use	/single-service articles: properly stored & used	_
32	Vanance o	Food Temperature Control			1	46		Gloves use	ed properly	
33	Proper co	oling methods used: adequate equipment for temp. control		T	1				Utensils, Equipment and Vending	
34		properly cooked for hot holding				47 -			non-food contact surfaces cleanable,	-+
35		thawing methods used				48			esigned, constructed, & used	\dashv
36		aters provided and accurate				49	<u> </u>	Warewash	ing: installed, maintained, & used: test strips	
	1,	Food Identification	T		-			Unt D not	Physical Facilities water available adequate pressure	
37	Food prop	erly labeled: original container			-	50	-		installed, proper backflow devices	$\neg \uparrow$
		Prevention of Food Contamination		Т	1	52	-		waste water properly disposed	
38		dents, & animals not present	+	+	+	53	 		ities properly constructed, supplied, & cleaned	
39		ation prevented during food preparation, storage & display	+	+-	1	54	 		k refuse properly disposed, facilities maintained	
40	+ + -	deanliness	+	+	G	V	X	Physical fa	acilities installed, maintained, & clean	
41		hths: properly used & stored ruits & vegetables		+-	74	56		Adequate	ventilation & lighting, designated areas used	
42	wasning	rate or collemnan							License Posted: (Y	7
T	ype of Operation	r							Follow-Up: Y	
D	iscussion with F	erson-in-Charge:								1
		h	_						Follow-Up Date:	
0:	gnature of Pers	on in Charge: XIII. A	/	1					Date: 06/16/2021	
-		- 1001		_					Date: 6/ 16 / 202	
S	ignature of Insp	ector:								



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



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Ad	dress: 🤦	pobson w	asy	Compliance Achieved:						
			J		TEMPERATURE OBSERVATIONS					
		Item / Location		Temp.	Item / Location	Temp.	· Item / Location		Temp	
		E/ Two-OIR		33	cooked from pottry / Hot holding	146			<u> </u>	
<u> </u>	+ 01/10	ou / bish to	tble	41.						
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									<u> </u>	
				<u> </u>						
	Item	Т			OBSERVATIONS AND/OR CORRECTIVE ACT	IONS				
V	Number	Section of Code			Description of Violation				Corrected COS	
			Kitchen	<i>F</i> :						
C	55	L .601.12			203.00					
					metal thousand most seems			-		
-	_5S_	6-3012			ors below equipment bosens	ed with	ECOMORATION OF	-		
			grease	- / fooi	d depris.			-		
0	6	2-401-11	CHIPIOU	40	eserved eating out food prep	area , st	one food on			
			4000 T	HE DILC	extion onits PTC smoots	ect wise o	nployees of			
					fing/drinking and designate			"		
					ey from all food piep area					
			C.5-5(1) Y	1 242	ej zion all 3000 VET ale	~3 1		-		
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igna	iture of Pa	erson in Charge:	HMA	, 1	21		Date: 06/14	12001	-	
	iture of in		2 (N. 12)		y		Data: 4/1//=:			
.9110		opoului.	<u> </u>				Date: 6/16/21	ZI		







				ADD	Dates - [5-2 Page 1 of			1 of 7	No. of Risk Factor/Intervention Violations			
			loba						No. of Repeat Risk Factor/Intervention Violations			
			einion ootlet givd		Time in:	- 0	IIme	our42		-/		
Own	er/Pen	mit Holde	er: Odoba restaurant corporat	197	Risk Ca	'			Total Violatio	ns Ø		
Ema	il:				Phone:(603)0	113-	6426	Inspection Status: Green Yellow Red			
Insp	ection	Type:		peratio				estigation	Complaint Other			
			FOODBORNE ILLNESS RI				BLIC					
			Circle designated compliance status (IN, OUT,	N/A, NO) for each	ı item			in appropriate box for COS and/or R			
			IN = in compliance OUT= not in compliance NO	= not ob	served N	/A = not	applic	cable COS =	corrected on-site R = repeat violation			
Comi	oliance	Status		COS	S R	Comp	olianc	e Status		OS R		
			Supervision				I diam		Protection from Contamination			
1	(IM)PU	Г	Person in charge present, demonstrates knowledge and performs duties			15	(IN)	DUT N/A NO	Food separated and protected	_		
2	IN)DU.	T N/A	Certified Food Protection Manager			16	(IN)	OUT N/A	Food-contact surfaces cleaned and sanitized	\rightarrow		
			Employee Health			17	IN C	OUT (VA)NO	Proper disposition or returned, previously served, reconditioned & unsafe food			
3	(IN)DU	r	Management/food employees & conditional employee;		Time / Temperature Control for Safety							
4	(N OU.		knowledge, responsibilities and reporting Proper use of restriction and exclusion		\dashv	18	INC	ON AN TUC	Proper cooking time and temperature			
5	(IN)DU		Procedures for responding to vorniting and diarrheal event	3		19	INC	OUT N/A NO	Proper reheating procedures for hot holding			
			Good Hygiene Practices			20	INC	OUT N/A	Proper cooling time and temperatures			
6	IN OU	r (NO)	Proper eating, tasting, drinking, or tobacco use			21	1	DUT N/A NO	Proper hot holding temperatures	-		
7	IN OU	T (10)	No discharge from eyes, nose, mouth			22	+×	ON AW TUC	Proper cold holding temperatures			
			Preventing Contamination by Hands			23		DUT N/A NO	Proper date marking and disposition Time as a Public Health Control: procedures and records			
8	(IN On.		Hands clean & properly washed			24	INC	OUT WANO	Consumer Advisory			
9	_	T N/A NO	No bare hand contact with RTE food	do		25	(ii) c	OUT N/A	Consumer advisory provided for raw/undercooked foods			
10	IN DU	T	Adequate handwashing sinks properly supplied & accessite Approved Source	216		23		JOT INIA	Highly Susceptible Populations			
11	IN OU	т	Food obtained from an approved source			26	IN	DUT N/A	Pasteurized foods used; prohibited foods not offered			
12	_	T N/A NO	Food received at proper temperature					Foo	od / Color Additives and Toxic Substances			
13 (IN)DU		Food in good condition, safe & unadulterated			27	IN C	OUT NÃ	Food additives; approved and properly used			
14		IN/ANO	Req. records available: shell stock tags, parasite destruction			28	(IN)	DUT N/A	Toxic substances properly identified, stored and used			
	Ris	k factors a	re improper practices or procedures identified as th tributing factors of foodborne illness or injury. Public are control measures to prevent foodborne illness or	e most					onformance with Approved Procedures			
	Inte	rventions	are control measures to prevent foodborne illness of	r injury.		19 IN OUT WA Compliance with variance/specialized process/HACCP						
					RETAIL				A Company of the Comp			
			Good retail practices are preventative measurabered item is not in compliance Mark "X" on	ares to co	ntrol the ad	or COS	athoge and/or	r COS	=corrected on-site during inspection R=repeat vio	lation		
Mai	k "X" in	box if nun	hbered item is not in compliance Mark "X" on							OS R		
Com	oliance	Status		CO	SR	Comp	plianc	e Status	Proper Use of Utensils	OS K		
		D	Safe Food and Water deggs used where required			43	Т	In-use utens	sils properly stored			
30	-		e from approved source			44		Utensils, eq	uipment & linens: properly stored, dried, & handled			
32			otained for specialized processing methods			45		Single-use/s	single-service articles: properly stored & used			
			Food Temperature Control			46	ļ	Gloves used				
33		Proper coo	ling methods used: adequate equipment for temp, control						Utensils, Equipment and Vending			
34		Plant food	property cooked for hot holding			47 ·	1		on-food contact surfaces cleanable, signed, constructed, & used			
35			hawing methods used	_	-	48			ng: installed, maintained, & used: test strips			
36		Thermome	ters provided and accurate Food Identification			- 40		(VIII 0 VIII 0 VIII	Physical Facilities			
37	T T	Food prope	ry labeled: original container			50	T	Hot & cold v	water available adequate pressure			
3/		T bod prope	Prevention of Food Contamination			51	Ī	Plumbing in	stalled, proper backflow devices			
38	T	Insects, roo	lents, & animals not present			52			waste water properly disposed			
39		Contamina	tion prevented during food preparation, storage & display			53	<u> </u>		ies properly constructed, supplied, & deaned			
40		Personal c	eanliness			54	-		refuse properly disposed, facilities maintained			
41			hs: property used & stored	-		55 56	-		cilities installed, maintained, & clean entilation & lighting, designated areas used			
42		Washing fr	uits & vegetables			20	<u> </u>	Adequate vi	andiamon a manning, design rated and a con-			
Tvi	ne of O	peration							License Posted:			
<u> </u>			erson-in-Charge:						Follow-Up:			
פוט	icussi0	ii willi re	assortings.						Follow-Up Date:			
									Date: 6/15/21			
Sig	nature	of Perso	n in Charge:									
Sic	nature	of Inspe	ctor:						Date: 6 - IS-Z62J			



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



Es	tablishmer	nt: Odoba			Date: 6	-15-2020	Page _Z_	of <u>Z</u>
Ad	ldress: [14	premium (outlets Bluc	1	Compli	ance Achieved: &- (S	-2021	
		Item / Location	Temp.	TEMPERATURE OBSERVATIONS Item / Location	Temp.	· Item / Locatio		Temp.
e 14	امل المعمد	oto / displa		cooked chicken/ Hot hopking	[34	ACCIANT AND DELLA	ш	1 timps
(6)	obed U	ricen/asp	Teey 136.	at onion /walk-in	40			
		reef I dis	play IAZ					
			7					
	1	I		OBSERVATIONS AND/OR CORRECTIVE ACT	IONS			
V	ltem Number	Section of Code		Description of Violation			I	Corrected COS
			100	uncertions dosessed during	time of	infraction.		
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		erson in Charge:	> //who			Date: 6	112/5/	
Sign	nature of In	spector:	25/			Date: 6	15-2020L	



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

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			1000 EST	ADIDA	DARITA	HAA Y					
Esta	blishm	nent: Law	la Itakan kituren	- 1	Date s	18	121	age 1	of	No. of Risk Factor/Intervention Violations	-
								Time o	Co:/fuc	No. of Repeat Risk Factor/Intervention Violations	Ø
			mium botters bud		Risk C	_	-	כו		Total Violations	
Owr	ner/Pei	mit Holde	Herrimack Food systems	-			9017.	V_		Inspection Status: Green Yellow Red	
Ema	ail:				Phone	_					
Insp	ection	Type:		peration					stigation	Complaint Other	
			FOODBORNE ILLNESS RE					LIC H	EALTH II	NTERVENTIONS	
			Circle designated compliance status (IN, OUT, I	N/A, NO) for ea	ch it	em			in appropriate box for COS and/or R	
			IN = in compliance OUT= not in compliance NO	not ob:	served	N/A	= not	applica	ble COS =	corrected on-site R = repeat violation	
Comi	oliance	Status		cos	R		Comp	liance	Status	COS	R
-	7110-11-0-		Supervision							Protection from Contamination	
1	INDI	JT	Person in charge present, demonstrates knowledge and performs duties				15	(Nor	ON AWN TU	Food separated and protected	
2		JT N/A	Certified Food Protection Manager				16	(NO)	JT N/A	Food-contact surfaces cleaned and sanitized	\perp
-		21 13723	Employee Health				17	IN OL	OI (AV) TI	Proper disposition or returned, previously served, reconditioned & unsafe food	
			Management/food employees & conditional employee;				_			Time / Temperature Control for Safety	
3	MAG	JT	knowledge, responsibilities and reporting	_	-		40	LINIO	DI NIA TU	Proper cooking time and temperature	
4	IN OF		Proper use of restriction and exclusion			┨	18	_	JT N/ANO	Proper reheating procedures for hot holding	1
5	(IN)DL	JT	Procedures for responding to vomiting and diarrheal events	-		-	20	-	JT N/A (10)	Proper cooling time and temperatures	
		- 6	Good Hygiene Practices		т.	1	21	_	JT N/A NO	Proper hot holding temperatures	\top
6	IN OL		Proper eating, tasting, drinking, or tobacco use	-	_	1	22	1/2	JT N/A NO	Proper cold holding temperatures	
7	IN OF	JT (NO)	No discharge from eyes, nose, mouth				23		JT N/A NO	Proper date marking and disposition	
	Preventing Contamination by Manage										
	Consumer Advisory										
9	INDUT N/A NO No bare nano contact with KTE 1000										
10	(IN DU	JI	Approved Source			1				Highly Susceptible Populations	
11	TINOL	IT	Food obtained from an approved source		T	1	26	IN O	(A/W)TU	Pasteurized foods used; prohibited foods not offered	
12		JT N/A (O)	Food received at proper temperature	1					Fo	od / Color Additives and Toxic Substances	
13	(I) OI		Food In good condition, safe & unadulterated]	27	INO	UT (VĀ)	Food additives: approved and properly used	
14	-	JTN/ANO	Req. records available; shell stock tags, parasite destruction	n			28	(IV)	UT N/A	Toxic substances properly identified, stored and used	
	Ri	sk factors a	are improper practices or procedures identified as the	most						onformance with Approved Procedures	
l	Pre	evalent con	are improper practices or procedures identified as the tributing factors of foodbome illness or injury. Public are control measures to prevent foodborne illness or	Health injury.		L	19	IN O	UT (VA)	Compliance with variance/specialized process/HACCP	
-	-			GOOD	RETA	IL P	RACI	ICES			
-			Good retail practices are preventative measu	res to cor	trol the	additi	ion of p	athogen	s, chemicals,	and physical objects into foods.	
Ma	rk "X" ir	n box if nun	nbered item is not in compliance Mark "X" on	appropr	iate box	c for	COS	and/or	cos	=corrected on-site during inspection R=repeat violati	on
	-	01-4		cos	R	T	Comi	oliance	Status	cos	R
Com	pliance	e Status	Safe Food and Water	1000	1 14					Proper Use of Utensils	
30		Pasteurize	d eggs used where required			1	43			sils properly stored	
31	1		e from approved source]	44			uipment & linens: properly stored, dried, & handled	
32		Variance of	btained for specialized processing methods				45		Single-use/	single-service articles: properly stored & used	
	-		Food Temperature Control				46		Gloves use		
33	1	Proper coo	ling methods used; adequate equipment for temp. control							Utensils, Equipment and Vending	
34		Plant food	properly cooked for hot holding			ω	-	X		on-food contact surfaces cleanable,	
35		Approved t	hawing methods used			-	48	<u> </u>		esigned, constructed, & used	+
36		Thermome	ters provided and accurate			-	49	<u> </u>	Warewashi	ng: installed, maintained, & used: test strips Physical Facilities	
			Food Identification			-	=0	T	Hot & cold	water available adequate pressure	
37		Food prope	erly labeled: original container				50	+		nstalled, proper backflow devices	_
			Prevention of Food Contamination	-1-		-	52	-		waste water properly disposed	
38			dents, & animals not present			-	53	-		ies properly constructed, supplied, & cleaned	
39	1		tion prevented during food preparation, storage & display	_	-	-	54	+-		refuse properly disposed, facilities maintained	
40	-	Personal c		_	+-	1	55	_		cilities installed, maintained, & clean	
41	-		ths: properly used & stored	_	_	1	56	1	Adequate v	ventilation & lighting, designated areas used	
42		wasning ir	uits & vegetables			1					1 11
Tv	pe of (Operation								License Posted:	/ N
			erson-in-Charge:							Follow-Up: Y	N
1013	SUUSSI	OT WILL P	ывы провиде							Follow-Up Date:	
Sig	gnature	e of Perso	on in Charge:	-		_				Date: 6/8/2-/	
		e of Inspe		1						Date: 6/8/2021	
1 (31)	SELLICATION OF	11105/0									



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



Establisl	hment: villa Ik	alian kitchen			Date: 6/	B/2021	Page of
Address	to promium	outed Blud			Complia	nce Achieved:	
				TEMPERATURE OBSERVA			
1	Item / Location	Tem	ip.	Item / Location	Тешр.	· Item / Local	tion Temp
			-				
			ORS	ERVATIONS AND/OR CORRECT	IVE ACTIONS		
v Ite	m o		0100				Dated Corrected
Num	Section of Code			Description of \	/iogation		or COS
		Kitchen :					
C 51	6-501-14	exhaust 1	Hoo	d above pizzes a	ouen abouted	וולביו	Oftology
		61 3-65	Hen	d above zizzer c	den le m		
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				<u> </u>	<u>. </u>		
ignature	of Person in Charge:	Han	-			Date: 6	18/21
	of Inspector:	- 5//	7			Date:	10/2021



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

Establishment: Breezect tois & Bouncinas		ate	8	121	Page 1 of _2_	No. of Risk Factor/Intervention Violations	1				
Address: 80 premion out Cts (Brod						No. of Repeat Risk Factor/Intervention Violations	Ø				
		Risk Ca	-			Total Violations	1				
Owner/Permit Holder: Lerrman food systems		hone:	_	3-17-1		Inspection Status: Green Yellow Red					
Email:				Illana	- Investigation						
Inspection Type: Routine Re-inspection Pre-op FOODBORNE ILLNESS RIS					s Investigation						
Circle designated compliance status (IN, OUT, N					Mark "X"	in appropriate box for COS and/or R					
IN = in compliance OUT= not in compliance NO =											
IN = in compliance OU I = not in compliance NO 2	HOL UDS	CIVEUI				lco	S R				
Compliance Status	cos	R		Comp	oliance Status	Protection from Contamination	2 12				
Supervision Person in charge present, demonstrates knowledge and					P	Total Control	T				
1 INOUT Person in charge present, definding ales knowledge and performs duties		ļ.,		15	IN OUT N/A NO	Food separated and protected	+				
2 IN OUT N/A Certified Food Protection Manager			P	16	INOUT N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	+				
Employee Health				17	IN OUT (N/A N/O	reconditioned & unsafe food					
Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature Control for Safety					
4 N DUT Proper use of restriction and exclusion			ĺ	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/ANO	Proper reheating procedures for hot holding	_				
Good Hygiene Practices				20	IN OUT N/A (IO		-				
6 IN OUT Proper eating, tasting, drinking, or tobacco use				21	IN OUT N/A (10	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	The second records										
8 INDUT NO Hands clean & properly washed	-	-		24	IN OUTINANO						
9 (IN)DUT N/A NO No bare hand contact with RTE food	IN DUT N/A NO No bare hand contact with RTE food Consumer Advisory Consumer Advisory										
10 INOUT Adequate handwashing sinks properly supplied & accessible	:	1		25	IN OUT N/A	Highly Susceptible Populations					
Approved Source		1		26	IN OUT (V/A)	Pasteurized foods used; prohibited foods not offered					
11 IN OUT N/A O Food received at proper temperature	-	-				ood / Color Additives and Toxic Substances					
12 IN OUT N/A (O) Food received at proper temperature 13 (N) UT Food in good condition, safe & unadulterated		1		27	IN OUT NA	Food additives: approved and properly used					
14 IN OUT (IA)O Req. records available: shell stock tags, parasite destruction				28	IN OUT N/A	Toxic substances properly identified, stored and used					
			1			Conformance with Approved Procedures					
Risk factors are improper practices or procedures identified as the Prevalent contributing factors of foodborne illness or injury. Public Interventions are control measures to prevent foodborne illness or i	lealth injury.			19	IN OUT N/A	Compliance with variance/specialized process/HACCP					
	GOOD I	RETAI	L LE	PRAC	TICES						
Good retail practices are preventative measure	es to cont	rol the a	ıddit	ion of p	athogens, chemical:	s, and physical objects into foods.					
Mark "X" in box if numbered item is not in compliance Mark "X" on a	approprie	ate box	for	COS	and/or CO	S =corrected on-site during inspection R=repeat viola	ion				
Compliance Status	cos	R	-	Com	pliance Status	CO	S R				
Compliance Status Safe Food and Water						Proper Use of Utensils					
30 Pasteurized eggs used where required		ļ		43		nsils properly stored					
31 Water & Ice from approved source		ļ.—		44		equipment & linens: properly stored, dried, & handled					
32 Variance obtained for specialized processing methods				45		elsingle-service articles: properly stored & used					
Food Temperature Control	_			46	Gloves us	Utensils, Equipment and Vending					
33 Proper cooling methods used: adequate equipment for temp, control	-	+		47 -	Food and	non-food contact surfaces cleanable,	\top				
34 Plant food properly cooked for hot holding	+-	-		48		lesigned, constructed, & used					
35 Approved thawing methods used	-	-		49		ning: installed, maintained, & used: test strips					
36 Thermometers provided and accurate Food Identification			1	-		Physical Facilities					
		T		50	Hot & cold	water available adequate pressure					
37 Food properly labeled: original container Prevention of Food Contamination			1	51	Plumbing	installed, proper backflow devices					
38 Insects, rodents, & animals not present		T	1	52	Sewage 8	waste water properly disposed					
39 Contamination prevented during food preparation, storage & display]	53		ities properly constructed, supplied, & cleaned					
40 Personal cleanliness				54		& refuse property disposed, facilities maintained					
41 Wiping cloths: properly used & stored				55		acilities installed, maintained, & clean					
42 Washing fruits & vegetables			L	56	Adequate	ventilation & lighting, designated areas used					
			_			License Posted:) N				
Type of Operation:					<u></u>	Follow-Up: Y	(N)				
Discussion with Person-in-Charge:						· ·					
						Follow-Up Date:					
Signature of Person in Charge:	-					Date: 6/8/2/					
Signature of Person in Charge:			_			Date: 6 /8 /2021					



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



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Add	ress: 🕦	o premio m	~>+1ets	River	4		Compliano	e Achieved:		
		- PICHOLO III			TEMPERATU	RE OBSERVATIONS				
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CIA	LIEFS	alad / in - 1	the.	41'	Display case	Tomato	40			
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	I to ma	Τ			OBSERVATIONS AND	OR (DERECTIVE A	GITUNS			
٧	Item Number	Section of Code				Description of Violatio	n			Corrected
			Kischen	. 7						
PF	16	4-601.11	- extento	भ एवड	of condiment	bottles said	ed with for	-2170 de	C	08.
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igna	ture of Po	erson in Charge:	Jee		er			Date: 6/8	1/21	
igna	ture of In	spector:	7		Z_			Date: 6/8 (
								7,00	the many a	



HEALTH DIVISION

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



Esta	ablishr	nent: 👝	achead Grill	1	Datet /	9	121	Pag	e 1 of _ Z _	No. of Risk Factor/Intervention Violation	ns 💋	<i>i</i>
	ress:									No. of Repeat Risk Factor/Intervention Violation	ns 🕊	5
			emiom por let Blud Theremany food sustems	-	Risk C					Total Violatio		,
Ema		TITIK T TOTAL	HETTIMACK TEED SUSTAINS	_	Phone:		-	V		Inspection Status: Green Yellow Red		٦
		Tunas	Routine Re-inspection Pre-opera				llines	e In	vestigation	Complaint Other		
ınsp	ection	Туре:	FOODBORNE ILLNESS RISK									
_			Circle designated compliance status (IN, OUT, N/A							in appropriate box for COS and/or R		٦
		· · · · · · · · · · · · · · · · · · ·	IN = in compliance OUT= not in compliance NO = no					appl				٦
							,				os	R
Com	pliance	Status .	Supervision	cos	R		Com	plian	ce Status	Protection from Contamination	00	
		-	Person in charge present, demonstrates knowledge and				15	ÎN	DUT N/A NO	Food separated and protected		
1	IN OI		performs duties		+		16		OUT N/A	Food-contact surfaces cleaned and sanitized	-	\dashv
2	IN O	JT N/A	Certified Food Protection Manager					_	OUT (A)	Proper disposition or returned, previously served,		┨
			Employee Health		.,		17	IN		reconditioned & unsafe food		\dashv
3	INDI	JT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						- 4	Time / Temperature Control for Safety	-	
4	(IN pt	JT	Proper use of restriction and exclusion				18	+-	OUT N/A NO	Proper cooking time and temperature	-	\dashv
5	MDI	л	Procedures for responding to vomiting and diarrheal events		\perp		19	-	OUT N/A NO	Proper reheating procedures for hot holding	_	ㅓ
		9	Good Hygiene Practices				20		OUT N/A (IO)	Proper cooling time and temperatures Proper hot holding temperatures	\dashv	┨
6	IN OI		Proper eating, tasting, drinking, or tobacco use		-		21	1-	OUT N/A NO	Proper cold holding temperatures	_	\dashv
7	IN O	IT (MG)	No discharge from eyes, nose, mouth Preventing Contamination by Hands				23	-	OUT N/A NO	Proper date marking and disposition	_	┨
8	INDI	JT NO	Hands clean & properly washed		Т		24	-	OUT NIA NO	Time as a Public Health Control: procedures and records		
9		JT N/A NO	No bare hand contact with RTE food					1		Consumer Advisory		
10	(IN DI		Adequate handwashing sinks properly supplied & accessible		1		25	IN	OUT N/A	Consumer advisory provided for raw/undercooked foods		
-			Approved Source							Highly Susceptible Populations		
11	(IN)OL	JT	Food obtained from an approved source				26	IN	OUT (IA)	Pasteurized foods used; prohibited foods not offered		
12	IN-Of	JT N/A (TO	Food received at proper temperature		\perp					od / Color Additives and Toxic Substances		4
13	(N)		Food in good condition, safe & unadulterated				27	1 27	OUT(NA)	Food additives: approved and properly used		\dashv
14		JT WANO	Req, records available: shell stock tags, parasite destruction				28		OUT N/A	Toxic substances properly identified, stored and used		
	RI: Pre	sk factors a	re improper practices or procedures identified as the mo tributing factors of foodbome illness or injury, Public Hea are control measures to prevent foodborne illness or inju	st Ith				Т		Conformance with Approved Procedures	T	7
!	Inte	erventions	· · · · · · · · · · · · · · · · · · ·				19		OUT (VA)	Compliance with variance/specialized process/HACCP		\dashv
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Ma	L IIVII ju	how if nur	Good retail practices are preventative measures to bered item is not in compliance Mark "X" on app	ropria	ate box	for	COS:	aunog and/d	or COS	=corrected on-site during inspection R=repeat vio	ation	\dashv
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Com	pliance	Status	Safe Food and Water	cos	R		Com	plian	ce Status	Proper Use of Utensils	03	
30		Partourizac	Saie Food and Water seggs used where required		\top		43	Т	In-use uten	sils properly stored		
31	-	_	from approved source		1		44	\top		quipment & linens: properly stored, dried, & handled		
32	 		stained for specialized processing methods				45		Single-use/	single-service articles: properly stored & used		
			Food Temperature Control				46		Gloves use	d properly		4
33	T	Proper cool	ing methods used: adequate equipment for temp, control					_		Utensils, Equipment and Vending		4
34		Plant food p	properly cooked for hot holding		1		47 -	-		on-food contact surfaces cleanable,	-	\dashv
35	\sqcup		nawing methods used		+		48	╀		esigned, constructed, & used ng: installed, maintained, & used: test strips	-+	\dashv
36		Thermomet	ers provided and accurate				49	Щ.	warewasnii	Physical Facilities		
0.7		Food sees	Food Identification				50	Т	Hot & cold v	water available adequate pressure		٦
37		Paga prope	rly labeled: original container Prevention of Food Contamination		-		51	+		nstalled, proper backflow devices		
38	T	Insects, rod	lents, & animals not present		T		52	T	Sewage & v	waste water properly disposed		
39			ion prevented during food preparation, storage & display		1 1		53		Toilet faciliti	ies properly constructed, supplied, & cleaned		_
40		Personal ci					54			refuse properly disposed, facilities maintained	_	\dashv
41		Wiping clot	ns: properly used & stored		\perp		55			cilities installed, maintained, & clean		\dashv
42		Washing fru	uits & vegetables			W	56	X	Adequate v	rentilation & lighting, designated areas used		\dashv
7.		Inonelia:								License Posted:		
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	ablishme	nt: Buckeyeog	1 brill				Date: 6	1012021	Page _2	of <u>Z</u>
Ad	dress: 80	premion e	putlet Blud					ance Achieved:		
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	ture of In:		J. 5	7				Date: 6/81		



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



No. of Risk Factor/Intervention Violations

Consellation (Control Control	Establis	shment: n	Sty Forces	Dat	GIAIZ	1	Page 1 of Z	No. of Risk	Factor/Intervention Violati	ons	0
Comment Process Comment Process Comment Process Comment Process Proc				Tim	e in	50	Time out :OC	No. of Repeat Risk Factor/Intervention Violations			2
Email: Re-inspection Proper Re-inspection Pre-operation Re-inspection Pre-inspection Re-inspection Pre-inspection Re-inspection Pre-inspection Re-inspection Re-inspection Re-inspection Pre-inspection Re-inspection Pre-inspection Re-inspection Re-inspection e-inspection Re-inspection Re-inspection Re-inspection Re-inspection Re-inspection Re-inspection Re-inspection Re-inspection Re-inspecti				Risl	k Categ	ory:	D		Total Violati	ons	Ø
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PRODUCTION TO CITED designated compliance settles (IN, OLTT, NA, PO) for each time. N = in compliance Status COS R		ion Typo:	Pourtine Re-inspection Pre-operat	Jl		 Ifnes	s Investigation	Complaint	Other		
Circle designated compliance status N = in confidence OUT+ not in compliance NO = not observed Walk in the dispersative COS = compliance Status Supervision COS IR DOUT People agreement control of the compliance of the compli	inspeci	on type.	/ Thousand / Thousand /								
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NOUT NOT Preventing Contamination by Blands Preventing Contamination by Bland	- 10		Good Hygiene Practices			20	IN OUT N/A	Proper cooling time and	temperatures		4-1
Preventing Contamination by Hands 8 IN OUT Cold Privace dean & properly washed 9 IN OUT NAM NO IT was a Public Health Control by proceeding and records 10 Octor Adagusts handwashing sinks properly supplied & accessible 11 OCTOR Food abdition of proceeding with properly supplied & accessible 12 IN OUT NAM NO IT (Solid Name and proceeding with properly supplied & accessible) 13 IN OUT NAM NO IT (Solid Name and proced source) 14 IN OUT NAM NO IT (Solid Name and proced source) 15 IN OUT (Solid Name and proced source) 16 IN OUT NAM NO IT (Solid Name and proced source) 17 IN OUT (Solid Name and proced source) 18 IN OUT (Solid Name and proced source) 19 IN OUT NAM NO IT (Solid Name and proced source) 10 IN OUT (Solid Name and proced source) 10 IN OUT (Solid Name and proced source) 11 IN OUT (Solid Name and proced source) 12 IN OUT (Solid Name and proced source) 13 IN OUT (Solid Name and proced source) 14 IN OUT (Solid Name and proced source) 15 IN OUT (Solid Name and proced source) 16 IN OUT (Solid Name and proced source) 17 IN OUT (Solid Name and proced source) 18 IN OUT (Solid Name and proced source) 19 IN OUT (Solid Name and proced source) 10 IN OUT (Solid Name and proced source) 10 IN OUT (Solid Name and proced source) 11 IN OUT (Solid Name and proced source) 12 IN OUT (Solid Name and proced source) 13 IN OUT (Solid Name and proced source) 14 IN OUT (Solid Name and proced source) 15 IN OUT (Solid Name and proced source) 16 IN OUT (Solid Name and proced source) 17 IN OUT (Solid Name and proced source) 18 IN OUT (Solid Name and proced source) 19 IN OUT (Solid Name and proced source) 10 IN OUT (Solid Name and proced source) 10 IN OUT (Solid Name and proced source) 11 IN OUT (Solid Name and proced source) 12 IN OUT (Solid Name and proced dead source) 13 IN OUT (Solid Name and proced source) 14 IN OUT (Solid Name and proced dead source) 15 IN OUT (Solid Name and proced dead source) 16 IN OUT (Solid Name and proced dead source) 17 IN OUT (Solid Name and proced dead source) 18	6 IN	OUT (NO)	Proper eating, tasting, drinking, or tobacco use			21	IN OUT N/A	Proper hot holding temp	eratures	—	\perp
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Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne litress of injury, Public Health Interventions are control measures to prevent foodborne litress or injury, Public Health Interventions are control measures to prevent foodborne litress or injury, Public Health Interventions are control measures to prevent foodborne litress or injury, Public Health Interventions are control measures to prevent foodborne litress or injury, Public Health Interventions are control measures to prevent foodborne for control the addition of pathogens, them is a physical objects into foods. Good retail practices are preventative measures to control the addition of pathogens, them is a physical objects into foods. GOOS R Mark 'X' in box if numbered item is not in compliance Mark 'X' on appropriate box for COS and/or COS and/or COS accrreded on-site during inspection Rerepeat violation. Safe Food and Water Safe Food and Remains defined on the safe safe safe safe safe safe safe saf	1				 						+
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Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark % in box if numbered litem is not in compliance Mark % on appropriate box for COS and/or COS = corrected on-site during inspection Rerepeat violation Rerepeat violati		Interventions	are control measures to prevent foodborne illness or injury			19	IN OUT WA	Compliance with variance	e/specialized process/HACCP		
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Water & lee from approved source			Safe Food and Water		-				Utensils		
Variet a trie Intrinspose Section Variety of the Intrinspose Section Variety of the Intrinspose Section Variety of the Intrinspose Section Variety of the Intrinspose Section Variety of Person Variety of Varie	30	Pasteurized	eggs used where required	_	 i ⊦				steer did a bandled		+-
Foed 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 Foed Identification 37 Food properly labeled: original container Prevention of Foed 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: Discussion with Person-in-Charge: Signature of Person in Charge: Foed Temperature Control 46 Gloves used properly 16 Cloves used properly 17 Food and non-food contact surfaces cleanable, 47 Food and non-food contact surfaces cleanable, 48 Properly designed, constructed, sused 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 Physical facilities installed, maintained, & clean 57 Properly designated areas used 58 Adequate ventilation & lighting, designated areas used 59 Physical facilities installed, maintained, & clean 50 Physical facilities installed, maintained, & clean 50 Physical facilities installed, maintained, & clean 50 Physical facilities installed, maintained, & clean 59 Physical facilities installed, maintained, & clean 50 Physical facilities installed, maintained 50 Physical facilities installed, maintained 50 Physical facilities installed, maintained 50 Physical facilities installed, maintained 50 Physical facilities installed, maintained 50 Physical facilities installed, maintained 50 Physical facilities installed, maintained 50 Physical facilities installed 50 Physical facilities 51 Pl	31			-	-						+
Proper cooling methods used: adequate equipment for temp. control	32	Variance of	stained for specialized processing methods				 		perry stored & used		+
Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable, 48 Properly designed, constructed, & used 49 Warewashing: installed, maintained, & used: test strips 19 19 19 19 19 19 19 1						40	Gloves use		t and Vending		
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Feed Identification Food properly labeled: original container Prevention of Feed Contamination See Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display Formula in the insects of the insec				_	-1		1 1				
Food properly labeled: original container Prevention of Food Contamination See Insects, rodents, & animals not present Sewage & waste water properly disposed Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables Type of Operation: Discussion with Person-in-Charge: Follow-Up: Follow-Up: Follow-Up Date: Signature of Person in Charge: Pumbing installed, proper backflow devices Flumbing installed, proper backflow devices Flumbing installed, proper backflow devices Flumbing installed, proper backflow devices Follow-Ups designated areas used Follow-Ups Adequate ventilation & lighting, designated areas used Date:	36	Inermome									
Prevention of Feed Contamination S1	37	Fond prope		1		50	Hot & cold	water available adequate p	ressure		
Insects, rodents, & animals not present S2 Sewage & waste water properly disposed	31	1 ood propo				51	Plumbing in	stalled, proper backflow de	evices		\perp
Contamination prevented during food preparation, storage & display 40 Personal cleanliness 41 Wijping cloths: properly used & stored 42 Washing fruits & vegetables Type of Operation: Discussion with Person-in-Charge: Signature of Person in Charge: Contamination prevented during food preparation, storage & display 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 Follow-Up: Follow-Up: Follow-Up Date: Date:	38	Insects, roo				52	Sewage &	waste water properly dispos	sed		\perp
40 Personal cleanliness 41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables Type of Operation: Discussion with Person-in-Charge: Signature of Person in Charge: Date: 54 Garbage & refuse properly disposed, facilities maintained 55 Physical facilities installed, maintained, & clean 56 Adequate ventilation & lighting, designated areas used License Posted: Follow-Up: Follow-Up Date: Date:					<u> </u>	53	Toilet facilit	es properly constructed, su	upplied, & cleaned		\perp
41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables Type of Operation: Discussion with Person-in-Charge: Signature of Person in Charge: Wiping cloths: properly used & stored 55 Physical facilities installed, maintained, & clean 56 Adequate ventilation & lighting, designated areas used License Posted: Y N Follow-Up: Follow-Up Date:						54	Garbage &	refuse properly disposed, f	acilities maintained		\perp
Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used											+
Discussion with Person-in-Charge: Follow-Up: Y N Follow-Up Date: Date:	42					56	Adequate v	entilation & lighting, design	ated areas used		
Discussion with Person-in-Charge: Follow-Up: Y N Follow-Up Date: Date:									License Posted:	(Y)	N
Signature of Person in Charge: Date:	Type o	of Operation:	<u> </u>								
Signature of Person in Charge: Date:	Discus	ssion with Pe	rson-in-Charge:						· .	. (9
Signature of Person in Charge: Date:									Follow-Up Date:]
Date: 6 -14 -1071	Cienct	uro of Porce	n in Charge: Q						Date:		
	oignat	uie oi Feiso							Date: 6 -14 - LOZ1		



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



 Cetabliebmer	nt: Dairy Queen			Date: 6-	14-1021	Page 2_ of 7
	s bremtow en	arts blue	A 14-858		e Achieved: 6- LA	-2021
-uuress	PLEM FOW BOY		TEMPERATURE OBSERVAL	IONS	Ta	Tem
	Item / Location	Temp.	Item / Location	Temp.	Item / Location	Tem
Walk-E	n Lambient	2°C.	tot dogs / In-like	40		
			OBSERVATIONS AND/OR CORRECTI	VE ACTIONS		Dated Correct
V Item	Section of Code	···	Description of V	iolation		or COS
Number	0001011 01 0010					
					,	
				4 -		
		126 7 60	nations obsessed duri	no time of n	ve becales	
	 					
Signature of	f Person in Charge:	M1	- Mr.		Date:	
Jighatare O	of Inspector:	5/1	7		Date: 6 -	14:2021



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



Est	stablishment: Aunticannes soft pretzets Date(15/2) Page 1 of Z No. of Risk Factor/Intervention Violations											
			miom out bind		Time	in	1:06	Jime	e out 1 :: 5()	No. of Repeat Risk Factor/Intervention Violations	Ø	
			er. Chestrust Land (0.			_	egory:			Total Violations	1	
			@ chathut land.com						4-6665	Inspection Status: Green Yellow Red		
		n Type:		operatio		_			vestigation	Complaint Other		
1113	Jecho	птуро.	FOODBORNE ILLNESS R			S Al						
\vdash			Circle designated compliance status (IN, OUT					72164		in appropriate box for COS and/or R		
<u> </u>			IN = in compliance OUT= not in compliance NC					appli				
	-12	- 01-1								ICOS	l B	
Com	риалс	e Status	Supervision	CO	8 R	\exists	Comp	Jilano	ce Status	Protection from Contamination	R	
1	TINO	LIT	Person in charge present, demonstrates knowledge and		T	1	15	ÎN	OUT N/A NO	Food separated and protected	T	
2	\sim	UT N/A	performs duties Certified Food Protection Manager		+	+	16	\times	DUT N/A	Food-contact surfaces cleaned and sanitized		
	U	OTIVA					17	-	OUT NA DO	Proper disposition or returned, previously served,	+	
			Employee Health Management/food employees & conditional employee;			4	17	I IIV C		reconditioned & unsafe food		
3	(IN)o		knowledge, responsibilities and reporting			4				Time / Temperature Control for Safety		
4	(IN/O		Proper use of restriction and exclusion			4	18	-	OUT N/A NO	Proper cooking time and temperature	+-	
5	(in)b	UT	Procedures for responding to vomiting and diarrheal even	ts		-	19	+	OUT N/A NO	Proper reheating procedures for hot holding	+	
	Lwo	ur (va)	Good Hygiene Practices			-	20	V	OUT N/A NO	Proper cooling time and temperatures	+	
6	INO	—	Proper eating, tasting, drinking, or tobacco use	_	+	\dashv	21		OUT N/A NO	Proper hot holding temperatures	+	
7	INO	UI (NU)	No discharge from eyes, nose, mouth			+	23	+>-<	DUT N/A NO	Proper cold holding temperatures Proper date marking and disposition	+	
8	INO	UT NO	Preventing Contamination by Hands Hands clean & properly washed			-	24	1	OUT N/A NO	Time as a Public Health Control: procedures and records	+	
9	_	UT N/A NO	No bare hand contact with RTE food		+	\dashv	-	114.5	OUT WATE	Consumer Advisory		
10			Adequate handwashing sinks properly supplied & accessit	le l	+	+	25	TINIC	OUT N/A	Consumer advisory provided for raw/undercooked foods		
10	Adequate handwashing sinks properly supplied & accessible 25 IN OUT (A) Consumer advisory provided for raw/undercooked foods Approved Source Highly Susceptible Populations											
11	(IN)	VT .	Food obtained from an approved source		1	7	26	(IN)	UT N/A	Pasteurized foods used; prohibited foods not offered	T	
12	INO	UT N/A (10)	Food received at proper temperature			1			Foo	d / Color Additives and Toxic Substances		
13		UT	Food in good condition, safe & unadulterated			1	27	INC	OUT (A)	Food additives: approved and properly used		
14	IN O	UT WANO	Req. records available: shell stock tags, parasite destruction	n			28	N	DUT N/A	Toxic substances properly identified, stored and used		
	Ri	sk factors a	re improper practices or procedures identified as th	most		1			Co	onformance with Approved Procedures		
	Int	erventions a	re improper practices or procedures identified as th ributing factors of foodbome illness or injury. Public ire control measures to prevent foodborne illness o	injury,		L	19	IN C	DUT (A)	Compliance with variance/specialized process/HACCP	1	
				GOOD	RETA	IL	PRACT	ICES	;			
			Good retail practices are preventative measu	res to con	trol the	addi	tion of pa	ithoge	ns, chemicals, a	and physical objects into foods.		
Mar	k "X" i	box if num	bered item is not in compliance Mark "X" on	appropr	ate bo	x foi	r COS a	nd/or	r COS	corrected on-site during inspection R=repeat violatio	<u>n</u>	
Comp	oliance	Status		cos	R	Т	Comp	lianc	e Status	COS	R	
			Safe Food and Water]				Proper Use of Utensils		
30		Pasteurized	eggs used where required				43			lls properly stored	$\perp \!\!\! \perp$	
31			from approved source			-	44	<u> </u>		uipment & linens: properly stored, dried, & handled	+	
32	<u> </u>	Variance ob	tained for specialized processing methods			-	45	<u> </u>		ingle-service articles: properly stored & used	+	
			Food Temperature Control			4	46		Gloves used			
33			ng methods used; adequate equipment for temp. control	+	-	1	47 .		Enad and an	Utensils, Equipment and Vending	-	
34			reperly cooked for hot holding awing methods used	+		1	47 ·		_	n-food contact surfaces cleanable, igned, constructed, & used	+	
36			rs provided and accurate	_	+	1	49			g: installed, maintained, & used: test strips	+-	
		THEITHER	Food Identification	-1					1 *************************************	Physical Facilities		
37		Food proper	ly labeled: original container	T	T		50		Hot & cold wa	ater available adequate pressure	\Box	
			Prevention of Food Contamination			1	51		Plumbing inst	talled, proper backflow devices	П	
38		Insects, rode	nts, & animals not present			1	52		Sewage & wa	aste water properly disposed		
39	Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned											
40		Personal cle	anliness			Ļ	54		Garbage & re	efuse properly disposed, facilities maintained	Ш	
41		Wiping cloth:	s: properfy used & stored		-	(t	_	X		ities installed, maintained, & clean	\coprod	
42	-	Washing frui	ts & vegetables		Ц.,.	L.	56		Adequate ver	ntilation & lighting, designated areas used		
Tvn	e of C	peration:								License Posted: (Y)	N	
		·	ean in Chargo							Follow-Up: Y	N	
DIS(JUSSIC	m with Her	son-in-Charge:									
										Follow-Up Date:		
Sign	nature	of Person	in Charge: / Whit Mark							Date: 6'15' 202	1	
Sice	nature	ature of Person in Charge: Date: 6'15', 2021 Date: 6-15-2021										
oigi	icituit	or mapeu								2010. 10. 10. 10.1		



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



Es	tablishme	nt: Track A	nontic Arros	SOF	725 for (Date: 6	-15-2021	Page	2 0	2_
Ad	dress: 🇞	Premion 1	ookel			Compliance Achieved:					
					TEMPERATURE OBSERVATION						
		Item / Location	Ten		Item / Location	Te	mp.	· Item / Location			Тетр.
10/4	24 God	12-door	3-	1.							
				-							
		<u> </u>									
	,			OB	SERVATIONS AND/OR CORRECTIV	E ACTIONS					
V	Item Number	Section of Code			Description of Vio	olation				Dated C	
	Number			7						or C	JUS
	-		Beckroom	-					_		
C	55	6-501.17	drain (fl	CO1)	below 3-boy sinks	spiled u	some	Peters . Clacin.			
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Sign	ature of Pe	erson in Charge:	Marin	M	ws			Date: 1 -	157	20	21
	ature of In		-5					Date: 6-45	-202		



HEALTH DIVISION

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



Esta	ablishment:	V	inder care learning center	1	Date:6/	6/21	F	Page 1 of	No. of Risk Factor/Intervention Violations	\$ 9
Add	lress: 4	ent.	inental Blud:						No. of Repeat Risk Factor/Intervention Violations	800
			er kinder cave	F	Risk Ca	tegor	y:		Total Violations	30%
Em:				F	hone:	(60:	۲\۶	AD ZEEA	Inspection Status: Green Yellow Red	
Inst	ection Typ	e:	(Routine) Re-inspection Pre-ope					Investigation	Complaint Other	
mor	7000011 17 /	-	FOODBORNE ILLNESS RISI							
			Circle designated compliance status (IN, OUT, N	A, NO)	for eac	h item		Mark "X"	in appropriate box for COS and/or R	
			IN = in compliance OUT= not in compliance NO =	not obs	erved N	/A = n	ot a	pplicable COS =	corrected on-site R ≔ repeat violation	
Com	pliance Stat	118		cos	R	ICo	mpl	liance Status	lco:	SR
00111	phenoe otac		Supervision	1000					Protection from Contamination	
1	Гіи дит		Person in charge present, demonstrates knowledge and performs duties			15	5 (IN OUT N/A NO	Food separated and protected	
2	IN DUT N/A		Certified Food Protection Manager		\top	16		IN OUT N/A	Food-contact surfaces cleaned and sanitized	
			Employee Health			17	,	IN OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
3	(IN OUT	T	Management/food employees & conditional employee;	T					Time / Temperature Control for Safety	
4	INDUT	\dashv	knowledge, responsibilities and reporting Proper use of restriction and exclusion	+	1	18	3 7	IN OUT N/AND	Proper cooking time and temperature	
5	(IN OUT	\neg	Procedures for responding to vomiting and diarrheal events		\vdash	19	,	IN OUT N/A(NO)	Proper reheating procedures for hot holding	
			Good Hygiene Practices			20	,	IN OUT NA NO	Proper cooling time and temperatures	
6	IN OUT	No)	Proper eating, tasting, drinking, or tobacco use	T		21		IN OUT N/A(NO)	Proper hot holding temperatures	
7	IN OUT	NO)	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	NO	Hands clean & properly washed			24		IN OUT N/A/NO	Time as a Public Health Control: procedures and records	
9	IN OUT N/A	(NO)	No bare hand contact with RTE food						Consumer Advisory	
10	(IN DUT		Adequate handwashing sinks properly supplied & accessible	<u>L</u>		25		IN OUT (N/A)	Consumer advisory provided for raw/undercooked foods	
			Approved Source	Τ .			7		Highly Susceptible Populations	
11	(N)OUT	=	Food obtained from an approved source		+	26		IN ØUT N/A	Pasteurized foods used; prohibited foods not offered	
12	IN OUT NA	NG)	Food received at proper temperature			27		IN OUT NA	d / Color Additives and Toxic Substances Food additives: approved and properly used	
13	IN OUT WA	illo	Food in good condition, safe & unadulterated Reg, records available: shell stock tags, parasite destruction		-	28	-	IN OUT N/A	Toxic substances properly identified, stored and used	_
14				ent.		-	Q.		onformance with Approved Procedures	
	Prevalen	t conti	re improper practices or procedures identified as the rr ributing factors of foodborne illness or injury. Public He ire control measures to prevent foodborne illness or inj	alth		19		IN OUT (N/A)	Compliance with variance/specialized process/HACCP	T
-:	turenvenu	IUI IS a			Time A VV				Compliance with variance specialized process in Con	_
			Good retail practices are preventative measures		ETAIL				and physical chiests into foods	
Mar	k "X" in box i	f num	bered item is not in compliance Mark "X" on ap						corrected on-site during inspection R=repeat violation	on
`~~	oliance Statu	10		cos	R	Cor	mnti	iance Status	cos	R
OIN	mance statt	12	Safe Food and Water	1000		001	прп	WIIOO OLUCO	Proper Use of Utensils	
30	Paste	urized	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	Variar	nce obt	tained for specialized processing methods			45		Single-use/si	ingle-service articles: properly stored & used	
			Food Temperature Control			46		Gloves used		
33	Prope	r coolii	ng methods used: adequate equipment for temp. control				_		Utensils, Equipment and Vending	
34			roperly cooked for hot holding			47	4		n-food contact surfaces cleanable,	
35			awing methods used		\vdash	48			g: installed, maintained, & used: test strips	+
36	Them	omete	rs provided and accurate Food Identification	L		49		vyarewasning	Physical Facilities	
37	Food	woner	ly labeled: original container			50	Т	Hot & cold w	ater available adequate pressure	
O r	1 000	properi	Prevention of Food Contamination			51	\pm		talled, proper backflow devices	\top
38	Insect	s, rode	ents, & animals not present			52	+	Sewage & wa	aste water properly disposed	
39			on prevented during food preparation, storage & display			53		Toilet facilitie	es properly constructed, supplied, & cleaned	
40	Perso	nal de	anliness			54		Garbage & re	efuse properly disposed, facilities maintained	
41	Wiping	g cloth:	s: properly used & stored			55		Physical facil	ities installed, maintained, & clean	
42	Washi	ing frui	ts & vegetables			56	\perp	Adequate ve	ntilation & lighting, designated areas used	
Typ	e of Operat	lion							License Posted: (Y)	_N
			ean in Chargo:						Follow-Up: Y	N
DIS	Jussion Will	ren	son-in-Charge:						· · · · · · · · · · · · · · · · · · ·	
									Follow-Up Date:	
Sigr	nature of Pe	erson	in Charge: M Valuelle XC	el	re				Date: 6/7/2/	
Sign	nature of In	spect	tor:						Date: 6/6/202	
		-								



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



±st	ablishmer	It. Kinder Car	re learni	ny Cent	ler-		*	Page _2_0	of _Z
Add	iress: 4	Commental	Blud.	<i></i>	TEMPERATURE OBSERVATION	Complian	ce Achieved: 6/17/120	21	
		Item / Location	-	Temp.	IEMPERATURE UBSERVATIO	Temp.	· Item / Location		Toma
		ACHI / LOCALION		Yemin*	Hell / Location	remp.	· Rem / Location		Temp.
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				OB	SERVATIONS AND/OR CORRECTIVE	E ACTIONS			
V	Item	Section of Code	1					Dated	Corrected
V	Number	Section of Code			Description of Viol	auon		or	cos
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