

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



Est	ablishment:	Home Depot # 3486		Date	5/	014	Page	e 1 of <u>Z</u>	No, of Ri	isk Factor/Inte	ervention Vi	olation	1s <b>9</b>
Add	dress: 👊21	milford Road		Time	e in:	1:00	Time	out:11:30	No. of Repeat Ri	sk Factor/Inte	ervention Vi	olation	15 Ø
		tolder: the Home depot USA inc		Risk	Cat	egory:	D				Total Vi	olation	is Ø
Em				Pho	ne:(		1		Inspection Status	: Green	Yellow	Red	
Insi	pection Type	e: (Routine) Re-inspection Pre-	operation		_	Iline	ss Inv	estigation	Complaint	Othe	er er		
		FOODBORNE ILLNESS F	-		RS AF						"		
		Circle designated compliance status (IN, OUT	·				2224		in appropriate box fo	r COS and/or F	₹		
		IN = in compliance OUT= not in compliance NO					appli						
						.,			30,700,000,000,000,000				
Com	pliance Statu	Supervision	CO	SF	2	Com	pliane	e Status	Protection from	Cantaninatia		CC	OS R
4	TNOUT	Person in charge present, demonstrates knowledge and		$\neg$	-	45	Table 1	UT N/A NO	T T		114		
1		performs duties		$\perp$	_	15	<u> </u>	-	Food separated and p			+	
2	IN OUT N/A	Certified Food Protection Manager			$\dashv$	16	-	DUT N/A	Food-contact surfaces Proper disposition or r				+
		Employee Health				17	IN C	OUT N/A 10	reconditioned & unsaf		лу зегчец,		
3	INOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature	Control for S	afety		
4	INOUT	Proper use of restriction and exclusion				18	IN	ONAMTUC	Proper cooking time a	ind temperature			$\top$
5	INDUT	Procedures for responding to vomiting and diarrheal even	ts			19	IN	ON	Proper reheating proc	edures for hot ho	lding		
		Good Hygiene Practices				20	IN	ON MY UC	Proper cooling time ar	nd temperatures			
6	IN OUT	NO Proper eating, tasting, drinking, or tobacco use				21		ON N/ANO	Proper hot holding ten	nperatures			
7	IN OUT	No discharge from eyes, nose, mouth				22	(N)	DUT N/A NO	Proper cold holding te	mperatures			
		Preventing Contamination by Hands			_	23	+=-	OUT N/A NO	Proper date marking a	and disposition		$\bot$	$\bot$
8		Hands clean & properly washed			_	24	IN C	DUT(N/A)10	Time as a Public Heat	th Control: proced	dures and recor-	ds	
9	IN OUT N/A	<del>-/ </del>		$\perp$	_				Consumer	Advisory			
10	TUQUT	Adequate handwashing sinks properly supplied & accessi	ole			25	INC	UTNA	Consumer advisory pr			ls	
		Approved Source					T		Highly Susceptik				
11	NOUTNA	Food obtained from an approved source				26	INC	OUT(N/A)	Pasteurized foods use				
12	IN OUT N/A		_	-	_	07	1 111 6	DUT(N/A)	d / Color Additives				
13	IN OUT NA	Food in good condition, safe & unadulterated  Req. records available: shell stock tags, parasite destructions			$\dashv$	27	1	OUT N/A	Food additives: approv			+	+
14					-	20	TINK.		Toxic substances prop				
	Prevalent	ors are improper practices or procedures identified as th contributing factors of foodbome illness or injury. Public ons are control measures to prevent foodbome illness o	e most Health						onformance with A			$\neg$	
	Intervention	ons are control measures to prevent foodborne illness o	injury.			19	INC	OUT (N/A)	Compliance with variar	ice/specialized pr	ocess/HACCP	Ш.	$\bot$
			GOOD										
Mar	t "V" in how if	Good retail practices are preventative measi numbered item is not in compliance Mark "X" on				<del></del>			and physical objects into =corrected on-site du		n R=repea	at violat	lion
IAHOU	K A III DOXII	numbered item is not in compliance Mark X or	арргорг	iale D	OX IOI	003 8		003	-corrected orr-site du	ming mapecaon	K-Tepea	at viojai	1011
Com	oliance Statu		COS	R		Comp	lianc	e Status				CO	S R
	T	Safe Food and Water				-	· ·	T	Proper Use o	f Utensiis			<del>i</del>
30		rized eggs used where required  ß Ice from approved source		_	-	43			ils properly stored	Landard data di B	h	-	$\dashv$
31		ce obtained for specialized processing methods	$\rightarrow$	-	$\dashv$	44			uipment & linens: properl ingle-service articles: pro				$\dashv \dashv$
32	Valiant	Food Temperature Control			$\dashv$	46		Gloves used		perly stored & us	200	+	+
33	Proper	cooling methods used: adequate equipment for temp. control	$\neg$	T	$\dashv$	40		Citoves used	Utensils, Equipme	nt and Vandin	10	_	
34		and properly cooked for hot holding	_	+-	$\dashv$	47 .	П	Food and no	n-food contact surfaces		8		$\neg \neg$
35		ed thawing methods used			-	48			igned, constructed, & us				+
36		meters provided and accurate	$\neg$	-	_	49			g: installed, maintained,		5	+	$\dashv \dashv$
		Food Identification							Physical F				
37	Food p	roperly labeled: original container				50		Hot & cold w	ater available adequate	pressure			
		Prevention of Food Contamination			3	51		Plumbing ins	stalled, proper backflow o	levices			
38	Insects	rodents, & animals not present			_	52		Sewage & wa	aste water properly dispo	osed			
39	Contan	nination prevented during food preparation, storage & display			_	53		Toilet facilitie	s properly constructed, s	supplied, & clean	ad		
40	Person	al cleanliness	$\perp$		_	54		Garbage & re	efuse properly disposed,	facilities maintain	ied	$\perp$	
41	Wiping	cloths: properly used & stored	$+\!\!-$		_	55		Physical facil	lities installed, maintaine	d, & clean			$\perp \!\!\! \perp$
42	Washin	g fruits & vegetables	$\perp$			56		Adequate ve	ntilation & lighting, design	nated areas used			
Tyr	e of Operati	on: tetail								License Po	sted:	V	N
												Ÿ	7
DIS	cussion with	Person-in-Charge:								Follow-Up:		Y	AD.
		/ ////								Follow-Up [	Date:		
Siar	nature of Per	son in Charge:								Date:			
		pector:				-					. N		
OIG	iature of Ins	peciol.								Date: 🧲 /	Lel / 207	1	



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



Es	tablishmer	t The Home	- Pepot				Date	5/14/2021	Pa	ge <b>2</b> o	f_2
Ad	dress: 🛧	Hound C	trua				Com	pliance Achieved: 5/ L	VI 20	 [	
					TEMPERATURE OBSERVATIONS						
		Item / Location	Temp	).	Item / Locution	T	етър.	· Item / Loci	ution		Тетр.
				$\dashv$							
				4		$\perp$					
				4							
				$\perp$							
					OBSERVATIONS AND/OR CORRECTIVE AC	TION	8				
V	Item	Section of Code			Description of Violation	,				Dated C	orrected
	Number									or C	cos
										<del>                                     </del>	
										-	
									-		
										-	
			ne	• 1	uterations observed d	Drob	LOT	inspection			
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			Wil A	$\triangle$							
Sign	ature of Pe	erson in Charge:	Mr M	11	A			Date:			
Sign	ature of In	spector:		1	1			Date:	5/14/	2071	
			~/ -//						1 "		



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



EST	abiishment: 📆	anmon Man		uate	<u>/ l</u>	1121	Pag	e 1 of <u>2</u>	No. of Risk Factor/Intervention Violations
Add	dress: 304	Du Highway	1	Time	in‡	Z:30	Tim	e outl:30	No. of Repeat Risk Factor/Intervention Violations
$\overline{}$		ler common Han Herrimack Inc.		Risk (	Cat	egory	A		Total Violations 4
Em		Coldinary Inc. 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1					-	3 -3462	
					- (				
Ins	pection Type:	Routine Re-inspection Pre-or						vestigation	Complaint Other
		FOODBORNE HLINESS RIS					BLIC		
		Circle designated compliance status (IN, OUT, I	I/A, NO	) for e	ach	item		Mark "X"	in appropriate box for COS and/or R
		IN = in compliance OUT= not in compliance NO =	not obs	served	! N/	A = not	appli	icable COS ≂	corrected on-site R = repeat violation
Com	pliance Status		cos	R	Ţ	Com	plian	ce Status	cos
		Supervision			_				Protection from Contamination
1	INDUT	Person in charge present, demonstrates knowledge and performs duties				15	(N	DUT N/A NO	Food separated and protected
2	N DUT N/A	Certified Food Protection Manager			1	16	N	DUT N/A	Food-contact surfaces cleaned and sanitized
		Employee Health			7	17	IN	OUT WA NO	Proper disposition or returned, previously served, reconditioned & unsafe food
3	(ÎN)DUT	Management/food employees & conditional employee;		Т					Time / Temperature Control for Safety
4	(NOUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion	+	+	+	18	IN	OUT N/ANO	Proper cooking time and temperature
5	(IN)OUT	Procedures for responding to vomiting and diarrheat events	+	+	-	19	-	OUT N/A NO	Proper reheating procedures for hot holding
	(300)	Good Hygiene Practices			1	20	_	OUT N/A	Proper cooling time and temperatures
6	IN OUT (0)	Proper eating, tasting, drinking, or tobacco use	Т	Т	1	21		OUT N/A NO	Proper hot holding temperatures
7	IN OUT NO	No discharge from eyes, nose, mouth		+	1	22	1	PUT N/A NO	Proper cold holding temperatures
	111001 123	Preventing Contamination by Hands			-	23		DUT N/A NO	Proper date marking and disposition
8	MOUT NO	Hands clean & properly washed	T		1	24	424	OUT N/A NO	Time as a Public Health Control: procedures and records
9	(IN OUT N/A NO	No bare hand contact with RTE food	+	-	-	24	1 111	OU I IN INO	L
10	(N DUT		+	-	-	25	(IN)	OUT N/A	Consumer Advisory
10	10001	Adequate handwashing sinks properly supplied & accessible  Approved Source			-	25	VII)	OUT N/A	Consumer advisory provided for raw/undercooked foods
11	NOUT	Food obtained from an approved source	1	1	┨	26	LINI	OUT N/A	Highly Susceptible Populations  Pasteurized foods used; prohibited foods not offered
12	IN OUT N/ANO	Food received at proper temperature	+	+	┨	20	1114		od / Color Additives and Toxic Substances
13	(N) DUT	Food in good condition, safe & unadulterated	+	+	1	27	LINE	OUTNA	Food additives: approved and properly used
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction	+	+	1	28	+	OUT N/A	Toxic substances properly identified, stored and used
17						20	رسار		
	Prevalent con	are improper practices or procedures identified as the r tributing factors of foodbome illness or injury. Public H are control measures to prevent foodborne illness or ir	nost ealth				1		onformance with Approved Procedures
	Interventions				L	19		OUT (IA)	Compliance with variance/specialized process/HACCP
			00D F						
Mar	k "X" in box if nun	Good rotall practices are preventative measure  nbered item is not in compliance Mark "X" on a							and physical objects into foods.  =corrected on-site during inspection R=repeat violation
			1			T-			
omj	oliance Status	Safe Food and Water	cos	R		Comp	oliano	e Status	COS   F
30	- Danta urina	d eggs used where required	1	Τ.	1	43		T la constitues	Proper Use of Utensiis
31	· · · · · · · · · · · · · · · · · · ·	from approved source	<del> </del>		1	44			uipment & linens: properly stored, dried, & handled
32		ptained for specialized processing methods	-			45	_	-	single-service articles: properly stored & used
VZ.	Valiance of	Food Temperature Control	<u> </u>	l	-	46		Gloves used	
33	Proper cool	ing methods used: adequate equipment for temp. control	T	T	ĺ	100	_	0.0100 0000	Utensils, Equipment and Vending
34		properly cooked for hot holding	+-	1	<u>_</u>	47 ·	V	Food and co	on-food contact surfaces cleanable,
35		nawing methods used			الم	48	~		signed, constructed, & used
36		ers provided and accurate	1		-	49	<u> </u>		g: installed, maintained, & used: test strips
	1	Food Identification				-			Physical Facilities
37	Food prope	rly labeled; original container	<u> </u>	T		50	T	Hot & cold w	vater available adequate pressure
		Prevention of Food Contamination	1		rt	51			stalled, proper backflow devices
38	Insects, rod	ents, & animals not present		Π.	Ü	52	7		aste water properly disposed
39		ion prevented during food preparation, storage & display				53		_	es properly constructed, supplied, & cleaned
40	Personal cle					54		-	efuse properly disposed, facilities maintained
41		as; properly used & stored			Œ	_	x	<del></del>	lities installed, maintained, & clean
42		its & vegetables			9	56			ntilation & lighting, designated areas used
	10 "								11
	e of Operation:								License Posted: (Y) N
Disc	cussion with Pe	rson-in-Charge:							Follow-Up: 10 days (Y) N
									Follow-Up Date:
Siar	nature of Persor	in Charge:		_					Date: 3 1 1 / 2
_	nature of Inspec								Date: 5/11/202\



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



Est	ablishmer	t: Common	Moun				Date	: \$-11-ZDZ.\	Page	<b>2</b> 0	f_ <b>Z</b> _
Ado	dress: 30	4 Pw High	nway_				Com	pliance Achieved:			
		7. 17			TEMPERATURE OBSERVATIONS	-					
		Item / Location		Temp.	Item / Location		mp.	· Item / Location			Temp.
		1700 dra		40.	cust tomosto lin-line	41		SOUD ! HOT MOLD	(ing	•	ISZ'
		on Ties - drou		39	salsa / in . line (coache)	41	L				
Ch	chen so	elad /in = li	WL.	43							
			<u> </u>		OBSERVATIONS AND/OR CORRECTIVE ACTIV	ONS					
v	Item	0-4				O: UJ				Dated C	orrected
V	Number	Section of Code			Description of Violation					or (	cos
			Kitche	/: n							
C	55	4-501.14	dmin +	elous	3-boy sink (air gap) soil	ed	u)i	ith dentis, Clean,	ESan4	₩ .	
c	55										
	_				palls below dish machine so						
ĐQ_	44	4-202 . 1	· V		as on in-line refrigerator unit			1 1	M		
			MOLU	Solle o	1/ no longer conoute or easily o	160	unat	de replace.			
								·			
			Basemer	+:							
c.	SI	5 205 15	Dine le	יכוע אורט	water onto floor behind t		n - L	and cink occomi	2006-12	<u> </u>	
	•	3									
					edic located/observed where	182	<del>uc</del>	15 la aletti le po	UII		
			leak o	250	clean area.						
								<del> </del>			
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Signa	ature of Pe	erson in Charge:	1)	_	1			Date: 5	111	21	
	ature of In		) [					Date: <b>\$ -</b> \(\text{\ti}\text{\texi{\text{\texi\tint{\text{\ti}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}}		1	
3-1								200. 9	- 0,0	<u> </u>	

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



Est	ablish	ment: 60	le Pizza	D	ate	1/10	121	Pa	ige 1 of <b>_2</b>	No. of Ri	sk Factor/Int	ervention Vid	olation	s 2	
			Highanay 1 22	Ti	ime i	inţţ	'oO	Tin	ne out:tzcò	No. of Repeat Ri	sk Factor/Int	ervention Vid	olation		
Ow	ner/P	ermit Holde	Tras pies LVC	R	isk (	Cate	gory		4			Total Vid	olation	s 4.	
Em			3 1103 0 0		hone		60			Aspection Status	Green	Yellow	Red		
Insi	pection	n Type:	Routine Re-inspection Pre-oper	rationa	al	-		-	nvestigation	Complaint	Othe	er			
7.10		- 77   -	FOODBORNE ILLNESS RISK			AN					01110				
			Circle designated compliance status (IN, OUT, N/A							in appropriate box fo	r COS and/or l	R			
			IN = in compliance OUT= not in compliance NO = n	ot obse	erved	N/A	\ = no	t app	plicable COS =	corrected on-site R	repeat violati	on			
Com	nlianc	e Status		cos	R	_	Con	nlia	ınce Status				Ico	SR	
-	pheno	- Otalao	Supervision	000	110		0011	1pilla	illos otatas	Protection from	Contamination	n		0   10	
1	THY	UT	Person in charge present, demonstrates knowledge and performs duties				15		N OUT N/A NO	Food separated and p	rotected				
2	IND	UT N/A	Certified Food Protection Manager			16	16	1	N OUT N/A	Food-contact surfaces	cleaned and sa	nitized	+		
			Employee Health				17	$\rightarrow$	N OUT N/A NO	Proper disposition or r		sly served,			
3	TINO	UT.	Management/food employees & conditional employee;							reconditioned & unsafe Time / Temperature		afots			
4	INO		knowledge, responsibilities and reporting  Proper use of restriction and exclusion			+	18	Tu	N OUT N/A NO	Proper cooking time a		azcsy			
5	IND		Procedures for responding to vomiting and diarrheal events		-	-	19	_	N OUT N/A NO	Proper reheating proo		olding			
			Good Hygiene Practices		1		20	_	N OUT N/A NO	Proper cooling time ar			+	$\top$	
6	INO	UT (NO)	Proper eating, tasting, drinking, or tobacco use			G	21	12	N OU N/A NO	Proper hot holding ten	nperatures		- V		
7	IN O	JT (10)	No discharge from eyes, nose, mouth				22		OUT N/A NO	Proper cold holding te	mperatures				
			Preventing Contamination by Hands				23	C	NOUT N/A NO	Proper date marking a	nd disposition				
В	(IN)		Hands clean & properly washed				24	10	NOUT N/A NO	Time as a Public Heal	th Control: proce	dures and record	İs		
9		JT N/A NO	No bare hand contact with RTE food				<u> </u>	4							
10															
11 (	IN D	JT T	Food obtained from an approved source				26	LIN	N OUT N/A						
12 /	<b></b>	JT N/A NO	Food received at proper temperature			1		1::							
13	TNOOL		Food in good condition, safe & unadulterated			1	27	III	N OUT (V/A)				$\top$		
14	IN O	NANO	Req. records available: shell stock tags, parasite destruction				28	(III	N/A TUÇ V	Consumer Advisory  Consumer Advisory  Consumer advisory provided for raw/undercooked foods  Highly Susceptible Populations  Pasteurized foods used; prohibited foods not offered  / Color Additives and Toxic Substances  food additives: approved and properly used  foxic substances properly identified, stored and used  formance with Approved Procedures  compliance with variance/specialized process/HACCP  d physical objects into foods.  corrected on-site during inspection R=repeat violation					
	Ri	sk factors a	e improper practices or procedures identified as the mo	st					Co	onformance with A	proved Proce	dures			
	Int	erventions a	re improper practices or procedures identified as the mo ributing factors of foodbome illness or injury. Public Hea re control measures to prevent foodborne illness or inju	iry.			19	11/	N OUT WA	Compliance with variar	nce/specialized p	rocess/HACCP			
			GO	OD RI	ETA	LF	RAC	FICE	ES						
			Good retail practices are preventative measures to	o control	l the a	rlditi	on of p	atho							
Mar	k "X" ir	box if num	bered item is not in compliance Mark "X" on app	ropriate	e box	for	cos	and/	or COS =	corrected on-site du	ring inspection	n R=repea	t violati	on	
Comp	oliance	Status		cos	R		Com	pliar	nce Status				COS	R	
			Safe Food and Water				-	_		Proper Use o	f Utensils				
30			eggs used where required				44	-		ils properly stored ipment & linens; properl	voternel dried 6	I bandlad	+	+	
32			from approved source ained for specialized processing methods	$\rightarrow$			45	-		ingle-service articles: pro			+	+	
OZ.		Validation of the	Food Temperature Control				46	+	Gloves used		sporty blorde at b		+	+	
33		Proper coolin	ng methods used: adequate equipment for temp, control			_				Utensils, Equipme	nt and Vendin	ıg			
34		Plant food pr	operly cooked for hot holding			C	47 -	X	Food and nor	n-food contact surfaces	cleanable,				
35		Approved the	awing methods used				48	ļ	<del></del>	igned, constructed, & us					
36	Ш	Thermomete	rs provided and accurate				49	L	Warewashing	: installed, maintained,	· · · · · · · · · · · · · · · · · · ·	8			
37		Ened scoped	Food Identification y labeled: original container				50	1	Hot & cold wa	Physical Factor available adequate		•			
3/	_	rood propen	Prevention of Food Contamination		$\dashv$		51	$\vdash$		talled, proper backflow of	•		+	+	
38		Insects, rode	nts, & animals not present				52			aste water properly dispo			+	+	
39	Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned														
40		Personal clea	anliness				54		Garbage & re	fuse property disposed,	facilities maintai	ned			
41		Wiping cloths	s: property used & stored			(	55	X		ities installed, maintaine				$\perp$	
42		Washing fruit	s & vegetables				56		Adequate ver	ntilation & lighting, design	nated areas used	i			
Тур	e of C	peration:									License Po	sted:	Y	N	
Disc	cussio	n with Per	son-in-Charge:	2							Follow-Upa	o davec	(Y)	N	
			3	X			<	7	11017	L\	Follow-Up I	-			
Siar	nature	of Person	in Charge:	_	)					1	Date:			$\dashv$	
		of Inspect										101202	1		
Jigi	iature	or inspect	my and								Date. 3!	2000	<u> </u>		



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



Es	tablishmer	sals piz	20			Date	5/10/2021	Page_	<b>z</b> o	f_Z_
Ad	dress: <b>50</b>	DW high	way-			Com	pliance Achieved:			
		T. /V .			TEMPERATURE OBSERVATIONS					
	/ -	Item / Location		Temp.	Item / Location	Temp.	Item / Location			Тепар.
		n-like	1.5	40	przza sauce / z. door	39				
		ed / Hot hold		39'	pizza pres					
(15-	- Ochte	re / walk- in	1	24						
$\vdash$								<del>.</del>		
-			·	<u> </u>	OBSERVATIONS AND/OR CORRECTIVE ACTIO	ONG				
V	Item	Section of Code				J. 100			Dated C	orrected
	Number			_	Description of Violation				or C	cos
(F)	- Jak	45 SOREP	Kitchen	:1						
Ą	21	3-801.130	" COOKED	Clasic	ven in not holding obser	ا کی	at 116 FIRE			
			Minacle	A 7	well to they . Discossed ho	h Lande	400 135'Y esc	Jan 19	(0	·s ·
C	56	4 .5	. ()	Ch to to	200	-		.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		
					er expired April 2021 · Coll					
66	- la	4-601.11			e or deli strer soired with	1-000	debus. clean	and		
_					manufactor spec.					
<u>ر</u>	44	4-601.11	Fryer	inter	or solved with accompation	n of	grease, clear ?	Sant	<u> </u>	
	,		•							
										-
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						_				
							<del> </del>		_	
	-									
										$\rightarrow$
							5(10)			
Sign	ature of Pe	erson in Charge:			21		Date:			
	nature of in			5/	1-1		Date: 5 / W	1202	4	$\neg \neg$
- 3				-					-	



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



Est	ablish	ment: 54	. James United Hethodist churc	n	Date	5/6	121	Page 1 o	f_2	No. of Risk Factor/Intervention Violatio	ns Ø		
	Employee Health												
					Risk	Cate	gory:	6		Total Violatio	ns 🕖		
					Pho	ne Lo	z \_	24 · Fu	459	Inspection Status: Green Yellow Red			
				eratio									
<u> </u>						ts an	D PUI	BLIC HEA	LTH I	NTERVENTIONS			
			Circle designated compliance status (IN, OUT, N	/A, N	O) for	each if	tem	М	lark "X" i	in appropriate box for COS and/or R			
			IN = in compliance OUT= not in compliance NO =	not ol	bserve	ed N/A	= not	applicable	COS =	corrected on-site R = repeat violation			
Com	plianc	e Status		CO	SF	R	Com	pliance St	atus	C	OS R		
										Protection from Contamination			
1	INO	рт					15	IN OUT N	NA NO	Food separated and protected			
2	INO	UI N/A	Certified Food Protection Manager				16	OUT N	V/A	Food-contact surfaces cleaned and sanitized			
			Employee Health				17	IN OUT N	M NO				
3	(IN)	UT		T									
4					+	- 1	18	IN OUT N					
5	Time in po continue out it on the important Holder of Tournas Church Residence of Total Violations of Total Violations of Total Violations of Residence of Reside												
			Good Hygiene Practices				20	IN OUT N	N/A/NO	Proper cooling time and temperatures			
6	INO	UT (NO)	Proper eating, tasting, drinking, or tobacco use				21	IN OUT N	N/A(NO)	Proper hot holding temperatures			
7	INO	UT (NO)	No discharge from eyes, nose, mouth				22	IN OUT N	V/A NO	Proper cold holding temperatures			
			Preventing Contamination by Hands			_	23		$\sim$	Proper date marking and disposition	$\longrightarrow$		
8		94	Hands clean & properly washed			_	24	IN OUT N	V/A)NO				
9				╀	1	_			- I				
10	CINID	UT					25	IN OUT N			$\rightarrow$		
11	F130	UT		T		$\dashv$	26	IN OUT N	TA)				
_	-			+	+	-	20	IN OU N					
	100			+	-		27	IN OUT N					
14	-			$\vdash$	+	→ I		_			$\dashv$		
				nost		7							
	Pre	evalent cont	ributing factors of foodborne illness or injury. Public Heare control measures to prevent foodborne illness or in	alth			19	IN OUT					
					RET	AH, P	RACT	TCES					
									nemicals, a	and physical objects into foods.			
Mai	k " <b>X</b> " iı	n box if num									ation		
Comi	nlianco	Status		cos	I R		Comp	liance Sta	atus	lcc	OS R		
00111	pilelio	. Ottera	Safe Food and Water	1000		1	<u> </u>						
30		Pasteurized	eggs used where required				43	ln-u	use utensi	ils properly stored			
31		Water & Ice	from approved source			] [	44	Ute	ensils, equ	ipment & linens: properly stored, dried, & handled			
32		Variance ob	tained for specialized processing methods			_	45	Sing	gle-use/si	ingle-service articles: properly stored & used			
			The second secon			4	46	Glo	ves used		Щ		
33				_	_	4 1		1 1					
34		<u>_</u>		├		-		-					
35	$\vdash$	···		$\vdash$	+	-   -					+		
36		I hermomete				-	49	VVal	rewasning				
37		Food proper				-    -	50	Hot	& cold wa				
		1 dod proper				-							
38		Insects, rode	The state of the s			7					$\neg \neg$		
39					$\uparrow$	11	53						
40		Personal de	anliness			7	54	Gar	rbage & re	fuse properly disposed, facilities maintained			
41		Wiping cloth	s: properly used & stored			<u> </u>	55	Phy	sical facil	ities installed, maintained, & dean			
42		Wiping cloths: properly used & stored 55 Physical facilities installed, maintained, & clean											
_													
	of characteristics (1.2)												
Dis	cussic	cussion with Person-in-Charge: Follow-Up: Y N											
										Follow-Up Date:			
Sim	nature	of Person	in Charge: Robin House							Date: ,5 / 6/21			
		of Inspec						<del></del> -		Date: c/6/741	-		
OIG	i idilul 6	: OF HISDEC	W							Date, E/K//D/I	1		



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



Establishmer	itst. Jame	s united h	remodis	st Chutch		Date: 5 /6 / 2021	F	age <u>2</u> c	of _Z_
Address: 64	6 DW High	vay-		Compliance Achie	ved: 5/6/20 Z	<u> </u>			
		· · · · · · · · · · · · · · · · · · ·		TEMPERATURE OBSI					
	Item / Location	Теп	ъ.	Item / Locution	Т	emp.	Item / Location		Temp.
	_								
			OBSER	VATIONS AND/OR COR	RECTIVE ACTION	S			
v Item	Section of Code			Descript	ion of Violation				Corrected
Number	000001, 07 0000							or	cos
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			and and and	lanc almostic	d de sind di	The Party	-CL-EN		
	-	U0	O tolest	ions observed	a during th	ING OF CHE	ECHOIT!		
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		0							
Signature of E	erson in Charge:	Robin	H0110	2			Date: 5/6	/21	
		7000							
Signature of I	nspector:	1-/-	_/_/				Date: 5/6/2	2021	



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



Est	ablishmer	nt: Pig	FELCO		ate:5/	9/21	Pag	ge 1 of <u>2</u>	No. of Risk Factor/Intervention Violations 🞾	5
Address: Province Part Holder 912200 a new indication of the province of the p										
				R	lisk Cat	egory:	B		Total Violations	5
			Treated at the tribute	$\rightarrow$			_	4 - (1000)	Inspection Status: Green Yellow Red	
		/ne·	Routine Re-inspection Pre-opera					7		_
1113	JCCROIT 13	, pc.								_
Time Int 2 wide   Time Int 2			_							
							app			_
	-11									B
Address: "The contition rich grade   Status   Think in Earth   Think in Ea										
1	Time in transport   Status   Time oin grace   Time oin of grace   Time oin grace   Time o									
Time in Carco   Time or Carc							_			
The full type of Operation Position (Page 1 Page 1		_								
Address: Fg. contine rich.   Study   Time in grace   Time or collabor   No. of Repeat Risk Factor/Intervention Violations   State   Time or collabor   Time in grace   Time in grace   Time or collabor   Time in grace   Time in grace   Time or collabor   Time in grace   Time in grace   Time or collabor   Time in grace   T								_		
Time in grace   Time on USACO   No. of Repeat Risk Factor/intervention Violations   Convertige Present   Proceedings   Proceed										
4	Address: — continented Bluck  Time in 2xxxx  Time in 2xxxx  Time in 2xxx  Time in 2xx  T									
5	Time in 12:00   Time out2500   No. of Repeat Risk Factor/intervention of 20   Total Violations									
Time in 1,2 200 Time outD2DD No. of Repeat Risk Factor/intervention Volational Risk Contempors of Trade Volational Risk Contemporary of Trad			_							
Time Int 2000   Time On 2000   The Cottogram   Time Interest   Time Int 2000   The Cottogram   Total Violation   Part   Total Violation   Total V					_					
Time in 1200   Time out2000   No. of Repeat Risk Factor/Intervention Violations   Total Violations   Protein Part   Protein Part   Total Violations   Protein Part   Protein Par										
8	IN OUT	NO			1	24	+=			_
9		I/A NO			$\Box$				Consumer Advisory	
10	(IN DUT		Adequate handwashing sinks properly supplied & accessible			25	110	OUT N/A	Consumer advisory provided for raw/undercooked foods	
	_ = =		Approved Source						Highly Susceptible Populations	
11			Food obtained from an approved source		Ш	26	IN	OUT N/A	Pasteurized foods used; prohibited foods not offered	_
	_	I/A/NO								4
							1			$\dashv$
14	$\overline{}$					28				
	Risk fa Prevale	<b>actors</b> ar ent contr	re Improper practices or procedures identified as the mos ributing factors of foodborne illness or injury. Public Healt	t h		-	_			-
	Interve	entions a	re control measures to prevent foodborne illness or injur	/.		19	IN	OU N/A	Compliance with variance/specialized process/HACCP	
Compilance Status   Procedure for repeated in the process of the										
Mai	k "X" in bo	x if numl								Ť
	liana Cta	4		06	В	Come	lion	on Status	lcos I I	_
20111	ollance or	arns		00		COIII	/IIAII	ice Status		Ì
30	Pas	steurized				43		In-use utensi		
31	Wa	iter & Ice i	from approved source			44		Utensils, equ	лірment & linens; properly stored, dried, & haлdled	
32	Var	riance obt	ained for specialized processing methods			45		Single-use/si	ingle-service articles: properly stored & used	
12   IN OUT N/ANC  Food received at proper temperature   Touch Substances   Touch Subst										
					$\square$					4
						-	╀			4
	<del>  ''</del>					_	-			٦
30	1 1110	attioniene:				10	<u> </u>	THE CHARLES		٦
37	Foo	od propert	1			50	T	Hot & cold wa	ater available adequate pressure	1
			Prevention of Food Contamination			51		Plumbing ins	talled, proper backflow devices	]
38	Inse	ects, rode	nts, & animals not present			52		Sewage & wa	aste water properly disposed	
39	Cor	ntaminatio	on prevented during food preparation, storage & display			53		Toilet facilitie	s properly constructed, supplied, & cleaned	4
40						-	<u> </u>			4
Mourt   Management/food employees & constituent analyses (mount of the proper study										$\dashv$
42	Was	shing fruit	is & vegetables			56		Adequate ver	nujagon & ilgnting, designated areas used	$\exists$
Туп	e of Oper	ration:							License Posted: (Y) N	7
	·		son-in-Charge:						Foliow-Up: Y N	ī
	Personal Proposition   Pre-opperational   Pre-opperational   Pre-opperational   Pre-operational   Pr									
Sim	nature of I	Pareon	in Charge:	_	/ - 3				Date: 4-3-2021	-
										+
riy	HOROTO OF I	" Inhor							J-, 7-W2(	- 1



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



Establishin	EII. 62 1.5210	D 2,161	COLON-H		Date: 5	9 - ZD2	Pa	ge <u>Z</u> of	f_Z
Address: 1	7 continental	Blud			Compliano	ce Achieved:	5-4-20	21	
				TEMPERATURE OBSERVATIONS			20 00	_,	
	Item / Location		Temp.	Item / Location	Temp.	· Item /	Locution		Тетр.
Tomoto	SOLDCE   HOT	PATING	134	cot tomato/in-line	41.				
ध्याण पृद्धा	ilimanik - ju	7	34'	cot tomato In-line	40'				
				OBSERVATIONS AND/OR CORRECTIVE ACT	TIONS				
V Item Numbe	Section of Code			Description of Violation				Dated C	
		<del></del>						or C	108
	-								
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-		UP 1	to lose	tons observed during time c	of inspect	. UQ			
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-			* 5	erusafe certificate expired	2/21.			ļ	
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			*****		<u> </u>				
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ignature of	Person in Charge:		1 1	1/hr		Deter	E-76	000	_
ignature of i							5-24-		1
ng rature of	inspector:					Date:	5-9-202	21	



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



Establis	ص :hment	esserman Pork Function Hall		Date5-4	1-21	Page	1 of <u>2</u>	No. of Ri	sk Factor/Inte	ervention	Violation	1S 925
				Time in	0:00	Time	out 0:52	No. of Repeat Ri	sk Factor/Inte	ervention	Violation	15 (25
Owner/	Time In   0.1 cp   Time In   0.1											
		INDA HELI INOC.	$\dashv$			×		Increation Status	Groon			
Time In												
Inspecti	on Type:								Othe	H		
						BLIC						
				-								
		IN = in compliance OUT= not in compliance NO = no	t ot	served N	/A = not	applic	able COS =	corrected on-site R =	repeat violatie	on		
Compliar	ce Status		COS	6 R	Com	plianc	e Status				CC	OS R
		Supervision						Protection from	Contaminatio	n		
1 (IN	рит				15	IN C	ON NA TUC	Food separated and p	rotected			
2 11	OUT N/A				16	(R)	OUT N/A	Food-contact surfaces	cleaned and sa	nitized	$\neg$	
		Employee Health			17	INC	DUL NA NO			sly served,		
2 20	IOUT.									- Cata		
				+						arciy		
		<u> </u>		+	-	-				I-P	-+	-
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E   IAI	OUT (IO								· ·		-+	_
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/   114	COI (NO)										-	+
9 111	OUT TO					-				divac and re	cords	+
				-		114 6	70 11(147) 510	· · · · · · · · · · · · · · · · · · ·		10/65 4/10/10	bus da	
					25	LINIO	LIT N/A		1, 1, 9	dercooked fo	oods	
10 (11)	001				20	IIVO	OLIVA				2003	
11 IN	but \				26	LINC	OUT N/A				d	
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_					27	INC						
						_					ad	$\dashv$
	Risk factors a	re improper practices or procedures identified as the mo-	q†				C	onformance with A	proved Proce	dures		
Ė	revalent cont	ributing factors of foodborne illness or injury. Public Heal	th		10	INC					-p	
- "	illei veritions t					٠		Compliance wan value	CETOPOGOTE DE CO			
									£ 4-			
Mark "X"	in box if num									R=rer	peat viola	tion
	III DOX II IIIII											
Complian	ce Status		os	R	Comp	liance	e Status	Th T7	C T74 18		co	SR
20	I Burdan shadd				42		In use utene		4 Utensiis			
_									v stored dried &	handled	_	$\rightarrow$
	+			+				<del></del>			-	$\dashv \dashv$
32	Valiance of					-	_		porty stored or as	704	_	-
33	Proper cooli		_	_	-10		0.0700 0.000		nt and Vendir	19		
$\rightarrow$	<del></del>				47 -		Food and no			0		
_				$\uparrow \uparrow \uparrow$								$\dashv \dashv$
36					$\vdash$					s		$\dashv \dashv$
37	Food proper	ly labeled; original container			50		Hot & cold w	ater available adequate	pressure			
		Prevention of Food Contamination			51		Plumbing ins	stalled, proper backflow d	evices			
38	Insects, rode	ants, & animals not present			52		Sewage & w.	aste water properly dispo	sed			
39	Contaminati	on prevented during food preparation, storage & display			53		Toilet facilitie	es properly constructed, s	supplied, & clean	ed		
40	Personal cle	anliness			54		Garbage & re	efuse properly disposed,	facilities maintair	ned		
41	Wiping cloth	s; properly used & stored			55		Physical facil	lities installed, maintaine	d, & dean			
42	Washing fru	its & vegetables			56		Adequate ve	ntilation & lighting, design	nated areas used	1		
_	0 "							-	Linesco D:	ata-k	(7	\ h
Type of	Operation:	amp								siea:		
Discuss	PRODUCTION OF THE PROPERTY PROPERTY OF THE PRO											
	Risk Carlegory   Inspection Status   Singer Valow Red    Proceed designated compliance status   Procedure   Inspection Status   Singer Valow Red    Red incompliance Status   Procedure   Inspection Status   Singer Valow Red    Red incompliance Status   Procedure   Inspection Status   Singer Valow Red    Red incompliance OUT+ not incompliance NO - not observed NN - not ob											
Olem 1		- Change All A							Data:	. // ~	0-1	
Signatu	re of Person	in charge:							Date: S	- 7-2	22/	
Signatu	re of inspec	tor							Date: 5-	4-207	21	



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



Establishme	ent: la asserma	Fonction Hall		Date: 5-4		ge
Address: I	16 Wat kook	IRANS!		Compliance	Achieved: 5-4-20	21
			TEMPERATURE OBSERVATIONS		. Item / Location	Temp.
	Item / Location	Temp.	Item / Location	Temp.	· Hem / Location	
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				+		
		OBSER	ATIONS AND/OR CORRECTIVE AC	TIONS		Dated Corrected
V Item	Section of Code		Description of Violation			or COS
Numbe	r					
			the section of the se	TO	spection.	
		No wielation	s observed doling to	me er	A-2-1741	
		Accuedate m	spection for and a	JUNE		
-				_	_	
		1.1			Date: CC C	6-2016
Signature	of Person in Charge	THEY Z	1		Date: 5-4-	1 221
	of Inspector:	m 5//	/		Date: 5-4-	701



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



Est	ablishment: Δ\	ot of Thai	i i	Date:5		5   2\	Pag	e 1 of _1_	No. of Risk Factor/Intervention Violations	<b>S</b>
Add	iress:560 Du	12# - Hampit							No. of Repeat Risk Factor/Intervention Violations	
		er. Act of That				egory:			Total Violations	+-
Em		7,01						8888	Inspection Status: Green Yellow Red	1 -4-
Insi	pection Type:	Routine) Re-inspection Pre-or	eration		-, 4			vestigation	Complaint Other	
77.0	700	FOODBORNE ILLNESS RIS			LAN					
		Circle designated compliance status (IN, OUT, I					DELG		in appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NO =					appli			
Com	pliance Status		cos							
00111	phance otatus	Supervision	1003	<u> </u> R	-	Com	рнапі	ce Status	Protection from Contamination	SF
1	ТООИТ	Person in charge present, demonstrates knowledge and	Τ.		7	15	IN	DUT N/A NO	Food separated and protected	T
2	(IN DUT N/A	Certified Food Protection Manager	+-	+-	$\dashv$	16	12	QUT N/A	Food-contact surfaces cleaned and sanitized	+
		Employee Health	-		_	17	-	ONEMUTUO	Proper disposition or returned, previously served,	_
3	(IN)	Management/food employees & conditional employee;	_	1	┨	-			reconditioned & unsafe food	
	IN DUT	knowledge, responsibilities and reporting		+	-[		T		Time / Temperature Control for Safety	
5	NOUT TUC(II)	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal events	-	+	-	18	+	OUT N/A NO	Proper cooking time and temperature	_
	Till Co.	Good Hygiene Practices			1	19	_	OUT N/A NO	Proper reheating procedures for hot holding  Proper cooling time and temperatures	-
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	Т.	T	1	21	_	DIANA TUC	Proper hot holding temperatures	+
7	IN OUT (NO)	No discharge from eyes, nose, mouth	+		1	22		DUT N/A	Proper cold holding temperatures	+
		Preventing Contamination by Hands		-	1	23	The same of	DUT N/A NO	Proper date marking and disposition	$\neg$
8	IN OUT NO	Hands clean & properly washed			7	24	IN C	OVANA TUC	Time as a Public Health Control: procedures and records	
9	IN OUT N/A(NO)	No bare hand contact with RTE food							Consumer Advisory	
10	OUT	Adequate handwashing sinks properly supplied & accessible				25	TRIC	DUT N/A	Consumer advisory provided for raw/undercooked foods	
		Approved Source		_	-	<u> </u>			Highly Susceptible Populations	
11	IN OUT N/A NO	Food obtained from an approved source		-	-	26	INC	DUT <b>®</b>	Pasteurized foods used; prohibited foods not offered	
12	IN OUT N/A NO	Food received at proper temperature  Food in good condition, safe & unadulterated	+-		┨	27	Linic		d / Color Additives and Toxic Substances	
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction	-		-	27	-	OUT N/A	Food additives: approved and properly used  Toxic substances properly identified, stored and used	+
-			noet		1		<u> حوال</u>		enformance with Approved Procedures	
	Prevalent cont	re improper practices or procedures identified as the r tributing factors of foodborne illness or injury. Public H are control measures to prevent foodborne illness or in	ealth			19	TINIC	OUT N/A	Compliance with variance/specialized process/HACCP	T
				edran a	L P				Compilation with variation/specialized process/FACCF	
		Good retail practices are preventative measures	OOD R						and physical phiects into foods	
Mar	k "X" in box if num	bered item is not in compliance Mark "X" on a							corrected on-site during inspection R=repeat violation	on .
omr	liance Status		cos	R		Comp	lianc	e Status	cos	TP
		Safe Food and Water	1444		1	0011112		0 010100	Proper Use of Utensils	IK
30	Pasteurized	eggs used where required				43		In-use utensi	ls properly stored	I
31		from approved source				44	<u> </u>	Utensils, equi	ipment & linens: properly stored, dried, & handled	
32	Variance ob	tained for specialized processing methods	<u> </u>			45	_		ngle-service articles: properly stored & used	$\bot$
33	Graner and	Food Temperature Control ng methods used: adequate equipment for temp. control				46		Gloves used		
34		roperly cooked for hot holding	-			47 ·		Food and nor	Utensils, Equipment and Vending	
35		awing methods used				48	$\vdash$		gned, constructed, & used	+
36	Thermomete	HS provided and accurate			Ì	49			: installed, maintained, & used; test strips	+
		Food Identification							Physical Facilities	
37	Food proper	ly labeled: original container				50		Hot & cold wa	ster available adequate pressure	
		Prevention of Food Contamination			-	51		Plumbing inst	alled, proper backflow devices	Ш
38		ents, & animals not present on prevented during food preparation, storage & display				52			ste water properly disposed	$\perp \perp$
39 40	Personal cle	-		-	53			s properly constructed, supplied, & cleaned	+	
41		s: properly used & stored		$\dashv$	7	54	3.4		fuse properly disposed, facilities maintained ties installed, maintained, & clean	+
42		ts & vegetables			4	56	*		titilation & lighting, designated areas used	+
						-				
Тур	e of Operation:								License Posted:	N
Disc	ussion with Per	son-in-Charge:							Follow-Up: (Y)	N
									Follow-Up Date:	1
Cia-	ature of Dames	in Charge:		. (.	6	9.5	7			<del>,  </del>
Signature of Person in Charge: 9505 2,6672 Signature of Inspector: Children					12			Date: 5/5/202	$\angle$	
Signature of Inspector:									Date 5 - 2 - 2 - 2 - 2	



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



Establishment: Alot of Their				Date	:5.5-2021	Page 2 c	f <u>z</u>
Address: 360 DLO Highway	#121			Com	pliance Achieved:		
2 (7		TEMPERATURE OBSERVATIONS			T. 17 3		-
Item / Location	Temp.	Item / Location		emp.	· Item / Location		Temp.
raw shrimp / m-line	41'	cot peprers / walk - in		1			
cooked chiden the fine	17.						
		OBSERVATIONS AND/OR CORRECTIVE A	CTION	2			
Item Out Cont						Dated (	Corrected
V Number Section of Code		Description of Violation	on 			or	cos
Kho	Men !						
		wall at the killed	74	~ 0	competion s-f		
		L food debus clean is s	-217	.00			
- gre	abe and	CHOISE ORDITE. FIRMLE S.	30747		•		
	<u> </u>						
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		7****					
l l	piatan	jæyahoo.com					
		-505					
	0						
Signature of Person in Charge:	26%	5 21.6612V			Date: 5	15/20	21
Signature of Inspector:	1			Date: 5 * 5			



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



Esta	ablishment: 😙	ockets	D	ate <b>5</b>	51	21						1S 7	L
		w Highway #113	Ti	ime ir	140	1.45	Time	out 1: 3 C	No. of Repeat Risl	k Factor/Intervention	Violation	1S 🗸	B
		der Tucien Restaplint group U	R	isk C	ate	gory:	R			Total	Violation	15 2	
Ema		Tuckers NH. com				03	-	12-64-91	Inspection Status:	Green Yellow	Red		
	ection Type:		erationa		10		-	estigation	Complaint	Other			_
IIISP	ection type.	FOODBORNE ILLNESS RIS			AM								
		Circle designated compliance status (IN, OUT, N					7010		in appropriate box for	COS and/or R			_
		IN = in compliance OUT= not in compliance NO =			_		anoli						
		IN - III compliance out - not in compliance no			1417				301130131313131313131313131313131313131		lou	20	
Com	oliance Status	2	cos	R	-	Com	plian	ce Status	Protection from C	'a famination	GC	os	R
		Supervision Person in charge present, demonstrates knowledge and		Т									_
1	INDUT	performs duties		<u> </u>		15	_	DUT N/A NO	Food separated and pro				
2	IN OUT N/A	Certified Food Protection Manager		<u> </u>	C	16	+	OUT N/A	Food-contact surfaces	deaned and sanitized turned, previously served,		-	
		Employee Health				17	IN	OUT N/A NO	reconditioned & unsafe				_
3	INDUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						7	Time / Temperature (	Control for Safety			
4	(IN)DUT	Proper use of restriction and exclusion				18	IN	OUT N/ANO	Proper cooking time and	d temperature			
5	Моит	Procedures for responding to vomiting and diarrheal events				19	1N	OUT N/A/ÑO	Proper reheating proces	dures for hot holding			
		Good Hygiene Practices			]	20	IN	OUT N/A (10)	Proper cooling time and	temperatures			
6	(IN)OUT NO	Proper eating, tasting, drinking, or tobacco use				21	IN	OUT N/A	Proper hot holding temp	peratures			
7	IN OUT	No discharge from eyes, nose, mouth				22		OUT N/A NO	Proper cold holding tem	peratures		_	
		Preventing Contamination by Hands				23	(1)	BUT N/A NO	Proper date marking an	d disposition		$\dashv$	_
8	NO T NO	Hands clean & properly washed				24	IN:	OUT WAYO	Time as a Public Health	Control: procedures and re	cords		
9	NOUT N/A NO	No bare hand contact with RTE food							Consumer A	dvisory			
10	МООТ	Adequate handwashing sinks properly supplied & accessible			Į	25		DUT N/A		vided for raw/undercooked f	pods		_
		Approved Source			ļ		-		Highly Susceptibl	<del></del>			
11	DOUT	Food obtained from an approved source				26		DUT N/A		prohibited foods not offered	1		_
12	IN OUT N/A NO	Food received at proper temperature			ļ				d / Color Additives a				
13	ОООТ	Food In good condition, safe & unadulterated				27	-	OUT (V/A)	Food additives; approve			$\dashv$	_
14	IN OUT NIA NO	Req. records available: shell stock tags, parasite destruction				28		OUT N/A		rly identified, stored and use	ad l		
	Risk factors	are improper practices or procedures identified as the rentifications of foodbome illness or injury. Public Has are control measures to prevent foodborne illness or in	nost				1	Ca	onformance with Ap	proved Procedures	· · · · · · · · · · · · · · · · · · ·		
	intervention	s are control measures to prevent foodborne illness or in	ijury.			19	(N	PUT N/A	Compliance with variance	ce/specialized process/HAC	CP		
			300D R	ETAI	LP	RACI	TICES	3					
		Good retail practices are preventative measure	s to contro	ol the a	dditi	ол оf р	athoge					-	_
Mai	k "X" in box if n	imbered item is not in compliance Mark "X" on a	ppropriat	te box	for	COS	and/o	r COS	=corrected on-site dur	ing inspection K=re	peat viola	MOI	
Comi	pliance Status		cos	R		Com	oliano	e Status			CO	)S	R
		Safe Pood and Water							Proper Use of	Utensile			
30	Pasteuriz	ed eggs used where required				43	L	In-use utens	sils properly stored			_	_
31	Water &	ce from approved source		$\square$		44	-		uipment & linens: properly				_
32	Variance	obtained for specialized processing methods		Щ		45	_	-	single-service articles: pro	perly stored & used		+	
		Food Temperature Control				46		Gloves used					$\dashv$
33	Proper c	oling methods used: adequate equipment for temp, control	-	$\vdash$	_		l ad		Utensils, Equipmen		- 1		Н
34		properly cooked for hot holding	+	$\vdash$	(U	$\overline{}$	*		on-food contact surfaces of		-	$\dashv$	$\dashv$
35	1 1 1	thawing methods used	+-	$\vdash\vdash$		48	-		signed, constructed, & use			+	$\dashv$
36	Thermon	eters provided and accurate		Ь		49	<u> </u>	vvarewasnin	g: installed, maintained, 8 <b>Physical Fa</b>			_	
	T	Food Identification				50	Τ	Hot & cold w	vater available adequate p		····		
37	Food pro	Prevention of Food Contamination		Ш		51		+	stalled, proper backflow de			-	$\dashv$
20	I Innerto	odents, & animals not present		$\vdash$		52			raste water properly dispo		$\neg$	$\neg$	
38	Contamir	$\vdash$		53		+	es properly constructed, s		-	$\neg$	$\exists$		
40	Personal	$\vdash$		54	1		efuse properly disposed, I				$\neg$		
41		oths: properly used & stored	+	$\vdash$		55	1		ilities installed, maintained				╛
42	<del></del>	fruits & vegetables	1	$\dagger$		56			entilation & lighting, design				
Тур	oe of Operatio	n:								License Posted:	<u>v</u>	_ N	Ц
Dis	cussion with F	Person-in-Charge:								Follow-Up:	(Y	) N	ı
		1. 1	7/							Follow-Up Date:	_	****	
		///	4								عمر	7.1	$\dashv$
Signature of Person in Charge:									Date: 5 - 5 - 20	<u>W</u>	<u> </u>	$\exists$	
Sig	gnature of Inspector:									Date: 5-5-20	21		



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



	nt: Tuckers					Date	5/5/2021	Pag	e <u>2</u> o	f_2
Address: 34	DW Hi	gueay-	- #	u3			pliance Achieved:			
		, ,		TEMPERATURE OBSERVATION						
	Item / Location		Temp.	Item / Location		Cemp.	· Item / Locat			Temp.
	coaled) wolk		38	Boiler 1 rag / in. line	- 4	10	CHEESE / Troots	Bulse		39.
	12-drawe		41.	Tomato (cut) / 2-dvcuzer		ρ'		. <u> </u>		
cooled p	Hole / Hole	holding	143							
		ak Top V								
1 4	· · · · · · · · · · · · · · · · · · ·	T		OBSERVATIONS AND/OR CORRECTIVE	E ACTION	S				
V Item Number	Section of Code			Description of Viol	lation					COS
C 94	4.602.13	Kitchen:	7						010	
			-							
		Theline	RATIO	gerculor ocross from cool	the in	HELC	or garrets 1	4		
		intersor	She Iv	ing / door gaskets soil	<u>ed w'</u>	itin	accomplation	<u>a-f-</u>		
		Apo d	debnie	· Clean & souththe.			4			
PF 16	4-501.117			dish machine wash H	101/	200	1 1 1 2 1 T 1 1 1	200	5/51	210
		WIGST	teach	180 F repair. * p	שרבאם	52	irreversible ra	ricker.	4-	
		Temper	olo re/	Thennometer (dish plat	د)					
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-			X							
			///	11				_/		·
Signature of Pe	erson in Charge:	/ 1	11	un T			Date:	5/5	7/2	$\bigcirc$
Signature of In	spector:	- 50					Date: 5/	5 1200	2 1(	البعد
		-/-/-	A STATE OF THE PARTY OF THE PAR							



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



Establishment: Billys Pizza	D	ate <b>S/</b> r	5/12/2/ Page 1 of 2			No. of Risk Factor/Intervention Violations			
Address: 380 Par Highway Unit M	Ti	me in	an .	Time out	4:45	No. of Repeat Ris	sk Factor/Intervention V	iolations	8
Owner/Permit Holder: Willys Famous Piaza LLC		isk Cate	-	D			Total V	iolations	B
Email: Billysternouspizza@ mail. com	PI	hone	650	424 - 40	099	Inspection Status:	Green Yellow	Red	
Inspection Type: Routine Re-inspection Pre-oper				ss Investig		Complaint	Other		
FOODBORNE ILLNESS RISK	FACT	ORS AN	ID PU	BLIC HEA	ALTH IN	TERVENTIONS			
Circle designated compliance status (IN, OUT, N/A	, NO) 1	for each	item	М	/lark "X" i	in appropriate box for	r COS and/or R		
IN ≃ in compliance OUT= not in compliance NO = no	ot obse	erved N//	A = not	t applicable	COS =	corrected on-site R =	repeat violation		
Compliance Status	cos	R	Com	pliance St	tatus			CO	S R
Supervision						Protection from	Contamination		
1 Person in charge present, demonstrates knowledge and performs duties			15	INDUT N	N/A NO	Food separated and p	rotected	ĺ	
2 NOUT N/A Certified Food Protection Manager			16	N TUO	N/A	Food-contact surfaces	cleaned and sanitized		
Employee Health			17	(IN OUT	WA)O	Proper disposition or re reconditioned & unsafe	eturned, previously served,		
3 Management/food employees & conditional employee;					1	l'ime / Temperature			
knowledge, responsibilities and reporting  4 (NOUT Proper use of restriction and exclusion			18	INQUIN		Proper cooking time ar			
5 INOUT Procedures for responding to vorniting and diarrheal events			19	IN OUT N	N/A (IO	Proper reheating proce		$\neg$	$\top$
Good Hygiene Practices			20	IN OUT N	N/ANO	Proper cooling time an	nd temperatures		
6 IN OUT NO Proper eating, tasting, drinking, or tobacco use			21	IN OUT N	N/A 💿	Proper hot holding tem	peratures		
7 IN OUT No discharge from eyes, nose, mouth			22	TH OUT N	N/A NO	Proper cold holding ter	mperatures		
Preventing Contamination by Hands			23	IN DUT N	N/A NO	Proper date marking a	nd disposition		
8 IN OUT NO Hands clean & properly washed			24	IN DUT N	N/A NO	Time as a Public Healt	th Control: procedures and reco	rds	
9 No Dut N/A NO No bare hand contact with RTE food						Consumer	Advisory		
10 INOUT Adequate handwashing sinks properly supplied & accessible			25	IN DUT N	V/A		ovided for raw/undercooked for	ds	
Approved Source				1		Highly Susceptib			
11 NOUT Food obtained from an approved source			26	IN OUT			d; prohibited foods not offered		
12 IN OUT N/A(O) Food received at proper temperature  13 INDUT Food in good condition, safe & unadulterated			0.7	IN OUT			and Toxic Substances		
13 UNDUT Food in good condition, safe & unadulterated  14 IN OUT (IA N) Req. records available; shell stock tags, parasite destruction			27	IN OUT N		Food additives: approve	erly identified, stored and used	_	+
	-6		20	CHT DOT IN		onformance with Ap			-
Risk factors are improper practices or procedures identified as the mo Prevalent contributing factors of foodborne illness or injury. Public Hea Interventions are control measures to prevent foodborne illness or inju	est elth		19	IN OUT (			ce/specialized process/HACCF		
		ÉTAIL I				Compliance with value	ionapponiinzou propositri i i i i i i i i i i i i i i i i i i		
Good retail practices are preventative measures to					nemicals a	and physical objects into	foods		
Mark "X" in box if numbered item is not in compliance Mark "X" on app						=corrected on-site du		eat violati	on
Committee on Chatter	cos	R	Com	pliance Sta	atue			cos	R
Compliance Status Safe Food and Water	503	-	COIII	pilance Sta	atus	Proper Use o	of Utensils	003	I
30 Pasteurized eggs used where required			43	In-u	use utensi	ils properly stored			$\top$
31 Water & Ice from approved source			44	Ute	ensils, equ	ipment & linens; properl	y stored, dried, & handled		
32 Variance obtained for specialized processing methods			45	Sin	ngle-use/si	ingle-service articles; pro	operly stored & used		
Food Temperature Control			46	Glo	oves used	properly			
Proper cooling methods used: adequate equipment for temp. control						Utensils, Equipme			
34 Plant food properly cooked for hot holding			47 -			n-food contact surfaces (			+
35 Approved thawing methods used			48			igned, constructed, & us		$\rightarrow$	
36 Thermometers provided and accurate			49	Wai	arewashing	g: installed, maintained, i			
Food Identification			50	Hot	t & cold ws	Physical Fa ater available adequate p			7
37   Food properly labeled: original container  Prevention of Food Contamination			51	<del> </del>		talled, proper backflow d		+	+
38 Insects, rodents, & animals not present	———		52			aste water properly dispo		_	+
39 Contamination prevented during food preparation, storage & display			53	+		s properly constructed, s			$\Box$
40 Personal deanliness			54	Gar	rbage & re	fuse properly disposed,	facilities maintained		
41 Wiping cloths: properly used & stored			55	Phy	ysical facili	ities installed, maintained	d, & clean		
42 Washing fruits & vegetables			56	Ade	equate ver	ntilation & lighting, design	nated areas used		
Tunn of Operation:	-					License Posted:	(1)	N	
Type of Operation:								$-\frac{\psi}{\psi}$	
Discussion with Person-in-Charge:							Follow-Up:	Y	N
							Follow-Up Date:		
Signature of Person in Charge: 245345 Signature of Inspector: 25545							Date: 3 - [2	-21	
Signature of Inspector:							Date: 5-12-201		



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



Es	tablishmer	t Billys Pie	સ્વ				Date	: 5-12-6021	Page _2_ 0	of
	dress:							pliance Achieved: 5-12-	2021	
				l	TEMPERATURE OBSERVAT					
-		Item / Location		Temp.	Item / Location	1	етр.	Item / Location		Temp.
ro	دس لودي	Ffin-line	- 41	40						
To	mo <del>ulo 30</del>	was / Hal -14	oldring	135						-
			-							-
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					OBSERVATIONS AND/OR CORRECTI	IVE ACTION	e e			
	Item						3		Dated	Corrected
V	Number	Section of Code			Description of V	/iolation				cos
		[								
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				- 1	niera					
		erson in Charge:	$\bigcirc$	2 1/2	71/2				-12- 2	-1
Sigi	nature of In	spector:	- ' \	/_				Date: 5-12-	-2071	



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



Est	ablisl	hment: 🐧	te He Kupcake 2		Date 5	12/	21 P	age 1 of <u>Z</u>	No. of Risk Factor/Intervention Violations	Ø
Ad	dress	4 NO	und Court	- I-	Time in	1 Z:	301	ime out : OO	No. of Repeat Risk Factor/Intervention Violations	8
Ow	ner/F	ermit Hold	er: Bite He Kopravez LCC		Risk Ca				Total Violations	8
	ail:		13-12- Fire Harbert	-	Phone:				Inspection Status: Green Yellow Red	$\sim$
Ins	pectio	on Type: (	Routine Re-inspection Pre-op			$\vdash$		Investigation	Complaint Other	
-		,,,,,po. (	FOODBORNE ILLNESS RIS					-		
			Circle designated compliance status (IN, OUT, N						in appropriate box for COS and/or R	
			IN = in compliance OUT= not in compliance NO =							
Corr	nlian	ce Status		cos						
0011	Pilani	Le Status	Supervision	003	1 17		ompii	iance Status	Protection from Contamination	R
1	(INC	OUT	Person in charge present, demonstrates knowledge and	T			15	IN OUT N/A NO	Food separated and protected	T
2	-	A/N TU	performs duties  Certified Food Protection Manager	+-	+	-		IN DUT N/A	Food-contact surfaces cleaned and sanitized	+-
-	1	JOT NIA	Employee Health			$\vdash$		IN OUT NA NO	Proper disposition or returned, previously served,	+
-			Management/food employees & conditional employee;			-	17	IN OU NA NO	reconditioned & unsafe food	
3		,	knowledge, responsibilities and reporting	<del> </del>	4			-	Finne / Temperature Control for Safety	
4	(III)		Proper use of restriction and exclusion	<del> </del>	$\perp \perp \mid$	-	-	IN OUT N/A(NO)	Proper cooking time and temperature	$\perp$
5	(IN)	TUC	Procedures for responding to vomiting and diarrheal events			-	$\rightarrow$	IN OUT N/A NO	Proper reheating procedures for hot holding	-
-	TINO	DUT (NO)	Good Hygiene Practices			<u> </u>		IN OUT N/ANO	Proper cooling time and temperatures	-
7	INC		Proper eating, tasting, drinking, or tobacco use	-	+	-		IN OUT N/ANO	Proper hot holding temperatures	+
	INC	NI (NO)	No discharge from eyes, nose, mouth  Preventing Contamination by Hunds			-		ÎN DUT N/A NO	Proper cold holding temperatures	+
8	(IN)	ON TUC	Hands clean & properly washed	T		$\vdash$		IN OUT N/A NO	Proper date marking and disposition	+
9	134	OUT N/A NO	No bare hand contact with RTE food	+	-		24	IN OUT (N/A)NO	Time as a Public Health Control: procedures and records	
10	(IN)		Adequate handwashing sinks properly supplied & accessible	+			25	IN OUT N/A	Consumer Advisory  Consumer advisory provided for raw/undercooked foods	_
10		,01	Approved Source			-		IN GOT N/A	Highly Susceptible Populations	4
11	(IN)	UT	Food obtained from an approved source	T	$\top$	2	26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	
12	INC	UT N/A(NO)	Food received at proper temperature	+	+				d / Color Additives and Toxic Substances	
13	(IN)O	DUT _	Food in good condition, safe & unadulterated	<del>                                     </del>	+	2	27	IN OUT N/A	Food additives: approved and properly used	
14	INC	UT N/A NO	Req. records available; shell stock tags, parasite destruction	$\top$		2	-	IN OUT N/A	Toxic substances properly identified, stored and used	+
	_R	isk factors a	re improper practices or procedures identified as the n	nost				Co	informance with Approved Procedures	
	Pr Int	evalent cont terventions a	re improper practices or procedures identified as the n ributing factors of foodbome Illness or injury. Public Ho re control measures to prevent foodbome illness or in	ealth jury.		1	19	IN OUT (N/A)	Compliance with variance/specialized process/HACCP	
					ETAIL	.PRA	ACTIC	CES		-
			Good retail practices are preventative measures						and physical objects into foods,	
Mai	k <b>"X</b> " i	n box if num	bered item is not in compliance Mark "X" on ap						corrected on-site during inspection R=repeat violation	1
Comi	olianc	e Status		cos	R	ICo	nmnlia	ance Status	COS	R
			Safe Food and Water	1000		100	лирне	anoc otatas	Proper Use of Utensils	
30		Pasteurized	eggs used where required			4:	3	în-use utensil	Is properly stored	
31		Water & Ice	from approved source			4	4	Utensils, equi	ipment & linens: properly stored, dried, & handled	
32		Variance obt	ained for specialized processing methods			4.	5	Single-use/sir	ngle-service articles: properly stored & used	
			Food Temperature Control			46	6	Gloves used p	properly	
33			ng methods used: adequate equipment for temp, control	<u> </u>		_			Utensils, Equipment and Vending	
34	$\vdash$		operly cooked for hot holding			47	-		n-food contact surfaces cleanable,	Ш
35			awing methods used			48			gned, constructed, & used	
36		I hermométe	rs provided and accurate			49	9	Warewashing	r installed, maintained, & used: test strips	
37		Enod proper	Food Identification y labeled: original container	1		50	n E	Hot & cold wa	Physical Facilities ster available adequate pressure	$\vdash$
0.		1 oou properi	Prevention of Food Contamination			51	_		alled, proper backflow devices	H
38		Insects, rode	rits. & animals not present			52			ste water properly disposed	H
39 Contamination prevented during food preparation, storage & display							3		s properly constructed, supplied, & cleaned	$\vdash$
40		Personal dea				54	_		fuse properly disposed, facilities maintained	
41		Wiping cloths	:: properly used & stored			55			ties installed, maintained, & clean	
42		Washing fruit	s & vegetables			56	3	Adequate ven	tilation & lighting, designated areas used	
T		Danas 11							License Posted:	
		Operation:							License Posted:	N
Disc	cussic	on with Pen	son-in-Charge:						Follow-Up: Y	N )
			$\mathcal{N}_{00}$ . $\Lambda_{\Lambda}$						Follow-Up Date:	
Siar	ature	of Person	in Charge:	/					Date: 5:/2.2421	
		ature of Person in Charge:							1000	
Sigi	nature	of Inspect	or:						Date: 5-12-7021	



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



Es	tablishmer	ti Bite He ku	PLCILLE	Date: !	5-12-6021	Page of	
Ad	dress: 4	HOUR COUR			Compli	ance Achieved: 5-\	!-2021
				TEMPERATURE OBSERVA			
		Item / Location	Temp.	Item / Location	Temp.	· Item / Local	tion Temp.
	<u>-</u>						
	1 4			BSERVATIONS AND/OR CORRECT	TVE ACTIONS		1 2 1 2 1
V	Item Number	Section of Code		Description of '	Violation		Dated Corrected or COS
			Lam Like	vations observed during	ac. Incombish	-	
			00 00	action 2 Season Coll	19 1111 62141		
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$\neg$							
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			MN				
			1 1/m	1111			
Sign	ature of P	erson in Charge:	MI	TUUL		Date: E	7.12.2021
Sign	nature of Ir	spector:	-5//			Date: 5	-12-2021



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



ESI	tablishment: 00	nkin bonots	Į L	)ate	7/19	3/21	Pag	e 1 of <u>2</u>	No. of Risk Factor/Intervention Violations	0
Add	dress: 725 M	ilford Locad	Τ	īme	ink	2:00	Tim	e out( : OC	No. of Repeat Risk Factor/Intervention Violations	0
Ow	ner/Permit Hold	ler: CASA Donots inc	F	Risk I	Cat	egory:	C		Total Violations	1
Em	iail: raso.@	andradenh.com	F	hon	e: /	001	1 5	333	Inspection Status: Green Yellow Red	
-	pection Type:	(Routine) Re-inspection Pre-oper			(	-		vestigation	Complaint Other	
1110		FOODBORNE ILLNESS RISK			AF					
		Circle designated compliance status (IN, OUT, N/A					DLIC		in appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NO = n					annli			
					1 1401	,				
Com	pliance Status	Supervision	cos	R	-	Com	plian	ce Status	cos	R
4	IN OUT	Person in charge present, demonstrates knowledge and		1	+	4.5	1	X	Protection from Contamination	
-		performs duties			4	15	$\rightarrow$	ON AN TUE	Food separated and protected	4
2	(IN OUT N/A	Certified Food Protection Manager			$\perp$	16	-	OUT N/A	Food-contact surfaces cleaned and sanitized  Proper disposition or returned, previously served,	+
		Employee Health				17	IN	OUTWADO	reconditioned & unsafe food	丄
3	INDUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature Control for Safety	
4	LINDUT	Proper use of restriction and exclusion				18	_	OUT N/A(NÒ)	Proper cooking time and temperature	
5	(IN DUT	Procedures for responding to vomiting and diarrheal events		L		19		OUT N/A(NO)	Proper reheating procedures for hot holding	$\perp$
_	Lucia Ca	Good Hygiene Practices		-	4	20		OUT N/A(NO)	Proper cooling time and temperatures	4
7	IN OUT NO	Proper eating, tasting, drinking, or tobacco use		$\vdash$	-	21	45.5	OUT N/A NO	Proper hot holding temperatures	+-
	TIN OUT NO	No discharge from eyes, nose, mouth  Preventing Contamination by Hands			-	22		DUT N/A NO	Proper cold holding temperatures	+
8	IN OUT NO	Hands dean & properly washed		Т	-	24		OUT N/A NO	Proper date marking and disposition  Time as a Public Health Control: procedures and records	+
9	IN OUT N/A/NO	No bare hand contact with RTE food		$\vdash$	+		114	OUINAJIO	Consumer Advisory	-
10	(IN OUT	Adequate handwashing sinks properly supplied & accessible			1	25	LING	DUT N/A	Consumer advisory provided for raw/undercooked foods	т-
	Tit you	Approved Source				20	114.4	OU (IWA)	Highly Susceptible Populations	
11	INOUT	Food obtained from an approved source			1	26	IN	OUT WA	Pasteurized foods used; prohibited foods not offered	T
12	IN OUT N/ARO	Food received at proper temperature			1			Foo	d / Color Additives and Toxic Substances	
13	(IN)DUT_	Food In good condition, safe & unadulterated				27	IN	OUT N/A	Food additives; approved and properly used	
14	IN OUT WANO	Req, records available: shell stock tags, parasite destruction			]	28	(IN)	DUT N/A	Toxic substances properly identified, stored and used	
	Risk factors a	re improper practices or procedures identified as the mo	st					C	onformance with Approved Procedures	
	Interventions	are improper practices or procedures identified as the mo tributing factors of foodborne illness or injury. Public Hea are control measures to prevent foodborne illness or inju	ry.		П	19	INC	DUT (VA)	Compliance with variance/specialized process/HACCP	
				ETA	J 11. 1	PRACI	TICLES			
		Good retail practices are preventative measures to							and physical objects into foods.	
Mar	k "X" in box if num	nbered item is not in compliance Mark "X" on app	ropriat	e box	cfor	COS	and/o	r COS	corrected on-site during inspection R=repeat violation	n
omi	pliance Status		cos	Ŕ	Y-	Comp	oliano	e Status	COS	R
		Safe Food and Water							Proper Use of Utensils	
30	Pasteurized	eggs used where required				43		in-use utens	ils properly stored	
31	Water & Ice	from approved source				44		Utensils, equ	ipment & linens: properly stored, dried, & handled	
32	Variance ob	stained for specialized processing methods		<u> </u>		45		Single-use/si	ingle-service articles; properly stored & used	Ш
	1	Food Temperature Control				46		Gloves used	The first transfer of the second seco	Щ
33		ing methods used: adequate equipment for temp, control			-			T	Utensils, Equipment and Vending	
34		roperly cooked for hot holding			$\mathbf{v}$	47 -	X,		n-food contact surfaces cleanable,	$\vdash$
35 36	<del></del>	awing methods used				48		<del> </del>	gned, constructed, & used g: installed, maintained, & used: test strips	
50	Mentionete	Food Identification				40		Was divasi in i	Physical Facilities	
37	Food proper	fy labeled: original container			١.	50		Hot & cold w	ater available adequate pressure	
		Prevention of Food Contamination	1			51		<del>                                     </del>	talled, proper backflow devices	Н
38	Insects, rode	ents, & animals not present				52			aste water properly disposed	$\Box$
39	Contaminati	on prevented during food preparation, storage & display				53		Toilet facilitie	s properly constructed, supplied, & cleaned	П
40	Personal cle	anliness				54		Garbage & re	fuse properly disposed, facilities maintained	
41	Wiping cloth	s; properly used & stored				55		Physical facil	ities installed, maintained, & dean	
42	Washing frui	its & vegetables				56		Adequate ver	ntilation & lighting, designated areas used	Щ
Tue	a of Opposition				_				Linana Bastada (V)	NI I
	e of Operation:	1.0								N
Disc	cussion with Per	rson-in-Charge:							Follow-Up: 10 days	N
		A 1 -							Follow-Up Date:	
Sigr	nature of Person	in Charge;							Date: 5 (2)2	
Sign	nature of Inspec	tor:						-	Date: 5-13-202	
									and a fine of the state of the	



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



Address:  TEMPERATURE OBSERVATIONS  Item/Location Temp. Item/Location Temp. At least on the section of Code  OBSERVATIONS AND/OR CORRECTIVE ACTIONS  V   Item   Number   Section of Code   Description of Violation   Dated Corrected or COS	Establishmer	I DUNKIN I	onuts			[	ate: 5	-13.2021	Page _2,	of _2_
TEMPERATURE SETATIONS  Tony  Temp.  emp. T	Address: Compliance Achieved:									
GREEN CISA SE / 15 - 114					TEMPERATURE OBSERVATION					
OBSERVATIONS AND ON CORRECTIVE ACTIONS  Description of Violetion  Description of Violetion  C 414 4-16-2-14 accompanies from delaters, electronance springle accompanies from the preparation of the prepar		Item / Location					0.1	Item / Location		Temp.
OBSERVATIONS AND OR CORRECTIVE ACTIONS    Blan	mam chel	se / 14-112	-42	91	egg / walk - in	41				
V Number Section of Code Description of Violetic Purp of Code or COSS of COSS of Code of Violetic Purp of Code of Violeti										
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V Number Section of Code Description of Violetic Purp of Code or COSS of COSS of Code of Violetic Purp of Code of Violeti		<u> </u>								
Signature of Person in Charge:  Signature of Person in Charge:  National Section of Social Description of Volation  Personal Property of Volation  Personal Volation					OBSERVATIONS AND/OR CORRECTIVE	ACTIONS			I Det	d Campatad
intense gaskets/ int of sandwish purp refrequenter socied with  C AFF 1.602.15 accommunition of tend debrid, electricated saniffice.		Section of Code			Description of Violati	tion				
Signature of Person in Charge:	INGILIDOI									
Signature of Person in Charge:										
Signature of Person in Charge:		4	- interior	gasl	sets/ hid of sandwich pr	KP P	ridel	rator socied wi	177	
Signature of Person in Charge:	C 44	4.602.13	מבכטחת טוב	at 10	n of food dobry, electr	rand	Sense 1:	fise		
Signature of Person in Charge.										
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	Signature of I	Person in Charge:	BUMA	M	2010			Date: 5	13/21	
			750					Date: 5.	3-2020	



**HEALTH DIVISION** 

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



Est	ablishme	ent: De	pot form stand	Ţ	Date:5	1141	/ <b>1</b> Pa	age 1 of <b>2</b>	No. of Risk Factor/Intervention Vid	olations	05
	iress:			1	Time in	1.0	O Ti	me out : 50	No. of Repeat Risk Factor/Intervention Vid	olations	8
Ow	ner/Perm	nit Hold	er: Depot Formstand & 61ft Sha	,	Risk Ca	itego	ory:	1	Total Vio	plations	×
Em					Phone:				Inspection Status: Green Yellow	Red	fel
Inst	pection T	ype:	Routine Re-inspection Pre-ope			III	ness	Investigation	Complaint Other		
,		71	FOODBORNE ILLNESS RISE								
			Circle designated compliance status (IN, OUT, N/						in appropriate box for COS and/or R		
			IN = in compliance OUT= not in compliance NO =	not obs	served N	I/A =	not ap	plicable COS =	corrected on-site R = repeat violation		
Com	pliance S	tatus		cos	R	C	omplia	ance Status		cos	R
			Supervision	1					Protection from Contamination	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	
1	INOUT_		Person in charge present, demonstrates knowledge and performs duties			1	15 🗓	NOUT N/A NO	Food separated and protected		
2	IN OUT	NIA	Certified Food Protection Manager	1	$\top$	1	16	IN OUT NA	Food-contact surfaces cleaned and sanitized		+
			Employee Health			1	17 I	IN OUT NAMO	Proper disposition or returned, previously served, reconditioned & unsafe food		
3	NDUT		Management/food employees & conditional employee;	Т					Time / Temperature Control for Safety		
4	IN OUT		knowledge, responsibilities and reporting  Proper use of restriction and exclusion	_	+	1	18 1	IN OUT NAMO	Proper cooking time and temperature		T-
5	TUQUT		Procedures for responding to vomiting and diarrheal events	1	+	_		IN OUT N/A NO	Proper reheating procedures for hot holding		+
		~	Good Hygiene Practices			2	20	IN OUT N/A NO	Proper cooling time and temperatures		$\top$
6	IN OUT	(No)	Proper eating, tasting, drinking, or tobacco use			2	21	IN OUT WA NO	Proper hot holding temperatures		
7	IN OUT	NO	No discharge from eyes, nose, mouth			2	22 (1	ON AN TUCK	Proper cold holding temperatures		
		200	Preventing Contamination by Hands			2	_	ON AM, TUE NI	Proper date marking and disposition		
8	IN OUT	(C)	Hands clean & properly washed	<u> </u>		2	24   1	N OUT NIA NO	Time as a Public Health Control; procedures and record	S	
9	IN OUT N	V/A(NO	No bare hand contact with RTE food						Consumer Advisory		
10 (	TUENI		Adequate handwashing sinks properly supplied & accessible		4	2:	25    1	N OUT N/A	Consumer advisory provided for raw/undercooked foods	i	
11	(IN OUT		Approved Source Food obtained from an approved source	1		20	6 / 1	NOUT N/A	Highty Susceptible Populations  Pasteurized foods used; prohibited foods not offered		
12	IN OUT N	N/ANO	Food received at proper temperature		+	-	<u> </u>		d / Color Additives and Toxic Substances		-
13	TUCK		Food in good condition, safe & unadulterated		+	27	7 1	N OUT (VA)	Food additives: approved and properly used	T	
14	IN OUT	V/ANO	Req. records available: shell stock tags, parasite destruction		$\Box$	28	47	N DUT N/A	Toxic substances properly identified, stored and used		П
	Risk	actors a	re improper practices or procedures identified as the m	ost				= Co	onformance with Approved Procedures		
	Interve	ent cont entions a	re improper practices or procedures identified as the m ributing factors of foodborne illness or injury, Public He are control measures to prevent foodborne illness or inj	ann ury.		19	9   11	N OUT N/A	Compliance with variance/specialized process/HACCP		
			G	DOD R	ETAIL	PRA	ACTIC	ES			
Mor	k "V" in ho	or if mum	Good retail practices are preventative measures bered item is not in compliance Mark "X" on app							a salada di an	
ivial	K A III DO	X II HUIH	beled item is not in compliance - Mark A of app	лорна	ile DOX it	JI GO	/o anu	701 003	=corrected on-site during inspection R=repea	t violation	
Comp	oliance St	atus		cos	R	Co	mplia	nce Status		cos	R
30	Par	etaurizad	Safe Food and Water eggs used where required	1	<del>, i</del>	43	2	In use utensi	Proper Use of Utensils ils properly stored		
31			from approved source			44	_	_	ipment & linens; properly stored, dried, & handled	+	Н
32			tained for specialized processing methods			45	5		ingle-service articles: properly stored & used	1	$\Box$
			Food Temperature Control			46	Б	Gloves used			П
33	Pro	per cooli	ng methods used: adequate equipment for temp, control						Utensils, Equipment and Vending		
34	Pia	nt food p	roperly cooked for hot holding			47	7 •	Food and no	n-food contact surfaces cleanable,		
35			awing methods used			48			igned, constructed, & used	+	
36	The	ermomete	rs provided and accurate  Food Identification			49	2	Warewashing	g: installed, maintained, & used: test strips		
37	Foo	od proper	ly labeled; original container			50	<u></u>	Hot & cold wa	Physical Facilities ater available adequate pressure	1	
	1 ''	higher	Prevention of Food Contamination			51	-		talled, proper backflow devices	1 1	
38	Inst	ects, rode	ents, & animals not present			52	2		aste water properly disposed		
39	Cor	ntaminatio	on prevented during food preparation, storage & display			53	3	Toilet facilities	s properly constructed, supplied, & cleaned		
40	Per	rsonal cle	anliness			54	1	Garbage & re	fuse properly disposed, facilities maintained		
41		s; properly used & stored			55	_		ities installed, maintained, & clean	$\bot$		
42	Wa	shing frui	ts & vegetables			56		Adequate ver	ntilation & lighting, designated areas used		_
Тур	e of Oper	ration:							License Posted:	(Y)	N
			son-in-Charge;						Follow-Up:	V /	7
D136	AUGGIOIT W	mail GI	out in othinge.							, (	コ
					_				Follow-Up Date:		
Sign	ature of l	Person	in Charge: Cumbe	21	_ 4	2	2	2	Date:		
Sigr	ignature of Inspector:								Date: 5-14-202	1	
			1								



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



Establishme	nt: Depot form ste	and		Date: 5	7-2021	Page _2_ c	f_2_
Address:	8 DW Highway	A		Compliand	e Achieved: 5-14-2	021	
		4	TEMPERATURE OBSERVATION	NS			
	Item / Location	Temp.	Item / Location	Temp.	Item / Location		Temp.
			-				
		ORC	EDVATEANCAND CODDECTIVE	E ACTIONS			
14		UBS	ERVATIONS AND/OR CORRECTIVE			Dated (	Corrected
V Item Number	Section of Code		Description of Viol	ation			COS
						i	
-							
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	.	שומולי מין	tions abselved during	inspection			
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			A 1		B -		
Signature of F	Person in Charge:	79	amber Ens	TACI	Date:		
Signature of I	Inspector:	///	- N		Date: S.I.	-202	



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



Est	ablishment: Д\	ple libeneses Breming	[	Dat <b>es/</b>	3/2	Pag	e 1 of <u>Z</u>	No. of Risk Factor/Intervention Violat	ions	Ø
		ombia Circle	7	lime in	:2.60	Tim	e out:2:45	No. of Repeat Risk Factor/Intervention Violati	_	Ø
Ow	ner/Permit Hold	der: Hichael Frizzele	F	Risk Ca	ategor	y( -		Total Violat	ions 4	6
		ille@able epenezer.com	F	hone:	1844	127	2-2-253	Inspection Status: Green Yellow Re		
	pection Type:		peration			-	vestigation	Complaint Other		_
		FOODBORNE ILLNESS RIS								
		Circle designated compliance status (IN, OUT, I						in appropriate box for COS and/or R		
		IN = in compliance OUT= not in compliance NO =	not obs	erved N	I/A = n	ot appl	icable COS =	corrected on-site R = repeat violation		
Com	pliance Status		cos	R	Cor	motian	ice Status		cos	R
		Supervision	,	1.5				Protection from Contamination	003	<u> </u>
1	IN DUT	Person in charge present, demonstrates knowledge and performs duties			15	IN	OUT N/A NO	Food separated and protected		
2	IN OUT MA	Certified Food Protection Manager			16	IN	OUT N/A	Food-contact surfaces cleaned and sanitized		
		Employee Health			17	IN	OUTNANO	Proper disposition or returned, previously served,		
3	INOUT	Management/food employees & conditional employee;						reconditioned & unsafe food Time / Temperature Control for Safety		
4	(IN)OUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion	-	+	18	IN	OUT N/A NO	Proper cooking time and temperature		_
5	IN DUT	Procedures for responding to vomiting and diarrheal events			19	_	OUT N/A NO	Proper reheating procedures for hot holding		-
		Good Hygiene Practices			20	$\rightarrow$	OUT N/A NO	Proper cooling time and temperatures		
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use			21		OUT WAND	Proper hot holding temperatures		
7	IN OUT (NO	No discharge from eyes, nose, mouth			22	(ÎN	DUT N/A NO	Proper cold holding temperatures		
		Preventing Contamination by Hands			23	(N)	DUT N/A NO	Proper date marking and disposition		
8	IN OUT (O)	Hands clean & properly washed			24	ĬŇ	OU N/A NO	Time as a Public Health Control: procedures and records		
9	IN OUT N/A NO	No bare hand contact with RTE food						Consumer Advisory		
10	TUON	Adequate handwashing sinks properly supplied & accessible			25	IN	OUKN/A)	Consumer advisory provided for raw/undercooked foods		
11	(N OUT	Approved Source Food obtained from an approved source	1	$\overline{}$	26	INI	OUT (VA)	Highly Susceptible Populations		
12	IN OUT N/A NO	Food received at proper temperature	+-	-	20	IN .		Pasteurized foods used; prohibited foods not offered  d / Color Additives and Toxic Substances		
13	IN DUT_	Food in good condition, safe & unadulterated			27	IN:	OUT MA)	Food additives: approved and properly used		
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction	1	$\vdash$	28	-	DUT N/A	Toxic substances properly identified, stored and used	$\dashv$	
	Risk factors	are improper practices or procedures identified as the r	nost				Ca	onformance with Approved Procedures		
	Prevalent con Interventions	are improper practices or procedures identified as the r tributing factors of foodborne illness or injury. Public H are control measures to prevent foodborne illness or in	ealth njury.		19	IN	OUT (IA)	Compliance with variance/specialized process/HACCP		
			GOOD R	ETAIL	PRAC	TICES	;			
		Good retail practices are preventative measure						and physical objects into foods.		7
Mar	k "X" in box if nun	nbered item is not in compliance Mark "X" on a	ppropriat	e box fo	or COS	and/o	r COS	=corrected on-site during inspection R=repeat vio	lation	
omp	liance Status		cos	R	Com	plianc	e Status	lc lc	os	R
		Safe Food and Water			-	1,11		Proper Use of Uteneils		
30		l eggs used where required	-	$\vdash$	43			ils properly stored	$\rightarrow$	_
31		trian approved source		$\vdash$	44	-		ipment & linens: properly stored, dried, & handled	$\rightarrow$	
92	Valiance of	Food Temperature Control			46	-	Gloves used	ingle-service articles: properly stored & used	$\dashv$	$\dashv$
33	Proper cool	ing methods used: adequate equipment for temp, control	T		10	-	010463 8360	Utensils, Equipment and Vending		
34	Plant food p	properly cooked for hot holding			47	.	Food and nor	n-food contact surfaces cleanable,		$\exists$
35	Approved th	awing methods used			48		Properly desi	igned, constructed, & used	$\neg$	$\neg$
36	Thermomet	ers provided and accurate			49		Warewashing	g: installed, maintained, & used: test strips		
-		Food Identification	,		-	<del>-,</del>		Physical Facilities		
37	Food prope	dy labeled; original container			50	-		ater available adequate pressure	$\rightarrow$	4
38	Incerte rad	Prevention of Food Contamination	1		51	-		talled, proper backflow devices		$\dashv$
39		on prevented during food preparation, storage & display	+	$\overline{}$	52	+	_	aste water properly disposed s properly constructed, supplied, & cleaned		$\dashv$
40	Personal cle		+	_	54	+		ofuse properly disposed, facilities maintained	+	$\dashv$
41		s: property used & stored			55		<del> </del>	ities installed, maintained, & clean	+	$\dashv$
42	Washing fru	its & vegetables			56		Adequate ven	ntilation & lighting, designated areas used	$\top$	
Turn	of Operation								A	
	e of Operation:	. 0						License Posted: (Y	) <u>N</u>	7
DISC	ussion with Pe	rson-in-Charge:						Follow-Up: Y	(N	儿
		-1/1						Follow-Up Date:		
Sign	ature of Persor	in Charge: 1MM Lath						Date: 6-13-2021		7
	ature of Inspec							Date: 5- 3-20:Z.		$\dashv$
~.91	and or mobel									- 1



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



Establishme	ent: Abre Elpenetu				-13-2021	Page _ Z of _ Z_
Address: 3	1 Columbia Ciro	e		Complian	ce Achieved: 5-13	3-202
			TEMPERATURE OBSERVAT			
	Item / Location	Temp.	Item/Location	Temp.	Item / Locati	on Temp.
<del></del>		OPE	RVATIONS AND/OR CORRECTIVE	VE ACTIONS		
, Item		OBSE				Dated Corrected
V Number	Section of Code		Description of Vi	ofation		or COS
			allook of estimal I	7	h	
-		To Old	lattons observed d	Dring time of	INSPECTION_	
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		111/				
Signature of	Person in Charge:	home too				13-2021
Signature of	Inspector:	7.//			Date:5-	13-202



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



Est	ablish	ment:	pminos	С	ates / 11	3/21	Page	1 of <u>Z</u>	No. of Risk Factor/Intervention Viola	itions 4	(B)		
Add	dress:	456 p	W Highway					out:45	No. of Repeat Risk Factor/Intervention Viola	itions	Ø		
Ow	ner/P	ermit Hold	er TBD preza Inc	R	lisk Cat	egory(			Total Viola	ations ·	7		
Em			100 11020 210	Р	hone:	-	7		Inspection Status: Green Yellow F	ed .			
Ins	pectio	n Type:	Routine Re-inspection Pre-ope			Illnes	ss Inve	estigation	Complaint Other				
-	-	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	FOODBORNE ILLNESS RISK										
			Circle designated compliance status (IN, OUT, N/						in appropriate box for COS and/or R				
			IN = in compliance OUT= not in compliance NO =	not obse	erved N/	A = not	applic	able COS =	corrected on-site R = repeat violation				
C ==	-11	- Ct-tu-		000	L D L	IC	-tions	- Ct-tu-		cos	R		
COM	pliant	e Status	Supervision	cos	R	Com	pilanc	e Status	Protection from Contamination	1003	I IK		
1		HIT	Person in charge present, demonstrates knowledge and	T		15	(N)	UT N/A NO	Food separated and protected	T			
2	7	UT N/A	performs duties	<del> </del>		_		UT N/A	Food-contact surfaces cleaned and sanitized	+	+		
2	(IN)	IUT N/A	Certified Food Protection Manager			16	<del></del>	_	Proper disposition or returned, previously served,	+	+-		
			Employee Health	1		17	INO	UT N/A NO	reconditioned & unsafe food		Щ		
3	(N)	UT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature Control for Safety				
4	(IN )	UT	Proper use of restriction and exclusion			18	INO	UT N/A IO	Proper cooking time and temperature		$\perp$		
5	(IN )	UT	Procedures for responding to vomiting and diarrheal events			19		UT N/A(10)	Proper reheating procedures for hot holding		$\vdash$		
	,	-	Good Hygiene Practices			20	+	UT N/A(NO)	Proper cooling time and temperatures		$\vdash$		
6	INO		Proper eating, tasting, drinking, or tobacco use		-	21	-	UT N/A(NO)	Proper hot holding temperatures	-	$\vdash$		
7	INO	UT (10)	No discharge from eyes, nose, mouth	<u> </u>		22	+><	UT N/A NO	Proper cold holding temperatures	+-	+-		
-	(30	UT NO	Preventing Contamination by Hands	1		23	<del></del>	UT N/A NO	Proper date marking and disposition	+	+		
°	(1)0		Hands clean & properly washed	-		24	INO	UT NIA NO	Time as a Public Health Control: procedures and records				
9	IND	UT N/A NO	No bare hand contact with RTE food  Adequate handwashing sinks properly supplied & accessible						Consumer Advisory  Consumer advisory provided for raw/undercooked foods		-		
10	I IIVE		Approved Source			25	IN C	ر ماسی	Highly Susceptible Populations		4		
11		UT	Food obtained from an approved source	T		26	Timo	UT N/A	Pasteurized foods used; prohibited foods not offered	T			
11 UNOUT Food obtained from an approved source 26 INOUT N/A  12 IN OUT N/A NO Food received at proper temperature									od / Color Additives and Toxic Substances				
13	(II)o	UT	Food in good condition, safe & unadulterated					UT(V/A)	Food additives: approved and properly used				
14	IN O	UT N/A NO	Req. records available: shell stock tags, parasite destruction					UT N/A	Toxic substances properly identified, stored and used				
	R	sk factors a	re improper practices or procedures identified as the m	ost				Co	onformance with Approved Procedures				
	Pn Int	evalent cont erventions a	re improper practices or procedures identified as the m ributing factors of foodbome illness or injury. Public He are control measures to prevent foodborne illness or inju	alth ury.		19	IN O	UT (VA)	Compliance with variance/specialized process/HACCP				
					ETAIL	PRACT	TOES			-			
			Good retail practices are preventative measures					s, chemicals.	and physical objects into foods.				
Mai	'k <b>"X"</b> i	n box if num	bered item is not in compliance Mark "X" on app	propriat	e box fo	r COS a	and/or	COS	=corrected on-site during inspection R=repeat	/iolation			
Com	plianci	e Status		cos	R	Comp	liance	Status		cos	R		
00111	pitario	- Ottacao	Safe Food and Water	000				- Courter	Proper Use of Utensils	1000			
30		Pasteurized	eggs used where required			43		In-use utens	ils properly stored				
31		Water & Ice	from approved source			44		Utensils, equ	uipment & linens: properly stored, dried, & handled		Ш		
32		Variance ob	tained for specialized processing methods			45		Single-use/s	ingle-service articles: properly stored & used	$oxed{oxed}$	Ш		
			Food Temperature Control			46		Gloves used			Щ		
33			ng methods used: adequate equipment for temp. control						Utensils, Equipment and Vending	-			
34			roperly cooked for hot holding		_	47 -			en-food contact surfaces cleanable,	$\vdash$	$\vdash\vdash$		
35			awing methods used			48			signed, constructed, & used	$\vdash$	$\vdash$		
36	11	i nermomete	rs provided and accurate Food Identification			49		vraicwasnin	g: installed, maintained, & used: test strips  Physical Facilities				
37		Fond proper	ly labeled: original container		-	50		Hot & cold w	ater available adequate pressure				
-		, oo a propor	Prevention of Food Contamination			51			stalled, proper backflow devices				
3B		Insects, rode	nts, & animals not present			52		Sewage & wa	aste water properly disposed				
39		Contaminati	on prevented during food preparation, storage & display			53		Toilet facilitie	es properly constructed, supplied, & cleaned				
40		Personal cle	anliness			54		Garbage & re	efuse properly disposed, facilities maintained				
41		Wiping cloth	s: properly used & stored			55		Physical facil	lities installed, maintained, & clean				
42	$oxed{oxed}$	Washing frui	ts & vegetables			56		Adequate ver	ntilation & lighting, designated areas used				
Tve	a of f	)neration:	C Class						License Posted:	VI	N		
				-						<del>~</del>	_		
Dis	cussic	on with Per	son-in-Charge:						Follow-Up: LD dogs (	' (٢	N		
									Follow-Up Date:				
Sign	nature	of Person	in Charge: Soon - Bawlin						Date: 5-18-2				
Cin	natur												
φiĝ	iature	ature of Inspector: Date: 5-18-COU											



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



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Addr	ess: 🚜	6 DLO His	وله بعصر							Compl	iance Ach	ieved:			
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		Item / Location		Temp.		Item /	Location			Temp.		Item / Loca	ition		Temp.
		chicken / in		411		<del> </del>				-					
che	2640	/ wall -	in	39.					-						
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					OBSERVA	TIONS AN	D/OR CO	RRECTIVE	E ACTIO	NS				D-to-d (	Corrected
V	Item Number	Section of Code					Descrip	otion of Viol	ation						COS
		9	Kitcher	1.											
_		1										1 - 1	- d		
C	VO	6-301-14	Handl	NZDL	sîn k	next	TO p	1270	pre	D Uni	rnor	- label	<u> </u>	+	
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Signa	ature of F	erson in Charge:	Sordon	Ba	onlin							Date: 5	-18-6	?/	_
Signa	ature of I	nspector:		-								Date:	5-18-2	150	



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



Esta	blish	ment: HA	MA	Time in Time out One of Risk Factor/Intervention \  No. of Risk Factor/Intervention \  No. of Repeat Risk Factor/Intervention \										
Add	ress:	The Conti	inental Blud C		Time	irt2	100	Time		No. of Repeat Ris	k Factor/I	ntervention \	√iolation	ns 💋
Owr	er/Pe	ermit Holde	er. Patenara		Risk (	Cate	догу:					Total \	Violatio	ns 4
$\overline{}$			era Cyanoo.com		Phone	3: [€	ter)	99	7-4241	Inspection Status:	Green	Yellow	Red	
		Type:		operatio					estigation	Complaint	Ot	her		
			FOODBORNE ILLNESS R			AN	D PUI	BLIC F	EALTH I	NTERVENTIONS				
		_	Circle designated compliance status (IN, OUT							in appropriate box for	COS and/c	or R		
			IN = in compliance OUT= not in compliance NC	) = not o	bserved	N/A	= not	applica	able COS =	corrected on-site R =	repeat viol	ation		
Com	liane	e Status		CO	S R	$\overline{}$	Com	olianc	Status			<u> </u>	C	OS R
COM	manic	BOtatus	Supervision							Protection from (	ontamina	tien		
1 (	INO	UT	Person in charge present, demonstrates knowledge and performs duties				15	ÎN	UT N/A NO	Food separated and pro	otected			
2	IÑO	UT N/A	Certified Food Protection Manager	$\top$		7	16	(I) o	UT N/A	Food-contact surfaces				
			Employee Health				17	INO	UT WATO	Proper disposition or re- reconditioned & unsafe		ously served,		
3	(N)	IIT.	Management/food employees & conditional employee;	$\top$	T	1				Time / Temperature		r Safety		
4			knowledge, responsibilities and reporting  Proper use of restriction and exclusion	-	+	+	18	TINO	UT N/A	Proper cooking time an				
5	(N)		Procedures for responding to vomiting and diarrheal ever	nts		1	19		UT N/A (O)	Proper reheating proce				
-			Good Hygiene Practices			1	20	INO	UT N/A(NO)	Proper cooling time and	temperature	es		
6	INO	ит 😡	Proper eating, tasting, drinking, or tobacco use	$\neg$		1	21	IN O	UT N/A	Proper hot holding temp				
7	INO	UT (NO)	No discharge from eyes, nose, mouth			b	(22)	INO	UT WA NO	Proper cold holding tem	peratures			
			Preventing Contamination by Hands			1	23	(N)	NO Proper date marking and disposition					
8	IN O	JT NO	Hands clean & properly washed		24 IN OUT N/A NO Time as a Public Healt						Control: pro	cedures and rec	:ords	
9 (	IN O	JT N/A NO	No bare hand contact with RTE food		Consumer Advisory									
10 ′	IN O	JT	Adequate handwashing sinks properly supplied & accessi	ble			25	NO.	JT N/A	Consumer advisory pro	vided for raw	/undercooked fo	ods	
			Approved Source							Highly Susceptibl	<del></del>			
11 (	ii) O	JT	Food obtained from an approved source			_	26	1100	UT N/A	Pasteurized foods used	prohibited f	cods not offered		
12	IN O	JT N/( NO	Food received at proper temperature						For	od / Color Additives a	nd Toxic S	ubstances		
13	(IN)	JT	Food in good condition, safe & unadulterated				27	INO	UT WA	Food additives: approve	d and prope	rly used	$\perp$	
14	IN O	JT WANO	Req. records available: shell stock tags, parasite destructi	on			28 (	€ NI	UT N/A	Toxic substances prope	rty identified,	stored and use	d	
	RI	sk factors a	re improper practices or procedures identified as the	ne most		Conformance with Approved Procedures								
	Pre	evalent cont erventions a	re improper practices or procedures identified as the ributing factors of foodborne illness or injury. Public are control measures to prevent foodborne illness of	: Health or injury.		1	19	N <sub>O</sub>	UT N/A	Compliance with variance	ce/specialize	d process/HACC	;P	
				COOL	RETA	ILP	RACI	TICES						
			Good retail practices are preventative meas											
Mar	k <b>"X"</b> iı	box if num	bered item is not in compliance Mark "X" or	approp	riate bo	x for	COS	and/or	COS	=corrected on-site dur	ing inspec	tion R=rep	peat viola	ation
Comr	lianci	e Status		CO	SR	Т	Comp	oliance	Status				CC	S R
			Safe Food and Water							Proper Use of	Utensils			
30		Pasteurized	eggs used where required				43		In-use utens	sils properly stored				
31		Water & Ice	from approved source				44			ulpment & linens; properly				
32		Variance ob	tained for specialized processing methods			1	45	_		single-service articles: pro	perly stored	& used		
			Food Temperature Control			4	46		Gloves used	1 1 2		-		
33		Proper cool	ng methods used: adequate equipment for temp, control			_				Utensils, Equipmen		ding		
34		Plant food p	roperty cooked for hot holding				47 -		Food and no	on-food contact surfaces of	leanable,			
35		Approved th	awing methods used	$\perp$		1	48			signed, constructed, & use			$\rightarrow$	-
36		Thermomet	ers provided and accurate				49		Warewashir	ng: installed, maintained, &		trips		
			Food Identification			1	<u> </u>			Physical Fa	cilities			
37		Food proper	rly labeled: original container				50			vater available adequate p			-+	
			Prevention of Food Contamination				51		Plumbing in	stalled, proper backflow d	evices		$\rightarrow$	
38 Insects, rodents, & animals not present									Sewage & v	vaste water properly dispo	sed			
39	X	Contaminati	on prevented during food preparation, storage & display				53	$\vdash$		es properly constructed, s				
40	/	Personal cle	anliness				54			refuse properly disposed,		ntained	$\rightarrow$	
41		Wiping doth	s: properly used & stored			_	55			ilities installed, maintained			$\dashv$	-
42		Washing fru	its & vegetables			1 3	56		Adequate vi	entilation & lighting, design	iated areas i	ısed		
***	0.05	Inamilan								Ī	License	Posted:	Y	) N
<del></del>		Operation:							<del></del>				~\ <del>\$</del>	\ NI
Dis	cussio	on with Pe	rson-in-Charge:									p: w day	7	ノ <sup> N</sup>
											Follow-L			
Sign	nature	of Persor	in Charge:								Date:	5/19/3	<u> 202</u>	<u> </u>
		ature of Person in Charge:  Date: 5   19 - 202												



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



Es	tablishme	nt: Hana					Date	5-19-2021 Pa	ge <u>Z</u> of	2
Ac	ldress: ra	contiventou	1 Blud c	nit C			1.	pliance Achieved:		
					TEMPERATURE OBSERV					
		Item / Location		Temp.	Item/Location		Temp.	· Item / Location		Тетр.
		mon 1 sos	ni becr	38'	rew chicken / wall	-in	41			
Sp	2tvon	/comer	<u> </u>	58						
	Itom				OBSERVATIONS AND/OR CORREC	TIVE ACTIO	VS			
V	Item Number	Section of Code			Description of	f Violation			Dated Co	
			Front:						010	J3
C	10	1 20 16							+	
_		6-501.14	130th	nough	valy sinks behind a	DUN-fer 1	m 188	ing nandwash sink		
			only ;	signas	e.					
			Kitchen :	$I_c$						
C.	39	2 205 II =			61		- 0		<del>                                     </del>	
P		3-3-3-11	1aw 1	nveled r	served on counter or	240000	e in	The work - 11)	-	
F	22	3-501-16-	Sprout	5 00	served on lownter or	F 58 - F	, TU	s foods must be	-	
			Kepr	at A	I'V of below					
<u>C</u>	56	6-501-14	H004	Stick	er expired, expire	ed 12	120.	last service was		
			9/20	00	90 day scheduce.					
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Signa	ature of Pe	erson in Charge:	P912					Date: 5/18	1209.	1
	ature of In		7	C: 1						11
3-1		-				<del></del>		Date: 5-19 - 7	021	



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



Address: WAR DUS WARDINGEN SO GENO CONTROLLED TO CONTROLLED SO AND	Esta	blishn	nent: BA	E HER 24	Da	ite 🔨	21-21	Ра	age 1 of _ <b>Z</b>	No. of Risk Factor/Intervention Violations	Ц
Comment Holder: so Cak Co expenditions   Proceedings   Procedings   Pr				•	Tir	ne in	0,00	Tir	me outous	No. of Repeat Risk Factor/Intervention Violations	5
Email: Setures Prof. 1 Re-Inspection Type: Re-Inspection Respection Type: Re-Inspection Re-Inspection Respection Respection Re-Inspection Respection Respection Respection Respection Respection Respection Respection Respection Respection Respective Respection Respective Respe					Ris	sk Ca	tegory:	3	3	Total Violations	5
Re-inspection Type:   Re-inspection   Pre-operational   Immedia Investigation   Compilation   Comp	_			^	Ph	one	603	9	<del>25</del> -6479	Inspection Status: Green Yellow Red	
Ciscle designation compliance SIT LANESS (FACTORS AND PUBLIC HEALTH INTERVENTIONS)  N = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = corracted on-site R = repeat violation  Supervision  Pretention from Contamination  Supervision  Supervision  Pretention from Contamination  Supervision  Supervision  Supervision  Pretention from Contamination  Supervision  Supervision  Pretention from Contamination  Supervision  Supervision  Supervision  Pretention from Contamination  Supervision  Supervision  Pretention from Contamination  Supervision  Supervision  Supervision  Supervision  Supervision  Supervision  Supervision  Supervision  Pretention from Contamination  Supervision  Supervision  Supervision  Supervision  Supervision  Supervision  Pretention from Cont					iona	<u>`</u>	Illne				
Circle designated compliance Status  N = in compliance OUT= not in compliance NO = not shown MNA = not applicated COS = corrected on at Re R = repost violation  Seper-trisins  GOS R  1	IIIsp	CCHOIL	турс.							NTERVENTIONS	
Compliance Status											
Compliance Status   Supervisor   Superviso								t ap	plicable COS =	corrected on-site R = repeat violation	
Supervision   Present in the most contraction of the performed units and protection of the performance of											R
1	Com	oliance	Status		08	R	Corr	рш	ance Status		Ť
Section   Proceedings of Precision Manager   Section   Procedure description   Section   Secti							15		IN OUT NO NO		
Employee Realth  Employ	1	1		performs duties			-				-
Employee Balls    Diput   Managementode employee is conditional employee;   Diput with providing inspectations and evolution	2	(IN 9)L	JT N/A	Certified Food Protection Manager				_			ᅥ
Signature   Propert and refriction and exocution   Signature expending to remission and temporalists   Signature   pending to remission by James   Signature exp							17			reconditioned & unsafe food	-
Proper use of residency and exclusion   Proper use of residency and exclusion   Proper desidency properly design properly and properl	3	(IN)DL	JT T	Management/food employees & conditional employee; knowledge, responsibilities and reporting			t			Time / Temperature Control for Safety	
6 IN DUT 1 Concentration and temperatures  8 IN DUT 1 Consideration of the desiration process of the contract with PTE food  9 IN DUT 1 Consideration of the contract with PTE food  9 IN DUT 1 Consideration of the contract with PTE food  9 IN DUT 1 Consideration of the contract with PTE food  9 IN DUT 1 Consideration of the contract with PTE food  9 IN DUT 1 Consideration of the contract with PTE food  9 IN DUT 1 Consideration of the contract with PTE food  9 IN DUT 1 Consideration of the contract with PTE food  9 IN DUT 1 Consideration of the contract with PTE food  9 IN DUT 1 Consideration of the contract with PTE food  9 IN DUT 1 Consideration of the contract with PTE food  9 IN DUT 1 Consideration of the contract with PTE food  9 IN DUT 1 Consideration of the contract with PTE food  9 IN DUT 1 Consideration of the contract with PTE food  9 IN DUT 1 Consideration of the contract with PTE food  9 IN DUT 1 Consideration of the contract with PTE food  9 IN DUT 1 Consideration of the contract with PTE food  9 IN DUT 1 Consideration of the contract with PTE food  9 IN DUT 1 Consideration of the contract with PTE food  9 IN DUT 1 Consideration of proper from the contract with PTE food food and the contract with PTE food food and the contract with PTE food food and the contract with PTE food food and the contract with PTE food food and the contract with PTE food food and the contract with PTE food food and the contract with PTE food food and the contract with PTE food food and the contract with PTE food food and the contract with PTE food food and the contract with PTE food food and the contract with PTE food food and the contract with PTE food food and the contract with PTE food food and the contract with PTE food food and the contract with PTE food food and the contract with PTE food food and the contract with PTE food food and the contract with PTE food food food food food food food foo	4	(IN)OL	JT :				18		IN OUT N/A(NO)	Proper cooking time and temperature	
NOUT   NOT   NOT   Not   Seek and   Nout   Not	5	IN)DL	JT T	Procedures for responding to vomiting and diarrheal events			19	$\perp$	IN OUT N/A NO		_
NOUT NOT NOT NOT NOT NOT NOT NOT NOT NOT NO			-	Good Hygiene Practices			20				
Proper date marking and deposition  NOUT (NO) Hands doen & properly washed  s accessible  Pagerwed Surver  11 (NO) (NO) Proper deposition of control of the property washed as accessible  NOUT (NO) Proper does were the property washed as accessible  NOUT (NO) Proper does were the property washed as accessible  NOUT (NO) Proper does were the property washed as a property washed as a property washed washed as a property washed	6	IN OL	IT NO	Proper eating, tasting, drinking, or tobacco use			21				$\dashv$
8 IN OUT (CO) Hands dan A properly washed 9 IN OUT NUT NUT NUT NUT NUT NUT NUT NUT NUT N	7	IN OL	JT (10)			L		_			$\dashv$
So In OUT NEW Adequate handwashing pinks properly supplied & accessible   25				Preventing Contamination by Hands				-15			
Agracored Source  Agracored Source  Approved Source  11	8	IN OL	T (NO)	Hands dean & properly washed			24		IN OUT N/A NO		-
The continue of the continue	9	IN OL	JT N/(NO					100	· · · · · ·		$\dashv$
10   DOUT   Pood obtained from an approved source   25   IN OUT (NA)   Posterutated foods used, prohibited foods not offered   12   IN OUT (NA)   Pood received at proper temperature   14   IN OUT (NA)   Pood received at proper temperature   14   IN OUT (NA)   Pood received at proper temperature   15   IN OUT (NA)   Pood received at proper temperature   15   IN OUT (NA)   Pood received at proper temperature   15   IN OUT (NA)   Pood and and the property used   15   IN OUT (NA)   Pood and and the property used   15   IN OUT (NA)   Pood and and used   IN OUT (NA)   Pood and us	10	NO	Л			L	25				
Toda   Post							00	_	INICULTATION		
The control of the	-					-	20				
Resk factors are improper practices or procedures identified as the most Prevented contributing factors of footborne illiness or injury. Public Health Interventions are control measures to prevent footborne illiness or injury. Public Health Interventions are control measures to prevent footborne illiness or injury. Public Health Interventions are control measures to prevent footborne illiness or injury. Public Health Interventions are control measures to prevent footborne illiness or injury. Public Health Interventions are control measures to prevent footborne illiness or injury. Public Health Interventions are control measures to prevent footborne illiness or injury. Public Health Interventions are provented to make X on appropriate box for COS and/or COS = corrected on-site during inspection R=repeat violation.    Compliance Status		1-				$\vdash$					
Risk factors are improper practices or procedures (lentified as the most Prevellent contributing factors of foodborne illiness or injury. Putilic Health Interventions are contributing factors of foodborne illiness or injury. Putilic Health Interventions are contributing factors of foodborne illiness or injury. Putilic Health Interventions are contributing factors of foodborne illiness or injury. Putilic Health Interventions are contributing factors of foodborne illiness or injury. Putilic Health Interventions are contributing factors or foodborne illiness or injury. Putilic Health Interventions are contributing factors or foodborne illiness or injury. Putilic Health Interventions are contributing factors or foodborne illiness or injury. Putilic Health Interventions are contributed for precision are preventiative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Compliance Status  COS R  Good retail practices are preventiative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Compliance Status  COS R  Compliance Status  COS = corrected on-site during inspection Re-repeat violation  Re-	-	<b>-</b>					_	_			$\neg$
Topic and contributing facilities of foodborne liliness or injury, Public Health Interventions are control measures to prevent foodborne liliness or injury.    Topic and the process of foodborne liliness or injury.	14						20				
Good retail practices are preventiative measures to control the addition of plandgers, chamicals, and physical objects into foods.  Mark 'X' in box if numbered frem is not in compliance  Mark 'X' on appropriate box for COS and/or COS accorrected on-site during inspection  Rerepeat violation  erepeat violation Rerepeat violation Rerepeat violation Rerepeat violation Rerepeat violation Rerepeat violation Rerepeat violation Rerepeat violation Rerepeat violation Rerepeat violation Rerepeat violation Rerepeat violation Rerepeat violation Rerepeat violation Rerepeat violation Rerepeat		Rik Pre	<b>sk factors</b> a evalent cont	re improper practices or procedures identified as the mos ributing factors of foodbome illness or injury. Public Healti	t h	ŀ		7			
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		Inte	erventions a					_		Compliance with variance specialized process in Pro-	$\dashv$
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  I											
Compliance Status   Cos   R   Sale Food and Water   Sale Food and Sale Food   Sale F		1 - MA / 10 1	Land Marian		contro	e box	for COS	path	d/or COS	=corrected on-site during inspection R=repeat violation	၂
Proper Use of Utenalis   Proper Use of Utenalis	Mai	rk "X" II	1 DOX II NUM	bered item is not in compliance - Mark X on appro	prior	O DON					
Pasteurized eggs used where required	Com	pliance	Status		os	R	Con	ıplia	ance Status		-
Water & Loe from approved source						mi	42	$\top$	In use utens		TÍ
Water at the finite property and accurate   Food Temperature Control   Food property consideration for specialized processing methods used; adequate equipment for temp. control   Food property cooked for hot holding   Food property designed, constructed, & used   Food property designed, constructed, and property d	$\vdash$	-				$\vdash$	_	+			$\neg$
Food Temperature Control  33 Proper cooling methods used: adequate equipment for temp. control  34 Plant food properly cooked for hot holding  35 Approved thawing methods used  36 Themmeters provided and accurate  Food Identification  37 Food properly labeled: original container  Prevention of Food Contamination  38 Insects, rodents, & animals not present  39 Contamination prevented during food preparation, storage & display  40 Personal clearifices  41 Wiping cloths: properly used & stored  42 Washing finits & vegetables  Type of Operation:  Discussion with Person-in-Charge: ** email spill loth procedures  ** email approved machination  Signature of Person in Charge:  Food and non-food contact surfaces cleanable,  47 Food and non-food contact surfaces cleanable,  48 Properly designed, constructed, & used: test strips  Warewashing: installed, maintained, & used: test strips  Physical Facilities  ** On Hot & cold water available adequate pressure  50 Hot & cold water available adequate pressure  51 Plumbing installed, proper backflow devices  52 Sewage & waste water properly disposed  53 Tollet 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: ** email spill loth procedures  ** email approved machination  ** email approved machination  Date: \$\frac{1}{2} \frac{1}{2}  -						-	+				
Proper cooling methods used: adequate equipment for temp. control	32		Vanance of				-	+			
Plant food properly cooked for hot holding   47   Food and non-food contact surfaces cleanable,   48   Properly designed, constructed, & used   49   Warewashing: installed, maintained, & used: test strips   Physical Facilities   Physical Fa	- 22	1	D								
Approved thawing methods used  Thermometers provided and accurate  Feed Identification  Food properly labeled: original container  Frevention of Food Contamination  Insects, rodents, & animals not prevented during food preparation, storage & display  Type of Operation:  Type of Operation:  Discussion with Person-in-Charge: **Email spill KH** procedures  Follow-Up:  Fine Identification  48 Properly designed, constructed, & used  49 Warewashing: installed, maintained, & used: test strips  Physical Facilities  Follow-Up:  Physical Facilities  So Hot & cold water available adequate pressure  Follow-Up:  Physical facilities properly disposed  Tollet facilities properly disposed  Tollet facilities properly disposed, facilities maintained  So Sewage & water water properly disposed  Tollet facilities properly disposed, facilities maintained  Garbage & refuse properly disposed, facilities maintained  Follow-Up:  Follow-Up:  Follow-Up:  Follow-Up:  Follow-Up Date:  Date: \$\frac{721}{2}\$  Pate:  Date: \$\frac{721}{2}\$  Pate:  Follow-Up Date:	-	+					47	. [	Food and no		
Thermometers provided and accurate  Feed Identification  Food properly labeled: original container  Prevention of Food Contamination  Solution   Plumbing installed, maintained, & used: test strips    Plumbing installed, proper backflow devices    Solution   Plumbing installed, proper backflow devices    S	-	+ +					48	$\uparrow$	Properly des	signed, constructed, & used	$\Box$
Physical Facilities   Food properly labeled: original container   Food properly labeled: original container   Food properly labeled: original container   Food Contamination	<u> </u>	1-1					49		Warewashir	ng: installed, maintained, & used: test strips	$\Box$
Food properly labeled: original container   50			,					-			
Sewage & waste water properly disposed   Sewage & water properly disposed   Sewage & water properly disposed	37		Food prope	rly labeled: original container			50	1			_
Tope of Operation:   Contamination prevented during food preparation, storage & display   53   Toilet facilities properly constructed, supplied, & deaned   54   Garbage & refuse properly disposed, facilities maintained   55   Physical facilities installed, maintained, & deaned   56   Adequate ventilation & lighting, designated areas used   56   Adequate ventilation & lighting, designated areas used   57   50   Physical facilities installed, maintained, & deaned   55   Physical facilities installed, maintained & deaned   56   Adequate ventilation & lighting, designated areas used   56   Adequate ventilation & lighting, designated areas used   57   50   Physical facilities installed, maintained & deaned   57   50   Physical facilities installed, maintained & deaned   57   50   Physical facilities properly constructed, supplied, & deaned   57   50   Physical facilities maintained   57   50   Physical facilities maintained   58   Physical facili				Prevention of Food Contamination			51	_			$\dashv$
40 Personal cleanliness 41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge: ** email approved materials**  Signature of Person in Charge:  Date: 5/21/21  Date: 5/21/21	38		Insects, rod	ents, & animals not present			- I	4			ᅴ
41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge: ** email approved materials**  Signature of Person in Charge:  Date: 5/21/21  Date: 5/21/21	39		Contaminat	ion prevented during food preparation, storage & display			-	4			
Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge: ** email approved materials**  Signature of Person in Charge:  Date: 5/21/21	40		Personal de	eanliness		$\square$		$\perp$			$\dashv$
Type of Operation:  Discussion with Person-in-Charge: ** email approved materials**et  Signature of Person in Charge:  Date: 5/21/21	41					$\vdash \vdash$		+			$\dashv$
Type of Operation:  Discussion with Person-in-Charge: ** email spill ICIT procedures  ** email approved materials**  Signature of Person in Charge:  Date: 5/21/21	42		Washing fro	its & vegetables			56	-	Adequate vi	ermauori e ilgining, designated areas used	
Discussion with Person-in-Charge: ** email spill ICF procedures  ** email approved machinals rect  Signature of Person in Charge:  Date: 5/21/21	Tv	ne of /	Oneration:							License Posted:	4
Signature of Person in Charge:	- '	po 01 (	- POIGNOIL	man in Character and all smill lett proces	du	res.				Follow-Up: Y (	1
Signature of Person in Charge:	Dis	cussio	on with Pe	ISOIT-III-CHAIGE.7F CIVOUT DE INC.	مارير	libral.	<b>~</b> ^	+	_		$\checkmark$
Signature of Person in Charge:				or email approved in	-CE	q CCCI		_		Tollow op Salo.	
Date: a set and	Sig	nature	of Perso	n in Charge:		IL				Date: 5/21/21	_
								Date: 5-21-2021			



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



Es	tablishmer	I BAE HER	24		Date:5-2	1-2021	Page <u>7</u> of <u>2</u>
Ad	dress:   4	4 bus Hignes	ced_		Compliance		
				TEMPERATURE OBSERVA			
		Item / Location	Temp.	Item / Location	Temp.	Item / Location	on Temp.
צכע	elk-th	Lambert	3/7-				
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			ORSE	ERVATIONS AND/OR CORRECT	IVE ACTIONS		
V	Item	Section of Code		Description of V			Dated Corrected
V	Number	Section of Code		Description of	VIOIAUOTI		or COS
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		erson in Charge:		pe D		Date: 5	/21/21
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Esta	ablishme	ent: 13	AE HER 15		Date <b>s</b> .	-21-21	P	age 1 of <b>2</b>	No. of Risk Factor/Intervention Violations	Ø
			m Hidhmad		Time in	11,200	Т	ime out: 11:45	No. of Repeat Risk Factor/Intervention Violations	0
			er. Sodex o Operations ULC		Risk Ca	tegory:	: (	3	Total Violations	Ø
			reidy @ societo . com		Phone (	603)8		35-5012	Inspection Status: Green Yellow Red	
	ection 1		Re-inspection Pre-oper					Investigation	Complaint Other	
		7,	FOODBORNE ILLNESS RISK			ND PU	BI	LIC HEALTH I	NTERVENTIONS	
			Circle designated compliance status (IN, OUT, N/A	, NO	) for eac	h item		Mark "X"	in appropriate box for COS and/or R	
			IN = in compliance OUT= not in compliance NO = no	ot ob	served N	[/A = not	t a	pplicable COS =	corrected on-site R = repeat violation	
Com	pliance S	Status		COS	R	Com	lar	iance Status	[COS	3 R
00111	phanec	Jeneus	Supervision				1,000		Protection from Contamination	
1	(IN OUT		Person in charge present, demonstrates knowledge and performs duties			15	1	IN OUT N/A NO	Food separated and protected	
2	(IN OUT	N/A	Certified Food Protection Manager			16	T	(IN DUT N/A	Food-contact surfaces cleaned and sanitized	
			Employee Health			17		IN OUT (VA)	Proper disposition or returned, previously served, reconditioned & unsafe food	
3	(IN) DUT		Management/food employees & conditional employee;		Т		_		Time / Temperature Control for Safety	
	(N. DUT		knowledge, responsibilities and reporting  Proper use of restriction and exclusion		+	18	$\overline{}$	IN OUT N/A(NO)	Proper cooking time and temperature	$\top$
5	IN DUT		Procedures for responding to vomiting and diarrheal events		+	19	+	IN OUT N/A (O)	Proper reheating procedures for hot holding	$\top$
	(1,00)		Good Hygiene Practices			20	+	IN OUT N/A (O)	Proper cooling time and temperatures	
6	IN OUT	(NO)	Proper eating, tasting, drinking, or tobacco use			21	T	IN OUT N/ANO	Proper hot holding temperatures	
7	IN OUT	(NO)	No discharge from eyes, nose, mouth			22		IN OUT N/A NO	Proper cold holding temperatures	
			Preventing Contamination by Hands			23	1	IN OUT N/A NO	Proper date marking and disposition	4-1
8	IN OUT	NO	Hands clean & properly washed			24	_	IN OUT N/A NO	Time as a Public Health Control: procedures and records	Щ
9	IN OUT	N/A(NO)	No bare hand contact with RTE food		$\perp$		- 14		Consumer Advisory	
10	IN DUT		Adequate handwashing sinks properly supplied & accessible			25		NA TUG NI	Consumer advisory provided for raw/undercooked foods	
4.4	TUGLIUT		Approved Source					IN OUT WA	Highly Susceptible Populations  Pasteurized foods used; prohibited foods not offered	
11	IN OUT	NAMA	Food obtained from an approved source  Food received at proper temperature		+	20	L		od / Color Additives and Toxic Substances	-
13	IN OUT		Food in good condition, safe & unadulterated		+	27	Т	IN OUT N/A	Food additives; approved and properly used	$\top$
14	IN OUT	-	Req. records available: shell stock tags, parasite destruction			28	1	IN DUT N/A	Toxic substances properly identified, stored and used	
	Risk	factors a	re improper practices or procedures identified as the mo	ost				C	onformance with Approved Procedures	
	Preva	elent cont ventions	re improper practices or procedures identified as the mo tributing factors of foodbome illness or injury. Public Hea are control measures to prevent foodborne illness or inju	alth Iry.		19	T	IN OUT (N/A)	Compliance with variance/specialized process/HACCP	
			GC	OD	RETAIL	PRAC	TI	CES		
			Good rotal: practices are preventative measures t							
Mar	k "X" in b	ox if num	bered item is not in compliance Mark "X" on app	ropri	ate box t	or COS	an	id/or COS	=corrected on-site during inspection R=repeat violati	on
Com	oliance S	Status		cos	R	Com	ıpli	iance Status	cos	R
			Safe Food and Water				$\overline{}$		Proper Use of Utensils	<u> </u>
30			eggs used where required			43	+		sils properly stored uipment & linens: properly stored, dried, & handled	+
31			from approved source stained for specialized processing methods		-	45	+		single-service articles: properly stored & used	+
32		anance on	Food Temperature Control	-		46	+	Gloves used		+
33	I P	roper cooli	ing methods used: adequate equipment for temp. control		$\top$		_		Utensils, Equipment and Vending	
34			roperty cooked for hot holding			47 -	$\top$	Food and no	on-food contact surfaces cleanable,	
35	Α	pproved th	nawing methods used			48	1	Properly des	signed, constructed, & used	$\perp$
36	Т	hermomet	ers provided and accurate			49		Warewashin	g: installed, maintained, & used: test strips	
			Food Identification			- 50	Т	Link B and to	Physical Facilities	
37	F	ood proper	rty labeled: original container			50 51	+		vater available adequate pressure stalted, proper backflow devices	+
20	1 1	angele rod	Prevention of Food Contamination ents, & animals not present	<u> </u>	$\top$	52	+		vaste water properly disposed	-
38	$\rightarrow$		ion prevented during fond preparation, storage & display		+	53	$\dagger$		es properly constructed, supplied, & cleaned	_
40		ersonal cle			$\top$	54	$\dagger$	Garbage & r	refuse properly disposed, facilities maintained	
41		ns: properly used & stored			55	Ì	Physical fac	ilities installed, maintained, & clean	$\perp$	
42	И	Vashing fru	rita & vegetables			56		Adequate ve	entilation & lighting, designated areas used	
-	/.0								License Posted:	N
	e of Op									
Dis	cussion	with Pe	rson-in-Charge:						Follow-Up: Y	<sup>N</sup> )
					<u></u>			<u> </u>	Follow-Up Date:	
Signature of Person in Charge:						T	_		Date: 5/21/21	
Sig	nature c	of Inspec	ctor:			-	_		Date: 5-21-262\	



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



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Ac	idress: Ļ	30 PW Hiq	nwed			Complian	ce Achieved: 5/LL	11071	
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	Maria				OBSERVATIONS AND/OR CORRECTIV	YE ACTIONS			
V	Item Number	Section of Code			Description of Vi	olation			Corrected COS
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iign	ature of Pe	rson in Charge:	(//	2	1	-	Date: 5	21/21	
ign	ature of Ins	spector:	11/	-			Date: <b>5 (2</b> )		$\neg \neg$
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Esta	blishn	nent: pu	onkin poncys		ate5	21/2	Pag	ge 1 of <u>2</u>	No. of Risk Fac	tor/Inte	ervention V	iolation:	S 25	
Add	ress: •	514 DI	w Highway	T	īme in	9:00	Tim	ne out p; po	No. of Repeat Risk Fac	tor/inte	ervention V	/iolation:	s න	
		rmit Holde	-	F	Risk Ca	tegory:					Total V	/iolation:	5 Ø	
Ema				T <sub>P</sub>	hone:	(603)	14:	71.2791	Inspection Status: Gre	eer	Yellow	Red		
		Tunos	Routine Re-inspection Pre-ope		Mark.			nvestigation	Complaint	Other	г			
insp	ection	Type:	FOODBORNE ILLNESS RISE						TERVENTIONS					
			Circle designated compliance status (IN, OUT, N/						n appropriate box for COS a	and/or R	2			
			IN = in compliance OUT= not in compliance NO = I				арр							
			W4 - IN COMPRESS CO. I - No. III COMPRESS CO.									CO	S R	
Comp	oliance	Status	C	COS	R	Com	plia	nce Status	Protection from Contar	ninatio:	n	100	3   K	
-			Supervision  Person in charge present, demonstrates knowledge and			15	/ix	NOUT N/A NO	Food separated and protected					
1 (	N <sub>O</sub> r	JT	performs duties	<del>  -</del>	-		_	TOUT N/A	Food-contact surfaces cleaned		itizad		$\dashv$	
2	IN OI	JT N/A	Certified Food Protection Manager			16	-	OUT NA NO	Proper disposition or returned,				$\neg$	
			Employee Health			17	II		reconditioned & unsafe food		<u> </u>			
3	(N) DL	JT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Fime / Temperature Contro	ol for Sa	efety			
4	(IN DL	JT	Proper use of restriction and exclusion			18	-	N OUT N/A	Proper cooking time and temp			_	-	
5	IN Dr	JT	Procedures for responding to vomiting and diarrheal events		J	19	-	N OUT N/A NO	Proper reheating procedures for		lding		$\dashv$	
		_	Good Hygiene Practices			20	-	N OUT N/A (VO)	Proper cooling time and temps			_	-H	
6	IN OL		Proper eating, tasting, drinking, or tobacco use	+	-	21	-	ON AN TUO N	Proper hot holding temperature  Proper cold holding temperature					
7	IN OL	IT (10)	No discharge from eyes, nose, mouth			22	_	N OUT N/A NO	Proper date marking and dispo				$\dashv$	
			Preventing Contamination by Hands				_	NOUT N/A NO	Time as a Public Health Control		fures and reci	ords	$\dashv$	
8	IN OL		Hands clean & properly washed	+	+	24	1 11.	TOU (N/A)IO	Consumer Adviso		20000 0110100			
9		JT N/A(NO)	No bare hand contact with RTE food	-						cory provided for raw/undercooked foods				
10 (	IN/OL	JT	Adequate handwashing sinks properly supplied & accessible							ptible Populations				
44.6	IN)OL	IT	Approved Source Food obtained from an approved source	T						used; prohibited foods not affered				
11 (		JT N/A NO	Food received at proper temperature				d / Color Additives and To	xic Sub	stances					
13	IND		Food in good condition, safe & unadulterated	+-	27 IN OUT (N/A			NOUT(N/A	Food additives; approved and properly used					
14		JT NA NO	Req. records available: shell stock tags, parasite destruction	+		28	(11	IN OUT N/A Toxic substances properly identified, stored and used						
H				nost				C	onformance with Approve	d Proce	dures			
	Pre	evalent conserventions	are improper practices or procedures identified as the n tributing factors of foodborne illness or injury. Public Hi are control measures to prevent foodborne illness or in			19		N OUT (A)	Compliance with variance/spec	ialized pr	rocess/HACC	Р		
						L PRAC			I to start about the former					
Mar	ν "Y" ir	boy if pur	Good retail practices are preventative measures  short in compliance Mark "X" on a	s to contropria	rol the ac	for COS	and	or COS	=corrected on-site during in:	spection	n R=rep	eat viola	tion	
IAIGN		T DOX II TIOII			- ON - 101			nce Status				CO	SR	
Com	pliance	Status	Safe Food and Water	cos	R	Com	pitat	nce atatus	Proper Use of Uter	eils.				
30	1	Daetaurizac	l eggs used where required	$\overline{}$		43	T	In-use utens	sils properly stored					
31			from approved source	1		44		Utensils, eq	ulpment & linens: properly stored	l, dried, &	handled			
32			otained for specialized processing methods			45	7	Single-use/s	single-service articles: properly s	lored & us	sed			
			Food Temperature Control			46		Gloves used						
33		Proper cool	ling methods used: adequate equipment for temp. control						Utensils, Equipment and		ng			
34		Plant food	properly cooked for hot holding			47	·   _		on-food contact surfaces cleanab	ile,			$\dashv$	
35		Approved to	hawing methods used		$\perp$	48	$\perp$		signed, constructed, & used			-	+	
36		Thermome	ters provided and accurate		1	49	Д.	Warewashir	ng: installed, maintained, & used:		96			
		<u>.</u>	Food Identification				_	tiet 8 cold u	Physical Facilitie					
37		Food prope	rly labeled: original container			50	╁		vater available adequate pressur stalled, proper backflow devices			_	$\dashv \dashv$	
			Prevention of Food Contamination	1	┯	52	+		vaste water properly disposed				$\dashv$	
38			dents, & animals not present	+	+-	53	+		es properly constructed, supplied	1, & clean	ned	-	+	
39	$\vdash$		tion prevented during food preparation, storage & display	+-	+	54	+-		refuse properly disposed, facilitie					
40	+ - 1	Personal cl	hs: properly used & stored	+-	+	55	+	Physical fac	ilities installed, maintained, & cle	an				
41	$\vdash$		uits & vegetables			56	T		entilation & lighting, designated a		d			
									Lice	ense Po	osted:	(v	) N	
_		Operation:											7NI	
Dis	cussio	on with Pe	erson-in-Charge:						·	ow-Up:		Ť		
			Ma 1						Follo	ow-Up	Date:			
Sin	natura	of Perso	n in Charge:	_					Da	ite:	5/2.	/20	7	
Signature of Person in Charge:  Signature of Inspector:								Da	Date: 5 /21 /2021					
200	mature	s or ruspe	0101. / <u>AL</u>								77 Go * F 6-4-	7 Class II		



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



Es	tablishmer	nt: Dunicin (	Danuts				Date	5-21-2021	Page 2	of
Ad	dress: 5 (	4 0W H	iance	7-				pliance Achieved:		
			1		TEMPERATURE OBSERV	ATIONS		711=		
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V	Number	Section of Code			Description of	f Violation			1	d Corrected or COS
			OF -D	- contitue	al: interior / exter			-Long :		
			-5/21/	2021 -	NO issues objet	red do	rine	7 Dec-00, m	<u>el icthrou</u>	ar.
					Food operations	may n	CSDM	e as of sl	21/202	<u>.                                    </u>
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Signa	ature of Pe	erson in Charge:	_	1	Isla			Date:	8/21/	21
Sign	ature of In	spector:	14 5.	1/2				Date: 5 / 2		7
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#### **HEALTH DIVISION**

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



Est	ablishme	ent: De	ollar Tree # 4652		Date5(2	14!	Z	Page	1 of _2_	No. of Risi	k Factor/Inte	ervention Viola	tions	8
1			o Highway				$\neg$	Time	out[1-00	No. of Repeat Ris	k Factor/Inte	ervention Viola	tions	es
			Dollar Tree Stores Inc.		Risk Ca	teg	ory:	<b>E</b>				Total Viola	tions (	2
Em			JOHN TICE STORES THE		Phone:					Inspection Status:	Green	Yellow R	ed	
Inst	pection 1	Type:	Routine Re-inspection Pre-oper	atio	naí		Ilnes	s Inv	estigation	Complaint	Othe	r		
		7	FOODBORNE ILLNESS RISK						<del>-</del>					
			Circle designated compliance status (IN, OUT, N/A	, NC	) for eacl	n ite	em		Mark "X"	in appropriate box for	COS and/or F	₹		
			IN = in compliance OUT= not in compliance NO = no	ot ob	served N	/A =	= not	applic	able COS =	corrected on-site R =	repeat violatio	on		
Com	pliance S	Status		COS	S R	Ic	Comp	oliano	e Status				COS	R
			Supervision							Protection from C	ontaminatio	п		
1	INDUT		Person in charge present, demonstrates knowledge and performs duties				15	(IN)	DUT N/A NO	Food separated and pro	otected			
2	IN OU	N/A	Certified Food Protection Manager				16	(in)	DUT N/A	Food-contact surfaces (	cleaned and sar	nltized		
			Employee Health				17	INC	OVAN TUC	Proper disposition or ret reconditioned & unsafe to		ly served,		
3	(IN OUT	. ]	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature (		afety		
4	(N) OUT	.	Proper use of restriction and exclusion		+		18	INC	UT N/A NO	Proper cooking time and	d temperature			$\Box$
5	INDUT		Procedures for responding to vomiting and diarrheal events				19	IN C	OUT N/A NO	Proper reheating proces	dures for hot hol	lding		
			Good Hygiene Practices				20	IN C	NO AND	Proper cooling time and	l temperatures			
6	IN OUT	NO	Proper eating, tasting, drinking, or tobacco use				21	INC	ON AND TUC	Proper hot holding temp	eratures			
7	IN OUT	(D)	No discharge from eyes, nose, mouth			Г	22	(N)	UT N/A NO	Proper cold holding tem	peratures			
			Preventing Contamination by Hands				23	(IN)	OUT N/A NO	Proper date marking and	d disposition			
8	IN OUT	NO	Hands clean & properly washed				24	IN C	OVANO .	Time as a Public Health	Control: proced	fures and records		
9	IN OUT	N/ANO	No bare hand contact with RTE food							Consumer A	dvisory			
10	TUQUI		Adequate handwashing sinks properly supplied & accessible			L	25	INO	UT (A)	Consumer advisory prov	vided for raw/un	dercooked foods		
			Approved Source							Highly Susceptible	e Population			
11	TUQUI		Food obtained from an approved source			L	26	IN C	UT N/A	Pasteurized foods used;	prohibited food	s not offered	<u>[</u>	
12	IN OUT		Food received at proper temperature						Foo	d / Color Additives at	nd Toxic Sub	stances		
13	INDUT		Food in good condition, safe & unadulterated				27	INO	OUT (VIA)	Food additives: approved	d and properly	used		
14	IN OUT	N/A NO	Req. records available; shell stock tags, parasite destruction				28	(IV)	UT N/A	Toxic substances proper	ly identified, sto	red and used		
	Risk	factors ar	e improper practices or procedures identified as the mo	st					C	onformance with App	roved Proces	dures		
	interv	alent conti ventions a	re improper practices or procedures identified as the mo ributing factors of foodborne illness or injury. Public Hea re control measures to prevent foodborne illness or inju	y.		1	19	IN O	UT N/A	Compliance with variance	e/specialized pr	ocess/HACCP		
			GO GO	OD I	RETAIL	PR	ACT	ICES						
			Good retail practices are preventative measures to						ıs, chemicals,	and physical objects into f	oods.			
Mar	k "X" in b	ox if num	bered item is not in compliance Mark "X" on appr	opri	ate box fo	or Co	O\$ a	nd/or	COS	=corrected on-site duri	ing inspection	R=repeat v	iolation	
Comp	pliance S	tatus		os	R	C	omp	liance	e Status				cos	R
			Safe Food and Water							Froper Use of	Utensiis			
30	P	asteurized	eggs used where required				43		In-use utens	ils properly stored				
31	W	Vater & Ice	from approved source			4	44			ipment & linens: properly				_
32	V:	ariance obt	ained for specialized processing methods			4	45		Single-use/s	Ingle-service articles: prop	erly stored & us	ed		
	_		Food Temperature Control			4	46		Gloves used	properly				
33	Pi	roper coolir	ng methods used; adequate equipment for temp, control							Utensils, Equipment	t and Vendin	5		
34	PI	lant food pr	operly cooked for hot holding		-	4	47 ·			n-food contact surfaces cl				_
35			awing methods used		4	$\vdash$	48			igned, constructed, & used				_
36	T7	hermomete	rs provided and accurate			4	49		Warewashin	g: installed, maintained, &				
0-1			Food Identification			1	- I		11-4-5 - 1-	Physical Fac		1	I	
37	F	ood properl	y labeled: original container				50	-		ater available adequate pr			-	$\dashv$
			Prevention of Food Contamination			$\vdash$	51			talled, proper backflow de			$\rightarrow$	$\dashv$
38			nts, & animals not present		+	-	52			aste water properly dispos				$\dashv$
39			n prevented during food preparation, storage & display		+	-	53			es properly constructed, su				$\dashv$
40	-	ersonal clea			+-	$\vdash$	54			efuse properly disposed, fa lities installed, maintained,		lod		$\dashv$
41		-	s: properly used & stored is & vegetables		+	$\vdash$	56			ntilation & lighting, designa			-	$\dashv$
	46	ii (y ) ( u)				1 2	· 1							
Тур	e of Ope	eration:									License Pos	sted:	<u>y)</u> N	1
Disc	cussion	with Per	son-in-Charge:								Follow-Up:	,	Y (Ñ	7
	=		-								Follow-Up D	Date:		
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Sigr	nature of	f Person	in Charge:								Date: <u>5/</u>	29/20	2	
Sign	nature of	f Inspect	or:							-		2412021		
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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	Item	I		OB	SERVATIONS A	ND/OR CORRECT				Date	I Corrected
V	Number	Section of Code				Description of	Violation			1	r COS
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



(603) 420-1730
FOOD ESTABLISHMENT INSPECTION REPORT

Address: LAD Dub Highways  Final Indian  Final Indian  Final Pow Accord Mar C Congregal Service (Forum Promo:  Inspection Type:  Final Pow Accord Mar C Congregal Service (Forum Promo:  Final Pow Accord Mar Congregal Service (Forum Promo:  Final Pow Accord Mar Congregal Service (Forum Promo:  Final Pow Accord Mar Congregal Service (Forum Promo:  Final Pow Accord Mar Congregal Service (Forum Promo:  Final Pow Accord Mar Congregal Service (Forum Promo:  Final Pow Accord Mar Congregal Service (Forum Promo:  Final Pow Accord Mar Congregal Service (Forum Promo:  Final Pow Accord Mar Congregal Service (Forum Promo:  Final Pow Accord Mar Congregal Service (Forum Promo:  Final Pow Accord Mar Congregal Service (Forum Promo:  Final Pow Accord Mar Congregal Service (Forum Promo:  Final Pow Accord Mar Congregal Service (Forum Promo:  Final Pow Accord Mar Congregal Service (Forum Promo:  Final Pow Accord Mar Congregal Service	Es	tablishment: g	DateD 2412 Page 1 of 2				No. of Risk Factor/Intervention Violations				
Compilared States				$\overline{}$			-		No. of Repeat Risk Factor/Intervention Viole	ations	
Email: w. 4.0 cet yet 6 and serious Activity Act	Ov	ner/Permit Holo	der Breed energy North								Ø
Interpolation   Type:   Routing   Re-Imprecision   Pre-operational   Interpolation   Complaint   Chief	En	nail: mwaq	METE energy north Group.com	F	Phone:				Inspection Status: Green Yellow F	——⊔≥ ≀ed	
Corporations Court Find the compliance and an experiment of the compliance Status  Corporation Status  Corporation Status  Corporation Status  Corporation Supervision  Person to conserved NA = not applicated COS = contracted on eith R = repeat violation  The compliance Status  Corporation Supervision  Corporation Superv	Ins								Complaint Other		
N = in compliance NOIT= not in compliance NO = not observed NA = not applicable COS = corrected on eit R = request violation			FOODBORNE ILLNESS RIS	K FAC	TORS A	ND PU	BLIC	HEALTH I	NTERVENTIONS	_	
COS   R   Compliance Status   COS   R   Protection from Contentination   COS   R			Circle designated compliance status (IN, OUT, N	/A, NO	) for eac	h item		Mark "X"	in appropriate box for COS and/or R		
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Protection from Contemination   Protection from Conteminatio	Соп	pliance Status		cos	R	Соп	nplian	ce Status		icos	ΙP
2 NOUT (A) Certified Food Protection Managem  Employer Realth  Employer Realth  Employer Realth  Employer Management of employers of the second and services of the second and second a			Supervision						Protection from Contamination	1000	110
In OUT 600   Certified Food Interaction Manager   In OUT 600   Certified Food Interaction Manager interactions of projects and conditions	1	(N GUT				15	ÍN	DUT N/A NO	Food separated and protected	T	T
Employer Effects    Comparison of the comparison of the control of	2	IN OUT WA		†		16	IN	DUT N/A	Food-contact surfaces cleaned and sanitized	+	+
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Good Hygiene Practices    NOUT STATE   Proper asking, infiniting, or toosecouse   20   NOUT STATE   Proper to the foliage temperatures   20   NOUT STATE   N	5	+>-		-	+					┼—	₩
NOUT   OPEN reading, tauting, officiency or tobasco use   21   NOUT   OPEN region to the stating from eyes, nose, mouth   22   OPEN region to the stating terms eyes, nose, mouth   23   OPEN region to the stating terms eyes, nose, mouth   24   NOUT   OPEN region to the stating terms eyes, nose, mouth   25   OPEN region to the stating terms eyes, nose, mouth   26   OPEN region to the stating terms eyes, nose, mouth   27   NOUT   OPEN region to the stating terms eyes, nose, mouth   28   NOUT   OPEN region to the stating and deposition   28   OPEN region to the stating and deposition   28   OPEN region to the stating and deposition   28   OPEN region to the stating and deposition   29   OPEN region to the stating an	-	CIN DO 1				-	_	$\rightarrow$		-	+
NOUT   No discharge from eyes, nose, mouth   No discharge from eyes, nose, mouth   Nouth   No discharge from eyes, nose, mouth   Nouth   Nou	6	IN OUT (10)		T		-	-			+	<del>                                     </del>
Preventing Contamination by Hands  8 NOUT (5) Harder dean 8 properly washed  10 NO bear hand contact with FTE food  10 NO bear hand contact with FTE food  11 NOUT (5) Harder dean 8 properly washed  12 NOUT (5) Adequate handwasteing sirks prepenty supplied 8 accessible  Approved Source  11 NOUT (6) Food received in proper temperature  12 NOUT (6) Food received in proper temperature  13 NOUT (6) Food received in proper temperature  14 NOUT (6) Food received in proper temperature  15 NOUT (6) Food received in proper temperature  16 NOUT (6) Food received in proper temperature  17 NOUT (6) Food received in proper temperature  18 NOUT (6) Food received in proper temperature  19 NOUT (6) Food received in proper temperature  10 NOUT (6) Food received in proper temperature  10 NOUT (6) Food received in proper temperature  11 NOUT (6) Food received in proper temperature  12 NOUT (6) Food received in proper temperature  13 NOUT (6) Food received in proper temperature  14 NOUT (6) Food received in proper temperature  15 NOUT (6) Food received in proper temperature  16 NOUT (6) Food received in proper temperature  17 NOUT (6) Food received in proper temperature  18 NOUT (6) Food received in proper temperature  19 NOUT (6) Food received a proper temperature  27 NOUT (6) Food received a proper temperature  28 NOUT (6) Food received a proper temperature  29 NOUT (6) Food received a proper temperature  20 NOUT (6) Food received a proper temperature  20 NOUT (6) Food received a proper temperature  21 NOUT (6) Food received a proper temperature  22 NOUT (6) Food received a proper temperature  23 NOUT (6) Food received a proper temperature  24 NOUT (6) Food received a proper temperature  25 NOUT (6) Food received a proper temperature  26 NOUT (6) Food received a proper temperature  27 NOUT (6) Food received a proper temperature  28 NOUT (6) Food received a proper temperature  29 NOUT (6) Food received and temperature  20 NOUT (6) Food received and temperature  20 NOUT (6) Food received and temperature  21 NOUT (6) Food received a	7	-			+	_	11-3			+	+
Bands dawn & property washed   Purpose   Pur					-		1			+	$\vdash$
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Adequate handwashing ninks property supplied & accessible Approved Source  11 (NOUT Approved Source 12 (NOUT Approved Source 13 (NOUT Approved Source 14 (NOUT NACO) 15 (NOUT Approved Source 16 (NOUT Approved Source) 16 (NOUT Approved Source) 17 (NOUT Approved Source) 18 (NOUT Approved Source) 19 (NOUT Approved Source) 20 (NOUT Approved Source) 20 (NOUT Approved Source) 20 (NOUT Approved Source) 20 (NOUT Approved Source) 20 (NOUT Approved Source) 20 (NOUT Approved Source) 20 (NOUT Approved Source) 20 (NOUT Approved Source) 20 (NOUT Approved Source) 20 (NOUT Approved Source) 20 (NOUT Approved Source) 20 (NOUT A	9	IN OUT N/A (10')		<del>                                     </del>	+		111				
Approved Source    Approved Source	10	INOUT	Adequate handwashing sinks properly supplied & accessible		$\Box$	25	IN	DUT (/A)			
NOUT NAMED   Food received at proper tamperature   13 (LOUT   Food in good condision, selfs & unsatisferated   14 (IN OUT   OND   Roa, recents available: health stock tags, parasite destruction   15 (Mount   Nout   One   Nout   Nou			Approved Source	-							
The content of the	11	INDUT	Food obtained from an approved source	T		26	IN	OUT WA			
14   IN OUT (N) NO   Req. records available: shell stock tags, parasite destruction   Risk factors are Improper practices or procedures identified as the most Prevalent contributing factors of foodbrine illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to control the addition of pathogens, chemicals, and physical objects into foods.    Compliance Status	12		Food received at proper temperature					Foo	d / Color Additives and Toxic Substances		
Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne liness or injury. Public Health Interventions are control measures to prevent foodborne liness or injury. Public Health Interventions are control measures to prevent foodborne liness or injury. Public Health Interventions are control measures to prevent foodborne liness or injury. Public Health Interventions are control measures to prevent foodborne liness or injury. Public Health Interventions are control measures to come lines and provided and provided process/HACCP  COOD RETAIL PRACTICES  Good retail practices are preventative measures to control line addition of patrogens, 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 accorded on-site during inspection Re-repeat violation.  Safe Feed and Water  Safe Feed and Water  GOS R  Pasteutized eggs used where required 4 Unersite. Lead in In-use utensite property stored. In-use utensite property stored. In-use utensite property stored. In-use utensite property stored. In-use utensite property stored. In-use utensite property stored. In-use utensite property stored. In-use utensite property stored. In-use utensite property stored. In-use utensite property stored. In-use utensite property stored. In-use utensite property stored a used  45 Single-use/single-service property stored a used  46 Gloves used property.  Treastills, Equipment and Vending  47 Feod and non-food contact surfaces cleanable.  48 Property designed, constructed, Sused  49 Warewashing: Installed, maintained, a used test strips  Food Interventions of Food Centamination  50 Hot & cold water available adequate pressure  Frysical Facilities  Prysical Facilities  Physical Facilities  Food and non-food contact, surface cleanable.  50 Hot & cold water available adequate pressure  51 Primiting installed, proper backflow devices  52 Sewage & waste water property disposed. Accilities maintained.  53	13	INDUT	Food in good condition, safe & unadulterated			27	IN	OUT WA	Food additives: approved and properly used		
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark X' in box if numbered item is not in compliance. Mark X' on appropriate box for COS and/or COS = corrected on-site during inspection R=repeat violation  Compliance Status  COS R  Safe Feed and Water  Safe Feed End Water  Safe Reliable and Pending  Safe Proper Judge Safe Water and Safe Beauter  Safe Feed And Pending  Safe Proper Judge Safe Water and Safe Beauter  Safe Judge Safe Safe Safe Safe Safe Safe Safe Saf	14	IN OUT NAMO	Req. records available: shell stock tags, parasite destruction			28	(N)	DUT N/A	Toxic substances properly identified, stored and used		
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark X' in box if numbered item is not in compliance. Mark X' on appropriate box for COS and/or COS = corrected on-site during inspection R=repeat violation  Compliance Status  COS R  Safe Feed and Water  Safe Feed End Water  Safe Reliable and Pending  Safe Proper Judge Safe Water and Safe Beauter  Safe Feed And Pending  Safe Proper Judge Safe Water and Safe Beauter  Safe Judge Safe Safe Safe Safe Safe Safe Safe Saf		Risk factors a	are improper practices or procedures identified as the m	ost				Co	onformance with Approved Procedures		
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  Safe Peed and Water  Safe Peed and Water  Safe Peed and Water  Safe Peed and Water  10	!	Interventions	are control measures to prevent foodborne illness or inj injury. Public He	ury.		19	IN	DUT (P)	Compliance with variance/specialized process/HACCP		
Mark 'X' in box if numbered item is not in compliance   Mark 'X' on appropriate box for COS and/or   COS =corrected on-site during inspection   R=repeat violation											
Compliance Status   Cos   R   Safe Feed and Water   Safe Feed Temperature Control   Safe Proper Use of Utensils   Safe Feed Temperature Control   Safe Safe Safe Safe Safe Safe Safe Safe											
Pasteurizad eggs used where required   43	Mai	K "X" In box if num	nbered item is not in compliance Mark "X" on ap	propriat	te box fo	r COS a	and/o	COS:	=corrected on-site during inspection R=repeat v	iolation	
30   Pasteurizad eggs used where required   31   Waler & los from approved source   32   Variance obtained for specialized processing methods   44   Utensils, equipment & linens: properly stored, dired, & handled   45   Single-use/single-service articles: properly stored & used   46   Gloves used properly   47   Food and non-food contact surfaces cleanable,   48   Properly designed, constructed, & used   48   Properly designed, constructed, & used   48   Properly designed, constructed, & used   49   Warewashing: installed, maintained, & used: test strips   49   Warewashing: installed, and adjusted test strips   49   Warewashing: installed, proper backflow devices   49   Warewashing: installed, proper backflow devices   40   Personal deaniliness   50   Hot & cold water available adequate pressure   50   Hot & cold water available adequate properly disposed   50   Garbage & refuse properly disposed, facilities maintained   55   Physical Facilities maintained   55   Physical facilities maintained   56   Adequate ventilation & lighting, designated areas used   56   Medium-Up: Y   N   Follow-Up: Date:	Com	pliance Status		COS	R	Comp	olianc	e Status	Control of the Contro	cos	R
Water & loe from approved source   44							-		Proper Use of Utensils		
Variance obtained for specialized processing methods   Food Temperature Control   46   Gloves used properly   Single-use/single-service articles: properly stored & used   46   Gloves used properly   Witewals, Equipment and Vending   47   Food and non-food contact surfaces cleanable,   48   Properly designed, constructed, & used   48   Properly designed, constructed, & used   49   Warewashing: installed, maintained, & used: test strips   Physical Facilities   Food Identification   Food properly labeled: original container   50   Hot & cold water available adequate pressure   Frevention of Food Centamination   51   Plumbing installed, proper backflow devices   52   Sewage & waste water properly disposed   53   Toilet facilities properly constructed, supplied, & cleaned   54   Garbage & refuse property disposed, facilities maintained   55   Physical facilities maintained   56   Adequate ventilation & lighting, designated areas used   56   Adequate ventilation & lighting, designated areas used   56   Follow-Up:   Y   N   Follow-Up Date:						_	_	In-use utensi	ils properly stored		
Food Temperature Control   46   Gloves used properly						-					_
Proper cooling methods used: adequate equipment for temp. control   Uterasils, Equipment and Vending   47   Food and non-food contact surfaces cleanable,   48   Properly designed, constructed, & used   48   Properly designed, constructed, & used   49   Warewashing: Installed, maintained, & used: test strips   Physical Facilities   Physical Facilities   Food properly labeled: original container   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   55   Physical facilities maintained   56   Adequate ventilation & lighting, designated areas used   56   Adequate ventilation & lighting, designated areas used   56   Follow-Up:   Y   N   Follow-Up Date:	32	Vanance on		L	$\Box$		-				_
Plant food properly cooked for hot holding  Approved thawing methods used  Approved thawing methods used  Thermometers provided and accurate  Food Identification  Food properly labeled: original container  Prevention of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal deanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  Food and non-food contact surfaces cleanable,  Warewashing: Installed, maintained, & used: test strips  Physical Facilities  Physical Facilities  Flumbing installed, proper backflow devices  Sewage & waste water properly disposed  Toilet facilities properly constructed, supplied, & cleaned  Garbage & refuse properly disposed, facilities maintained  Adequate ventilation & lighting, designated areas used  License Posted:  Y N  Follow-Up:  Follow-Up:  Follow-Up Date:	49	Broner condi				46	<u> </u>	Gloves used			_
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Physical Facilities   Physical Facilities   So   Hot & cold water available adequate pressure   So   Plumbing installed, proper backflow devices   So   So   So   So   So   So   So   S						_			· · · · · · · · · · · · · · · · · · ·		$\dashv$
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40 Personal cleanliness 41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  54 Garbage & refuse properly disposed, facilities maintained 55 Physical facilities installed, maintained, & clean 56 Adequate ventilation & lighting, designated areas used  License Posted: Y N  Follow-Up: Y N  Follow-Up Date:	38	Insects, rode	ents, & animals not present			52		Sewage & wa	aste water properly disposed		
41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables 55 Physical facilities installed, maintained, & clean 56 Adequate ventilation & lighting, designated areas used  Type of Operation:  Discussion with Person-in-Charge:  Follow-Up: Y N Follow-Up Date:	39	Contamination	on prevented during food preparation, storage & display			53		Toilet facilities	s properly constructed, supplied, & cleaned		
42 Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used  Type of Operation:  Discussion with Person-in-Charge:  Follow-Up: Follow-Up Date:	40	Personal de	anliness			54		Garbage & re	fuse properly disposed, facilities maintained		
Type of Operation:  License Posted: Y N  Discussion with Person-in-Charge:  Follow-Up: Y N  Follow-Up Date:						-		Physical facili	ties installed, maintained, & clean		
Discussion with Person-in-Charge:  Follow-Up: Y N Follow-Up Date:	42	Washing frui	ts & vegetables			56		Adequate ven	ntilation & lighting, designated areas used		
Discussion with Person-in-Charge:  Follow-Up: Y N Follow-Up Date:	Typ	e of Operation:							License Posted:	V) N	
Follow-Up Date:		· · · · · · · · · · · · · · · · · · ·	non in Charge:							70	300
	DIS(	Jussion Willi Fer	aoi Fir Cital ge.							I (V	₽
Signature of Person in Charge: Suhard Duff  Signature of Inspector:  Date: 5-24-94									· · · · · · · · · · · · · · · · · · ·		
Signature of Inspector:	Sigr	nature of Person	in Charge: Likard Dutt						Date: 5-24-9	1	$\neg$
	Sigr	nature of Inspect	tor:						Date: 5-24 2-01		$\dashv$



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



Est	ablishmen	t: Bon Bons	Hobile		Date: 5 [	24/2021	Page _2_ c	of <u>Z</u>
		o ow High				e Achieved: 5124 (	2021	
				TEMPERATURE OBSERVA				I m
		Item / Location	Temp.	Item/Location	Тетр.	Item / Location		Temp.
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				BSERVATIONS AND/OR CORRECT	TATE ACTIONS			
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V	Item Number	Section of Code		Description of \	Violation			cos
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			Not papie	from observed doring	19 sime of inst	raction.		
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Sig	nature of F	Person in Charge:	Rul 12	·		Date:	174/2	
Sig	nature of I	nspector:	ES/10			Date: 5/2	412021	
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HEALTH DIVISION

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



Est	ablish	ment: 🙌	errimack Hemorical Post	#98	Dat	e5/2	6/2	Page 1 of _2	No. of Risk Factor/Intervention V	iolations	Ø
	lress:	-	boosic lake road		Tim	ne in <b>2</b>	(O)	Time out2 . a	No. of Repeat Risk Factor/Intervention V	iolations/	50
			Legion # 98		Risl	k Cate				iolations/	Α.
Email:						one:/	03	419 - 034	Inspection Status: Green Yellow	Red	
Inst	ectio	n Type:	Routine Re-inspection	Pre-operation				ss Investigation	Complaint Other		
		=	FOODBORNE ILLNE			RS AN					
			Circle designated compliance status (IN,	OUT, N/A, N	O) for	r each i	tem	Mark "X"	in appropriate box for COS and/or R		
			IN = in compliance OUT= not in compliance	e NO = not o	bserv	ed N/A	= not	applicable COS =	corrected on-site R = repeat violation		
Com	oliano	e Status		co	s	R	Com	pliance Status		Icos	R
			Supervision						Protection from Contamination		
1	ING	UT	Person in charge present, demonstrates knowledge performs duties	e and			15	IN OUT N/A NO	Food separated and protected		
2	INC	UT (/A)	Certified Food Protection Manager				16	IN OUT N/A	Food-contact surfaces cleaned and sanitized		
			Employee Health				17	IN OUT WAYO	Proper disposition or returned, previously served, reconditioned & unsafe food		
3	(IN)	UT	Management/food employees & conditional employ	ee;	· T				Time / Temperature Control for Safety		
4	(in)		knowledge, responsibilities and reporting  Proper use of restriction and exclusion		_	-	18	IN OUT NAMO	Proper cooking time and temperature	T.	$\top$
5	NO		Procedures for responding to vomiting and diarrhea	l events			19	IN OUT N/A NO	Proper reheating procedures for hot holding		
		-	Good Hygiene Practices				20	IN OUT N/A(NO)	Proper cooling time and temperatures		
6	IN O	UT (O)	Proper eating, tasting, drinking, or tobacco use				21	IN OUT N/A NO	Proper hot holding temperatures		
7	INO	UT (O)	No discharge from eyes, nose, mouth				22	IN OUT N/A NO	Proper cold holding temperatures	$\rightarrow$	
	1	~	Preventing Contamination by Hands				23	THY DUT N/A NO	Proper date marking and disposition		-
8	INO		Hands clean & properly washed		_	_	24	IN OUT (N/A) 10	Time as a Public Health Control: procedures and reco	rds	
9	O NI O(NI)	UT N/A(NO)	No bare hand contact with RTE food			_	25	IN OUT N/A	Consumer Advisory		
10	IND	υI	Adequate handwashing sinks properly supplied & ac  Approved Source	cessible			25	IN OUT WA	Consumer advisory provided for raw/undercooked for Highly Susceptible Populations	ds	
11	О(ИІ	UT	Food obtained from an approved source		T		26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		T
12		UT N/A(NO	Food received at proper temperature					Fo	od / Color Additives and Toxic Substances		
13	(N)o	UTTU	Food in good condition, safe & unadulterated				27	IN OUT WA	Food additives; approved and properly used		
14	IN O	U N/A NO	Req. records available: shell stock tags, parasite dea	struction			28	IN TUE NIA	Toxic substances properly identified, stored and used		
	R	sk factors a	re improper practices or procedures identified ributing factors of foodbome illness or injury. F tre control measures to prevent foodborne illne	as the most			<u> </u>		onformance with Approved Procedures		· · · · ·
	int	erventions a	re control measures to prevent foodborne illne	ess or injury.			19	IN OUT (IA)	Compliance with variance/specialized process/HACCF	,	
				GOOD	RET	'All P	RACT	TCES			
Mor	L IIVE I	a bay if num	Good retail practices are preventative bered item is not in compliance Mark ".	measures to co X" on approp						eat violatio	n
IVICII		T DOX II HUIII	beled item is not in compliance want.						-corrected off-site during trapection - Te-rep		
Comj	lianc	Status	Safe Food and Water	]CO:	S F	2	Comp	liance Status	Proper Use of Utensils	cos	R
30		Pasteurized	eggs used where required			$\dashv$	43	In-use uten:	sils properly stored	$\top$	
31			from approved source		_		44		uipment & linens: properly stored, dried, & handled		$\top$
32			tained for specialized processing methods			_	45	Single-use/s	single-service articles: properly stored & used		
			Food Temperature Control				46	Gloves user	d properly		$\coprod$
33		Proper cooli	ng methods used: adequate equipment for temp. cont	rol		_			Utensils, Equipment and Vending		
34			roperly cooked for hot holding		$\perp$	-	47 ·	<del>   -</del>	on-food contact surfaces cleanable,		+
35			awing methods used		-	-	48		signed, constructed, & used		+
36		inemnomete	rs provided and accurate Food Identification			-	49	vvarewasnir	ng: installed, maintained, & used: test strips  Physical Facilities		
37		Food proper	ly labeled: original container	T	T	-	50	Hot & cold v	vater available adequate pressure		
			Prevention of Food Contamination				51	Plumbing in	stalled, proper backflow devices		
38		Insects, rode	ents, & animals not present				52	Sewage & v	vaste water properly disposed		
39		Contaminati	on prevented during food preparation, storage & displa	ay		_	53	Toilet faciliti	es properly constructed, supplied, & cleaned		$\sqcup$
40		Personal cle			+	_	54		refuse properly disposed, facilities maintained	+	+
41			s; properly used & stored		+		55 56		ilities installed, maintained, & clean entilation & lighting, designated areas used	-	+-
42		vvasning tru	ts & vegetables				20	Adequate Ve	ज्ञातकारण क मुतामाञ्ज, घटनञ्जातकार बारवंड प्रदेव		1
Тур	e of 0	peration:							License Posted:	(Y)	N
Disc	cussic	n with Per	son-in-Charge:						Follow-Up:	Υ	(N)
			-						Follow-Up Date:		
			1 Olympia S 0							יוֹיי	$\dashv$
		_	in Charge: Ony Solyun						Date: 5- 24- 2	_	
Sig	nature	of Inspec	tor: / n > / /	·					Date: 5-26-102	1	
			U UU								



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



Establishr	ment: Morrimanc	Homostal Pi	5+ #ag	Date:	5-26-2021	Page Z	of Z
Address:	43 Balacosta (	alle Road		Comp	liance Achieved: 5 - 7	Dated Cr. or C	
	Tr. of Francis		TEMPERATURE OBSERV	YTTONS			1
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			BSERVATIONS AND/OR CORRECT	FIVE ACTIONS			
V Item Numb	I Section of Code 1		Description of	Violation		I	Corrected
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ignature of	Person in Charge:	Any Se	lover		Date: 5	1606-90.	
ignature of	f Inspector:	-50/					