



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

603-420-1734

603-420-1734

Establishment/License # <b>50-41007</b>	No. of Risk Factor/Intervention Violations	DATE <b>2/7/19</b>
Establishment type: <b>Buckley Bakery</b>	No. of Repeat Risk Factor/Intervention Violations	Time in: <b>8:30</b>
Address: <b>432 Daniel Webster</b>	Total violations	Time out: <b>10:00</b>
Permit Holder <b>Buckley Bakery</b>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature) **Ivan Kwagala**

Date: License Posted Y N (circle one)

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name:		TEMPERATURE OBSERVATIONS				Date:	
Item/Location		Temp.	Item/Location		Temp.	Item/Location		Temp.
Displag			Reach-cooler			Hot hold		
<del>#3</del> Turkey sand		43	Tomatoes		40	Pizza		143
Italian cold cut		40	Eggs		40	oven		
Ranch salad		40	walk-in cooler			Turkey - cooking		100
Chicken salad		40	Milk		40	process		
Refrigerator			Ham		39			
Salad		41	Sausage		40			

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
14	4-601.11 - <del>WHT</del> Utensils in Blue buckets on shelving next dough machine dirty with dust. (Removed to wash
26	7-201.11 - Chemical spray bottles stored above pastry utensils in cabine above pastry in service area
37	Salt and popper in bulk container left open <del>at</del> on shelving next vent hood next donut machine.
45	4-501.12 - Cutting Boards scored throughout facility. 3 vat sink not properly sealed to wall.
47	Fan guard in walk-in cooler by ware wash <del>is</del> dirty with debris.
53	Ceiling above 3 vat sink dirty. Base board missing under 3 vat sink and under donut machine. Note: Work order <del>on both</del> placed on them.
54	Personal drinks stored on prep tables in service and in prep areas. Removed
Person in charge: (signature)	<i>[Signature]</i>
Inspector	<i>Van Kawagata</i>
Date	2-7-19
Date	



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Gross

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE <u>2/7/19</u>
Establishment type: <u>Galaxy xpress</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:00</u>
Address: <u>557 Daniel Webster Highway</u>	Total violations	Time out: <u>10:42</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

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

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

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

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#### Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 2/7/19 License Posted Y N (circle one)

Inspector (signature)

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

11. Dented cans (Removed)

Operating without a food license. Note: Expired.



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License #	SD-4/071	No. of Risk Factor/Intervention Violations		DATE	2/7/19
Establishment type:	Lobster Boat	No. of Repeat Risk Factor/Intervention Violations		Time in:	10:40
Address:	453 Daniel Webster	Total violations		Time out:	11:47
Permit Holder		Risk Category		Capacity	
Inspection Type	<input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other			Telephone #	

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

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

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

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

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

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

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

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

John Thistle

Person in Charge (signature)

Date: 2/7/19 License Posted Y N (circle one)

Ivan Kwagala

Inspector (signature)

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

# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730 ♣ Fax 603-424-0603

**FOOD ESTABLISHMENT INSPECTION REPORT**

HLTH-FRM-005

Est. #	Establishment name:	Date:			
<b>TEMPERATURE OBSERVATIONS</b>					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Coleslaw / walk-in	38	Shrimp / Refrigerator	40		
Lettuce / walk-in	39	Potatoes	180		
Clams / walk-in	39	Soup	165		
Chicken / walk-in	40				
Lobster	39				
Crab	40				
Scallops / Reach-in	39				
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>					
Item #					
26	7-201.11 - Chemical in spray bottles stored above Prep Table w/ refrigerator base next to reach-in cooler with glass door in cook area. (Removed)				
42	Metal pans stored above prep table by Fryers w/st stacked. (Removed)				
47	Ice machine plate by dishwasher dirty. Interior of Dishwasher machine sides dirty with buildup. Scheduled to be cleaned.				
Person in charge: (signature) <i>[Signature]</i>		Date 2/7/19			
Inspector Ivan Kwagala		Date 2/7/19			



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE <u>2/7/19</u>
Establishment type: <u>Common Man</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:30</u>
Address: <u>304 Daniel Webster Highway</u>	Total violations	Time out: <u>1:15</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

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

Compliance status COS R V

##### Supervision

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

##### Employee Health

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

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

##### Good Hygienic Practices

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

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

##### Preventing contamination by Hands

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

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

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

##### Approved Source

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

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

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

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

##### Protection from Contamination

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

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

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

Compliance status COS R V

##### Potentially Hazardous Food Time/Temperature

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

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

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

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

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

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

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

##### Consumer Advisory

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

##### Highly Susceptible Populations

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

##### Chemical

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

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

##### Conformance with Approved Procedures

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

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

#### Good Retail Practices

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

COS R V

##### Safe Food and Water

28 ☒ IN ☐ OUT Pasteurized eggs used where required P

29 ☒ IN ☐ OUT Water & Ice from approved source P/Pf/C

30 ☒ IN ☐ OUT Variance obtained for specialized processing methods PF

##### Food Temperature Control

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

32 ☒ IN ☐ OUT Plant food properly cooked for hot holding Pf

33 ☒ IN ☐ OUT Approved thawing methods used C

34 ☒ IN ☐ OUT Thermometers provided and accurate P/C

##### Food Identification

35 ☒ IN ☐ OUT Food properly labeled: original container P/C

##### Prevention of Food Contamination

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

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

38 ☒ IN ☐ OUT Personal cleanliness P/C

39 ☒ IN ☐ OUT Wiping cloths: properly used & stored C

40 ☒ IN ☐ OUT Washing fruits & vegetables C

COS R V

##### Proper Use of Utensils

41 ☒ IN ☐ OUT In-use utensils properly stored C

42 ☒ IN ☐ OUT Utensils, equipment & linens: properly stored, dried, & handled C

43 ☒ IN ☐ OUT Single-use/single-service articles: properly stored & used P/C

44 ☒ IN ☐ OUT Gloves used properly C

##### Utensils, Equipment and Vending

45 ☒ IN ☐ OUT Food and non-food contact surfaces cleanable, properly designed, constructed, & used P/Pf/C

46 ☒ IN ☐ OUT Warewashing: installed, maintained, & used: test strips P/C

47 ☒ IN ☐ OUT Non-food contact surfaces clean C

##### Physical Facilities

48 ☒ IN ☐ OUT Hot & cold water available adequate pressure Pf

49 ☒ IN ☐ OUT Plumbing installed, proper backflow devices P/Pf/C

50 ☒ IN ☐ OUT Sewage & waste water properly disposed P/Pf/C

51 ☒ IN ☐ OUT Toilet facilities properly constructed, supplied, & cleaned P/C

52 ☒ IN ☐ OUT Garbage & refuse properly disposed, facilities maintained C

53 ☒ IN ☐ OUT Physical facilities installed, maintained, & clean P/Pf/C

54 ☒ IN ☐ OUT Adequate ventilation & lighting, designated areas used C

Person in Charge (signature) Mary Zalanskas

Date: 2/7/19 License Posted Y N (circle one)

Inspector (signature) Ivan Kwagala

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

## FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # Establishment name: Date:

### TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Fries	200	Sausage	39		
steak	165	Tomatoes	40		
mash potatoes	145	Lettuce	40		
Soup	148				
chicken	41				
lobster	40				
Eggs	41				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
13	Eggs stored above cakes and other ready-to-eat foods (corrected)
14	Dishes dirty with stickers and scoops, glasses dirty with food residue. (washed)
26	Chemical stored above chicken in the basement by ice machine.
43	Single-use item in storage downstairs not protected from contamination.
45	Cutting Boards scored. Please resurface or replace them.
47	Shelving under spice spices dirty. Note! 1 to 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 dirty.

Person in charge: (signature) *Mary Zalanski*

Date 2/7/19

Inspector *Ivan Kwogala*

Date



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>3C/1991</u>	No. of Risk Factor/Intervention Violations	DATE <u>2/12/19</u>
Establishment type: <u>Fidelity</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:00</u>
Address: <u>1 Spartan Way</u>	Total violations	Time out: <u>10:30</u>
Permit Holder <u>Edk Hospitality</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

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

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 2/12/19 License Posted Y N (circle one)

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

**HEALTH DIVISION**

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730 ♣ Fax 603-424-0603

**FOOD ESTABLISHMENT INSPECTION REPORT**

HLTH-ERM-005

Est. #	Establishment name:	Date:					
<b>TEMPERATURE OBSERVATIONS</b>							
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.		
Kitchen Temps		Rice / kitchen	62	Walk-ins			
Turkey wrap / Deli	40	Noddles / kitchen	79	Milk	58		
Tomatoes / Deli	41	Turkey Chili	170	chicken	39		
Sausage / Grill	40			Pasta	40		
Eggs / Grill	165			Spinach	40		
Potatoes / Entrees	130						
Veggie soup / kitchen	199						
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>							
Item #							
42	Plastic pans are wet stacked during storage in prep area by vegetables walk-in cooler.						
50	No backflow preventer provided on lines connecting to mop sink.						
54	Inadequate lighting - light out in vent hood above soup kettles.						
Person in charge: (signature)					Date	2/12/19	
Inspector	Ivan Kwadalo					Date	2/12/19



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>2C/113</u>	No. of Risk Factor/Intervention Violations	DATE <u>2/12/19</u>
Establishment type: <u>Fidelity</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:30</u>
Address: <u>2 Contra Way</u>	Total violations	Time out: <u>12:00</u>
Permit Holder <u>Fli K Hospitality</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

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

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature) Ivan Kwagala

Date: 2/12/19 License Posted (Y) N (circle one)

Inspector (signature) Ivan Kwagala

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

# MERRIMACK FIRE DEPARTMENT

**HEALTH DIVISION**

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

**FOOD ESTABLISHMENT INSPECTION REPORT**

HLTH-FRM-005

Est. #	Establishment name:	Date:			
	<b>TEMPERATURE OBSERVATIONS</b>				
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Fish / Display	410	Brown Beans	135	Soups / Hot hold	39
Fries / Fryer	170	Pork / Hot hold	140	Pasta / Refrigerator	40
Tenders / Fryer	170	Turkey sub/cold	40		
Pizza / Display	189	Yogurt / Refrigerator	40		
chicken / Display	140	Milk / walk-in	38		
Sweet potatoes	134	Ham / walk-in	39		
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>					
Item #					
11	4-802.11 - Observed utensils with sticker residues in warewash and on dish shelving.				
45	Sealing on 3 and 2 compartment sinks in poor repair. Please apply new seal.				
Person in charge: (signature) _____				Date 2/12/19	
Inspector Van Kwadaq				Date 2/12/19	



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

*Yellow*  
~~Green~~

Establishment/License # <b>2B/006</b>	No. of Risk Factor/Intervention Violations	DATE <b>2/20/19</b>
Establishment type: <b>PC connection</b>	No. of Repeat Risk Factor/Intervention Violations	Time in: <b>10:00</b>
Address: <b>730 Milford Road</b>	Total violations	Time out: <b>11:00</b>
Permit Holder <b>Nexdine LLC</b>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

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

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in charge (signature)

Date: **2/21/19**

License Posted ☒ Y ☐ N (circle one)

**Ivan Kuwaga**  
Inspector (signature)

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

# MERRIMACK FIRE DEPARTMENT



## HEALTH DIVISION

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

# FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name: <u>PC Connection</u>	Date:
TEMPERATURE OBSERVATIONS		

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
<del>Up right Ref</del>		vogort / display	39		
Tuna / Refrigerator	40	chicken salad	40		
Turkey / Refrigerator	39	Milk / Display	40		
Pasta / Refrigerator	41	Beans / Hot hold	135		
Lettuce / walk-in	40				
Coleslaw / walk-in	40				
Mash / walk-in	39				

### OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Person in charge: (signature) <i>Kayman E. Dyer</i>	Date
Inspector Ivan Kurgala	Date 2/20/19



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730 ♣ Fax 603-424-0603

**FOOD ESTABLISHMENT INSPECTION REPORT**

HLTH-FRM-005

Est. #	Establishment name:	Date:			
	SUBWAY				
TEMPERATURE OBSERVATIONS					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Cold hold		Hot hold			
Tamales	40	Meat Ball	68		
Lettuce	39	Walk-in cooler			
Spinach	40	Chicken	38		
Reach-in cooler					
Ham	39				
Turkey	41				
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item #					
45	Cutting Boards scored. Note: Manager or PIC stated that new ones are coming in.				
	dirty with debris				
47	Shelving above door frame by prep table.				
54	Personal drinks are stored on prep table in prep area.				
<b>Person in charge: (signature)</b> N.J. Patel				<b>Date</b>	
<b>Inspector</b> Ivan Kwagala				<b>Date</b> 2/20/19	



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>301003</u>	No. of Risk Factor/Intervention Violations	DATE <u>2/2/19</u>
Establishment type: <u>Subsidiary</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:36</u>
Address: <u>7 Conlin Rd. N. Merrimack</u>	Total violations	Time out: <u>12:00</u>
Permit Holder <u>Shree</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

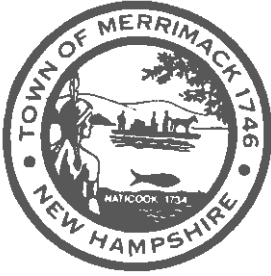
Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

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

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

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

Inspector (signature) <u>Ivan Kwagala</u>	Date: <u>2/2/19</u> License Posted <u>Y</u> N (circle one)
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 Jade Dragon Address \_\_\_\_\_ Tax Map 5D-21002  
Inspector Ivan Kwagala Date 2/14/19 Time In 12:00 Phone No. 1-603  
Time Out 1:00  
Type of Inspection Other Reason for Inspection Training  
Owner \_\_\_\_\_ Person Contacted \_\_\_\_\_ Position \_\_\_\_\_

Food Safety training  
with Tracy Tang.

Copy Received By: \_\_\_\_\_

Inspector

Ivan Kwagala