



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Home Depot # 3486</u>	Date: <u>5/10/14</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>721 Milford Road</u>	Time in: <u>11:00</u>	Time out: <u>11:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>The Home Depot USA Inc</u>	Risk Category: <u>D</u>	Total Violations <u>0</u>	
Email:	Phone: ( )	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u> Re-inspection Pre-operational Illness Investigation Complaint Other			

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

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

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection R = repeat violation

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

Type of Operation: Retail

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: 5/14/2014

Date: 5/11/2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Common Man</b>	Date: <b>5/11/21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations	<b>0</b>
Address: <b>304 DW Highway</b>	Time in: <b>12:30</b>	Time out: <b>1:30</b>	No. of Repeat Risk Factor/Intervention Violations	<b>0</b>
Owner/Permit Holder: <b>Common Man Merrimack Inc.</b>	Risk Category: <b>A</b>		Total Violations	<b>4</b>
Email:	Phone: <b>(603) 429-3463</b>	Inspection Status: <b>Green</b>	Yellow	Red
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation	Complaint
Other				

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
<b>Supervision</b>			<b>Protection from Contamination</b>		
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT			15 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			16 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
			17 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
<b>Employee Health</b>			<b>Time / Temperature Control for Safety</b>		
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT			18 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT			19 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT			20 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
<b>Good Hygiene Practices</b>			21 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
6 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO			22 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
7 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO			23 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
<b>Preventing Contamination by Hands</b>			24 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			<b>Consumer Advisory</b>		
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			25 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT			<b>Highly Susceptible Populations</b>		
<b>Approved Source</b>			26 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A		
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT			<b>Food / Color Additives and Toxic Substances</b>		
12 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO			27 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A		
13 <input checked="" type="radio"/> IN <input type="radio"/> OUT			28 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
14 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO			<b>Conformance with Approved Procedures</b>		
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 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A		

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection R = repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
<b>Safe Food and Water</b>			<b>Proper Use of Utensils</b>		
30 <input type="radio"/> <input type="radio"/> <input type="radio"/>			43 <input type="radio"/> <input type="radio"/> <input type="radio"/>		
31 <input type="radio"/> <input type="radio"/> <input type="radio"/>			44 <input type="radio"/> <input type="radio"/> <input type="radio"/>		
32 <input type="radio"/> <input type="radio"/> <input type="radio"/>			45 <input type="radio"/> <input type="radio"/> <input type="radio"/>		
<b>Food Temperature Control</b>			46 <input type="radio"/> <input type="radio"/> <input type="radio"/>		
33 <input type="radio"/> <input type="radio"/> <input type="radio"/>			<b>Utensils, Equipment and Vending</b>		
34 <input type="radio"/> <input type="radio"/> <input type="radio"/>			47 <input checked="" type="radio"/> X		
35 <input type="radio"/> <input type="radio"/> <input type="radio"/>			48 <input type="radio"/> <input type="radio"/> <input type="radio"/>		
36 <input type="radio"/> <input type="radio"/> <input type="radio"/>			49 <input type="radio"/> <input type="radio"/> <input type="radio"/>		
<b>Food Identification</b>			<b>Physical Facilities</b>		
37 <input type="radio"/> <input type="radio"/> <input type="radio"/>			50 <input type="radio"/> <input type="radio"/> <input type="radio"/>		
<b>Prevention of Food Contamination</b>			51 <input checked="" type="radio"/> X		
38 <input type="radio"/> <input type="radio"/> <input type="radio"/>			52 <input type="radio"/> <input type="radio"/> <input type="radio"/>		
39 <input type="radio"/> <input type="radio"/> <input type="radio"/>			53 <input type="radio"/> <input type="radio"/> <input type="radio"/>		
40 <input type="radio"/> <input type="radio"/> <input type="radio"/>			54 <input type="radio"/> <input type="radio"/> <input type="radio"/>		
41 <input type="radio"/> <input type="radio"/> <input type="radio"/>			55 <input checked="" type="radio"/> X		
42 <input type="radio"/> <input type="radio"/> <input type="radio"/>			56 <input type="radio"/> <input type="radio"/> <input type="radio"/>		

Type of Operation:	License Posted: <b>Y</b> N
Discussion with Person-in-Charge:	Follow-Up: <b>60 days</b> <b>Y</b> N
	Follow-Up Date:
Signature of Person in Charge:	Date: <b>5/11/21</b>
Signature of Inspector:	Date: <b>5/11/2021</b>

Date: 5-11-2021



# MERRIMACK FIRE DEPARTMENT

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



50-3/113  
unit 1-2

## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>6916 PIZZA</u>	Date: <u>5/10/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>2</u>
Address: <u>501 DO HIGHWAY 2 E2</u>	Time in: <u>11:00</u>	Time out: <u>1:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Ty's Pies LLC</u>	Risk Category: <u>C</u>	Total Violations <u>4</u>	
Email:	Phone: <u>(603) 424-3000</u>	Inspection Status: <u>Green</u>	Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation Complaint Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

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

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection R = repeat violation

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

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up <u>10 days</u> <u>Y</u> N
Signature of Person in Charge:	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>5/10/2021</u>







# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>St. James United Methodist church</u>	Date: <u>5/6/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>646 DW Highway</u>	Time in: <u>10:00</u>	Time out: <u>11:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>St. James church</u>	Risk Category: <u>0</u>	Total Violations: <u>0</u>	
Email: <u>stjamesmrmk@gmail.com</u>	Phone: <u>(603) 424-4459</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other: _____		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

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

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation: non-profit

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: Robin House

Date: 5/6/21

Signature of Inspector: [Signature]

Date: 5/6/2021

Date: 5/6/2021





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>PIZZICO</b>	Date: <b>5/9/21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>7 Continental Blvd</b>	Time in: <b>12:00</b>	Time out: <b>1:00</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder: <b>PIZZICO of Merrimack LLC</b>	Risk Category: <b>B</b>	Total Violations <b>0</b>	
Email:	Phone: <b>(603) 424-1000</b>	Inspection Status: <b>Green</b> Yellow Red	
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

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

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

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

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up:

Follow-Up Date:

Date: **4-3-2021**

Date: **5-8-2021**

Date: 5-9-2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Wasserman Pork Function Hall</u>	Date: <u>5-4-21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>25</u>
Address: <u>116 Watkinson Road</u>	Time in: <u>10:00</u>	Time out: <u>10:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Town Merrimack</u>	Risk Category: <u>Ø</u>	Total Violations: <u>Ø</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u> Re-inspection Pre-operational Illness Investigation Complaint Other _____			

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

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

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

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

Type of Operation: <u>camp</u>	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> N
	Follow-Up Date:
Signature of Person in Charge: <u>[Signature]</u>	Date: <u>5-4-2021</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>5-4-2021</u>

Date: 5-4-2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Lot of Thai</b>	Date: <b>5/6/21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>560 DW Highway #121</b>	Time in: <b>11:30</b>	Time out: <b>12:30</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder: <b>Lot of Thai</b>	Risk Category: <b>B</b>	Total Violations <b>1</b>	
Email:	Phone: <b>(603) 429-8888</b>	Inspection Status: <b>Green</b> Yellow Red	

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

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
<b>Supervision</b>			
1	<b>IN</b> OUT		
2	<b>IN</b> OUT N/A		
<b>Employee Health</b>			
3	<b>IN</b> OUT		
4	<b>IN</b> OUT		
5	<b>IN</b> OUT		
<b>Good Hygiene Practices</b>			
6	IN OUT <b>NO</b>		
7	IN OUT <b>NO</b>		
<b>Preventing Contamination by Hands</b>			
8	IN OUT <b>NO</b>		
9	IN OUT N/A <b>NO</b>		
10	<b>IN</b> OUT		
<b>Approved Source</b>			
11	<b>IN</b> OUT		
12	IN OUT N/A <b>NO</b>		
13	<b>IN</b> OUT		
14	IN OUT N/A <b>NO</b>		

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

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

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection R = repeat violation

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

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

Type of Operation:	License Posted: <b>Y</b> N
Discussion with Person-in-Charge:	Follow-Up: <b>Y</b> N
Signature of Person in Charge: <i>[Signature]</i>	Follow-Up Date:
Signature of Inspector: <i>[Signature]</i>	Date: <b>5/5/2021</b>



Date: 5-5-2020





## MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Tuckers</u>	Date: <u>5/5/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations	<u>1</u>
Address: <u>300 Dow Highway #113</u>	Time in: <u>10:45</u>	Time out: <u>11:30</u>	No. of Repeat Risk Factor/Intervention Violations	<u>0</u>
Owner/Permit Holder: <u>Tuckers Restaurant group LLC</u>	Risk Category: <u>B</u>	Total Violations <u>2</u>		
Email: <u>TJ@TuckersNH.com</u>	Phone: <u>(603) 413-6491</u>	Inspection Status: <u>Green</u> Yellow Red		
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint
Other _____				

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
<b>Supervision</b>							
1	<u>IN</u> OUT						
2	<u>IN</u> OUT N/A						
<b>Employee Health</b>							
3	<u>IN</u> OUT						
4	<u>IN</u> OUT						
5	<u>IN</u> OUT						
<b>Good Hygiene Practices</b>							
6	<u>IN</u> OUT NO						
7	<u>IN</u> OUT <u>NO</u>						
<b>Preventing Contamination by Hands</b>							
8	<u>IN</u> OUT NO						
9	<u>IN</u> OUT N/A NO						
10	<u>IN</u> OUT						
<b>Approved Source</b>							
11	<u>IN</u> OUT						
12	<u>IN</u> OUT N/A <u>NO</u>						
13	<u>IN</u> OUT						
14	<u>IN</u> OUT N/A NO						
<p><b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>							
<b>Protection from Contamination</b>							
15	<u>IN</u> OUT N/A NO						
16	<u>IN</u> OUT N/A						
17	<u>IN</u> OUT N/A NO						
<b>Time / Temperature Control for Safety</b>							
18	<u>IN</u> OUT N/A <u>NO</u>						
19	<u>IN</u> OUT N/A <u>NO</u>						
20	<u>IN</u> OUT N/A <u>NO</u>						
21	<u>IN</u> OUT N/A <u>NO</u>						
22	<u>IN</u> OUT N/A NO						
23	<u>IN</u> OUT N/A NO						
24	<u>IN</u> OUT N/A NO						
<b>Consumer Advisory</b>							
25	<u>IN</u> OUT N/A						
<b>Highly Susceptible Populations</b>							
26	<u>IN</u> OUT N/A						
<b>Food / Color Additives and Toxic Substances</b>							
27	<u>IN</u> OUT N/A						
28	<u>IN</u> OUT N/A						
<b>Conformance with Approved Procedures</b>							
19	<u>IN</u> OUT N/A						

## GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection R = repeat violation

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

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> N
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date: <u>5-5-2021</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>5-5-2021</u>

Date:



## MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Billys Pizza</u>	Date: <u>5/12/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>380 Paw Highway Unit M</u>	Time in: <u>1:00</u>	Time out: <u>1:45</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Billys Famous Pizza LLC</u>	Risk Category: <u>D</u>	Total Violations <u>0</u>	
Email: <u>Billysfamouspizza@gmail.com</u>	Phone: <u>(603) 424-4099</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
<b>Supervision</b>			
1	<u>IN</u> OUT		
2	<u>IN</u> OUT N/A		
<b>Employee Health</b>			
3	<u>IN</u> OUT		
4	<u>IN</u> OUT		
5	<u>IN</u> OUT		
<b>Good Hygiene Practices</b>			
6	IN OUT <u>NO</u>		
7	IN OUT <u>NO</u>		
<b>Preventing Contamination by Hands</b>			
8	<u>IN</u> OUT NO		
9	<u>IN</u> OUT N/A NO		
10	<u>IN</u> OUT		
<b>Approved Source</b>			
11	<u>IN</u> OUT		
12	IN OUT N/A <u>NO</u>		
13	<u>IN</u> OUT		
14	IN OUT <u>N/A</u> NO		
<p><b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			

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

## GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30			
31			
32			
<b>Food Temperature Control</b>			
33			
34			
35			
36			
<b>Food Identification</b>			
37			
<b>Prevention of Food Contamination</b>			
38			
39			
40			
41			
42			

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>5-12-21</u>
	Date: <u>5-12-2021</u>





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Bite Me Kupaakez</u>	Date: <u>5/12/21</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>4 Mound Court</u>	Time in: <u>2:30</u> Time out: <u>4:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Bite Me Kupaakez LLC</u>	Risk Category: <u>C</u>	Total Violations: <u>0</u>
Email:	Phone: <u>(603) 674-4459</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
Illness Investigation	Complaint	Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
<b>Supervision</b>			
1	<u>IN</u> OUT		
2	<u>IN</u> OUT N/A		
<b>Employee Health</b>			
3	<u>IN</u> OUT		
4	<u>IN</u> OUT		
5	<u>IN</u> OUT		
<b>Good Hygiene Practices</b>			
6	<u>IN</u> OUT <u>NO</u>		
7	<u>IN</u> OUT <u>NO</u>		
<b>Preventing Contamination by Hands</b>			
8	<u>IN</u> OUT <u>NO</u>		
9	<u>IN</u> OUT N/A <u>NO</u>		
10	<u>IN</u> OUT		
<b>Approved Source</b>			
11	<u>IN</u> OUT		
12	<u>IN</u> OUT N/A <u>NO</u>		
13	<u>IN</u> OUT		
14	<u>IN</u> OUT N/A <u>NO</u>		
<p><b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			
<b>Protection from Contamination</b>			
15	<u>IN</u> OUT N/A <u>NO</u>		
16	<u>IN</u> OUT N/A		
17	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
<b>Time / Temperature Control for Safety</b>			
18	<u>IN</u> OUT N/A <u>NO</u>		
19	<u>IN</u> OUT N/A <u>NO</u>		
20	<u>IN</u> OUT N/A <u>NO</u>		
21	<u>IN</u> OUT N/A <u>NO</u>		
22	<u>IN</u> OUT N/A <u>NO</u>		
23	<u>IN</u> OUT N/A <u>NO</u>		
24	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
<b>Consumer Advisory</b>			
25	<u>IN</u> OUT N/A		
<b>Highly Susceptible Populations</b>			
26	<u>IN</u> OUT N/A		
<b>Food / Color Additives and Toxic Substances</b>			
27	<u>IN</u> OUT <u>N/A</u>		
28	<u>IN</u> OUT N/A		
<b>Conformance with Approved Procedures</b>			
19	<u>IN</u> OUT <u>N/A</u>		

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>5-12-2021</u>
	Date: <u>5-12-2021</u>



Date: 5-12-2021





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Dunkin Donuts</u>	Date: <u>5/13/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>765 Milford Road</u>	Time in: <u>2:00</u>	Time out: <u>00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>CASA Donuts Inc</u>	Risk Category: <u>C</u>	Total Violations <u>1</u>	
Email: <u>casa@andradenh.com</u>	Phone: <u>(621) 5333</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

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

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

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up: 10 days

Follow-Up Date:

Date: 5/13/21

Date: 5-13-2021

Date: 5-13-2020



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Depot Farm stand</u>	Date: <u>5/14/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>662 DW Highway</u>	Time in: <u>1:00</u>	Time out: <u>3:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Depot Farmstand &amp; Gift Shop</u>	Risk Category: <u>F</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u> Re-inspection Pre-operational Illness Investigation Complaint Other			

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
<b>Supervision</b>			
1	<u>IN</u> OUT		
2	IN <u>OUT</u> N/A		
<b>Employee Health</b>			
3	<u>IN</u> OUT		
4	<u>IN</u> OUT		
5	<u>IN</u> OUT		
<b>Good Hygiene Practices</b>			
6	IN OUT <u>NO</u>		
7	IN OUT <u>NO</u>		
<b>Preventing Contamination by Hands</b>			
8	IN OUT <u>NO</u>		
9	IN OUT N/A <u>NO</u>		
10	<u>IN</u> OUT		
<b>Approved Source</b>			
11	<u>IN</u> OUT		
12	IN OUT N/A <u>NO</u>		
13	<u>IN</u> OUT		
14	IN OUT N/A <u>NO</u>		
<p><b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			

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

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: 5-14-2021

Date: 5-17-2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Able Ebenezer Brewing</u>	Date: <u>5/13/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>31 Colombia Circle</u>	Time in: <u>2:00</u>	Time out: <u>2:45</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Michael Frizzelle</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>	
Email: <u>mfrizzelle@ableebenezer.com</u>	Phone: <u>(844) 223-2253</u>	Inspection Status: <u>Green</u>	Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation Complaint Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
<b>Supervision</b>			
1	IN OUT		
2	IN OUT N/A		
<b>Employee Health</b>			
3	IN OUT		
4	IN OUT		
5	IN OUT		
<b>Good Hygiene Practices</b>			
6	IN OUT NO		
7	IN OUT NO		
<b>Preventing Contamination by Hands</b>			
8	IN OUT NO		
9	IN OUT N/A NO		
10	IN OUT		
<b>Approved Source</b>			
11	IN OUT		
12	IN OUT N/A NO		
13	IN OUT		
14	IN OUT N/A NO		

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

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

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>5-13-2021</u>
	Date: <u>5-13-2021</u>



Date: 5-13-2021





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Dominos</u>	Date: <u>5/18/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>1</u>
Address: <u>456 DW Highway</u>	Time in: <u>1:00</u>	Time out: <u>1:45</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>TBD PIZZA INC</u>	Risk Category: <u>C</u>	Total Violations <u>1</u>	
Email:	Phone: <u>(603) 420-1730</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

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

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

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

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation: C Class

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: 10 days Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date: 5-18-21

Signature of Inspector: [Signature]

Date: 5-18-2021

Date: 5-18-2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: HANA Date: 5-19-21 Page 1 of 2 No. of Risk Factor/Intervention Violations: 2  
Address: 7 Continental Blvd C Time in: 12:00 Time out: 1:00 No. of Repeat Risk Factor/Intervention Violations: 0  
Owner/Permit Holder: Patchara Risk Category: Total Violations: 4  
Email: tpatchara@yahoo.com Phone: (481) 999-4241 Inspection Status: Green Yellow Red  
Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

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

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection R = repeat violation

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

Type of Operation: License Posted: Y N  
Discussion with Person-in-Charge: Follow-Up: 10 days Y N  
Follow-Up Date: Date: 5/19/2021  
Signature of Person in Charge: Patchara Date: 5-19-2021  
Signature of Inspector: [Signature]

Date: 5-19-2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>BAE MER 24</b>	Date: <b>5-21-21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>44 DW Highway</b>	Time in: <b>10:00</b>	Time out: <b>10:45</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder: <b>sodexo operations LLC</b>	Risk Category: <b>B</b>	Total Violations <b>0</b>	
Email: <b>jeffrey.reidy@sodexo.com</b>	Phone: <b>(603) 885-6429</b>	Inspection Status: <b>Green</b>	Yellow Red
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
<b>Supervision</b>			
1	IN OUT		
2	IN OUT N/A		
<b>Employee Health</b>			
3	IN OUT		
4	IN OUT		
5	IN OUT		
<b>Good Hygiene Practices</b>			
6	IN OUT NO		
7	IN OUT NO		
<b>Preventing Contamination by Hands</b>			
8	IN OUT NO		
9	IN OUT N/A NO		
10	IN OUT		
<b>Approved Source</b>			
11	IN OUT		
12	IN OUT N/A NO		
13	IN OUT		
14	IN OUT N/A NO		
<p><b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			

  

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

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection R = repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30			
31			
32			
<b>Food Temperature Control</b>			
33			
34			
35			
36			
<b>Food Identification</b>			
37			
<b>Prevention of Food Contamination</b>			
38			
39			
40			
41			
42			

  

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

Type of Operation:

Discussion with Person-in-Charge: \* email spill kit procedures  
\* email approved materials sheet

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up:

Follow-Up Date:

Date: **5/21/21**

Date: **5-21-2021**



Date: 5-21-2024





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>13AE HER 15</b>	Date: <b>5-21-21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>130 BW Highway</b>	Time in: <b>11:00</b>	Time out: <b>11:45</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder: <b>Sodexo Operations LLC</b>	Risk Category: <b>B</b>	Total Violations <b>0</b>	
Email: <b>James.Feidy@Sodexo.com</b>	Phone: <b>(603) 885-5012</b>	Inspection Status: <b>Green</b> Yellow Red	
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
<b>Supervision</b>			
1	IN OUT		
2	IN OUT N/A		
<b>Employee Health</b>			
3	IN OUT		
4	IN OUT		
5	IN OUT		
<b>Good Hygiene Practices</b>			
6	IN OUT NO		
7	IN OUT NO		
<b>Preventing Contamination by Hands</b>			
8	IN OUT NO		
9	IN OUT N/A NO		
10	IN OUT		
<b>Approved Source</b>			
11	IN OUT		
12	IN OUT N/A NO		
13	IN OUT		
14	IN OUT N/A NO		
<p><b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			
<b>Protection from Contamination</b>			
15	IN OUT N/A NO		
16	IN OUT N/A		
17	IN OUT N/A NO		
<b>Time / Temperature Control for Safety</b>			
18	IN OUT N/A NO		
19	IN OUT N/A NO		
20	IN OUT N/A NO		
21	IN OUT N/A NO		
22	IN OUT N/A NO		
23	IN OUT N/A NO		
24	IN OUT N/A NO		
<b>Consumer Advisory</b>			
25	IN OUT N/A		
<b>Highly Susceptible Populations</b>			
26	IN OUT N/A		
<b>Food / Color Additives and Toxic Substances</b>			
27	IN OUT N/A		
28	IN OUT N/A		
<b>Conformance with Approved Procedures</b>			
19	IN OUT N/A		

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water & Ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
33	Proper cooling methods used: adequate equipment for temp. control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided and accurate		
<b>Food Identification</b>			
37	Food properly labeled: original container		
<b>Prevention of Food Contamination</b>			
38	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		
<b>Proper Use of Utensils</b>			
43	In-use utensils properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		
<b>Utensils, Equipment and Vending</b>			
47	Food and non-food contact surfaces cleanable,		
48	Properly designed, constructed, & used		
49	Warewashing: installed, maintained, & used: test strips		
<b>Physical Facilities</b>			
50	Hot & cold water available adequate pressure		
51	Plumbing installed, proper backflow devices		
52	Sewage & waste water properly disposed		
53	Toilet facilities properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed, facilities maintained		
55	Physical facilities installed, maintained, & clean		
56	Adequate ventilation & lighting, designated areas used		

Type of Operation:

License Posted:

Discussion with Person-in-Charge:

Follow-Up:

Follow-Up Date:

Signature of Person in Charge:

Date: **5/21/21**

Signature of Inspector:

Date: **5-21-2021**

Date: 5/21/2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Dunkin Donuts</u>	Date: <u>5/21/2</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>519 DW Highway</u>	Time in: <u>9:00</u>	Time out: <u>10:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Motta</u>	Risk Category:	Total Violations <u>0</u>	
Email:	Phone: <u>(603) 424-3291</u>	Inspection Status: <u>Green</u>	Yellow Red
Inspection Type: Routine Re-inspection <u>Pre-operational</u> Illness Investigation Complaint Other			

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

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

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

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
	Follow-Up Date:
Signature of Person in Charge: <u>[Signature]</u>	Date: <u>5/21/20</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>5/21/2021</u>

Date:



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Dollar Tree #4652</u>	Date: <u>5/24/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>5</u>
Address: <u>515 D.W. Highway</u>	Time in: <u>3:30</u>	Time out: <u>1:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Dollar Tree Stores Inc.</u>	Risk Category: <u>F</u>	Total Violations: <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other: _____		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

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

**Risk factors** are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

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

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date: 5/24/2021

Signature of Inspector: [Signature]

Date: 5-24-2021



No violations observed during time of inspection.



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Bon Bons Mobile</b>	Date: <b>5/24/21</b> Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>0</b>
Address: <b>140 DW Highway</b>	Time in: <b>11:30</b> Time out: <b>12:00</b>	No. of Repeat Risk Factor/Intervention Violations: <b>0</b>
Owner/Permit Holder: <b>Great Energy North</b>	Risk Category: <b>F</b>	Total Violations: <b>0</b>
Email: <b>m.wagner@energy-north-group.com</b>	Phone:	Inspection Status: <b>Green</b> Yellow Red
Inspection Type: <b>Routine</b>	Re-inspection Pre-operational Illness Investigation Complaint Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

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

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

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

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

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

Follow-Up Date:

Signature of Person in Charge: *Richard Duff*

Date: **5-24-21**

Signature of Inspector: *[Signature]*

Date: **5-24-2021**

Date: 5/24/2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Merrimack Memorial Post #98</u>	Date: <u>5/26/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>43 Birchwood Lake Road</u>	Time in: <u>2:00</u>	Time out: <u>2:45</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Legion #98</u>	Risk Category: <u>1</u>	Total Violations <u>0</u>	
Email:	Phone: <u>(603) 429-0343</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

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

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

### GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
	Follow-Up Date:
Signature of Person in Charge: <u>Amy Salvo</u>	Date: <u>5-26-2021</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>5-26-2021</u>

Date: 5-26-2021