



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Kollsman</b>	Date: <b>1-15-2021</b> Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>220 DW Highway</b>	Time in: <b>1:00</b> Time out: <b>2:00</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder: <b>Kollsman Inc.</b>	Risk Category: <b>A</b>	Total Violations <b>0</b>
Email:	Phone: <b>(603) 886-2322</b>	Inspection Status: <b>Green</b> Yellow Red

Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
---------------------------------	---------------	-----------------	-----------------------	-----------	-------

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation: <b>Cafeteria - 700+</b>	License Posted: <b>(Y) N</b>
Discussion with Person-in-Charge: <b>John Marino</b>	Follow-Up: <b>Y (N)</b>
Signature of Person in Charge: <i>[Signature]</i>	Follow-Up Date: <b>1/15/2021</b>
Signature of Inspector: <i>[Signature]</i>	Date: <b>1-15-2021</b>

Date: **[-15-202]**



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Prime ATC</u>	Date: <u>1/14/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>380 DW Highway</u>	Time in: <u>10:00</u>	Time out: <u>10:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Dave</u>	Risk Category: <u>F</u>	Total Violations <u>0</u>	
Email: <u>Jachie@primeatc.com</u>	Phone: <u>(603) 660-8093</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation: <u>Diner</u>	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
<u>Dave: Manager</u>	Follow-Up Date:
Signature of Person in Charge: <u>[Signature]</u>	Date: <u>1/14/2021</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>1-14-2021</u>

Date: 1-14-2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Big kahunas</b>	Date: <b>1-19-21</b> Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>2</b>
Address: <b>380 DW Highway F+6</b>	Time in: <b>1:45</b> Time out: <b>2:30</b>	No. of Repeat Risk Factor/Intervention Violations: <b>1</b>
Owner/Permit Holder: <b>Big kahunas LLC</b>	Risk Category: <b>C</b>	Total Violations: <b>4</b>
Email: <b>Bigkahunas@gmail.com</b>	Phone: <b>(603) 494-4995</b>	Inspection Status: <b>Green</b> Yellow Red
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational
	Illness Investigation	Complaint
	Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance Status		COS	R
<b>Supervision</b>			
1	<b>IN</b> OUT		
2	<b>IN</b> OUT N/A		
<b>Employee Health</b>			
3	<b>IN</b> OUT		
4	<b>IN</b> OUT		
5	<b>IN</b> OUT		
<b>Good Hygiene Practices</b>			
6	IN OUT <b>NO</b>		
7	IN OUT <b>NO</b>		
<b>Preventing Contamination by Hands</b>			
8	<b>IN</b> OUT NO		
9	<b>IN</b> OUT N/A NO		
10	IN <b>OUT</b>		
<b>Approved Source</b>			
11	<b>IN</b> OUT		
12	IN OUT N/A <b>NO</b>		
13	<b>IN</b> OUT		
14	IN OUT <b>N/A</b> NO		
<p><b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			

  

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

  

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

Type of Operation:	License Posted: <b>(Y)</b> N
Discussion with Person-in-Charge:	Follow-Up: <b>14 days</b> <b>(Y)</b> N
	Follow-Up Date:
Signature of Person in Charge:	Date: <b>1-19-21</b>
Signature of Inspector:	Date: <b>1-19-2021</b>





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Nutrin But Good Times</u>	Date: <u>1-13-21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>746 DW Highway Unit C</u>	Time in: <u>1:00</u>	Time out: <u>1:45</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Josh Sereda</u>	Risk Category:	Total Violations <u>1</u>	
Email: <u>Josh.Sereda@gmail.com</u>	Phone: <u>(603) 546-8685</u>	Inspection Status: <u>Green</u>	Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation Complaint Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status	COS	R
<b>Safe Food and Water</b>		
30		
31		
32		
<b>Food Temperature Control</b>		
33		
34		
35		
36		
<b>Food Identification</b>		
37		
<b>Prevention of Food Contamination</b>		
38		
39		
40		
41		
42		

Compliance Status	COS	R
<b>Proper Use of Utensils</b>		
43		
44		
45		
46		
<b>Utensils, Equipment and Vending</b>		
47		
48		
49 <u>X</u>		
<b>Physical Facilities</b>		
50		
51		
52		
53		
54		
55		
56		

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge: \* Follow-up on CFM requirement \*

Follow-Up: 14 days Y N

Follow-Up Date:

Signature of Person in Charge:

Date: 1-13-21

Signature of Inspector:

Date: 1-13-21

Date: 1-13-2021





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Gate City Charter School</u>	Date: <u>1-22-21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>7 Henry Day Drive</u>	Time in: <u>10:00</u>	Time out: <u>10:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Gate City School</u>	Risk Category:	Total Violations <u>0</u>	
Email:	Phone: <u>(603) 943-5243</u>	Inspection Status: <u>Green</u>	Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation Complaint Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance Status	COS	R
<b>Supervision</b>		
1 <u>IN</u> OUT		
2 <u>IN</u> OUT <u>N/A</u>		
<b>Employee Health</b>		
3 <u>IN</u> OUT		
4 <u>IN</u> OUT		
5 <u>IN</u> OUT		
<b>Good Hygiene Practices</b>		
6 <u>IN</u> OUT <u>NO</u>		
7 <u>IN</u> OUT <u>NO</u>		
<b>Preventing Contamination by Hands</b>		
8 <u>IN</u> OUT <u>NO</u>		
9 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		
10 <u>IN</u> OUT		
<b>Approved Source</b>		
11 <u>IN</u> OUT		
12 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		
13 <u>IN</u> OUT		
14 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		
<p><b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.</p>		

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status	COS	R
<b>Safe Food and Water</b>		
30		
31		
32		
<b>Food Temperature Control</b>		
33		
34		
35		
36		
<b>Food Identification</b>		
37		
<b>Prevention of Food Contamination</b>		
38		
39		
40		
41		
42		

Compliance Status	COS	R
<b>Proper Use of Utensils</b>		
43		
44		
45		
46		
<b>Utensils, Equipment and Vending</b>		
47		
48		
49		
<b>Physical Facilities</b>		
50		
51		
52		
53		
54		
55		
56		

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>1-22-2021</u>
	Date: <u>1/22/2021</u>

Date: 1122 / 2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Luna Caprese</u>	Date: <u>1-19-21</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>75 DW Highway</u>	Time in: <u>1:20</u> Time out: <u>1:45</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>ABC capri LLC</u>	Risk Category: <u>3</u>	Total Violations <u>0</u>
Email:	Phone: <u>(603) 548-9900</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
Illness Investigation	Complaint	Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <u>(Y)</u> N
Discussion with Person-in-Charge:	Follow-Up: Y <u>(N)</u>
	Follow-Up Date:
Signature of Person in Charge: <u>[Signature]</u>	Date: <u>1-19-2021</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>1-19-2021</u>

Date: 1-11-2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Los Primos</b>	Date: <b>1/20/21</b> Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>3 Amherst Road Unit A11</b>	Time in: <b>11:30</b> Time out: <b>12:30</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder: <b>Edith Ay.</b>	Risk Category: <b>C</b>	Total Violations <b>0</b>
Email:	Phone: <b>(603) 420-8865</b>	Inspection Status: <b>Green</b> Yellow Red
Inspection Type: <b>Routine</b>	Re-inspection Pre-operational Illness Investigation Complaint Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation:	License Posted: <b>Y</b> <b>N</b>
Discussion with Person-in-Charge:	Follow-Up: <b>Y</b> <b>N</b>
Signature of Person in Charge:	Follow-Up Date:
Signature of Inspector: <i>[Signature]</i>	Date: <b>1-20-21</b>
	Date: <b>1-20-2021</b>

Date: 1-20-2021



## MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>CUS #902</u>	Date: <u>1/14/2021</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>456 DW Highway</u>	Time in: <u>1:30</u>	Time out: <u>2:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>CUS Manchester NH LLC</u>	Risk Category: <u>F</u>	Total Violations <u>0</u>	
Email:	Phone: <u>(603) 424-1120</u>	Inspection Status: <u>Green</u>	Yellow Red

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

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance Status		COS	R
<b>Supervision</b>			
1	<u>IN</u> OUT		
2	IN <u>OUT</u> N/A		
<b>Employee Health</b>			
3	<u>IN</u> OUT		
4	<u>IN</u> OUT		
5	<u>IN</u> OUT		
<b>Good Hygiene Practices</b>			
6	IN OUT <u>NO</u>		
7	IN OUT <u>NO</u>		
<b>Preventing Contamination by Hands</b>			
8	IN OUT <u>NO</u>		
9	IN OUT N/A <u>NO</u>		
10	<u>IN</u> OUT		
<b>Approved Source</b>			
11	<u>IN</u> OUT		
12	IN OUT N/A <u>NO</u>		
13	<u>IN</u> OUT		
14	IN OUT N/A <u>NO</u>		
<p><b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			

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

## GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted: Y NDiscussion with Person-in-Charge: SM: WoodyFollow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: Woody McKeenDate: 1/16/2021Signature of Inspector: [Signature]Date: 1/16/2021

Date: 1/6/2021





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Ferry Mart</u>	Date: <u>1/11/2021</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>665 DW Highway</u>	Time in: <u>1:04</u>	Time out: <u>1:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Leemilt's petroleum inc.</u>	Risk Category: <u>D</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

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

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R

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

Compliance Status		COS	R	Compliance Status		COS	R
<b>Supervision</b>							
1	<u>IN</u> OUT			15	<u>IN</u> OUT N/A NO		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	<u>IN</u> OUT <u>N/A</u>			16	<u>IN</u> OUT N/A		
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
<b>Employee Health</b>							
3	<u>IN</u> OUT			17	<u>IN</u> OUT <u>N/A</u> NO		
Management/food employees & conditional employee: knowledge, responsibilities and reporting				Proper disposition or returned, previously served, reconditioned & unsafe food			
4	<u>IN</u> OUT			<b>Time / Temperature Control for Safety</b>			
Proper use of restriction and exclusion				18	<u>IN</u> OUT <u>N/A</u> NO		
5	<u>IN</u> OUT			Proper cooking time and temperature			
Procedures for responding to vomiting and diarrheal events				19	<u>IN</u> OUT <u>N/A</u> NO		
<b>Good Hygiene Practices</b>							
6	<u>IN</u> OUT <u>NO</u>			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	<u>IN</u> OUT <u>N/A</u> NO		
7	<u>IN</u> OUT <u>NO</u>			Proper cooling time and temperatures			
No discharge from eyes, nose, mouth				21	<u>IN</u> OUT <u>N/A</u> NO		
<b>Preventing Contamination by Hands</b>							
8	<u>IN</u> OUT <u>NO</u>			Proper hot holding temperatures			
Hands clean & properly washed				22	<u>IN</u> OUT <u>N/A</u> NO		
9	<u>IN</u> OUT <u>N/A</u> NO			Proper cold holding temperatures			
No bare hand contact with RTE food				23	<u>IN</u> OUT <u>N/A</u> NO		
10	<u>IN</u> OUT			Proper date marking and disposition			
Adequate handwashing sinks properly supplied & accessible				24	<u>IN</u> OUT <u>N/A</u> NO		
<b>Approved Source</b>							
11	<u>IN</u> OUT			<b>Consumer Advisory</b>			
Food obtained from an approved source				25	<u>IN</u> OUT <u>N/A</u>		
12	<u>IN</u> OUT <u>N/A</u> <u>NO</u>			Consumer advisory provided for raw/undercooked foods			
Food received at proper temperature				<b>Highly Susceptible Populations</b>			
13	<u>IN</u> OUT			26	<u>IN</u> OUT <u>N/A</u>		
Food in good condition, safe & unadulterated				Pasteurized foods used; prohibited foods not offered			
14	<u>IN</u> OUT <u>N/A</u> NO			<b>Food / Color Additives and Toxic Substances</b>			
Req. records available: shell stock tags, parasite destruction				27	<u>IN</u> OUT <u>N/A</u>		
				Food additives: approved and properly used			
<b>Risk factors</b> 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.							
				28	<u>IN</u> OUT <u>N/A</u>		
				Toxic substances properly identified, stored and used			
<b>Conformance with Approved Procedures</b>							
				19	<u>IN</u> OUT <u>N/A</u>		
				Compliance with variance/specialized process/HACCP			

### GOOD RETAIL PRACTICES

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

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

Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>							
30				<b>Proper Use of Utensils</b>			
Pasteurized eggs used where required				43			
31				In-use utensils properly stored			
Water & Ice from approved source				44			
32				Utensils, equipment & linens: properly stored, dried, & handled			
Variance obtained for specialized processing methods				45			
<b>Food Temperature Control</b>							
33				Single-use/single-service articles: properly stored & used			
Proper cooling methods used: adequate equipment for temp. control				46			
34				Gloves used properly			
Plant food properly cooked for hot holding				<b>Utensils, Equipment and Vending</b>			
35				47			
Approved thawing methods used				Food and non-food contact surfaces cleanable,			
36				48			
Thermometers provided and accurate				Properly designed, constructed, & used			
<b>Food Identification</b>							
37				49			
Food properly labeled: original container				Warewashing: installed, maintained, & used: test strips			
<b>Prevention of Food Contamination</b>							
38				<b>Physical Facilities</b>			
Insects, rodents, & animals not present				50			
39				Hot & cold water available adequate pressure			
Contamination prevented during food preparation, storage & display				51			
40				Plumbing installed, proper backflow devices			
Personal cleanliness				52			
41				Sewage & waste water properly disposed			
Wiping cloths: properly used & stored				53			
42				Toilet facilities properly constructed, supplied, & cleaned			
Washing fruits & vegetables				54			
				Garbage & refuse properly disposed, facilities maintained			
				55			
				Physical facilities installed, maintained, & clean			
				56			
				Adequate ventilation & lighting, designated areas used			

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge:	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>1/16/2021</u>
	Date: <u>1/16/2021</u>

Date: 1/6/2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Rapid Refill #134</b>	Date: <b>1-12-2021</b> Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>2 Peachtree Lane</b>	Time in: <b>11:20</b> Time out: <b>11:45</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder:	Risk Category: <b>D</b>	Total Violations <b>0</b>
Email: <b>compliance@voltage.com</b>	Phone: <b>(508) 429-8811</b>	Inspection Status: <b>Green</b> Yellow Red
Inspection Type: <b>Routine</b>	Re-inspection Pre-operational Illness Investigation Complaint Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance Status		COS	R
<b>Supervision</b>			
1	<b>IN</b> OUT		
2	<b>IN</b> OUT N/A		
<b>Employee Health</b>			
3	<b>IN</b> OUT		
4	<b>IN</b> OUT		
5	<b>IN</b> OUT		
<b>Good Hygiene Practices</b>			
6	<b>IN</b> OUT <b>NO</b>		
7	<b>IN</b> OUT <b>NO</b>		
<b>Preventing Contamination by Hands</b>			
8	<b>IN</b> OUT <b>NO</b>		
9	<b>IN</b> OUT N/A <b>NO</b>		
10	<b>IN</b> OUT		
<b>Approved Source</b>			
11	<b>IN</b> OUT		
12	<b>IN</b> OUT N/A <b>NO</b>		
13	<b>IN</b> OUT		
14	<b>IN</b> OUT N/A <b>NO</b>		
<p><b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.</p>			

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

Store 134 @ voltage.com

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up:

Follow-Up Date:

Date:

Date: 1-12-2021

Date: 1-12-2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Rapid Refill #140</b>	Date: <b>1-12-2021</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>715 DW Highway</b>	Time in: <b>1:00</b>	Time out: <b>1:30</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder:	Risk Category: <b>D</b>	Total Violations <b>0</b>	
Email: <b>compliance@voltage.com</b>	Phone: <b>(603) 789-3560</b>	Inspection Status: <b>Green</b>	Yellow Red
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted: **Y** **N**

Discussion with Person-in-Charge:

Follow-Up: **Y** **N**

Follow-Up Date:

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: **1-12-2021**

Date: 1-12-2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Cinemagic</u>	Date: <u>1/11/2021</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>11 Executive Park Drive</u>	Time in: <u>1:00</u>	Time out: <u>1:45</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Cinemagic</u>	Risk Category: <u>G</u>	Total Violations <u>1</u>	
Email: <u>Cinemagic_merr12@zycorp.com</u>	Phone: <u>(603) 423-0240</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: 10 days Y N

Follow-Up Date:

Signature of Person in Charge: D. Raymond

Date: 1/11/21

Signature of Inspector: [Signature]

Date: 1/21/2021







# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Arma JCS</u>	Date: <u>11/21</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>1404 DW Highway</u>	Time in: <u>2:00</u> Time out: <u>2:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Energy North LLC</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>
Email:	Phone: <u>(603) 645-189</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
Illness Investigation	Complaint	Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge: <u>CFPM: J</u>	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>11/11/2021</u>

Date: 11/21/2021

201007



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Subway # 20135</u>	Date: <u>1/11/2021</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>1408 DW Highway</u>	Time in: <u>2:00</u>	Time out: <u>2:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Energy North</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>	
Email:	Phone: <u>(603) 445-1800</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routing</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

Compliance Status	COS	R
<b>Safe Food and Water</b>		
30		
31		
32		
<b>Food Temperature Control</b>		
33		
34		
35		
36		
<b>Food Identification</b>		
37		
<b>Prevention of Food Contamination</b>		
38		
39		
40		
41		
42		

Compliance Status	COS	R
<b>Proper Use of Utensils</b>		
43		
44		
45		
46		
<b>Utensils, Equipment and Vending</b>		
47		
48		
49		
<b>Physical Facilities</b>		
50		
51		
52		
53		
54		
55		
56		

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge: <u>CFPH: ✓</u>	Follow-Up: <u>Y</u> N
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>1/11/2021</u>

Date: 1/11/2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Subway #60807</u>	Date: <u>1/11/2022</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>7 Continental Blvd Unit I</u>	Time in: <u>1:45</u>	Time out: <u>2:15</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>SNEC Banochar Group</u>	Risk Category: <u>D</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

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

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge: <u>no current CPFM</u>	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>1/11/2022</u>
	Date: <u>1/11/2022</u>

Date: 1/11/2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>CUS #902</b>	Date: <b>1/4/2021</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>456 DW Highway</b>	Time in: <b>1:30</b>	Time out: <b>2:00</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder: <b>CUS Manchester NH LLC</b>	Risk Category: <b>F</b>	Total Violations <b>0</b>	
Email:	Phone: <b>(603) 424-1120</b>	Inspection Status: <b>Green</b> Yellow Red	
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation
Complaint Other			

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <b>Y</b> N
Discussion with Person-in-Charge: <b>SH: Wendy</b>	Follow-Up: <b>Y</b> N
Signature of Person in Charge: <b>Wendy McKeen</b>	Follow-Up Date:
Signature of Inspector: <b>[Signature]</b>	Date: <b>1/6/2021</b>
	Date: <b>1/6/2021</b>







# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Ferry Mart</u>	Date: <u>1/4/2021</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>665 DW Highway</u>	Time in: <u>1:00</u>	Time out: <u>1:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Leemilt's petroleum inc.</u>	Risk Category: <u>D</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge:	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>1/6/2021</u>
	Date: <u>1/6/2021</u>





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: **Rapid Refill #134**

Address: **1 Peachtree Lane**

Owner/Permit Holder:

Email: **compliance@voltage.com**

Inspection Type:

**(Routine)**

Re-inspection

Pre-operational

Illness Investigation

Complaint

Other

Date: **1-12-2021**

Page 1 of **2**

No. of Risk Factor/Intervention Violations **0**

Time in: **1:20**

Time out: **1:45**

No. of Repeat Risk Factor/Intervention Violations **0**

Risk Category: **D**

Total Violations **0**

Phone: **(508) 429-8811**

Inspection Status: **(Green)** Yellow Red

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

#### Compliance Status

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

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

#### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

#### Compliance Status

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

#### Compliance Status

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

#### Compliance Status

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y **(N)**

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

Follow-Up Date:

Signature of Person in Charge:

Signature of Inspector:

Date: **1/12/2021**

Date: **1-12-2021**





# MERRIMACK FIRE DEPARTMENT

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

721054-1



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Rapid Refill #140</b>	Date: <b>1-12-2021</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>715 DW Highway</b>	Time in: <b>1:00</b>	Time out: <b>1:30</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder:	Risk Category: <b>D</b>	Total Violations <b>0</b>	
Email: <b>compliance@voltaill.com</b>	Phone: <b>(603) 789-8850</b>	Inspection Status: <b>Green</b>	Yellow Red
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

#### Compliance Status

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

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

#### Compliance Status

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

#### Compliance Status

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

#### Compliance Status

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: **Y** **N**

Follow-Up: **Y** **N**

Follow-Up Date:

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: **1-12-2021**





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Cinemagic Date: 1/11/2021 Page 1 of 2 No. of Risk Factor/Intervention Violations: 0  
Address: 11 Executive Park Drive Time in: 1:00 Time out: 1:45 No. of Repeat Risk Factor/Intervention Violations: 0  
Owner/Permit Holder: Cinemagic Risk Category: G Total Violations: 1  
Email: Cinemagic\_merr12@yahoo.com Phone: (603) 423-0240 Inspection Status: Green Yellow Red  
Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

#### Compliance Status

COS R

##### Supervision

- |   |   |  |  |  |
|---|---|--|--|--|
| 1 | <input checked="" type="radio"/> IN <input type="radio"/> OUT                           | Person in charge present, demonstrates knowledge and performs duties |  |  |
| 2 | <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A | Certified Food Protection Manager                                    |  |  |

##### Employee Health

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

##### Good Hygiene Practices

- |   |  |  |  |  |
|---|--|--|--|--|
| 6 | <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO | Proper eating, tasting, drinking, or tobacco use |  |  |
| 7 | <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO | No discharge from eyes, nose, mouth              |  |  |

##### Preventing Contamination by Hands

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

##### Approved Source

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

#### Compliance Status

COS R

##### Safe Food and Water

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

##### Food Temperature Control

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

##### Food Identification

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

##### Prevention of Food Contamination

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

#### Compliance Status

COS R

##### Protection from Contamination

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

##### Time / Temperature Control for Safety

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

##### Consumer Advisory

- |    |   |  |  |  |
|----|---|--|--|--|
| 25 | <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A | Consumer advisory provided for raw/undercooked foods |  |  |
|----|---|--|--|--|

##### Highly Susceptible Populations

- |    |   |  |  |  |
|----|---|--|--|--|
| 26 | <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A | Pasteurized foods used; prohibited foods not offered |  |  |
|----|---|--|--|--|

##### Food / Color Additives and Toxic Substances

- |    |   |   |  |  |
|----|---|---|--|--|
| 27 | <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A | Food additives: approved and properly used            |  |  |
| 28 | <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A | Toxic substances properly identified, stored and used |  |  |

##### Conformance with Approved Procedures

- |    |   |  |  |  |
|----|---|--|--|--|
| 29 | <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A | Compliance with variance/specialized process/HACCP |  |  |
|----|---|--|--|--|

#### Compliance Status

COS R

##### Proper Use of Utensils

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

##### Utensile, Equipment and Vending

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

##### Physical Facilities

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: (Y) N

Follow-Up: 10 days (Y) N

Follow-Up Date:

Signature of Person in Charge: D. Raymond

Signature of Inspector: [Signature]

Date: 1/11/21

Date: 1/21/2021

Date: 11/11/2021





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Arroma Tacos</u>	Date: <u>11/11/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>1404 DW Highway</u>	Time in: <u>2:00</u>	Time out: <u>2:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Energy North LLC</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>	
Email:	Phone: <u>(603) 645-1800</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge: CFPM: J

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date:

Signature of Inspector: [Signature]

Date: 11/11/2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Subway # 30135</u>	Date: <u>1/11/2021</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>1408 DW Highway</u>	Time in: <u>2:00</u>	Time out: <u>2:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Energy North</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>	
Email:	Phone: <u>(603) 425-1800</u>	Inspection Status: <u>Green</u>	Yellow Red
Inspection Type: <u>Routing</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge: <u>CFPH: ✓</u>	Follow-Up: Y <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>1/11/2021</u>

100 violations observed during inspection

[illegible]



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Subway #60807</u>	Date: <u>11/12/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>7 Continental Blvd Unit I</u>	Time in: <u>1:45</u>	Time out: <u>2:15</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>ENE Banochar group</u>	Risk Category: <u>D</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
---------------------------------	---------------	-----------------	-----------------------	-----------	-------

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge: <u>no current CPFM</u>	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>11/12/21</u>
	Date: <u>11/12/2021</u>

Date: 1/11/21  
Date: 4/11/2021



## MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Big kahunas</b>	Date: <b>1-19-21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>2</b>
Address: <b>380 DW Highway F+6</b>	Time in: <b>1:45</b>	Time out: <b>2:30</b>	No. of Repeat Risk Factor/Intervention Violations: <b>1</b>
Owner/Permit Holder: <b>Big kahunas LLC</b>	Risk Category: <b>C</b>	Total Violations: <b>4</b>	
Email: <b>Bigkahunas@gmail.com</b>	Phone: <b>(603) 494-4945</b>	Inspection Status: <b>Green</b>	Yellow Red
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation Complaint Other

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance Status		COS	R
<b>Supervision</b>			
1	IN OUT		
2	IN OUT N/A		
<b>Employee Health</b>			
3	IN OUT		
4	IN OUT		
5	IN OUT		
<b>Good Hygiene Practices</b>			
6	IN OUT NO		
7	IN OUT NO		
<b>Preventing Contamination by Hands</b>			
8	IN OUT NO		
9	IN OUT N/A NO		
10	IN OUT		
<b>Approved Source</b>			
11	IN OUT		
12	IN OUT N/A NO		
13	IN OUT		
14	IN OUT N/A NO		
<p><b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			

  

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

## GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

  

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

Type of Operation:

License Posted:

(Y) N

Discussion with Person-in-Charge:

Follow-Up: 14 days

(Y) N

Follow-Up Date:

Signature of Person in Charge:

Date: 1-19-21

Signature of Inspector:

Date: 1-19-2021

Date: 1-19-2021





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Puttin But Good Times</b>	Date: <b>1-13-21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>946 DW Highway Unit C</b>	Time in: <b>1:00</b>	Time out: <b>1:45</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder: <b>Josh Sereda</b>	Risk Category:		Total Violations <b>1</b>
Email: <b>Josh.Sereda@gmail.com</b>	Phone: <b>(603) 546-8685</b>	Inspection Status: <b>Green</b>	Yellow Red
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation Complaint Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance Status		COS	R	Compliance Status		COS	R
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	IN OUT			15	IN OUT N/A NO		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	IN OUT N/A			16	IN OUT N/A		
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
<b>Employee Health</b>				17	IN OUT N/A NO		
3	IN OUT			Proper disposition or returned, previously served, reconditioned & unsafe food			
Management/food employees & conditional employee; knowledge, responsibilities and reporting				<b>Time / Temperature Control for Safety</b>			
4	IN OUT			18	IN OUT N/A NO		
Proper use of restriction and exclusion				Proper cooking time and temperature			
5	IN OUT			19	IN OUT N/A NO		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygiene Practices</b>				20	IN OUT N/A NO		
6	IN OUT NO			Proper cooling time and temperatures			
Proper eating, tasting, drinking, or tobacco use				21	IN OUT N/A NO		
7	IN OUT NO			Proper hot holding temperatures			
No discharge from eyes, nose, mouth				22	IN OUT N/A NO		
<b>Preventing Contamination by Hands</b>				23	IN OUT N/A NO		
8	IN OUT NO			Proper cold holding temperatures			
Hands clean & properly washed				24	IN OUT N/A NO		
9	IN OUT N/A NO			Proper date marking and disposition			
No bare hand contact with RTE food				Time as a Public Health Control: procedures and records			
10	IN OUT			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied & accessible				25	IN OUT N/A		
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
11	IN OUT			26	IN OUT N/A		
Food obtained from an approved source				Pasteurized foods used; prohibited foods not offered			
12	IN OUT N/A NO			<b>Food / Color Additives and Toxic Substances</b>			
Food received at proper temperature				27	IN OUT N/A		
13	IN OUT			Food additives: approved and properly used			
Food in good condition, safe & unadulterated				28	IN OUT N/A		
14	IN OUT N/A NO			Toxic substances properly identified, stored and used			
Req. records available: shell stock tags, parasite destruction				<b>Conformance with Approved Procedures</b>			
<b>Risk factors</b> 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.				19	IN OUT N/A		
				Compliance with variance/specialized process/HACCP			

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Pasteurized eggs used where required			43	In-use utensils properly stored		
31	Water & Ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored & used		
<b>Food Temperature Control</b>				46	Gloves used properly		
33	Proper cooling methods used: adequate equipment for temp. control			<b>Utensils, Equipment and Vending</b>			
34	Plant food properly cooked for hot holding			47	Food and non-food contact surfaces cleanable,		
35	Approved thawing methods used			48	Properly designed, constructed, & used		
36	Thermometers provided and accurate			49	Warewashing: installed, maintained, & used: test strips		
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	Food properly labeled: original container			50	Hot & cold water available adequate pressure		
<b>Prevention of Food Contamination</b>				51	Plumbing installed, proper backflow devices		
38	Insects, rodents, & animals not present			52	Sewage & waste water properly disposed		
39	Contamination prevented during food preparation, storage & display			53	Toilet facilities properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed, facilities maintained		
41	Wiping cloths: properly used & stored			55	Physical facilities installed, maintained, & clean		
42	Washing fruits & vegetables			56	Adequate ventilation & lighting, designated areas used		

Type of Operation:	License Posted: <b>(Y)</b> N
Discussion with Person-in-Charge: <b>* Follow-up on CFM requirement *</b>	Follow-Up: <b>14 days</b> (Y) N
	Follow-Up Date:
Signature of Person in Charge: <i>[Signature]</i>	Date: <b>1-13-21</b>
Signature of Inspector: <i>[Signature]</i>	Date: <b>1-13-21</b>

Date: 1-13-2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Papa Ginos</b>	Date: <b>1-25/21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>3 continental Blvd.</b>	Time in: <b>1:00</b>	Time out: <b>1:30</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder: <b>Papa Ginos : wago england</b>	Risk Category: <b>B</b>	Total Violations <b>1</b>	
Email: <b>Authentic eats LLC</b>	Phone: <b>(603) 429-1446</b>	Inspection Status: <b>Green</b> Yellow Red	
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance Status		COS	R	Compliance Status		COS	R
<b>Supervision</b>							
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT			15	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			16	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
<b>Employee Health</b>							
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT			17	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Management/food employees & conditional employee; knowledge, responsibilities and reporting				Proper disposition or returned, previously served, reconditioned & unsafe food			
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT			<b>Time / Temperature Control for Safety</b>			
Proper use of restriction and exclusion				18	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT			19	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Procedures for responding to vomiting and diarrheal events				20	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
<b>Good Hygiene Practices</b>							
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			21	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Proper eating, tasting, drinking, or tobacco use				22	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			23	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
No discharge from eyes, nose, mouth				24	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
<b>Preventing Contamination by Hands</b>							
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			<b>Consumer Advisory</b>			
Hands clean & properly washed				25	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			<b>Highly Susceptible Populations</b>			
No bare hand contact with RTE food				26	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT			<b>Food / Color Additives and Toxic Substances</b>			
Adequate handwashing sinks properly supplied & accessible				27	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
<b>Approved Source</b>							
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT			28	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Food obtained from an approved source				<b>Conformance with Approved Procedures</b>			
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			19	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Food received at proper temperature				Compliance with variance/specialized process/HACCP			
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT						
Food in good condition, safe & unadulterated							
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO						
Req. records available: shell stock tags, parasite destruction							

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

### GOOD RETAIL PRACTICES

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

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

Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>							
30				43			
Pasteurized eggs used where required				In-use utensils properly stored			
31				44			
Water & Ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored & used			
<b>Food Temperature Control</b>							
33				46			
Proper cooling methods used: adequate equipment for temp. control				Gloves used properly			
34				<b>Utensils, Equipment and Vending</b>			
Plant food properly cooked for hot holding				47			
35				Food and non-food contact surfaces cleanable,			
Approved thawing methods used				48			
36				Properly designed, constructed, & used			
Thermometers provided and accurate				49			
				Warewashing: installed, maintained, & used: test strips			
<b>Food Identification</b>							
37				<b>Physical Facilities</b>			
Food properly labeled: original container				50			
<b>Prevention of Food Contamination</b>							
38				51			
Insects, rodents, & animals not present				Hot & cold water available adequate pressure			
39				52			
Contamination prevented during food preparation, storage & display				Plumbing installed, proper backflow devices			
40				53			
Personal cleanliness				Sewage & waste water properly disposed			
41				54			
Wiping cloths: properly used & stored				Toilet facilities properly constructed, supplied, & cleaned			
42				55	<input checked="" type="radio"/> Y		
Washing fruits & vegetables				Garbage & refuse properly disposed, facilities maintained			
				56			
				Physical facilities installed, maintained, & clean			
				Adequate ventilation & lighting, designated areas used			

Type of Operation:	License Posted: <input checked="" type="radio"/> Y <input type="radio"/> N
Discussion with Person-in-Charge:	Follow-Up: <b>14 days</b> <input checked="" type="radio"/> Y <input type="radio"/> N
Signature of Person in Charge: <i>Keith G...</i>	Follow-Up Date:
Signature of Inspector: <i>[Signature]</i>	Date: <b>1/25/2021</b>
	Date: <b>1-25-2021</b>

Date: 1-25-2024



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Spartan Pizza</u>	Date: <u>11/26/21</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>733 DOW Highway</u>	Time in: <u>11:15</u> Time out: <u>12:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Nika</u>	Risk Category: <u>C</u>	Total Violations <u>1</u>
Email:	Phone: <u>(603) 424-6464</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection Pre-operational Illness Investigation Complaint Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance Status		COS	R
<b>Supervision</b>			
1	<u>IN</u> OUT		
2	<u>IN</u> OUT N/A		
<b>Employee Health</b>			
3	<u>IN</u> OUT		
4	<u>IN</u> OUT		
5	<u>IN</u> OUT		
<b>Good Hygiene Practices</b>			
6	IN OUT <u>NO</u>		
7	IN OUT <u>NO</u>		
<b>Preventing Contamination by Hands</b>			
8	<u>IN</u> OUT NO		
9	<u>IN</u> OUT N/A NO		
10	<u>IN</u> OUT		
<b>Approved Source</b>			
11	<u>IN</u> OUT		
12	IN OUT N/A <u>NO</u>		
13	<u>IN</u> OUT		
14	IN OUT <u>N/A</u> NO		
<p><b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			

  

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

### GOOD RETAIL PRACTICES

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

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

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

  

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

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge: <u>* CFPM by July 2021 *</u>	Follow-Up: <u>14 days</u> Y N
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>11/26/2021</u>

Date: 1/26/2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Dollar General Store #191817</u>	Date: <u>1/26/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>7</u>
Address: <u>360 DW Highway</u>	Time in: <u>12:00</u>	Time out: <u>12:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Dollar General</u>	Risk Category: <u>B</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation: <u>Retail</u>	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>Adam Cobe</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>1-26-2021</u>

Date: 1/26/2021





# MERRIMACK FIRE DEPARTMENT

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



401056-01

## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Burger King</u>	Date: <u>2-2-21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>2 Amherst Road</u>	Time in: <u>11:00</u>	Time out: <u>11:45</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Burger King</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>	
Email:	Phone: <u>(603) 429-0624</u>	Inspection Status: <u>Green</u>	Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation Complaint Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: Miguelia Rodriguez

Date:

Signature of Inspector: [Signature]

Date: 1-27-2021

Date:



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Walgreens #09646</u>	Date: <u>1-29-21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>615 DW Highway</u>	Time in: <u>10:30</u>	Time out: <u>1:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Walgreen Eastern company</u>	Risk Category: <u>F</u>	Total Violations <u>1</u>	
Email: <u>M6R-09646@walgreens.com</u>	Phone: <u>(603) 423-9330</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation: retail

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date: 1-29-21

Signature of Inspector: [Signature]

Date: 1-29-2021

Date: 1-29-2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>YMCA of Greater Nashua</b>	Date: <b>1/29/12</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>6 Henry Clay Drive</b>	Time in: <b>1:00</b>	Time out: <b>1:30</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder: <b>YMCA</b>	Risk Category: <b>G</b>	Total Violations <b>0</b>	
Email:	Phone:	Inspection Status: <b>Green</b> Yellow Red	

Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
---------------------------------	---------------	-----------------	-----------------------	-----------	-------

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation: **chitave**

License Posted: **Y** **N**

Discussion with Person-in-Charge:

Follow-Up: **Y** **N**

Follow-Up Date:

Signature of Person in Charge: *[Signature]*

Date:

Signature of Inspector: *[Signature]*

Date: **1/27/12**

Date: 1-27-2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Anheuser Busch - Biergarten Date: 1/29/21 Page 1 of 2 No. of Risk Factor/Intervention Violations: 0  
Address: 221 DW Highway Time in: 11:30 Time out: 12:30 No. of Repeat Risk Factor/Intervention Violations: 0  
Owner/Permit Holder: Anheuser Busch Risk Category: C Total Violations: 0  
Email: Phone: (603) 595-1282 Inspection Status: Green Yellow Red

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

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation: License Posted: Y N  
Discussion with Person-in-Charge: Follow-Up: Y N  
Follow-Up Date: 01/29/2021  
Signature of Person in Charge: Carla Keardon Date: 01/29/2021  
Signature of Inspector: [Signature] Date: 1/29/2021

Date: 11/29/2021





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Annebor Boson - Hospitality</b>	Date: <b>1/29/21</b> Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>221 Dow Highway</b>	Time in: <b>11:30</b> Time out: <b>12:30</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder: <b>Annebor Boson</b>	Risk Category: <b>G</b>	Total Violations <b>0</b>
Email:	Phone: <b>(603) 945-1202</b>	Inspection Status: <b>Green</b> Yellow Red
Inspection Type: <b>Routine</b>	Re-inspection Pre-operational Illness Investigation Complaint Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance Status		COS	R
<b>Supervision</b>			
1	IN OUT		
2	IN OUT N/A		
<b>Employee Health</b>			
3	IN OUT		
4	IN OUT		
5	IN OUT		
<b>Good Hygiene Practices</b>			
6	IN OUT		
7	IN OUT		
<b>Preventing Contamination by Hands</b>			
8	IN OUT		
9	IN OUT N/A NO		
10	IN OUT		
<b>Approved Source</b>			
11	IN OUT		
12	IN OUT N/A NO		
13	IN OUT		
14	IN OUT N/A NO		
<p><b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			

  

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

  

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: **(Y) N**

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

Follow-Up Date:

Signature of Person in Charge: *Casla Pearson*

Date: *01/29/2021*

Signature of Inspector: *Paul E. [Signature]*

Date: *1/29/2021*

Date: 1-29-2021