

HEALTH DIVISION

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

603-420-1734

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # No. of Risk Factor/Intervention Violations Establishment type: Buc **LET** 0 No. of Repeat Risk Factor/Intervention Violations Time in: Address: naniel Time out: G DS4GY Total violations Permit Holder Risk Category Kerv Capacity Telephone # Inspection Type 🔲 Provisional Routine ☐ F/U Complaint ☐ Other CONTRACTOR OF STREET OF STREET STREET STREET STREET Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R V Compliance status COS R Supervision Potentially Hazardous Food Time/Temperature Person in charge present, demonstrates 1 (N) OUT 16 INOUT N/A NO Proper cooking time & temperature knowledge and performs duties Pf P/Pf/C 17 IN OUT NAME Proper reheating procedures ₽ Employee Health 18 INDOUT N/A NO Proper cooling time & temperatures Management, all employees knowledge. P 2/IN OUT 19 NOUT N/A NO Proper hot holding temperatures P/Pf P responsibilities and reporting. INDOUT N/A Proper cold holding temperatures Proper use of restriction and exclusion P 217 IN OUT N/A NO Proper date marking and disposition P/Pf Good Vivilente Practices Time as a public health control: 22 IN OUT NIANO Proper eating, tasting, drinking, tobacco use P/C P/Pf/C procedures and records No discharge from eyes, nose and mouth C Consumer Advisory Preventing contamination by Hands Consumer advisory provided for raw or NO Hands clean and properly washed 23 IN OUT AVE P/Pf Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Succeptible Populations P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT MIR Adequate handwashing sinks properly supplied not offered Р Pf/C and accessible Chemical **Approved Source** 25 IN OUT NA Food additives: approved & used properly 9 IN OUT Food obtained from approved source P/Pf/C P/Pf/C Toxic substances properly identified, stored, 10 IN OUT N/A IN 26 IN CUT Food received at proper temperature P/Pf P/Pf/C & used 11 IN OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, 12 IN OUT NA NO Compliance with variance, specialized P/Pf/C 27 IN OUT NIA parasite destruction P/Pf Process, & HACCP plan Protection from Contamination 13 OUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 INOU 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 NA interventions are control measures to prevent foodborne illness or injury. Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R V Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required P 41 In-use utensils properly stored Water & Ice from approved source P/Pf/C 42 30 Utensils, equipment & linens: properly stored, dried, & handled Variance obtained for specialized processing methods PF Single-use/single-service articles: properly stored & used 43 P/C Food Temperature Control 44 Gloves used properly Proper cooling methods used: adequate equipment for Ċ Utensils, Equipment and Vending temperature control Pf/C Food and non-food contact surfaces cleanable 32 Plant food properly cooked for hot holding 45 Pf P/Pf/C Properly designed, constructed, & used Approved thawing methods used 46 C Warewashing: installed, maintained, & used: test strips Thermometers provided and accurate Pf/C Pf/C Non-food contact surfaces clean С Food identification Food properly labeled; original container Physical Facilities Pf/C Hot & cold water available adequate pressure 48 Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices Insects, rodents, & animals not present P/Pf/C Pf/C Sewage & waste water properly disposed 50 Contamination prevented during food preparation, storage & display P/Pf/C P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Personal cleanliness Pf/C Pf/C 52 Garbage & refuse properly disposed, facilities maintained Wiping cloths: properly used & stored C С 53 Physical facilities installed, maintained, & clean Washing fruits & vegetables P/Pf/C Adequate ventilation & lighting, designated areas used С Person in Charge (signature) 4757 Pelletie Date: 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 • Fax 603-424-0603
FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est.#	Date.									
	- N	1-	TEMPERATURE OBSERVAT							
1	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.				
Disbl			Meach-cooler		Hot hold					
	Turkey Sand	43	Tomatoks	40	P122a	143				
Halian	Oven									
	n sald	Turkey - coaking	100							
	en sålad	40	Milk	40	proc 683					
Refrige	irator		Ham	39						
Sala	d	41	Sausaga	40						
Item #		OBS	ERVATIONS AND CORRECTIVE	E ACTIO	NS					
nem#										
14	4-601.11	. (4)	at Utensils in Blu	ue bu	uckels on shelving	nd l				
	next douc	ih m	nachine dirty w	ith c	lust. (Removed)	gund				
26	7-201-11	- G	hemical spray	pri++1	les stated a knye					
	pastry 11	tensi	ls in cabine ab	OVE	pastra in servi	ce 015				
37	SOILENS	V	pper in bulk oc	ntai	ne text open o	<u></u>				
	on shelv	nd	next vent hand	nevi	don't machine	AT-				
45	4-501.12 -	2	Hing Boards 50		d thomash out	*				
	facilita.	3 Vc	at sink not propo	<u>۱۳۱۲</u>	Scaled is wall					
47	Fan avaid	1 100	walk-in cools	19.	Zealed to mail.					
	dirty with	- 1 <u>1</u>	MOTIN - IN COOLS		y ware wash He					
53			3 vat sink dirt		h lb l					
	Centry or	1000	3 VOT SINK OILT	0 .	odse poord missi	ng				
	Under 3 VC	IT SIY	ik and under	<u> 40 n</u>	ut machine. No	10:				
	More organ	<u> 04</u>	both placed on	then	<u>n - </u>					
54			s stored on pro	p ta	bles in scrvice of	and				
	in prep areas. Removed									
All and I										
Person in ch	arge: (signature)	1/1	MULL		Date 2 - 7	19				
Inspector	Isan &	Lava	gala		Date					
			/							



Operating

HEALTH DIVISION

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

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Pat Risk Factor/Intervention Violations Pat Risk Factor/Intervention Violations Time in: Time out:	11
eat Risk Factor/Intervention Violations Time in: 'I' Time out: 1	
Total violations Time out:	J. 0
Total violations	107
Category Capacity Telephone #	
☐ Complaint ☐ Other	
RS AND PUBLIC PEACEN INTERVENTIONS	
Mark "X" in appropriate box for COS and/or R MA=not applicable COS=corrected on-site R=repeat violation	
	R
16 IN OUT WAY NO Proper cooking time & temperature	16
17 IN OUT NAMO Proper reheating procedures	P
18 IN OUT NA NO Proper cooling time & temperatures	
19 IN OUT MANO Proper hot holding temperatures	_
2V NODUTO Proper cold holding temporatures	-
21 IN OUT N/A NO Proper date marking and disposition	F
22 IN OUT NANO Time as a public health control:	PI
	1,,
24 IN OUT (A) Pasteurized roods used; pronibited foods	ŀ
25 IN OUT NA Food additives: approved & used approving	e (e
	P/F
& used	P/P
Conformance with Approved Procedures	
27 IN OUT (7) Compliance with variance, specialized	
Process, & HACCP plan	Pi
Risk factors are improper practices or procedures identified as the m	nost
interventions are control mesons of foodborne illness or injury. Public Her	aith
micovenions are control measures to prevent foodbome illness or inju	<u>ary</u> .
Il Practicas	
ddition of pathogens, chemicals, and physical objects into foods.	
for COS and/or R COS = corrected on-site during inspection R = repeat vic	olation
COS R	۱ ا
Proper Use of Utensils	
	c
43 Single-use/single-service articles: properly stored, a handled	P/C
44 Gloves used properly	C
Utensils, Equipment and Vending	
FOOd and non-food contact surfaces pieceship	
Properly designed, constructed, & used	P/Pf
46 Warewashing: installed, maintained, & used: test strips	Pf/0
47 Non-food contact surfaces clean	С
Physical Facilities	
48 Hot & cold water available adequate pressure	Pf
Plumbing installed, proper backflow devices Sewade & waste water properly disposed.	P/Pf/
50 Sewage & waste water properly disposed 51 Toilet facilities properly constructed, supplied, & cleaned	P/Pf
Lot I Tollet lacilities properly constructed, supplied, & cleaned	Pf/0
52 Garbage & refuse properly disposed facilities projetting	P/Pf/
52 Garbage & refuse properly disposed, facilities maintained	
52 Garbage & refuse properly disposed, facilities maintained 53 Physical facilities installed, maintained, & clean	
52 Garbage & refuse properly disposed, facilities maintained 53 Physical facilities installed, maintained, & clean	C
52 Garbage & refuse properly disposed, facilities maintained 53 Physical facilities installed, maintained, & clean	
52 Garbage & refuse properly disposed, facilities maintained 53 Physical facilities installed, maintained, & clean 54 Adequate ventilation & lighting, designated areas used	С
52 Garbage & refuse properly disposed, facilities maintained 53 Physical facilities installed, maintained, & clean 54 Adequate ventilation & lighting, designated areas used	С
52 Garbage & refuse properly disposed, facilities maintained 53 Physical facilities installed, maintained, & clean 54 Adequate ventilation & lighting, designated areas used	С
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without a food license . Note: Exhired .



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FOOD ESTABLISHMENT INSPECTION REPORT No. of Risk Factor/Intervention Violations Establishment/License # Time in: Establishment type: No. of Repeat Risk Factor/Intervention Violations Time out: 11 Address: 45 Total violations Permit Holder Capacity Risk Category Telephone # Inspection Type Provisional Routine 7 F/U Complaint Other RESPECTIVE MEETING ASSESSMENT OF THE RESIDENCE HE CONTROLS 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 Rezerdous Food Time/Temperature Person in charge present, demonstrates 16 IN OUT N/A NO Proper cooking time & temperature P/Pf/C OUT Pf 17 IN OUT N/A NO Proper reheating procedures knowledge and performs duties P Employed Health Þ 18 IN OUT N/A NO Proper cooling time & temperatures Management, all employees knowledge, 19 IN OUT N/A NO Proper hot holding temperatures P 2 IN OUT P/Pf responsibilities and reporting. 20 NOUT N/A Proper cold holding temperatures p 3/IN) OUT Proper use of restriction and exclusion D 21 IN OUT NA NO Proper date marking and disposition P/Pf Good Hygienic Practices Time as a public health control: 22 IN OUT WANO P/Pf/C Proper eating, tasting, drinking, tobacco use P/C procedures and records N OUT No discharge from eyes, nose and mouth C Consumer Advisory Preventing contamination by Hands Consumer advisory provided for raw or 23/IN OUT N/A Ρf NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations IN DUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NA Þ Adequate handwashing sinks properly supplied not offered IN OUT Pf/C and accessible Chemical Approved Source 25 IN OUT WA P/Pf/C Food additives: approved & used properly 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 Food received at proper temperature P/Pf & used 11/IN OUT Food in good condition, safe, & unadulterated P/Pf Conformation with Approved Procedures Required records available: shellstock tags, Compliance with variance, specialized OUT N/A NO P/Pf/C 27 IN OUT NIA 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 N TUC(N 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 Served, reconditioned, & unsafe food Good Relai 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 P 41 In-use utensils properly stored C 29 Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled Ĉ Variance obtained for specialized processing methods PF 43 P/C Single-use/single-service articles: properly stored & used 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 Př Properly designed, constructed, & used Approved thawing methods used 46 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 Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Sewage & waste water properly disposed 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 53 Physical facilities installed, maintained, & clean P/Pf/C С Washing fruits & vegetables Adequate ventilation & lighting, designated areas used C Person in Charge (signature) License Posted N (circle one) san Inspector (signature) Follow up: YES NO (circle one) Follow up Date:



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

HLTH-FRM-005

Est.#	Date.									
Ita	/	1=	TEMPERATURE OBSERVAT							
	m/Location	Temp.	item/Location	Temp.	Item/Location	Temp				
	aw/klalk-in	38	Shrimp / refrigerat	40						
, ,	ce, / walk-in	39	Potat Polatos	180						
	/walk in	39	8000	165	<u> </u>					
chick	en/Walk-in	40								
Losbal	obster/	39								
Crab		40								
1	0.5 /Reach-in	39								
		OBS	ERVATIONS AND CORRECTIVE	EACTIO	NS					
Item #										
26	7-201.11	- (Chemical in spr	rati l	pottles stores o	boye				
	Prop Tab	ี่ ยาม	1 refrigerator de	20.56	next to reach in					
	cooler W	ith	glass door in co	30k	OVER (Remales	1				
42	Metal na	NS 2	stored above pre	n ta	ble by Therene					
	stacked.	(BC)	maked	P 19	Die Dy Fryers u	101				
47	les most		alala las dial	ah = 1	diale holoman	./				
	O C Sees	ne y	achine dishuce	Sher	dirty interior	1				
	Ja la A	<u> </u>	achine dirty Wi	th	onlight 2 cheant	<u>29</u>				
	TO DE CIEG	ned	·							
					<u> </u>					
Person in ch	arge: (signature)		Camino		12.010	110				
nspector +	I (ON 1/11)	0-10	Jumi		Date 2/7	114				
nahecroi 4	vun Kwo	प्याप			Date 2/7/	19				



HEALTH DIVISION

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



Cotoblish			12311						SPECTION I				,	/,
Establishme			No. of Risk Factor/Intervention Violations DATE 2								17	TK		
Establishme	nt type: Common Mon		N	o. of	Repe	eat	Ris	sk F	actor/Interve	ention Violations		ne in: _		30
Address: <	04 Daniel Luchela	r			(1)(Total violations	Tin	ne out:		Ω
Permit Holde	T .		(7	Risk			aor	·v	Capacity	Telephor	10 #		
Inspection Ty		utine] F/	/U		F		Complaint	Other	1 releption	10 #		
	West Sept	45 HV.	I.	SA	X(9)(0)	43	AN) Pt		Lu Anors				
											box for COS an	d/or R		
Compliance star	IN≃in compliance OUT≖not in co	omphani	COS	=not (observe V	Bd	N/A=	=not	applicable CO	S=corrected on-site R=repe	at violation			
	Supervision		1000	1		-		SOIL	pliance status	ntially Hazardous Food	*	cos	R	<u> </u>
1 🚯 ОИТ 🕟	Person in charge present, demonstrates	5			Pf	7	1	60	OUT N/A NO	Proper cooking time & tem	naratura	Marrie		P/I
	knowledge and performs duties				PI		1	7/1	ON ANN TUCK	Proper reheating procedure	25	_	+	1 = /1
. 8	Employee Health Management, all employees knowledge.			-			1	8 1	OUT N/A (O)	Proper cooling time & temp	eratures		$\overline{}$	
2 N OUT	responsibilities and reporting.	1	\vdash		P/Pf	\vdash	1 1	9 (1	OUT N/A NO	Proper hot holding tempera	tures			
3 NOUT	Proper use of restriction and exclusion			-+	P	\dashv	2	1 36	DUT N/A	Proper cold holding temper	atures			
<u> </u>	Good Avaiente Practices							_	-1	Proper date marking and di Time as a public health con	sposition		-	P
4 NOUT NO	Proper eating, tasting, drinking, tobacco	use			P/C	1	22	2	ON (N) TUO	procedures and records	tror:		1	P/F
5 NOUT	No discharge from eyes, nose and mouti	h			С	7				Consumer Adv	isaru			_
NOUT NO	Preventing contamination by Ha	ads					23	2 (IV	DUT N/A	Consumer advisory provide	d for raw or			
	Hands clean and properly washed No bare hand contact with RTE food or a			_	P/Pf]	2	U	POTINA	undercooked foods				F
7 NOUT NA NO	approved alternative procedure properly a	pre-		1	P/Pf					filefily Sueceptible P	epulations			-
NOUT	Adequate handwashing sinks properly su	nnlied	-+	-		-	24	IN	OUT AIA S	Pasteurized foods used; pro	hibited foods			F
S INJOUT	and accessible	bbued	- 1		Pf/C					not offered				
	Approved Source						25	INI	OUT NA I	Chamical Chamical				
TUOVI	Food obtained from approved source				P/Pf/C	-			770	Food additives: approved & Toxic substances properly in	used properly			P/Pf/
IN OUT N/A NO					P/Pf	1	26	IN	pur/	& used	enaliea. Storet	COS	F	P/Pf/
(II) OUT	Food in good condition, safe, & unadultera	ated			P/Pf				Çej	nformance with Approv	ed Procedur			
2 IN OUT N/A NO	Required records available: shellstock tage parasite destruction	s,		I F	P/Pf/C		27	IN	CHENNA	Compliance with variance, s	pecialized			
	Protection from Contamination									Process, & HACCP plan		\perp		P/P
BINOUTHA	Food separated & protected		GΫ		P/C			_	Dink factors or					
INOU NA	Food-contact surfaces; cleaned & sanitize	d (85		/Pf/C				Prevalent contri	e improper practices or proceibuting factors of foodborne i	edures identifie	ed as the	most	
IN OUT (VA)	Proper disposition of returned, previously			\top	Р			_	interventions ar	e control measures to preve	nt foodborne ille	ness or ir	ninrv	
	Served, reconditioned, & unsafe food				· 1	. 60 -2							<u>14.</u> y.	
	Good retail practices are preventative	e measi	ures to	contr	of Ret	16) 8 160	ition	of a	athogona chow					
Mark "X" in box	if numbered item is not in compliance IV	lark "X"	on app	ropria	ate box	for	COS	San	id/or R COS	= corrected on-site during in	ito foods.	= repeat v	بتمامان	
		C	OS F	₹	V	\neg				The state of the s	Special It-	cos	R	V
Pasteurized or	Safe Food and Water ggs used where required									Proper Use of Ute	nsils	1000		
Water & Ice from	om approved source		_	+	P /Pf/C	4	41	Ш	In-use utensils p	properly stored				С
Variance obtai	ned for specialized processing methods		+		PF	ŀ	42		Otensils, equipme	ent & linens: properly stored, d	ried, & handled		\perp	С
	Food Temperature Control					-	44		Gloves used pro	le-service articles property s	tored & used	+	+	P/C
Proper cooling	methods used: adequate equipment for			T	***					Jtensils, Equipment an	d Mandine	1		С
temperature co				'	Pf/C		45	T,	Food and non-fo	ood contact surfaces cleanab	a weareness			
Approved the	perly cooked for hot holding ing methods used				Pf	- 1		X	Properly designe	ed, constructed, & used		1	P	P/Pf/(
Thermometers	provided and accurate		_	$\overline{}$	C		46	_ [\	Narewashing: in	istalled, maintained, & used:	test strips		-	Pf/C
	Food Identification				M/C	-	47	XII	Non-food contac	t surfaces clean				С
Food properly	labeled; original container			ТР	f/C	-	48 T	1	Lot 8 cold webs-	Physical Facilitie	S			
	Prevention of Food Contemination	n			"	\rightarrow	49	1	Tot a cold water	available adequate pressured, proper backflow devices				Pf
Insects, rodent	s, & animals not present		T	P	f/C	_	50	18	Sewage & waste	water properly disposed				P/Pf/C
Contamination pr	evented during food preparation, storage & dis	play			Pf/C	Ŀ	51	_] 7	oilet facilities pr	operly constructed, supplied	& cleaned	 		Pf/C
Personal clean	properly used & stored	+	-	$\overline{}$	f/C	\vdash	52		Barbage & refusi	e properly disposed, facilities	maintained			C
Washing fruits	& vegetables	+	-			_	53 9	YIP	hysical facilities	installed, maintained, & clea	an .		P/	/Pf/C
	4. 71 .					13	54 7	A	uequate ventilat	tion & lighting, designated ar	eas used			С
	Mary Zalanskas									1.11.119				
rson in Charge	(signature)				-	_		_	Date; 2	License Po	sted Y	M /minata		
Tran	Kwagala									-/ // License Po	raceu T	N (circle	one)	
pector (signatu	ire)							Fol	low up: YES	S NO (circle one) Follow	v up Date:			_
						_				(viiv) i wiiwi	· - alle field ?			



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. #	Establishment	name:	HLTH-FRM-005								
		name.	TEMPERATURE OSSERVAT	IONS	Date:						
	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp					
Fries		200	Sausage	39							
steak			Tomatars	410							
mash	sh potators 145 Lettuce 40										
Soup											
Chicke	n	41									
lobste	lobster 40										
Eggs		41									
		ORS	DESTAURANT AND ON								
Item #		O D S	ERVATIONS AND CORRECTIVI	CACTIO							
Eggs stored above cakes and other ready-to-cat Foods (carrected) 14 Dishes dirty with stickers and scoops, glasses clirty with Food residue. (washed) 26 Chemical stored above chacken in the basament hy ice machine. 43 Single-use Item in storage downstairs not protect from contamination. 45 Cutting Boards scored. Please resurface or replace them. 41 Shelving under spic spices dirty. Note! Ito where metal pans stored by walk-in cooler 53 Floor dirty throughout facility. Baseboard missing under warewash.											
54 Inadequate lighting in vent hood. Vent hood											
	J										
erson in cha	rge: (signature) W	ans	Taland		Date 2/7//	101					
spector	1	dala			77	7					
	1 - 00	7414			Date						



Inspector (signature)

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 # ~2 Establishment type: F No. of Repeat Risk Factor/Intervention Violations Time out: Address: tan Total violations KU Q (10 ar Permit Holder Risk Category HOSpita Capacity Telephone # Routine Other Inspection Type Provisional F/U Complaint 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 Compliance status COS R ٧ Compliance status COS R Potentially Rezardous Food Time/Temperature Supervision 16 N DUT N/A NO Proper cooking time & temperature P/Pf/C Person in charge present, demonstrates IN OUT knowledge and performs duties 17/IN OUT N/A NO Proper reheating procedures D P Employee Health 18 NOUT N/A NO Proper cooling time & temperatures NOUT N/A NO Proper hot holding temperatures Management, ail employees knowledge, P 2 (IN) OUT P/Pf responsibilities and reporting. 20 INCOUT N/A Þ Proper cold holding temperatures 3 NO OUT P NO AN TUO TH P/Pf Proper use of restriction and exclusion 21 Proper date marking and disposition Gend Hygienic Practices Time as a public health control: OUT WAINO P/Pf/C NO Proper eating, tasting, drinking, tobacco use procedures and records 4 IN OUT P/C Concumer Advisory 5 M OUT No discharge from eyes, nose and mouth C lateven latt gen ammerikan by Hones Consumer advisory provided for raw or 23/IN DUT N/A Pf P/Pf 6/IN/OUT Hands clean and properly washed undercooked foods Highly Sysceptible Populations No bare hand contact with RTE food or a pre-7 IN OUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT N/A ρ Adequate handwashing sinks properly supplied not offered 8/IN OUT Pf/C Chemical and accessible Approved Source 25 IN OUT WA Food additives: approved & used properly P/Pf/C P/Pf/C 9/IN/OUT Food obtained from approved source Toxic substances properly identified, stored, 20 IN OUT P/Pf/C OUT N/A/NO Food received at proper temperature P/Pf & used 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 NA NO P/Pf/C 27 IN OUT N/A P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 (INJOUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 DOUT 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 NA p Served, reconditioned, & unsafe food Good Ford Products Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R V Safe Food and Water Proper Use of Utensils 28 29 In-use utensils properly stored 41 C Pasteurized eggs used where required P/Pf/C Utensils, equipment & linens: properly stored, dried, & handled C Water & Ice from approved source 42 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 Ç 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 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 Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean C Food destilication Physical Facilities Pf/C Hot & cold water available adequate pressure Pf Food properly labeled: original container Prevention of Food Contamination 49 P/Pf/C Piumbing installed, proper backflow devices Pf/C 50 Sewage & waste water properly disposed P/Pf/C Insects, rodents, & animals not present Toilet facilities properly constructed, supplied, & cleaned Contamination prevented during food preparation, storage & display P/Pf/C Pf/C 38 Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained С P/Pf/C 39 Wiping cloths: properly used & stored С 53 Physical facilities installed, maintained, & clean 40 Washing fruits & vegetables Adequate ventilation & lighting, designated areas used С Person in Charge (signature) License Posted N (circle one) wagola

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:	
				:Atture of see havau			
Iter	n/Location	Temp.	Ite	em/Location	Temp.	Item/Location	Temp.
Kitch	en Temps		1	Kitchen	62	Walkrins	
lurkey 1	urap (peli	40		165/ Kitchen	170		28
Tomator	s Deli	41	Turkey	<u>Chili</u>	170	chicken	39
Sausage	Grill	40	V			Pasta	40
Eggs/	Grill	165				Spinach	40
Patatos	s/Entrees	130					\perp
Vegaie s	oup/kitchen	199					
00							
Item #		OBS	ERVATION	IS AND CORRECTIV	EACTIO	NS	
<u>L12</u>	Plastic	pan	s are	met sta	ckaa	during storace	6 in
<u> </u>	prop area	ab	y Vo	getable u	salk.	-in coolet.	
50	No back	Flou	i pra	ionter pri	JVId	ed on lines co	onec t
	to mov s	sink	*				
54	Inaded vo	116	ligh	ting - lia	ht	out in vent hoo	d
	above s	auk	Ket	+163. U			
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				, , , , , , , , , , , , , , , , , , , ,			
				,			
			<u> </u>				
		•			<u> </u>		
Pornor in ch	man (almatura)	An.	u.			Data 2//1	119
	arge: (signature)	- 7	40		<u> </u>	Date 2/12	110
Inspector	Trail Ru	JUKUL	414			Date)	4/11



HEALTH DIVISION

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

1	1											<u> </u>	1
Establishment	/License # 2C 113		No	of R	isk	Fa	cto	/Interventio	n Violations		ATE 1	Δ	12/10
Establishment		1	Vo. of	Repe	at I	Risk	(Fa	actor/Interve	ntion Violations	† <u> </u>	ime in:	10	30
Address: 0	Contra way								Total violations	· T	ime out:		1.00
Permit Holder	Flik Hospital	1-1-1		Risk	C	atea	OFV	,	Capacity	Teleph	one#		
Inspection Type			T F/			Γ		Complaint	Other	10.5			
modelion 13					3	CAA			Ring (Val) (MA)				
C	rcle designated compliance status (IN, OUT, N/A								Mark "X" in appropriate I		and/or R		
Compliance statu	IN=in compliance OUT=not in complian		O=not o	bserve V	d r			applicable COS	S=corrected on-site R=repe	at violation	[cc	S F	R V
Compliance State	Supervision	100.	9 1			-	Ollib		stially fazerdeus Food	Time/Ten			-
1/IN OUT	Person in charge present, demonstrates	Т	T	Pf		16	N)	OUT N/A NO	Proper cooking time & tem	perature			P/Pf/C
1(IN)OUT	knowledge and performs duties		<u> </u>			17	7 IN	OUT N/A	Proper reheating procedure	BS		_	P
	Employee Health		.,		4	18			Proper cooling time & temp Proper hot holding tempera		-+	+	P
2/N OUT	Management, all employees knowledge, responsibilities and reporting.		+-	P/Pf	\vdash			OUT N/A NO	Proper not notding tempera		-	+	P
3/IN OUT	Proper use of restriction and exclusion		1-1	Р	1				Proper date marking and d			士	P/Pf
	Good Hygienic Practices			41		22	IN	OUT/N/ NO	Time as a public health con	ntrol:			P/Pf/C
4 IN OUT NO				P/C	1		. 114	00.00	procedures and records			Щ.	
5 N OUT	No discharge from eyes, nose and mouth	<u></u>		С		-	.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		Consumer Adv				
6/IN OUT NO	Preventing contamination by Hands		1	P/Pf	4	23	IN	OUT (VA)	Consumer advisory provide undercooked foods	ed for raw or			Pf
	Hands clean and properly washed No bare hand contact with RTE food or a pre-	+	+ +		+				highly Susceptible P	onulation	9		
7 NOUT NA NO	approved alternative procedure properly allowed	اا		P/Pf				a.=.	Pasteurized foods used; pro				1 2
8/10 OUT	Adequate handwashing sinks properly supplied		1 1	Pf/C	1	24	IN	OUT NIA	not offered				
aziji 001	and accessible		<u> </u>	F1/C					Chemical				
9/IN OUT	Approved Source				L				Food additives: approved &			+	P/Pf/C
10 IN OUT N/A NO	Food obtained from approved source Food received at proper temperature	+	+	P/Pf/C P/Pf	┨	26	الأل	out	Toxic substances properly i & used	dentinied, sta	неа,	-	P/Pf/C
11/IN OUT	Food in good condition, safe, & unadulterated	+	+	P/Pf				-	nformance with Appro-	ved Proce	dures		
	Required records available: shellstock tags,			P/Pf/C	1	27	16.6	OUZ NJA	Compliance with variance,			T-	P/Pf
12 IN OUT WA NO	parasite destruction			PIPIIC		21	IFR	OUNA	Process, & HACCP plan			丄	177
	Protection from Contamination	_		D/0			_	Di-1-64	(stified so t		ant
13 (NOUT N/A 14 IN OUT N/A	Food separated & protected Food-contact surfaces: cleaned & sanitized	-		P/C P/Pf/C	┨				re improper practices or pro- ributing factors of foodborne				
15 IN OUT WA	Proper disposition of returned, previously			Р	1				re control measures to prev				
15 IN OUT WA	Served, reconditioned, & unsafe food						- 12						
	Good retail practices are preventative mea	aeuros		od to					micals and physical phieces	into foods			
Mark "X" in box			appropri						= corrected on-site during		R = repe	at vio	lation
		cos	R	V							CO	SR	V
	Safe Food and Water								Proper Use of Ut	ensils			
	ggs used where required on approved source			P P/Pf/C		41	H	In-use utensils	properly stored nent & linens: properly stored,	dried & hand	dled	+	C
29 Water & Ice fr 30 Variance obta	ined for specialized processing methods		 	PF		43	\vdash	Single-use/sing	gle-service articles: properly	stored & us	ed		P/C
	Food Temperature Control					44		Gloves used p	roperly				С
	methods used: adequate equipment for			Pf/C					Uteneils, Equipment a		g		
temperature c	ontrol	<u> </u>	\vdash	Pf	_	45			food contact surfaces cleans ned, constructed, & used	abie,			P/Pf/C
Plant food pro Approved that	perly cooked for hot holding ving methods used		 	C		46			ned, constructed, & used installed, maintained, & use	d: test strips		+-	Pf/C
	provided and accurate			Pf/C		47			act surfaces clean				C
	Food identification				i				Physical Facili				
Food properly	labeled: original container			Pf/C		48			er available adequate pressi			\bot	Pf
	Prevention of Food Contamination			DHO		49		~	lled, proper backflow device	<u> </u>		+	P/Pf/C
Insects, roden Contamination	ts, & animals not present revented during food preparation, storage & display			Pf/C P/Pf/C		50 51			te water properly disposed properly constructed, supplied	ed. & cleane	d	+	Pf/C
18 Personal clear				Pf/C		52			rse properly disposed, facilit				C_
Wiping cloths:	properly used & stored			С		53		Physical facilitie	es installed, maintained, & c	lean			P/Pf/C
0 Washing fruits	& vegetables			C		54		Adequate venti	lation & lighting, designated	areas used			С
	100								1 1.		~		
Person in Charg	e (signature)							Date: 7	12/19 License	Posted (Y) N (circle (one)
- Crounty withing	1												
LVan	Kwagala												
Inspector (signat	чге) ()						Fo	ollow up: Y	ES NO (circle one) Foll	low up Dat	te:		



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:	2/12/1	9
				Unicoesiava				,
	n/Location	Temp.		ocation	Temp.		ocation	Temp.
Fish	Display			Beans				
Frigo	Fryer			tot hold	140	Pasta /	Refrigero	# 4°0
	Fryer		,	3 uh / cold	40			
PIZZa	Displag	169	Vogurt	Refingerale				
chicke	n/Pisplay	140	Milk /		58			
Stocat	potatoes J	134	Ham 1	walk-in	39			
	*							
						A TAT		
Item #	<u> </u>	OBS	ERVATIONS A	ND CORRECTIV	EACIR	NS		
			1. 1					. :
14	4-802.11						er resid	UCS
<u></u>	in ware w	rsh_	and on	dish sh	slvih	ds.		
45	Sealing	on a	3 and 2	compar	<u>thei</u>	1t sinks	in poor	
	repair!	1008	e appli	nem ze	al			
			<u> </u>					
		<u>,</u>						
	-							
			•					
							-	
Person in ch	arge: (signature)	9	M	2			Date 2/12	119
Inspector 1	van kwa	aala					Date 2 12	19



HEALTH DIVISION

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

Yellow
- 155A

		מעו עו	IAD	LISI	ATC/14 I	TITA	SPECTION	REPORT		_	- 1	1
Establishmer			١	lo. of	Risk F	act	tor/Intervention	on Violations		ATE _		201
Establishmer	it type: DC cohnection	. A	No. c	of Rep	eat Ri	sk l	Factor/interv	ention Violations	T.	ime in:	10	100
Address:	130 Milford Ro	an						Total violations	' 	me out:	44	,OC
Permit Holde	Nex Dine LLC			Ris	k Cate	go	гу	Capacity	Telepho	ne#		
Inspection Ty				=/U			Complaint	Other				
	Circle designated compliance status (IN, OUT, N/	A) for	RISK	(4) o (RS AA	DP		Depty and s				
	IN≃in compliance OUT=not in complia	nce N	VO=no	t observ	ed N/A	=no	t applicable CO	Mark "X" in appropriate b	ox for COS a	and/or R		
Compliance stat	lus	CO	SR	V			npliance status				SR	V
	Supervision Person in charge present, demonstrates				4	40	Pote	entially Hazardous Food	Time/Tem	perature		
1(IN) OUT	knowledge and performs duties			Pf	1 -	10 17 (N DUT N/A NO	Proper cooking time & temp Proper reheating procedure	erature		-	P/Pf/C
	Employee Health			T.		18	IN OUT N/A NO	Proper cooling time & temp	eratures		+	Р
2 N OUT	Management, all employees knowledge, responsibilities and reporting.	\vdash	-	P/PI		19 (NOUT N/A NO	Proper hot holding temperal	ures			Р
3/4N) (OUT	Proper use of restriction and exclusion	+-	+	CF	\dashv	20 Y	AN TUO 4	Proper cold holding tempera Proper date marking and dis	nosition		+-	P/Pf
	Good Hygienic Practices						N OUT NANO	Time as a public health cont			+	
4 (N DUT NO	Proper eating, tasting, drinking, tobacco use No discharge from eyes, nose and mouth			P/C		22 1	N OUTWAND	procedures and records				P/Pf/C
3 (N)001	Preventing contamination by Hands			С	_ -			Consumer Advi				
6(IN)OUT NO	Hands clean and properly washed	Т	T	P/Pf	- 1:	23 1	N OUT (N/A)	Consumer advisory provided undercooked foods	for raw or		-	Pf
7 MOUT N/A NO	No bare hand contact with RTE food or a pre-			P/Pf	7			Highly Susceptible Po	enoiteluge			
	approved alternative procedure properly allowe	d	_	F/F1		24	N OUT WA	Pasteurized foods used; pro-			T	P
8 IN OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C				not offered				
	Approved Source			<u></u>		5 N	NOUT (VA)	Chemical Food additives: approved &	rsed properly	v	T	P/Pf/C
9(IN OUT	Food obtained from approved source			P/Pf/C			OUT	Toxic substances properly id	entified, stor	ed,	+	1
10 IN OUT N/A NO	Food received at proper temperature Food in good condition, safe, & unadulterated	-	-	P/Pf	1 1	٣		& used			<u></u>	P/Pf/C
	Description of the second seco	┼	+	P/Pf			-	nformance with Approv Compliance with variance, s		ures		
12 MOUT N/A NO	parasite destruction			P/Pf/C	2	7 1	AIN TUO	Process, & HACCP plan	pecialized			P/Pf
13 OUT N/A	Protection from Contamination		1			_						
14 IN OUT NA	Food separated & protected Food-contact surfaces: cleaned & sanitized	(20)	-	P/C P/Pf)C	-		Risk factors a	re improper practices or proceributing factors of foodborne if	edures ident	tified as th	e mos	st.
15 (IN)OUT N/A	Proper disposition of returned, previously	100	1	P	1			ire control measures to preve				
	Served, reconditioned, & unsafe food			'	1.0.5							
	Good retail practices are preventative me	asures	s to co	ood Re	additio	n of	es pathogens, che	micals, and physical objects in	to foods			
Mark "X" in box	if numbered item is not in compliance Mark "	X" on	approp	oriate bo	x for C	OS 2	and/or R COS	= corrected on-site during in	spection	R = repea	t viola	tion
	Safe Food and Water	cos	R	V				Banan Har of the		cos	R	V
8 Pasteurized e	ggs used where required	T .		Р	4	П	In-use utensils	Proper Use of Ute properly stored	nsus			С
9 Water & Ice fr 0 Variance obta	om approved source			P/Pf/C	42	_	Utensils, equipr	nent & linens: properly stored, d				С
of Ivariance opta	ined for specialized processing methods Food Temperature Control		Щ.	PF	43		Single-use/single-used programmed programmed single-used programmed single-used programmed single-used programmed single-used	gle-service articles: properly s	tored & used			P/C
Proper cooling	methods used: adequate equipment for	·						Utensils, Equipment and	d Vandine			С
temperature c	ontrol			Pf/C	45			food contact surfaces cleanal				2/2/0
	perly cooked for hot holding wing methods used	_		Pf C		^_	Properly design	ned, constructed, & used				P/Pf/C
	s provided and accurate	\vdash		Pf/C	46		Non-food conta	installed, maintained, & used: act surfaces clean	test strips		\dashv	Pf/C C
	Food Identification							Physical Faciliti	95			
5 Food properly	/ labeled: original container			Pf/C	48	$\overline{}$		er available adequate pressur	е		\Box	Pf
6 Insects, roden	Prevention of Food Contamination ts, & animals not present		1	Pf/C	49 50			lled, proper backflow devices te water properly disposed				P/Pf/C
7 Contemination p	revented during food preparation, storage & display		-	P/Pf/C	51		Toilet facilities	re water properly disposed properly constructed, supplied	& cleaned	-		P/Pf/C Pf/C
Personal clear Wiping cloths:				Pf/C	52		Garbage & refu	se properly disposed, facilities	s maintained			C
Washing fruits	properly used & stored & vegetables	\dashv		C	53 54	_	Physical facilitie	es installed, maintained, & cle lation & lighting, designated a	en reas used			P/Pf/C C
1	115 13-	1			104		Linodanie seitti	enon a lighting, designated a	cas useu			<u> </u>
Clyn								ladia				
Person in Charg							Date: 4	License Po	osted Y	N (cire	cle on	e)
LVan	Kupaga19								_	-		
nspector (signat	ure)					F	ollow up: YE	ES (NO)(circle one) Follo	w up Date:	:		
								<u> </u>				

5. Mones omerrimacknh.gov

MERRIMACK FIRE DEPARTMENT



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Est. #	Establishment I	name:	VC C	onnecti	אַל	Date:			
				RE OBSERVAT	<u> </u>	B = 21	= = _	T	
	Item/Location Temp. Item/Lo				Temp.	Item/Lo	cation	Temp.	
	hal Rose		Vogort	Display	39				
Tuna	Refrigerator	40	Chicken s	calad	40				
	REFriderator		Wilk / D		110				
Posta	ReFrigerator	41	Beam!	tot hold	135				
	/wolkin								
Calesto	up/klalkin	Lio							
Mash	/walk-in	39							
Itama #	1	OBS	ERVATIONS AN	D CORRECTIV	EACTIO	NS			
Item #									
3	2-201.12-	E	mplouss_	Coughir	Id L	uhile wo	rkind w	1+h	
	ready - ta	eat	Facial s	DISCUSSE	A 10	with mana	yder ta		
	-651 : -1	2:1	5 70.01 -	· 1 - · ·	NG 1651	al Gardo	SID ACTION IN	orton	
	restrict	2.10	s emblo	yee 10 F	16 AP	14- 1000A C	Samogran	ICHEO	
1 / 1	i (00 1)	Λ.	1-1-		<u> </u>	Vibla Vasia	1 Konidu		
14	4-602.11	- 13	1601 811	cer air	rg v	DILLI FOOD	3 IGSIGU		
	next to	ICS_I	nachins	ţ.					
1,5	3 vats	in L	the net	Draverk		aled to 1	Light.		
45	3 vat s Interior of prep tab	N/C	n la la	proportion	200	died ab	Oue fice	1	
47	HITGHIGH C	<u> </u>	DICC -	in cro ac	11/6	- isl	006 100		
	prep tab	16 0	across t	rom 3	vat	ZINK.			
							<u></u>		
	!	<u> </u>			-				
					·-	<u>-</u>			
		//-		1					
	/	1101	1/5 K	12/			D 4		
	arge: (signature)	M	10	-4			Date	1/100	
Inspector	spector Tvan Kukigala Date 2 20/19								



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005 Subwau Est.# Establishment name: Date: TEMPERATURE OBSERVATIONS item/Location Temp. Item/Location Temp. Item/Location Temp. 110 68 30 -III Cocl CI 40 38 Ecich-in Coola 39 **OBSERVATIONS AND CORRECTIVE ACTIONS** Item # Colling X12 Scored Note: Manager Cominci T L Person in charge: (signature) Date Inspector Date 1



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: 50 Time in: No. of Repeat Risk Factor/Intervention Violations Time out: Address: Total violations Permit Holder Risk Category Capacity Telephone # Inspection Type Provisional ☐ Routine ☐ F/U ☐ Complaint ☐ Other AND SECTION AND AND SECTION 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 ٧ Supervision Potentially Hazardous Food Time/Temperature 16 IN OUT NANO Proper cooking time & temperature Person in charge present, demonstrates IN OUT P/Pf/C Pf knowledge and performs duties 17 NOUT N/A NO Proper reheating procedures P Employee Health Þ 18 IN OUT N/A(NO) Proper cooling time & temperatures Management, all employees knowledge, 2 W OUT 19 (NOUT N/A NO Proper hot holding temperatures P P/Pf responsibilities and reporting. 20 IN OUT N/A P Proper cold holding temperatures 3/19 OUT Proper use of restriction and exclusion P Proper date marking and disposition 21/10 OUT N/A NO P/Pf Good Sygienie 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 NY OUT No discharge from eyes, nose and mouth С Consumer Advisory Proventing explanioning by Fands Consumer advisory provided for raw or 23 IN OUT (N/A) Pf 6/INJOUT 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/ANO P/Pf approved alternative procedure properly allowed Pasteurized foods used, prohibited foods 24 IN OUT WA Ð Adequate handwashing sinks properly supplied not offered 8 INJOUT Pf/C and accessible Chemical Approved Source 25 IN OUT M/A Food additives approved & used properly P/Pf/C S IN OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 ÎN OUT 10 IN OUT N/A/NO P/Pf/C Food received at proper temperature P/Pf & used 11/IN OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags. Compliance with variance specialized OUT N/A NO P/Pf/C 27 IN OUT NIA 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 ANOUT 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 NA Served, reconditioned, & unsafe food Good Rafell 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 Weter Proper Use of Utensils Pasteurized eggs used where required P 41 in-use utensils properly stored 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 Gloves used properly 44 С Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending 31 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 Ç Food dentification Physical Facilities Food properly labeled: original container Pf/C Hot & cold water available adequate pressure 48 Pf Prevention of Food Contemination 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 53 Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables Adequate ventilation & lighting, designated areas used Merter. 5 Person in Charge (signature) License Posted N (circle one) Inspector (signature) Follow up: YES NO (circle one) Follow up Date:



Town of Merrimack, New Hampshire 03054

MERRIMACK FIRE RESCUE 432 D.W. Highway, Merrimack, NH 03054

603-420-1730 Fax 603-424-0603

Division: Code Enforcement & Building - Health

INSPECTION REPORT

Establishment Jorda Drag	QON Address	Tay Man SN alors
Inspector I Van Kwa	901 Address 9019 Date 2 14/19 Time In	Phone No. 1: 65
Type of Inspection OHV67	Reason for Inspection	Training
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Copy Received By:	Inspector IV	an Kwagala