



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>3C/191-1361</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/29/18</u>
Establishment type: <u>Lindt Chocolate</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>2:00</u>
Address: <u>80 Premium Outlet</u>	Total violations	Time out: <u>3:00</u>
Permit Holder <u>Lindt</u>	Capacity	Telephone #
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		

Circle designated compliance status (IN, OUT, N/A) for each item  
IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation  
Mark "X" in appropriate box for COS and/or R

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

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

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

### Good Retail Practices

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods  
Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation

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

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

Person in Charge (signature) Ivan Kwagala Date: 11/29/18 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>20/606</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/29/18</u>
Establishment type: <u>BAE System</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:00</u>
Address: <u>130 Daniel Webster Highway</u>	Total violations	Time out: <u>11:00</u>
Permit Holder <u>Sodexo Oper</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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#### Good Retail Practices

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

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

Person in Charge (signature)

Date: 11/29/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala  
Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # Establishment name: Date:

#### TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Tenders / Hot hold	138	Chicken / walk-in	38		
Soup / Hot hold	135				
Hamburger / Grill	165				
Pizza / 468	168				
Bologna / Reach-in	40				
Eggs / salad bar	45				
Raspberry / walk-in	40				

#### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
14	L1-602.11 - Observed dirty utensils stored as clean in containers by cook-line.
43	Single-use items stored without a protective cover in dry storage.
45	Cutting boards scored in warewash. Discussed with manager about replacing them.
46	Sanitizing solution in wiping cloth bucket is at 150ppm.
47	Areas around dish machine gauges dirty. Interior of microwave dirty.
50	No air gap provided on drain line under ice machine.
53	Floor dirty under cookline and warewash equipment. Vent above prep table by walk-in cooler dirty with debris. Base board tile behind ice machine separating from wall.
54	Light out under vent hood.

Person in charge: (signature)

*Ivan Kwagala*

Date 11/29/18

Inspector Ivan Kwagala

Date 11/29/18



## Town of Merrimack Health Division

432 D.W. Highway, Merrimack, NH 03054  
Telephone: (603)-420-1730 Fax (603)-424-0603

### Public Bathing Area Inspection

Facility Name YMCA Pool Pool ☒ Spa ☐  
Address 6 Henry Clay Dr Tax Map # 201041-74  
Date Inspected 11/29/18 Inspected by Ivan Kwagala Manager/Attendant Holly Tetreau

Yes

No

Comments

#### Water Quality

- \* PH (7.0-7.8) ☒
- \* Chlorine residual (1.0-3.0 mg/l) ☒
- \* Clarity - Main drain visible ☒
- Heated Pool not over 89°F ☒
- Spa Temp not over 104°F ☒

#### Safety Standards

- \* Life-ring, reach-pole available ☒
- \* Breakpoint marking present ☒
- \* Deep & Shallow depths indicated ☒
- \* Safety Rules/emergency phone #'s posted ☒
- Emergency Communication capability (phone) ☒
- First aid kit and backboard available ☒
- No hazards observed ☒
- Unsupervised access by children prohibited ☒

#### Construction and Maintenance

- Pool Size \_\_\_\_\_ gallons Spa Size \_\_\_\_\_ gallons
- \* Pool fenced or enclosed with self-closing And latching gates ☒
  - Pool lining smooth and cleanable ☒
  - Hose bib accessible/ back flow valve ☒
  - Recirculation system properly working ☒
  - Flow meter present and working ☒
  - 8 hr. turnover through filters/ 30 min. for spa ☒
  - \* Chlorination/Bromination properly working ☒
  - Filter/filtration acceptable ☒
  - \* Free of cross connections ☒
  - Proper testing equipment available ☒
  - Suitable daily records kept ☒
  - Disinfection, backwash & operational ☒

#### Area Sanitation

- Swimming area clean ☒
- Separate toilet facilities ☒
- Toilet facilities clean and maintained ☒
- Shower facilities provided and maintained ☒
- Waste receptacles provided ☒

X in a "No" column indicates a violation

\*NOTICE: This inspection found a violation of the Town of Merrimack Public Bathing Area Regulation. This violation must be corrected in \_\_\_\_\_ days. Failure to do so may result in temporary closure of the bathing area.

Holly Tetreau  
Manager/Attendant

Ivan Kwagala  
Inspector



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603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

Green

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Establishment type: <u>Lindt chocolate</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>2:00</u>
Address: <u>80 Premium Outlet</u>	Total violations	Time out: <u>3:00</u>
Permit Holder <u>Lindt</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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Compliance status	COS	R	V
<b>Supervision</b>			
1 IN OUT			Pf
<b>Employee Health</b>			
2 IN OUT			P/Pf
3 IN OUT			P
<b>Good Hygienic Practices</b>			
4 IN OUT NO			P/C
5 IN OUT			C
<b>Preventing contamination by hands</b>			
6 IN OUT NO			P/Pf
7 IN OUT N/A NO			P/Pf
8 IN OUT			P/C
<b>Approved Source</b>			
9 IN OUT			P/Pf/C
10 IN OUT N/A NO			P/Pf
11 IN OUT			P/Pf
12 IN OUT N/A NO			P/Pf/C
<b>Protection from Contamination</b>			
13 IN OUT N/A			P/C
14 IN OUT N/A			P/Pf/C
15 IN OUT N/A			P

Compliance status	COS	R	V
<b>Potentially Hazardous Food Time/Temperature</b>			
16 IN OUT N/A NO			P/Pf/C
17 IN OUT N/A NO			P
18 IN OUT N/A NO			P
19 IN OUT N/A NO			P
20 IN OUT N/A			P
21 IN OUT N/A NO			P/Pf
22 IN OUT N/A NO			P/Pf/C
<b>Consumer Advisory</b>			
23 IN OUT N/A			Pf
<b>Highly Susceptible Populations</b>			
24 IN OUT N/A			P
<b>Chemical</b>			
25 IN OUT N/A			P/Pf/C
26 IN OUT			P/Pf/C
<b>Conformance with Approved Procedures</b>			
27 IN OUT N/A			P/Pf

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30 Variance obtained for specialized processing methods			Pf
<b>Food Temperature Control</b>			
31 Proper cooling methods used; adequate equipment for temperature control			Pf/C
32 Plant food properly cooked for hot holding			Pf
33 Approved thawing methods used			C
34 Thermometers provided and accurate			Pf/C
<b>Food Identification</b>			
35 Food properly labeled; original container			Pf/C
<b>Prevention of Food Contamination</b>			
36 Insects, rodents, & animals not present			Pf/C
37 Contamination prevented during food preparation, storage & display			P/Pf/C
38 Personal cleanliness			Pf/C
39 Wiping cloths, properly used & stored			C
40 Washing fruits & vegetables			C

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

Person in Charge (signature)

Date: 11/29/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala  
Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730 ♣ Fax 603-424-0603

**FOOD ESTABLISHMENT INSPECTION REPORT**

HLTH-FRM-005

Est. #	Establishment name:	Date:			
Auntie Anne's					
<b>TEMPERATURE OBSERVATIONS</b>					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Sausage / Reach-in	40				
Sausage Rolls	179				
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>					
Item #					
45	Cup used as scoop - Discussed with manager to use scoop				
47	Interior of reach-in cooler dirty.				
53	Floor in general need some cleaning. Vent above coffee machine dirty				
Person in charge: (signature)		Cassidy Basile	Date		11/28/18
Inspector		Twan Kwadate	Date		



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>3C/191-693</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/29/18</u>
Establishment type: <u>Auntie Anne's</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>2:30</u>
Address: <u>80 Premium Outlet</u>	Total violations	Time out: <u>3:00</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 11/29/18 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Follow-up

Establishment/License # <u>5D-410084</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/21/18</u>
Establishment type: <u>Dinner</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:30</u>
Address: <u>416 Daniel Webster</u>	Total violations	Time out: _____
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 11/21/18 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

**432 Daniel Webster Highway**

Merrimack New Hampshire 03054

603-420-1730 ♣ Fax 603-424-0603

# FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

[illegible]



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Follow-up

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>JP-410084</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/21/18</u>
Establishment type: <u>D-XL Diner</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:30</u>
Address: <u>416 Daniel Webster</u>	Total violations	Time out: _____
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R

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

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

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

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

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

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

Person in Charge (signature) Ivan Kwagala Date: 11/21/18 License Posted ☒ Y ☐ N (circle one)

Inspector (signature) Ivan Kwagala Follow up: ☒ YES ☐ NO (circle one) Follow up Date: \_\_\_\_\_

Date \_\_\_\_\_



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License #	1	No. of Risk Factor/Intervention Violations		DATE	11/21/18
Establishment type	Hana Japanese	No. of Repeat Risk Factor/Intervention Violations		Time in:	9:00
Address				Time out:	10:00
Permit Holder		Total violations			

Inspection Type	<input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Capacity		Telephone #	
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Circle designated compliance status (IN, OUT, N/A) for each item  
IN=In compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation  
Mark "X" in appropriate box for COS and/or R

Compliance status COS R V

1 IN OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
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2 IN OUT	Management, all employees knowledge, responsibilities and reporting			P/Pf
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3 IN OUT	Proper use of restriction and exclusion			P
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4 IN OUT	NO Proper eating, tasting, drinking, tobacco use			P/C
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5 IN OUT	No discharge from eyes, nose and mouth			C
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6 IN OUT	NO Hands clean and properly washed			P/Pf
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7 IN OUT	N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
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8 IN OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C
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9 IN OUT	Food obtained from approved source			P/Pf/C
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10 IN OUT	N/A NO Food received at proper temperature			P/Pf
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11 IN OUT	Food in good condition, safe, & unadulterated			P/Pf
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12 IN OUT	N/A NO Required records available shellstock tags, parasite destruction			P/Pf/C
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13 IN OUT	N/A Food separated & protected			P/C
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14 IN OUT	N/A Food-contact surfaces cleaned & sanitized			P/Pf/C
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15 IN OUT	N/A Proper disposition of returned, previously served, reconditioned, & unsafe food			P
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16 IN OUT	N/A NO Proper cooking time & temperature			P/Pf/C
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17 IN OUT	N/A NO Proper reheating procedures			P
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18 IN OUT	N/A NO Proper cooling time & temperatures			P
-----------	---	--	--	---

19 IN OUT	N/A NO Proper hot holding temperatures			P
-----------	--	--	--	---

20 IN OUT	N/A NO Proper cold holding temperatures			P
-----------	---	--	--	---

21 IN OUT	N/A NO Proper date marking and disposition procedures and records			P/Pf
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22 IN OUT	N/A NO Time as a public health control.			P/Pf/C
-----------	---	--	--	--------

23 IN OUT	N/A Consumer advisory provided for raw or undercooked foods			Pf
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24 IN OUT	N/A Pasteurized foods used, prohibited foods not offered			P
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25 IN OUT	N/A Food additives approved & used properly			P/Pf/C
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26 IN OUT	N/A Toxic substances properly identified, stored, & used			P/Pf/C
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27 IN OUT	N/A Compliance with variance, specialized process, & HACCP plan			P/Pf
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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 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

28	Pasteurized eggs used where required			P
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29	Water & ice from approved source			P/Pf/C
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30	Variance obtained for specialized processing methods			PF
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31	Proper cooling methods used adequate equipment for temperature control			Pf/C
----	--	--	--	------

32	Plant food properly cooked for hot holding			Pf
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33	Approved thawing methods used			C
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34	Thermometers provided and accurate			Pf/C
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35	Food properly labeled: original container			Pf/C
----	---	--	--	------

36	Insects, rodents, & animals not present			Pf/C
----	---	--	--	------

37	Contamination prevented during food preparation, storage & display			P/Pf/C
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38	Personal cleanliness			Pf/C
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39	Wiping cloths properly used & stored			C
----	--------------------------------------	--	--	---

40	Washing fruits & vegetables			C
----	-----------------------------	--	--	---

41	In-use utensils properly stored			C
----	---------------------------------	--	--	---

42	Utensils, equipment & linens properly stored, dried, & handled			C
----	--	--	--	---

43	Single-use/single-service articles properly stored & used			P/C
----	---	--	--	-----

44	Gloves used properly			C
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45	X Food and non-food contact surfaces cleanable, properly designed, constructed, & used			P/Pf/C
----	--	--	--	--------

46	X Warewashing installed, maintained, & used: test strips			Pf/C
----	--	--	--	------

47	X Non-food contact surfaces clean			C
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48	Hot & cold water available adequate pressure			Pf
----	--	--	--	----

49	Plumbing installed, proper backflow devices			P/Pf/C
----	---	--	--	--------

50	Sewage & waste water properly disposed			P/Pf/C
----	--	--	--	--------

51	Toilet facilities properly constructed, supplied, & cleaned			Pf/C
----	---	--	--	------

52	Garbage & refuse properly disposed, facilities maintained			C
----	---	--	--	---

53	X Physical facilities installed, maintained, & clean			P/Pf/C
----	--	--	--	--------

54	Adequate ventilation & lighting, designated areas used			C
----	--	--	--	---

Person in Charge (signature)  
Ivan Kwagala

Date: 11/21/18 License Posted (X) N (circle one)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

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

## FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #

Establishment name:

Hana Japanese

Date: 11/21/18

### TEMPERATURE OBSERVATIONS

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

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #

45

1 Cabinet is not sealed to wall in service area. Wood - prep area not painted. Raw wood exposed under counter above prep table in kitchen. Raw wood exposed under cabinet in Bedrooms. Raw wood exposed above Beach-in cooler by hand sink. Sinks and Tubs not sealed properly to wall throughout facility. Paint wood on mop hanger.

53

Seal needed under base under silver food prep table. Base board missing under white tile going to storage and mop sink. Wall cover above mop sink not properly sealed. Metal base board under dish machine not properly sealed. Water supply pipe lines above mop sink. Gaps under door frame of restrooms. Crack in wall in women restroom.

Person in charge: (signature)

P92

Inspector

Ivan Kusagata

Date 11/21/18

Date 11/21/18



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 30191-133	No. of Risk Factor/Intervention Violations	DATE 11/26/10
Establishment type: Dairy Quiche	No. of Repeat Risk Factor/Intervention Violations	Time in: 11:00
Address: 80 Premium Outlet Blvd	Total violations	Time out: 11:30
Permit Holder David C. Dion	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 11/26/10 License Posted: Y (circle one)

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>GD-1/127</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/20/17</u>
Establishment type: <u>Zhang R. 1</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: _____
Address: <u>432 Daniel Webster</u>	Total violations	Time out: _____
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

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
<b>Supervision</b>			
1 IN OUT Person in charge present, demonstrates knowledge and performs duties			Pf
<b>Employee Health</b>			
2 IN OUT Management, all employees knowledge, responsibilities and reporting			P/Pf
3 IN OUT Proper use of restriction and exclusion			P
<b>Good Hygienic Practices</b>			
4 IN OUT NO Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT No discharge from eyes, nose and mouth			C
<b>Preventing contamination by hands</b>			
6 IN OUT NO Hands clean and properly washed			P/Pf
7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT Adequate handwashing sinks properly supplied and accessible			Pf/C
<b>Approved Source</b>			
9 IN OUT Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO Food received at proper temperature			P/Pf
11 IN OUT Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO Required records available shellstock tags, parasite destruction			P/Pf/C
<b>Protection from Contamination</b>			
13 IN OUT N/A Food separated & protected			P/C
14 IN OUT N/A Food-contact surfaces cleaned & sanitized			P/Pf/C
15 IN OUT N/A Proper disposition of returned previously served, reconitioned, & unsafe food			P
<b>Good Retail Practices</b>			
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			
<b>Safe Food and Water</b>			
28 Pasteurized eggs used where required			P
29 Water & Ice from approved source			P/Pf/C
30 Variance obtained for specialized processing methods			PF
<b>Food Temperature Control</b>			
31 Proper cooling methods used adequate equipment for temperature control			Pf/C
32 Plant food properly cooked for hot holding			Pf
33 Approved thawing methods used			C
34 Thermometers provided and accurate			Pf/C
<b>Food Identification</b>			
35 X Food properly labeled original container			Pf/C
<b>Prevention of Food Contamination</b>			
36 X Insects, rodents, & animals not present			Pf/C
37 X Contamination prevented during food preparation, storage & display			P/Pf/C
38 Personal cleanliness			Pf/C
39 X Wiping cloths, properly used & stored			C
40 Washing fruits & vegetables			C
<b>Proper Use of Utensils</b>			
41 In-use utensils properly stored			C
42 Utensils, equipment & linens: properly stored, dried, & handled			C
43 X Single-use/single-service articles properly stored & used			P/C
44 Gloves used properly			C
<b>Utensils, Equipment and Vending</b>			
45 Food and non-food contact surfaces cleanable, properly designed, constructed, & used			P/Pf/C
46 X Warewashing installed, maintained, & used test strips			Pf/C
47 X Non-food contact surfaces clean			C
<b>Physical Facilities</b>			
48 Hot & cold water available adequate pressure			Pf
49 Plumbing installed, proper backflow devices			P/Pf/C
50 X Sewage & waste water properly disposed			P/Pf/C
51 X Toilet facilities properly constructed, supplied, & cleaned			Pf/C
52 X Garbage & refuse properly disposed, facilities maintained			C
53 X Physical facilities installed, maintained, & clean			P/Pf/C
54 X Adequate ventilation & lighting, designated areas used			C

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.

Person in Charge (signature) <u>Ivan Kwagala</u>	Date: <u>11/20/17</u> License Posted <input checked="" type="checkbox"/> N (circle one)
Inspector (signature) _____	Follow up: YES NO (circle one) Follow up Date: _____



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 01-167 Establishment name: Zhong Date: 11/30/16

#### TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Temp's food.					

#### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
8	Utensils stored in hand sink by prep table - Removed
21	No date marking on food in walk-in cooler and refrigerator by prep sink
26	Medication stored next to dry utensils and food - Removed
33	No food labels on food inside bulk containers in kitchen and storage by walk-in freezer.
37	Meats stored directly on floor in walk-in cooler.
39	Wiping cloths stored wet on counters. are required to be stored in sanitizing solution.
412	Single use items in boxes stored directly on floor in storage.
413	Raw wood crates exposed on shelving in dish machine. Raw wood should be painted or sealed.
416	Dish machine temp is at 135. Not hot dish machine to reach 3rd final rinse. No hot drip provided.
417	Gaskets on doors in cooler, dirty. interior of microwave dirty. Meat - check dirty.
40	No Air gap provided on food prep sink, and dish machine
51	No cover on toilet trash can. No self closure on restroom.
Person in charge: (signature) <u>Ali</u>	
Inspector <u>Luan Kwokala</u>	
Date <u>11/2/16</u>	
Date <u>11/30/16</u>	

32. Trash bin lid open.

33. Floor sealing throughout facility in poor condition

34. No...





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>3C/191-1353</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/26/10</u>
Establishment type <u>Dairy Quiche</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:50</u>
Address <u>80 Premium Outlet Blvd</u>	Total violations	Time out: <u>11:30</u>
Permit Holder <u>David C. Dion</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  
Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R  
IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation

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

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

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

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

Person in Charge (signature) <u>Michael Bolatelli</u>	Date: <u>11/26/10</u> License Posted: <u>Y</u> IN (circle one)
Inspector (signature) <u>Ivan Kuznetsov</u>	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

Follow-up

Green

Establishment/License # <u>503/125</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/19/18</u>
Establishment type: <u>Mobil</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>1:00</u>
Address: <u>468 Daniel Webster</u>	Total violations	Time out: <u>1:30</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Person in Charge (signature) Ivan Kwackel Date: 11/19/18 License Posted ☒ 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

Yellow

Establishment/License # <b>28/003</b>	No. of Risk Factor/Intervention Violations	DATE <b>11/19/18</b>
Establishment type: <b>Friendly's</b>	No. of Repeat Risk Factor/Intervention Violations	Time in: <b>10:00</b>
Address: <b>710 Milford J</b>	Total violations	Time out: <b>12:00</b>
Permit Holder <b>Friendly's Restaurants</b>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status	COS	R	V
<b>Supervision</b>			
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT			Pf
<b>Employee Health</b>			
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P
<b>Good Hygienic Practices</b>			
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT	NO		P/C
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT			C
<b>Preventing contamination by Hands</b>			
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT	NO		P/Pf
7 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A		P/Pf
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT			C
<b>Approved Sources</b>			
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf/C
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A		P/Pf
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf
12 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A		P/Pf/C
<b>Protection from Contamination</b>			
13 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A		P/C
14 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A		P/Pf/C
15 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A		P

Compliance status	COS	R	V
<b>Potentially Hazardous Food Time/Temperature</b>			
16 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A		P/Pf/C
17 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A		P
18 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A		P
19 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A		P
20 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A		P
21 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A		P/Pf
22 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A		P/Pf/C
<b>Consumer Advisory</b>			
23 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A		Pf
<b>Highly Susceptible Populations</b>			
24 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A		P
<b>Chemical</b>			
25 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A		P/Pf/C
26 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf/C
<b>Conformance with Approved Procedures</b>			
27 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A		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
<b>Safe Food and Water</b>			
28			P
29			P/Pf/C
30			Pf
<b>Food Temperature Control</b>			
31			Pf/C
32			Pf
33			C
34			Pf/C
<b>Food Identification</b>			
35			Pf/C
<b>Prevention of Food Contamination</b>			
36			Pf/C
37			P/Pf/C
38			Pf/C
39			C
40			C

	COS	R	V
<b>Proper Use of Utensils</b>			
41			C
42			C
43			P/C
44			C
<b>Utensils, Equipment and Vending</b>			
45			P/Pf/C
46			Pf/C
47			C
<b>Physical Facilities</b>			
48			Pf
49			P/Pf/C
50	X		P/Pf/C
51			Pf/C
52			C
53	X		P/Pf/C
54	X		C

Person in Charge (signature) *Ivan Kwagala*

Date: **11/19/18** License Posted ☒ Y ☐ N (circle one)

Inspector (signature) *Ivan Kwagala*

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

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

## FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 281003 Establishment name: friendlys

Date: 11/19/18

### TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Sausage / walk-in	38				
Eggs / walk-in	39				
Salad bowl / Refrigerator	41				
Ham / Refrigerator	40				
Coleslaw / Refrigerator	39				
Fries / Hot hold	163				
Chicken soup / Hot hold	163				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
8	6-301.12 - No hand drying provision at hand sink in kitchen. (Paper towel provided)
11	3-101.11 - Observed couple of tomatoes in poor condition in tomato box in walk-in cooler.
14	4-601.11 - Scoops above prep table by office dirty. Removed to wash.
21	3-501.17 - Observed salad bowls with discard date of 11/18/18. discarded.
50	No Air gap provided on drain lines under ice machine and ice cream machine. Discussed with manager about providing 2 inch air gap.
53	Floor under ice cream machines, dish machine and cook-line equipment dirty with trash and food waste. <del>Testing above reach in</del>
54	Inadequate lighting in chemical storage. Note: Manager stated that has placed a work order on the light.

Person in charge: [Signature]

Date 11/19/18

Inspector Ivan Kwagala

Date 11/19/18



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>7E/030</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/19/18</u>
Establishment type: <u>Nutrition Bui Good</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:20</u>
Address: <u>746 Daniel Webster</u>	Total violations	Time out: <u>1:00pm</u>
Permit Holder <u>DOPT</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status	COS	R	V
<b>Supervisor:</b>			
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT			Pf
<b>Employee Health</b>			
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P
<b>Good Hygiene Practices</b>			
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/C
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT			C
<b>Preventing contamination by hands</b>			
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf
7 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/C
<b>Approved Source</b>			
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf/C
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf
12 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf/C
<b>Protection from Contamination</b>			
13 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/C
14 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf/C
15 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P

Compliance status	COS	R	V
<b>Potentially Hazardous Food Time/Temperature</b>			
16 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf/C
17 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P
18 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P
19 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P
20 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P
21 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf
22 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf/C
<b>Consumer Advisory</b>			
23 <input checked="" type="radio"/> IN <input type="radio"/> OUT			Pf
<b>Highly Susceptible Population</b>			
24 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P
<b>Chemical</b>			
25 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf/C
26 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf/C
<b>Conformance with Approved Procedures</b>			
27 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf

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

#### Good Retail Practices

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

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

Compliance status	COS	R	V
<b>Safe Food and Water</b>			
28 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P
29 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf/C
30 <input checked="" type="radio"/> IN <input type="radio"/> OUT			Pf
<b>Food Temperature Control</b>			
31 <input checked="" type="radio"/> IN <input type="radio"/> OUT			Pf/C
32 <input checked="" type="radio"/> IN <input type="radio"/> OUT			Pf
33 <input checked="" type="radio"/> IN <input type="radio"/> OUT			C
34 <input checked="" type="radio"/> IN <input type="radio"/> OUT			Pf/C
<b>Food Identification</b>			
35 <input checked="" type="radio"/> IN <input type="radio"/> OUT			Pf/C
<b>Prevention of Food Contamination</b>			
36 <input checked="" type="radio"/> IN <input type="radio"/> OUT			Pf/C
37 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf/C
38 <input checked="" type="radio"/> IN <input type="radio"/> OUT			Pf/C
39 <input checked="" type="radio"/> IN <input type="radio"/> OUT			C
40 <input checked="" type="radio"/> IN <input type="radio"/> OUT			C

Compliance status	COS	R	V
<b>Proper Use of Utensils</b>			
41 <input checked="" type="radio"/> IN <input type="radio"/> OUT			C
42 <input checked="" type="radio"/> IN <input type="radio"/> OUT			C
43 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/C
44 <input checked="" type="radio"/> IN <input type="radio"/> OUT			C
<b>Utensils, Equipment and Vending</b>			
45 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf/C
46 <input checked="" type="radio"/> IN <input type="radio"/> OUT			Pf/C
47 <input checked="" type="radio"/> IN <input type="radio"/> OUT			C
<b>Physical Facilities</b>			
48 <input checked="" type="radio"/> IN <input type="radio"/> OUT			Pf
49 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf/C
50 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf/C
51 <input checked="" type="radio"/> IN <input type="radio"/> OUT			Pf/C
52 <input checked="" type="radio"/> IN <input type="radio"/> OUT			C
53 <input checked="" type="radio"/> IN <input type="radio"/> OUT			P/Pf/C
54 <input checked="" type="radio"/> IN <input type="radio"/> OUT			C

Person in Charge (signature)

Date: 11/19/18

License Posted ☒ N (circle one)

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>GE21022</u>	No. of Risk Factor/Intervention Violations	DATE <u>12/27/18</u>
Establishment type: <u>Homestead</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:29</u>
Address: <u>641 Daniel Webster</u>	Total violations	Time out: <u>2:38</u>
Permit Holder <u>Homestead</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature) Ivan Kwagala Date: 12-27-18 License Posted Y N (circle one)

Inspector (signature) Ivan Kwagala

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

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

### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name:	Homestead	Date:		
TEMPERATURE OBSERVATIONS					
Item/Location		Temp.	Item/Location		Temp.
Tomatoes		47	Grill chicken/cooki		170
Lettuce		48	mash walk-in		40
Chicken (Raw)		40	stuffed mushroom		41
Grilled chicken		50	Gravy		140
mash potatoes		168	Milk		37
Rice		169			
Fries / Cook Reheat		200			

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
16	Observed employees going out for a break and came back to prepare foods without washing hands
* 8	No soap at hand sink in oven area.
* 14	Observed scoops, tongs and other utensils dirty but stored as clean.
* 20	Lettuce and tomatoes held between 47-48. discarded
* 26	Chemical spray bottles stored next to kitchenware and single-use items. (Removed)
35	Food in bulk containers not properly labeled (sugar and flour) by restroom.
37	Food in containers stored directly on floor in walk-in cooler.
39	Observed wiping cloths stored while wet on prep surfaces in couple areas.
42	Metal and plastic pans wet stacked on shelving by sink.
45	Cutting boards scored. Raw wood exposed on rack holding ice cream machine.

Person in charge: (signature) <u>[Signature]</u>	Date <u>12-27-18</u>
Inspector <u>Van Kwagda</u>	Date

# MERRIMACK FIRE DEPARTMENT

**HEALTH DIVISION**

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730 ♣ Fax 603-424-0603

**FOOD ESTABLISHMENT INSPECTION REPORT**

HLTH-FRM-005

[illegible]





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>410-3/007</u>	No. of Risk Factor/Intervention Violations	DATE <u>12/20/08</u>
Establishment type: <u>Able Ebenezer</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: _____
Address: <u>31 Columbia</u>	Total violations	Time out: _____
Permit Holder <u>Able Ebenezer</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

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

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

Person in Charge (signature)

Date: 12/20/08 License Posted ☒ N (circle one)

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>3C/042</u>	No. of Risk Factor/Intervention Violations	DATE <u>12/20/18</u>
Establishment type: <u>Horse shoe</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>2:15</u>
Address: <u>44 Green</u>	Total violations	Time out: _____
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

Compliance status	COS	R	V
<b>Potentially Hazardous Food Time/Temperature</b>			
16 <input checked="" type="radio"/> OUT			P/Pf/C
Proper cooking time & temperature			
17 <input checked="" type="radio"/> OUT			P
Proper reheating procedures			
18 <input checked="" type="radio"/> OUT			P
Proper cooling time & temperatures			
19 <input checked="" type="radio"/> OUT			P
Proper hot holding temperatures			
20 <input checked="" type="radio"/> OUT			P
Proper cold holding temperatures <u>38-40</u>			
21 <input checked="" type="radio"/> OUT			P/Pf
Proper date marking and disposition			
22 <input checked="" type="radio"/> OUT			P/Pf/C
Time as a public health control: procedures and records			
<b>Consumer Advisory</b>			
23 <input checked="" type="radio"/> OUT			Pf
Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>			
24 <input checked="" type="radio"/> OUT			P
Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>			
25 <input checked="" type="radio"/> OUT			P/Pf/C
Food additives: approved & used properly			
26 <input checked="" type="radio"/> OUT			P/Pf/C
Toxic substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>			
27 <input checked="" type="radio"/> OUT			P/Pf
Compliance with variance, specialized Process, & HACCP plan			

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 12/20/18 License Posted ☒ N (circle one)

Ivan Kwagala

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE <u>12/19/18</u>
Establishment type:	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:00</u>
Address:	Total violations	Time out: <u>1:00 pm</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status	COS	R	V	Compliance status	COS	R	V
<b>Supervision</b>				<b>Potentially Hazardous Food Time/Temperature</b>			
<u>1</u> IN OUT			Pf	16 <u>IN</u> OUT N/A NO			P/Pf/C
<b>Employee Health</b>				17 <u>IN</u> OUT N/A NO			P
2 <u>IN</u> OUT			P/Pf	18 <u>IN</u> OUT N/A NO			P
3 <u>IN</u> OUT			P	19 <u>IN</u> OUT N/A NO			P
<b>Good Hygienic Practices</b>				20 <u>IN</u> OUT N/A			P
4 <u>IN</u> OUT NO			P/C	21 <u>IN</u> OUT N/A NO			P/Pf
5 <u>IN</u> OUT			C	22 IN OUT <u>N/A</u> NO			P/Pf/C
<b>Preventing contamination by Hands</b>				<b>Consumer Advisory</b>			
6 <u>IN</u> OUT NO			P/Pf	23 IN OUT <u>N/A</u>			Pf
7 IN OUT <u>N/A</u> NO			P/Pf	<b>Highly Susceptible Populations</b>			
8 <u>IN</u> OUT			Pf/C	24 IN OUT <u>N/A</u>			P
<b>Approved Source</b>				<b>Chemical</b>			
9 <u>IN</u> OUT			P/Pf/C	25 IN OUT <u>N/A</u>			P/Pf/C
10 IN OUT <u>N/A</u> NO			P/Pf	26 IN <u>OUT</u>			Pf/C
11 <u>IN</u> OUT			P/Pf	<b>Conformance with Approved Procedures</b>			
12 IN OUT <u>N/A</u> NO			P/Pf/C	27 IN OUT <u>N/A</u>			P/Pf
<b>Protection from Contamination</b>				<b>Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.</b>			
13 <u>IN</u> OUT <u>N/A</u>			P/C				
14 <u>IN</u> OUT <u>N/A</u>			P/Pf/C				
15 IN OUT <u>N/A</u>			P				

#### Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

	COS	R	V		COS	R	V
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
28			P	41			C
29			P/Pf/C	42			C
30			Pf	43			P/C
<b>Food Temperature Control</b>				44			C
31			Pf/C	<b>Utensils, Equipment and Vending</b>			
32			Pf	45			P/Pf/C
33			C	46			Pf/C
34			Pf/C	47 <u>X</u>			C
<b>Food Identification</b>				<b>Physical Facilities</b>			
35			Pf/C	48			Pf
<b>Prevention of Food Contamination</b>				49			P/Pf/C
36			Pf/C	50			P/Pf/C
37 <u>X</u>			P/Pf/C	51			Pf/C
38			Pf/C	52			C
39			C	53 <u>X</u>			P/Pf/C
40			C	54			C

Person in Charge (signature)

Date: 12/19/18 License Posted Y N (circle one)

Inspector (signature)

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

# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

**432 Daniel Webster Highway**

Merrimack New Hampshire 03054

603-420-1730 ♣ Fax 603-424-0603

# FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

[illegible]



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>40-3/004 m</u>	No. of Risk Factor/Intervention Violations	DATE <u>12/19/18</u>
Establishment type: <u>Billut Famous</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>18:00</u>
Address: <u>380 Daniel Webster Highway</u>	Total violations	Time out: <u>17:00</u>
Permit Holder <u>Billut Famous</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 12/19/18 License Posted ☒ N (circle one)

Ivan Kwagala

Inspector (signature)

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





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>30-2/005</u>	No. of Risk Factor/Intervention Violations	DATE <u>12/19/18</u>
Establishment type: <u>Quality Inn</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: _____
Address: <u>2424 Daniel Webster Highway</u>	Total violations	Time out: _____
Permit Holder <u>Arny</u>	Risk Category	Telephone #
Inspection Type <input checked="" type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		

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

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

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

#### Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Keyur Patel  
Person in Charge (signature)

Date: 12/19/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala  
Inspector (signature)

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

# MERRIMACK FIRE DEPARTMENT

**HEALTH DIVISION**

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

**FOOD ESTABLISHMENT INSPECTION REPORT**

HLTH-FRM-005

[illegible]





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>412-3/0041 AG</u>	No. of Risk Factor/Intervention Violations	DATE <u>12/19/18</u>
Establishment type: <u>Big Kahunas</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:00</u>
Address: <u>380 Daniel Webster</u>	Total violations	Time out: <u>11:00</u>
Permit Holder <u>Big Kahunas</u>	Risk Category	Capacity
Inspection Type <input checked="" type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  
Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R  
IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation

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

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

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

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

Person in Charge (signature)

Date: 12/19/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kungala

Inspector (signature)

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

# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730 ♣ Fax 603-424-0603

# FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name:	Date:			
	Big kahuna's	12/19/18			
TEMPERATURE OBSERVATIONS					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Rice / Hot hold	165	Milk / Refrigerator	40		
Chicken / Hot hold	153				
Eggs / cooking	170				
Potatoes / stove	198				
Spinach / walk-in	40				
Soup / walk-in	38				
Potatoes / Refrigerator	45				
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item #					
14	Metal pans dirty with sticker residue. (4-602-11)				
26	Chemical spray bottle on spice shelving not labeled with a common name (named)				
37	Sweet pastry on cashier table not protected from contamination. (covered)				
47	Lowest shelving on metal rack by cook-line dirty with heavy grease.				
451	Trash can missing cover in employee restroom.				
53	Ceiling tiles in kitchen area in poor condition. Note! In the process of renovation.				
Person in charge: (signature)	Lisa Dubois (M)				
Inspector Ivan Keregeta					
Date	12/19/18				
Date	12/19/18				



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE <u>12/19/18</u>
Establishment type:	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:00</u>
Address:	Total violations	Time out: <u>1:00 pm</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

### Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 12/19/18 License Posted ☒ N (circle one)

Inspector (signature)

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





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>4D-3/001 m</u>	No. of Risk Factor/Intervention Violations	DATE <u>12/19/18</u>
Establishment type: <u>Billu's Famous</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>18:00</u>
Address: <u>380 Daniel Webster Highway</u>	Total violations	Time out: <u>12:00</u>
Permit Holder <u>Billu's Famous</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 12/19/18 License Posted ☒ N (circle one)

Ivan Kwagala  
Inspector (signature)

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

# MERRIMACK FIRE DEPARTMENT

**HEALTH DIVISION**

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

## FOOD ESTABLISHMENT INSPECTION REPORT

**HLTH-FRM-005**

Est. #	Establishment name:	TEMPERATURE OBSERVATIONS				Date:
Item/Location		Temp.	Item/Location	Temp.	Item/Location	Temp.
Beef / grill		189				
Roast chicken		410				
Tomatoes		40				
Lettuce		411				
Tuna salad		410				
Sausage		40				

## OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>30-21005</u>	No. of Risk Factor/Intervention Violations	DATE <u>12/19/18</u>
Establishment type: <u>Quality Inn</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: _____
Address: <u>2424 Daniel Webster Highway</u>	Total violations	Time out: _____
Permit Holder <u>Arjun</u>	Risk Category	Capacity
Inspection Type <input checked="" type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 12/19/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala  
Inspector (signature)

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







# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>4D-3/004 PG</u>	No. of Risk Factor/Intervention Violations	DATE <u>12/19/18</u>
Establishment type: <u>Big Kahuna's</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:00</u>
Address: <u>380 Daniel Webster</u>	Total violations	Time out: <u>11:00</u>
Permit Holder <u>Big Kahuna's</u>	Risk Category	Capacity
Inspection Type <input checked="" type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

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

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

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

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

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

Person in Charge (signature)

Date: 12/19/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kungala  
Inspector (signature)

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





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>2D/007</u>	No. of Risk Factor/Intervention Violations	DATE <u>12/13/18</u>
Establishment type: <u>Subway</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:00</u>
Address: <u>140 Daniel Webster Highway</u>	Total violations	Time out: <u>9:30</u>
Permit Holder <u>Energuy</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 12/13/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala  
Inspector (signature)

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

# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

**432 Daniel Webster Highway**

Merrimack New Hampshire 03054

603-420-1730 ♣ Fax 603-424-0603

# FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 20 / 007 Establishment name:

Subway

Date: 12/13/18

## TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Lettuces / cold hold	39				
Tomatoes / cold hold	38				
Chicken / cold hold	40				
Bologna / Refrig	40				
Chillie	153				

### OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

**Person in charge:** (signature)

Reu Thal

Date 12/13/18

**Inspector**

Ivan Kwagala

Date 12/13/18



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730 ♣ Fax 603-424-0603

# FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

[illegible]



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>20/007</u>	No. of Risk Factor/Intervention Violations	DATE <u>12/13/18</u>
Establishment type: <u>Bon Bon's</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:30</u>
Address: <u>140 Daniel Webster Highway</u>	Total violations	Time out: <u>11:00</u>
Permit Holder <u>Energy North</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 12/13/18 License Posted Y ☒ (circle one)

Ivan Kwagata

Inspector (signature)

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

No violations noted / observed



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>201007</u>	No. of Risk Factor/Intervention Violations	DATE <u>12/13/18</u>
Establishment type: <u>Aroma Joes</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:30</u>
Address: <u>140 Daniel Webster Highway</u>	Total violations	Time out: <u>10:30</u>
Permit Holder <u>Energy North</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status COS R V

#### Supervision

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

#### Employee Health

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

3 ☒ IN ☐ OUT Proper use of restriction and exclusion P

#### Good Hygienic Practices

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

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

#### Preventing contamination by Hands

6 ☒ IN ☐ OUT NO Hands clean and properly washed P/Pf

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

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

#### Approved Source

9 ☒ IN ☐ OUT Food obtained from approved source P/Pf/C

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

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

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

#### Protection from Contamination

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

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

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

#### Good Retail Practices

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

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

Compliance status COS R V

#### Safe Food and Water

28 ☒ Pasteurized eggs used where required P

29 ☒ Water & ice from approved source P/Pf/C

30 ☒ Variance obtained for specialized processing methods PF

#### Food Temperature Control

31 ☒ Proper cooling methods used: adequate equipment for temperature control P/C

32 ☒ Plant food properly cooked for hot holding Pf

33 ☒ Approved thawing methods used C

34 ☒ Thermometers provided and accurate P/C

#### Food Identification

35 ☒ Food properly labeled: original container P/C

#### Prevention of Food Contamination

36 ☒ Insects, rodents, & animals not present P/C

37 ☒ Contamination prevented during food preparation, storage & display P/Pf/C

38 ☒ Personal cleanliness P/C

39 ☒ Wiping cloths: properly used & stored C

40 ☒ Washing fruits & vegetables C

Compliance status COS R V

#### Potentially Hazardous Food Time/Temperature

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

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

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

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

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

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

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

#### Consumer Advisory

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

#### Highly Susceptible Populations

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

#### Chemical

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

26 ☒ IN ☐ OUT Toxic substances properly identified, stored, & used P/Pf/C

#### Conformance with Approved Procedures

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

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

Person in Charge (signature)

Date: 12/15/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>20/007</u>	No. of Risk Factor/Intervention Violations	DATE <u>12/13/18</u>
Establishment type: <u>Bon Bon's</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:30</u>
Address: <u>140 Daniel Webster Highway</u>	Total violations	Time out: <u>11:00</u>
Permit Holder <u>Energy North</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status COS R V

##### Supervision

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

##### Employee Health

2 IN OUT Management, all employees knowledge, responsibilities and reporting. P/Pf

3 IN OUT Proper use of restriction and exclusion P

##### Good Hygienic Practices

4 IN OUT NO Proper eating, tasting, drinking, tobacco use P/C

5 IN OUT NO No discharge from eyes, nose and mouth C

##### Preventing contamination by Hands

6 IN OUT NO Hands clean and properly washed P/Pf

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

8 IN OUT Adequate handwashing sinks properly supplied and accessible P/C

##### Approved Source

9 IN OUT Food obtained from approved source P/Pf/C

10 IN OUT N/A NO Food received at proper temperature P/Pf

11 IN OUT Food in good condition, safe, & unadulterated P/Pf

12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction P/Pf/C

##### Protection from Contamination

13 IN OUT N/A Food separated & protected P/C

14 IN OUT N/A Food-contact surfaces: cleaned & sanitized P/Pf/C

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

##### Good Retail Practices

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

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

Compliance status COS R V

##### Safe Food and Water

28 Pasteurized eggs used where required P

29 Water & Ice from approved source P/Pf/C

30 Variance obtained for specialized processing methods PF

##### Food Temperature Control

31 Proper cooling methods used: adequate equipment for temperature control P/C

32 Plant food properly cooked for hot holding Pf

33 Approved thawing methods used C

34 Thermometers provided and accurate P/C

##### Food Identification

35 Food properly labeled: original container P/C

##### Prevention of Food Contamination

36 Insects, rodents, & animals not present P/C

37 Contamination prevented during food preparation, storage & display P/Pf/C

38 Personal cleanliness P/C

39 Wiping cloths: properly used & stored C

40 Washing fruits & vegetables C

Compliance status COS R V

##### Potentially Hazardous Food Time/Temperature

16 IN OUT N/A NO Proper cooking time & temperature P/Pf/C

17 IN OUT N/A NO Proper reheating procedures P

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

19 IN OUT N/A NO Proper hot holding temperatures P

20 IN OUT N/A NO Proper cold holding temperatures P

21 IN OUT N/A NO Proper date marking and disposition P/Pf

22 IN OUT N/A NO Time as a public health control: procedures and records P/Pf/C

##### Consumer Advisory

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

##### Highly Susceptible Populations

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

##### Chemical

25 IN OUT N/A Food additives: approved & used properly P/Pf/C

26 IN OUT Toxic substances properly identified, stored, & used P/Pf/C

##### Conformance with Approved Procedures

27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan P/Pf

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

Person in Charge (signature)

Date: 12/13/18 License Posted Y ☒ N (circle one)

Inspector (signature)

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

No violations noted / observed





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>201007</u>	No. of Risk Factor/Intervention Violations	DATE <u>12/13/18</u>
Establishment type: <u>Aroma Joes</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:30</u>
Address: <u>140 Daniel Webster Highway</u>	Total violations	Time out: <u>10:30</u>
Permit Holder <u>Energy North</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

Person in Charge (signature)

Date: 12/15/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala  
Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>SD-31001</u>	No. of Risk Factor/Intervention Violations	DATE <u>12/13/18</u>
Establishment type: <u>merrimack post</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>2:30</u>
Address: <u>43 Baboosic lake</u>	Total violations	Time out: <u>3:00 PM</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

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

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

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

Compliance status COS R V

**Supervision**

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

**Employee Health**

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

3 ☒ IN ☐ OUT Proper use of restriction and exclusion P

**Good Hygienic Practices**

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

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

**Preventing contamination by hands**

6 ☒ IN ☐ OUT NO Hands clean and properly washed P/P

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

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

**Approved Source**

9 ☒ IN ☐ OUT Food obtained from approved source P/P/C

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

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

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

**Protection from Contamination**

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

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

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

#### Good Retail Practices

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

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

COS R V

**Safe Food and Water**

28 ☐ Pasteurized eggs used where required P

29 ☐ Water & ice from approved source P/P/C

30 ☐ Variance obtained for specialized processing methods PF

**Food Temperature Control**

31 ☐ Proper cooling methods used: adequate equipment for temperature control P/C

32 ☐ Plant food properly cooked for hot holding P

33 ☐ Approved thawing methods used C

34 ☐ Thermometers provided and accurate P/C

**Food Identification**

35 ☐ Food properly labeled: original container P/C

**Prevention of Food Contamination**

36 ☒ Insects, rodents, & animals not present P/C

37 ☐ Contamination prevented during food preparation, storage & display P/P/C

38 ☐ Personal cleanliness P/C

39 ☐ Wiping cloths: properly used & stored C

40 ☐ Washing fruits & vegetables C

Compliance status COS R V

**Potentially Hazardous Food Time/Temperature**

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

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

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

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

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

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

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

**Consumer Advisory**

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

**Highly Susceptible Populations**

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

**Chemical**

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

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

**Conformance with Approved Procedures**

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

Person in Charge (signature) Ivan Kwagala

Date: 12/13/18 License Posted Y N (circle one)

Inspector (signature) Ivan Kwagala

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name:				Date:	
TEMPERATURE OBSERVATIONS						
Item/Location		Temp.	Item/Location		Temp.	
Eggs / Refrigerator		40				
OBSERVATIONS AND CORRECTIVE ACTIONS						
Item #						
	Interior of sprag gun dirty with build-up (cleaned)					
14	Dishes in kitchen are cabinets are dirty.					
36	Observed mouse dropping in cabinets next to 2 vat sink. Note: discussed with person-in-charge about cleaning cabinets.					
42	Frying pans and rice cookers stored directly on the floor. Discussed with person-in-charge about proper storage of utensils.					
43	Single-use items by microwaves store in kitchen stored without protective covers.					
47	Ice-machine plate dirty. Ice in ice bin located in bar area is in contact with dirty drain lines. Discussed with person-in-charge to separate ice from drain lines. (person-in-charge cleaned ice bin)					
51	No cover on trash can in Women restroom.					
53	Floor under bag-in-box dirty with food waste.					
Person in charge: (signature) <i>Jennifer E. Warriner</i>				Date 12-13-18		
Inspector <i>Ivan Kwagala</i>				Date 12/13/18		



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>20/007</u>	No. of Risk Factor/Intervention Violations	DATE <u>12/13/18</u>
Establishment type: <u>Subway</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:00</u>
Address: <u>140 Daniel Webster Highway</u>	Total violations	Time out: <u>9:30</u>
Permit Holder <u>Energy</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 12/13/18 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <b>301031</b>	No. of Risk Factor/Intervention Violations	DATE <b>2/6/18</b>
Establishment type: <b>Hospitality</b>	No. of Repeat Risk Factor/Intervention Violations	Time in: <b>12:20</b>
Address: <b>221 Daniel Webster Highway</b>	Total violations	Time out: <b>12:50</b>
Permit Holder <b>A. Neuser Bush</b>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: **2/6/18** License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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

50. Air gap needed at drain under handsink in bar.



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE <u>12/6/18</u>
Establishment type: <u>Kindergarten</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>8:30</u>
Address: <u>4 continental B</u>	Total violations	Time out: <u>9:00</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 12/6/18 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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

# MERRIMACK FIRE DEPARTMENT

**HEALTH DIVISION**

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

# FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name:	Date:			
TEMPERATURE OBSERVATIONS					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Liquid Eggs	40				
Milk / Refrigerator	40				
Turkey / Refrigerator	40				
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item #					
45	4-101.11 - plastic bowls cracked on shelving in storage area by Freezers. Note: cracked bowls can cause a physical hazard.				
47	4-601.13-13 - Air vent filter on fan above hand sink dirty. Can opener dirty. Gaskets on refrigerator and freezers doors dirty with <del>bait</del> build-up.				
53	Ceiling tiles above popcorner prep table dirty with splash.				
Person in charge: (signature) Julie Sulfen			Date 12/6/18		
Inspector Ivan Kumbala			Date 12/6/18		



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>301031</u>	No. of Risk Factor/Intervention Violations	DATE <u>12/6/18</u>
Establishment type: <u>The Biergarten</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>1:40</u>
Address: <u>221 Daniel Webster Hwy</u>	Total violations	Time out: <u>12:20</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

#### Good Retail Practices

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

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

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

Person in Charge (signature)

Date: 12/6/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagata

Inspector (signature)

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

Temps Good



New Hampshire Department of Education  
Bureau of School Safety and Facility Management  
101 Pleasant Street, Concord, NH 03301-3852  
Telephone (603) 271-8049

### School Health Inspection Form

Last revised: August 9, 2018

SCHOOL INFORMATION		
School Name: South Merrimack Christian Academy	Address: 517 Boston Post Rd	SAU #:
Town/City: Merrimack	State: NH <del>State New Hamp</del>	Zip: 03054
School Contact: LINETTE LUKAWITZ	Title: FACILITY SUPERVISOR	
Name of each building used by students: MNBC Church		Enrollment: 279
Year each building was built: 2001 - 2007		
Water supply (municipal, well, etc.): Pennichuck / Merrimack UD	Wastewater system (municipal, septic, etc.): Septic	
INSPECTION INFORMATION		
Inspector's name: Ivan Kwagala	Organization: Fire and Rescue / Health	Inspector's phone: 603-420-1734
Inspector's email: ikwagala@merrimacknh.gov	Were all buildings used by students inspected (Y/N)?	Date of Inspection: 12/6/18
INFORMATION/INSTRUCTION		
<p>A Health Inspection is part of the NH Department of Education's school approval review to ensure school facilities are meeting minimum standards, Ed 306.07 and Ed 403.01(c). The form shall be completed the school year in which the school is up for a school approval review; preferably prior to December 15<sup>th</sup>.</p> <p>The health inspection must be performed by a health official, not a school employee. Visit <a href="https://www.dhhs.nh.gov/dphs/holu/documents/officers.pdf">https://www.dhhs.nh.gov/dphs/holu/documents/officers.pdf</a> for a list of local health officers.</p> <p>Kitchen inspections are not acceptable substitutes for the health inspection.</p> <p>It is helpful to provide the inspector with a map of the school showing room numbers and special areas such as the gym, cafeteria, offices, and library.</p> <p><b>Attach the following to the health inspection form, if applicable:</b></p> <ul style="list-style-type: none"> <li>○ Most recent septic tank pumping service</li> <li>○ Asbestos inspection reports for buildings built before 1990</li> <li>○ Animal vaccination certificates, if applicable</li> <li>○ Swimming pool testing records, if applicable</li> </ul> <p><b>Please submit the completed form to the NH Department of Education as follows:</b></p> <ul style="list-style-type: none"> <li>○ Public schools - email the form to Marjorie Schoonmaker at: <a href="mailto:marjorie.schoonmaker@doe.nh.gov">marjorie.schoonmaker@doe.nh.gov</a></li> <li>○ Charter schools – email the form to Marjorie Schoonmaker at: <a href="mailto:marjorie.schoonmaker@doe.nh.gov">marjorie.schoonmaker@doe.nh.gov</a></li> <li>○ Non-public schools – email the form to Jane Levesque at: <a href="mailto:jane.levesque@doe.nh.gov">jane.levesque@doe.nh.gov</a></li> </ul>		

SEPTIC SYSTEMS & WATER SUPPLY SYSTEMS	RESPONSE (circle best answer)	CORRECTIVE ACTION	CORRECTIVE DATE
Is there a pump schedule for the septic system?	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> Unknown Notes:		
Is there a reason to suspect the wastewater system has a system failure (backup, etc.)? If so, please describe the condition.	<input type="radio"/> YES <input checked="" type="radio"/> NO <input type="radio"/> Unknown Notes:		
If the school's drinking water is supplied from an onsite well and the student and staff population is 25 or more, is the well registered and tested as required by NH Dept. of Environmental Services (DES) administrative rule Env-Dw 700?	<input checked="" type="radio"/> YES <input checked="" type="radio"/> NO <input type="radio"/> Unknown Notes:		
In the past 2 years, has the school performed any voluntary water testing for lead, radon or PFCs? If so, please state the findings.  1 <sup>st</sup> round of mandatory testing required by July 1, 2019. Contact DES for more information (see <u>Letter to schools</u> ).	<input type="radio"/> YES <input checked="" type="radio"/> NO <input type="radio"/> Unknown Notes:		
<b>ENVIRONMENTAL HAZARDS (mold, asbestos, lead paint, &amp; radon)</b>	<b>RESPONSE (circle best answer)</b>	<b>CORRECTIVE ACTION</b>	<b>CORRECTIVE DATE</b>
Is there a presence of water leaks in the ceiling, walls, or internal plumbing? If so, please describe the condition and location.	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> Unknown Notes: Room 110 ceiling tiles stained with old water leak		
Is there any mildew or mold present? If so, please describe the condition and location.	<input type="radio"/> YES <input checked="" type="radio"/> NO <input type="radio"/> Unknown Notes:		
If any building used by students and staff was built before 1990 and this is a nonprofit organization, have school staff provided you with an asbestos inspection report showing its buildings are free of asbestos containing building material (ACBM), or an inspection within the last three years showing that areas with ACBM have been properly maintained? (AHERA, 40 CFR 763, Subpart E and RSA 141-E)	<input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> Unknown Notes:		

**ADDITIONAL REMARKS**

**ACKNOWLEDGEMENT**

*"I acknowledge receipt of this report and understand a complete copy must be forwarded to the Department of Education."*

*Linette Lukawitz*  
School contact name and signature

*12/6/18*  
Date

*"I acknowledge this form has been completed to the best of my knowledge."*

*[Signature]*  
Inspector name and signature

*12/6/18*  
Date



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

GREEN

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>301031</u>	No. of Risk Factor/Intervention Violations	DATE <u>12/6/18</u>
Establishment type: <u>Anheuser vend</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:50</u>
Address: <u>221 Daniel Webster highway</u>	Total violations	Time out: <u>1:30</u>
Permit Holder <u>Anheuser</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 12/6/18 License Posted ☒ N (circle one)

Inspector (signature)

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

Ivan Kwagala

# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

**FOOD ESTABLISHMENT INSPECTION REPORT**

HLTH-FRM-005

Est. # 301031 Establishment name: Anheuser-Busch E and G Date:

## TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Salad / vending	39				
Monte Cristo	38				
Roasts Beef	39				
steak cheese	40				
Eggs	39				
Chicken marsala	40				

### OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

**Person in charge:** ~~(signature)~~

DN Santinelli

Date \_\_\_\_\_

12/6/18

## Inspector

~~Klajala~~

Date \_\_\_\_\_

12/6/18



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE <u>12/4/18</u>
Establishment type: <u>BAE system</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:05</u>
Address: <u>144 Daniel Webster Highway</u>	Total violations	Time out: <u>12:36</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

#### Good Retail Practices

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

Person in Charge (signature) <u>Ivan Kwagala</u>	Date: <u>12/4/18</u> License Posted <input checked="" type="checkbox"/> Y <input type="checkbox"/> N (circle one)
Inspector (signature)	Follow up: YES NO (circle one) Follow up Date:



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

## FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # Establishment name: BAE SUSHI Date: 12/4/18

### TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Tuna salad / cold hold	40				
Fries / Hot hold	153				
Sausage / Grill	164				
Yogurt / Refriger	40				
Potatoes / 135	135				
Chicken / salad	42				
Soup /	142				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
14	M 4-602-11 - Potato slicer dirty with food debris. sent to wash. Insured metal pans under prep table by cook-line dirty. (corrected)
21	3-501-17 - No date marking on prepared foods in walk-in cooler.
45	4-402.12 - Hand sink in wash not sealed properly to wall
46	4-501.14 - Dish machine dirty with build-up.
49	3-202.14 - No backflow preventer on line connected to mop sink.
53	Flow under cook-line dirty with food crumbs.

Person in charge: (signature) [Signature]

Date

Inspector Ivan Kwagala

Date 12/4/18



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE <u>12/4/18</u>
Establishment type: <u>Hollisman inc</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:30</u>
Address: <u>220 Daniel Webster</u>	Total violations	Time out: <u>2:00</u>
Permit Holder	Risk Category	Capacity *
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 12/4/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagata

Inspector (signature)

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





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

## FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # Establishment name: Kollsman Date: 12/4/18

### TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Rice / walk-in	40				
Chicken Tenders	138				
Tuna salad	40				
Tomatoes	48				
Lettuces	46				
Chop Suey	174				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
20	3-501.16 - Tomatoes and lettuce in cold hold unit held between 46-48. Discarded.
43	4-903.11 - Single-use items stored in storage are next to walk-in cooler without a protective cover.
47	4-602.13 - Gaskets on Coca Cola zero coolers dirty with debris. Can shelving by prep table in kitchen area dirty with debris.
50	5-402.11 - No air gap on drain lines under refrigerator in service area and under shelving behind door to storage.
53	6-201.11 - Floor under cook-line in service area dirty. Wall behind 3 vat sink in poor repair (paint peeling off wall).

Person in charge: (signature)

Date

Inspector

Ivan Kwagala

Date 12/4/18



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <b>307 012</b>	No. of Risk Factor/Intervention Violations	DATE <b>12/4/18</b>
Establishment type: <b>VFW Post</b>	No. of Repeat Risk Factor/Intervention Violations	Time in: <b>1:40</b>
Address: <b>282 Daniel Webster</b>	Total violations	Time out: <b>2:30</b>
Permit Holder <b>Veteran of Foreign</b>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status	COS	R	V
<b>Supervision</b>			
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT Person in charge present, demonstrates knowledge and performs duties			Pf
<b>Employee Health</b>			
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT Proper use of restriction and exclusion			P
<b>Good Hygienic Practices</b>			
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT NO Proper eating, tasting, drinking, tobacco use			P/C
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT No discharge from eyes, nose and mouth			C
<b>Preventing contamination by Hands</b>			
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT NO Hands clean and properly washed			P/Pf
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8 <input checked="" type="radio"/> IN <input type="radio"/> OUT Adequate handwashing sinks properly supplied and accessible			Pf/C
<b>Approved Source</b>			
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT Food obtained from approved source			P/Pf/C
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Food received at proper temperature			P/Pf
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12 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
<b>Protection from Contamination</b>			
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Compliance status	COS	R	V
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19 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper hot holding temperatures			P
20 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cold holding temperatures			P
21 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper date marking and disposition			P/Pf
22 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
<b>Consumer Advisory</b>			
23 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
<b>Highly Susceptible Populations</b>			
24 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Pasteurized foods used; prohibited foods not offered			P
<b>Chemical</b>			
25 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food additives: approved & used properly			P/Pf/C
26 <input checked="" type="radio"/> IN <input type="radio"/> OUT Toxic substances properly identified, stored, & used			P/Pf/C
<b>Conformance with Approved Procedures</b>			
27 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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R = repeat violation

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38 Personal cleanliness			Pf/C
39 Wiping cloths: properly used & stored			C
40 Washing fruits & vegetables			C

	COS	R	V
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<b>Utensils, Equipment and Vending</b>			
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46 Warewashing: installed, maintained, & used; test strips			Pf/C
47 <input checked="" type="checkbox"/> Non-food contact surfaces clean			C
<b>Physical Facilities</b>			
48 Hot & cold water available adequate pressure			Pf
49 Plumbing installed, proper backflow devices			P/Pf/C
50 Sewage & waste water properly disposed			P/Pf/C
51 Toilet facilities properly constructed, supplied, & cleaned			Pf/C
52 Garbage & refuse properly disposed, facilities maintained			C
53 <input checked="" type="checkbox"/> Physical facilities installed, maintained, & clean			P/Pf/C
54 Adequate ventilation & lighting, designated areas used			C

Person in Charge (Signature)

Ivan Kwagata

Inspector (Signature)

Date: **12-4-18** License Posted ☒ Y ☐ N (circle one)

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





NH DEPARTMENT OF HEALTH AND HUMAN SERVICES  
Office of Legal and Regulatory Services, Child Care Licensing Unit  
Telephone: 1-800-852-3345, ext. 9025 or 603-271-9025

Health Officer Inspection Report for Child Care Programs

THE APPLICANT COMPLETES THIS SECTION

Child Care Program Name 416 DW Highway Phone 603-429-2003  
Program Address Merrimack, NH 03054

Applicant Name Jim Mattucci Phone 603-429-2003

Requesting approval to care for a maximum of 58 children, ages 6 weeks to 12 yrs  
(Maximum capacity subject to health officer approval, life safety/fire codes, and child care program licensing rules.)

THE HEALTH OFFICER MUST COMPLETE THE REMAINDER OF THIS FORM (2 pages)

He-C 4002	Areas of inspection (unless specified please inspect indoor and outdoor space):		COMMENTS
.14(a) & (b)	Does the indoor environment contain or pose any health conditions that may be hazardous to children, other than those listed below?	Y <input checked="" type="radio"/> N	
.14(b)(12)	Are there adequate protections against insects (screens on windows/doors)?	<input checked="" type="radio"/> Y N	
.14(b)(17)	Is the environment free of unclean conditions or disrepair?	<input checked="" type="radio"/> Y N	
.14(b)(18)	Is the indoor environment free of damp conditions, visible mold/mildew, or musty odor?	<input checked="" type="radio"/> Y N	
.14(e)	Was the building built prior to 1978?	Y <input checked="" type="radio"/> N	
.14(b)(15)	If yes: Is there chipping/flaking/peeling paint?	Y <input checked="" type="radio"/> N	
.14(h)	Is there information or evidence indicating the building may contain asbestos hazards?	Y <input checked="" type="radio"/> N	
.14(j) & (k) .27(an)	Are all toxic materials stored separately from food items?	<input checked="" type="radio"/> Y N	
.14(o)	Any pets? (If yes, list type in comments)	<input checked="" type="radio"/> Y <input checked="" type="radio"/> N	Hamster.
.14(o)(1)	If there is a cat/dog, is current rabies documentation on file?	Y <input checked="" type="radio"/> N <input checked="" type="radio"/> N/A	
.14(o)(2) & (3)	Are pets, pets' living quarters, or litter boxes on food preparation or service surfaces?	Y <input checked="" type="radio"/> N N/A	
.14(o)(3) & (4)	Are children exposed to pets' feces or urine, including litter boxes located where children play?	Y <input checked="" type="radio"/> N N/A	
.14(p) & (w) .15(i)(3)	Is the child care space well ventilated, heated (at least 65°F) and lighted (including bathrooms)?	<input checked="" type="radio"/> Y N	
.14(x)(8)	Is there information or evidence indicating the soil on the property may be contaminated with toxic chemical or substances?	Y <input checked="" type="radio"/> N	
.14(ae)	Is the swimming or wading pool maintained in a clean and sanitary manner?	Y <input checked="" type="radio"/> N	
.14(aj) & (ak)	Are trash containers where food or waste is disposed of covered and emptied regularly?	<input checked="" type="radio"/> Y N	
.15(a)(1) & (2)	Is there running water under pressure available, and is the hot water between 60 - 120 degrees Fahrenheit?	<input checked="" type="radio"/> Y N	
.15(a)(3)	Is the program on a city or town public water system? If No: Does the program have its own water supply with a U.S. EPA ID number issued by NH DES (Dept. of Environmental Services) on file?	<input checked="" type="radio"/> Y N <input checked="" type="radio"/> Y N	
.15(a)(4) & (5)	For programs with independent water supplies and not required to be registered with NH DES, has the water been tested and are the lab results on file for review?	<input checked="" type="radio"/> Y N	



NH DEPARTMENT OF HEALTH AND HUMAN SERVICES  
Office of Legal and Regulatory Services, Child Care Licensing Unit  
Telephone: 1-800-852-3345, ext. 9025 or 603-271-9025

Health Officer Inspection Report for Child Care Programs

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Program Address 416 DW Highway  
Merrimack, NH 03054

Applicant Name Kim Mattucci Phone 603-429-2003

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