

## **HEALTH DIVISION**

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

Green

	Int/License # 727 / 101 1 201		No of	Distric	- 6 40 4					/
Establishme	ent/License # 3C / 191-1 361 ent type: FINd   Chocolal				actor/intervent		D,	ATE_	117	2
Address &	O Premium Out	<u> </u>	No. of Rep	peat Ri	isk Factor/Inten	vention Violations	Ti-	me in	10 <u>3</u>	
Permit Holde		el				Total violations	Til	me oı	ut: <u>3</u>	10
Inspection T			Ris	sk Cate	egory	Capacity	Telepho			_
mopeonom i		е	[E/I]		Committee 4			ne #		
	Circle designated compliance status (IN, OUT, N	LARRE	RISK FACT	DR# 43	Man Tark	Tu Ten are				_
	Main compliance OUT	VA) for e	ach item	and bits	1110	Mark "X" in appropriat	te box for COS a	nd/or F	2	
Compliance sta	itus	COS	R V	ved N/A	Compliance status	S=corrected on-site R=re	peat violation	10.0.		_
1	Sil zvision	6		-	Compliance status	THE RESERVE OF THE PERSON NAMED IN		C	OS R	₹ [
1 <b>(1)</b> OUT	Person in charge present, demonstrates knowledge and performs duties		Pf			Proper cooking time & te		eratu	FØ	_
	Employee Health			_ 1 1	I THE OUT FINANCIAL	I F 'MAR' Johantine Brosed		-		$\dashv$
2 (IN) OUT	Management, all employees knowledge		•		DALPATRA LICIO NIL GI	Proper cooling time & for	Om o rode con o	+	-	$\dashv$
	responsibilities and reporting		P/P	. 1   1	IS IN OUTENAMED	Proper hot holding tempe	ratures	_		+
OUT	Proper use of restriction and exclusion		P							7
UN OUT NO	Genel Hyglenis Practices				S IN OUT WASIE	Proper date marking and	disposition			1
UN OUT	O Proper eating, tasting, drinking, tobacco use		P/C	-   2	2 IN OUT NAMO	Time as a public health or procedures and records	ontrol			
	No discharge from eyes, nose and mouth		С	7		Consumer A	tanka a ma			_
DOUT NO	Hands clean and properly washed				3/IN DUT N/A	Consumer advisory provid	and for severe			-
- To	No bare hand contact with RTE food or a pre-		P/Pf	] Ľ	3CHYDUT N/A	undercooked foods	sed tot taw of			1
IN OUT NAME	approved alternative procedure properly allowe		P/Pf			all the VOTE of the	Penulatione			
INDUT	Adequate handwashing sinks properly supplied	<del>201</del>		- 2	4 IN OUT NA	Pasteurized fonds used, p	rohibited foods		-	ή.
	and accessible	4 1	Pf/C			not offered				
	Approved Source			1 25	11101070111	Chemics				
NOUT	Enad observed to	T	P/Pf/C		INOUTWA	Food additives approved a	& used properly			P
IN OUT	Food received at proper temperature		P/Pf	26	TUSUT	Toxic substances properly & used	identified stored	Ι,		Ь
776	Food in good condition, safe. & unadulterated	T	P/Pf							Γ
			_   6751		Ce	Market Barrier & Committee & C				
IN OUT NO NO	Required records available shellstock tags.	<del>                                     </del>		27	Co	Compliance with variance	Val. III.	4.8		-
	parasite destruction		P/Pf/C	27	IN OUT NA 3	Compliance with variance	Specialized	<b>4:3</b>		
(NOUT N/A	Protection from Contactingtion Food separated & protected		P/Pf/C	27	IN OUT (N/A)	Process, & HACCP pian	specialized	$\perp$		
AN TUO NE	Protection from Contemination Food separated & protected Food-contact surfaces cleaned & sanitized		P/Pf/C	27	Risk factors ar	Process, & HACCP pian e improper practices or pro	specialized		he most	
(NOUT N/A	Food separated & protected Food contact surfaces cleaned & sanitized Proper disposition of returned previously		P/Pf/C P/Pf/C	27	Risk factors ar	Process, & HACCP pian  e improper practices or pro	specialized	ed as th	4.6 500	T t
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#### **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 Time in: Establishment type: BAF No. of Repeat Risk Factor/Intervention Violations Time out: 11 Address: 130 Total violations Permit Holder S Risk Category GXA Capacity Telephone # Inspection Type Provisional Routine ☐ F/U Complaint Other E.V. A. (6.18 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 Compliance status COS R Supervision Potentially Hazardous Food Time/Temperature 16 IN OUT N/A NO Proper cooking time & temperature
17 IN OUT N/A O Proper reheating procedures Person in charge present, demonstrates 1 (IN DOUT P/Pf/C Ρf knowledge and performs duties Þ Employee Health 18 IN OUT N/A (O) Proper cooling time & temperatures P Management, all employees knowledge. Proper hot holding temperatures 2 OUT 19 IN OUT N/A NO D P/Pf responsibilities and reporting. 20 IN OUT N/A Proper cold holding temperatures 3/IN) OUT Proper use of restriction and exclusion 21 NOUT N/A NO Proper date marking and disposition P/Pf **Good Hyglenic Practices** Time as a public health control: 22 IN OUTAVANO P/Pf/C 4 UNOUT Proper eating, tasting, drinking, tobacco use P/C procedures and records 5 (IN) OUT No discharge from eyes, nose and mouth С Consumer Advisory Preventing contamination by Flands Consumer advisory provided for raw or 23 IN OUT NA Pf NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7/INDUT N/A NO P/Pf approved atternative procedure properly allowed Pasteurized foods used; prohibited foods 24(IN)OUT N/A Þ Adequate handwashing sinks properly supplied not offered Pf/C and accessible Chemical Approved Source 25 IN OUT NAT Food additives: approved & used properly P/Pf/C 9 IN OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 20 IN)OUT 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 Conformance with Approved Procedures Required records available: shellstock tags, 12 IN OUT NO NO Compliance with variance, specialized P/Pf/C 27 IN OUT NA P/Pf parasite destruction Process, & HACCP pian Protection from Contamination 13 WOUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 IN OUT N/A Food-contact surfaces: cleaned & sanitized P/MT/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT WA Served, reconditioned, & unsafe food **Good Retail Practices** Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark\_"X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required P 41 In-use utensils properly stored Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled C Variance obtained for specialized processing methods PF P/C 43 Single-use/single-service articles: properly stored & used Food Temperature Control Gloves used properly 44 C Proper cooling methods used; adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 P/Pf/C Properly designed, constructed, & used

Warewashing: installed, maintained, & used: test strips

Non-food contact surfaces clean Plant food properly cooked for hot holding Pf Approved thawing methods used 46 C Pf/C Thermometers provided and accurate Pf/C 47 C Food Identification Physical Facilities Food properly labeled: original container Pf/C 48 Pf Hot & cold water available adequate pressure Prevention of Food Contamination 49 Plumbing Installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present 50 🔀 Sewage & waste water properly disposed Pf/C P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables Adequate ventilation & lighting, designated areas used С Person in Charge (signature) & License Posted N (circle one) Inspector (signature) Follow up: YES (NO) circle one) Follow up Date:



### **HEALTH DIVISION**

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

#### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est.#	Establishment	name:			Date:	
	4B = =		TEMPERATURE OBSERVA			
	m/Location	Temp.	item/Location	Temp.	Item/Location	Temp.
	Hot hold	138	Chicler Walk-in	38		
Soup 1	Hot hold	135				
Hambu	rack /Grill	165			·	
P122 /	4-68	168				
Bolon	na Reach-in	40				
	sold bar	45				
Baspher	rg/walk-in	40				
	9					
		OB	ERVATIONS AND CORRECTIV	EACTION	NS	
Item #						
14	L1-602.11	- (	Observed dirty ut	rensils	stored as clean	in
,	containers	bu	coak-line.			
43			oms stored with	10114 0	protective cover	in
	dry storage		<u> </u>	201	CHAIGE COVE	
45	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		scared in ware	wich	Discussed with	
			t replacing them		· DIOCOSCO COTTA	
46	Straitsing	1 00	dution in building	Class	hindred in al 15	<b>A.</b> 1-12-
47	Areas are	707	dish maching o	CIUTI	1/2/11/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2 1/2	2 pprri
	of micros	<u> </u>	dish machines di	anges	airty. Interior	
	OF INICION	NCIU:	S CH FU	1.1		
20	No air gai	o pr	rovided on drain	line (	Inder ice machi	ne.
53	Floor dirty	ONG	ler cookline and	d wa	remach edulpm	en t
	Vent above	s pr	ep table by wal	<u>k-In c</u>	tooler dirty with	
	gephiz. Ra	28 R	board tile behind	d ice	machine isepoi	cating
	Fram Wall					
54	Light out	Una	her vent hood.		<del></del>	
	<u> </u>					
			•			
Person in ch	arge: (signature)	~ '	m		Date 11/21	9/18
Inspector $oldsymbol{\mathbb{I}}$			9		Date \1/20	1118



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 VM CA PAddress B NSNru Clay Date Inspected 11/29 Finspected by J	ool Dr Dvan k	Γ	Spa Spa Sax Map # 20/041-74 Sanager/Attendant Holly Telicoul
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	Yes	No	Comments
* 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	Y Y Y		
Construction and Maintenance  Pool Size gallons Spa Size  * 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	gallons		
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 Toust be corrected in days. Failure to do so may			
Manager/Attendant		Rodet	Inspector



### **HEALTH DIVISION**

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

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Establishmen	ttype: Lind + Chocolal=	NO.		ıt Risk	+actor/interv	ention Violations	1 .1.2	1110 1111		Partie.
Address: 8	O Premium outle					Total violations	Ti	Me in: me out	: <u>3 :</u>	<u>. C. C</u>
Permit Holder		1	Diale	0-4						
				Catego		Capacity	Telepho	ne#		
Inspection Ty			F/U		Complaint	Other				
	(4) 1 (1) (H)	<u> </u>	1 2	SAND		1 14 . 77 Ta. 1				
C	ircle designated compliance status (IN, OUT, N/A)	for each	item			Mark "X" in appropriate	box for COS a	ind/or R		
0	IN=in compliance OUT≃not in compliance	e NO≕n	ot observed			S=corrected on-site R=rep	eat violation			
Compliance stat		COS F	₹ V	Col	mpliance status			CC		V
-	Supervision				Pote	rijelly Hezerdous Foo	l ime/Tem	erajur.	<b>P</b>	
100 OUT	Person in charge present, demonstrates		Pf	16	IN OUT NAMO	Proper cooking time & ten	nperature			P/Pf/
40-	knowledge and performs duties			17	IN OUT WANO	Proper reheating procedu	res			Р
	Employee Heelth					Proper cooling time & tem				P
2 IN OUT	Management, all employees knowledge,	$\rightarrow$	→ P/Pf	19	ON AUTUO NI	Proper hot holding temper	atures			3
3 (N) OUT	responsibilities and reporting Proper use of restriction and exclusion	-		20	IN OUT WAY	Proper cold holding tempe	ratures		$\rightarrow$	Р
3/11/001	Good Hygieria Practices		P	21	IN OUT WADE	Proper date marking and	lisposition	_	-	:>/P
4 OUT NO	Proper eating, tasting drinking, topacco use		1 5/0	22	IN OUT (VA)NO	Time as a public health co	ntro!			P/Pf/
5 DOT	No discharge from eyes, nose and mouth	_	P/C			procedures and records				
3(I)P ((())			C			Consumer Ad				
6 NOUT NO	Preventing contemination by Hands			23/	N/A TUOLNIA	Consumer advisory provid	ed for raw or			Pf
dilet.	Hands clean and properly washed		P/Pf			undercooked foods				<u></u>
7 IN OUT NIA NO	No pare hand contact with RTE food or a pre-		P/Pf			Highly Sunceptible				
	abbioses siremanse brocedure broberty snowed			24 1	N OUT NA	Pasteurized foods used, pr	ohibited foods			9
8 IN OUT	Adequate handwashing sinks properly supplied	- 1	Pf/C			not offered				
	and accessible					Chemica				.,
- 43	Approved Source				N OUT WA	Food additives approved &				P/Pf/C
9 (NOUT	Food obtained from approved source		P/Pf/C	26	TUGA	Toxic substances properly	identified stor	ed,		P/Pf/C
TO IN OUT NAME	Food received at proper temperature	_	P/Pf			& used				71 110
TUOINI	Food in good condition, safe. & unadulterated		P/Pf		Cá			J'es		
	B 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1									
12 IN OUT N/A NO	Required records available shellstock tags.		P/Pf/C	27 1	N OUT N/A	Compliance with variance	specialized		1	P/Pf
12 IN OUT (N/) NO	parasite destruction		P/Pf/C	27 1	N OUT (N/A)	Process, & HACCP plan	specialized			P/Pf
-	Protection from Contamination			27 1		Process, & HACCP plan			<u> </u>	
3 (IN OUT N/A	parasite destruction Protection from Contemination Food separated & protected		P/C	27 1	Risk factors a	Process, & HACCP plan	cedures ident			st
3 IN OUT NA 4 IN OUT NA	parasite destruction Protection from Contamination Food separated & protected Food-contact surfaces cleaned & sanitized			27 1	Risk factors a	Process, & HACCP plan re improper practices or pro- rebuting factors of foodborne	cedures ident	ry Public	Healt	st h
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#### **HEALTH DIVISION**

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

HLTH-FRM-005

Est.#	Establishmen	t name: 📐	UNTIN ANNE		Date:	
		1	SMPERATURE OBSER	VATIONS		
	n/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
Sausage	Beachin BOUS	40				
Sausage	ROUS	179				
J						
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		OBSERV	ATIONS AND CORREC	TIVE ACTIONS		1.
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Person in cha	arge: (signature)	Medu	Kasill		Date 11 19	118
Inspector	Tyan Kwi	assibly and les			Date	1 - 1
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#### **HEALTH DIVISION**

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

Groven

FOOD ESTABLISHMENT INSPECTION REPORT No. of Risk Factor/Intervention Violations Establishment/License # Time in: Establishment type: A Untic No. of Repeat Risk Factor/Intervention Violations Time out: 300 Address: Total violations Premium Risk Category Permit Holder Capacity Telephone # Inspection Type Routine □ F/U Complaint ☐ Other Provisional RODBORNE LLUES RISK FACTORS AND PUBLIC REALIN 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 COS R Compliance status COS R Compliance status Potentially Hazardous Food Time/Temperature
16 IN OUT (A)NO Proper cooking time & temperature Supervision Person in charge present, demonstrates P/Pf/C OUT 17 NOUT N/A NO Þ knowledge and performs duties Proper reheating procedures 18 IN OUT NAMO P Proper cooling time & temperatures Employee Health 19 NOUT N/A NO Proper hot holding temperatures D Management, all employees knowledge, 2 (N) OUT P/Pf responsibilities and reporting. 20 NOUT N/A Proper cold holding temperatures D OUT Б P/Pf 21 (NOUT N/A NO Proper date marking and disposition Proper use of restriction and exclusion Good Rygienic Practices Time as a public health control: 22 IN OUT NAMO P/Pf/C Proper eating, tasting, drinking, tobacco use P/C 4 ANOLIT procedures and records 5 OUT No discharge from eyes, nose and mouth C Consumer Advisory Preventing contamination by Hands Consumer advisory provided for raw or 23 IN OUT NA Pf 6 (N.DUT NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7/IN/OUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT MA ₽ Adequate handwashing sinks properly supplied not offered Pf/C and accessible Chemical Approved Source 25 IN OUT MA Food additives: approved & used properly P/Pf/C 9 NOUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 IN DUT P/Pf/C 10 IN OUT N/A NO Food received at proper temperature 11/NOUT P/Pf Conformance with Approved Procedures Food in good condition, safe, & unadulterated Required records available: shellstock tags. Compliance with variance, specialized P/Pf 12 IN OUT MIANO P/Pf/C 27 IN OUT NIA parasite destruction Process, & HACCP plan Protection from Contamination NOUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most AVA TUCON P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Food-contact surfaces: cleaned & sanitized interventions are control measures to prevent foodborne illness or injury. Proper disposition of returned, previously N/A TUG NA Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R Safe Food and Water Proper Use of Utensils In-use utensils properly stored p C 28 41 Pasteurized eggs used where required Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled С Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C 44 C **Food Temperature Control** Gloves used properly Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable. P/Pf/C Pf Plant food properly cooked for hot holding Properly designed, constructed, & used С 46 Pf/C Approved thawing methods used Warewashing: installed, maintained, & used: test strips Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean C Physical Facilities Food Identification Pf/C Hot & cold water available adequate pressure Pf Food properly labeled: original container P/Pf/C 49 Plumbing installed, proper backflow devices Prevention of Food Contamination P/Pf/C Pf/C 50 Sewage & waste water properly disposed Insects, rodents, & animals not present P/Pf/C Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Contamination prevented during food preparation, storage & display 38 Pf/C Garbage & refuse properly disposed, facilities maintained Personal cleanliness 52 39 P/Pf/C Wiping cloths: properly used & stored C 53 Physical facilities installed, maintained, & clean Washing fruits & vegetables Adequate ventilation & lighting, designated areas used C License Posted N (circle one) inspector (signature) Follow up: YES NO (circle one) Follow up Date:



### **HEALTH DIVISION**

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

Follow-up

									- 4/	
Establishment	VLicense # 50-4/084		N	o, of Ris	k Facto	r/Interventio	n Violations		TE <u>                                    </u>	21/18
Establishment	type: D.KI Dinnet	N	la. of	Repeat	Risk F	actor/Interve	ntion Violations	Tim	ne in: <u>10</u>	<u>):30</u>
		•		- topour		0.0101711110170	Total violations	Tim	ne out:	
				Diele	) - 4	_		<del>                                     </del>		
Permit Holder					Categor		Capacity	Telephon	e#	
Inspection Type	pe ☐ Provisional ☑ Routine		☐ F	/U		Complaint	☐ Other			
	FOO DORNE (LL) ircle designated compliance status (IN, OUT, N/A	1 for a	a ab ita					6 000	-1/ D	
	IN=in compliance OUT=not in complian				N/A=not	annlicable COS	Mark "X" in appropriate b		a/or K	
Compliance state			R	V		pliance status	S-corrected oil-site 14-18 pee	it aloughou	Icosi	R V
	Supervision						ntially Hazardous Food	Time/Tempo		
1 (N) OUT	Person in charge present, demonstrates			Pf	16	JOUT N/A NO	Proper cooking time & temp	erature	L	P/Pf/C
1 (6) 001	knowledge and performs duties	<u> </u>	1		17 1	ON NIA TUO	Proper reheating procedure			25
	Employee Health		·			DOUT N/A NO	Proper cooling time & temp			Р
2(N) OUT	Management, all employees knowledge,		-	P/Pf		N/A NO				P
3 (N) OUT	responsibilities and reporting.  Proper use of restriction and exclusion	-	-	Р		OUT N/A	Proper cold holding tempera Proper date marking and dis			P/Pf
5 (14) 031	Good Hygienic Practices						Time as a public health conf		+++	
4 N DUT NO	Proper eating, tasting, drinking, tobacco use	T	T	P/C	22 11	ONCOLOG	procedures and records	GOI.		P/Pf/C
5 NOUT	No discharge from eyes, nose and mouth			C			Consumer Advi	sorv	· + · · · · · ·	
	Preventing contamination by Hands	-					Consumer advisory provided			T
6 N DUT NO	Hands clean and properly washed	T	T	P/Pf	23 IN	OUT N/A	undercooked foods			Pf
7 (N) OUT N/A NO	No bare hand contact with RTE food or a pre-			P/Pf			Highly Susceptible P	opulations		
7 INDOUT NIA NO	approved alternative procedure properly allowed	I		FIFI	24 1	OUT MA)	Pasteurized foods used; pro	hibited foods		Р
8 (N)OUT	Adequate handwashing sinks properly supplied			Pf/C	24 11		not offered			
3(0,000)	and accessible	<u> </u>		1 110			Chemical			
9 (DOUT	Approved Source		,		25 IN	I OUT ((A)	Food additives: approved &	used properly		P/Pf/C
9 (IDPOUT NA MO	Food obtained from approved source Food received at proper temperature		-	P/Pf/C	26(IN	CUT	Toxic substances properly in	dentified, store	ď,	P/Pf/C
11 000 NA NO	Food in good condition, safe, & unadulterated		~	P/Pf P/Pf			& used			
	Required records available: shellstock tags,		X				Informance with Approv Compliance with variance,		res	
12 IN OUT NEWO	parasite destruction			P/Pf/C	27 IN	TUO T	Process, & HACCP plan	specialized		P/Pf
	Protection from Contamination	-					7 1 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3			
13 (N)OUT N/A	Food separated & protected			P/C	_	Risk factors a	re improper practices or proc	edures identif	fied as the n	nost
14 OSOUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C			ributing factors of foodborne			
15 IN OUT NOTA	Proper disposition of returned, previously			P	_	interventions a	re control measures to preve	ent foodborne i	llness or inji	ıry.
	Served, reconditioned, & unsafe food		C	ood Reta	il Draetie	Adv				
	Good retail practices are preventative mea	sures					micals, and physical objects	into foods.		
Mark "X" in box	if numbered item is not in compliance Mark ".	X" on a	арргор	riate box	for COS a	ind/or R COS	S = corrected on-site during it		t = repeat vi	olation
		cos	R	V					COS	₹ V
DOL IN	Safe Food and Water						Proper Use of Ut	ensils		
	ggs used where required om approved source			P/Pf/C	41		properly stored	المالية المسالة		C
	nined for specialized processing methods			PF PF	43		ment & linens: properly stored, gle-service articles: properly			P/C
T T Z HO O O D L	Food Temperature Control				44	Gloves used p		30164 & 1364		C
Proper coolin	g methods used: adequate equipment for	$\overline{}$			- 1		Utensils, Equipment a	nd Vending		
temperature of	control			Pf/C	4,5	Food and non-	food contact surfaces cleans			5/5/10
32 Plant food pro	perly cooked for hot holding			Pf	45	Properly desig	ned, constructed, & used			P/Pf/C
	wing methods used			С	46		installed, maintained, & use	d: test strips		Pf/C
34 Thermometer	s provided and accurate			Pf/C	47	Non-food cont	act surfaces clean			С
ael Le	Food Identification						Physical Facilit			
35 Food properl	y labeled: original container  Prevention of Food Contamination	L		Pf/C	48		er available adequate pressu			Pf
36 Inconta radar				DEIC	49 X		illed, proper backflow device:	S		P/Pf/C
	its, & animals not present prevented during food preparation, storage & display			Pf/C P/Pf/C	50		te water properly disposed properly constructed, supplied	ad & alasmad	-	P/Pf/C Pf/C
38 Personal clea				Pf/C	52	Garbage & ref	use properly disposed, faciliti	ies maintained	+	C
39 Wiping cloths:	properly used & stored			С	53		ies installed, maintained, & cl			P/Pf/C
40 Washing fruit:	& vegetables			С	54		ilation & lighting, designated			С
	1.						1 .			
-8/							11 61/12			
Person in Char	(signature)					Date:	License	Posted Y	N (circle	one)
	5									
1 10 10										
Inspector (signa	kwagala					ollow up: Y	ES NO (circle one) Foll			



### **HEALTH DIVISION**

432 Daniel Webster Highway Merrimack New Hampshire 03054

603-420-1730 + Fax 603-424-0603 FOOD ESTABLISHMENT INSPECTION REPORT

	, o B		HLTH-FRM			
Est. # 50-1	<b>Establishment</b>	name:	D'M Dinner TEMPERATURE OBSE		Date: 11/21 18	<u> </u>
						1
Iter	n/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
		+				
		ORCET	WATTONG AND CORDE	CEEUE A CENONIC		
Item #		ORSEI	RVATIONS AND CORRE	CHIVE ACTIONS	oming in store to	cility.
TIGHT #						
- 11	3-101-11-	Obse	rved mold o	n strawb	erries in Wall	<-in
					sory evaluation	
19	11-1 5 1	1 11	leady sele Mi	2. 116 16	room temperati	V/CC
19	HO+ +60ds	s nald	DOTWOCH 9	3-110 111	1 ON TOMPARCIE	nc -
					ussed with ma	nager
	not to ke	ep ho	t foods in roc	im temps	rature.	
49	No back F	low pr	-eventor on r	mon sink	tin voine line.	
		-		,		
						<u> </u>
						<del></del> -
	<u> </u> 				*	
	:					
		-				
Person in cl	narge: (signature)	- EL	w//2-		Date	
Inspector		ada la	VF	-	Date	



### **HEALTH DIVISION**

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

Follow-up

													4.1.	1.
Establishmen	t/License # 50-4/084		ľ	No. of F	Risk	Fa	actor/In	nterventic	n Violatio	าร			11/2	
Establishmen	t type: D.K. Dinner		No. a	of Repe	eat R	laiS	k Facto	or/interve	ention Viol	ations	<del>                                     </del>	Time ii	n: <u>                                    </u>	:30
								-		violations	<del>                                     </del>	ime o	out: 🔃	
Permit Holder	16 Daniel Klebster			I Dial		4					T = 1 .			
					k Ca				Capac		Teleph	one#		
Inspection Ty	pe  Provisional  Routine		I M	F/U			_ Cor	nplaint		ther				
	ু পুর কি, ি া । Circle designated compliance status (IN, OUT, N/	A) for	nooh i	tom.	A.S. A		PLAL							
	IN=in compliance OUT=not in complia	nce N	iO=no	t observ	ed N/	/Δ=	not anni	licable CO	Secorrected	in appropriate l	at violation	and/or	K	
Compliance stat	US	CO	SR	V	1			nce status		JII-site IX-16be	at Amarion		COS	R V
	Supervision							Pote	ntially Hez	rdous Food	Time/Ten			
1 (6) OUT	Person in charge present, demonstrates		T	Pf		16	6 (N)OL	JT N/A NO	Proper cool	ing time & tem	perature	_ [		P/Pf/
0	knowledge and performs duties				╣,	17	7 IN OL	JT N/A(NO)	Proper rehe	ating procedure				P
	Employes Health			+	4					ng time & temp			$\perp$	Р
2(N) OUT	Management, all employees knowledge, responsibilities and reporting.	$\vdash$	+	P/Pf	Н		9 INOU	N/A NO		olding tempera			$\rightarrow$	P
3 (N) OUT	Proper use of restriction and exclusion	+-	+	P	-			NA NO		holding temper marking and di		-		P/Pf
	Good Hygienic Practices			1			-			ublic health con		-		
4 (N DUT NO		T	T-	P/C	-	22	2 IN OU	T WANO	procedures		id Oi.			P/Pf/0
5 NOUT	No discharge from eyes, nose and mouth			С	7 1					ngumer Adv	isorv			
	Preventing contamination by Hands					22	IN OU	TAKA		dvisory provide		T		T 5:
6 NOUT NO	Hands clean and properly washed			P/Pf	] [	23	3 IN OU	I N/A	undercooked					Pf
7 NOUT N/A NO	No bare hand contact with RTE food or a pre-			P/Pf	1					usceptible P				
	Tabbiosed affernative broceditie biobelis allower			1	7 [	24	IN OU			foods used; pro	hibited food	s		Р
8 (N)OUT	Adequate handwashing sinks properly supplied			Pf/C			, 114 00		not offered					
	and accessible			1						Chemical				
9 (DPOUT	Food obtained from approved source		·	I D/DE/O	-		IN OU			es: approved &			$-\!\!\!\!\!-$	P/Pf/C
10/10/OUT N/A NO	Food received at proper temperature	+	+	P/Pf/C	4	26	NOO		Toxic substa & used	nces properly id	dentified, sto	red,		P/Pf/C
11 000 (U)	Food in good condition, safe, & unadulterated	+	X	P/Pf	1					with Approv				
	Required records available: shellstock tags,	+	<del>  ^</del>		┨┞				Compliance	with variance, s	enecialized	3037.635		
12 IN OUT NANO	parasite destruction			P/Pf/C	11	27	IN OUT	T (VA)	Process, & F		specialized		- 1	P/Pf
	Protection from Contamination				1 -									
13 (N)OUT N/A	Food separated & protected			P/C	]		Risl	k factors a	re improper p	ractices or proc	edures ider	ntified a	s the mo	st
14 (1) OUT N/A	Food-contact surfaces: cleaned & sanitized	-		P/Pf/C	1					s of foodborne				
15 IN OUT NA	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P	i		inte	rventions a	re control me	asures to preve	nt foodborn	e iliness	s or injury	y.
	ocived, reconditioned, & dissale lood		6	lood Re	iali Si	rah er	rices.							
	Good retail practices are preventative me	asures	to co	ntrol the	additi	ion	of patho	gens, cher	nicals, and pl	vsical objects i	nto foods.			
Mark "X" in box	if numbered item is not in compliance Mark	X" on a	аррго	priate bo	x for (	CO	S and/or	R COS	= corrected	on-site during in	spection		peat viola	
	A. I. Waller and A. I.	cos	R	V	]	_						C	OS R	V
8 Pasteurized e	Safe Food and Water ggs used where required	_		Р	-	44	T TIET			er Use of Uta	nsils			1 2
9 Water & Ice fr	om approved source		-	P/Pf/C		41 42			properly stor	ed properly stored, o	dried I hone	llad	<del></del>	C
	ined for specialized processing methods	$\vdash$		PF		43				ticles: properly s				P/C
	Food Temperature Control					44		ves used pr		manual property :	COLOG & RSC		+	C
1 Proper cooling	methods used: adequate equipment for			Dero		*********				quipment an	d Vendin	<b>1</b>		<del></del>
temperature co	ontrol			Pf/C		45	Foo			urfaces cleana				D./P
	perly cooked for hot holding			Pf	∟	45	Prop	perly design	ed, construct	led, & used	<u> </u>			P/Pf/C
	ving methods used		$\Box$	С		46				ntained, & used	i: test strips			Pf/C
4 Thermometers	provided and accurate			Pf/C	4	17	Non	-food conta	ct surfaces c		·			С
Food properly	Food Identification			Pf/C	-	10		P ==[d., -+-		/sical Faciliti				T 66
of 1 tood properly	Prevention of Food Contamination			PI/C	$\overline{}$	18 19				dequate pressur ackflow devices				Pf P/Pf/C
Insects, rodent	ts, & animals not present			Pf/C	_	0			e water prope				<del></del>	P/Pf/C
Contamination p	revented during food preparation, storage & display	$\vdash$		P/Pf/C	_	11				tructed, supplied	d. & cleaner	-	+	Pf/C
Personal clean	liness			Pf/C		2				sposed, facilitie				C
Wiping cloths:	properly used & stored			С		3	Phys	ical facilitie	s installed, m	aintained, & cie	ean			P/Pf/C
) Washing fruits	& vegetables			С	5	4	Adec	quate ventil	ation & lightin	g, designated a	reas used			С
K/K									1 1					
erson in Charge	(signature)				-			Detr. 1	121/10	12	1t1 · *	, 11	d-11	
T VIIII SIIII SI								Date: 1	7 18	License P	osted \	N N	(circle or	1e)
NAN	kwagala													
nspector (signate						_	Follow	/ IIIn VE	S KIOZair	cle one) Folio	nu un Det			
(vigilati	V						COHON	vup. 16		GE OHEL FORD	ᇄᅜᅜᅜᅜᅜᅜ	<b>=</b> :		- 1



#### **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. # 50	-니 Establishm		D'M Dinner TEMPERATURE OBSER	VATIONS	Date: 11/21/18	5
	em/Location	Temp.	Item/Location	Temp.	Item/Location	Tem
Item #		OBSERV	ATIONS AND CORREC	TIVE ACTIONS		
	<del> </del>			Co	ming in store fac	cility.
11	3-101.11-	- Obser	ved mold on	strawbe	rries in Walk	-in
19	Cooler !	Discussed	with manager a	bout senso	ry evaluation	F00 ds /
	(hash)	- Removes	between 93.	- 110 in ro	om temperatu	re
	not to k	een hot	Foods in room	temper	ised with man	ager
49	No back F	flow pre	iventor on mo	p sink liv	+ wine line.	
		·				
<u> </u>						
			1		R	
son in ch	arge: (signature)	Elli	1/2		Date	
ector J	-van kwo	rdala	<i>y</i> •		Date	
		4 I				



## **HEALTH DIVISION**

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

Establishment/Lice Establishment type Address Permit Holder Inspection Type				No of	Pic	ᅡ	-20	tor/Intervention	E-1-47			- 1	1.
Address Permit Holder Inspection Type	Hana Tanance	<del> </del> -	Ma								DATE		/2[
Inspection Type	Hana Japanes		140	or Kep	ea	t R	sk	Factor/Interventi	on Violations	· .	lime i	in: <u>_</u>	1.00 0.0
Inspection Type									Total violations		I Ime	out: _	FO:C
	Description - I			Ris	k C	Cate	ego		Capacity	Teleph	one #	<del>-</del>	
Circle de	Provisional Routi	те		F/U				Complaint		7			
	signated compliance status (IN, OUT,	N/A) to	1 0 3 0	T. A.	'n.	A	Da	COMPANIE	1. 7. 7.				
	IN=In compliance OUT=not in comp	liance	NO=	not obser	ved	N/A	====	t applicable COS	Mark "X" in appropriate b	ox for COS	and/or	R	
Compliance status		C	os	RV	T		Con	npliance status	prrected on-site R=repea	t violation			
I Para	Supervision		-					Potentia	ly Hazardous Food	Time	140,000,000	cos	R
1(IN) OUT · Persi	on in charge present, demonstrates dedge and performs duties			Pf			16 (	IN OUT WARRON I PR	iper conking time & team	arafura	doc. a	ure	P/F
	Polove Health						1/ i	IN OUT NAMED Pro	Der reheating procedure				177
2(IN) OUT Mana	gement, all employees knowledge			<del>- i</del>	_	H	18 1	N OUT N/A(NO) Pro	per cooling time & tempe	ratures			7
respo	nsibilities and reporting		+-	P/P	ſŀ	+	20 6	NOUT N/A NO Pro	per hot holding temperat	ures			F
3 (N) OUT Prope	r use of restriction and exclusion			P		12	21 1	N OUT N/A NO Pro	per cold holding tempera per date marking and dis	tures		_	
4(IN)OUT NO Prope	Good Hyderic Rection						10 11	NO THE	e as a public health conti	posmon	-		2/
	r eating, tasting, drinking, tobacco use scharge from eyes, nose and mouth	$\rightarrow$		P/C		Ľ		N OUT NAMO Pro	edures and records	01.			P/P
	charge from eyes, nose and mouth			C					Consumer Advis	NOTE:			
6(1) OUT NO Hands	clean and properly washed	<u> </u>		-	4	2	3 1	VOUT N/A Con	sumer advisory provided	for raw or	T		
	e hand contact with RTE fond or a pre-	+	+	P/Pf	-		. (	und	ercooked foods				P
арргоу	ed alternative procedure properly allow	and I		P/Pf		_		H	anly Succeptible Pe	pulations			
8 NIOUT Adequa	ate handwashing sinks properly supplie	<u>.a</u>	+	+-	$\dashv$	2	4 IN	OUT NA	eurized foods used, proh	ibited foods	1		P
and ac	cessible			Pf/C				nor. c	offered				
9(IN)OUT Food of	Approved Source					25	5 (IN	DOUT N/A Food	<b>Chemical</b> l'additives approved & u				
10 IN OUT N/A (IO) Food o	ptained from approved source ceived at proper temperature			P/Pf/C	1	_			substances properly de	sec proper	y	+	P/Pf/C
11(N)OUT Food in	ceived at proper temperature	+	$\bot$	P/Pf	]	20	, (IA	& us	eď				P/Pf/c
	good condition, safe, & unadulterated d records available shellstock tags,	+-	+-	P/Pf	]			Comier	marico with Approve	d Proced	uref		
Require parasite	destruction			P/Pf/C		27	' IN	CONTACTA	ipliance with variance, so	ecialized		т.	
Pr	plection from Contamination eparated & protected		٠.			<u></u>		Proc	ess, & HACCP plan				P/PI
Served	disposition of returned, previously reconditioned, & unsafe food pod retail practices are preventative manded item is not in compliance.	Pasure	s to co	P/Pf/C P	al F	me		interventions are cor	g factors of foodborne illr trol measures to prevent	foodborne	ry Pub	or inju	alth Iry.
Mark "X" in box if number	red item is not in compliance Mark	"X" on	appro	priate box	auui ( for	CO	Orp San	atriogens, chemicals	, and physical objects into rected on-site during inst	foods.			
		cos	R	V	1		0 14	10/01/17 003 - 001	rected on-site during inst	pection F	₹ = rep	eat vic	iation
Pasteurized eggs used	Sale Prod and Water								Proper Use of Uten	tile	Į CC	SR	V
VVater & Ice from appro	ved source	+-	-	Р	_	41	П	In-use utensils prope	rly stored				С
Variance obtained for s	pecialized processing methods	<del>  -</del> -		P/Pf/C PF	-	42 43		Utensils, equipment &	linens: properly stored, drie	d, & handle	d		C
	ood Temperature Control	1		FF	-	44		Gloves used properly	vice articles properly sto	red & used			P/C
Proper cooling methods	used adequate equipment for				H	3-3				· · · · · · · · · · · · · · · · · · ·			C
temperature control				Pf/C	-	45		COOO ANA NAN-1864 A	ontact surfaces cleanable	Vending			
Plant food properly cool Approved thawing meth	ed for hot holding	$\sqcup$		Pf		45		Properly designed, co	Instructed & used		$\dashv$		P/Pf/C
Thermometers provided	and accurate			С		70	1.9	vvarevvasning, installe	naintainad & usad +	est strips	+	+-	Pf/C
	Food Ment Soution			Pf/C		47	XII	Non-food contact surf	aces clean		_	_	C
	original container			Pf/C	_	48	- 11	Inh O - II	Physical Facilities				
Food properly labeled:	Mich of Food Contemination			170		19	٦,	Tot & cold water avail	able adequate pressure		I.		Pf
Food properly labeled:	als not present			Pf/C		50	S	Sewage & waste wate	ope/ bac×flow devices		1,4		P/Pf/C
Food properly labeled:				P/Pf/C	_	51	Ť	oilet facilities properly	y constructed, supplied, &	cloaned	-	<del> </del>	P/Pf/C
Food properly labeled:	uring food preparation, storage & display			Pf/C		2	G	arbage & refuse pro	perly disposed facilities of	naintained		┼—	Pf/C
Food properly labeled:  Insects, rodents, & anim Contamination prevented d Personal cleanliness	uring food preparation, storage & display				1.5	3	P	'nysica: racilities insta	Had well to the second			1	C
Insects, rodents, & anim Contamination prevented Personal cleanliness Wiping cloths properly u	tiring food preparation, storage & display			С			_		iled, maintained. & clean			T	LP/Pf/C I
Food properly labeled:  Prove Insects, rodents, & anim Contamination prevented d Personal cleanliness	tiring food preparation, storage & display			C		4	Α	dequate ventilation &	lighting, designated area				P/Pf/C
Insects, rodents, & anim Contamination prevented d Personal cleanliness Wiping cloths properly u Washing fruits & vegetab	uring food preparation, storage & display sed & stored les						Α	dequate ventilation &	lighting, designated area				
Insects, rodents, & anim Contamination prevented d Personal cleanliness Wiping cloths properly u Washing fruits & vegetab	uring food preparation, storage & display sed & stored les						A	dequate ventilation &	lighting, designated area	is used			С
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## **HEALTH DIVISION**

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

Est.#	Establishment	name:	Hand Japane	36	Date: 1/-71	112
<u> </u>	em/Location	Temp.	Item/Location	Temp.	Item/Location	Tem
						_
		OBSER	VATIONS AND CORRECT	TUDE A CHESTONIA		
Item #			TOTAL CORNELL	IVE ACTIONS		
	by hand sin wall hours scal need Base board and single scaled. Mel sealed Hele	houl Luid Dissil Lik k	Li. Baw wood wood wood crissed the sand bute found to be conditioned to be condition	to policy to the color property to the color	acach-in realization cold property to the poly to the property	1205 1205 1500 cpally
	rge: (signature) P9	2-2			Date 11 / 2	/18



#### **HEALTH DIVISION**

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

Green

Establishment/License # 30 No of Risk Factor/Intervention Violations DATE | Time in: 11 Establishment type. Y Out ( No. of Repeat Risk Factor/Intervention Violations Time out: 11 Total violations Permit Holder pich **Risk Category** <u>Dovid</u> Capacity Telephone # Inspection Type Provisional Routine □ F/U ☐ Complaint ☐ Other Section 1 to the second of the second 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 Compliance status COS R v N Salvis da Petantally historians food time/temperature 16 IN OUT N/A.NO Proper cooking time & temperature Person in charge present, demonstrates 1 (N. OUT P/Pf/C Pf knowledge and performs duties 17 IN OUT NA NO Proper reheating procedures D Employee Health 18 IN OUT NÃ NO Proper cooling time & temperatures Management, all employees knowledge, 19 IN OUT N/A NO Proper hot holding temperatures Ξ 2 (N OUT P/Pf responsibilities and reporting Б 20 IN OUT N/A Proper cold holding temperatures 3 JN, OUT Proper use of restriction and exclusion Р 21 JN OUT NA NO Proper date marking and disposition P/Pf Good Hygienis Presides Time as a public health control 22 IN OUT NA NO P/Pf/C 4 (INFOUT Proper eating, tasting, drinking, tobacco use P/C procedures and records 5 IN; OUT No discharge from eyes, nose and mouth С Consumer Advisory Preventing contamination by Hands Consumer advisory provided for raw or 23 IN OUT NIA Pf 6 IN DUT NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Fighty Sveceptible Populations 7 (IN OUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used, prohibited foods 24 IN OUT N/A P Adequate handwashing sinks properly supplied not offered 8 IN OUT Pf/C and accessible Chemical Approved Source 25 IN OUT NA Food additives approved & used properly P/Pf/C 9 NUOUT Food obtained from approved source P/Pf/C Toxic substances properly identified stored, 26 IN/OUT P/Pf/C 10/IN OUT N/A NO Food received at proper temperature P/Pf & used 11, NOUT Food in good condition, safe. & unadulterated Conformance with Approved Procedures P/Pf Required records available shellstock tags Compliance with variance, specialized 12 (N'DUT N/A NO P/Pf/C 27 IN OUT N/A P/Pf parasite destruction Process, & HACCF plan Protection from Contamination 13 IN OUT NA Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 IN OUT WA Food-contact surfaces cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury Public Health Proper disposition of returned previously interventions are control measures to prevent foodborne illness or injury 15 IN OUT NA Served, reconditioned, & unsafe food CORD ROTE PRINCIPES Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R Sale Food and Weter Proper Use of Utensits Pasteurized eggs used where required P 41 In-use utensils properly stored C Water & Ice from approved source P/Pf/C 42 Ċ Utensils, equipment & linens properly stored, dried, & handled Variance obtained for specialized processing methods 43 Single-use/single-service articles properly stored & used P/C Food Temperature Control 44 Gloves used properly С Proper cooling methods used adequate equipment for Uteners, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 P/Pf/C Pf Plant food properly cooked for hot holding Properly designed, constructed, & used Approved thawing methods used 46 С Warewashing installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean С Food ideal-frames Physical Facilities Hot & cold water available adequate pressure Food properly labeled: original container Pf/C 48 Pf Prevention of Food Contemination 49 Plumbing installed, proper packflow devices P/Pf/C Insects, rodents, & animals not present Sewage & waste water properly disposed Pf/C 50 P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained С Wiping cloths: properly used & stored С 53 Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables Adequate ventilation & lighting, designated areas used С Person in Charge (signature) N (circle one) License Posted / Y Inspector (signature) YES (NO (circle one) Follow up Date: Follow up:



### **HEALTH DIVISION**

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

Establishment	/License # 6D -1 / 12 /			k Factor/Interve			·	1 2	<u> </u>
Establishment	type: Zhavia Rall	No	o. of Repeat	Risk Factor/Inte	ervention Violations	Lin	ne in: _ ne out:		—
Address: -	= 9 papiel webste	·V	·		Total violations	I III	e out:		
Permit Holder	TOWN TO COLD IN	1	Risk (	Category	Capacity	Telephon	e#		
	e Provisional Routine	Г	F/U	Complair		1.0.0			
Inspection Typ	e   Flovisional   Rodinie	10000	P P SALLY						
Ci	rcle designated compliance status (IN, OUT, N	A) for ea	ch item		Mark "X" in appropriate	box for COS an	d/or R		
- 0	IN=in compliance OUT≈not in complia	nce NO	=not observed	N/A=not applicable	COS=corrected on-site R=rep	eat violation			
Compliance statu		cos		Compliance st			COS	S R	V
	Supervielen				otentially Hazerdous Foo	d Time/Temp	MARLE O		
	Person in charge present, demonstrates		P4	16 (M)OUT N/A	NO Proper cooking time & ter	nperature			P/Pf/C
1 IN/ OUT	knowledge and performs duties		Pf	17 IN OUT N/A	Proper reheating procedu	res			P
	Employee Meanly				Proper cooling time & ten				D
2(IN) OUT	Management, all employees knowledge,		P/Pf		NC Proper hot holding tempe			$\perp$	D.
4.5	responsibilities and reporting			20 (INDOUT N/A				┼	P
3 IN OUT	Proper use of restriction and exclusion		P	21 INQUINA				+	P/Pf
	Grad Lygienia Realinea			22 IN OUT HA	NO Time as a public health or	intro!	İ		P/Pf/C
	Proper eating, tasting drinking, tobacco use	+	P/C	*	procedures and records				<u></u>
5(IN)OUT	No discharge from eyes, nose and mouth		С		Congumer As				
	Preventing application by Fands			23 IN OUT N/A	Consumer advisory provide	led for raw or			Pf
(IN) OUT NO	Hands clean and properly washed	+	P/Pf		undercooked foods	W 18			
7/IN OUT N/A NO	No pare hand contact with RTE food or a pre-		P/Pf		Highly Susceptible			<del></del>	_
0	approved alternative procedure properly allows	ed		24 IN OUT NA	Pasteurized foods used, p	rehibited foods			Ð
8 IN/6UT)	Adequate handwashing sinks properly supplied	시	Pf/C		Liot olleied			1	
	and accessible			05 10 01 5 1/10	Chemics				P/Pf/C
	Approved Source		D. (D.) (O.)	25 IN OUT KVA	Food additives approved Toxic substances properly		4		
9(IN)OUT	Food obtained from approved source	++	P/Pf/C	26 (M) (UT)	& used	dentilled store	a.		P/Pf/C
	Food received at proper temperature	+	P/Pf P/Pf		Conformance with Appr	ared Broons	to to		
11(N)OUT	Food in good condition, safe, & unadulterated Required records available shellstock tags.	+			A D 147 1		799		1
12 IN OUT NA (10	parasite destruction		P/Pf/C	27 IN OUT (N/A)	Process, & HACCP plan	Sposialized			P/Pf
9	Protection from Contamination				1,100001,011,000				
13 /IN)OUT N/A	Food separated & protected		P/C	Risk facto	ors are improper practices or pr	ocedures identif	ied as th	- ie mos	it
14 IN OUT N/A	Food-contact surfaces cleaned & sanitized	_	P/Pf/C	Prevalent	contributing factors of foodborn	e illness or injury	/ Public	Health	1
Pare .	Proper disposition of returned previously	1	Р	intervention	ons are control measures to pre	vent foodborne i	iness or	injury.	
15 IN OUT MA	Served reconditioned, & unsafe food								
			Good Fitte	Practices					
	Good retail practices are preventative me	easures t	o control the a	ddition of pathogens,	, chemicals, and physical object	s into foods.			tion
Mark "X" in box	if numbered item is not in compliance Mark	COS		ror COS and/or R	COS = corrected on-site during	liusbechou u			V
				ľ			= repea		
	Sale Sand and Makes	10001	RV		Proper Use of L		COS		
20 Doots rived or	Safe Food and Water	1000		41 In-use life	Proper Use of L				
28 Pasteurized eg	ggs used where required	1000	Р	41 In-use ute	ensils properly stored	Itensils	cos		C
29 Water & Ice fro	ggs used where required on approved source		P P/Pf/C	42 Utensils, e	ensils properly stored quipment & linens: properly store	<b>Itensils</b> I, dried, & handle	cos		С
29 Water & Ice fro	ggs used where required om approved source ined for specialized processing methods		Р	42 Utensils, e 43 😾 Single-us	ensils properly stored	<b>Itensils</b> I, dried, & handle	cos		C
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29 Water & Ice fro 30 Variance obtain	ggs used where required om approved source ined for specialized processing methods Food Temperature Control methods used adequate equipment for		P P/Pf/C	42 Utensils, e 43 Single-us 44 Gloves us	ensils properly stored equipment & linens: properly store e/single-service articles proper sed properly	tenella d, dried, & handled y stored & used	cos		C C P/C C
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#### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT

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Est. # \/	Establishment	name:	4 non q	***	Date: 11/30/16	<u> </u>
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#### **HEALTH DIVISION**

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT No. of Risk Factor/Intervention Violations Establishment/License # 30 Time in: 11 No. of Repeat Risk Factor/Intervention Violations Establishment type: Quech ara Time out: 11 Total violations Telephone # Risk Category Capacity Permit Holder nich David Routine 7 F/U Complaint Other Inspection Type Provisional J. F. S. 1 - T. S. 2 1 1 Section 1 1 - 1 1 1 April 1 Mark "X" in appropriate box for COS and/or R 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 ٧ cos Compliance status COS R Compliance status Maily Hazardous Food Time/Temperature Supervision Pote 16 IN OUT NANO Proper cooking time & temperature P/Pf/C Person in charge present, demonstrates 1 (N, OUT Pf 17 IN OUT NA NO knowledge and performs duties Proper reheating procedures 5 Proper cooling time & temperatures 18 IN OUT NÃ NO 19 IN OUT NA NO Proper hot holding temperatures P Management, all employees knowledge, 2(IN OUT P/Pf responsibilities and reporting 20 /N OUT N/A Proper cold holding temperatures P/Pf Proper use of restriction and exclusion

Grant Hygispis Practices Proper date marking and disposition 3 IN OUT P 21 JN OUT NA NO Time as a public health contro! P/Pf/C 22 IN OUT WANO Proper eating, tasting drinking, topacco use P/C procedures and records 4 UN OUT No discharge from eyes, nose and mouth С Consumer Advisory 5 IN; OUT Consumer advisory provided for raw or Preventing replantmention by Hands Ρf 23 IN OUT N/A P/Pf undercooked foods 6 IN DUT NO Hands clean and properly washed No bare hand contact with RTE food or a pre-Highly Supportible Pepulations P/Pf 7 IN OUT N/A NO Pasteurized foods used, prohibited foods approved alternative procedure properly allowed p 24 IN OUT N/A Adequate handwashing sinks properly supplied not offered Pf/C 8 INJOUT Chemical and accessible P/Pf/C 25 IN OUT NA Food additives approved & used properly Approved Source Toxic substances properly identified stored, P/Pf/C 9 INJOUT Food obtained from approved source P/Pf/C 26 (IN!OUT 10/IN TUO (PILOT Food received at proper temperature P/Pf & used Conformance with Approved Procedures 11, NOUT Food in good condition, safe. & unadulterated P/Pf Compliance with variance, specialized Required records available shelistock tags 12 (N) OUT N/A NO P/Pf/C 27 IN OUT, N/A P/Pf Process, & HACCF plan parasite destruction Protection from Conterningtion Risk factors are improper practices or procedures identified as the most AN TUC'M Food separated & protected P/C Prevalent contributing factors of foodborne illness or injury. Public Health P/Pf/C 14 IN OUT NA Food-contact surfaces cleaned & sanitized interventions are control measures to prevent foodborne illness or injury Proper disposition of returned previously 15 NOUT NA Р Served, reconditioned, & unsafe food Good Reisil Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods R = repeat violation Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection Mark "X" in box if numbered item is not in compliance COS R V COS R Proper Use of Utenells Safe Frod and Mater 41 In-use utensils properly stored С Pasteurized eggs used where required 28 Utensils, equipment & linens properly stored, dried, & handled P/Pf/C С 29 42 Water & Ice from approved source PF Single-use/single-service articles properly stored & used P/C 43 Variance obtained for specialized processing methods С Food Temperature Control 44 Gloves used properly Upwalk, Equipment and Vending Proper cooling methods used adequate equipment for Pf/C Food and non-food contact surfaces cleanable temperature control P/Pf/C 45 Plant food properly cooked for hot holding Pf Properly designed, constructed, & used 32 Pf/C 46 Warewashing, installed, maintained, & used, test strips Approved thawing methods used C Ċ Pf/C 47 Non-food contact surfaces clean Thermometers provided and accurate Physical Facilities Poed Identification Pf Food properly labeled, original container Pf/C 48 Hot & cold water available adequate pressure P/Pf/C Prevention of Food Contemination Plumbing installed, proper backflow devices P/Pf/C 50 Sewage & waste water properly disposed Insects, rodents, & animals not present Pf/C Toilet facilities properly constructed, supplied, & cleaned Pf/C 51 Contamination prevented during food preparation, storage & display P/Pf/C C Pf/C 52 Garbage & refuse properly disposed, facilities maintained 38 Personal cleanliness P/Pf/C Wiping cloths properly used & stored С 53 Physical facilities installed, maintained, & clean Adequate ventilation & lighting, designated areas used С Washing fruits & vegetables Person in Charge (signature) Date: License Posted : Y N (circle one) Follow up: YES (NO (circle one) Follow up Date: Inspector (signature)



#### **HEALTH DIVISION**

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

Follow-WP

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # No. of Risk Factor/Intervention Violations Time in: Establishment type: MOO No. of Repeat Risk Factor/Intervention Violations Time out: ] Address: 468 Danie Total violations Permit Holder Risk Category Capacity Telephone # Inspection Type Provisional ☐ Routine □ F/U ☐ Complaint 4 Other B of a letter 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 Compliance status COS R V Supervision Potentially Hazardous Food Time/Temperature Person in charge present, demonstrates 16 IN OUT NA NO Proper cooking time & temperature 1 (1) P/Pf/C OUT Pf knowledge and performs duties 17 IN OUT N/A NO Proper reheating procedures p Employes Health 18 IN OUT WANO Proper cooling time & temperatures ₽ Management, all employees knowledge, 2 N) OUT 19 (IN)OUT N/A NO Proper hot holding temperatures P P/Pf responsibilities and reporting. 20 (NOUT N/A P Proper cold holding temperatures 3/IN OUT Proper use of restriction and exclusion Р 21 (NOUT N/A NO Proper date marking and disposition P/Pf **Good Hygienic Practices** Time as a public health control: 22 IN OUT NIA NO P/Pf/C 4 (IN/OUT Proper eating, tasting, drinking, tobacco use P/C procedures and records 5 KN OUT No discharge from eyes, nose and mouth C Consumer Advisory Preventing contemination by Fands Consumer advisory provided for raw or 23 IN OUT NIA Pf 6 IN OUT NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7/IN) OUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT N/A P Adequate handwashing sinks properly supplied not offered 8 (IN OUT P#/C and accessible Chemical **Approved Source** 25 IN OUT MA Food additives: approved & used properly P/Pf/C 9/IN/OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 /IN/OUT P/Pf/C 10 TN OUT N/A NO Food received at proper temperature P/Pf 11 NOUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags. Compliance with variance, specialized 12 IN OUT WAND 27 NOUT WA P/Pf/C P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 (N/OUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 (IN OUT N/A Prevalent contributing factors of foodborne illness or injury. Public Health Food-contact surfaces: cleaned & sanitized P/Pf/C Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 (NOUT NA P Served, reconditioned, & unsafe food **Good Retail Practices** Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R Safe Pood and Water Proper Use of Utensils 28 Pasteurized eggs used where required In-use utensils properly stored 41 С Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled C Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C **Food Temperature Control** 44 Gloves used properly С Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable 45 P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used 46 C Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean С Food Identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C 37 Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored С 53 Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables Adequate ventilation & lighting, designated areas used Person in Charge (signature) License Poster N (circle one) Inspector (signature) Follow up: YES /NO (circle one) Follow up Date:



#### **HEALTH DIVISION**

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

Yellow

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # 2B No. of Risk Factor/Intervention Violations Establishment type: No. of Repeat Risk Factor/Intervention Violations endla Time out:12100 Address: 7 1 d Total violations Permit Holder Restaurants
WRoutine Risk Category Capacity Telephone # Inspection Type Provisional F/U ☐ Complaint Other ues et des 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 Compliance status COS R V Supervision Potentially Hazardous Food Time/Temperature Person in charge present, demonstrates 16 IN OUT N/A (NO) Proper cooking time & temperature P/Pf/C IN) OUT Pf knowledge and performs duties 17 (INOUT N/A NO Proper reheating procedures P Employee (leaft) 18 IN OUT N/A NO Proper cooling time & temperatures 19 (N) OUT N/A NO Management, all employees knowledge. Proper hot holding temperatures p 2(IN) OUT P/Pf responsibilities and reporting. 20 (N) OUT N/A Proper cold holding temperatures P 3 (IN) OUT Þ Proper use of restriction and exclusion 21 IN QUINA NO Proper date marking and disposition P/Pf Good Hypienic Practices Time as a public health control: 22 (NOUT N/A NO P/Pf/C 4 IN OUT Proper eating, tasting, drinking, tobacco use P/C procedures and records 5 NOUT No discharge from eyes, nose and mouth Conguner Advisory Preventing contamination by Hands Consumer advisory provided for raw or 23 IN OUT NIA Ρf 6 (IN)OUT NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7/IN OUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NTA P Adequate handwashing sinks properly supplied not offered 8 IN OUT Θc 105 and accessible Chemical Approved Source 25 IN OUT NA Food additives: approved & used properly P/Pf/C 9 (IN)OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26(IN)OUT P/Pf/C 10 IN OUT N/A NO Food received at proper temperature P/Pf & used 11 IN OUT Food in good condition, safe, & unadulterated **OP**f Conformance with Approved Procedures Required records available: shellstock tags, Compliance with variance, specialized 12 IN OUT NA NO P/Pf/C 27 IN OUT (VA) P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 (IN)OUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 IN OUT NA Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT WA Ρ Served, reconditioned, & unsafe food (200 (32)) 2.00(20) 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 ٧ Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required Þ 41 in-use utensils properly stored Water & Ice from approved source P/Pf/C 42 С Utensils, equipment & linens: properly stored, dried, & handled Variance obtained for specialized processing methods PF 43 P/C Single-use/single-service articles: properly stored & used Food Temperature Control Gloves used properly 44 C Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable. P/Pf/C 45 Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used 46 С Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean C Food Identification Physical Facilities Food properly labeled: original container Pf/C 48 Pf Hot & cold water available adequate pressure Prevention of Food Contamination Piumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Pf/C Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Pf/C Personal cleanliness 52 Garbage & refuse properly disposed, facilities maintained С Wiping cloths: properly used & stored С Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables 54 X Adequate ventilation & lighting, designated areas used С Person in Charge (signature) License Posted N (circle one) Kwaaala Inspector (signature) Follow up: YES NO (circle one) Follow up Date:



#### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT HLTH-FRM-005 Est. #3 13 1003 Establishment name: Frienduls Date: TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. Sansage walk-in 38 39 Salad bowl / Refriggold 41 / Re Frigerator 40 1/RE Frigerator 39 163 Chicken sour / Hot hold 163 OBSERVATIONS AND CORRECTIVE ACTIONS Item # 8 6-301.12 - No hand drying provision at handsink in kitchen. (Paper tauel provided 1 3-101-11 - Observed couple of tomatoes in poor codition in tomato boxin walk-in cooler. 4-601.11 - Scoops above preptable by office dirly. Removed to 21 3-501.17 - Observed salad bouls with discard date of 11 discarded. 20 No Air gap provided on drainlines under ice machine and ice cream machine. Discussed with manager about providing inch air gap. Floor under ice cream machines, dish machine and cook-line equipment dirty with trash and food waste term above reals Inadquate lighting in chemical storage. Note: Manager stoted that has placed a work order on the light. 54 Person in charge: (side) Date 1/ inspector



Inspector (signature)

#### **HEALTH DIVISION**

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

Green

YES NO (circle one) Follow up Date:

Follow up:

FOOD ESTABLISHMENT INSPECTION REPORT DATE No. of Risk Factor/Intervention Violations Establishment/License # 7 Time in: 12 No. of Repeat Risk Factor/Intervention Violations Establishment type: Time out: 1 Total violations Daniel Webster Risk Category Telephone # Permit Holder Capacity Other ☐ Complaint Inspection Type Provisional F/U THE RESIDENCE OF THE PARTY OF T Mark "X" in appropriate box for COS and/or R 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 COS R Compliance status COS R V Compliance status Potentially Hazardeus Food Time/Temperature Supervision: 16 IN OUT N/A 00 Proper cooking time & temperature
17 IN OUT N/A 00 Proper reheating procedures P/Pf/C Person in charge present, demonstrates 1 (IN) OUT Pf Э knowledge and performs duties 5 18 IN OUT N/A NO Proper cooling time & temperatures Employee Health 0 19 NOUT N/A NO Proper hot holding temperatures Management, ali employees knowledge, 2 (A) OUT P/Pf D 20 (NOUT N/A Proper cold holding temperatures responsibilities and reporting 21 (N) OUT N/A NO Proper date marking and disposition 2/Pf P 3 (N) OUT Proper use of restriction and exclusion Good Hyglenia Prestings Time as a public health contro! 22 IN OUT NIA NO P/Pf/C procedures and records 4 IN OUT Proper eating, tasting drinking, tobacco use P/C 5 (N) OUT No discharge from eyes, nose and mouth C Consumer Advisory Preventing contraction by January Consumer advisory provided for raw or Pf 23/IN OUT N/A 6 (NOUT NO Hands clean and properly washed P/Pf undercooked foods Highly Susceptible Populations No pare hand contact with RTE food or a pre-7 (II) OUT N/A NO P/Pf approved aiternative procedure properly allowed Pasteurized foods used; prohibited foods 2 24 IN OUT NA Adequate handwashing sinks properly supplied not offered 8/IN)OUT Pf/C Chemical and accessible Approved Source 25 IN OUT N/A Food additives approved & used properly P/Pf/C 9 (IN)OUT Food obtained from approved source P/Pf/C Toxic substances properly identified stored, 26 (N)DUT P/Pf/C 10 IN OUT N/A(NO Food received at proper temperature P/Pf Gantermanes with Approved Procedures P/Pf 111N OUT Food in good condition, safe. & unadulterated Required records available, shellstock tags Compliance with variance, specialized 12 (N)OUT N/A NO P/Pf/C 27 IN OUT NA Process, & HACCP pian parasite destruction Protection from Contemination 13 (INPOUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most P/Pf/C Prevalent contributing factors of foodborne illness or injury Public Health 14 (IN) OUT N/A Food-contact surfaces cleaned & sanitized interventions are control measures to prevent foodborne illness or injury Proper disposition of returned previously 15 IN OUT NA Served, reconditioned, & unsafe food Good Satul Principes Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation Mark "X" in box if numbered item is not in compliance COS R COS R Proper Use of Utensils Safe Food and Water In-use utensils properly stored P Pasteurized eggs used where required 41 28 Utensils, equipment & linens, properly stored, dried, & handled Water & Ice from approved source P/Pf/C 42 P/C Single-use/single-service articles properly stored & used Variance obtained for specialized processing methods PF 43 С Gloves used properly Food Temperature Control 44 Uteneija, Equipment and Vending Proper cooling methods used adequate equipment for Pf/C Food and non-food contact surfaces cleanable. temperature control P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Pf/C 46 Warewashing installed, maintained, & used test strips Approved thawing methods used С С Pf/C 47 Non-food contact surfaces clean Thermometers provided and accurate Food Henitication Physical Facilities Pf 35 X Food properly labeled original container Pf/C 48 Hot & cold water available adequate pressure P/Pf/C 49 Plumbing installed, proper backflow devices Prevention of Food Contamination P/Pf/C Pf/C 50 Sewage & waste water properly disposed Insects, rodents, & animals not present Pf/C Contamination prevented during food preparation, storage & display P/Pf/C Toilet facilities properly constructed, supplied, & cleaned 51 С 52 Garbage & refuse properly disposed, facilities maintained Pf/C Personal cleanliness P/Pf/C Wiping cloths: properly used a stored C 53 Physical facilities installed, maintained, & clean Ç Adequate ventilation & lighting, designated areas used Washing fruits & vegetables N (circle one) Personan Charge (signature) License Posted



### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT

Establishmen										
	t/License # 6 E-2 / 022		N	o. of Ris	k F	actor/interve	ention Violations	DA	TE 1	2/27/
Establishmen	ttype: Homestead		No. of	Repea	t Ris	k Factor/Int	ervention Violations	Tim	ie in: _	2:23
Address: 6	41 Daniel Wobsta	1					Total violations	Tim	e out:	2:73
Permit Holder	Homestead	,		Risk (	:ate	norv	Capacity	Telephon	۵#	· · ·
Inspection Ty	pe Provisional Coutine		□ F			Complai		relepitori	<del></del>	
				- W	AA		And the Parish of the Control of the			
	ircle designated compliance status (IN, OUT, N/	\) for	each ite	m			Mark "X" in appropriate	box for COS an	d/or R	
Compliance state	IN=in compliance OUT=not in complian	ice i	NO=not	observed V		=not applicable Compliance st		at violation	700	
· ·	Supervision	100	73 K		-		itus lote (tially Hazardous Food	Time/Tame		SRV
1/IIV OUT	Person in charge present, demonstrates	$\top$			1	6 NOUT NA	NO Proper cooking time & tem	perature	aran c	P/Pf/C
100	knowledge and performs duties	<u> </u>		Pf	_ [ 1	7 (IN OUT N/A	NO Proper reheating procedure	es		P
	Empleyee Health					B O OUT N/A	NO Proper cooling time & temp	eratures		Р
OUT OUT	Management, all employees knowledge, responsibilities and reporting.	$\vdash$	+	P/Pf	1 2	9 INJOUT N/A	NO Proper hot holding tempera	itures	+	(P)
3 IN OUT	Proper use of restriction and exclusion	+-	+	P	15	1 IN OUT N/A	Proper cold holding temper NO Proper date marking and d	atures ienneition	-	PIPE
	Good Hygienic Practices					2 IN OUT NA				
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use			P/C		ZINOUINA	procedures and records			P/Pf/C
5 (IN)OUT	No discharge from eyes, nose and mouth			С			Consumer Adv	isory		
6 INODS 40	Preventing contamination by Funds				2	3(IN) OUT N/A	Consumer advisory provide	d for raw or		Pf
	Hands clean and properly washed  No bare hand contact with RTE food or a pre-	-		P/Pf			undercooked foods			
7 (N) OUT N/A NO	approved alternative procedure properly allowed	.l		P/Pf	-		Highly Susceptible P			<del></del>
	Adequate handwashing sinks properly supplied	<del>' </del>	+	G	2	4 (N) but N/A	Pasteurized foods used; pro not offered	phibited foods		P
8 INIOUT	and accessible	1	1 1	<b>€</b> c			Chemical			<u></u>
	Approved Source				2	5 IN OUT WA	Food additives: approved &	used properly		P/Pf/C
9 UNOUT	Food obtained from approved source	Τ		P/Pf/C	_	S INOU	Toxic substances properly i			
10 IN OUT N/A NO				P/Pf		3 INCO	& used		ত্য	P/Pf/C
11 NOUT	Food in good condition, safe, & unadulterated	<b>├</b> —	+	P/Pf	-		Conformance with Appro-	red Procedu	98	
12 IN OUT N/A NO	Required records available: shellstock tags, parasite destruction	1	] [	P/Pf/C	27	7 IN OUT WA	Compliance with variance. Process, & HACCP plan	specialized		P/Pf
	Protection from Contamination		-				Flocess, & RACCE pian			
13 (IN)OUT N/A	Food separated & protected		7	P/C		Risk facto	rs are improper practices or prod	edures identifi	ed as th	e most
14 IN OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C		Prevalent	contributing factors of foodborne	illness or injury	Public	Health
15 IN OUT WA	Proper disposition of returned, previously			P		interventio	ns are control measures to preve	ent foodborne ill	ness or	injury.
								THE TOOGDOTTIC M	10000	
	Served, reconditioned, & unsafe food		1535 mt		Des.		· · · · · · · · · · · · · · · · · · ·	THE TOOGDOTTIC III		
	Good retail practices are preventative mea	sure	s to con	trol the ac	Pra	ctices	chamicals and physical objects			
Mark "X" in box	Good retail practices are preventative mea if numbered Item is not in compliance Mark ")	(" on	s to con appropr	trol the ac	dition	riices	chemicals, and physical objects COS = corrected on-site during in	into foods		t violation
Mark "X" in box	Good retail practices are preventative mea if numbered item is not in compliance Mark ")	sure: (" on	s to con appropr	trol the ac	dition	riices	COS = corrected on-site during in	into foods.		t violation
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Pasteurized e. Pasteurized e. Pasteurized e. Pasteurized e. Pasteurized e. Proper cooling temperature c. Plant food project for the property Food property Insects, rodent Contamination p. Personal clean	Good retail practices are preventative measif numbered item is not in compliance. Mark "3  Safe Food and Water  ggs used where required om approved source ined for specialized processing methods  Food Temperature Control  I methods used: adequate equipment for ontrol perly cooked for hot holding wing methods used provided and accurate  Food Identification  labeled: original container  Prevention of Food Contamination s, & animals not present revented during food preparation, storage & display liness properly used & stored & vegetables	(" on	s to contagnor	rol the aciate box f  V  P  P/P/F//C  PF  C  Pf//C  Pf//C  Pf//C  Pf//C  Pf//C  Pf//C  Pf//C  Pf//C  Pf//C	41 41 42 43 44 46 47 48 49 50 51 52	In-use ute  In-use ute  Utensils, ec Single-use Gloves use  Food and Properly d Warewash Non-food of Plumbing i Sewage & Toilet facili Garbage & Physical fa Adequate v	Proper Use of Use Insils properly stored, Insils properly Insils service articles: properly Insils service articles: properly Insils service articles: properly Insils service articles: properly Installed, surfaces cleans Installed, maintained, & used Installed, maintained, & used Installed, proper backflow devices Installed, proper backflow devices Installed, properly disposed Ities properly constructed, supplie Ities properly disposed, facilitie Ities installed, maintained, & cirentilation & lighting, designated in	into foods. Inspection R  Pensils  dried, & handled stored & used  ad Vending ble. It test strips  ies  re i. i. d, & cleaned es maintained ean ereas used	= repeat   COS	C   C   P/C   C   P/F/C   C   P/Pf/C   P/Pf/C   P/Pf/C   P/Pf/C   P/Pf/C   C   P/Pf/C   P/Pf/C   C   P/Pf/C   P/Pf/C   C   P/Pf/C   P/P
Pasteurized e. 9 Water & Ice fro Variance obta  Proper cooling temperature of 2 Plant food pro 3 Approved thav Thermometers  Food properly Contamination p Personal clean Wiping cloths: Washing fruits	Good retail practices are preventative measif numbered item is not in compliance. Mark ")  Safe Food and Water  ggs used where required orn approved source ined for specialized processing methods  Food Temperature Control  methods used: adequate equipment for control perly cooked for hot holding ving methods used provided and accurate  Food Identification  labeled: original container  Prevention of Food Contamination s, & animals not present revented during food preparation, storage & display liness properly used & stored & vegetables  E (signature)	(" on	s to contagnor	rol the aciate box f  V  P  P/P/F//C  PF  C  Pf//C  Pf//C  Pf//C  Pf//C  Pf//C  Pf//C  Pf//C  Pf//C  Pf//C	41 41 42 43 44 46 47 48 49 50 51 52	In-use ute  In-use ute  Vitensiis, et Single-use Gloves us  Food and Properly d Warewash Non-food of  Hot & cold Piumbing i Sewage & Toilet facilit Garbage & Physical fa Adequate v	Proper Use of Use nails properly stored quipment & linens: properly stored quipment & linens: properly stored, wasingle-service articles: properly ed properly Utenails, Equipment as non-food contact surfaces cleane asigned, constructed, & used ing. installed, maintained, & used contact surfaces cleane water available adequate pressunstalled, proper backflow devices waste water properly disposed ties properly constructed, supplie refuse properly disposed, facilities installed, maintained, & circultition & lighting, designated as a lighting, designated as a lighting of the lighting of	into foods. Inspection R  Insp	= repeat   COS	C   C   P/C   C   P/F/C   C   P/Pf/C   P/Pf/C   P/Pf/C   P/Pf/C   P/Pf/C   C   P/Pf/C   P/Pf/C   C   P/Pf/C   P/Pf/C   C   P/Pf/C   P/P
Pasteurized e. 19 Water & Ice from Variance obtain Proper cooling temperature of 2 Plant food program Approved that Thermometers  Food properly  Insects, rodent Personal clean Personal clean Wiping cloths: Washing fruits	Good retail practices are preventative measif numbered item is not in compliance. Mark ")  Safe Food and Water  ggs used where required orn approved source ined for specialized processing methods  Food Temperature Control  methods used: adequate equipment for control perly cooked for hot holding ving methods used provided and accurate  Food Identification  labeled: original container  Prevention of Food Contamination s, & animals not present revented during food preparation, storage & display liness properly used & stored & vegetables  E (signature)	(" on	s to contagnor	rol the aciate box f  V  P  P/P/F//C  PF  C  Pf//C  Pf//C  Pf//C  Pf//C  Pf//C  Pf//C  Pf//C  Pf//C  Pf//C	41 41 42 43 44 46 47 48 49 50 51 52	In-use ute  In-use ute  Utensils, ec Single-use Gloves use  Food and Properly d Warewash Non-food of Plumbing i Sewage & Toilet facili Garbage & Physical fa Adequate v	Proper Use of Use nails properly stored quipment & linens: properly stored quipment & linens: properly stored, wasingle-service articles: properly ed properly Utenails, Equipment as non-food contact surfaces cleane asigned, constructed, & used ing. installed, maintained, & used contact surfaces cleane water available adequate pressunstalled, proper backflow devices waste water properly disposed ties properly constructed, supplie refuse properly disposed, facilities installed, maintained, & circultition & lighting, designated as a lighting, designated as a lighting of the lighting of	into foods. Inspection R  Insp	= repeat   COS	C   C   P/C   C   P/F/C   C   P/Pf/C   P/Pf/C   P/Pf/C   P/Pf/C   P/Pf/C   C   P/Pf/C   P/Pf/C   C   P/Pf/C   P/Pf/C   C   P/Pf/C   P/Pf/C   C   P/Pf/C   P



#### **HEALTH DIVISION**

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730 \* Fax 603-424-0603
FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005t

Est. # Establishmer	nt name:	Home stead		Date:		
	IT	TEMPERATURE OBSERVAT		Hom/L	ocation	Temp.
Item/Location	Temp.		Temp.	Item/Lo	<u>Jeation</u>	remp.
omatos	47	Grill chicken/Gooks	]			
Lo Huce	48	mash walk-in	40			
Chicken (Raw	40	stuffed mushroom	41			
Grilled chicken	20	Gravy	140			
mash potatogs	168	Milky	37			
RICE	169					
Fries / cook Rohe	01 200					
Item #	OB	SERVATIONS AND CORRECTIV	EACTIO	NS .		
	1	<del> </del>				
AG Observed	Em	ployes going ou prepare foods	+ Fo	r a break	and	
came bac	k to	prepare foods	عطانس	out wast	ring hah	ds
x 8 No soon	at k	and sink in ove	n ai	6a.	J	
x14 Observe	d 50	oops, tongs and	othe	r Utansil	s dirta	but
stored as	clea	n.	-		J	
x20 Lettuce o	and t	omatoes held be	stive	on 47-	48. di	scarde
\$ 26 Chemica	Spc	ry bottles stored	nex	t to kit	chanwar	6
and sina	6-119	stems Chemo	wed).			
35 Food in	he 11	continers not pi	TIME	-lu labs	led (SI	dar
35 1900 11	) bu	restroom.	Opor	ig iare	, <u> </u>	J
ST F- Lie	1 109	PESTION IN	alla	dia Mani	- 100 1001	Lin
	Canic	liners stored dire	C+19	On Froor	· · · · · · · · · · · · · · · · · · ·	K-III
cooler.			, 1. t		- A	
		ng cloths stored	ישש"	re met	on prep	<u></u>
		ouple areas.	1		To a 1	
I .	nd pla	astic pans wets	rack	sd on sho	slying be	<u>y</u>
sink.		1 4	1	*		
45 Cutting		s scored Raw u	mad	expassed (	on rack	holdir
ice creat	M m	aghine.				
Person în charge: (signature)	3	L. L.			Date 12-2	7-18
Inspector +Van ku					Date	



### **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.#	Establishm	ent name:	tomested d		Date:	
			TEMPERATURE OF SER	<del></del>	4 - 28 - 8	<b>I T</b>
It	em/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
						·
			- "			
	<u> </u>					
		OBC	SHILL THOMS AND CORRECT	TEVE ACTIONS		
Item #/	C N- 1-1		ERVATIONS AND CORREC	TIVE ACTIONS		
	( No test	Strips	, k ***		1 11 5	1
47	Ven+ r	1009 q	irty with heav throughout ki	d dieoze	s build-up. =	xtorior
	of Equi	pment	throughout ki	tch, wa	rewash area	4
20	No bla	cle Flou	J proventer on air gap provi bair area.	lines c	onnected to	
_	more sint	c. No	air dab brovi	ided for	drain lines	
	OF ICE !	bin in	bair area.			
51	No door	on En	nployee restro	in Pest	room for	-
	employe		d. J	1103	1000	
6-5	Strip log C	. 1 VI-	gradien diago	1-21CV L	Holson war	sinjach
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	and stor	, ,		1		
24	Light 9	307 al	oave vent how	od.		<u>:</u>
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<u></u>		0			3 00 /	12.10/
Person in o	charge: (signature)	7 /	7		Date 12-	4-17
Inspector	Ivein	Klugg	alle		Date /2	127/0



#### **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 Establishment type: A lole Time in: E benezet No. of Repeat Risk Factor/Intervention Violations Time out: Address: Colum **b**ra Total violations Permit Holder Risk Category Capacity Telephone # Inspection Type Routine Provisional ☐ F/U ☐ Complaint Other SHOPE THE STATE OF THE PERSON OF THE STATE O 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 Compliance status COS R Supervision Fotentially Pasardovs Food Time/Temperature

16 IN OUT N/A (IO) Proper cooking time & temperature Person in charge present, demonstrates 1 IIOOUT P/Pf/C Pf knowledge and performs duties 17 IN OUT NAMO Proper reheating procedures P Employer Coalib 18 IN OUT N/A (O) Proper cooling time & temperatures P Management, all employees knowledge, 2 **(**(1) OUT 19 IN OUT WAND Proper hot holding temperatures P P/Pf responsibilities and reporting. 20 (IN DUT N/A Proper cold holding temperatures P 3 NO OUT Proper use of restriction and exclusion 21 IN OUT NA NO P Proper date marking and disposition P/Pf Gend Pygienic Precioes Time as a public health control: 22 IN OUT NA NO 4 (NOUT Proper eating, tasting, drinking, tobacco use P/Pf/C P/C procedures and records 5 VOUT No discharge from eyes, nose and mouth Ç Censumer Advisory Proventing contamination by Hands Consumer advisory provided for raw or 23 IN OUT NA Pf 6 IN OUT Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-7 IN OUT N/A 10 Highly Succeptible Populations P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24/IN)OUT N/A Adequate handwashing sinks properly supplied Þ 8 NOUT not offered Pf/C and accessible Chemical **Approved Source** 25 IN OUT NA Food additives: approved & used properly P/Pf/C 9 (NOUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26/N OUT P/Pf/C Food received at proper temperature 10 IN OUT N/A NO P/Pf 11 NOUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, Compliance with variance, specialized 12 IN OUT WANO P/Pf/C 27 IN OUT N/A P/Pf parasite destruction Process, & HACCP plan Protection from Contamination IN OUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 (N)OUT N/A Food-contact surfaces: cleaned & sanitized Prevalent contributing factors of foodborne illness or injury. Public Health P/Pf/C Proper disposition of returned, previously interventions are control measures to prevent foodbome illness or injury. 15 IN OUT NA P Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R ٧ Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required In-use utensils properly stored С Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled С Variance obtained for specialized processing methods PF 43 Single-use/single-service articles properly stored & used P/C Food Temperature Control Gloves used properly 44 С Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used C 46 Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean C Food Identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Ρf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored C 53 Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & yegetables Adequate ventilation & lighting, designated areas used CARL SODERBERGE Person in Charge (signature) License Posted N (circle one) Inspector (signature) Follow up: YES NO (circle one) Follow up Date:



### **HEALTH DIVISION**

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

Green

							COLECTION.	KEI OKI				1
Establishmer	nt/License # 3C / OU 2		- 1	Vo. of	Risk	Fac	ctor/Interventi	on Violations	D	ATE_	大	िका
Establishmer			No. (	of Rep	eat R	(isk	Factor/Interv	ention Violations		ime in:		115
Address: L	14 Green							Total violations	Ti	ime ou	it:	
Permit Holde	ř ·			Ris	k Cat	tea	OLA	Capacity	Telepho	2224		
Inspection Ty	pe Provisional Routi	ne		F/U	11 0 01		Complaint	Other	Lielehuc	me#		
		I NEEDS		13	ARS A	100	PUBLIC HEALTS	Inter expose				
	pircle designated compliance status (IN. OUT.	. N/A) for a	each i	tem			· -	Mark WVII in annessista b	ox for COS	and/or R		
Compliance stat	IN=in compliance OUT=not in comp	pliance N	10=nc	t obsen	ed N/	A=r	not applicable CO	S=corrected on-site R=repear	t violation			
	Supervision	60	S R	V	_	Cc	ompliance status			C	os	R V
1 NOUT	Person in charge present, demonstrates		T.		$\dashv$ $\mid$	16	IN OUT NAVA	Proper cooking time & temp	rime/Tem	peretu	/e	
10001	knowledge and performs duties	- 1	1	Pf		17	IN OUT N/A NO	Proper reheating procedures	arature	-+	-+	P/P
	Employee Health					18	IN OUT N/A(NO	Proper cooling time & tempe	ratures	_		P
2 🔊 OUT	Management, all employees knowledge, responsibilities and reporting.			P/P	آ	19	IN OUT N/A NO	Proper hot holding temperate	ures		$\neg$	P
3 (N) OUT	Proper use of restriction and exclusion		<del> </del>	P	-		(NOUT N/A	Proper cold holding tempera	tures 38	-40		P
	Good Hygienic Practices			1 P				Proper date marking and dis	position	$\rightarrow$	+	P/F
4 NOUT NO	Proper eating, tasting, drinking, tobacco use	e T	1	P/C	- 1	22	IN OUT NO	Time as a public health contribution procedures and records	,O1:			P/Pf
5 <b>(N)</b> OUT	No discharge from eyes, nose and mouth		1	С	7 1			Consumer Advi	DOLD.			
	Preventing contamination by Hand	s	T.d				NOUT	Consumer advisory provided	for raw or		$\overline{}$	
	Hands clean and properly washed			P/Pf	I L	23	IN OUT (FA)	undercooked foods	101 1411 01			Pf
7 IN OUT N/A KO	No bare hand contact with RTE food or a pre	3-		P/Pf				Highly Susceptible Po	pulations			
-0	approved alternative procedure properly allow Adequate handwashing sinks properly suppli	wed	+-	1		24	IN OUT I(A)	Pasteurized foods used; proh	ibited foods			Р
8 <b>(N</b> OUT	and accessible	led		Pf/C				not offered				
	Approved Source				-   -	25	IN OUT (VA)	Chemical Chemical				
9 (NOUT	Food obtained from approved source		T	P/Pf/C	,			Food additives: approved & u Toxic substances properly ide	sed properly	/ od		P/Pf/C
IO IN OUT N/A NO	Food received at proper temperature			P/Pf	] [	26(	NOUT	& used	muneu, store	3Q,		P/Pf/C
1 NOUT	Food in good condition, safe, & unadulterated	d		P/Pf				niermence with Approve	d Procest	ures		
2 IN OUT WANO	Required records available: shellstock tags, parasite destruction			P/Pf/C	J F	27	IN OUT (NA)	Compliance with variance, sp	ecialized		$\overline{}$	P/Pf
	Protection from Contamination		<u> </u>		1 5			Process, & HACCP plan		$\perp$		P/P1
3 NOUT N/A	Food separated & protected			P/C	4	-	Dick footers of	ro impressor a service	To 11 T			
4 NOUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C	1		Prevalent contr	re improper practices or proce ributing factors of foodborne ill	aures idemi	Medas 1	he mo	)St
5 IN OUT NA	Proper disposition of returned, previously			Р	1	_	interventions a	re control measures to preven	t foodborne	iliness c	or iniur	ли і гv.
	Served, reconditioned, & unsafe food	لصلب			1 22	- 24						· .
· · · · · · · · · · · · · · · · · · ·	Good retail practices are preventative n	THEREITER	to co	ope Re	additio	<u>act</u>	des					
Mark "X" in box	if numbered item is not in compliance Mari	k "X" on a	approp	riate bo	x for C	os	and/or R COS	nicals, and physical objects int = corrected on-site during ins	o foods.	R = repe	at viol	lation
		cos	R	V				- somested on-site during ma	pection 1	COS		
Pasteurized e	Safe Food and Water ggs used where required							Proper Use of Uter	slis			
Water & Ice fro	om approved source	$\rightarrow$		P/Pf/C		11	In-use utensils	properly stored				С
Water & Ice fro	ined for specialized processing methods	1	-	PF		3	Single use/sing	nent & linens: properly stored, dri	ed, & handle	d	┿	С
	Food Temperature Control				-	4	Gloves used pr	le-service articles: properly sto	orea & usea	-		P/C C
Proper cooling	methods used: adequate equipment for	TT		DIIO				Utensils, Equipment and	Manding		٠	1 0
temperature co	ontrol			Pf/C	45	T	Food and non-f	ood contact surfaces cleanab!	e		Т	T
Plant food prog	perly cooked for hot holding wing methods used	$\dashv$	$\neg \top$	Pf			Properly design	ed, constructed, & used		7	1	P/Pf/C
Thermometers	provided and accurate	+	$\dashv$	C	46		Warewashing: i	nstalled, maintained, & used: t	est strips			Pf/C
- International	Food Identification			Pf/C	47	<u> </u>	Non-food conta	ct surfaces clean				С
Food properly	labeled: original container	T	Т	Pf/C	48	a T	Hot & cold wate	Physical Facilitie r available adequate pressure	<u> </u>			T 50
	Prevention of Food Contemination				49	$\rightarrow$	Plumbing install	ed, proper backflow devices		+-	├	Pf P/Pf/C
Insects, rodent	s, & animals not present			Pf/C	50		Sewage & wast	e water properly disposed		-	$\vdash$	P/Pf/C
Personal clean	revented during food preparation, storage & displa	iy T		P/Pf/C	51	_	Toilet facilities p	roperly constructed, supplied.	& cleaned			Pf/C
	properly used & stored	+	+	Pf/C	52		Garbage & refus	se properly disposed, facilities	maintained	$\perp$		С
Washing fruits	& vegetables	++	-+	C	53 54		Adequate vertile	s installed, maintained, & ciea	л			P/Pf/C
Nest ~	D				1 04		Typedrate Asums	ation & lighting, designated are	as used	1	ш	C
	1							11	_			
erson in Charge	(signature)						Date: 12	2018 License Po	sted (Y	N (ci	rcle or	ne)
Turan	Kwaanla									(31	,,,,	-/
Enector (signature	DWGGI IA											1
<b>spector</b> (signatu	ire)		_			F	ollow up: YE	S MO (circle one) Follow	up Date:			



#### **HEALTH DIVISION**

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

Establishment/License #		ľ	No. of R	isk F	actor/Int	erven	ition Vi	iolations			DATE	. 1	$\Sigma/J$	971
Establishment type:		No. o	of Repe	at Ris	sk Facto	r/Inte	rventio	n Violati	ons	+	Time Time	in: _	2:	00
Address:						.,,		Total vio			Time	out:	1:03	0 P.
Permit Holder			Risk	Cate	gory			Capacity		Tolo	phone:	#		
Inspection Type Provisional Rout	ine		F/U	Julio	Com	plaint		Othe		I ele	priorie	#		
		31.46	( Inc.	S AA	D PUBLIC		Tel INTE		NS					
Circle designated compliance status (IN, OUT	. N/A) for	each i	tem				M	ark "Y" in s	annonciate	box for C	OS and/o	or R		
IN=in compliance OUT=not in corr Compliance status	ipliance	NO=no	t observe	d N/A	=not applic	cable C	COS=cor	rrected on-	site R=rep	eat violatio	on			
Supervision Supervision	CC	DS R	V		Compliand							CO	S R	<u>V</u>
Demanda de la companya del companya de la companya del companya de la companya de		· -	T		16(IN)OUT	A AMA	I Quar	y Hazare	igus roo	d ( ime/ i	empera	ture	T	P/Pf/
knowledge and performs duties			Pf		17 (N) OUT	N/A N	O Pror	per cooking per reheatir	ranne or ter	res		1	+	P
Employee Health				] [7	18 (IN DUT	N/A N	O Prop	per cooling				+-	+	P
2 IN OUT Management, all employees knowledge.		_	P/Pf		19 <b>(19</b> 0UT	N/A N		er hot hold	ling tempe	ratures				Р
responsibilities and reporting.  3 M OUT Proper use of restriction and exclusion	-+	-			20 (IN OUT			per cold ho						P
Good Myginnic Practices			I P	3 -	21 NOUT			er date ma				-	<b>↓</b>	P/Pf
4 NOUT NO Proper eating, tasting, drinking, tobacco us	ie T	- T	P/C	2	22 IN OUT	(W) N		edures and		introl:				P/Pf/0
5 (N) OUT No discharge from eyes, nose and mouth	~	_	, , , o				Thine		umer At	- Same				
Preventing contamination by Han	ds					1	Cons	sumer advi			or	T		I
6 NOUT NO Hands clean and properly washed			P/Pf	2	3 IN OUT	(N/A)		rcooked fo		CQ 101 101	01			Pf
7 IN OUT NAMO No bare hand contact with RTE food or a pr			P/Pf					ghly Sus		Populatio	ons			
approved alternative procedure properly allo	owed		F/F1	2	4 IN OUT	MA		eurized foo				1	T	Р
Adequate handwashing sinks properly supp	lied	j	Pf/C		IN OUT	(0)	not o	iffered						Р
O Later docessible									Chemica					
9 NOUT Food obtained from approved source			10.000	2:	5 IN OUT	(A/A)		additives:						P/Pf/C
	<del></del>	-	P/Pf/C P/Pf	21	6 IN <b>OU</b> T			substance	s properly	identified,	stored,			666
							& use							2
10 IN OUT N/A (10) Food received at proper temperature	rd .	1				- 1								
10 N OUT N/A (O Food received at proper temperature Food in good condition, safe, & unadulterate	ed	+	P/Pf				Com	plance wit	kn Appre	ved Pro	cedure			
10 N OUT N/A (O) Food received at proper temperature 11 N OUT Food in good condition, safe, & unadulterate 12 IN OUT N/A Required records available: shellstock tags, parasite destruction  Protection from Contamination 13 N/A Food separated & protected	ed		P/Pf P/Pf/C		7 IN OUT	(VIA)	Proc	pliance wit ess, & HA(	h variance CCP plan	. specialize	ed		most	P/Pf
10 N OUT N/A (O Food received at proper temperature 11 N OUT Food in good condition, safe, & unadulterate 12 IN OUT N/ANO Required records available: shellstock tags, parasite destruction  Protection from Contamination 13 N/OUT N/A Food-contact surfaces: cleaned & sanitized 14 N OUT N/A Proper disposition of returned, previously			P/Pf		7 IN OUT	factors	Com Proc are imp	pliance wit	h variance CCP plan tices or pro	specialize	dentified	as the	Health	:
10 N OUT N/A (O Food received at proper temperature 11 (II) OUT Food in good condition, safe, & unadulterate 12 IN OUT N/A Required records available: shellstock tags, parasite destruction  Protection from Contamination 13 (N) N/A Food separated & protected 14 (N) OUT N/A Food-contact surfaces: cleaned & sanitized 15 IN OUT (A) Served, reconditioned, & unsafe food			P/Pf P/Pf/C P/Pf/C P	2	7 IN OUT	factors alent co rentions	Proc Proc s are impontribution s are cor	pliance wit ess, & HAC proper prac- ig factors of introl measu	h variance CCP plan tices or pro f foodborne tres to prev	specialize ocedures i e illness or vent foodbo	dentified injury. Porne illne	as the	Health	:
10 N OUT N/A (O) Food received at proper temperature 11 (II) OUT Food in good condition, safe, & unadulterate 12 IN OUT N/A Required records available: shellstock tags, parasite destruction  Protection from Contamination 13 (IV) N/A Food separated & protected 14 (N) OUT N/A Food-contact surfaces: cleaned & sanitized 15 IN OUT (IV) Proper disposition of returned, previously Served, reconditioned, & unsafe food  Good retail practices are preventative	measure	s to co	P/Pf P/Pf/C P/Pf/C P	27	Risk Prevainterv	factors alent co rentions	Com Proc s are impontributin s are cor	pliance wit ess, & HAC proper prac g factors or atrol measu	h variance CCP plan tices or pro f foodborne tres to prev	ocedures is a liness or vent foodbo	dentified injury. Prome illne	as the	Health	:
10 N OUT N/A (O) Food received at proper temperature 11 (II) OUT Food in good condition, safe, & unadulterate 12 IN OUT N/A Required records available: shellstock tags, parasite destruction  Protection from Contamination 13 (IV) N/A Food separated & protected 14 (N) OUT N/A Food-contact surfaces: cleaned & sanitized 15 IN OUT (IV) Proper disposition of returned, previously Served, reconditioned, & unsafe food  Good retail practices are preventative	measure	s to co appro	P/Pf P/Pf/C P/Pf/C P	27	7 IN OUT	factors alent co rentions	Com Proc s are impontributin s are cor	pliance wit ess, & HAC proper prac g factors or atrol measu	h variance CCP plan tices or pro f foodborne tres to prev	ocedures is a liness or vent foodbo	dentified injury. Prome illne	as the	Health	:
10 TOUT N/A (O) Food received at proper temperature 11 (II) OUT Food in good condition, safe, & unadulterate 12 IN OUT (NANO) 13 (A) Food destruction 14 (NOUT N/A) 15 IN OUT (NA) 16 Proper disposition of returned, previously 17 Served, reconditioned, & unsafe food  Good retail practices are preventative  Mark "X" in box if numbered item is not in compliance Ma	measure	s to co	P/Pf P/Pf/C P/Pf/C P	27	Risk Prevainterv	factors alent co rentions	Com Proc s are impontributin s are cor	pliance wit ess, & HAC proper prac- ig factors of atrol measures, and physi- rrected on-	h variance CCP plan tices or pro f foodborne tres to previous	ocedures i e illness or vent foodbo	dentified injury. Prome illne	as the	lealth injury. violati	:
10 TOUT N/A (O) Food received at proper temperature 11 (IN) OUT Food in good condition, safe, & unadulterate 12 IN OUT (NANO) 13 (A) N/A Food-contact from Confamination 14 (NOUT N/A Food-contact surfaces: cleaned & sanitized 15 IN OUT (A) Food-contact surfaces: cleaned & sanitized 16 Proper disposition of returned, previously Served, reconditioned, & unsafe food  Good retail practices are preventative Mark "X" in box if numbered item is not in compliance Ma	measure	s to co appro	P/Pf P/Pf/C P/Pf/C P Pood Retented box V	2 Pranddition for CC	Risk Preva interv	factors alent co rentions gens, ch	Com Proc s are impontributin s are cor nemicals OS = cor	pliance wit less, & HAC proper practing factors of attrol measured, and physic rected on-	h variance CCP plan tices or pro f foodborne tres to prev	ocedures i e illness or vent foodbo	dentified injury. Prome illne	as the	lealth injury. violati	ionV
10 TOUT N/A (O) Food received at proper temperature 11 (II) OUT Food in good condition, safe, & unadulterate 12 IN OUT (NANO) 13 (A) Food destruction 14 (NOUT N/A) 15 IN OUT (NA) 16 Proper disposition of returned, previously 17 Served, reconditioned, & unsafe food  Good retail practices are preventative  Mark "X" in box if numbered item is not in compliance Ma	measure	s to co appro	P/Pf P/Pf/C P/Pf/C P  ood fate ntrol the epriste box V P	27 Pranddition for CC	Risk Preva intervences of pathogon of pathogon of pathogon of and/or in the pathogon of the pa	factors alent coventions gens, ch	Com Proc s are importributing s are cor nemicals OS = cor	pliance wit less, & HAC proper practing factors of atrol measured, and physic proceed on-	h variance CCP plan  tices or pro f foodborne tres to previous cal objects site during	specialize  ocedures i e illness or vent foodbo into foods inspection	dentified injury. Prome illne:	as the	lealth injury. violati	ion V
10 N OUT N/A (O) Food received at proper temperature 11 IN OUT Food in good condition, safe, & unadulterate 12 IN OUT N/ANO 13 NOUT N/A Food-contact surfaces: cleaned & sanitized 14 NOUT N/A Food-contact surfaces: cleaned & sanitized 15 IN OUT Proper disposition of returned, previously Served, reconditioned, & unsafe food  Good retail practices are preventative Mark "X" in box if numbered item is not in compliance Ma  Safe Food and Water  8 Pasteurized eggs used where required	measure	s to co appro	P/Pf P/Pf/C P/Pf/C P Pood Retented box V	2 Pranddition for CC	Risk Prevainterv	factors alent coventions gens, ch	Com Proc s are importributin s are cor nemicals OS = cor	poliance wit less, & HAC proper practing factors of introl measures, and physic rected on- proper preserved linens; proper	h variance CCP plan  tices or pro f foodborne tres to previously cal objects site during  Use of U	specialize  ocedures i  illness or  vent foodbo  into foods  inspection	dentified injury. Prome illne:	as the	lealth injury. violati	ion V
10 N OUT N/A (O) Food received at proper temperature 11 (II) OUT Food in good condition, safe, & unadulterate 12 IN OUT N/A NO 13 N/A Food separated & protected 14 (N) OUT N/A Food-contact surfaces: cleaned & sanitized 15 IN OUT Proper disposition of returned, previously Served, reconditioned, & unsafe food  Good retail practices are preventative Mark "X" in box if numbered item is not in compliance Ma  Safe Food and Water 8 Pasteurized eggs used where required 9 Water & Ice from approved source 10 Variance obtained for specialized processing methods  Food Temperature Control	measure	s to co appro	P/Pf/C P/Pf/C P/Pf/C P P P P P P P P P P P P P P P P P P P	27  All Pranddition for CC  41  42	Risk Preva interv	factors alent correntions gens, che R Correntions e utens e-use/s	Com Proc s are importributin s are cor nemicals OS = cor	pliance wit less, & HAC proper practing factors on introl measurements, and physic rected on- erly stored linens: proprvice article	h variance CCP plan  tices or pro f foodborne tres to previously cal objects site during  Use of U	specialize  ocedures i  illness or  vent foodbo  into foods  inspection	dentified injury. Prome illne:	as the	lealth injury. violati	ion V
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### **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:	1	ILTH-FRM-005	<u>-</u> -	Date:	12/1/01/1	
		Hallie.	TEMPERATU	E OBSERVAT	IONS	Date:	12/19/11	δ
Ite	m/Location	Temp.	Item/Loc		Temp.	ltem/L	ocation.	Temp.
Grill c	hicken	1.80	Bologna		38			
Steak	·	189	Sausage	1000ling	90			
chicker	tenders	189	0	J				
Meat K	Bals	138						
salad		40						
Tomato	sec	44						
Lottu	ೕ	38						
Item #		OBS	ERVATIONS AND	CORRECTIV	E ACTIQ	NS		
		1						
13	Eggs stor	ed (	above ro	ast tur	Key	in walk	-in cod	lor
26	Observed							
	a common	1 ha	me. Che	mical,	spra	y bottle	s store	<u>d</u>
	next to t	-00d	on prop	table	<u>(n</u>	Wareway	sh static	on.
47	vent hood	dir	ty with	heavy	വാരം	se. She	lving un	don
	hand sink	dir	-¥u.	J	U		<u> </u>	
			U					
53	floor und	for	grill, 3	vat sink	c an	d under	- shalvii	nd.
	in storage	dir	ty.					J
	J		<u> </u>					
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	M	<u> </u>	1	, \				
Person in ch	arge: (signature)	UN	4 59	- 17			Date  2/	19/18
Inspector	Ivan kwac	ala	1				Date  2/10	9/18
	1	1				- <u> </u>		





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

Green

FOOD ESTABLISHMENT INSPECTION REPORT DATE No. of Risk Factor/Intervention Violations Establishment/License # 00/1 W Time in: LT:00 No. of Repeat Risk Factor/Intervention Violations Establishment type: amous Time out: 1つ:00 Total violations Address. Highload webs Permit Holder 15,114 Telephone # Risk Category Capacity f annous Complaint Other Routine F/U Inspection Type ☐ Provisional DECISE FILE m . S Miles Mark "X" in appropriate box for COS and/or R 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 COS R COS R V Compliance status Compliance status Potentially Hazardeys Food Time/Temperature Superviolan P/Pf/C 16 (IN/OUT N/A NC | Proper cooking time & temperature Person in charge present, demonstrates 1/IN)OUT Ρf Ď 17 IN OUT N/A (10) Proper reheating procedures knowledge and performs duties Þ 18 IN OUT N/A NO! Proper cooling time & temperatures D 19 NOUT N/A NO Proper hot holding temperatures Management, all employees knowledge, 2 (N) OUT P/Pf D 20 / N OUT N/A Proper cold holding temperatures responsibilities and reporting P/Pf P 21 INOUT N/A NO Proper date marking and disposition 3 NOUT Proper use of restriction and exclusion Time as a public health control Sood Hygienic Practices 22 IN OUT NA)NO P/Pf/C Proper eating, tasting, drinking, tobacco use 4 NOUT P/C procedures and records Congumer Advisory С 5 NOUT No discharge from eyes, nose and mouth Consumer advisory provided for raw or Provenies contamination by Hands 23 IN OUT NA Pf P/Pf undercooked foods 6 NOUT NO Hands clean and properly washed Highly Susceptible Populations No bare hand contact with RTE food or a pre-7 (N)OUT N/A NO P/Pf Pasteurized foods used; prohibited foods approved alternative procedure properly allowed P 24 IN OUT NA not offered Adequate handwashing sinks properly supplied 8 (NOUT Pf/C Chemical and accessible P/Pf/C 25 IN OUT WA Food additives approved & used properly Application Spains Toxic substances properly identified stored, 9 (A) DUT P/Pf/C Food obtained from approved source 26(IN) OUT P/Pf/C 10 IN OUT N/A MO Food received at proper temperature P/Pf 11 (N) OUT Food in good condition, safe, & unadulterated P/Pf Conformence with Approved Precedures Compliance with variance, specialized Required records available shellstock tags. P/Pf 12 IN OUT WANO P/Pf/C 27 NOUT N/A Process, & HACCP plan parasite destruction Protection from Contemination Risk factors are improper practices or procedures identified as the most P/C NOUT N/A Food separated & protected Prevalent contributing factors of foodborne illness or injury. Public Health 14 (N)OUT N/A Food-contact surfaces, cleaned & sanitized P/Pf/C interventions are control measures to prevent foodborne illness or injury. Proper disposition of returned, previously 15 IN OUT NA Served, reconditioned, & unsafe food Good Falli Progless Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. R = repeat violation COS = corrected on-site during inspection Mark "X" on appropriate box for COS and/or R Mark "X" in box if numbered item is not in compliance COS R COS R Proper Use of Utensits Sale Fred and Water С P 41 In-use utensils properly stored 28 Pasteurized eggs used where required С Utensils, equipment & linens; properly stored, dried, & handled P/Pf/C 42 29 Water & Ice from approved source Single-use/single-service articles properly stored & used P/C PF 43 Variance obtained for specialized processing methods C 44 Gloves used properly Food Temperature Control Uteneils, Equipment and Vending Proper cooling methods used, adequate equipment for Pf/C Food and non-food contact surfaces cleanable, temperature control P/Pf/C 45 Pf Properly designed, constructed, & used Plant food properly cooked for hot holding Warewashing: installed, maintained, & used: test strips Pf/C 46 Approved thawing methods used C С Thermometers provided and accurate Non-food contact surfaces clean Pf/C 47 Food dentities ton Physical Facilities Pf Pf/C 48 Hot & cold water available adequate pressure Food properly labeled: original container P/Pf/C 49 Piurnbing installed, proper backflow devices Prevention of Food Contamination P/Pf/C Pf/C 50 Sewage & waste water properly disposed Insects, rodents, & animals not present Pf/C Tollet facilities properly constructed, supplied, & cleaned Contamination prevented during food preparation, storage & display P/Pf/C 51 Garbage & refuse properly disposed, facilities maintained C Pf/C 52 Personal cleanliness P/Pf/C Physical facilities installed, maintained, & clean Wiping cloths: properly used & stored C Adequate ventilation & lighting, designated areas used Washing fruits & vegetables N (circle one) License Posted Person in Charge (signature) kwaaala van Follow up: YES NO (circle one) Follow up Date: Inspector (signature)



### **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. #	Establishme				Date:	
To a	- P		EMPERATURE OBSER			
	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Bert 1	grill	189				
floast of	ricken	lic				
Tomato	<u>cs</u>	40				
11-11000		LILI				
Tunn 3	olad	40				
Saman	•	140				
J					···	
		OBSERV	ATIONS AND CORREC	TIVE ACTIONS		
Item #						
47	Exterior	or be	Al Mastic	centance	a di stickie	Child.
	ON YEAR	han co	alci - dula.		- de sticky	
115	Born leve	ovues	red along	unt onle	· Discussed w	,11,
1	With City	ci baci	non-line 1600		- 1212 C 31 31 Qu	
L 56	No Rock	Ylow	Chanles on	line -cit	nected to the	- (1
<u> </u>	silk.	1000	ACTURE CITY	13175 (10)	THE TEXT TO THE	1
	<u> </u>					
			<u> </u>			
<del></del>				-		
Person in ch	arge: (signature)	W	of-		Date 12 /	19/15
Inspector		nala	A		Date D	9/18
	WALL TOUR	11 15 1 1 1 1			Date	- 1 1 1 Ku



#### **HEALTH DIVISION**

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

		פשע	IAD	LT911II	VIEL	NI.	IINS	NSPECTION REPORT
Establishmen	nt/License # 3,0 -2 /005		N	lo. of	Risk	F	acto	tor/Intervention Violations DATE 2/19
Establishmen	nt type: Quality Inn		No. o	f Rep	eat	Ris	k F	Factor/Intervention Violations Time in:
Address: 2	421 Danie work			dhi				
Permit Holder	Artin		111	Ris	k C	AN ata	7	Ory Capacity Telephone #
Inspection Ty	pe D Provisional D Routine		F		700			Complaint Other
	CONCRETE IN		Resid	Brance C	ns.	4.4	3 101	Complaint Other
C	Sircle designated compliance status (IN, OUT, N/	A) for i	each if	em				Mark "Y" in appropriate how for COS and/or D
0	IN=in compliance OUT=not in complia	nce N	l <b>O≃</b> nol	observ	ed I	I/A=	=not	ot applicable COS=corrected on-site R=repeat violation
Compliance stat	Supervision	CO	SR	V	-	10	Com	mpliance status COS R V
./3	Person in charge present, demonstrates			<del></del>	-	1	6 1	Potentially Hazardous Food Time/Temperature  IN OUT (V/) NO Proper cooking time & temperature P/Pt
1(N) OUT	knowledge and performs duties	_	-1	Pf		1	7 1	IN OUT WANO Proper cooking time & temperature P/PI IN OUT WANO Proper reheating procedures P
	Employee Health					1	8 11	IN OUT WANO Proper cooling time & temperatures P
2 N OUT	Management, all employees knowledge,			P/PI		1	9 (	NOUT N/A NO Proper hot holding temperatures P
3 (IN) OUT	responsibilities and reporting.  Proper use of restriction and exclusion	-	+	P	-	12	00	INOUT N/A Proper cold holding temperatures P
	Good Hygienic Practices			P			_	NOUT N/A NO Proper date marking and disposition P/F
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use	Т	T	I P/C	-	2	2 11	IN OUT NO Time as a public health control:  P/Pf
5 NOUT	No discharge from eyes, nose and mouth	+		C	_			Concurrer Advisory
<b>-</b>	Preventing contemination by Hands			-			7 16	Consumer advisory provided for raw or
6 NOUT NO	Hands clean and properly washed			P/Pf		L2.	יוו נ	IN OUT WA undercooked foods
7 (N) DUT N/A NO	No bare hand contact with RTE food or a pre-			P/Pf				Highly Susceptible Papulations
	approved alternative procedure properly allowe Adequate handwashing sinks properly supplied		├		-	24	4 IN	IN OUT WA Pasteurized foods used; prohibited foods
E VIDO NI B	and accessible	Co		(H)c				not offered Chemical
	Approved Source	1-5	Л			25	5 IN	N OUT (I/A) Food additives: approved & used properly P/Pf/O
9 (N)OUT	Food obtained from approved source	T	T	P/Pf/C		-	~	
10 IN OUT N/A (IQ				P/Pf		26	<u> </u>	& used
11/IN)OUT	Food in good condition, safe, & unadulterated	-	<u> </u>	P/Pf	4			Conformance with Approved Procedures
12 IN OUT NA NO	Required records available: shellstock tags, parasite destruction			P/Pf/C	: [	27	7 IN	N OUT(N/A) Compliance with variance, specialized P/Pf
	Protection from Contamination					_		Process, & HACCP plan
13 IN OUT (VA)	Food separated & protected	T		P/C				Risk factors are improper practices or procedures identified as the most
14 NOUT NA	Food-contact surfaces: cleaned & sanitized			P/Pf/C	7			Prevalent contributing factors of foodborne illness or injury. Public Health
15 IN OUT AVA	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P			_	interventions are control measures to prevent foodborne illness or injury.
	Gerved, reconditioned, & unsale 1000	-	G	004 Re	denti I	2000	which a	
	Good retail practices are preventative me	asures	to cor	ntrol the	add	tion	of	f pathogens, chemicals, and physical objects into foods
Mark "X" in box	if numbered item is not in compliance Mark "	X" on a	арргор	riate bo	x for	CO	)S a	and/or R COS = corrected on-site during inspection R = repeat violation
	Safe Food and Water	cos	R	V				COS R V
28 Pasteurized e	ggs used where required	1		P	1	41	-	Proper Use of Utensils In-use utensils properly stored C
29 Water & Ice fro	om approved source	$\vdash$	-	P/Pf/C	$\vdash$	42		In-use utensils properly stored   C   Utensils, equipment & linens: properly stored, dried, & handled   C
30 Variance obtai	ined for specialized processing methods			PF	1 [	43	-	Single-use/single-service articles: properly stored & used P/C
	Food Temperature Control					44		Gloves used properly C
	methods used: adequate equipment for			Pf/C				Utensils, Equipment and Vending
temperature co	ontrol perly cooked for hot holding	$\vdash$			Н	45		Food and non-food contact surfaces cleanable,  Properly designed constructed & used  P/Pf/C
3 Approved thaw	wing methods used	<del>  </del>	-	Pf C	{	46	<del> X</del>	Y Properly designed, constructed, & used  Warewashing: installed, maintained, & used: test strips  Pf/C
14 Thermometers	provided and accurate		$\overline{}$	Pf/C	1 1	47	X	Non-food contact surfaces clean
	Food identification							Physical Facilities
5 Food properly	labeled; original container			Pf/C		48	П	Hot & cold water available adequate pressure Pf
6 Insects, rodent	Prevention of Food Contamination is, & animals not present			DUG	-	49	Ш	Plumbing installed, proper backflow devices P/Pt/C
7 Centamination p	revented during food preparation, storage & display			Pf/C P/Pf/C		50 51	$\vdash$	Sewage & waste water properly disposed P/Pf/C  Toilet facilities properly constructed, supplied, & cleaned Pf/C
8 Personal clean	liness		- 1	Pf/C		52	H	Toilet facilities properly constructed, supplied, & cleaned   Pf/C     Garbage & refuse properly disposed, facilities maintained   C
9 Wiping cloths:	properly used & stored			С		53	口	Physical facilities installed, maintained, & clean P/Pf/C
0 Washing fruits	& vegetables			С		54		Adequate ventilation & lighting, designated areas used C
Key	ur Potel							. 1
Person in Charge								Date: 2   9   S License Posted (Y) N (circle one)
								Date: 2   19/18 License Posted Y N (circle one)
Ivan Ku	vaaala							
nspector (signati							Fo	follow up: YES (NO) (circle one) Follow up Date:



#### **HEALTH DIVISION**

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

HLTH-FRM-005 Est. #30-2 WEstablishment name: Quality Inn Date: TEMPERATURE OBSERVATIONS Item/Location Item/Location Item/Location Temp. Temp. 138 135 40 38 38 40 OBSERVATIONS AND CORRECTIVE ACTIONS Item # provision at paper tornel placed Raw wood exposed 45 on preptable above bish machine. Areas around nozzles of Fruit machine 41 dirtulocated in service area. Black shelving and plastic cabinets in kitchen dirty with dust: Person in charge: (signature) Inspector



#### **HEALTH DIVISION**

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # UV -3 No. of Risk Factor/intervention Violations Time in: 10 Establishment type: 12,10 No. of Repeat Risk Factor/Intervention Violations Address: 380 Total violations Permit Holder 10 Risk Category Capacity Telephone # Complaint Inspection Type Routine T F/U ☐ Other Provisional 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 COS R ٧ Compliance status Supervision Potentially Nazardous Food Time/Temperature Person in charge present, demonstrates 16 (IN)OUT N/A NQ Proper cooking time & temperature P/Pf/C (IN) OUT 17 IN OUT N/ANO Proper reheating procedures knowledge and performs duties P 18 NOUT N/A NO Proper cooling time & temperatures Employee Health Management, all employees knowledge, 19 IN OUT N/A NO Proper hot holding temperatures P OUT P/Pf responsibilities and reporting. 20 (NOUT N/A P Proper cold holding temperatures 3 (III OUT Proper use of restriction and exclusion P 21 (IN)OUT N/A NO Proper date marking and disposition P/Pf Good Hyglenic Practices Time as a public health control: 22 IN OUT NA NO P/Pf/C 4 IN OUT P/C Proper eating, tasting, drinking, tobacco use procedures and records No discharge from eyes, nose and mouth 5 N OUT С Consumer Advisory Preventing contain hation by Manda Consumer advisory provided for raw or 23 IN OUT N/A 6 NOUT NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7/IN)OUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods P 24 IN OUT WA Adequate handwashing sinks properly supplied not offered 8 (N) BUT Pf/C and accessible Chemical Approved Source 25 IN OUT NA Food additives: approved & used properly P/Pf/C 9 NOUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 IN(OUT P/Pf/C 10 IN OUT N/A NO Food received at proper temperature P/Pf 11 NOUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, Compliance with variance, specialized 12 IN OUT WAND P/Pf/C 27 IN OUT N/A P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 (IN) DUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most IN OUT N/A Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health സ്ത Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT WA Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" on appropriate box for COS and/or R Mark "X" in box if numbered item is not in compliance COS = corrected on-site during inspection R = repeat violation Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required Þ 41 In-use utensils properly stored C 29 P/Pf/C Water & Ice from approved source 42 Utensils, equipment & linens: properly stored, dried, & handled С Variance obtained for specialized processing methods PF 43 P/C Single-use/single-service articles: properly stored & used Food Temperature Control 44 С Gloves used properly Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, P/Pf/C Plant food properly cooked for hot holding Ρf Properly designed, constructed, & used 46 Approved thawing methods used Pf/C Warewashing: installed, maintained, & used: test strips Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean С Food identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf Plumbing installed, proper backflow devices Prevention of Food Contamination 49 P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 C Garbage & refuse properly disposed, facilities maintained Wiping cloths: properly used & stored P/Pf/C С 53 Physical facilities installed, maintained, & clean Washing fruits & vegetables Adequate ventilation & lighting, designated areas used G Person in Charge (Signature License Posted N (circle one) YES NO (circle one) Follow up Date: Inspector (signature) Follow up:



#### **HEALTH DIVISION**

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

			, HILTH-FR	M-005		117
Est. #	Establishment	name:	BIO KONONO TEMPERATURE OBS	2.5	Date: 2	19/18
IA-		17				T=:
	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
	bt hold	165	Milk / Reknigot	lor 40		
	/ Hot hold	123	0			
Eggs /	cooking	170				
ROOF P	cooking stove	198				
	/ walk-in	40				
	walk-in	100	-			
	s/Refrigerator					
10,10,00	3,700,000	-10				
		OB5	SERVATIONS AND CORR	ECTIVE ACTION	)NS	
Item #					****	
14	Metal nan	s dir	ty with stick	er resid	ue. CL-602	. u)
26	Chemical	Spro	ig bottle on	s paines s	belyind not 1	abed
	labeled 11	ith	a common na	me (ne	medi	
87			on cashier t			colod
01			nation Cove		-brown blos	PC4@CI
1.7	I -			_	- 1 10	1. 1
47			nd on metal	rack by	cook-line c	lirty
1 >= 1	with heave					
F21	Thash can	mis	sing color o ir	1 emplo	yee restroom	
23			kitchen area i	n poor	condition No	ote! In
_	the process	oF	renovation.			
-						
					<del></del>	
	-				<u> </u>	
					<u></u>	
			A / (n)	1		10/10/10
-	arge: (signature)		JUN600/11		Date	12,119/12
Inspector	Dran Ketag	1019	•		Date	12/19/18



## **HEALTH DIVISION**

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

							THE POST OF	KEI OK I				
Establishme	nt/License #			No. o	f Ris	k Fa	actor/Intervent	ion Violations		ATE	T .	<del>/ m</del>
Establishme	nt type:		No					ention Violations	L - 1 2	ATE _ me in:	10	<u> </u>
Address:			140	. or ite	peat	IXIS	K Factor/Inter		· · · · ·	me ou	#17	77
Permit Holde	er en			T Di	al- O	-4-		Total violations			. <u>13</u>	
Inspection Ty	ype 🔲 Provisional 🛂 Routii		T	F/U	sk C			Capacity	Telepho	ne#		
	FORDAD BAR	The same	1	77.0	77.00	AME	Complaint	Other				
·	Circle designated compliance status (IN, OUT,	N/A) fo	reac	h item	1-4 G	Day		Mark "X" in appropriate be	- COC -			
Compliance sta	IN≃in compliance OUT≈not in comp	liance	NO=	not obse	ved I	N/A=	not applicable CC	IS=corrected on-site R=renear	violation	rid/or R		
	Supervision		os	RV		Ç	ompliance status			C	OS R	₹
(IN) OUT	Person in charge present, demonstrates				-	1	Pote	relaily reservous lond	PRO/TORN	eratur	•	
	knowledge and performs duties	- 1		P	1	1	7 (IN)OUT N/A NO	Proper cooking time & temps Proper reheating procedures	erature			P/
B	Employee Health					18	ON AVA TUCKNI) E	Proper cooling time & tempe	raturae			+
2 IN OUT	Management, all employees knowledge, responsibilities and reporting.	-	$\perp$	P/F	# L	_  18	ON AVA TUOTEM	Proper hot holding temperatu	ires	_	+	-
3 (N) OUT	Proper use of restriction and exclusion	-+	+	P	_	21	I(II)IOUT N/A	Proper cold holding temperat	ures	_	+	+
	Good Avoiente Prestices			1 P	-		ON OUT N/A NO	Proper date marking and disp	position			P.
4 MOUT NO	Proper eating, tasting, drinking, tobacco use			P/C		22	ON (N) TUO NI	Time as a public health contro procedures and records	ol:	- 1		P/F
5 (N) OUT	No discharge from eyes, nose and mouth	$\neg$	$\top$	C	$\exists$			Consumer Advis	A.W.4			1
6 N DUT NO	Preventing contamination by sones					22	NOTE OF	Consumer advisory provided	for raw or			_
	Hands clean and properly washed			P/P		23	IN OUT (VA)	undercooked foods	OI IAW OF			F
7 IN OUT NAMO	No bare hand contact with RTE food or a pre- approved alternative procedure properly allow			P/PI	.			Highly Superptible Po	sulations			
OUT	Adequate handwashing sinks properly supplie	eal	+	+-	-	24	IN OUT WA	Pasteurized foods used; prohi	bited foods		T	T
<u> </u>	and accessible	"	1	Pf/C	11	-		not offered				F
	Approved Source					25	IN OUT (IA)	Chomical				
NOUT	Food obtained from approved source		T	P/Pf/C	1			Food additives: approved & us Toxic substances properly idea	ed properly		-	P/Pf/
(IN OUT	Food received at proper temperature			P/Pf		26	IN EDIT	& used	itified, stored	1,	1 .	60
	Food in good condition, safe, & unadulterated			P/Pf	] [			O BLANCS WITH A SPROVA	Procedu			<u> </u>
ON AIN TUO NI S	Required records available: shellstock tags, parasite destruction		1	P/Pt/C		27	IN OUT WAT	Compliance with variance, soe	cialized	77	T	
	Protection from Contaction		_	11111	L			Process, & HACCP plan				P/P
N/A ]	Food separated & protected	<del></del>	_	Pc	4		for the					_
INJOUT N/A	Food-contact surfaces; cleaned & sanitized	1		P/Pf/C	1		Prevalent contri	e improper practices or proced	ures identific	ed as th	e most	t
IN OUT	Proper disposition of returned, previously	$\top$		Р	1		interventions ar	buting factors of foodborne illne e control measures to prevent	ass or injury. Foodborne i'l	Public	Health	t
	Served, reconditioned, & unsafe food		<u> </u>	1		_			DOGDOTTIS IIII	less or	injury.	
	Good retail practices are preventative me f numbered item is not in compliance Mark	2511706	to or	0290	Pr	neti	Dés					
Mark "X" in box i	f numbered item is not in compliance Mark	'X" on a	eppro	priate bo	audul K for C	COS	and/or R COS	icals, and physical objects into	foods.			
		cos	R	V			<u> </u>	= corrected on-site during insp	ection R	repeat COS		ion V
Pasteurized eq.	Safe Pood and Weter gs used where required							Proper Use of Utens	fle	1003	K	
VVater & Ice from	m approved source	┿┵		P		11	In-use utensils p	properly stored		1 1		С
Variance obtain	ed for specialized processing methods	<del>                                     </del>		P/Pf/C		12	Utensils, equipme	ent & linens: properly stored, dried	d, & handled			C
	Food Temperature Control	<del></del>				4	Gloves used pro	e-service articles: properly stor	ed & used			P/C
Proper cooling r	methods used: adequate equipment for				-	7			P			C
temperature cor	ntrol			Pf/C	-		Food and non-fo	tensils, Equipment and Vod contact surfaces cleanable,	ending			
	erly cooked for not holding			Pf	4	5	Properly designe	d, constructed, & used		1 1	F	P/Pf/C
Thermometers of	ng methods used provided and accurate	<del>  </del>		C		6	Warewashing: in	stalled, maintained & used ter	st strips	<del>                                     </del>	-+	Pf/C
	Food Identification			Pf/C	47	7 X	Non-food contact	surfaces clean				C
Food properly is	abeled: original container			Pf/C	48	-	III-t 0	Physical Pacificas	-			
	Prevention of Food Contamination			-1/0	49		Plumbing installs	available adequate pressure				Pf
Insects, rodents,	& animals not present	T		Pt/C	50		Sevene & vecto	d, proper backflow devices water properly disposed		<b></b>		Pf/C
Personal cleanling	vented during food preparation, storage & display			P/Pf/C	51		Toilet facilities pro	perly constructed, supplied, &	cleaned	$\rightarrow$		/Pf/C
Wiping cloths: pr	operly used & stored			Pf/C	52		Garbage & refuse	properly disposed facilities m	aintained	-+		Pf/C C
Washing fruits &	vegetables	-+-	$\dashv$	C	53	X	Physical facilities	installed maintained & clean	1			/Pf/C
1/1	1 0 0			C	54		Adequate ventilati	on & lighting, designated areas	used			С
[V]			1	/				1 ,				
on in Charge	(Signature)		1	ノー		_	Date:	2 / / / License Post	J 60.	N		
VON L	lu dala							119   WEIGENSE POST	<u>:u /                                   </u>	V (circle	a one)	
ector (signature	Wadala							_				
ector (algirature	"—— <del>V</del>					Fo	llow up: YES	(circle one) Follow u	n Date:			
		_			_			TO A TOWN OF THE PARTY OF THE P	L MAIL.			- 1



### **HEALTH DIVISION**

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

Eat # = :		H	LTH-FRM-005				
Est. # Establishment	name:			280 87 97	Date:	12/10/	8
Item/Location	Temp.	TEMPERATUR Item/Loc	E OBSERVAT	Temp.	Ba 20		
Grill chicken	1.80	Bologna	44011	38	ltem/Lo	cation	Ten
Steak	189	Sausage	Landina				
chicken tenders	189	Daosage	7C COTTING	90			
Meat Balls	138						+-
salad	40						
Tomatoes	44						
Lattures	38					<del></del>	+
				+			+-
Item#	OBS	RVATIONS AND	CORRECTIVI	ACTIO:	6		
						<u> </u>	
26 Observed  a rommon  next to f  47 Vent hood  hand sink  53 Floor und  in storage	nar ood diri	on prop  y with h	table	iprou	bottles ( borewash s. Shelv	without stores static	l der



### **HEALTH DIVISION**

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

Establishment/License # 40-3 00/1 m						
	No.	Risk Factor/Interve	ention Violations	DATE		110/11
Establishment type: Billing Famous	No. of Re	peat Risk Factor/Int	ervention Violations	Time	in: 🔢	1:00
	Highu		Total violations	Time	out: <u>1</u>	00:0
Permit Holder Billus Comous		sk Category	Capacity	Telephone :	ш	
Inspection Type Provisional Routine	F/U	Complain Complain		l elebuone	#	
Circle designated compliance status (N. OUT, N/A) (	for each item		Mark "Y" in appropriate he	ox for COS and/o	r R	
IN=in compliance OUT=not in compliance	B NO=not obs	rved N/A=not applicable	COS=corrected on-site R=repeat	violation		
Compliance status	COS R	Compliance str	ntus		cos	R V
1/IN OUT Person in charge present, demonstrates		46 (N) D) (T N/A			He	Louise
1 (IN) OUT Person in charge present, demonstrates knowledge and performs duties		17 IN OUT N/A	NO Proper cooking time & temper NO. Proper reheating procedures	erature	<del>                                     </del>	P/Pf/
			Proper cooling time & tempe			P
2 N OUT Management, all employees knowledge,	P	19 (N) DUT N/A	NO Proper hot holding temperate	ires		P
responsibilities and reporting.  3 MOOUT Proper use of restriction and exclusion		20/N/QUT N/A	Proper cold holding temperat			Р
		= 1,3,500,110,11	3.45 4. 314 4.		$\vdash$	P/Pf
4 (NOUT NO) Proper eating, tasting, drinking, tobacco use	I P	22 IN OUT (VA)	NO Time as a public health contribution of the procedures and records	0):		P/Pf/0
5 M YOUT No discharge from eyes, nose and mouth			Carson A A	MAN		
		23 IN OUT NA			7 1	1
6 (N)OUT NO Hands clean and properly washed	P/	23 IN OUT N/A	undercooked foods			Pf
7 NOUT N/A NO No bare hand contact with RTE food or a pre-	PI	f	Harry Street and No.	pulations		
approved alternative procedure properly allowed	_   _ ' '	24 IN OUT NA	Pasteurized foods used; proh	ibited foods		·Р
Adequate handwashing sinks properly supplied and accessible	Pf		I not onered			
AND THE STATE OF T		25 IN OUT WA	Charlest 12			Puncio
Food obtained from approved source	P/P		Food additives, approved & us Toxic substances properly ide		-	P/Pf/C
0 IN OUT N/A MO Food received at proper temperature	P/I		& used	imieu, stoleu,		P/Pf/C
1 (N)OUT Food in good condition, safe, & unadulterated	P/F		المار والمالة المهاوية	d Presedures		
2 IN OUT WANO Required records available shellstock tags.	P/PI	27 NOUT N/A	Compliance with variance, sp	ecialized		P/Pf
parasite destruction  Protection from Contemination	1 1.7.	21 (1)0011111	Process, & HACCP plan			FIFI
3 NOUT N/A Food separated & protected						
	101/	Bioto foots	No. of the Control of	4 1.1 128 1		
	P/O		rs are improper practices or proces			
NOUT N/A Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously	P/Pf	Prevalent o	contributing factors of foodborne illr	ness or injury. Pu	blic Hea	ilth
NOUT N/A Food-contact surfaces: cleaned & sanitized	P/Pf	Prevalent of intervention		ness or injury. Pu	blic Hea	ilth
NOUT N/A Food-contact surfaces: cleaned & sanitized Froper disposition of returned, previously Served, reconditioned, & unsafe food	P/Pf P	Prevalent o	contributing factors of foodborne illings are control measures to prevent	ness or injury. Pu foodborne illnes	blic Hea	ilth
4 NOUT NA Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously Served, reconditioned, & unsafe food  Good retail practices are preventative measure	P/Pf P res to control t	Prevalent of intervention of pathogens, of	contributing factors of foodborne illins are control measures to prevent chemicals, and physical objects into	ness or injury. Pu foodborne illnes	blic Hea s or inju	ilth ry
Mark "X" in box if numbered item is not in compliance Mark "X" in box if numbered item is not in compliance Mark "X" in box if numbered item is not in compliance Mark "X" in box if numbered item is not in compliance Mark "X" in box if numbered item is not in compliance Mark "X" in box if numbered item is not in compliance Mark "X" in box if numbered item is not in compliance Mark "X" in box if numbered item is not in compliance Mark "X" in box if numbered item is not in compliance Mark "X" in box if numbered item is not in compliance in the number of the n	P/Pf P res to control t	Prevalent of intervention of pathogens, of	contributing factors of foodborne illings are control measures to prevent	ness or injury. Put foodborne illnes o foods. pection R = re	blic Hea	alth ry. lation
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Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously Served, reconditioned, & unsafe food  Good retail practices are preventative measurement of numbered item is not in compliance Mark "X" in box if numbered item is not in compliance Mark "X" of CCC  Pasteurized eggs used where required Water & ice from approved source Variance obtained for specialized processing methods	P/Pf P Position of the property of the propert	Prevalent of intervention  e addition of pathogens, of ox for COS and/or R  41   In-use uten   42   Utensifs, eq	contributing factors of foodborne illins are control measures to prevent chemicals, and physical objects into COS = corrected on-site during inside its properly stored uipment & linens: properly stored, drivingle-service articles: properly stored of properly	ness or injury. Pur foodborne illness or foods. Decition R = record C	blic Hea s or inju peat vio	lation C
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Pasteurized eggs used where required Water & Ice from approved source Variance obtained for specialized processing methods  Proper cooling methods used: adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used: Thermometers provided and accurate Food properly labeled: original container  Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables	P/Pf P P Post to control to the appropriate P P/Pf/C Pf/C Pf/C Pf/C Pf/C Pf/C Pf/C P	Prevalent of intervention  and of pathogens, of ox for COS and/or R  41   In-use uten   42   Utensils, eq   43   Single-use/   44   Gloves use   45   Food and n   X   Properly de   46   Warewashin   47   X   Non-food ox   48   Hot & cold v   49   Plumbing in   50   X   Sewage & v   51   Toilet facility   52   Garbage & r   53   Physical facility   55   Physical facility   56   Sewage & r   57   Sewage & r   58   Sewage & r   59   Sewage & r   50   Sewage & r   50   Sewage & r   51   Toilet facility   52   Garbage & r   53   Physical facility	contributing factors of foodborne illins are control measures to prevent chemicals, and physical objects into COS = corrected on-site during insignation of the control of	ness or injury. Put foodborne illness of foods. o foods. pection R = re	blic Heas or inju	iation  V  C C P/C C P/F/C C P/F/C C P/Pf/C C P/Pf/C C P/Pf/C C P/Pf/C C C P/Pf/C C C C C C C C C C C C C C C C C C C
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### **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. # Est	ablishment name:	III-FRM-	-003		
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#### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # 21) No. of Risk Factor/Intervention Violations Establishment type: OUC Time in: No. of Repeat Risk Factor/Intervention Violations Time out: Address: Hidhillau Total violations Permit Holder Artio Risk Category Capacity Telephone # Inspection Type Provisional Routine F/U Complaint Other Later to the second No. 3. 1.52 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 ٧ Supervision otentially Hazardous Food I me/Temperature Person in charge present, demonstrates 16 IN OUT NO Proper cooking time & temperature 1(IN) OUT P/Pf/C 17 IN OUT W NO Proper reheating procedures
18 IN OUT W NO Proper cooling firms & temperatures knowledge and performs duties Þ P Management, all employees knowledge, 19 (NOUT N/A NO Proper hot holding temperatures 2 NO OUT Р P/Pf responsibilities and reporting. 20 NOUT N/A D Proper cold holding temperatures 3 IN OUT Proper use of restriction and exclusion D 21/INOUT N/A NO Proper date marking and disposition P/Pf Special Property Property Time as a public health control: 22 IN OUT WA NO 4 IN OUT P/Pf/C Proper eating, tasting, drinking, tobacco use P/C procedures and records 5 NOUT No discharge from eyes, nose and mouth С Constitute Advisory Consumer advisory provided for raw or 23 IN OUT (VA) NO Hands clean and properly washed Pf P/Pf undercooked foods No bare hand contact with RTE food or a pre-Figirity Styleography's Populations P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NA Ρ Adequate handwashing sinks properly supplied not offered (Pf)c and accessible Chemical Food obtained from approved source 25 IN OUT WA Food additives: approved & used properly P/Pf/C 9 (N)OUT P/Pf/C Toxic substances properly identified, stored, 26 IN DUT 10 N OUT N/A (i) Food received at proper temperature P/Pf/C P/Pf & used 11/IN)OUT Food in good condition, safe, & unadulterated P/Pf Compliance with variance, specialized Required records available: shellstock tags. 12 IN OUT NA NO P/Pf/C 27 IN OUT N/A parasite destruction Process, & HACCP plan Protection from Contemination 13 IN OUT NA Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 NOUT NA Food-contact surfaces; cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously 15 IN OUT AVA interventions are control measures to prevent foodborne illness or injury. Р Served, reconditioned, & unsafe food Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R ٧ Sale Paul and Valor Proper Use of Utensils Pasteurized eggs used where required P In-use utensils properly stored 41 C Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food remperature Contro Gloves used properly 44 C Proper cooling methods used: adequate equipment for Utenells, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used С Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 X Non-food contact surfaces clean C Physical Pacifiles Food properly labeled: original container Pf/C Hot & cold water available adequate pressure Pf Prevention of Food Contamination Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained С Wiping cloths: properly used & stored 53 Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables Adequate ventilation & lighting, designated areas used C Date: License Posted / N (circle one) Follow up: YES NO (circle one) Follow up Date: inspector (signature)



#### **HEALTH DIVISION**

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

Est. #30	2 WEstablishment	name:	Quality Inn		Date: 12 /19 /1	8
lte	em/Location	Temp.	TEMPERATURE OSSERVATION		Item/Location	Tomas
			Item/Location	Temp.	Item/Location	Temp
Eggs 1	tot hold	138				<del> </del>
L 6.F	patties	135				1
	/ Reach-in	40	<u> </u>	-		
Mith 1	Refrigerator	38	<u> </u>	<del>                                     </del>		
Eggs /	Refrigerator	38				<del>                                     </del>
Scinzai	Rokrigerala	40				-
	_					
		0.04	ERVATIONS AND CORPUCTIV	P A CHITCHES		<u> </u>
item #		<b>V</b> 200	SECONTIONS TOND CONSTITUTION	E ACTION:		
8	6-301.12 ~	No	drying provision	en pr	ovision at hand	sın k
	in kitcher	1. C	paper towal place	(100)		
45			ach mood exposed	l on y	orep table above	
	Dish machi		· · · · · · · · · · · · · · · · · · ·			
47	4-603-13	- A	reas around poz	zles o	f Fruit machine	
······································	dirty locate	sd li	n service area. I	Black	shelving and	
	plac plast	ic c	abinets in kitche	n dirt	y with dust.	
	In the proce	ss c	of Fixing tiles i	n Kilc	hen!	
	·		<u> </u>			
<u>.</u>						
			·			
				<del></del>		
		<del></del>				-
Person in ch	arge: (signature)		roo		Date 12/19	1/18
	-Van Kunda	10			Date 12 19	



#### **HEALTH DIVISION**

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

Establishme	nt/License # UD-3/00/146			No of	Rick F	90	tor/Interventi	on Violations	1 1 10	ATE	12	1191
Establishme	nt type: Big Kanunas	7										00'00
Address: 3	nt type: Big Kanunas		NO.	or Kep	eat KI	ISK	Factor/Interv	ention Violations				1:00
Parent Halda	80 Daniel Webster			1 = :				Total violations	<u> </u>			
Permit Holde			_		k Cate			Capacity	Teleph	one:	#	
Inspection Ty		)	Major B	F/U			Complaint	☐ Other				
(	Circle designated compliance status (IN, OUT, N	A) for	each	item	L			Mark "X" in appropriate	hay for COP		- D	
1	IN=in compliance OUT=not in complia	ince	NO=n	ot obsen	/ed N/A	\=n	ot applicable CO	S=corrected on-site R=rep	eat violation	ang/c	N PK	
Compliance stat	us	C	OS F	V		Co	mpliance status				cos	R V
A	Person in charge present, demonstrates	-				4.0	Pete	A SA SELEC		197	rare .	
1 (N) OUT	knowledge and performs duties			Pf	1 -	16	IN OUT N/A NO	Proper cooking time & ten Proper reheating procedu	nperature		-	P/Pf/
	Englisher Health					18/	INJOUT N/A NO	Proper cooling time & tem	peratures		+ +	P
2(II) OUT	Management, all employees knowledge,			P/P	.   [	19(	IN OUT N/A NO	Proper hot holding temper	atures		1	Р
3 (IN) OUT	responsibilities and reporting.  Proper use of restriction and exclusion	+	+	P		20	INDOUT N/A	Proper cold holding tempe	ratures		$\Box$	Р
	Great Lygine S Printing			<u> </u>				Proper date marking and of Time as a public health co	lisposition		$\longrightarrow$	P/P
4 NOUT NO	Proper eating, tasting, drinking, tobacco use	T	T	P/C	- 2	22	ON (NA) NO	procedures and records	nuoi:			P/Pf/
5 N OUT	No discharge from eyes, nose and mouth			С				Oemerimur Ad	sory			
6 NOUT NO						23	IN OUT WA	Consumer advisory provide				Pf
- 13	Hands clean and properly washed  No bare hand contact with RTE food or a pre-	<del> </del>	+	P/Pf	- I			undercooked foods				
7 IN OUT N/A NO	approved alternative procedure properly allows	إ		P/Pf							······	
8 NOUT	Adequate handwashing sinks properly supplied		+-		<b>-</b> [2	4	N OUT (VA)	Pasteurized foods used; pr not offered	onibited todas	5		P
* (T)CC1	and accessible			Pf/C					,			
9 (NOUT	A PREPARATE SOURCE					5	N OUT NA	Food additives: approved &	used properl	у		P/Pf/C
10 IN OUT N/A NO	Food obtained from approved source Food received at proper temperature	-	-	P/Pf/C	2	6 1	RUON	Toxic substances properly	dentified, stor	red,	CCS	P/Pf/C
11/NOUT	Food in good condition, safe, & unadulterated	<del> </del>	+	P/Pf	-			& used		i i	LCO	
12 IN OUT (IA) NO	Required records available: shellstock tags,		+-		-			Compliance with variance,				
12 11 001 65110	parasite destruction	<u> </u>		P/Pf/C	2	7 11	NOUT N/A	Process, & HACCP plan	ороонандов	- 1		P/Pf
13 (IN DUT N/A	Protection from Contemination Food separated & protected			L 5/6		_						
14 INOUT N/A	Food-contact surfaces: cleaned & sanitized	æ	_	P/C P/Pt/C	-		Risk factors at	re improper practices or pro- ibuting factors of foodborne	cedures ident	tified a	as the m	nost
15 IN OUT WA	Proper disposition of returned, previously	23	1	Р	1		interventions a	re control measures to previ	iliness or inju ent foodborne	iry. Pu ilines	iblic mea	aith · irv
	Served, reconditioned, & unsafe food											20.
	Good retail practices are preventative mea	DEITER	to co	Projethe	addition	edia	nothanana ahan					
Mark "X" in box	if numbered item is not in compliance Mark "	(" on:	appro	priate bo	x for CC	OS:	and/or R COS	ricals, and physical objects  ≅ corrected on-site during it	into roods. Ispection	R = re	peat vic	lation
		COS	R	V		- 22 - 22		··			OS R	
8 Pasteurized ed	gs used where required			Р	44	_	It-	Proper Use of Uh	rel les			
9 Water & Ice fro	orn approved source			P/Pt/C	41		In-use utensils	properly stored ent & linens: properly stored,	dried & handle	hal		C
<ul><li>Variance obtai</li></ul>	ned for specialized processing methods			PF	43		Single-use/sing	le-service articles: properly	stored & used		$\dashv$	P/C
	Food Temperature Control				44		Gloves used pro	operly	e			С
1 Proper cooling temperature co	methods used: adequate equipment for			Pf/C					d Vender		. —	
	erly cooked for hot holding	$\dashv$	-	Pf	45	1	Food and non-fo	ood contact surfaces cleana ed, constructed, & used	bie,	_   •		P/Pf/C
3 Approved thaw	ing methods used	$\dashv$	$\dashv$	-6	46	+	Warewashing: in	ed, constructed, & used nstalled, maintained, & used	test strins	+		
4 Thermometers	provided and accurate			Pf/C		V	Non-food contac	ct surfaces clean	i. test apipa		$\dashv$	Pf/C
I I Candona	Food Identi/Igation							Physical Facilit				
7   Food properly	labeled: original container  Prevention of Food Contamination			Pf/C	48	-	Hot & cold water	r available adequate pressu	re			Pf
Insects, rodents	s, & animals not present			Pf/C	50	├-		ed, proper backflow devices water properly disposed		+	$\rightarrow$	P/Pf/C
Contamination pr	evented during food preparation, storage & display	ट	$\dashv$	P/Pf/C	51	X	Toilet facilities of	roperly constructed, supplied	d. & cleaned	- -	+-	P/Pf/C
Personal clean	iness			Pf/C	52	È	Garbage & refus	e properly disposed, facilitie	s maintained	$\bot$	+	C
Washing fruits &	properly used & stored	$\rightarrow$	$\rightarrow$	С	53	_		s installed, maintained, & cle		$\Box$		P/Pf/C
1 14 terestring fruits c	7//	1/	-	С	54		Adequate ventila	ition & lighting, designated a	reas used			C
78/1	lad 11 ulson VI							1		h		1
ersoluin Charge	(signature)						Date: 7	License P	osted (Y	N	(circle o	ne)
luan b	wadala											
spector (signatu	wyciu					_				4,2		
heero (signatu	iej ()					F	ollow up: YE	S NO (circle one) Follo	w up Date:			- 1



### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est.#	Establishment	пате:	Big	KONG NOS		Date: 12 19	18
Jt.	em/Location	Temp.	TUP	RATURE COSERVA em/Location	Temp.	How the cost of	1
	Hot hold	165		1 Refrigator	40	Item/Location	Temp
	1 / Hot hold	153	AIIIA	1 Nevingeror	1 40 1		+
Fores	cooking	170			+		+
ROOF &	papers 10 stove	198					+
Spinac	h/watk-in	40					1 .
	walk-in	180					1
Potato	5/ Refrigerator	45					
	J						
Item #		OBS	ERVATION	S AND COPRECTIV	EACTION	S	
14	MIL	1.	1 2 2 3	1 101	- 1		
	Metal pans	s dir	ty wit	h sticker r	esign	e. (4-602.11)	
26	I Chemical	Spra	9 61	tie on spi	i <u>cs sh</u>	elving not tabed	<u>-</u>
87	Pure l mas	lim c	COM	mon name	_C_nar	ned)	1
<u> </u>	Crow cont	Try	ation	Covered	Luot.	provil protected	<u> </u>
47	house I do	Luna	d on !	model real	J	line line	
	with heavy	ard	956	Meadl rock	00	cook-line dirty	
121	Thish and	miss	and a	mer a in ev	mulau	se restroom.	$\overline{}$
53	Ceiling tiles	in k	itchen	Circu in M	mor or	ondition. Note: 1	
	the process	oF	reno	valion	AOI_C		
					-		
			· · · · · · · · · · · · · · · · · · ·				
		-					
	·						
		<u>/</u>		5/10			
	arge: (signature)	24	Lulo	11/00		Date 12 (	9/18
spector _	Wan Ketag	ed 9	·			Date  2  19	1/18



### **HEALTH DIVISION**

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

Establishment	/License # 20 / 007		N	lo. of F	Risk f	Fac	ctor/Intervention	on Violations		DATE	12	131,1
Establishment	1	Vo. o	f Repe	at R	isk	Factor/Interve	ention Violations		Time i	n: 🖳	50	
Address:   Li	O Daniel Webst							Total violations		Time (	out: _	30
Permit Holder	Energy	<u>~ 1 </u>		Ris	Cat	edi	orv	Capacity	Telen	hone #	<u> </u>	
Inspection Typ	e Provisional Routine	,					] Complaint	Other	ТСЮР	110110 7		
					RS A	4	ICI CL	Land Control of				
Ci	rcle designated compliance status (IN, OUT, N	A) for e	each it	em				Mark "X" in appropriate b	ox for CO	S and/o	R	
Compliance statu	IN=in compliance OUT=not in complia	ance N	O=not	observ	ed N//	A=n	ot applicable CO	S=corrected on-site R=repea	t violation	1	1000	= 1 11
Compilance state	Supervision	CU	SR	V		Ce	ompliance status	ntially Hazardous Food	Pi (P-		cos	R V
1 (N)OUT	Person in charge present, demonstrates			T	-	16	IN OUT N/A NO	Proper cooking time & temp	erature		A:1.40	P/Pf/C
10000	knowledge and performs duties			Pf	J į	17	IN OUT N/A NO	Proper reheating procedure	S			P
	Employee Health					18	IN OUT N/A NO	Proper cooling time & temps	eratures			P
2(N) OUT	Management, all employees knowledge, responsibilities and reporting.	-	+	P/Pf	H	19	(IN OUT N/A NO	Proper hot holding temperat	ures		$\vdash$	P
3 (N) OUT	Proper use of restriction and exclusion			P			IN OUT N/A	Proper cold holding tempera Proper date marking and dis				P/Pf
	Good Hygienic Practices			1	1			Time as a public health cont				
4 (N)OUT NO	Proper eating, tasting, drinking, tobacco use			P/C	1	22	IN OUT WANO	procedures and records		1	.	P/Pf/C
5 NOUT	No discharge from eyes, nose and mouth			С	] [			Consumer Advi	sory			
2/11/2017	Preventing contamination by Hands					23	IN OUT WA	Consumer advisory provided	for raw o	r		Pf
	Hands clean and properly washed  No bare hand contact with RTE food or a pre-	-	<del> </del>	P/Pf				undercooked foods				
7 DOUT N/A NO	approved alternative procedure properly allow			P/Pf	1 -			Highly Sunceptible Po Pasteurized foods used; pro	pulatio	ns		
. 65-	Adequate handwashing sinks properly supplied		+		-	24	IN OUT N/A	not offered	nibited foo	ods		P
8 NOUT	and accessible			Pf/C				Chemical	A. W.M. 1. 1 II			
	Approved Source					25	IN OUT MA	Food additives: approved & (	used prop	erly		P/Pf/C
	Food obtained from approved source			P/Pf/C		26/	NOUT	Toxic substances properly id	entified, s	tored,		P/Pf/C
	Food received at proper temperature	-	-	P/Pf	-			& used				F/F 1/C
	Food in good condition, safe, & unadulterated Required records available: shellstock tags,	+	-	P/Pf	┦┝			nformance with Approv				
12 IN OUT MANO	parasite destruction			P/Pf/C	:	27(	NOUT N/A	Compliance with variance, s Process, & HACCP plan	peciarized	1	- 1	P/Pf
	Protection from Contamination				-			. , , , , , , , , , , , , , , , , , , ,				
13 NOUT N/A	Food separated & protected			P/C	1	•	Risk factors a	re improper practices or proce	edures id	entified a	as the m	nost
14 NOUT N/A	Food-contact surfaces: cleaned & sanitized	+-		P/Pf/C				ributing factors of foodborne il				
15 IN OUT WAS	Proper disposition of returned, previously Served, reconditioned, & unsafe food			Р			interventions a	re control measures to prever	nt foodbor	ne illnes	s or inju	ıry.
		-	9	ood Ra	all Pr	act	ices			-		
E4 1 45211 1	Good retail practices are preventative me	easures	to co	ntrol the	additio	on c	of pathogens, cher	micals, and physical objects in	to foods.			
Mark "X" in box	if numbered item is not in compliance Mark	"X" on a		riate bo V	x for C	cos	and/or R COS	= corrected on-site during in	spection		peat vid	
	Safe Food and Water	[CO3	K	V		_		Proper Use of Ute	anda.		COS F	8 V
8 Pasteurized eg	gs used where required	T		P	4	11	In-use utensils	properly stored	113)113			TC
9 Water & Ice fro	m approved source			P/Pf/C	4	12		nent & linens: properly stored, d	ried, & har	ndled	$\overline{}$	Ċ
0 Variance obtain	ned for specialized processing methods			PF		13		gie-service articles: properly s	tored & u	sed		P/C
I Dropper and live	Food Temperature Control	1			4	14	Gloves used p					C
temperature co	methods used: adequate equipment for			Pf/C	_		Enod and con	Utensils, Equipment and food contact surfaces cleanal		70		
	perly cooked for hot holding	+ 1	-	Pf	<b>⊣</b> 4	15 ,		ned, constructed, & used	ne,			P/Pf/C
	ing methods used			С	4	6		installed, maintained, & used:	test strip	s	$\overline{}$	Pf/C
4 Thermometers	provided and accurate			Pf/C	4	7		act surfaces clean				С
5 Food properly	Food Identification labeled: original container			5	_			Physical Faciliti				
of Trood properly	Prevention of Food Contamination	1		Pf/C	4	8		er available adequate pressur lled, proper backflow devices	e		$\rightarrow$	Pf P/Pf/C
6 Insects, rodent	s, & animals not present		1	Pf/C	5			te water properly disposed		- +	+	P/Pf/C
7 Contamination pr	evented during food preparation, storage & display	$\vdash$		P/Pf/C	5			properly constructed, supplied	I, & clean	ed		Pf/C
B Personal cleani			$\Box$	Pf/C	5:		Garbage & refu	se properly disposed, facilitie	s maintair	ned		С
	properly used & stored	1		С	53			es installed, maintained, & cie			$\perp$	P/Pf/C
Vivershing fruits	s vegetaines			С	1 54	4	Adequate ventil	lation & lighting, designated a	reas used			С
1 Vay	MY U							1 1		_		.
erson in Charge	(signature)				-	_	Date:	2/13/18 License Po	osted (	YYN	(circle	one)
1	1											-127
	Kwagala		_									
nspector (signatu	ire) U						Follow up: Y	ES (IO) circle one) Follo	w up Da	ite:		



### **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 /	<b>∞</b> TEstablishment	name:	S U DLUGG TEMPERATURE OBSERVA		Date:	12/13/1	8
	44 -1		TEMPERATURE OBSERVA	ATIONS			
	/Location	Temp.	Item/Location	Temp.	Item/Lo	ocation	Temp
	/cold hold	39			<u>.                                      </u>		
Tomatos	es/cold hold	38					
Chicker	1/cold hold	40					1
Boloan	al Refrig	40			***	•••	
Chille	J	153			· ·		1
							1
			· · · · · · · · · · · · · · · · · · ·				+
	<u> </u>				· · · · · · · · · · · · · · · · · · ·		+
		OBS	ERVATIONS AND CORRECTI	VE ACTIONS			
item #		and the set	The second secon	· · · · · · · · · · · · · · · · · · ·		<del>- , , , ,</del>	
45	1, 202.12	- C	william micrima	ch sin	م در در ا	Luit ala au	
(-l.>3	4-402/12	<u>- ر ر</u>	sink). Note: ass	On sin	NS IVI	KITCHEY	)
	orea. C 3	Var	SILLY NOTE: GIZI	CD52C4	WITH	managa	31
	about sec	tling	3 vat sink tol	wall.			
				<del> </del>			
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	<u> </u>			<u> </u>			
				<del></del>			
Person in cha	rge: (signature)	9/2	e L			Date   2 / 13	118
Inspector 1		aa al	0			Data 12 / 13	2/18



### **HEALTH DIVISION**

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

603-420-1730 • Fax 603-424-0603
FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Est. # 21)	ICO /Establishment	name:	Aroma Joes		Date:	
14.	m/l costion	Ta				T
	em/Location	Temp.	TEMPERATURE OBSERVATIONS p. Item/Location Temp. Item/Location T	Tem		
MILK	/ Re Frigerator	38				
			<del></del>		<u> </u>	
			<u> </u>		<u> </u>	
		OBSI	ERVATIONS AND CORRECT	TIVE ACTIONS		
Item #						
37	Sandiaina	Rus	ket with chanci	cal salul	ink alaka la	
	- la la 1	2000	-1 - int	<u> </u>	ion Stored C	1DOVC
	ICE DINE DI	4. 3 V	at sink.			
41	3-302.15	<u> </u>	E Scoop store	ed an ic	e bin cover.	
	Discussed	with	n manader a	bout sto	omina scoolo	
	in a clea	n an	d sanifized s	urface.	J	
	1100		<u>a odini a odi a</u>	01.900	······································	
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oroon in -f	parne: (signatura) (va	0 ()111	0		- 10/11	2/100
	(Signature)	<del>- 1</del>	W		Date  2/19	1
spector	LVan Kung	adla			Date /2 / f	3/18



### **HEALTH DIVISION**

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

											. 1 1
Establishment/Lic	cense # 20/007		١	lo. of Ri	isk Fa	ctor/	Interventio	on Violations	DA	TE_V	2131
Establishment typ			No. o	f Repea	at Risi	k Fac	tor/Interv	ention Violations	Tim	ne in: 🔟	0:30
Address: \\	Daniel webs			Hich				Total violations	—— Tim	ne out: _	11:00
Permit Holder	Energy North	101		Risk	Cate	1015		Capacity	Telephon	۵#	
Inspection Type	☐ Provisional ☐ Routin	ne					omplaint	Other	TOIOPHOIL	0 //	· · · · · · · · · · · · · · · · · · ·
				1916	S AS	4.1	IC HEALT	Dia - S. S. O. S.			
Circle	designated compliance status (IN, OUT,	N/A) for	each it	em				Mark "X" in appropriate box	r for COS an	d/or R	
Compliance status	IN=in compliance OUT=not in comp		NO≈no S R				plicable CO iance status		violation	cos	RV
	Supervision	100	91.1		lľ	Joniph		intially Hazardous Food T	me/Tempe		I K   V
	erson in charge present, demonstrates		T	Pf		6 IN C	ON ON TUC	Proper cooking time & temper	rature		P/Pf/C
kn	nowledge and performs duties			1	1	7 IN C	ON MY TUC	Proper reheating procedures			Р
100	Employee Health anagement, all employees knowledge,	<u> </u>		·	110	8 IN C	OUT NUA NO	Proper cooling time & temperature Proper hot holding temperature	atures		P
z Nov OUI	sponsibilities and reporting.		+	P/Pf	20	O NOC	DUT N/A	Proper cold holding temperatu			P
	roper use of restriction and exclusion			Р	21	1/INC	UT N/A NO	Proper date marking and disp	osition		P/Pf
	Good Hyglenic Practices						UT NANO	Time as a public health control			P/Pf/C
44K OUT NO Pr	oper eating, tasting, drinking, tobacco use		+-	P/C		- // -		procedures and records			
	discharge from eyes, nose and mouth			С	_			Consumer Advis			
	revealing contamination by it and nds clean and properly washed	5	1	P/Pf	23	3 IN O	OUT (VA)	Consumer advisory provided to undercooked foods	or raw or		Pf
	bare hand contact with RTE food or a pre	_	+-		-			Highly Susceptible Por	auletions		
	proved alternative procedure properly allow			P/Pf				Pasteurized foods used; prohi			
	equate handwashing sinks properly suppli		1	Pf/C	24	4 IN O	UT (VA)	not offered			P
and	daccessible			-1/0				Chemical			
9 NOUT FOO	Approved Source			- In In I	$\overline{}$		UT <b>WA</b>	Food additives: approved & us			P/Pf/C
10 IN OUT MAND For	od obtained from approved source od received at proper temperature		-	P/Pf/C P/Pf	26	NP	UT	Toxic substances properly idea & used	ntified, stored	<sup>1,</sup>	P/Pf/C
	od in good condition, safe, & unadulterated	1	1	P/Pf			C.	ntermance with Approve	d Procedu	Kinds	
	quired records available: shellstock tags,		1		27	LINC	UT NA	Compliance with variance, spe			0/04
12 DOOT NAME part	asite destruction			P/Pf/C	27	INIO	UI NA	Process, & HACCP plan			P/Pf
13 IN OUTOWA FOR	Protection from Contamination			0.00							
	od separated & protected od-contact surfaces: cleaned & sanitized		+	P/C P/Pf/C				are improper practices or proced tributing factors of foodborne illr			
	oper disposition of returned, previously			P				are control measures to prevent			
	rved, reconditioned, & unsafe food		1	<u> </u>							
	Good retail practices are preventative r	nageura	9 00 00	ood Retu	ell Pres	thees	hosons sho	missis and physical phicats int	a faada		
Mark "X" in box if nu	umbered item is <b>not</b> in compliance Mar	k "X" on	approi	priate box	for CO	S and	nogens, cne /or R CO:	smicals, and physical objects into S = corrected on-site during ins	o roods. nection R	= repeat	violation
			R	V						cos	
	Safe Food and Water							Proper Use of Uten	sils		
28 Pasteurized eggs : 29 Water & Ice from a	used where required			P/Pf/C	41			s properly stored	- 1 0 6		C
	for specialized processing methods	_		PF	43	-		ment & linens: properly stored, dri		-	P/C
	Food Temperature Control				44	$\overline{}$	loves used p		.,		С
Proper cooling me	thods used: adequate equipment for			Pf/C				Utensils, Equipment and	Vending		
temperature contro					45			-food contact surfaces cleanable	ė,		P/Pf/C
	y cooked for hot holding	-		Pf C	46			ned, constructed, & used	oot string	+ +	
	vided and accurate	_		Pf/C	47			installed, maintained, & used: t act surfaces clean	est surps	<del>                                     </del>	Pf/C C
	Food identification							Physical Facilitie	\$		
	eled: original container			Pf/C	48			ter available adequate pressure			Pf
	revention of Food Contamination				49		47	illed, proper backflow devices			P/Pf/C
Insects, rodents, &	animals not present inted during food preparation, storage & displi			Pf/C P/Pf/C	50 51			ste water properly disposed properly constructed, supplied,	9 elegand	+	P/Pf/C Pf/C
Contamination prever Personal cleanlines		7.5	$\vdash$	Pf/C	52			use properly disposed, facilities		+-+	C
19 Wiping cloths: prop				С	53			ies installed, maintained, & clea			P/Pf/C
				С	54	Ad	lequate vent	ilation & lighting, designated are	eas used		С
O    Washing fruits & ve	egetables	_						mener or nightling, doorginated are			
U VVashing fruits & ve	egetables							h I			
								- t - l -	sted Y	Nt (eire	(e one)
Person in Charge (s	ignature)						Date:	3.1/3 //8License Po	sted Y	N) (circ	ie one)
Person in Charge (s	ignature)						Date:	31 13 / SLicense Po		(circ	le one)
Person in Charge (s	ignature) ///					Follo	Date:	- t - l -		(circ	le one)



### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT

1	1										- 1.
Establishment/License #	20/007	T	No. of	Risk Fa	acto	or/Intervention	on Violations	DATE		-113	37t
	roma Joes	-	lo. of Rep	eat Ris	k F	actor/Interv	ention Violations	Time Time	in: _C	<u>۲ ۲ ۲</u>	30
	anie Webs						Total violations	Time	out: _	IQ:	<u>3</u> (
Permit Holder		)	URis	k Cate	gor	v		lephone	#		
	rovisional Rou		☐ F/U			Complaint	Other	iopilon-	-		
	. · · · · · · · · · · · · · · · · · · ·	111		ONS AN	) Pi	B TEST BILL	l d e'e le "				
Circle designate	d compliance status (IN, OU)	, N/A) for e	ach item				Mark "X" in appropriate box for	COS and/o	or R		
Compliance status	compliance OUT=not in cor		O=not obser			applicable CO	S=corrected on-site R=repeat viola	ation	cos	Ге	V
Compilance status	Supervision	1000	3 17 9		SOM		entially Hazardaus Food Time	Tempera		_ K _	_
1(IN) OUT Person in ch	arge present, demonstrates		Pf		16 II	N OUT (WA) NO	Proper cooking time & temperatu	re	T		P/Pf/C
knowledge a	and performs duties		PT	[1	17 11	N OUT N/A QO	Proper reheating procedures				_P
B	Employee Health						Proper cooling time & temperatur	es		$\vdash \vdash$	P
	it, all employees knowledge, les and reporting.	ļ	P/P			NOUT NA(NG NOUT NA	Proper hot holding temperatures Proper cold holding temperatures		-	$\vdash$	P
	of restriction and exclusion		P			NOUT N/A NO			+	$\vdash$	P/Pf
Sec.	se Alymenia Presiden					N OUT NA NO	The second C 1 (D) (C)				P/Pf/C
	g, tasting, drinking, tobacco u	se	P/C		.Z II	TOOT WAND	procedures and records				
	e from eyes, nose and mouth		C				Consumer Advisory		_		
Preventing (Control of the Control o	g contamination by Har	ds	T FUE	_ 2	11 6	N OUT(N/A)	Consumer advisory provided for r	aw or			Pf
No. beauti	and properly washed I contact with RTE food or a c		P/P	<u>-</u>			undercooked foods Highly Susceptible Popula	Hone			
	rnative procedure properly al		P/P	f			Pasteurized foods used: prohibite				
	ndwashing sinks properly sup				4 1	V OUT 🕼	not offered				Р
and accessib			Pf/C				Chemical				
	Approved Source				5 IN	NOUT N(A)	Food additives: approved & used			P	P/Pf/C
9 IN OUT N/A NO Food received	d from approved source	_	P/Pf/		6 IN	TUO	Toxic substances properly identifie	ed, stored,		P	P/Pf/C
	a at proper temperature condition, safe, & unadultera	tor!	P/PI	_			& used enformance with Approved P	rocedine	<u></u>		
150	ords available: shellstock tags						Compliance with variance, specia		7		
parasite destr	uction		P/Pf/	C 2	7 IN	OUT WA	Process, & HACCP plan				P/Pf
Protect	ion from Contamination						·				
	ted & protected sanitize	4	P/C P/Pf/0				are improper practices or procedure tributing factors of foodborne illness				
	sition of returned, previously	<del>'</del>		<u>-</u>			are control measures to prevent for				
	nditioned, & unsafe food		P			•	· · · · · · · · · · · · · · · · · · ·				
01-				etal Pra							
							emicals, and physical objects into fo S = corrected on-site during inspect		repeat	violatio	חנ
		cos			,				cos		V
	te Food and Water						Proper Use of Utensili	3			
28 Pasteurized eggs used when			Р				s properly stored				C
29 Water & Ice from approved s 30 Variance obtained for specia			P/Pf/0	42			ment & linens: properly stored, dried, ngle-service articles: properly stored		$\vdash$	-	P/C
	Temperature Control			44	$\overline{}$	Gloves used				$\dashv$	C
Proper cooling methods use	d: adequate equipment for		Pf/C				Utensils, Equipment and Ve	nding			
temperature control		$\perp$		45	5		-food contact surfaces cleanable,			p	P/Pf/C
Plant food properly cooked fo			Pf	_	_		gned, constructed, & used : installed, maintained, & used: test	-t-in-			
Approved thawing methods Thermometers provided and			C Pf/C	46			tact surfaces clean	strips j			Pf/C C
	ood identification			1		1110111000	Physical Facilities				
35 Food properly labeled: origin	nal container		Pf/C	48	3	Hot & cold wa	ter available adequate pressure		$\Box\Box$	$\Box$	Pf
	n of Food Contaminatio	rj		49			alled, proper backflow devices				P/Pf/C
Insects, rodents, & animals			Pf/C	50			ste water properly disposed	la a a a d	$\rightarrow$		P/Pf/C
37 Contamination prevented during 38 Personal cleanliness	j toda preparation, storage & di	spiay	P/Pf/C	51 52			properly constructed, supplied, & c fuse properly disposed, facilities ma		$\rightarrow$	<del>-   '</del>	Pf/C C
38 Personal cleanliness 39 Wiping cloths: properly used 40 Washing fruits & vegetables	& stored		C	53	_		ties instailed, maintained, & clean			P	/Pf/C
Washing fruits & vegetables	\		С	54	$\perp$	Adequate ven	tilation & lighting, designated areas	used			С
1) Solly	/ _						1 1				
Person in Charge (signature)					—	Date:	2/15/18 License Poste	d (Y / I	N /oire	le one)	$\overline{}$
					_	Daie.	License Poste	<u>~ ~ ~ </u>	= (6116	is one)	-
Ivan Kwago	λla										
Inspector (signature)					F	ollow up: \	(ES (O)(circle one) Follow u	p Date:			



#### **HEALTH DIVISION**

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

-														
Establishmen		007		I	No. of	Risk	Fa	ctor/Interventi	on Violations			TE	口	131
Establishmen	t type: Bon B	ons		No.	of Rep	eat F	₹isk	Factor/Interv	ention Violation	ns	Tin	ne in: _	<u>(0:</u>	<u>.3c</u>
Address: \_	10 Danie	MEDS			Hich				Total viola		Tin	ne out:	11	<u>&gt;00</u>
Permit Holder	Engrav		1431		Ris	k Ca	tea	lory	Capacity		Telephor	e#		
Inspection Ty		Routin	ie .		F/U			Complaint	Other		1 GIODITOI	U #		
		A CONTRACTOR	Lights	14(9)	FACTO	-8/	.1	E F. Dig	Lat. A Mill	3				
С	ircle designated compliand	ce status (IN, OUT, N	V/A) for	each	item				Mark "X" in an	propriate box	x for COS an	d/or R	_	
Compliance stati	IN=in compliance	OUT≈not in compl				ed N				e R=repeat	violation			
Compitance stati	Superv	ei er in en		SR	V		C	ompliance statu	: entially Hazardo	va Band 9		cos	R	V
TUO OUT	Person in charge preser			$\top$	T 54	-	16	IN OUT NO	Proper cooking t			St districts do		P/Pf/0
1442 001	knowledge and performs	s duties			Pf		17	IN OUT WAND	Proper reheating	procedures		$\dashv$	+	P
	Employe.							IN OUT IN NO						P
2 OUT	Management, all employ responsibilities and repo		$\vdash$	-	P/Pf	:		IN OUT NE NO	<del></del>			-	₩	P
3 (N) OUT	Proper use of restriction			-	P	$\dashv$	21	NOUT NA NO	Proper cold holdi Proper date mark			+-	$\vdash$	P/Pf
	Good Hygien						$\overline{}$	IN OUT NAMO	1000			$\rightarrow$	$\vdash$	
44KOUT NO	Proper eating, tasting, dr				P/C		22	IN OUT WAND	procedures and r					P/Pf/C
5 <b>(b)</b> OUT	No discharge from eyes,				<u> </u>					mer Advis				
6/N DUT NO	Preventing contain				1 5 10 1		23	IN OUT (VA)	Consumer adviso		for raw or		1	Pf
	Hands clean and properly No bare hand contact with				P/Pf				undercooked food				<u></u>	
7 IN OUT (A) NO	approved alternative proc				P/Pf				Highly Susci Pasteurized foods				r	· T
в 😡оит	Adequate handwashing s			+-	D((0	┦	24	IN OUT WA	not offered	s useu, prom	oned toods			P
8 <b>(3)</b> 001	and accessible		<u> </u>		Pf/C				C	hemical		-		-
	Approved						25	IN OUT (VA)	Food additives: a			1.		P/Pf/C
TUCKI B	Food obtained from appro Food received at proper to	ved source		-	P/Pf/C	길	26	NOUT	Toxic substances	properly idea	ntified, stored	1,		P/Pf/C
11 IN OUT	Food in good condition, sa		+	+	P/Pf P/Pf	-			& used onformance with					
12 OUT VANO	Required records available		-	+	$\overline{}$	-	······		Compliance with			95		Т
12 WOUT WAND	parasite destruction				P/Pf/C		27	IN OUT NA	Process, & HACC		ovidiizou			P/Pf
	Protection from C													
13 IN OUT WA	Food separated & protect Food-contact surfaces: cl		+	-	P/C P/Pf/C	-			are improper practic					
ed?	Proper disposition of return		+	<del> </del>		7			tributing factors of f are control measure					
15 IN OUT	Served, reconditioned, &				P					o to proverit	100aboillo II	11000 01 11	11017	
	04-4-1				Pond Re	tail P	raci	ces						
Mark "X" in box	Good retail practices if numbered item is not in	s are preventative in compliance Mark	ieasure : "X" on	s to co	ontrol the oriste bo	addil	COS	of pathogens, che Sand/or R CO	micals, and physica <b>S =</b> corrected on-sit	al objects into	o foods.	= repeat	viola	tion
			COS		V	Π	000	2/10/01 10	O - COLLECTED OIL-SIL	e quiling map	Jection K	cos	R	V
	Safe Pood ar	nd Water							Proper U	se of Uten	sils			
	ggs used where required		_	ļ	P		41		s properly stored		·			С
	om approved source ined for specialized process	eing methods			P/Pf/C PF		42 43		ment & linens: prope gle-service articles			+	$\dashv$	C P/C
T T T T T T T T T T T T T T T T T T T	Food Temperat					< ⊢	44	Gloves used p		property sto	neu a usea	+		C
Proper cooling	methods used: adequate		$\top$		Delo	1			Utensils, Equip	ment and	Vending	1		
temperature co	ontrol				Pf/C		45		food contact surfac	es cleanable			T	P/Pf/C
	perly cooked for hot holding				Pf	Į L			ned, constructed, 8			$\downarrow \downarrow \downarrow$		
	ving methods used provided and accurate		+-		C Pf/C		46 47		installed, maintaine act surfaces clean	ed, & used: t	est strips	+		Pf/C C
	Food Identif	leation			1 170		71	111011-1000 COTT		al Facilities	R .		,	
Food properly	labeled: original container				Pf/C	1	48	Hot & cold wat	er available adequa			T		Pf
	Prevention of Food	Contemination				_	19		illed, proper backflo					P/Pf/C
<del></del>	s, & animals not present	E-1 -4 B -1	-	$\vdash$	Pf/C	_	50		te water properly d			$\perp$	_	P/Pf/C
Personal clean	revented during food prepara liness	non, storage & displa	У		P/Pf/C Pf/C	_	51		properly constructe use properly dispos			+++	$\dashv$	Pf/C C
Wiping cloths:	properly used & stored				C	_	3		es installed, mainta			+ +	+	P/Pf/C
Washing fruits	& vegetables				С	- 5	4		lation & lighting, de					С
		/////											,	
Person in Charge	(signature)	JH //						Date:	3/12/12	icense Pos	sted Y /	N) (circl	lo 05	<u>~</u>
T	. /	1./.						PAIC.	11) 1 OL	vense FO	steu I (	CITC	ie ulie	9
Ivan	Kwagala	·												
nspector (signate	ле)							Follow up: Y	ES NO circle o	ne) Follow	up Date:		_	



#### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT

													1	1 1
Establishmen	t/License # 20 /	007		N	o. of F	₹isk	Fac	ctor/Interv	entio	n Violations		DATE _	2/	13 / t
Establishmen	ttype: Arome	a Toes		No. o	f Repe	at	Risk	Factor/In	terve	ntion Violations		Time in: Time out	<u>a</u> .	30
Address:	10 Danie	Webst	SY							Total violations		Time out	<u>: 10</u>	<u>) 3</u> (
Permit Holder	Energy	North			<b>Y</b> Risk					Capacity	Teleph	one #		
Inspection Ty	pe		e	_   F				Complai	int	Other	Гоюри	0110 #		
		FGODEOR EL	1.000	8 P. SK	Acres	48	AND	PUBLIC HE		ana Astrons				
C	ircle designated complianc	e status (IN, OUT, N	I/A) for	r each ite	em					Mark "X" in appropriate by	ox for COS	and/or R		
Compliance state	IN=in compliance	OUT=not in compli	ance	NO=not	observe	ed N	VA=r	not applicable	COS	=corrected on-site R=repeat	t violation			
Compilative State	Superv	Lolon	JUG	OS R	V	-	Co	ompliance st				CC	OS R	V
1(N)OUT ·	Person in charge presen				Т.	+	16	IN OUT W	NO	tially Hazardous Food Proper cooking time & temp	(me/ l en	Belatar	<del>-</del>	P/Pf/C
IUNOUI	knowledge and performs	duties			Pf		17	IN OUT NA	<b>40</b>	Proper reheating procedures	SIGIUIC		+	P
	Employee				7		18	IN OUT (VA	NO	Proper cooling time & tempe	ratures		$\top$	P
2 (N) OUT	Management, all employ		<u> </u>		P/Pf	$\perp$	19	IN OUT N/A	(NO)	Proper hot holding temperate	ures			Р
3/IN OUT	Proper use of restriction	rung.		_	P	-	200	IN OUT N/A	NO	Proper cold holding tempera Proper date marking and dis	tures		+	P
*	Good Hygieni	c Practices								Time as a public health contr			+	P/Pf
4 IN OUT NO		inking, tobacco use	T.	<u> </u>	P/C	-	22	IN OUT (VA		procedures and records	VI.		-	P/Pf/C
5 N OUT	No discharge from eyes,	nose and mouth			С	1				Consumer Advi:	BOTY			
	Preventing contain	nation by Pands					23	IN OUT NA		Consumer advisory provided		I	T	Pf
	Hands clean and properly	washed	$\perp$		P/Pf	]	20	1100100	, ,	undercooked foods				
7 (N)OUT N/A NO	No bare hand contact with				P/Pf	ľ				Highly Susceptible Po				
- 🛆	approved alternative proce Adequate handwashing si					-	24	IN OUT (A)		Pasteurized foods used; proh not offered	ibited food	s		Þ
8 (II)OUT	and accessible	into property cupplic	`		Pf/C				<u>I '</u>	Chemical				<u> </u>
	Approved	Saurce				1	25	IN OUT NA	1	ood additives: approved & u	sed prope	rlv	T	P/Pf/C
9 (IN)OUT	Food obtained from appro-				P/Pf/C			IN OUT		Toxic substances properly ide			+	1
10 IN OUT N/A NO			$\perp$		P/Pf	]	20	IN OUT		k used				P/Pf/C
11(N)OUT	Food in good condition, sa Required records available			-	P/Pf				Cor	Hermanies with Approve	d Proce	dures		
12 IN OUT (1/2) NO	parasite destruction	s. Shellstock tags,		1 1	P/Pf/C		27	IN OUT (VA)		Compliance with variance, sp Process, & HACCP plan	pecialized			P/Pf
	Protection from C	ontemination				'				r tocess, or incor piali				
13 (IN)OUT N/A	Food separated & protect				P/C			Risk facto	ors are	improper practices or proce	dures ider	ntified as t	_ he mos	st
14 NOUT N/A	Food-contact surfaces: cle			-	P/Pf/C	ľ				buting factors of foodborne ill				
15 IN OUT NA	Proper disposition of retur Served, reconditioned, & L	ned, previously			P		-	intervention	ons are	e control measures to preven	t foodborn	e illness o	<u>r inju</u> ry	١.
	, acrea, recontendence, ac	211345-2 1004		G	ood Ret	ad F	ract	ces						
	Good retail practices	are preventative m	easure	s to con	trol the	addi	tion c	of pathogens.	chem	icals, and physical objects in	to foods.			
Mark "X" in box	if numbered item is not in o	compliance Mark	<u>"X" ол</u>	approp	riate box	( for	COS	and/or R	COS	= corrected on-site during ins	pection	R = repea		
	Safe Food an	of Ulater	COS	S R	V	-	-			Summer Harris Hiller	P.K	cos	R	V
8 Pasteurized eg	gs used where required	SA A SURFICI	T		P	ŀ	41	In-use ute	nsils r	Proper Use of Uter properly stored	ISHS			С
9 Water & Ice fro	om approved source				P/Pf/C		42	Utensils, e	quipme	ent & linens: properly stored, dr	ied, & hand	led	+	<del>- 6</del> -
0 Variance obtai	ned for specialized process	ing methods			PF		43	Single-use	e/singi	e-service articles: properly st	ored & use	ed		P/C
I D	Food Temperatu	re Control	_			ļ	44	Gloves us			· · · · · · · · · · · · · · · · · · ·			С
1 temperature co	methods used: adequate e	equipment for			Pf/C	-		Irentand		Hensils, Equipment and			<del></del>	
	perly cooked for hot holding		+	+ +	Pf		45			ood contact surfaces cleanab ed, constructed, & used	ie,	_	1 1	P/Pf/C
3 Approved thaw	ing methods used			<del>                                     </del>	С	h	46			stalled, maintained, & used:	test strips	_		Pf/C
4 Thermometers	provided and accurate				Pf/C		47			t surfaces clean				С
	Food Identifi	ention								Physical Facilitie				
5 Food properly	labeled: original container Prevention of Food (		<u> </u>		Pf/C	$\overline{}$	48			available adequate pressure				Pf
6 Insects, rodent	s, & animals not present	CONTRACT PRINCIP	1		Pf/C		49 50			ed, proper backflow devices water properly disposed				P/Pf/C
Insects, rodent Contamination p	revented during food preparat	tion, storage & display	+	F	P/Pf/C		51			operly constructed, supplied,	& cleaned	,		P/Pf/C Pf/C
Personal clean	liness				Pf/C		52	Garbage &	refus	e properly disposed, facilities	maintaine	d		C
	properly used & stored			LT	С		53	Physical fa	cilities	installed, maintained, & clea	תו			P/Pf/C
Washing fruits					С	Ţ	54	Adequate	/entila	tion & lighting, designated ar	eas used			C
Van 90	640									1 1				
erson in Charge	(signature)							Date	12	License Po	sted (V	N G	rcle on	<u></u>
								PD 4644		LINE LINE PU	2100	, (CI	OIG VIII	~/
<u>lvan</u> k	wagala											_		
nspector (signate	ure) U							Follow up:	YE	S (circle one) Follov	v up Date	): 		



Inspector (signature)

#### **HEALTH DIVISION**

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

YES (NO'(dircle one) Follow up Date:

Follow up:

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # No. of Risk Factor/Intervention Violations Establishment type: Merrimack No. of Repeat Risk Factor/Intervention Violations Time out: 名 Address: 42 **Total violations** Permit Holder Telephone # Risk Category Capacity Other Inspection Type Provisional Routine F/U Complaint . 7 B. 4 ar is the state of 147. E. 1515 AVENUE 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 Compliance status COS R 16 IN OUT N/A (IO) Proper cooking time & temperature Supervision Person in charge present, demonstrates P/Pf/C 1(IN) OUT Ρf 17 IN OUT N/AND Proper reheating procedures knowledge and performs duties P 18 IN OUT NO Proper cooling time & temperatures 7 and great teach Management, all employees knowledge, 19 IN OUT WAND Proper hot holding temperatures P 2 NOUT P/Pf responsibilities and reporting. P 20 (IN OUT N/A Proper cold holding temperatures 3 NO OUT Ρ 21 IN OUT NA (TO) Proper use of restriction and exclusion Proper date marking and disposition P/Pf General Systematic Projects Time as a public health control: 22 IN OUT NAMO P/Pf/C 4 NOUT P/C Proper eating, tasting, drinking, tobacco use procedures and records 5 N OUT No discharge from eyes, nose and mouth С Consumer Advisory Preventing contemination by Finance Consumer advisory provided for raw or 23 IN OUT MA Pf 6 NOUT P/Pf Hands clean and properly washed undercooked foods No bare hand contact with RTE food or a pre-Fighty Suspentible Populations 7/IN OUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used: prohibited foods 24 IN OUT WA D Adequate handwashing sinks properly supplied not offered Pf/C and accessible Chemical 25 IN OUT N/A P/Pf/C Approved Source Food additives: approved & used properly 9 NOUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, P/Pf/C OUT 10 IN OUT N/A NO Good received at proper temperature P/Pf & used 11(N)OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, Compliance with variance, specialized 12 IN OUT WANO 27 IN OUT NA P/Pf/C P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 UN OUT N/A P/C Risk factors are improper practices or procedures identified as the most Food separated & protected 14 IN DUTNA Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT A Served, reconditioned, & unsafe food Good Refall Proctices 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 R = repeat violation Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection V COS R COS R Safe Food and Water Proper Vee of Utensils 41 In-use utensils properly stored
42 Utensils, equipment & linens: properly stored, dried, & handled
43 Single-use/single-service articles: properly stored & used 28 Pasteurized eggs used where required Ū C 29 Water & ice from approved source P/Pf/C Utensils, equipment & linens: properly stored, dried, & handled C Variance obtained for specialized processing methods P/C PF Gloves used properly Food Temperature Control С Proper cooling methods used: adequate equipment for I tenells, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable 45 P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used 46 33 Warewashing: installed, maintained, & used: test strips Pf/C C Pf/C 47 Non-food contact surfaces clean С Thermometers provided and accurate 005 Food Identification Physical Facilities Pf/C 48 Pf Food properly labeled: original container Hot & cold water available adequate pressure Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C P/Pf/C 36 Insects, rodents, & animals not present Pf/C Sewage & waste water properly disposed Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 N Toilet facilities properly constructed, supplied, & cleaned Personal cleanliness Pf/C Garbage & refuse properly disposed, facilities maintained С 53 X Physical facilities installed, maintained, & clean Wiping cloths: properly used & stored P/Pf/C C Adequate ventilation & lighting, designated areas used Washing fruits & vegetables С man-Person in Charge (signature) License Posted N (circle one) 10N



#### **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 OBSERVA	<del></del>		
	m/Location		Item/Location	Temp.	Item/Location	Temp
1=gas	Refrigerator	40				
	<i>0</i>					
					-	•
					· · · · · · · · · · · · · · · · · · ·	
		_				<u> </u>
					<del></del>	
<u></u>						
			ERVATIONS AND CORRECTI			
Item #	Interior of	= 51	oraq gon dirty 1	with	build-up Ccle	aned)
14	Pishes in	-kit	orag gun dirty i	lets i	are dirtu.	
36	Observed	MOU.	se dropping in co	whinet	s next to 2 va	
	sink. Nate	م مارج	cussed with pers	on in	- doorer about	
	cleaning c	a bir	els.	011 - 11	Charge Good	<del></del>
41	E-win n	200	ver de la company de la compan	- 1 - 10	-d dimodly as	Lr .
	C Unid po	XIIIS C	and rice cookers d with person.	STOR	sa arrectly on	mc - L
	Floor Visc	. 0826	s. with person-	-171 - C	narge about pr	oper
	storage of					
43	Single - use	ite	ms by microwav	6 5-6	He in kitchen s	fored
	without pri	o tec	tive covers.			
47	Ice - mack	line	plate dirty.	1ce i	n ice bin loca	ated
	in har area	d Is	in contact with	dirt	a drain lines.	
	Discussed	with	person - in char	as to	a separate ice	from
	drain lines	(	person - th chai	rac c	pleaned ice him	)
51	No cover	~ ~ ~	trash can in L	y = 1220	in local troops	
,	FI COVET	<u> </u>	mash Carl III	<u>NOME</u>	n restroom.	
23	Floor Und	21-	bag-in-box dir	7y 6	of the rood waste	3
			<u> </u>			
Person in ch	narge: (signature)	ann	er E. Washer		Date / 2 - /	3-18
nspector	Tran ka	1	ala i		Date 12/	13/18
	,					



#### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT

The continue of the continue	1													
Establishment type:   No. of Repeat Risk Factor/Intervention Violations   Time out   Coloradors   Total violations   Total vi	Establishment/Lic										2/	131		
Address:				No. of Repeat Risk Factor/Intervention Violations Time in							ime in:	9	00	
Permit Holder	Address: i Li	Daniel Trichst									<u></u> ⊤i	me out	: 4	<u>: کن</u>
Inspection Type   Provisional   Provisiona		Energii	21_		Risk	C	ated	Jor Jor	V		Telepho	ne#		
Circle designated compliance status (LV), NAM for each status (LV), NA	Inspection Type	☐ Provisional ☐ Routine			:/U				Complaint	Other	(,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		`	
Mehic compliance attitus   CoS   R   V			HE 98	NEK	ASIO	48	4.1	P		NAME OF STREET		•		
Compliance status  Supervision  Out Person in charge present, demonstrates  Person in charge present p	Circle	designated compliance status (IN, OUT, N/	A) for e	each it	em		11/A			Mark "X" in appropriate b	ox for COS	and/or R		
Person in charge present, demonstrates   Pr	Compliance status	IN-In compliance OUT-not in complia								s=corrected on-site K=repea	it violation	lco	S R	V
Person in charge present, demonstrates knowledge and performs duties from delige and performs delige and performs delige and performs duties from delige and performs deliged and performs deligious deligious deligious deligious deligious deligious deligious		Supervision	,,,,,,	- 10	-		Ĭ	0111		stally Hazardous Food	Time/Tem			
Second   S	1 IN OUT Pe	rson in charge present, demonstrates	Т	T	Df	1	10	6 [	ON AN TUO P	Proper cooking time & temp	erature			P/Pf/0
Management, all employees knowledge, spendilloss and reporting responsibilities and reporting repo	kne				[		1	7 II	ON AW TUO I	Proper reheating procedure	ş		$\bot$	
Tesponsbillities and reporting.   PiProper used freshistion and exclusion   PiProper used freshistion and properly washed   PiProper used freshistion   Pi		THE RESERVE THE PROPERTY OF THE PARTY OF THE	<del></del>			4							+	
3 OUT Proper use of restriction and exclusion P PC				+	P/Pf	$\vdash$	113	<b>*</b>	TOUT N/A NO				+	
4 (DUT NO Proper eating, taining, thinking, busines of the section					P	1	2.	7	TOUT N/A NO	Proper date marking and dis			+	P/Pf
Proceedings and records with RTE food or a pre- approved alternative procedure representative procedure representative procedure and property washed and accounted with RTE food or a pre- approved alternative procedure property allowed per procedure and property washed and accounted with RTE food or a pre- approved alternative procedure property allowed per procedure and property washed and accounted with RTE food or a pre- approved alternative procedure property allowed procedure and accounted from approved source   PPPIC		Good Hygienic Practices						_						
Preventing scintamination by Hands   Pirit	4 IN OUT NO Pro	oper eating, tasting, drinking, tobacco use				]	2.4	- 11	TOOTWAND					FIFIC
Modernate clean and property weathed   P/PT					C									
Pipe	SUNDET NO Vac	reventing contamination by Hands		<b></b>	I n/o/	1	23	3 IN			for raw or			Pf
Adequate handwashing infinite procedure properly sulpiled and accessible   Price   Adequate handwashing infinite properly supplied   Price   Adequate handwashing sinks properly supplied   Price   Adequate properly sound   Price   Adequat			+	+	P/Pf	-							ــــــــــــــــــــــــــــــــــــــ	
Approved Source  Approved Source  Approved Source  Approved Source  Spource  Approved Source  Spource  Spource  Approved Source  Spource	I THOUGHT I I INVA DRI II	,	h		P/Pf		-							T
Approved Source    PiPiC   Special Content of the property   PiPic   P				-		1	24	) IN			Mbitca 10044	´		P
Appraved Source    SOUT   Food trained from approved source   P/P/IC	and	accessible	Ì		Pf/C			-						
10   10   10   10   10   10   10   10		Approved Source					25	IN	OUT MA		used properl	у	T	P/Pf/C
Food in good condition, safe, & unadulterated   P/PP    Cantermance with Approved Procedures   P/PP    Cantermance   P/PP    Cantermanc	9 NOUT Foor	d obtained from approved source				Г	26	IN			entified, stor	ed,		P/Pf/C
12 IN OUT	10(IN)OUT N/A NO Food	d received at proper temperature	-	-			-7	۷						1
Process   A HACCP plan   A HACCP plan   Prevented plan plan plan plan plan plan plan plan		d in good condition, safe, & unadulterated	-	-	P/Pf		-					ures	_	T
Protection from Contemination    Nout   Food separated & protected   P/C			1	1	P/Pf/C		27	(N			pecialized	-		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. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.    Cook   Prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.    Cook   Prevention is not in complaince   Prevention is addition of pathogens, chemicals, and physical objects into foods.   Prevention is addition of pathogens, chemicals, and physical objects into foods.   Prevention is addition of pathogens, chemicals, and physical objects into foods.   Prevention of Prevention   Prevention of								_		7 100000, 0 19 10 01 pidit				
Proper disposition of returned, previously   Proper disposition of returned, eunsafe food   Practices   Practice			T		P/C				Risk factors an	e improper practices or proce	edures iden	tified as t	he mo	st
Served, reconditioned, & unsafe food   Good Retail Practices					P/Pf/C				Prevalent contri	ibuting factors of foodborne i	Ilness or inju	ıry. Public	: Healt	th
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    COS   R   V   V   V   V   V   V   V   V   V					Р			_	interventions ar	re control measures to preve	nt foodborne	illness o	r 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  Safe Food and Water  8. Pasteurized eggs used where required.  9. Water & loe from approved source.  9. PPPI/C  1. Proper cooling methods used: adequate equipment for temperature control temperature control.  2. Plant food properly cooked for hot holding.  3. Approved thawing methods used: adequate equipment for temperature control.  4. Approved thawing methods used.  4. Approved thawing methods used.  5. Food properly labeled: original container.  Food dentification.  5. Food properly labeled: original container.  Food dentification.  5. Food properly labeled: original container.  Food dentification.  6. Insects, rodents, & animals not present.  9. PI/C  1. Prevention of Food Contemination.  1. PI/C  3. Single-use/single-use/single-service articles: properly stored, died, & handled.  4. Cos R V  Froper Usersilis, equipment & linens; properly stored, died, & handled.  C C Usersilis, equipment & linens; properly stored, died, & handled.  C Gos R V  Froper Usersilis properly stored.  C Gos R V  Froper Usersilis p		ved, reconditioned, & unsare rood		- 6	and Res	ed i	Orne	die	h dia	·				
Mark "X" in box if numbered item is not in compliance    COS   R   V		Good retail practices are preventative me	asures							nicals, and physical objects in	nto foods.			
Safe Food and Water    Pasteurized eggs used where required   P	Mark "X" in box if nu	mbered item is not in compliance Mark '	X" on a	approp	riate box	( fo	r CO	Sa	nd/or R COS					
Pasteurized eggs used where required   P   Vater & ice from approved source   P/PFI/C   Vater & ice from approved & used   P/C			cos	R	V		<u> </u>	_				COS	<u>  R</u>	V
Water & ice from approved source	Postpurized eggs u						44		Da vaa vaaaila		nsiis			
Variance obtained for specialized processing methods   PF		poroved source			· .			╀			ried & handl	ed	+-	
Proper cooling methods used: adequate equipment for temperature control temperature control PffC Plant food properly cooked for hot holding Approved thawing methods used C Thermometers provided and accurate PffC Food properly labeled: original container PffC Food and non-food contact surfaces cleanable. PffC Foo								$\vdash$					$\vdash$	
temperature control    Pinattro food properly cooked for hot holding							44			, ,				С
temperature control   45   Food and non-food contact surfaces cleanable,   P/Pf/C	MI ' -				Pf/C									
Property designed, constructed, & used: test strips   Pf/C						_	45				ole,			P/Pf/C
Thermometers provided and accurate Pf/C Food identification  Food identification  Food properly labeled: original container  Frevention of Food Contamination  Figure 1	a 1 i i i i i i i i i i i i i i i i i i				-		46				tost strine	-	<del> </del>	
Food identification  Food properly labeled: original container  Frevention of Food Contamination  Figure 1  Frevention of Food Contamination  Figure 2  Figure 2  Frevention of Food Contamination  Figure 3  Figure 3  Figure 3  Figure 3  Figure 3  Figure 48  Figure 3  Figure 4  Figure 3  Figure 3  Figure 4  Figure 3  Figure 4  Figure 3  Figure 4				_							. test suips		$\vdash$	
Food properly labeled: original container  Pf/C  Prevention of Food Contamination  Pf/C  Plumbing installed, proper backflow devices  Pf/Pf/C  Sewage & waste water properly disposed  Pf/C  Contamination prevented during food preparation, storage & display  Pf/C  Pf/C  Pf/C  Pf/C  Toilet facilities properly constructed, supplied, & cleaned  Pf/C  Garbage & refuse properly disposed, facilities maintained  C  Wiping cloths: properly used & stored  Washing from & vegetables  C  Pf/C  Adequate ventilation & lighting, designated areas used  C  Person in Charge (signature)  Date: 2 / 3 //8 License Posted (Y) N (circle one)			t								es			
Insects, rodents, & animals not present    Pf/C   Sewage & waste water properly disposed   Pf/f/C	5 Food properly labe	led: original container			Pf/C	_]	48		Hot & cold wate			<u> </u>		Pf
7 Contamination prevented during food preparation, storage & display   P/Pf/C   51   Toilet facilities properly constructed, supplied, & cleaned   Pf/C   52   Garbage & refuse properly disposed, facilities maintained   C   C   C   C   C   C   C   C   C														
Personal cleanliness    Personal cleanliness   Pf/C	6 Insects, rodents, & a					_						$\rightarrow$	$\sqcup$	
Person in Charge (signature)  Date: 12/13/18 License Posted (Y) N (circle one)  Tyon Kwaga q			$\vdash$	$\rightarrow$		ŀ							$\vdash \vdash \vdash$	
Person in Charge (signature)  Date: 12/13/18 License Posted (Y) N (circle one)  Tyon Kwaga q	9 Wiping cloths: prope			$\overline{}$		ŀ						<del>"  </del>	$\vdash$	
Ivan kwagala	O Washing facilis & ver													
Ivan kwagala		( ) در				_								
Ivan kwagala	1 KMY									1/13/10		7		
TVON KWAGAIA  nspector (signature)  Follow up: YES (10) circle one) Follow up Date:	-							_	Date:	上 1 1 5 1 1 b License P	osted (Y	N (ci	rcle or	ne)
nspector (signature) Follow up: YES (O circle one) Follow up Date:	Tyon KI	uddala												- 1
TOILOW UP. TEO PO TOILOW UP DATE:		vvgvi 4					—	F	dlow up. VE	S NO Voircle one) Fella	w un Data			
	(signatule)							1.0	лон ир. ТЕ	- Ho lende one) rollo	TT UP Date	•		



#### **HEALTH DIVISION**

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

		FOO	D ES	TAB	LISHN	ŒN	T	IN	NSPECTION REPORT	
F	stablishmen	t/License # 2 ()   63		N	No. of F	Risk	Fa	act	ctor/Intervention Violations DATE 0.76	18
_	stablishmen			No r	f Rene	eat F	Ris	k l	Factor/Intervention Violations Time in: 12:2	Ō
-	ddress: 7	21 Paniel Websts			hu			-	Total violations Time out: 12.5	Ø
_	ermit Holder				Rie			ao.		_
_	spection Typ						Ī		Complaint Other	_
		(a) (b) (b) (b)		RSK	A Sile	23/		T	Purish and Associated and the state of the s	
	С	ircle designated compliance status (IN, OUT, N	A) for	each i	tem			_	Mark "X" in appropriate box for COS and/or R	_
l-c	ompliance statu	N=in compliance OO1=not in complia	ince in	S R	t observ	ed IN			not applicable COS=corrected on-site R=repeat violation compliance status COS R	v
		Supervision			-				Potentially Nazardous Food Time/Temperature	
1,	<b>∕</b> M out	Person in charge present, demonstrates	$\top$		Pf		1	6	IN OUT NV NO Proper cooking time & temperature P/F	Pf/
H		knowledge and performs duties		-		_	1	7		P
	<b>⊘</b> out	Management, all employees knowledge,		T	İ		1	9		P
		responsibilities and reporting.			P/Pf	╌	2	0 1	IN OUT NA Proper cold holding temperatures	P
3(	INDOUT	Proper use of restriction and exclusion			Р					/Pf
40	NOUT NO	Good Hygienic Practices Proper eating, tasting, drinking, tobacco use		1	P/C	-	22	2	IN OUT NO NO Time as a public health control: P/F	Pf/C
5	N) OUT	No discharge from eyes, nose and mouth	+	+	C	1		.,,,,,	Consumer Advisory	
		Preventing contamination by Hands					22	2 1	Consumer advisory provided for raw or	Pf
_		Hands clean and properly washed			P/Pf	7	2.	3 11	undercooked foods	-1
7	ONG TUO NI	No bare hand contact with RTE food or a pre-			P/Pf		_		Flighly Susceptible Population3	
-	3	approved alternative procedure properly allower Adequate handwashing sinks properly supplied		+	<del> </del>	+	24	4 H	IN OUT (VA) Pasteurized foods used; prohibited foods	P
<b>B</b> (	OUT	and accessible			Pf/C				Chemical	
		Approved Source					25	<u>.</u>	IN OUT(N/A) Food additives: approved & used properly P/Pf	f/C
9 (	NOUT -	Food obtained from approved source	$\bot$	_	P/Pf/C		26	<b>/</b>	IN OUT Toxic substances properly identified, stored,	f/C
11/	NOUT NO	Food received at proper temperature Food in good condition, safe, & unadulterated	+	+	P/Pf P/Pf	-		$\stackrel{\sim}{}$	- la useu	
		Required records available: shellstock tags,	+-	+		- 1			Conformance with Approved Procedures  Compliance with variance, specialized	
14	MOUT (M)NO	parasite destruction			P/Pf/C	IJ	27	11	IN OUT WA Process, & HACCP plan	/Pf
42	IN OUT N/	Protection from Contamination		1	L 5/6			_		
	IN OUT NA	Food separated & protected Food-contact surfaces; cleaned & sanitized	+-	+	P/C P/Pf/C	-			Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health	
	IN OUT NA	Proper disposition of returned, previously	+		P	1			interventions are control measures to prevent foodborne illness or injury.	
111	11001175	Served, reconditioned, & unsafe food	<u> </u>					*82*		
		Good retail practices are preventative me	asiire		ntrol the				of pathogens, chemicals, and physical objects into foods.	
	Mark "X" in box	if numbered item is not in compliance Mark	"X" on	appro	priate bo	x for	CO	S:	S and/or R COS = corrected on-site during inspection R = repeat violation	
			cos	R	V				COS R V	_
8	Pasteurized ed	Safe Food and Water	T	1	P		41	-	Proper Use of Utensils  In-use utensils properly stored  C	
9	Water & Ice fro	om approved source	+	1	P/Pf/C	H	42		Utensils, equipment & linens: properly stored, dried, & handled C	
0	Variance obtai	ned for specialized processing methods			PF		43	$\rightarrow$	Single-use/single-service articles: properly stored & used P/C	
_	In-	Food Temperature Control	_	_			44	L	Gloves used properly C	
1	temperature co	methods used: adequate equipment for			Pf/C	-			Utensils, Equipment and Vending Food and non-food contact surfaces cleanable,	
2		perly cooked for hot holding	$\vdash$	Н	Pf	$\dashv$	45		Properly designed, constructed, & used	/C
3	Approved thaw	ing methods used			С		46		Warewashing: installed, maintained, & used: test strips Pf/C	
4	Thermometers	provided and accurate			Pf/C	-	47		Non-food contact surfaces clean C	
5	Food properly	Food identification labeled: original container			Pf/C	-	48	_	Physical Pacifities    Hot & cold water available adequate pressure   Pf	
-	1	Prevention of Food Contamination			1 // 0	$\rightarrow$	49	t	Plumbing installed, proper backflow devices P/Pf/	_
6		s, & animals not present			Pf/C		50	×	Sewage & waste water properly disposed P/Pf/	
/  R	Contamination pr Personal clean	revented during food preparation, storage & display			P/Pf/C		51	$\vdash$	Toilet facilities properly constructed, supplied, & cleaned Pf/C	
B  		properly used & stored	$\vdash \vdash \vdash$	$\vdash \vdash$	Pf/C C		52 53	-	Garbage & refuse properly disposed, facilities maintained   C	
	Washing fruits	& vegetables			Č		54		Adequate ventilation & lighting, designated areas used C	
	D	ASantinelli							1	
Per	son in Charge	(signature)						_	Date: 2/6/8 License Posted (Y) N (circle one)	$\dashv$
-	C loss							_	Title one)	$\dashv$
<	LVUN	Kwagala								
nsp	pector (signatu	ıre) /						F	Follow up: YES NO circle one) Follow up Date:	



### **HEALTH DIVISION**

432 Daniel Webster Highway Merrimack New Hampshire 03054

Green

603-420-1730 FOOD ESTABLISHMENT

1	· KO	OD ES	SIAB	LISHW	TECTA	I. L	NSPECTION I	REPORT				- 1	1 /
Establishmen	t/License #		1	No. of R	lisk	Fa	ctor/Intervention	on Violatio	ns	D.	ATE _	2/	6/
Establishmen	ttype: Kinder Care		No. o	of Repe	at F	Risk	Factor/Interve	ention Viol	ations	Ti	me in:	<u>X</u>	30
	+ continetal B								violations	Ti	me out:	दम	<u>80</u>
Permit Holder				Risk	Ca	itea	iorv	Capa		Telepho	ne#		
Inspection Ty		 1е		F/U			Complaint			1 10100110	110 11		
	POOR CONTRACT	LLNES	S AISI	V. Sale	48 4	AD.	PUBLIC HEALTH	I de la est	IONS				
С	ircle designated compliance status (IN, OUT,	N/A) for	each i	tem				Mark "X"	in appropriate	box for COS a	and/or R		
Compliance state	IN=in compliance OUT=not in comp	liance I	NO=no	t observe	d N	VA=r	not applicable CO ompliance status	S=corrected	on-site R=rep	eat violation	ico	SR	V
	Supervision	100	70 K			-			ardous Foo	d Time/Tem			
1 (IN)OUT	Person in charge present, demonstrates			Pf		16	IN OUT NAMO	Proper coo	king time & ten	nperature		$\top$	P/Pf/
100001	knowledge and performs duties			1		17	IN OUT N/A NO	Proper rehe	eating procedu	res		$\perp$	P
	Management, all employees knowledge,			+	4	18	IN OUT N/A NO	Proper cool	ling time & tem	peratures	-	+	P
2(IN) OUT	responsibilities and reporting.	$\vdash$	+	P/Pf	$\vdash$	20	OUT NA		nolaing temper holding tempe		$\rightarrow$	+	P
3(IN) OUT	Proper use of restriction and exclusion			Р		21	NOUT N/A NO	Proper date	marking and o			<del> </del>	P/P
	Good Hyglenic Practices					22	IN OUT NAMO		ublic health co	ntrol:			P/Pf/
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use No discharge from eyes, nose and mouth	-	+	P/C C	┨.			procedures				Щ.	1.7.7
5 17001	Preventing contamination by and			1 6		-			ensumer Ad			_	
6 INJOUT NO	Hands clean and properly washed	2	T	P/Pf	1	23	IN OUT NA	undercooke		ed for raw of			Pf
7 DOUT NA NO	No bare hand contact with RTE food or a pre		1	P/Pf	1				usceptible	Populations			
7 BOOT WAINC	approved alternative procedure properly allow	wed		P/Pf		24	INDUT N/A	Pasteurized	foods used; pr			T	P
8 IN OUT	Adequate handwashing sinks properly suppli	edi		Pf/C			11000110//	not offered					<u> </u>
	and accessible Approved Source			<u></u>		26	IN OUT (%)	[ C	Chemica es: approved 8			т	P/Pf/C
9 IN OUT	Food obtained from approved source			P/Pf/C	$\vdash$				es. approved o			$\vdash$	
10 IN OUT N/A NO	Food received at proper temperature			P/Pf		26	M)DUT	& used	Trock biobotty	iadrialica, ccor	5,		P/Pf/C
11(IN)OUT	Food in good condition, safe, & unadulterated	ŧ .		P/Pf			Ç.		with Appro		ures		Dimental Control
12 IN OUT WANO	Required records available: shellstock tags, parasite destruction			P/Pf/C		27	IN OUT NA		with variance,	specialized			P/Pf
	Protection from Contamination				1			Process, &	HACCP plan				
13 IN OUT N/A	Food separated & protected		-	P/C			Risk factors a	re improper p	practices or pro	cedures ident	ified as th	e mos	at
14 (IN OUT N/A	Food-contact surfaces: cleaned & sanitized	$\perp$		P/Pt/C			Prevalent conti						
15 IN OUT (A)	Proper disposition of returned, previously Served, reconditioned, & unsafe food	- [		P			interventions a	ire control me	asures to prev	ent foodborne	illness or	injury.	
				lood Rat	all P	fact	ices						
24 4 020 1	Good retail practices are preventative r	neasure	s to co	ntrol the	addit	tion (	of pathogens, cher	micals, and p	hysical objects	into foods.			
Mark X in box	if numbered item is not in compliance Mar	K "X" on	appro	priate box	for	COS	Sand/or R COS	s = corrected	on-site during	inspection .	R = repeat		tion V
	Sale Food and Water	1000	) IX		-			Prom	er Use of U	analle .	Jugar	K	V
28 Pasteurized eg	ggs used where required		T	Р		41	In-use utensils						С
	orn approved source			P/Pf/C		42	Utensils, equipn						С
30 Variance obtai	red for specialized processing methods Food Temperature Control			PF		43 44	Gloves used p		ticles: properly	stored & used	-	$\rightarrow$	P/C C
Proper cooling	methods used: adequate equipment for					44	Confliction of the control of the co		quipment a	nd Vendina			U
temperature co		i		Pf/C	-	45	Food and non-				<del></del>		0.000
	perly cooked for hot holding			Pf	$\vdash$		Properly design						P/Pf/C
	ving methods used provided and accurate			C		46	Warewashing:			d: test strips		$\dashv$	Pf/C
54 Triennometers	Food Identification			Pf/C		47	X Noл-food conta		lean Ysical Facili	tica			С
35 Food properly	labeled; original container			Pf/C	-	48	Hot & cold water						Pf
	Prevention of Food Contamination				_	49	Plumbing instal						P/Pf/C
36 Insects, rodent	s, & animals not present	$\bot$		Pf/C	_	50	Sewage & wast						P/Pf/C
38 Personal clean	revented during food preparation, storage & displa	ıy —	$\vdash$	P/Pf/C Pf/C	_	51 52	Toilet facilities   Garbage & refu					$\dashv$	Pf/C C
39 Wiping cloths:	properly used & stored			C	_		Physical facilitie						P/Pf/C
40 Washing fruits	& vegetables	1		С		54	Adequate ventil					$\Box$	C
(hilia	XUMAN												
Person in Charge	e (signature)						Date: 2	12/10	License	Posted N	N (circ	cle or:	۱۵
= 0							Date. F	10/17	FICEIISE	valeu (1	14 (CHC	ALC OUT	<u>-/</u>
Luan	kwaga la												
Inspector (signati	ure) U						Follow up: YI	ES NO (cir	cle one) Foll	ow up Date:			



#### **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 DESERVATIONS Item/Location Item/Location Temp. Temp. Item/Location Temp. OBSERVATIONS AND CORRECTIVE ACTIONS Item # 4-101.11- plastic bowls cracked on shelving in 45 storage area by Freezers. Note: cracked bowls can physical Air vent filter on Fan above hand sink 47 an opener dirty. Gaskets on tiles above p can opener prop table dirty with 23. XILLIAN Person in charge: (signature) Date 17 Date 12/6/18 Inspector 1



#### **HEALTH DIVISION**

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

Green

No. of Risk Factor/Intervention Violations Establishment/License # Establishment type: No. of Repeat Risk Factor/Intervention Violations Time out: Address: Total violations tvu) Permit Holder Risk Category Capacity Telephone # Routine Other Inspection Type Provisional ☐ F/U ☐ Complaint 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 Potentially Haz redous Food Time/Temperature
16 IN OUT N/A (O) Proper cooking time & temperature Supervictor Person in charge present, demonstrates P/Pf/C 1 (N) OUT knowledge and performs duties 17 IN OUT N/A (10) Proper reheating procedures P 18 NOUT N/A NO Proper cooling time & temperatures
19 NOUT N/A NO Proper hot holding temperatures P Employed Hough Management, all employees knowledge, P 2(IN) OUT P/Pf responsibilities and reporting. 20 IN DUT N/A Proper cold holding temperatures P 3/IN OUT Proper use of restriction and exclusion P 21 NOUT WA NO Proper date marking and disposition P/Pf Good Hygingis Practices Time as a public health control: 22 IN OUT NA NO P/Pf/C NO Proper eating, tasting, drinking, tobacco use P/C procedures and records No discharge from eyes, nose and mouth C Consumer Advisory Preventing contamination by Henda Consumer advisory provided for raw or 23 IN OUT NA Ρf P/Pf Hands clean and properly washed undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7 DOUT NA NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT MA ρ Adequate handwashing sinks properly supplied not offered Pf/C and accessible Chemical Approved Solges 25 IN QUIT NA Food additives: approved & used properly P/Pf/C 9UN OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, - Bic 10 IN OUT N/A NO Food received at proper temperature P/Pf & used Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, Compliance with variance, specialized 12 IN OUT NA NO 27 IN OUT MA P/Pf/C P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 WOUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 NOUT N/A Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT N/A Þ Served, reconditioned, & unsafe food Good Ratel Presides 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 V COS R V COS R Safe Food and Water Proper Use of Utensils P Pasteurized eggs used where required 41 In-use utensils properly stored С P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled C Water & Ice from approved source 30 Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C **Food Temperature Control** 44 Gloves used properly С Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 P/Pf/C Pf Plant food properly cooked for hot holding Properly designed, constructed, & used Approved thawing methods used С 46 Warewashing: installed, maintained, & used: test strips Pf/C Pf/C 47 Thermometers provided and accurate Non-food contact surfaces clean С Food Identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained  $\overline{c}$ P/Pf/C 53 Wiping cloths: properly used & stored Physical facilities installed, maintained, & clean <u>C</u> Washing fruits & vegetables Adequate ventilation & lighting, designated areas used C Person in Charge (signature) License Posted (Y Date: N (circle one) Kinadala NOV YES (NO pircle one) Follow up Date: Inspector (signature) Follow up: Temps

#### 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:	Address:	SAU #:
South Merrimack Christian Academy	517 Boston Post Rd	
Town/City:	State: NH	Zip:
Merrimack	OHO NEW Hamp	03054
School Contact:	Title:	
LINETTE LUKAWITZ	FACILITY SUPERVISOR.	
Name of each building used by students:		Enrollment:
MUBC. Church		279
Year each building was built:		
2001 - 2007		
Water supply (municipal, well, etc.):	Wastewater şystem (municipal, septic	;, etc.):
tennichuck / Merrimaek up	Septic	
INSPECTION INFORMATION	الموسوطيني بهوس الأفرار والقدام المستمال المعارف المراف المارة أجرا والمايين	er egyt jyerfê tiyek a takk û jawî
Inspector's name:	Organization:	Inspector's phone:
Ivan Kwadala	Fire and Resue / Health	603-420-1734
Inspector's email:	Were all buildings used by students	Date of Inspection:
ikwagalaomerrimacknh.aov	inspected (Y/N)?	12/6/18
INFORMATION/INSTRUCTION		

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>.

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.

Kitchen inspections are not acceptable substitutes for the health inspection.

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.

#### Attach the following to the health inspection form, if applicable:

- Most recent septic tank pumping service
- o Asbestos inspection reports for buildings built before 1990
- o Animal vaccination certificates, if applicable
- Swimming pool testing records, if applicable

#### Please submit the completed form to the NH Department of Education as follows:

- o Public schools email the form to Marjorie Schoonmaker at: marjorie.schoonmaker@doe.nh.gov
- Charter schools email the form to Marjorie Schoonmaker at: marjorie.schoonmaker@doe.nh.gov
- Non-public schools email the form to Jane Levesque at: jane.levesque@doe.nh.gov

SEPTIC SYSTEMS & WATER SUPPLY SYSTEMS	RESPONSE (circle best answer)	CORRECTIVE ACTION	CORRECTIVE
Is there a pump schedule for the septic system?	YES NO Unknown		
Is there a reason to suspect the wastewater system has a system failure (backup, etc.)? If so, please describe the condition.	YES NO 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?	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.	YES NO Unknown Notes:		
1 <sup>st</sup> round of mandatory testing required by July 1, 2019. Contact DES for more information (see <u>Letter to schools</u> ).			
environmental Hazards (mold, asbestos, lead paint, & radon)	RESPONSE (circle best answer)	CORRECTIVE ACTION	CORRECTIVE DATE
Is there a presence of water leaks in the ceiling, walls, or internal plumbing? If so, please describe the condition and location.	Notes: Room 110 Coiling tiles stainted with old water Icalc		
Is there any mildew or mold present? If so, please describe the condition and location.	YES NO 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)	YES NO Unknown Notes:		

NH DOE - School Health Inspection Form Last revised: August 9, 2018 Page 5 of 5

ADDITIONAL REMARKS	5 - 3e - 8 - 45 - 3e - 3 %
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	1
ACKNOWI EDGEMENT	
ACKNOWLEDGEMENT "I acknowledge receipt of this report and understand a complete copy must be forwarde	d to the Department of
Education."	a to the Department of
land late 1	1.10
Untte Wawitz	12/6/18
School contact name and signature	Date
"I acknowledge this form has been completed to the best of my knowledge."	
XIII	A /
CXHOLIT	12/6/18
Inspector name and signature	Date !
V	



#### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT No. of Risk Factor/Intervention Violations Establishment/License # Establishment type: An In GUSEY Von Time in: No. of Repeat Risk Factor/Intervention Violations Time out: Address: 22 nanie 1 high wal Total violations Permit Holder Risk Category Capacity Telephone # Inspection Type Provisional **PRoutine** F/U Complaint Other AND THE REPORT OF THE PARTY OF 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 Compliance status COS R Supervision Potentially Hazardous Food Time/Temperature Person in charge present, demonstrates 16 IN OUT N/A NO Proper cooking time & temperature P/Pf/C 1(IN) OUT knowledge and performs duties 17 IN OUT WONO Proper reheating procedures P Employee Health 18 IN OUT NANO Proper cooling time & temperatures Management, all employees knowledge. 2 POUT 19 IN OUT NIANO Proper hot holding temperatures P P/Pf responsibilities and reporting. 20 (IN DUT NA Proper cold holding temperatures P TUO 'NI E Proper use of restriction and exclusion Р 21/NOUT N/A NO Proper date marking and disposition P/Pf **Good Hyglenic Practices** Time as a public health control: 22 IN OUT NAMO P/Pf/C 4/IN OUT NO Proper eating, tasting, drinking, tobacco use P/C procedures and records 5/1N OUT No discharge from eyes, nose and mouth С Censumer Advisory Preventing contamination by Hands Consumer advisory provided for raw or 23 IN OUT WA Pf 6(IN OUT NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Succeptible Populations 7 IN OUT NAMO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NA Р Adequate handwashing sinks properly supplied not offered 8/IN)OUT Pf/C and accessible Chemical Approved Source 25 IN OUT NA Food additives: approved & used properly P/Pf/C 9 ANOUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 IN OUT P/Pf/C 10 IN OUT NAME Food received at proper temperature P/Pf 11/IN OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, Compliance with variance, specialized 12 IN OUT ANO P/Pf/C 27 IN OUT WA P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 NOUT NA Food separated & protected P/C Risk factors are improper practices or procedures identified as the most Food-contact surfaces: cleaned & sanitized Prevalent contributing factors of foodborne illness or injury. Public Health P/Pf/C Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT NA Served, reconditioned, & unsafe food Good Ratal 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 COS = corrected on-site during inspection Mark "X" on appropriate box for COS and/or R R = repeat violation COS R COS R Sale Food and Water Proper Use of Utensils Pasteurized eggs used where required P 41 In-use utensils properly stored С P/Pf/C Water & Ice from approved source 42 Utensils, equipment & linens: properly stored, dried, & handled С Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food Temperature Control 44 Gloves used properly C Proper cooling methods used: adequate equipment for Utensits, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 P/Pf/C 32 33 Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used С Warewashing: installed, maintained, & used: test strips Pf/C Pf/C Thermometers provided and accurate 47 X Non-food contact surfaces clean С Food identification Physical Facilities Food properly labeled; original container Pf/C Hot & cold water available adequate pressure Pf Prevention of Food Contemination Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present 50 Pf/C Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored 53 Physical facilities installed, maintained, & clean C P/Pf/C Washing fruits & vegetables Adequate ventilation & lighting, designated areas used Person in Charge (Signature) License Posted N (circle one) Inspector (signature) YES (NO)(circle one) Follow up Date: Follow up:



### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #30/03\ Establishment	name:	An heuser-Busch TEMPERATURE OBSERV	E and 6	Date:	
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
Salad Vending	39				
Monte Cristo	38				
Roaste BEEF	39				
Steak Cheese	410				
Eggs	39				
Chicken marsala	40				
		***************************************			
Item #	0)88	ERVATIONS AND CORRECT	TVE ACTIONS		4
117 11 (22 17	1. 1		liver or	to la tuille Kan	1 .
4 1 4 2 BO3 - 13	- 17	licrowave in ven	airig grea	dirty with 100	<u> </u>
49 5-202-12	18 KG	ton coca col	a mach	THE CHARLES	
mop sink		THOUSE PROVENTS	r Ori III	E CONTECTED OF	1
Thop sink					
			·		
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		·		<u>-</u>	
				<del></del>	
Person in charge: (signature)	San	trelli		Date 12) 6	118
Inspector ( ac a a)	- Parente con			Date 12/	6/18



### **HEALTH DIVISION**

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

Establishment/License #			No. of	Ris	k F	ac	tor/interventi	on Violation	s	T	ATE	17 7	14/1
Establishment type BAF Sustern		No. of Repeat Risk Factor/Intervention Violations Time in									ime in	<del>'</del>	05
Address I CILI Daniel Klebst		11.				191	ractor/interv				ime or	# 1	2:30
Permit Holder		1-4 1 7	11/10		1				iolations		_		2,00
Inspection Type Provisional MRo	utine	$\overline{}$	F/U	sk C			Complaint	Capaci		Teleph	one#		
10 10 10 10 10 10 10 10 10 10 10 10 10 1		ED BIL	A STAN	104	£ 18		Complaint	Dtl	1er				
										how for COR	and/or C		
IN=in compliance OUT=not in co	mpliance	NO=n	ot obsen	ved	N/A	∖=no	t applicable CC	S=corrected or	1-site R=repe	at violation	and/or H		
Pupervision		COS	8 V	_		Cor	npijance status	5			C	os	RV
1 (IN) OUT Person in charge present, demonstrates				-		40.6	Pak	Printly Haze	down Pooc	Time/Tem	peratu	10	
knowledge and performs duties		- (	Pf		-	10 (	N DUT N/A(N) N OUT N/A (N)	Proper cookir	ng time & tem	perature		7	P/P
Employee Health			. 4	٦.	-	18 ]	N OUT N/A KIO	Proper coolin	ung procedur a time & temr	es peratures	_	+	Q P
2 (N) OUT Management, all employees knowledge, responsibilities and reporting			P/PI	L		19 (I	ON AW TUDON	Proper hot ho	lding tempera	atures	_	+	- P
3(IN OUT Proper use of restriction and exclusion	$\longrightarrow$ $+$			4	- 1.2	20 (I	NOGUT N/A	Proper cold h	olding temper	ratures		-	0
63 17 17 17			P	$\dashv$			NOUDN/A NO	Proper date n	narking and di	isposition	C	<u>ن</u>	P/F
4 (N)OUT NO Proper eating, tasting, drinking, tobacco	ıse	<del></del>	P/C	-	2	22 1	NON ATA TUO N	Time as a put procedures ar	lic health cor	ntrol:			P/Pf
No discharge from eyes, nose and mouth		1	C	7					sumer Adu	200			
6(IN)OUT NO Hands clean and properly washed	108					10. 41	LOUE 65	Consumer adv	(SOLA DLOANING	d for raw or			
	$-\top$		P/Pf			3 11	TUO V	undercooked f		W TOT TOWN DI			Pf
7 NO DUT N/A NO No bare hand contact with RTE food or a approved alternative procedure properly a	ore-		P/Pf					Highly Str	sceptible P	opulations			
	liowed	-	1	4	2	4 1	OUT NA	Pasteurized for	ods used, pro	hib ted foods		T	P
8 NOUT Adequate handwashing sinks properly sur and accessible	plied.	- (	Pf/C					not offered					1 5
Approved Source					2	5 IN	OUT(N/A)	"a pal palaticus.	Chemical				
9(IN/OUT Food obtained from approved source			P/Pf/C		$\overline{}$	_		Food additives Toxic substance	approved &	used properly	y	+	P/Pf/C
10 in OUT N/A NO Food received at proper temperature			P/Pf	]	20	6(II)	OUT	& used	es biobetià it	remined 2005	ea,		P/Pf/C
	ted	_ _	P/Pf				Çə	niomanoe v	SH Approv	ed Proced	Michael		
12 IN OUT (IANO Required records available shellstock tags	·		P/Pf/C		27	7 IN	OUTAVA	Compliance w	th variance, s	pecialized		T	2004
Protection from Contamination					_	_		Process, & HA	CCP pian				P/Pf
13 (IN) OUT N/A Food separated & protected		T	P/C	1		_	Risk factors ar	re improper pra	otions or pres	adura Idani	Mi - J	_	
4 INOU N/A Food-contact surfaces cleaned & sanitize	i ca	S	P/Pf/C	1			Prevalent contr	ibuting factors of	of foodborne i	floess or injur	ry Public	Heat	Mb
Proper disposition of returned previously Served reconditioned, & unsafe food			Р	1			interventions ai	re control meas	ures to preve	nt foodborne	illness o	riniur	7
		6	oga Re	bacil S	and a	ed a							
Good retail practices are preventative  Mark "X" in box if numbered item is not in compliance M	measur	es to co	ntrol the	addi	tion	of	athogone shop	nicals, and phys	ical objects is	nto foode			
Mark "X" in box if numbered item is not in compliance M		, abbio	priate bo	x for	CO	)S ai	nd/or R COS	= corrected on	site during in	spection F	R = repe	at viola	ation
Safe Pood and Pigter	JCO:	SR	V							-	COS	R	V
Pasteurized eggs used where required		7	P		41		In-use utensils	Proper	Use of Ute	ne!le			
Water & Ice from approved source			P/Pf/C	Н	42	+	Utensils, equipm	properly stored	nadu etorad d	riod 9 handla	_	<del>                                     </del>	C
The state of the specialized processing methods			PF		43		Single-use/sing	ie-service artici	es properivs	tored & used	<u>u  </u>		P/C
Proper cooling methods used adequate equipment for					44		Gloves used pro	operly					C
temperature control		1 1	Pf/C	-		, ,		Acresile, Raj	pment an	d Vending			1
Plant food properly cooked for hot holding			Pf	⊢.	45	l.J	Food and non-fi	ood contact sun	aces cleaner	ole,			P/Pf/C
Approved thawing methods used	<del></del>	+ +	-6-1	- h	46	H	Properly design Warewashing, in	ed, constructed	, & used	A	-		
Thermometers provided and accurate			Pf/C		47		Non-food contac	ct surfaces clea	nea, & usea:	test strips	-		Pf/C
Food properly labeled original container								Physi	cal Facilitie	26 .			
Prevention of Food Contamination			Pf/C		48		Hot & cold water	r available adeq	uate pressur	ê	1		Pf
Insects, rodents, & animals not present	1	T	Pf/C	_	49	X	Piumbing Installe	ed, proper back	flow devices				P/Pf/C
Centamination prevented during food preparation, storage & disc	lav	<del>   </del>	P/Pf/C	$\rightarrow$	50 51	- 1-	Sewage & waste	water properly	disposed				P/Pf/C
Personal cleanliness			Pf/C		2	-	Foilet facilities pr Sarbage & refus	e properly dispo	rea, supplied	, & cleaned			Pf/C
Wiping cloths properly used & stored Washing fruits & vegetables			С	5	3 }	K I	'hysical facilities	s installed, main	tained & clea	าก	1-1	-+	P/Pf/C
			С	_5	4	P	Adequate ventila	tion & lighting, (	designated ar	eas used			C
and the same of th													
erson in Charge (signature)					_	_	Date: 17	11,10	License Po	-4-1-22	N. c		
van Kwanala					_		-ate. 11	4-4-1-10	License Po	sted (1)	N (cir	cle on	ie)
van Kulana a													
spector (signature)								S MO circle					



### **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:	SAE SUSTEIN		Date: 12 /4//1	8
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Scup /	· SUITUIC!	142				
30.77 /2 /		1012				-
		OBSER	VATIONS AND CORRECT	TVE ACTIONS		
Item #						
141	M 4-602-	11 - P	olate slicer d	irtu uath	Torrel deliver	
	and to wo	sh. Ir	iscil metal pe	ins under	proudelle be	3
	cook - line	duly	(corrected)		-	) —
21	3-501-17-	No	dale marking	CO MCDV	d Foods in 100	Ik in
	cooler				C 1 30(15 11 (D))	115 - 11 /
45	4-402.12 -	Ikind	sink in waicu	rath not	scaled properly	10
	wall			7,17,7	J	, ,
46	4-501.14-	Dish	machine dirty	with built	1-1112.	
49	5-202-14-	No bi	ockflow preven	tor en h	ne connected to	·.
	mop sink.				The state of the s	
53	Flow under	CO	ok-line dirty 1	with food	chumbs.	
	<u> </u>					
erson in cha	arge: (signature)	Land 200	And the state of t		Date	
spector	van kwaga	la			Date 12/41	18



#### **HEALTH DIVISION**

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

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21	OUT	Management, al	l employees kn	owledge,			P/Pf		19		OUT N/A NO	Proper h	ot holding	temperati	ıres			P																		
1 1	OUT	responsibilities a	and reporting.			$\perp$		$\Box$	20	TIME	QUDN/A	Proper o	old holdin	g tempera	tures		ক্রে	<b>(2)</b>																		
31	IIS CUT	Proper use of re	striction and ex tygienic Prac	clusion			P				OUT N/A NO			ig and dis				P/Pf																		
7	IN OUT NO	Proper eating, ta	sting drinking	tohacco use		<u> </u>	P/C	4	22	IN (	OUT WANO			ealth contr	ol:			P/Pf/C																		
	IN, OUT	No discharge fro	m eyes, nose a	ind mouth	_		C	-					es and re	er Advi:	5.45.W0 a																					
		Proventing e						n i	-					provided																						
60	IN OUT NO	Hands clean and	properly washe	ed		T	P/Pf	1	23	IN C	OUT (VA)		ked foods		for raw or			Pf																		
71	NOUT N/A NO	No bare hand cor	tact with RTE f	ood or a pre-				1						rtible Po	mulation	•																				
. '		approved alternat	ive procedure p	properly allow	ed		P/Pf		~~	41.1.0		Pasteuriz	ed foods	ısed; proh	ibited food	is I																				
8/	NOUT	Adequate handwa	ashing sinks pro	perly supplie	d	T	Pf/C	1 [	24	IN C		not offere						₽																		
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0.6	NOUT	App	royed Sourc						25	IN C	DUT (IA)	Food add	itives: app	roved & u	sed prope	riy	T	P/Pf/C																		
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### **HEALTH DIVISION**

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

603-420-1730 A Fax 603-424-0603
FOOD ESTABLISHMENT INSPECTION REPORT

E-A-H		HLTH-FRM-	005	4	
Est. # Establishment	пате:	Kollsman		Date: 12/4/	18
Item/Location	Temp.	TEMPERATURE OBSER	The state of the s		
Rice / Walk-in	40	Rem/Location	Temp.	Item/Location	Temp
Chicken Tenders	138				
lung salad	Lo				_
Tomatoes	48				
Lettuces	46				
Chop Sucy	174				
Item#	OBSI	ERVATIONS AND CORREC	TIVE ACTIONS		
20 3-501.16-	Tom	alæs and lett	uce in co	old hold unit 1	neld
between 1	16 - L	18. Discarded			
43 4-903-11.	Sin	ale -use items s	tored in	storage are be	4
to walkin a	coole	r without a	protetive	Mer	
47 4-602-13	- Ga	skets on coca	Cold as	co coolers lie	-10
with debri	5 · Cc	an shelving be	nrevo L	thic is kitches	3
— area dirtu	tim	h debris.	PIOP IC	TOTA IN FITCHE	
50 \$ 5-402°	11 - N	o air gap on	draw W	2== 110   1= 01	1
in service o	rea e	and under she	train last	les vicer retric	<u>Grator</u>
storage.	1001	THE VIIGHT SHE	iving ber	irid door to	
	E	K 4110 les 20 - 1 1			
dirta Ma	ll loclo	r under cook-1	ine in sc	rvice area	
acciona - K	r peri	ind 3 val sink	in poor	repair (paint	
pseling or	F wa				
		<del>}</del>		<u></u>	
	<del>-/-</del>				
	1/-1	<b>4</b>			
	$H \mathcal{X}$	<b>//</b>			
Person in charge: (signature)		W		Date	
nspector Ivan Kwar	00			Date 12 /4	118



### **HEALTH DIVISION**

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

	nt/License # 304 012			No. of F	≀isk	k Fa	ctor/Interventi	ion Violations	DA	ATE 12	14/1
Establishment type: VFW Post No. of Repeat Risk Factor/Intervention Violations  Time in: 1:  Address: 2 8 2 Nonie Visits V							:40				
Address: 282 Paniel Victoria					Total violations			Tin	ne out: 🗍	2 130	
Permit Holde	r Veteran of For		d 10	Risk		atos					
Inspection Ty			岃	E/I I	. 00	atec	Complaint	Capacity	Telephor	ne #	-
		e de la composición della comp		15-00		ANG	Complaint	Other			
	Circle designated compliance status (IN. OLIT. N/	A) for	each	item '				Billiante ISVIII I	ov for COS as	nd/or P	
L	IN=in compliance OUT=not in complia	nce	NO≃n	ot observe	d N	N/A≃	not applicable CC	S=corrected on-site R=repea	t violation	IGIOT IX	
Compliance stat	tus .	C	OS F	V		C	ompliance status	6		cos	R V
.0	Supervision Person in charge present, demonstrates				-		Pete	entially Hazardous Food	Time/Temp	erature	
1(N) OUT	knowledge and performs duties	-		Pf		117	IN OUT N/A NO	Proper cooking time & temp Proper reheating procedure:	erature	$\rightarrow$	P/Pf
	Employee Health			191		18	IN OUT N/A NO	Proper cooling time & temps	arafurae	-+	P
2(IN) OUT	Management, all employees knowledge,	1		DIDE	1	19	IN OUT N/A NO	Proper hot holding temperat	Ures	$\rightarrow$	P
	responsibilities and reporting.	$\perp$		P/Pf	厂	[ 20	NOUT N/A 🔔	Proper cold holding tempera	tures	<del></del>	P
OUT OUT	Proper use of restriction and exclusion			P		21	IN OUT N/ALNO	Proper date marking and dis	position		P/P
ALLOUT NO	Grood Ryglen is Practices  Proper eating, tasting, drinking, tobacco use			1 5/0		22	IN OUT WANO	Time as a public health cont	rol:		P/Pf/
5 (N) OUT	No discharge from eyes, nose and mouth	+-	+	P/C C	-			procedures and records			: // //
-	Preventing contamination by Hands			1, 0	-	-	_	Consumer Advi			
6 IN OUT NO	Hands clean and properly washed		T	P/Pf	1	23	IN OUT (VA)	Consumer advisory provided undercooked foods	for raw or		Pf
7 MOUT N/A NO		+			1			Highly Susceptible Po			
- BOOTHANC	approved atternative procedure properly allowe	d		P/Pf				Pasteurized foods used; prof	ibited foods		
8 NOUT	Adequate handwashing sinks properly supplied	П	1	Pf/C		24	IN OUT (NA)	not offered	iibited ioogs		P
	and accessible			PIIC				Chemical			
PUO VIDE	Approved Source				Ш	25	IN OUT NA	Food additives: approved & u			P/Pf/C
OUT NA NO	Food obtained from approved source Food received at proper temperature	-	+-	P/Pf/C		26/	NOUT	Toxic substances properly ide	antified, stored	d,	P/Pf/C
100 OUT	Food in good condition, safe, & unadulterated	+	+	P/Pf P/Pf				& used			FIFIIC
		+-	+			-		informance with Approve	d Procedu	res	
12 IN OUT NA NO	parasite destruction			P/Pf/C		27	IN OUT (VA)	Compliance with variance, sp Process, & HACCP plan	ecialized		P/Pf
	Protection from Contamination							1 Toocsa, at IAOOF plait			
3 (NOUT N/A 4 (NOUT N/A	Food separated & protected			P/C			Risk factors a	re improper practices or proce	dures identifi	ied as the n	nost
	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously	-	-	P/Pf/C			Prevalent cont	tributing factors of foodborne ill	ness or injury.	. Public Hea	alth
5 IN OUT MA	Served, reconditioned, & unsafe food			Р			interventions a	are control measures to preven	t foodborne ill	Iness or inju	ury.
		-	-	ond Ret	d P	ract	dec				
March 8500 to 1	Good retail practices are preventative mea	sure	s to co	entrol the	addit	tion o	of pathogens, che	micals, and physical objects in	to foods		
IVIAIR A III DOX	if numbered item is not in compliance Mark ".	x" on	appro	priate box	for	COS	and/or R COS	S = corrected on-site during ins	pection R	= repeat vid	
	Safe Food and Water	COS	R						-	COS	₹ V
Pasteurized e	ggs used where required		Т	P	-	41	In-use utensile	Proper Use of Uter properly stored	isils		
Water & Ice fr	om approved source	_	_	P/Pf/C		42	Utensils, equino	пелt & linens: properly stored, dr	ind & handlad	+	- 6
Variance obta	ined for specialized processing methods			PF		43	X Single-use/sing	gle-service articles: properly st	ored & used		P/C
1 1-	Food Temperature Control					44	Gloves used p	roperly			C
	methods used: adequate equipment for			Pf/C				Utensils, Equipment and	l Vending		
Plant food pro	perly cooked for hot holding				_ ,	45	, Food and non-	food contact surfaces cleanable	e,		DIDEIC
	wing methods used			Pf	_		Properly design	ned, constructed, & used			P/Pf/C
	s provided and accurate	-	-	C Pf/C	_	46   47	Vvarewashing:	installed, maintained, & used: act surfaces clean	test strips		Pf/C
	Food Identification			110		7) [2	A Mon-1000 Conta	Physical Facilitie			<u> </u>
Food properly	labeled: original container			Pf/C		48 T	Hot & cold water	er available adequate pressure	5	<del></del>	Pf
	Prevention of Food Contemination				$\rightarrow$	49	Plumbing instal	lled, proper backflow devices		+	P/Pf/C
Insects, rodent Contamination p Personal clean Wiping cloths:	ts, & animals not present			Pf/C	15	50	Sewage & wast	te water properly disposed		<del>                                     </del>	P/Pf/C
Personal clean	revented during food preparation, storage & display			P/Pf/C	_	51	Toilet facilities	properly constructed, supplied.	& cleaned		Pf/C
Wiping cloths:	properly used & stored		-	Pf/C	$\vdash$	52	Garbage & refu	se properly disposed, facilities	maintained		С
	& vegetables		-	C	_	53 <b>)</b> 54	Adagusta vantil	es installed, maintained, & clea	n	+	P/Pf/C
MI	. 11/			<u> </u>	] 0	J4		ation & lighting, designated are	eas used		С
Mont	-/8-10						12	2-14-18	.2%		. [
erson in Charge	(signa(ure)						Date: \	License Po	sted Y	N (circle o	one)
Telan	kunadata							1 1/10		(2010161	5.10/
TACIT	kwagala										ľ
spector (signati	ire) U					1	Follow up: YE	ES (NO)(circle one) Follow	up Date:		$\neg \neg$



### **HEALTH DIVISION**

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

2 Est. # 31	010 2 Establishme		HLTH-FRM-00			
	AOI - Establishine	mine: y	TEMPERATURE OBSERV	ATIONS	Date:  2  4	18
I1	em/Location	Temp.	Item/Location	Temp.	ltom/Location	1-
				Temp.	Item/Location	Tem
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						] .
				<del></del>		
		ORGINE	VATIONS AND COMPROS	The Agreement		
Item #		ODGEAN	VATIONS AND CORRECT	IVE ACTIONS		
14	4-602.	<u> 11 - In</u>	terior of spr	au aun	dirty with h	411
<u> </u>	Csen+ to	(dopul		7 7	Jan 19	OLIN-U
43	1		o ita laa -	1		
	m	VZE ILCAL	s in boxes stor	ed que	ctly on floor	in
	mop sink	station	•			
45	4-402-1	2 · Rau	wood expos	ed in ki	tchen area	nd
	bar Disc	n bazzar	with manager	chaul	action area t	1
47	11-601.11	1000	and in an agor	CIDOUT K	cultifing wood	لا
	10	1 106 11	nachine plate	dirty v	ulth build-up	<u>o.                                     </u>
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	with mai	nager c	about placing	hase h	and.	
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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

	LICANT COMPLETES RIUS CEGATIO Nove Program Name 416 DW Highway		2 II	me 403-429-2003
Program Ad	Warrimany Kill 13067		_ Pho	me (10) - 9a4 - a 00 -
Applicant N			TO I	122 (12/1 2062
	approval to care for a maximum of 5% children, ages	fa.c.sa.	Pno	ne 403-429-2063
	mum capacity subject to health officer approval, life safety/fire codes.	and c	hild	care program licensing rules )
THE HEAL	TH OFFICER MUST COMPLETE THE REMAINDER OF T	HIS F	ORI	M (2 pages)
He-C 4002	Areas of inspection (unless specified please inspect indoor			COMMENTS
144 \ 0.00	and outdoor space):		_	
.14(a) & (b)	Does the indoor environment contain or pose any health	Y	N	
	conditions that may be hazardous to children, other than those			
.14(b)(12)	listed below?			
.14(0)(12)	Are there adequate protections against insects (screens on windows/doors)?	(A)	N	
.14(b)(17)		- 23		
.14(b)(17)	Is the environment free of unclean conditions or disrepair?	(1)	N	
.1+(0)(10)	Is the indoor environment free of damp conditions, visible mold/mildew, or musty odor?	0	N	
.14(e)	Was the building built prior to 1978?	Y	N	
.14(b)(15)	If yes: Is there chipping/flaking/peeling paint?	Y	0	
.14(h)	Is there information or evidence indicating the building may	Y	(N)	
	contain asbestos hazards?			i
.14(j) & (k) .27(an)	Are all toxic materials stored separately from food items?	Ø	N	
.14(o)	Any pets? (If yes, list type in comments)	(Y)	(X)	Hamster.
.14(0)(1)	If there is a cat/dog, is current rabies documentation on file?	Y	N	
146 ) (0) 0		(N/	A)	
.14(o)(2) &	Are pets, pets' living quarters, or litter boxes on food preparation		(1)	
(3)	or service surfaces?	N/2		
.14(o)(3) & (4)	Are children exposed to pets' feces or urine, including litter	1.	0	
.14(p) & (w)	boxes located where children play?	N/A		
.15(i)(3)	Is the child care space well ventilated, heated (at least 65°F) and lighted (including bathrooms)?	(1)	N	
.14(x)(8)		1 37	(3)	
·1¬(x)(0)	Is there information or evidence indicating the soil on the property may be contaminated with toxic chemical or	Y	N	
	substances?			
.14(ae)	Is the swimming or wading pool maintained in a clean and	Y	<b>A</b> F	
, (4-5)	sanitary manner?	1 (		
14(aj) &	Are trash containers where food or waste is disposed of covered	(Y)	N	
(ak)	and emptied regularly?	9	14	
15(a)(1) &	Is there running water under pressure available, and is the hot	R	N	
(2)	water between 60 - 120 degrees Fahrenheit?	$\bigcirc$	-1	
15(a)(3)	Is the program on a city or town public water system?	(Y)	N	
	If No: Does the program have its own water supply with a U.S.		-,	
12	EPA ID number issued by NH DES (Dept. of Environmental		N	
İ	Services) on file?			
15(a)(4) &	For programs with independent water supplies and not required	(Y):	N	
(5)	to be registered with NH DES, has the water been tested and are			
	the lab results on file for review?			

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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

APPLICANT COMPLETES THIS SECTIONARY

	ogram Name 416 DW Highway	Phon	e 603-429-2003					
Program Add	Merrimack, NH 03054	FIIOII	EUD INTERNO					
Applicant Na	1	Phone	= L03-429-2063					
	Requesting approval to care for a maximum of 5% children, ages laulout to 12415							
(Maximum capacity subject to health officer approval, life safety/fire codes, and child care program licensing rules.)								
THE HEAL	TH OFFICER MUST COMPLETE THE REMAINDER OF TH	IIS FORM	I (2 pages)					
He-C 4002	Areas of inspection (unless specified please inspect indoor		COMMENTS					
144 > 0.01	and outdoor space):							
.14(a) & (b)	Does the indoor environment contain or pose any health	Y (N)						
	conditions that may be hazardous to children, other than those							
1475/(10)	listed below?	(A) (T)						
.14(b)(12)	Are there adequate protections against insects (screens on	(X) M						
14(-)(17)	windows/doors)?	(A) NT						
.14(b)(17)	Is the environment free of unclean conditions or disrepair?	M (X)						
.14(b)(18)	Is the indoor environment free of damp conditions, visible mold/mildew, or musty odor?	Ми						
.14(e)	Was the building built prior to 1978?	Y (N)						
.14(b)(15)	If yes: Is there chipping/flaking/peeling paint?	Y Ø						
.14(h)	Is there information or evidence indicating the building may	Y (N)						
	contain asbestos hazards?							
.14(j) & (k) .27(an)	Are all toxic materials stored separately from food items?	(B) N						
.14(o)	Any pets? (If yes, list type in comments)	(Y) (X)	Hamster.					
.14(o)(1)	If there is a cat/dog, is current rabies documentation on file?	YN						
		N/A)						
.14(o)(2) &	Are pets, pets' living quarters, or litter boxes on food preparation	Y N						
(3)	or service surfaces?	N/A						
.14(0)(3) &	Are children exposed to pets' feces or urine, including litter	Y						
(4)	boxes located where children play?	N/A						
.14(p) & (w) .15(i)(3)	Is the child care space well ventilated, heated (at least 65°F) and lighted (including bathrooms)?	M (A)						
	Is there information or evidence indicating the soil on the	Y						
.14(x)(8)	property may be contaminated with toxic chemical or							
	substances?							
.14(ae)	Is the swimming or wading pool maintained in a clean and	Y (N)						
.17(40)	sanitary manner?		•					
.14(aj) &	Are trash containers where food or waste is disposed of covered	(Y) N						
(ak)	and emptied regularly?							
.15(a)(1) &	Is there running water under pressure available, and is the hot	NY						
(2)	water between 60 - 120 degrees Fahrenheit?							
.15(a)(3)	Is the program on a city or town public water system?	Y) N						
	If No: Does the program have its own water supply with a U.S.							
	EPA ID number issued by NH DES (Dept. of Environmental	N (Y)						
	Services) on file?							
.15(a)(4) &	For programs with independent water supplies and not required	YN						
(5)	to be registered with NH DES, has the water been tested and are							
	the lab results on file for review?							

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