

## **HEALTH DIVISION**

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730
FOOD ESTABLISHMENT INSPECTION PEROPE

Green

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	Establishmer	nt/License # 5	50-3/125			No. of	Risk	Fa	acto	r/interventio	n Viola	ntions	T	DA	TE 8	1	119
Γ	Establishmer	it type: D.X	Hanwou		No.	of Ren	eat F	≷is	k Fa	actor/Interve	ntion \	/iolations	_	Tir	ne in:	4:7	००
	Address: /		uniey wong	ter						20101711110110	_	tal violatio		Tir	ne out:	10:	00
	Permit Holde			no		Ric	k Ca	ter	dory	,			ris	T-1			
	Inspection Ty		visional Rou			F/U	IK Ca	Lef		Complaint		pacity Other		Telephor	10 #		
			Pro Pro III		88	A SAME	ORS A	NE	) P(#	Die 1 5 1	BACT ROSA (F	Other					
-		Circle designated of	compliance status (IN. OU)	Γ. N/A) f	or each	item .					B.doula I	HVH I	priate bo	x for COS ar	nd/or R		
1	Compliance stat	IN=in co	empliance OUT=not in cor	npliance	NO=	not obser	ved N	/A=	not a	applicable COS	=correct	ted on-site F	t=repeat	violation			
		143	Supervision		cos	R V		C	Comp	liance status					COS	S R	V
	OUT	Person in char	e present, demonstrates					11	6 IN	OUT N/ANO	Broper of	ezerdoys	Food T	me/Temp	crature		Leibi
	10001	knowledge and	performs duties			Pf		1	7 IN	OUT N/A	Proper r	reheating pro	cedures	rature		+-	P/Pf/
	/	I Was	nployee Pealth					18	8 IN	OUT N/A	Proper o	cooling time a	& temper	atures	$\neg$	+	P
2	OUT	responsibilities	Ill employees knowledge,	-	-	P/P	f H	19	9(119)	OUT N/A NO	Proper h	not holding te	mperatu	res			Р
3	N OUT	Proper use of re	estriction and exclusion	_		P	- 1	21	0 AN	DUT N/A OUT N/A NO	Proper c	old holding t	emperati	ires		$\perp$	Р
	8	Good	Hygienic Practices								Time as	a public hea	th centre	osition		$\vdash$	P/P
	UN OUT NO	Proper eating, t	asting, drinking, tobacco u	se		P/C		22	2 IN			res and reco		η.			P/Pf/
5	(IN) OUT		om eyes, nose and mouth			С						Consume		ery			
6	IN OUT NO	Preventing	contamination by Han	ds				23	a INI	OUT (VA)	Consum	er advisory p	rovided f	or raw or			T 04
H		Hands clean and	ntact with RTE food or a p			P/PI			- 114			oked foods					Pf
7	IN OUT WONC	approved alterna	tive procedure properly all	mand.		P/Pf					High	y Suacepil	ble Per	rulations			
a	Ооит	Adequate handw	ashing sinks properly sup	olied		<del> </del>	-	24	IN	DUTANA	rasteuriz not offere	zed foods us	ed; prohil	bited foods			P
_	1001	and accessible			_	Pf/C					TIOL OILC; C	Cher	nical				
0	IN OUT	Ap	ekeyed Source					25	IN C	DUT NA F	Food add	litives: appro		ed properly			P/Pf/C
10	IN OUT N/A 107	Food obtained fro	om approved source proper temperature			P/Pf/C		26	IN C	OLIT THE	Toxic sub	stances pro	perly ider	rtified, stored	d,		P/Pf/C
17	IN OUT	Food in good cor	proper temperature idition, safe, & unadulterat	ad -	+	P/Pf P/Pf		T	_		k used						PIPIIC
_	IN OUT (I) NO	Required records	available: shellstock tags,	00	+	$\overline{}$	<b>⊣</b> ⊢				NO mar	ice with A	Splane	l Procedu	res		
12	IN COT NO	parasite destructi	оп			P/Pf/C	1	27	IN C			nce with varia		ecialized			P/Pf
40	(D) OUT N/A		from Contamination				] -					- 701001 p	- Carr				
	INOU NA	Food separated	& protected faces: cleaned & sanitized		-	P/C			R	lisk factors are	imprope	er practices o	or proced	ures identifi	ed as the	mosf	t
	IN OUT NA	Proper dispositio	n of returned, previously		22	(B)/Pf/C	-		F	revalent contrit	buting fac	ctors of food	borne illn	ess or injury	. Public H	lealth	í
13	THE OUT WAY	Served, recondit	oned, & unsafe food			P				nterventions are	e courror	measures to	prevent	foodborne il	ness or i	njury.	
		011				Good Re	tell Pr	nei	tices								
	Mark "X" in box	if numbered item	practices are preventative is <b>not</b> in compliance Ma	measui	es to c	ontrol the	additi	on o	of pa	thogens, chem	icals, and	d physical ob	jects into	foods.			
				ICO	S R	A Philage Po	X 107 C	JUG	o and	I/or R COS	= correct	ed on-site du	iring insp	ection R	= repeat		ion V
		Safe	cod and Water				1		-		Pe	oper Use o	of Litens	illa	JCOS	R	V
9	Pasteurized eq	ggs used where re om approved sour	quired			Р		11	li	n-use utensils p	properly s	stored					С
ő	Variance obtai	ined for specialize	processing methods	_	+-	P/Pf/C	-	12	U	tensils, equipme	ent & liner	ns: properly st	ored, drie	d, & handled			С
			mperature Control			FF	7 —	3 4		Single-use/single Bloves used pro		articles: pro	perly sto	red & used	+		P/C
1	Proper cooling	methods used: ac	lequate equipment for			T						, Equipme	né and	Vanalina			С
1	temperature co					Pf/C		5	F	ood and non-fo	od conta	ct surfaces o	ieanable	Activities			
2 3	Approved the	perly cooked for he ring methods used	ot holding		_	Pf		_	P	roperly designe	ed, constr	ructed, & use	ed		7	1	P/Pf/C
4	Thermometers	provided and acc	urate	+	-	Pf/C		6 7		Varewashing: in			Lused: te	est strips			Pf/C
			Identification			FI/C	-	<u>/</u>	IN	on-food contact			1196				С
5	Food properly	labeled: original c	ontainer		1	Pf/C	4	8 T	Н	ot & cold water	availahie	Physical F	ressure				Pf
			Food Contamination				49	_	P	lumbing installe	d, prope	r backflow de	evices		+		P/Pf/C
<u> </u>	Insects, rodents	s, & animals not p	resent		$\perp$	Pf/C	50	_	S	ewage & waste	water pr	operly dispo-	sed		<del> </del>		P/Pf/C
1	Personal clean	evented during foot liness	preparation, storage & disp	ray	+-	P/Pf/C Pf/C	52		To	oilet facilities pri	operly co	nstructed, su	upplied, 8	cleaned			Pf/C
	Wiping cloths: p	properly used & st	ored			C		3	Z P	arbage & refuse nysical facilities	e properly installed	y disposed, f	acilities r	naintained	+		C
)	Washing fruits &	& vegetables				C	54			dequate ventilat					+++	+	P/Pf/C C
		(18) -															
ег	son in Charge	(stonature)					-			5	1,110	1					
										Date: 7/	1//17	Licer	se Pos	ted (Y)	N (circl	e one	
$\underline{\mathbb{L}}$	uan e	wada	1														1
	pector (signatu	re)	<del></del>					1	Folle	ow up: YES	S NO /	circle one)	Follow	un Date:			
		<del>-</del>						_	2411			-11010 0116)	. 011044	Ab pare.			!



## **HEALTH DIVISION**

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

Est. #50-3/25 Establishmen	t name:	) W Hahwad m	Obil	Date: 8///	9
Item/Location	Temp.	TEMPERATURE OBSERV	Temp.	Item/Location	Temp
chicken / Refrigerator		egs / Refrigora for		itom/Location	Тептр
Sausage / Refrigerator		WIL I	39	·	
Chicken Tolls / hot hold	139	XIII.E /	39		
stock / hot hold	145	·			
Chickon sandwich	41	· · · · · · · · · · · · · · · · · · ·			
BEEF burrito	43				
Yodurt /cold hold	37			<u> </u>	
306 Cold hold	111				
	1	RVATIONS AND CORRECT	IVE ACTIONS		
Item #					
14 4-601.11x-	Interio	or of pop mach	ine naz	zles divity with	1
build-un.	3 vat	sink not kept	Free af	an accumulati	ion of
fort resid	loe in	worewash sto	tion · (	Cleaned	071 0.
				- Crocking (1)	
53 6-201.11 -	- Floo	or throughout s	torage	and Kitchen d	irtu.
		Ü	J		<del>" 'y '</del>
				<u> </u>	
Person in charge: (signature)	Q			Date 8	1/19
	aala			Date 8//	119



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

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # No. of Risk Factor/Intervention Violations HOUSE No. of Repeat Risk Factor/Intervention Violations Establishment type: Merrimack Time out: 1 monster Highwar Total violations Permit Holder Risk Catedory Capacity Telephone # Inspection Type Provisional Routine Other F/U ☐ Complaint AND PUBLIC NEAL IN INCIDENCE VENTIONS 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 Supervision Potentially Hazardous Food Time/Temperature Person in charge present, demonstrates 16 IN OUT N/A(No) Proper cooking time & temperature P/Pf/C OUT Pf knowledge and performs duties 17 IN OUT N/A(NO) Proper reheating procedures Employee Health P 18 IN OUT N/A NO Proper cooling time & temperatures 19 IN OUT N/A NO Management, all employees knowledge, Proper hot holding temperatures P OUT P/Pf responsibilities and reporting. 20 IN OUT N/A Proper cold holding temperatures Þ 3 (IN OUT Proper use of restriction and exclusion Ρ 21 IN OUT N/A NO Proper date marking and disposition P/Pf Good Evalenic Practices Time as a public health control: 22 IN OUT WAYNO P/Pf/C 4 IN OUT Proper eating, tasting, drinking, tobacco use P/C procedures and records 5(IN) OUT No discharge from eyes, nose and mouth C Consumer Advisory Preventing contamination by Hands Consumer advisory provided for raw or 23 (IN)OUT N/A 6 (IN) OUT NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Suspeptible Populations 7 IN OUT WA NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT N/A Ð Adequate handwashing sinks properly supplied not offered TUO (II)8 Pf/C and accessible Chemical Approved Source 25 IN OUT N Food additives: approved & used properly P/Pf/C 9(IN OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 10 IN OUT N/A NO 26 IN OUT P/Pf/C flood received at proper temperature P/Pf 11 IN OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags. 12 IN OUT WA'NO Compliance with variance, specialized P/Pf/C 27 IN OUT WA P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 (N)OUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 IN OUT NA Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. IN OUT NA Served, reconditioned, & unsafe food **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 COS R V Safe Food and Water Proper Use of Utensils 28 Pasteurized eggs used where required In-use utensils properly stored D 41 C Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled С Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food Temperature Control Gloves used properly 44 C Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 32 P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used С 46 Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean С Food identification Physical Facilities 35 Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf **Prevention of Food Contemination** Plumbing installed, proper backflow devices 49 P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C 37 Contamination prevented during food preparation, storage & display
38 Personal cleanliness P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness 52 Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored 53 : Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables X Adequate ventilation & lighting, designated areas used С Magny Person in Charge (signature) License Posted N (circle one) Inspector (signature) Follow up: ( YES NO (circle one) Follow up Date:



### **HEALTH DIVISION**

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		HLTH-FRM-005	4/	ſ.	1.0
-// Establishment	name:			Date: 8/1	119
m/Location	Temp.			Item/Location	Temp
healk-in					
		Lettuce/ roach-in	1 1 1		
	. ,				
stti / Rofri	41				
Rofriderator					
naker	1 .				
a a	41				
	OBS	SERVATIONS AND CORRECTIV	E ACTIO	NS	
1. 0.1		1 21: 0 1			1
4-601-11	- Mc	sat Slicer Food Co	ntact	sur Faces dir	ty with
hood debri	S. P	lease take apart	slic	er parts and a	cloon
and saniti	26.		-	*	
0 501 .7	1.4	h 1-1 m 1 1			
5-301-11	- 14	the date marking	9 15	provided on	hlobbed
100ds store	sd II	1 walk-in cooler	- NO.	te: Prepared K	-000
Stored Mor	$\frac{6}{100}$	In 24 nours snow	d Ve	clearly marke	30 10 C 1
ind regree th	<u>୮୯ ଜାନ</u>	re date sole, dis	carde	sa and stared	less for
C THOXIMO	YI O	F / days.			
3-205-11	- E	in 1020 lb in cont	or no	y projected 6	IOA
lubere it is	no t	or raced Male		Thorey givent	U ON
floor in w	alkai	n cooler Cheese	in V	solen alloci	Cr in
_				OCCEST TOP COM	51 111
LAND III CO	) (Gi	-			
4-601.11-1	nter	inr of microwale	ba 10	cated in kitche	an area
		U. DI IMCIONO	PU IL	THE PROPERTY OF THE PARTY OF TH	<u> </u>
_)		4		Date &	11/19
	2 00	Ca .		Date 87	11/19
	m/Location /Walk-in /Walk-in /Walk-in a / Walk-in a / Walk-in Affil Refri Refrigerator Naker /Maker	m/Location Temp.  /Walk-in 45  /Walk-in 45  /Walk-in 45  alwalk-in 45  Atil Refri 41  Refrigerator 41  Maker 41  Mak	TEMPERATURE OBSERVATIONS AND CORRECTIVE AND SAND CORRECTIVE AND SA	TEMPERATURE OBSERVATIONS  INVOLCTION  Temp.  Item/Location  Item/Loca	TEMPERATURE OBSERVATIONS  Item/Location  Temp. Item



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

**FOOD ESTABLISHMENT INSPECTION REPORT** 24 HI.TH-FRM-005
Establishment name: WGVVVMQC hOUSE \$1229 Date: **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 and food waste. 6-403-11 - Personal drink stored with clean dishes above JL prep table in warewash station. Personal drinks stored above foods in refrigerator of in kitch area. Note: Employee drinks should be stored in areas where they cannot contaminate equipment, food items. Person in charge: (signature) Date Inspector



#### **HEALTH DIVISION**

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

Yollow

	FOO	D EST	[AB]	LISHN	ŒN1	LI	SPECTION E	REPORT /	,		A	1.0
Establishmer	nt/License # (0-) /12.7		N	lo. of F	Risk F	Fac	tor/Intervention	on Violations	DAT	= 8	t	<del>[   4</del>
Establishmer	nt type: Zhana 5	1	No. o	f Repe	eat R	isk	Factor/Interve	ention Violations .	Time	in: 🔟		30
Address: 7	50 Vaniel webste							Total violations	Time	out: ]	1:	30
Permit Holde		-		Risi	c Cat	enc	orv		phone	#		
Inspection Ty	pe Provisional Doutine	<del></del>			· Out		Complaint	Other	priorie	#		
	FC SO DORNE IL	1000	RISK	FACTO	RS AJ	10 1	UNIC ALC				_	-
	Sircle designated compliance status (IN, OUT, N	<li>(A) for e</li>	each it	em			,	Mark "X" in appropriate boy for (	OS and/	or R		
Compliance stat	IN=in compliance OUT=not in complia	ince N	O=not	Observ	ed N//		ot applicable CO: mpliance status		on	1000		
	Supervision	1000	3 K	- V		-		ntially tiezardous Food Time/		COS	R	V
1 IN OUT	Person in charge present, demonstrates		T	Pf			IN OUT N/A NO	Proper cooking time & temperature		is day d		P/Pf/0
	knowledge and performs duties						IN OUT N/A NO	Proper reheating procedures				P
A	Employee Health Management, all employees knowledge,			7	4 }		IN OUT N/A NO	Proper cooling time & temperatures	<u> </u>	1		P
2 IN OUT	responsibilities and reporting.	-	+	P/Pf	$\vdash$	20	IN OUT N/A	Proper hot holding temperatures Proper cold holding temperatures		1	_	P
3 IN OUT	Proper use of restriction and exclusion			Р			IN OUT N/A NO	Proper date marking and disposition	1	+	_	P/Pf
4 NOUT NO	Good Hygienic Practices					22	IN OUT N/A NO	Time as a public health control:		$\Box$		P/Pf/C
4 IN OUT NO	No discharge from eyes, nose and mouth	+-	-	P/C				procedures and records				F/F1/C
0 114 001	Preventing contamination by Hands			С				Consumer Advisory				
6 IN OUT NO	Hands clean and properly washed		T	P/Pf		23	IN OUT N/A	Consumer advisory provided for ray undercooked foods	v or			Pf
7 IN OUT N/A NO	No bare hand contact with RTE food or a pre-	$\top$	1		7			Highly Susceptible Populat	ons			
. DV OOT NEATH	approved alternative procedure properly allowed	:d		P/Pf	] [	24 1	N OUT N/A	Pasteurized foods used; prohibited f	oods	T		P
8 IN OUT	Adequate handwashing sinks properly supplied and accessible	1	İ	Pf/C		27 1		not offered				
	Approved Source		<u></u>		-	25 1	N OUT N/A	Chemical				
9 IN OUT	Food obtained from approved source	Т	T	P/Pf/C				Food additives: approved & used pro Toxic substances properly identified	perly	$\vdash$	$\dashv$	P/Pf/C
10 IN OUT N/A NO	Food received at proper temperature	1		P/Pf	1   2	26 [	NOUT	& used	, stored,			P/Pf/C
11 IN OUT	Food in good condition, safe, & unadulterated			P/Pf			<b>(%</b> )	nformance with Approved Pro	gedure.	5		
12 IN OUT N/A NO	Required records available: shellstock tags, parasite destruction			P/Pf/C	1 2	27 II	N OUT N/A	Compliance with variance, specializ	ed		$\Box$	P/Pf
	Protection from Contamination		L		┧└			Process, & HACCP plan				
13 IN OUT N/A	Food separated & protected	T		P/C	1	-	Risk factors ar	re improper practices or procedures	identified	as the	most	ł
14 IN OUT NA	Food-contact surfaces: cleaned & sanitized			P/Pf/C	]		Prevalent contr	ibuting factors of foodborne illness or	r injury. P	ublic He	ealth	
15 IN OUT N/A	Proper disposition of returned, previously Served, reconditioned, & unsafe food	1 1	'	P		_	interventions a	re control measures to prevent foodb	orne iline	ss or in	jury.	
			G	ond Re	ail Pra	netk	ės					
hala da More da la	Good retail practices are preventative me	asures	to cor	ntroi the	additio	on of	pathogens, chen	nicals, and physical objects into food	S.			
Mark Y In Dox	if numbered item is not in compliance Mark	COS	pprop	riate bo: V	r for C	OS	and/or R COS	= corrected on-site during inspection		epeat v		
	Safe Food and Water	[003]	PK ]					Proper Use of Utensils		cos	R	V
28 Pasteurized e	ggs used where required	T		Р	4	1	In-use utensils	properly stored			r	С
29 Water & Ice fr Variance obta	om approved source			P/Pf/C	4:	_	Utensils, equipm	ent & linens; properly stored, dried, & h	andled		$\rightarrow$	C
variance obta	ined for specialized processing methods Food Temperature Control	<u></u>		PF	_	3 X	Single-use/sing	le-service articles: properly stored &	used	$\perp$	$\bot$	P/C
Proper cooling	methods used: adequate equipment for		Т		4	4	Gloves used pr	openy Utensiis, Equipment and Vend				С
temperature c	ontrol			Pf/C	L		TFood and non-f	ood contact surfaces cleanable.	BIRIS .			
2 Plant food pro	perly cooked for hot holding			Pf	45	5	Properly design	ed, constructed, & used			f	P/Pf/C
	ving methods used sprovided and accurate	$\vdash$	$\dashv$	C	46		Warewashing: i	nstalled, maintained, & used: test str	ips	$\perp$	$\Box$	Pf/C
	Food Identification			Pf/C	47	<u>/   X</u>	Non-food conta	ct surfaces clean Physical Facilities				С
5 Food properly	labeled: original container	ГТ		Pf/C	48	3	Hot & cold wate	r available adequate pressure	T			Pf
	Prevention of Food Contamination				49		Plumbing install	ed, proper backflow devices		_	- F	P/Pf/C
	ts, & animals not present		$\Box$	Pf/C	50	_	Sewage & wast	e water properly disposed			F	P/Pf/C
8 Personal clear	revented during food preparation, storage & display liness	$\vdash$		Pf/C	51 52		Garbage & refin	properly constructed, supplied, & clea se properly disposed, facilities mainta	ned		+	Pf/C C
Wiping cloths:	properly used & stored		_	C	_		Physical facilitie	s installed, maintained, & clean	ined	+	+	P/Pf/C
Washing fruits	& vegetables			С	54	X	Adequate ventila	ation & lighting, designated areas us	ed		1	С
Person in Charg	e (signature)				-	_	Date: 9	License Posted	A).	/n!==!:		
1		>					Date.	LICENSE POSTED	(Y) N	(circle	one	9
LUari	Kwadala											
nspector (signat	ure)					F	ollow up: YE	NO (circle one) Follow up D	ate:			
								)				

## **HEALTH DIVISION**

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

(av) -	1/127		OD ESTABLISHMENT HLTH-FRN		ORI	
Est. #	Establishment	name:	Zhohd		Date: 8/1/9	7
lá-	m/Location		EMPERATURE OBSE		Manuff and in the	Tomo
		Temp.	Rem/Location	Temp.	Item/Location	Temp.
Friedr		191			· · · · · · · · · · · · · · · · · · ·	
White		188	**			
Shrimp		32				
BEEF		37	_			
Chicke	s n	36				
Fried r	rice	41				
Pork		43				
Item #		OBSER	ATIONS AND CORRI	CTIVE ACTIONS		
B	3-302-11	- Raw	chicken s	fored abo	ave produce in	<u> </u>
	lexilk-in c	poler.	Raw Shrip	ip stored	above Fried	
	rice in wo	1/k-in	cooler.	•		
21	3-501-17-	No de	ite markind	provided	on propped located in k	Koods
	in walk-in	1 cool	er and ret	rigerator	located in k	ilchen.
				J		
39	14-3-30LI.	1/1- k	el Wining c	lath store	ed on propla	hle
	in kitchen	Orsa.	er wiping c	10 17 4 101	C SII PIOP IO	1010
	IN KITCHON	- CALOU-				
43	11-002-11	500	مان عزير عايد	nos to box	or colonial dis	L) Leav
_ KU	20 N V I	- 3111	118-076 118	TAN OF THE POLY	ss stored di	I BEILD
	OH THE FIC	DOY IN	dry storage	Je arpa:		
1.7	L. COL II	lood atai	- V 200'0	Lautata Alia	1.1 0 0 1	- 100
47	1 1 1	1112 EV 1	or op mic	roward dir	ty- Reach-in	0016
<u> </u>	door hand	1162 211	cku			
	1	-		, k h.	1 16 - 1	- 1
53	t-loop und	or coo	K-line equi	pmont di	rty with road	MOSTE
54	Hight in	walk-ir	1 cooler mi	ssing a pr	otective Geo	CONEL.
Person in ch	narge: (signature)		<del></del>	· ·	Date	
Inspector	Ivan ku	ogala			Date 8	1/19



## **HEALTH DIVISION**

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

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				N.	o of D	lak	Enoto	r/Interventio	n Violeti	000	T I D.	ATE	0/	119
Estab	olishment	/License # 40-31004									Ti	me in	19:	<del>700</del>
Estab	dishment	type: Big Kahunas		_				actor/Interve			Ti	me oi	ıt:∐∶	NO
Addre	ess: 🏂	En Paniel Webs	-6×		Hra	<u>h_</u>	un	d	Tota	l violations			111	<del>43</del>
Permi	it Holder	Big Kahunas			Risk	Cat	egor	7	Capa	acity	Telepho	ne#		
Inspe	ction Typ	ne M Provisional IURoutine	•	☐ F	7/U			Complaint		Other				
		FOODBORNE ILL				QS A	ND PU	BLIC HEALTH	N. Fall	NTIONS				
	C	rcle designated compliance status (IN, OUT, N/A IN=in compliance OUT=not in complian	) for e	ach it	em	-2 BHZ	8	analicable, COS	Mark "X	" in appropriate b	ox for COS a	and/or F	₹	
Compli	iance statu		COS	0=noi S  R	observe	INI/	A=not	pliance status	5=corrected	on-site n=repea	at violation	10	COS R	l V
Compi	idiloc state	Supervision	1001						ntielly Ha	zardous Food	Time/Tem			
(IN)	DUT	Person in charge present, demonstrates	T	T	Pf	٦,		POUT N/A NO	Proper co	oking time & temp	perature			P/Pf/C
	JU1	knowledge and performs duties								heating procedure				P
43		Employee Health				-			,	oling time & temp			$\rightarrow$	P
2(1)	DUT	Management, ali employees knowledge,	$\vdash$	+	P/Pf	H		OUT N/A NO		t holding tempera Id holding tempera			ত	P
7 IN C	DUT	responsibilities and reporting.  Proper use of restriction and exclusion	+-	+	P	-	21 4			te marking and di			الق	P/Pf
	201	Good Hygienic Practices	1			1				public health con			$\neg$	P/Pf/C
4 4N O	UT NO	Proper eating, tasting, drinking, tobacco use	T	T	P/C	1 1	22 IN	ON MATUO	1	s and records				P/PI/C
5 N)O		No discharge from eyes, nose and mouth			С	1				Consumer Adv	BOTY			
		Preventing contamination by Hands				] [	23 IV	OUT MA		r advisory provide	d for raw or			Pf
6 IN O		Hands clean and properly washed			P/Pf	] [	20 11		undercook					
7 IN OL	UT NANO	No bare hand contact with RTE food or a pre-			P/Pf					Susceptible P				
		approved alternative procedure properly allowed	4	-		4 ]	24 IN	OUT/N/A	not offered	ed foods used; pro	nibited foods	•		₽
8 IN OI	JT	Adequate handwashing sinks properly supplied and accessible			Pf/C				not onerec	Chemical				
1.		Approved Source			<u> </u>		25 IN	OUT NA	Food addit	tives: approved &	used properl	v T		P/Pf/C
9 110	JT -	Food obtained from approved source		T	P/Pf/C	$\vdash$	_			stances properly id			$\overline{}$	-
10 IN OL	JT N/A NO	Food received at proper temperature	†		P/Pf	1	26 IN	·	& used					P/Pf/C
11 IN OL	JT	Food in good condition, safe, & unadulterated			P/Pf	1 [		Ço	nforman	ce with Approv	red Proped	ures		
	JT NO	Required records available: shellstock tags,			P/Pf/C	1 [	27 IN	OUT (VA)		ce with variance,	specialized			P/Pf
		parasite destruction	<u> </u>		111110	ļL		30.6	Process,	& HACCP plan		ŀ		
10 (1)	AL INVESTIGATION	Protection from Contamination	,	Ţ	L 5/6			District and are a				attind o	- the me	.nt
13 (IN)O		Food separated & protected Food-contact surfaces: cleaned & sanitized	-	-	P/C P/Pf/C	1				r practices or proc tors of foodborne				
	_	Proper disposition of returned, previously			P	1				measures to preve				
15 IN O	OU (N/A)	Served, reconditioned, & unsafe food						-						
				•	000 149	all P	ractic	13			1 1 - 4 - 1			
Mork	"V" in hav	Good retail practices are preventative medif numbered item is <b>not</b> in compliance Mark "	sures	to co	ntrol the	addit	ion of	pathogens, cher nd/or R COS	micals, and	l physical objects : ed on-site during i	into foods.	R - rer	oeat viol	ation
IVIGIA	A III DOX	il numbered item is not in compilance Mark.	COS		V	101	003 a	HOOF H GGG	) = COITECTE	su off-site during it	Hapacuuri		OS R	V
		Sale Food and Water							Pre	oper Use of Ut	ensils			
28 Pas		gs used where required			P		41	In-use utensils						C
29   Wa		om approved source			P/Pf/C	I ⊢	42	Utensils, equipn	nent & linen	s: properly stored,	dried, & handl	ed	$-\!\!\!\!\!-$	C
30 Var	riance obtai	ned for specialized processing methods			PF		43 44			articles: properly	stored & use	<del>a  </del> -	-	P/C C
Dro	nor coelice	Food Temperature Control methods used: adequate equipment for		r			44	Gloves used p		, Equipment a	nd Vending			
011 1	iper cooling iperature c			,	Pf/C	-		Food and non-		ct surfaces cleans				1
32 Pla	nt food pro	perly cooked for hot holding			Pf		<sup>45</sup> 🗶	Properly design	ned, constr	ructed, & used	20101			P/Pf/C
33 App		ring methods used			С		46	Warewashing:	installed, n	naintained, & use	d: test strips			Pf/C
34 The	rmometers	provided and accurate			Pf/C		47	Non-food conta		THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAM				C
		Food Identification				L				hysical Facili				
35 Fo	od properly	labeled: original container			Pf/C		48			adequate pressu		_	+	P/Pf/C
36 Inse	noto rodeni	Prevention of Food Contamination s, & animals not present			Pf/C		49 50			r backflow devices operly disposed	8	-		P/Pf/C
37 Cont		s, & animals not present reverted during food preparation, storage & display	~ <		P/Pf/C	_	51 1			instructed, supplie	ed & cleaned	_		Pf/C
38 Per	sonal clear	lipess	-13-		Pf/C	_	52			y disposed, faciliti				C
39 <b>X</b> Wip	ing cloths;	properly used & stored /	005		С	_		Physical facilitie	es installed	l, maintained, & cl	lean		$\bot$	P/Pf/C
40 Wa	shing fruits	& vegetables			С		54	Adequate venti	ilation & ligi	hting, designated	areas used			С
<u></u>	1/1	n III ALANDIVAL							F 1		_			ļ
Parent	interior	e (signature)						Date: >	6/211	License	Posted V	N	(circle o	ne)
reison								Date.	<del>2/5/</del> 1	Liceiiae I	33.5	,	1011010	
14/0	ו מג	< Wadala							1					- 1
Inspect	or (signat	ure)					F	oliow up: Y	ES (NO)	(circle one) Foll	ow up Date	e:		
						_								



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

4D-3/004		FOOD ESTABLISHMENT INSP	ECTION R	EPORT A /	
Est. # Establishr	ment name:	Mia Kahunas		Date: 8/5/19	,
		TEMPERATURE OBSERVA	<del></del>		
Item/Location	Temp.	i. a	Temp.	Item/Location	Temp.
Egg/Roam tom		Robt legs/refri	41		
Salad Walk-ir		Rice / Hat hold	165		
Eggs / Walk-in	37	Chicken I had hold	179		
Potatoss / walk-i	n 36	Bean /maker	41		
Chicken / walk-		Roast/oven	84		
BEEF / reach-i	1 44				
Black begns / TEK	ria 41				
	3				
item #	OB	SERVATIONS AND CORRECTIV	E ACTION	<u> </u>	
20 3-501.1	<u>6 - Un</u>	pasturized eggs coaking stove lo	held	at 74°F on	
shelving	1 next	cooking slave la	scated	in kilchon. No	ж <u>;</u>
potent	allu h	nzardous foods	shou H	he held of (HIPE)	or less
	J				
37 3-305.11	- Sim	ir in bulk next to	> Chee	J Francisck Not	natect
Cram -		ir in bulk next to	UNCH (	Checky during	prore
HOME	DULOWN	MATION PU NOIS SI	ogur (	LOVEIBA GUTTING	
Inspection	<u>m.</u>				
20 2 0	- 01				
39 31-901.	12 - 06	served wet wiping	Cloth	n stored direct	ly on
prep tab	le. Not	e: wet wiping 2	loths	should be store	d in
a sanit	izing k	pucket with propo	sr so	lution concentr	ation.
	J				
45 4-202.1	2 - 110	ms next clear do	or re	Frigorator not	
eval el	batova	Chehes OFF the	s Floor	to access for	cleaine
cleaning					
	]				
53 Floor un	der coc	k-line dirth dirt	y Co	uple of ceiling	l-ilez
are in	oor re	pain in Kitchen.	3		, , ,
Person in charge: (signature)				Date 6	5/19
Inspector IVan k	wada	9		Date 8/5	-11 cf



#### **HEALTH DIVISION**

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

F-4 #	E-4-blish-		HLTH-FRM-0	05	Data F	10
Est.#	Establishm	ent name:	TEMPERATURE OBSER	VATIONS	Date: Ø/6/	( )
İt	em/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
					,	
			*			
		_				
		ORSTR	VATIONS AND CORREC	TIVE ACTIONS		
ltem #		<u> </u>				,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
51	( 0 0	W. Ma	deal -lague		aldein lan	
٥٠	16-204	14 - 140	doar closure roon next ki premises sho ith self-clo	01 8611	- CIOSING GOD	, T
	bloriged	on resti	GOU DEXT I	10hen No	ote: lotlet roc	<u> </u>
	located	on the	premises sho	only be c	ompletely er	10102EG
	and pro	miged m	ITH SELF-CIC	sing doc	)r ·	
					U	
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	1					
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· · · · · · · · · · · · · · · · · · ·		//				
	<u> </u>	<del></del>	1111	<del></del>		1
Person in o	harge: (signature)	Alle L	1000 11	/	Date	15/19
Inspector	Lyan	K ward a	79 V		Date Y	14/19



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

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Establishmen	t/License # LIO-	3/004		Ν	o. of F	isk Fa	cto	r/Interventio	n Violations		DATE_		
Establishmen	t type: Yall (1 %	CIMALIS		No. o	f Repe	at Risi	k Fa	actor/Interve	ention Violations		Time in		
Address: 5	Billy's F	el mepe	GY	Hi	dhi	a)(a)(d			Total violations		Time or	ıτ:	
Permit Holder	Billus	amous /P	22	a .	<b>Y</b> Risk	Cale	jory	/	Capacity	Teleph	none #		
Inspection Ty	pe 🔲 🗗 rovisio	nai Linouiin	е					Complaint	Other				
	ircle designated compli	FOODBORNE IL	LNES	FISK	FACTO	SAND	PU	BLIC HEALTH	INTERVENTIONS				
	ırcie designated compir	ance Status (IN, OU1, N	i/A) for ance I	each it	observe	d N/A=	not :	applicable COS	Mark "X" in appropriate be S=corrected on-site R=repeat	x for COS	and/or F		
Compliance state	us .			S R	V			oliance status		THOIGHOIT		OS F	N F
		ervision					_		ntially Hazardous Food		nperalu	re .	
N OUT	Person in charge pre knowledge and perfo				Pf	1 11		LOUT N/A NO	Proper cooking time & temps Proper reheating procedures	erature		+	P/Pf/C
		yee Health							Proper cooling time & temps				P
2 ID OUT	Management, all emp				P/Pf	19	9 (IN	OUT N/A NO	Proper hot holding temperat		$\overline{}$	+	P
- Y	responsibilities and re		$\Box$	$\perp$		20		OUT N/A	Proper cold holding tempera				P
3 NOUT	Proper use of restrict	enic Practices			P	1	$\overline{}$	OUT N/A NO	Proper date marking and dis		-	+	P/Pf
4 IN OUT NO	Proper eating, tasting	drinking tohaccouse			P/C	22	2 IN	OUT (NA) NO	Time as a public health conti procedures and records	OI:	ŀ		P/Pf/C
5 NOUT	No discharge from ey	es, nose and mouth			C				Consumer Advi	VIOR			
3 .	Preventing contr	mination by Hands				7,	) INI	OUT N/A	Consumer advisory provided	***************************************	-		Pf
6 IN OUT (I	Hands clean and prop				P/Pf		) 114	COTING	undercooked foods				Pi
7 IN OUT WAND		with RTE food or a pre-			P/Pf				Highly Succeptible Po				
1		rocedure properly allow g sinks properly supplie		+	-	24	IN	OUT I(VA)	Pasteurized foods used; prof not offered	nibited foor	ds		P
8 IN OUT	and accessible	g anna property supplie	<u> </u>		Pf/C				Chemica				
À		ed Source	<sup>1</sup>			25	IN	OUT N/A	Food additives: approved & u	sed prope	erly	<u> </u>	P/Pf/C
9 (NOUT	Food obtained from ap			Ţ <u> </u>	P/Pf/C	$\overline{}$	/		Toxic substances properly id-			$\top$	P/Pf/C
10 IN OUT N/A NO	Food received at prope		-	-	P/Pf		V		& used				1,110
11 IN OUT	Required records avail	, safe, & unadulterated	+	+-	P/Pf				nformance with Approvi		dures		
12 IN OUT NA NO	parasite destruction	able. Sheustock tags,	-		P/Pf/C	27	IN (	OUT N/A	Compliance with variance, s Process, & HACCP plan	Decianzed			P/Pf
		π Contemination				_							
13 IN OUT N/A	Food separated & pro		CO.	2	P/C				re improper practices or proce				
14 (IN)OUT N/A	Food-contact surfaces Proper disposition of re		-	-	P/Pf/C				ibuting factors of foodborne il re control measures to prever				
15 IN OUT N/A	Served, reconditioned				Р		_	IIILEI VEI IIIOIIS A	re control measures to prever	it loodbori	ie iiiiless	or mju	у.
				G	and Ret	al Prec	i GE	9					
Mark "X" in boy	Good retail pract if numbered item is not	tices are preventative m	easure	s to cor	itrol the	addition	of p	athogens, cher	nicals, and physical objects in = corrected on-site during in	to foods.	R = rep	oat viol	otion
Walk A III DOX	ii iidiiiborod itelii ia iibi	III compliance war		R	V	101 00	3 all	WOTH COS	= corrected on-site during in	spection		S R	V
		and Water							Proper Use of Ute	nsils			
	ggs used where require	d	+-		P	41			properly stored				C
	om approved source ined for specialized pro-	cessing methods	-	1-1	P/Pf/C PF	42			nent & linens: properly stored, d gle-service articles: properly s				P/C
		rature Control				44		Gloves used pr	coperly	10160 & 03	- Cu	+	C
Proper cooling	methods used: adequa				Pf/C				Utensils, Equipment and	Vendir	g		
temperature co						45			food contact surfaces cleanab	le,			P/Pf/C
	perly cooked for hot holi ling methods used	ding	_	-	Pf C		X	Properly design	ned, constructed, & used	444			
	provided and accurate	-	+		Pf/C	47		warewasning: i Non-food conta	installed, maintained, & used: act surfaces clean	test strips		+-	Pf/C C
		ntideation			1		18. 1.	THOSE CONTE	Physical Facilitie	98			
5 Food properly	labeled: original contai				Pf/C	48		Hot & cold wate	er available adequate pressure				Pf
		ed Contamination				49			led, proper backflow devices				P/Pf/C
	s, & animals not prese revented during food prep			-	Pf/C P/Pf/C	50	-		e water properly disposed	0 -1	.	+	P/Pf/C
8 Personal clean		Jaration, Storage & dispia	y		Pf/C	51 52			properly constructed, supplied se properly disposed, facilities			+-	Pf/C C
9 X Wiping cloths:	properly used & stored				C	53			es installed, maintained, & cle			+	P/Pf/C
0 Washing fruits					C	54	X.	Adequate ventil	ation & lighting, designated a	reas used		$\perp$	C
1	ANNE (signature)	XENO	2 S						~ 1 /		4		ľ
Person in Charge	e (signature)	7.014						Date: 2	License Po	osted	Y N /	circle o	ne)
													,
G	1	7_							1.7/1				
Inspector (signate	Keadal	'Q						llow up: YE	(circle one) Follo				



Inspector IVAN

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#### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT HLTH-FRM-005 Est. # Famous V122a Establishment name: Date: TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. Meat hall / Hot hold 151 411 nicken Aeach-in Sausade Meach-in 38 Reach-in 41 maker HI Ham Wrkeu maker 44 31 / Reach-in walk-in 41 Pasta OBSÉRVATIONS AND CORRECTIVE ACTIONS Item # 3-302.11 - Observed raul edas staved above chesse 3 door refrigeration unit located in prop area. 39 LI-901.12 - Wiping cloths stored with while lust on food hon. Mote: wet wining doths are required to be stored sanitizing solution 45 to rate wood used walk-in cooler and "storage area. Note: Raw wood unless it is treated or painted Gasket torn on door refrigerator located in prep table area 4-602 B- Fan avards in walk-in cooler dirty with mold-like 3 door refriderator dirtu Floor under meat rack in walk-in cooler dirty with mob-53 like substance. 6-403-11 - Employee foods and drinks stored with 54 to & chastomers in three door refrigerator. food sarved Date Person in charge: (signature)

Date



# **HEALTH DIVISION**

432 Daniel Webster Highway Merrimack New Hampshire 03054

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603-420-1730 \* Fax 603-424-0603 FOOD ESTABLISHMENT INSPECTION REPORT

Establishmen	t/Licence #		No	of F	Rick F	20	tor/Intervent	ion Violations		DATE	8/5	110
										Time in	12	15
Establishmen						- 2		vention Violations		Time o	ut: 12	1115
Address:	continental BI	v d	, me					Total violations				~
Permit Holder			<u>'                                    </u>		Cate	<u> </u>		Capacity	leler	hone #		
Inspection Type			☐ F/L		MO AN		Complaint	Other HINTERVENTIONS				
c	ircle designated compliance status (IN, OUT, I				no AN	<u> </u>	OBLIC REAL!	Mark "X" in appropriate b	ox for CC	S and/or	B	
	IN=in compliance OUT=not in comp.				d N/A	=nc	t applicable Co	OS=corrected on-site R=repea	t violatio	n		
Compliance statu		CO	DS R	V		Cor	npliance statu				COS R	V
	Supervision					1.0	Pot	entially Hazardous Food	lime/i	mea	ire	Linguis
1(N) OUT	Person in charge present, demonstrates knowledge and performs duties			Pf	1 -	17	IN OUT N/A OUT	Proper cooking time & temp Proper reheating procedure:	erature		-	P/Pf/C
	Employee Health							Proper cooling time & tempe				P
2 NOUT	Management, alı employees knowledge,			P/Pf		19	IN OUT N/A (VC	Proper hot holding temperat	ures			Р
	responsibilities and reporting.						N/A TUOUN	Proper cold holding tempera				P
3 (N) OUT	Proper use of restriction and exclusion  Good Hygienic Practices			Р			N OUT N/A I				-	P/Pf
4 NOUT NO				P/C	-   2	22	IN OUT NAME	procedures and records	IOI.	- 1	1	P/Pf/C
5 IN OUT	No discharge from eyes, nose and mouth	$\vdash$	+	C			<del></del>	Consumer Advi	sarv			
	Preventing contamination by Hand	3				22	N OUT NA	Consumer advisory provided		or		Pf
6 IN OUT NO	Hands clean and properly washed			P/Pf	] [	10 1	11 001 (11)	undercooked foods				1
7 IN OUT WANO	No bare hand contact with RTE food or a pre			P/Pf				Highly Susceptible Po				-1
$\overline{}$	approved alternative procedure properly allow Adequate handwashing sinks properly supplied		-		-   2	4	N OUT MA	Pasteurized foods used; prof not offered	nibited to	ods		P
8(II) OUT	and accessible	70		Pf/C				Chemical				
>	Approved Source				1 2	.5 I	N OUT N/A	Food additives: approved & u	sed prop	perly		P/Pf/C
9 (N) OUT	Food obtained from approved source			/Pf/C	,	1130	NOUT	Toxic substances properly id				P/Pf/C
10 IN OUT N/A NO				P/Pf	-	00		& used				11110
11 NOUT	Food in good condition, safe, & unadulterated	-		P/Pf	-			onformance with Approv				1
12 IN OUT WANO	Required records available: shellstock tags, parasite destruction		P	/Pf/C	2	7 1	OUT NA	Compliance with variance, s Process, & HACCP plan	pecializ.e	a		P/Pf
	Protection from Contamination				'-			1 700000 G 17 70001 picti				
13 IN OUT N/A	Food separated & protected			P/C		_		are improper practices or proce				
14 ON OUT N/A	Food-contact surfaces: cleaned & sanitized	-	P	/Pf/C				tributing factors of foodborne il				
15 IN OUT NA	Proper disposition of returned, previously Served, reconditioned, & unsafe food			Р		_	interventions	are control measures to prever	100000	me iliness	or injury	/-
					ail Pra							
Mork "V" in how	Good retail practices are preventative n						pathogens, che	emicals, and physical objects in	ito foods			
XOO III A AUSIVI	if numbered item is not in compliance Mart		appropria	V	x for Co	JS 1	and/or H CC	S = corrected on-site during in	spection		oeat viola	I V
	Sale Food and Water	1000	2) 11					Proper Use of Ute	nsils	10.	201 11	-
	gs used where required			Р	4	正	In-use utensi	ls properly stored				С
	om approved source			Pf/C	42			oment & linens: properly stored, d				C
uj į variance obtai	ned for specialized processing methods Food Temperature Control			PF	43	_	Gloves used	ngle-service articles: properly s	tored & L	sed	+-	P/C C
. Proper cooling	methods used: adequate equipment for		T T			,	Gioves useu	Utensils, Equipment and	d Vendi	ine		
temperature co	ontrol		1 1	rf/C	45	. T	Food and nor	r-food contact surfaces cleanab		116	T	DIDGO
	perly cooked for hot holding			Pf	45	_		gned, constructed, & used				P/Pf/C
	ing methods used			C	46			: installed, maintained, & used:	test strip	os	+	Pf/C
4 Thermometers	provided and accurate Food identification		<u> </u>	f/C	47		Non-tood con	tact surfaces clean  Physical Faciliti	ne	1		С
Food properly	labeled: original container		I I P	f/C	48		Hot & cold wa	ter available adequate pressur			1	Pf
	Prevention of Food Contamination		<del> </del>		49	_		alled, proper backflow devices				P/Pf/C
	s, & animals not present			f/C	50	1		ste water properly disposed				P/Pf/C
	revented during food preparation, storage & displa	У		Pf/C	51			properly constructed, supplied				Pf/C
Personal clean Wiping cloths:	properly used & stored	+-1		f/C C	52 53			fuse properly disposed, facilitie lies installed, maintained, & cle		iriea	+	C P/Pf/C
Washing fruits	& vegetables	+		<del>-</del>	54			tilation & lighting, designated a		d	-	C
	POUL IACO											
largan in Charm	(disharks)						0.1.	Jul 101		<del></del>		
Person in Charge							Date:	8/5/19 License P	osted (	Y) N	(circle or	10)
L-va +	Ivan Kwagali	7										
nspector (signate	ire)	~				F	ollow up:	/ES /NO (circle one) Follo	w up D	ate:		
					-	<del>-</del>		3 (3.5) (3.6) ( 3.6)				





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

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Establishment/License # 50~3/11-2		No. of F	≀isk F	act	or/Intervention	on Violations		DATE_	XI	5/14
Establishment type: Sal's V1226	- 1	No. of Repe	at Ris	sk l	actor/Interve	ention Violations		Time in:		50
Address: SOI Daniel Webste	3	•	_			Total violations		Time ou	it: <u>ス</u>	.50
Permit Holder TV & Pios LLC		Risk	Cate	200	rv	Capacity	Telen	hone #		
Inspection Type Provisional Routine		☐ F/U			Complaint	Other	TOIOP	TOTIC T		
FOODBURNE ILL			RS AN	DΡ	UBLIC HEALTH	INDERVENIONS	/***///*******************************			
Circle designated compliance status (IN, OUT, N/	A) for (	each item				Mark "X" in appropriate b	ox for CO	S and/or F		
IN-in compliance OUT=not in complia	nce N	O=not observe	d N/A	=no	t applicable CO	S=corrected on-site R=repea	t violation			
Supervision	ICO	S R V		Con	npliance status	ntially Hazardous Food	W 100 A 4 4		OS F	3 V
		T T		16	N OUT N/ANO	Proper cooking time & temp	erature	N Med et al.	-	P/Pf/C
Person in charge present, demonstrates knowledge and performs duties		Pf		17	N OUT N/A NO	Proper reheating procedure	S		-	P
Employee Health				18 I	NO KANTUO M	Proper cooling time & tempe	eratures		$\neg$	P
Management, alt employees knowledge,	$\Box$	P/Pf		19(	NOUT N/A NO	Proper hot holding temperat	ures			_ P
responsibilities and reporting.  OUT Proper use of restriction and exclusion	-	Р			NOUT N/A	Proper cold holding tempera	itures		+	Р
Good Hygienic Practices		1 1 5	4	-	_	Proper date marking and dis Time as a public health cont			+	P/Pf
4 IN OUT NO Proper eating, tasting, drinking, tobacco use	7	P/C	4   2	22	ON WITHON	procedures and records	roi:			P/Pf/C
No discharge from eyes, nose and mouth		C	1	***********		Consumer Advi	SALV			
Preventing contamination by Hands				00 11	N OUT (VA)	Consumer advisory provided		r	<u>-</u>	T
OUT NO Hands clean and properly washed		P/Pf	] [	(I 62	N OUT WAY	undercooked foods				Pf
7 IN OUT N/A NO No bare hand contact with RTE food or a pre-		P/Pf				Highly Susceptible Pr				
approved alternative procedure properly allowe		1	- 12	4 1	V OUT	Pasteurized foods used; prol	hibited for	rds		Р
Adequate handwashing sinks properly supplied and accessible		Pf/C	-			not offered				
Approved Source		<u> </u>	-	E IN	AN TUO	Chemical Food additives: approved & u				P/Pf/C
9 NOUT Food obtained from approved source	T	P/Pf/C				Toxic substances properly id			-	<del> </del>
10 N OUT N/A NO Food received at proper temperature		P/Pf	2	6 1	1607	& used	entinou, a	ioled,		P/Pf/C
11 NOUT Food in good condition, safe, & unadulterated	1	P/Pf				nformance with Apprev	ed Prec	edures		
12 IN OUT NO Required records available: shellstock tags,		P/Pf/C		7 lh	OUT (VA)	Compliance with variance, s			1	P/Pf
parasite destruction		1 1 1 1 1 1 1 1	ן נַ	, ,,		Process, & HACCP plan				1 '''
Protection from Contamination  13 (NOUT N/A   Food separated & protected		1 50			District Control				<del></del>	
14 OU N/A Food-contact surfaces: cleaned & sanitized		P/C P/Pf/C				re improper practices or proce fibuting factors of foodborne if				
15 IN OUT WA Proper disposition of returned, previously	†	Р Р				re control measures to prever				
Served, reconditioned, & unsafe food		'								1.
Cool and the state of the state		Geod Fet	ail Pra	ctic	88					
Good retail practices are preventative me Mark "X" in box if numbered Item is not in compliance Mark "	asures X" on :	appropriate box	additio	10 N 2.C	pathogens, cher	nicals, and physical objects in i = corrected on-site during in:	nto foods.	R = repe	at vial	stion
TOTAL TOTAL	COS		7	00.0	1100111 000	- corrected on-site during in	spection	CO		V
Sale Food and Water						Proper Use of Ute	nells			
Pasteurized eggs used where required		Р	41			properly stored			$\perp$	С
Water & Ice from approved source   Water & Ice from approved source   Variance obtained for specialized processing methods		P/Pf/C	42			nent & linens: properly stored, d			+	C
Food Temperature Control		FF	43		Gloves used pr	ple-service articles: properly s	tored & Li	38a	+-	P/C C
Proper cooling methods used: adequate equipment for						Utensils, Equipment an	d Vendi	3/3		
temperature control		Pf/C	45	T		ood contact surfaces cleanal		7.00	T	1
Plant food properly cooked for hot holding		Pf	45		Properly design	ned, constructed, & used	_			P/Pf/C
3 Approved thawing methods used 4 Thermometers provided and accurate		С	46		Warewashing:	installed, maintained, & used:	test strip:	S		Pf/C
4 Thermometers provided and accurate Fond Identification		Pf/C	47	X	Non-food conta	ct surfaces clean				C
5 Food properly labeled: original container		Pf/C	48	_	Hot 2 cold water	Physical Facilities				706
Prevention of Food Contamination		1 1 100	49	$\rightarrow$		er available adequate pressur led, proper backflow devices	<del>-</del>		+-	Pf P/Pf/C
6 Insects, rodents, & animals not present		Pf/C	50	_		e water properly disposed			+-	P/Pf/C
7 Contamination prevented during food preparation, storage & display		P/Pf/C	51			properly constructed, supplied	l, & cleane	∍d		Pf/C
8 Personal cleanliness		Pf/C	52	_		se properly disposed, facilities		ed		С
9 Wiping cloths: properly used & stored 0 Washing fruits & vegetables		C	53 54			s installed, maintained, & cleation & lighting, designated at			-	P/Pf/C
			104.	7	Adequate veritii	anon a lighting, designated at	reas useu			C
Megan Archundia						zl_lin		(1)		- 1
Person in Charge (signature)					Date: 7	License Po	osted	Y N (	circle o	ne)
Ivan kwadala						111				
TOURS (Signatura)										
nspector (signature)				F	ollow up: YE	S (NO (circle one) Follo	w up Da	te:		



#### **HEALTH DIVISION**

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

			HLT	H-FRM-005			<del>///</del>	
Est. #	Establishment	name:	Sals 1/2	201	ratte.	Date:	8/5/19	1
Ite	m/Location	Temp.	TEMPERATURE Item/Locati	4 30. 0.300 - 3	Temp.	ltem/i	ocation	Temp.
	(Hot hold	160	Chicken Iwa		33			
4	11 / Hat hold	181						
	Seach-in	29						
Chicken	/Reach-in	42						
Ham /	mater	45						
Lettuc	s/maker	45						
Sanzade	/walk-in	34						
3						***		
Item #		ORS	SERVATIONS AND C	URRECHIV	E ACTIO			
	parts.	a Ssc	alicer foo mble meat	Slicer	10	clean a	nd sanil	120
35	not clearl	y ic	bods in boli dentified w ig inspectio	ith co	ainer	n name.	hot hold (Foods	Unit
45	subjected :	0 50	thing board coring and cleaned c	s Crat	chin	dand co	each-in c an no loi	poler nger
47	4-602.13-	int	srior of m	icrowa	2 BUE	lirty with	food re	sidue.
26			service are		oHle	s stored	l next bi	read
54 Person in ch	highto out	ab	OVE DIZZA	prep t	able	4	Date 8/5	10
	Evan kwo		-				Date 8/5/	19
Hopotol	LVUII NWO	YULU					Date Dio	



#### **HEALTH DIVISION**

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

Gr669

	FOOD	) EST	ABI	ISHN	ENT	, IN	SPECTION F	REPORT			1	F
Establishmen	t/License # 510-3/002	Risk Factor/Intervention Violations DATE						61				
Establishmen	t type: LISQS TIPPU	N	lo. of	Repe	at Ri	sk	Factor/Interve	ention Violations	Time	in: <	<b>7</b> ':	00
Address: 3	3 by bossic lake							Total violations	Time	out:		<u>: 00</u>
Permit Holder	Lisa Worster			Risi	Cate	900	orv		elephone	#		
Inspection Ty	pe Provisional Routine		□F	/U		$\overline{\Box}$	Complaint	Other	оторионо			
	20,010 (d), N ( EL	1.	<b>a</b> (	V/alte	a Lo	ĐĮ,		Durigh Nicht				
<u>_</u>	ircle designated compliance status (IN, OUT, N/A IN=in compliance OUT=not in complian	) for ea	ach ite	obsess	od BI/A	·~n	et applicable 201	Mark "X" in appropriate box fo	or COS and/	or R		
Compliance statu	us	COS	R	V			mpliance status	s-corrected on-site R=repeat vio	lation	lcos	R	TV
	Supervision				1 1		_Pote	ntially Hezerdous Food Tim	e/Temper	ature	110	
1/ IN) OUT	Person in charge present, demonstrates knowledge and performs duties			Pf		16	IN OUT INK NO	Proper cooking time & temperati	ure			P/Pf/
	Employee Health	_			1	17 18	IN OU KNA NO	Proper reheating procedures Proper cooling time & temperatu	IFAC	-	$\vdash$	P
2 IN OUT	Management, all employees knowledge,		I	P/Pt	1	19	IN OUT N/A/NO	Proper hot holding temperatures	1100	+	-	P
3 (IN) OUT	responsibilities and reporting.  Proper use of restriction and exclusion					20	IN OUT NA	Proper hot holding temperatures Proper cold holding temperature	5			P
3/11/001	Good Avaients Practices			P			IN OUT NA NO		ition	-	_	P/Pf
4(INOUT NO	Proper eating, tasting, drinking, tobacco use	T 7		P/C	4 1	22	IN OUT NIANO	Time as a public health control: procedures and records				P/Pf/C
<b>S</b> IN OUT	No discharge from eyes, nose and mouth			С				Consumer Advisor	Y			-
6 IN OUT NO	Preventing contamination by Hands					23	N OUT MA	Consumer advisory provided for				Pf
	Hands clean and properly washed  No bare hand contact with RTE food or a pre-	+		P/Pf				undercooked foods	*E			
7 IN OUT N/A NO	approved alternative procedure properly allowed	.		P/Pf	-			Alighly Susceptible Popul Pasteurized foods used; prohibite	ations			<del></del>
TUQ(NI)	Adequate handwashing sinks properly supplied	$\vdash$		Dirio	2	24	N OUT (NA)	not offered	ed toods			P
<u> </u>	and accessible			Pf/C				• हे स्वाहित			,	
9 (IN OUT	Approved Source  Food obtained from approved source			DIREC	1 1	$\overline{}$		Food additives: approved & used	properly			P/Pf/C
	Food received at proper temperature	$\vdash$		P/Pf/C P/Pf	2	0 T		Toxic substances properly identifi & used	ied, stored,			P/Pf/C
11 IN OUT	Food in good condition, safe, & unadulterated	$\Box$		P/Pf		-		nformanes with Approved i	rocodure	*		
12 IN OUT AND	Required records available: shellstock tags.			P/Pf/C	1 /2	7 11	N OUT A	Compliance with variance, speci-	alized	Ť		P/Pf
<u> </u>	parasite destruction Protection from Contamination		_		ľ		( )	Process, & HACCP plan		$\perp \perp$		PIPI
13 A VOU N/A	Food separated & protected			P/C		-	Risk factors ar	re improper practices or procedure	as identifies	l se tho	mac	+
14 (IN)OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C			Prevalent contr	ibuting factors of foodborne illnes	s or injury. F	ublic H	lealth	1
15 IN OUT (A)	Proper disposition of returned, previously Served, reconditioned, & unsafe food		1	P		_	interventions a	re control measures to prevent for	odborne illne	ss or in	ijury.	
			G	and Re	all Pra	ctic	:08					
Morels "Y" in house	Good retail practices are preventative mea	sures t	o con	trol the	additio	n of	pathogens, chen	nicals, and physical objects into fo	ods.			
IMAIR A III DOX		COS		riate bo V	for C	os:	and/or R COS	= corrected on-site during inspec	tion R =	repeat v		
	Safe Food and Water		.,, ,					Proper Use of Utensil	We .	cos	R	V
8 Pasteurized eg	ggs used where required			Р	41		in-use utensils	properly stored			Т	С
9 Water & Ice fro 0 Variance obtail	om approved source ned for specialized processing methods	$\rightarrow$		P/Pf/C PF	42			nent & linens: properly stored, dried,		$\Box$	$\exists$	С
	Food Temperature Control				44	$\rightarrow$	Gloves used pr	lie-service articles: properly stored	d & used		$\dashv$	P/C C
	methods used: adequate equipment for		$\top$	Pf/C				Utensils, Equipment and Vi	ending			
temperature co					45	5	Food and non-f	ood contact surfaces cleanable,			T	P/Pf/C
3 Approved thaw	perly cooked for hot holding ving methods used	+	-	Pf C	46	_		ied, constructed, & used nstalled, maintained, & used: test		-	4	
	provided and accurate		$\dashv$	Pf/C	47	$\overline{}$	Non-food conta	ristalled, maintained, & used: test ct surfaces clean	strips	+	$\dashv$	Pf/C
	Food Identification							Physical Facilities	,			
5 Food properly	labeled: original container		丄	Pf/C	48	_		r available adequate pressure			$\Box$	Pf
Insects, rodents	Prevention of Food Contemination s. & animals not present		- 1	Pf/C	49 50			ed, proper backflow devices		$\dashv$		P/Pf/C
7 Centamination pr	revented during food preparation, storage & display	+		P/Pf/C	51	_		e water properly disposed properly constructed, supplied, & c	leaned	-	+	P/Pf/C Pf/C
Personal clean	liness			Pf/C	52		Garbage & refus	se properly disposed, facilities ma	intained	_	_	C
Wiping cloths: p Washing fruits	properly used & stored	-		C	53			s installed, maintained, & clean			$\Box$	P/Pf/C
- I - racing ingles (	* rogembles			С	54		I Adequate ventila	ation & lighting, designated areas	used			С
erson in Charge	(signature)	<u>IW</u>	1				Date:	License Poste	d Y	V (circle	e one	e)
Ivan	kuladal d											
nspector (signatu						F	ollow up: YE	S NO (circle one) Follow u	n Date:			
							onow up. TE	To (circle one) Pollow u	p Date:		—	

Col

## MERRIMACK FIRE DEPARTMENT





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

												-	1 1 -
Establishme	nt/License # 6 2 / 62			No. of F	≀isk	Fa	ctor/Inte	rventi	on Violations		DATE_	8/	16/1
	nt type: Homestean		No.	No. of Repeat Risk Factor/Intervention Violations Time in:								11	15
Address: /	41 Daniel Webster								Total violations		Time or	лt; <u>Д.:</u>	40
Permit Holde	Homes   Ead			Risk	Ca	aten	IOTY		Capacity	Tolor	phone #		
Inspection Ty	pe Provisional Routine		$\Box$	F/U	00		Comp	laint	Other	Leieh	JIIOIIE #		
in opcourant)		ा इंड	RIS	C FACTO	RS /	AND	PUBLIC	HEALTI	INTERVENTIONS			·	
(	Circle designated compliance status (IN, OUT, N/	A) for	each	item					Mark "X" in appropriate b	ox for CC	S and/or F	1	
Compliance state	IN=in compliance OUT=not in complian	nce i	NO=n	ot observe	d N	I/A=i	not applica	ble CO	S=corrected on-site R=repea	t violatior	1		
Compliance stat	Supervision	CC	)S I	3   V	-	C	ompliance			V		OS F	3   V
4 ADOUT	Person in charge present, demonstrates			····	-	16	IN OUT	N/A NO	ntially Hazardous Food Proper cooking time & temp	renturo	TERROTON PARTY	re	P/Pf/C
1 NOUT	knowledge and performs duties			Pf		17	7 IN OUT	N/A NO	Proper reheating procedures	eramie S	-	+	P/FI/C
	Employee Health					18	IN OUT I	V/A NO	Proper cooling time & tempe	ratures	$\overline{}$	$\neg$	P
2 NO OUT	Management, ali employees knowledge,			P/Pf	_	19	TUO (LD	N/A NO	Proper hot holding temperate	ures			Р
3/N) OUT	responsibilities and reporting.  Proper use of restriction and exclusion	-	-		-	20	IN OUS	WA.	Proper cold holding tempera	tures		$\perp$	P
3(14) 001	Good Hygienic Practices			Р			NOUT		Proper date marking and dis	position	-		P/Pf
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use	1		P/C	1	22	IN OUT	NO	Time as a public health conti procedures and records	roi:	- 1		P/Pf/C
5/IN OUT	No discharge from eyes, nose and mouth	+-		C	1				Consumer Advi	SOLA			
	Preventing contamination by Hands				1		Mauri		Consumer advisory provided	22	or		T
6 IN OUT NO	O Hands clean and properly washed	<u> </u>	T	P/Pf	ĺ,	23(		(P)	undercooked foods		"		Pf
7 IN OUT N/A NO	No bare hand contact with RTE food or a pre-	1	T	P/Pf	7				Highly Susceptible Po	pulatio	ns		
7	approved alternative procedure properly allowed	1		1 * // 1		24	IN OUT	(A)	Pasteurized foods used; prof			$\top$	T <sub>P</sub>
8(II)OUT	Adequate handwashing sinks properly supplied			Pf/C		-	11001	_	not offered				
	and accessible Approved Source	1_				-	13.1.00(170.45	<del></del>	Chemical				-
9 (N) OUT	Food obtained from approved source		_	P/Pf/C			IN OUT (	iP.	Food additives: approved & u	sed prop	erly		P/Pf/C
O IN OUT N/A NO	Food received at proper temperature	$\vdash$	+	P/Pf		26	IN OUT		Toxic substances properly ide & used	entified, s	totea,		P/Pf/C
1(IN) OUT	Food in good condition, safe, & unadulterated	1	+	P/Pf				Ĉe	nformance with Approve	ed Proc	edures		
2 IN OUT N/A	Required records available: shellstock tags,		1-	P/Pf/C		0.7	IN OUT (	- 55.	Compliance with variance, se	ecialized	1	· · · · ·	1 200
2 21 337 1471 (63	parasite destruction			F/FI/C	L	21	314 001 6		Process, & HACCP plan				P/Pf
I3 IN QUEN/A	Protection from Contamination	,											
14 IN OUT N/A	Food separated & protected Food-contact surfaces: cleaned & sanitized		-	P/C P/Pt/C					re improper practices or proce				
5 IN OUT NA	Proper disposition of returned, previously		+	1					ributing factors of foodborne ill re control measures to preven				
S IN COLINA	Served, reconditioned, & unsafe food			P			11110110	1100110 0	TO GOTHER THOUSANDES TO PREVEN	IL IODGDOI	TIC IIII 1633 (	<u> </u>	у.
			- 1	sood Ret	all P	ract	ices						
Mark "X" in boy	Good retail practices are preventative mea (" if numbered item is <b>not</b> in compliance Mark	sure:	s to co	ontrol the	ıddit	tion (	of pathoge	ns, cher	nicals, and physical objects in	to foods.		4 2.1	
WELL X III DOX	thriamoered term is not in compilance - Mark 7	COS	R	V Priate box	TOT	COS	and/or H	COS	= corrected on-site during ins	paction	R = repe		ation V
	Safe Food and Water		1		-	1			Proper Use of Uter	eller	100	ol u	
Pasteurized e	ggs used where required			Р		41	√ In-use	utensils	properly stored	180000			С
Water & Ice fr Variance obta	om approved source			P/Pf/C		42			nent & linens: properly stored, dr			B	С
Variance obta	lined for specialized processing methods			PF	_	43			ile-service articles: properly st	ored & us	sed	,	P/C
Proper continu	Food Temperature Control p methods used: adequate equipment for		·			44	Gloves	used pi					C
temperature c				Pf/C	-		Coods	i	Utensils, Equipment and	Vendii	ng		
Plant food pro	perly cooked for hot holding		-	Pf	┦'	45	Propert	na non-i	ood contact surfaces cleanab ned, constructed, & used	ie,	-		P/Pf/C
Approved thav	wing methods used			С	-	46	Warew	ashina:	nstalled, maintained, & used:	test strips	8	+	Pf/C
Thermometers	s provided and accurate			Pf/C		47	Non-foo	od conta	ct surfaces clean		-	+-	C
	Food Identification								Physical Facilitie	S			
Food properly	/ labeled: original container		A	Pf/C		48			r available adequate pressure	,			Pf
X Insects, rodent	Prevention of Food Contamination			500	_	49			led, proper backflow devices				P/Pf/C
	ts, & animals not present exevented during food preparation, storage & display	$\rightarrow$		Pf/C P/Pf/C	_	50 51	Sewage	& wast	e water properly disposed	0 1		$\perp$	P/Pf/C
Personal clean	ntiness			Pf/C	_	52			properly constructed, supplied, se properly disposed, facilities			+	Pf/C C
	properly used & stored		R	C	_				s installed, maintained, & clea		ieu	ก	P/Pf/C
Washing fruits				С		4 2	Adequa	te ventil	ation & lighting, designated an	eas used		X	C
-	1/6/								1 .		1		
erson in Charge	o (cignaturo)								10/10/11				
TO THE PROPERTY OF THE PROPERT	1						<u>D</u>	ate: X	7/14 License Po	sted ~	- N (c	ircle on	ne)
MON	kwagala								4				
spector (signate	ure)					1	Follow u	ni Vi	NO (circle one) Follow	v un D-	101		
(orginati	<del>,</del>						OHOW U	p. (11	S) NO (circle one) Follow	v up Da	ie:		



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

FOOD ESTABLISHMENT INSPECTION REPORT HLTH-FRM-005  Est. # Establishment name: HOMES IS QC Date:											
Est. # Establishment	name:	HOMES CONTEMPERATURE OBSERVAT		Date:							
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp						
Eclas	20	Scalop	39		101110						
Folgs Macu Chicken	15	chicken	41								
Gravy	120		Lid								
potatoes	170	Mills	41								
Beans	160										
Klings	41										
Steak 38											
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item #	OBS	ERVATIONS AND CORRECTIV	E ACTIONS								
4 2-401.12.	Oh.		1	1							
	<u>- OD</u>	served employee	drinkii	ng where the							
in kitchen	OFF	n of exposed for	<u>004 01</u>	ra clean vie	02112						
THE PROPERTY		seafood									
13 3-302.11-	Ray	w fish in white b	unkat								
readillo	- FCG-1	Cond in Cokider	alar le	Stored above							
78001376	Sur	food in Cetrige	CHOP IC	ocoted in kiler	16h.						
20 3-501.16-	Fac	as held at 200 k	In reac	bin coaler la	20100						
in pantru	Stati	gs held at 50°F on Raw chicken	held	at 115-5°F in	_010-1						
reach-in to	ooler	HA located -HATELL	n kitc	hen.							
			70 1-176	11011							
35 3-302.12	- For	od ingredient in	bulk	container loca	ted						
		yes restroom no									
common n	ame	of the food.		<u> </u>							
		ive									
36 6-501.115	- 0	bserved 3 Flies lent (kitchen, wa	in the	ore shise of c	1						
Food estab	lishm	ient Ckitchen, wa	reluash	and service as	~6q.						
		`									
Person in charge: (signature)		el		Date 8-7-	19						
Inspector Lan KW	adal	d		Date							



#### **HEALTH DIVISION**

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

**FOOD ESTABLISHMENT INSPECTION REPORT** 

	11020		HLTH <sub>3</sub> FRM-005	<u> </u>	. / /.	al
Est. # G	Establishment	name:	Homesland		Date: 8 7	9
14.	em/Location	Tarre	TEMPERATURE OBSERV		14 - 41 42	-
ITE	em/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
				:		
,						
14. 21		OBS	SERVATIONS AND CORRECT	VE ACTIONS		
ltem #						
46	4-501.14	- h	Jarswash 3 vat	sink r	at cleaned at	
			day at Freque			
	TVI DOG PIOO	: 1	ding at Freque	nc <u>g</u> _110.	sary to prove	117
	re contam	Mati	ion of utonsils.			
47	throughou	div ning lirte	enfood-contact ty with food w is required. Not y with build-up.	oste ar	id debris accu	mola
		· '				
53	Floor thr	oudl	noot facility sti	ckuan	id dirtu	
		J			J	
54	6.303 11	Lia	hts out in vent	hand.	Male citiens to	Frat
			surface where	a road	Employee is a	JOY KIY
	with food	e .			-	
				noth	<u> </u>	
14	4-601-11-	Inter	rior of spray gov	in bar	-3 dirty with bu	ild-up
			meat slicer bi		rtu.	-
Person in cl	harge: (signature)		12,		Date 8- 7-1	9
nspector	(Verodala)				Date	
	( TRICKING				Date	

4-501.114 - solution in sanitizing backet is observed at organ.



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

FOOD ESTABLISHMENT INSPECTION REPORT

Gr.2/022

Est. #	Establishment	Damei	HLIH-FRM	-005		
	Lotabilofillefit	Hallie.	HOMES GCO TEMPERATURE OBSE	-3//4.//3/89	Date:	
It	#  #  #  #  #  #  #  #  #  #  #  #  #	Item/Location	Temp.	Item/Location	Temp	
						_
		OBSER	VATIONS AND CORREC	CTIVE ACTIONS		
item #						
41	should be concentra  3-43-30L  Note' Scoop	stored tran. 1.12 E,	in oren are	sa. Note	i wet wiping ton with proper	Cloths
37	3-305.11-	Food i	n containers	not pro	tected from	
	Floor of the	ne wal	k-in cooler.	Cop har	a wet and dir	tg :+
42	dish shalvin	d in c	ved wet star	cking of	plastic pan on	
45	4-501.12-0	2utting	boards sub	ected to	to be replace	ed .
erson in en	arge: (signature)	125			Date 8-7-	
spector	1 Var	kwad	alc		Date	



## **HEALTH DIVISION**

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



										> L	cr/18
Establishmer							tion Violations			0116	<i>{/'</i>
Establishmer		1	No. of Repea	at Ris	k Factor	/Inter	vention Violations		[ime in:_	11.0	70°
	95 poniel Webst	<u> </u>	High	<b>1(1)</b> C	24		Total violations	·  '	Time out:	16	00
Permit Holde	Tortilla Flat	9-1	Riek	Cate	gory		Capacity	Teleph	one #		
Inspection Ty	pe Provisional Routine		☐ F/U		Comp	laint	Other	1			
	FOO(CBORNE ILL)	E(\$8)	<b>RISK FACTOR</b>	s an	D PUBLIC I	EALT	HINTERVENTIONS				
	Circle designated compliance status (IN, OUT, N/A IN=in compliance OUT=not in complian	) for e	each item O-not observed	N/A.	-not applier	hlo C	Mark "X" in appropriate to	ox for COS	and/or R		
Compliance stat	us	COS	S R V	100	Complianc	statu	is	at Aldiation	CO	SR	V
	Supervision					Pol	tentially Hazardous Food	Time/Ten			
1 IN OUT	Person in charge present, demonstrates		Pf		16(IN)OUT	N/A N	O Proper cooking time & temp	perature			P/Pf/C
	knowledge and performs duties  Employee Health	<u></u>	<u> </u>		7 (IN) OUT	N/A NO	Proper reheating procedure Proper cooling time & temp	es .	-	4—	P
2 (n) OUT	Management, ali employees knowledge.	T		1	THOON S	N/A N/	Proper coding time & temp  Proper bot holding tempera	eratures			P
	responsibilities and reporting.		P/Pf	2	TUOQAI 0	N/A	Proper cold holding temper	atures		+	P
3 N OUT	Proper use of restriction and exclusion		9	2	TUOUN)	V/Ą NC	Proper date marking and di	sposition			P/Pf
4CR OUT NO	Good Hyglenic Practices		1	2	2 IN OUT	VANO	Time as a public health con	trol:		T = T	P/Pf/C
5 (S OUT	Proper eating, tasting, drinking, tobacco use  No discharge from eyes, nose and mouth		P/C C	-			procedures and records	Est at any in			
^	Preventing contamination by Hands		1 0	-			Consumer Adv Consumer advisory provide			r	
6UNOUT NO	Hands clean and properly washed	1	P/Pf	2	3 IN OUT I	V/A	undercooked foods	o for raw or	ŀ		Pf
7 NOUT N/A NO	No bare hand contact with RTE food or a pre-		P/Pf				Highly Susceptible P	opulation	S		
<del>- X</del> -	approved alternative procedure properly allowed	<u>L</u>	I F/F1	2	4 IN OUT	1/2	Pasteurized foods used; pro			T	Р
a IN OUT	Adequate handwashing sinks properly supplied and accessible		Pf/C	-	1 110011		not offered				Г
	Approved Source	L		0.0	5 IN OUT #	10	Chemical			1 1-	
9 NOUT	Food obtained from approved source		P/Pf/C		-	) A	Food additives: approved & Toxic substances properly id			1	P/Pf/C
10 AN OUT N/A NO	Food received at proper temperature		P/Pf	26	ON OU	_	& used	iei iriiedi ato	160,	P	P/Pf/C
11(B) OUT	Food in good condition, safe, & unadulterated		P/Pf		· A	Ç	onformance with Approv	ed Proced	lures		
12 IN OUT IVA NO	Required records available: shellstock tags,		P/Pf/C	27	( SU)	/A	Compliance with variance, s				P/Pf
	parasite destruction  Protection from Contamination				(70)		Process, & HACCP plan			$\perp$	. /! !
13 INOUT N/A	Food separated & protected		P/C		Rick fo	otore	are improper practices or proc	oduros idor	stifical on th	_	
14 IN QU N/A	Food-contact surfaces: cleaned & sanitized		P/Pf/C				are improper practices or proc tributing factors of foodborne i				
15 IN OUT WA	Proper disposition of returned, previously		P				are control measures to preve				
	Served, reconditioned, & unsafe food							, <u></u>			
	Good retail practices are preventative mea	sures	Good Retai	dition	of pathoge	ne che	emicals, and physical objects i	nto foodo			
Mark "X" in box	if numbered item is not in compliance Mark "X	"оп а	ppropriate box f	or CC	S and/or R	CO	S = corrected on-site during in	spection	R = repeat	t violatio	on
		cos	R V						cos		V
8 Pasteurized e	Sale Food and Water ags used where required		P	- /4	T 11		Proper Use of Uto	nsils			
	om approved source	-	P/Pf/C	41			ls properly stored pment & linens; properly stored, o	ried & hand	led	<del> </del>	응
Variance obtai	ined for specialized processing methods		PF	43			ngle-service articles: properly				P/C
	Food Temperature Control			44	Gloves	used	properly				С
	methods used: adequate equipment for		Pf/C				Utensils, Equipment an				
temperature co	partrol perly cooked for hot holding	-	Pf	45	Food a	nd non	1-food contact surfaces cleanal	ole,	_  [	F	P/Pf/C
	ving methods used	_	C	460	Linhai	y desig	gned, constructed, & used : installed, maintained, & used	tost strins			Pf/C
	provided and accurate		Pf/C	47	X Non-fo	od con	tact surfaces clean	. 1031 3111/13	<del></del>		C
	Food Identification						Physical Facility	es			
5 Food properly	labeled: original container		Pf/C	48			ter available adequate pressui	'e			Pf
6 Insects, rodent	Prevention of Food Contamination s, & animals not present		D4/0	49			alled, proper backflow devices				/Pf/C
7 Contamination p	revented during food preparation, storage & display	-	Pf/C P/Pf/C	50			ste water properly disposed properly constructed, supplied	d P alconod	_		/Pf/C
B Personal clean	liness		Pf/C	52	Garbao	e & ref	iuse properly disposed, facilitie	s maintaine	d	+	Pf/C C
Wiping cloths:	properly used & stored		C	53	X Physica	I facilit	ies installed, maintained, & cle	an		P	/Pf/C
Washing fruits	n n		С	54	X Adequa	te veni	tilation & lighting, designated a	reas used			С
prollar	- aliz.						11.1.		3		
Person in Charge	e (signature)					ate:	8/4/19 License P	osted / Y	N (circ	cle one)	
Train	Visionala								(0111	91101	$\neg$
+VUII	Kwadala										
nspector (signate	ure)				Follow u	p: X	ES) NO (circle one) Follo	w up Date	):		
						-					

**HEALTH DIVISION** 

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

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

			_ HLTH	-FRM-005			
Est.#	Establishment	name:	Graila	a		Date:	
i	tem/Location	Temp.	TEMPERATURE O				
	/walk-in	LIS			Temp.	Item/Location	Temp.
	n/walk-in	-	chicken Igri		65		-
CNICKS	/ Halls in	39					
1-ags 1	walk-in	41	<u> </u>				
perosar	/ walk-in	r 613					
Moto	es itstrickrato	40					
1966F	herrigerator	40					
BEEK		161					
Black	beans	1410					
item #		OBS	ERVATIONS AND CO	RESCUIVE.	CTIO	N'S	
	Interior of	spda	a gun dirty	with be	oild.	ater sanilizing	
14	A 4-201.	112/	Dish mach	ine ho-	t W	ater sanilizing	
	temperature	6 is	for rinse	is obs	sr v (	ed at 115°F. Plea	<i>18</i>
	SGRVICE M	achi	ne to meet	the broi	pgr	temperatures.	
26	7-102-11-1	Klork	ing contains	rs 1)560	1 Fe	or storing poison	7115
	or takic v	nate	riculs such o	s also	o e re	and sanitizers	0.60
	token from	h h	lk stupplies s	bould	he (	clearly Identified	
	with comme	ah h	ame. Nate:	Cit a mais	00 (	cround rachtities	
	Slove budge	<u> </u>	(C) 1 - 1 - 1 - 1 -	<u>Shernii</u>	<u>cai</u>	spray bottle in	- 1
	STORE VIIGO	<u>. Pi</u>	ob table 10	CO 160	in	prep area not lab	seleq.
02	2 205 11 -	Cla	i 1 1:			C1	
37	No.10. 100 1		ika projecy di	rection	on_	floor in bar area	
	last -1	SHOU	19 DE 210LECT	or pre	<u> 3 ∤ 6.C</u>	led from contami	nation
	by storing	ths	tood at 16	027 120	cm (	binches) above flo	odr
43	4-903.11-	Singl	6-116ms in	paseme	nt	not protected fro	m
	contamino	tion	Notes Store	sd will	aout	protective cover	5.
1 40-						Terroir, repair.	1
45	14-501 ·11-8	helvi	ng in walk-in	coaler	not	mainiained in astar	6 OF
Person in cl	harge: (signature) Fro	1/a	~ odis			Date	1
Inspector						Date	



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

FOOD ESTABLISHMENT INSPECTION REPORT

cn-1/041

Est.#	Establishment na		EMPERATURE OBSER		Date: 8 ///	19
lt	em/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
		_				
item #		OBSERV	ATIONS AND CORRECT	LIVE ACTION	3	
45	W/refridera	tak ai	te subjected	For son	ch Isalad prep	der
	De Strectiv	aly c	cleaned and	Sanitiz	ed.	
47	4-601-11-	Interio	or ice machin	e plate	is not cleaned	
20.	5-202-14-	2 inch	air dan pat	10 KOVO do	d on draighthe	nachir
53	6-201 - W	all an	d Floor in V	arious !	ed on drain laines	OF N
	maintained	in a	state of rep	air.		
54	( 202 1)					
04	6-202-11- L	ught	bulbs in cof	Fee Sta	tion missing	
	protective st	ns Jn	saung.			
8-3	6-403.11-1	erson	al drink slo	red abo	we prep lable	
	located in	ursu	arsa Persona	al cell i	ahone stored	
	on prep tal	218. 1	lease find a	lesig na-	led areas For	
	employee ac	comp	nodation.			
rson in ch	large: (signature)	Van C	Pulis		Date	.
pector	tran kua	ga a			Date	





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

Green

		D 110		71.711	ATTAIN	, ALL	ADI ECTION	REFORT			1.	1
Establishmer	Establishment/License # 6 = 2 (0) No. of Risk Factor/Intervention Violations   DATE 8// 4/											
Establishmer	nt type: Dant Farm.	1	No. o	f Rep	eat Ri	sk	Factor/Interve	ention Violations	Time			<u>30</u>
Address: 6	68 Daniel Webst				Nuscl			Total violations	Time	out:	0	00
Permit Holde	Depot farm sta	nd	<del></del>	URis	k Cate	ea c	orv		phone	#	_	
Inspection Ty	pe 🗌 Provisional 📑 Routine	)	$\Box$ E	70		П	Complaint	Other	prioric	п	-	
	FOODBORNEILL	Aless	RISK	FACT	AS A	D I	PUBLIC HEALTH	INTERVENTIONS				
	Circle designated compliance status (IN, OUT, N/ IN=in compliance OUT=not in complia	A) for e	each it	ehaaa	51/4		-11	Mark "X" in appropriate box for C	OS and/o	r Ř		-
Compilance stat	us	COS	S R	V	/ed N/A	Co	ot applicable CO	S=corrected on-site R=repeat violation	on	cos	R	1/
$\alpha$	Supervision							ntially Hazardous Food Time/	empera		<u> </u>	
TUO OUT	Person in charge present, demonstrates			Pf		16	IN OUT WE NO	Proper cooking time & temperature			T	P/Pf/
	knowledge and performs duties Employee Health		1	Τ		17	IN OUT NAMO	Proper reheating procedures				Р
	Management, ali employees knowledge.			·		18	IN OUT NAMO	Proper cooling time & temperatures		—	<u> </u>	P
2 H OUT	responsibilities and reporting.	$\vdash$	_	P/P	f	20	N)OUT N/A	Proper hot holding temperatures Proper cold holding temperatures			$\vdash$	P
2 N OUT	Proper use of restriction and exclusion			P	7 1	21	IN OUT MA NO	Proper date marking and disposition	1	<del>                                     </del>	$\vdash$	P/Pf
4 NOUT NO	Good Hygienic Practices						IN OUT NA NO	Time as a public health control:			<u> </u>	P/Pf/0
5 /N) OUT	Proper eating, tasting, drinking, tobacco use  No discharge from eyes, nose and mouth	+-	-	P/C			#1 00 1 O) 110	procedures and records				F/FI/
3 /11/5 001	Preventing contamination by Hands		<u></u>	С	_    -			Consumer Advisory		,		
O IN OUT NO	Hands clean and properly washed		<del></del>	P/PI	-     2	23	IN OUT MAY	Consumer advisory provided for raw	or			Pf
7 IN OUT WANC	No bare hand contact with RTE food or a pre-	+-	$\vdash$		- I	_		undercooked foods Highly Susceptible Populati	004			
	approved alternative procedure properly allowed	d		P/Pf	1 1	14	IN OUT N/	Pasteurized foods used; prohibited for				
8 JN OUT	Adequate handwashing sinks properly supplied			Pf/C		-4	14 00 100/4	not offered				Р
	and accessible		<u></u>		_			Chemical				
9/IN/OUT	Approved Source Food obtained from approved source			P/Pf/0		25 [	N OUT N/A)	Food additives: approved & used pro	perly			P/Pf/C
10 IN OUT NA NO	Food received at proper temperature	+		P/Pf	4  2	6 1	IN OUT	Toxic substances properly identified, & used	stored,			P/Pf/C
11/NOUT	Food in good condition, safe, & unadulterated	1	$\vdash$	P/Pf	-1			nformance with Approved Pro	coduras			
12 IN OUT MANO	Required records available: shellstock tags,			P/Pf/C		7 1	N OUT NA	Compliance with variance, specialize	ed	1	· ·	2/21
	parasite destruction			THE	<u>'</u>   L_	.7 1	NOOTING	Process, & HACCP plan				P/Pf
13 IN OUT NO	Protection from Contamination Food separated & protected			DIO	_	_	Pit I Contact					
14 IN OUT WA	Food-contact surfaces: cleaned & sanitized		$\vdash$	P/C P/Pf/C	-		Prevalent contr	re improper practices or procedures i ibuting factors of foodborne illness or	dentified	as the	most	t
15 IN OUT NA	Proper disposition of returned, previously			P	1		interventions a	re control measures to prevent foodb	orne illnes	ss or ir	eann iurv.	
	Served, reconditioned, & unsafe food				0.144.5						10.7.	
	Good retail practices are preventative mea	acurac	to con	trol the	teil Pra	Cik	tes		<u> </u>			
Mark "X" in box	if numbered item is not in compliance Mark *	X" on a	ppropi	iate be	x for CO	) )\$	and/or R COS	= corrected on-site during inspection	š. R≞m	epeat v	<i>r</i> iolati	ion
		cos	R	V						cos		V
8 Pasteurized e	Sale Food and Water ags used where required							Proper Use of Utensils				
9 Water & Ice In	om approved source			P/Pf/C	41	_		properly stored			$\perp$	С
0 Variance obtai	ned for specialized processing methods			PF	43			nent & linens: properly stored, dried, & hat le-service articles: properly stored &		$\dashv$	$\rightarrow$	C P/C
	Food Temperature Control				44	_	Gloves used pr	operly	used	$\dashv$	+	C
	methods used: adequate equipment for			Pf/C				Utensils, Equipment and Vend	ing			
temperature co					45			ood contact surfaces cleanable,		T		P/Pf/C
	perly cooked for hot holding ring methods used		-	Pf	46	+		ed, constructed, & used		$-\!$		
4 Thermometers	provided and accurate		-	Pf/C	47			nstalled, maintained, & used: test stri ct surfaces clean	ps	-+	$\dashv$	Pf/C C
	Food Identification						110111000000110	Physical Facilities				
Food properly	labeled: original container			Pf/C	48	$\rightarrow$	Hot & cold wate	r available adequate pressure		$\neg \neg$		Pf
I Innocto rodent	Prevention of Food Contamination s, & animals not present				49	_		ed, proper backflow devices			F	P/Pf/C
Contamination p	revented during food preparation, storage & display			Pf/C P/Pf/C	50 51		Sewage & waste	e water properly disposed roperly constructed, supplied, & clear				P/Pf/C
Personal clean	liness			Pf/C	52		Garbage & refus	ropeny constructed, supplied, & clear se properly disposed, facilities mainta	ined	-	+	Pf/C C
	properly used & stored			С	53	I	Physical facilitie	s installed, maintained, & clean	iniod	_	F	P/Pf/C
Washing fruits	3 vegetables			С	54			ation & lighting, designated areas use	d			С
	~ 1/A (							10 /-				
Person in Charge	(signature)						Date: 0	1919 License Posted	(Y) N	(n!!		
ř							Date. D	LI TIL CLICETISE POSTED	·T/N	(circle	one	)
LVON	kwadala							$\sim$				
nspector (signatu	ıre)					F	ollow up: YE	S NO circle one) Follow up D	ate:			-
	<u> </u>											



## **HEALTH DIVISION**

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

Establishmen	t/License # 3C /	191		No	o. of	Ris	kБ	act	or/Interver	ntion Violatio	ns		DATE	7	14 <i>11</i>
									of Repeat Risk Factor/Intervention Violations						
Address: A	2 wektor	1						-	40(01711110		violations	└── 1	Time ou	t:	
Permit Holder	Sparlan.	nito Lite			Ris	k C	ato	200	rv.	Capac		Teleph	one #		
Inspection Ty	pe Provisional	Routin	þ.	☐ F					Complain			relepii	one #		
		FOODBORNE IL	LNESS	S HISK F	ACTO	)RS	AN	 D P	UBLIC HEAL	TH INTERVENT	HONS				
	ircle designated compliand	e status (IN. OUT. N	/A) for	each ite	m					Mark "Y"	in appropriate b	ox for COS	and/or R		
Compliance stat	IN=in compliance	OUT=not in compli	ance I	NO=not	observ	ed	N/A	=no	t applicable (	COS=corrected	on-site R≂repea	t violation			
COMPHENICS SEE	Superv	isian	ICC	DS R	V			Con	npliance stat		ardous Food		C	OS F	3   V
DN OUT	Person in charge presen		· · · · · · · · · · · · · · · · · · ·		07			6	N OUT N/A	Proper cool	ding time & temp	erature	ibelata	· ·	P/Pf/0
ON 001	knowledge and performs	duties			Pf		1	7	N OUT N/A	Proper rehe	ating procedure:	S		+	P
	Employee						1	8 1	n out n/a 🖪	Proper cool	ing time & tempe	eratures			P
2 (a) OUT	Management, all employ responsibilities and repo-	ees knowledge,			P/Pf	-	1	9	NOUT N/A	Proper hot h	olding temporat	ures			P
3 M OUT	Proper use of restriction		+	+	Р	-	2	00	NOUT N/A	Proper cold	holding tempera marking and dis	tures			P
	Good Hygieni										marking and dis	position	-	+	P/Pf
4 IN OUT NO		inking, tobacco use			P/C	-	2	2	N OUT N/A	procedures		ioi.			P/Pf/C
5 OUT	No discharge from eyes,	nose and mouth			С	7					nsumer Advi	sory			
	Preventing contam	nation by Hands					2	3 II	KINTUO N	Consumer a	dvisory provided	for raw or			Di
	Hands clean and properly	washed			P/Pf		Ľ	2 11	100,000	undercooked					Pf
7 IN OUT N/A IO	No bare hand contact with	1 RTE food or a pre-		1	P/Pf				$ \lambda$	Highly S	usceptible Po	pulation	S		
. 6	approved alternative proceaded	aks properly supplie	- a	+		-	24	4	NOUT NA		foods used; prof	ribited food	s		P
8 <b>(O</b> OUT	and accessible	into property aupplie	1		Pf/C	1			Ä	not offered	Chemical				1
	Approved	Source					25	5 44	OUTNA	Food additive	es: approved & u	sed nmner	dv I	<del></del>	P/Pf/C
9 NOUT	Food obtained from appro-	ved source	$\top$	7	P/Pf/C		+	-	OUT		nces properly ide			+	
10 IN OUT N/A NIQ	Pood received at proper te	mperature			P/Pf		20	٣		& used	, , ,			ı	P/Pf/C
5460	Food in good condition, sa	fe, & unadulterated		$\downarrow \downarrow \downarrow$	P/Pf	1			- (	Conformance	with Approve	ed Proced	ures		
12 IN OUT N/A NO	Required records available parasite destruction	e: shelistock tags,	1		P/Pf/C		27	7 JN	OUT NA		with variance, s	pecialized			P/Pf
	Protection from C	ontamination			-					Process, & F	ACCP plan				1
13 CP OUT PA	Food separated & protect			1	P/C	-		-	Risk factors	s are improper n	ractices or proce	dures ides	tified as	the mc	et
14 /19 OUT N/A	Food-contact surfaces: cle	eaned & sanitized			P/Pf/C	1			Prevalent co	ontributing factor	s of foodborne ill	lness or init	urv. Publi	c Heal	rsi th
15 NOUT N/A	Proper disposition of retur	ned, previously			р	7		_	interventions	s are control me	asures to preven	t foodborne	illness c	r injur	y.
	Served, reconditioned, & a	insafe food			od Re		A	4 3 3 4							
	Good retail practices	are preventative me	easures	s to cont	rol the	ado	ition	nof	nathogens ch	nemicals and of	veical objects in	to foods			
Mark "X" in box	if numbered item is not in a	compliance Mark	"Х" ОП	appropri	ate bo	x fo	r CC	S a	nd/or R C	OS = corrected (	on-site during ins	spection	R = repe	at viola	ation
			COS	R	V								co:	SR	V
8 Pasteurized ed	Sate Food an	d Water		<del>,</del>	-	1					er Use of Uter	rsils			
9 Water & Ice Im	m approved source	····	-	<del>   </del>	P P/Pf/C		41	╀	In-use utens	ils properly store	ed properly stored, dr			-	C
0 Variance obtai	ned for specialized process	ing methods	<del>                                     </del>	- 1	PF		43	+	Single-use/s	ingle-service art	icles: properly st	nrad & use	iea	+	P/C
	Food Temperatu	ire Control					44		Gloves used		solos, proporty of	0100 0 1100		+	C
	methods used: adequate e	quipment for			Pf/C					Utensils, E	quipment ans	Vending	1		
temperature co						_	45,	Π		n-food contact s	urfaces cleanab			T	P/Pf/C
3 Approved that	erly cooked for hot holding ing methods used			-	Pf			DY:	Properly des	igned, construct	ed, & used			—	l
4 Thermometers	provided and accurate			<del>                                     </del>	C Pf/C		46	$\vdash$	Non-food cor	g: installed, mair ntact surfaces cl	ntained, & used:	test strips		—	Pf/C C
	Food Identifi	cation		·			71		14011-1000 001		sical Facilitie				C
5 Food properly	labeled: original container			F	Pf/C		48		Hot & cold wa	ater available ac	lequate pressure	)			Pf
-1 11	Prevention of Food (	Contamination	4				49		Plumbing ins	talled, proper ba	ckflow devices				P/Pf/C
	s, & animals not present	2			°f/C	_	50			aste water prope					P/Pf/C
Personal clean	evented during food preparat	ion, storage & display			Pf/C	-	51 52	$\vdash$			ructed, supplied,				Pf/C
Wiping cloths: p	properly used & stored				c l	ł	53		Physical facili	ities installed in	sposed, facilities aintained, & clea	maintaine	<u> </u>		C P/Pf/C
Washing fruits &	k vegetables				c	-	54		Adequate ver	ntilation & lightin	g, designated an	eas used			C
V.D.P	an toda 11					_									
Person in Charge	er tode	<del></del>				_									
						_			Date:		License Po	sted Y	N (ci	ircle or	ne)
Luan	Kwodala														- 1
nspector (signatu	ire)							F	llow up:	VES NO foire	le one) Follov	v up Doto			
								1.5	morr up.	ITO (CIT)	NO CHE! FUIIO!	r up Dale	7		



#### **HEALTH DIVISION**

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

Fet # 70	G Fetablishment n	ame:	tedelity		Date	
Lat. #	LStablistillent il	airie.	TEMPERATURE OBSERVAT	TIONS	Date:	
Ite	em/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
					it not easily moval	
Item #		OBS	ERVATIONS AND CORRECTIV	E ACTION	3	
165	A Equipment	the	at is fixed beca	use it	not easily mo	vable
	is recluired	to	be sealed on	CD ()n	idernaath an	d
	ground to	all	ow chaning.			
	Note: com	1 Jor	to mounted e	- with	sut not become	orla
	cealed in	1/6	rious location.		Brill 10	Si iy
	1860180 IVI	VO	TOW TOCCITION.			
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53	00361 v6d		b on pose cone	1000	locuted nex	<u> </u>
	2 door it	Chi	- reach-in refr	igera	rar.	
	Observed	<u>ha</u>	le around pip	pene	tration under	
	sink locate	30	next to 2 refr	rigeral	ors.	
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	under co	unt	er mounted e	duion	nent. Plance	
	paint or	Seal	raw wood to	he er	scill cleanab	6
		0 001			Jany Creamp	
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		a D -	Toder	<del>_</del>		
Person in c	harge: (signature)	- Len	1000		Date	·
nspector					Date	



## **HEALTH DIVISION**

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

Green

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Establishme				No. of	Risk	F	actor/Interve	ntion Vi	iolations	ı	DATE	7	1151
Establishme	nt type: Fich littl						k Factor/Inte				JATE_ Γime in	. 11	30
Address:			. 10.	or reb	oat I	115	actor/inte				Time ou	. <u> [.] .</u> .	<u> </u>
Permit Holde	Fix Hospital			TDia	k C-	ıte.	gory		Total violations				
Inspection Ty	pe Provisional Proutin	<u>y</u>	$\dot{\Box}$	F/U	N Ca	(LE			Capacity	Teleph	one #		
	EDIO DE SOLO DE LA CONTROL DE	Mess	2 0 0	- NAW	RS A	MI	Complain	IT THE BRIDE	Other				
										r for COS	and/or E		
Compliance sta	IN=in compliance OUT=not in compliance	ance	NO=no	t observ	ed N	/A=	=not applicable □	COS=cor	rected on-site R=repeat	violation	and/or r	<u>-</u>	
	Supervision	00	75  H	V		15	ompilance sta	tus			C	OS I	RV
I IN OUT	Person in charge present, demonstrates			5.	-	-	6 IN OUT N/A	VA I Prop	y Hazardous Food Ti er cooking time & temper	me/Ten	peratu	re	
3	kлowledge and performs duties			Pf	╝	17.	/ _IN OUT N/A N	Prop	er reheating procedures			-	P/Pf/
	Employee Health Management, all employees knowledge,					11	8 <b>( IN)</b> OUT N/A N	NO   Prop	er cooling time & tempera	atures	-	+	P
2 OUT	responsibilities and reporting.		+	P/Pf	$\perp$	119	OCUNOUT N/A N	VO Prop	er hot holding temperatur	es			P
3 N OUT	Proper use of restriction and exclusion	_	+	P	-	2	IN OUT N/A N	Prop	er cold holding temperatu	ires		$\bot$	P
4 UNOUT NO	Good Hygienic Practices								er date marking and dispo as a public health control	OSILION I-	-	+	P/Pf
5(IN) OUT	Proper eating, tasting, drinking, tobacco use			P/C	]	22	IN OUT WAN		edures and records	١.			P/Pf/0
3 110 001	No discharge from eyes, nose and mouth  Preventing contamination by Hands			C					Consumer Adviso	arv			
6 IN OUT (NO	Pands clean and properly washed	·		1	1	23	IN OUT MA	Cons	umer advisory provided fo	or raw or			T 5.
7 (IN OUT N/A NO			+	P/Pf	-	_		under	cooked foods			_	Pf
7 (II) COT N/A NC	approved alternative procedure properly allowed	adl		P/Pf	1 1		$-\Lambda$	Hig	hly Susceptible Pop	ulations			
8 N OUT	Adequate handwashing sinks properly supplied	1	_	DUIG	1 1	24	IN OUT (N/A	not of	urized foods used; prohib	ited foods	S		P
U.	and accessible			Pf/C			A	Thor on	Chemical				
9(IN)OUT	Approved Source	,				25	IN OUT IVA	Food	additives: approved & use	ed propert	v	1	P/Pf/C
10 IN OUT N/A NO	Food obtained from approved source Food received at proper temperature	+	<del> </del>	P/Pf/C	1 [	26	IN OUT	Toxic:	substances properly ident	tified, stor	red.	+	
17 NOUT	Food in good condition, safe, & unadulterated	-	-	P/Pf P/Pf	-			& user	1				P/Pf/C
12 IN OUT NA NO	Required records available: shellstock tags	+-	-		-			ontorn	nance with Approved	Proced	ures		
	parasite destruction			P/Pf/C		27	IN OUT (NA	Proce	liance with variance, spec ss, & HACCP plan	cialized			P/Pf
13 IN OUT N/A	Protection from Contemination				_			1 1000	33, a rincor plair				
14/ IN OUT NA	Food separated & protected Food-contact surfaces: cleaned & sanitized	-	-	P/C			Risk factors	are impr	oper practices or procedu	res ident	tified as t	he mo:	st
15 IN OUT WA	Proper disposition of returned previously	+	┝─┤	P/Pf/C			Prevalent co	ntributing	factors of foodborne illne	ess or iniu	ry Public	· Healt	h
	Served, reconditioned, & unsafe food			Р			interventions	are cont	rol measures to prevent for	oodborne	illness o	<u>r injury</u>	
	Good rately practices		G	ood Ret	u Pr	act	GES						
Mark "X" in box	Good retail practices are preventative me if numbered item is not in compliance Mark "	asures	to cor	itrol the a	additio	on o	of pathogens, ch and/or R CC	iemicals,	and physical objects into	foods.		<u> </u>	
		COS	appiop	V	101 C	US	and/or R CC	OS = corre	ected on-site during inspe	ction F	R = repea		
01 10-1-1	Sale Food and Water								Proper Use of Utens	la	ICOS	R	V
Water & Ice fro	gs used where required m approved source			Р	4		In-use utensi	ils properi	v stored				С
Variance obtain	ned for specialized processing methods			P/Pf/C	4.		C Utensils, equip	pment & lie	nens; properly stored, dried	, & handle	id .	† †	6
	Food Temperature Control			PF	4:	_	Single-use/si	ngle-serv	ice articles: properly store	ed & used			P/C
Proper cooling	methods used: adequate equipment for	·			44	7	Gloves used	properly					С
temperature co	ntrol			Pf/C	-	1	Food and nos	Utens	ils, Equipment and V	ending			
Plant food prop	erly cooked for hot holding			Pf	45	5	Properly design	aned, cor	ntact surfaces cleanable, astructed, & used				P/Pf/C
Thermometers	ng methods used provided and accurate		I	С	46		_   Warewashing	: installed	. maintained & used tes	t strips	-		Pf/C
, , , , , , , , , , , , , , , , , , , ,	Food Identification			Pf/C	47		Non-food con	tact surfa	ces clean		<del> -</del> -	<del>                                     </del>	C
Food properly	abeled: original container			Pf/C	40		Iti to the		Physical Facilities				
	Prevention of Food Contamination			P1/G	48	_	Plumbing inst	iter availa	ble adequate pressure				Pf
Insects, rodents	, & animals not present			Pf/C	50		Sewana & was	alled, proj	per backflow devices properly disposed		+		P/Pf/C
Contamination pre	evented during food preparation, storage & display		_	/Pf/C	51		Toilet facilities	properly	properly disposed constructed, supplied, & c	alaanad	+		P/Pf/C
Personal cleanli Wiping cloths: p	roperly used & stored			Pf/C	52	I	_Garbage & ref	use prope	erly disposed, facilities ma	aintained	+ +	-+	Pf/C
Washing fruits &	vegetables		-	8	53		Physical facilit	ies install	ed, maintained, & clean			1	P/Pf/C
					54	_	LAdequate vent	tilation & J	ighting, designated areas	used			С
aroon in Oh	1							-1	~ ICA	$\sim$ 1			
erson in Charge							Date:	<del>7/1</del>	License Poste	ad - W)	N (cire	clo and	<del>,</del>
LUCIA	Kwagala		-					Ut "	7!		14 (011)	30 OHB	<del>'</del>
spector (signatur	re)												
19						F	ollow up: Y	ES NO	circle one) Follow u	p Date:			
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432 Daniel Webster Highway Merrimack New Hampshire 03054 603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Establishment name: TEMPERATURE OBSERVATIONS Date: Item/Location Temp. Item/Location Temp. Item/Location Temp. Gridoralor Ohicken 178 36 walk-in 411 OBSERVATIONS AND CORRECTIVE ACTIONS Item # Observed wet clean dish shelving located old mouse droppings in deli station. Note: droppings be removed to prevent accumulation or the attraction of Person in charge: (signature) Date Inspector



## **HEALTH DIVISION**

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

Green Alpha

Simplayee   New   Management, alth employees knowledge, responsibilities and reporting, responsibilities and reporting.		1										VI / /8/
Establishment type: Fig. 6.1 + 1	Establishmen	t/License # 3) C	113		No. o	f Risk	Fac	ctor/Intervention	on Violations		ATE_	(3/19/
Address: 2 Child   Risk Category   Capacity   Total Volations   Time Out:					No. of Re	neat B	≀isk	Factor/Interve	ention Violations			
Permit Holder   Tide   1					10.0.710	pour !		1 40(01711110111		<del> </del> T	ime out	:
Inspection Type	10 -		nigy/		l pi	ek Cai	togu			Toloph	200 #	
Citide designated compliance estuate (N.O.I). Ma) for each plane in Monard construction (N.O.I). Ma) for each plane in Monard colors and the Monard colors			T Routine			on Ca	- FUI			Lielebin	one #	
Citied designated compliance obtains (N.O.IT, NAI) for each item  Neth compliance OUT-not to compliance Not-not observed NA-not applicable COS-concreted on-site for compliance Not-not observed NA-not applicable COS-concreted on-site for compliance NA-not applicable COS-concreted on-site for compliance NA-not applicable COS-concreted on-site for compliance NA-not applicable COS-concreted on-site for compliance with the not not not not not not not not not not	mopodion ry	pe LITTOVISIONAL	FOODBORNE ILL	NESS.	FISK FAC	ORS A		PUBLIC HEALTE	LI Other			
Nemocrapitance Status   CoS   R   V	C	ircle designated compliance	status (IN, OUT, N/	A) for a	each item				Mark "X" in appropriate	box for COS	and/or R	
Supervision  Potentially Nazardous Food Timer ferapearature  Potentially Nazardous Food Timer ferapearature  If Novice of Proper cooling times & Improprise Supervision  Not propose of restriction and exclusion  Proper cool of Proper cooling times & Improprise Supervision  Proper cool of Proper cooling times & Improprise Supervision  Proper cool of Notice Supervision  No Subdrage from eyes, nose and mouth  Proper cool of Notice of Proper cooling times & Improprise Supervision  No Subdrage from eyes, nose and mouth  Proper cool of Notice of Proper cooling times & Improprise Supervision  No Subdrage from eyes, nose and mouth  Proper cool of Notice of Supervision  No Subdrage from eyes, nose and mouth  Proper cool of Notice of Supervision  No Subdrage from eyes, nose and mouth  Proper cool of Notice of Supervision  No Subdrage from eyes, nose and mouth  Proper cool of Notice of Supervision  No Subdrage from eyes, nose and mouth  Proper cool of Notice of Supervision  No Subdrage from eyes, nose and mouth  Proper cool of Notice of Supervision  No Subdrage from eyes, nose and mouth  Proper cool of Notice of Supervision  No Subdrage from eyes, nose and mouth  Proper cool of Notice of Supervision  No Subdrage from eyes, nose and mouth  Proper cool of Notice of Supervision  No Subdrage from eyes, nose and mouth  Proper cool of Notice of Supervision  No Subdrage from eyes, nose and mouth  Proper cooling time of Supervision  Approved Source  No OUT Subdrage Supervision  Approved Source  Approved Source  No OUT Food distingting eyes of Supervision  Approved Source  No OUT Food distingting eyes of Supervision  Proper cooling time and subdrage subgraged and successible  Proper cooling time eyes of Supervision  Proper cooling time eyes of Superv		IN=in compliance	OUT=not in complia			rved N/	A=n	ot applicable CO	S=corrected on-site R=rep	eat violation		
CUT Reson in charge present, clemonstates Process (amonatates Employee Fleath)    CUT   Management, also employees knowledge, responsibilities and reporting.   P/P   P/	Compliance stat			CO	SRV		Co					
Robordoge and performs duties	$\wedge$						160	POTE	ntially Hazardous Foo	d Ifme/fem	59 E U	
Employee Health  Aux Out Management, as employees knowledge, responsibilities and reporting.  Aux Out Proger used responsibilities and reporting.  Approved Services  I N CID NO Proger used responsibilities and reporting.  Approved Services  I N CID NO Proger used responsibilities and reporting washed.  Approved Services  I N CID NO Proger used reporting in the services of the ser	UN OUT				P	f	17	ON OUT N/A NO	Proper cooking time & ten	nperature	<del>-  -</del>	F P/P
3 (N/OUT Proger used responsibilities and reporting).  3 (N/OUT Proger used responsibilities and reporting).  4 IN GUP NO Proger used restriction and exclusion P. E. Good Highenic Proctuces  5 (N/OUT NO discharge from eyes, nose and mouth C. S. P.P.C. Soll No. Out No. Solicharge from eyes, nose and mouth C. P.P. Proverting contract with PTE food or a present paper of the procedure and properly washed C. S. P.P.C. Solicharde from approved submership and properly supplied P.P.C. Approved Source P.P.P.C. Approved Source P.P.P.C. Approved Source P.P.P.C. Solicharde from approved source Approved Solicharde from approved source P.P.P.C. Solicharde from approved source P.P.P.C. Solicharde from approved source Solicharde from approved source P.P.P.C. Solicharde from approved source Solicharde from approved source Solicharde from approved source Solicharde from approved source P.P.P.C. Solichar	1	Employee	Health									F
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4 IN QUIP NO Proper eating, lasting, drinking, lobacco use CNS PCC S(N)OUT NO discharge from eyes, nose and mouth C Preventing contamination by Hands Fin QUID NO Hands clean and properly washed NO but hands clean and properly washed NO but hands clean and properly washed NO but hands clean and properly washed NO but hands clean and properly washed NO but hands clean and properly washed NO but hand sclean	3 (IN / OU I				F							P/I
Solution   Solution	4 IN OUT NO			C>4	D/	_	22	IN OUT NAME		ntral:		P/P
Proverting contimination by Hands  No Dhands clean and properly washed  Adequate handwashing sinks properly supplied  Adequate handwashing sinks properly supplied  Approved Source  Approved Source  Approved Source  Approved Source  No UT No Pood obtained from approved source  No UT No Pood properly described at proper tamperature  No UT No Pood in good condition, safe, & unadalherated  No UT No Pood in good condition, safe, & unadalherated  No UT No Pood properly described a protector  Protection from Contamination  No UT No Pood source Source  No UT N	5(IN)OUT			<u>CO</u>						Le lab en mad		
S IN CUT NA No   Handac clean and properly washed   PPH								^	7			
Piper   Pipe	6 IN OUD' NO			ras	I P/I	Pf	23	IN OUT NA	, ,	ed for faw of	1	P!
Abquate handwashing sinks procedure properly allowed and accessible  Abquate handwashing sinks procedure properly allowed and accessible  Abquate handwashing sinks properly supplied and accessible  Abquate handwashing sinks properly subplied source  PPPIC Pod in good condition, safe, & unadulerated PPPI and tood properly single sinks properly single sinks source and properly single sinks source and properly single sinks source and properly single sinks source and properly single sinks source and properly single sinks source and properly single sinks source and properly single sinks source and properly single sinks source and properly single sinks source and properly single sinks source and properly sinks and properly sinks source and properly sinks and properly sinks source and source and properly sinks source and source and properly sinks source and source and properly sinks source and source and properly sinks source and source and source and source and properly sinks source and source and source and source and source and source										Populations		
Abproved Source  Approved Source  PPEC  Approved Source  Approved Source  PPEC  Approved Source  PPEC  Approved Source  PPEC  Approved Food chatained from approved source  PPEC  Approved Proceed at proper temperature  PPEC  A NOUT NIAN  Pood and accondition, safe, a unadulareated  PPEC  A NOUT NIAN  Proper disposition from Contamination  Projection from Contamination  Risk factors are improper practices or injury. Public health interventions are control measures to proved injury. Public health interventions are control measures to proved injury. Public health interventions are control measures to proved injury. Public health interventions are control measures to proved injury. Public health interventions are control measures to control the addition of paracities.  Projection from Contamination	/ NOUT N/A NC	approved alternative proce	dure properly allowe		19/1	"	24	IN OUT (IA)	Pasteurized foods used: or	rohibited food	5 T	TIE
Part   Pasteurized eggs used where required   Part   Pasteurized eggs used where required   Part   Pasteurized eggs used where required   Part   Part   Pasteurized eggs used where required   Part	B IN DUT		ks properly supplied		Df/	7	<b>~</b> 4	IN COT WAS				P
Pipe   Pipe					1 1				Chemica			
Production from Contamination   Production					, , , , , ,		25	IN OUT NA				P/Pf/
Proper cooling methods used an accurate Control   Proper cooling methods used   Proper control with food speaking and properly labeled: original control or properly labeled: original control   Proper cooling methods used   Proper control with proper control with proper speaking and properly cooked for hot holding   Proper designation   Prope	A IN OUT MACHO	Food obtained from approv	ed source				26	IN OUT		identified, sto	red,	P/Pf/0
2 IN OUT N/A to Dequired records available: shellstock tags, parasite destruction  Protection from Contamination 3 I NOUT N/A Food separated & protected protected protected (NOUT N/A) Food separated & protected protected (NOUT N/A) Food separated & protected (NOUT N/A) Food separated (NOUT N/A) Food sep	1 IN OUT NAME			+		<u>'</u>						
Process, & HACCP plan  Process, & HACCP plan  Process, & HACCP plan  Process, & HACCP plan  Process, & HACCP plan  Process, & HACCP plan  Process, & HACCP plan  Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health intervitions are control measures to prevent foodborne illness or injury. Served, reconditioned, & unsafe food  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 litem is not in compliance  Mark "X" in box if numbered litem is not in compliance  Mark "X" in box if numbered litem is not in compliance  COS R V  Proper Use of Uenells  Proper cooling methods used adequate equipment for temperature control  Plant flood properly cooked for hot holding  Proper Use of Uenells  Proper use of Uenells  Proper use of Uenells  Proper cooling methods used adequate equipment for temperature control  Proper use of Uenells		X		-	P/P	- 1					ures	
Protection from Contamination  3 IN OUT N/A Food separated & protected Flood sparated & protected Flood sparated & protected PPPtiC  A INOUT N/A Food-contact surfaces: cleaned & sanitized PPPtiC  Proper disposition of returned, previously Served, reconditioned, & unsafe food Served, Served, reconditioned, & unsafe food Served, & Served, reconditioned, & unsafe food Served, & Served, reconditioned, & unsafe food Served, & Served, service, articles: properly stored Served, & Served, Served, & Served, Served, & Se	2 IN OUT N/A/NO		. SHOUSIOUR lays,		P/Pf		27	IN OUT NA		specialized		P/P
POUT N/A   Food-contact surfaces: cleaned & sanitized   P/PU/C			ontamination						1100000; a TIAOOT piais			
Proper disposition of returned, previously Served, reconditioned, & unsafe food   Proper disposition of returned, previously   Proper disposition of returned, a unsafe food   Proper disposition of returned previously   Proper disposition of returned, a unsafe food   Proper disposition of pathogens, chemicals, and physical objects into foods.   R = repeat violation   Proper disposition of pathogens, chemicals, and physical objects into foods.   R = repeat violation   Proper disposition of pathogens, chemicals, and physical objects into foods.   R = repeat violation   Proper disposition of pathogens, chemicals, and physical objects into foods.   R = repeat violation   Proper disposition of pathogens, chemicals, and physical objects into foods.   R = repeat violation   Proper disposition of pathogens, chemicals, and physical objects into foods.   R = repeat violation   Proper disposed   Proper dispos		Food separated & protecte	d	T	P/C	-	-	Risk factors a	re improper practices or pro	cedures iden	tified as t	he most
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	4 TN OUT N/A	Food-contact surfaces: clear	aned & sanitized		P/Pf/	С		Prevalent contr	ributing factors of foodborne	iliness or inju	iry. Public	Health
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  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   P   41   In-use utensiis properly stored   Proper Use of Utensiis    Pasteurized eggs used where required   P   41   In-use utensiis properly stored   Proper Use of Utensiis    Pasteurized eggs used where required   P   41   In-use utensiis properly stored   Proper Use of Utensiis    Proper Use of Utensiis   Properly stored   Proper Use of Utensiis    Proper Cooling methods used   Proper Use of Utensiis   Properly designed   Properly    Proper Cooling methods used   Proper Use of Utensiis   Properly designed   Properly    Proper Use of Utensiis   Properly    Proper Use of Utensiis   Properly    Utensiis   Equipment and Vending    Properly designed   Properly    Insects, rodents, & animals not present   Properly    Prevention of Food Contamination    Prevention of Food Contamination    Prevention of Food Contamination    Prevention of Food Contamination    Properly designed   Properly desposed   Properly desposed    Properly designed   Properly desposed   Properly desposed    Properly designed   Properly desposed   Properly    Properly designed   Properly	5 IN OUT NA				l P		_	interventions a	re control measures to prev	ent foodborne	illness or	r injury.
Good relatil 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.    COS   R   V		Served, reconditioned, & u	nsare 1000	1	Good F	lotoil Di	2/4 (	in the in				
Mark "X" in box if numbered item is not in compliance    COS   R   V		Good retail practices	are preventative me	asures	to control ti	e additi	On o	f pathonens, cher	nicals, and physical objects	into foods		
Pasteurized eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used eggs used where required   Pasteurized eggs used where required eggs used where required   Pasteurized eggs used where required eggs used where required   Pasteurized eggs used where required   Pasteurized eggs used where required eggs used eggs eggs eggs eggs eggs eggs eggs e	Mark "X" in box	if numbered item is not in co	ompliance Mark "	X" on a	appropriate	oox for C	cos	and/or R COS	= corrected on-site during	inspection	R = repea	at violation
Pasteurized eggs used where required   P   41   In-use utensits properly stored   C   Water & Ice from approved source   P/PI/C   42   Utensits, equipment & linens: properly stored, dried, & handled   C   Variance obtained for specialized processing methods   PF   43   Single-use/single-service articles: properly stored & used   P/C				COS	R V							
Water & Ice from approved source   P/Pt/C   Variance obtained for specialized processing methods   PF   Variance obtained for specialized processing methods used   Pf   Variance obtained for specialized processing methods used   Pf   Variance obtained properly   Variance obtained   Pf   Variance obtained properly   Variance obtained   Pf   Variance obtained properly stored & used   Pf   Variance obtained properly   Variance obtained prop			d Water							ensis		
Variance obtained for specialized processing methods   PF   43   Single-use/single-service articles: properly stored & used   P/C												0
Proper cooling methods used: adequate equipment for temperature control   Pf/C   Proper cooling methods used: adequate equipment for temperature control   Pf/C   Pf/C   Property cooked for hot holding   Pf   Prod of property cooked for hot holding   Pf   Property designed, constructed, & used: test strips   Pf/Pf/C   Property designed, constructed, & used: test strips   Pf/C   Property designed, constructed, sused: test strips   Pf/C   Property designed, constructed, sused: test strips   Pf/C   Property designed, constructed, sused: test strips   Pf/C   Pf/C   Property designed, constructed, sused: test strips   Pf/C   Pf/C   Property designed, constructed, sused: test strips   Pf/C   Pf/C   Property designed adequate pressure   Pf/C   Pf/C   Property designed adequate pressure   Pf/C   Pf/C   Property designed, constructed, sused: test strips   Pf/C   Pf/C   Property designed, constructed, sused: test strips   Pf/C   Pf/C   Property designed, constructed, sused: test strips   Pf/C   Pf			na methode				_					
Proper cooling methods used: adequate equipment for temperature control Plant food properly cooked for hot holding Pf Approved thawing methods used C Thermometers provided and accurate Pf/C Food Identification Food properly labeled: original container Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display Pf/C Personal cleanliness Pf/C Wiensils, Equipment and Vending Properly designed. constructed, & used Pf/Pf/C Washing: installed, maintained, & used: test strips Pf/C Non-food contact surfaces cleanable, Properly designed. constructed, & used Pf/C Warewashing: installed, maintained, & used: test strips Pf/C Non-food contact surfaces cleanable, Properly designed. constructed, & used Pf/C Washing installed, maintained, & used: test strips Pf/C Non-food contact surfaces cleanable, Properly designed. constructed, & used Pf/C Washing installed, maintained, & used: test strips Pf/C Southamination prevented during food preparation, storage & display Pf/Pf/C Personal cleanliness Pf/C Wiping cloths: properly used & stored C Wiping cloths: properly used & stored C Washing fruits & vegetables  Pate:  Date:  Utensils, Equipment and Vending Pf/C Wased and non-food contact surfaces cleanable, Properly designed. constructed, & used Pf/C Wased and non-food contact surfaces cleanable, Properly designed. constructed, a used Pf/C Wased and non-food contact surfaces cleanable, Properly designed. constructed, & used Pf/C 46 Warewashing: installed, maintained, & cleaned Pf/C 51 Toilet facilities properly disposed, facilities maintained C Washing fruits & vegetables  Pate:  Date:  Utensils Accurate surfaces cleanable, Pf/C N (circle one)	, 1						_			รเขายน & มริย	<del>-</del>	<del></del>
temperature control Plant food properly cooked for hot holding Pf Approved thawing methods used C Thermometers provided and accurate Pf/C Food properly labeled: original container Pf/C Prevention of Food Contamination Pf/C Prevention of Food Contamination Pf/C Prevention of Food Contamination Pf/C Personal cleanliness Pf/C Personal cleanliness Pf/C Personal cleanliness Pf/C Personal cleanliness Pf/C Wiping cloths: properly used & stored Pare Posted Posted Posted Pf/C Posted Pf/C Person in Charge (signature) Pf/C Pare Posted Pf/C Pare Posted Pf/C Posted Pf/C Posted Pf/C Posted Pf/C Posted Pf/C Prevention of Food Contamination Pf/C Personal cleanliness Pf/C Provertion of the designation and provides and provides and provides and provides and provides and provides	Proper cooling									nd Vendine		
Plant food properly cooked for hot holding			de decrease est		Pf/C			Food and non-	food contact surfaces clean	able.		1
Approved thawing methods used  Thermometers provided and accurate  Pt/C  Thermometers provided and accurate  Pt/C  Food Identification  Food properly labeled: original container  Prevention of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Pt/C  Wiping cloths: properly used & stored  Washing fruits & vegetables  Pt/C  Page 1					Pf	J  4	5					P/Pf/0
Food properly labeled: original container Prevention of Food Contamination Prevention of Food Conta							6			d: test strips	$\neg$	Pf/C
Food properly labeled: original container  Prevention of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Pref/C  Presonal cleanliness  Pri/C  Presonal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Pri/C  Tollet facilities properly disposed, facilities maintained  C  Sarbage & refuse properly disposed, facilities maintained  C  Sarbage & refuse properly disposed, facilities maintained  C  Adequate ventilation & lighting, designated areas used  C  License Posted  Y N (circle one)	Thermometers				Pf/C	4	7		ct surfaces clean			
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Contamination prevented during food preparation, storage & display P/Pt/C Personal cleanliness Pf/C S2 Garbage & refuse properly disposed, facilities maintained C S3 Physical facilities installed, maintained, & clean Pr/Pt/C S4 Adequate ventilation & lighting, designated areas used C S4 Adequate ventilation & lighting, designated areas used C C S3 Physical facilities installed, maintained, & clean Pr/Pt/C S4 Adequate ventilation & lighting, designated areas used C C S3 Physical facilities installed, maintained, & clean Pr/Pt/C S4 Adequate ventilation & lighting, designated areas used C C S3 Physical facilities installed, maintained, & clean Pr/Pt/C S4 Adequate ventilation & lighting, designated areas used C C S4 Adequate ventilation & lighting, designated areas used C C S4 Adequate ventilation & lighting, designated areas used C C S4 Adequate ventilation & lighting, designated areas used C C S4 Adequate ventilation & lighting, designated areas used C C S4 Adequate ventilation & lighting, designated areas used C C S4 Adequate ventilation & lighting, designated areas used C C S4 Adequate ventilation & lighting, designated areas used C C S4 Adequate ventilation & lighting, designated areas used C C S4 Adequate ventilation & lighting, designated areas used C C S4 Adequate ventilation & lighting, designated areas used C V N (circle one)	Insects radast		ontamination		500					\$		P/Pf/C
Personal cleanliness Pf/C Wiping cloths: properly used & stored C Washing fruits & vegetables Pf/C Washing fruits & vegetables Pf/C Date:  Pf/C S2 Garbage & refuse properly disposed, facilities maintained C S3 Physical facilities installed, maintained, & clean Pf/Pf/ S4 Adequate ventilation & lighting, designated areas used C Date:  Pf/C S4 Adequate ventilation & lighting, designated areas used C Date:  Pf/C S4 Adequate ventilation & lighting, designated areas used C			on storage & display	-						ad 9 alassad	-	
Wiping cloths: properly used & stored  C 53 Physical facilities installed, maintained, & clean P/Pf/ Washing fruits & vegetables  C 54 Adequate ventilation & lighting, designated areas used  C Date: W/// License Posted Y N (circle one)			on-ago a diopiay	-				Garbane & refu	se properly disposed facilit	ies maintaine	<del>-   -  </del>	
Washing fruits & vegetables  C 54 Adequate ventilation & lighting, designated areas used C  erson in Charge (signature)  Date: 8//, 9// License Posted (Y ) N (circle one)	Wiping cloths:	properly used & stored			С			Physical facilitie	s installed, maintained, & c	lean		P/Pf/C
erson in Charge (signature)  Date: 8//,5//9 License Posted (Y')N (circle one)	Washing fruits	& vegetables										
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tran kwadala	ereon in Class	/dianatura							x/14/10		)	
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Follow up: 1E5 NO Jarce one) Follow up Date:	spector (signati		1					ollow use Ve	S (IO birela ana) Fall	ow up Date		
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**HEALTH DIVISION** 

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

Est. #	Establishment	name:	Fidel	-11	-KTAI-003		Date	. 8/13	<del>-// 9</del>
			TEMPER	ATURE OF	SERVAT	IONS	Date	- 0110	
	m/Location	Temp.	Iter	n/Location		Temp.	Item	Location	Temp.
Curry	Hot hold	180	FUT KEU	6	Lhold	41			
Potatos	as / Hot hold	184					-		
Chicke	sh. / Hot hold	172							
Sausad	6/ refriderator	40							
Lettuce	/ walk -in	41							
	walk-in	40							
FAME	wallerin	39	<u> </u>						
Fags/	004115							<u> </u>	
		OBS	ERVATIONS	AND COR	RECTIV	E ACTIO	NS		
ltem #				,					
4	O-401.11- Orea Note	Obs	ENDED	amr	louse	أجأد 2	nting in	o Cand	
	Ored Nat	s' on	NIO OUCO	Sch	1000	2 Oil	Plania V	1 1000	0101
	desimol-	<u> </u>	The luyes	3 5/10	VId E	SOLIT	Jrink O	nig in	1
	designate	a ai	002 mp	ers t	he co	miar	mination.	of expo	26d
	food, uten	SIZ C	and cla	san li	nens	· (	Carrect	ea	
			<del> </del>						
_6	2-301.14	Who	sn to le	osh	<u>Ob</u>	Scrve	d emp	lause in	1
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	T CONTECTO	- 4							
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erson in ch	arge: (signature)		5		11			Date 8	15/10
nspector	3	lada	9	00				0-1	Elia
	-Vari	-yu						Date &	2114



## **HEALTH DIVISION**

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

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	2.0.21			f D	:-1. F-		(	- Malatiana		DATE	<del>~ /1</del>	cline
Establishmen	t/License # 3D-2/012				Time in: 11						2/14	
Establishmen	t type: VFW POST 864		No. o	f Repe	at Ris	k F	actor/Interve	ention Violations		Time ou		20
Address: 2	?? Daniel Webster							Total violations		THITE OL	11. /-	-
Permit Holder		n	Kh	Risk	Cated	gor	ν	Capacity	Telepl	hone #		
Inspection Typ			☐ F		4		Complaint	Other				
Wielester Tyr	FOODBORNE ILL	NESS	HISK	FACTO	S AND	PL	IBLIC HEALTH	INTERVENTIONS				
С	ircle designated compliance status (IN, OUT, N/A	A) for	each it	em				Mark "X" in appropriat			l	
	IN=in compliance OUT=not in complian							S=corrected on-site R=re	peat violation		OS R	l V
Compliance state	us Supervision	ICC	S R	V		:om	pliance status	ntially Hazardous Fo	nd Time/Te		<del></del>	
	Person in charge present, demonstrates	-T		T	1 1	6 11		Proper cooking time & to				P/Pf/C
1(IN) OUT	knowledge and performs duties			Pf	1 1	7 II	N OUT N/AND	Proper reheating proced	ures		$\neg$	P
	Employee Health					8 1	OUT N/AND	Proper cooling time & te	mperatures			P
2 IN OUT	Management, alı employees knowledge,			P/Pf	1:	4ار 9	OUT N/A(NG)	Proper hot holding temp	eratures			P
<u> </u>	responsibilities and reporting.		_	1			VOUT N/A	Proper cold holding tem			-	P/Pf
3 (IN) OUT	Proper use of restriction and exclusion  Good Hygienic Practices			P	1 —			Proper date marking and Time as a public health		-	-	
4 OUT NO	Proper eating, tasting, drinking, tobacco use	1		P/C	2:	2 1	ON N/N TUO N	procedures and records	יטווטטי	-		P/Pf/C
5/IN OUT	No discharge from eyes, nose and mouth	+	_	C	1			Consumer A	dvisorv			
4	Preventing contamination by Hands						OUTNA	Consumer advisory prov	****	r		Pf
& IN OUT NO	Hands clean and properly washed	T		P/Pf	1 2	3 11	1 OUT IN/A	undercooked foods				
7 IN OUT N/A(NO	No bare hand contact with RTE food or a pre-		1	P/Pf				Highly Susceptible				
	approved alternative procedure properly allowed			1 // 1	24	4 IN	OUTIME	Pasteurized foods used;	prohibited for	ods		Р
8(IN) OUT	Adequate handwashing sinks properly supplied	1		Pf/C	-		<u> </u>	not offered Chemic	al			
0	and accessible  Approved Source			J	20	C IN	OUT N/A	Food additives: approved		orly		P/Pf/C
9 (NOUT	Food obtained from approved source	T	1	P/Pf/C		12		Toxic substances proper				
10 IN OUT N/A (C	Food received at proper temperature	<del> </del>	+	P/Pf	26		OUT	& used	j 1001101100, 0	10100,		P/Pf/C
11(IN) OUT	Food in good condition, safe, & unadulterated			P/Pf			Co	nformance with App	roved Proc	edures		
12 IN OUT NA NO	Required records available: shellstock tags,	1		P/Pf/C	27	7 IK	OUT NA	Compliance with variance	e, specialized			P/Pf
12 IN OU (IVALNO	parasite destruction			F/F1/Q	L 21	11.8	001 10071	Process, & HACCP plan				1
	Protection from Contamination					_	-					
13 IN OUT N/A 14 (IN OUT N/A	Food separated & protected Food-contact surfaces: cleaned & sanitized	-	+-	P/C P/Pf/C			Provident cont	re improper practices or prior times of properties of the company	rocedures III no illnoss or i	enuneo as niurz Pub	i tne mo Jic Heal	st th
	Proper disposition of returned, previously	$\vdash$	+					re control measures to pr				
15 IN OUT (A)	Served, reconditioned, & unsafe food			P								<u></u>
				god Ret								
Mark "Y" in how	Good retail practices are preventative me: if numbered item is not in compliance Mark "							micals, and physical object i = corrected on-site durin		B = rer	eat viol	ation
IVIAIR A III DOX	II numbered tent is not in compilation - Mark		appio	V	101 00	70 a	110/01/11 000	I = CONTECTED ON SITE CONTE	g mopoulon		OS R	V
	Safe Food and Water						-	Proper Use of	Utensils			
	ggs used where required			Р	41		In-use utensils	properly stored			+	С
	om approved source	┷		P/Pf/C	42			nent & linens: properly store				C P/C
30 Variance obta	ined for specialized processing methods Food Temperature Control			PF	43	$\overline{}$	Gloves used p	gle-service articles: prope	ny stojed a u	560	_	C
Proper cooling	methods used: adequate equipment for		1		44		Citoves asea p	Utensils, Equipment	and Vendi	1343		, ,
31 temperature c			] ,	Pf/C		Т	Food and non-	food contact surfaces cle		1-13		DIDEIO
	perly cooked for hot holding			Pf	45	/		ned, constructed, & used				P/Pf/C
33 Approved thav	wing methods used			С	46			installed, maintained, & u	sed: test strip	S		Pf/C
34 Thermometers	s provided and accurate		Ш	Pf/C	47	X	Non-food conta	act surfaces clean	5160 mm			l c
NEL   Facet	Food Identification / labeled: original container	r	, ,	Pf/C	40	Ť	Llot 9 cold wat	Physical Fac er available adequate pre				Pf
Food properly	Prevention of Food Contamination			PI/C	48	_		er avallable adequate pre lied, proper backflow devi			+-	P/Pf/C
16 Insects, roden	ts, & animals not present			Pf/C	50	_		te water property dispose			+	P/Pf/C
7 Contamination p	prevented during food preparation, storage & display		1	P/Pf/C	51	_	X .	properly constructed, sup		ed		Pf/C
8 Personal clear	nliness			Pf/C	52			se properly disposed, fac		ned		C
9 Wiping cloths: 0 Washing fruits	properly used & stored		-	<u> </u>		X		es installed, maintained, á	_		+	P/Pf/C
Washing fruits	1		1 1	C	54	ΤX	Adequate venti	lation & lighting, designat	eu areas usec	4		С
od to	Charle (Olsman)	1	2									
Person in Charg	e (signature)					_	Date:	Licens	e Posted	Y N	(circle o	ne)
	1											
Tran	kweedala									_		
Inspector (signat						F	ollow up: Y	ES NO (circle one) F	ollow up Da	ate:		



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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005 Est.# Establishment name: Date: TEMPERATURE OBSERVATIONS Item/Location Item/Location Temp. Temp. Item/Location Temp. OBSERVATIONS AND CORRECTIVE ACTIONS Item # 3-305-12 - Ice used in for drinks stored in 3 vat 37 sink. (corrected) en si -402 H- Observed raw wood supporting 2 vat 45 sinkin sink located in kitchen area. Observed raw wood supporting 3 vat sink in bar upstairs. Please paint "raw woo 4-601-11- Ice machine interior plate not cleaned to sight Please clean bild-up on ice machine plante located in storac Floor under sloves dirtu in kitchen area. 23 throughout kitchen Base cove or base board missing area. 6-202 11 - Light hulbs on fixtures located in kitchen 54 and ice machine area not provide with protective bulbs shielding. Please provide tubes or shields on light fixtures Date 8/16 Person in charge: (signature) Inspector



#### **HEALTH DIVISION**

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

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	FOOL	ES.	LABI	YSHV	TENT	i. III.	SPECTION	REPORT			-1	. /,	
Establishmen	t/License # 3C /10 1 - 689	o. of i	Risk Factor/Intervention Violations DATE						74	8//			
Establishmen	Establishment type: Palace No. of Re							at Risk Factor/Intervention Violations					
Address: (	O Premium outle				Total violations Time out: 2							20	
Permit Holder	Pepper Palace			Ris	< Cate	ego	ry	Capacity	Telepho	ne #			
Inspection Ty	pe Provisional Routine		☐ F	/U			Complaint	Other					
	FSODE(SRNE)LL				RS AN	(DP	UBLIC HEALTH						
	ircle designated compliance status (IN, OUT, N/A IN=in compliance OUT=not in complian				ed N/A	l-no	t applicable CO	Mark "X" in appropriate be	ox for COS a	ind/or R			
Compliance state	us		S R	V			npliance status	b-corrected on-site H=repea	( VIOIAUOII	cos	R	T V	
	Supervision						Pote	ntially Hazardous Food	ime/remi				
1 IN OUT	Person in charge present, demonstrates			Pf		16	IN OUT WA NO	Proper cooking time & temper	erature		$\sqsubseteq$	P/Pt/C	
	knowledge and performs duties  Employee Health	J						Proper reheating procedures Proper cooling time & tempe		_	$\vdash$	P	
2 DV OUT	Management, ali employees knowledge,	Т	T	D/D/	-   -	19	IN OUT OUT NO	Proper hot holding temperate	ures		-	P	
	responsibilities and reporting.			P/Pf		20 (	NAM TUO'U	Proper cold holding tempera	tures			Р	
3/IN/ OUT	Proper use of restriction and exclusion		<u> </u>	P	- 1	21 I	N OUT WANO	Proper date marking and dis				P/Pf	
4 (DOUT NO	Good Hygienic Practices Proper eating, tasting, drinking, tobacco use	<del>,</del>	Т	P/C	-   :	22	ON'ANTUO N	Time as a public health contr procedures and records	rol:			P/Pf/C	
5/N OUT	No discharge from eyes, nose and mouth		+	1 /C	- I			Consumer Advi	RATV				
	Preventing contamination by Hands					00 1	N OUT NA	Consumer advisory provided	3000000 AB 11		·····	T 54	
6 IN OUT NO				P/Pf	] ['	20 1	N OUT (N/A)	undercooked foods				Pf	
7 IN OUT NO NO	No bare hand contact with RTE food or a pre-			P/Pf				Highly Susceptible Po					
7	approved alternative procedure properly allowed Adequate handwashing sinks properly supplied	-	-		- 12	24 li	N OUT (VA)	Pasteurized foods used; proh not offered	nibited foods			P	
8 (I) OUT	and accessible			Pf/C		_		Chemical			-		
	Approved Source					25 //	N OUT (VA	Food additives: approved & u	sed properly	/		P/Pf/C	
9/ IN/ OUT	Food obtained from approved source			P/Pf/C	1 2	26/1		Toxic substances properly ide	entified, store	ed,		P/Pf/C	
10 IN OUT 17/A 7/40 17 IN OUT	Food received at proper temperature			P/Pf				& used					
	Food in good condition, safe, & unadulterated Required records available: shellstock tags.	-	$\vdash$	P/Pf	┨┞			nformance with Approve Compliance with variance, sp		ures		T	
12 IN OUT NA NO	parasite destruction			P/Pf/C	2	27 IN	NOUT(NA)	Process, & HACCP plan	JOUIGHEOU			P/Pf	
	Protection from Contamination				] —								
13 IN OUT NA	Food separated & protected			P/C				re improper practices or proce					
	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously	<del></del>		P/Pf/C	1			fouting factors of foodborne ill re control measures to preven					
15 IN OUT (N/A)	Served, reconditioned, & unsafe food			Р	<u> </u>	_	intervented to	TO GOTHER HISABELIES TO PROVE	1000001110	11110000 01 1	<u>1101.</u> y .		
	Cond make the condition of the condition			rod Re									
Mark "X" in box	Good retail practices are preventative mea if numbered item is <b>not</b> in compliance Mark "X	sures (" on a	to con	itroi the riate bo	addition X for C	on of OS a		nicals, and physical objects in i = corrected on-site during ins		R = repeat	viola	tion	
		COS		٧					- pood.	cos		V	
0 10-1-1	Safe Food and Water							Proper Use of Uter	nsils				
	ggs used where required om approved source		-	P/Pf/C	4:			properly stored nent & linens: properly stored, dr	and a hondle	Sel .		C	
0 Variance obtai	ned for specialized processing methods			PF	43	_		rle-service articles: properly st			$\dashv$	P/C	
	Food Temperature Control				44	4	Gloves used pr	operly			$\neg$	С	
	methods used: adequate equipment for			Pf/C				Utensils, Equipment and					
temperature or	perly cooked for hot holding		-	Pf	45	5		ood contact surfaces cleanab	le,	_		P/Pf/C	
	ving methods used			C	46	6		ned, constructed, & used installed, maintained, & used:	test strips	++	$\dashv$	Pf/C	
1 Thermometers	provided and accurate			Pf/C	47	$\overline{}$		ct surfaces clean	toot ou ipo		-	C	
	Food Identification							Physical Facilitie					
5 Food properly	labeled: original container Prevention of Food Contamination			Pf/C	48	$\overline{}$		er available adequate pressure	9	+	$\rightarrow$	Pf	
Insects rodent	s, & animals not present			Pf/C	49 50			led, proper backflow devices e water properly disposed				P/Pf/C P/Pf/C	
	revented during food preparation, storage & display		F	P/Pf/C	51		Toilet facilities p	properly constructed, supplied	, & cleaned		$\dashv$	Pf/C	
Personal clean				Pf/C	52		Garbage & refu	se properly disposed, facilities	s maintained		二	С	
Wiping cloths:  Washing fruits	properly used & stored & vegetables	$\dashv$		C	53			s installed, maintained, & clea ation & lighting, designated ar		-	$\dashv$	P/Pf/C C	
, Tradition dits			1_	<u> </u>	1 54	T	Tunedrate veutili	anon congruing, designated ar	eas used				
	11/1/							Klicka					
Person in Charge							Date:	) / 6 / 14 License Po	osted Y	N (circ	le on	e)	
ISION	kwaya la							,					
nspector (signate	ure)				-	F	ollow up: YE	S (NO (circle one) Follow	w un Date				
Targarete	- · · · · · · · · · · · · · · · · · · ·					_	One was 16	- Carolo ollo) i ollo	up vate.	<u> </u>			



## **HEALTH DIVISION**

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

Green

FOO	D EST	TABL	ISHM	ENT	IN	SPECTIO	N R	REPORT		<i>!</i> .	1.
Establishment/License #60 OQ No. of Risk Factor/Intervention Violations DATE											<del>#9</del>
Establishment type: Wood No of Repeat Risk Factor/Intervention Violations Time in:										31	<u>O</u>
Address: 67 Beatord Road Total violations											_
Permit Holder BOOK BOOK BOOK Risk Category Capacity Telephone #											
Inspection Type Provisional Beutin	!	$\Box$ F	/U			Complain	nţ	Other			
FOODBORNE ILL	NESS	FISK	FACTO	RS AN	D P	JBLIC HEAL	LTH	INTERVENTIONS			
Circle designated compliance status (IN, OUT, N, IN=in compliance OUT=not in compliance	A) for e	each ite	ebeense	al NI/A	- 50	t applicable	COS	Mark "X" in appropriate box for COS and	or R		
Compliance status		S R	V			npliance sta		S=corrected on-site H=Tepeat Violation	cos	R	V
Supervision						2	oter	ntially Hazardous Food Time/Temper	ature		
Person in charge present, demonstrates		T	Pf					Proper cooking time & temperature		P	P/Pf/C
knowledge and performs duties  Employee Health			<u> </u>		17	N OU NAA	NO	Proper reheating procedures Proper cooling time & temperatures	+-+	-	P
Management of employage karyladaa		7	T	1 1	9	NOUT N/A	NO	Proper hot holding temperatures	+ +	_	P
responsibilities and reporting.			P/Pf	2	20/1	NOUT N/A		Proper cold holding temperatures			P
3 (IN OUT Proper use of restriction and exclusion			Р	, ,		N OUT IN		Proper date marking and disposition	+	-	P/Pf
Cood Hygienic Practices  4 OUT NO Proper eating, tasting, drinking, tobacco use			P/C	- 2	22	N OUT NA	NI 2 1	Time as a public health control: procedures and records		P	P/Pf/C
4 LOUT NO Proper eating, tasting, drinking, tobacco use 5 NOUT No discharge from eyes, nose and mouth	+	+-	C	-				Consumer Advisory			
Preventing contamination by Hands						N OUT (VA)	,	Consumer advisory provided for raw or	T 1		Pf
6/ IN OUT NO Hands clean and properly washed	1	1	P/Pf	1 Ľ	23 11	N OUT NA		undercooked foods	<u> </u>		
7 IN OUT NANO No bare hand contact with RTE food or a pre-			P/Pf					Highly Susceptible Populations			
approved alternative procedure properly allowed				2	4 1	N OUT WA		Pasteurized foods used; prohibited foods not offered	]		P
Adequate handwashing sinks properly supplied and accessible	'		Pf/C			A		Chemical			
Approved Source				2	5 Ji	A'N TUOIV		Food additives: approved & used properly	T	P/F	Pf/C
9 DO OUT Food obtained from approved source			P/Pf/C	. ,	d i	OUT		Toxic substances properly identified, stored,		P/F	Pf/C
10 NOUT NANO Food received at proper temperature		ļ.,	P/Pf		<u>U</u>			& used			
11/IN/OUT Food in good condition, safe, & unadulterated		$\vdash$	P/Pf					nformance with Approved Procedure Compliance with variance, specialized	3		
12 IN OUT (VA)NO Required records available: shellstock tags, parasite destruction		1	P/Pf/C	2	7 lh	NOUT WA		Process, & HACCP plan		F	P/Pf
Protection from Contamination				_							
13 IN OUT NEW Food separated & protected			P/C	1		Risk factor	rs ar	re improper practices or procedures identifie	as the	nost	
14 IN OUT (1) Food-contact surfaces: cleaned & sanitized  15 IN OUT (2) Proper disposition of returned, previously	+		P/Pf/C					ibuting factors of foodborne illness or injury. re control measures to prevent foodborne illr			
15 IN OUT No Served, reconditioned, & unsafe food			Р		_	IIIGI VOITO	IIS QI	The Control Medianica to prevent toodborne the	000 01 111	<u>u</u> . y.	
		G	ood Re	all Pra	elle	<b>45</b>					
Good retail practices are preventative me Mark "X" in box if numbered item is <b>not</b> in compliance Mark	asures	to cor	itrol the	additio	n of	pathogens, and/or R (	chen	nicals, and physical objects into foods.  = corrected on-site during inspection R =	repeat v	olation	,
Mark X III box II humbered hem is not in compilation. Mark	COS		V	101,00	00 6	anoron v	<del></del>	= corrected on-acte during mapocation = 11 =			٧
Sale Food and Water								Proper Use of Utensils			
Pasteurized eggs used where required			P	41		In-use uter	nsils	properly stored			C
29 Water & Ice from approved source 30 Variance obtained for specialized processing methods	+		P/Pf/C PF	42		Single-use	Juipit Vsino	nent & linens: properly stored, dried, & handled			P/C
Food Temperature Control		l		44	_	Gloves use				$\rightarrow$	С
Proper cooling methods used: adequate equipment for			Pf/C					Utensils, Equipment and Vending			
temperature control				45	s T			food contact surfaces cleanable,		P/I	Pf/C
Plant food properly cooked for hot holding			Pf C	46				ned, constructed, & used installed, maintained, & used: test strips			Pf/C
Plant food properly cooked for hot holding			Pf/C		, X			ict surfaces clean			C
Food Identification					-			Physical Facilities			
Food properly labeled: original container			Pf/C	48	$\rightarrow$	1		er available adequate pressure			Pf
Prevention of Food Contamination			DUC	49 50				lled, proper backflow devices	$\vdash$	_	Pf/C Pf/C
Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display	-		Pf/C P/Pf/C	51	_			ie water properly disposed properly constructed, supplied, & cleaned		_	7/C
88 Personal cleanliness			Pf/C	52		Garbage &	refu	se properly disposed, facilities maintained			C
9 Wiping cloths: properly used & stored			C	53				es installed, maintained, & clean		$\overline{}$	Pf/C
Washing fruits & vegetables	1		С	54		Adeguate v	entil:	ation & lighting, designated areas used		1 (	<u> </u>
Hurmel Dans							-	Sailla 0			
Person in Charge (signature)						Date	<u>∍: Ď</u>	1/2     C License Posted (Y)	N (circle	one)	
Trian Irrahanala											
LVON KODAGAIA					-	ollow up:	VE	ES/ NO circle one) Follow up Date:			$\dashv$
Inspector (signature)						onow up:	1 0	140 Activité Otte) Follow up Date.			



#### **HEALTH DIVISION**

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

Grosn

Establishmen	t/License # 3C	3/12		N	lo. of R	isk F	act	or/Intervention	on Violations		DATE_	DI	11
Establishmen	stablishment type: Horseshoe No. of Rep						sk F	-actor/Interv	ention Violations		Time in	:2:	00
Address: LJ	ess: 44 Gresn Pond Rd. gan								Total violations		Time ou	11:3	00
Permit Holder	Horsesho	Fish		74	Rick	Cate		O D	Capacity	Talon	hone #		
Inspection Typ	pe Provisional	Routing	, <u>~~</u> ,			Oale		Complaint	Other	Leiebi	none #		
ороошол у	ZO ENTOVIOLONAL	FOODBORNE IL	NESS	RISK	FACILIE	SAN	<u>                                     </u>	JELICHEALTE	INTERVENTIONS		······································		
C	ircle designated compliance	status (IN, OUT, N	(A) for	each it	em				Mark "X" in appropriate h	ox for CO	S and/or F	3	
0	IN=in compliance	OUT=not in complia	ince I	NO=no	observe	N/A	\=not	applicable CO	S=corrected on-site R=repea	at violation			
Compliance statu			CC	S R	V	1 -	Con	pliance status				COS F	3 V
	Supervi Person in charge present		<del></del>	·····	· · · · · · · · · · · · · · · · · · ·	-	442 1	Pole	ntially Hazardous Food Proper cooking time & temp	lime/Jei		re	Lower
OUT	knowledge and performs				Pf	-	17 1	N OUT N/AINC	Proper reheating procedure	erature			P/Pf/C
	Employee					1  -	18 1	N OUT N/A NO	Proper cooling time & temp	eratures	-		P
2(II) OUT	Management, ali employe				P/Pf	1 1	19 1	N OUT N/A NO	Proper hot holding tempera	tures		-	P
	responsibilities and report					1 2	20[ II	N <b>)</b> OUT N/A	Proper cold holding tempera	atures			P
3 IN OUT	Proper use of restriction a				Р		21 T	OUT N/A NO	<del></del>				P/Pf
4 IN OUT NO	Good Hygienic Proper eating, tasting, dring	Practices				1 2	22	ON ANTUO I	Time as a public health cont	trol:			P/Pf/C
5 IN OUT	No discharge from eyes, r	iking, tobacco use	-	+	P/C C	-		<u> </u>	procedures and records				
3 11001	Preventing contamir								Consumer Adv	ALCOHOLOGIC COMPANIES CONTRACTOR			
6/IN OUT NO	Hands clean and properly	washed			P/Pf	2	23 IN	AM TUO V	Consumer advisory provided undercooked foods	o ror raw o	·	ĺ	Pf
	No bare hand contact with	RTE food or a pre-	+	1					Highly Susceptible P	nnulation	100		
/ 11/00/11/1/2/09	approved alternative proce		ed		P/Pf			1015	Pasteurized foods used; pro	hibited foo	ds		
8 N OUT	Adequate handwashing sin				Pf/C	2	24 IN	NOUT(N)	not offered	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	~~		P
9 11 001	and accessible				PI/C				Chemical				
	Approved S								Food additives: approved &	used prope	erly		P/Pf/C
9 IN OUT NA NO	Food obtained from approv	ed source		+	P/Pf/C	1	6	COUT	Toxic substances properly id	lentified, st	ored,		P/Pf/C
	Food received at proper ter		+	-	P/Pf	_	1	<u> </u>	& used				17110
	Food in good condition, saf Required records available:		+-	-	P/Pf	-		Co	nformance with Approv				.,
12 IN OUT WANO	parasite destruction	SHERSIOCK (ags,			P/Pf/C	2	7 IN	OUT (N/A)	Compliance with variance, s Process. & HACCP plan	pecialized			P/Pf
												ſ	
450	Protection from Co	ntamination				_							
13 INOUT N/A	Protection from Co Food separated & protecte		1	ī	P/C	_	_	Risk factors a		edures ide	entified as	the mo	ıst
14 (IN) OUT N/A	Food separated & protecte Food-contact surfaces: clean	d aned & sanitized			P/C P/Pf/C	_		Prevalent contr	re improper practices or proceibuting factors of foodborne i	liness or in	jury. Publ	lic Heal	th
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Mark "X" in box  Mark "X" in box  B Pasteurized eg Water & Ice fro Variance obtain  Proper cooling temperature co Plant food prop Approved thaw Thermometers  Food properly  Insects, rodents Contamination pro Personal cleani Wiping cloths: p Washing fruits &	Food separated & protecte Food-contact surfaces: cler Proper disposition of return Served, reconditioned, & un Good retail practices if numbered item is not in co  Sate Food and gs used where required m approved source ned for specialized processi Food Temperatur methods used: adequate econtrol erry cooked for hot holding ing methods used provided and accurate Food Identific abeled: original container Prevention of Food C s, & animals not present evented during food preparation iness properly used & stored Evegetables  (signature)	d aned & sanitized ed, previously nsafe food are preventative me ompliance Mark  i Water  ag methods e Control pulpment for  cation	X" on	s to cor appropriate R	P/Pf/C P  cod Retains to the a riate box V P P/Pf/C PF C Pf/C Pf/C Pf/C Pf/C Pf/C Pf/C Pf/C Pf	ddition for CC 41 42 43 44 45 46 47 48 49 50 51 52 53	n of pos a	Prevalent contrinterventions at a spathogens, chernd/or R COS In-use utensils Utensils, equipm Single-use/sing Gloves used properly design Warewashing: Warewashing: Warewashing: Warewashing: Warewashing: Warewashing: Toilet facilities garbage & wast Toilet facilities garbage & refurbly sical facilities Adequate ventil	re improper practices or proceibuting factors of foodborne is re-control measures to prevenical, and physical objects in a corrected on-site during in the properly stored properly stored properly stored, discovered articles: properly stored, discovered articles: properly stored, discovered articles: properly stored, discovered articles: properly stored, discovered articles: properly stored installed, maintained, & used installed, maintained, & used installed, maintained, & used installed are quate pressured, proper backflow devices a water properly disposed properly constructed, supplied se properly disposed, facilities in installed, maintained, & cleation & lighting, designated a	Ilness or innt foodborn nt foodborn nt foodborn nt foods. spection nsils lried, & han tored & us d Vendin ole, test strips e l, & cleane s maintain an reas used	ijury. Publine illness  R = reprice   CCC	eat viola	ation  C C C P/Pt/C Pf/C C Pf/Pt/C Pf/C C P/Pt/C C P/Pt/C C C
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## **HEALTH DIVISION**

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

Est.#	Establishment	name:	Hor sc shoe		Date: 8/22/	19
	tem/Location	Temp.	TEMPERATURE OBSER	Temp.	Mary II a solion	Toma
Eggs	refrigerator		item/Location	remp.	Item/Location	Temp.
	*					
	A					
		ORS	ERVATIONS AND CORREC	TOTAL ACTIONS		-
ltem #			* Kutch		<u></u>	
13	3-302-11.	- Ra	00 eggs stored	ahove r	ready - to- eat	
<u> </u>	Foods in	Uprig	ht white fre 1	ce Frider	ator Please	
	sp separ	ats	raw from rec	1d4-10-e	at Food to p	royont
	goss con	10/m	ht white fre inclination. ( corl	rected o	insite)	
110	/	10 - 1-	1 l			
42	5heliana 1	POP	s stored direc	tly on th	ne Floor Unde	st
-	Shelvingit	OCUTE	ed in kitchen	<u> Qreq</u>		
43	4-903.11-	Sino	ule-use items	not store	ed at least is	5 Cm
	(6 inches	abo	ple-use items we the Floor	in kitch	nen and bar	
	areq.					
1:57	11. 6 - 6 - 1-		<u> </u>		1 1	
41	11-603-13	$-\ln$	terior of cal	oinet -14	Herror dirty	21. 3
	Please class	in w	roppings under	$\frac{sr}{s}$	rocated in k	licher
		a-1 17	cuse cropping	s ur COI	UHIO12.	
	1	1	7.0/	7		
	charge: (signature)	my	a yang		Date 8/2	2/19
nspector_	Ivan kwad	alq			Date 8 /2	2/14



#### **HEALTH DIVISION**

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

Green

										<u>, , , , , , , , , , , , , , , , , , , </u>	22/19
Establishmen	t/License # 50 -3 /00		No. of	No. of Risk Factor/Intervention Violations DATE							
Establishmen	t type: Mernimac K Post	1	No. of Rep	eat Ris	sk Fa	actor/interve	ention Violations	<u>                                     </u>	Time in: 1'8'0		
Address: Li	3 Bahoosic Lake		and				Total violations	<u>-</u>   '	ime out	-2	00
Permit Holder	Mernmack mem	1	Ris	k Cate	aor	,	Capacity	Teleph	one #		
Inspection Type		211	F/U	[	30.7	Complaint	Other	10.000	0110 11		
mopootion 131	FOODBORNE ILL	NESS	RISK FACT	ORS AN	) PU	BLIC HEALTH	INTERVENTIONS				
C	ircle designated compliance status (IN, OUT, N/	A) for e	ach item				Mark "X" in appropriate b	ox for COS	and/or R		
Compliance state	IN=in compliance OUT=not in complia						S=corrected on-site R=repea	t violation	CC	OS R	V
Compliance state	Supervision	100:	S R V		Comp	pliance status	ntially Hazardous Food	Time/Ten			
1(IN)OUT	Person in charge present, demonstrates		T T		6 IN		Proper cooking time & temp			* T	P/Pf/C
1(N')OUT	knowledge and performs duties		Pf	[ ] 7	7 IN	OUT N/A	Proper reheating procedure	s			P
	Employee Health				8 IN	OUT N/ANO	Proper cooling time & temper	eratures		-	P
OUT VII S	Management, all employees knowledge, responsibilities and reporting.	-	P/P	f 1 1	9 IN	OUT NATIO	Proper hot holding temperate Proper cold holding temperate Proper cold holding temperate Proper cold holding temperate Proper hot holding temperate Proper hot holding temperate Proper hot holding temperate Proper hot holding temperate Proper cold holding temperate Proper cold holding temperate Proper cold holding temperate Proper cold holding temperate Proper cold holding temperate Proper cold holding temperate Proper cold holding temperate Proper cold holding temperate Proper cold holding temperate Proper cold holding temperate Proper cold holding temperate Proper cold holding temperate Proper cold holding temperate Proper cold holding temperate Proper cold Proper cold Prop			-	P
3/IN OUT	Proper use of restriction and exclusion	<del>  -</del>	<del> </del>   p				Proper date marking and dis		_	+	P/Pf
	Good Hyglenic Practices						Time as a public health cont				P/Pf/C
4 OUT NO	Proper eating, tasting, drinking, tobacco use		P/C		2 114	OUT MANO	procedures and records				1 // 1/0
5 IN OUT	No discharge from eyes, nose and mouth		С				Consumer Adv				T
6 BLOUT NO	Preventing contamination by Hands		1 2/0	2	3 IN	OUT N/A	Consumer advisory provided	d for raw or			Pf
	Hands clean and properly washed  No bare hand contact with RTE food or a pre-	+-	P/P				undercooked foods Highly Susceptible P	noulation		_	-
7 IN OUT N/AND	approved alternative procedure properly allows	d	P/P		4 151	OUT (AVA)	Pasteurized foods used; pro				Р
8 NOUT	Adequate handwashing sinks properly supplied		Pf/C		4 IN	OUT NAME	not offered				
3 110001	and accessible	1	1 1/0			A	Chemical				·
9/IN OUT	Approved Source		Lalar				Food additives: approved &			+-	P/Pf/C
10 IN OUT N/A NO	Food obtained from approved source Food received at proper temperature	+	P/Pf/0		6 IN€	OUT	Toxic substances properly id & used	ientitiea, sia	red, Co	5	P/Pf/C
11 IN OUT	Food in good condition, safe, & unadulterated	+	P/Pf			Ćo	nformance with Approv	ed Proce			
12 IN OUT NANO	Required records available: shellstock tags,	<del> </del>	P/Pf/0		7 UKL	OUT N/A	Compliance with variance, s			$\top$	P/Pf
12 IN OUT WAND	parasite destruction		F/FI/	<u>'</u>	7 IEST	OU (N/A)	Process, & HACCP plan	<u> </u>		$\perp$	1 1 11 1
13 (IN OUT N/A	Protection from Contamination		1 5/0	_		P31-1-1-1-1-			ntified on		
14 (IN OUT N/A	Food separated & protected Food-contact surfaces: cleaned & sanitized	-	P/C P/Pf/0	•	1	HISK TECTOIS A Prevalent conti	re improper practices or proc ributing factors of foodborne i	egures aue illness or ini	iurv. Publi	ne mo teaH o	th
15 IN OUT NA	Proper disposition of returned, previously	+	P	1		interventions a	re control measures to preve	nt foodborn	e illness c	ır injur	y.
13 11001	Served, reconditioned, & unsafe food									A	
	Good retail practices are preventative me	acurac		etail Pra			nicale, and obveigal objects i	nto foods			
Mark "X" in box	if numbered item is <b>not</b> in compliance Mark '	'X" on a	appropriate b	ox for CC	OS an	id/or R COS	= corrected on-site during in		R = repe	at viol	atio <u>n</u>
		cos							(CO:	SR	V
el In-	Sale Food and Water			-			Proper Use of Ute	nsils		· · · · · ·	ТС
	ggs used where required om approved source	$\vdash$	P/Pf/C	41	,   -	In-use utensils Litensils equipm	properly stored nent & linens: properly stored, o	Iried, & hand	dled	+	l č
Variance obtain	ned for specialized processing methods		PF	43		Single-use/sing	gle-service articles: properly	stored & us	ed		P/C
	Food Temperature Control			44		Gloves used pr					С
	methods used: adequate equipment for		Pf/C				Utensils, Equipment an		g		
temperature co	ontrol perly cooked for hot holding		Pf	45			food contact surfaces cleana	ble,			P/Pf/C
3 Approved than	ving methods used		C	46	+	Propeny design	ned, constructed, & used installed, maintained, & used	l: test strips		+-	Pf/C
Approved thaw Thermometers	provided and accurate		Pf/C	47			act surfaces clean				С
	Food Identification						Physical Faciliti	95			
Food properly	labeled: original container		Pf/C	48	$\overline{}$		er available adequate pressu			—	Pf
Insects, rodent	Prevention of Food Contamination		Pf/C	49	_		lied, proper backflow devices			+	P/Pf/C
Contamination p	s, & animals not present revented during food preparation, storage & display		P/Pt/C	50 51			te water properly disposed properly constructed, supplied	d. & cleane	d	+	Pf/C
Personal clean	liness		Pf/C	52		Garbage & refu	se properly disposed, facilitie	es maintaine	ed	$\Box$	C
I Wiping cloths:	properly used & stored		C				es installed, maintained, & cle			+-	P/Pf/C C
Washing to			C	54	1 1/	inani ataunan		mess liker			
Washing fruits			1 9		, ,,	ndequate venti	lation & lighting, designated a	AICED BOOK			
Sund	Pur E. Le ritaria	<u> </u>			, ,,	ruequate venti	1/10		2		
Washing fruits Person in Charge	Pur E. Le ritaria	•				Date:	License P		) N (	circle o	пе)
Person in Charge	Ru E. With the Keignature)						1/10		Y N (0	ircle o	пе)
Sum	Kuaola la	Na <sub>k</sub>				Date:	1/10	osted (		ircle o	пе)



### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est. #50-3	60 Establishment na	me: Mal	TIMOR MOMO	ria Post	Date: 8 /2-2/	19
lte	m/Location T	emp.	Item/Location	Temp.	Item/Location	Temp.
160		-				
		OBSEDV	ATIONS AND CORR	ECTIVE ACTIONS		
Item #		DBSERV		ECHILE ACTIONS		
		<del></del>	Bar.	1 1 4	1-1	1500
26	7-102.11- (	SMMO	on name.	Klarking c	container used	3 IUI
	staring pois	sa hous	or toxic m	aterials s	uch as clean	rrs
	and saniti	25 rS	not identi	Fied with	a common o	ame.
	(correcte)					
	COTTOCIO					
		lzil	chen			
		•				
47	G-Gal:11-	Cabil	nets in inte	riar & Jurk	aces dirty w	ith
	100-100-100	1001-A-	O CCUMALO	Lian.		
	mooze arob	pings	<u>a ccombia</u>	TICLET		
		<del></del>	1.7	1 1 1 100 1 100	al didu conit	-la
<u> </u>	6-20 11-1	Giling	tile next	to vorit me	NO OTTAL WIT	<u> </u>
	liquid stain	1			od dirty wit	
	<u> </u>		<u> </u>			
					B-4- Q	102/10
Person in c	harge: (signature)	mfr.	E. Walter	≼	Date Y	124/17
Inspector	Ivan Kul	adrola			Date 8	72/14



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

Sreen

Lotabilotilici	nt/License #50-4/054 A		Λ	lo. of F	Risk I	Fac	ctor/Intervention Violations DATE \$ (23)	// 6
<ul> <li>Establishmer</li> </ul>	it type: Panta Fina		No. o	f Repe	eat R	isk	Factor/Intervention Violations Time in: 13.00	0
Address: 4	58 Marial Mahala	Ł	- 10. 0	ritopo	/41 11	1014	Total violations Time out: [4:0	d
Permit Holde	58 Daniel Klebste Porto Fina italiai pe □ Provisional □ Routine	2		Rick	Cat	oar	Total violations	
Inspection Tv	pe Provisional Deouting	2	☐ F		· Cai	eyc	Capacity Telephone #	
	FOODBORNE IL	NESS	REK	FACTO	RS AF	<u>                                     </u>	PUBLIC REALTH INTERVENTIONS	
	arcle designated compliance status (IN, OHT, N	/A) for	each it	em			Mode "Y" in annualists have a coop all to	
Compliance stat	IN=in compliance OUT=not in complia	ance i	NO=not	observe	d N/	A=no	ot applicable COS=corrected on-site R=repeat violation	•
~~	Supervision	100	S R	I V	-	CO.	mpliance status   COS   R   Potentially Hazardous Food Time/Temperature	٧
1 DO OUT	Person in charge present, demonstrates			5.	4 1	16/		P/Pf/0
1 441 001	knowledge and performs duties			Pf	J [	17	IN OUT N/A(NO) Proper reheating procedures	P
	Employee Health					18	IN OUT N/A (IO) Proper cooling time & temperatures	P
2 UN OUT	Management, all employees knowledge, responsibilities and reporting.	-	-	P/Pf	$\rightarrow$	19	INOUT N/A NO Proper hot holding temperatures	Р
3 AN OUT	Proper use of restriction and exclusion	<del> -</del>	+	P	1 1	21/	INOUT N/A Proper cold holding temperatures INOUT N/A NO Proper date marking and disposition	р
- A	Good Hygienic Practices						Time as a public health control	P/Pf
4(I) OUT NO	Proper eating, tasting, drinking, tobacco use			P/C		22	IN OUT NA NO Time as a public health control: procedures and records	P/Pf/C
5 IN OUT	No discharge from eyes, nose and mouth			С			Consumer Advisory	
6 (IN OUT NO	Preventing contamination by Hands			,		23	IN OUT N/A Consumer advisory provided for raw or	Pf
	Hands clean and properly washed No bare hand contact with RTE food or a pre-	+	-	P/Pf			Undercooked foods	FI
7 IN OUT NA NO	approved alternative procedure properly allows	.dl		P/Pf			Highly Susceptible Populations	
8 (IN OUT	Adequate handwashing sinks properly supplied	1				24	Pasteurized foods used; prohibited foods	P
0 001	and accessible		1	Pf/C			Chemical Chemical	
9 (D) OUT	Approved Source					25 JI		Pf/C
10 M OUT N/A NO	Food obtained from approved source	-	$\perp \neg$	P/Pf/C	2	26/1	NOUT Toxic substances properly identified, stored,	Pf/C
1 DI OUT	Food received at proper temperature Food in good condition, safe, & unadulterated	+	-	P/Pf			I di discu	PI/G
12 IN OUT ITA NO	Required records available: shellstock tags,	+	$\vdash$	P/Pf			Conformance with Approved Procedures	
12 IN OUT WA NO	parasite destruction			P/Pf/C	2	27 ]	N OUT (A) Compliance with variance, specialized Process, & HACCP plan	P/Pf
	Protection from Contamination				_		Troops, at 111001 piant	
13 NOUT N/A	Food separated & protected			P/C			Risk factors are improper practices or procedures identified as the most	
	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously	CCS	-	P/Pf/C			Prevalent contributing factors of foodborne illness or injury. Public Health	
15 IN OUT NA	Served, reconditioned, & unsafe food			Р		-	interventions are control measures to prevent foodborne illness or injury.	
			Ge	od Ret	iil Pra	elic	As	
Mark "X" in box	Good retail practices are preventative me if numbered item is not in compliance Mark "	asur <del>e</del> s	to con	trol the	additio	n of	pathogens, chemicals, and physical objects into foods.	
111011 11 11 002	Walk	COS	R P	V	TOP CO	05 8	and/or R COS = corrected on-site during inspection R = repeat violation	
	Safe Food and Water	1						
Pasteurized eg				- 1			Proper Use of Utensils	V
	gs used where required			Р	41	1	Proper Use of Utensils  In-use utensils properly stored	٧
9 Water & Ice fro	igs used where required om approved source		i	P/Pf/C	42	2	Proper Use of Utensils  In-use utensils properly stored  Utensils, equipment & linens: properly stored, dried, & handled  Utensils, equipment & linens: properly stored, dried, & handled	
9 Water & Ice fro	ags used where required am approved source ned for specialized processing methods		i i		42	2	Proper Use of Utensils  In-use utensils properly stored  Utensils, equipment & linens: properly stored, dried, & handled  Single-use/single-service articles: properly stored & used  P	C C C C/C
9 Water & Ice from Variance obtain	ags used where required am approved source ned for specialized processing methods Food Temperature Control		i i	P/Pf/C PF	42	2	Proper Use of Utensils  In-use utensils properly stored  Utensils, equipment & linens: properly stored, dried, & handled  Single-use/single-service articles: properly stored & used  Gloves used properly	C C
9 Water & Ice from Variance obtain	igs used where required on approved source ned for specialized processing methods  Fact Temperature Control methods used: adequate equipment for			P/Pf/C	42 43 44	3 4	Proper Use of Utensils   In-use utensils properly stored   Utensils, equipment & linens: properly stored, dried, & handled   Compleuse/single-service articles: properly stored & used   Properly   Compleused   Co	C C C C/C
Water & Ice from Variance obtain  Proper cooling temperature co Plant food prop	ags used where required approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for introl perly cooked for hot holding		F	P/Pf/C PF	42	3 4	In-use utensils properly stored   Utensils     Utensils, equipment & linens: properly stored, dried, & handled   Utensils, equipment & linens: properly stored, dried, & handled   Otensils, equipment & used   P	C C C C/C
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Water & Ice from Variance obtain  Proper cooling temperature co Plant food properature of Approved thaw	igs used where required on approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for introl perly cooked for hot holding ing methods used provided and accurate			P/Pf/C PF Pf/C Pf	42 43 44 — 45 46	3 4	In-use utensils properly stored   Utensils     In-use utensils properly stored   Utensils, equipment & linens: properly stored, dried, & handled   Single-use/single-service articles: properly stored & used   P. Gloves used properly   Utensils, Equipment and Vending	C C C C/C
Water & Ice from Variance obtain the Proper cooling temperature cooling temperature cooling Approved thaw Thermometers	igs used where required om approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for introl perly cooked for hot holding ing methods used provided and accurate Food Identification			Pf/C Pf Pf/C Pf/C Pf/C Pf/C Pf/C	42 43 44 45 46 47	2 3 4	In-use utensils properly stored   Utensils     In-use utensils properly stored   Utensils, equipment & linens: properly stored, dried, & handled   Compared to the stored of the store	C C C C/C C C
Water & Ice from Variance obtain the Proper cooling temperature cooling temperature cooling Approved thaw Thermometers	ags used where required on approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for introl erry cooked for hot holding ing methods used provided and accurate Food Identification labeled: original container			Pf/C PF Pf/C Pf/C	42 43 44 45 46 47 48	2 3 4 4	In-use utensils properly stored   Utensils     In-use utensils properly stored   Utensils, equipment & linens: properly stored, dried, & handled   Single-user/single-service articles: properly stored & used   P. Gloves used properly   Utensils, Equipment and Vending	C C C C/C C C Ff/C C
Water & Ice from Variance obtain the Proper cooling temperature of Plant food proper Approved that Thermometers Food properly Insects, rodents	ings used where required imapproved source ned for specialized processing methods			P/Pf/C PF Pf/C Pf/C Pf/C	42 43 44 45 46 47 48 49	2 3 4 5 5	In-use utensils properly stored   Utensils     In-use utensils properly stored   Utensils, equipment & linens: properly stored, dried, & handled   Single-use/single-service articles: properly stored & used   P     Gloves used properly   (1)     Utensils, Equipment and Vending     Food and non-food contact surfaces cleanable,   P/F     Properly designed, constructed, & used   P/F     Warewashing: installed, maintained, & used: test strips   Pf     Non-food contact surfaces clean   (2)     Physical Facilities   P     Plumbing installed, proper backflow devices   P/P	C C C C/C C C Ff/C C
Water & Ice from Variance obtain variance obta	ags used where required or approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for introl early cooked for hot holding ing methods used provided and accurate Food Identification labeled: original container Prevention of Food Contamination s, & animals not present evented during food preparation, storage & display			P/Pf/C PF Pf/C Pf C Pf/C Pf/C Pf/C Pf/C	42 43 44 45 46 47 48 49 50 51	2 3 3 4 1	In-use utensils properly stored   Utensils     In-use utensils properly stored   Utensils, equipment & linens; properly stored, dried, & handled   Compared to the stored of the store	C C C C/C C C C C C C C C C C C C C C C
Water & Ice from Variance obtain Variance obtain Proper cooling temperature cooling temperature cooling Approved thaw Thermometers Food properly Insects, rodents Contamination on Personal cleanly	ags used where required or approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for outrol herly cooked for hot holding ling methods used provided and accurate Food Identification labeled: original container Prevention of Food Contamination s, & animals not present evented during food preparation, storage & display liness			Pf/C Pf C Pf C Pf/C Pf/C Pf/C Pf/C Pf/C	42 43 44 45 46 47 48 49 50 51 52	22 33 44	In-use utensils properly stored	C C C C C C C C C C C C C C C C C C C
Water & Ice from Variance obtain Variance obtain Proper cooling temperature cooling temperature cooling Approved thaw Thermometers Food properly Insects, rodents Contamination on Personal cleanly	ags used where required om approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for ontrol perly cooked for hot holding ing methods used provided and accurate Food Identification labeled: original container Prevention of Food Contamination s, & animals not present evented during food preparation, storage & display liness properly used & stored			Pf/C Pf C Pf C Pf/C Pf/C Pf/C Pf/C Pf/C	42 43 44 45 46 47 48 49 50 51 52 53	22 33 44	In-use utensils properly stored   Utensils     In-use utensils properly stored   Utensils, equipment & linens: properly stored, dried, & handled   Single-user/single-service articles: properly stored & used   P     Gloves used properly   Utensils, Equipment and Vending     Food and non-food contact surfaces cleanable,   P/F     Properly designed, constructed, & used   P/F     Warewashing: installed, maintained, & used: test strips   Pf     Non-food contact surfaces clean   C     Physical Facilities   P     Hot & cold water available adequate pressure   P     Plumbing installed, proper backflow devices   P/P     Sewage & waste water properly disposed   P/P     Toilet facilities properly constructed, supplied, & cleaned   Pf     Garbage & refuse properly disposed, facilities maintained   C     Physical facilities installed, maintained, & clean   P/P	C C C C C C C C C C C C C C C C C C C
Water & Ice from Variance obtain Variance obtain Variance obtain Variance obtain Variance obtain Variance obtain Variance obtain Variance obtain Variance obtain Variance obtain Variance obtained variance obtain	ags used where required om approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for ontrol perly cooked for hot holding ing methods used provided and accurate Food Identification labeled: original container Prevention of Food Contamination s, & animals not present evented during food preparation, storage & display iness properly used & stored & vegetables			Pf/C Pf C Pf C Pf/C Pf/C Pf/C Pf/C Pf/C	42 43 44 45 46 47 48 49 50 51 52	22 33 44	In-use utensils properly stored	C C C C C C C C C C C C C C C C C C C
Water & Ice from Variance obtain the Proper cooling temperature of Plant food properly Thermometers  Food properly  Food properly  Insects, rodents Contamination properly Wiping cloths: p Warning fruits &	ags used where required or approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for introl perly cooked for hot holding ing methods used provided and accurate Food Identification labeled: original container Prevention of Food Contamination s, & animals not present evented during food preparation, storage & display liness properly used & stored k vegetables			Pf/C Pf C Pf C Pf/C Pf/C Pf/C Pf/C Pf/C	42 43 44 45 46 47 48 49 50 51 52 53	22 33 44	In-use utensils properly stored   Utensils     In-use utensils properly stored   Utensils, equipment & linens: properly stored, dried, & handled   Single-user/single-service articles: properly stored & used   P     Gloves used properly   Utensils, Equipment and Vending     Food and non-food contact surfaces cleanable,   P/F     Properly designed, constructed, & used   P/F     Warewashing: installed, maintained, & used: test strips   Pf     Non-food contact surfaces clean   C     Physical Facilities   P     Hot & cold water available adequate pressure   P     Plumbing installed, proper backflow devices   P/P     Sewage & waste water properly disposed   P/P     Toilet facilities properly constructed, supplied, & cleaned   Pf     Garbage & refuse properly disposed, facilities maintained   C     Physical facilities installed, maintained, & clean   P/P	C C C C C C C C C C C C C C C C C C C
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Water & Ice from Variance obtain Variance obtain Proper cooling temperature cooling temperature cooling temperature cooling Approved thaw Thermometers  Food properly  Insects, rodents Personal clean Wiping cloths: pooling fruits & Contamination properly  Water & Ice from Yariance of Proper Cooling The Contamination properly  Water & Ice from Yariance of Proper Cooling The Coo	ags used where required om approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for introl perly cooked for hot holding ing methods used provided and accurate Food Identification labeled: original container Prevention of Food Contamination s, & animals not present evented during food preparation, storage & display iness properly used & stored & vegetables			Pf/C Pf C Pf C Pf/C Pf/C Pf/C Pf/C Pf/C	42 43 44 45 46 47 48 49 50 51 52 53	22 33 44	In-use utensils properly stored Utensils, equipment & linens: properly stored, dried, & handled Single-use/single-service articles: properly stored & used Gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, Properly designed, constructed, & used Warewashing: installed, maintained, & used: test strips Non-food contact surfaces clean Physical Facilities Hot & cold water available adequate pressure Plumbing installed, proper backflow devices P/P Sewage & waste water properly disposed Toilet facilities installed, maintained, & cleaned Garbage & refuse properly disposed, facilities maintained Chysical facilities installed, maintained, & clean P/P Adequate ventilation & lighting, designated areas used  C	C C C C C C C C C C C C C C C C C C C
Water & Ice from Variance obtain Variance obtain Proper cooling temperature cooling temperature cooling temperature cooling Approved thaw Thermometers  Food properly  Insects, rodents Personal clean Wiping cloths: pooling fruits & Contamination properly  Water & Ice from Yariance of Proper Cooling The Contamination properly  Water & Ice from Yariance of Proper Cooling The Coo	ags used where required om approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for introl nerly cooked for hot holding ing methods used provided and accurate Food Identification labeled: original container Prevention of Food Contamination s, & animals not present evented during food preparation, storage & display liness properly used & stored & vegetables  (signature)			Pf/C Pf C Pf C Pf/C Pf/C Pf/C Pf/C Pf/C	42 43 44 45 46 47 48 49 50 51 52 53	2 2 3 3 4 4 5 5 7 7 7	In-use utensils properly stored Utensils, equipment & linens: properly stored, dried, & handled Single-use/single-service articles: properly stored & used Gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, Properly designed, constructed, & used Warewashing: installed, maintained, & used: test strips Non-food contact surfaces clean Physical Facilities Hot & cold water available adequate pressure Plumbing installed, proper backflow devices P/P Sewage & waste water properly disposed Toilet facilities installed, maintained, & cleaned Garbage & refuse properly disposed, facilities maintained Chysical facilities installed, maintained, & clean P/P Adequate ventilation & lighting, designated areas used  C	C C C C C C C C C C C C C C C C C C C

### **HEALTH DIVISION**

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

50-4/54 K

HLTH-FRM-005

Est. #	Establishment	name:	Yorti-ino		Date: 8/23/	19
14	em/Location	Temp.	TEMPERATURE OBSERV		Itam // continue	
	6 / Walk-in	33	Rem/Location	Temp.	Item/Location	Temp.
	/walk-in	35				
	37walk-in	37				
Bean	/ Reach-in	38				
46++vC	6/Reach-in	39				
<del></del>		ORS	ERVATIONS AND CORREC	TIVE ACTIONS		
item #				IIVE ACTIONS		* * * * * * * * * * * * * * * * * * * *
161	4-602.11 -	EN	uipment food-o	antact si	irface dirth. 1	Vote
	Interior of	500	da machine noz	21es dirt	U with both	oild-ux
	in beverage	3 2/0	ution. Corrects	d onsite)	5	
47	4-601.11 -	Into	rior ice machine	plate di	rtyin beverage s	station
	Interior of	Dis	rior ice machine in machine dirt	1 with b	y product build	l-up.
£ 2						
53	water.	sr u	ish machine dir	ta contra	old standing	
	wars.					
4(3	4-903-11-	Zinc	ale-use item in	slarace	not alexaled (	inclas
	above Flo	or.	ils-use itsm in	orags	101 41810180 1	S IMC NO
				<u> </u>		
		0, 17	1			1.0
	harge: (signature)	Jagg.		<u> </u>	Date \$ /2	3/17
nspector	Ivan kur	oga!	l		Date 🛠 🏒	119



#### **HEALTH DIVISION**

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

Er66N

FOC	D ES	LISHN	Æľ	NT	INSPECT	ION	REPORT			1	1.								
Establishment/License # 6 12 008									No. of Risk Factor/Intervention Violations DATE 8/2										
Establishment type: St Joines	1	Vo. o	f Repe	eat	Ris	sk Factor/	interv	ention Violations	— т	me in	2	30							
Address: 646 Ponis Webster	4:4	hla	a d					Total violations	Ш—— i Тi	me o	ut: <u>13</u>	- 00							
Permit Holder St. Jamos Metha	17.	T	Risi	CC:	ate	egory		Capacity	Telepho										
Inspection Type Provisional Routing	e e	<del>□</del> F				Comp	aint	Other	Lielebilo	me #	<del></del>								
(0.00)	LEESE	RIGH		RS.	AN	D PUBLIC I		In Cine											
Circle designated compliance status (IN, OUT, N	∛A) for e	each it	em					Mark "Y" in appropriate by	ox for COS a	and/or I	₹								
IN=in compliance OUT=not in compli	ance N	O≃not S R	observ	ed I	N/A	=not applica	ble CO	S=corrected on-site R=repear	t violation										
Supervision	1000	3 1			H	Compliance		ntially Hazardous Food		](	COS F	RIV							
Person in charge present, demonstrates		T	Pf			16 IN OUT	VA NO	Proper cooking time & temp	erajure	2(0)8916	re	P/Pf							
knowledge and performs duties			PI	_	1	17 IN OUT N	(OVDA)	Proper reheating procedures	S		$\vdash$	P							
Employee Realth  2 (NO OHT Management, all employees knowledge,		7	<del></del>	-		18 IN OUT	I/A NO	Proper cooling time & tempe	ratures			P							
responsibilities and reporting.		+	P/Pf	-	1 2	20 JN OUT N	I/A PAIC	Proper hot holding temperate Proper cold holding tempera	ures	$\rightarrow$		P							
3 M OUT Proper use of restriction and exclusion			Р	1	2	21 IN OUT	I/A/NO	Proper date marking and dis	tures bosition	$\rightarrow$	+	P/P							
Good Hyglenic Practices						22 IN OUT		Time as a public health contr			+								
4 INOUT NO Proper eating, tasting, drinking, tobacco use 5 NO OUT No discharge from eyes, nose and mouth	$\rightarrow$	-	P/C	7	Ľ	2 114 001	יייכי	procedures and records				P/Pf/							
Preventing contamination by Hands			C	-			Α	Consumer Advis											
6/ IN OUT NO Hands clean and properly washed		Т	P/Pf	-	2	23 IN OUT <b>(</b> (	<b>/</b> A	Consumer advisory provided undercooked foods	for raw or			Pf							
7 IN OUT AND NO bare hand contact with RTE food or a pre-				1				Highly Susceptible Po	mulations			<u> </u>							
\ approved afternative procedure properly allow	ed		P/Pf		2	4 IN OUT	<b>3</b>	Pasteurized foods used; proh				1 5							
Adequate handwashing sinks properly supplier and accessible	d l		Pf/C		2	- IN OUT Q	2	not offered				Р							
Approved Source					-	5 IN OUT N	(1)	Chemical											
9/IN/OUT Food obtained from approved source			P/Pf/C	-	$\overline{}$	-	7	Food additives: approved & u Toxic substances properly ide	sed properly	/ 2d	+	P/Pf/C							
10 JA OUT N/A NO Food received at proper temperature			P/Pf		20	e(in) out		& used	murea, store	ag,		P/Pf/C							
110N OUT Food in good condition, safe, & unadulterated	4		P/Pf	]			Co	nformance with Approve	d Proced	ires									
12 IN OUT NO Required records available: shellstock tags, parasite destruction	1 1		P/Pf/C		27	7 IN OUT W		Compliance with variance, sp	ecialized		T	P/Pf							
Protection from Contamination					_			Process, & HACCP plan	<del></del>			1							
13 IN OUT NA Food separated & protected			P/C			Risk fa	ctors a	re improper practices or proce	dures ident	fied as	the mo	st							
14 IN OUT VA Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously	+		P/Pf/C			Prevale	nt contr	ibuting factors of foodborne ill	ness or injui	v. Publ	lic Healt	th							
15 IN OUT Proper disposition of returned, previously Served, reconditioned, & unsafe food			Р			interver	itions a	re control measures to preven	t foodborne	illness	or injun	y.							
		G	od Ret	ad F	FRE	ctices	-												
Good retail practices are preventative me Mark "X" in box if numbered item is not in compliance Mark	asures !	to con	trol the	addi	tion	n of pathoger	s, chen	nicals, and physical objects int	to foods.	-									
Mark A in box in numbered item is not in compliance Mark	cos	ppropi	v late box	for	CC	OS and/or R	cos	= corrected on-site during ins	pection I		eat viola								
Safe Food and Water	10001	-	•					Proper Use of Uten	anile:		S R	V							
8 Pasteurized eggs used where required			Р		41	In-use i	itensils	properly stored				С							
Water & Ice from approved source  Variance obtained for specialized processing methods	+		P/Pf/C		42	2 Utensils	, equipm	ent & linens: properly stored, dri	ied, & handle	d		C							
Food Temperature Control	4		PF		43	Single-L Gloves		le-service articles: properly st	ored & used	-		P/C							
Proper cooling methods used: adequate equipment for	T					1 Oloves		Utensils, Equipment and	Vandina			С							
temperature control			Pf/C		45	Food ar		ood contact surfaces cleanab!			T	T							
Plant food properly cooked for hot holding Approved thawing methods used		_	Pf			Properly	design	ed, constructed, & used		᠋.		P/Pf/C							
Thermometers provided and accurate	+		C Pf/C		46 47			nstalled, maintained, & used: 1 ct surfaces clean	test strips			Pf/C							
Food Identification			1 1/0		77	1 114011-100	u conta	Physical Facilitie				C							
Food properly labeled: original container			Pf/C		48	Hot & co	ld wate	r available adequate pressure				Pf							
Prevention of Food Contamination				_	49	Plumbin	g install	ed, proper backflow devices				P/Pf/C							
Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display	+		Pf/C /Pf/C		50	Sewage Toilet fo	& wast	e water properly disposed				P/Pf/C							
Personal cleanliness			Pf/C		51 52	Garbane	& refus	roperly constructed, supplied, se properly disposed, facilities	& cleaned maintained	+-	+	Pf/C C							
Wiping cloths: properly used & stored Washing fruits & vegetables			С	[	53	Physical	facilitie	s installed, maintained, & clea-	n		+	P/Pf/C							
Washing truits & vegetables			C	] ;	54	Adequat	e ventila	ation & lighting, designated are	eas used			С							
Ser-Lynne Mantaler	1							1 /00	1										
erson in Charge (signature)						Dr	ite: X	1931 License Po	sted V	N /	circle on	10)							
Evan kwagala							-	VUI (		1= (0	.,, 0,10 011	,							
ispector (signature)					_														
Species (signature)					_	Follow up	: YE	S NO (circle one) Follow	up Date:										





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

Yellow

	FOC	D ES	TAB	LISH	MEN	T	IN	SPECTION	REPORT			1	1
Establishmer				lo. of	Risk	F	act	or/Intervention	on Violations		DATE	8/2	3/19
Establishmer	nt type: Reeds Ferra		No o	f Ren					ention Violations	1	Time in	a:	00
Address: 6	Of Daniel Walster I	tial	nul	) (I	out i		, , ,	actor/interv	Total violations	<u> </u>	ime ou	it: 🚱	10
Permit Holde	Merrimack Villade In	111	Lai	l Rie	k Cs	ıto	00	y mediuk	Capacity	Teleph	000 #	10	:50
Inspection Ty	pe Provisional Routine	<del>- 1112</del>	Pi	-/ I II	i Oc	٦	J	Complaint	Other	Lelebu	one #		
	EDEDRORNE IL	AN SSS	HISK	FACTO	RS A	ANI	D P	UBLIC HEALTH	INTERVENTIONS	***************************************			
<u> </u>	Circle designated compliance status (IN, OUT, N	/A) for	each it	em					Mark "Y" in appropriate by	ox for COS	and/or F		
Compliance stat	IN=in compliance OUT=not in compliants	ance N	NO=not	observ	ed N	/A=	=110	t applicable CO	S=corrected on-site R=repea	t violation	18	001 =	- 1
	Supervision	100	0 11			-	001		ntially Hazardous Food	Time/Lan	merafu	OS F	7 V
1 (IN) OUT	Person in charge present, demonstrates			Pf	_	1	6	IN OUT N/A ILL	Proper cooking time & tempo	erature			P/Pf/C
	knowledge and performs duties  Employee Health				_	1	7 1	IN OUT N/A NO	Proper reheating procedures	6			P
2 OUT	Management, ali employees knowledge.		<del>-  </del>	T		1	8 1	N OUT N/A NO	Proper cooling time & tempe Proper hot holding temperati	ratures		$\rightarrow$	P
	responsibilities and reporting.	-	+	P/Pf		2	00	NOUT N/A	Proper cold holding temperati	tures	_	-	P
3 (IN) OUT	Proper use of restriction and exclusion			Р	$\exists$	2	1	NOU N/A NO	Proper date marking and dis	position			P/Pf
4 WOUT NO	Good Hygienic Practices		<del></del>			2	2	ON NO TUO N	Time as a public health conti				P/Pf/C
5/NOUT	Proper eating, tasting, drinking, tobacco use  No discharge from eyes, nose and mouth	-	-	P/C C	-				procedures and records				
	Preventing contamination by Hands				-	-		10	Consumer Advis Consumer advisory provided				
6 INOUT NO	Hands clean and properly washed	T	T	P/Pf	-	2	3 11	N OUT N/A	undercooked foods	tor raw or		- 1	Pf
7 DOUT N/A NO	No bare hand contact with RTE food or a pre-			P/Pf	7 1				Highly Susceptible Po	noitelug	3		
	approved alternative procedure properly allowed Adequate handwashing sinks properly supplied	2d	-	- // 1	- 1	24	4 Ir	NOUTNA	Pasteurized foods used; proh	ibited food	5		P
8 IN OUT	and accessible	1		Pf/C					not offered			ــــــــــــــــــــــــــــــــــــــ	<u> </u>
	Approved Source	Щ.	_[		-	25	5 16	LOUT N/A	Chemical Food additives: approved & u	and proper	h. I		P/Pf/C
9 (I) OUT	Food obtained from approved source	7	T	P/Pf/C			- 6.0	DUT	Toxic substances properly ide	entified, sto	red.	+	_
IO IN OUT N/A NO	Food received at proper temperature	Ţ		P/Pf	] [	20	y W		& used				P/Pf/C
OUT OUT	Food in good condition, safe, & unadulterated Required records available: shellstock tags,	┿	-	P/Pf	4			Co	informance with Approve		ures		
2 IN OUT NO	parasite destruction			P/Pf/C		27	<sup>z</sup> IN	OUT(N/A)	Compliance with variance, sp Process, & HACCP plan	pecialized			P/Pf
	Protection from Contamination				1 -				1 10cess, a rincor plan				<u> </u>
3 IN OUT N/A	Food separated & protected			P/C				Risk factors a	re improper practices or proce	dures iden	tified as	he mos	st
4 NOUT N/A	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously		$\vdash$	P/Pf/C	1			Prevalent contr	ributing factors of foodborne ill	ness or inju	ırv. Publi	c Healti	th
5 IN OUT NA	Served, reconditioned, & unsafe food	1		P			_	interventions a	re control measures to preven	t foodborne	iliness o	r injury	f-
			G	od Re	al P	rac	tic	15					
Mark "X" in box	Good retail practices are preventative me if numbered item is not in compliance Mark "	asures	to con	trol the	addit	ion	of	pathogens, cher nd/or R COS	nicals, and physical objects in	to foods.	_		
	Telephone for the fire of the	cos	R	V	100		5 2	na/or R COS	= corrected on-site during ins	pection	R = repe		ation V
	Safe Food and Water								Proper Use of Uter	ns s	100	2] [1	
Pasteurized eg	ggs used where required om approved source			Р		41		In-use utensils	properly stored	***************************************			С
	ned for specialized processing methods	+		P/Pf/C PF		42 43		Utensils, equipm	nent & linens: properly stored, dri ple-service articles: properly stored	ied, & handi	ed		C
	Food Temperature Control				-	44	<del>  ^</del>	Gloves used pr		ored & tise	<u> </u>	1	P/C C
Proper cooling	methods used: adequate equipment for			Pf/C					Utensils, Equipment and	Vendino			
Plant food prog	ontrol perly cooked for hot holding	$\sqcup$				45	П	Food and non-f	ood contact surfaces cleanabl				P/Pf/C
Approved thaw	ring methods used		-	Pf C	ļ.,	16	Н		ned, constructed, & used				
Thermometers	provided and accurate			Pf/C		17 1			nstalled, maintained, & used: t ct surfaces clean	test strips		-	Pf/C C
	Food Identification						-		Physical Facilitie	S			
Food properly	labeled: original container			Pf/C		8			r available adequate pressure				Pf
Insects indent	Prevention of Food Contamination s, & animals not present			DUO	_	9			led, proper backflow devices			_	P/Pf/C
Contamination pr	evented during food preparation, storage & display	_		Pf/C P/Pf/C	_	1			e water properly disposed properly constructed, supplied,	& closped	_	$\vdash$	P/Pf/C
Personal clean	iness			Pf/C		2		Garbage & refus	se properly disposed, facilities	maintained	,		C PI/C
Wiping cloths: p Washing faults	properly used & stored	$ \top$		C	5	3	XI	Physical facilitie	s installed, maintained, & clea	П			P/Pf/C
X X	A VOGETALIES I			С	5	4 [		Adequate ventila	ation & lighting, designated are	eas used			C
CHX	JAN TON								et les	ź	7		-
erson in Charge	(signature)					_	_	Date: 8	23/19 License Po	sted / Y	N (c	rcle on	e)
Dian	kwadala								2				
spector (signatu							E		0 10 / 1 1	-		1	
_p (Signate	J						гО	llow up: YE	NO (circle one) Follow	up Date	<u> [ [ ] [ ] </u>	M-1	N Dq



#### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT

F-4 #(1)	04 Establishment			HLTH-FRM-00:	5	261	/
ESt. #6//-	1 / 04 Establishment	name:	7,6607	Lerry Ure observ	ATIONS	Date: 8 (23/	19
Ite	m/Location	Temp.		Location	Temp.	Item/Location	Temp.
Aam /	reach-in	35	Edd 5	Cooler	41		
Chickor	I treach-in	33	Milk /c		39	<del></del>	
Potatot:	solad/Reach-in	40					
		38					
Le -tue	I reach-in	14					
	Caesar	41					
Sub	Bisplay	43	<u> </u>				
E-ggs	1015 play	38					
Item #		ORS	ERVATIONS A	ND CORRECT	VE ACTION	\$	
6	To 201 14						
6	1-2-30   14	<u>- FO</u>	od empl	olie diq	nt wa	sh her hands im	media
	perore ee e	<u>&gt;nga</u>	ging in	food bu	sparati	on. Observed	
	employee	p01-	ling on g	Jovez mi	thout 1	vashing hand c	ifter
	llanding n	1011 E	1. Nate:	discusse	sd with	employee arc	but
	hand wash	ing.					
	cind 13	3.1			<u> </u>		
8	6-301.12 -	<u>Ha</u>	nduoshir	nd sink r	10+ pro	vided with hand	1
	drying prov	oisi	n-or ha	nd wash	und si	ghage to notif	4
	employees	to u	uash the	ir hands	· in w	orewash stati	on ·
	0						
_13	3-3012.11-	Ed	as store	d above	drinkir	ig water in coo	lors
·	located on s	ales	Floor	lease s	are edu	is below to pre	thavi
	potential o	cros	s contar	mination.		· · · · · · · · · · · · · · · · · · ·	
21	3-501.17 - P	repa	red food	ds in rec	ich-in o	ooler not provid s held for more which their are	60
	with datem	arkir	ig. Note!	Prepare	foods	s held for more	5
	than 24 hou	rs s	hall be id	ate mark	ed by	which their are	to 66
	ancarde a	<u> </u>	7 days	•	J		
and the second s	narge: (signature)		aske			Date	
Inspector .	Ivan kwo	adja	<u> </u>			Date 8/2	3/19

#### **HEALTH DIVISION**

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

1			603-420-173			
GD-1	040	FOOD ES	TABLISHMENT IN: HLTH-FRM-00		PORT	ſ
Est. #	Establishment name	: Keeds	Ferru	9	Date: 8/23/	19
			RATURE DESERV	ATIONS		
it it	em/Location Ten	ip. It	em/Location	Temp.	Item/Location	Temp.
			<del></del>			
		+				
			<u> </u>			
Itana di		BSERVATIO	ns and correct	TVE ACTIONS		
Item #						
26	7-102.11 - Ka	orkind c	antainer i	n unrele	osh slation th	at
	His used for	Storing	NO ISONOW	s or tox	ic material s	uch
					orly identified	
			WI-150, 12	1101 016	ariy (delitified	10117/
	common name			4.0		
201			and soil	ed		
39	4-901.15 - 0	02erred	ust, Wipi	ng cloth	kitchen. Pleas	
	culting board	of rec	ach-in coc	oter in	kitchen. Pleas	6
	store Just Wi	ning cla	oths in a a	sanitize	r bucket with	
	proper solution					
43	11-003.11 8	s: Sindle	noc ilom		James La -l-	
<del>-7</del>	1	Single	-020 Hav	LOI OINE	ches above flo	rage
	adjacent to k	stichen	not sien	Ited 6 in	ches above Flo	or to
	access fat cl	caning				
17	4-602.13-In	terior o	Fcabinets	under o	van dirty with a	rumbs
					J	
23	Floor dirty in	Vorio	soda 211	location	in del dra sta	314000
	311.19			.CC WITTE		11 J
Parson in a	harge: (signature)	iske			Bata	
nspector	Transport (Signature)				Date	2/10
nspector	Ivan kwagali	٧		<u> </u>	Date 8 / 2	2/17



#### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT

Creen

No. of Risk Factor/Intervention Violations Establishment/License # Time in: Establishment type: No. of Repeat Risk Factor/Intervention Violations Time out: to Address: 634 Total violations + iahway Permit Holder Risk Category ada Capacity Telephone # Inspection Type Provisional T F/U ☐ Other **Routine** Complaint CODEORNE 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 ٧ COS R Compliance status Potentially Hazardous Food Time/Temperature Supervision 16 IN OUT N/A NO Proper cooking time & temperature
17 UNOUT N/A NO Proper reheating procedures Person in charge present, demonstrates P/Pf/C 1(IN) OUT Pf Р knowledge and performs duties **Employee Health** 18 N/A NO. Proper cooling time & temperatures ලා 19 IN OUT N/A Proper hot holding temperatures P Management, alı employees knowledge, 2 (IN JOUT P/Pf 20 A DUDN/A P responsibilities and reporting. Proper cold holding temperatures 3 N OUT Proper use of restriction and exclusion P 21 TWOUT N/A NO Proper date marking and disposition P/Pf **Good Hygienic Practices** Time as a public health control: 22 IN OUT WANO P/Pf/C 4 INOUT NO Proper eating, tasting, drinking, tobacco use P/C procedures and records 5 MOUT No discharge from eyes, nose and mouth С Consumer Advisory Preventing contamination by Hands Consumer advisory provided for raw or Ρf 6 IN DUT NO Hands clean and properly washed P/Pf undercooked foods Highly Susceptible Populations No bare hand contact with RTE food or a pre-IN OUT N/A. P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT Þ Adequate handwashing sinks properly supplied not offered a(II)OUT Pf/C and accessible Chemical P/Pf/C **Approved Source** 25 IN OUT NA Food additives: approved & used properly 9UN OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 IN OUT P/Pf/C 10 IN OUT N/A NO Food received at proper temperature P/Pf & used 11/N OUT Conformance with Approved Procedures Food in good condition, safe, & unadulterated P/Pf Required records available: shellstock tags, Compliance with variance, specialized 12 IN OUT (VANO P/Pf/C 27 IN OUT NA P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 (INOUT N/A Risk factors are improper practices or procedures identified as the most Food separated & protected P/C IN OUT N/A Prevalent contributing factors of foodborne illness or injury. Public Health Food-contact surfaces: cleaned & sanitized P/Pf/C Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT MA Þ Served, reconditioned, & unsafe food **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 Sale Food and Water Proper Use of Utensils 28 29 In-use utensils properly stored Pasteurized eggs used where required Water & Ice from approved source P/Pf/C Utensils, equipment & linens: properly stored, dried, & handled C 42 P/C PF 43 Variance obtained for specialized processing methods Single-use/single-service articles: properly stored & used Food Temperature Control 44 Gloves used properly C Utensils, Equipment and Vending Proper cooling methods used: adequate equipment for Pf/C Food and non-food contact surfaces cleanable temperature control P/Pf/C 45 Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Pf/C 46 Warewashing: installed, maintained, & used: test strips Approved thawing methods used C Pf/C C Thermometers provided and accurate 47 Non-food contact surfaces clean 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 P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed Contamination prevented during food preparation, storage & display P/Pf/C Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned 38 Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained P/Pf/C Wiping cloths: properly used & stored Physical facilities installed, maintained, & clean 53 C С Washing fruits & vegetables C Adequate ventilation & lighting, designated areas used Person in Charge (signature) License Posted N (circle one) Date: uadala Inspector (signature) (circle one) Follow up Date: Follow up:



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

FOOD ESTABLISHMENT INSPECTION REPORT

GE-2/007 HLTH-FRM-005 Establishment name: HOT RIZE Item/Location Item/Location Temp. Temp. Item/Location Temp. Ham/walk-in 37 Juinach /16ach-in 40 38 36 41 ima / maker / mater 40 OBSERVATIONS AND CORRECTIVE ACTIONS Item # 4-601.11 - Meat slicer food - contact surface dirty with old 14 food residue in prop station. (carrected on site) 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 aroa. Note: Scoop stored on top of the ics 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 - Raw wood used to sp support plastic shelving Person in charge: (signature) Inspector



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

FOOD ESTABLISHMENT INSPECTION REPORT HLTH-FRM-005

Est.#	Establishm	ent name: 🗜	lot MIZG		Date: \$ 27	119
l+a	em/Location	Temp.	TEMPERATURE OBSERV	Temp.	Item/Location	Temp.
FLC	SITE LOCATION	remp.	Rem/Location	Tellip.	Rem/Location	Temp.
		_   _				
		ORSEE	VATIONS AND CORREC	TIVE ACTIONS		
ltem #	Alm All All And And And And And And And And And And	<u> </u>				<u></u>
	h		1 0	- 11	مليمين الصمد	1
53_	Base 0	ove or b	oard sp sepe t is located	rating Fro	on wor unde	<u> </u>
	13 Vat si	ink tha	t is located	in wars	wash statio	<u>ri</u>
54	6-201	11 - Liah	t bulbs prote	ective sho	al shiolding no	to
	provided	on fix	ture above w	alk-in Fi	reezer.	
_						
					,	
					<u> </u>	
			· · · · · · · · · · · · · · · · · · ·			
		Do	10			
Person in c	harge: (signature)	05	7		Date 8	27/19
Inspector	Ivan k	wadila			Date 🔨	27/19



#### **HEALTH DIVISION**

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

Yellow

	40 0 4							r/Interventio	on Violations		DATE		2(//
Establishmen	it type: Common Man		No. o	f Repe	at	Ris	sk F	actor/Interve	ention Violations		Time i		) : QC
Address: 3	04 B.W highway								Total violations		i ime c	int: [7	3:30
Permit Holder				Risl	C	ate	gon	/	Capacity	Tele	phone #	ŧ	
Inspection Ty			□F			-		Complaint	Other	1.0.0			
	FOODBORNE ILL	زخل	S RISK	FACTO	RS	AN	) PU	BLIC HEALTH	NUERVENTIONS		-,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		
	Circle designated compliance status (IN, OUT, N/	A) for	each it	em					Mark "X" in appropriate	box for Co	OS and/or	R	
Compliance stat	IN=in compliance OUT=not in complia		NO⊨not DS R	observ	ed⊟			applicable CO: pliance status	S=corrected on-site R=rep	eat violatio		COS	3   V
Compilation State	Supervision	100	)3] N			-	Som		ntially Hazardous Foo	d Time/I			1 0
1 (IN) OUT	Person in charge present, demonstrates	1		D.	-	1	16 🛈		Proper cooking time & ten		***		P/Pf/0
1000	knowledge and performs duties			Pf		1	17 IN	OUT N/A NO	Proper reheating procedu	res			Р
	Employee Health			<del></del>					Proper cooling time & tem				Р
2 (N) OUT	Management, ali employees knowledge, responsibilities and reporting.	-	-	P/Pf	$\vdash$	1 2	9(1)	OUT N/A NO	Proper not holding temper				P
3 N OUT	Proper use of restriction and exclusion	+		P	$\dashv$	2	1/1	OUT N/A	Proper cold holding temps Proper date marking and	ratures disposition		-	P/Pf
X	Good Hygienic Practices			<del> </del>				OUT (I) NO	Time as a public health co			-	
4 NOUT NO	Proper eating, tasting, drinking, tobacco use	$\top$		P/C		2	2 IN	DUI WA NO	procedures and records				P/Pf/(
5 IN OUT	No discharge from eyes, nose and mouth			С	]				Consumer Ad	visory			
	Preventing contamination by Hands					2:	3/IN	OUT N/A	Consumer advisory provid	ed for raw	or		Pf
6 IN OUT		_	+	P/Pf	4		-	}	undercooked foods	A			
7 IN OUT (N/A) NO	No bare hand contact with RTE food or a pre- approved alternative procedure properly allowe	اد		P/Pf		_			Highly Susceptible				
	Adequate handwashing sinks properly supplied	_	+		-	24	4 IN	OUT (N/A)	Pasteurized foods used; pa not offered	rohibited to	ods		Р
8 IN(OUT)	and accessible	(0	Ď	Pf/C					Chemica			_	
^	Approved Source	1		·		25	5 IN	OUT IVA	Food additives: approved a		perív	T	P/Pf/C
9 (D) OUT A	Food obtained from approved source	Τ		P/Pf/C		_	6(1)		Toxic substances properly				P/Pf/C
OUT N/A NO	1111			P/Pf	]	20	<u>U</u>	001	& used				P/P1/C
1(NOUT	Food in good condition, safe, & unadulterated	$\perp$		P/Pf				Co	nformance with Appre				
2 IN OUT N/A(NO	Required records available: shellstock tags, parasite destruction		1 1	P/Pf/C		27	7 IN	OUT N/A	Compliance with variance,	specialize	d		P/Pf
· · · · · · · · · · · · · · · · · · ·	Protection from Contamination				1				Process, & HACCP plan				
3 IN OUT N/A	Food separated & protected	T	7	P/C				Risk factors ar	re improper practices or pro	cedures in	dentified a	s the mo	et
4 IN OUT N/A	Food-contact surfaces: cleaned & sanitized		1 1	P/Pf/C	1				ibuting factors of foodborne				
5 IN OUT ATA	Proper disposition of returned, previously	T		P			_	interventions a	re control measures to prev	ent foodbo	rne illnes	s or injur	у.
	Served, reconditioned. & unsafe food			and Re				<u> </u>					
	Good retail practices are preventative me	asure	s to cor	trol the	adc	lition	not n	athonens chen	nicals, and physical objects	into foods			
Mark "X" in box	if numbered item is not in compliance Mark "	Х" оп	approp	riate bo	x fo	r CO	)S an	id/or R COS	= corrected on-site during	inspection	R = re	peat viola	ation
		COS	R	V								OSR	V
Pasteurized er	Safe Food and Water	,		Р		44	-		Proper Use of U	ensils			T 0
	ggs used where required om approved source		+ +	P/Pf/C		41			properly stored tent & linens; properly stored	dried & he	ndlad	-+-	C
Variance obtai	ined for specialized processing methods		1	PF	ı	43			ite-service articles: properly			-	P/C
	Food Temperature Control					44		Gloves used pr					С
Proper cooling	methods used: adequate equipment for		T	Pf/C					Utensils, Equipment a	nd Vend	ing		
temperature co						45		Food and non-f	ood contact surfaces clean	able,			P/Pf/C
	perly cooked for hot holding		-	Pf					ned, constructed, & used				
Approved thaw Thermometers	ving methods used provided and accurate			C Pf/C	- }	46			nstalled, maintained, & use ct surfaces clean	d: test strip	ps		Pf/C C
THOMBOTO	Food Identification			F1/0		47	יואו	NOTI-1000 CONTA	Physical Facili	tine		_	
Food properly	labeled: original container			Pf/C	- 1	48	П	Hot & cold wate	r available adequate press		T		Pf
	Prevention of Food Contamination				_	49			led, proper backflow device			$\rightarrow$	P/Pf/C
	s, & animals not present			Pf/C		50			e water properly disposed				P/Pf/C
	revented during food preparation, storage & display		J	P/Pf/C	-	51			properly constructed, suppli				Pf/C
Personal clean Wiping cloths:	properly used & stored			Pf/C C	-	52 53			se properly disposed, facilit is installed, maintained, & c		ined	_	P/Pf/C
Washing fruits			<del>                                     </del>	<del>-</del>	-	54			is installed, maintained, & d ation & lighting, designated		d	+	C C
1.03.	Tank.			~	1		بالمحار		w ngming, dosignated				
	Simul 8												
erson in Charge	e (sīgkature)							Date:	License	Posted	Y N	(circle or	ne)
Tvan	kwadala												
spector (signati	- ruayaya						F-	Have come 100	C NO /-feet N = "		-1-		
Speciol (Signati	ure, V							now up: YE	S NO (circle one) Foli	ow up D	ate:		



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

FOOD ESTABLISHMENT INSPECTION REPORT

412-41004 HLTH-FRM-005 Est.# Establishment name: mah Date: (ommon NEMPERATURE OBSERVATIONS Item/Location Item/Location Temp. Temp. Item/Location Temp. refrigeraby refrigera for Chicken gravu 145 195 Potata salad chicken Walkin 35 **OBSERVATIONS AND CORRECTIVE ACTIONS** Item # 6-301.12 - NO hand Drying provision of hand sink located in the basement. (paper towel provided. 14 4-601.11 - Meat Slicer Food-contact surface dirty with Food residue. 36x 6-501.115 - Observed 3 files in the kitchen at the time of my inspection 4-901.17 - Observed wet wiping cloths on prep cutting board of reach-in cooler located in kitchen area. Kitch en 4-501.12 - Cutting boards throughout are subjected 45 to scratching and scoring. Please replace boards. Exterior of equipment throughout kitchen no rare 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) Inspector INAM Conducted next week



#### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Est.#	Establishment	name:	Common m	ah	Date: 8/27	719
			TEMPERATURE OF SER	VATIONS		/
Ite	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
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		-				-
			· · · · · · · · · · · · · · · · · · ·			
		OBSE	BY A TIANS AND CORDEC	PRINT A CONTANTO		
ltem #		UBSI	RVATIONS AND CORREC	TIVE ACTIONS		4
47	White bo	+ bir	ket used to st	ore uten:	sils dirty on	
	الماماء المالية	12 da a 12	morewash 5	laulian 9	wake out love	1.1
	OIZN SUBIO	ING IV	TOOLE MORENT ST	IUTION S	MINS are an	19
<u> </u>	in warsluas	sh sto	tion. Meat st	nelving i	n walk-in co	DOIEL
	located in	n bas	remont. Can	Opener	dertil. Cook-li	a collin
	dirty.			S. Porto:	J. Committee	C Spirit
-2	El II		1		In the state of	
53	Floor Th	rough	1901 KITCHEN	heavily	dirty Note:	
	Manager	state	but kitchen d that deep Observed	Cleaning	r is taking i	01000
	Lessonward	nidhi	Observed 1	intel at	axis don div	2
	TOMOTTOW	(1.71.4	OTOCLAGO	iigni ai	CXIT GOOF SIX	L
	kitchen.		,			
<b>7</b> 1.	C-303 11.	Olose	erved ind ind	Jeanate	link + in vent h	land.
34	10 - 10 7 - 11		in venthood.	164 Oute	HOW I WE VOIN Y	(00)
· · · · · · · · · · · · · · · · · · ·	Note: Ligh	<u> + OUT</u>	in vent hood.			
			<del></del>			
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<u> </u>	Δ-	(3 ·				77/504
Person in ch	narge: (signature)	was 1	Jamy		Date 8/2	21/19
nenector			V		Data	, , ,



### **HEALTH DIVISION**

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

Green

											_	11:	ببايم
Establishmen	t/License #50~4 07		N	o. of F	₹isk	ς Fa	acto	or/Interven	tion Violations		DATE_X	T2	911
	t type: Lobster Boat		No. o	f Repe	at	Ris	k F	actor/Inter	vention Violations		ime in: _		00
Address: /.	53 Danie klebst								Total violations	T	ime out:	3	
Permit Holde	GEM COPE COPPO	<u> </u>	FINI	Rick		ate.		'V	Capacity	Teleph	one #		
Inspection Ty	pe Provisional Routine	10	F	7    		I I	<del>301</del>	Complaint		1 relebit	OHE #		
1110,500 11017 17	FOODE OF NEW	NESS	FISK	FACTO	RS	ANI	<b>5</b> þ1	IBLIC HEAL	TH INTERVENTIONS				
	Fircle designated compliance status (IN, OUT, N/	A) for	each ite	em					Mark "X" in appropriate	box for COS	and/or R		
On all and a state	IN=in compliance OUT=not in complia	nce N	NO=not		ed I	N/A=	=not	applicable C	OS=corrected on-site R=repe	eat violation			
Compliance stat	Supervision	CO	SR	V	-		:om	pliance statu	us tentially Hazardous Food			S R	V
	Person in charge present, demonstrates	<del></del>	····	T	-	1	6/1	NA NI NI NI NI NI NI NI NI NI NI NI NI NI	O Proper cooking time & tem	norature	ine sine	<u>-</u>	P/Pf/C
1 (IN) OUT	knowledge and performs duties		- 1	Pf		1	7 1	N OUT N/A IR	Proper reheating procedur	es	_	+	P
- 7	Employee Health					1	8 11	NOUT N/A K	Proper cooling time & temp	oeratures			P
2 UN OUT	Management, ali employees knowledge,			P/Pf	╙	1	9 🕧	VOUT N/A N	O Proper hot holding temper	atures			P
3 (IN) OUT	responsibilities and reporting.  Proper use of restriction and exclusion	+	-	р	-	2	0 70	OUT N/A	Proper cold holding tempe Proper date marking and d	ratures		+	P/Pf
7	Good Hygienic Practices							/D ~	- I	ntrof:		+-	
4(IN/OUT NO	Proper eating, tasting, drinking, tobacco use	T-	T	P/C	1	2:	2 IN	N OUT MAN	o procedures and records	idoi.		1	P/Pf/C
5/1N OUT	No discharge from eyes, nose and mouth			С	1			3/1	Consumer Adv	/isory			
7-1	Preventing contamination by Hands					2	3 11	N OUT N/A	Consumer advisory provide	ed for raw or		1	Pf
6 IN OUT NO	Hands clean and properly washed			P/Pf	7			100116	undercooked foods				
7 IN OUT NA NO	No bare hand contact with RTE food or a pre-			P/Pf				_A_	Highly Susceptible F				.,
7	approved alternative procedure properly allowe Adequate handwashing sinks properly supplied		-		-	24	4 IN	OUT (WA	Pasteurized foods used; pr not offered	ohibited food	s		P
8 IN OUT	and accessible			Pf/C				7	Chemical			-	
d	Approved Source				1	25	5 IN	OUT N.A	Food additives: approved &		iv v		P/Pf/C
9 (IN OUT	Food obtained from approved source	I		P/Pf/C	_			OUT	Toxic substances properly i				P/Pf/C
10 N OUT N/A NO	Food received at proper temperature			P/Pf		20	(0)		& used				F/FI/C
11UN OUT	Food in good condition, safe, & unadulterated	<del> </del>	$\longrightarrow$	P/Pf	1				Conformance with Appro		ures		
12(IN) OUT N/A NO	Required records available: shellstock tags, parasite destruction			P/Pf/C		27	IN	OUTNA	Gompliance with variance, Process, & HACCP plan	specialized			P/Pf
	Protection from Contamination								Triocoss, or moor plan				
13 NOUT N/A	Food separated & protected	T	T	P/C			_	Risk factors	are improper practices or pro-	cedures ider	ntified as th	ie mos	st
14 IN OUT NHA	Food-contact surfaces: cleaned & sanitized	COS		P/Pf/C					ntributing factors of foodborne				
15 IN OUT N/A	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P			_	interventions	are control measures to previous	ent foodborne	e iliness or	injury.	
	Osived, reconditioned, a disale load		G	ood Ret	all I	orac	tice	49			A		
	Good retail practices are preventative me	asures	s to con	trol the	add	ition	of	pathogens, ch	remicals, and physical objects	into foods.			
Mark "X" in box	if numbered item is not in compliance Mark "			riate box	( for	CO	Sa	nd/or R CC	OS = corrected on-site during i	nspection	R = repeat		
	Sale Food and Water	cos	K	V					Proper Use of Ut	onoilo	cos	R	V
8 Pasteurized e	gs used where required .	1	T	P		41	T-	In-use utens	ils properly stored	el raira	· 7 · 7		С
9 Water & Ice from	om approved source			P/Pf/C	T	42			ipment & linens: properly stored,	dried, & hand	led		Č
0 Variance obta	ned for specialized processing methods			PF		43	$\Box$		ingle-service articles: properly	stored & use	d b		P/C
	Food Temperature Control		<del>,</del>			44	Ш	Gloves used					С
temperature co	methods used: adequate equipment for			Pf/C	Ì			Food and no	Utensils, Equipment a		1		
	perly cooked for hot holding	H	-	Pf	$\dashv$	45			n-food contact surfaces cleans igned, constructed, & used	able,			P/Pf/C
3 Approved that	ring methods used			C	- 1	46			g: installed, maintained, & use	d: test strips			Pf/C
4 Thermometers	provided and accurate			Pf/C		47			ntact surfaces clean				С
El L'Essel servet	Food Identification				-				Physical Facilit				
5 Food properly	labeled: original container Prevention of Food Contamination			Pf/C	$\dashv$	48			ater available adequate pressu		$\rightarrow$		Pf
6 Insects, rodent	s, & animals not present			Pf/C		49 50			talled, proper backflow devices aste water properly disposed	5	$\rightarrow$		P/Pf/C P/Pf/C
7 Contamination p	revented during food preparation, storage & display			PF/C	$\rightarrow$	51			s properly constructed, supplie	ad. & cleaned		$\rightarrow$	Pf/C
Personal clean Wiping cloths:				Pf/C		52		Garbage & re	fuse properly disposed, faciliti	es maintaine	d		С
Wiping cloths:	properly used & stored			С		53	X	Physical facili	ities installed, maintained, & cl	ean			P/Pf/C
Washing fruits	a vegetables	1		С	Τ	54	X	Adequate ver	ntilation & lighting, designated	areas used			С
11-11									1 . 1	/	$\neg$		
Person in Charge	e (signature)							Date:	8/29/19 License I	Posted (Y	//N (circ	cle one	e)
Tilan	landala								01-11		, , , ,		
Lvan	kwadala												
nspector (signate	ure)				_		Fo	ollow up:	YES NO (circle one) Follo	ow up Date	<u>):</u>		
								_					



#### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT

A	fall		HLTH-FRM-005			
Est. #5()~	Establishment	name:	Lonster Boat		Date: 6 29 19	
lte	m/Location	Temp.	TEMPERATURE OBSERVATION	Temp.	Item/Location	Temp.
Eda / W	alk-in	36	Fries Fryer	200		
	au/welk-in		J			
Shrimi	os/ walk-in	35				
	on (walkon	35				
	er / reach-in				<del></del>	+
	/ Hat hold					-
	1 Hot hold					
10/01/0	1 1101 1-010	10-				-
		OBS	ERVATIONS AND CORRECTIV	E ACTION	IS .	FF.
item #						
141	4-501.114	1-	Sanitizer in bu	cket	food prop area	K
	Observed of	at c	appm. Cores	led c	insite)	
39	3-304.10	1-1	Uet wiping clots	ton n	held between	n
	uses in c	hemi	cal sanitizer	3010	tion at prop	er
	concentre	ation	<u> </u>			
47	4.601.11.	Ob	served accumu	latio	n of huld-un	2
	on ice m	achi	ne plate. Obser	ved	accumulation	OK
	dasketsa	Y- re	sach-in maler	Lacat	ed in Eriet	
	station.	Dish	machine prep	tak	ole accumulati	na
	Food was	15. €	H Cprep table c	cleane	ationo ba	
23	6-201.13	- B	ose coving missing	din	various places	or
	the Food e	stak	dishment! Floo	r and	d walls in vario	205
			poor repair in L			
	malkin coc	slers	and food prop	ared		
	floor dirtu	Uh	der Weirewash e	duln	e en equipmen	t and
	arge: (signature)	1-1	1170	1	Date \$/29)	197
nspector [	Ivan Kw	aga	a .		Date 8/29	119
		9				7 *

Othe equipment in kitchen and storage. Deep cleaning required.

#### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT
HL/TH-FRM-005

Est. # 5 Establis	hment name:	TEMPERATURE OB	KIVI-003	Date: 5 29	9
Item/Location	Temp.	IEMPERATURE OB	Temp.	Item/Location	Temp
		<u> </u>			
	A Table	ERVATIONS AND COR		<b>3</b>	
Item #					
54 6-202	·11 - Li	dhtind in fix	tures loca	ted in dry sta	orade
andi	in warsi	wash station	missing	protected sh	sild
protective. 5 hield	ing.		<u></u>	·	
			·		
		· · · · · · · · · · · · · · · · · · ·			
		111 13			
Person in charge: (signature					9/19
Haherini				Date	





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

Grosn

1		1001	J 12(J).	LADI	JIGIII.	TENT	11.1	II 413	LECTION	KEFC	)K1				/	ſſ,
	Establishmen	t/License # 40-4/664		N	o. of F	Risk	< Fa	cto	r/Intervention	on Vid	olations		DATE		12	att
Ì	Establishmen	Jennifer, Drive	î	No. o	Repe	at	Risl	k F	actor/Interv	entior	n Violations		Time i	n:	0	œ
	Address: 6	Jennifor, Drive								[ ]	Fotal violations		Time o	out: 1	1:	40
	Permit Holder	haumond's rest	11	nc	Risk	(C	ateg	gory	/	(	Capacity	Telep	hone #	t		
ļ	Inspection Ty	oe Provisional E Routine		☐ F	/U				Complaint		Other					
ŀ		FOO BE ORNE ILL	NESS Wess	AUSK	FACTO	RS	AND	PU	BLIC HEALTH	HINTE	RVENTIONS	a hau faa 00	C	В		
t		IN=in compliance OUT=not in complian	nce N	0=not	observe	ed I	N/A=	not	applicable CO	os=corr	rk "X" in appropriate	e box for CO beat violation	S and/or	H_		
	Compliance state	ls	COS	S R	V		С	om	oliance status	S				cos	R	V
L	1	Supervision Person in charge present, demonstrates		1	T	-	1 6	e fis	Pote	ential	y Hazardous Foc er cooking time & te	d Time/Te	mperat	ure		P/Pf/C
L	OUT _	knowledge and performs duties		1	Pf		17	7 IN	OUT N/A NO.	Propi	er reheating procedu	mperature ires				P
	7	Employee Health					18	3 IN	OUT N/A NO	Prope	er cooling time & ten	nperatures				Р
	2 (IN) OUT	Management, all employees knowledge, responsibilities and reporting.	<u> </u>		P/Pf	-	19	AI) E	OUT N/A NO		er hot holding tempe					P
L	3 NO OUT	Proper use of restriction and exclusion	+		P	-	21	TÎ)	OUT N/A NO		er cold holding temp er date marking and		-	$\rightarrow$		P/Pf
	^	Good Hygienic Practices							OUT N/A NO	Time	as a public health co				T	P/Pf/C
H	INOUT NO		_		P/C	7		. 87.4	00100110	proce	dures and records	<u></u>				F/F1/O
F	50N OUT	No discharge from eyes, nose and mouth  Preventing contamination by Hands		1	С	-			-	Icana	Consumer Ac	**************************************				
h	NOUT NO	Hands clean and properly washed	Т.	T	P/Pf	-	23	IN	OUT N/A)		umer advisory provid cooked foods	ded for raw o	r		- 1	Pf
$\overline{}$	7 IN OUT N/A NO	No bare hand contact with RTE food or a pre-			P/Pf	1					hly Susceptible	Population	ns			
L	7	approved alternative procedure properly allowed	1		1711		24	łN	OUT NA		urized foods used; p	prohibited for	ds			P
ŀ	B (N)OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C			-		not of	tered Chemica	si .				
	-	Approved Source	<u> </u>				25	IN	OUT N/A	Food	additives: approved	Annual Control of the St. St. St. St. St. St.	erly		F	P/Pf/C
1	IN/OUT -	Food obtained from approved source			P/Pf/C				OUT		substances properly			$\rightarrow$	$\rightarrow$	P/Pf/C
1	ON AN TUO NE	Food received at proper temperature		ļ	P/Pf		20	<u> </u>		& use					ľ	771/0
_	/ IN OUT	Food in good condition, safe, & unadulterated Required records available: shellstock tags,	-		P/Pf	-					nance with Appr					
1.	2 IN OUT W NO	parasite destruction			P/Pf/C		27	IN	OUT(N/A)		oliance with variance ess, & HACCP plan	r, specialized	'			P/Pf
		Protection from Contamination														
	4 (NOUT N/A	Food separated & protected Food-contact surfaces: cleaned & sanitized			P/C						oper practices or pr					
	IN OUT N/A	Proper disposition of returned, previously		-	P/Pf/C						factors of foodborn frol measures to pre					
13	S IN OUT NA	Served, reconditioned, & unsafe food			Р					210 0011	a or modelares to pro	FORE TOUGHOU	110 1111100	2 01 111	<u></u>	
		Good retail practices are preventative mea	) CUTOC	Go to con	trol the	ail l	Praci	lige	athagana aha-			- !				
	Mark "X" in box	if numbered item is not in compliance Mark ")	(" on a	ppropi	iate box	auu x for	COS	San	d/or R COS	micais, S = corr	and physical object ected on-site during	inspection	R = re	peat vi	iolatio	on
			COS		٧									OS		٧
28	Pasteurized ed	Safe Food and Water			P		41	т т	In-use utensils		Proper Use of L	itensiis				
29	Water & Ice fro	om approved source			P/Pf/C	$\dashv$	42				inens: properly stored	d. dried, & har	ndled	+	+	C
30	Variance obtai	ned for specialized processing methods			PF		43		Single-use/sing	gle-sen	vice articles: propert					P/C
-	Proper coaling	Food Temperature Control methods used: adequate equipment for	т				44	Щ	Gloves used pr			*** 6 \ <b></b> ***				С
31	temperature co				Pf/C	ŀ	-				sils, Equipment a ontact surfaces clear		19			
2	Plant food prop	perly cooked for hot holding			Pf	$\dashv$	45				instructed, & used	iaule,			F	P/Pf/C
3 4		ing methods used			С		46	1	Warewashing:	installe	d, maintained, & us	ed: test strip:	S	$\perp$	1	Pf/C
141	1 nermometers	provided and accurate  Food identification			Pf/C	- 1	47	!	Non-food conta	act surf	aces clean  Physical Facil	ition				С
5	Food properly	labeled: original container			Pf/C	-	48	T.	lot & cold water	er avail	able adequate press					Pf
		Prevention of Food Contamination					49	1	Plumbing instal	iled, pri	oper backflow device	es			Р	P/Pf/C
6 7 8		s, & animals not present evented during food preparation, storage & display			Pf/C	$\rightarrow$	50	- 5	Sewage & was	te wate	r properly disposed		.	工		P/Pf/C
8	Personal clean	iness	$\rightarrow$		Pf/C Pf/C		51				y constructed, suppl perly disposed, facili			+	+	Pf/C C
9	Wiping cloths: p	properly used & stored			C		53	F	hysical facilitie	es insta	lled, maintained, &	clean			P	/Pf/C
0	Washing fruits	& vegetables			С	1	54	I	dequate ventil	lation 8	lighting, designated	d areas used				С
	fre 9.11	ال								-1	- / -					
Pe	erson in Charge	(signature)				_			Date:	8/2	1 / License	Posted	Y N	(circle	one)	,
9-	Molvi	kwadala									1, (					$\neg$
h	spector (signatu	(a)					_	E	low up. W	EC N	O (ainsia ana) Fall	llaur P-	in.			
- = =	-Facias (gigilati							rul	low up: YE	=2 N	O (circle one) Fol	пом ир Da	te:			



#### **HEALTH DIVISION**

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

Grown

													- 1
Establish	ment/License # 50 -4 /007		N	o. of F	Risk	Fa	ctor/Interver	ntior	Niolations	] [	DATE	1/2	9114
	ment type: Buckley Baker	/.4	No o	f Rene	at I	Riel	k Factor/Inte	in/or	ntion Violations		ime in:		20
Address:	436 Danie L. Hughste	1		dh k				21 4 61		<del>-                                    </del>	īme ou	rt: 10	00
Permit Ho		1	111	7 17 1	Äς		1		Total violations				
Inspection	Ider JUCK ey S Bakery			Risk	( ()	aleg			Capacity	Teleph	one #		-
mapection	FOODBORNE IL		F	/U	DC /	ANID	☐ Complain	700	Other			***************************************	
	Circle designated compliance status (IN, OUT, N	/A) for	each ite	em	rio r	4140	FUBLIC REAL	K PETER	Mark "X" in appropriate t	ony for COS	and/or B		-
	IN=in compliance OUT=not in complia	ance N	<b>IO</b> =not	observe	ed N	I/A=	not applicable (	COS:	=corrected on-site R=reper	at violation	andorn		
Compliance	status	CO	SR	V		C	ompliance stat	tus				OS R	l V
7	Supervision Person in charge present, demonstrates			<del></del>	4	-	Po	oten	tially Hazardous Food	Time/Tem	peratu	re	
1 N OUT	knowledge and performs duties		1	Pf		10	7 BLOUT N/A N		Proper cooking time & temp Proper reheating procedure	perature	$\rightarrow$	-	P/Pf/C
3	Employee Health								Proper reneating procedure Proper cooling time & temp		-+	-	P
2 IN OUT	Management, ali employees knowledge,			D/D4	_	19	OUT N/A N	VO F	Proper hot holding tempera	tures		-	P
	responsibilities and reporting.			P/Pf		20	D (IN) OUT N/A		Proper cold holding temper	atures			P
3 (N) OUT	Proper use of restriction and exclusion			P		21	I (IN)OUT N/A N	VO F	Proper date marking and dis	sposition			P/Pf
4 NOUT	Good Hygienic Practices			D (D	4	22	IN OUT IN N		Time as a public health con	troi:			P/Pf/C
5 IN OUT	NO Proper eating, tasting, drinking, tobacco use  No discharge from eyes, nose and mouth	-	+	P/C C	$\dashv$			l l	procedures and records				
3/11/00/	Preventing contamination by Hands				-				Consumer Adv	ACCES OF			<del>ү</del>
6 NOUT	NO Hands clean and properly washed	7	<del></del>	P/Pf	-	23	(IN OUT N/A		Consumer advisory provided	d for raw or			Pf
7 IN OUT W		+	+		-		<u> </u>	Ju	Indercooked foods Highly Susceptible P	nnuintinne			
7 IN OUT NO	approved alternative procedure properly allows	edi		P/Pf			Δ	P	asteurized foods used; pro	hibited food			
8 (N)OUT	Adequate handwashing sinks properly supplied	1	1	D4/0	1 1	24	MOUT N/A	n	ot offered	INDICO IOOG	<i>*</i>		P
0 ((1)000)	and accessible			Pf/C					Chemical				
	Approved Source					25	(I) OUT N/A	F	ood additives: approved &	used proper	у	$\top$	P/Pf/C
9 (NOUT 10 IN OUT N/A	Food obtained from approved source			P/Pf/C	П	261	(II) OUT	T	oxic substances properly ic				P/Pf/C
11 (N )OUT	The second of the part second of the second	+-	1	P/Pf			<u> </u>		used				1 // 1/0
	Food in good condition, safe, & unadulterated Required records available: shellstock tags.	+-		P/Pf	1				formance with Approv		ures		
12 IN OUT NA	parasite destruction			P/PI/C		27	IN OUT I(I/Ā)		Compliance with variance, s	pecialized			P/Pf
	Protection from Contamination				"			15	Process, & HACCP plan				
13 (INDOUT N/	A Food separated & protected	T -	T	P/C	1		Risk factors	s are	improper practices or proc	edures iden	tified as	the mo	st
14 NOUT N/		1		P/Pf/C					outing factors of foodborne i				
15 IN OUT (V)	Proper disposition of returned, previously			Р					control measures to preve				
	Served, reconditioned, & unsafe food			. 0 9-0		Y			•				·····
	Good retail practices are preventative me	asures	to con	od Ret	au r addii	tion	of pathogens, of	homi	cale, and physical chicate is	nto foodo			
Mark "X" in	box if numbered item is not in compliance Mark '	"X" on	appropr	riate box	c for	COS	S and/or R C	OS =	cars, and physical objects in corrected on-site during in	spection	R = repe	at viola	ation
		COS		V								SR	V
ol In-t-	Safe Food and Water								Proper Use of Ute	nsis			
	ed eggs used where required se from approved source			P		41			roperly stored				С
	obtained for specialized processing methods			P/Pf/C PF	_	42 43	Cinals, equ	nemair	nt & linens: properly stored, or service articles: properly s	fried, & handl	ed	+	C
	Food Temperature Control		L			44	Gloves used	d nror	norty	ibred & use	<u> </u>	+-	P/C C
1 Proper co	oling methods used: adequate equipment for						0.0463 0360		tensils, Equipment an	d Vanding			
temperatu		1 1		Pf/C	- 1		Food and no		od contact surfaces cleanal				
2 Plant food	properly cooked for hot holding			Pf	7	45	X Properly des	signe	d, constructed, & used	JIO1		IR	P/PfC)
	thawing methods used			С		46	Warewashin	ıg: ins	stalled, maintained, & used	: test strips		1.	Pf/C
4 Thermome	eters provided and accurate	<u> </u>		Pf/C	- 4	47	Non-food co	ntact	surfaces clean				С
5 Food prop	Food Identification  perly labeled: original container		a	200		10	100		Physical Faciliti				
old I god blot	Prevention of Food Contamination		П	Pf/C	-	48 49			available adequate pressur	·e	+	1	Pf
Insects, ro	dents, & animals not present			Pf/C		50			d, proper backflow devices water properly disposed		+	+	P/Pf/C
Contaminati	on prevented during food preparation, storage & display	205		Pt/C		51	Toilet facilitie	asie es pro	pperly constructed, supplied	1 & cleaned		┿┈┤	Pf/C
Personal c	leanliness			Pf/C	Ę	52	Garbage & re	efuse	properly disposed, facilitie	s maintaine	J	1	C _
	ths: properly used & stored			(C)		53	Physical facil	lities	installed, maintained, & cle	an		R	P/Pf/C)
I I wasning ir	uits & vegetables			C	5	54	Adequate ver	ntilati	ion & lighting, designated a	reas used		1	С
erson in Ch	arge (signature)						Date:		License P	netad V	M /-	ircle on	
						/	Date:		License P	oaldu T	14 (C	ucie on	<u>5)</u>
		_	11	' ,									1
nspector (sig	nature)	1	1/1	/			Follow up:	YES	NO (circle one) Follo	w up Date	-		
	NO XIII	0											
	1 - /2		_										



**HEALTH DIVISION** 

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005 Est. #50-4 Establishment name: BUCKGIU in a koru Date: TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. Colesian / Reach-in 38 38 walk-in iur ke u 35 135 walk -in 38 **OBSERVATIONS AND CORRECTIVE ACTIONS** Item # 3-302.12 - Food or ingradients that are removed from 25 their original package's for use in the food establishme 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 3-306.11 - Food in busket next register not protect containation Cremousatto sover 3 a 3-304.14 - Het wiping cloths in various location not held between uses in chemical sanitizer solution at the proper concentration 4-402.11 - 3 vat sink's callking is in poor repair. 4-402.12 - Cutting board in prop station are subjected Scratching and scoring and no longer be effectively cleans Person in charge: (signature) Date kwagala LVON Inspector Ganitzed



### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT

	1007		HLTH-FRM-	005		
Est. #50 4	' Establishment	name: K	HLTH-FRM- DUCK GU DO CO TEMPERATURE OBSER	ST C	Date: 7/20	9/19
Ite	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
			Home Zoodion	Tomp.	Item/Location	Temp
,						
			· · · · · · · · · · · · · · · · · · ·			
		OBSER	VATIONS AND CORREC	CTIVE ACTIONS		
Item #						
45	Rama man	1 100	d da stranard	death like	an wader Con	-J .orc
45	13000 0000	00 000	d to support	GIOTH III	ie blider Loc	a proj
	SINK loca	ded i	n tood prep	station	v	
-53/17	G1-602.1	3- FC	in quards in	bakeru i	walk-in cools	5r
•	dirty with	hoild	-Dry.			
	y y	<del>UDITO</del>				
50	0001	110.00			11	
53	0-201-14	- In C	areas in which shing are ull junctures	1 cleaning	g meinods c	stner
	than wate	r Flo	shing are u	sed for	cleaning flo	DKS
	the Floar a	nd wo	11 junctures	should be	caved. No	16:
	Base rove	mis	sing under	prep tab	le containin	d
	Opped mas	hine.	sing under	rissing th	nder 7 vot	J. L.
	La laminate	In	Jan Libia	<u> </u>	nuo i 3 vai s	3 17 17
	in ware w			- 1	1 1 10° 1	
	+loor und	igr w	arewash eq	vitment	dirty. Leili	ing
	tiles in po	20/100	indition in co	rok-ling c	area.V	
	•	/ \				
	. 1		30	Ang +0	correct were	201
				Color Color Co	//	~ /
			<i></i>	WiOlatio	ou ·	
		NT				
Person in ch	arge: (signature)	Me	/////		Date	
nspector (	Ivan Kd	vodalo	2000		Date %/	29/19
-	,					<del></del>





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

Grosn

	100	O EG	· AD		ATTOTAL	1 117	SI ECTION I	REFORI			/	- <i>1</i> .
Establishment/License # L(D-	4/664		١	lo. of	Risk I	Fac	tor/Intervention	on Violations	DAT		20	<u> 411</u>
Establishment type: Rose H Address: & Jenni Fo	aven		No. c	f Rep	eat R	isk	Factor/Interve	ention Violations	Time	in: Щ	7.	<del>Q</del> U
Address: & Janni Fol	r. Drive				*			Total violations	Time	out: [	!!	40
Permit Holder Kacymon	d's Rest		nc	Ris	k Cat	ego	ry	Capacity	Telephone	#		
Inspection Type Provisiona	al Linoutine			=/U			Complaint	Other				
	EO(O)DEORNE IL	NESS	RISK	FACTO	) RS AI	ND P	UBLIC REALTH	INTERVENTIONS				
Circle designated compliant	ce status (IN, OUT, N/	A) for a	each i	em	rod M/	A_nc	t applicable CO	Mark "X" in appropriate bo S=corrected on-site R=repeat	x for COS and/	or R		
Compliance status	o oo t=not in compila	CO	SR	V	700 1107	Cor	npliance status	s=corrected on-site H=repeat	Violation	cos	R	V
Siliner							Pote	ntially Hazardous Food T	ime/Temper			-
Person in charge prese knowledge and perform	nt, demonstrates			Pf		16 (	IN OUT N/A NO	Proper cooking time & tempe	rature			P/Pf/C
Knowledge and perform					-	17	IN OUT N/A NO	Proper reheating procedures Proper cooling time & temper	to be seen as	++		P
2 Ib OUT Management, all emplo				T		19 (	NOUT N/A NO	Proper hot holding temperatu	ree	+-+	$\dashv$	P
responsibilities and repo	orting.			P/P1	1 1	20\$	DUT N/A	Proper cold holding temperate		+-+	$\dashv$	P
3 (N) OUT Proper use of restriction			$\perp$	P	_ [	21(	N OUT N/A NO	Proper date marking and disp				P/Pf
Good Hyglen NO Proper eating, tasting, d	IIC Practices		,	LEVO	_	22	N OUT NA NO	Time as a public health contro	ol:			P/Pf/C
5/ IN OUT No discharge from eyes	ninking, tobacco use	+	+	P/C C	-			procedures and records Consumer Advis				
Preventing content				1	-			Consumer advisory provided	775971.3	T T		
6 /NOUT NO Hands clean and proper	v washed	1	T	P/Pf	-	23 I	N OUT NA	undercooked foods	IOI TAW UI			Pf
7 IN OUT N/A NO No bare hand contact will	th RTE food or a pre-			P/Pf				Highly Susceptible Po	pulations			
Japproved alternative prod	cedure properly allower	4	<del></del>	1		24 [	N OUT NA	Pasteurized foods used; prohi	bited foods		$\neg \neg$	P
8 IN OUT Adequate handwashing s	sırıks propeny supplied	1		Pf/C				not offered Chemical				
Approver	Source	-	1			25 11	OUTNA	Food additives: approved & us	and proporty		Ь	/Pf/C
9 IN OUT - Food obtained from appre	oved source	T	Ť	P/Pt/C		_		Toxic substances properly ide	ntified, stored.	-		
10 A OUT N/A NO Food received at proper t	emperature			P/Pf	] [	200	1001	& used			P.	/Pf/C
1 DOUT Food in good condition, s		_	<u> </u>	P/Pf			Co	aformance with Approve		\$		
12 IN OUT NO Required records available parasite destruction	le: shellstock tags,			P/Pf/C	2	27 jř	OUT(N/A)	Compliance with variance, sp	ecialized			P/Pf
Protection from	Contamination	4			-			Process, & HACCP plan				
13 WOUT N/A Food separated & protect	ted	Τ		P/C		_	Risk factors ar	re improper practices or proced	dures identified	as the n	ost	
14 (NOUT N/A) Food-contact surfaces: c		ļ		P/Pf/C			Prevalent contr	ibuting factors of foodborne illr	ness or injury. P	ublic Hea	alth	
Proper disposition of retu Served, reconditioned, &	imed, previously			Р	1	_	interventions a	re control measures to prevent	foodborne iline	ss or inju	ну.	
			G	god Re	tail Pr	actic	es		***************************************			
Good retail practice	s are preventative me	sures	to cor	ntrol the	additio	on of	pathogens, chen	nicals, and physical objects int	o foods.			
Mark "X" in box if numbered item is not in	compliance Mark ".	COS	approp	riate bo	x for C	OS a	and/or R COS	= corrected on-site during inst	_	repeat vic		
Sale Food a	nd Water	000		٧				Proper Use of Uten		COS R		V
8 Pasteurized eggs used where required				Р	4	1	in-use utensils	properly stored			T	С
Water & ice from approved source     Variance obtained for specialized proces	1		. "	P/Pf/C		2	Utensils, equipm	nent & linens: properly stored, drie	ed, & handled			С
O Variance obtained for specialized proces				PF	-	3		ple-service articles: properly sto	ored & used		$\perp$	P/C
Proper cooling methods used: adequate					-	4	Gloves used pr	Utensils, Equipment and	Unndlma			С
temperature control			- 1	Pf/C		_		ood contact surfaces cleanable			-	
2 Plant food properly cooked for hot holdin	g			Pf	4:		Properly design	ed, constructed, & used			P/	/Pf/C
Approved thawing methods used Thermometers provided and accurate				C	46	_	Warewashing: i	nstalled, maintained, & used: t	est strips			Pf/C
Food identi	Seation			Pf/C	47	/	Livon-rood conta	ct surfaces clean  Physical Facilities	0			С
Food properly labeled: original container				Pf/C	48	вТ	Hot & cold water	r available adequate pressure	9		_	Pf
Prevention of Food	Contamination				49	$\overline{}$		led, proper backflow devices				/Pf/C
Insects, rodents, & animals not present				Pf/C	50			e water properly disposed				Pf/C
Contamination prevented during food prepara Personal cleanliness	attori, storage & display		-	P/Pf/C Pf/C	51 52			properly constructed, supplied,				Pf/C
Wiping cloths: properly used & stored			$\dashv$	C	53			se properly disposed, facilities installed, maintained, & clear		-		Pf/C
Washing fruits & vegetables				C	54			ation & lighting, designated are				C
he hall								. /				
erson in Charge (signature)							Date: 9	2/10/10/100000	ated V 1	l (al. )		
Ivan kwadala							Date:	License Po	sted Y N	(circle	one)	-
nspector (signature)	<del></del>					_	allows and 327	10 NO (-1 -)	- P 1			
Ognator)						- 1-0	ollow up: YE	S NO (circle one) Follow	up Date:			

#### **HEALTH DIVISION**



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

Green

			_								0	Lal
Establishmen	nt/License # 410-3 /007		No.	of F	lisk F	ac	tor/Interventi	on Violations		DATE_	8	297
Establishmen	t type: Able F bonzer		No. of F	lepe	at Ri	sk	Factor/Interv	ention Violations		Time in:		130
Address: 3	1 columbia Circ			<u> </u>				Total violations	<del>'</del>	Time ou	t:	
Permit Holder				Risk	Cate	-ac	rv	Capacity	Teleph	none #		
Inspection Ty	pe Provisional Doutine		☐ F/L				Complaint	Other	101001	iono #		
	FOODS ONNE ILL	NESS	HSKFA	CTO	RS AN	DF	UBLIC HEALTH	I INTERVENTIONS		····		
C	ircle designated compliance status (IN, OUT, N/	A) for	each item					Mark "X" in appropriate	box for COS	and/or R		
Compliance state	IN=in compliance OUT=not in complia	nce N	IO=not ob	serve V					at violation	10		5 1 1
A STATE OF THE STA	Supervision	100	SR	¥		COI	mpliance status	ntially Hazardous Food			OS F	R V
OUT OUT	Person in charge present, demonstrates	Т			- H	16	IN OUT NAME	Proper cooking time & tem	nerature	aperata)	<u> </u>	P/Pf/0
- OO1	knowledge and performs duties			Pf		17	IN OUT NO NO	Proper reheating procedure	es		_	P
	Employee Health						IN OUT (NA) NO				$\neg$	P
2 (b) OUT	Management, ali employees knowledge,	-		P/Pf			ON WAITUO AL					P
3 N OUT	responsibilities and reporting.  Proper use of restriction and exclusion	+		P			IN OUT WA	Proper cold holding temper Proper date marking and d	atures		+	P
	Good Hygienic Practices			-	1			Time as a public health cor			+	P/Pf
4 IN OUT INC	Proper eating, tasting, drinking, tobacco use	Т	Т	P/C	1 2	22	IN OUT WAYO	procedures and records	ILIVA.			P/Pf/C
5 IN OUT	No discharge from eyes, nose and mouth	$\top$		C				Consumer Adv	isorv			
	Preventing contamination by Hands					23 1	IN OUT N/A	Consumer advisory provide	- 14 - 15 - 15 - 15 - 15 - 15 - 15 - 15	T	1	Pf
	Hands clean and properly washed			P/Pf	] [		IN CO (W/A)	undercooked foods				PI
7 IN OUT WANO	No bare hand contact with RTE food or a pre-		1 1	P/Pf				Highly Susceptible P	opulation	15		
7	approved alternative procedure properly allower Adequate handwashing sinks properly supplied	1	-		2	4 1	N OUT (VA)	Pasteurized foods used; pro	phibited food	ds		P
8 OUT	and accessible		F	H/C				not offered Chemical				
4	Approved Source	_			2	5 1	N OUT NA	Food additives: approved &	upod propo	elsa .		P/Pf/C
9 WOUT	Food obtained from approved source	T	T P/	Pf/C			-	Toxic substances properly in			-	
10 IN OUT NAMO	Food received at proper temperature			/Pf	2	5 (II	NOUT	& used	aron timo any ou	,,,,,,		P/Pf/C
11 IN OUT	Food in good condition, safe, & unadulterated		F	/Pf			Co	informance with Approx	red Proce	dures		
12 IN OUT MANO	Required records available: shellstock tags,		P/	Pf/C	2	7 1/	N OUT (VA)	Compliance with variance,	specialized		T	P/Pf
	parasite destruction Protection from Contamination	<u> </u>			<u></u>			Process, & HACCP plan				
13 IN OUT WA	Food separated & protected	T	T F	/C		_	Rick factors a	re improper practices or proc	oduroa ida	ptified on t	- - -	not.
14 IN OUT NA	Food-contact surfaces: cleaned & sanitized			7/C			Prevalent cont	ributing factors of foodborne	illness or ini	nuneu as i iurv. Puhlii	ne mo	/St th
IS IN OUT MA	Proper disposition of returned, previously			, i		_	interventions a	re control measures to preve	nt foodborn	e illness o	r injur	у.
	Served, reconditioned, & unsafe food											
	Good retail practices are preventative mea	CUTOS	GOO:	the	el Pra	Cite	pathogens sho	minals, and physical chicate	lata fanda			
Mark "X" in box	if numbered item is not in compliance Mark "	K" on a	appropriat	e box	for CC	) )S:	and/or R COS	micals, and physical objects is = corrected on-site during in	into toods. Ispection	R = repe	at viol:	ation
		COS	R	/					тороскоп	COS		V
1 15	Safe Food and Water							Proper Use of Uto	analis			
	ggs used where required om approved source	$\rightarrow$		2	41		In-use utensils	properly stored			$\vdash$	С
Variance obtai	ned for specialized processing methods	-		f/C F	42		Signia-usa/aia	nent & linens: properly stored, gle-service articles: properly	dried, & hand	iled	<del> </del>	P/C
	Food Temperature Control		<u> </u>	-	44	$\overline{}$	Gloves used p		stored & usi	au [	+-	C
Proper cooling	methods used: adequate equipment for					-	0.0100 0000 0	Utensils, Equipment ar	d Vendin	O .		
temperature co	ontrol		'   Pi	C	45	T	Food and non-	food contact surfaces cleana			T	Laure
	perly cooked for hot holding		F			$\perp$	Properly design	ned, constructed, & used				P/Pf/C
Approved thaw	ring methods used provided and accurate		0		46		Warewashing:	installed, maintained, & used	: test strips			Pf/C
1   Theimoineters	Food Identification		Pf,	C	47	$\perp$	Non-tood conta	ct surfaces clean				С
Food properly	labeled: original container		Pf/	<u>.                                    </u>	48	$\overline{}$	Hot & cold water	Physical Facilit er available adequate pressu			_	Pf
	Prevention of Food Contamination				49		·	led, proper backflow devices				P/Pf/C
	s, & animals not present		Pf/	C	50	$\rightarrow$		te water properly disposed			-	P/Pf/C
	revented during food preparation, storage & display		P/P		51			properly constructed, supplie				Pf/C
Personal clean	liness properly used & stored	$\dashv$	Pf/		52		Garbage & refu	se properly disposed, facilities	es maintaine			С
Washing fruits	& vegetables	$\rightarrow$	- 0		53 54		Adequate vontil	es installed, maintained, & cle ation & lighting, designated a	ean		$\vdash$	P/Pf/C
11	()				1 04		Typodogre Actiful	A CESTON OF INDIVIDUAL OF STREET	11082 USBQ		<u></u>	C
March	1 inches							-1.	/	$\Im$		- 1
erson in Charge	(signature)						Date:	\$1791/QLicense P	osted/ '	/ 1)N (ci	ircle or	ne)
100 10	I so wood of -							217				
Van	< wodala											
ispector (signatu	ile) /					F	ollow up: Y	S NO (drole one) Follo	w up Dat	e:		
								_				_



#### **HEALTH DIVISION**

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



Fatafaliahanaa	***************************************			lo of F	lint.			w/lasta as a sta	- 1/:-1-4:			A== (	1/2	011
Establishmen			_						on Violations			ATE _ ime in:	514	3//
Establishmen	COC RED CAROL	1						actor/Interve	ention Violation	ons		me ou		
Address:	136 Daniel Webste	<u>ጕ</u>	140	dhu	JO	C	<u> </u>		Total vio	lations	"	ille ou	I. <u>ICS</u>	.00
Permit Holder	13UCK leus Rakery		<del>`0-6</del>	<b>∜</b> Risk	Cat	teg	gory		Capacity		Telepho	ne #	-	
Inspection Ty	pe Provisional Routine			=/U			] (	Complaint	☐ Othe	r	•			
<u> </u>	FOODBORNE ILL	NES:	RISK	FACTO	RS A	ND	PŲI	BLIC HEALTH			,			
	ircle designated compliance status (IN, OUT, N/	A) for	each i	t obcorre	d N/	/A_	not r	analianble COI	Mark "X" in a	ppropriate bo	x for COS	and/or R		
Compliance stat	us	CC	SR	V	U IW	C	ome	oliance status	3=corrected on-s	ile n=repeat	VIOIBIION	C	OS R	R I V
	Supervisien				T i		APPER	Pote	ntially Hazard	ous Food T	me/Tem			
1 (IN) OUT	Person in charge present, demonstrates			Pf	7 1	16	6 (IN	OUT N/A NO	Proper cooking	time & tempe	rature			P/Pf/0
	knowledge and performs duties			1		17	7 IN	OUT N/A (VO)	Proper reheating	g procedures				P
	Employee Health Management, all employees knowledge,				4				Proper cooling			_	+	Р
2 (N) OUT	responsibilities and reporting.	-	_	P/Pf	$\vdash$			OUT N/A NO	Proper hot hold Proper cold hold				+	P
3 (N) OUT	Proper use of restriction and exclusion	+-		P	1 1	21	W	OUT N/A NO	Proper date ma					P/Pf
	Good Hygienic Practices							OUT NO NO	Time as a publi				$\top$	P/Pf/C
4 NOUT NO	Proper eating, tasting, drinking, tobacco use			P/C	] [	22	2 114	OUT NAME	procedures and					P/PT/C
5 N OUT	No discharge from eyes, nose and mouth			С						umer Advis				
6 NOUT NO	Preventing contamination by Hands					23	3 (N)	OUT N/A	Consumer advis		or raw or			Pf
	Hands clean and properly washed  No bare hand contact with RTE food or a pre-	+-	-	P/Pf	1		$\stackrel{\smile}{\sim}$		undercooked for					
7 IN OUT WAND	approved alternative procedure properly allower	ч		P/Pf	] }		~		Highly Sus Pasteurized foo					
8 NOUT	Adequate handwashing sinks properly supplied		+		1	24	N (M)	OUT N/A	not offered	as usea; proni	Dited loods			P
8 (1000)	and accessible	-		Pf/C	l h					Chemical				
^	Approved Source					25	(i)	OUT N/A	Food additives:		ed properl	v	Т.	P/Pf/C
9 (NOUT	Food obtained from approved source			P/Pf/C		264	N	OUT	Toxic substance				$\top$	P/Pf/C
10 IN OUT N/A (10 11 (N )OUT	Food received at proper temperature	↓	<u> </u>	P/Pf			<u>U</u>		& used					F/F//C
	Food in good condition, safe, & unadulterated Required records available: shellstock tags,	-	<del> </del>	P/Pf					nformance w	th Approve	d Proced	ures		
12 IN OUT NO NO	parasite destruction			P/Pf/C	:	27	IN C	OUT ((/A)	Compliance with Process, & HAC	i variance, spe	ecialized			P/Pf
	Protection from Contamination	4							FIUUHSS, α ΠΑC	or plan				
13 (IN)OUT N/A	Food separated & protected	T	T	P/C			F	Risk factors ar	re improper pract	ices or proced	lures ident	ified as t	he ma	st
14 NOUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C			F	Prevalent contr	ibuting factors of	foodborne illn	ress <del>or inj</del> u	ry. Publi	c Healt	h
15 IN OUT 🕼	Proper disposition of returned, previously	1		P			i	interventions a	re control measu	res to prevent	foodborne	illness c	<u>r inju</u> n	/.
	Served, reconditioned, & unsafe food			ood Ret	all De	ndran (	*inor							,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
Annual Control of the	Good retail practices are preventative mea	asure	s to co	ntrol the	additi	ОЛ	of or	athogens, chen	nicals, and physi	cal objects into	n foods			
Mark "X" in box	if numbered item is not in compliance Mark ".	X" on	approp	nate box	for C	005	San	d/or R COS	= corrected on-s	ite during insp	ection	R = repe	at viole	ation
		COS	R	V	ļ							CO	S R	V
8 Pastourized or	Safe Food and Water  gs used where required	y	·	P		4 4	<del>, , , , , , , , , , , , , , , , , , , </del>	1 - 4 - 21		ise of Uten	sils			
Pasteurized eg Water & Ice fro	om approved source		$\vdash$	P/Pf/C		41 42			properly stored nent & linens: prop	arly stored drie	ad 8 haadle	- d	-	C
	ned for specialized processing methods	_		PF		13	1	Single-use/sing	le-service article	s: properly sto	red & used	1	+-	P/C
	Food Temperature Control				_	14		Gloves used pr		or property ore	100 0 000		$\vdash$	C
	methods used: adequate equipment for			Pf/C					Utensile, Equ	pment and	Vending	<del>-</del>	-	
temperature co				- 1	$-\Gamma_4$	5	F	Food and non-f	ood contact surfa	aces cleanable	,		12	P/PfC
	perly cooked for hot holding ring methods used			Pf			XF	Properly design	ed, constructed,	& used			K	
Thermometers	provided and accurate			C Pf/C	_	7	N N	warewasning: I	nstalled, maintai ct surfaces clear	ned, & used: te	est strips		-	Pf/C
	Food Identification			11/0		.,	M. I''	VOIFIOOD COME		al Facilities				С
Food properly	labeled: original container		RT	Pf/C	4	8	TF	ot & cold wate	r available adeq			_		Pf
	Prevention of Food Contamination				4	9			led, proper backf		_		$\vdash$	P/Pf/C
	s, & animals not present			Pf/C	. 50		S	Sewage & wast	e water properly	disposed				P/Pf/C
Personal clean	evented during food preparation, storage & display	CO		P/Pf/C	5				roperly construc					Pf/C
	properly used_& stored		-	Pf/C	52	3 3			se properly dispo				-	C P/Pf/C
Washing fruits				C	54	_			s installed, main ation & lighting, o				K	C C
					1 0	- 1	1,00	- Square Forting	w ngrining, t	gratet ale				
														1
erson in Charge	(signature)					/		Date:		License Pos	sted Y	N (c	ircle or	ie)
				,										
spector (signatu	I(a)	1	11				E	lamore see	O NO / :	\ F	P :			
(Signall		1	<i>7/  </i>	/_			roll	low up: YE	S NO (circle	one) Follow	up Date	:		
	NO XVO	- 6	-											



**HEALTH DIVISION** 

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

FOOD ESTABLISHMENT INSPECTION REPORT

	1001		HLTH-FRM-005		~	
Est. #50-	4/ Establishment	name:	BUCKS U POKO	sru	Date: 3/29//	9
ite	em/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Colesia	W / Reach-in					1000
	Reach-in	38				
	/ walk-in	39				1
	walk-in	33				
	/walk-in	35				
	Hot hold	135				1
	walk-in	38				
<del>- , , ,</del>						
léa-sa di		OBS	ERVATIONS AND CORRECTIV	VE ACTIO	NS	
Item #						
3.5	3-302.12	- Foc	nd or ingredient	s tha	lare removed fro	om
	their org	inal	package's for us	sc in	the food estab	lishme
<u>-</u>	should be	_ide	entified with th	e Com	mon name of the	Food.
	Note: Brow	un - 1	ike foods in bulk	confr	ainers that are s	lared
	on reach-i	n co	poler in service o	area d	are not labeled	
			Lin container			
	Foil prop to	able	in kitchen area 1	nat k	aboled.	
		<u>.</u>				
37	3-30G-11.	For	od in busket next	redi	ster pet protect	· 60
	From con	fain	alion Cremoved	toen	vor)	
						4
39	3-304.14	- H	st wining cloths	in vo	ridus location no	1
	hald batw	een	st wiping cloths uses in chemic	0 50	anitizer solution	nat
			ncentrotion.	<u> </u>	3010110	7.01
	, , , , , , , , , , , , , , , , , , ,					
45	4-402.11-	8 v	at sink's callkin	d is ii	n mar remair.	
	4-402-12 -	Cut	ting board in pro	S 54	HIAN are subject	8
	to Scratch	und (	and scoring and r	o long	ist he affor live lu	clann
Person in cl	narge: (signature)	J	1 January	0 10110	Date	
Inspector	_	ogal	9		Date 8/29	1192
		J		1	Sanitz	ed .
			White To	// /		1187