



MERRIMACK FIRE DEPARTMENT

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



SB1010

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Middle School</u>	Date: <u>2/8/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>1</u>
Address: <u>31 Madeline Bennett Drive</u>	Time in: <u>10:00</u>	Time out: <u>12:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Town of Merrimack</u>	Risk Category: <u>0</u>	Total Violations <u>1</u>	
Email:	Phone: <u>(603) 424-6226</u>	Inspection Status: <u>Green</u>	Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation Complaint Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status		COS	R
Supervision			
1	<u>IN</u> OUT	Person in charge present, demonstrates knowledge and performs duties	
2	<u>IN</u> OUT N/A	Certified Food Protection Manager	
Employer Health			
3	<u>IN</u> OUT	Management/food employees & conditional employees; knowledge, responsibilities and reporting	
4	<u>IN</u> OUT	Proper use of restriction and exclusion	
5	<u>IN</u> OUT	Procedures for responding to vomiting and diarrheal events	
Good Hygiene Practices			
6	<u>IN</u> OUT NO	Proper eating, tasting, drinking, or tobacco use	
7	<u>IN</u> OUT NO	No discharge from eyes, nose, mouth	
Preventing Contamination by Hands			
8	<u>IN</u> OUT NO	Hands clean & properly washed	
9	<u>IN</u> OUT N/A NO	No bare hand contact with RTE food	
10	<u>IN</u> OUT	Adequate handwashing sinks properly supplied & accessible	
Approved Source			
11	<u>IN</u> OUT	Food obtained from an approved source	
12	<u>IN</u> OUT N/A NO	Food received at proper temperature	
13	<u>IN</u> OUT	Food in good condition, safe & unadulterated	
14	<u>IN</u> OUT N/A NO	Req. records available: shell stock tags, parasite destruction	
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.			

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT N/A NO	Food separated and protected	
16	<u>IN</u> OUT N/A	Food-contact surfaces cleaned and sanitized	
17	<u>IN</u> OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
Time / Temperature Control for Safety			
18	<u>IN</u> OUT N/A NO	Proper cooking time and temperature	
19	<u>IN</u> OUT N/A NO	Proper reheating procedures for hot holding	
20	<u>IN</u> OUT N/A NO	Proper cooling time and temperatures	
21	<u>IN</u> OUT N/A NO	Proper hot holding temperatures	
22	<u>IN</u> OUT N/A NO	Proper cold holding temperatures	
23	<u>IN</u> OUT N/A NO	Proper date marking and disposition	
24	<u>IN</u> OUT N/A NO	Time as a Public Health Control: procedures and records	
Consumer Advisory			
25	<u>IN</u> OUT N/A	Consumer advisory provided for raw/undercooked foods	
Highly Susceptible Populations			
26	<u>IN</u> OUT N/A	Pasteurized foods used; prohibited foods not offered	
Food / Color Additives and Toxic Substances			
27	<u>IN</u> OUT N/A	Food additives: approved and properly used	
28	<u>IN</u> OUT N/A	Toxic substances properly identified, stored and used	
Conformance with Approved Procedures			
19	<u>IN</u> OUT N/A	Compliance with variance/specialized process/HACCP	

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation: school

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date: 2/9/2021

Signature of Inspector: [Signature]

Date: 2/9/2021

Date: 2/9/2021



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>James Haskins Elementary</u>	Date: <u>4/9/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>4 School Street</u>	Time in: <u>9:30</u>	Time out: <u>10:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Town of Merrimack</u>	Risk Category: <u>0</u>	Total Violations: <u>0</u>	
Email:	Phone: <u>(603) 424-6226</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status		COS	R
Supervision			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	IN OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			

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

Compliance Status		COS	R
Protection from Contamination			
15	IN OUT N/A NO		
Food separated and protected			
16	IN OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT N/A NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT N/A NO		
Proper cooking time and temperature			
19	IN OUT N/A NO		
Proper reheating procedures for hot holding			
20	IN OUT N/A NO		
Proper cooling time and temperatures			
21	IN OUT N/A NO		
Proper hot holding temperatures			
22	IN OUT N/A NO		
Proper cold holding temperatures			
23	IN OUT N/A NO		
Proper date marking and disposition			
24	IN OUT N/A NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT N/A		
Food additives: approved and properly used			
28	IN OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
29	IN OUT N/A		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
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Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used; test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation: school

License Posted:

Y N

Discussion with Person-in-Charge:

Follow-Up:

Y N

Follow-Up Date:

Signature of Person in Charge:

Date: 2/9/2021

Signature of Inspector:

Date: 2/9/2021

Date: 2/9/21



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Thornton Ferry School</u>	Date: <u>2/9/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>134 Camp Sargeant Road</u>	Time in: <u>0:30</u>	Time out: <u>1:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Town of Merrimack</u>	Risk Category: <u>0</u>	Total Violations <u>0</u>	
Email:	Phone: <u>(603) 424-6226</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint			
Other			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status		COS	R
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employees; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<u>IN</u> OUT NO		
Hands clean & properly washed			
9	<u>IN</u> OUT N/A NO		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	IN OUT N/A <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A <u>NO</u>		
Req. records available: shell stock tags, parasite destruction			
<p>Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			

GOOD RETAIL PRACTICES

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

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Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation: <u>school</u>	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>2/9/2021</u>
	Date: <u>2/9/2021</u>

Date: 2/9/2021



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Reeds Ferry school</u>	Date: <u>2/9/21</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>15 Lyons Road</u>	Time in: <u>9:30</u> Time out: <u>10:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Town of merrimack</u>	Risk Category: <u>0</u>	Total Violations <u>0</u>
Email:	Phone: <u>(603) 424-6226</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection Pre-operational Illness Investigation Complaint Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status		COS	R
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<u>IN</u> OUT NO		
Hands clean & properly washed			
9	<u>IN</u> OUT N/A NO		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	<u>IN</u> OUT N/A NO		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	IN OUT <u>N/A</u> NO		
Req. records available: shell stock tags, parasite destruction			

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

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT N/A NO		
Food separated and protected			
16	<u>IN</u> OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT <u>N/A</u> NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT <u>N/A</u> NO		
Proper cooking time and temperature			
19	IN OUT <u>N/A</u> NO		
Proper reheating procedures for hot holding			
20	IN OUT <u>N/A</u> NO		
Proper cooling time and temperatures			
21	IN OUT <u>N/A</u> NO		
Proper hot holding temperatures			
22	<u>IN</u> OUT N/A NO		
Proper cold holding temperatures			
23	<u>IN</u> OUT N/A NO		
Proper date marking and disposition			
24	IN OUT <u>N/A</u> NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	IN OUT <u>N/A</u>		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	<u>IN</u> OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT <u>N/A</u>		
Food additives: approved and properly used			
28	<u>IN</u> OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
29	IN OUT <u>N/A</u>		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

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

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

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & ice from approved source			
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Variance obtained for specialized processing methods			
Food Temperature Control			
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Proper cooling methods used: adequate equipment for temp. control			
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Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
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Gloves used properly			
Utensils, Equipment and Vending			
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Properly designed, constructed, & used			
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Warewashing: installed, maintained, & used: test strips			
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Hot & cold water available adequate pressure			
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Plumbing installed, proper backflow devices			
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Sewage & waste water properly disposed			
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Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>2/9/2021</u>
	Date: <u>2/9/2021</u>



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>JH Opler Elementary</u>	Date: <u>2/9/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>26 Baboosic Lake Road</u>	Time in: <u>9:30</u>	Time out: <u>10:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Town of Merrimack</u>	Risk Category: <u>0</u>	Total Violations <u>0</u>	
Email:	Phone: <u>(603) 442-6226</u>	Inspection Status: <u>Green</u>	Yellow Red

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status		COS	R
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	<u>IN</u> OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	<u>IN</u> OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<u>IN</u> OUT <u>NO</u>		
Hands clean & properly washed			
9	<u>IN</u> OUT N/A <u>NO</u>		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
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Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
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Req. records available: shell stock tags, parasite destruction			
<p>Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation: <u>school</u>	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>2/9/2021</u>
	Date: <u>2/9/2021</u>

2191762



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Merrimack High School</u>	Date: <u>2/9/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>38 McIlwain Street</u>	Time in: <u>10:09</u>	Time out: <u>1:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Town of Merrimack</u>	Risk Category: <u>0</u>	Total Violations: <u>1</u>	
Email:	Phone: <u>(603) 424-6226</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status		COS	R
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT <u>NO</u>		
Proper eating, testing, drinking, or tobacco use			
7	IN OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<u>IN</u> OUT NO		
Hands clean & properly washed			
9	<u>IN</u> OUT N/A NO		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	<u>IN</u> OUT N/A NO		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	IN OUT <u>N/A</u> NO		
Req. records available: shell stock tags, parasite destruction			

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

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT N/A NO		
Food separated and protected			
16	<u>IN</u> OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT <u>N/A</u> NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT <u>N/A</u> NO		
Proper cooking time and temperature			
19	IN OUT <u>N/A</u> NO		
Proper reheating procedures for hot holding			
20	IN OUT <u>N/A</u> NO		
Proper cooling time and temperatures			
21	IN OUT <u>N/A</u> NO		
Proper hot holding temperatures			
22	<u>IN</u> OUT N/A NO		
Proper cold holding temperatures			
23	<u>IN</u> OUT N/A NO		
Proper date marking and disposition			
24	IN OUT <u>N/A</u> NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	IN OUT <u>N/A</u>		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	<u>IN</u> OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	<u>IN</u> OUT <u>N/A</u>		
Food additives: approved and properly used			
28	<u>IN</u> OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	IN OUT <u>N/A</u>		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48	X		
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation: SCHOOL

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date: 2/9/2021

Signature of Inspector: [Signature]

Date: 2/9/2021

Date: 2/9/2021



MERRIMACK FIRE DEPARTMENT

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



60-11128

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Dana Stop</u>	Date: <u>2/1/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations	<u>0</u>
Address: <u>554 Dow Highway</u>	Time in: <u>11:00</u>	Time out: <u>11:30</u>	No. of Repeat Risk Factor/Intervention Violations	<u>0</u>
Owner/Permit Holder: <u>Da Gas Inc</u>	Risk Category: <u>C</u>	Total Violations <u>1</u>		
Email: <u>Ayman Ayman 19 @msn.com</u>	Phone: <u>(603) 262-5636</u>	Inspection Status: <u>Green</u> Yellow Red		
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint
Other				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status		COS	R
Supervision			
1	<u>IN</u> OUT		
2	<u>IN</u> OUT N/A		
Employee Health			
3	<u>IN</u> OUT		
4	<u>IN</u> OUT		
5	<u>IN</u> OUT		
Good Hygiene Practices			
6	IN OUT <u>NO</u>		
7	IN OUT <u>NO</u>		
Preventing Contamination by Hands			
8	IN OUT <u>NO</u>		
9	IN OUT N/A <u>NO</u>		
10	<u>IN</u> OUT		
Approved Source			
11	<u>IN</u> OUT		
12	IN OUT N/A <u>NO</u>		
13	<u>IN</u> OUT		
14	IN OUT N/A <u>NO</u>		

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

COS = corrected on-site during inspection

R = repeat violation

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

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT N/A NO		
16	<u>IN</u> OUT N/A		
17	IN OUT <u>N/A</u> NO		
Time / Temperature Control for Safety			
18	IN OUT N/A <u>NO</u>		
19	IN OUT N/A <u>NO</u>		
20	IN OUT N/A <u>NO</u>		
21	IN OUT N/A <u>NO</u>		
22	<u>IN</u> OUT N/A NO		
23	<u>IN</u> OUT N/A NO		
24	IN OUT <u>N/A</u> NO		
Consumer Advisory			
25	IN OUT <u>N/A</u>		
Highly Susceptible Populations			
26	IN OUT <u>N/A</u>		
Food / Color Additives and Toxic Substances			
27	IN OUT <u>N/A</u>		
28	<u>IN</u> OUT N/A		
Conformance with Approved Procedures			
29	IN OUT <u>N/A</u>		

Type of Operation:

Discussion with Person-in-Charge:

License Posted:

Y N

Follow-Up: 14 days

Y N

Follow-Up Date:

Signature of Person in Charge:

Date: 2-3-2021

Signature of Inspector:

Date: 2-3-2021



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Bedford Road Baptist Church</u>	Date: <u>2/4/2</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>64 Bedford Road</u>	Time in: <u>10:00</u>	Time out: <u>10:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Bedford Road Baptist Church</u>	Risk Category: <u>0</u>	Total Violations: <u>0</u>	
Email:	Phone: <u>(603) 416-6055</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status

COS R

Supervision

- | | | | | |
|---|-------------------|--|--|--|
| 1 | <u>IN</u> OUT | Person in charge present, demonstrates knowledge and performs duties | | |
| 2 | IN OUT <u>N/A</u> | Certified Food Protection Manager | | |

Employee Health

- | | | | | |
|---|---------------|---|--|--|
| 3 | <u>IN</u> OUT | Management/food employees & conditional employee; knowledge, responsibilities and reporting | | |
| 4 | <u>IN</u> OUT | Proper use of restriction and exclusion | | |
| 5 | <u>IN</u> OUT | Procedures for responding to vomiting and diarrheal events | | |

Good Hygiene Practices

- | | | | | |
|---|------------------|--|--|--|
| 6 | IN OUT <u>NO</u> | Proper eating, tasting, drinking, or tobacco use | | |
| 7 | IN OUT <u>NO</u> | No discharge from eyes, nose, mouth | | |

Preventing Contamination by Hands

- | | | | | |
|----|-----------------------------|---|--|--|
| 8 | <u>IN</u> OUT <u>NO</u> | Hands clean & properly washed | | |
| 9 | IN OUT <u>N/A</u> <u>NO</u> | No bare hand contact with RTE food | | |
| 10 | <u>IN</u> OUT | Adequate handwashing sinks properly supplied & accessible | | |

Approved Source

- | | | | | |
|----|-----------------------------|--|--|--|
| 11 | <u>IN</u> OUT | Food obtained from an approved source | | |
| 12 | IN OUT <u>N/A</u> <u>NO</u> | Food received at proper temperature | | |
| 13 | <u>IN</u> OUT | Food in good condition, safe & unadulterated | | |
| 14 | IN OUT <u>N/A</u> <u>NO</u> | Req. records available: shell stock tags, parasite destruction | | |

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status

COS R

Safe Food and Water

- | | | | | |
|----|--|--|--|--|
| 30 | | Pasteurized eggs used where required | | |
| 31 | | Water & ice from approved source | | |
| 32 | | Variance obtained for specialized processing methods | | |

Food Temperature Control

- | | | | | |
|----|--|---|--|--|
| 33 | | Proper cooling methods used; adequate equipment for temp. control | | |
| 34 | | Plant food properly cooked for hot holding | | |
| 35 | | Approved thawing methods used | | |
| 36 | | Thermometers provided and accurate | | |

Food Identification

- | | | | | |
|----|--|---|--|--|
| 37 | | Food properly labeled: original container | | |
|----|--|---|--|--|

Prevention of Food Contamination

- | | | | | |
|----|--|--|--|--|
| 38 | | Insects, rodents, & animals not present | | |
| 39 | | Contamination prevented during food preparation, storage & display | | |
| 40 | | Personal cleanliness | | |
| 41 | | Wiping cloths: properly used & stored | | |
| 42 | | Washing fruits & vegetables | | |

Compliance Status

COS R

Protection from Contamination

- | | | | | |
|----|------------------------------------|--|--|--|
| 15 | <u>IN</u> OUT <u>N/A</u> <u>NO</u> | Food separated and protected | | |
| 16 | <u>IN</u> OUT <u>N/A</u> | Food-contact surfaces cleaned and sanitized | | |
| 17 | IN OUT <u>N/A</u> <u>NO</u> | Proper disposition or returned, previously served, reconditioned & unsafe food | | |

Time / Temperature Control for Safety

- | | | | | |
|----|------------------------------------|---|--|--|
| 18 | IN OUT <u>N/A</u> <u>NO</u> | Proper cooking time and temperature | | |
| 19 | IN OUT <u>N/A</u> <u>NO</u> | Proper reheating procedures for hot holding | | |
| 20 | IN OUT <u>N/A</u> <u>NO</u> | Proper cooling time and temperatures | | |
| 21 | IN OUT <u>N/A</u> <u>NO</u> | Proper hot holding temperatures | | |
| 22 | <u>IN</u> OUT <u>N/A</u> <u>NO</u> | Proper cold holding temperatures | | |
| 23 | IN OUT <u>N/A</u> <u>NO</u> | Proper date marking and disposition | | |
| 24 | IN OUT <u>N/A</u> <u>NO</u> | Time as a Public Health Control: procedures and records | | |

Consumer Advisory

- | | | | | |
|----|-------------------|--|--|--|
| 25 | IN OUT <u>N/A</u> | Consumer advisory provided for raw/undercooked foods | | |
|----|-------------------|--|--|--|

Highly Susceptible Populations

- | | | | | |
|----|-------------------|--|--|--|
| 26 | IN OUT <u>N/A</u> | Pasteurized foods used; prohibited foods not offered | | |
|----|-------------------|--|--|--|

Food / Color Additives and Toxic Substances

- | | | | | |
|----|--------------------------|---|--|--|
| 27 | IN OUT <u>N/A</u> | Food additives: approved and properly used | | |
| 28 | <u>IN</u> OUT <u>N/A</u> | Toxic substances properly identified, stored and used | | |

Conformance with Approved Procedures

- | | | | | |
|----|-------------------|--|--|--|
| 19 | IN OUT <u>N/A</u> | Compliance with variance/specialized process/HACCP | | |
|----|-------------------|--|--|--|

Compliance Status

COS R

Proper Use of Utensils

- | | | | | |
|----|--|---|--|--|
| 43 | | In-use utensils properly stored | | |
| 44 | | Utensils, equipment & linens: properly stored, dried, & handled | | |
| 45 | | Single-use/single-service articles: properly stored & used | | |
| 46 | | Gloves used properly | | |

Utensils, Equipment and Vending

- | | | | | |
|----|--|---|--|--|
| 47 | | Food and non-food contact surfaces cleanable, | | |
| 48 | | Properly designed, constructed, & used | | |
| 49 | | Warewashing: installed, maintained, & used: test strips | | |

Physical Facilities

- | | | | | |
|----|--|---|--|--|
| 50 | | Hot & cold water available adequate pressure | | |
| 51 | | Plumbing installed, proper backflow devices | | |
| 52 | | Sewage & waste water properly disposed | | |
| 53 | | Toilet facilities properly constructed, supplied, & cleaned | | |
| 54 | | Garbage & refuse properly disposed, facilities maintained | | |
| 55 | | Physical facilities installed, maintained, & clean | | |
| 56 | | Adequate ventilation & lighting, designated areas used | | |

Type of Operation: church

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: 2-4-2021



MERRIMACK FIRE DEPARTMENT

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



40-3 unit 101

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Altitude Trampoline Park</u>	Date: <u>4/4/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>360 DW Highway</u>	Time in: <u>11:00</u>	Time out: <u>11:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Dan Huckins n/a</u>	Risk Category: <u>E</u>	Total Violations <u>0</u>	
Email: <u>dan@altitudemerrimack.com</u>	Phone: <u>(603) 261-3673</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
		Complaint	Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status

COS R

Supervision

- | | | | | |
|---|------------|--|--|--|
| 1 | IN OUT | Person in charge present, demonstrates knowledge and performs duties | | |
| 2 | IN OUT N/A | Certified Food Protection Manager | | |

Employee Health

- | | | | | |
|---|--------|---|--|--|
| 3 | IN OUT | Management/food employees & conditional employee; knowledge, responsibilities and reporting | | |
| 4 | IN OUT | Proper use of restriction and exclusion | | |
| 5 | IN OUT | Procedures for responding to vomiting and diarrheal events | | |

Good Hygiene Practices

- | | | | | | |
|---|--------|----|--|--|--|
| 6 | IN OUT | NO | Proper eating, tasting, drinking, or tobacco use | | |
| 7 | IN OUT | NO | No discharge from eyes, nose, mouth | | |

Preventing Contamination by Hands

- | | | | | | |
|----|------------|----|---|--|--|
| 8 | IN OUT | NO | Hands clean & properly washed | | |
| 9 | IN OUT N/A | NO | No bare hand contact with RTE food | | |
| 10 | IN OUT | | Adequate handwashing sinks properly supplied & accessible | | |

Approved Source

- | | | | | | |
|----|------------|----|--|--|--|
| 11 | IN OUT | | Food obtained from an approved source | | |
| 12 | IN OUT N/A | NO | Food received at proper temperature | | |
| 13 | IN OUT | | Food in good condition, safe & unadulterated | | |
| 14 | IN OUT N/A | NO | Req. records available: shell stock tags, parasite destruction | | |

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status

COS R

Safe Food and Water

- | | | | | |
|----|--|--|--|--|
| 30 | | Pasteurized eggs used where required | | |
| 31 | | Water & Ice from approved source | | |
| 32 | | Variance obtained for specialized processing methods | | |

Food Temperature Control

- | | | | | |
|----|--|---|--|--|
| 33 | | Proper cooling methods used: adequate equipment for temp. control | | |
| 34 | | Plant food properly cooked for hot holding | | |
| 35 | | Approved thawing methods used | | |
| 36 | | Thermometers provided and accurate | | |

Food Identification

- | | | | | |
|----|--|---|--|--|
| 37 | | Food properly labeled: original container | | |
|----|--|---|--|--|

Prevention of Food Contamination

- | | | | | |
|----|--|--|--|--|
| 38 | | Insects, rodents, & animals not present | | |
| 39 | | Contamination prevented during food preparation, storage & display | | |
| 40 | | Personal cleanliness | | |
| 41 | | Wiping cloths: properly used & stored | | |
| 42 | | Washing fruits & vegetables | | |

Compliance Status

COS R

Protection from Contamination

- | | | | | | |
|----|------------|----|--|--|--|
| 15 | IN OUT N/A | NO | Food separated and protected | | |
| 16 | IN OUT N/A | | Food-contact surfaces cleaned and sanitized | | |
| 17 | IN OUT N/A | NO | Proper disposition or returned, previously served, reconditioned & unsafe food | | |

Time / Temperature Control for Safety

- | | | | | | |
|----|------------|----|---|--|--|
| 18 | IN OUT N/A | NO | Proper cooking time and temperature | | |
| 19 | IN OUT N/A | NO | Proper reheating procedures for hot holding | | |
| 20 | IN OUT N/A | NO | Proper cooling time and temperatures | | |
| 21 | IN OUT N/A | NO | Proper hot holding temperatures | | |
| 22 | IN OUT N/A | NO | Proper cold holding temperatures | | |
| 23 | IN OUT N/A | NO | Proper date marking and disposition | | |
| 24 | IN OUT N/A | NO | Time as a Public Health Control: procedures and records | | |

Consumer Advisory

- | | | | | | |
|----|------------|--|--|--|--|
| 25 | IN OUT N/A | | Consumer advisory provided for raw/undercooked foods | | |
|----|------------|--|--|--|--|

Highly Susceptible Populations

- | | | | | | |
|----|------------|--|--|--|--|
| 26 | IN OUT N/A | | Pasteurized foods used; prohibited foods not offered | | |
|----|------------|--|--|--|--|

Food / Color Additives and Toxic Substances

- | | | | | | |
|----|------------|--|---|--|--|
| 27 | IN OUT N/A | | Food additives: approved and properly used | | |
| 28 | IN OUT N/A | | Toxic substances properly identified, stored and used | | |

Conformance with Approved Procedures

- | | | | | | |
|----|------------|--|--|--|--|
| 19 | IN OUT N/A | | Compliance with variance/specialized process/HACCP | | |
|----|------------|--|--|--|--|

Compliance Status

COS R

Proper Use of Utensils

- | | | | | |
|----|--|---|--|--|
| 43 | | In-use utensils properly stored | | |
| 44 | | Utensils, equipment & linens: properly stored, dried, & handled | | |
| 45 | | Single-use/single-service articles: properly stored & used | | |
| 46 | | Gloves used properly | | |

Utensils, Equipment and Vending

- | | | | | |
|----|--|---|--|--|
| 47 | | Food and non-food contact surfaces cleanable, | | |
| 48 | | Properly designed, constructed, & used | | |
| 49 | | Warewashing: installed, maintained, & used: test strips | | |

Physical Facilities

- | | | | | |
|----|--|---|--|--|
| 50 | | Hot & cold water available adequate pressure | | |
| 51 | | Plumbing installed, proper backflow devices | | |
| 52 | | Sewage & waste water properly disposed | | |
| 53 | | Toilet facilities properly constructed, supplied, & cleaned | | |
| 54 | | Garbage & refuse properly disposed, facilities maintained | | |
| 55 | | Physical facilities installed, maintained, & clean | | |
| 56 | | Adequate ventilation & lighting, designated areas used | | |

Type of Operation:

Discussion with Person-in-Charge:

Brittany Johnson
brittanys@altitudemerrimack.com

License Posted:

Y N

Follow-Up:

Y N

Follow-Up Date:

Signature of Person in Charge:

Signature of Inspector:

Date: 2/4/2021

Date: 2/4/2021



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Hayward's Ice Cream</u>	Date: <u>2/3/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>364 Dow Highway</u>	Time in: <u>1:30</u>	Time out: <u>12:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder:	Risk Category: <u>0</u>	Total Violations: <u>0</u>	
Email: <u>info@haywardsicecream.com</u>	Phone: <u>(603) 424-5915</u>	Inspection Status: <u>Green</u>	Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status		COS	R
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<u>IN</u> OUT NO		
Hands clean & properly washed			
9	<u>IN</u> OUT N/A NO		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	IN OUT N/A <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			
<p>Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.</p>			

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge:	Follow-Up Date:
Signature of Inspector:	Date: <u>2/3/21</u>
	Date: <u>2-3-2021</u>

Date: 2-3-2021



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: 7-eleven # 33273 Date: 2/1/21 Page 1 of 2 No. of Risk Factor/Intervention Violations 1
Address: 728 DW Highway Time in: 2:00 Time out: 2:50 No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: SI Kryobols Inc. Risk Category: 0 Total Violations 1
Email: Phone: Inspection Status: Green Yellow Red
Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status

COS R

Supervision

- 1 ☒ IN ☐ OUT Person in charge present, demonstrates knowledge and performs duties
2 ☒ IN ☐ OUT N/A Certified Food Protection Manager

Employee Health

- 3 ☒ IN ☐ OUT Management/food employees & conditional employee; knowledge, responsibilities and reporting
4 ☒ IN ☐ OUT Proper use of restriction and exclusion
5 ☒ IN ☐ OUT Procedures for responding to vomiting and diarrheal events

Good Hygiene Practices

- 6 IN ☐ OUT ☒ NO Proper eating, tasting, drinking, or tobacco use
7 IN ☐ OUT ☒ NO No discharge from eyes, nose, mouth

Preventing Contamination by Hands

- 8 IN ☐ OUT ☒ NO Hands clean & properly washed
9 IN ☐ OUT N/A ☒ NO No bare hand contact with RTE food
10 ☒ IN ☐ OUT Adequate handwashing sinks properly supplied & accessible

Approved Source

- 11 ☒ IN ☐ OUT Food obtained from an approved source
12 IN ☐ OUT N/A ☒ NO Food received at proper temperature
13 ☒ IN ☐ OUT Food in good condition, safe & unadulterated
14 IN ☐ OUT N/A ☒ NO Req. records available: shell stock tags, parasite destruction

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status

COS R

Safe Food and Water

- 30 ☐ Pasteurized eggs used where required
31 ☐ Water & Ice from approved source
32 ☐ Variance obtained for specialized processing methods

Food Temperature Control

- 33 ☐ Proper cooling methods used: adequate equipment for temp. control
34 ☐ Plant food properly cooked for hot holding
35 ☐ Approved thawing methods used
36 ☐ Thermometers provided and accurate

Food Identification

- 37 ☐ Food properly labeled: original container

Prevention of Food Contamination

- 38 ☐ Insects, rodents, & animals not present
39 ☐ Contamination prevented during food preparation, storage & display
40 ☐ Personal cleanliness
41 ☐ Wiping cloths: properly used & stored
42 ☐ Washing fruits & vegetables

Compliance Status

COS R

Protection from Contamination

- 15 ☒ IN ☐ OUT N/A ☐ NO Food separated and protected
16 IN ☐ OUT N/A ☒ NO Food-contact surfaces cleaned and sanitized
17 IN ☐ OUT N/A ☒ NO Proper disposition or returned, previously served, reconditioned & unsafe food

Time / Temperature Control for Safety

- 18 IN ☐ OUT N/A ☒ NO Proper cooking time and temperature
19 IN ☐ OUT N/A ☒ NO Proper reheating procedures for hot holding
20 IN ☐ OUT N/A ☒ NO Proper cooling time and temperatures
21 IN ☐ OUT N/A ☒ NO Proper hot holding temperatures
22 IN ☐ OUT N/A ☒ NO Proper cold holding temperatures
23 IN ☐ OUT N/A ☒ NO Proper date marking and disposition
24 IN ☐ OUT N/A ☒ NO Time as a Public Health Control: procedures and records

Consumer Advisory

- 25 IN ☐ OUT N/A ☒ NO Consumer advisory provided for raw/undercooked foods

Highly Susceptible Populations

- 26 IN ☐ OUT N/A ☒ NO Pasteurized foods used; prohibited foods not offered

Food / Color Additives and Toxic Substances

- 27 IN ☐ OUT N/A ☒ NO Food additives: approved and properly used
28 IN ☐ OUT N/A ☒ NO Toxic substances properly identified, stored and used

Conformance with Approved Procedures

- 19 IN ☐ OUT N/A ☒ NO Compliance with variance/specialized process/HACCP

Compliance Status

COS R

Proper Use of Utensils

- 43 ☐ In-use utensils properly stored
44 ☐ Utensils, equipment & linens: properly stored, dried, & handled
45 ☐ Single-use/single-service articles: properly stored & used
46 ☐ Gloves used properly

Utensils, Equipment and Vending

- 47 ☐ Food and non-food contact surfaces cleanable,
48 ☐ Properly designed, constructed, & used
49 ☐ Warewashing: installed, maintained, & used: test strips

Physical Facilities

- 50 ☐ Hot & cold water available adequate pressure
51 ☐ Plumbing installed, proper backflow devices
52 ☐ Sewage & waste water properly disposed
53 ☐ Toilet facilities properly constructed, supplied, & cleaned
54 ☐ Garbage & refuse properly disposed, facilities maintained
55 ☐ Physical facilities installed, maintained, & clean
56 ☐ Adequate ventilation & lighting, designated areas used

Type of Operation: retail

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: 10 days Y N

Follow-Up Date:

Signature of Person in Charge:

Date: 2-1-21

Signature of Inspector:

Date: 2-1-2021



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: St. John Numan	Date: 2/5/21	Page 1 of 2	No. of Risk Factor/Intervention Violations	0	
Address: 708 Milford Road	Time in: 9:00	Time out: 9:30	No. of Repeat Risk Factor/Intervention Violations	0	
Owner/Permit Holder: Rev Robert Glasglow	Risk Category: 0		Total Violations	0	
Email:	Phone: (603) 880-489	Inspection Status: Green	Yellow	Red	
Inspection Type: Routine	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status

COS R

Supervision

- | | | | | |
|---|------------|--|--|--|
| 1 | IN OUT | Person in charge present, demonstrates knowledge and performs duties | | |
| 2 | IN OUT N/A | Certified Food Protection Manager | | |

Employee Health

- | | | | | |
|---|--------|---|--|--|
| 3 | IN OUT | Management/food employees & conditional employee; knowledge, responsibilities and reporting | | |
| 4 | IN OUT | Proper use of restriction and exclusion | | |
| 5 | IN OUT | Procedures for responding to vomiting and diarrheal events | | |

Good Hygiene Practices

- | | | | | | |
|---|--------|----|--|--|--|
| 6 | IN OUT | NO | Proper eating, tasting, drinking, or tobacco use | | |
| 7 | IN OUT | NO | No discharge from eyes, nose, mouth | | |

Preventing Contamination by Hands

- | | | | | | |
|----|------------|----|---|--|--|
| 8 | IN OUT | NO | Hands clean & properly washed | | |
| 9 | IN OUT N/A | NO | No bare hand contact with RTE food | | |
| 10 | IN OUT | | Adequate handwashing sinks properly supplied & accessible | | |

Approved Source

- | | | | | | |
|----|------------|----|--|--|--|
| 11 | IN OUT | | Food obtained from an approved source | | |
| 12 | IN OUT N/A | NO | Food received at proper temperature | | |
| 13 | IN OUT | | Food in good condition, safe & unadulterated | | |
| 14 | IN OUT N/A | NO | Req. records available: shell stock tags, parasite destruction | | |

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status

COS R

Safe Food and Water

- | | | | | |
|----|--|--|--|--|
| 30 | | Pasteurized eggs used where required | | |
| 31 | | Water & Ice from approved source | | |
| 32 | | Variance obtained for specialized processing methods | | |

Food Temperature Control

- | | | | | |
|----|--|---|--|--|
| 33 | | Proper cooling methods used: adequate equipment for temp. control | | |
| 34 | | Plant food properly cooked for hot holding | | |
| 35 | | Approved thawing methods used | | |
| 36 | | Thermometers provided and accurate | | |

Food Identification

- | | | | | |
|----|--|---|--|--|
| 37 | | Food properly labeled: original container | | |
|----|--|---|--|--|

Prevention of Food Contamination

- | | | | | |
|----|--|--|--|--|
| 38 | | Insects, rodents, & animals not present | | |
| 39 | | Contamination prevented during food preparation, storage & display | | |
| 40 | | Personal cleanliness | | |
| 41 | | Wiping cloths: properly used & stored | | |
| 42 | | Washing fruits & vegetables | | |

Compliance Status

COS R

Protection from Contamination

- | | | | | | |
|----|------------|----|--|--|--|
| 15 | IN OUT N/A | NO | Food separated and protected | | |
| 16 | IN OUT N/A | | Food-contact surfaces cleaned and sanitized | | |
| 17 | IN OUT N/A | NO | Proper disposition or returned, previously served, reconditioned & unsafe food | | |

Time / Temperature Control for Safety

- | | | | | | |
|----|------------|----|---|--|--|
| 18 | IN OUT N/A | NO | Proper cooking time and temperature | | |
| 19 | IN OUT N/A | NO | Proper reheating procedures for hot holding | | |
| 20 | IN OUT N/A | NO | Proper cooling time and temperatures | | |
| 21 | IN OUT N/A | NO | Proper hot holding temperatures | | |
| 22 | IN OUT N/A | NO | Proper cold holding temperatures | | |
| 23 | IN OUT N/A | NO | Proper date marking and disposition | | |
| 24 | IN OUT N/A | NO | Time as a Public Health Control: procedures and records | | |

Consumer Advisory

- | | | | | | |
|----|------------|--|--|--|--|
| 25 | IN OUT N/A | | Consumer advisory provided for raw/undercooked foods | | |
|----|------------|--|--|--|--|

Highly Susceptible Populations

- | | | | | | |
|----|------------|--|--|--|--|
| 26 | IN OUT N/A | | Pasteurized foods used; prohibited foods not offered | | |
|----|------------|--|--|--|--|

Food / Color Additives and Toxic Substances

- | | | | | | |
|----|------------|--|---|--|--|
| 27 | IN OUT N/A | | Food additives: approved and properly used | | |
| 28 | IN OUT N/A | | Toxic substances properly identified, stored and used | | |

Conformance with Approved Procedures

- | | | | | | |
|----|------------|--|--|--|--|
| 19 | IN OUT N/A | | Compliance with variance/specialized process/HACCP | | |
|----|------------|--|--|--|--|

Compliance Status

COS R

Proper Use of Utensils

- | | | | | |
|----|--|---|--|--|
| 43 | | In-use utensils properly stored | | |
| 44 | | Utensils, equipment & linens: properly stored, dried, & handled | | |
| 45 | | Single-use/single-service articles: properly stored & used | | |
| 46 | | Gloves used properly | | |

Utensils, Equipment and Vending

- | | | | | |
|----|--|---|--|--|
| 47 | | Food and non-food contact surfaces cleanable, | | |
| 48 | | Properly designed, constructed, & used | | |
| 49 | | Warewashing: installed, maintained, & used: test strips | | |

Physical Facilities

- | | | | | |
|----|--|---|--|--|
| 50 | | Hot & cold water available adequate pressure | | |
| 51 | | Plumbing installed, proper backflow devices | | |
| 52 | | Sewage & waste water properly disposed | | |
| 53 | | Toilet facilities properly constructed, supplied, & cleaned | | |
| 54 | | Garbage & refuse properly disposed, facilities maintained | | |
| 55 | | Physical facilities installed, maintained, & clean | | |
| 56 | | Adequate ventilation & lighting, designated areas used | | |

Type of Operation:

Discussion with Person-in-Charge:

License Posted:

Y N

Follow-Up:

Y N

Follow-Up Date:

Signature of Person in Charge:

Signature of Inspector:

Date: **2/5/2021**

Date: **2/16/2021**



MERRIMACK FIRE DEPARTMENT

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

201041-4



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Thomas Moore College</u>	Date: <u>2/5/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations	<input checked="" type="checkbox"/>	
Address: <u>6 Manchester street</u>	Time in: <u>10:00</u>	Time out: <u>10:30</u>	No. of Repeat Risk Factor/Intervention Violations	<input checked="" type="checkbox"/>	
Owner/Permit Holder: <u>Thomas Moore college</u>	Risk Category: <u>G</u>		Total Violations	<input checked="" type="checkbox"/>	
Email:	Phone: <u>(603) 880-8308</u>	Inspection Status: <u>Green</u>	Yellow	Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status

COS R

Supervision		COS	R
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
Employee Health		COS	R
3	IN OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices		COS	R
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands		COS	R
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source		COS	R
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status

COS R

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

Compliance Status

COS R

Protection from Contamination		COS	R
15	IN OUT N/A NO		
Food separated and protected			
16	IN OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT N/A NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety		COS	R
18	IN OUT N/A NO		
Proper cooking time and temperature			
19	IN OUT N/A NO		
Proper reheating procedures for hot holding			
20	IN OUT N/A NO		
Proper cooling time and temperatures			
21	IN OUT N/A NO		
Proper hot holding temperatures			
22	IN OUT N/A NO		
Proper cold holding temperatures			
23	IN OUT N/A NO		
Proper date marking and disposition			
24	IN OUT N/A NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory		COS	R
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations		COS	R
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances		COS	R
27	IN OUT N/A		
Food additives: approved and properly used			
28	IN OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures		COS	R
19	IN OUT N/A		
Compliance with variance/specialized process/HACCP			

Compliance Status

COS R

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted:

☒ Y ☒ N

Follow-Up:

☒ Y ☒ N

Follow-Up Date:

Signature of Person in Charge:

Date: 2-5-2021

Signature of Inspector:

Date: 2/6/2021

Date: 2/5/2024



MERRIMACK FIRE DEPARTMENT

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



50-41054 2+

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Tomanawk Tavern</u>	Date: <u>2/8/21</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations	<u>1</u>
Address: <u>454 DOW Highway</u>	Time in: <u>10:30</u> Time out: <u>11:30</u>	No. of Repeat Risk Factor/Intervention Violations	<u>0</u>
Owner/Permit Holder: <u>Tomanawk Tavern LLC</u>	Risk Category: <u>3</u>	Total Violations	<u>1</u>
Email:	Phone:	Inspection Status: <u>Green</u>	Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection Pre-operational Illness Investigation Complaint Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status

COS R

Supervision		COS	R
1	IN OUT Person in charge present, demonstrates knowledge and performs duties		
2	IN OUT N/A Certified Food Protection Manager		
Employee Health		COS	R
3	IN OUT Management/food employees & conditional employee; knowledge, responsibilities and reporting		
4	IN OUT Proper use of restriction and exclusion		
5	IN OUT Procedures for responding to vomiting and diarrheal events		
Good Hygiene Practices		COS	R
6	IN OUT NO Proper eating, tasting, drinking, or tobacco use		
7	IN OUT NO No discharge from eyes, nose, mouth		
Preventing Contamination by Hands		COS	R
8	IN OUT NO Hands clean & properly washed		
9	IN OUT N/A NO No bare hand contact with RTE food		
10	IN OUT Adequate handwashing sinks properly supplied & accessible		
Approved Source		COS	R
11	IN OUT Food obtained from an approved source		
12	IN OUT N/A NO Food received at proper temperature		
13	IN OUT Food in good condition, safe & unadulterated		
14	IN OUT N/A NO Req. records available: shell stock tags, parasite destruction		

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

Compliance Status

COS R

Protection from Contamination		COS	R
15	IN OUT N/A NO Food separated and protected		
16	IN OUT N/A Food-contact surfaces cleaned and sanitized		
17	IN OUT N/A NO Proper disposition or returned, previously served, reconditioned & unsafe food		
Time / Temperature Control for Safety		COS	R
18	IN OUT N/A NO Proper cooking time and temperature		
19	IN OUT N/A NO Proper reheating procedures for hot holding		
20	IN OUT N/A NO Proper cooling time and temperatures		
21	IN OUT N/A NO Proper hot holding temperatures		
22	IN OUT N/A NO Proper cold holding temperatures		
23	IN OUT N/A NO Proper date marking and disposition		
24	IN OUT N/A NO Time as a Public Health Control: procedures and records		
Consumer Advisory		COS	R
25	IN OUT N/A Consumer advisory provided for raw/undercooked foods		
Highly Susceptible Populations		COS	R
26	IN OUT N/A Pasteurized foods used; prohibited foods not offered		
Food / Color Additives and Toxic Substances		COS	R
27	IN OUT N/A Food additives: approved and properly used		
28	IN OUT N/A Toxic substances properly identified, stored and used		
Conformance with Approved Procedures		COS	R
29	IN OUT N/A Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status

COS R

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

Compliance Status

COS R

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

Type of Operation: Full service & deli

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: 10 days Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date:

Signature of Inspector: [Signature]

Date: 2/8/2021



OBSERVATIONS AND/OR CORRECTIVE ACTIONS				
V	Item Number	Section of Code	Description of Violation	Dated Corrected or COS
			<u>Kitchen:</u>	
C	55	6-501.12	- accumulation of food debris under cooking equipment. clean and sanitize.	
			<u>Display:</u>	
C	49	4-602.13	- display cases - gaskets / doors / door tracks soiled with food debris. clean and sanitize.	
Pt	34	3-602.11	- pre-packaged food items in display case not properly labeled with all required information. Questions on labeling directions should be sent via email to colson@merrimacknh.gov	
			<u>walk-in:</u>	
P	15	3-302.11	- container of raw beef observed nesting directly on top of raw beef in another container. ensure food is segregated to avoid contamination of food items.	COS
Signature of Person in Charge: <i>[Signature]</i>				Date: <i>2/8/2021</i>
Signature of Inspector: <i>[Signature]</i>				Date: <i>2/8/2021</i>



MERRIMACK FIRE DEPARTMENT

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



60-41003-E

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Sano Sweets	Date: 2-8-21	Page 1 of 2	No. of Risk Factor/Intervention Violations	<input checked="" type="checkbox"/>
Address: 416 BW Highway	Time in: 10:00	Time out: 10:30	No. of Repeat Risk Factor/Intervention Violations	<input checked="" type="checkbox"/>
Owner/Permit Holder: Jessica Sano	Risk Category: D		Total Violations	<input checked="" type="checkbox"/>
Email: jsano12626@yahoo.com	Phone: (603) 261-2491	Inspection Status: Green	Yellow	Red
Inspection Type: Routine	Re-inspection	Pre-operational	Illness Investigation	Complaint
Other				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status		COS	R
Supervision			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	IN OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			
<p>Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: Y N
Discussion with Person-in-Charge:	Follow-Up: Y N
Signature of Person in Charge: <i>[Signature]</i>	Follow-Up Date:
Signature of Inspector: <i>[Signature]</i>	Date: 2/8/2021
	Date: 2/8/2021



MERRIMACK FIRE DEPARTMENT

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

28/003



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Friendlys</u>	Date: <u>2/8/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>710 Milford Road</u>	Time in: <u>2:00</u>	Time out: <u>2:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Friendlys</u>	Risk Category: <u>B</u>		Total Violations <u>2</u>
Email:	Phone: <u>(603) 594-0239</u>	Inspection Status: <u>Green</u>	Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		COS	R
Supervision			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	IN OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			
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 COS = corrected on-site during inspection R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38	✓		
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56	X		
Adequate ventilation & lighting, designated areas used			

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge: Laura Blum

Signature of Inspector: [Signature]

License Posted: Y N

Follow-Up: 10 days Y N

Follow-Up Date:

Date: 2/8/2021

Date: 2/8/2021



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Merrimack House of Pizza Date: 2/10/21 Page 1 of 2 No. of Risk Factor/Intervention Violations: 0
Address: 563 DW Highway Time in: 11:30 Time out: 12:30 No. of Repeat Risk Factor/Intervention Violations: 0
Owner/Permit Holder: MHPES LLC Risk Category: C Total Violations: 1
Email: _____ Phone: (603) 424-3008 Inspection Status: Green Yellow Red

Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		COS	R
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<u>IN</u> OUT NO		
Hands clean & properly washed			
9	<u>IN</u> OUT N/A NO		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	IN OUT N/A <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A <u>NO</u>		
Req. records available: shell stock tags, parasite destruction			

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

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39	<u>X</u>		<u>X</u>
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensil, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation: _____ License Posted: Y N
Discussion with Person-in-Charge: _____ Follow-Up: 14 days Y N
Signature of Person in Charge: H-M Follow-Up Date: _____
Signature of Inspector: [Signature] Date: 2/10/2021



MERRIMACK FIRE DEPARTMENT

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

4D-4/029



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Gurnams Catering</u>	Date: <u>2/1/21</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>326 DW Highway</u>	Time in: <u>1:30</u> Time out: <u>2:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Gurnam Virk</u>	Risk Category: <u>C</u>	Total Violations: <u>1</u>
Email: <u>Gurnamvirk02@gmail.com</u>	Phone: <u>(603) 421-8086</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u> Re-inspection Pre-operational Illness Investigation Complaint Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status

COS R

Supervision		COS	R
1	IN OUT Person in charge present, demonstrates knowledge and performs duties		
2	IN OUT N/A Certified Food Protection Manager		
Employee Health		COS	R
3	IN OUT Management/food employees & conditional employee; knowledge, responsibilities and reporting		
4	IN OUT Proper use of restriction and exclusion		
5	IN OUT Procedures for responding to vomiting and diarrheal events		
Good Hygiene Practices		COS	R
6	IN OUT NO Proper eating, tasting, drinking, or tobacco use		
7	IN OUT NO No discharge from eyes, nose, mouth		
Preventing Contamination by Hands		COS	R
8	IN OUT NO Hands clean & properly washed		
9	IN OUT N/A NO No bare hand contact with RTE food		
10	IN OUT Adequate handwashing sinks properly supplied & accessible		
Approved Source		COS	R
11	IN OUT Food obtained from an approved source		
12	IN OUT N/A NO Food received at proper temperature		
13	IN OUT Food in good condition, safe & unadulterated		
14	IN OUT N/A NO Req. records available: shell stock tags, parasite destruction		

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

GOOD RETAIL PRACTICES

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

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

Compliance Status

COS R

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

Compliance Status

COS R

Protection from Contamination		COS	R
15	IN OUT N/A NO Food separated and protected		
16	IN OUT N/A Food-contact surfaces cleaned and sanitized		
17	IN OUT N/A NO Proper disposition or returned, previously served, reconditioned & unsafe food		
Time / Temperature Control for Safety		COS	R
18	IN OUT N/A NO Proper cooking time and temperature		
19	IN OUT N/A NO Proper reheating procedures for hot holding		
20	IN OUT N/A NO Proper cooling time and temperatures		
21	IN OUT N/A NO Proper hot holding temperatures		
22	IN OUT N/A NO Proper cold holding temperatures		
23	IN OUT N/A NO Proper date marking and disposition		
24	IN OUT N/A NO Time as a Public Health Control: procedures and records		
Consumer Advisory		COS	R
25	IN OUT N/A Consumer advisory provided for raw/undercooked foods		
Highly Susceptible Populations		COS	R
26	IN OUT N/A Pasteurized foods used; prohibited foods not offered		
Food / Color Additives and Toxic Substances		COS	R
27	IN OUT N/A Food additives: approved and properly used		
28	IN OUT N/A Toxic substances properly identified, stored and used		
Conformance with Approved Procedures		COS	R
29	IN OUT N/A Compliance with variance/specialized process/HACCP		

Compliance Status

COS R

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Signature of Person in Charge:

Follow-Up Date:

Signature of Inspector:

Date: 2/10/2021

Date: 2/10/2021



Date: **21/10/2021**



MERRIMACK FIRE DEPARTMENT

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



301 191-1 #695

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Bubble Bee Milk and Tea	Date: 2/11/21	Page 1 of 2	No. of Risk Factor/Intervention Violations: 0
Address: 80 premium outlets bld	Time in: 11:30	Time out: 12:00	No. of Repeat Risk Factor/Intervention Violations: 0
Owner/Permit Holder: easy kitchen inc.	Risk Category: D	Total Violations: 1	
Email:	Phone:	Inspection Status: Green Yellow Red	

Inspection Type: Routine	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		COS	R
Supervision			
1	IN OUT	Person in charge present, demonstrates knowledge and performs duties	
2	IN OUT N/A	Certified Food Protection Manager	
Employee Health			
3	IN OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting	
4	IN OUT	Proper use of restriction and exclusion	
5	IN OUT	Procedures for responding to vomiting and diarrheal events	
Good Hygiene Practices			
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	
7	IN OUT NO	No discharge from eyes, nose, mouth	
Preventing Contamination by Hands			
8	IN OUT NO	Hands clean & properly washed	
9	IN OUT N/A NO	No bare hand contact with RTE food	
10	IN OUT	Adequate handwashing sinks properly supplied & accessible	
Approved Source			
11	IN OUT	Food obtained from an approved source	
12	IN OUT N/A NO	Food received at proper temperature	
13	IN OUT	Food in good condition, safe & unadulterated	
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction	
<p>Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			

Compliance Status		COS	R
Protection from Contamination			
15	IN OUT N/A NO	Food separated and protected	
16	IN OUT N/A	Food-contact surfaces cleaned and sanitized	
17	IN OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
Time / Temperature Control for Safety			
18	IN OUT N/A NO	Proper cooking time and temperature	
19	IN OUT N/A NO	Proper reheating procedures for hot holding	
20	IN OUT N/A NO	Proper cooling time and temperatures	
21	IN OUT N/A NO	Proper hot holding temperatures	
22	IN OUT N/A NO	Proper cold holding temperatures	
23	IN OUT N/A NO	Proper date marking and disposition	
24	IN OUT N/A NO	Time as a Public Health Control: procedures and records	
Consumer Advisory			
25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods	
Highly Susceptible Populations			
26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	
Food / Color Additives and Toxic Substances			
27	IN OUT N/A	Food additives: approved and properly used	
28	IN OUT N/A	Toxic substances properly identified, stored and used	
Conformance with Approved Procedures			
19	IN OUT N/A	Compliance with variance/specialized process/HACCP	

GOOD RETAIL PRACTICES

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

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

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

Type of Operation:	License Posted: Y N
Discussion with Person-in-Charge:	Follow-Up: 14 day Y N
Signature of Person in Charge: Korn Ballantine	Follow-Up Date:
Signature of Inspector: [Signature]	Date: 2/11/2021
	Date: 2/11/2021

Date: 2/11/2021



MERRIMACK FIRE DEPARTMENT

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



32/191-158

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Pepper Palace</u>	Date: <u>2/11/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations	<u>0</u>
Address: <u>80 Premium Outlets Blvd #689</u>	Time in: <u>11:00</u>	Time out: <u>11:30</u>	No. of Repeat Risk Factor/Intervention Violations	<u>0</u>
Owner/Permit Holder: <u>Pepper Palace Inc.</u>	Risk Category: <u>F</u>		Total Violations	<u>0</u>
Email:	Phone:		Inspection Status: <u>Green</u>	Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status

COS R

Supervision		COS	R
1	IN OUT		
2	IN OUT N/A		

Employee Health

3	IN OUT		
4	IN OUT		
5	IN OUT		

Good Hygiene Practices

6	IN OUT	NO	
7	IN OUT	NO	

Preventing Contamination by Hands

8	IN OUT	NO	
9	IN OUT N/A	NO	
10	IN OUT		

Approved Source

11	IN OUT		
12	IN OUT N/A	NO	
13	IN OUT		
14	IN OUT N/A	NO	

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

GOOD RETAIL PRACTICES

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

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

Compliance Status

COS R

Safe Food and Water		COS	R
30	Pasteurized eggs used where required		
31	Water & Ice from approved source		
32	Variance obtained for specialized processing methods		

Food Temperature Control

33	Proper cooling methods used: adequate equipment for temp. control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided and accurate		

Food Identification

37	Food properly labeled: original container		
----	---	--	--

Prevention of Food Contamination

38	Insects, rodents, & animals not present		
39	Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		

Compliance Status

COS R

Protection from Contamination

15	IN OUT N/A NO		
16	IN OUT N/A		
17	IN OUT N/A NO		

Time / Temperature Control for Safety

18	IN OUT N/A NO		
19	IN OUT N/A NO		
20	IN OUT N/A NO		
21	IN OUT N/A NO		
22	IN OUT N/A NO		
23	IN OUT N/A NO		
24	IN OUT N/A NO		

Consumer Advisory

25	IN OUT N/A		
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Highly Susceptible Populations

26	IN OUT N/A		
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Food / Color Additives and Toxic Substances

27	IN OUT N/A		
28	IN OUT N/A		

Conformance with Approved Procedures

29	IN OUT N/A		
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Compliance Status

COS R

Proper Use of Utensils

43	In-use utensils properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		

Utensils, Equipment and Vending

47	Food and non-food contact surfaces cleanable,		
48	Properly designed, constructed, & used		
49	Warewashing: installed, maintained, & used; test strips		

Physical Facilities

50	Hot & cold water available adequate pressure		
51	Plumbing installed, proper backflow devices		
52	Sewage & waste water properly disposed		
53	Toilet facilities properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed, facilities maintained		
55	Physical facilities installed, maintained, & clean		
56	Adequate ventilation & lighting, designated areas used		

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

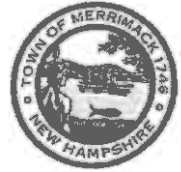
Follow-Up Date:

Signature of Person in Charge: Deirdre Conway

Signature of Inspector: [Signature]

Date: 2-11-21

Date: 2/11/2021



Date: 2/16/2021



MERRIMACK FIRE DEPARTMENT

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



50 - 3/127

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Our Lady of Mercy</u>	Date: <u>2/16/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>14 E 14 Barbours Lane Road</u>	Time in: <u>10:00</u>	Time out: <u>10:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Our Lady of Mercy Church</u>	Risk Category: <u>0</u>	Total Violations: <u>0</u>	
Email:	Phone: <u>(603) 424-3917</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status		COS	R
Supervision			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	IN OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			
<p>Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.</p>			

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation: church

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up:

Follow-Up Date:

Date: 16 Feb 2021

Date: 2/16/2021



MERRIMACK FIRE DEPARTMENT

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



50-A/054 A

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Portofino	Date: 2/16/21	Page 1 of 2	No. of Risk Factor/Intervention Violations	2	
Address: 458 DW Highway	Time in: 1:00	Time out: 2:00	No. of Repeat Risk Factor/Intervention Violations	0	
Owner/Permit Holder: Portofino Italian Restaurant	Risk Category: B		Total Violations	7	
Email: giulio@portofino.com	Phone: (603) 428-3628	Inspection Status: Green	Yellow	Red	
Inspection Type: Routine	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status

COS R

Supervision

- | | | | | |
|---|------------|--|--|--|
| 1 | IN OUT | Person in charge present, demonstrates knowledge and performs duties | | |
| 2 | IN OUT N/A | Certified Food Protection Manager | | |

Employee Health

- | | | | | |
|---|--------|---|--|--|
| 3 | IN OUT | Management/food employees & conditional employee; knowledge, responsibilities and reporting | | |
| 4 | IN OUT | Proper use of restriction and exclusion | | |
| 5 | IN OUT | Procedures for responding to vomiting and diarrheal events | | |

Good Hygiene Practices

- | | | | | |
|---|-----------|--|--|--|
| 6 | IN OUT NO | Proper eating, tasting, drinking, or tobacco use | | |
| 7 | IN OUT NO | No discharge from eyes, nose, mouth | | |

Preventing Contamination by Hands

- | | | | | |
|----|---------------|---|--|--|
| 8 | IN OUT NO | Hands clean & properly washed | | |
| 9 | IN OUT N/A NO | No bare hand contact with RTE food | | |
| 10 | IN OUT | Adequate handwashing sinks properly supplied & accessible | | |

Approved Source

- | | | | | |
|----|---------------|--|--|--|
| 11 | IN OUT | Food obtained from an approved source | | |
| 12 | IN OUT N/A NO | Food received at proper temperature | | |
| 13 | IN OUT | Food in good condition, safe & unadulterated | | |
| 14 | IN OUT N/A NO | Req. records available: shell stock tags, parasite destruction | | |

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status

COS R

Safe Food and Water

- | | | | | |
|----|--|--|--|--|
| 30 | | Pasteurized eggs used where required | | |
| 31 | | Water & Ice from approved source | | |
| 32 | | Variance obtained for specialized processing methods | | |

Food Temperature Control

- | | | | | |
|----|--|---|--|--|
| 33 | | Proper cooling methods used: adequate equipment for temp. control | | |
| 34 | | Plant food properly cooked for hot holding | | |
| 35 | | Approved thawing methods used | | |
| 36 | | Thermometers provided and accurate | | |

Food Identification

- | | | | | |
|----|--|---|--|--|
| 37 | | Food properly labeled: original container | | |
|----|--|---|--|--|

Prevention of Food Contamination

- | | | | | |
|----|--|--|--|--|
| 38 | | Insects, rodents, & animals not present | | |
| 39 | | Contamination prevented during food preparation, storage & display | | |
| 40 | | Personal cleanliness | | |
| 41 | | Wiping cloths: properly used & stored | | |
| 42 | | Washing fruits & vegetables | | |

Compliance Status

COS R

Protection from Contamination

- | | | | | |
|----|---------------|--|--|--|
| 15 | IN OUT N/A NO | Food separated and protected | | |
| 16 | IN OUT N/A | Food-contact surfaces cleaned and sanitized | | |
| 17 | IN OUT N/A NO | Proper disposition or returned, previously served, reconditioned & unsafe food | | |

Time / Temperature Control for Safety

- | | | | | |
|----|---------------|---|--|--|
| 18 | IN OUT N/A NO | Proper cooking time and temperature | | |
| 19 | IN OUT N/A NO | Proper reheating procedures for hot holding | | |
| 20 | IN OUT N/A NO | Proper cooling time and temperatures | | |
| 21 | IN OUT N/A NO | Proper hot holding temperatures | | |
| 22 | IN OUT N/A NO | Proper cold holding temperatures | | |
| 23 | IN OUT N/A NO | Proper date marking and disposition | | |
| 24 | IN OUT N/A NO | Time as a Public Health Control: procedures and records | | |

Consumer Advisory

- | | | | | |
|----|------------|--|--|--|
| 25 | IN OUT N/A | Consumer advisory provided for raw/undercooked foods | | |
|----|------------|--|--|--|

Highly Susceptible Populations

- | | | | | |
|----|------------|--|--|--|
| 26 | IN OUT N/A | Pasteurized foods used; prohibited foods not offered | | |
|----|------------|--|--|--|

Food / Color Additives and Toxic Substances

- | | | | | |
|----|------------|---|--|--|
| 27 | IN OUT N/A | Food additives: approved and properly used | | |
| 28 | IN OUT N/A | Toxic substances properly identified, stored and used | | |

Conformance with Approved Procedures

- | | | | | |
|----|------------|--|--|--|
| 19 | IN OUT N/A | Compliance with variance/specialized process/HACCP | | |
|----|------------|--|--|--|

Compliance Status

COS R

Proper Use of Utensils

- | | | | | |
|----|--|---|--|--|
| 43 | | In-use utensils properly stored | | |
| 44 | | Utensils, equipment & linens: properly stored, dried, & handled | | |
| 45 | | Single-use/single-service articles: properly stored & used | | |
| 46 | | Gloves used properly | | |

Utensils, Equipment and Vending

- | | | | | |
|----|---|---|--|--|
| 47 | X | Food and non-food contact surfaces cleanable, | | |
| 48 | | Properly designed, constructed, & used | | |
| 49 | | Warewashing: installed, maintained, & used: test strips | | |

Physical Facilities

- | | | | | |
|----|---|---|--|--|
| 50 | | Hot & cold water available adequate pressure | | |
| 51 | X | Plumbing installed, proper backflow devices | | |
| 52 | | Sewage & waste water properly disposed | | |
| 53 | | Toilet facilities properly constructed, supplied, & cleaned | | |
| 54 | | Garbage & refuse properly disposed, facilities maintained | | |
| 55 | X | Physical facilities installed, maintained, & clean | | |
| 56 | | Adequate ventilation & lighting, designated areas used | | |

Type of Operation:

Discussion with Person-in-Charge: *** go with email floor finish ***

License Posted: **(Y) N**

Follow-Up: **14 days (Y) N**

Follow-Up Date:

Signature of Person in Charge: **Julio**

Date:

Signature of Inspector: **[Signature]**

Date: **2/16/2021**



MERRIMACK FIRE DEPARTMENT

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



2B/004-2

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Little Sprouts</u>	Date: <u>2/17/21</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>1706 Milford Road</u>	Time in: <u>1:30</u> Time out: <u>2:15</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Little Sprouts LLC</u>	Risk Category: <u>G</u>	Total Violations: <u>0</u>
Email: <u>cseavey@littlesprouts.com</u>	Phone: <u>(603)</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u> Re-inspection Pre-operational Illness Investigation Complaint Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status

COS R

Supervision		COS	R
1	IN OUT Person in charge present, demonstrates knowledge and performs duties		
2	IN OUT N/A Certified Food Protection Manager		
Employee Health		COS	R
3	IN OUT Management/food employees & conditional employee; knowledge, responsibilities and reporting		
4	IN OUT Proper use of restriction and exclusion		
5	IN OUT Procedures for responding to vomiting and diarrheal events		
Good Hygiene Practices		COS	R
6	IN OUT NO Proper eating, tasting, drinking, or tobacco use		
7	IN OUT NO No discharge from eyes, nose, mouth		
Preventing Contamination by Hands		COS	R
8	IN OUT NO Hands clean & properly washed		
9	IN OUT N/A NO No bare hand contact with RTE food		
10	IN OUT Adequate handwashing sinks properly supplied & accessible		
Approved Source		COS	R
11	IN OUT Food obtained from an approved source		
12	IN OUT N/A NO Food received at proper temperature		
13	IN OUT Food in good condition, safe & unadulterated		
14	IN OUT N/A NO Req. records available: shell stock tags, parasite destruction		

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status

COS R

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

Compliance Status

COS R

Protection from Contamination		COS	R
15	IN OUT N/A NO Food separated and protected		
16	IN OUT N/A Food-contact surfaces cleaned and sanitized		
17	IN OUT N/A NO Proper disposition or returned, previously served, reconditioned & unsafe food		
Time / Temperature Control for Safety		COS	R
18	IN OUT N/A NO Proper cooking time and temperature		
19	IN OUT N/A NO Proper reheating procedures for hot holding		
20	IN OUT N/A NO Proper cooling time and temperatures		
21	IN OUT N/A NO Proper hot holding temperatures		
22	IN OUT N/A NO Proper cold holding temperatures		
23	IN OUT N/A NO Proper date marking and disposition		
24	IN OUT N/A NO Time as a Public Health Control: procedures and records		
Consumer Advisory		COS	R
25	IN OUT N/A Consumer advisory provided for raw/undercooked foods		
Highly Susceptible Populations		COS	R
26	IN OUT N/A Pasteurized foods used; prohibited foods not offered		
Food / Color Additives and Toxic Substances		COS	R
27	IN OUT N/A Food additives: approved and properly used		
28	IN OUT N/A Toxic substances properly identified, stored and used		
Conformance with Approved Procedures		COS	R
29	IN OUT N/A Compliance with variance/specialized process/HACCP		

Compliance Status

COS R

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

Type of Operation: childcare program

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: CW Seavey

Date: 2/17/2021

Signature of Inspector: [Signature]

Date: 2/17/2021



Compliance Achieved: 2/13/2021

[illegible]

V	Item Number	Section of Code	Description of Violation	Dated Corrected or COS
			No violations observed during time of inspection.	
			* clean drain below sink	

Date: 2/17/2021



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Charles Homestyle Diner</u>	Date: <u>2/18/21</u>	Page 1 of <u>3</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>600 DW Highway</u>	Time in: <u>11:00</u>	Time out: <u>12:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Charles Diner LLC</u>	Risk Category:		Total Violations <u>1</u>
Email:	Phone: <u>(603) 262-5693</u>	Inspection Status: <u>Green</u>	Yellow Red

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status		COS	R
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	<u>IN</u> OUT <u>NO</u>		
Proper eating, fasting, drinking, or tobacco use			
7	<u>IN</u> OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<u>IN</u> OUT <u>NO</u>		
Hands clean & properly washed			
9	<u>IN</u> OUT N/A <u>NO</u>		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	<u>IN</u> OUT N/A <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	<u>IN</u> OUT N/A <u>NO</u>		
Req. records available: shell stock tags, parasite destruction			
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.			

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT N/A <u>NO</u>		
Food separated and protected			
16	<u>IN</u> OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	<u>IN</u> OUT N/A <u>NO</u>		
Proper cooking time and temperature			
19	<u>IN</u> OUT N/A <u>NO</u>		
Proper reheating procedures for hot holding			
20	<u>IN</u> OUT N/A <u>NO</u>		
Proper cooling time and temperatures			
21	<u>IN</u> OUT N/A <u>NO</u>		
Proper hot holding temperatures			
22	<u>IN</u> OUT N/A <u>NO</u>		
Proper cold holding temperatures			
23	<u>IN</u> OUT N/A <u>NO</u>		
Proper date marking and disposition			
24	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	<u>IN</u> OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	<u>IN</u> OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	<u>IN</u> OUT <u>N/A</u>		
Food additives: approved and properly used			
28	<u>IN</u> OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	<u>IN</u> OUT <u>N/A</u>		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

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

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> N
	Follow-Up Date:
Signature of Person in Charge: <u>Michael M. Surman</u>	Date:
Signature of Inspector: <u>Engle</u>	Date: <u>2/18/2021</u>

Date: 2/18/2021