

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



		iddle school		Date	18/21	Page	e 1 of _2_	No. of Risk Factor/Intervention Violations	1
Ad	dress: 31 Mu	adelina Bennett prive		Time	n Oxac	Time	oun:3/	No. of Repeat Risk Factor/Intervention Violations	
		ier. Town of Herrimack		_	ategory			_ Total Violations	-
1	ail:						- 6226	Inspection Status Green Yellow Red	
Ins	pection Type:	Routine Re-inspection Pre-	operatio				estigation	Complaint Other	
		FOODBORNE ILLNESS F							_
		Circle designated compliance status (IN, OUT	, N/A, NO	D) for ea	ich item			in appropriate box for COS and/or R	
<u></u>		IN = in compliance OUT= not in compliance NC	not ot	served	N/A = no	t applic			
Com	pliance Status		COS				e Status		
		Supervision		, , ,	Com	рнанс	e Status	Protection from Contamination	4
1	CINDOUT	Person in charge present, demonstrates knowledge and performs duties			15	CID	UT N/A NO	Food separated and protected	_
2	IN OUT N/A	Certified Food Protection Manager		-	16	-	DUT.N/A	Food-contact surfaces cleaned and sanitized	+
		Employee Health			17		OUT N/A NO	Proper disposition or returned, previously served,	+
3	GNOUT	Management/food employees & conditional employee;				1		reconditioned & unsafe food	_
4	(IN DUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion	-		10	Livin		Time / Temperature Control for Safety	
5	TUC(NI)	Procedures for responding to vorniting and diarrheal even	ts	-	18	-	OUT N/A(NO)	Proper cooking time and temperature	4
		Good Hygiene Practices			20	-	OUT N/A(NO)	Proper reheating procedures for hot holding  Proper cooling time and temperatures	+
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use			21	+	UT N/A(NO)	Proper hot holding temperatures	+
7	IN OUT (NO)	No discharge from eyes, nose, mouth			22		UT N/A NO	Proper cold holding temperatures	+
	A	Preventing Contamination by Hands			23	TIN)O	UT N/A NO	Proper date marking and disposition	+
8	ON TUONE	Hands clean & properly washed			24	IN O	UT N/A)NO	Time as a Public Health Control: procedures and records	$\top$
9	IN OUT N/A NO	No bare hand contact with RTE food					7	Consumer Advisory	
10	INDUT	Adequate handwashing sinks properly supplied & accessib	le	Щ	25	IN Ot	JT(N/A)	Consumer advisory provided for raw/undercooked foods	I
11 (	IN OUT	Approved Source Food obtained from an approved source		<del>,  </del>	26	7	UT N/A	Highly Susceptible Populations	
12	IN OUT N/ANO	Food received at proper temperature		+	20	KINDO		Pasteurized foods used; prohibited foods not offered	_
13	IN OUT	Food in good condition, safe & unadulterated	+	+	27	IN OU	JT(N/A)	d / Color Additives and Toxic Substances Food additives: approved and properly used	
14	IN OUT (IA) 10	Req. records available: shell stock tags, parasite destruction	ก	+	28	-		Toxic substances properly identified, stored and used	+
	Risk factors ar	e improper practices or procedures identified as the	most					nformance with Approved Procedures	1
	Interventions a	e improper practices or procedures identified as the ibuting factors of foodborne illness or injury. Public re control measures to prevent foodborne illness or	Health injury.	- 1	19	IN OL		Compliance with variance/specialized process/HACCP	T
				RETAIL	PRACT			The state of the s	_
		Good retail practices are preventative measur					s, chemicals, a	nd physical objects into foods.	
Mark	"X" in box if numb	pered item is not in compliance Mark "X" on						corrected on-site during inspection R=repeat violation	_
omp	liance Status		cos	R	Comp	liance	Status	cos	R
20 1		Safe Food and Water				10.0		Proper Use of Utensils	110
30		eggs used where required		-	43			s properly stored	
32		rom approved source sined for specialized processing methods	+-	+	44			pment & linens: properly stored, dried, & handled	
-	V4112100 054	Food Temperature Control	-	4	45 46			gle-service articles: properly stored & used	L.,
33	Proper coolin	g methods used: adequate equipment for temp, control			40		Gloves used p		
34		operly cooked for hot holding	1		47 ·			Utensils, Equipment and Vending  food contact surfaces cleanable,	
35	Approved that	wing methods used			48			ned, constructed, & used	$\neg$
36	Thermometer	s provided and accurate			49			installed, maintained, & used: test strips	$\dashv$
37	T Free 1	Food Identification						Physical Facilities	
37	Food properly	Prevention of Food Contamination			50			er available adequate pressure	
38	Insects, roden	tts, & animals not present			51	_		lled, proper backflow devices	_
39		n prevented during food preparation, storage & display	-		52			te water properly disposed	_
10	Personal clear		1		54			properly constructed, supplied, & cleaned use properly disposed, facilities maintained	$\dashv$
11	Wiping cloths:	properly used & stored	1-1		55			es installed, maintained, & clean	
12	Washing fruits	& vegetables			56			lation & lighting, designated areas used	$\dashv$
Tuno	of Oppositions a	eta e a l							
	of Operation: \$							License Posted: (Y)	1
JISCL	ssion with Pers	on-in-Charge:						Follow-Up: Y	
	_							Follow-Up Date:	
	ture of Person in							Date: 2/9/2021	-
igna	ture of Inspecto	r: Sur 5. //1			_			Date: 2/9/262/	$\dashv$
		660						4 11 604	



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



Establishme	ent: Hiddle	school			Date: 2.8	912021	Page 2 of
Address: 3	1 madeune	Bernett	Drive		Compliar	nce Achieved:	
	Item / Location			TEMPERATURE OBSER			
			Cemp.	Item / Location	Temp.	Item / Location	
CFU ( T	in / ambi	ZIT T	1				
			OP	SEDVATIONS AND OD CORDE	ACTINITION A COURT OF THE		
V Item	0-4			SERVATIONS AND/OR CORRE			
Number	Section of Code			Description	of Violation		Dated Co
		KHenen					
0 6	7-401.11-	Tem o louis	e Sno	d observed in o	To Gridle Coult - C.	mace Commel Co	
		-05:35:0		torand (a language	CALSIASTO M	MOTO TO	
1		Selova	1713	OSSEC (DIMENTALINE	1 Jabeling	employee to	22/-
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	rson in Charge:	10	-				, ,



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



Es	tablishment:	James Hastricola Elementar	4	Date	4/9	121	Page	e 1 of 2	No. of Risk Factor/Intervention Viola	itions	Ø
		school street	~	Time	irP)	:50	Time	G cotho s	No. of Repeat Risk Factor/Intervention Viola	itions	Ø
Ov	vner/Permit l	Holder Town of Memigracy		Risk	Cate	gory:	<b>A</b>		Total Viola	tions 7	-X
Em	naif:			Phon	e: [	ADS.	142	4-6226	Inspection Status: (Green ) Yellow R	ed	_/
Ins	pection Type	Re-inspection Pre-o	peratio		-C			estigation	Complaint Other		
		FOODBORNE ILLNESS RI			SAN			-			
	_	Circle designated compliance status (IN, OUT,							in appropriate box for COS and/or R		
		IN = in compliance OUT= not in compliance NO	= not ob	serve	l N/A	= not	applic				
Con	npliance State		cos							1000	
0011	7	Supervision	JCOS	R	$\dashv$	Com	piiano	ce Status	Protection from Contamination	cos	<u> </u> R
1	IN OUT	Person in charge present, demonstrates knowledge and		T-	1	15	(IN)	OUT N/A NO	Food separated and protected		
2	IN OUT N/A	performs duties  Certified Food Protection Manager	+-		$\dashv$	<u> </u>	1	DUT N/A		-	ļ
-	THY COTTON				-	16	~~	-	Food-contact surfaces cleaned and sanitized  Proper disposition or returned, previously served,	-	⊬
	7	Employee Health  Management/food employees & conditional employee;		-	4	17	IN	OUT N/A TUC	reconditioned & unsafe food		L
3	NOUT	knowledge, responsibilities and reporting							Time / Temperature Control for Safety		
4	UN OUT	Proper use of restriction and exclusion			_	18	IN 0	DUT N/A NO	Proper cooking time and temperature		
5	TUO(NI	Procedures for responding to vomiting and diarrheal events			_	19	IN C	OUT N/A TUC	Proper reheating procedures for hot holding		
_		Good Hygiene Practices			4	20	IN C	DUT N/A NO	Proper cooling time and temperatures		
6	7	Proper eating, tasting, drinking, or tobacco use		$\perp$	_	21	100	DUT N/A NO	Proper hot holding temperatures		
7	TUO(NI	No discharge from eyes, nose, mouth				22	100/	DUT N/A NO	Proper cold holding temperatures		
_	(A)	Preventing Contamination by Hands			4	23	-	OUT N/A NO	Proper date marking and disposition		
8	7	O Hands clean & properly washed			1.	24	IN C	OU AND TUC	Time as a Public Health Control: procedures and records		
9	IN OUT N/A I		+	1					Consumer Advisory		
10	INDUT	Adequate handwashing sinks properly supplied & accessible	2		4	25	INC	OUT(N/A)	Consumer advisory provided for raw/undercooked foods		
11	IN OUT	Approved Source	<del></del>	1	1		(10)	MITAILS I	Highly Susceptible Populations		
12	IN OUT N/A	Food obtained from an approved source  O Food received at proper temperature		+-	-	26	LIBAC	DUT N/A	Pasteurized foods used; prohibited foods not offered		_
13	(IN OUT	Food in good condition, safe & unadulterated	+-	+	-	27	LING	DUT(N/A)	d / Color Additives and Toxic Substances		
14	IN OUT (N/A)		+	+-	1	28	The state of the last	OUT N/A	Food additives: approved and properly used  Toxic substances properly identified, stored and used		$\dashv$
						20			onformance with Approved Procedures		$\dashv$
	Prevalent	rs are improper practices or procedures identified as the contributing factors of foodbome illness or injury. Public I- ns are control measures to prevent foodborne illness or i	nost lealth			40	T				-
	Intervention					19		UT (VA	Compliance with variance/specialized process/HACCP		
		<del></del>	GOOD I								
Mai	k "X" in box if	Good retail practices are preventative measure numbered item is not in compliance Mark "X" on a							and physical objects into foods.  -corrected on-site during inspection R=repeat vi	olation	$\dashv$
			pproprie	10 00	. 101	5000	17,017,01		R-Tepeat VI	Dialion	
om	pliance Status		cos	R		Comp	liance	Status		cos	R
30	Paefair	Safe Food and Water ized eggs used where required		Т	}	43	1	I==t===T	Proper Use of Utensils		_
31		Ice from approved source	+-	+	<del> </del>	44			Is properly stored ipment & linens; properly stored, dried, & handled	$\longrightarrow$	$\dashv$
32		a obtained for specialized processing methods	+	+-	<b>!</b>	45			ngle-service articles: properly stored & used		$\dashv$
		Food Temperature Control				46		Gloves used		-	-
33	Proper	cooling methods used: adequate equipment for temp, control	T	Т					Utensils, Equipment and Vending		
34	Plant fo	od properly cooked for hot holding	_	+		47		Food and nor	n-food contact surfaces cleanable,		7
35	Approv	d thawing methods used				48		Properly design	gned, constructed, & used		1
36	Thermo	meters provided and accurate				49		Warewashing	; installed, maintained, & used; test strips	$\neg$	$\neg$
		Food Identification							Physical Facilities		
37	Food pi	operly labeled; original container				50		Hot & cold wa	iter available adequate pressure		
		Prevention of Food Contamination	,		L	51		Plumbing insta	alled, proper backflow devices		
38	Insects	rodents, & animals not present				52		Sewage & wa	ste water properly disposed		
39		nation prevented during food preparation, storage & display	₩			53	_	Toilet facilities	s properly constructed, supplied, & cleaned		
40		I cleanliness	-	Ш		54		Garbage & ref	fuse properly disposed, facilities maintained		$\Box$
41		loths: properly used & stored	1-	$\vdash \vdash$		55			ties installed, maintained, & clean	$-\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!$	$\Box$
42	Washin	fruits & vegetables			4	56		Adequate ven	tilation & lighting, designated areas used		_
Тур	e of Operation	n: school							License Posted:	Y) N	
		Person-in-Charge:								7	$\forall$
	JUGGIOTI WILLI	Groot ar one ge.							Follow-Up:		) [
			Market Street, or other Desirements.						Follow-Up Date:		
Sigr	ature of Per	son in Charge: Wand Le	0						Date: 2/9/2021		$\neg$
Siar	nature of insp	pector:	7						Date:		$\dashv$
9,	or mo	122//	-						Date: 2/9/202		



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



Es	stablishme	it: James He	astricola Ele	ementary.		Date:	2/9/2021	Page 2	of <b>Z</b> .
Ac	ldress: 🗖	school s	street				ance Achieved!/9 / 1)/L	-	
				TEMPERATURE OBSERVA					
		Item / Location	Temp.	Item / Location	1	Cemp.	Item / Location		Temp.
		<u>.</u>							
					-				
	Item			OBSERVATIONS AND/OR CORRECT	VE ACTION	S			
V	Number	Section of Code		Description of \	iolation				COS
					_				
			WD.	violations observe	d dol	Ma	the inspection		
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				Three-boy sink la	<i>pels</i>				
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3ign:	ature of Pe	rson in Charge:	tour	18			Date: 249	12021	
Sign	ature of In:	spector:	w C/				Date: 2/9/	21	



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



		nornton ferry school		Date2	19/21	Pag	e 1 of	No. of Risk Factor/Intervention Violation	15 Ø
Addre:	ss: 134 (	camp Sorgeant Road		Time in	10:30	Tim	e out: 1:00	No. of Repeat Risk Factor/Intervention Violation	15 Z
Owner	r/Permit Holo	ler: Town of Merrimack		Risk C	ategory	:0		Total Violation	-
Email:							1-4774	Inspection Status: Green Yellow Red	19
Inspec	tion Type:	(Routine) Re-inspection Pre-o	peration						
mopoc	пон туро.	FOODBORNE ILLNESS RI					vestigation	Complaint Other	
		Circle designated compliance status (IN, OUT,				BLUC			
								in appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NO	- not o	oserved I	WA = no	( appil	caple COS =	corrected on-site R = repeat violation	
Complia	nce Status	6 ***	CO	S R	Com	plian	ce Status	[CO	S R
1	N COUT	Supervision Person in charge present, demonstrates knowledge and	$\overline{}$			$\overline{}$		Protection from Contamination	
<u> </u>	NOUT	performs duties			15		DUT N/A NO	Food separated and protected	
2 (1	N DUT N/A	Certified Food Protection Manager			16	(IN)	OUT N/A	Food-contact surfaces cleaned and sanitized	
100		Employee Health			17	IN I	ONT WAND	Proper disposition or returned, previously served, reconditioned & unsafe food	-
3	VOUT	Мападетеnt/food employees & conditional employee; knowledge, responsibilities and reporting					~ !	Time / Temperature Control for Safety	
4 (II	V DUT	Proper use of restriction and exclusion			18	IN	OUT N/ NO	Proper cooking time and temperature	
5 IN	V)PUT	Procedures for responding to vomiting and diarrheal events			19	IN:	OUT N/A(NO	Proper reheating procedures for hot holding	$\top$
		Good Hygiene Practices			20	IN 0	OUT N/A NO	Proper cooling time and temperatures	
	OUT NO	Proper eating, tasting, drinking, or tobacco use	4		21	-	ON NIN TUC	Proper hot holding temperatures	
7 IN	OUT (NO)	No discharge from eyes, nose, mouth			22	$\rightarrow \sim$	DUT N/A NO	Proper cold holding temperatures	
8 (1)	OUT NO	Preventing Contamination by Hands			23	$\rightarrow$	ON AN TUC	Proper date marking and disposition	
$ \approx$	OUT N/A NO	Hands clean & properly washed  No bare hand contact with RTE food			24	INC	DUT N/A-NO	Time as a Public Health Control: procedures and records	
-	OUT	Adequate handwashing sinks properly supplied & accessible	-		25	Luck	DUT N/A	Consumer Advisory	
-		Approved Source			25	IN	JUT N/A	Consumer advisory provided for raw/undercooked foods Highly Susceptible Populations	
11 ( I)	OUT	Food obtained from an approved source			26	(IN)	DUT N/A	Pasteurized foods used; prohibited foods not offered	
	OUT N/A (10)	Food received at proper temperature	+		-			d / Color Additives and Toxic Substances	
13 IN	OUT TUO	Food in good condition, safe & unadulterated			27	INC	DUT (VA)	Food additives: approved and properly used	
14 IN	OU N/A NO	Req. records available: shell stock tags, parasite destruction			28	IN	UT N/A	Toxic substances properly identified, stored and used	$\top$
	Risk factors a	re improper practices or procedures identified as the ributing factors of foodbome illness or injury. Public H are control measures to prevent foodbome illness or in	nost				Co	nformance with Approved Procedures	
i	Interventions a	are control measures to prevent foodborne illness or in	ealtn 1jury.		19	INC	OUT (N/A)	Compliance with variance/specialized process/HACCP	
			COOD	RETAIL	PRACT	TCES			
		Good retail practices are preventative measure	s to con	trol the add	dition of pa	thoger	s, chemicals, a	and physical objects into foods.	
Mark "X	" in box if num	bered item is not in compliance Mark "X" on a	opropri	ate box for	or COS a	ind/or	COS =	corrected on-site during inspection R=repeat violation	on
omplian	nce Status		cos	R	Comp	liance	e Status	cos	R
		Safe Food and Water				100		Proper Use of Utensils	
30		eggs used where required	╄		43			s properly stored	
31 32		from approved source	-	-	44			ipment & linens: properly stored, dried, & handled	44
OZ.	variance obi	Food Temperature Control	4-		45 46			ngle-service articles: properly stored & used	
33	Proper coolin	ng methods used: adequate equipment for temp, control	T	T	40		Gloves used p	Utensils, Equipment and Vending	
34		operly cooked for hot holding	1		47 ·		Food and non	o-food contact surfaces cleanable.	$\overline{}$
35	Approved the	awing methods used			48			gned, constructed, & used	+
36	Thermomete	rs provided and accurate			49			: installed, maintained, & used: test strips	+
		Food Identification						Physical Facilities	
37	Food properl	y labeled: original container	<u></u>		50		Hot & cold wa	ter available adequate pressure	
00		Prevention of Food Contamination			51	$\rightarrow$	Plumbing insta	alled, proper backflow devices	
38		nts, & animals not present	-		52			ste water properly disposed	4
40	Personal clea	on prevented during food preparation, storage & display	-	+	53 54			properly constructed, supplied, & cleaned	$\perp$
41		: properly used & stored		-	55	$\dashv$		ruse properly disposed, facilities maintained ies installed, maintained, & clean	+
42		s & vegetables	_	+	56	$\rightarrow$		tilation & lighting, designated areas used	+
								and a lighting, designated at each deep	
Type of	Operation:	school						License Posted: (Y)	N_
Discuss	ion with Pers	son-in-Charge:						Follow-Up: Y (	N
		4 -						Follow-Up Date:	4
Non-t-	f D	(De 1/0-	(مايوي						
	e of Person							Date: 2/9/2021	
Signatur	re of Inspect	or: / /						Date: 2 / 9 / 202	



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



Establishme	nt: Thorntons Peri	4 sch 00 /		Date: 2/	9/2021	Page _2_ of _4
Address:	4 camp sara	recent Pocs	1		nce Achieved: 2_19	
			TEMPERATURE OBSERVA	HONS		
	Item / Location	Temp.	Item / Location	Temp.	· Item / Location	a Te
MIK CO	use / amsient	39.				
					<u> </u>	
		OBS	ERVATIONS AND/OR CORRECT	IVE ACTIONS		
V Item	Section of Code		Description of V	/iolation		Dated Correc
Number						or COS
			<del> </del>			
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nature of Pe	erson in Charge:	and last			Date: 2	19/2021
nature of In		5/1			Date: 27	9/7071



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



Es	tablish	ment: (24	eeds ferry school		Date: 2	1912	Page	1 of _ <b>Z</b> _	No. of Risk Factor/Intervention Vio	lations ·	17
Ad	dress:	15 440	ons road						No. of Repeat Risk Factor/Intervention Vio		X
			er. Town of merrimack	_		ategory		KOOO	Total Vio	<del>- +</del>	分
1	nail:		1 SETT OF FREITH MACK	_			_	7776		Red	
		n Type:	Routine Re-inspection Pre-op			V		stigation		Neu .	
1113	pedilo	п туро.	FOODBORNE ILLNESS RIS					<u>u</u>	Complaint Other		
			Circle designated compliance status (IN, OUT, N				JULIC II		in appropriate box for COS and/or R		
$\vdash$			IN = in compliance OUT= not in compliance NO =				nt applica				
			The state of the s						Corrected on-site K - repeat violation		
Con	plianc	e Status	Supervision	cos	R	Сол	npliance	Status	B. A. V. E. C. A. J. S.	cos	R
1	(IN)	UT	Person in charge present, demonstrates knowledge and	Т		15	/ Inlan	* 111 140	Protection from Contamination		1
2		UT N/A	performs duties	-	+	-	45	T N/A NO	Food separated and protected		_
_		OTNA	Certified Food Protection Manager			16	(IN)OU		Proper disposition or returned, previously served,		+-
			Employee Health  Management/food employees & conditional employee;	-		17	IN OU	T(N/A N)O	reconditioned & unsafe food		
3	CINO		knowledge, responsibilities and reporting		$\perp$				Time / Temperature Control for Safety		
4	Пир		Proper use of restriction and exclusion		$\perp$	18		T N/A(NO)	Proper cooking time and temperature		
5	(іую	UT	Procedures for responding to vomiting and diarrheal events			19		T N/A(NO)	Proper reheating procedures for hot holding		
_	1010	7	Good Hygiene Practices			20		T N/A(NO)	Proper cooling time and temperatures		
6	INO	$\rightarrow$	Proper eating, tasting, drinking, or tobacco use	-	+	21		T N/A(NO)	Proper hot holding temperatures		1
-	IN O	UT (NO)	No discharge from eyes, nose, mouth			22	-	T N/A NO	Proper cold holding temperatures		<u> </u>
_	Villa	T 10	Preventing Contamination by Hands	Т		23	<del></del>	T N/A NO	Proper date marking and disposition	+	$\vdash$
8	INDI		Hands clean & properly washed		+	24	IN OU	N/A)NO	Time as a Public Health Control; procedures and records	;	Щ
9	<del></del>	JT N/A NO	No bare hand contact with RTE food	-	1	1 1		()	Consumer Advisory		
10	(IN)OI	21 1	Adequate handwashing sinks properly supplied & accessible		$\perp$	25	IN OU	(N/A)	Consumer advisory provided for raw/undercooked foods		Щ
11	INJOI	IT I	Approved Source Food obtained from an approved source			26	IN)OU	TAUA	Highly Susceptible Populations		
12	<u> </u>	JT N/A NO	Food received at proper temperature	<del> </del>	+	20	III		Pasteurized foods used; prohibited foods not offered d / Color Additives and Toxic Substances		1
13	(N)		Food in good condition, safe & unadulterated	-	+	27	IN OU	100	Food additives: approved and properly used		
14		JTWA NO	Req. records available: shell stock tags, parasite destruction	+		28	IN DU	~~	Toxic substances properly identified, stored and used		$\vdash$
		~		n n n t		-			onformance with Approved Procedures		
	Pre	evalent conti	e improper practices or procedures identified as the n ibuting factors of foodbome illness or injury. Public Ho re control measures to prevent foodbome illness or in	ealth	- 1		1				
	mu	erventions a	re control measures to prevent foodborne illness of in	jury.		19	IN OUT		Compliance with variance/specialized process/HACCP		
						PRAC					
Mar	-le 400 m in	how if numb	Good retail practices are preventative measures								
IVICI	K A III	DOX II NUMI	bered item is not in compliance Mark "X" on ap	ргорпа	ile box i	or CUS	and/or	GUS:	-corrected on-site during inspection R=repeat	violation	
Com	oliance	Status		cos	R	Com	pliance S	itatus		cos	R
			Safe Food and Water						Proper Use of Utensils		
30			eggs used where required	-	-	43	+ +		ils properly stored	1	
31	-		from approved source	ļ	-	44	_		ipment & linens: properly stored, dried, & handled	1	
32		Vanance obt	ained for specialized processing methods		Щ	45			ngle-service articles: properly stored & used	1	
33		D-+	Food Temperature Control	_		46	1 10	Sloves used			
34	-		ng methods used: adequate equipment for temp. control  operly cooked for hot holding	-	-	47	I Le		Utensils, Equipment and Vending		
35			awing methods used		-	47	+ +		n-food contact surfaces cleanable,	-	-
36	$\vdash$		rs provided and accurate	+		48			gned, constructed, & used g: installed, maintained, & used: test strips	+	-
			Food Identification			7.0		raicwaariirig	Physical Facilities		
37		Food properly	labeled: original container	T .		50	TH	lot & cold wa	ater available adequate pressure		
			Prevention of Food Contamination			51	_		talled, proper backflow devices	+	
38		Insects, rode	nts, & animals not present			52			iste water properly disposed	+	$\neg$
39		Contaminatio	n prevented during food preparation, storage & display			53			s properly constructed, supplied, & cleaned	1	-
40		Personal clea	ınliness			54	G	arbage & re	fuse properly disposed, facilities maintained		$\neg$
41		Wiping cloths	property used & stored			55	P	hysical facili	ties installed, maintained, & clean	1	$\neg$
42		Washing fruit	s & vegetables			56	A	dequate ver	ntilation & lighting, designated areas used		
Тур	e of O	peration:							License Posted:	Y	1
Disc	cussio	n with Pers	son-in-Charge:						Follow-Up:	YI	1)
									Follow-Up Date:		1
			6 40						-10/-00	- /	_
Sigr	ature	of Person	in Charge: Warn Vol						Date: 2/9/202	1	
Sign	nature	of Inspect	or:						Date: 2 / 9/202		
			1000								_



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



Establishment: Reds 6	erry			Date: 7/	9/2021	Page 2	of Z
Address: 15 Lyons	Road			Complian	ce Achieved: 2/	9/2021	
			TEMPERATURE OBSERVAT	IONS	2001	- to desired dies.	T =
Item / Location		Temp.	Item / Location	Temp.	· Item / Loca	tion	Tem
milk case !	oum bient	38.					
		OB	SERVATIONS AND/OR CORRECTLY	Æ ACTIONS			
V Item Section of Co	de		Description of Vic	olation			Correcte
Number			·			or	COS
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15 15	16	10				10/	
gnature of Person in Charge	: ans	LLX			Date: 2	19/2021	
gnature of Inspector:	in 9.1	1			Date: 2	1912021	



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



-	I'M oppor Elementouy			19/2	Page 1 of <u>Z</u>	No. of Ris	N I BICTOLLILL		VIOLALIONS
Address: 26	Babaasic lake Road		Time in	4:30	Time out: 10.0	No. of Repeat Ris	k Factor/Int	tervention	Violations
Owner/Permit Hol	Ider. Town of Merrimany			ategory:					Violations
Email:				(603)	<del></del>	Inspection Status:	Green	Yellow	Red
Inspection Type:	Routine Re-inspection Pre-	operatio			s Investigation	Complaint			1160
,,,,,,	FOODBORNE ILLNESS R	-				1	Othe	JI	
	Circle designated compliance status (IN, OUT					in appropriate box for	COS and/or l	D	
	IN = in compliance OUT= not in compliance NC								
Cartaliana Ctatus						Corrected ori-site X =	repeat violati	011	
Compliance Status	Supervision	cos	R	Com	pliance Status	Protection from (	N		cos
1 IN DUT	Person in charge present, demonstrates knowledge and			15	IN OUT N/A NO			311	
2 TNOUT N/A	performs duties  Certified Food Protection Manager		-		<del></del>	Food separated and pro			_
2 (INCOTTEX	<del></del>			16	UN DUT N/A	Food-contact surfaces of Proper disposition or ref			
	Employee Health  Management/food employees & conditional employee;			17	ON AVI TUO NI	reconditioned & unsafe			
3 IN DUT	knowledge, responsibilities and reporting					Time / Temperature (	Control for S	afety	
4 IN OUT	Proper use of restriction and exclusion		1	18	IN OUT N/A NO	Proper cooking time and	d temperature		
5 (IN)OUT	Procedures for responding to vomiting and diarrheal even	ts		19	IN OUT N/A NO	Proper reheating proces		olding	
6 INOUT ID	Good Hygiene Practices			20	IN OUT N/A NO	Proper cooling time and			
7 IN OUT NO.	3,		+	21	IN OUT N/A NO	Proper hot holding temp			
7 114 001 40	No discharge from eyes, nose, mouth Preventing Contamination by Hands			22	IN OUT N/A NO	Proper cold holding tem			
8 LIN OUT NO	Hands clean & properly washed			23	ON AN TUG NI	Proper date marking and			
9 IN OUT N/A NO	No bare hand contact with RTE food	_	+	24	IN CO IQVA NO	Time as a Public Health		dures and rec	ords
10 DOUT	Adequate handwashing sinks properly supplied & accessite	nle l	+	25	IN OUT (N/A)	Consumer A  Consumer advisory prov		doranalis d for	-4-
	Approved Source	710	1	- 20	IN COLINA	Highly Susceptible			ods
11 IN OUT	Food obtained from an approved source		ΤŤ	26	IN DUT N/A	Pasteurized foods used;			
49 INCOMPANIA	Food received at proper temperature				Foo	d / Color Additives an	<del>`</del>		
12 IN OUT N/A NO	31 . and resource at brobar temperature								
12 IN OUT N/A(NO	Food in good condition, safe & unadulterated	$\neg$		27	IN OUT (/A)	Food additives; approved	and properly	used	T I
		מי		27 28	IN OUT (IA)	Food additives: approved Toxic substances proper			,
13 IN DUT 14 IN OUT (/A)NO	Food in good condition, safe & unadulterated  Req. records available: shell stock tags, parasite destruction	_			INOUT N/A		ly identified, sto	red and used	
13 IN DUT 14 IN OUT (/A)NO	Food in good condition, safe & unadulterated	_			INOUT N/A	Toxic substances proper	ty identified, sto	red and used	
13 IN DUT 14 IN OUT (/A)NO	Food in good condition, safe & unadulterated  Req. records available: shell stock tags, parasite destruction	e most Health r injury.	ETAIL	28	INOUT N/A  IN OUT N/A	Toxic substances proper	ty identified, sto	red and used	
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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	Item				OBSERVATIONS AND/OR CORRECTIVE ACTIO	NS			1	
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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Ad	dress: 3 %	Hct lucin street		Time	e in	9:00	Tin	ne out ? : 3	No. of Repeat Ris	k Factor/Int	ervention	Violati	ons 77
Ov	ner/Permit Hole	der. Town of herrimack				itegory						Violatio	
	nail:							6226	Inspection Status:	Green	Yellow	Red	
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	71	FOODBORNE ILLNESS RIS			G A				Complaint	Othe	:r		
		Circle designated compliance status (iN, OUT, N					DILL			200 4/ 5			
		IN = in compliance OUT= not in compliance NO =							in appropriate box for t				
		The first of the compliance NO			ALI IN	<i>IPP</i> . – 110	rapp	ilicable COS =	corrected on-site R =	repeat violation	on		
Con	pliance Status	Supervision	cos	R		Соп	ıplia	nce Status				Į(	COS F
1	(NOUT	Person in charge present, demonstrates knowledge and		<u> </u>	-			)	Protection from C	ontaminatio	n		
,	25	performs duties	+		_	15	-	ØUT N/A NO	Food separated and pro	tected			
2	IN OUT N/A	Certified Food Protection Manager			4	16	Į.	OUT N/A	Food-contact surfaces of				
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3	TUQUI	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature C	ontrol for Sa	lfety		
4	UNDUT	Proper use of restriction and exclusion		_		18	IN	OUT N/(NO)	Proper cooking time and	temperature			
5	(IN OUT	Procedures for responding to vomiting and diarrheal events				19	IN	OUT N/A	Proper reheating proced		ding		
		Good Hygiene Practices				20	IN	OUT N/A NO	Proper cooling time and	temperatures			
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use				21	IN	OUT N/A(NO)	Proper hot holding tempor	≇ratures			$\neg \vdash$
7	IN OUT (NO	No discharge from eyes, nose, mouth	<u> </u>			22	(IN	ON AW TU	Proper cold holding temp	eratures			
		Preventing Contamination by Hands				23	(IN	DUT N/A NO	Proper date marking and	disposition			
8	DI DUT NO	Hands clean & properly washed				24	IN	OUT WANO	Time as a Public Health	Control: proced	ures and rec	ords	
9	ON AN TUOKIN	No bare hand contact with RTE food							Consumer Ac	lvisory			
10	CIMOUT	Adequate handwashing sinks properly supplied & accessible			_	25	IN	OUT(N/A)	Consumer advisory provi	ded for raw/unc	fercooked fo	ods	
	Tibu	Approved Source		,	4				Highly Susceptible	Populations			
11 (	TN DUT	Food obtained from an approved source	<del> </del>	_	_	26	N.	DUT N/A	Pasteurized foods used;	prohibited food:	a not offered		
12	TN OUT NA NO	Food received at proper temperature	ــــــ	<del> </del>	_				d / Color Additives an	d Toxie Subs	tances		
13	IN DUT	Food in good condition, safe & unadulterated	<del>↓</del> —	4-	4	27	1	OUT (VA)	Food additives: approved				
1**		Req. records available: shell stock tags, parasite destruction			╣	28	IN	DUT N/A	Toxic substances properly			1	
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h d a	- 005-010 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	Good retail practices are preventative measures	to contr	ol the	addi	tion of pa	athoge	ns, chemicals, a	nd physical objects into fo	ods.			
Mar	K X In box it num	bered Item is not in compliance Mark "X" on ap	propria	te bo	x foi	COS a	and/o	r COS =	corrected on-site durin	g inspection	R=rep	eat viola	ation
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		Safe Food and Water							Proper Use of U	tensils		100	
30		eggs used where required	<u> </u>			43		In-use utensil	s properly stored				
31		from approved source				44		Utensils, equi	pment & linens: properly st	tored, dried, & h	nandled		
32	Variance ob	tained for specialized processing methods				45		Single-use/sir	ngle-service articles: proper	rly stored & use	ed .		
22	Dec	Food Temperature Control				46	L	Gloves used p					
33		ng methods used: adequate equipment for temp. control		_		<u> </u>			Utensils, Equipment				
35		roperly cooked for hot holding awing methods used		-	-	47			-food contact surfaces clea	anable,			
16		awing methods used		1	L	48	LX,		ned, constructed, & used			+	
10 [	Memonete	Food Identification				49		Warewashing:	installed, maintained, & u				
37	Food proper	ly labeled: original container				50		Hat P and wat	Physical Faci ter available adequate pres				
		Prevention of Food Contamination				51						+	-
38	Insects, rode	onts, & animals not present				52		1	alled, proper backflow devi			+	
9		on prevented during food preparation, storage & display		$\vdash$	l	53			properly constructed, supp			-	$\rightarrow$
10	Personal clea					54			use properly disposed, faci			-	-
1	Wiping cloths	s: properly used & stored		-		55			es installed, maintained, &			+	$\overline{}$
2	Washing fruit	ts & vegetables				56			ilation & lighting, designate			+	
уре	of Operation:	school							Li	icense Post	ed:	$(\mathbf{Y})$	) N
Disc	ussion with Pen	son-in-Charge:							F	ollow-Up:		Y	N
										ollow-Up Da	ato:		
											к <del>с.</del>		
igna	ature of Person	in Charge: Wayself								Date: 2/6	9/702	21	
ign	ature of Inspect	or: ) 11 /							ſ	Date: 2/9	17001	-	
		1 - 1								219	LUL		



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



Establishm	ent: High scno	00	-		Date: 2/q	2011 Pa	age <u>2.</u> of <u>7</u>
Address:	8 HCELWair	n street			Complianc	e Achieved:	
				TEMPERATURE OBSERVA	ATIONS		
4	n / ombici		Temp.	Item / Location	Temp.	Item / Location	Ten
UEROLL - 1	" I oun ble	rt z	391				
		-					
			01	SERVATIONS AND/OR CORRECT	TIVE ACTIONS		
V Item	Section of Code			Description of			Dated Correcte
Number		1.62		D Good I past of	*IOIAIOII		or COS
PE 48	4-308-11	1 KHCHE 11					
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		Discos	sed 1	with PIC abou	+ strength o	f Sanitizer	
		dest s	>017H	and always no	LUTA IT CIVAL	iciple discipa	
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J		~ 7-6				Date: 2/9/ ZO	CI



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



wher/Permit Holder: Da. Gas in C.  imail: Auman Auman 19 0 ms n. com  inspection Type: Routine Re-inspection Pre-opera  FOODBORNE ILLNESS RISK  Circle designated compliance status (IN, OUT, NA,  IN = in compliance OUT= not in compliance NO = no  impliance Status  Supervision  Person in charge present, demonstrates knowledge and performs duties  IN OUT Person in charge Protection Manager	Pationa FACI	ime Risk ( Phone	n:11:00 Category	Ti	<u> </u>	No. of Repeat		ervention Vic Total Vic	olatio	ns (
mail: Auman Auman 19 @ m 5 n . Com  Inspection Type: Re-inspection Pre-opera  FOODBORNE ILLNESS RISK  Circle designated compliance status (IN, OUT, N/A,  IN = in compliance OUT= not in compliance NO = no  IN dut Person in charge present, demonstrates knowledge and performs duties	Pationa FACI , NO)	Risk C hone	ategory (১০১)	<u> </u>	<u> </u>					
mail: Auman Auman 19 @ m 5 n . Com  Inspection Type: Re-inspection Pre-opera  FOODBORNE ILLNESS RISK  Circle designated compliance status (IN, OUT, N/A,  IN = in compliance OUT= not in compliance NO = no  IN dut Person in charge present, demonstrates knowledge and performs duties	Pational FACI , NO) of observed	hone al	(603)	_	7-56361	1		l otal Vid	oitsic	
Re-inspection Pre-opera  FOODBORNE ILLNESS RISK  Circle designated compliance status (IN, OUT, NA, IN = in compliance OUT= not in compliance NO = no ompliance Status  Supervision  Person in charge present, demonstrates knowledge and performs duties	FACT NO)	al		25						
FOODBORNE ILLNESS RISK  Circle designated compliance status (IN, OUT, N/A  IN = in compliance OUT= not in compliance NO = no  IN dut  Person in charge present, demonstrates knowledge and performs duties	FACT NO) of obse					Inspection Sta		Yellow	Red	
IN = in compliance OUT= not in compliance NO = no  IN = in compliance OUT= not in compliance NO = no  IN dut  Person in charge present, demonstrates knowledge and performs duties	, NO) ot obse	COLLOS	A SYD IDI	700	Investigation	Compla	nt Othe	<u> </u>		
IN = in compliance OUT= not in compliance NO = no  mpliance Status  Supervision  Person in charge present, demonstrates knowledge and performs duties	t obse	for ea	ch item	IDIL.						
Supervision    NOUT   Person in charge present, demonstrates knowledge and performs duties		an/ed	M/A - no	4.00	plicable COO	" in appropriate box	C for COS and/or F			
Supervision  IN OUT  Person in charge present, demonstrates knowledge and performs duties	202					= corrected on-site	R = repeat violatio	n		
performs duties		R	Сол	ıplia	ince Status				C	OS
			15		N AVA NO		m Contamination	1		
	_	_	l —	_		Food separated ar			$\perp$	
Employee Health			16	-	N OUT N/A		ces cleaned and san			
Management/food employees & conditional employee:			17		ONAMO	reconditioned & un	safe food	y served,		
knowledge, responsibilities and reporting						Time / Temperati	re Control for Sa	fety		
INOUT Proper use of restriction and exclusion  Procedures for responding to vorniting and diarrheal events			18	_	NOUT N/A(NO)	Proper cooking time	and temperature			
Good Hygiene Practices			19		OUT N/A (IO	1	ocedures for hot hold	ing		
IN OUT NO Proper eating, tasting, drinking, or tobacco use			20	_	ON AW TUO	Proper cooling time				
IN OUT (NO) No discharge from eyes, nose, mouth	_		22	400	OU AVA TUO	Proper hot holding			_	_
Preventing Contamination by Hands			23	1000	OUT N/A NO	Proper cold holding Proper date marking			+	_
IN OUT NO Hands clean & properly washed	T		24	1	OUT N/A NO		alth Control: procedu		+	-
IN OUT N/A No bare hand contact with RTE food				-			r Advisory	res and records		
Adequate handwashing sinks properly supplied & accessible			25	IN	OUT N/A		provided for raw/unde	rcooked foods	T	_
Approved Source  Food obtained from an approved source		_	-			Highly Suscept	ible Populations		-	_
IN OUT N/NO Food received at proper temperature	$\rightarrow$	_	26	IN	OUT N/A		sed; prohibited foods			
INDUT Food in good condition, safe & unadulterated	-	$\dashv$	27	List		d / Color Additive				
IN OUT N/A NO Req. records available: shell stock tags, parasite destruction	$\rightarrow$	$\dashv$	28	-	DUT N/A	Food additives: appro				$\perp$
		$\neg$	-	ت		Toxic substances pro				
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.	1		19	INI	OUT N/A	ouformance with				
		FAIL	PRACT			Compliance with varia	ance/specialized proc	ess/HACCP		
Good retail practices are preventative measures to a	ontrol ti	he add	ition of nat	bone	one chemicale :	and physical ablasts to				
rk "X" in box if numbered item is not in compliance Mark "X" on appropriate Ma	oriate I	box fo	r COS a	nd/o	r COS =	corrected on-site of	uring inspection	R=repeat v	riolati	on
pliance Status CO	s li	R	Compl	ianc	e Status			Tr Topour		
Safe Food and Water			- Ontipe	101110	e otatus	Proper Use	of litensils		cos	F
Pasteurized eggs used where required			43		In-use utensil	s properly stored				
Water & Ice from approved source  Variance obtained for specialized processing methods	$\perp$	_	44			ipment & linens: prope		ndjed		+
Food Temperature Control		-	45			ngle-service articles: p	openly stored & used			+
Proper cooling methods used: adequate equipment for temp. control		-	46		Gloves used p					
Plant food properly cooked for hot holding	+	$\dashv$	47 ·	_		Utensils, Equipme				
Approved thawing methods used	+	$\dashv$	48			-food contact surfaces med, constructed, & us				+
Thermometers provided and accurate			49			installed, maintained,				+
Food Identification						Physical F				
Food property labeled: original container		_	50		Hot & cold wat	ter available adequate				T
Prevention of Food Contamination  Insects, rodents, & animals not present		_	51			alled, proper backflow				+
Contamination prevented during food preparation, storage & display	_	4	52			ste water properly disp				1
Personal cleanliness	-	$\dashv$	53			properly constructed,				
Wiping cloths: properly used & stored	+	$\dashv$	54 55			use properly disposed,				
Washing fruits & vegetables	+-	-	56	$\dashv$		es installed, maintaine ilation & lighting, design				
40 "					Adoquate verti	ileacht & lighting, desig	nated areas used			
e of Operation:							License Poste	d: C	7	N
ussion with Person-in-Charge:							Follow-Up:		7	N
							Follow-Up Date	-	)	.4
		_								
ature of Person in Charge:									i i	
ature of Person in Charge:	_						Date: 2 _ 3	-202	1	1



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



Establishment: Dana St	2		Date.	2-3-2021	Page 2
Address: 557 D.W. H	ighway		Comp	liance Achieved:	
Item / Location	Temp.	TEMPERATURE OBSE	RVATIONS		
cut tomouto / In-line	onit 39'	rem / Location	Тетр.	Item/Loc	ation
I I I I I I I I I I I I I I I I I I I		DESERVATIONS AND/OR CORR	ECTIVE ACTIONS		
Number Section of Code			n of Violation		Dated C
T T	SERVICE ARE				or C
_					
3.607. [1 7	pre - pochage	d food trems, be	surery items/	TCS food ite	bof
	observed wm	moor labels. All pro	e-packaged it	Prof.S. marred 3	
	laboled.			TOTAL DIST	2
				-	
		-			
	d				
	- 59/				1
ture of Person in Charge:	3			Date: 2	-3-2021



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



Time (specific for the coult) of the color o	Establishment: Bedford Road Bout 1	et Chang								
Control of engineer better   Properties	Address: CH Bedford Pond	si cridian		<u>-</u>				Risk Factor/Interven	tion Viola	ations
Food in Type:   Goulfind   Re-inspection   Pro-operational   Bhoes Investigation   Compilation   Chief designated compilations attack (No. 17, NA, NO. 16 canh literal   No. 17, NA, NO. 18, NA, NA, NA, NA, NA, NA, NA, NA, NA, NA	Owner/Permit Holder: Park Control Control		Time	) Id (O)	<b>PQ</b>	ime out:	No. of Repeat	Risk Factor/Interven	tion Viola	ations
Inspection Type: Routing Re-inspection Pre-operational Biness three-inspection States (Free Part of the Complaint Complaints States (Free Part of the Complaints Complaints States (Free Part of the Complaints No = not complaint	Email:	<u> </u>		_		<u> </u>			otal Viola	ations
Propose Continued Complained Co				10 <b>( 5-0</b>	3) 5	<del>116 -695</del> 5	Inspection Stat	us: Green Yello	w R	
N is in compliance Status (M, OUT, NA, NO) for each item  No is in compliance OUT= not in compliance NO = not expended on-site R = repair violation  Compliance Status  Super failan  Person in charge present, demonstrate strondedge and policytes (Compliance Status )  Compliance Status  Full GOUT   Person in charge present, demonstrate strondedge and policytes (Compliance Status )  REMPOOR Health	The Inspection			1	llness	Investigation	Complai	nt Other		
IN our Spirace Status  Supervision  Supervis	Circle designated as - "	ILLNESS RISK FA	CTOR	SAND	PUB	LIC HEALTH	INTERVENTIONS			
Supervision  Protection from continuation  Supervision  Protection from continuation  Protection from continuation  Protection from continuation  Protection from continuation  Supervision  Confide from Character Managem  Employee Health  Supervision  From Confidence of the propervision  From Confidence of the C	IN a in compliance stat	us (IN, OUT, N/A, N	O) for e	ach ite	m	Mark "X	" in appropriate box	for COS and/or R		
Supervision  Supervision  Protection from decomposed present, demonstrates incredege and performance acceptions accept the supervision and performance acceptions accept the supervision acception accepts the supervision acc	114 = 111 compliance OD 1 = not in cor	mpliance NO = not of	bserve	d N/A =	not a	pplicable COS	= corrected on-site I	R = repeat violation		
DOUT Person in charge greatent, demonstrates broadesign and performs duting performs duting the performs	compliance Status									1000
2 N OUT 10 Certified Food Profession Manager  Employee Health  Food ordinate and employees  Condition Food senter of the employee  Employee Health  Food ordinated and reporting  In NOUT NA(Ex)  Proper conditionally impressures  20 IN NOUT NA(Ex)  Proper conditionally impressures  21 IN NOUT NA(Ex)  Proper conditionally impressures  22 IN NOUT NA(Ex)  Proper conditionally impressures  23 IN NOUT NA(Ex)  Proper conditional measures  Proper developed year decoming measures  24 IN NOUT NA(Ex)  Proper conditionally impressures  25 IN NOUT NA(Ex)  26 IN NOUT NA(Ex)  Proper conditional measures  27 IN NOUT NA(Ex)  Proper conditional measures  28 IN NOUT NA(Ex)  Proper conditional measures  29 IN NOUT NA(Ex)  Proper conditional measures  20 IN NOUT N		Distance and		-			Protection from	n Contamination		LOS
Employee Realth    Support   Comment of the process	performs duties	Swide ger arid			15 (	IN DUT N/A NO	Food separated and	protected		
Supply   Management/Decomplaines and employees	Octamed Food Protection Manager				16	INOUT N/A	Food-contact surface	es cleaned and sanitized		<del>                                     </del>
Second Properties of relations and economics and increases and reporting   Figure Properties of relations and economics of responding to vomiting and distributed events   18   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and temperatures   19   N. OUT NASCO   Proper cacking time and				11.	17	ON AVA TUO NI	Proper disposition of	returned, previously serve	d,	<del>                                     </del>
5 MOUT Procedure for registering and accusion of terms of	knowledge, responsibilities and reporting	employee;		7 /						<u> </u>
Productive for responding to vomiting and durched events	4 APOUT Proper use of restriction and exclusion			-	8	IN OUT NA NO				
NOUT NOON   Proper eating, desting, disking, disking, or followoo use   20   NOUT NOON   Preventing contamination by Hands   21   NOUT NOON   Preventing Contamination by Hands   22   NOUT NOON   Preventing Contamination by Hands   23   NOUT NOON   Proper cold helding temperatures   24   NOUT NOON   Proper cold helding temperatures   24   NOUT NOON   Proper cold helding temperatures   25   NOUT NOON   Proper cold helding temperatures   26   NOUT NOON   Proper cold helding temperatures   27   NOUT NOON   Proper cold helding temperatures   28   NOUT NOON   Proper cold helding temperatures   29   NOUT NOON   Proper cold helding temperatures   29   NOUT NOON   Proper cold helding temperatures   20   NOUT NOON   Proper cold helding temperatures   25   NOUT NOON   Proper cold helding temperatures   26   NOUT NOON   Proper cold helding temperatures   26   NOUT NOON   Proper cold helding temperatures   27   NOUT NOON   Proper cold helding temperatures   26   NOUT NOON   Proper cold helding temperatures   27   NOUT NOON   Proper cold helding temperatures   26   NOUT NOON   Proper cold helding temperatures   27   NOUT NOON   Proper cold helding temperatures   27   NOUT NOON   Proper cold helding temperatures   28   NOUT NOON   Proper cold helding temperatures   28   NOUT NOON   Proper cold helding temperatures   29   NOUT NOON   Proper cold helding temperatures   29   NOUT NOON   Proper cold held held	Trocedures for responding to vomiting and d	iarrheal events		7 / 7	_	-				<u> </u>
7 NOUT (10) No discharge from eyes, note, no mouth 7 For existing Centamination by Hands 8 NOUT Not (10) Or Hands dam a properly washed 9 NOUT Not (10) Or Hands dam a properly washed 10 NOUT Not (10) Or Hands dam a properly washed 10 NOUT Not (10) Or Hands dam a properly washed 10 NOUT Not (10) Or Hands dam a properly washed & accessible 10 NOUT Not (10) Or Hands dam and properly washed & accessible 11 NOUT Not (10) Or Hands dam and properly washed & accessible 12 NOUT Not (10) Or Pod obtained from an approved source 13 NOUT Not (10) Or Pod obtained from an approved source 14 NOUT NOT (10) Pod obtained from an approved source 15 NOUT Not (10) Properly designed of the not of the not interventions are control to seal of the not interventions and the not interventions are control to seal or control to the not interventions are control to seal or control to the not interventions are control to seal or control to the not interventions are control to seal or control to the not interventions are control to seal or control to the seal or control to seal					0	IN OUT N/A NO				
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Second	100 discharge from eyes, hose, mouth			2					-	
Second Part   Continuing   Co		la .		1	-	-	Proper date marking	and disposition		
Compliance Status   Cooperation   Cooperat			+	2.	4 1	N OUT NO NO	Time as a Public Hea	Ith Control: procedures and	records	
Approved Source    Pool of blained from an approved source		d & appropriate	+							
12   IN OUT NAMED   Food received at proper temperature   26   IN OUT WAND   Pasteurized doods used; probleted contribution, aside & unadulerated   27   IN OUT WAND   Food agoditives and Toxic Substances   Provided Color Additives and Toxic Substances   27   IN OUT WAND   Food additives and Toxic Substances   Provided Ad	Approved Source	d o booesable		1 2	· [ II	N OU(TN/A)	Consumer advisory p	rovided for raw/undercooke	d foods	
Proper colling methods used   Properly stables critical for stables   Properly stables critical	The contained world an approved source		7	26	· 1 II	N OUT NA	Highly Suscepti	ble Populationa		
Regrescribe and sale and selective selections are unablated and support selections. The selection are improper practices or procedures identified as the most Provalent contributing selection in the process or procedures interventions are control measures to prevent foodborne illness or injury.  Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  GOS = COT = COS = COT = COS = C	at proper temperature		+				d / Color Addition	ed; prohibited foods not offe	red	
Relk factors are improper profices or procedures identified as the most prevalent contributing factors of foodborne liness dentified as the most interventions are control measures to prevent foodborne liness or injury. Public Health interventions are control measures to prevent foodborne liness or injury.  GOOD RETAIL PRACTICES  Good retail practices are preventable measures to control the addition of pathogens, chemicals, and physical objects into foods.  GOOD RETAIL PRACTICES  Good retail practices are preventable measures to control the addition of pathogens, chemicals, and physical objects into foods.  GOOD RETAIL PRACTICES  Good retail practices are preventable measures to control the addition of pathogens, chemicals, and physical objects into foods.  GOOD RETAIL PRACTICES  Good retail practices are preventable measures to control the addition of pathogens, chemicals, and physical objects into foods.  GOOD RETAIL PRACTICES  Good retail practices are preventable measures to control the addition of pathogens, chemicals, and physical objects into foods.  GOOD RETAIL PRACTICES  Good retail practices are preventable measures to control the addition of pathogens, chemicals, and physical objects into foods.  GOOD RETAIL PRACTICES  Good Templace Status  COS = corrected on-site during inspection Rerepeat violation of pathogens, chemicals, and physical objects into foods.  Rerepeat violation of cost status and objects into foods.  Rerepeat violation of cost status and objects into foods.  Rerepeat violation of pathogens, chemicals, and physical objects into foods.  Rerepeat violation objects into foods.  Rerepeat violation objects into foods.  In-use utensite property stored objects into foods.  Safe Food and mandred & used objects into foods.  In-use utensite property stored & used objects into foods.  In-use utensite property stored & used objects into foods.  In-use utensite property stored & used objects into foods.  In-use utensite property stored & used objects into foods.  In-use utensite property stored & us	totall, good condition, sale a unadulterated			27	111	V OUT WA				
Preveilent contributions are control measures to procedures identified as the most interventions are control measures to prevent control measures to control measu	The state of the s	te destruction		28	-				ned l	-+
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Arak "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  Rerepeat violation  Rerepeat viol	Risk factors are improper practices or procedures ident Prevalent contributing factors of foodborne illness or ini-	ified as the most				C			1960	
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark X on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation mpliance Status  COS R  Safe Food and Water COS R  Pasteurized eggs used where required  Water & Ice from approved source  Variance obtained for specialized processing methods  Food Temperature Control  Pinnt food property cooked for hot holding  Proper cooling methods used: adequate equipment for temp. control  Pinnt food property cooked for hot holding  Thermometers provided and accurate  Food Identification  Food Identification  Food Identification  Provertion of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Myling cloths; property used & stored  Wishing initial & vegetables  Presonal cleanliness  Wishing initial & vegetables  Adequate ventilation & Ighling, designated areas used  License Posted:  Follow-Up:  Follow-Up:  Follow-Up:  Follow-Up:  Follow-Up:  Follow-Up Date:	interventions are control measures to prevent foodborne	e illness or injury.		19	16	-	_		CCB T	
Arik "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		GOOD R	ETAII	L PRA	CTICE	S			301	
Safe Food and Water  O Pasteurized eggs used where required  1 Water & Lee from approved source  2 Variance obtained for specialized processing methods  Food Temperature Control  3 Proper cooling methods used: adequate equipment for temp. control  4 Plant food properly cooked for hot holding  5 Approved thawing methods used  Food Temperature  Food Temperature  Water Singia-use/single-service articles: properly stored, dired, & handled  4 Utensils, equipment & linens: properly stored & used  45 Singia-use/single-service articles: properly stored & used  46 Gloves used properly  47 Food and non-food contact surfaces cleanable,  58 Approved thawing methods used  59 Warewashing: installed, constructed, & used  49 Warewashing: installed, maintained, & used: test strips  Freed Identification  Freed Identification  Freed Contamination prevented during food preparation, storage & display  Food properly used & stored  Ocontamination prevented during food preparation, storage & display  Personal cleanifiess  Wijping cloths: properly used & stored  Washing fruits & vegetables  Follow-Up:  Follow-Up:  Follow-Up:  Follow-Up Date:	Good retail practices are prevent	ative measures to contro	ol the ad	ldition of	pathoo	iens, chemicals a	ind physical objects into	foods,		
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Address to Register Road Road Rophist Church Date: 2.4.1921 Page 2.  Address to Register Read Road Road Rophist Church Register R	Address:	Part Car	اعدد	BOPT	19 L. Chouch		ate: 2 - 4 - 2021	Page 2_ (
Tem / Lecation Trop Rem /		BKPHOTO	KOOE/				ompliance Achieved: 2	4-1021
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establ	lishment: 🔥	14HUde T	tour poline Park		Date;	U4121	F	Page 1 of _2	No	of Pick Easter/later and in		47
Addre	ss: <b>360</b>	BM HIGH	2034				-	ime out		of Risk Factor/Intervention		
		der: Ocan. I				Category			No. or Repe	at Risk Factor/Intervention		_
			trimerck con				_=		<del> </del>	Total	Viola	tions
inspec	tion Type:	Routine						1-36/73	Inspection St	atus: Green Yellow	Re	ed
<u> </u>	3,7	County		peratio		Illne	:SS	Investigation	Comple	aint Other		
		Circle design	FOODBORNE ILLNESS RI mated compliance status (IN, OUT,	N/A NO	TUKS	AND PL	JIST					
		IN = in comp	liance OUT= not in compliance NO:	not ob	) lor ea	ach rem		Mark "X	" in appropriate bo	ox for COS and/or R		
Complia	nce Status		liance OUT= not in compliance NO :	- HOLOD	served	N/A = no	t ap	pplicable COS	= corrected on-site	e R = repeat violation		
oompija	IIICO SIALUS		Supervision	cos	R	Con	ıpli	iance Status				cos
1 11	DUT	Person in charge	present, demonstrates knowledge and			┨ ├─	_	•	Protection fi	rom Contamination		1
	OUT (IA)	performs duties  Certified Food Pr				15	Ţ	DOUT N/A NO	Food separated a	and protected		
						16	10	IN DUT N/A	Food-contact sur	faces cleaned and sanitized		
2	рит		ployee Health i employees & conditional employee;			17	1	IN OUT WAYNO	Proper disposition reconditioned & u	or returned, previously served,		
		knowledge, respo	nsibilities and reporting							ture Control for Safety		
	OUT		riction and exclusion			18	T	IN OUT N/A NO		ne and temperature		
2 100	DUT		sponding to vomiting and diarrheal events			19	T	IN OUT N/A(NO)		procedures for hot holding	$\dashv$	
6 IN	OUT NO		ygiene Practices			20	I	IN OUT N/A NO		e and temperatures	$\dashv$	
-	OUT (0)		ing, drinking, or tobacco use eyes, nose, mouth	-		21	1	IN OUT N/A NO	Proper hot holding		_	
1 111			ntamination by Hands			22	+	N OUT N/A NO	Proper cold holdin	g temperatures	_	
a IN	OUT (10)	Hands clean & pro				23	+	N OUT NIA NO	Proper date marki			
) IN	OUT N/A(NO)	No bare hand cont		+		24	111	N OUT N/A NO	Time as a Public H	lealth Control: procedures and reco	rds	
0	OUT		hing sinks properly supplied & accessible	-	$\vdash$	25	Т.,	LOUIZ GO		er Advisory		
			roved Source	-		-25	110	N OUT N/A	Consumer advisor	y provided for raw/undercooked foo	st	
11 (IN)			an approved source			26	II.	N OUT N/A		etible Populations used; prohibited foods not offered		
	OUT N/ (NO	Food received at pr							d / Color Addition	es and Toxic Substances		
3 (N):			ion, safe & unadulterated			27	IN	NOUT (NA)		roved and properly used		
	ONETTO	Req. records availa	ble; shell stock tags, parasite destruction			28		OUT N/A		roperly Identified, stored and used		$\dashv$
Pi	<b>(ISK factors</b> a) revalent conti	re improper praction ributing factors of	es or procedures identified as the m foodbome illness or injury. Public He es to prevent foodbome illness or inj	ost				Co		Approved Procedures		
in	iterventions a	re control measur	es to prevent foodborne illness or inj	чгу.		19	IN	OUTNA		riance/specialized process/HACCP		
			G	DOD RI	STAIL	PRACTI	CE	S				
fark "X"	in box if numl	Good pered item is not it	retail practices are preventative measures	to control	the ado	tition of pat	hog	ens, chemicals, a	ind physical objects i	nto foods.		
		SOLOG KOLLI IS NOT I	compliance Mark "X" on app	propriate	box fo	or COS ar	nd/c	COS =	corrected on-site	during inspection R=repea	it viols	ation
mpnanc	e Status	C.C. E.	1 1 347	cos	R	Compl	ian	ce Status			CC	28
0	Pasteurized 6	aggs used where req	od and Water				1.1		Proper Use	of Utensils	100	os
1		rom approved source				43			s properly stored			T
		ained for specialized			$\dashv$	44				erly stored, dried, & handled		
			erature Control			45 46	_			properly stored & used		
	Proper cooling	g methods used: ade	quate equipment for temp, control		-	40	_	Gloves used p		177		
	Plant food pro	perly cooked for hot	holding		$\neg$	47 ·	_		Utensils, Equipm food contact surface			
+-		wing methods used				48	_		ned, constructed, & a		+-	+
	Thermometer	s provided and accur				49	_		installed, maintained		+	
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a of O	peration;						_	1	acon a lighting, desti	grated areas used		
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



stablishment: AIFI	w Hichu	ay		Date: 2	4-2021	Page 2
			PERDICUE AND COMPANY	Compliano	e Achieved: 2 -	A-1011
Item / Lo	cation	Temp.	TEMPERATURE OBSERVATI	0,2 40		
			Item / Location	Temp.	· Item / Loc	ation
		OH	RSERVATIONS AND/OR CORRECTIVE	E ACTIONS		
Item Number Section of	of Code					
			Description of Viol	lation ———		Dated 0
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establis	shment:	ey wards	FCE Crecin		Date;	2 ( \$	121	Page 1 of 2	No.	of Rick Easter/In	ton metics !	1.6.1.4	
Address	:3c4 (	sour feith ox	44				-			of Risk Factor/In	ervention	Violati	ons
	Permit Hol				Rick (	Cato	gory:	Time oddy C	No. of Repea	at Risk Factor/In			
Email:	Dto@1	יה אריה הוק צי	Cecream-com								Total \	Violati	ons (
	on Type:	Routine							Inspection Sta	atus: Green	Yellow	Re	d
,		Trocario 5		peration		1 4 2 2	llines	s Investigation	Compla	aint Othe	er		
		Circle designate	FOODBORNE ILLNESS RIS ed compliance status (IN, OUT, N	MA NO	TURS	ANI	UPUE						
		IN = in complian	ce OUT= not in compliance NO -	POL OP	) for ea	acn II	œm	Mark "X	in appropriate bo	x for COS and/or	3		
Complianc	on Status		ce OUT= not in compliance NO =	TIUL ODS	served	N/A	= not a	applicable COS	= corrected on-site	R = repeat violati	on		
20111pttalit	ce Status	Sun	ervision	COS	R		Comp	liance Status				- (	cos
1 (IN)	рит	Person in charge pres	ent, demonstrates knowledge and			-			Protection fr	om Contaminatio	n n		
$\overline{}$	DUT N/A	performs duties				] [	15	IN DUT N/A NO	Food separated a	ind protected			
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7 IN O			drinking, or tobacco use	-			21	IN OUT N/A NO	Proper hot holding	temperatures		$\vdash$	-
, 1110	or (Ng	No discharge from eye	mination by Hands				_	IN PUT N/A NO	Proper cold holdin	g temperatures		$\neg$	$\neg$
8 (10)01	UT NO	Hands clean & properly		1		_	23	IN OUT N/A NO	Proper date markin	ng and disposition		_	$\rightarrow$
	UT N/A NO	No bare hand contact w					24	IN OU N/A NO	Time as a Public H	ealth Control: proced	ures and recor	rds	
10 (IN) DI			sinks properly supplied & accessible			_				er Advisory			
			d Source		Щ.	-	25	IN OUT N/A		provided for raw/und		ab	
11 (NOL	IJΤ	Food obtained from an a				-  -	00	100		tible Populations			
12 IN OU	ODANA TL	Food received at proper			1	-	26	IN OUT N/A		used; prohibited foods			
13 (IM)ON	JT	Food in good condition,			_	Ŀ	27			s and Toxic Subs			
4 IN OU	JT(N) NO		shell stock tags, parasite destruction		$\dashv$		-	IN OUT N/A		roved and properly u		_ _	
Rls	sk factors a			Ogt.	$\neg$	É	20			operly identified, store			
Pre- inte	valent contrarventions a	ributing factors of food re control measures to	or procedures identified as the mo bome illness or injury. Public Hea o prevent foodborne illness or inju	alth				T.		Approved Proced			
				_				N OUT N/A	Compliance with var	iance/specialized pro	cess/HACCP		
		Good retail	GC	OD RE	TAIL	PR/	ACTIC	ES					
lark "X" in	box if numi	pered item is not in co	practices are preventative measures t mpliance Mark "X" on app	ronnlate	the add	dition o	of patho	ogens, chemicals, a	ind physical objects in	nto foods,			_
mpliance			жене ж оп црр	торпале	DOX II	DI CC	73 and	ror COS =	corrected on-site	during inspection	R=repea	ıt violal	tion
niphance	Status	Safe Food a		cos	R	Co	mplia	nce Status				CO	SR
0	Pasteurized e	aggs used where required			-					of Utensils			
		rom approved source		-		43	_		s properly stored				
		ained for specialized proce	essing methods	-	$\dashv$	44	_			erly stored, dried, & ha			
		Food Tempera				46	_			properly stored & used	1		
3 F	Proper coolin	g methods used: adequat	e equipment for temp. control		-	1	-	Gloves used p		2.07			
		perly cooked for hot hold			$\neg$	47	7 . ]		food contact surface	ent and Vending			
	Approved that	wing methods used				48	_		ned, constructed, & (				$\bot$
T	Thermometer	s provided and accurate			$\neg$	49			installed, maintained			+	+-
		Food Ident							Physical				
F	ood properly	labeled: original containe				50		Hot & cold wat	er available adequate				
lr.		Prevention of Food	Contamination	-		51			lled, proper backflow			+-	-
		ts, & animals not present				52			te water properly disp			+	+-
	Personal clear		eparation, storage & display		_	53		Toilet facilities	properly constructed,	supplied, & cleaned		+	+
		property used & stored			_	54		Garbage & refu	rse properly disposed	, facilities maintained			+-
		& vegetables		-	_	55			es installed, maintain				1-1
		- 10gamoios				56		Adequate ventil	lation & lighting, desig	nated areas used			
pe of Ope	eration:									l line : =			
scussion	with Perso	on-in-Charge:								License Poste	d:	(A)	N
		Ondige.								Follow-Up:		Y (	N)
			<b>2</b>							Follow-Up Date	e:		$\sim$
nature of	f Person in	Charge:									<del></del>		
	f inspector	<u> </u>	3							Date:	2121	_	
	- inspector		1. 1/h	<del>-</del>						Date: 2-3-	2021		
		/											



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



_5ld	Distinte	nt: Haywar	ds Ice	cream			. 7	
Addr	'ess: 3	64 DW Hi	alvway			Date:	2-3-2021	Page 2 c
			4	}	TEMPERATURE OBSERVATIONS	Comp	liance Achieved: 2-	3-2021
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				- (	DESERVATIONS AND/OR CORRECTIVE ACT	1000		
v I.	Item	Section of Code				IUNS		
-   '	Number				Description of Violation			Dated Co or C
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ALTERIA							Date:	3/11
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



of Risk Factor/Intervention Violate Pat Risk Factor/Intervention Pat	tions
Total Violat Status: Green Yellow Re Plaint Other  ONS  Dox for COS and/or R  ite R = repeat violation  from Contamination  If and protected  urfaces cleaned and sanitized on or returned, previously served, unsafe food ature Control for Safety  time and temperature g procedures for hot holding me and temperatures ng temperatures	tions a
citatus: Green Yellow Recolaint Other  NS  Dox for COS and/or R  ite R = repeat violation  from Contamination  if and protected  urfaces cleaned and sanitized on or returned, previously served, unsafe food atture Control for Safety  time and temperature g procedures for hot holding une and temperatures ng temperatures g temperatures	ed
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Health Control: procedures and records	$\bot$
mer Advisory	
ory provided for raw/undercooked foods	
s used; prohibited foods not offered	
ves and Toxic Substances	
oproved and properly used	
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h Approved Procedures	
ariance/specialized process/HACCP	
into foods.	
e during inspection R=repeat viola	ation
	- I -
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perly stored, dried, & handled	
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ment and Vending	
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: I	-Elever	1 # 332	43		Date	2-1-2021		
Address: 1428	DW Hic	huou					Page	
		1		TEMPERATURE OBSERVAT	Comple	ance Achieved:		
	n / Location		Temp.	Item / Location	Temp.	· Item/Lo		
pista / Hoy	nouding		145			Rem / La	cution	1
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V Item Sec			Ob	SERVATIONS AND/OR CORRECTI	VE ACTIONS			
Number Sec	tion of Code			Description of Vi	iolation			Dated Corre
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DF 10 4-	501.1							
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nature of Person in	Charge:	ahun	Her	11/0/1-0/		Date:	1,101	
nature of Inspector:	FLY	17	1/2	The Contract of the Contract o		<i></i>	1101	
		1.6				Date: 21	1/2021	



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



Establishment:	St. John Nueman					$\overline{}$	STECTIO		
Address: 17-02	Hilford Road				121:		Page 1 of _ <b>2</b>	Jacob Alexander Agreement Alexander Alexander	1 7
Owner/Permit H	older Rev Robert Glasgiou						Time out %	No. of Repeat Risk Factor/Intervention Violation	ons 🗘
Email:	ELO SPECT PLANTING	<u>၁</u>			Categ	ory:	0	Total Violation	ons 7
			PI	hone	e: <b>(                                   </b>	03)	885-448	Inspection Status: Green Yellow Rec	
Inspection Type:	The inopection	Pre-opera			11	lness	s Investigation	Complaint Other	
	FOODBORNE ILLN	SS RISK I	ACT	ors	AND	PUB	LIC HEALTH	INTERVENTIONS	
	Circle designated compliance status (IN,	OUT, N/A,	NO) f	ог еа	ach ite	m	Mark "Y	in appropriets have a coop at	
	IN = in compliance OUT= not in compliance	æ NO ≃ not	obse	rved	N/A =	not a	pplicable COS	= corrected on-site R = repeat violation	
Compliance Status			OS	R			iance Status		
1 INDUT	Supervision Person in charge						name otatus	Protection from Contamination	OS F
	Person in charge present, demonstrates knowledge performs duties	end				15	IN OUT NA NO	Food separated and protected	
2 IN OUT (IA)	Certified Food Protection Manager				1  -	16	IN DUT N/A	Food-contact surfaces cleaned and sanitized	$\perp$
	Employee Health				1	_	IN OUT N/A NO	Proper disposition or returned, previously served	-+
3 ПООИТ	Management/food employees & conditional employe knowledge, responsibilities and reporting	e;			1  -			reconditioned & unsafe food	
4 INOUT	Proper use of restriction and exclusion		$\dashv$					Time / Temperature Control for Safety	
5 OUT	Procedures for responding to vorniting and diarrheal	events			<del> -</del>	_	ON ANA TUO NI	Proper cooking time and temperature	
	Good Hygiene Practices				<del>  -</del>	-	IN OUT N/A NO	Proper reheating procedures for hot holding	
6 IN OUT NO					2	-	IN OUT N/A NO	Proper cooling time and temperatures	
7 IN OUT TO	No discharge from eyes, nose, mouth		_	$\neg$	2		OUT N/A NO	Proper pold holding temperatures	
. 1.	Preventing Contamination by Hands				2:		IN OUT N/A(NO)	Proper cold holding temperatures  Proper date marking and disposition	
8 IN OUT (NO	Hands clean & properly washed				24		N OU NU NO	Time as a Public Health Control: procedures and records	
9 IN OUT N/A NO	No bare hand contact with RTE food							Consumer Advisory	
TUC(NI) 01	Adequate handwashing sinks properly supplied & acc	essible			25	i   ii	N OUT N/A	Consumer advisory provided for raw/undercooked foods	
11 INOUT	Approved Source							Highly Susceptible Populations	
12 IN OUT N/A NO	Food obtained from an approved source Food received at proper temperature	$-\downarrow$		_	26		N OUT N/A	Pasteurized foods used; prohibited foods not offered	
3 NOUT	Food in good condition, safe & unadulterated						Foo	d / Color Additives and Toxic Substances	
4 IN OUT N/A NO	Req. records available: shell stock tags, parasite destr		-	_	27	_   !!		Food additives: approved and properly used	
Risk factors	are improper practices or precedures identify	uction		$\dashv$	28			Toxic substances properly identified, stored and used	$\dashv$
Prevalent cor Interventions	are improper practices or procedures identified as stributing factors of foodborne illness or injury. Pu are control measures to prevent foodborne illnes	the most blic Health			-	_	Co	nformance with Approved Procedures	
	are certain measures to prevent roodborne illnes				19	. [	OUT	Compliance with variance/specialized process/HACCP	
	Good rotall	GOOD	RET	AIL	PRAC	TICE	S		
lark "X" in box if nur	Good retail practices are preventative menuited item is not in compliance Mark "X"	on appropr	ntrol the	e add	ition of	pathog	јелs, chemicals, a	nd physical objects into foods.	
mpliance Status	Aldin X	on appropr	late p	OX IC	rcos	and/	or COS =	corrected on-site during inspection R=repeat violati	on
inplication Status	Safe Food and Water	cos	R	$\top$	Con	plian	ce Status	cos	R
) Pasteurized	eggs used where required			-	_	1	1	Proper Use of Utensils	1 1
	from approved source		+	-	43			properly stored	
	tained for specialized processing methods		+	-	44	+	Utensils, equip	ment & linens: properly stored, dried, & handled	
	Food Temperature Control			$\dashv$	45	+		gle-service articles: properly stored & used	
Proper cool	ng methods used: adequate equipment for temp, control		T-	1	40		Gloves used p		
	roperly cooked for hot holding		1	1	47	7	Food and non-	Utensils, Equipment and Vending food confact surfaces cleanable,	
	awing methods used		_	1	48	_		ned, constructed, & used	1
Thermomete	rs provided and accurate			7	49	_		installed, maintained, & used: test strips	+
Enad proper	Food Identification							Physical Facilities	
Food proper	y labeled: original container				50		Hot & cold water	r available adequate pressure	
Insects rode	Prevention of Food Contamination				51			led, proper backflow devices	+
	n prevented during food preparation, storage & display		-		52			e water properly disposed	+
Personal clea				-	53	<u> </u>		roperly constructed, supplied, & cleaned	$\vdash$
Wiping cloths	properly used & stored		-		54	<u> </u>		se properly disposed, facilities maintained	
	s & vegetables		-		55			s installed, maintained, & clean	
			_		56	<u> </u>	Adequate ventila	ation & lighting, designated areas used	
pe of Operation:								License Posted	
cussion with Pers	on-in-Charge:	$\overline{}$						License Posted: (Y)	N
	. 0 = (	)						Follow-Up: Y	N)
noture +4 P	11900							Follow-Up Date:	1
nature of Person	T	20						Date: 2/5/2021	$\dashv$
nature of Inspecto	r: Sui S-//			_				0,0,007	_
	1-16							Date: 21612621	



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



TEMPERATURE OF SERVATIONS  Temp.   Servation   Temp.   Servation   Temp.   Servation   Temp.   Servation   Servati	Address: 📆	nt: St. John Luc	a d		Date: 2/5 /28	21 Page <u>1</u> of
Regin / Jacobies Regin		P HINOLY BO	ser(7	Program of the Control	Compliance Achi	ieved: 2/5/2021
OBSERVATIONS AND/OR CORRECTIVE ACTIONS  OBSERVATIONS AND/OR CORRECTIVE ACTIONS  Description of Code  Number   Section of Code   Description of Violetton   Dots  Number   Section of Code   Dots  N		Item / Location	Term		UNS	
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ature of Inspector: Date: 0/ 5/ 000/			5			Date: 0/5/202/



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



Establishment: Thomas Moore College	ADU					N REPORT
Address: 6 Hanchester street				_	age 1 of <u>2</u>	The state of the s
Owner/Permit Holder The		lime	in: IDC	PI	Time out	No. of Repeat Risk Factor/Intervention Violation
Owner/Permit Holder: Thomas Mook college. Email:		Risk (	Categor	y: (	G	Total Violation
		Phone	e: (60)	;)E	980 - 830,	Inspection Status: Green Yellow Red
Inspection Type: Routine Re-inspection Pre-op	peratio	nal	llin	ess	Investigation	Complaint Other
FOODBORNE ILLNESS RIS	K FAC	TORS	AND P	UB	LIC HEALTH	INTERVENTIONS
Circle designated compliance status (IN, OUT, N	√A, NO	) for ea	ach item		Mark "X	" in appropriate boy for COC and to D
IN = in compliance OUT= not in compliance NO =	not ob	served	N/A = n	ot a	pplicable COS	= corrected on-site R = repeat violation
ompliance Status	cos				iance Status	Topode violation
Supervision	1-00	110		прп	lance Status	Protection from Contamination
Person in charge present, demonstrates knowledge and performs duties			15	7	IN OUT N/A NO	Food separated and protected
2 IN OUT (N/A) Certified Food Protection Manager	+-	-	16	-	IN OUT N/A	
Employee Health			17	-	IN OUT N/A NO	Food-contact surfaces cleaned and sanitized  Proper disposition or returned, previously served,
3 IN DUT Management/food employees & conditional employee;	T -				IN OUT N/A/NO	reconditioned & unsafe food
knowledge, responsibilities and reporting  Proper use of restriction and exclusion		-		_		Time / Temperature Control for Safety
Procedures for responding to vomiting and diarrheal events	+	-	18	_	IN OUT N/A NO	Proper cooking time and temperature
Good Hygiene Practices			19	_	IN OUT N/A NO	Proper reheating procedures for hot holding
IN OUT (NO Proper eating, tasting, drinking, or tobacco use	_	_	20	_	IN OUT N/A(NO)	Proper cooling time and temperatures
IN OUT NO No discharge from eyes, nose, mouth	_		21	_	IN OUT N/A(NO)	Proper hot holding temperatures
Preventing Contamination by Hands			23		N)DUT N/A NO	Proper cold holding temperatures
(IN)OUT NO Hands clean & properly washed	1		24	~~	N OUT N/A NO	Proper date marking and disposition
IN DUT N/A NO No bare hand contact with RTE food		<del>  -  </del>	24		N OUT (NIA 110	Time as a Public Health Control: procedures and records
Adequate handwashing sinks properly supplied & accessible		<del>                                     </del>	25	Tii	Y OUT N/A	Consumer Advisory
Approved Source				10	100(187)	Consumer advisory provided for raw/undercooked foods  Highly Susceptible Populations
1 IN OUT   Food obtained from an approved source			26	T IP	NOUT/N/A	Pasteurized foods used; prohibited foods not offered
1 cod received at proper temperature					Foo	od / Color Additives and Toxic Substances
good of italiant, bale & unadultarated			27	11	OU(T N/A)	Food additives: approved and properly used
Treat records available, shell stock tags, parasite destruction			28	IN	DUT N/A	Toxic substances properly identified, stored and used
Risk factors are improper practices or procedures identified as the mo Prevalent contributing factors of foodborne illness or injury. Public Hea Interventions are control measures to prevent foodborne illness or inju	)st			_	Co	onformance with Approved Procedures
interventions are control measures to prevent foodborne illness or inju	iry.		19	IN	OUTNA	Compliance with variance/specialized process/HACCP
GO	OD RI	STAIL	PRACT	ICE	S	
Good retail practices are preventative measures to ark "X" in box if numbered item is not in compliance  Mark "X" on approximation of the compliance of the	o control	the add	lition of pa	thog	ens, chemicals, a	and physical objects into foods,
Mark X on appr	ropriate	box fo	or COS a	nd/c	or COS =	corrected on-site during inspection R=repeat violation
npliance Status	cos	R	Comp	lian	ce Status	
Safe Food and Water  Pasteurized eggs used where required				- 2		Proper Use of Utensils COS
Water & Ice from approved source	$\rightarrow$		43			s properly stored
Variance obtained for specialized processing methods	$\rightarrow$		44		Utensils, equi	pment & linens: properly stored, dried, & handled
Food Temperature Control		_	45			ngle-service articles: properly stored & used
Proper cooling methods used: adequate equipment for temp. control			46		Gloves used p	
Plant food properly cooked for hot holding	-	-	47 ·		-	Utensils, Equipment and Vending
Approved thawing methods used	-	-	48			food contact surfaces cleanable,
Thermometers provided and accurate	_	_	49			ned, constructed, & used
Food Identification			1		vraiewasiling:	installed, maintained, & used: test strips
Food properly labeled: original container			50		Hot & cold wat	Physical Facilities er available adequate pressure
Prevention of Food Contamination			51	_		illed, proper backflow devices
Insects, rodents, & animals not present			52			te water properly disposed
Contamination prevented during food preparation, storage & display			53			properly constructed, supplied, & cleaned
Personal cleanliness  Wiping cloths: properly used & stored		_	54			ise properly disposed, facilities maintained
Washing fruits & vegetables	$\perp$	_	55			es installed, maintained, & clean
Total a togolables			56		Adequate venti	lation & lighting, designated areas used
e of Operation:						
cussion with Person-in-Charge:						License Posted: (Y) N
						Follow-Up: Y N
						Follow-Up Date:
lature of Person in Charge:						<del></del>
nature of inspector:						Date: 4-7-202
nature of Person in Charge:				 		Follow-Up Date:  Date: 2~5~202  Date: 2(6/202)



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



Establishment: Thomas Moore	COREST		Date: 2 -	5-2021	Page 2	of_2
Address: 6 Manchester ste	<b>15</b> %		Complian	ce Achieved: 2-	5 - 2001	
Item / Location	Pan I	TEMPERATURE OBSERVATIONS		7-	0.0071	
	Temp.	Item / Location	Temp.	· Item / Loca	ution	Te
work-in / mor Tover	39.					+
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	0	BSERVATIONS AND/OR CORRECTIVE ACTI	ONS			
V Item Number Section of Code			0.113			
Transci		Description of Violation				Correct
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### MERRIMACK FIRE DEPARTMENT

### HEALTH DIVISION

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



FOOD ESTABLISHMENT INSPECTION REPORT Establishment: Tomonowk Tavern Date: / 6 / 21 Page 1 of \_ 7\_ No. of Risk Factor/Intervention Violations Address: 454 Das Highway Time in:**\0.3 d**Time out**l4.30** No. of Repeat Risk Factor/Intervention Violations Owner/Permit Holder: Tomancusk Towern LLC Risk Category: Total Violations Email: Phone: Inspection Status: Green Yellow 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 Compliance Status COS R Supervision Protection from Contamination Person in charge present, demonstrates knowledge and INOUT IN OUT N/A NO (b) 15 Food separated and protected 2 IN DUT N/A Certified Food Protection Manager 16 IN DUT N/A Food-contact surfaces cleaned and sanitized **Employee Health** Proper disposition or returned, previously served, IN OUT WAND 17 Management/food employees & conditional employee; reconditioned & unsafe food (IN) DUT knowledge, responsibilities and reporting Time / Temperature Control for Safety THOM Proper use of restriction and exclusion 18 IN OUT N/ NO Proper cooking time and temperature IN DUT 5 Procedures for responding to vomiting and diarrheal events 19 IN OUT N/A Proper reheating procedures for hot holding Good Hygiene Practices 20 IN OUT N/A NO Proper cooling time and temperatures 6 IN OUT Proper eating, tasting, drinking, or tobacco use 21 INDUT N/A NO Proper hot holding temperatures TUO NI NÓ No discharge from eyes, nose, mouth 22 IN OUT N/A NO Proper cold holding temperatures Preventing Contamination by Hands NOUT N/A NO 23 Proper date marking and disposition TUON Hands clean & properly washed NO 24 IN OUT NAMO Time as a Public Health Control: procedures and records IN OUT N/A NO 9 No bare hand contact with RTE food Consumer Advisory (IN)DUT 10 Adequate handwashing sinks properly supplied & accessible IN OUT N/A 25 Consumer advisory provided for raw/undercooked foods Approved Source Highly Susceptible Populations TUO(NI) 11 Food obtained from an approved source 26 IN OUT (TA) Pasteurized foods used; prohibited foods not offered 12 IN OUT N/AND Food received at proper temperature Food / Color Additives and Toxic Substances INDUT 13 Food in good condition, safe & unadulterated 27 IN OUT N/A Food additives: approved and properly used IN OUT NAMO 14 Req. records available: shell stock tags, parasite destruction 28 IN OUT N/A Toxic substances properly Identified, stored and used Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Conformance with Approved Procedures IN OUT NA 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 Compliance Status COS R Safe Food and Water Proper Use of Utensils 30 Pasteurized eggs used where required 43 In-use utensils properly stored 31 Water & Ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled 32 Variance obtained for specialized processing methods 45 Single-use/single-service articles; properly stored & used **Food Temperature Control** 46 Gloves used properly 33 Proper cooling methods used: adequate equipment for temp, control Utensils, Equipment and Vending 34 Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable, 35 Approved thawing methods used 48 Properly designed, constructed, & used 36 Thermometers provided and accurate 49 Warewashing: installed, maintained, & used: test strips Food Identification **Physical Facilities** 37 Food properly labeled: original container 50 Hot & cold water available adequate pressure Prevention of Food Contamination 51 Plumbing installed, proper backflow devices 38 Insects, rodents, & animals not present 52 Sewage & waste water properly disposed 39 Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned 40 Personal cleanliness 54 Garbage & refuse property disposed, facilities maintained 41 Wiping cloths: properly used & stored 55 Physical facilities installed, maintained, & clean 42 Washing fruits & vegetables Adequate ventilation & lighting, designated areas used Type of Operation: Foll Scroke License Posted: Discussion with Person-in-Charge: Follow-Up: 10 days Follow-Up Date: Signature of Person in Charge: Signature of Inspector: Date: 2/8/102(



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



Establish	ment: Tomah	WK Town	ern						
Address:	454 Dw His	mway					Date: 2-8-2021	Pag	ge _2_ of _2
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HEALTH DIVISION 432 Daniel Wehster Highway Merrimack NH, 03054 (603) 420-1730



_	No.	FOOL	EST	ABI	LISE	HM	ENT	IN	SPECTION	NREPORT		
Est	ablishment: ج	and Sweets							age 1 of <b>2</b>	No. of Risk Factor/Intervention Vi	olation	ns Ó
		u Highway			Tin	ne ir	10:0	, LT	ime out:	No. of Repeat Risk Factor/Intervention Vid		
		der: Jessila Sarno			Ris	k C	ategory	y: [	)			
Ema	III: J'SOHO	SOTTO 11626 Q wange, com										IS
Insp	ection Type:	Routine Re-inspection	Pre-ope	eratio	onal				Investigation		Red	
		FOODBORNE ILLNE	SS RISI	K FA	СТО	RS A	AND PI	IRI	IC HEALTH	Complaint Other		
		Circle designated compliance status (IN,	OUT, N/	A, N	O) for	r eac	h item		Mark "X"	in appropriate boy for COS and/or D		
		IN = in compliance OUT= not in compliance	:e NO =	not ol	bserv	red N	1/A = no	ot ar	pplicable COS =	Corrected on-site P = report violation		
Comp	liance Status			co		R				Tepeat violation		
		Supervision		100.	9		Con	при	ance Status	Protection from Contamination	CO	S
1	IN OUT	Person in charge present, demonstrates knowledge performs duties	and	T	T		15	7	IN OUT N/A NO	Food separated and protected		
2	IN OUT N/A	Certified Food Protection Manager		-	+	$\dashv$	16		IN OUT N/A	<u> </u>		$\rightarrow$
		Employee Health		<del>'</del> —	_		17	-	IN OUT N/A NO	Food-contact surfaces cleaned and sanitized  Proper disposition or returned, previously served.	+	$\dashv$
3	MOUT	Management/food employees & conditional employee	e;			-				reconditioned & unsafe food		$\perp$
4	TUOUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		-	-					Time / Temperature Control for Safety		
5	IN OUT	Procedures for responding to vomiting and diarrheal	avente	-	+	-	18	_	IN OUT MA NO	Proper cooking time and temperature		
		Good Hygiene Practices	events				19	_	N OUT N/A NO	Proper reheating procedures for hot holding		
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use			$\overline{}$	-	21	$\overline{}$	N OUT N/A NO	Proper cooling time and temperatures	$\perp$	$\perp$
7	IN OUT NO	No discharge from eyes, nose, mouth			+	$\dashv$	22	-1-	MOUT N/A NO	Proper hot holding temperatures	4_	$\perp$
		Preventing Contamination by Hands					23	-1-	N DUT N/A NO	Proper date modified and first and f	┿	$\perp$
8	IN OUT NO	Hands clean & properly washed			7	-	24	$\overline{}$	N OUT N/A NO	Proper date marking and disposition	—	+
9	IN OUT N/A NO	No bare hand contact with RTE food			+-	$\dashv$	1		Too (taylor)	Time as a Public Health Control: procedures and records		丄
0	IN OUT	Adequate handwashing sinks properly supplied & acc	essible		+	7	25	10	NOUT TO	Consumer Advisory  Consumer advisory provided for raw/undercooked foods		
		Approved Source				7		1 "		Highly Susceptible Populations		
-	TUONT	Food obtained from an approved source					26	(1)	N DUT N/A	Pasteurized foods used; prohibited foods not offered	_	
- 12	IN OUT N/A NO	Food received at proper temperature							Foo	d / Color Additives and Toxic Substances	-	
_	IN OUT (IA) NO	Food in good condition, safe & unadulterated					27	IN	OUT	Food additives: approved and properly used	_	
14		Req. records available: shell stock tags, parasite destr					28	(I)	OUT N/A	Toxic substances properly identified, stored and used	_	+
	Prevalent contr	re improper practices or procedures identified a ributing factors of foodborne illness or injury. Pu re control measures to prevent foodborne illnes	s the mo	st					Co	nformance with Approved Procedures		
_	Interventions a	re control measures to prevent foodborne illnes	s or injur	y.			19	JN		Compliance with variance/specialized process/HACCP		T
			GO	OD R	ETA	IL I	PRACT	TCF	S			
/ark "	Y" in how if numb	Good retail practices are preventative mo pered item is not in compliance Mark "X"	easures to	contr	ol the	addit	ion of pa	ithog	ens, chemicals, a	nd physical objects into foods,		
		pered item is not in compliance Mark "X"	on appr	opria	te bo	x for	COS a	nd/c	or COS =	corrected on-site during inspection R=repeat	/iolatio	п
mplia	ince Status		C	OS	R		Comp	llan	ce Status		COS	
0	Partnusived a	Safe Food and Water						- 1		Proper Use of Utensils	cos	R
1		eggs used where required rom approved source			_	1	43	_		s properly stored		$\top$
2		ained for specialized processing methods			_		44			oment & linens; properly stored, dried, & handled		
		Food Temperature Control				-	45			gle-service articles: properly stored & used		$\Box$
3	Proper coolin	g methods used: adequate equipment for temp. control				1	46		Gloves used p			
		operly cooked for hot holding	-	-	-	-	47 .			Utensils, Equipment and Vending		
5		wing methods used	-				47 ·			food contact surfaces cleanable,		
	Thermometer	s provided and accurate	_			<b> </b>	49			ned, constructed, & used		Ш
		Food Identification					70		warewasning:	installed, maintained, & used: test strips		
Ш_	Food properly	labeled: original container	T				50		Hot & cold water	Physical Facilities er available adequate pressure		-
		Prevention of Food Contamination				İ	51	_		lled, proper backflow devices		
-		ts, & animals not present				ı	52	_		te water properly disposed		$\vdash$
+		prevented during food preparation, storage & display				Ī	53			properly constructed, supplied, & cleaned	-	$\vdash$
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+		properly used & stored	$-\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!$	_	_		55			es installed, maintained, & clean		-
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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### MERRIMACK FIRE DEPARTMENT

### HEALTH DIVISION



Date:

218/200

432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730 FOOD ESTABLISHMENT INSPECTION REPORT Establishment: Frendys Date/18 [2] Page 1 of \_2 Address: 1710 Hilford Road No. of Risk Factor/Intervention Violations Time in 2:00 Time out 30 No. of Repeat Risk Factor/Intervention Violations Owner/Permit Holder: Fruendlys Risk Category: 163 3 Email: Total Violations Phone (608) 594 -0239 Inspection Status: (Green) Inspection Type: Yellow Routine Red Re-inspection Pre-operational Iliness Investigation Complaint FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Other Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R IN = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation Compliance Status COS R Compliance Status Supervision COS | R Person in charge present, demonstrates knowledge and Protection from Contamination IN DUT performs duties IN OUT N/A NO Food separated and protected IN OUT N/A Certified Food Protection Manager 16 JN OUT N/A Food-contact surfaces cleaned and sanitized Employee Health Proper disposition or returned, previously served, 17 IN OUT WA NO Management/food employees & conditional employee; 3 TUCINI reconditioned & unsafe food knowledge, responsibilities and reporting Time / Temperature Control for Safety INJOUT Proper use of restriction and exclusion 18 IN OUT NIA NO Proper cooking time and temperature 5 TUQ NI Procedures for responding to vomiting and diarrheal events IN OUT N/A NO 19 Proper reheating procedures for hot holding **Good Hygiene Practices** 20 IN OUT N/A(NO) 6 IN OUT Proper cooling time and temperatures Proper eating, tasting, drinking, or tobacco use 21 ON AN TUC NI 7 IN OUT Proper hot holding temperatures NO No discharge from eyes, nose, mouth 22 ON AN TUC NI Proper cold holding temperatures Preventing Contamination by Hands 23 IN DUT N/A NO 8 Proper date marking and disposition INCUIT NO Hands clean & properly washed 24 IN OUT NA NO 9 Time as a Public Health Control; procedures and records IN OUT N/A NO No bare hand contact with RTE food 10 IN DUT Adequate handwashing sinks properly supplied & accessible Consumer Advisory ( IN OUT N/A Consumer advisory provided for raw/undercooked foods Approved Source TUOPIL Highly Susceptible Populations Food obtained from an approved source IN OUT N/A(NO IN OUT N/A 12 Pasteurized foods used; prohibited foods not offered Food received at proper temperature TUQUI Food / Color Additives and Toxic Substances 13 Food in good condition, safe & unadulterated 27 IN OUT (N/A) 14 IN OUT NA NO Food additives: approved and properly used Req. records available: shell stock tags, parasite destruction 28 IN DUT NA Toxic substances properly identified, stored and used Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Conformance with Approved Procedures 19 IN OUT NA 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 Compliance Status Safe Food and Water COS R 30 Pasteurized eggs used where required Proper Use of Utensils 43 In-use utensils properly stored 31 Water & Ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled 32 Variance obtained for specialized processing methods 45 Single-use/single-service articles; properly stored & used Food Temperature Control 46 Gloves used properly 33 Proper cooling methods used: adequate equipment for temp. control 34 Utensils, Equipment and Vending Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable, 35 Approved thawing methods used 48 Property designed, constructed, & used 36 Thermometers provided and accurate 49 Warewashing: installed, maintained, & used; test strips Food Identification 37 Food properly labeled: original container Physical Facilities 50 Hot & cold water available adequate pressure Prevention of Food Contamination 51 Plumbing installed, proper backflow devices 38 Insects, rodents, & animals not present 52 Sewage & waste water properly disposed 39 Contamination prevented during food preparation, storage & display 53 40 Toilet facilities properly constructed, supplied, & cleaned Personal cleanliness 54 Garbage & refuse properly disposed, facilities maintained Wiping cloths: properly used & stored 55 Physical facilities installed, maintained, & clean Washing fruits & vegetables Adequate ventilation & lighting, designated areas used Type of Operation: License Posted: Discussion with Person-in-Charge: N Follow-Up: 10 oxy М Follow-Up Date: Signature of Person in Charge: Date: Signature of Inspector:



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



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### MERRIMACK FIRE DEPARTMENT

### HEALTH DIVISION

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



FOOD ESTABLISHMENT INSPECTION REPORT Establishment: Herrimack House of Pizzo Date2/1012 | Page 1 of \_2 No. of Risk Factor/Intervention Violations Address: 563 pu signuru Time in 1: 30 Time out 12: 30 No. of Repeat Risk Factor/Intervention Violations Owner/Permit Holder: MHPRS Risk Category: **Total Violations** Email: Phone: (603) 424-300 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 Compliance Status Supervision COS R Person in charge present, demonstrates knowledge and Protection from Contamination דטס(עון performs duties IN OUT N/A NO Food separated and protected IN OUT N/A 2 Certified Food Protection Manager 16 IN DUT N/A Food-contact surfaces cleaned and sanitized **Employee Health** Proper disposition or returned, previously served IN OUT N/A DO 17 Management/food employees & conditional employee; TUOUT reconditioned & unsafe food knowledge, responsibilities and reporting Time / Temperature Control for Safety TUQ NI 4 Proper use of restriction and exclusion 18 IN OUT N/A NO 5 IN OUT Proper cooking time and temperature Procedures for responding to vomiting and diarrheal events 19 IN OUT N/A NO Proper reheating procedures for hot holding Good Hygiene Practices 20 IN OUT N/A NO Proper cooling time and temperatures 6 IN OUT Proper eating, tasting, drinking, or tobacco use IN OUT N/A/NO 21 Proper hot holding temperatures IN OUT No discharge from eyes, nose, mouth ON AW TUO 22 Proper cold holding temperatures Preventing Contamination by Hands 23 INOUT N/A NO Proper date marking and disposition INDUT NO Hands clean & properly washed IN OUT (N/A)10 24 Time as a Public Health Control: procedures and records 9 (IN) DUT N/A NO No bare hand contact with RTE food Consumer Advisory 10 IN OUT Adequate handwashing sinks properly supplied & accessible 25 IN DUT N/A Consumer advisory provided for raw/undercooked foods Approved Source Highly Susceptible Populations 11 N OUT Food obtained from an approved source 26 IN OUT NA Pasteurized foods used; prohibited foods not offered 12 IN OUT N/A NO Food received at proper temperature Food / Color Additives and Toxic Substances 13 TUE NÍ Food in good condition, safe & unadulterated 27 IN OUT N/A Food additives: approved and properly used 14 IN OUT WADO Req. records available: shell stock tags, parasite destruction 28 IÑ QUT NA Toxic substances properly identified, stored and used Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. 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Conformance with Approved Procedures 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 Compliance Status Safe Food and Water COS R Proper Use of Utensils 30 Pasteurized eggs used where required 43 In-use utensils properly stored 31 Water & Ice from approved source 44 Utensils, equipment & linens; properly stored, dried, & handled 32 Variance obtained for specialized processing methods 45 Single-use/single-service articles: properly stored & used Food Temperature Control 46 Gloves used properly 33 Proper cooling methods used: adequate equipment for temp, control Utensils, Equipment and Vending 34 Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable, 35 Approved thawing methods used 48 Properly designed, constructed, & used 36 Thermometers provided and accurate 49 Warewashing: installed, maintained, & used: test strips Food Identification 37 Physical Facilities Food properly labeled; original container 50 Hot & cold water available adequate pressure Prevention of Food Contamination 51 Plumbing installed, proper backflow devices 38 Insects, rodents, & animals not present 52 Sewage & waste water properly disposed 39 Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned 40 Personal cleanliness 54 Garbage & refuse properly disposed, facilities maintained Wiping cloths: properly used & stored 55 Physical facilities installed, maintained, & clean 42 Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used Type of Operation: License Posted: Discussion with Person-in-Charge: Follow-Up: 14-dags Follow-Up Date: Signature of Person in Charge: Date: Signature of Inspector: Date: 2/10/202



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



Establishment: Harrimack. Hop	<u> </u>		Da	te: 2/10/2021	Page 2 of			
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HEALTH DIVISION 432 Daniel Wehster Highway Merrimack NH, 03054 (603) 420-1730



Establishment:	Gurnams Codering	ESTA	BL	ISH	ME	NT I	INSPECTIO	N REPORT		
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Inspection T	anvirk oz @ gmati.com			Phone	e: <b>(6</b>	03	421 - ROS	Total \ Inspection Status: Green Yellow	/iolation	ns
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. 10	Supervision		-00	1 1	1 1	Com	pliance Status		co	)S
1 IN OUT	Person in charge present, demonstrates knowledge an performs duties	id			1 1	15	MOUT N/A NO	Protection from Contamination		
2 M OUT N/A	Certified Food Protection Manager	-		-	{			Food separated and protected		
	Employee Health		_		-	16 4	IN OUT N/A	Food-contact surfaces cleaned and sanitized		$\rightarrow$
3 Nour	Management/food employees & conditional employee;					17	IN OUT WAND	Proper disposition or returned, previously served, reconditioned & unsafe food		
4 (N) DUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion							Time / Temperature Control for Safety		
5 (IN)DUT	Procedures for responding to vomiting and diarrheal eve				_	18	IN OUT N/A NO	Proper cooking time and temperature		
	Good Hygiene Practices	ants			- 1-	19	IN OUT N/A NO	Proper reheating procedures for hot holding	+-	+
ON TUONI	Proper eating, tasting, drinking, or tobacco use				-	20	IN OUT N/A NO	Proper cooling time and temperatures	+-	+
IN OUT NO	No discharge from eyes, nose, mouth	-	$\dashv$			21	IN OUT N/A NO	Proper hot holding temperatures	+	+
	Preventing Contamination by Hands				-		IN DUT N/A NO	Proper cold holding temperatures		+
ON TUCKI	Hands clean & properly washed				-		IN DUT N/A NO	Proper date marking and disposition	_	+
UN OUT N/A NO	No bare hand contact with RTE food	_	$\dashv$		-	24	IN OUT (N/A)NO	Time as a Public Health Control; procedures and record	S	1
INDUT	Adequate handwashing sinks properly supplied & access	ible	$\dashv$		-	25	IN OUT AND	Consumer Advisory		
(NOUT	Approved Source			-	1		IN OUT (N/A)	Consumer advisory provided for raw/undercooked foods	T	T
IN OUT N/A (10	Food obtained from an approved source		T	$\neg$	2	6	IN OUT N/A	Highly Susceptible Populations		
TUGAN	Food received at proper temperature		$\top$					Pasteurized foods used; prohibited foods not offered / Color Additives and Toxic Substances		
IN OUT NA NO	Food in good condition, safe & unadulterated				27	7	IN OUT NIA	Food additives; approved and properly used		
	Req. records available; shell stock tags, parasite destruction	on	$\perp$		28	3 (	IN OUT N/A	Toxic substances properly identified, stored and used	┼	1
Prevalent conf	are improper practices or procedures identified as the tributing factors of foodborne illness or injury. Public are control measures to prevent foodborne illness or	e most		$\neg$			Con	nformance with Approved Procedures		
THE VEHILIONS 2	are control measures to prevent foodborne illness or	r injury.		- [	19	, T				-
		GOOD	RET	AlL	PRA	ČERTO:		Compliance with variance/specialized process/HACCP		
irk "X" in box if num	Good retail practices are preventative measurement item is not in compliance Mark "X" on	ires to cont	tral th	e addit	ion of	natha	gane chamital	d physical at 2 - 1 - 1		
	pered item is not in compliance Mark "X" on	appropria	ate b	ox for	COS	and/	or COS =c			
pliance Status		cos	R		Con	nnliar	nce Status	orrected on-site during inspection R=repeat	riolation	
Pasteurized	Safe Food and Water eggs used where required				-	ipilar	ice status	Dropper III. CTT. 41	COS	R
Water & Ice	from approved source				43		in-use utensils ;	Proper Use of Utensils		
Variance obt	ained for specialized processing methods			]	44			nent & linens: properly stored, dried, & handled		_
	Food Temperature Control		_	]	45		Single-use/singl	e-service articles: properly stored & used		_
Proper coolin	g methods used: adequate equipment for temp. control			4	46		Gloves used pro	perly		
Plant food pro	operly cooked for hot holding		_	-		-	U	tensils, Equipment and Vending		-
	wing methods used		-	-   -	47 -	-	Food and non-fo	od contact surfaces cleanable,		+
Thermometer	s provided and accurate	+	├-	-	48	┼	Properly designe	ed, constructed, & used	-+	$\dashv$
	Food Identification				49	Щ.,	Warewashing: in:	stalled, maintained, & used: test strips		$\dashv$
Food properly	labeled; original container	1		1  -	50	1	11.10	Physical Facilities		
	Prevention of Food Contamination			1 1-	51	+	Hot & cold water	available adequate pressure		7
	ts, & animals not present			1 H	52	-	Sawage 8	d, proper backflow devices		7
Contamination	prevented during food preparation, storage & display			1 1-	53	_	Toilet facilities are	water property disposed		
Personal clean				1 1-	54	_	Garbage & refuse	perly constructed, supplied, & cleaned		
Washing fruits	properly used & stored				55		Physical facilities i	properly disposed, facilities maintained installed, maintained, & clean		
	≤ vegetables				56	X	Adequate ventilation	on & lighting, designated areas used		
of Operation:								and a straing, designated areas used		4
ussion with Perso	noin-Charges							License Posted: Ty	7 N	4
								Follow-Up:	N	-
	Guy VIRIL								) N	
iture of Person in	Charge:							Follow-Up Date:		
ture of Inspector:								Date: 2 (10 (20 2		1
Thopector.	- / M > / C			_						1
	6 60							Date: 21 10 (202)		ļ



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



Ad	dress: 🕱	26 Dw H	Photo Sau	1			Date: 2/ 10/201	Pa	ige _7_	_ of
					TEMPERATURE OBS	PVATTONS	Compliance Achieved:			
		Item / Location		Temp.	Item / Location		inp. Item	4.5		
_2	1000f	/ ambient		391			. Item	/ Location		1
										+
_										+
_										+
										+
v	Item	S		0	DESERVATIONS AND/OR COR	RECTIVE ACTIONS				
-	Number	Section of Code			Description Description	on of Violation			Dated	Corre
_			Kitchen	: ]						r COS
2	56	6-501-14-	Heed	sticks	expired Call	Linnel Chin	D-1150		<del> </del>	
			*		L CAPITED CAU	HUOQ COM	poorly for cle	ening.	<del> </del>	
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		on in Charge:	puy	VIRIC			Date:	2/10/9	09	F
atur	e of Inspe	ector:	~ S .		0			1101202		



# MERRIMACK FIRE DEPARTMENT

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



Estat	blishment: 🖡	Bubble Bee Hilkand Tea	ES [A]						ON REPORT
Addre	ess: 🗫	stem him and the						Page 1 of _2	
Owne	er/Permit Ho	Premium oothets blud			Time in 11:30 Time o			Time out 2.1	No. of Repeat Risk Factor/Intervention Violatic
Email		older: easy Kitton inc.			Risk	Cate	gory:	Q	
Lincili	·			F	2hor	ne:			Inspection Status: Green Yellow Rec
ілѕрес	ction Type:	Routine Re-inspection P	re-opera	ation	ıal			ss Investigation	7100
		FOODBORNE ILLNESS	S RISK I	FAC	TOR	SANI	PITT	RIIC HEAT TO	On Complaint Other
		- Status (II4, OI	UI. N/A.	NO	Inr e	each it	arra crac	1.4 1. W	0.78
		IN = in compliance OUT= not in compliance	NO = not	t obs	erve	d N/A	= not	applicable COS	X" in appropriate box for COS and/or R
Compli	ance Status								s - corrected on-site R = repeat violation
		Supervision		os	] R		Comp	pliance Status	C
1 11	N OUT	Person in charge present, demonstrates knowledge an performs duties	d		1	1 1	15 (	INOUT N/A NC	Protection from Contamination
2 11	N OUT N/A	Certified Food Protection Manager	-+		├-	-   -			and protected
		Employee Health		_	_	-	16	IN DUT N/A	Food-contact surfaces cleaned and sanitized
3 <b>(</b> ÎN	TUQV	Management/food employees & conditional and			_	4	17	ON AVA TUO NI	Proper disposition or returned, previously served, reconditioned & unsafe food
4 (IN	TUCIV	ratiowledge, responsibilities and reporting							Time / Temperature Control for Safety
	TUO	Proper use of restriction and exclusion				] [	18	IN OUT NA NO	
		Procedures for responding to vomiting and diarrheal everaged Good Hygiene Practices	ents			] [	19	IN OUT N/A NO	Proper reheating procedures for hot holding
6 IN	OUT (NO)	Proper eating, tasting, drinking, or tobacco use				ļ <u>L</u> i	20	IN OUT NAME NO	Proper cooling time and temperatures
7 IN	TUOI	No discharge from eyes, nose, mouth	$-\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!$				21	IN OUT NA NO	Proper hot holding temperatures
		Preventing Contamination by Hands				1 1		TO OUT N/A NO	Proper cold holding temperatures
	DUT NO	Hands clean & properly washed				1 —		IN OUT N/A NO	Proper date marking and disposition
	ON AN TUO	No bare hand contact with RTE food		$\rightarrow$		2	4	IN OUT WANO	Time as a Public Health Control: procedures and records
0 1	OUT	Adequate handwashing sinks properly supplied & access	ibio	+		-	- 1		Consumer Advisory
		Approved Source	DIE			2	5	IN OU (N/A)	Consumer advisory provided for raw/undercooked foods
	OUT	Food obtained from an approved source		$\top$	$\dashv$	20	. 19	IN OUT N/A	Highly Susceptible Populations
4	OUT N/(NO)	Food received at proper temperature	_	_	$\dashv$				Pasteurized foods used; prohibited foods not offered
3 IN C		Food in good condition, safe & unadulterated		$\top$	$\neg$	27	,	IN OUT NA	od / Color Additives and Toxic Substances
	OUT NIA NO	Req. records available: shall stock tags, parasite destruction	эп		$\neg$	28		OUT N/A	Food additives: approved and properly used
Pi	revalent conti	re improper practices or procedures identified as the	e most		٦				Toxic substances properly identified, stored and used onformance with Approved Procedures
111	iterventions a	re improper practices or procedures identified as th ributing factors of foodborne illness or injury. Public re control measures to prevent foodborne illness or	Health Finjury,		-1	19		N OUT NA	
			GOOD	RET	ATE	PRA	THE RES	DC.	Compliance with variance/specialized process/HACCP
ark "X" i	in hoy if numb	Good retail practices are preventative measu pered item is not in compliance Mark "X" on	ires to con	trol th	ne ado	dition of	patho	nens chemicale	and charles at its
		pered item is not in compliance Mark "X" on	appropri	ate b	ox fo	or COS	and	/or COS	Corrected as at the second
nplianc	e Status		cos	TF		Con	nlia	nce Status	R=repeat violation
	Pasteurized s	Safe Food and Water				001	pital	ince otatus	Proper Use of Utensils COS
1		eggs used where required				43	T	In-use utensi	Is properly stored
1		ined for specialized processing methods				44			ipment & linens; properly stored, dried, & handled
		Food Temperature Control			_	45		Single-use/sir	ngle-service articles; properly stored & used
	Proper cooling	methods used: adequate equipment for temp, control		-	4	46		Gloves used p	properly
	Plant food pro	perfy cooked for hot holding	+	+-	-				Utensils, Equipment and Vending
		ving methods used	<del></del>	+-	-	47	+-	Food and non-	-food contact surfaces cleanable,
	Thermometers	provided and accurate	+	+	-	48	┼		ned, constructed, & used
		Food Identification			-	49	_	Warewashing:	installed, maintained, & used: test strips
	Food properly	labeled: original container	T-	T	1	50	_	Lifet P Lif	Physical Facilities
		Prevention of Food Contamination		_	1	51	-		er available adequate pressure
		s, & animals not present	T		1	52	-		fled, proper backflow devices te water properly disposed
	Contamination	prevented during food preparation, storage & display			1 /	53	_		properly constructed, supplied, & cleaned
	Personal clean				1_1	54		Garbage & refu	ise properly disposed, facilities maintained
	Washing fruits &	properly used & stored				55	1	Physical facilities	es installed, maintained, & clean
		» veycuabies				56	-		ation & lighting, designated areas used
of Op	peration:				_				Bash casa areas risea
		n-in-Charge:							License Posted: (Y) N
		rin-charge;							Fellow Use A A
									Follow-up: (4 ang ( W) N
ature o	of Person in	Charge: Koen Ballantine		_	—–				Follow-Up Date:
ature o	of Inspector:	Charge: Koen Ballantine							Date: 7///9207.1
		my Coll			_				Date: 2/11/202
		_							2/5/1/2



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



_ CSld	abiisnme	nt: Bubble Be	ec hilk E	Tea			Date: 4	11/2021	Page _7	_ of _ 7
Addi	ress: 8	o premiam	bottets b	nod.			Complia	nce Achieved:		
		Item / Location		l'emp.	TEMPERAT	URE OBSERVATI				
sîn	le do	petded   you		40'	пет	/ Location	Temp.	Item / Location		Tes
	Item			OB	SERVATIONS ANI	D/OR CORRECTTY	E ACTIONS			
V	Number	Section of Code				Description of Vio	lation			d Correcte or COS
C	55	6-501-12-	accumula sonitiza	ation E	of debris	below p	rep toubles	i clean and	3	
-										
		on in Charge:	Kory Ball	GATTIN	٩			Date: 2/1/	12021	
natur	e of Insp	ector:	5/1/					Date: 21 11 f		





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

E	stablishment	Panaus Dala	FOOD	ESTA	ABL	ISH	IME	INT	INSPECTION	V DEDODA		VAMP	Life	
		Pepper Pala				Date	e) [1	1/2	Page 1 of 2					
A	odress; 80	remium ou	tlets blud # 689							No.	of Risk Factor	r/Intervention	Violati	ons
14	wner/Permit H	older: Pere	Palace inc .			Diek	O-t	1.00	Time out: 1:30	No. of Rep	eat Risk Factor	r/Intervention	Violati	ons
Er	mail:		1110			101	Cent	egory	/ <del>:  -</del>				Violatio	$\overline{}$
Ins	spection Type	Routine	Re-inspection P		_	Phor	ne:			Inspection S	tatus: Green		Rec	
				ге-оре	ration	nal		fline	ess Investigation	Comp	plaint C	Other		
		Circle des	FOODBORNE ILLNES	SRISK	FAC	TOR	SAN	D PU	BLIC HEALTH I	NTERVENTIO	NS	/ti lei		
		fN = in com										lor P		
Con	npliance Status	.,, 0.011	pliance OUT= not in compliance	NO = n	ot abs	erve	d N/A	= no	t applicable COS =	corrected on-si	te R = repeat via	dotion		
	inplication Status				cos	R		Com	pliance Status		Topeat VID	ialion		
1	(in dut	Person in charge	Supervision  present, demonstrates knowledge an							Protection	from Contamina		C	os
2	IN OUT N/A	1 1111111111111111111111111111111111111		la				15	ON AND TUON	Food separated		ition		
	1 00 ( ( ( )	_	otection Manager			-	7 1	16	IN OUT N/A					
-		En	ployee Health				7 1	17	IN OUT AVA	Proper disposition	rfaces cleaned and n or returned, previ	sanitized		
3	TUPUT	Management/foo knowledge, respo	d employees & conditional employee; posibilities and reporting				1 }			To opticition leg & (	Insare rood			
4	TIVOUT	Proper use of res	triction and exclusion			<u> </u>	-		Т	ime / Tempera	ture Control for	Safety		
5	INOUT	Procedures for re	sponding to vomiting and diarrheal eve	ents			1 }	18	IN OUT NO NO	Proper cooking ti	me and temperatur	e		
0		Good I	lygiene Practices	31713		_	┨╟	19	IN OUT WANO	Proper reheating	procedures for hot	holding		-
7	IN OUT (NO	Proper eating, tas	ting, drinking, or tobacco use				1 1-	20	IN OUT N/ANO	Proper cooling tin	ne and temperature	s	_	-
	IN OUT (NO	No discharge from	eyes, nose, mouth	_			1 1-	22		Proper hot holding				$\dashv$
8	IN COLUMN STATE OF THE PARTY OF	Preventing Co	ntamination by Hands				/ <u>⊢</u>	23		Proper cold holdin			_	-
9	IN OUT NO	Hands clean & pro					l 1-	24			ng and disposition		_	$\dashv$
0 /	IN OUT NA NO	No bare hand cont.	act with RTE food		-	$\dashv$		24	IN OUT N/A 1/O	Time as a Public I	fealth Control: proc	edures and recon	ds	7
-	INGIOT	Adequate handwas	hing sinks properly supplied & accessi	ble	-	$\dashv$	-	25	INIOUS	Сопеци	er Advisory			_
11 (	IN OUT	App	roved Source				-	20	IN OUT N/A	onsumer advisor	y provided for raw/u	indercooked food	ş	T
-	IN OUT N/A NO	Food obtained from	an approved source			$\neg$	1 2	6	IN OUT WA P	Highly Suscer	tible Population	as		
	IN OUT	Food received at pr	oper temperature				-			asteurized foods	used; prohibited foo	ds not offered		T
- 1	IN OUT N/A NO	rood in good condit	on, safe & unadulterated			$\neg$	2	7	IN OUT N/A ) Fo	Color Additive	es and Toxic Sul	stances		
	-	req. records availal	ole: shell stock tags, parasite destruction	on			2		-	pou additives: app	roved and properly	used		
	Prevalent cont	re improper practic ributing factors of t	es or procedures identified as the codborne illness or injury. Public as to prevent foodborne illness or	e most						oxic substances pr	operly identified, st	ored and used		
_	interventions a	re control measure	es to prevent foodborne illness or	Health injury.			19				Approved Proce			
				COOL	ID Extra	ATE	IDVo				iance/specialized p	rocess/HACCP		
ark "	Y" in how if named	Good	etail practices are preventative measur compliance Mark "X" on	res to co	ntrol the	e add	I'II.A	GIIC	ES					
		pered item is not in	compliance Mark "X" on	арргор	riate b	ox fo	r CO:	Sand	for COS -co	physical objects in	ito foods.			-
nplia	ince Status			COS						rected on-site	during inspection	R=repeat	violation	n
T	I Posts in a	Safe Foo	d and Water	1000	S   R	+	Con	npila	nce Status				COS	R
+	Pasteurized e	ggs used where requ	red			1	43		In our out of	Proper Use	of Utensils		1000	1 1
+-	Variance share	om approved source			1-	7	44		In-use utensils pri					
		ined for specialized p	rocessing methods			7	45	+	Single upe (size to	ent & linens: prope	rly stored, dried, &	handled		
1	Proper pooling	Food Temp	exature Control				46	+-	Gloves used prope	service articles: p	roperly stored & use	ad		
	Plant food pro	memods used: adeq	uate equipment for temp, control			1.								
$\vdash$	Approved than	perly cooked for hot he ring methods used	olding			1	47		Food and non-food	desite, Equipme	ent and Vending	2		
_		provided and accura				1 1	48		Properly designed,	contact surfaces	cleanable,			
	The state of the s					1 1	49	_	Warewashing: insta	alled maintained	sed			
	Food properly	abeled: original conta	ntification						The state of the s	Physical F	& used: test strips			
			od Contamination			] [	50		Hot & cold water av	vailable adequate	acilities			
	Insects, rodents	s. & animals not prese	ou contamination				51		Plumbing installed,	proper backflow o	pressure			_
			preparation, storage & display				52		Sewage & waste wa	ater properly disno	read			_
	Personal cleani	iness	preparation, storage & display		$\sqcup$		53		Toilet facilities prope	erly constructed s	upplied & docd		$\rightarrow$	_
	Wiping cloths: p	roperly used & stored			$\sqcup$		54		Garbage & refuse p	roperly disposed	facilities maintained			
	Washing fruits 8					_	55		Physical facilities ins	stalled, maintained	l. & clean	·		
							56		Adequate ventilation	& lighting, design	ated areas usad			4
	Operation:										3000			-
ussi	on with Person	n-in-Charge:									License Poste	ed: (	Y) N	7
		5									Follow-Up:		73	4
												Y	(N	1
ature	of Person in	Charge: (0/ )/	umal. C.				——				Follow-Up Date	e:		
	e of Inspector:		ung Com	ب	قل	1_					Date: 2 -	11-2	r	1
		funt.	10		- /								<u>r</u>	4
		C				_					Date: 2/1	1/2021		



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



Establishment: Pepper Pala Address: Deptemble out	lets HUEY		Date: 111 / 2.02	Page 1
		TEMPERATURE OBSERVAT	Compliance Achiev	red: 2/11/2071
Item / Location	Temp.	Item / Location	IOAS	
		and a property of	Temp.	Item / Location
Item Section of Code	OB	SERVATIONS AND/OR CORRECTIV	E ACTIONS	
Number Section of Code		Description of Vio	Vation	Dated 0
				or 0
+				
1				
	LO JOLAHO	ins exerved doring	15 cc = 6 - dc	
		TO THE PORT OF	time of inspection	n.
		_		
ure of Person in Charge:	an Con	pelas	79. 4	0.574
ure of Inspector:	5 / //	1	Date	= 2/11/2021
			D-1	



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



(603) 420-1730
FOOD ESTABLISHMENT INSPECTION REPORT

Establishme	ent: our lady of Heruy					_	age 1 of _2_	N KEPURI	
Address:	E 14 Baboo STE lake Road		_			-		No. of Risk Factor/Intervention Violation	
Owner/Pem	nit Holder sor lady of mercy Charc		Dial	7 11 16		771	me out or	No. of Repeat Risk Factor/Intervention Violation	2
Email:	20, 1512 of welch or all	4	_	_	tegory	_		Total Violations	ĝ
Inspection T	Vino: (Parties)			ne:/	643	_		Inspection Status: Green Yellow Red	
mopedion	110 110 110 110 110 110 110 110 110 110	operation		_	Illne	ess	Investigation	Complaint Other	
	FOODBORNE ILLNESS R	ISK FA	CTOR	SA	ND PL	BL			
	Circle designated compliance status (IN, OUT,	N/A, N	O) for e	ach	item		Mark "X	in appropriate box for COS and/or R	
	IN = in compliance OUT= not in compliance NO	= not ol	bserved	d N/	A = no	t ap	plicable COS	= corrected on-site R = repeat violation	
Compliance S		CO	S R	T	Соп	ıplia	nce Status	COS	2
1 IN OUT	Supervision Person in charge present, demonstrates knowledge and			4	_			Protection from Contamination	, ,
	performs duties				15 1	C	NOUT N/A NO	Food separated and protected	T
2 IN OUT	The state of the s				16		N DUT N/A	Food-contact surfaces cleaned and sanitized	+
161	Employee Health				17	10	N OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food	+
3 Судоит	Management/food employees & conditional employee; knowledge, responsibilities and reporting			7				Time / Temperature Control for Safety	
4 (IN)DUT	Proper use of restriction and exclusion				18	7 11	N OUT N/A NO	Proper cooking time and temperature	
5 TOUT	Procedures for responding to vomiting and diarrheal events			1	19	-	N OUT N/A NO	Proper reheating procedures for hot holding	+
6 INOUT	Good Hygiene Practices				20	_	OUT N/AND	Proper cooling time and temperatures	+-
6 IN OUT	Proper eating, tasting, drinking, or tobacco use				21	L	OUT N/A NO	Proper hot holding temperatures	+
7 114.001	g- nem eyes, need, model				22		DUT N/A NO	Proper cold holding temperatures	+
8 IN OUT	Preventing Contamination by Hands  Manual Hands clean & properly washed			-	23	-	OV AVA TUO	Proper date marking and disposition	+
9 IN OUT N	The property was led	-		-	24	IN	OUT WANO	Time as a Public Health Control: procedures and records	$\top$
10 IN DUT	Adequate handwashing sinks properly supplied & accessible		-	1		Т		Consumer Advisory	
	Approved Source				25	IN	OUT (N/A)	Consumer advisory provided for raw/undercooked foods	
11 <b>10</b> OUT	Food obtained from an approved source	T	T -		26	IN	OUT N/A)	Highly Susceptible Populations	<del>,</del>
12 IN OUT N/	NO Food received at proper temperature	1						Pasteurized foods used; prohibited foods not offered  d / Color Additives and Toxic Substances	
13 IN OUT	Food in good condition, safe & unadulterated			ĺ	27	IN	OUT(N/A)	Food additives: approved and properly used	<del></del>
4 IN OUT N	The stock tags, parasite destruction				28	TV	DUT N/A	Toxic substances properly identified, stored and used	+
Risk fa Prevale	ctors are improper practices or procedures identified as the introduction of contributing factors of foodborne illness or injury. Public Hitions are control measures to prevent foodborne illness or in	nost					Co	onformance with Approved Procedures	
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	r & Ice from approved source	<del> </del>		-	43			s properly stored	
	nce obtained for specialized processing methods	<del> </del>	-	-	44			pment & linens; properly stored, dried, & handled	
	Food Temperature Control			-	46			rgle-service articles: properly stored & used	
	er cooling methods used: adequate equipment for temp. control			-		_	Gloves used p	Utensils, Equipment and Vending	_
	food properly cooked for hot holding				47 -	_		food contact surfaces cleanable.	_
	ved thawing methods used				48	_		ined, constructed, & used	$\dashv$
Them	nometers provided and accurate				49			installed, maintained, & used: test strips	$\dashv$
Food	Food Identification properly labeled: original container							Physical Facilities	
1 300	Prevention of Food Contamination			-	50			er available adequate pressure	7
Insect	s, rodents, & animals not present			$\vdash$	51			lled, proper backflow devices	
	mination prevented during food preparation, storage & display	-	-	-	52			te water properly disposed	
	nal cleanliness	$\rightarrow$	$\neg$	$\vdash$	14			properly constructed, supplied, & cleaned	
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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Address:\ 6	Baloosis 1a	KO PONO		Date: @/16/12/02L	Page _ 2 of _ 2
		i code.	TEMPERATURE OBSERVATIONS	Compliance Achieved: 2	41612021
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V Item		OB	SERVATIONS AND/OR CORRECTIVE ACTI	ONS	
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Signature of Inspector:

#### MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION



Date: 2/16/207

432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730 FOOD ESTABLISHMENT INSPECTION REPORT Establishment: Portofino Date 1 16 2 | Page 1 of 7 No. of Risk Factor/Intervention Violations Address: 458 Dw Highway Time int oo Time out 2:00 No. of Repeat Risk Factor/Intervention Violations Owner/Permit Holder: Portofino Ztaltan Rectarant Risk Category: **Total Violations** Email: givzøø4@ hotacil.com Phone: (603) 439.3628 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 Compliance Status COS R Supervision Protection from Contamination Person in charge present, demonstrates knowledge and **GN**DUT 15 ID OUT N/A NO performs duties Food separated and protected IN DUT N/A Certified Food Protection Manager IN OUT N/A 16 Food-contact surfaces cleaned and sanitized Employee Health Proper disposition or returned, previously served, IN OUT N/A NO reconditioned & unsafe food Management/food employees & conditional employee; тифит knowledge, responsibilities and reporting Time / Temperature Control for Safety TUOUT Proper use of restriction and exclusion IN OUT N/A NO 18 Proper cooking time and temperature 5 INDUT Procedures for responding to vomiting and diarrheal events 19 IN OUT N/A NO Proper reheating procedures for hot holding **Good Hygiene Practices** 20 IN OUT N/A NO Proper cooling time and temperatures 6 INOUT NO Proper eating, tasting, drinking, or tobacco use 21 IN OUT N/A NO Proper hot holding temperatures IN OUT NO No discharge from eyes, nose, mouth 22 ON AVA TUC Proper cold holding temperatures Preventing Contamination by Hands IN OUT N/A NO 23 Proper date marking and disposition INOUT NO Hands clean & properly washed 24 IN OUT NAMO Time as a Public Health Control: procedures and records IN OUT N/A NO No bare hand contact with RTE food Consumer Advisory INOUT Adequate handwashing sinks properly supplied & accessible 25 IN OUT N/A Consumer advisory provided for raw/undercooked foods Approved Source Highly Susceptible Populations (IN)OUT Food obtained from an approved source IN OUT N/A Pasteurized foods used; prohibited foods not offered 12 IN OUT N/A/NO Food received at proper temperature Food / Color Additives and Toxic Substances 13 (INDUT Food in good condition, safe & unadulterated IN OUT NA 27 Food additives: approved and properly used IN OUT N/A NO 14 Req. records available: shell stock tags, parasite destruction 28 IN OUT N/A Toxic substances properly identified, stored and used Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Conformance with Approved Procedures IN OUT N/A Compliance with variance/specialized process/HACCP GOOD RETAIL PRACTICES Good retail practicas 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 Compliance Status Safe Food and Water COS Proper Use of Utensils 30 Pasteurized eggs used where required 43 In-use utensils properly stored 31 Water & Ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled Variance obtained for specialized processing methods 32 45 Single-use/single-service articles: properly stored & used Food Temperature Control 46 Gloves used properly 33 Proper cooling methods used: adequate equipment for temp, control Utensils, Equipment and Vending 34 Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable. 35 Approved thawing methods used 48 Properly designed, constructed, & used 36 Thermometers provided and accurate 49 Warewashing: installed, maintained, & used: test strips Food Identification Physical Facilities 37 Food properly labeled: original container 50 Hot & cold water available adequate pressure Prevention of Food Contamination 51 7 Plumbing installed, proper backflow devices 38 Insects, rodents, & animals not present 52 Sewage & waste water properly disposed Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned Personal cleanliness 54 Garbage & refuse properly disposed, facilities maintained Wiping cloths: properly used & stored 55 Physical facilities installed, maintained, & clean Washing fruits & vegetables Adequate ventilation & lighting, designated areas used Type of Operation: License Posted: Discussion with Person-in-Charge: eo will emoul foor finish x Follow-Up: 14 dogs Follow-Up Date: Signature of Person in Charge: Date:



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



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



Address: Face Without Road  Time in 1:30 Time out 2:15 No. of Repeat Risk Factor/Intervention Viole  When the server of the serv	Establishment: 🚉	ablishment: Little SproutS					ngo 1 of <b>3</b>	No.	No of Pick Easter/Intervention Viet-4			
Contract	Address: 706	ress: 1706 Milford Road										
Email: esecution   Inspection   Pro-operation   Pro-operation   Inspection Status: Grow   Yellow   R Inspection   Pro-operation   Pro-operation   Inspection   Pro-operation   Pro-operat									at Risk Factor/Intervention Violations			
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Circle designated compliance store (M, OUT, NA), NO) for each into    Na = in compliance OUT= not in compliance NO = not observed NA = not appropriate took for COS and/or R   Supervision   Supervisi	nspection Type:								int Oth	er		
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Proper cooling methods used: adequate equipment for temp. control    Plant food properly cooked for hot holding	Variance obta				_	_	Single-use/si	ngle-service articles: p	roperly stored & us	ed	$\neg$	
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Approved thawing methods used Thermometers provided and accurate  Food Identification  Food properly labeled: original container  Prevention of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Wijning cloths: properly used & stored  Washing fruits & vegetables  Follow-Up:  Follow-Up Date:  Graphure of Person in Charge:  Marewashing: installed, mointained, & used: test strips  Warewashing: installed, mointained, & used: test strips  Warewashing: installed, maintained, & used: test strips  Physical Facilities  Physical Facilities  Hot & cold water available adequate pressure  Follow-Up:  Follow-Up Date:  Date: 2 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2				_				Utensils, Equipm	ent and Vendin	6		
Thermometers provided and accurate  Food Identification  Food properly labeled: original container  Frevention of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Follow-Up:  Follow-Up:  Follow-Up Date:  Grapture of Person in Charge:  Date: 2 7 7 20 2			-	$\dashv$		_			<del></del>			
Food Identification  Food properly labeled: original container  Prevention of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Washing fruits & vegetables  License Posted:  Sewade & water available adequate pressure  Plumbing installed, proper backflow devices  Sewage & waste water properly disposed  Toilet facilities properly constructed, supplied, & cleaned  Garbage & refuse properly disposed, facilities maintained  Physical facilities installed, maintained, & clean  Adequate ventilation & lighting, designated areas used  License Posted:  Follow-Up:  Follow-Up Date:  Granture of Person in Charge:  Date: 2 17 202											$\bot$	
Food properly labeled: original container  Preventium of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Washing fruits & vegetables  License Posted:  So Hot & cold water available adequate pressure  Flumbing installed, proper backflow devices  Sewage & waste water properly disposed  Toilet facilities properly constructed, supplied, & cleaned  Garbage & refuse properly disposed, facilities maintained  Physical facilities installed, maintained, & clean  Adequate ventilation & lighting, designated areas used  License Posted:  Follow-Up:  Follow-Up Date:  Garbage & refuse properly disposed, active animal properties of properties of properties of properties.  License Posted:  Follow-Up:  Follow-Up Date:					49		Warewashing		· · · · · · · · · · · · · · · · · · ·			
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Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Weep of Operation: Child Care Program  License Posted:  Sewage & waste water properly disposed  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  57 Vicense Posted:  Sewage & waste water properly disposed  58 Garbage & refuse properly disposed  59 Physical facilities installed, maintained & cleaned  50 Physical facilities installed, maintained & cleaned  50 Adequate ventilation & lighting, designated areas used  50 Program  51 Disposed  52 Disposed  53 Toilet facilities properly disposed  54 Garbage & refuse properly disposed  55 Physical facilities installed, maintained & cleaned  56 Adequate ventilation & lighting, designated areas used  57 Program  58 Disposed  59 Physical facilities installed, maintained & cleaned  59 Physical facilities properly disposed  50 Physical facilities properly disposed  50 Physical facilities installed, maintained & cleaned  50 Physical facilities installed, maintained & cleaned  50 Physical facilities properly disposed  50 Physical facilities properly disposed  50 Physical facilities properly disposed  51 Carbage & refuse properly disposed  52 Disposed  53 Toilet facilities properly disposed  54 Garbage & refuse properly disposed  55 Physical facilities installed, maintained  56 Physical facilities installed, maintained  57 Physical facilities installed, maintained  58 Physical facilities properly disposed  59 Physical facilities properly disposed  50 Physical facilities properly disposed  50 Physical facilities properly disposed  50 Physical facilities installed, maintained  51 Physical facilities properly disposed  50 Physical facilities properly dispos			-	$\dashv$							+	+
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ppe of Operation: Child case Program  License Posted: Secussion with Person-in-Charge: Follow-Up: Y  Follow-Up Date:  Date: 7 17 202	Washing fruits	& vegetables			56						+	+-
scussion with Person-in-Charge:  Follow-Up: Y Follow-Up Date:  Date: 2 17 202	ne of Operation:	Intid Cata RCOOP										
gnature of Person in Charge: Date: Date: 2 17 202									License Pos	ted:	<b>C</b>	N
gnature of Person in Charge: Date: 2 17 203	cussion with Pers	on-in-Charge:							Follow-Up:		Y	(N)
phature of Person in Charge: Date: 2 17 203										ate:		
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2102 (202)	nature of Inspecto	[ ) m ] / h							Date: 🛷	7. 1702	7	
		6 /							- FVC	7	-	



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



Establishment: LHHE Sproo	15		Date: 2/	14/2021	Page 2_ of 2
Address: 1406 Hilford Room	3		Compliano	e Achieved: 21/14	12028
Item / Location	Temp.	TEMPERATURE OBSERVATION	13		
ALIAN AGGENTI	Temp.	Item / Location	Temp.	Item / Location	Ten
	_				
	OPG E				
, Item	UBSE	RVATIONS AND/OR CORRECTIVE	ACTIONS		
Number Section of Code		Description of Viola	ion		Dated Corrects or COS
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		- 43			
	<u> </u>	ations objerved du	may time of	inspection,	
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	- K Clea	n diain below si	nK		
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nature of Person in Charge:	) 90001	<i>α</i> λ			1
	a Hell				17/2021
gnature of Inspector:	/_ (			Date: 고신다	17021



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



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Est	ablishment: 🔥	1	Date	2/18	3/21	Page	e 1 of <b>2</b>	No. of Risk Factor/Intervention Violations				
Ado	fress: (20 DL	or lighway.						_	No. of Repeat Risk Fact	or/Intervention Via	lations	85
Ow.	ner/Permit Hold	er charifes birer LLC	_			egory:		1-0	,	Total Vio		1
Em		Crpcives give as					a C	1.1692	Inspection Status: Gre		Red	-alik
		De installed			o. [					<u> </u>	Neu	
Insp	ection Type:		peration		1 4.75			estigation	Complaint	Other		
		FOODBORNE ILLNESS RE					LIL			adle: D		
		Circle designated compliance status (IN, OUT, I							n appropriate box for COS a			
		IN = in compliance OUT= not in compliance NO :	TOU ODS	serve	2 1/1//	¶ ≈ not i	applic	cable CUS =	corrected on-site K = repeat	VIOIATION		
om	pliance Status		cos	R		Comp	liand	ce Status			cos	R
_	6	Supervision  Person in charge present, demonstrates knowledge and			-	1	13		Protection from Contam	unation		1
1	INOUT	performs duties				15		ON AN TUC	Food separated and protected			
2	IN)OUT N/A	Certified Food Protection Manager				16	(RI)	DUT N/A	Food-contact surfaces cleaned		$\rightarrow$	$\perp$
		Employee Health				17	IN C	O(A/N)TUC	Proper disposition or returned, preconditioned & unsafe food	previously served,		
3	TUQUIT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						7	lime / Temperature Contro	l for Safety		
4	<b>LIMO</b> UT	Proper use of restriction and exclusion			1	18	IN	OUT N/A NO	Proper cooking time and tempe	rature	$\top$	$\top$
5	INDUT	Procedures for responding to vomiting and diarrheal events		$\top$	1	19	IN C	OUT N/A(ND	Proper reheating procedures for	r hot holding		
	_	Good Hygiene Practices				20	IN C	OUT N/A NO	Proper cooling time and temper	atures		
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use				21		ON A/N TUC	Proper hot holding temperature:	8		
7	IN OUT NO	No discharge from eyes, nose, mouth				22		OUT N/A NO	Proper cold holding temperature			$\perp$
		Preventing Contamination by Hands			4	23	_	UT N/A NO	Proper date marking and dispos	sition		$\perp$
8	(IN OUT NO	Hands clean & properly washed			_	24	IN C	OUT WANO	Time as a Public Health Control		s	Щ
9 (	IN OUT N/A NO	No bare hand contact with RTE food		<u> </u>	4				Consumer Advisor			$\dashv$
10	IN OUT	Adequate handwashing sinks properly supplied & accessible			-	25		DUT N/A	Consumer advisory provided for			$\perp$
11 (	IN OUT	Approved Source Food obtained from an approved source	<del></del>	_	-	26	DAL	OUT N/A	Highly Susceptible Popu Pasteurized foods used; prohibit			7
12	IN OUT NAMO	+	-	┨	20	111		d / Color Additives and Tox				
13	IN OUT_	Food received at proper temperature Food in good condition, safe & unadulterated	_	+	-	27	IN C	DU (N/A)	Food additives; approved and p			
14	IN OUT N/A NO	Reg. records available: shell stock tags, parasite destruction		+	1	28		OUT N/A	Toxic substances properly identif		+	+
	Risk factors a	are improper practices or procedures identified as the	most		1			Ce	nformance with Approved	Procedures		
	Prevalent con Interventions	are improper practices or procedures identified as the tributing factors of foodborne illness or injury. Public Hare control measures to prevent foodborne illness or i	lealth njury.			19	IN C	OUT N/A	Compliance with variance/specia	alized process/HACCP		
			GOOD I	RETA	II. I	PRACE	ICES					
		Good retail practices are preventative measure							and physical objects into foods.			
Mar	k "X" in box if nun	nbered item is not in compliance Mark "X" on a	ppropria	ite bo	x for	COS a	nd/or	COS:	corrected on-site during insp	pection R=repeat	t violation	n
omi	pliance Status		cos	R	Т	Comp	ianc	e Status	·····		cos	R
		Safe Food and Water	1		1				Proper Use of Utens	ils		
30	Pasteurized	d eggs used where required				43		In-use utensi	ls properly stored			
31	Water & Ice	a from approved source		1		44			ipment & linens: properly stored,			$\square$
32	Variance of	otained for specialized processing methods			-	45		<del>                                     </del>	ngle-service articles; properly stor	red & used		
		Food Temperature Control		1	-	46		Gloves used		17 37		$\perp$
33		ling methods used: adequate equipment for temp. control	+	-	-	47 ·		T === 4 == 4 ===	Utensils, Equipment and			$\overline{}$
34 35	<del></del>	properly cooked for hot holding having methods used	+	1	1	48			gned, constructed, & used	1	-	+
36	11	ers provided and accurate	+	+	-	49		-	: installed, maintained, & used: te	ast strips	+	$\Box$
-	THOMOTOR	Food Identification						1	Physical Facilities			
37	Food prope	rly labeled: original container	T	Τ	1	50		Hot & cold wa	ater available adequate pressure			
		Prevention of Food Contamination			1	51		Plumbing ins	alled, proper backflow devices			
38	Insects, rod	lents, & animals not present			]	52		Sewage & wa	ste water properly disposed			
39	Contaminat	ion prevented during food preparation, storage & display				53		Toilet facilitie	s properly constructed, supplied,	& cleaned	$\bot$	Ш
40	Personal de	eanliness	1			54			fuse properly disposed, facilities r			$\sqcup$
41		ns: property used & stored	-	_	17	55			ties installed, maintained, & clear		-	$\vdash$
42	Washing fru	its & vegetables			U	56	×	Adequate ver	ntilation & lighting, designated are	as used		Щ
Tvr	e of Operation:							····	Licen	se Posted:	P	N
		rson-in-Charge:							Follov		(V)	N
U121	CUSSION WILLI FE	_										
							-		Follow	v-Up Date:		
Sigi	nature of Persor	n in Charge: Multure A.	- []	11	11	wa	1		Date	:		
	nature of Inspec	tor C. S.				# - '			Date	2/1811021		
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: Charlies diner							Date: 1_ (	1862021	Page 2	of 2			
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	Ham		1		OBSERVATIONS AND				Date	d Corrected			
V	Item Number	Section of Code			_	Description of Vio	ation			or COS			
			Kitchen	<u>a</u>	•								
	e.					100000	l	- DMCS	Anc				
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Sign	nature of P	erson in Charge:	Mu	Much	WI	anoser	/	Date:	2/18/2	02/			
Sign	nature of Ir	nspector:	1		7			Date: 2	1812021				