

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



ES	stablis	shment: Y	MCA of	Greater Mashus	λ	Date	44	Izs	Pag	e 1 of _2_	No, of	Risk Factor/In	tervention Vic	olations	(2
Ac	ddres	s: 6 He	ery clay	Drive		Time	into	00	Time	e out[[:oc	No. of Repeat				-
Oı	wner/	Permit Hole	der VHCA		-	Risk (Total Vic		
En	nail:j	perre	auit@n	mymca.org.		Phone		_		81.7949	Inspection Stat	us: (Green)		Red	Z
		on Type:	Routine	Re-inspection	Pre-operation	-				vestigation	Complai			- Neu	
				FOODBORNE ILLN									ər		_
			Circle des	ignated compliance status (IN	OUT, N/A, N	O) for ea	ach ite	em			in appropriate box		D		
				pliance OUT= not in complian					appli	cable COS =	corrected on site	P = soppost violet	ina		
Con	nnlian	ice Status					,				corrected ori-site	K - Tepeat Violat	ion		
-	приш	ico cuatus		Supervision	CO	SR	-	Com	pliane	ce Status	19			cos	F
1	(IN)	рпт	Person in charg	e present, demonstrates knowledge	e and		1	45				m Contaminatio	3 <u>n</u>		
2	IN	DUT N/A	Certified Food 6	Protection Manager		-		15	-	OUT N/A NO	Food separated an				\perp
				mployee Health			┤├	16	-	DUT N/A	Food-contact surfa				\bot
3		оит		od employees & conditional employ	/BB'		-	17	INC	ON THE THE	reconditioned & uns		siy served,		
<u> </u>	+	рит	knowledge, res	oonsibilities and reporting							Time / Temperatu	re Control for S	afety		
5				striction and exclusion			1 -	18	INC	DUT N/A(NO	Proper cooking time	and temperature			T
Ť	رس	po1		esponding to vomiting and diarrhea	al events		{ ⊩	19	-	OUT N/A(NO)	Proper reheating pr	ocedures for hot ho	olding		
6	I IN C	OUT (iii)		Hygiene Practices sting, drinking, or tobacco use			{ ⊢	20	_	DUT N/A(NO)	Proper cooling time				
7	IN C	DUT (10		m eyes, nose, mouth		-	1 -	21	-	OUT N/A NO	Proper hot holding t				\perp
	1			Contamination by Hands			-l -l	23	-	UT N/A NO	Proper cold holding			+	\perp
8	N	סא דעכ	Hands clean & p			T	í H	24	_	DUT N/A NO	Proper date marking			+	┼
9	Mic	OUT N/A NO	No bare hand co	ntact with RTE food	-	+	-			o (lux)to	Time as a Public He	r Advisory	Jures and records		
10	IN	DUT	Adequate handw	ashing sinks properly supplied & ac	cessible			25	INO	UT (/A)	Consumer advisory		dercooked foods	T	_
-	1/-			proved Source					_			ible Population		<u> </u>	
11	1M.G			om an approved source				26	(M)	UT N/A	Pasteurized foods us				T
12	(IN C	DUT N/A (Q)		proper temperature		4					d / Color Additive	and Toxic Sub	stances		_
14	-	OUT NA NO		dition, safe & unadulterated		1	- 1-	27		UT (VA)	Food additives: appro	oved and properly	used		
H	_			ilable: shell stock tags, parasite des		4	12	28		UT N/A	Toxic substances pro				
	Pr	evalent cont	re improper practifications of	tices or procedures identified a of foodborne illness or injury. P ures to prevent foodborne illne	as the most ublic Health		-		_		nformance with A	pproved Prece	lures		
<u> </u>	FILE	terverilloris a	re control meas	ures to prevent foodborne illne				19		UT (A)	Compliance with varia	ance/specialized pr	ocess/HACCP		
<u> </u>		.			G00D 1	RETAIL	L PR	ACT	ICES						
Mar	k "X " i	n box if num	bered item is no	od retail practices are preventative n	neasures to cont on appropris	rol the ad	dition	of pat	hogen						
				Mark 7	C of approprie	ate DOX	or cc	JS 21	na/or	COS =	corrected on-site of	uring inspection	R=repeat v	violation	
Comp	ollanci	e Status	Safa	Food and Water	cos	R	Co	mpl	iance	Status				COS	R
30		Pasteurized	eggs used where r				4	2		la	Proper Use	of Utensils			
31			from approved sou			+	4		-		s properly stored pment & linens: prope				
32		Variance obt	ained for specialize	ed processing methods		+-	4:		-		igle-service articles: p				\dashv
			Food Te	mperature Control			40	6	_	Gloves used p		openy stored a ds	54	 	\dashv
33		Proper coolir	ng methods used: a	dequate equipment for temp, contro	ol l						Utensils, Equipme	ent and Vendin	e e		
34			openly cooked for h				47	7 -			-food contact surfaces				\neg
35			wing methods use			\square	48	3		Properly desig	ned, constructed, & u	sed			\neg
36		Inemometer	's provided and ac				49	3		Warewashing:	installed, maintained,	& used: test strips			
37		Food properly	/ labeled; original o	Identification			-	_	T.		Physical I		-		
		· propert		Food Contamination		<u> </u>	50	-			er available adequate				_
38	T	Insects, roder	rts, & animals not p				52	-			illed, proper backflow ste water properly disp				
39		Contamination	n prevented during	food preparation, storage & display		\vdash	53	-			properly constructed,		-		
40		Personal clea	กไiness				54		-		use properly disposed				\dashv
41		Wiping cloths:	property used & s	tored			55				es installed, maintaine			-	\dashv
42		Washing fruits	& vegetables				56				lation & lighting, desig				\dashv
Type	e of O	peration: 4	Daycare												
Dies		peration.	Daycarre								<u> </u>	License Pos	ted:	Y/N	
DISC	ussioi	n with Pers	on-in-Charge:	CEPM (D)								Follow-Up:		Y (N	
				-								Follow-Up Da	ate:		
Signa	ature	of Person i	n Charge:	21/1-1	00 1	2~			_					12 -	\exists
		of Inspecto	$\overline{}$	Z'I my	~/-/-	7 (2	R	V	<u>e</u>				2-7-	10	4
- Gigili	ardie	or mspecto	1.	1-								Date: 12-1	4-1020		



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



Establishment: YUCA of Gra	ecter Nashoa	Date: \ 2	2-9-1020	Page 2 of 2
Address: 6 Hent clay Dti	ve	Complian	nce Achieved: Lz - G	2010
Item/Location	TEMPERATURE	UBSERVATIONS		(-2002)
4	Temp. Item / Loca	tion Temp.	· Item / Location	on Tem
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V Item Section of Code	OBSERVATIONS AND/OR			
Number Section of Code	De	scription of Violation		Dated Correcte or COS
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gnature of Person in Charge:	The Dender	O= 1	Data: 1 5	2 - 9 - 10 -
ignature of Inspector:	The state of the s	3-4		1-2-20
ignormal of mapoolol.			Date:1717	LZUZD



Signature of Inspector:

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION



Date:

432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730 FOOD ESTABLISHMENT INSPECTION REPORT Establishment: DW Pizza Date 21101 20 Page 1 of 2 No. of Risk Factor/Intervention Violations Address: Panic webster Highway Time in:11:00 Time out:12:00 No. of Repeat Risk Factor/Intervention Violations Ø Owner/Permit Holder: pw 1220 inc. Risk Category: Total Violations Email: Phone: (603)853 -4900 Inspection Status: (Green) Yellow Red Inspection Type: (Routine) Re-inspection Illness Investigation Pre-operational Complaint Other FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R IN = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation Compliance Status COS R Compliance Status COS R Supervision **Protection from Contamination** Person in charge present, demonstrates knowledge and TUCKI IN DUT N/A NO Food separated and protected IN OUT N/A Certified Food Protection Manager 16 IN DUT N/A Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served, **Employee Health** OWAND TUO NI reconditioned & unsafe food Management/food employees & conditional employee; IN DUT 3 Time / Temperature Control for Safety knowledge, responsibilities and reporting (IN)DUT Proper use of restriction and exclusion IN OUT N/A/NO 18 Proper cooking time and temperature 5 (N)OUT Procedures for responding to vomiting and diarrheal events 19 IN OUT N/A NO Proper reheating procedures for hot holding Good Hygiene Practices 20 IN OUT N/ANO Proper cooling time and temperatures 6 IN OUT (NO) Proper eating, tasting, drinking, or tobacco use 21 IN OUT N/A NO Proper hot holding temperatures NO IN OUT No discharge from eyes, nose, mouth OUT N/A NO 22 Proper cold holding temperatures Preventing Contamination by Hands 23 IN DUT N/A NO Proper date marking and disposition NOUT NO Hands clean & properly washed IN OUT N/A NO Time as a Public Health Control: procedures and records TRIOUT N/A NO No bare hand contact with RTE food Consumer Advisory 10 INOUT Adequate handwashing sinks properly supplied & accessible 25 IN DUT N/A Consumer advisory provided for raw/undercooked foods **Approved Source** Highly Susceptible Populations IN OUT 11 Food obtained from an approved source IN OUT NA Pasteurized foods used; prohibited foods not offered IN OUT N/A(NO 12 Food received at proper temperature Food / Color Additives and Toxic Substances (INOUT 13 Food in good condition, safe & unadulterated 27 IN OUT (A) Food additives; approved and properly used 14 IN OUT N/A NO Req. records available: shell stock tags, parasite destruction 28 (N) DUT N/A Toxic substances properly identified, stored and used Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Conformance with Approved Procedures IN OUT NA 19 Compliance with variance/specialized process/HACCP GOOD RETAIL PRACTICES Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation Compliance Status Compliance Status COS R COS R Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required In-use utensils properly stored **(**1)43 31 Water & Ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled 32 Variance obtained for specialized processing methods 45 Single-use/single-service articles; properly stored & used **Food Temperature Control** 46 Gloves used properly 33 Proper cooling methods used; adequate equipment for temp, control Utensils, Equipment and Vending 34 Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable. 35 Approved thawing methods used 48 Properly designed, constructed, & used 36 Thermometers provided and accurate 49 Warewashing: installed, maintained, & used; test strips Food Identification Physical Facilities 37 Food properly labeled: original container 50 Hot & cold water available adequate pressure **Prevention of Food Contamination** 51 Plumbing installed, proper backflow devices 38 Insects, rodents, & animals not present 52 Sewage & waste water properly disposed 39 Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned 40 Personal cleanliness 54 Garbage & refuse properly disposed, facilities maintained 41 Wiping cloths: properly used & stored 55 Physical facilities installed, maintained, & clean 42 Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used Type of Operation: License Posted: Discussion with Person-in-Charge: Follow-Up: Follow-Up Date: Choose Signature of Person in Charge: Date:



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



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	Number	Section of Code	<u> </u>			Description of Viola	ation			Dated Corr	
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		rson in Charge:	Mary 19	- to Co	ന് ം			Date: 19	10/	2020	
ign	ature of Ins	spector:	7		1			Date: 💆	110/20	7.0	



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



Es	stablishment: 8	IIVS Pizza		Date	2-1	5 101	Pac	ge 1 of _2_	No. of I	Risk Factor/Intervention Vic	Vations	-
		p.w highway M					 	ne outl:45		Risk Factor/Intervention Vic		-
O	wner/Permit Hold	Her: Billys Farnops LIC			_	egory	_	10 0011.2	No. of Repeat (
En	nail: - datio	200948@ gmail.com			_			in and but		Total Vic		4
	spection Type:				6(/			244	Inspection Statu	s: (Green) Yellow	Red	
-	pection type.	1.00	peratio		1 4 7			vestigation	Complain	t Other		
		FOODBORNE ILLNESS RI Circle designated compliance status (IN, OUT,	NIA NO	TUKS	AI	ID PU	BLI					
	<u>.</u>								in appropriate box t			
		IN = in compliance OUT= not in compliance NO	= not ob:	servec	I N//	A = no	t app	licable COS =	corrected on-site R	t = repeat violation		
Con	npliance Status	6	cos	R	T	Com	pliar	nce Status			COS	SR
	Filter	Supervision Person in charge present, demonstrates knowledge and			-		4		Protection from	n Contamination	_	
Ľ	(IN)OUT	performs duties				15	LIN	ON AVA TU	Food separated and	protected		
2	IN DUT N/A	Certified Food Protection Manager				16	_	OUT N/A		es cleaned and sanitized		
		Employee Health				17	IN	OUTWANO	Proper disposition or reconditioned & unse	returned, previously served,		
3	INOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperatur	e Control for Safety		
4	INDUT	Proper use of restriction and exclusion			1	18	IN	OUT N/A NO	Proper cooking time			
5	HODUT	Procedures for responding to vomiting and diarrheal events				19	IN	OUT N/A NO		cedures for hot holding	_	+
_		Good Hygiene Practices]	20	IN	OUT N/A(NO	Proper cooling time a	and temperatures		_
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use		ļ		21	Ñ	DUT N/A NO	Proper hot holding te	mperatures		
7	IN OUT NO	No discharge from eyes, nose, mouth				22		OUT N/A NO	Proper cold holding to	emperatures		
8	INDUT NO	Preventing Contamination by Hands			1_	23	-	DUT N/A NO	Proper date marking	and disposition		
9	IN OUT NO IN TUON IN	Hands clean & properly washed	-	<u> </u>	0	24	IN	OUT WA NO	Time as a Public Hea	ilth Control: procedures and records		
10	INDUT	No bare hand contact with RTE food		-			1		Соняшнег			
-10	IIVOOT	Adequate handwashing sinks properly supplied & accessible Approved Source			-	25 (TIN	DUT N/A		rovided for raw/undercooked foods		
11	INDUT	Food obtained from an approved source		T		26	Lin	OUT WA	Highly Suscepti			
12	IN OUT N/A NO	Food received at proper temperature	+	-	1	26	IIN	OUT(N/A)	and the second s	ed; prohibited foods not offered		
13	INDUT	Food in good condition, safe & unadulterated	+	-		27	I INC	OUT N/A		and Toxic Substances		
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction	_	-			-	DUT N/A		ved and properly used	+	
	Risk factors a		most	\neg						pproved Procedures		
	Prevalent control Interventions a	re improper practices or procedures identified as the ributing factors of foodbome illness or injury. Public Here control measures to prevent foodbome illness or in	ealth			19	INE	OUT(N/A)			1	7
				HÁTIN A H	T TO		<u> </u>		Compliance with varial	nce/specialized process/HACCP		
		Good retail practices are preventative measure	SOOD R						ed about all a biouts for	f - d		
Mar	k "X" in box if num	bered item is not in compliance Mark "X" on a	ppropriat	e box	for	COS a	nd/or		corrected on-site du		violatio	
omi	oliance Status		cos	ВΤ	_	C						
		Safe Food and Water	Jooa	R	F	Comp	Iranc	e Status	Proper Use	of Heavelle	cos	R
30	Pasteurized	eggs used where required			ŀ	43	Ė.	In-use utensils	s properly stored	or Orenstik	T	
31	Water & Ice	from approved source			ŀ	44				ly stored, dried, & handled	_	+
32	Variance obt	ained for specialized processing methods				45		Single-use/sin	ngle-service articles: pro	operly stored & used	_	\vdash
		Food Temperature Control				46		Gloves used p				\Box
33		g methods used: adequate equipment for temp, control							Utensils, Equipme	nt and Vending		
34		operty cooked for hot holding				47 ·		Food and non-	-food contact surfaces	cleanable,		
35 36		wing methods used		_	1	48		Properly desig	ned, constructed, & us	ed		
30	Inermometer	s provided and accurate			-	49		Warewashing:	installed, maintained,			
37	Food properly	Food Identification	T I		F	Fo. T			Physical F			
]	T T T T T T T T T T T T T T T T T T T	Prevention of Food Contamination			-	50	-		ter available adequate			\square
38	Insects, roder	its, & animals not present		\dashv	-	52			illed, proper backflow d			\vdash
39		n prevented during food preparation, storage & display			-	53			properly constructed, s			\vdash
40	Personal clea				\vdash	54			use properly disposed,			\vdash
41	Wiping cloths	properly used & stored			\vdash	55			es installed, maintaine			\vdash
42	Washing fruit	& vegetables				56		Adequate venti	ilation & lighting, design	nated areas used		
Tyrn	a of Opposition					-						
	e of Operation:				_					License Posted:	<u>ر لا</u>	M
Disc	ussion with Pers	on-in-Charge:								Follow-Up:	Y (W
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_	ature of Person i									Date: 12/15/	21	



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



Establishment	Billyst	amoos Piza	201			Date: 17	-LS-L020	Page	of 7
Address: 50	DO DO HA	amook Piz	zit k	1.			e Achieved:	1 - 30	-01-6
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishment: 🎗	ite Aid # 1090		Date ₂	.14	120	Pag	ge 1 of _ 1	No. of R	isk Factor/In	tervention Vio	lations	
		W. Highway		Time i	_				DNo. of Repeat R				0
		der Rite Aid of WH	_	Risk C	_				- Tio. of Hopodi I	151(1 40(0)))))	Total Vio		<u>×</u>
		re@riteard.com							Inconstion States	6-5			
	pection Type:								Inspection Status			Red	
-	pection type.	FOODBORNE ILLNESS RIS	peration					vestigation	Complaint	Oth	er		
		Circle designated compliance status (IN, OUT, N					DILAN			- 000			
\vdash		IN = in compliance OUT= not in compliance NO =							in appropriate box fo				
		in compliance do 1 – not in compliance no –	HUI ODS	erveu	INIZA	- 1101	аррі	licable COS =	corrected on-site K	= repeat violat	ion		
Соп	pliance Status	S:	cos	R	-	Com	pliar	ice Status				cos	F
-	ROUT	Supervision Person in charge present, demonstrates knowledge and		1	1	<u> </u>	45		Protection from	Contamination	9 n		
<u> </u>		performs duties		\perp		15 (<u> </u>	OUT N/A NO	Food separated and	protected			
2	IN OUT N/A	Certified Food Protection Manager				16	IN	OU N/A	Food-contact surface				
<u> </u>		Employee Health				17	IN	OU NA NO	Proper disposition or reconditioned & unsat		sly served,		
3	TUONT	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature	Control for S	afety		
4	INOUT	Proper use of restriction and exclusion				18	1N	OUT N/A NO	Proper cooking time a	nd temperature		T	Т
5	TUO NI	Procedures for responding to vomiting and diarrheal events				19	IN	ON AND TUO	Proper reheating prod	edures for hot ho	olding	1 -	+
		Good Hygiene Practices				20	IN	OUT N/A NO	Proper cooling time a	nd temperatures		1	\top
-6	IN OUT (NO	Proper eating, tasting, drinking, or tobacco use				21	IN	OUT N/A NO	Proper hot holding ter	nperatures			
7	IN OUT NO	No discharge from eyes, nose, mouth				22	IN	DUT N/A NO	Proper cold holding te	mperatures			Г
		Preventing Contamination by Hands		,	l	23	_	OUT N/A NO	Proper date marking a	nd disposition			
8	IN OUT (NO	Hands clean & properly washed		Ш		24	IN	OUT WAND	Time as a Public Heal	th Control: proce	dures and records		
9	IN OUT NA NO	No bare hand contact with RTE food		\sqcup	-				Consumer	Advisory			
10	INOUT	Adequate handwashing sinks properly supplied & accessible		Щ	-	25	IN (OUT N/A	Consumer advisory pr				
11	IN OUT	Approved Source Food obtained from an approved source	_		-			-10-411-	Highly Susceptil				
12	IN OUT N/A(NO)	Food received at proper temperature	+	\vdash	-	26	IN ·	OUT (N/A)	Pasteurized foods use				<u>_</u>
13	(IN)OUT	Food in good condition, safe & unadulterated	+		ŀ	27	Th L	OUT(N/A)	d / Color Additives				
14	IN OUT NA NO	Req. records available: shell stock tags, parasite destruction	+	\vdash	ŀ	28	4	DUT N/A	Food additives: approv				_
					-	20	٧		Toxic substances prop				
	Prevalent con	are improper practices or procedures identified as the m tributing factors of foodbome illness or injury. Public He are control measures to prevent foodborne illness or inj	iost ealth		ŀ				informance with A				
	Interventions	are control measures to prevent roodborne liness or inj	lury.			19	IN	OUT N/A	Compliance with variar	ce/specialized p	rocess/HACCP		
			00D R										
Mar	k "X" in box if nun	Good retail practices are preventative measures nbered item is not in compliance Mark "X" on ap							nd physical objects into corrected on-site du		R=repeat	violotica	
			-					3. 1	- GOIT COLCUI OIT SINE GL	iling inspection	K-repear	/iolauon	
20ml	oliance Status	Safe Food and Water	cos	R	100	Compl	ianc	e Status	TD: Y7	C T 7		cos	R
30	Pasteurized	l eggs used where required	· 1		-	43	-	In-use utensil	Proper Use of sproperly stored	i Utensile		7	
31		from approved source			\vdash	44			ipment & linens: properl	stored dried &	handled	 	-
32	Variance of	otained for specialized processing methods				45			ngle-service articles: pro				\dashv
		Food Temperature Control				46		Gloves used		, , , , , , , , , , , , , , , , , , , ,		\vdash	\dashv
33	Proper cool	ing methods used: adequate equipment for temp, control				- '			Utensils, Equipme	at and Vendin	Æ		
34	Plant food p	properly cooked for hot holding				47 ·		Food and non	-food contact surfaces	leanable,	~		\neg
35	Approved th	nawing methods used				48		Properly design	gned, constructed, & us	od .			\neg
36	Thermomet	ers provided and accurate			L	49		Warewashing	: installed, maintained, a	used: test strips			
07		Food Identification			-	-			Physical F				
37	Food proper	rly labeled; original container		_	\vdash	50			ter available adequate p				_
38	Incode rad	Prevention of Food Contamination		_	\vdash	51			alled, proper backflow d				_
39		ents, & animals not present		_	-	52	_		ste water properly dispo				_
40	Personal cle	on prevented during food preparation, storage & display			_	53			properly constructed, s			\longrightarrow	4
41		s: properly used & stored			-	54 55			use property disposed,		ed		\dashv
42		its & vegetables	-		\vdash	56		_	ies installed, maintained tilation & lighting, design				\dashv
								Anodonic veli	madori di ligiturig, desigi	ated areas used			\dashv
Тур	e of Operation:									License Pos	sted:	Y) N	
Disc	ussion with Per	son-in-Charge:								Follow-Up:		Y (N	\sim
		_							ļ	Follow-Up D	lato:		7
Sign	ature of Person	in Charge: Mart Tollen								Date: 12	10-20		
Signature of Inspector: Date: 12-								16-2070					



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



Temp Temp	2-16-2020	Page <u>7</u> of <u>2</u>
Item / Location Temp. U. Q. L. V-i n Q-W/D/PCLT	ance Achieved: LZ-K	-2020
OBSERVATIONS AND/OR CORRECTIVE ACTIONS V Number Section of Code Description of Violation		
OBSERVATIONS AND/OR CORRECTIVE ACTIONS V Number Section of Code Description of Violation	· Item / Location	n Tem
V Item Number Section of Code Description of Violation		
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Number Description of violation		Dated Corrected
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DO VIOLATIONS ADDRESSED OBTING TIME OF		
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Do violations asserted abring time of		
DO SISPLINES DECLARS CHING THAT ALL	ince	
	HISTE CTURON	
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gnature of Person in Charge: Must Calleur	Date: 12/	16/24
gnature of Inspector:	Date: 12/4	



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



		FOOD EST	ΓΑΒΙ	JSH	IM	ENT	. []	NSPECTION NECTION	N REPORT	HAMPSHI	ru .	
		r. 6's pitta						Page 1 of <u>2.</u>		Risk Factor/Intervention Vid	olatio	ns -
Α	ddress: 398	baniel webster Highway		Tim	e ir	11.00	,	Time out: 00		Risk Factor/Intervention Vic		_
0	wner/Permit Hol	der: vasitios bakis		Risk	(C	ategor	ry:(C		Total Vic		
		ak@comcast, net		Pho	ne	603	34	194 S3ZZ	Inspection Stat		Red	
In	spection Type:		peratio	onal		flln	nes	s Investigation	n Complai	int Other		
-		FOODBORNE ILLNESS RI	SK FA	CTOP	ts.	AND P	UE				_	
-		Circle designated compliance status (IN, OUT,						Mark "X	" In appropriate box	for COS and/or R		
		IN = in compliance OUT= not in compliance NO	= not ob)serve	ed l	V/A = n	iot a	applicable COS	= corrected on-site	R = repeat violation		
Co	mpliance Status	Ė	COS	SF	2	Co	mp	oliance Status			CC	os _
1	Тибит	Supervision Person in charge present, demonstrates knowledge and			-	-	_		T	m Contamination		
2	IN OUT N/A	performs duties Certified Food Protection Manager		+	_	15	_	ON AND TUE NO	Food separated an	<u> </u>	\perp	
	C. J. S.	Employee Health			\dashv	16	_	IN DUT N/A		ces cleaned and sanitized or returned, previously served.	\perp	_
3	IN DUT	Management/food employees & conditional employee;		_	4	17	_	ON AVA TUCKI	reconditioned & un:	safe food		
4	TUOCH	knowledge, responsibilities and reporting		\perp	4				Time / Temperatu	ure Control for Safety		
5	INDUT	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal events	-	+		18		IN OUT N/A(NO)	Proper cooking time			
		Good Hygiene Practices			-	19	\rightarrow	IN OUT N/A NO		ocedures for hot holding	+	\dashv
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use		_	7	21	\rightarrow	IN OUT N/A NO	Proper cooling time Proper hot holding		+	+
7	IN OUT (NO)	No discharge from eyes, nose, mouth				22	7	IN OUT N/A NO	Proper cold holding		+	+
8	TN OUT NO	Preventing Contamination by Hands				23	3	NOUT N/A NO	Proper date marking	g and disposition	+	\top
9	(IN)OUT NO	Hands clean & properly washed	-		_	24	\perp	IN OUT (N/A)NO	Time as a Public He	ealth Control: procedures and records		
10		No bare hand contact with RTE food Adequate handwashing sinks properly supplied & accessible	_	+	4		7			r Advisory		
		Approved Source			\dashv	25	4	IN)OUT N/A		provided for raw/undercooked foods		
11	Поит	Food obtained from an approved source		T	7	26	Т	IN OUT NA		sed; prohibited foods not offered	Т	
12	IN OUT N/A (O	Food received at proper temperature						Foo		s and Toxic Substances		
13	IN OUT N/A NO	Food in good condition, safe & unadulterated		-	4	27	1	IN OUT N/A	Food additives: appr	oved and properly used		
		Req. records available: shell stock tags, parasite destruction			4	28	_	TI) OUT N/A		operly Identified, stored and used		
1	Prevalent cont Interventions	re improper practices or procedures identified as the r ributing factors of foodborne illness or injury. Public H are control measures to prevent foodborne illness or in	nost ealth		ı	19	Т	IN OUT (A)		Approved Procedures	_	
			GOOD R	RETA	II.				Compliance with van	ance/specialized process/HACCP		Щ,
		Good retail practices are preventative measures							and physical objects in	ito foods.		
Ma	rk "X" in box if num	bered item is not in compliance Mark "X" on an	propria	te bo	x fo	r COS	an		=corrected on-site of		violati	on
Com	pliance Status		cos	R		Com	pli	ance Status			cos	R
30	Bestevning d	Safe Food and Water					_		Proper Use	of Utensils	1000	
31		eggs used where required from approved source	 	┼	\downarrow	43	4		ils properly stored			
32		ained for specialized processing methods	 	 -	-	44	+			erly stored, dried, & handled	<u> </u>	\perp
		Food Temperature Control			1	46	+	Gloves used	ingle-service articles; p	properly stored & used	\vdash	_
33		ng methods used: adequate equipment for temp, control							Utensils, Equipm	ent and Vending		
34		operly cooked for hot holding				47 -	I	Food and nor	n-food contact surface:			\top
36		awing methods used		-	L	48	Ļ	4	igned, constructed, & u			
	1110011011012	Food Identification			ען	49	1)	Warewashing	: installed, maintained			\perp
37	Food properl	y labeled: original container				50	Т	Hot & cold wa	Physical I ater available adequate			_
	40 - 212	Prevention of Food Contamination				51	İ		alled, proper backflow			+
38		nts, & animals not present				52	\Box	Sewage & wa	ste water properly disp	oosed		+
40	Personal clea	n prevented during food preparation, storage & display		\vdash		53	\perp		s properly constructed,			
41		: properly used & stored		$\vdash\vdash\vdash$		54 55	╀		fuse properly disposed			_
42		s & vegetables				56	\vdash		ties installed, maintain tilation & lighting, desig		—	+-
Typ	e of Operation:				- 1		_					
	cussion with Pers	an is Character			_		_			License Posted:	Y)	N
DISC.	Judaion Willi Mers		م ملئ).	_				ı		Follow-Up:	X)	N
	<u> </u>	of secuting capac	~~~	rr	91	של איז ט	\ <i>A</i>			Follow-Up Date:		
Sign	ature of Person	in Charge: V 9(1)								Date: 12-20.) け	-
Sign	ature of Inspecto	or: July								Date: 12 -2 -2020		
									_	- IX-L-12-L		- 1



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



Es	tablishme	nt Hr. 65	Pizza			Date: 12	-2-2020	Page	2 of 7
Ac	ldress: 3	38 D.W. HE	1hwa4				ce Achieved:	1 -3+ -	
					TEMPERATURE OBSERVATIONS				
<u> </u>		Item / Location		Temp.	Item / Location	Temp.	Item / Locati	Ozi	Тетр.
		- Oof tome		41					
		ice - Act h		134	• (c.	<u> </u>			
100	<u> </u>	1 - lettuce	<u>, COT</u>	40					
							•		
					OPCIONA ANTONIO				
1.4	Item				OBSERVATIONS AND/OR CORRECTIVE ACT	IONS			
V	Number	Section of Code			Description of Violation			-	ated Corrected or COS
			Kitchen	:					
C	10	6-501.14	- All he	and to	wash sinks including out b		- Note of Long		
				H is	release a Contract of the	ALT HOT	CIPEICA, NIC	557	
<u></u>	40	4 (407 12	heror		andwash sink only " si	anock.			
	707	4-6-13	exterio	31 P	f meet slice sciled with	accomplo	tion of dela	नाडे .	
			clean	ans	Sanifize.				
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			-le	h m	CASED standed boded -	Canal	60.000 -		
			1	 \0_ (TOUTD stande posted, p	OST- Teyor	red signere		
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		rson in Charge:	01.	1/2			Date: 12	-2-2	0 6
igna	ture of Ins	pector:	<u> </u>	12			Date: 12 - 2	2070	



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MERRIMACK FIRE DEPARTMENT

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



ES	tabli	snment: M	errimoux 110P		Da	atel.	2	3-202	_ Pa	ge 1 of <u>2</u>	No. of F	Risk Factor/Intervention	Violati	ons	4
Ad	dres	s: 563 1	ous Highwood		Tit	me	in:	1:00	Tin	ne out 2.' 15	No. of Repeat F	Risk Factor/Intervention	Violati	ons	Ġ
Οv	/ner/	Permit Hole	der HHRS LLC		Ri	sk (Cat	tegory	1: 0.				Violati	-	
En	nail:				_					470 3005	Inspection Statu				6
Ins	pecti	ion Type:	(Routine) Re-inspection Pro	e-opera						nvestigation			Red		
7			FOODBORNE ILLNESS				AP				Complaint	t Other			_
			Circle designated compliance status (IN, OL	JT. N/A.	NO) fo	or ea	ach	item	7 HJ HAR		in appropriate box for	or COS and/or B			
			IN = in compliance OUT= not in compliance N						nt ann						
Con	nliar	ice Status					_				Corrected on-site K	- repeat violation			_
COII	pilai	ice status	Supervision	C	OS	R	-	Соп	npliat	nce Status			(cos	T
1	ÎN	рит	Person in charge present, demonstrates knowledge and	d			1			DUT N/A NO		1 Contamination			_
2	_	OUT N/A	performs duties Certified Food Protection Manager				-	15			Food separated and	·			
_	4440	001100					1	16	1	DUT N/A		es cleaned and sanitized			1
	4		Employee Health Management/food employees & conditional employee;				-	17	IN	OUT WANO	reconditioned & unsa	returned, previously served, fe food			
3		OUT	knowledge, responsibilities and reporting								Time / Temperatur	e Control for Safety			
4	-	OUT	Proper use of restriction and exclusion					18	1N	OUT N/A(NO)	Proper cooking time a	and temperature			Т
5		DUT	Procedures for responding to vomiting and diarrheal eve	ents				19		OUT N/A(NO)	Proper reheating prod	cedures for hot holding			T
6	LINE	OUT NO	Good Hygiene Practices					20	450	OUT N/A(NO)	Proper cooling time a	nd temperatures			Γ
7	+	OUT (NO	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, mouth	-				21	-	ON AN TUG	Proper hot holding ter	·			
	1111	551 (1.5)	Preventing Contamination by Hands		<u> </u>			22		DUT N/A NO	Proper cold holding te				L
8	(IN)	OUT NO	Hands clean & properly washed		- Т			24		OUT N/A NO	Proper date marking a				L
9	6	DUT N/A NO	No bare hand contact with RTE food	-	-	\dashv			1 114	OU NEAR NO		th Control: procedures and re-	ords .		L
10	IN	SUT	Adequate handwashing sinks properly supplied & access	sible	_	\dashv		25	(IN	DUT N/A	Consumer advisory or	ovided for raw/undercooked for	and I		_
			Approved Source	-		_				2011071	Highly Susceptil		ods		<u>_</u>
11			Food obtained from an approved source					26	IN	OUT(NIA)		d; prohibited foods not offered	T		
12	_	DUT N/A (O)	Food received at proper temperature				i			Foo		and Toxic Substances			
13		-	Food in good condition, safe & unadulterated		\perp			27	_	OUT(N/A)	Food additives; approv	red and properly used			
14		DUT (VA NO	Req. records available: shell stock tags, parasite destruct			_{		28	IN			erly identified, stored and use	d		
	Pi	lisk factors a revalent cont	re improper practices or procedures identified as ti ributing factors of foodbome illness or injury. Publi are control measures to prevent foodborne illness o	ne most		ı		_			nformance with A	pproved Procedures			
	Įn	terventions a	are control measures to prevent foodborne illness of	or injury.			ļ	19	IN (OUT(N/A)	Compliance with variar	nce/specialized process/HACC	P		
								RACT					-		
Mad	, IIX''i	n hoy if num	Good retail practices are preventative measured item is not in compliance Mark "X" or	ures to co	ontrol th	ne ad	ditic	on of pa	athoge	ens, chemicals, a	nd physical objects into	foods.			_
			bered item is not in compliance Mark "X" or	1 approp	mate t	жх і	or	COS a	ind/oi	r cos =	corrected on-site du	ring inspection R=rep	eat viola	ition	_
omp	lianc	e Status	Safe Food and Water	CO	S F	3	1	Comp	lianc	e Status			CO	s	R
30		Pasteurized	eggs used where required			\dashv	ŀ	43			Proper Use o	f Utensils			
31			from approved source	-	-	-	}	44	\vdash		s properly stored		-	_	_
32		Variance obt	ained for specialized processing methods	+	+	\dashv	1	45	<u> </u>		gle-service articles; pro	y stored, dried, & handled	-	\dashv	_
			Food Temperature Control				ŀ	46		Gloves used p		perly stored & used		\dashv	
3		Proper coolin	ng methods used: adequate equipment for temp, control			7	ŀ				Utensils, Equipme	nt and Vending			_
4		Plant food pr	operly cooked for hot holding					47 ·	\Box		food contact surfaces of				_
5			awing methods used					48			ned, constructed, & use		\neg	+	_
6		Thermomete	rs provided and accurate	\bot		_		49		Warewashing:	installed, maintained, &	used: test strips		\top	_
7		Eand proped	Food Identification				-				Physical Fa				
,		r bod properi	y labeled: original container Prevention of Food Contamination		+	\dashv	-	50			er available adequate p		\bot	\perp	
8		Insects, rode	nts, & animals not present	<u> </u>		\dashv	\vdash	51			lled, proper backflow de			_	_
9	X		n prevented during food preparation, storage & display	-	+	\dashv	\vdash	53			te water properly dispo- properly constructed, si			+	_
0	1	Personal clea			+	1	\vdash	54	\dashv		use properly disposed, f		+	+	\dashv
1		Wiping cloths	properly used & stored			-	\prec	55	X		es installed, maintained		+	+	\dashv
2		Washing fruit	s & vegetables					56			lation & lighting, design		+	+	٦
		\manati													
_		peration:					_					License Posted:	(Y)	N	
isci	ussio	n with Pers	son-in-Charge:								T	Follow-Up: 14 Days	(Y)	N	٦
												Follow-Up Date:			
ana	 eture	of Person	in Charge: / M				_								-
							_					Date: 12 - 3 - 2	: Zo		
gna	ure	of Inspecto	or yary/				_					Date: 12-3-202	6		



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



Address: 56.8 Dw. Highway Temp. Temp. Item/Location Temp. Item/Location Temp. Rem/Location Temp. Cut tomato - in-line. 40. Waring - Hot Holding Hz. OBSERVATIONS AND/OR CORRECTIVE ACTIONS Description of Violation Dated Correct or COS Kiteman. Pet to 5-205.11 Handwash sink bracked I not accessible during time of inspection. COS. Pet corrected imprediately. Io 6-501.14 Handwash sink bracked being done differly next to sink. To be preparation of sink. (prekrenky stainless size) bearing not to mored sink. (prekrenky stainless size) C 39 3-805.11 accommodation of grease and food debnis observed at cookline. on floor order acquipment and preparation. COS.	Establish	ment: Merrima	CK HOP			Date: 12	-3-2020	Page 2	of _Z
Tropy Nem Lecture Tropy Nem Address:	563 DW. HE	husey							
ORSERVATIONS AND OR CORRECTIVE ACTIONS ORSERVATIONS AND OR CORRECTIONS ORSERVATIONS AND ORSER ORSERVATIONS ORSERVATIONS ORSERVATIONS AND ORSER ORSERVATIONS ORSERVAT		Item / Leestion	Terror						
DISSERVATIONS AND THE CORRECTIVE ACTIONS OBSERVATIONS AND THE CORRECTIVE ACTIONS Description of Violentian OBSERVATIONS AND THE CORRECTIVE ACTIONS Description of Violentian Description of Violentian Description of Violentian Per to 5-205-11 Hanch Dosh Sink through Lips and Cossist & during time and inspection. COS. Per correct impactifiently. Description of Sink through Lips and Cossist only "sign freq. Description of the form Sink through Lips the Sink. Description of the form Sink. (preken high through Lips and Cosking.) Cossist to Social accomplication of grease and feed despris observed at cooking. On these analysis should be produced from contramendation. Description of the contramendation. A places exactly these concepts of the Person in Charge. A places exactly these concepts of the Cossis of Person in Charge. A places exactly these concepts of the Cossis of Person in Charge. Description of Person in Charge: If An I Description of Person in Charge: Description of Person in Charge: If An I Description of Person in Charge: Description of Person in Charge: If An I Description of Person in Charge: Description of Person in Charge: If An I Description of Person in Charge: Description of Person in Charge: If An I Description of Person in Charge: Description of Person in Charge: If An I Description of Person in Charge: Description of Person in Charge: Description of Person in Charge: If An I Description of Person in Charge: Description of Perso	cut den				Item / Location	Temp.	· Item / Location	1	Tem
Descriptions Andrew Corrective Actions V Number Section of Code (Rither p.) Per 10 5-205-11 Handlook h Sink through I pot address to during these of inspection. Cos. Per 10 5-205-11 Handlook h Sink through I pot address to during these of inspection. Cos. Per 10 5-205-11 Handlook h Sink through I pot address to during these of inspection. Cos. Per 10 5-205-11 Handlook Sink through I pot address to during these of inspection. Cos. Per 10 5-205-11 Handlook Sink through I pot address to during the feet of the sink only "sigh request to during the feet of the f									-
Description of Violation Victorial Process Description of Violation Description of Violation									+
Description of Violation Victorial Process Description of Violation Description of Violation									+
Description of Violation Victorial Process Description of Violation Description of Violation									+
Description of Violetten Number Section of Code Khicken	Itam			OBSERVA	TIONS AND/OR CORRECTIV	Æ ACTIONS			
Rithman Pit to 5-205-11 + Handloosh Sink knowed I not accessive during time in inspection. COS. Pit content impredicting. I p c-501-14 + Handloosh Sink for a signed Hand ween sink only "sign feq. 2 39 3-805-11 - Flood preproction absenced being done diferency not to sink. In the true act to hand sink form sink onto front trasticul bearing and food debris observed at cookline. C 55 6-501-12 - accomplation of gress and food debris observed at cookline. On floor order equipment and prep table. Cooking. On floor order equipment and prep table. Cooking. Flood must be protected from contamination. P 28 7-201-11 - supply coset; observed (sening preclases stored directly above food pladust. A please email that email advises. A please email that email advises. Date: 17-01-2070	V	 Section of Code 			Description of Vid	plation			
The content immediately. IP C-501.14 Hardwarn sink for an signey while was sink only sign req. 29 3-805.11 Flood preparation observed being don directly text to sink, in termier to stop contemberion from sink onto form trastell better and to hard sink (prevently statuless steel) C 55 6-501.12 automorphism of grease and food certis observed at cookline, on floor ander equipment and prepared to the statule of some sink contemporation. C 39 3-805.14 observed proposed satarts form contrameration. D 28 7-201.11 supply reaset; observed desning procupers stored directly about food pladuat. A places exercit took and are exercised desning procupers stored directly about food pladuat.			Kitchen	,					
PSC carested impactionty. 10 c-501.14 Hardwash sink has no signed Hard wash sink only "sign req. 23 5-805.11 Flood preparation asserved being done directly next to sink, in tearlier to the hard sink. (preparation from sink both foard Tristall better not to hard sink. (preparation sink only "sign req. C 55 6-501.12 Authorition of grease and food debnis sheetward at molding. C 39 3-805.14 observed preparat salars festing antop of 3-804 sink. (05. Final must be projected from contramuration. P 28 1-201.11 - supply (1005t; observed (1801) in products stored (firethy above food product. **A places** emerit toot critical advisor* **A places** emerit toot critical advisor* **Debut food product. **Debut food product	P+ 10	5-208.11	+ Handingsh	Sink bec	wood I and office a	10 1 12 15 15 15		20	
The G-SDI-1A - Hartwood Sink for a signage . "Hart was sink any "sign req. 2 39 5-805.11 - Froad preparation asserved being don directly next to sink, no barrier to stop (antembers) from sink onto food . Trastall beartier bot to hard sink. (prekently stranless steel) C 55 6-50:12 accompletion of grease and food debits observed at rookline. C 39 3-305.19 observed appoint salarts festing outpop of 3-Bay sink. (os. Froat must be provided from contramention. P 2B 7.201.11 supply cost: observed (lanning products stored directly about food product. A please exercit toot commit outpop. Date: 17.01-207.			PTC COM	clock from 0	Mindelia	or Garital All	C M ITS PRESTIL	11.	22.
2 39 3-805.11 - Flood preprection asserved being dom directly next to sink. no teamer to stop contemberation from sink and trasted teams and food teams sink in the food trasted teams. C 55 6-501.12 - accompletion of grease and food debas observed at rookline on floor under acquipment and prep team. C 39 3-805.14 - observed propert satisfy festing output of 3-804 sink. C 39 7-201.11 - supply closest; observed diaming procructs stored directly about food planted. At places emerit that amount actives. At places emerit that active actives. Date: 17.01-2070	_ [p	6.301.14			4		10 11 11 1		
The state properties associated bring along allowed to state. The state and to stap untamination from sink outs food. Tristall better not to hand sink. (prekrently strainless steel) C 55 6-50:12 accommutation of grease and food debits observed at cookline on floor order equipment and prep toble. clean. C 39 3-505.19 observed proposed states testing outop of 3-Bay sink. (cs. Frod pust be projected from contromination. P 28 7.201.11 supply closest: observed cleaning products stored directly about food products. ***X pieces emerit boot charing outops **X pieces emerit boot charing outops **									
terrier nort to hand sink. (prekreinty steinless steel) C 55 6-501.12 - accommunition of grease and food debris observed at cookline. On floor order appropriat and prep textile. clean. C 39 3-505.19 - observed steels from controlly of 3-Bay sink. (05. Frod must be protected from controlly ordered from controlly above food products. At please enteril took control advises At please enteril took control advises Date: 17.01-207.		3 ~ 202-11	THOOG PINE	Rhot Ion	observed being d	on directly n	ext to sink	_	
C 55 6-501.12 - accommodation of grease and food debris observed at coolding on floor order equipment and preposed at coolding on floor order equipment and preposed status. Cos. Front must be protected from contramentation. 2 28 9.201.11 - supply closed; observed circular products stored directly about book products. *** ** *** *** *** *** *** *** *** **	-							all	
C 39 3-365.14 observed requipment and prep table. Clean. P 28 7.201.11 supply closest: observed cleaning procluses stored clirectly above food product. ***Manual Description of Person in Charge: 1/2.01.2020 ***Decision and product continues of the product of		1							
about food products (acting ontop of 3-Bay sink. (cs. 7. 201.11 - supply (loset) observed (launing products stored directly about food products. ** places = emerit front conducts ** places = emerit front conducts Date: /7.01-2070	C 55	6-501-12						ire	
Front must be projected from contramination. P 2B 7-201.11 - supply closest; observed cleaning products stored directly above food product. *** *** *** *** *** *** *** *** *** *			on floor	nder eq	vipment and p	rep table.	راءومير.		
Front must be projected from contramination. P 28 7-201.11 - supply closest; observed alkaning products stored directly above food product. *** *** *** *** *** *** *** *** *** *	C 39	3-365.14	+ otselved	prepare 1	salads jesting	ontop of 3.	- Boy Sink.	CO	s .
A place = emerit took concerts stored clienting proclients stored clienting A place = emerit took concert contracts A place = emerit took concert contracts Date: 17.01 - 2070			Frod mus	t be pr	otected from con	Mornination	6a		
about food product. ** please email took email address A please email took email address	P 28	7-201.11	- SUPPLY (west:	observed circuit	a products	Stored direct	HU_	
mature of Person in Charge: If M. Date: 12-03-2070			above to	od prod	ICH.	1		0	
gnature of Person in Charge: If-M Date: 12-01-2070									
gnature of Person in Charge: If-M Date: 12-01-2070									
gnature of Person in Charge: If-M Date: 12-01-2070				_					
gnature of Person in Charge: If-M Date: 12-01-2070									
gnature of Person in Charge: If-M Date: 12-01-2070			16	higher a		i - mara			
0 1 1 2000				piezes-	EMENT BEL CMOT	A CATVESS			
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7 (-01 - 200-	ignature of	Person in Charge:	17-m				Date: 4 -7	41 7n	7 ~
	ignature of	Inspector:							



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



Est	ablishment: 🎢	nirsty Moose	ļ	Date: 12	-48-40	Pag	ge 1 of <u>2</u>	No. of Risk Factor/Intervention Violations	Ø			
		ow Highway	1	Time ir	250	Tim	e out‡15	No. of Repeat Risk Factor/Intervention Violations	Ø			
		der. Thirsty Moose		Risk Ca	ategory	':		Total Violations	Ø			
		@ thirsty moose taphouse @					10-02-10	Inspection Status: (Green) Yellow Red	۲			
	pection Type:	(Routine) Re-inspection Pre-op				7	vestigation	Complaint Other				
11102	20011011 1 J PO.	FOODBORNE ILLNESS RIS										
		Circle designated compliance status (IN, OUT, N				- 30 1001 12		in appropriate box for COS and/or R				
		IN = in compliance OUT= not in compliance NO =	_			ıt anni						
		The Wilder of th										
Com	pliance Status	<u> </u>	cos	R	Con	nplian	nce Status	CO	S R			
	P	Supervision Person in charge present, demonstrates knowledge and				7		Protection from Contamination				
1	IN OUT	performs duties		4	15		OUT N/A NO	Food separated and protected				
2	IN OUT N/A	Certified Food Protection Manager		\perp	16	\rightarrow	OUT N/A	Food-contact surfaces cleaned and sanitized	\perp			
		Employee Health			17	IN	OU (N/A)NO	Proper disposition or returned, previously served, reconditioned & unsafe food				
3	IN PUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting					•	Time / Temperature Control for Safety				
4	INDUT	Proper use of restriction and exclusion		\top	18	(IN)	OUT N/A NO	Proper cooking time and temperature				
5	(N) OUT	Procedures for responding to vomiting and diarrheal events			19	IN	OUT N/A(NO)	Proper reheating procedures for hot holding				
		Good Hygiene Practices			20	IN	OUT N/A(NO)					
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use	T	7	21	(Î)	ON A'N TUÇ	Proper hot holding temperatures				
7	IN OUT (NO	No discharge from eyes, nose, mouth	1	1	22	(IN	OUT N/A NO	Proper cold holding temperatures				
		Preventing Contamination by Hands			23	N	DUT N/A NO	Proper date marking and disposition				
8	прит по	Hands clean & properly washed			24	IN	OUT N/A NO	Time as a Public Health Control: procedures and records	\Box			
9	ON A'N TUC (NI	No bare hand contact with RTE food						Consumer Advisory				
10	IN OUT	Adequate handwashing sinks properly supplied & accessible			25		OUT N/A	Consumer advisory provided for raw/undercooked foods				
		Approved Source						Highly Susceptible Populations				
11	(IN)OUT	Food obtained from an approved source	1		26	IN	OUT(N/A)	Pasteurized foods used; prohibited foods not offered				
12	IN OUT N/A(NO	Food received at proper temperature		Ш				d / Color Additives and Toxic Substances				
13	тирит	Food in good condition, safe & unadulterated	<u> </u>	\perp	27		OUT WA	Food additives: approved and properly used	\perp			
14	IN OUT N/A NO	Req. records available; shell stock tags, parasite destruction		Щ	28	IN	OUT N/A	Toxic substances properly identified, stored and used				
	Risk factors a	are improper practices or procedures identified as the n tributing factors of foodborne illness or injury. Public Hi are control measures to prevent foodborne illness or in	nost				Co	informance with Approved Procedures				
	Interventions	are control measures to prevent foodborne illness or in	jury.		19	IN	OUT(N/A)	Compliance with variance/specialized process/HACCP				
			OOD F	RETAIL	PRAC	FICES	S -					
		Good retail practices are preventative measures						and physical objects into foods.				
Mar	k "X" in box if nur	nbered item is not in compliance Mark "X" on ap	propria	te box f	or COS	and/o	r COS =	=corrected on-site during inspection R=repeat violation	n			
omp	liance Status		cos	R	Com	pliand	ce Status	cos	R			
		Safe Food and Water						Proper Use of Utensils				
30	Pasteurize	d eggs used where required			43	4	In-use utensi	is properly stored				
31	Water & Ico	s from approved source		Ш	44	1_	Utensils, equ	ipment & linens: properly stored, dried, & handled				
32	Variance of	btained for specialized processing methods			45	-	+	ngle-service articles: properly stored & used				
		Food Temperature Control			46	Щ.	Gloves used	·				
33		ling methods used: adequate equipment for temp, control				1	T =	Utensils, Equipment and Vending				
34		properly cooked for hot holding		-	47 ·	-		n-food contact surfaces cleanable,	+			
35 36		hawing methods used	-		48	-	+ ` <i>'</i>	gned, constructed, & used				
30	Thermome	ers provided and accurate Food Identification			49		vvarewasning	r installed, maintained, & used: test strips Physical Facilities				
37	Food prope	rly labeled: original container	T		50	T	Hot & cold wa	ater available adequate pressure				
-	, i dad piopo	Prevention of Food Contamination			51	+	+	alled, proper backflow devices	+-			
38	Insects, rod	lents, & animals not present			52	 		aste water properly disposed	+			
39		ion prevented during food preparation, storage & display			53		+	s properly constructed, supplied, & cleaned	+			
40	Personal ci	eanliness	1		54	1	-	fuse properly disposed, facilities maintained	\Box			
41	Wiping clott	ns: properly used & stored	1		55	1	1	ties installed, maintained, & clean	1			
42	Washing fro	its & vegetables			56		Adequate ven	ntilation & lighting, designated areas used	\Box			
_												
Тур	e of Operation:							License Posted:	N			
Disc	ussion with Pe	rson-in-Charge:						Follow-Up: Y	(N)			
							Follow-Up Date:					
Signature of Person in Charge: July M. Signature of Inspector:								12/12/2	-			
oign	ature of Person	Tin Charge: Jak In Charge						Date: 12/18/0000				
Sign	ature of Inspec	tor: () -(// -						Date: 17 -10 -707()				



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



Establishment: The Thirsty 1400	Date17-18-2020 Page 7					
Address: 360 DW Highway		pliance Achieved: (2-18				
		TEMPERATURE OBSERVATIONS				
Item / Location	Temp.	Item / Location	Temp.	Item / Location		Temp.
cooled Chicken	181					
out torricto /in-live	45	(OK, Tost prepred)				
Hot cheese / Hot-holding	158					
Hot cheese / Hot-holding	40					
				•		
	-	OBSERVATIONS AND/OR CORRECTIVE ACTIO	ONS			
V Item Section of Code		Description of Violation			Dated	Corrected
Number Social of Code		, , , , , , , , , , , , , , , , , , , ,		<u> </u>	00	cos
	130	wholedanic she acred deal	120	a da a [aacesa	dia h	
	100	wiolations observed duri	ma m	E THE OF HISPE	01011-	
			-			
		KER UP the great wo	rk!			
	_					
						
					_	

	W. 15	#				
Signature of Person in Charge:	110)-(64	12		Date: 12/	18/202	U.
Signature of Inspector:				Date: 12 -		
	~/			V	W WELL	



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



Es	tablishment: 👀	FW #86 41		Datet	248	3-10	Pag	No. of Risk Factor/Intervention Viol	ations	Ø		
	dress: 282 [_		No. of Repeat Risk Factor/Intervention Violations					
	vner/Permit Hok	\neg	Risk C						Total Violations			
	nail:	3 6.			_						<u>y</u>	
Ins	pection Type:	(Routine) Re-inspection Pre-op								Red		
-	p-0.0,po.	FOODBORNE ILLNESS RIS						vestigation	Complaint Other			
		Circle designated compliance status (IN, OUT, N	/A NC)) for an	ch if	tom	PLIC				_	
		IN = in compliance OUT= not in compliance NO =					1		in appropriate box for COS and/or R			
	41 - 61	art ar compliance of 1 - not in compliance No -	HOL OD	serveu	IWA	- HOL	appi	rcable COS =	corrected on-site R = repeat violation		_	
Con	pliance Status		COS	R		Com	plian	ce Status		cos	R	
-	TUGUIT	Supervision Person in charge present, demonstrates knowledge and	_		1	ļ			Protection from Contamination			
<u> </u>		performs duties				15 ((MA)	OUT N/A NO	Food separated and protected			
2	IN OUT WA	Certified Food Protection Manager				16	IN'	DUT N/A	Food-contact surfaces cleaned and sanitized			
		Employee Health				17	IN:	ON AW TUO	Proper disposition or returned, previously served, reconditioned & unsafe food		T	
3	(IN OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting	T						Time / Temperature Control for Safety			
4	CINCUIT	Proper use of restriction and exclusion	 	_		18	IN	OUT N/A NO	Proper cooking time and temperature	_	_	
5	INDUT	Procedures for responding to vomiting and diarrheal events		+		19	-	OUT N/(NO)	Proper reheating procedures for hot holding	+	┼-	
		Good Hygiene Practices				20	-	OUT N/A TUO	Proper cooling time and temperatures	 	\vdash	
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use				21	-	OUT N/A NO	Proper hot holding temperatures		+-	
7	IN OUT (NO)	No discharge from eyes, nose, mouth			ı	22	1	OUT N/A NO	Proper cold holding temperatures	 -	-	
		Preventing Contamination by Hands				23 (OUT N/A NO	Proper date marking and disposition		\vdash	
8	IN OUT (O)	Hands clean & property washed	T .	T	-	24	IN	OUT N/A NO	Time as a Public Health Control: procedures and records	 	-	
9	IN OUT N/AND	No bare hand contact with RTE food			ı				Consumer Advisory			
10	INDUT	Adequate handwashing sinks properly supplied & accessible			ľ	25	IN C	A/M)TUC	Consumer advisory provided for raw/undercooked foods			
		Approved Source							Highly Susceptible Populations			
11	Стубл	Food obtained from an approved source				26	IN C	DUT(N/A)	Pasteurized foods used; prohibited foods not offered			
12	IN OUT N/A RO	Food received at proper temperature	<u> </u>					Food	d / Color Additives and Toxic Substances			
13	TUCCUT	Food In good condition, safe & unadulterated				27	IN C	DUT N/A	Food additives; approved and properly used			
14	IN OUT WANTO	Req. records available: shell stock tags, parasite destruction	<u></u>		L	28	IN	DUT N/A	Toxic substances properly identified, stored and used			
	Risk factors a Prevalent cont	re improper practices or procedures identified as the m tributing factors of foodborne illness or injury. Public He are control measures to prevent foodborne illness or inju	ost					Co	nformance with Approved Procedures			
	Interventions a	are control measures to prevent foodborne illness or inju	ary.	- 1		19	IN C	DIT N/A	Compliance with variance/specialized process/HACCP			
		GC	OD B	RETAIL	PR	LACTI	CES					
		Good retail practices are preventative measures	to contr	ol the ad	dition	of pat	hoger	ns, chemicals, a	nd physical objects into foods.			
Mar	k "X" in box if num	bered item is not in compliance Mark "X" on app							corrected on-site during inspection R=repeat v	olation	\neg	
omp	liance Status		COS	R	IC	ompl	lance	e Status		cos	R	
		Safe Food and Water							Proper Use of Utensils	003		
30	Pasteurized	eggs used where required				43		In-use utensil	s properly stored		\neg	
31		from approved source			Ŀ	44		Utensils, equi	pment & linens: properly stored, dried, & handled			
32	Variance obt	tained for specialized processing methods		Щ	Ŀ	45		Single-use/sin	ngle-service articles: properly stored & used			
22		Food Temperature Control	:		4	46		Gloves used p	properly			
33		ng methods used: adequate equipment for temp. control			-				Utensils, Equipment and Vending			
35		operly cooked for hot holding		-	\vdash	47			-food contact surfaces cleanable,		_	
36		rs provided and accurate			\vdash	48			ned, constructed, & used	\rightarrow	_	
0.0	THEIMOTRALE	Food Identification				19		Warewashing:	installed, maintained, & used; test strips		_	
37	Food properl	y labeled: original container			-	50	-	Hat 9 and wat	Physical Facilities ter available adequate pressure		-	
		Prevention of Food Contamination			-	51	-		alled, proper backflow devices		-	
38	Insects, rode	nts, & animals not present			-	12	_		ste water properly disposed	\rightarrow	-	
39	Contamination	n prevented during food preparation, storage & display			-	3	\dashv		properly constructed, supplied, & cleaned	\rightarrow	\dashv	
40	Personal clea				\vdash	4			use properly disposed, facilities maintained	-		
41	Wiping cloths	:: properfy used & stored			\vdash	5	-		es installed, maintained, & clean	-+	\dashv	
42	Washing fruit	s & vegetables			5	6			ilation & lighting, designated areas used	_	-	
Tue	of Operation:						_			-		
									License Posted:	Ý) N		
Disc	ussion with Pers	son-in-Charge:							Follow-Up:	(N	7	
		11							Follow-Up Date:		1	
Sian	ature of Person	in Charge:							7776		4	
									Date: /1//2/2	0		
Sign	ature of Inspect	or: / _ / / /							Date: 12-18-1977)		



HEALTH DIVISION

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



Es	stablishmentu Fw #8641							Date: (2-(8-20) Page 2 of Z					
Address: 282 pas tig numul								Compliance Achieved: (2 - 18 - 2020)					
			7			RATURE OBSER							
		Item / Location		Temp.		Item / Location		Temp.	· Item / Location		Temp.		
	·			 							-		
-													
				1									
					DCEDY ATTOM	AND/OR CORRE	CONTRACE: A CONTROL	NG.					
	Item	1			DSERVATION	***************************************		13		Date	ed Corrected		
V	Number	Section of Code	ļ			Description	of Violation				or COS		
													
							 -						
			1	15 ISIN	2000ths	abserve d	ducino		of inspection	n.			
					Heart HOMES	D + SCICE (001010	- I have	OF ITS JECT	3/1			
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				7 9									
ign	ature of Pe	erson in Charge:		2/1					Date: /	2/1/2	026		
Sign	ature of In	spector:	u 5	11					Date: 12	18-202	2		



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



Establishment: Pizza Roma							23/202	L ag	e 1 of _2	No. of Risk F	actor/Intervention Viol	lations	0
Address: 280 D.W. Highway							:60	Time	e out: 2.00	No. of Repeat Risk F	actor/Intervention Viol	lations	7
		older: Michael		F	Risk C	ate	egory:	D			Total Viol	lations	Ø
	nail:	4	PIZZAROMA Camai. CO	M F	hone	: 1	424	- 16	, I \	Inspection Status:	Green Yellow I	Red	_
Ins	pection Type		Re-inspection Pre-ope						vestigation	(Complaint)	Other		
			FOODBORNE ILLNESS RIS			AN			-		Otrioi		
		Circle design	nated compliance status (IN, OUT, N							in appropriate box for CO	S and/or R		
			ance OUT= not in compliance NO =					appli					-
Corr	pliance Statu	cos		Т.									
0011	ipiianice otatu		upervision	1008	R	1	Com	pilan	ce Status	Protection from Con	femination	cos	R
1	INDUT	Person in charge p	present, demonstrates knowledge and	T	Т		15	7 IN	OUT IVA NO	Food separated and protect		T	\top
2	IN OUT N/A	performs duties Certified Food Pro	tection Manager	+	-	-	16 (<i></i>				\vdash
È	1[11/2011117]				1		-	4-	DUT N/A	Food-contact surfaces clear Proper disposition or returns		+	+
			oloyee Health employees & conditional employee;			-	17	IN	OUT WAND	reconditioned & unsafe food			\perp
3	NOUT		sibilities and reporting							Time / Temperature Con	trol for Safety		
4	INJOUT		iction and exclusion	_	<u> </u>		18	IN	OUT N/A-MS	Proper cooking time and ter	nperature		
5	TUQUT		ponding to vomiting and diarrheal events		<u> </u>		19	-	OUT N/A NO	Proper reheating procedure	s for hot holding		
	I III OUT O		ygiene Practices				20	-	OUT N/A N	Proper cooling time and ten	peratures		\perp
6	IN OUT		ng, drinking, or tobacco use	<u> </u>			21	1000	OUT N/A(NO.)	Proper hot holding temperat	lures		$oxed{oxed}$
7	IN OUT (22	7	OUT N/A NO	Proper cold holding tempera			_
8	IN QUT N		ntamination by Hands				23 (DUT N/A NO	Proper date marking and dis			ļ
9	IN OUT N/A N			<u> </u>	\square		24	IN	OU N/A NO		ntrol: procedures and records		
10	(M OUT				\vdash		-	V	A	Consumer Advi			
10	T(H-Sp)		hing sinks properly supplied & accessible		L		25	UNA	UT N/A		d for raw/undercooked foods	1	
11	INQUT		an approved source		-		26	INC	DUT (VA)	Highly Susceptible Po Pasteurized foods used; pro			
12	IN OUT N/A N						20	114		d / Color Additives and I			
13							27	IN C	OUT (N/A)	Food additives: approved an			
14	IN OUT NA				-	eP -	DUT	Toxic substances properly ld		+			
	Risk facto	s are improper practic	ces or procedures identified as the m	ost					Co	nformance with Approv			
	 Prevalent of Intervention 	ontributing factors of is are control measur	ces or procedures identified as the m foodborne illness or injury. Public He es to prevent foodborne illness or inji	alth ury.	- 1		19	IN C	DUT(N/A	Compliance with variance/sp		T	
				OOD RI	ETAH	I. P	RACT						
		Good	retail practices are preventative measures							and physical objects into foods	3		\dashv
Mar	k "X" in box if r	umbered item is not i								corrected on-site during i		violation	
Comi	oliance Status			cos	R		Compl	liana	a Ctatus			loos	
	Jilailoo Otatao	Safe Fo	od and Water	003		ŀ	Compi	Harici	e Status	Proper Use of Ute	ensila	cos	R
30	Pasteur	ted eggs used where red	uired			Ì	43		In-use utensil	s properly stored	and and	T	
31	Water &	ice from approved sourc	е				44		Utensils, equi	pment & linens: properly store	ed, dried, & handled	+	\dashv
32	Variance	obtained for specialized	processing methods				45		Single-use/si	ngle-service articles: properly	stored & used		
		Food Tem	perature Control				46		Gloves used	properly			\neg
33	Proper o	poling methods used; ad-	equate equipment for temp, control					1		Utensils, Equipment an	d Vending		
34		d properly cooked for ho	holding				47 ·		Food and nor	-food contact surfaces cleans	ıble,		
35	1 11	I thawing methods used		\rightarrow	_	-	48			gned, constructed, & used			\exists
36	Thermor	neters provided and accu			_	-	49		Warewashing	installed, maintained, & used		<u> </u>	_
37	Food pr	perly labeled: original co	dentification			-	50			Physical Facilit			-
3/	roou pro		Food Contamination			-	50			ter available adequate pressu		\longrightarrow	-
38	Insects	odents, & animals not pri		$\overline{}$		-	52			alled, proper backflow devices ste water properly disposed	;		\dashv
39				\rightarrow		ŀ	53			properly constructed, supplie	ed 2 depend	\vdash	
39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness						H	54			use properly disposed, facilitie			\dashv
41		oths: property used & sto	red	-+		-	55			ies installed, maintained, & cle			\dashv
42 Washing fruits & vegetables							56			tilation & lighting, designated :			\dashv
Tor-	40 "												
_	e of Operatio									Lice	ense Posted:	Y	4
Disc	cussion with F	erson-in-Charge:								Foll	ow-Up;	YN	1)
			4							Foll	ow-Up Date:		1
Sian	ature of Pers	on in Charge:	11/3-							n.	to:		\dashv
oigi i	uraic oi reis	on in Charge.	CIPC								ate: 12/23/20	90	_
Sigr	nature of Insp	ector:	1.6							Da	ate: 12/23/2020	>	



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



Establishment: Przza Roma							Date: (2-23 2020 Page 2 of 2					
Address: 280 p.w. Highway							Compliance Achieved: (2 - 23 - 2020)					
					TEMPERATURE OB							
6		Item / Location	1	Temp.	Item / Location	1	Тетър.	· Item / Location		Temp.		
12	w pee	f /200 box	407	40			-			-		
-4	7 40V	norto / in-	line.	4-1						-		
-										-		
										\vdash		
					DESERVATIONS AND/OR CO	Marie Marie A Conto	N/C		-	<u> </u>		
	Item	1		U			NO		Dated	Corrected		
٧	Number	Section of Code			Descr	iption of Violation				cos		
	T											
	 											
			N	o viol	ctions observe	t pairub b	fine c	of inspection				
						7						
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			•						-			
					 							
_												
Cin-	ature of D	erson in Charge:	1.	1/2				Date: 1:1/:	27 /240			
			- 1/1	<u> </u>				Date: 12/13	NO 1000	<u>D</u>		
Sign	nature of Ir	spector:	1 - 1 - 1	(//				Date: 12113	12020			



HEALTH DIVISION

432 Daniel Wehster Highway Merrimack NH, 03054 (603) 420-1730



Establis	hment: Ho	prsesnoe Fish and Game	[Date 2	No. of Risk Factor/Intervention Violation	s			
Address	: 44 G	reen pond Road.						No. of Repeat Risk Factor/Intervention Violation	-
Owner/F	Permit Hold	er. Horsesnoe fish and boune		Risk C				Total Violation	
Email:			_					Inspection Status: Green Yellow Red	7
Inspection	on Type:	Routine Re-inspection Pre-ope					s Investigation		
		FOODBORNE ILLNESS RIS					_		_
		Circle designated compliance status (IN, OUT, N						in appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NO =							
Complian	co Status								
Compilan	oc ourns	Supervision	cos	R	1	Comp	oliance Status	Protection from Contamination	S
1 IN	O UT	Person in charge present, demonstrates knowledge and	T	T	1	15	IN OUT NIA NO	Food separated and protected	
_	OUT(N/A)	performs duties Certified Food Protection Маладег	+			16	IN OUT N/A		_
		Employee Health					<u> </u>	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	-
. 0		Management/food employees & conditional employee;		-		17	IN OU NO NO	reconditioned & unsafe food	
3		knowledge, responsibilities and reporting						Time / Temperature Control for Safety	
4 (IN)		Proper use of restriction and exclusion	_	\sqcup		18	IN OUT NAMO	Proper cooking time and temperature	
5 (1)	OUT	Procedures for responding to vomiting and diarrheal events	1			19	ON (N) NO	Proper reheating procedures for hot holding	
6 1016	NUT 63	Good Hygiene Practices				20	IN OU NA NO	Proper cooling time and temperatures	\perp
6 IN C		Proper eating, tasting, drinking, or tobacco use		\vdash		21	IN OUT N/ANO	Proper hot holding temperatures	\perp
7 IN C	DUT (NO)	No discharge from eyes, nose, mouth	<u> </u>			22	IN OUT N/A(NO)	Proper cold holding temperatures	
8 IN C	DUT (NO)	Preventing Contamination by Hands			-	23	IN OUT N/A NO	Proper date marking and disposition	
	DUT N/A/NO	Hands clean & properly washed No bare hand contact with RTE food		Ш	ļ	24	IN OUT N/ANO	Time as a Public Health Control: procedures and records	
10 IN		Adequate handwashing sinks properly supplied & accessible		\vdash	-			Consumer Advisory	
10 (11)	,,,,,	Approved Source	<u> </u>		-	25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods	
11 (ÎN)0	DUT	Food obtained from an approved source		\Box	ŀ	26	IN OU (N/A)	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	
	UT N/ANO	Food received at proper temperature		Н	ŀ	20		nd / Color Additives and Toxic Substances	
13 (13 C	DUT	Food in good condition, safe & unadulterated			-	27	IN OUT (N/A)	Food additives: approved and properly used	
14 IN O	UT(N/A)IO	Req, records available: shell stock tags, parasite destruction		H	-	28	IN OUT N/A	Toxic substances properly identified, stored and used	+
R	lsk factors a	re improper practices or procedures identified as the m	ost		F			onformance with Approved Procedures	
Pr Int	evalent contr terventions a	re improper practices or procedures identified as the m ributing factors of foodbome illness or injury. Public He rre control measures to prevent foodborne illness or inju	alth			19	IN OVER N/A	Compliance with variance/specialized process/HACCP	T
	-			ENTS A TR	train			Compliance with variance/specialized process/nACCP	
		Good retail practices are preventative measures	DOD RI						
Mark "X" i	n box if num	bered item is not in compliance Mark "X" on app						=corrected on-site during inspection R=repeat violatic	
	a Chahua				二	-			
omplianc	e Status	Safe Food and Water	COS	R	10	ompl	iance Status	Proper Use of Utensils	R
30	Pasteurized	eggs used where required		$\overline{}$	H	43	In-use utensi	ils properly stored	_
31	Water & Ice	from approved source			_ -	44		ipment & linens: properly stored, dried, & handled	+-
32	Variance obt	ained for specialized processing methods				45		ingle-service articles: properly stored & used	+
		Food Temperature Control				46	Gloves used		+
33	Proper coolin	ng methods used; adequate equipment for temp, control						Utensils, Equipment and Vending	
34	Plant food pr	operly cooked for hot holding				47 ·	Food and nor	n-food contact surfaces cleanable,	T
35	Approved that	awing methods used				48	Properly design	gned, constructed, & used	1
36	Thermometer	rs provided and accurate			Ŀ	49	Warewashing	g: installed, maintained, & used: test strips	T
1		Food Identification						Physical Facilities	
37	Food properly	y labeled: original container			-	50	Hot & cold wa	iter available adequate pressure	
50		Prevention of Food Contamination			\vdash	51	Plumbing inst	alled, proper backflow devices	
38		nts, & animals not present			-	52		ste water properly disposed	\perp
39		n prevented during food preparation, storage & display		_	-	53		s properly constructed, supplied, & cleaned	Ш
40	Personal clea			_		54		fuse properly disposed, facilities maintained	\sqcup
42		:: property used & stored s & vegetables			\vdash	56		ties installed, maintained, & clean	\vdash
**-	Wadining in	a w vegetabled				00	Abequate ven	tillation & lighting, designated areas used	Щ
Type of C	peration:							License Posted:	N
		son-in-Charge:			_				1
_ 10000010	WIGHT GIG	Steve PB2 @ yn	noci l		or	n		Follow-Up;, Y	껫
								Follow-Up Date:	
Signature	of Person	in Charge: Styn Colle						Date: 1 2/80 / 2000	\neg
Signature	of Inspecto	OF: \$ 1 /11						Date: 12 (22/7020	\dashv
_		1 12 1 1 1 1 1 1 1							ľ



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



Establishment: Horseshoe fish and 6 cume							Date: (21 22 1 20 20 Page Z of Z					
		4 Green po					Complia	nce Achieved: \2 ! 22	2020			
					TEMPERATURE OBSERV							
		Item / Location		Temp.	Item / Location		Cemp.	Item / Location		Temp.		
		·								-		
	-	<u> </u>			OBSERVATIONS AND/OR CORRE	COPINE ACTION	ie i					
	Item								Dated	Corrected		
V	Number	Section of Code			Description	of Violation			10	cos		
						-				-		
						1 1 12 2 2		- C 200 and b	2 4	·		
			No	010	lations observed	d doll no	1 tim	a O+ IIISTECT	7			
			_	<u> </u>								
					+ clean Up	Orderre	ztn k	Hicken sink.				
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O1-	noture of F	loreen in Charge:	()		the terminal			Date: 12/2	6/202	20		
_		Person in Charge:	XU4/16	4 h (1)		<u> </u>		Date: 17 / 22	17200	///		
Sig	nature of I	nspector:	ノー・シ	_ /	//			Date. LILL	1 4010			