MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 40-3/083	No. of Risk Factor/Intervention Violations		DATE 1/4/19
Establishment type: The Children	No. of Repeat Risk Factor/Intervention Violations		Time in: 9:00
Address: 401 Daniel Webster Highway		Total violations	Time out:
Permit Holder The Children Greenhouse	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☑ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

Good Retail Practices

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

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

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

Person in Charge (signature) **Date:** 1/4/19 **License Posted** Y N (circle one)

Ivan Kwagala

Inspector (signature) **Follow up:** YES NO (circle one) **Follow up Date:**

MERRIMACK FIRE DEPARTMENT

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # **Establishment name:** The children Greenhouse **Date:**

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Eggs	45				
Milk	43				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
13	Eggs stored above milk and other ready-to-eat foods Note: Discussed with manager about storage sp separation of Raw food from Ready-to-eat foods to prevent leakage from raw to ready-to-eat foods. (Corrected.)
26	Chemical spray bottle stored above 2 vat sink. (Removed)

Person in charge: (signature) [signature] **Date** 1/4/19

Inspector Ivan Kwiatkowski **Date** 1/4/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # SD-41003H	No. of Risk Factor/Intervention Violations	DATE 1/4/19
Establishment type: Cinda Jackson	No. of Repeat Risk Factor/Intervention Violations	Time in: 11:30
Address: 416 Daniel Webster	Total violations	Time out:
Permit Holder Cinda Jackson	Risk Category / Capacity / Telephone #	

Inspection Type ☐ Provisional ☑ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

Good Retail Practices

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

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

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

Person in Charge (signature) **Date:** 1/4/19 **License Posted** (Y) N (circle one)

Ivan Kwagela

Inspector (signature) **Follow up:** YES NO (circle one) **Follow up Date:**

no violation observed.

MERRIMACK FIRE DEPARTMENT

Green

HEALTH DIVISION

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

Follow-up

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 2B/360	No. of Risk Factor/Intervention Violations	DATE Date
Establishment type: King Wang	No. of Repeat Risk Factor/Intervention Violations	Time in: 11:30
Address: 707 Milford Rd	Total violations	Time out: 12:30
Permit Holder	Risk Category / Capacity	Telephone #

Inspection Type ☐ Provisional ☐ Routine ☐ F/U ☐ Complaint ☑ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

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

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

Wang

Person in Charge (signature) **Date:** **License Posted** Y N (circle one)

Ivan Kwagala

Inspector (signature) **Follow up:** YES NO (circle one) **Follow up Date:**

Manager corrected all violation from last inspection

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License # GD-11029	No. of Risk Factor/Intervention Violations	DATE 1/4/19
Establishment type: Charlies	No. of Repeat Risk Factor/Intervention Violations	Time in: 10:00
Address: 600 Daniel Webster Highway	Total violations	Time out: 11:30
Permit Holder charlies	Risk Category / Capacity	Telephone #

Inspection Type ☐ Provisional ☑ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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Good Retail Practices

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

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

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

Person in Charge (signature) [signature] **Date:** 1/4/19 **License Posted** (Y) N (circle one)

Ivan Kwagala
Inspector (signature) **Follow up:** (YES) NO (circle one) **Follow up Date:** 15 days.

MERRIMACK FIRE DEPARTMENT

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # **Establishment name:** Charlies **Date:**

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Reach-in cooler		Hot hold			
Ham	43	Bean 1	148		
Sausage rolls	40	Gravy	138		
Sausage patties	42	Chili	138		
coleslaw	40	Mash	70		
~~mash~~ chicken salad	40	Chili	100		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
6	2-301.14 - When to wash. Observed employee coming from smoke break and started prepping foods with out washing hands. (Spoke to employee to wash hands.
18	3-501.14 Mash potatoes and chili not cooled properly. Left Mash in room temperature for more than 2 hours. Note: Discussed with manager about proper cooling process. (discarded)
19	Chili left at room temperature and ~~te~~ held at 100 degrees. (discarded)
21	3-501.17 - Date marking missions on prepped foods (potato salad, coleslaw and others).
35	Foods in bulk container not properly labeled with common name in service area by sink. (sugar, and salt).
37	Bread stored ~~direc~~ directly on floor in crates. Foods stored on floor in walk-in cooler.
39	Wiping cloths stored wet on prep table. Keep wiping cloths in sanitizing solution with proper ppm.

Person in charge: (signature) [signature] **Date** 1/4/19

Inspector Ivan Kwagala **Date** 1/4/19

MERRIMACK FIRE DEPARTMENT

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # **Establishment name:** **Date:**

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
42	~~On~~ Utensils stored on floor by white shelving in storage.
45	Sink not sealed properly. please apply ~~eo~~ seal to 3 vat, hand sink and prep sink in kitchen.
46	3 vat not set up properly when washing utensils. Note: wash, rinse and sanitize while washing dishes.
47	Vent hood in ~~kite~~ warewash station dirty. ~~Equipem~~ Equipment~~s~~ throughout facility dirty. Please clean equipment throughout.
53	Floor and walls dirty throughout facility. please clean floors and walls.

Person in charge: (signature) Chris Eden **Date** 1/4/19

Inspector Ivan Kwagala **Date** 1/4/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 2A 1009	No. of Risk Factor/Intervention Violations		DATE 2/1/19
Establishment type: Valley Baptist	No. of Repeat Risk Factor/Intervention Violations		Time in: ____
Address: 517 Boston Post Rd		Total violations	Time out: ____
Permit Holder Merrimack Valley Bap	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☑ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

Good Retail Practices

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

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

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

Linette Lukowitz
Person in Charge (signature) **Date:** 2/1/19 **License Posted** (Y) N (circle one)

Ivan Kwagala
Inspector (signature) **Follow up:** YES NO (circle one) **Follow up Date:**

Temperaturs are Good 40° on cold 135 on Hot.

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Grsn

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 6E-11055	No. of Risk Factor/Intervention Violations	DATE 2/1/19
Establishment type: Ferry Mart	No. of Repeat Risk Factor/Intervention Violations	Time in: 11:30
Address: 605 Daniel Webster	Total violations	Time out: 12:30
Permit Holder Nayla Aoud6	Risk Category / Capacity / Telephone #	
Inspection Type ☐ Provisional ☑ Routine ☐ F/U ☐ Complaint ☐ Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

Good Retail Practices

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

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

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

Person in Charge (signature) — Date: 2/1/19 License Posted Y / N (circle one)

Ivan Kwagala
Inspector (signature) — Follow up: YES NO (circle one) Follow up Date:

MERRIMACK FIRE DEPARTMENT

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

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

GF-1/055

Est. # Establishment name: Ferry mart Date: 2/1/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Italian coldcut wrap	39				
Milk	40				
Egg salad	39				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
8	Hand sink not easily accessible. Note! blocked with paint equipment. Discussed with Person-charge to removed stuff from sink
45	Cabinet shelving holding coffee dispensers not easily moveable or sealed to floor. Please seal cabinet shelving on floor.
51	Trash can in unisex restroom missing lid for sanitary purpose.
53	Mop sink closet dirty with clutter.

Person in charge: (signature) [signature] Date 2/1/19

Inspector Ivan kwagala Date 2/1/2019

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 501-3 /128	No. of Risk Factor/Intervention Violations		DATE 2/1/19
Establishment type: James Mastricola Jr.	No. of Repeat Risk Factor/Intervention Violations		Time in: 10:00
Address: 26 Babassic lake		Total violations	Time out: 11:45
Permit Holder Merrimack Schools	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☒ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

Carol Whittemore

Person in Charge (signature) **Date:** 2/1/19 **License Posted** (Y) N (circle one)

Ivan Kwagala

Inspector (signature) **Follow up:** YES (NO) (circle one) **Follow up Date:**

Temps
Potatoes 141
Meat 140

Salad 40
Lettuce 39

Milk 40
Milk 39

Pizza oven 200

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # SD-3/045A	No. of Risk Factor/Intervention Violations		DATE 2/1/19
Establishment type: John O'Leary	No. of Repeat Risk Factor/Intervention Violations		Time in: 12:30
Address: 4 Church Street		Total violations	Time out: 1:00
Permit Holder St Joseph Community	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☒ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

Patricia Rocca
Person in Charge (signature) **Date:** 2/1/19 **License Posted** (Y) N (circle one)

Ivan Kwagala
Inspector (signature) **Follow up:** YES (NO) (circle one) **Follow up Date:**

No violation noted or observed.

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Rod

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # SD-21002	No. of Risk Factor/Intervention Violations		DATE 1/29/19
Establishment type: Jade Dragon	No. of Repeat Risk Factor/Intervention Violations		Time in: 12:00
Address: 515 Daniel Webster Highway	Total violations		Time out: 1:30
Permit Holder Evergreen Hospitality	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☒ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

Wipe-Sim But (HOX)

Person in Charge (signature) **Date:** 1/29/19 **License Posted** (Y) N (circle one)

Ivan Kwagela

Inspector (signature) **Follow up:** (YES) NO (circle one) **Follow up Date:**

MERRIMACK FIRE DEPARTMENT

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # **Establishment name:** **Date:**

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Meat / stove	165	Fried Rice / cooker	135		
Eggs Rice / cooker	165	Rolls / Refrigerator	40		
Eggs / Room temp	63	Wings / Refrigerator	39		
Rice / shelving	53				
Pork / Rom temp	135				
Lomien / walk-in	40				
Noodles / walk-in	39				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
1	102.11 - Person in charge not demonstrating knowledge of Temperature, personal hygien and etc.
6	2-301.12 - Observed employees switching activities without washing hands.
9	Observed fish not purchased in an approved source.
13	3-302.11 - Raw beef meat stored above fried chicken.
14	Can opener, interior of pop machine nozzles and metal pan stored above 2 compartment sink dirty.
18	3-501.14 - White rice on shelving by exit door not cooling properly. Note: left in room temperature to cool for more than 2 hours.
19	3-501.16 - Fried eggs held at 63 degrees in room temperature.
21	3-501.17 - Date marking not provided on prepped foods in walk-in cooler (rice, fried chicken and etc)
38	Foods in walk-in cooler stored directly on floor without covering. (

Person in charge: (signature) Wing-Sim But CHAN **Date**

Inspector Ivan Kwagala **Date** 1/29/19

MERRIMACK FIRE DEPARTMENT

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # **Establishment name:** **Date:**

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
35	Foods in bulk container above food prep shelving not properly labeled.
39	Kliping cloths not properly stored. Stored while wet on food ~~co~~ non-contact surfaces.
41	In-use utensils improperly stored in warm water that is not 135 above to prevent bacteria growth.
42	Observed wet stacking of plastic cups by ice bin in beverage area.
45	Rack under shelving by exit door not paint or easily cleanable.
47	Sides of stove dirty with heavy buildup of grease and food wastes. Areas around stove holes dirty with food waste. Exterior of equipment dirty. Interior of Dish machin dirty.
51	Women restroom missing lids on sanitary cans.
53	Walls falls in kitchen kicken area dirty heavily under fryers and cook-line.

Person in charge: (signature) Wing-Sum Bun Chan **Date** 1/29/19

Inspector Ivan Kwagala **Date** 1/29/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 4D-41064	No. of Risk Factor/Intervention Violations		DATE 1/29/19
Establishment type: Ross Haven	No. of Repeat Risk Factor/Intervention Violations		Time in: 11:00
Address: 8 Jennifer Drive		Total violations	Time out:
Permit Holder Raymond's Rest In	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☑ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

Good Retail Practices

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

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

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

Person in Charge (signature) **Date:** 1/29/19 **License Posted** (Y) N (circle one)

Ivan Kwagala

Inspector (signature) **Follow up:** YES (NO) (circle one) **Follow up Date:**

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 2D/041-4	No. of Risk Factor/Intervention Violations	DATE 1/29/19
Establishment type: Thomas More	No. of Repeat Risk Factor/Intervention Violations	Time in: 10:00
Address: 6 Manchester Street	Total violations	Time out: 11:00
Permit Holder Inc Thomas More	Risk Category / Capacity / Telephone #	

Inspection Type ☐ Provisional ☐ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

Good Retail Practices

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

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

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

Samuel J Wardwell — 1-29-2019

Person in Charge (signature) **Date:** **License Posted** Y N (circle one)

Ivan Kwiatkowski

Inspector (signature) **Follow up:** YES NO (circle one) **Follow up Date:**

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #2D/04 Establishment name: The Thomas More Date: 1/29/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Refrigerator		Spinach	39		
Yogurt	38	Tomates Cut	38		
Milk	39	Tuna salad	40		
klalk-in cooler		Soup	165		
Turkey	38				
cki chicken	38				
Lettuce	39				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
42	
8	No Hand Drying provision at handsink (paper towel placed)
11	3-101.11 - Observed donted cans on shelving in storage. (taken off)
43	Observed wet stacking of pans by dish machine. Forks by red apples stored in container facing up.
47	Interior of ice maker dirty. Interior of cabinets under coffee maker and hot hold units dirty. Can opener dirty.
53	Floor under stove not cleaned properly.

Person in charge: (signature) [signature] Date 1-29-2019

Inspector Ivan Kwapula Date 1/29/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # BD/0413	No. of Risk Factor/Intervention Violations		DATE 1/23/19
Establishment type: Gate City	No. of Repeat Risk Factor/Intervention Violations		Time in: 9:40
Address: 7 Henry Clay Drive		Total violations	Time out: 10:10
Permit Holder	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☑ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

Good Retail Practices

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

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

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

Michaelene Kostela
Person in Charge (signature) **Date:** 1/23/19 **License Posted** (Y) N (circle one)

Ivan Kuragala
Inspector (signature) **Follow up:** YES (NO) (circle one) **Follow up Date:**

MERRIMACK FIRE DEPARTMENT

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # **Establishment name:** Gate City Charter **Date:** 1/25/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Milk	40				
Pizza	137				
Yogurt	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
35	Observed dead mouse under upright refrigerator. Removed
43	Single-use items not protected from contamination.
	stored on floor.
47	Pop corn machine not cleaned after use in kitchen.
54	Light out in vent hood.

Person in charge: (signature) [signature] **Date** 1/25/19

Inspector Ivan Kungala **Date** 1/25/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 2C/041	No. of Risk Factor/Intervention Violations		DATE 1/23/19
Establishment type: Thorntons	No. of Repeat Risk Factor/Intervention Violations		Time in: 12:30
Address: 134 Camp Sargent Rd		Total violations	Time out: 1:30
Permit Holder Merrimack Schools	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☒ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature) Virginia Hood

Date: 1/23/19 License Posted (Y) N (circle one)

Inspector (signature) Ivan Kwagala

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

19.3-501.16 - Hot sausage held at 119 degrees. Adjusted temperature on hot hold unit containing sausage. Discussed with PIC to monitor [illegible] above on hot fonds.

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # LD-3 1004	No. of Risk Factor/Intervention Violations		DATE 1/17/19
Establishment type: Prime Alternative	No. of Repeat Risk Factor/Intervention Violations		Time in: 2:05
Address: 380 Daniel Webster Highway		Total violations	Time out: 2:37
Permit Holder Prim ATC	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☒ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

Good Retail Practices

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

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

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

Jocelyn Barnes
Person in Charge (signature) **Date:** 1/17/19 **License Posted** (Y) N (circle one)

Ivan Kwagala
Inspector (signature) **Follow up:** YES (NO) (circle one) **Follow up Date:**

3. No Hot water in facility. Discussed with manager about fixing hot water within 24 hours.

MERRIMACK FIRE DEPARTMENT

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name: Homestead	Date:

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Lettuce	47				
Chicken	48				
Tomatoes	46				
Gravy	153				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
20	3-501.16 - Ready-to-eat foods in Reach-in cooler in oven area held between 46-48 degrees (discarded)
35	Foods in bulk container by restroom not labeled.
43	Single-use items in storage not protected from contamination (not covered and stored on floor)
47	Vent hood dirty with heavy grease. Ice machine plate in storage dirty with pink-like substance. Shelving for utensils by prep sink dirty with debris.
50	Backflow preventor missing on lines connected to mop sink. (please correct within 24 hours).
52	Dumpest- not covered during inspection (covered)
53	Floor of walk-in cooler by mop sink dirty with food waste.

Person in charge: (signature)	**Date** 1/10/19
Inspector Ivan Kwagala	**Date** 1/10/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 6E-2/007	No. of Risk Factor/Intervention Violations		DATE 1/15/19
Establishment type: Hot Rize Bagel	No. of Repeat Risk Factor/Intervention Violations		Time in: 8:45
Address: 634 Daniel Webster Highway	Total violations		Time out: 10:30
Permit Holder Hot Rize	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☑ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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Good Retail Practices

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

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

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

Person in Charge (signature) [signature] **Date:** 1/15/19 **License Posted** Y N (circle one)

Ivan Kwagala
Inspector (signature) **Follow up:** YES (NO) (circle one) **Follow up Date:**

MERRIMACK FIRE DEPARTMENT

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name:	Date:

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
MILK / Reach-in	40	Soups / Hot hold	110		
Yogurt / Refrigerator	39				
Chicken / maker	50				
Chicken salad	51				
Tomatoes / walkin	39				
Ham / walk-in	38				
Chicken / wallk-in	39				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
8	6-301.12- No Hand drying provision at handsink by 3 vat sink located in warewash station. Jars stored in hand sink in warewash.
19	3-501.16 - Hot soup hold at 110 degrees.
20	3-501.16 . Chicken and chicken salad in marker ~~on~~ table hold between 50-51 degrees.
35	3-602.11- No food labels on yogurt and bread in service area.
37	Muffins stored on cashier table not covered to prevent contamination.
43	Single-use items above peanut butter shelving.
45	Items (tvs, tiles and etc) not elevated 6" off floor in storage
46	3 vat sink not properly set-up wash, rinse and sanitize
53	Floor under shelving, 3 vat sink and under items stored on floor in storage. ~~Co~~ several ceiling tiles stained with water residue.

Person in charge: (signature)		**Date**	
Inspector	Ivan Kwagola	**Date**	1/15/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

follow-up

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License #	No. of Risk Factor/Intervention Violations		DATE 1/15/19
Establishment type: Charlies	No. of Repeat Risk Factor/Intervention Violations		Time in: 10:30
Address: 600 Daniel Webster Highy		Total violations	Time out: 11:00
Permit Holder	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☐ Routine ☐ F/U ☐ Complaint ☒ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

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

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

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

Person in Charge (signature) [signature] **Date:** 1/15/19 **License Posted** (Y) N (circle one)

Ivan Iwagata

Inspector (signature) **Follow up:** YES (NO) (circle one) **Follow up Date:**

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 40-4/002	No. of Risk Factor/Intervention Violations		DATE 1/10/19
Establishment type: Bite Me kupcake	No. of Repeat Risk Factor/Intervention Violations		Time in: 9:30
Address: 4 Mound Court merrimack NH		Total violations	Time out: 10:30
Permit Holder Bite Me kupcake	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☑ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

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

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

Person in Charge (signature) Rebecca Boutin **Date:** 1/10/19 **License Posted** (Y) N (circle one)

Inspector (signature) Ivan Kwagala **Follow up:** YES (NO) (circle one) **Follow up Date:**

MERRIMACK FIRE DEPARTMENT

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

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Est. # 4D-4/02 **Establishment name:** Bite me kupcake **Date:** 1/10/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Eggs	40				
Milk	38				
Gravy	154				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
	in Boxes
43	4-903.11 - Single-use items stored directly on the
	floor ~~in~~ up stair storage. Some single-use items stored
	without a protective covers in kitchen and storage.
45	4-402.12 - 3 vat sink not properly sealed to wall.
47	vent hood above oven dirty with debris.
51	6-202.14 - Toilet room not closed during inspection and
	door ~~in~~ is not self closure to prevent movements of pests
53	6-201.11 - Floor under 2 door freezer and oven dirty.
	There is a gap between floor and wall under 3 vat sink.

Person in charge: (signature) [signature] **Date** 1/10/19

Inspector Ivan Kwagala **Date** 1/10/19

MERRIMACK FIRE DEPARTMENT

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

BUILDING & HEALTH DIVISION

www.merrimacknh.gov/fire-and-rescue-department

Fire Chief
Michael P. Currier

Building Official
Richard C. Jones

Health Officer
Ivan Kwagala

40-3007

TEMPORAY INSPECTION CHECKLIST

Time In: 3:00 **Date:** 1/9/19
Time out: 4:00

EST# _____ **Establishment name** Notorious Noodls **Address** ~~15 Mt. Lawny lane~~ 31 Columbia

Town/City Merrimack **License Holder** Lenwood Brown **Vendor Location** 15 Mt Lawny lane

Purpose ____ **Routine** ____ **Follow-up** ____ **Complaint** ____ **Other** ✓ **IN=in Compliance OUT= out in compliance N/O= Not observed N/A= not applicable COS=corrected on site R=repeat violation N/AP= Not Applicable to Pushcart**

		Approved Source	COS	R
	(IN) OUT	License posted		
1	(IN) OUT	Food Obtained from approved source : Food is required to be prepared in approved kitchen not in a home kitchen		
		Personal Hygienic		
2	(IN) OUT	Hands clean and properly washed		
3	IN OUT N/A	No bare hand contact on read-eat foods or preapproved alternative procedure properly allowed		
4	(IN) OUT	Adequate handwashing sink properly suppled with Soap and towels and accessible		
		Food		
5	(IN) OUT	Food in good Condition, safe, and unadulterated		
	(IN) OUT	Food measuring advices(Thermometers)		
6	IN OUT	Food protected from contamination		
7	(IN) OUT N/A	Food Contact surfaces: Cleaned and Sanitized		
	(IN) OUT	Proper Cold /Hot holding Temperature Cold hold=41 below Hot hold=135above		
		Facilities		
8	IN OUT (N/AP)	Food Equipment easily cleanable (NSF)		
9	(IN) OUT	Toxic Substance properly identified , stored and used		
10	IN OUT (N/AP)	Water Hot and Cold at sinks 110-130		
11	(IN) OUT	Insects, rodents, and animal not present		
12	IN OUT (N/AP)	Floors, walls, ceilings clean or easily cleanable		
13	IN OUT	Sewage and waste water properly disposed		
14	IN OUT (N/AP)	Adequate lighting X		
15	IN OUT (N/AP)	Warewash installed, Maintained &used :test strips (3 vat Sink, prep sinks)		
		Notes		
		no violation noted.		

Inspector signature: Ivan Kwagala **Date:** 1/9/18

Person-in charge: Lenwood Brown

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 4.C.1210	No. of Risk Factor/Intervention Violations	DATE 1/9/19
Establishment type: Kelli Wright	No. of Repeat Risk Factor/Intervention Violations	Time in: 11:00
Address: 149 Turkey Hill Rd	Total violations	Time out: 12:00
Permit Holder Kelli Wright	Risk Category / Capacity / Telephone #	

Inspection Type ☐ Provisional ☑ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

Good Retail Practices

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

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

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

Kelli Wright
Person in Charge (signature) **Date:** 1/9/19 **License Posted** Y N (circle one)

Ivan Kwaczala
Inspector (signature) **Follow up:** YES NO (circle one) **Follow up Date:**

Town of Merrimack, NH
6 Baboosic Lake Road, Merrimack, New Hampshire 03054
Phone (603) 424-2331; Fax (603) 424-0461

TEMPORARY SALES LOCATIONS AND VENDORS LICENSE

In accordance with RSA 31:102-A and Chapter 180, Temporary Sales Locations and Vendors, amended by the Town Council on January 25, 2018, this license is granted to:

Applicant Name: **Lenwood Brown III**

Applicant Address: **15 Mt. Lawny Lane, Merrimack, NH 03054**

Business Name: **Notorious Noodles**

to operate **10x10 tent at the Able Ebenezer Brewing Company (31 Columbia Circle)** in the Town of Merrimack. This license is granted subject to the provisions and restrictions contained in the ordinance of the Town of Merrimack.

☒ 1-Day License: Valid **1/9/2019** ONLY.
Expires at midnight on valid date.

☐ 1-Week License (2-7 consecutive days).
Valid for these specific days only: _____
Expires _____

☐ Annual License: Expires one year from approval date.
Expires _____

Issue Date: **1/7/19** Town Manager/Designee Approval _____

NOT VALID UNTIL SIGNED BELOW BY FIRE/HEALTH DESIGNEE

_____

Original to Applicant
Copies to: General Gov't Files, Police Department, Health Department

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

~~follow up~~

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 4D-3/001	No. of Risk Factor/Intervention Violations	DATE 1/3/19
Establishment type: Altitude	No. of Repeat Risk Factor/Intervention Violations	Time in:
Address: 360 Daniel Webster Highway	Total violations	Time out: 12:00
Permit Holder Altitude Trampoline	Risk Category / Capacity	Telephone #

Inspection Type ☐ Provisional ☒ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

Good Retail Practices

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

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

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

Person in Charge (signature) Date: 1/3/19 License Posted Y N (circle one)

Ivan Kwagala
Inspector (signature) Follow up: YES NO (circle one) Follow up Date:

50. No backflow preventer on line connected to mop sink.

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # GP-11040	No. of Risk Factor/Intervention Violations		DATE 1/3/19
Establishment type: Reeds Ferry	No. of Repeat Risk Factor/Intervention Violations		Time in: 10:20
Address: 601 Daniel Webster Highway		Total violations	Time out: 11:20
Permit Holder Reeds Ferry	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☑ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

Good Retail Practices

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

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

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

Person in Charge (signature) **Date:** 1/3/19 **License Posted** (Y) N (circle one)

Ivan Kwagala
Inspector (signature)

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

MERRIMACK FIRE DEPARTMENT

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # Establishment name: Reeds Ferry Date: 1/3/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Refrigerator/food		Sales Floor		Hot hold	
Ham	40	Eggs	40	Pizza	139
Chicken	41	Sausage	40	Pizza	196
Sausage patties	39	Yogurt	41	Sausage Roll	135
Cooked eggs	40	milk	39		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
43	4-903.11 - Single-use items stored directly on floor under shelving in food prep sink station. (Repeat)
47	4-602.13 - Food shelving on sales floor dusty.
* 50	Line connected to mop sink missing a backflow preventer. Note: Disconnect the line or provide backflow preventer to prevent potential sewage backup.

Person in charge: (signature) Date

Inspector Ivan Kwagala Date 1/3/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # SD-4 1054 A	No. of Risk Factor/Intervention Violations		DATE 1/3/19
Establishment type: Portofino	No. of Repeat Risk Factor/Intervention Violations		Time in: 12:30
Address: 458 Daniel Webster Highway	Total violations		Time out: 2:00
Permit Holder Portofino Italian	Risk Category	Capacity	Telephone #

Inspection Type ☐ Provisional ☒ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

Good Retail Practices

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

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

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

Person in Charge (signature) **Date:** 1/3/19 **License Posted** Y N (circle one)

Ivan Kwagala

Inspector (signature) **Follow up:** YES NO (circle one) **Follow up Date:**

MERRIMACK FIRE DEPARTMENT

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # **Establishment name:** Portofino italian Restaurant **Date:** 1/3/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
klalk-in cooler		Reachin cooler		No cooking	
Lasagna	40	Tomatoes	40	or reheating	
Egg plant	38	Spaghetti	41	at the time of	
Eggs plants	39	Meat	40	inspection.	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
13	3-302.11- Raw meats stored above ready-to-eat foods (stored properly).
47	Interior of white cabinet dirty in beverage station.
53	Base board missing behind cook-line. Floor behind oven dirty with food waste.

Person in charge: (signature) **Date** 1/3/19

Inspector Ivan Kwagala **Date** 1/3/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 7E/022	No. of Risk Factor/Intervention Violations	DATE 1/3/19
Establishment type: Ten Pin	No. of Repeat Risk Factor/Intervention Violations	Time in: 9:20
Address: 698 Daniel Webster Hyw	Total violations	Time out: 10:20
Permit Holder Merrimack Ten Pin	Risk Category / Capacity / Telephone #	

Inspection Type: ☐ Provisional ☑ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

Good Retail Practices

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

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

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

Person in Charge (signature) Kroth S — **Date:** 1/3/19 **License Posted** (Y) N (circle one)

Ivan Kwagala

Inspector (signature) — **Follow up:** YES (NO) (circle one) **Follow up Date:**

MERRIMACK FIRE DEPARTMENT

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # Establishment name: Merrimack Ten Pin Date: 1/3/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Tomatoes / Refrigerator	40				
Lettuce / Refrigerator	41				
Chicken / Refrigerator	40				
Ham / Refrigerator	40				
chicken salad	41				
Sausage / Refrigerator	40				
Beef / Refrigerator	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
13	3-302.11 - Eggs stored above prepped papers, bread and cheese. (corrected onsite)
21	3-501.17 - Prepped foods (chicken salad, ham, and other ready to eat food) not discarded after 7 days to prevent listeria growth. Note dated between 12/20/18 and 12/21/18.
42	Utensils stored directly on floor in storage.
43	Single-use items not protected during storage. Note: single-use cups stored on lowest shelving by to entry door to the electric room not covered.

Person in charge: (signature) Kristi S Date 1/3/19

Inspector Ivan Kungala Date 1/3/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # SD-4 1093	No. of Risk Factor/Intervention Violations	DATE 1/2/18
Establishment type: Sarno sweet	No. of Repeat Risk Factor/Intervention Violations	Time in: 8:00
Address: 416 Daniel Webster Highway	Total violations	Time out: 9:00
Permit Holder Sarno sweet LLC	Risk Category / Capacity / Telephone #	

Inspection Type ☐ Provisional ☑ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

Good Retail Practices

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

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

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

Person in Charge (signature) Date: 1/2/19 License Posted (Y) N (circle one)

Ivan Kwagala
Inspector (signature) Follow up: YES (NO) (circle one) Follow up Date:

MERRIMACK FIRE DEPARTMENT

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name: Sarno Sweet	Date:

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Milk / Reach-in	40				
Strawberrie	39				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
	3-602.11 2
35	Food labels missing on classic cheesecake, Red
	cake and other foods in cooler display in service area.
	Note: Discussed with person-in charge to provid food label
	with list of ingredients.
50	5-402.11 - Black Flow prevention - no air gap providen
	under 3 vat sink.
*	5-403.11 - no mop sink in Facility. (Discussed with
	person-in-charge to place a mop.
53	Baseboard missing on metal panel under oven.

Person in charge: (signature)	[signature]	**Date**	1/2/19
Inspector	Ivan Kavagala	**Date**	1/2/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE 1/2/19
Establishment type: St. James	No. of Repeat Risk Factor/Intervention Violations	Time in: 10:00
Address: Daniel Webster Highway	Total violations	Time out: 11:00
Permit Holder	Risk Category / Capacity / Telephone #	

Inspection Type ☐ Provisional ☑ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

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

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

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

Robin House — 1/2/19
Person in Charge (signature) — **Date:** 1/2/19 — **License Posted** (Y) N (circle one)

Ivan Kwagala
Inspector (signature) — **Follow up:** YES (NO) (circle one) **Follow up Date:**

MERRIMACK FIRE DEPARTMENT

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name: St James	Date: 1/2/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Egg / pantry	40				
Milk / kitchen	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
36	8.202.13 - Observed spider and spider web in metal pans cabinets in kitchen area.
53	Missing ceiling tile in food pantry by entry door. Ceiling tile in food pantry in poor condition due to a leak. Floor dirty around water heater in kitchen.

Person in charge: (signature) Robin House	Date 1/2/19
Inspector Ivan Kwagala	Date 1/2/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

x694 **FOOD ESTABLISHMENT INSPECTION REPORT**

Establishment/License # 3C/191-1	No. of Risk Factor/Intervention Violations	DATE 1/2/19
Establishment type: Bubble Bee Milk	No. of Repeat Risk Factor/Intervention Violations	Time in: 11:00
Address: 80 Premium Outlets	Total violations	Time out: 12:00
Permit Holder Easy Kitchen	Risk Category / Capacity / Telephone #	

Inspection Type ☐ Provisional ☑ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

Good Retail Practices

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

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

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

Person in Charge (signature) Dongmei Gao **Date:** 1/2/19 **License Posted** (Y) N (circle one)

Ivan Kuragala
Inspector (signature) **Follow up:** YES NO (circle one) **Follow up Date:**

MERRIMACK FIRE DEPARTMENT

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name: Bubble Bee Milk	Date: 1/2/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Refrigerator					
Spinach	40				
Milk	39				
Whip Cream	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
35	3-305.12 - Foods (powder) not Identified with a common name of Food. Note: discussed with person-in charge about providing common name on foods.
43	4-903.11 - Single-use items improperly stored on floor. (Removed)

Person in charge: (signature)	**Date** 1/2/19
Inspector I Van Kwagala	**Date** 1/2/19

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 60-1/041	No. of Risk Factor/Intervention Violations	DATE 1/2/19
Establishment type: Tortilla Flat	No. of Repeat Risk Factor/Intervention Violations	Time in: 12:00
Address: 595 Daniel Webster	Total violations	Time out: 2:00
Permit Holder Tortilla Flat	Risk Category / Capacity / Telephone #	

Inspection Type ☐ Provisional ☑ Routine ☐ F/U ☐ Complaint ☐ Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each item — Mark "X" in appropriate box for COS and/or R

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

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

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

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

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

Froylan Ortiz
Person in Charge (signature) **Date:** 1/2/19 **License Posted** Y N (circle one)

Ivan Kwagala
Inspector (signature) **Follow up:** YES NO (circle one) **Follow up Date:**

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603-420-1730 ♣ Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Est. #	Establishment name: Tortila Flat	Date: 1/2/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Chile / walk-in	35	Brown beans / Hot hold	155		
Rice / walk-in	38	Beef / Hothold	138		
Pork / walk-in	35	Salsa / Reach-in	40		
lettuce / refrigerator	40	steak / 165	165		
Guacamole / Refri	40	ground beef / 160	166		
~~R~~ Milk / Reach-in	40	~~Chich~~ wings / Friger	200		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
8	6-301.11 - No handwashing cleanser at sink (hand sink)
26	7-201.11 - Chemical stored above black beans sitting on Food prep table by stove. (Removed)
35	13-302.12 - Food in lowss containers in storage not indentified with common names.
42	4-901.11 - Metal pans in warewash station and plastic pans in coffee station are wet stacked - Note: let pans air dry before stacking.
43	4-903.11 - Single-use items in ice ~~chain~~ machine storage not protected by providing covers.
45	Hand sink by entry door to kitchen not properly sealed.
46	Interior of dish machine dirty with build-up.
47	Can opener dirty. shelving in walkin cooler dirty with build-up. Ice machine plate dirty.
50	No air gap provided on lines under ice machine.
53	Floor under cook-line dirty. tiles under white hand sink in poor repair.
54	Lights out in kitchen. lighting required to be 50 foot candle in food prep area.

Person in charge: (signature)	Fraylan Ortiz	**Date**	1/2/19
Inspector	Ivan Kwadjola	**Date**	1/2/19