



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Merrimack High School	Date: 8/31/2020 Page 1 of 2	No. of Risk Factor/Intervention Violations 0
Address: 38 McElwain Street	Time in: 1:00 Time out: 11:45	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: Merrimack School District SAU	Risk Category: 0	Total Violations 0
Email: david.dziki@scwz6.org #26	Phone: 424-6246	Inspection Status: Yellow Red
Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation: **School Cafeteria**License Posted: **(Y) N**

Discussion with Person-in-Charge:

Follow-Up: **Y (N)**

Follow-Up Date:

Signature of Person in Charge: *[Signature]*Date: **8-31-2020**Signature of Inspector: *[Signature]*Date: **8-31-2020**

Date: 8-31-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>St. James United Methodist Church</u>	Date: <u>8-26-2020</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>646 D.W. Highway</u>	Time in: <u>10:00</u>	Time out: <u>10:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>St. James United Methodist Church</u>	Risk Category: <u>D</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Yellow</u>	Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation: Function Hall / place of worship

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: Robi House

Date: 8/26/20

Signature of Inspector: [Signature]

Date: 8-26-2020

Date: 8-26-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>St. John Neumann Church</u>	Date: <u>8-21-2020</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>408 Milford Road</u>	Time in: <u>10:00</u> Time out: <u>1:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>St. John Neumann Church</u>	Risk Category: <u>0</u>	Total Violations <u>0</u>
Email:	Phone: <u>(603) 880-4689</u>	Inspection Status: <u>Yellow</u> Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
	Illness Investigation	Complaint
	Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

Type of Operation: place of worship / Function Hall

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date:

Signature of Inspector: [Signature]

Date: 8-21-2020

Date: 8-21-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Pizza Hut</u>	Date: <u>8-4-20</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>2</u>
Address: <u>727 Milford Road</u>	Time in: <u>11:45</u> Time out: <u>12:15</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>66 Pizza Hut</u>	Risk Category: <u>B</u>	Total Violations <u>4</u>
Email:	Phone:	Inspection Status: <u>Yellow</u> Red

Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date: 14 days

Signature of Person in Charge:

Date: 8-7-20

Signature of Inspector:

Date: 8-14-2020

Date: 8-17-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Merrimack Cinemagic</u>	Date: <u>8-20-20</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations	<u>1</u>
Address: <u>11 Executive Park Drive</u>	Time in: <u>1:00</u> Time out: <u>1:30</u>	No. of Repeat Risk Factor/Intervention Violations	<u>0</u>
Owner/Permit Holder: <u>Zaycorp Entertainment</u>	Risk Category: <u>G</u>	Total Violations	<u>2</u>
Email: <u>d-raymond@zaycorp.com</u>	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u> Re-inspection Pre-operational Illness Investigation Complaint Other			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge: <u>Contact EO tomorrow (8-21-2020) to return for inspection, to verify hot water functioning.</u>	Follow-Up: <u>Y</u> N
Signature of Person in Charge: <u>D. Raymond</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>08-20-2020</u>
	Date: <u>8-20-2020</u>

Date: 8-20-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Punkin Donuts</u>	Date: <u>8/25/20</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>1725 Hilford Road</u>	Time in: <u>12:45</u> Time out: <u>1:15</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Holly Ingalls</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>
Email: <u>Kca@andradenh.com</u>	Phone: <u>(603) 620-2111</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
	Illness Investigation	Complaint
	Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

Type of Operation: <u>C</u>	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge: <u>Holly Ingalls</u>	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>Holly Ingalls</u>	Follow-Up Date: <u>8-25-20</u>
Signature of Inspector: <u>Eric E. Allen</u>	Date: <u>8-25-2020</u>

Date: **8-26-2020**



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Xing Wang	Date: 8-20-2020 Page 1 of 2	No. of Risk Factor/Intervention Violations: 1
Address: 1077 Mirford Road Unit 28	Time in: 1:45 Time out: 2:30	No. of Repeat Risk Factor/Intervention Violations: 0
Owner/Permit Holder: Jin Fa Wu	Risk Category: C	Total Violations: 1
Email: Yuwang 1234567@gmail.com	Phone:	Inspection Status: GREEN Yellow Red
Inspection Type: Routine	Re-inspection Pre-operational Illness Investigation Complaint Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

Type of Operation:

License Posted: **(Y)** **(N)**

Discussion with Person-in-Charge:

Follow-Up: **(Y)** **(N)**

Follow-Up Date:

Signature of Person in Charge: **Wang**

Date: **8/20/20**

Signature of Inspector: **[Signature]**

Date: **8-20-2020**

Date: 8-20-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Anheuser Busch - Biergarten</u>	Date: <u>8-19-20</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>221 D.W. Highway</u>	Time in: <u>1:00</u>	Time out: <u>2:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Anheuser Busch LLC</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>	
Email:	Phone: <u>595-1202</u>	Inspection Status: <u>Green</u>	Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation Complaint Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: Catala Heardon

Date: 08-19-2020

Signature of Inspector: [Signature]

Date: 8-19-2020

Date: 8-19-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Annewasr Busch - Hospitality room</u>	Date: <u>8-19-2020</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>221 D.W. Highway</u>	Time in: <u>1:00</u>	Time out: <u>2:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Annewasr Busch LLC</u>	Risk Category: <u>G</u>	Total Violations: <u>0</u>	
Email:	Phone: <u>595-1202</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other:		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
	Follow-Up Date:
Signature of Person in Charge: <u>Carla E. Gordon</u>	Date: <u>08/19/2020</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>8-19-2020</u>

Date: 8-19-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Anheuser Busch - vending</u>	Date: <u>8-19-2020</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>221 D.W. Highway</u>	Time in: <u>1:00</u> Time out: <u>2:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Anheuser Bosch</u>	Risk Category:	Total Violations <u>0</u>
Email: <u>scott.hofacker@anheuser-busch.com</u>	Phone:	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
Illness Investigation	Complaint	Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

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

Type of Operation: vending machines

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: Scott E. Hofacker

Date: 8-19-20

Signature of Inspector: Greg J. [Signature]

Date: 8-19-2020

Date: 8-19-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Charles Homestyle Diner</u>	Date: <u>8/18/20</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>1</u>
Address: <u>600 D.W. Highway</u>	Time in: <u>1:30</u>	Time out: <u>12:15</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>George Kokkinos</u>	Risk Category:		Total Violations <u>1</u>
Email: <u>beckshomes@comcast.net</u>	Phone: <u>(603) 5693</u>	Inspection Status: <u>Green</u>	Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up:

Follow-Up Date:

Date:

Date:

Y N

Y N

8/18/20

8-18-2020

Date: 8-18-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Gurnams Catering</u>	Date: <u>8-14-20</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>326 D.W Highway</u>	Time in: <u>10:00</u> Time out: <u>10:50</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Gurnam Virk</u>	Risk Category: <u>C</u>	Total Violations <u>1</u>
Email: <u>Gurnamvirk02@gmail.com</u>	Phone: <u>494-5468</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
	Illness Investigation	Complaint
		Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation: catering

License Posted: (Y) N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: Gurnam Virk

Date: 8/14/20

Signature of Inspector: [Signature]

Date: 8-14-2020

Date: 8-14-2021



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

SD-3/125
GREEN

Establishment/License # <u>D.W Highway Mobile</u>	No. of Risk Factor/Intervention Violations <u>0</u>	DATE <u>8-13-2020</u>
Establishment type: <u>C</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>11:30</u>
Address: <u>468 D.W Highway</u>	Total violations <u>0</u>	Time out: <u>12:00</u>
Permit Holder <u>Nayla Aoude</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone # <u>424-5227</u>	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature) [Signature]

Date: 8/13/20 License Posted (Y) N (circle one)

Inspector (signature) [Signature]

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

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

[illegible]



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Altitude Trampoline park</u>	Date: <u>8-12-2020</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>360 D W Highway</u>	Time in: <u>11:00</u> Time out: <u>11:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Altitude Trampoline Park</u>	Risk Category: <u>F</u>	Total Violations <u>0</u>
Email: <u>Pan@altitudemerrimack.com</u>	Phone: <u>(603) 261-3673</u>	Inspection Status: <u>Yellow</u> Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
	Illness Investigation	Complaint
		Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
	Follow-Up Date:
Signature of Person in Charge: <u>[Signature]</u>	Date: <u>8-12-2020</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>8-12-2020</u>

Date: 8-12-2020

50-31002



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Lisa's Tippy Toes Daycare</u>	Date: <u>8/14/2020</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>33 Babcock Lake Road</u>	Time in: <u>12:15</u> Time out: <u>12:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Lisa Webster</u>	Risk Category: <u>G</u>	Total Violations <u>0</u>
Email: <u>LisaTippyToes@aol.com</u>	Phone:	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
	Illness Investigation	Complaint
		Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation: <u>Daycare</u>	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>Lisa Webster</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>8-17-2020</u>

Date: 8-5-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Bubok Bee Milk Tea</u>	Date: <u>8-7-2020</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>80 Premium Outlets Blvd #694</u>	Time in: <u>11:00</u> Time out: <u>11:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Easy Kitchen Inc.</u>	Risk Category: <u>D</u>	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
Illness Investigation	Complaint	Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
	Follow-Up Date:
Signature of Person in Charge: <u>Kayla Shwartz</u>	Date: <u>8-7-2020</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>8-9-2020</u>

Date: 8-7-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Borger King #2805	Date: 8-7-2020 Page 1 of 2	No. of Risk Factor/Intervention Violations: 1
Address: 2 Amherst Road	Time in: 9:45 Time out: 10:20	No. of Repeat Risk Factor/Intervention Violations: 0
Owner/Permit Holder: Northeast Foods LLC	Risk Category: C	Total Violations: 1
Email:	Phone:	Inspection Status: Yellow Red

Inspection Type: Routine	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
---------------------------------	---------------	-----------------	-----------------------	-----------	-------

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up:

Follow-Up Date:

Date: **8-7-20**

Date: **8-7-2020**

Date: 9-7-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Sweet Ginger</u>	Date: <u>8-5-20</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>2</u>
Address: <u>6 Dobson way unit E & F</u>	Time in: <u>10:00</u>	Time out: <u>11:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Patchara Smith</u>	Risk Category: <u>C</u>	Total Violations: <u>5</u>	
Email: <u>Tpatchara@yahoo.com</u>	Phone: <u>(603) 429-8035</u>	Inspection Status: <u>Yellow</u>	Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation: Thai

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date: 14 days

Signature of Person in Charge: P.P.

Date: 8/5/2020

Signature of Inspector: [Signature]

Date: 8-5-2020



Date: R-5-2021



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Planet Fitness</u>	Date: <u>8-5-2020</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>360 D.W Highway #103</u>	Time in: <u>1:00</u> Time out: <u>1:15</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Planet Fitness Assetco</u>	Risk Category: <u>F</u>	Total Violations <u>0</u>
Email: <u>Merrick.nh@planetfitness.com</u>	Phone: <u>(603) 717-3446</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
	Illness Investigation	Complaint
		Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge: <u>Lisha</u>	Follow-Up: <u>Y</u> <u>N</u>
	Follow-Up Date:
Signature of Person in Charge:	Date: <u>8/5/2020</u>
Signature of Inspector: <u>P. J. C.</u>	Date: <u>8-5-2020</u>

Date: 8-5-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Dollar General</u>	Date: <u>8-5-2020</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>360 D.W. Highway</u>	Time in: <u>12:00</u> Time out: <u>12:25</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Robb McCollen</u>	Risk Category: <u>F</u>	Total Violations <u>0</u>
Email:	Phone: <u>(877) 364-450</u>	Inspection Status: <u>Green</u> Yellow Red

Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation: <u>Retail</u>	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
	Follow-Up Date:
Signature of Person in Charge: <u>Jennifer Villar</u>	Date: <u>8/5/2020</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>8-5-2020</u>

B-5 - 2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Kinder Care Learning Center</u>	Date: <u>8/3/20</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>4 Continental Blvd.</u>	Time in: <u>1:15</u>	Time out: <u>1:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Kinder Care Learning Center</u>	Risk Category: <u>G</u>	Total Violations <u>0</u>	
Email: <u>milowe@kindercare.com</u>	Phone: <u>424-9449</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation: Daycare

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: 8-3-2020

Date: 8-3-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Thomas More College of Liberal Arts</u>	Date: <u>8-28-20</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>6 Manchester street</u>	Time in: <u>11:00</u> Time out: <u>12:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Thomas More College of Liberal Arts</u>	Risk Category: <u>G</u>	Total Violations: <u>2</u>
Email: <u>snardone@thomasmorecollege.edu</u>	Phone: <u>(857) 251-3689</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection Pre-operational Illness Investigation Complaint Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

Type of Operation: college cafeteria

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date: 8-28-2020

Signature of Inspector: [Signature]

Date: 8-28-2020

Date: 8-28-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Tortilla Flats</u>	Date: <u>8-12-20</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>1</u>
Address: <u>995 D.W Highway</u>	Time in: <u>1:45</u>	Time out: <u>2:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Tortilla Flats Inc.</u>	Risk Category: <u>B</u>	Total Violations: <u>5</u>	
Email: <u>Bsmith.tflat@gmail.com</u>	Phone: <u>(603) 247-2008</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted:

Follow-Up:

Follow-Up Date: 14 days

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: 8-12-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>The Homestead</u>	Date: <u>8/14/20</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>2</u>
Address: <u>641 D.W. Highway</u>	Time in: <u>12:30</u> Time out: <u>1:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>The Homestead Restaurant</u>	Risk Category: <u>B</u>	Total Violations <u>6</u>
Email:	Phone: <u>(603) 429-2022</u>	Inspection Status: <u>Yellow</u> Red
Inspection Type: <u>Routine</u>	Re-inspection Pre-operational Illness Investigation Complaint Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: (Y) N

Follow-Up: (Y) N

Follow-Up Date: 14 days

Signature of Person in Charge:

Date: 8-17-20

Signature of Inspector:

Date: 8-14-2020

