



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>50-3/125</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/1/19</u>
Establishment type: <u>D.W. Highway</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:00</u>
Address: <u>468 Daniel Webster</u>	Total violations	Time out: <u>10:00</u>
Permit Holder <u>D.W. Highway mobil</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status

COS R V

Supervision

1 ☒ IN ☐ OUT Person in charge present, demonstrates knowledge and performs duties

Employee Health

2 ☒ IN ☐ OUT Management, all employees knowledge, responsibilities and reporting.

3 ☒ IN ☐ OUT Proper use of restriction and exclusion

Good Hygienic Practices

4 ☒ IN ☐ OUT NO Proper eating, tasting, drinking, tobacco use

5 ☒ IN ☐ OUT No discharge from eyes, nose and mouth

Preventing contamination by Hands

6 ☒ IN ☐ OUT NO Hands clean and properly washed

7 ☒ IN ☐ OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

8 ☒ IN ☐ OUT Adequate handwashing sinks properly supplied and accessible

Approved Source

9 ☒ IN ☐ OUT Food obtained from approved source

10 ☒ IN ☐ OUT N/A NO Food received at proper temperature

11 ☒ IN ☐ OUT Food in good condition, safe, & unadulterated

12 ☒ IN ☐ OUT N/A NO Required records available: shellstock tags, parasite destruction

Protection from Contamination

13 ☒ IN ☐ OUT N/A Food separated & protected

14 ☒ IN ☐ OUT N/A Food-contact surfaces: cleaned & sanitized

15 ☒ IN ☐ OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food

Compliance status

COS R V

Potentially Hazardous Food Time/Temperature

16 ☒ IN ☐ OUT N/A NO Proper cooking time & temperature

17 ☒ IN ☐ OUT N/A NO Proper reheating procedures

18 ☒ IN ☐ OUT N/A NO Proper cooling time & temperatures

19 ☒ IN ☐ OUT N/A NO Proper hot holding temperatures

20 ☒ IN ☐ OUT N/A NO Proper cold holding temperatures

21 ☒ IN ☐ OUT N/A NO Proper date marking and disposition

22 ☒ IN ☐ OUT N/A NO Time as a public health control: procedures and records

Consumer Advisory

23 ☒ IN ☐ OUT N/A Consumer advisory provided for raw or undercooked foods

Highly Susceptible Populations

24 ☒ IN ☐ OUT N/A Pasteurized foods used; prohibited foods not offered

Chemical

25 ☒ IN ☐ OUT N/A Food additives: approved & used properly

26 ☒ IN ☐ OUT Toxic substances properly identified, stored, & used

Conformance with Approved Procedures

27 ☒ IN ☐ OUT N/A Compliance with variance, specialized Process, & HACCP plan

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

Good Retail Practices

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

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

COS R V

Safe Food and Water

28 ☒ IN ☐ OUT Pasteurized eggs used where required

29 ☒ IN ☐ OUT Water & ice from approved source

30 ☒ IN ☐ OUT Variance obtained for specialized processing methods

Food Temperature Control

31 ☒ IN ☐ OUT Proper cooling methods used: adequate equipment for temperature control

32 ☒ IN ☐ OUT Plant food properly cooked for hot holding

33 ☒ IN ☐ OUT Approved thawing methods used

34 ☒ IN ☐ OUT Thermometers provided and accurate

Food Identification

35 ☒ IN ☐ OUT Food properly labeled: original container

Prevention of Food Contamination

36 ☒ IN ☐ OUT Insects, rodents, & animals not present

37 ☒ IN ☐ OUT Contamination prevented during food preparation, storage & display

38 ☒ IN ☐ OUT Personal cleanliness

39 ☒ IN ☐ OUT Wiping cloths: properly used & stored

40 ☒ IN ☐ OUT Washing fruits & vegetables

COS R V

Proper Use of Utensils

41 ☒ IN ☐ OUT In-use utensils properly stored

42 ☒ IN ☐ OUT Utensils, equipment & linens: properly stored, dried, & handled

43 ☒ IN ☐ OUT Single-use/single-service articles: properly stored & used

44 ☒ IN ☐ OUT Gloves used properly

Utensils, Equipment and Vending

45 ☒ IN ☐ OUT Food and non-food contact surfaces cleanable, Properly designed, constructed, & used

46 ☒ IN ☐ OUT Warewashing: installed, maintained, & used: test strips

47 ☒ IN ☐ OUT Non-food contact surfaces clean

Physical Facilities

48 ☒ IN ☐ OUT Hot & cold water available adequate pressure

49 ☒ IN ☐ OUT Plumbing installed, proper backflow devices

50 ☒ IN ☐ OUT Sewage & waste water properly disposed

51 ☒ IN ☐ OUT Toilet facilities properly constructed, supplied, & cleaned

52 ☒ IN ☐ OUT Garbage & refuse properly disposed, facilities maintained

53 ☒ IN ☐ OUT Physical facilities installed, maintained, & clean

54 ☒ IN ☐ OUT Adequate ventilation & lighting, designated areas used

Person in Charge (signature)

Date: 8/1/19 License Posted ☒ N (circle one)

Ivan Kawagata

Inspector (signature)

Follow up: YES NO (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

Yellow

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>6D-1/24</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/1/19</u>
Establishment type: <u>Merrimack House</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:00</u>
Address: <u>563 Daniel Webster Highway</u>	Total violations	Time out: <u>11:30</u>
Permit Holder <u>MHPBS LLC</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V	Compliance status	COS	R	V
Supervision				Potentially Hazardous Food Time/Temperature			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Person in charge present, demonstrates knowledge and performs duties			Pf	16 IN OUT N/A NO Proper cooking time & temperature			P/Pf/C
Employee Health				17 IN OUT N/A NO Proper reheating procedures			P
2 IN OUT Management, all employees knowledge, responsibilities and reporting			P/Pf	18 IN OUT N/A NO Proper cooling time & temperatures			P
3 IN OUT Proper use of restriction and exclusion			P	19 IN OUT N/A NO Proper hot holding temperatures			P
Good Hygienic Practices				20 IN OUT N/A Proper cold holding temperatures			P
4 IN OUT NO Proper eating, tasting, drinking, tobacco use			P/C	21 IN OUT N/A NO Proper date marking and disposition			P/Pf
5 IN OUT No discharge from eyes, nose and mouth			C	22 IN OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Preventing contamination by Hands				Consumer Advisory			
6 IN OUT NO Hands clean and properly washed			P/Pf	23 IN OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf	Highly Susceptible Populations			
8 IN OUT Adequate handwashing sinks properly supplied and accessible			Pf/C	24 IN OUT N/A Pasteurized foods used; prohibited foods not offered			P
Approved Source				Chemical			
9 IN OUT Food obtained from approved source			P/Pf/C	25 IN OUT N/A Food additives: approved & used properly			P/Pf/C
10 IN OUT N/A NO Food received at proper temperature			P/Pf	26 IN OUT Toxic substances properly identified, stored, & used			P/Pf/C
11 IN OUT Food in good condition, safe, & unadulterated			P/Pf	Conformance with Approved Procedures			
12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C	27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf
Protection from Contamination				Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.			
13 IN OUT N/A Food separated & protected			P/C				
14 IN OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C				
15 IN OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P				

Good Retail Practices

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

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

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

Person in Charge (signature)

Ivan Kwagala

Date: 8/1/19

License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala

Inspector (signature)

Follow up: ☒ YES ☐ NO (circle one) Follow up Date: 24 hours



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 60-1124 Establishment name: Merrimack house of pizza Date: 8/1/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Turkey / walk-in	45	Beef / maker	41		
Ham / walk-in	44	Lettuces / reach -in	41		
Bologna / walk-in	45				
Spaghetti / Refri	41				
Dock / Refrigerator	41				
Ham / maker	44				
Turkey / maker	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
14	4-601.11 - Meat slicer food contact surfaces dirty with food debris. Please take apart slicer parts ^{to} and clean and sanitize.
21	3-501.17 - No the date marking is provided on prepped foods stored in walk-in cooler. Note: Prepared food stored more than 24 hours should be clearly marked to indicate the date date sold, discarded and stored less for a maximum of 7 days.
35-1731	3-305.11 - Food in walk-in cooler not protected from contamination by storing the food above the floor and where it is not exposed. Note: Foods stored directly on floor in walk-in cooler. Cheese in bucket not cover in walk-in cooler.
47	4-601.11 - Interior of microwaves to located in kitchen area dirty.

Person in charge: (signature) [Signature]

Date 8/1/19

Inspector Ivan Kwagala

Date 8/1/19



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 60-1124 Establishment name: Merrimack house pizza Date: 8/1/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
53	G-201-11 - Floor under fryers dirty with heavy grease and food waste.
54	G-403-11 - Personal drink stored with clean dishes above prep table in warewash station. Personal drinks stored above foods in refrigerator at in kitch ^{en} area. Note: Employee drinks should be stored in areas where they cannot contaminate equipment, food and single-use items.

Person in charge: (signature) [Signature]

Date

Inspector [Signature]

Date 8/1/19



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License # GP-1/127	No. of Risk Factor/Intervention Violations	DATE 8/1/19
Establishment type: Zhong's	No. of Repeat Risk Factor/Intervention Violations	Time in: 11:30
Address: 559 Daniel Webster	Total violations	Time out: 12:30
Permit Holder Zhong	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V
Supervision			
1 IN OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
2 IN OUT Management, all employees knowledge, responsibilities and reporting			P/Pf
3 IN OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
4 IN OUT NO Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
6 IN OUT NO Hands clean and properly washed			P/Pf
7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source			
9 IN OUT Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO Food received at proper temperature			P/Pf
11 IN OUT Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
13 IN OUT N/A Food separated & protected			P/C
14 IN OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status	COS	R	V
Potentially Hazardous Food Time/Temperature			
16 IN OUT N/A NO Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A NO Proper reheating procedures			P
18 IN OUT N/A NO Proper cooling time & temperatures			P
19 IN OUT N/A NO Proper hot holding temperatures			P
20 IN OUT N/A NO Proper cold holding temperatures			P
21 IN OUT N/A NO Proper date marking and disposition			P/Pf
22 IN OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory			
23 IN OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations			
24 IN OUT N/A Pasteurized foods used; prohibited foods not offered			P
Chemical			
25 IN OUT N/A Food additives: approved & used properly			P/Pf/C
26 IN OUT Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures			
27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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Good Retail Practices

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

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

Person in Charge (signature) *Ivan Kwagala* Date: **8/1/19** License Posted ☒ N (circle one)

Inspector (signature) *Ivan Kwagala*

Follow up: ☒ YES ☐ NO (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

60-1/127
Est. # Establishment name: Zhong Date: 8/1/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Fried rice	191				
White rice	188				
Shrimp	32				
Beef	37				
Chicken	36				
Fried rice	41				
Pork	43				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #		
13	3-302.11 - Raw chicken stored above produce in walk-in cooler. Raw Shrimp stored above Fried rice in walk-in cooler.	
21	3-501.17 - No date marking provided on prepped foods in walk-in cooler and refrigerator located in kitchen.	
39	4-3-304.14 - Wet wiping cloth stored on prep table in kitchen area.	
43	4-903.11 - Single-use items in boxes stored directly on the floor in dry storage area.	
47	4-601.11 - Interior of microwave dirty. Reach-in cooler door handles sticky.	
53	Floor under cook-line equipment dirty with food waste.	
54	Light in walk-in cooler missing a protective see cover.	
Person in charge: (signature) <i>Ali</i>		Date
Inspector Ivan Kwagala		Date 8/1/19



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 * Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Gr65N

Establishment/License # <u>40-31004</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/5/19</u>
Establishment type: <u>Big Kahunas</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:00</u>
Address: <u>380 Daniel Webster Highway</u>	Total violations	Time out: <u>11:00</u>
Permit Holder <u>Big Kahunas</u>	Risk Category	Capacity
Inspection Type <input checked="" type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V
Supervision			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
<input checked="" type="radio"/> IN <input type="radio"/> OUT NO Proper eating, tasting, drinking, tobacco use			P/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
<input checked="" type="radio"/> IN <input type="radio"/> OUT NO Hands clean and properly washed			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Food obtained from approved source			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Food received at proper temperature			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT Food in good condition, safe, & unadulterated			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food separated & protected			P/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P
Potentially Hazardous Food Time/Temperature			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cooking time & temperature			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper reheating procedures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cooling time & temperatures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper hot holding temperatures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cold holding temperatures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper date marking and disposition			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Pasteurized foods used; prohibited foods not offered			P
Chemical			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food additives: approved & used properly			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

	COS	R	V
Safe Food and Water			
<input checked="" type="radio"/> 28 Pasteurized eggs used where required			P
<input checked="" type="radio"/> 29 Water & ice from approved source			P/Pf/C
<input checked="" type="radio"/> 30 Variance obtained for specialized processing methods			PF
Food Temperature Control			
<input checked="" type="radio"/> 31 Proper cooling methods used: adequate equipment for temperature control			Pf/C
<input checked="" type="radio"/> 32 Plant food properly cooked for hot holding			Pf
<input checked="" type="radio"/> 33 Approved thawing methods used			C
<input checked="" type="radio"/> 34 Thermometers provided and accurate			Pf/C
Food Identification			
<input checked="" type="radio"/> 35 Food properly labeled: original container			Pf/C
Prevention of Food Contamination			
<input checked="" type="radio"/> 36 Insects, rodents, & animals not present			Pf/C
<input checked="" type="radio"/> 37 Contamination prevented during food preparation, storage & display	COS		P/Pf/C
<input checked="" type="radio"/> 38 Personal cleanliness			Pf/C
<input checked="" type="radio"/> 39 Wiping cloths properly used & stored	COS		C
<input checked="" type="radio"/> 40 Washing fruits & vegetables			C
Proper Use of Utensils			
<input checked="" type="radio"/> 41 In-use utensils properly stored			C
<input checked="" type="radio"/> 42 Utensils, equipment & linens: properly stored, dried, & handled			C
<input checked="" type="radio"/> 43 Single-use/single-service articles: properly stored & used			Pf/C
<input checked="" type="radio"/> 44 Gloves used properly			C
Utensils, Equipment and Vending			
<input checked="" type="radio"/> 45 Food and non-food contact surfaces cleanable, properly designed, constructed, & used			P/Pf/C
<input checked="" type="radio"/> 46 Warewashing: installed, maintained, & used: test strips			Pf/C
<input checked="" type="radio"/> 47 Non-food contact surfaces clean			C
Physical Facilities			
<input checked="" type="radio"/> 48 Hot & cold water available adequate pressure			Pf
<input checked="" type="radio"/> 49 Plumbing installed, proper backflow devices			P/Pf/C
<input checked="" type="radio"/> 50 Sewage & waste water properly disposed			P/Pf/C
<input checked="" type="radio"/> 51 Toilet facilities properly constructed, supplied, & cleaned			Pf/C
<input checked="" type="radio"/> 52 Garbage & refuse properly disposed, facilities maintained			C
<input checked="" type="radio"/> 53 Physical facilities installed, maintained, & clean			P/Pf/C
<input checked="" type="radio"/> 54 Adequate ventilation & lighting, designated areas used			C

Person in Charge (signature)

Date: 8/5/19 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

Follow up: YES ☒ NO ☐ (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

4D-3/004

Est. # Establishment name: Big kahuna's Date: 8/5/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Egg / Room temp	74	Roast legs / refri	41		
Salad / walk-in	37	Rice / Hot hold	165		
Eggs / walk-in	37	Chicken / hot hold	179		
Potatoes / walk-in	36	Bean / maker	41		
Chicken / walk-in	36	Roast / oven	84		
Beef / reach-in	44				
Black beans / refri	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
20	3-501.16 - Unpasteurized eggs held at 74°F on shelving next cooking stove located in kitchen. Note: potentially hazardous foods should be held at (41°F) or less.
37	3-305.11 - Sugar in bulk next to chest freezer not protected from contamination. by Note: sugar covered during inspection.
39	3-901.12 - Observed wet wiping cloth stored directly on prep table. Note: wet wiping cloths should be stored in a sanitizing bucket with proper solution concentration.
45	4-202.12 - Items next clear door refrigerator not even elevated 6 inches off the floor to access for cleaning.
53	Floor under cook-line dirt dirty. Couple of ceiling tiles are in poor repair in kitchen.
Person in charge: (signature)	<u>[Signature]</u> Date <u>8/5/19</u>
Inspector	<u>Ivan Kwagala</u> Date <u>8/5/19</u>



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Waffar

Establishment/License # <u>L12-3/004</u>	No. of Risk Factor/Intervention Violations	DATE _____
Establishment type: <u>Bill's Famous</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: _____
Address: <u>380 Daniel Webster Highway</u>	Total violations	Time out: _____
Permit Holder <u>Bill's Famous Pizza</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status		COS	R	V
Supervision				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper use of restriction and exclusion			P
Good Hygienic Practices				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper eating, tasting, drinking, tobacco use			P/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	No discharge from eyes, nose and mouth			C
Preventing contamination by Hands				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Hands clean and properly washed			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Adequate handwashing sinks properly supplied and accessible			P/C
Approved Source				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food obtained from approved source			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food received at proper temperature			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food in good condition, safe, & unadulterated			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food separated & protected	COS		P/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food-contact surfaces: cleaned & sanitized			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status		COS	R	V
Potentially Hazardous Food Time/Temperature				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper cooking time & temperature			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper reheating procedures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper cooling time & temperatures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper hot holding temperatures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper cold holding temperatures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper date marking and disposition			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Pasteurized foods used; prohibited foods not offered			P
Chemical				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food additives: approved & used properly			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

		COS	R	V
Safe Food and Water				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Pasteurized eggs used where required			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Water & Ice from approved source			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Variance obtained for specialized processing methods			PF
Food Temperature Control				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper cooling methods used: adequate equipment for temperature control			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Plant food properly cooked for hot holding			Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Approved thawing methods used			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Thermometers provided and accurate			Pf/C
Food Identification				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food properly labeled: original container			Pf/C
Prevention of Food Contamination				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Insects, rodents, & animals not present			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Contamination prevented during food preparation, storage & display			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Personal cleanliness			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Wiping cloths: properly used & stored			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Washing fruits & vegetables			C

		COS	R	V
Proper Use of Utensils				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	In-use utensils properly stored			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Utensils, equipment & linens: properly stored, dried, & handled			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Single-use/single-service articles: properly stored & used			P/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Gloves used properly			C
Utensils, Equipment and Vending				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food and non-food contact surfaces cleanable, properly designed, constructed, & used			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Warewashing: installed, maintained, & used: test strips			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Non-food contact surfaces clean			C
Physical Facilities				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Hot & cold water available adequate pressure			Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Plumbing installed, proper backflow devices			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Sewage & waste water properly disposed			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Toilet facilities properly constructed, supplied, & cleaned			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Garbage & refuse properly disposed, facilities maintained			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Physical facilities installed, maintained, & clean			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Adequate ventilation & lighting, designated areas used			C

JOANNE XENOS

Person in Charge (signature)

Date: 8/5/19 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala

Inspector (signature)

Follow up: YES ☒ NO ☐ (circle one) Follow up Date: _____



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 40-3/604 Establishment name: Bill's Famous Pizza Date: 8/5/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Chicken / Reach-in	41	Meat ball / Hot hold	151		
Sausage / Reach-in	38				
BQF / Reach-in	41				
Ham / maker	41				
Turkey / maker	44				
Tuna / Reach-in	31				
Pasta / walk-in	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
13	3-302.11 - Observed raw eggs stored above cheese in 3 door refrigeration unit located in prep area.
39	4-901.12 - Wiping cloths stored with white wet on food prep table in kitchen. Note: wet wiping cloths are required to be stored in sanitizing solution.
45	4-501.11 - Observed raw wood used as shelving in walk-in cooler and storage area. Note: Raw wood is prohibited unless it is treated or painted. Gasket torn on 3 door refrigerator located in prep table area.
47	4-602.B - Fan guards in walk-in cooler dirty with mold-like build-up. Gasket on 3 door refrigerator dirty.
53	Floor under meat rack in walk-in cooler dirty with mold-like substance.
54	6-403.11 - Employee foods and drinks stored with food served to customers in three door refrigerator.

Person in charge: (signature)

Inspector Ivan Kwagala

Date

Date

8/5/19

8/5/19



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

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FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE <u>8/5/19</u>
Establishment type: <u>Kinder Care</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:15</u>
Address: <u>4 continental Blvd, merrimack</u>	Total violations	Time out: <u>12:45</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V
Supervision			
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT NO Proper eating, tasting, drinking, tobacco use			P/C
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT NO Hands clean and properly washed			P/Pf
7 <input checked="" type="radio"/> IN <input type="radio"/> OUT NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source			
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT Food obtained from approved source			P/Pf/C
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Food received at proper temperature			P/Pf
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT Food in good condition, safe, & unadulterated			P/Pf
12 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Required records available: shelfstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
13 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food separated & protected			P/C
14 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P
Potentially Hazardous Food Time/Temperature			
16 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cooking time & temperature			P/Pf/C
17 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper reheating procedures			P
18 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cooling time & temperatures			P
19 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper hot holding temperatures			P
20 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cold holding temperatures			P
21 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper date marking and disposition			P/Pf
22 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory			
23 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations			
24 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Pasteurized foods used; prohibited foods not offered			P
Chemical			
25 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food additives: approved & used properly			P/Pf/C
26 <input checked="" type="radio"/> IN <input type="radio"/> OUT Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures			
27 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

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

Person in Charge (signature)

Date: 8/5/19 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

Follow up: YES ☒ NO ☐ (circle one) Follow up Date:

53 - Ceiling tiles above food prep table dirty with splash



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License # <u>SD-3/113</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/5/19</u>
Establishment type: <u>Sal's Pizzeria</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>1:50</u>
Address: <u>501 Daniel Webster</u>	Total violations	Time out: <u>2:50</u>
Permit Holder <u>Ty & Pios LLC</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V
Supervision			
1 <input checked="" type="radio"/> OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
2 <input checked="" type="radio"/> OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 <input checked="" type="radio"/> OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
4 <input checked="" type="radio"/> OUT NO Proper eating, tasting, drinking, tobacco use			P/C
5 <input checked="" type="radio"/> OUT No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
6 <input checked="" type="radio"/> OUT NO Hands clean and properly washed			P/Pf
7 <input checked="" type="radio"/> OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 <input checked="" type="radio"/> OUT Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source			
9 <input checked="" type="radio"/> OUT Food obtained from approved source			P/Pf/C
10 <input checked="" type="radio"/> OUT N/A NO Food received at proper temperature			P/Pf
11 <input checked="" type="radio"/> OUT Food in good condition, safe, & unadulterated			P/Pf
12 <input checked="" type="radio"/> OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
13 <input checked="" type="radio"/> OUT N/A Food separated & protected			P/C
14 <input checked="" type="radio"/> OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 <input checked="" type="radio"/> OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status	COS	R	V
Potentially Hazardous Food Time/Temperature			
16 <input checked="" type="radio"/> OUT N/A NO Proper cooking time & temperature			P/Pf/C
17 <input checked="" type="radio"/> OUT N/A NO Proper reheating procedures			P
18 <input checked="" type="radio"/> OUT N/A NO Proper cooling time & temperatures			P
19 <input checked="" type="radio"/> OUT N/A NO Proper hot holding temperatures			P
20 <input checked="" type="radio"/> OUT N/A Proper cold holding temperatures			P
21 <input checked="" type="radio"/> OUT N/A NO Proper date marking and disposition			P/Pf
22 <input checked="" type="radio"/> OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory			
23 <input checked="" type="radio"/> OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations			
24 <input checked="" type="radio"/> OUT N/A Pasteurized foods used; prohibited foods not offered			P
Chemical			
25 <input checked="" type="radio"/> OUT N/A Food additives: approved & used properly			P/Pf/C
26 <input checked="" type="radio"/> OUT Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures			
27 <input checked="" type="radio"/> OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

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

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

Megan Archundia	Date: <u>8/5/19</u>	License Posted <input checked="" type="radio"/> N (circle one)
Person in Charge (signature)		
Ivan Kwagala		
Inspector (signature)		
Follow up: YES <input checked="" type="radio"/> NO (circle one)	Follow up Date:	



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name: <u>Sals Pizza</u>	Date: <u>8/5/19</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Chicken / Hot hold	160	Chicken / walk-in	33		
meatball / Hot hold	181				
Beef / Reach-in	39				
Chicken / Reach-in	42				
Ham / maker	45				
Lettuce / maker	45				
Sausage / walk-in	34				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
	4-601.11 - Meat slicer food-contact surface not clean. Please disassemble meat slicer to clean and sanitize parts.
35	3-302.12 - Foods in bulk containers above hot hold unit not clearly identified with a common name. (Foods identified during inspection.)
45	4-501.12 - Cutting board on maker table (Reach-in cooler) subjected to scoring and scratching and can no longer be effectively cleaned and sanitized.
47	4-602.13 - Interior of microwave dirty with food residue.
26	7-201.11 - Chemical in spray bottles stored next bread on shelving by service area.
54	lights out above pizza prep table.
Person in charge: (signature) <u>Mega Arduin</u>	Date <u>8/5/19</u>
Inspector <u>Ivan Kwajala</u>	Date <u>8/5/19</u>

53 Floor under shelving dirty in walk-in cooler



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License #	5D-3/002	No. of Risk Factor/Intervention Violations		DATE	8/6/19
Establishment type:	Lisa's Tippy	No. of Repeat Risk Factor/Intervention Violations		Time in:	9:00
Address:	33 Babbassic Lake	Total violations		Time out:	10:00
Permit Holder	Lisa Klorster	Risk Category		Capacity	
Inspection Type	<input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V	Compliance status	COS	R	V
Supervision				Potentially Hazardous Food Time/Temperature			
1 IN OUT			Pf	16 IN OUT N/A NO			P/Pf/C
Employee Health				17 IN OUT N/A NO			P
2 IN OUT			P/Pf	18 IN OUT N/A NO			P
3 IN OUT			P	19 IN OUT N/A NO			P
Good Hygienic Practices				20 IN OUT N/A			P
4 IN OUT NO			P/C	21 IN OUT N/A NO			P/Pf
5 IN OUT			C	22 IN OUT N/A NO			P/Pf/C
Preventing contamination by Hands				Consumer Advisory			
6 IN OUT NO			P/Pf	23 IN OUT N/A			Pf
7 IN OUT N/A NO			P/Pf	Highly Susceptible Populations			
8 IN OUT			Pf/C	24 IN OUT N/A			P
Approved Source				Chemical			
9 IN OUT			P/Pf/C	25 IN OUT N/A			P/Pf/C
10 IN OUT N/A NO			P/Pf	26 IN OUT			P/Pf/C
11 IN OUT			P/Pf	Conformance with Approved Procedures			
12 IN OUT N/A NO			P/Pf/C	27 IN OUT N/A			P/Pf
Protection from Contamination				Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.			
13 IN OUT N/A			P/C				
14 IN OUT N/A			P/Pf/C				
15 IN OUT N/A			P				
Good Retail Practices							
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation							
Safe Food and Water				Proper Use of Utensils			
28	Pasteurized eggs used where required		P	41	In-use utensils properly stored		C
29	Water & ice from approved source		P/Pf/C	42	Utensils, equipment & linens: properly stored, dried, & handled		C
30	Variance obtained for specialized processing methods		Pf	43	Single-use/single-service articles: properly stored & used		P/C
Food Temperature Control				44	Gloves used properly		C
31	Proper cooling methods used: adequate equipment for temperature control		Pf/C	Utensils, Equipment and Vending			
32	Plant food properly cooked for hot holding		Pf	45	Food and non-food contact surfaces cleanable, properly designed, constructed, & used		P/Pf/C
33	Approved thawing methods used		C	46	Warewashing: installed, maintained, & used: test strips		Pf/C
34	Thermometers provided and accurate		Pf/C	47	Non-food contact surfaces clean		C
Food Identification				Physical Facilities			
35	Food properly labeled: original container		Pf/C	48	Hot & cold water available adequate pressure		Pf
Prevention of Food Contamination				49	Plumbing installed, proper backflow devices		P/Pf/C
36	Insects, rodents, & animals not present		Pf/C	50	Sewage & waste water properly disposed		P/Pf/C
37	Contamination prevented during food preparation, storage & display		P/Pf/C	51	Toilet facilities properly constructed, supplied, & cleaned		Pf/C
38	Personal cleanliness		Pf/C	52	Garbage & refuse properly disposed, facilities maintained		C
39	Wiping cloths: properly used & stored		C	53	Physical facilities installed, maintained, & clean		P/Pf/C
40	Washing fruits & vegetables		C	54	Adequate ventilation & lighting, designated areas used		C

Person in Charge (signature) Tracy Sashen

Date: License Posted Y N (circle one)

Ivan Kujala

Inspector (signature)

Follow up: YES NO (circle one) Follow up Date:

No violation observed during inspection.



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>6R-2/092</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/8/19</u>
Establishment type: <u>Homebased</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>1:15</u>
Address: <u>641 Daniel Webster</u>	Total violations	Time out: <u>1:40</u>
Permit Holder <u>Homebased</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status		COS	R	V
Supervision				
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health				
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper use of restriction and exclusion			P
Good Hygienic Practices				
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper eating, tasting, drinking, tobacco use			P/C
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT	No discharge from eyes, nose and mouth			C
Preventing contamination by Hands				
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Hands clean and properly washed			P/Pf
7 <input checked="" type="radio"/> IN <input type="radio"/> OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Adequate handwashing sinks properly supplied and accessible			P/C
Approved Source				
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Food obtained from approved source			P/Pf/C
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Food received at proper temperature			P/Pf
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Food in good condition, safe, & unadulterated			P/Pf
12 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination				
13 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Food separated & protected			P/C
14 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status		COS	R	V
Potentially Hazardous Food Time/Temperature				
16 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper cooking time & temperature			P/Pf/C
17 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper reheating procedures			P
18 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper cooling time & temperatures			P
19 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper hot holding temperatures			P
20 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper cold holding temperatures			P
21 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper date marking and disposition			P/Pf
22 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory				
23 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations				
24 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Pasteurized foods used; prohibited foods not offered			P
Chemical				
25 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Food additives: approved & used properly			P/Pf/C
26 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures				
27 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 8/7/19 License Posted ☒ N (circle one)

Ivan Kwagala

Inspector (signature)

Follow up: ☒ YES ☐ NO (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 6E202 Establishment name: Homestead Date: _____

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Eggs	50	scallop	39		
Raw chicken	45	chicken	41		
Gravy	150	lettuce	40		
potatoes	170	Milk	41		
Beans	160				
Wings	41				
steak	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
41	2-401.12 - Observed employee drinking where the contamination of exposed food and clean utensils in kitchen area.
	seafood
13	3-302.11 - Raw fish in white bucket stored above ready-to-eat food in refrigerator located in kitchen.
20	3-501.16 - Eggs held at 50°F in reach-in cooler located in pantry station. Raw chicken held at 45.5°F in reach-in cooler is located into in kitchen.
35	3-302.12 - Food ingredient in bulk container located next to employee restroom not identified with the common name of the food.
	live
36	6-501.115 - Observed 3 Flies in the premises of a food establishment (kitchen, wash and service area).

Person in charge: (signature) [Signature]

Date 8-7-19

Inspector Ivan Kwagala

Date _____



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 621022 Establishment name: Homestead Date: 8/7/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
46	4-501.14 - Warewash 3 vat sink not cleaned at throughout the day at frequency necessary to prevent recontamination of utensils.
47	4-601.11 - Nonfood-contact surfaces of equipment throughout dirty with food waste and debris accumulation. Deep cleaning is required. Note: shelving in walk-in cooler extremely dirty with build-up. Ice machine plate dirty with build-up.
53	Floor throughout facility sticky and dirty.
54	6-303.11 - Lights out in vent hood. Note: at least 50 foot candles at a surface where a food employee is working with food.
14	4-601.11 - Interior of spray gun in ^{both} bars dirty with build-up. Areas around meat slicer blades dirty.
Person in charge: (signature)	<u>[Signature]</u>
Inspector	<u>[Signature]</u>
Date	<u>8-7-19</u>
Date	

4-501.114 - solution in sanitizing bucket is observed at 00pm.



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Gr.2/022

Est. # Establishment name: Homes Inc Date:

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
39	34-901.12 - Observed wet wiping cloths stored on food prep table in oven area. Note: wet wiping cloths should be stored in sanitizing solution with proper concentration.
41	3-43-3041.12 E, - Ice scoop stored on top of ice machine. Note: Scoop should be stored in a clean or protected location.
37	3-305.11 - Food in containers not protected from contamination by storing the food in a wet and dirty floor of the walk-in cooler. Cup handle in contact with floor stored in bulk container.
42	4-4-901.11 - Observed wet stacking of plastic pan on dish shelving in oven area.
45	4-501.12 - Cutting boards subjected to scoring and need to be replaced.
Person in charge: (signature)	<u>[Signature]</u> Date 8-7-19
Inspector	<u>Ivan Kwagale</u> Date



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730 * Fax 603-424-0603
FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License #	60-1/041	No. of Risk Factor/Intervention Violations		DATE	8/14/19
Establishment type:	Tortilla Flat	No. of Repeat Risk Factor/Intervention Violations		Time in:	11:30
Address:	595 Daniel Webster Highway	Total violations		Time out:	13:00
Permit Holder	Tortilla Flat	Risk Category		Capacity	
Inspection Type	<input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V
Supervision			
1 IN OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
2 IN OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
4 IN OUT NO Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT NO No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
6 IN OUT NO Hands clean and properly washed			P/Pf
7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source			
9 IN OUT Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO Food received at proper temperature			P/Pf
11 IN OUT Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
13 IN OUT N/A Food separated & protected			P/C
14 IN OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status	COS	R	V
Potentially Hazardous Food Time/Temperature			
16 IN OUT N/A NO Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A NO Proper reheating procedures			P
18 IN OUT N/A NO Proper cooling time & temperatures			P
19 IN OUT N/A NO Proper hot holding temperatures			P
20 IN OUT N/A Proper cold holding temperatures			P
21 IN OUT N/A NO Proper date marking and disposition			P/Pf
22 IN OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory			
23 IN OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations			
24 IN OUT N/A Pasteurized foods used; prohibited foods not offered			P
Chemical			
25 IN OUT N/A Food additives: approved & used properly			P/Pf/C
26 IN OUT Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures			
27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)
Ivan Kwagala

Date: 8/14/19 License Posted ☒ N (circle one)

Follow up: ☒ YES ☐ NO (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

60-t11041

Est. # Establishment name: T Grilla Flat Date:

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Beans / walk-in	45	chicken / grill	165		
Chicken / walk-in	39				
Eggs / walk-in	41				
Sausage / refrigerator	43				
Tomatoes / refrigerator	40				
Beef / refrigerator	40				
Beef	161				
Black beans	140				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
14	Interior of soda gun dirty with build-up. A 4-501.112 - Dish machine hot water sanitizing temperature is for rinse is observed at 115°F. Please service machines to meet the proper temperatures.
26	7-12.11 - Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies should be clearly identified with common name. Note: Chemical spray bottle in store under prep table located in prep area not labeled.
37	3-305.11 - Chips stored directly on floor in bar area. Note: Food should be stored or protected from contamination by storing the food at least 15 cm (6 inches) above floor.
43	4-903.11 - Single-items in basement not protected from contamination. Notes stored without protective covers. Repair. repair.
48	4-501.11 - Shelving in walk-in cooler not maintained in a state of
Person in charge: (signature) <u>Frederick Olin</u>	
Inspector	
Date	
Date	



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

60-11041

Est. # Establishment name: Tortilla Flat Date: 8/14/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
45	4-501.12 - Cutting boards on sandwich / salad prep tables w/ refrigerator are subjected to scoring and no longer be effectively cleaned and sanitized.
47	4-601.11 - Interior ice machine plate is not cleaned.
50	5-202.14 - 2 inch air gap not provided on drain lines of ice machine.
53	6-201 - Wall and floor in various location not maintained in a state of repair.
54	6-202.11 - light bulbs in coffee station missing protective shield.
58	6-403.11 - Personal drink stored above prep table located in prep area. Personal cell phone stored on prep table. Please find designated areas for employee accommodation.

Person in charge: (signature) Froylan Cruz

Date

Inspector Ivan Kwagala

Date



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 ♦ Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>GE-2/017</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/14/19</u>
Establishment type: <u>Depot Farm</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:35</u>
Address: <u>668 Daniel Webster Highway</u>	Total violations	Time out: <u>10:00</u>
Permit Holder <u>Depot Farm Stand</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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Compliance status	COS	R	V
Supervision			
1 IN OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
2 IN OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
4 IN OUT NO Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
6 IN OUT NO Hands clean and properly washed			P/Pf
7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source			
9 IN OUT Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO Food received at proper temperature			P/Pf
11 IN OUT Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
13 IN OUT N/A Food separated & protected			P/C
14 IN OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status	COS	R	V
Potentially Hazardous Food Time/Temperature			
16 IN OUT N/A NO Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A NO Proper reheating procedures			P
18 IN OUT N/A NO Proper cooling time & temperatures			P
19 IN OUT N/A NO Proper hot holding temperatures			P
20 IN OUT N/A NO Proper cold holding temperatures			P
21 IN OUT N/A NO Proper date marking and disposition			P/Pf
22 IN OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory			
23 IN OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations			
24 IN OUT N/A Pasteurized foods used; prohibited foods not offered			P
Chemical			
25 IN OUT N/A Food additives: approved & used properly			P/Pf/C
26 IN OUT Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures			
27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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Good Retail Practices

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature) Sophia Lee

Date: 8/14/19 License Posted ☒ N (circle one)

Inspector (signature) Ivan Kawagata

Follow up: YES ☒ NO (circle one) Follow up Date:

NO violations observed during routine inspection.



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730 * Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>3C/191</u>	No. of Risk Factor/Intervention Violations	DATE <u>9/4/16</u>
Establishment type: <u>Food</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:00</u>
Address: <u>1 Spartan</u>	Total violations	Time out: _____
Permit Holder <u>Erik Hospitality</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V
Supervision			
1 IN OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
2 IN OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
4 IN OUT Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
6 IN OUT Hands clean and properly washed			P/Pf
7 IN OUT N/A No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 N OUT Adequate handwashing sinks properly supplied and accessible			P/C
Approved Source			
9 N OUT Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO Food received at proper temperature			P/Pf
11 IN OUT Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
13 IN OUT N/A Food separated & protected			P/C
14 IN OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status	COS	R	V
Potentially Hazardous Food Time/Temperature			
16 IN OUT N/A NO Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A NO Proper reheating procedures			P
18 IN OUT N/A NO Proper cooling time & temperatures			P
19 IN OUT N/A NO Proper hot holding temperatures			P
20 IN OUT N/A NO Proper cold holding temperatures			P
21 IN OUT N/A NO Proper date marking and disposition			P/Pf
22 IN OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory			
23 IN OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations			
24 IN OUT N/A Pasteurized foods used; prohibited foods not offered			P
Chemical			
25 IN OUT N/A Food additives: approved & used properly			P/Pf/C
26 IN OUT Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures			
27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature)

Date:

License Posted Y N (circle one)

Inspector (signature)

Follow up: YES NO (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 301191 Establishment name: Fidelity Date: _____

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
1415	A Equipment that is fixed because it not easily movable is required to be sealed ^{on} areas underneath and around to allow cleaning. Note: counter to mounted equipment not properly sealed in various location.
53	Observed gap on base cove to located next 2 door reach-in refrigerator. Observed hole around pip penetration under sink located next to 2 refrigerators. Observed raw Observed exposed raw wood on under counter mounted equipment. Please paint or seal raw wood to be easily cleanable.

Person in charge: (signature)

Kristen Foder

Date

Inspector

Date



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>2C/191</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/15/19</u>
Establishment type: <u>Food Service</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:30</u>
Address: <u>15 Spartan Way</u>	Total violations	Time out: _____
Permit Holder <u>Flis Hospitality</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status		COS	R	V
Supervision				
1 IN OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health				
2 IN OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT	Proper use of restriction and exclusion			P
Good Hygienic Practices				
4 IN OUT	NO Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT	No discharge from eyes, nose and mouth			C
Preventing contamination by Hands				
6 IN OUT	NO Hands clean and properly washed			P/Pf
7 IN OUT	N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT	Adequate handwashing sinks properly supplied and accessible			P/C
Approved Source				
9 IN OUT	Food obtained from approved source			P/Pf/C
10 IN OUT	N/A NO Food received at proper temperature			P/Pf
11 IN OUT	Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT	N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination				
13 IN OUT	N/A Food separated & protected			P/C
14 IN OUT	N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT	N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status		COS	R	V
Potentially Hazardous Food Time/Temperature				
16 IN OUT	N/A NO Proper cooking time & temperature			P/Pf/C
17 IN OUT	N/A NO Proper reheating procedures			P
18 IN OUT	N/A NO Proper cooling time & temperatures			P
19 IN OUT	N/A NO Proper hot holding temperatures			P
20 IN OUT	N/A Proper cold holding temperatures			P
21 IN OUT	N/A NO Proper date marking and disposition			P/Pf
22 IN OUT	N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory				
23 IN OUT	N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations				
24 IN OUT	N/A Pasteurized foods used; prohibited foods not offered			P
Chemical				
25 IN OUT	N/A Food additives: approved & used properly			P/Pf/C
26 IN OUT	Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures				
27 IN OUT	N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature) Juan Kwagala

Date: 8/15/19 License Posted ☒ N (circle one)

Inspector (signature)

Follow up: YES ☒ NO (circle one) Follow up Date:

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name:	Date:
Fidelity		
TEMPERATURE OBSERVATIONS		
Item/Location	Temp.	Item/Location
Pasta / Refrigerator	38	Shrimp / Entree
Rice / Refrigerator	37	Chicken / Hot hold
Egg / Refrigerator	38	Corn / Hot hold
Rice / walk-in	36	Chicken /
Ham / walk-in	36	
Fish / walk-in	41	

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Gresh

8/15/19

Establishment/License # <u>2C1113</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/15/19</u>
Establishment type: <u>Fidelity</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: _____
Address: <u>2 Contra Way</u>	Total violations	Time out: _____
Permit Holder <u>Fidelity</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status			COS	R	V
Supervision					
1 IN OUT	Person in charge present, demonstrates knowledge and performs duties				Pf
Employee Health					
2 IN OUT	Management, all employees knowledge, responsibilities and reporting.				P/Pf
3 IN OUT	Proper use of restriction and exclusion				P
Good Hygienic Practices					
4 IN OUT	Proper eating, tasting, drinking, tobacco use		COS		P/C
5 IN OUT	No discharge from eyes, nose and mouth				C
Preventing contamination by Hands					
6 IN OUT	Hands clean and properly washed		COS		P/Pf
7 IN OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				P/Pf
8 IN OUT	Adequate handwashing sinks properly supplied and accessible				P/C
Approved Source					
9 IN OUT	Food obtained from approved source				P/Pf/C
10 IN OUT	Food received at proper temperature				P/Pf
11 IN OUT	Food in good condition, safe, & unadulterated				P/Pf
12 IN OUT	Required records available: shellstock tags, parasite destruction				P/Pf/C
Protection from Contamination					
13 IN OUT	Food separated & protected				P/C
14 IN OUT	Food-contact surfaces: cleaned & sanitized				P/Pf/C
15 IN OUT	Proper disposition of returned, previously Served, reconditioned, & unsafe food				P

Compliance status			COS	R	V
Potentially Hazardous Food Time/Temperature					
16 IN OUT	Proper cooking time & temperature				P/Pf/C
17 IN OUT	Proper reheating procedures				P
18 IN OUT	Proper cooling time & temperatures				P
19 IN OUT	Proper hot holding temperatures				P
20 IN OUT	Proper cold holding temperatures				P
21 IN OUT	Proper date marking and disposition				P/Pf
22 IN OUT	Time as a public health control: procedures and records				P/Pf/C
Consumer Advisory					
23 IN OUT	Consumer advisory provided for raw or undercooked foods				Pf
Highly Susceptible Populations					
24 IN OUT	Pasteurized foods used; prohibited foods not offered				P
Chemical					
25 IN OUT	Food additives: approved & used properly				P/Pf/C
26 IN OUT	Toxic substances properly identified, stored, & used				P/Pf/C
Conformance with Approved Procedures					
27 IN OUT	Compliance with variance, specialized Process, & HACCP plan				P/Pf

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature)

Date: 8/15/19

License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

Follow up: YES ☐ NO ☒ (circle one) Follow up Date: _____



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>3D-2/a2</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/16/19</u>
Establishment type: <u>VFW Post #641</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:30</u>
Address: <u>282 Daniel Webster</u>	Total violations	Time out: <u>12:30</u>
Permit Holder <u>Veferans Foreign War</u>	Capacity	Telephone #
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V
Supervision			
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT NO Proper eating, tasting, drinking, tobacco use			P/C
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT NO Hands clean and properly washed			P/Pf
7 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source			
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT Food obtained from approved source			P/Pf/C
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Food received at proper temperature			P/Pf
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT Food in good condition, safe, & unadulterated			P/Pf
12 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
13 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food separated & protected			P/C
14 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status	COS	R	V
Potentially Hazardous Food Time/Temperature			
16 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cooking time & temperature			P/Pf/C
17 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper reheating procedures			P
18 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cooling time & temperatures			P
19 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper hot holding temperatures			P
20 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cold holding temperatures			P
21 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper date marking and disposition			P/Pf
22 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory			
23 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations			
24 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Pasteurized foods used; prohibited foods not offered			P
Chemical			
25 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food additives: approved & used properly			P/Pf/C
26 <input checked="" type="radio"/> IN <input type="radio"/> OUT Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures			
27 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

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

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

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

Person in Charge (signature)

Date:

License Posted Y N (circle one)

Inspector (signature)

Follow up: YES NO (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

38-2 / 012

Est. # Establishment name: VFW Date: 8/16/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
37	3-305.12 - Ice used in for drinks stored in 3 vat sink. (corrected) on <u>51</u>
45	^{107.17} 4-402.11 - Observed raw wood supporting 3 vat sink in kitchen area. Observed raw wood supporting 3 vat sink in bar upstairs. Please paint ^{all} raw wood.
47	4-601.11 - Ice machine interior plate not cleaned to sight. Please clean build-up on ice machine plates located in storage
53	Floor under stoves dirty in kitchen area. Base Cove or base board missing throughout kitchen area.
54	6-202.11 - Light bulbs on fixtures located in kitchen and ice machine area not provide with protective ^{bulbs} shielding. Please provide tubes or shields on light fixtures.

Person in charge: (signature)

Date 8/16/19

Inspector

Ivan Kwagala

Stephane Memerain

Date 8/16/19



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730 • Fax 603-424-0603
FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>3C 119 1-689</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/16/19</u>
Establishment type: <u>Pepper Palace</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:00</u>
Address: <u>80 Premium Outlet</u>	Total violations	Time out: <u>1:20</u>
Permit Holder <u>Pepper Palace</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V
Supervision			
1 IN OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
2 IN OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
4 IN OUT NO Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
6 IN OUT NO Hands clean and properly washed			P/Pf
7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source			
9 IN OUT Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO Food received at proper temperature			P/Pf
11 IN OUT Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
13 IN OUT N/A Food separated & protected			P/C
14 IN OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P
Potentially Hazardous Food Time/Temperature			
16 IN OUT N/A NO Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A NO Proper reheating procedures			P
18 IN OUT N/A NO Proper cooling time & temperatures			P
19 IN OUT N/A NO Proper hot holding temperatures			P
20 IN OUT N/A NO Proper cold holding temperatures			P
21 IN OUT N/A NO Proper date marking and disposition			P/Pf
22 IN OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory			
23 IN OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations			
24 IN OUT N/A Pasteurized foods used; prohibited foods not offered			P
Chemical			
25 IN OUT N/A Food additives: approved & used properly			P/Pf/C
26 IN OUT Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures			
27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

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

Person in Charge (signature)

Date: 8/16/19 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

Follow up: YES ☒ NO ☐ (circle one) Follow up Date:

NO violations observed.



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>60/091</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/2/11</u>
Establishment type: <u>Bedford Road</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:30</u>
Address: <u>67 Bedford Road</u>	Total violations	Time out:
Permit Holder <u>Bedford Road Baptist</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V
Supervision			
1 IN OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
2 IN OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
4 IN OUT NO Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
6 IN OUT NO Hands clean and properly washed			P/Pf
7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT Adequate handwashing sinks properly supplied and accessible			P/C
Approved Sources			
9 IN OUT Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO Food received at proper temperature			P/Pf
11 IN OUT Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
13 IN OUT N/A Food separated & protected			P/C
14 IN OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status	COS	R	V
Potentially Hazardous Food Time/Temperature			
16 IN OUT N/A NO Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A NO Proper reheating procedures			P
18 IN OUT N/A NO Proper cooling time & temperatures			P
19 IN OUT N/A NO Proper hot holding temperatures			P
20 IN OUT N/A NO Proper cold holding temperatures			P
21 IN OUT N/A NO Proper date marking and disposition			P/Pf
22 IN OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory			
23 IN OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations			
24 IN OUT N/A Pasteurized foods used; prohibited foods not offered			P
Chemical			
25 IN OUT N/A Food additives: approved & used properly			P/Pf/C
26 IN OUT Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures			
27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 8/2/11 License Posted ☒ N (circle one)

Inspector (signature)

Follow up: YES NO (circle one) Follow up Date:

47. Scoop cabinet dirty in kitchen area.



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>3C 1042</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/22/19</u>
Establishment type: <u>Horseshoe</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>2:00</u>
Address: <u>44 Green Pond Rd game club</u>	Total violations	Time out: <u>3:00</u>
Permit Holder <u>Horseshoe Fish and</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V
Supervision			
1 IN OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
2 IN OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
4 IN OUT NO Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
6 IN OUT NO Hands clean and properly washed			P/Pf
7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT Adequate handwashing sinks properly supplied and accessible			P/C
Approved Source			
9 IN OUT Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO Food received at proper temperature			P/Pf
11 IN OUT Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
13 IN OUT N/A Food separated & protected			P/C
14 IN OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status	COS	R	V
Potentially Hazardous Food Time/Temperature			
16 IN OUT N/A NO Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A NO Proper reheating procedures			P
18 IN OUT N/A NO Proper cooling time & temperatures			P
19 IN OUT N/A NO Proper hot holding temperatures			P
20 IN OUT N/A NO Proper cold holding temperatures			P
21 IN OUT N/A NO Proper date marking and disposition			P/Pf
22 IN OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory			
23 IN OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations			
24 IN OUT N/A Pasteurized foods used; prohibited foods not offered			P
Chemical			
25 IN OUT N/A Food additives: approved & used properly			P/Pf/C
26 IN OUT Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures			
27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature)

Date: 8/22/19

License Posted Y N (circle one)

Ivan Kwagala

Inspector (signature)

Follow up: YES NO (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # Establishment name: Horseshoe Date: 8/22/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Eggs / refrigerator	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
	* Kitchen
13	3-302.11 - Raw eggs stored above ready-to-eat foods in upright white refrigerator. Please separate raw from ready-to-eat food to prevent cross contamination. (corrected onsite)
42	4-903.11 - Pans stored directly on the floor under shelving, located in kitchen area.
43	4-903.11 - Single-use items not stored at least 15 cm (6 inches) above the floor in kitchen and bar area.
47	4-602.13 - Interior of cabinet interior dirty with mouse droppings under sink located in kitchen. Please clean mouse droppings in cabinets.

Person in charge: (signature)

Ivan Kwagala

Date

8/22/19

Inspector

Ivan Kwagala

Date

8/22/19



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>3D-3/001</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/22/19</u>
Establishment type: <u>Merrimack Post</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>1:00</u>
Address: <u>43 Baboosic Lake Road</u>	Total violations	Time out: <u>2:00</u>
Permit Holder <u>Merrimack Memorial</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status		COS	R	V
Supervision				
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health				
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper use of restriction and exclusion			P
Good Hygienic Practices				
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT	NO Proper eating, tasting, drinking, tobacco use			P/C
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT	No discharge from eyes, nose and mouth			C
Preventing contamination by Hands				
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT	NO Hands clean and properly washed			P/Pf
7 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source				
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Food obtained from approved source			P/Pf/C
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Food received at proper temperature			P/Pf
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Food in good condition, safe, & unadulterated			P/Pf
12 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination				
13 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Food separated & protected			P/C
14 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P
Potentially Hazardous Food Time/Temperature				
16 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Proper cooking time & temperature			P/Pf/C
17 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Proper reheating procedures			P
18 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Proper cooling time & temperatures			P
19 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Proper hot holding temperatures			P
20 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Proper cold holding temperatures			P
21 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Proper date marking and disposition			P/Pf
22 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory				
23 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations				
24 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Pasteurized foods used; prohibited foods not offered			P
Chemical				
25 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Food additives: approved & used properly			P/Pf/C
26 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Toxic substances properly identified, stored, & used	COS		P/Pf/C
Conformance with Approved Procedures				
27 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

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

Person in Charge (signature)

Date: 8/22/19 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

Follow up: YES ☒ NO ☐ (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 50-3/00 Establishment name: Merrimack Memorial Post Date: 8/22/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
	<u>Bar.</u>
<u>26</u>	<u>7-102.11 - Common name. Marking container used for storing poisons or toxic materials such as cleaners and sanitizers not identified with a common name. (corrects)</u>
	<u>Kitchen</u>
<u>47</u>	<u>6-601.11 - Cabinets interior surfaces dirty with mouse droppings accumulation.</u>
<u>53</u>	<u>6-201.11 - Ceiling tile next to vent hood dirty with liquid stain.</u>

Person in charge: (signature)

James E. Watson

Date 8/22/19

Inspector

Ivan Kwagala

Date 8/22/19



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730 * Fax 603-424-0603
FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>50-41054A</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/23/19</u>
Establishment type: <u>Porto Fino</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>13:00</u>
Address: <u>458 Daniel Webster</u>	Total violations	Time out: <u>14:00</u>
Permit Holder <u>Porto Fino Italian</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V
Supervision			
1 IN OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
2 IN OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
4 IN OUT NO Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
6 IN OUT NO Hands clean and properly washed			P/Pf
7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT Adequate handwashing sinks properly supplied and accessible			P/C
Approved Source			
9 IN OUT Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO Food received at proper temperature			P/Pf
11 IN OUT Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
13 IN OUT N/A Food separated & protected			P/C
14 IN OUT N/A Food-contact surfaces: cleaned & sanitized	COS		P/Pf/C
15 IN OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status	COS	R	V
Potentially Hazardous Food Time/Temperature			
16 IN OUT N/A NO Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A NO Proper reheating procedures			P
18 IN OUT N/A NO Proper cooling time & temperatures			P
19 IN OUT N/A NO Proper hot holding temperatures			P
20 IN OUT N/A NO Proper cold holding temperatures			P
21 IN OUT N/A NO Proper date marking and disposition			P/Pf
22 IN OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory			
23 IN OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations			
24 IN OUT N/A Pasteurized foods used; prohibited foods not offered			P
Chemical			
25 IN OUT N/A Food additives: approved & used properly			P/Pf/C
26 IN OUT Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures			
27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

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

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

Person In Charge (signature)

Date: 8/23/19 License Posted ☒ N (circle one)

Inspector (signature) Ivan Kwagala

Follow up: YES ☒ (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

5D-4/54A

Est. # Establishment name: Portifino Date: 8/23/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Sausage / walk-in	33				
A Fried / walk-in	35				
Eggs / 37 walk-in	37				
Bean / Reach-in	38				
Lettuces / Reach-in	39				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
161	4-602.11 - Equipment food-contact surfaces dirty. Note interior of soda machine nozzles dirty with hard build-up in beverage station. (corrected onsite)
417	4-601.11 - Interior ice machine plate dirty in beverage station. Interior of Dish machine dirty with by product build-up.
53	Floor under Dish machine dirty with old old standing water.
43	4-903.11 - Single-use item in storage not elevated 6 inches above floor.

Person in charge: (signature)

[Signature]

Date 8/23/19

Inspector

Ivan Kwagala

Date 8/23/19



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>652/008</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/23/19</u>
Establishment type: <u>St James</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:30</u>
Address: <u>646 Daniel Webster Highway</u>	Total violations	Time out: <u>13:00</u>
Permit Holder: <u>St. James Methodist</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V
Supervision			
1 IN OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
2 IN OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
4 IN OUT NO Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
6 IN OUT NO Hands clean and properly washed			P/Pf
7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source			
9 IN OUT Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO Food received at proper temperature			P/Pf
11 IN OUT Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
13 IN OUT N/A Food separated & protected			P/C
14 IN OUT N/A Food-contact surfaces cleaned & sanitized			P/Pf/C
15 IN OUT N/A Proper disposition of returned, previously served, reconditioned, & unsafe food			P

Compliance status	COS	R	V
Potentially Hazardous Food Time/Temperature			
16 IN OUT N/A NO Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A NO Proper reheating procedures			P
18 IN OUT N/A NO Proper cooling time & temperatures			P
19 IN OUT N/A NO Proper hot holding temperatures			P
20 IN OUT N/A NO Proper cold holding temperatures			P
21 IN OUT N/A NO Proper date marking and disposition			P/Pf
22 IN OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory			
23 IN OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations			
24 IN OUT N/A Pasteurized foods used; prohibited foods not offered			P
Chemical			
25 IN OUT N/A Food additives: approved & used properly			P/Pf/C
26 IN OUT Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures			
27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection R = repeat violation

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

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

Rev. Lynne Montager
Person in Charge (signature)
Ivan Kwagala
Inspector (signature)

Date: 8/23/19 License Posted 0 N (circle one)

Follow up: YES NO (circle one) Follow up Date:

7. Interior of basket cabinet dirty with mouse droppings.



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730 • Fax 603-424-0603
FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License # 60-1/040	No. of Risk Factor/Intervention Violations	DATE 8/23/19
Establishment type: Reeds Ferry	No. of Repeat Risk Factor/Intervention Violations	Time in: 9:00
Address: 601 Daniel Webster Highway	Total violations	Time out: 10:50
Permit Holder Merrimack Village Variety	Risk Category medium	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V
Supervision			
1 IN OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
2 IN OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
4 IN OUT NO Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
6 IN OUT NO Hands clean and properly washed			P/Pf
7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT Adequate handwashing sinks properly supplied and accessible			P/C
Approved Source			
9 IN OUT Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO Food received at proper temperature			P/Pf
11 IN OUT Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
13 IN OUT N/A Food separated & protected			P/C
14 IN OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status	COS	R	V
Potentially Hazardous Food Time/Temperature			
16 IN OUT N/A NO Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A NO Proper reheating procedures			P
18 IN OUT N/A NO Proper cooling time & temperatures			P
19 IN OUT N/A NO Proper hot holding temperatures			P
20 IN OUT N/A Proper cold holding temperatures			P
21 IN OUT N/A NO Proper date marking and disposition			P/Pf
22 IN OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory			
23 IN OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations			
24 IN OUT N/A Pasteurized foods used; prohibited foods not offered			P
Chemical			
25 IN OUT N/A Food additives: approved & used properly			P/Pf/C
26 IN OUT Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures			
27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature)

Date: **8/23/19**

License Posted ☒ N (circle one)

Inspector (signature)

Follow up: ☒ YES ☐ NO (circle one) Follow up Date: **with-in 1 day**



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 62-1040 Establishment name: Beeds Ferry

Date: 8/23/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Ham / reach-in	35	Eggs / Cooler	41		
Chicken / reach-in	33	Milk / cooler	39		
Potatoe salad / Reach-in	40				
Bee F / Reach-in	38				
Let-tue / reach-in	44				
Chicken caesar	41				
Sub / Display	43				
Eggs / Display	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
6	2-301.14 - Food employee didn't wash her hands immediately before engaging in food preparation. Observed employee putting on gloves without washing hand after handling money. Note: discussed with employee about hand washing.
8	6-301.12 - Handwashing sink not provided with hand drying provision or hand washing signage to notify employees to wash their hands in wash station.
13	3-301.11 - Eggs stored above drinking water in coolers located on sales floor. Please store eggs below to prevent potential cross contamination.
21	3-501.17 - Prepared foods in reach-in cooler not provided with date marking. Note: Prepared foods held for more than 24 hours shall be date marked by which they are to be discarded after 7 days.

Person in charge: (signature) [Signature]

Date

Inspector Ivan Kwogala

Date 8/23/19



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

6-1/040

Est. # Establishment name: Reeds Ferry Date: 8/23/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
26	7-102.11 - Working container in warewash station that it is used for storing poisonous or toxic material such as cleaners and sanitizer is not clearly identified with common name.
39	4-901.12 - Observed wet, wiping cloths stored on cutting board of reach-in cooler in kitchen. Please store wet wiping cloths in a sanitizer bucket with proper solution concentration.
43	4-903.11 - Se Single-use item or other items in storage adjacent to kitchen not elevated 6 inches above floor to access for cleaning.
47	4-602.13 - Interior of cabinets under oven dirty with crumbs.
53	Floor dirty in various place location in dry dry storage.

Person in charge: (signature)

Ivan Kuegala

Date

Inspector Ivan Kuegala

Date 8/23/19



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>6E-2/007</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/21/19</u>
Establishment type: <u>Hot R26</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:00</u>
Address: <u>634 Daniel Webster Highway</u>	Total violations	Time out: <u>10:30</u>
Permit Holder <u>Armada Enterprises</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V
Supervision			
1 IN OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
2 IN OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
4 IN OUT NO Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT NO No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
6 IN OUT NO Hands clean and properly washed			P/Pf
7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT Adequate handwashing sinks properly supplied and accessible			P/C
Approved Source			
9 IN OUT Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO Food received at proper temperature			P/Pf
11 IN OUT Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
13 IN OUT N/A Food separated & protected			P/C
14 IN OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P
Potentially Hazardous Food Time/Temperature			
16 IN OUT N/A NO Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A NO Proper reheating procedures			P
18 IN OUT N/A NO Proper cooling time & temperatures			P
19 IN OUT N/A NO Proper hot holding temperatures			P
20 IN OUT N/A NO Proper cold holding temperatures			P
21 IN OUT N/A NO Proper date marking and disposition			P/Pf
22 IN OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory			
23 IN OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations			
24 IN OUT N/A Pasteurized foods used; prohibited foods not offered			P
Chemical			
25 IN OUT N/A Food additives: approved & used properly			P/Pf/C
26 IN OUT Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures			
27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

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

Person in Charge (signature)

Ivan Kwagala

Date: 8/21/19 License Posted Y N (circle one)

Inspector (signature)

Follow up: NO (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

GE-2/007

Est. # Establishment name: Hot Ritz Date: 8/27/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Ham / walk-in	37	Spinach / reach-in	40		
Chicken / walk-in	38	Eggs / Room temp	70°		
Chicken salad / walk-in	36				
Tuna / maker	41				
Corn / maker	42				
Pork / maker	45				
Milk / Reach-in	40				
Sausage / reach-in	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
14	4-601.11 - Meat slicer food-contact surfaces dirty with old food residue in prep station. (corrected on site)
20-835 3	3-501.16 - Observed eggs on prep table held at room temperature of 70° in prep station. (discarded)
35	3-302.12 - Flour Container containing Flour-like food is not clearly identified with the common name of the food.
41	3-304.12 - In-use ice scoop not stored in a clean or protected location in service area. Note: Scoop stored on top of the ice machine.
42	Single-use items not stored at least 6 inches above the floor in service sink area by walk-in cooler in prep station
45	4-402.12 - Raw wood used to support plastic shelving
Person in charge: (signature)	Date <u>8/27/19</u>
Inspector <u>Ivan Kwagala</u>	Date <u>8/27/19</u>

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

6E-2/00T

Est. # Establishment name: Hot Biz Date: 8/27/19

Date: 8/27/19

TEMPERATURE OBSERVATIONS

[illegible]

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Person in charge: (signature)

Date _____

8/27/19

Inspector

Ivan

Kwafila

Date _____

8/27/19



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License # <u>40-41004</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/27/19</u>
Establishment type: <u>Common Man</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>13:00</u>
Address: <u>304 B.W. highway</u>	Total violations	Time out: <u>13:30</u>
Permit Holder <u>Common man</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status		COS	R	V
Supervision				
1 IN OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health				
2 IN OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT	Proper use of restriction and exclusion			P
Good Hygienic Practices				
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT	No discharge from eyes, nose and mouth			C
Preventing contamination by Hands				
6 IN OUT	Hands clean and properly washed			P/Pf
7 IN OUT N/A NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT	Adequate handwashing sinks properly supplied and accessible	COS		P/C
Approved Source				
9 IN OUT	Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO	Food received at proper temperature			P/Pf
11 IN OUT	Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO	Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination				
13 IN OUT N/A	Food separated & protected			P/C
14 IN OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT N/A	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status		COS	R	V
Potentially Hazardous Food Time/Temperature				
16 IN OUT N/A NO	Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A NO	Proper reheating procedures			P
18 IN OUT N/A NO	Proper cooling time & temperatures			P
19 IN OUT N/A NO	Proper hot holding temperatures			P
20 IN OUT N/A	Proper cold holding temperatures			P
21 IN OUT N/A NO	Proper date marking and disposition			P/Pf
22 IN OUT N/A NO	Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory				
23 IN OUT N/A	Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations				
24 IN OUT N/A	Pasteurized foods used; prohibited foods not offered			P
Chemical				
25 IN OUT N/A	Food additives: approved & used properly			P/Pf/C
26 IN OUT	Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures				
27 IN OUT N/A	Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

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

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

Ivan Kwagala
Person in Charge (signature)

Date: License Posted Y N (circle one)

Ivan Kwagala
Inspector (signature)

Follow up: YES NO (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

412-4/004

Est. # Establishment name: Common man Date: 8/27/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Milk / refrigerator	33				
Eggs / refrigerator	39				
Alfredo	41				
Chicken gravy	145				
Fish	195				
Potato salad	45				
chicken / walk-in	35				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
8 X	6-301.12 - NO hand Drying provision at hand sink located in the basement. (paper towel provided)
14 X	4-601.11 - Meat Slicer food-contact surfaces dirty with food residue.
36 X	6-501.115 - Observed 3 flies in the kitchen at the time of my inspection.
39	4-901.12 - Observed wet wiping cloths on prep cutting board of reach-in cooler located in kitchen area.
45	4-501.12 - Cutting boards throughout kitchen are subjected to scratching and scoring. Please replace boards.
47	Exterior of equipment throughout kitchen are not kept free of an accumulation of dust, dirt and food residue. Deep cleaning is required and re-inspection will be
Person in charge: (signature)	<u>[Signature]</u> Date <u>8/27/19</u>
Inspector <u>Ivan Kwadala</u>	Date <u>8/27/19</u>

conducted next week



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

40-41004

Est. # Establishment name: Common man Date: 8/27/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
47	White but bucket used to store utensils dirty on dish shelving in warewash station. Sinks are dirty in warewash station. Meat shelving in walk-in cooler located in basement. Can opener dirty. Cook-line equipment dirty.
53	Floor throughout kitchen heavily dirty. Note: Manager stated that deep cleaning is taking place tomorrow night. Observed light at exit door in kitchen.
54	6-303.11 - Observed in inadequate light in vent hood. Note: Light out in vent hood.

Person in charge: (signature)

Brian Gamm

Date

8/27/19

Inspector

Date



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Grossh

Establishment/License # <u>5D-4/071</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/29/19</u>
Establishment type: <u>Lobster Boat</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>2:00</u>
Address: <u>453 Daniel Webster Highway</u>	Total violations	Time out: <u>3:00</u>
Permit Holder <u>GEM Corp Corporation</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V	Compliance status	COS	R	V
Supervision				Potentially Hazardous Food Time/Temperature			
1 IN OUT Person in charge present, demonstrates knowledge and performs duties			Pf	16 IN OUT N/A NO Proper cooking time & temperature			P/Pf/C
Employee Health				17 IN OUT N/A NO Proper reheating procedures			P
2 IN OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf	18 IN OUT N/A NO Proper cooling time & temperatures			P
3 IN OUT Proper use of restriction and exclusion			P	19 IN OUT N/A NO Proper hot holding temperatures			P
Good Hygienic Practices				20 IN OUT N/A Proper cold holding temperatures			P
4 IN OUT NO Proper eating, tasting, drinking, tobacco use			P/C	21 IN OUT N/A NO Proper date marking and disposition			P/Pf
5 IN OUT No discharge from eyes, nose and mouth			C	22 IN OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Preventing contamination by Hands				Consumer Advisory			
6 IN OUT NO Hands clean and properly washed			P/Pf	23 IN OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf	Highly Susceptible Populations			
8 IN OUT Adequate handwashing sinks properly supplied and accessible			Pf/C	24 IN OUT N/A Pasteurized foods used; prohibited foods not offered			P
Approved Source				Chemical			
9 IN OUT Food obtained from approved source			P/Pf/C	25 IN OUT N/A Food additives: approved & used properly			P/Pf/C
10 IN OUT N/A NO Food received at proper temperature			P/Pf	26 IN OUT Toxic substances properly identified, stored, & used			P/Pf/C
11 IN OUT Food in good condition, safe, & unadulterated			P/Pf	Conformance with Approved Procedures			
12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C	27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf
Protection from Contamination				Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.			
13 IN OUT N/A Food separated & protected			P/C				
14 IN OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C				
15 IN OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P				

Good Retail Practices

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

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

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

Person in Charge (Signature)

Date: 8/29/19 License Posted ☒ N (circle one)

Ivan Kwagala

Inspector (signature)

Follow up: YES NO (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 50-101 Establishment name: Lobster Boat

Date: 8/29/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Egg / walk-in	36	Fries / fryer	200		
Coleslaw / walk-in	41				
Shrimps / walk-in	35				
Chicken / walk-in	35				
Lobster / reach-in	34				
Mash / Hot hold	165				
Potato / Hot hold	135				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
141	4-501.1141 - Sanitizer in bucket food prep area observed at 00ppm. (corrected onsite)
39	3-304.14 - Wet wiping cloth not held between vases in chemical sanitizer solution at proper concentration.
47	4-601.11 - Observed accumulation of build-up on ice machine plate. Observed accumulation of gaskets of reach-in cooler located in fryer station. Dish machine prep table accumulating food waste. at C prep table cleaned onsite
53	6-201.13 - Base coving missing in various places of the food establishment. Floor and walls in various places are in poor repair in warewash, kitchen, storage, walk-in coolers, and food prep area. Floor dirty under warewash equipment and equipment
Person in charge: (signature) <u>[Signature]</u>	
Inspector <u>Ivan Kwagala</u>	
Date <u>8/29/19</u>	
Date <u>8/29/19</u>	

Other equipment in kitchen and storage. Deep cleaning required.



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
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FOOD ESTABLISHMENT INSPECTION REPORT

Brown

Establishment/License # <u>40-41664</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/29/19</u>
Establishment type: <u>Rose Haven</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:00</u>
Address: <u>8 Jennifer Drive</u>	Total violations	Time out: <u>11:40</u>
Permit Holder <u>Raymond's Rest Inc</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V
Supervision			
<u>1</u> IN OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
<u>2</u> IN OUT Management, all employees knowledge, responsibilities and reporting			P/Pf
<u>3</u> IN OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
<u>4</u> IN OUT NO Proper eating, tasting, drinking, tobacco use			P/C
<u>5</u> IN OUT No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
<u>6</u> IN OUT NO Hands clean and properly washed			P/Pf
<u>7</u> IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
<u>8</u> IN OUT Adequate handwashing sinks properly supplied and accessible			P/C
Approved Source			
<u>9</u> IN OUT Food obtained from approved source			P/Pf/C
<u>10</u> IN OUT N/A NO Food received at proper temperature			P/Pf
<u>11</u> IN OUT Food in good condition, safe, & unadulterated			P/Pf
<u>12</u> IN OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
<u>13</u> IN OUT N/A Food separated & protected			P/C
<u>14</u> IN OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
<u>15</u> IN OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status	COS	R	V
Potentially Hazardous Food Time/Temperature			
<u>16</u> IN OUT N/A NO Proper cooking time & temperature			P/Pf/C
<u>17</u> IN OUT N/A NO Proper reheating procedures			P
<u>18</u> IN OUT N/A NO Proper cooling time & temperatures			P
<u>19</u> IN OUT N/A NO Proper hot holding temperatures			P
<u>20</u> IN OUT N/A Proper cold holding temperatures			P
<u>21</u> IN OUT N/A NO Proper date marking and disposition			P/Pf
<u>22</u> IN OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory			
<u>23</u> IN OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations			
<u>24</u> IN OUT N/A Pasteurized foods used; prohibited foods not offered			P
Chemical			
<u>25</u> IN OUT N/A Food additives: approved & used properly			P/Pf/C
<u>26</u> IN OUT Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures			
<u>27</u> IN OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

	COS	R	V
Sale Food and Water			
<u>28</u> Pasteurized eggs used where required			P
<u>29</u> Water & ice from approved source			P/Pf/C
<u>30</u> Variance obtained for specialized processing methods			PF
Food Temperature Control			
<u>31</u> Proper cooling methods used: adequate equipment for temperature control			Pf/C
<u>32</u> Plant food properly cooked for hot holding			Pf
<u>33</u> Approved thawing methods used			C
<u>34</u> Thermometers provided and accurate			Pf/C
Food Identification			
<u>35</u> Food properly labeled: original container			Pf/C
Prevention of Food Contamination			
<u>36</u> Insects, rodents, & animals not present			Pf/C
<u>37</u> Contamination prevented during food preparation, storage & display			P/Pf/C
<u>38</u> Personal cleanliness			Pf/C
<u>39</u> Wiping cloths: properly used & stored			C
<u>40</u> Washing fruits & vegetables			C

	COS	R	V
Proper Use of Utensils			
<u>41</u> In-use utensils properly stored			C
<u>42</u> Utensils, equipment & linens: properly stored, dried, & handled			C
<u>43</u> Single-use/single-service articles: properly stored & used			P/C
<u>44</u> Gloves used properly			C
Utensils, Equipment and Vending			
<u>45</u> Food and non-food contact surfaces cleanable, Properly designed, constructed, & used			P/Pf/C
<u>46</u> Warewashing: installed, maintained, & used: test strips			Pf/C
<u>47</u> Non-food contact surfaces clean			C
Physical Facilities			
<u>48</u> Hot & cold water available adequate pressure			Pf
<u>49</u> Plumbing installed, proper backflow devices			P/Pf/C
<u>50</u> Sewage & waste water properly disposed			P/Pf/C
<u>51</u> Toilet facilities properly constructed, supplied, & cleaned			Pf/C
<u>52</u> Garbage & refuse properly disposed, facilities maintained			C
<u>53</u> Physical facilities installed, maintained, & clean			P/Pf/C
<u>54</u> Adequate ventilation & lighting, designated areas used			C

Person in Charge (signature)

Date: 8/29/19 License Posted Y N (circle one)

Ivan Kwagala

Inspector (signature)

Follow up: YES NO (circle one) Follow up Date:

No violation observed.



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>5D-41007</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/29/19</u>
Establishment type: <u>Buckley Bakery</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>8:30</u>
Address: <u>432 Daniel Webster Highway</u>	Total violations	Time out: <u>10:00</u>
Permit Holder <u>Buckley's Bakery Cafe</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status	COS	R	V
Supervision			
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT NO Proper eating, tasting, drinking, tobacco use			P/C
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT NO Hands clean and properly washed			P/Pf
7 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT Adequate handwashing sinks properly supplied and accessible			P/C
Approved Source			
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT Food obtained from approved source			P/Pf/C
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Food received at proper temperature			P/Pf
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT Food in good condition, safe, & unadulterated			P/Pf
12 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
13 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food separated & protected			P/C
14 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status	COS	R	V
Potentially Hazardous Food Time/Temperature			
16 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cooking time & temperature			P/Pf/C
17 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper reheating procedures			P
18 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cooling time & temperatures			P
19 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper hot holding temperatures			P
20 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cold holding temperatures			P
21 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper date marking and disposition			P/Pf
22 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory			
23 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations			
24 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Pasteurized foods used; prohibited foods not offered			P
Chemical			
25 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food additives: approved & used properly			P/Pf/C
26 <input checked="" type="radio"/> IN <input type="radio"/> OUT Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures			
27 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)	Date:	License Posted Y N (circle one)
Inspector (signature)	Follow up: YES NO (circle one)	Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 50-4/007 Establishment name: Buckely Bakery Date: 8/29/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Coleslaw / Reach-in	38				
Milk / Reach-in	38				
Beef / walk-in	39				
Pork / walk-in	35				
Turkey / walk-in	35				
Pizza / Hot hold	135				
Egg / walk-in	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
35	3-302.12 - Food or ingredients that are removed from their original packages for use in the food establishment should be identified with the common name of the food. Note: Brown-like foods in bulk containers that are stored on reach-in cooler in service area are not labeled. Salt-like food in container located above Aluminum Foil prep table in kitchen area not labeled.
37	3-306.11 - Food in basket next register not protected from contamination. (removed to cover)
39	3-304.14 - Wet wiping cloths in various location not held between uses in chemical sanitizer solution at the proper concentration.
45	4-402.11 - 3 vat sink's caulking is in poor repair. 4-402.12 - Cutting board in prep station are subjected to scratching and scoring and no longer be effectively cleaned.

Person in charge: (signature)

Date

Inspector Ivan Kwagala

Date 8/29/19
Sanitized.



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

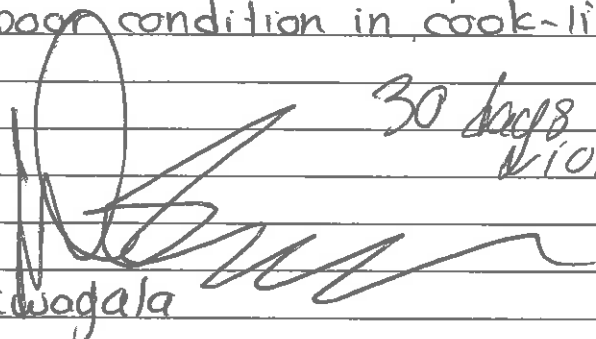
HLTH-FRM-005

Est. # 1007 Establishment name: Buckley Bakery Date: 8/29/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
45	Raw wood used to support drain line under food prep sink located in food prep station.
53/17 6-602.13-	Fan guards in bakery walk-in cooler dirty with build-up.
53	G-201.14- In areas in which cleaning methods other than water flushing are used for cleaning floors the floor and wall junctures should be coved. Note: Base cove missing under prep table containing donut machine. Base Cove missing under 3 vat sink in warewash station. Floor under warewash equipment dirty. Ceiling tiles in poor condition in cook-line area.
	30 days to correct repeat violation.
	
Person in charge: (signature)	Date
Inspector <u>Ivan Kwagala</u>	Date <u>8/29/19</u>



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
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FOOD ESTABLISHMENT INSPECTION REPORT

Brown

Establishment/License # <u>40-41664</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/29/19</u>
Establishment type: <u>Ross House</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:00</u>
Address: <u>8 Jennifer Drive</u>	Total violations	Time out: <u>11:40</u>
Permit Holder <u>Raymond's Rest Inc</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status		COS	R	V
Supervision				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper use of restriction and exclusion			P
Good Hygienic Practices				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	NO Proper eating, tasting, drinking, tobacco use			P/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	No discharge from eyes, nose and mouth			C
Preventing contamination by Hands				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	NO Hands clean and properly washed			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food obtained from approved source			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Food received at proper temperature			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food in good condition, safe, & unadulterated			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Food separated & protected			P/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status		COS	R	V
Potentially Hazardous Food Time/Temperature				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Proper cooking time & temperature			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Proper reheating procedures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Proper cooling time & temperatures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Proper hot holding temperatures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Proper cold holding temperatures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Proper date marking and disposition			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Pasteurized foods used; prohibited foods not offered			P
Chemical				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Food additives: approved & used properly			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

		COS	R	V
Safe Food and Water				
<input checked="" type="radio"/> 28	Pasteurized eggs used where required			P
<input checked="" type="radio"/> 29	Water & Ice from approved source			P/Pf/C
<input checked="" type="radio"/> 30	Variance obtained for specialized processing methods			PF
Food Temperature Control				
<input checked="" type="radio"/> 31	Proper cooling methods used: adequate equipment for temperature control			Pf/C
<input checked="" type="radio"/> 32	Plant food properly cooked for hot holding			Pf
<input checked="" type="radio"/> 33	Approved thawing methods used			C
<input checked="" type="radio"/> 34	Thermometers provided and accurate			Pf/C
Food Identification				
<input checked="" type="radio"/> 35	Food properly labeled: original container			Pf/C
Prevention of Food Contamination				
<input checked="" type="radio"/> 36	Insects, rodents, & animals not present			Pf/C
<input checked="" type="radio"/> 37	Contamination prevented during food preparation, storage & display			P/Pf/C
<input checked="" type="radio"/> 38	Personal cleanliness			Pf/C
<input checked="" type="radio"/> 39	Wiping cloths: properly used & stored			C
<input checked="" type="radio"/> 40	Washing fruits & vegetables			C

		COS	R	V
Proper Use of Utensils				
<input checked="" type="radio"/> 41	In-use utensils properly stored			C
<input checked="" type="radio"/> 42	Utensils, equipment & linens: properly stored, dried, & handled			C
<input checked="" type="radio"/> 43	Single-use/single-service articles: properly stored & used			Pf/C
<input checked="" type="radio"/> 44	Gloves used properly			C
Utensils, Equipment and Vending				
<input checked="" type="radio"/> 45	Food and non-food contact surfaces cleanable, Properly designed, constructed, & used			P/Pf/C
<input checked="" type="radio"/> 46	Warewashing: installed, maintained, & used: test strips			Pf/C
<input checked="" type="radio"/> 47	Non-food contact surfaces clean			C
Physical Facilities				
<input checked="" type="radio"/> 48	Hot & cold water available adequate pressure			Pf
<input checked="" type="radio"/> 49	Plumbing installed, proper backflow devices			P/Pf/C
<input checked="" type="radio"/> 50	Sewage & waste water properly disposed			P/Pf/C
<input checked="" type="radio"/> 51	Toilet facilities properly constructed, supplied, & cleaned			Pf/C
<input checked="" type="radio"/> 52	Garbage & refuse properly disposed, facilities maintained			C
<input checked="" type="radio"/> 53	Physical facilities installed, maintained, & clean			P/Pf/C
<input checked="" type="radio"/> 54	Adequate ventilation & lighting, designated areas used			C

Person in Charge (signature)

Date: 8/29/19 License Posted Y N (circle one)

Ivan Kwagala

Inspector (signature)

Follow up: YES NO (circle one) Follow up Date:

No violation observed



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>40-31007</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/29/19</u>
Establishment type: <u>Able F. Bonzer</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>3:30</u>
Address: <u>31 Columbia Circle</u>	Total violations	Time out:
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status		COS	R	V
Supervision				
<u>1</u> IN OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health				
<u>2</u> IN OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
<u>3</u> IN OUT	Proper use of restriction and exclusion			P
Good Hygienic Practices				
<u>4</u> IN OUT	Proper eating, tasting, drinking, tobacco use			P/C
<u>5</u> IN OUT	No discharge from eyes, nose and mouth			C
Preventing contamination by Hands				
<u>6</u> IN OUT	Hands clean and properly washed			P/Pf
<u>7</u> IN OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
<u>8</u> OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source				
<u>9</u> IN OUT	Food obtained from approved source			P/Pf/C
<u>10</u> IN OUT	Food received at proper temperature			P/Pf
<u>11</u> IN OUT	Food in good condition, safe, & unadulterated			P/Pf
<u>12</u> IN OUT	Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination				
<u>13</u> IN OUT	Food separated & protected			P/C
<u>14</u> IN OUT	Food-contact surfaces: cleaned & sanitized			P/Pf/C
<u>15</u> IN OUT	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status		COS	R	V
Potentially Hazardous Food Time/Temperature				
<u>16</u> IN OUT	Proper cooking time & temperature			P/Pf/C
<u>17</u> IN OUT	Proper reheating procedures			P
<u>18</u> IN OUT	Proper cooling time & temperatures			P
<u>19</u> IN OUT	Proper hot holding temperatures			P
<u>20</u> IN OUT	Proper cold holding temperatures			P
<u>21</u> IN OUT	Proper date marking and disposition			P/Pf
<u>22</u> IN OUT	Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory				
<u>23</u> IN OUT	Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations				
<u>24</u> IN OUT	Pasteurized foods used; prohibited foods not offered			P
Chemical				
<u>25</u> IN OUT	Food additives: approved & used properly			P/Pf/C
<u>26</u> IN OUT	Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures				
<u>27</u> IN OUT	Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

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		COS	R	V
Safe Food and Water				
<u>28</u>	Pasteurized eggs used where required			P
<u>29</u>	Water & ice from approved source			P/Pf/C
<u>30</u>	Variance obtained for specialized processing methods			PF
Food Temperature Control				
<u>31</u>	Proper cooling methods used: adequate equipment for temperature control			Pf/C
<u>32</u>	Plant food properly cooked for hot holding			Pf
<u>33</u>	Approved thawing methods used			C
<u>34</u>	Thermometers provided and accurate			Pf/C
Food Identification				
<u>35</u>	Food properly labeled: original container			Pf/C
Prevention of Food Contamination				
<u>36</u>	Insects, rodents, & animals not present			Pf/C
<u>37</u>	Contamination prevented during food preparation, storage & display			P/Pf/C
<u>38</u>	Personal cleanliness			Pf/C
<u>39</u>	Wiping cloths: properly used & stored			C
<u>40</u>	Washing fruits & vegetables			C

		COS	R	V
Proper Use of Utensils				
<u>41</u>	In-use utensils properly stored			C
<u>42</u>	Utensils, equipment & linens: properly stored, dried, & handled			C
<u>43</u>	Single-use/single-service articles: properly stored & used			P/C
<u>44</u>	Gloves used properly			C
Utensils, Equipment and Vending				
<u>45</u>	Food and non-food contact surfaces cleanable, properly designed, constructed, & used			P/Pf/C
<u>46</u>	Warewashing: installed, maintained, & used: test strips			Pf/C
<u>47</u>	Non-food contact surfaces clean			C
Physical Facilities				
<u>48</u>	Hot & cold water available adequate pressure			Pf
<u>49</u>	Plumbing installed, proper backflow devices			P/Pf/C
<u>50</u>	Sewage & waste water properly disposed			P/Pf/C
<u>51</u>	Toilet facilities properly constructed, supplied, & cleaned			Pf/C
<u>52</u>	Garbage & refuse properly disposed, facilities maintained			C
<u>53</u>	Physical facilities installed, maintained, & clean			P/Pf/C
<u>54</u>	Adequate ventilation & lighting, designated areas used			C

Nishi Curiale
Person in Charge (signature)
Ivan Kwogale
Inspector (signature)

Date: 8/29/19 License Posted Y (circle one)

Follow up: YES NO (circle one) Follow up Date:

No violation observed during inspection



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
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FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License #	50-41007	No. of Risk Factor/Intervention Violations		DATE	8/29/19
Establishment type:	Buckley Bakery	No. of Repeat Risk Factor/Intervention Violations		Time in:	8:30
Address:	432 Daniel Webster Highway	Total violations		Time out:	10:00
Permit Holder	Buckley's Bakery Cafe	Risk Category		Capacity	
Inspection Type	<input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U	Complaint	<input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item

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

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

Compliance status		COS	R	V
Supervision				
1 IN OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health				
2 IN OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT	Proper use of restriction and exclusion			P
Good Hygienic Practices				
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT	No discharge from eyes, nose and mouth			C
Preventing contamination by Hands				
6 IN OUT NO	Hands clean and properly washed			P/Pf
7 IN OUT N/A NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source				
9 IN OUT	Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO	Food received at proper temperature			P/Pf
11 IN OUT	Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO	Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination				
13 IN OUT N/A	Food separated & protected			P/C
14 IN OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT N/A	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P
Potentially Hazardous Food Time/Temperature				
16 IN OUT N/A NO	Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A NO	Proper reheating procedures			P
18 IN OUT N/A NO	Proper cooling time & temperatures			P
19 IN OUT N/A NO	Proper hot holding temperatures			P
20 IN OUT N/A	Proper cold holding temperatures			P
21 IN OUT N/A NO	Proper date marking and disposition			P/Pf
22 IN OUT N/A NO	Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory				
23 IN OUT N/A	Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations				
24 IN OUT N/A	Pasteurized foods used; prohibited foods not offered			P
Chemical				
25 IN OUT N/A	Food additives: approved & used properly			P/Pf/C
26 IN OUT	Toxic substances properly identified, stored, & used			P/Pf/C
Conformance with Approved Procedures				
27 IN OUT N/A	Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

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

Person in Charge (signature)

Date:

License Posted Y N (circle one)

Inspector (signature)

Follow up: YES NO (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 504/007 Establishment name: Buckely Bakery Date: 8/29/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Coleslaw / Reach-in	38				
Milk / Reach-in	38				
Beef / walk-in	39				
Pork / walk-in	35				
Turkey / walk-in	35				
Pizza / Hot hold	135				
Egg / walk-in	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
35	3-302.12 - Food or ingredients that are removed from their original packages for use in the food establishment should be identified with the common name of the food. Note: Brown-like foods in bulk containers that are stored on reach-in cooler in service area are not labeled. Salt-like food in container located above Aluminum Foil prep table in kitchen area not labeled.
37	3-306.11 - Food in basket next register not protected from contamination. (removed to cover)
39	3-304.14 - Hot wiping cloths in various location not held between uses in chemical sanitizer solution at the proper concentration.
45	4-402.11 - 3 vat sink's caulking is in poor repair. 4-402.12 - Cutting board in prep station are subjected to scratching and scoring and no longer be effectively cleaned

Person in charge: (signature)

Inspector Ivan Kwagala

Date

Date 8/29/19
Sanitized