

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



_			1002 231		- WARITA	ACAZ N. H. J	LXIDE	THOTAGIA	KEIOKI		
Es	tablis	hment: 🎉	olisman		_ Date <b>l</b> ∽	15-202	Pag	ge 1 of <b>2</b>	No. of Risk Factor/Intervention Violati	ons	Ø
Ad	dress	220	Du Highway				-		No. of Repeat Risk Factor/Intervention Violati	-	
$\overline{}$								10 0di. <u>Z</u> _ CC		-1'	<u>z</u>
		remiii noid	er Kollsman Inc.		Risk Ca		p-4		Total Violation	ons	<u>න</u>
Em	nail:			F	Phone	(D3)	186	<u>36 -2302</u>	Inspection Status: Green Yellow Red	1	
Ins	pection	on Type:	Routine Re-inspection Pre-o	peration	nal	lline	ess In	vestigation	Complaint Other		
			FOODBORNE ILLNESS RI	SK FAC	TORS A	ND PU	BLIC	HEALTH I	NTERVENTIONS		
			Circle designated compliance status (IN, OUT,	N/A, NO	) for eac	th item		Mark "X"	in appropriate box for COS and/or R		
			IN ≈ in compliance OUT≈ not in compliance NO	= not obs	served N	<b>I/A</b> = no	t appl	licable COS =	corrected on-site R = repeat violation		
Con	ıplian	ce Status		cos	R	Соп	nolian	ice Status	16	cos	R
			Supervision						Protection from Contamination		
1	(N)	DUT	Person in charge present, demonstrates knowledge and performs duties			15	ÎN	DUT N/A NO	Food separated and protected		
2	(NI)	DUT N/A	Certified Food Protection Manager	$\dashv$		16	- KIN	DUT N/A	Food-contact surfaces cleaned and sanitized		
			Employee Health			17	_	OUTNANO	Proper disposition or returned, previously served,		_
3	(N)	DUT	Management/food employees & conditional employee;	$\overline{}$	+		,,,,		reconditioned & unsafe food		
	12		knowledge, responsibilities and reporting	-	$\perp$				Time / Temperature Control for Safety		
4			Proper use of restriction and exclusion			18		OUT N/A(NO)	Proper cooking time and temperature		
5	TM	301	Procedures for responding to vomiting and diamheal events			19	$\rightarrow$	OUT N/A (TO)	Proper reheating procedures for hot holding		
_	T		Good Hygiene Practices			20		OUT N/N NO	Proper cooling time and temperatures		
6	IN C		Proper eating, tasting, drinking, or tobacco use	$\rightarrow$	+	21		OUT N/ANO	Proper hot holding temperatures		
7	IN C	DUT NO	No discharge from eyes, nose, mouth			22	1	OUT N/A NO	Proper cold holding temperatures		
			Preventing Contamination by Hands			23	_	DUT N/A NO	Proper date marking and disposition		
8	INC		Hands clean & properly washed		Ш	24	IN	OUT N/A NO	Time as a Public Health Control: procedures and records		
9	100	DUT N/A NO	No bare hand contact with RTE food		$\perp \perp \mid$				Consumer Advisory		
10	(IN)	DUT	Adequate handwashing sinks properly supplied & accessible	ð .		25		DUT N/A	Consumer advisory provided for raw/undercooked foods		
	10		Approved Source						Highly Susceptible Populations		
11	(IN)		Food obtained from an approved source			26	IN	OUT	Pasteurized foods used; prohibited foods not offered		
12		DUT N/A (10)	Food received at proper temperature					Foo	d / Color Additives and Toxic Substances		
13	IN G	UT	Food in good condition, safe & unadulterated			27	IN (	OUT(N/A)	Food additives: approved and properly used		
14	INC	DUT N/A NO	Req. records available: shell stock tags, parasite destruction			28		DUT N/A	Toxic substances properly identified, stored and used		
	R	lisk factors a	re improper practices or procedures identified as the	most				Co	informance with Approved Procedures		
	În	terventions a	re improper practices or procedures identified as the ributing factors of foodborne illness or injury, Public I- are control measures to prevent foodborne illness or i	realth njury.		19	IN	OUTWA	Compliance with variance/specialized process/HACCP		
				GOOD R	ETAIL	PRAC	LICES	5			
			Good retail practices are preventative measure	es to contr	ol the add	dition of p	athoge	ens, chemicals, a	and physical objects into foods,		
Mai	k "X"	in box if num	bered item is not in compliance Mark "X" on a						=corrected on-site during inspection R=repeat viol	ation	$\dashv$
`amı	alianc	e Status		cos	R	Com	nllana	e Status		00	
			Safe Food and Water	1000	1.17	00111	PILETIC	o Status	Proper Use of Utensils	OS	R
30		Pasteurized	eggs used where required	1		43	Т	In-use utensi	Is properly stored		-
31		Water & Ice	from approved source	1		44		Utensils, equ	ipment & linens; properly stored, dried, & handled	$\rightarrow$	$\dashv$
32		Variance obt	tained for specialized processing methods			45			ngle-service articles: properly stored & used	$\rightarrow$	$\dashv$
			Food Temperature Control	-		46		Gloves used		$\neg$	$\dashv$
33		Proper coolii	ng methods used: adequate equipment for temp. control	T			1		Utensils, Equipment and Vending		
34		Plant food pr	roperly cooked for hot holding			47 .	Т	Food and nor	n-food contact surfaces cleanable.		-
35		Approved the	awing methods used			48		Properly desi	gned, constructed, & used	$\rightarrow$	$\dashv$
36		Thermomete	rs provided and accurate			49			: installed, maintained, & used: test strips	-+	$\exists$
			Food Identification						Physical Facilities		
37		Food properl	y labeled: original container	T		50	T	Hot & cold wa	ater available adequate pressure		7
			Prevention of Food Contamination			51		Plumbing inst	alled, proper backflow devices	$\top$	٦.
38		Insects, rode	nts, & animals not present			52		Sewage & wa	ste water properly disposed	$\pm$	7
39		Contaminatio	on prevented during food preparation, storage & display			53		Toilet facilities	s properly constructed, supplied, & cleaned	$\dashv$	7
40		Personal clea	anliness			54			fuse properly disposed, facilities maintained	$\rightarrow$	$\dashv$
41		Wiping cloths	properly used & stored	$\vdash$		55			ties installed, maintained, & clean	$\rightarrow$	┥
42		Washing fruit	ts & vegetables			56		Adequate ven	tilation & lighting, designated areas used	_	
Type of Operation: Cascleria - 700+											
Тур	e of (	Operation:	Catcleria - 200+						License Posted: Y	) N	
Discussion with Person-in-Charge:									Follow-Up: Y	(N	7
3/ dropy / Jokn Mar									Follow-Up Date:		1
									r ollow-op pate.		
Sigr	nature	of Person	in Charge:						Date: ///5/0/00	/	
Siar	nature	of Inspect	or:					-	Date: 1 15 75 71		7



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



Es	tablishmei	nt: Icolismoun			Date: \-\5	-2021	Page <u>1</u> of <u>7</u>
Ad	dress: 2:	so Dw Highwa	and			Achieved: L-LS -	
				TEMPERATURE OBSERVA	TTONS		
		Item / Location	Temp.	Item / Locution	Temp.	Item / Location	Temp
Clou	cese l	walk-in	40				
					N.		
			OBSE	RVATIONS AND/OR CORRECT	TIVE ACTIONS		
V	Item Number	Section of Code		Description of	Violation		Dated Corrected
							or COS
						<del></del>	
			De Words	De about and de A	ing the most to a		
			IID OILLOGINO	ns observed doi	mspection.		
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	ature of D	roon in Charles	<del>\/ ////</del>				1/2/
		erson in Charge:	To Wood			Date: / /	-/01(
signa	ature of In	spector:	SILL			Date: [_15	-2021



#### **HEALTH DIVISION**

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



Est	ablist	ment: Pri	me ATC	ī	Date:\/	14/2	Pag	e 1 of _2.	No. of Risk Factor/Intervention Violation	15 0
Ade	dress	380 D	W Highway					e out:\p: 37	No. of Repeat Risk Factor/Intervention Violation	4.5
			er Daul	-	Risk Ca	ategor	y: [		Total Violation	s (7)
Em	ail: (	Jacki	e @primeotc.com	_	Phone?			-0-8092	Inspection Status: Green Yellow Red	1,900
Ins	pectic	n Type:	(Routine) Re-inspection Pre-op					vestigation	Complaint Other	
			FOODBORNE ILLNESS RIS							
			Circle designated compliance status (IN, OUT, N						in appropriate box for COS and/or R	
			IN = in compliance OUT= not in compliance NO =	not obs	served N	<b>I/A</b> = n	ot appl	icable COS =	corrected on-site R = repeat violation	
Com	oliano	e Status		Icos				ce Status	CO	SR
			Supervision	1000	1.5		приш	oc otawa	Protection from Contamination	3   1
1		DUT	Person in charge present, demonstrates knowledge and performs duties	T		15	1 IN	DUT N/A NO	Food separated and protected	
2	INC	OUT(N/A)	Certified Food Protection Manager	+	+	16	IN	OUTIVA	Food-contact surfaces cleaned and sanitized	-
			Employee Health			17	IN	OUT (N/A) NO	Proper disposition or returned, previously served.	
3	INC	DUT	Management/food employees & conditional employee;	Т	$\top$				reconditioned & unsafe food Time / Temperature Control for Safety	
4	INC		knowledge, responsibilities and reporting  Proper use of restriction and exclusion	+	+	18	IN	OUT N/A NO	Proper cooking time and temperature	
5	IN)C		Procedures for responding to vomiting and diarrheal events	+	+-	19		OUT(N/A)NO	Proper reheating procedures for hot holding	+-
			Good Hygiene Practices	-		20	_	OUT N/A NO	Proper cooling time and temperatures	+
6	IN C	UT (NO)	Proper eating, tasting, drinking, or tobacco use	T	$\Box$	21	IN	OUT N/A NO	Proper hot holding temperatures	
7	INC	UT (NO)	No discharge from eyes, nose, mouth			22	- IN	OUT (N/A)NO	Proper cold holding temperatures	
			Preventing Contamination by Hands			23	JN :	ON AM TUO	Proper date marking and disposition	
8	INO	- 1	Hands clean & properly washed	1	Ш	24	IN	OUT N/ANO	Time as a Public Health Control: procedures and records	
9	11	UT/N/A NO	No bare hand contact with RTE food	ـــــــــ	4				Consumer Advisory	
10	(IN )	UT	Adequate handwashing sinks properly supplied & accessible		$\Box$	25	IN	OUT (NA)	Consumer advisory provided for raw/undercooked foods	
11 (	TNO	UT	Approved Source Food obtained from an approved source	Т	T -	26	LINI	OUT (VA	Highly Susceptible Populations  Pasteurized foods used; prohibited foods not offered	
12	-	UT N/A NO	Food received at proper temperature	+	+	-20			od / Color Additives and Toxic Substances	
13	ÎND	UT	Food in good condition, safe & unadulterated		$\Box$	27	IN	OUT(N/A)	Food additives: approved and properly used	
14	IN O	UT(N/A NO	Req. records available: shell stock tags, parasite destruction			28	(11)	OUT N/A	Toxic substances properly identified, stored and used	$\neg$
	R	sk factors a	re improper practices or procedures identified as the n	nost				Co	onformance with Approved Procedures	
	Int	erventions a	re improper practices or procedures identified as the m ributing factors of foodborne illness or injury. Public He tre control measures to prevent foodborne illness or inj	jury,		19	IN	OUT N/A	Compliance with variance/specialized process/HACCP	
			G	OOD R	ETAIL	PRAC	TICES	3		
			Good retail practices are preventative measures	to contro	ol the add	lition of	pathoge			
Mar	k "X" i	n box if num	bered item is not in compliance Mark "X" on ap	propriat	te box fo	or COS	and/or	r COS	=corrected on-site during inspection R=repeat violati	on
Comp	olianc	e Status		cos	R	Con	plianc	e Status	cos	R
			Safe Food and Water						Proper Use of Utensils	
30			eggs used where required			43	-		ils properly stored	$\perp$
32			from approved source tained for specialized processing methods		H	45	+	-	ipment & linens: properly stored, dried, & handled	+
			Food Temperature Control			46	+	Gloves used	ingle-service articles: properly stored & used	+
33		Proper coolir	ng methods used: adequate equipment for temp. control						Utensils, Equipment and Vending	-1
34		Plant food pr	operly cooked for hot holding			47	-	Food and no	n-food contact surfaces cleanable,	$\top$
35		Approved the	awing methods used			48		Properly desi	igned, constructed, & used	
36		Thermomete	rs provided and accurate			49		Warewashing	g: installed, maintained, & used: test strips	
37		Food proport	Food Identification  y labeled: original container			50	1	Het & pold we	Physical Facilities	
31		rood proper	Prevention of Food Contamination			51	+-		ater available adequate pressure talled, proper backflow devices	+
38		Insects, rode	ents, & animals not present			52	+		aste water properly disposed	+
39		Contamination	on prevented during food preparation, storage & display			53			s properly constructed, supplied, & cleaned	+
40		Personal clea	anliness			54		Garbage & re	fuse properly disposed, facilities maintained	$\top$
41		Wiping cloths	s: properly used & stored			55		Physical facili	ities installed, maintained, & clean	
42		Washing fruit	ts & vegetables			56		Adequate ver	ntilation & lighting, designated areas used	
Tvp	e of C	peration:	Digrenery						License Posted: (Y)	N
			son-in-Charge:							
									Follow-Up: Y	N
P	يدسك	: Mar	ruge 1						Follow-Up Date:	
Sigr	ature	of Person	in Charge: Many of Jahns	Market Control					Date: 6/14/2-12-1	
Sigr	nature	of Inspect	or:						Date: 1-14-2021	



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



Establishmer	t: Prime Atta	native Tro	atment center	D	ate: - 4-2021	Page.	2 of 2
Address: 3	30 DW Highwa	4		С	ompliance Achieved:	. 14 - 2021	
	· V		TEMPERATURE OBSER	VALIUMS			
10 / 0.	Item / Location	Temp.	Item / Location	Temp	· Item/	Location	Temp.
n/a							
			OPCEDU ATIONE AND ON CORD	TOTAL A CONTRACTOR			
, Item	<u> </u>		OBSERVATIONS AND/OR CORRI				Data I Company
Number	Section of Code		Description	of Violation			Dated Corrected or COS
		1010 09	ations observed	during n	nsrection		
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		<del></del>					
ignature of Pe	rson in Charge:	Wal 1.	Likon		Date:	1/14/21	12-1
Signature of Ins	spector:	25/1	Of .		Date:		



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



Est	ablish	nment: 😭	g kahunas		Date: <sub>I</sub>	-19	-21	Page	e 1 of _2_	No. of Risk Factor/Intervention Violation	ons	2
Ad	dress:	380 0	w Highway F76	T	ime i	nt ti	45	Time	out:2:30	PNo. of Repeat Risk Factor/Intervention Violation	ons "	1
-		_	er: Big kanunas ULC.	F	Risk C	ate	gory:	C		Total Violatio	ons Z	L
			runes exmail com	P	hone	:/ 6	503	149	4-499	Inspection Status: Green Yellow Rec	1	
Ins		n Type:	Routine Re-inspection Pre-op					-	estigation	Complaint Other		
-		71.1300	FOODBORNE ILLNESS RIS			AN						
-			Circle designated compliance status (IN, OUT, N							In appropriate box for COS and/or R		
			IN = in compliance OUT= not in compliance NO =					applic				
												_
Con	pliane	e Status	Supervision	cos	R	ł	Com	plianc	e Status	Protection from Contamination	os	R
1	R	DUT	Person in charge present, demonstrates knowledge and	T	1		15	INC	OUT N/A NO	Food separated and protected		
2	>4	DUT N/A	Performs duties  Certified Food Protection Manager	+		1	16	-	DUT N/A	Food-contact surfaces cleaned and sanitized	$\rightarrow$	
			Employee Health	1			17	~	OUT N/A NO	Proper disposition or returned, previously served,		-
	(IN)	NIT.	Management/food employees & conditional employee;	T	T			1		reconditioned & unsafe food		
3	1		knowledge, responsibilities and reporting	-	-		40	Linia		Time / Temperature Control for Safety		
5			Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal events	-	$\vdash$	1	18		DUT N/A(NO)	Proper cooking time and temperature  Proper reheating procedures for hot holding	-	_
l-			Good Hygiene Practices		<u> </u>		20	_	OUT N/A(NO)	Proper cooling time and temperatures	-	
6	INC	DUT NO	Proper eating, tasting, drinking, or tobacco use	1	T		21	100	OUT N/A NO	Proper hot holding temperatures	$\rightarrow$	
7	INC		No discharge from eyes, nose, mouth	+		7	22		OUT N/A NO	Proper cold holding temperatures	V	X
Ė	1 114 0	01 (10)	Preventing Contamination by Hands	<u> </u>	1	ن	23	10.73	OUT N/A NO	Proper date marking and disposition	~	Δ
8	INC	UT NO	Hands clean & properly washed	T	Τ		24	INC	OUT N/A TO	Time as a Public Health Control: procedures and records		$\neg$
9		UT N/A NO	No bare hand contact with RTE food	1						Consumer Advisory		
10	INC	_	Adequate handwashing sinks properly supplied & accessible				25	IND	OUT N/A	Consumer advisory provided for raw/undercooked foods		
			Approved Source							Highly Susceptible Populations		
11	(N)	UT	Food obtained from an approved source				26	( IN)c	DUT N/A	Pasteurized foods used; prohibited foods not offered		
12	INO	UT N/A	Food received at proper temperature			li			Foo	d / Color Additives and Toxic Substances		
13	(N)	UT	Food in good condition, safe & unadulterated				27	INC	DUT (IA)	Food additives: approved and properly used		
14	INO	UTNANO	Reg. records available: shell stock tags, parasite destruction				28	(IN)	OUT N/A	Toxic substances properly identified, stored and used		
	R	isk factors a	re improper practices or procedures identified as the n	nost	$\Box$				C	onformance with Approved Procedures		
	Pr In	evalent cont terventions	re improper practices or procedures identified as the n tributing factors of foodborne illness or injury. Public He are control measures to prevent foodborne illness or in	ealth iurv.			19	INO	OUTWA	Compliance with variance/specialized process/HACCP		
_					12/19/ A 1	T D	<u> </u>	<u> </u>				
			Good retail practices are preventative measures	OOD R		_				and physical chiegte into foods		-
Ma	rk "X" i	n box if num	bered item is not in compliance Mark "X" on ap							=corrected on-site during inspection R=repeat viol	ation	$\dashv$
				1				17.				
Com	plianc	e Status	Safe Food and Water	cos	R		Comp	oliance	e Status	Proper Use of Utensils	os	R
30	[	Paeteurized	eggs used where required	1		ŀ	43	1	In-use utens	ils properly stored	F	
31			from approved source		$\vdash$	ŀ	44			upment & linens: properly stored, dried, & handled	-	$\exists$
32			tained for specialized processing methods			ŀ	45	<del>                                     </del>		ingle-service articles: properly stored & used	-	
		T GITIGITO	Food Temperature Control			ŀ	46		Gloves used			$\exists$
33	1	Proper cooli	ing methods used: adequate equipment for temp. control		П	ŀ				Utensils, Equipment and Vending		
34		<u> </u>	roperly cooked for hot holding			ŀ	47 -		Food and no	n-food contact surfaces cleanable,	$\neg \top$	
35			awing methods used			ŀ	48			igned, constructed, & used		┨
36	$\Box$		ers provided and accurate		$\Box$	ŀ	49			g: installed, maintained, & used: test strips	-	$\dashv$
			Food Identification			-				Physical Facilities		
37		Food proper	ly labeled: original container			- 1	50		Hot & cold w	ater available adequate pressure		
			Prevention of Food Contamination			Ī	51		Plumbing ins	talled, proper backflow devices		
38	X	Insects, rode	ents, & animals not present			ľ	52		Sewage & wa	aste water properly disposed		
39		Contaminati	on prevented during food preparation, storage & display			1	53		Toilet facilitie	s properly constructed, supplied, & cleaned		
40	_	Personal cle	anliness				54		Garbage & re	fuse properly disposed, facilities maintained		
41						N	55	X	Physical facil	ities installed, maintained, & clean		
		Wiping cloth	s; properly used & stored			.#1						
42			s: properly used & stored its & vegetables			1	56		Adequate ver	ntilation & lighting, designated areas used		
		Washing frui				1	56		Adequate ver	ntilation & lighting, designated areas used		
Туг		Washing frui	its & vegetables			1	56		Adequate ver	ntilation & lighting, designated areas used  License Posted:	) N	
Туг		Washing frui				1	56		Adequate ver	ntilation & lighting, designated areas used	) N	
Туг		Washing frui	its & vegetables			1	56		Adequate ve	ntilation & lighting, designated areas used  License Posted:	1	
Typ	cussio	Washing frui Operation: on with Per	its & vegetables son-in-Charge:			1	56		Adequate ver	License Posted:  Follow-Up: A downs Y Follow-Up Date:	1	
Typ Dis	cussio	Washing frui Diperation: on with Per of Person	is & vegetables  son-in-Charge:				56		Adequate ver	License Posted:  Follow-Up: IA dou's Y Follow-Up Date:  Date: \[ \bigcup_{-19-2} \]	1	
Typ Dis	cussio	Washing frui Operation: on with Per	is & vegetables  son-in-Charge:			1	56		Adequate ver	License Posted:  Follow-Up: A downs Y Follow-Up Date:	1	



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



Es	stablishmer	It: Big Kenur	1cr2			Date:	19-2021	Page	20	f_Z
		D PWHICH		6		Complia	nce Achieved:			
		Item/Location	- 4	Temp.	TEMPERATURE OBSERVATIONS Item/Location					
		rice /steam	-table	(4)		Temp.	Item / Locutio	п		Тетр.
		ato/in-lin		41'	cot pincapple (counter	7				
د ام	raderect	archar I ma	01- VIV	39'		<del>                                     </del>			-	
1 -		•		41						
1		90/2-00	01							
716	NO POL				OBSERVATIONS AND/OR CORRECTIVE ACT	TONS				
v	Item	Section of Code			Description of Violation				Dated C	оптестеd
<u>_</u>	Number	Gebuori or Gode		-	Description of Violation	· · · · · · · · · · · · · · · · · · ·			or C	cos
			Kitchen							
Ż	38	6-292.15	PAIDE	holes	in screen of book screen	door &	epair.			
PF	10				well available at war			nie.		
C,	55									
	23 42				tand tiles in Kitched so					
_			of di	sk/d	Tublation absenced a	<del> </del>				
P	2.2	3-501.16 -	A RE	PEA	indiation abserved a	st froit 1	on coonter by			
			3 moot	she s	tedion not held at proper	-temps	cur pheasol	و		
			Absen	ed o	49. Fluit needs to be	Kerto	the Allor belo	CV3 -		
			12,8126	sed in	e both with elc food	-bad (30th	with the them	. 0		
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			10119	<u> </u>	re discolded.					
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Sign	ature of Pe	erson in Charge:	- ALT				Date: \-	9-2	021	
Sign	ature of In:	spector:	The state of the s				Date: [ _ [ 4			



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



Est	ablishment:	othin But Good Times	10	ate <sub>1</sub> .	13	-21	Page	e 1 of _ <b>2</b> _	No. of Ri	sk Factor/Inte	ervention \	√iolation	15 CZ
Add	iress: 446 D	2) Hay Promise as	Т	ime i	n:[	:00	Time	e out1.45	No. of Repeat Ri	sk Factor/Inte	ervention <sup>3</sup>	Violation	1S Ø
	ner/Permit Hold		R	isk C	ato	egory:					Total '	Violation	ns 1
<u> </u>		recal@gmail.com	_					-Groe	Inspection Status	Green	Yelfow	Red	
	_ , .						**	<u>,-8685</u>				TREG	
เกร	pection Type:	(Routine) Re-inspection Pre-ope			4.7			vestigation	Complaint	Othe	<u></u>		
-		FOODBORNE ILLNESS RISK					BLIC			-000			
		Circle designated compliance status (IN, OUT, N/							in appropriate box fo				
		IN = in compliance OUT= not in compliance NO = r	ot obse	erved	N//	A = not	applic	cable COS =	corrected on-site R :	= repeat violatio	ın		
Com	pliance Status		cos	R	T	Com	pliano	ce Status				CC	OS R
		Supervision			-				Protection from	Contamination	<u>n</u>		
1	IN OUT	Person in charge present, demonstrates knowledge and performs duties				15		DUT N/A NO	Food separated and p	rotected			
2	N DUT N/A	Certified Food Protection Manager				16		DUT N/A	Food-contact surfaces		11 10 100 10 100		
		Employee Health				17	IN C	OUTWANO	Proper disposition or r reconditioned & unsafe	eturned, previous e food	ly served,		
3	TROUT	Management/food employees & conditional employee;			1				Time / Temperature		fety		
4	NOUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion				18	TING	OUT N/ANO	Proper cooking time a				
5	ПООИТ	Procedures for responding to vomiting and diarrheal events			1	19	_	OUT N/ANO	Proper reheating proc		ding	-	
		Good Hygiene Practices			1	20	INC	OUT N/A(IO	Proper cooling time ar	nd temperatures			$\neg$
6	IN OUT	Proper eating, tasting, drinking, or tobacco use			1	21	IN C	OUT N/A	Proper hot holding ten	nperatures			
7	IN OUT (6)	No discharge from eyes, nose, mouth				22	UNK	OUT N/A NO	Proper cold holding te	mperatures			
		Preventing Contamination by Hands				23	(M)	OUT N/A NO	Proper date marking a	nd disposition			
8	IN OUT NO	Hands clean & properly washed				24	INC	OUTWANO	Time as a Public Heal	th Control: proced	ures and rec	ords	
9	IN OUT N/A	No bare hand contact with RTE food							Consumer	Advisory			
10	INDUT	Adequate handwashing sinks properly supplied & accessible				25	IN C	DUT (N/A)	Consumer advisory pro	ovided for raw/und	dercooked fo	ods	
		Approved Source							Highly Susceptib				
11	IN OUT	Food obtained from an approved source				26	INC	CA/N)TUC	Pasteurized foods use	- 1			
12	IN OUT N/A NO	Food received at proper temperature							d / Color Additives a				
13	INOUT	Food in good condition, safe & unadulterated				27		OUT (M)	Food additives: approv				+
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction				28	CINIC	DUT N/A	Toxic substances prop			1	
	Risk factors a Prevalent conf	tre improper practices or procedures identified as the m tributing factors of foodborne illness or injury. Public Her are control measures to prevent foodborne illness or inju	ost alth				_	-Ma	onformance with A				
	Interventions a	are control measures to prevent foodborne illness or inju	iry.			19	INC	OUT (IA)	Compliance with variar	ce/specialized pr	ocess/HACCI	P	$\perp$
			OD R		_								
N.I.	L WATE IN LANGE TO A STREET	Good retail practices are preventative measures in bered item is not in compliance Mark "X" on app					-		and physical objects into =corrected on-site du		- D=	eat violat	Hon
IVIZI	K 🗡 III DOX II NUN	nbered item is not in compliance Mark "X" on app	торпац	e DOX	IUI		, IIIU/OI	003	-corrected orr-site du	ining inspection	K-ieh	eat violat	1011
om	oliance Status		cos	R		Comp	lianc	e Status				COS	SR
		Safe Food and Water				- 10	: : ·	I	Proper Use o	f Utensils			
30		eggs used where required				43	-	_	ils properly stored		baadlad	-	+
31		from approved source stained for specialized processing methods		$\dashv$		45	<del>                                     </del>	_	ipment & linens; proper ingle-service articles; pro			$\rightarrow$	+
72	Valialité ou	Food Temperature Control				46	$\vdash$	Gloves used		pperly stored it da	99		+
33	Proper cool	ing methods used; adequate equipment for temp, control		$\dashv$		75		0,0100 0000	Utensils, Equipme	nt and Vendin		_	
34	<del> </del>	roperly cooked for hot holding		$\neg$		47 -		Food and no	n-food contact surfaces		2		
35		nawing methods used		$\neg$		48			igned, constructed, & us				$\dashv \dashv$
36		ers provided and accurate			T	49	×	Warewashin	g: installed, maintained,	& used: test strips			
		Food Identification			ے	_			Physical F	ncilities			
37	Food proper	rly labeled; original container				50		Hot & cold w	ater available adequate (	pressure			
		Prevention of Food Contamination				51		Plumbing ins	tailed, proper backflow of	levices			
38	Insects, rode	ents, & animals not present		[		52		Sewage & w	aste water properly dispo	osed			$\perp$
39	Contaminati	on prevented during food preparation, storage & display			ĺ	53		Toilet facilitie	s properly constructed, s	supplied, & cleane	d		
40	Personal cle	anliness				54		Garbage & re	efuse properly disposed,	facilities maintain	ed	$\dashv$	
41	Wiping cloth	s: properly used & stored				55			lities installed, maintaine				
42	Washing fru	its & vegetables			_	56		Adequate ve	ntilation & lighting, design	nated areas used		3.0	
Tvc	e of Operation:									License Pos	sted:	(Y)	N
	· · · · · · · · · · · · · · · · · · ·	roon in Charac										. 18	N
UIS	cussion with Per	rson-in-Charge: # Follow-up on d	FM	LFC	۲۲	INER	NON.	+*		Follow-Up:	_	s W	N
		(1/1/-								Follow-Up D			
Sign	nature of Person	in Charge:								Date: -	-/3-2	L(	
Signature of Inspector:										Date: 1	2-01		
olgi	iature of inspec	ioi.								Date:   = 1	12 - 21		



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



Est	ablishmei	חומשטעו it	w+ 600d	Time	5	Date: 🕻 🛎	13-21	Page _2	of 2.
Add	ress: 👊	TH ENG DI	hway			Complia	nce Achieved:		
			1.7.1.4.3		TEMPERATURE OBSERVAT	TIONS			
		Item / Location		Temp.	Item / Location	Temp.	Item / Location	n	Temp.
Ch	erse/	in-line un	F4.	41					
	_								
					OBSERVATIONS AND/OR CORRECT	IVE ACTIONS			
V	Item Number	Section of Code			Description of \	√iolation		Date	ed Corrected or COS
	Number		140401.00	٦		-	<del></del>		01 000
-		4	Kitchen:						
6£	46	4-302.14	TEST S	TIPS	not available at 3	~ Bay Sink.	QUAT TEST		
			Strips	needs	<u>d.</u>				
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$\neg$									-
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+	-								
								13-1-2	
		erson in Charge:				1/		13-202	<u> </u>
Sign	ature of Ir	spector:	ンラン	1	7 41 / 1//		Date: 1, -	13 - 2021	



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



Est	ablishment: 🖟	ate chy charter school		Date: t	-22-21	Pag	e 1 of <u>Z</u>	No. of Risk Factor/Intervention Viola	tions	රන්
Add	dress: 📭 🙌 e	nry day price		Time in	10:0	<b>S</b> ime	e out <b>10:3</b> (	No. of Repeat Risk Factor/Intervention Viola	tions	ත්
Ow	ner/Permit Hol	der bate city school		Risk Ca	ategory:			Total Viola	tions	7
	ail:	SC ASO		Phonei	(608)	Cr4	13_52H2	Inspection Status: Green Yellow Re	ed	3-
Ins	pection Type:	(Routine) Re-inspection Pre-op	peration				vestigation	Complaint Other		
1110	pecaeii 13po.	FOODBORNE ILLNESS RIS								
-		Circle designated compliance status (IN, OUT, I						in appropriate box for COS and/or R		
		IN = in compliance OUT= not in compliance NO				appli				
0.00	ulianas Castus								loos	
СОП	pliance Status	Supervision	cos	R	Com	pilan	ce Status	Protection from Contamination	cos	<u> R</u>
1	INOUT	Person in charge present, demonstrates knowledge and	Т		15	(N	DUT N/A NO	Food separated and protected	T	T
2	IN OUT N/A	performs duties  Certified Food Protection Manager	+-	+	16	12	PUT N/A	Food-contact surfaces cleaned and sanitized	-	+
	IN COUNTAI					1	arts fi	Proper disposition or returned, previously served,		$\vdash$
-	16	Employee Health  Management/food employees & conditional employee;			17	IN	OUT NA NO	reconditioned & unsafe food		
3	TUOUT	knowledge, responsibilities and reporting		$\perp$				Time / Temperature Control for Safety		
4	NOUT	Proper use of restriction and exclusion		1	18	-	OUT N/A	Proper cooking time and temperature		-
5	TUCOUT	Procedures for responding to vomiting and diarrheal events		$\perp$	19	-	OUT N/ANO	Proper reheating procedures for hot holding	-	$\vdash$
-	IN OUT (NO	Good Hygiene Practices			20		OUT N/A NO	Proper cooling time and temperatures		⊬
7	IN OUT (NO				21		OUT N/A NO	Proper hot holding temperatures  Proper cold holding temperatures	-	$\vdash$
-	114 001 (140	Preventing Contamination by Hands			23	-	OUT N/A NO	Proper date marking and disposition		$\vdash$
8	IN OUT (RO		$\top$	T	24	_	OUT MANO	Time as a Public Health Control: procedures and records		$\vdash$
9	IN OUT N/A (IO	No bare hand contact with RTE food	-	+		1		Consumer Advisory		
10	(IN PUT	Adequate handwashing sinks properly supplied & accessible		1	25	IN 0	OUT NA	Consumer advisory provided for raw/undercooked foods		П
		Approved Source						Highly Susceptible Populations	-	
11	тоит	Food obtained from an approved source			26	IN	OUT N/A	Pasteurized foods used; prohibited foods not offered		
12	IN OUT N/A NO	Food received at proper temperature		4				od / Color Additives and Toxic Substances		
13	MOUT	Food in good condition, safe & unadulterated	+	44	27	-	OUT I(A)	Food additives: approved and properly used		L
14	IN OUT WANO	Req. records available: shell stock tags, parasite destruction		Щ.	28	(IN)	PUT N/A	Toxic substances properly identified, stored and used		
	Risk factors Prevalent co	are improper practices or procedures identified as the ntributing factors of foodborne illness or injury. Public l- are control measures to prevent foodborne illness or i	most lealth	ı		1		onformance with Approved Procedures		
	Interventions	are control measures to prevent foodborne illness or i	njury.		19	IN C	OUT N/A	Compliance with variance/specialized process/HACCP		
			GOOD I	RETAII	PRACT	ICES	3			
	1 105,491 1 1 1 1 2	Good retail practices are preventative measure							la la Na -	
IVIa	rk "X" in box it nu	mbered item is not in compliance Mark "X" on a	ppropria	ate box t	or COS a	ina/oi	CUS	=corrected on-site during inspection R=repeat vi	otation	
Com	pliance Status		cos	R	Comp	lianc	e Status		COS	R
00		Safe Food and Water			47	· ·	1	Proper Use of Utensils		
30		e from approved source		+	43		+	ils properly stored		$\vdash$
32		obtained for specialized processing methods	+	+	45		_	ingle-service articles: properly stored & used		$\vdash$
02	Vallanda	Food Temperature Control			46		Gloves used		$\neg$	Н
33	Proper co	oling methods used: adequate equipment for temp. control	$\top$	T				Utensils, Equipment and Vending		
34	Plant food	properly cooked for hot holding			47 -		Food and no	n-food contact surfaces cleanable,		
35	Approved	thawing methods used			48		Property des	igned, constructed, & used		
36	Thermome	eters provided and accurate	<u> </u>	Щ	49		Warewashing	g: installed, maintained, & used: test strips		
		Food Identification					T	Physical Facilities		
37	Food prop	erly labeled; original container			50			ater available adequate pressure	$\rightarrow$	-
20	l lessets es	Prevention of Food Contamination dents, & animals not present			51 52			stalled, proper backflow devices aste water properly disposed	$\rightarrow$	$\dashv$
38		ntion prevented during food preparation, storage & display	+-		53		+	es properly constructed, supplied, & cleaned	$\rightarrow$	$\dashv$
40	Personal		+		54		+	efuse properly disposed, facilities maintained	$\rightarrow$	$\dashv$
41	<del>                                     </del>	ths: properly used & stored	+	$\Box$	55		-	ities installed, maintained, & clean	$\dashv$	$\neg$
42	<del>                                     </del>	uits & vegetables			56		Adequate ver	ntilation & lighting, designated areas used		$\neg$
									7	
Typ	e of Operation	•							Y) N	V
Dis	cussion with P	erson-in-Charge:						Follow-Up:	r (1	
								Follow-Up Date:		
Sim	nature of Perso	n in Charge: IN (Q)						Date: 1 - 20 - 20 21		$\dashv$
	nature of Inspe							Date: 1/22 /2021		$\dashv$
OIL	Deliure Of IUSOE	GIUL A " ED / Service Control of the						Date. 1 7 7 1 / 17 1		- 1



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



Es	tablishmer	it: Gate City	Charter	Sch	6e l	Da	ate: 1   22   252	F	Page _2_ (	of _2_
Ad	dress: ኳ	Henry clay	Orive			Co	ompliance Achieved: (	2212	021	
	*				TEMPERATURE OBSERVATION	ONS				
		Item / Location	Te	mp.	Item / Location	Temp	. Item / L	peation		Temp.
<u> </u>										
										<u> </u>
				(	OBSERVATIONS AND/OR CORRECTIV	E ACTIONS				
V	Item	Section of Code			Description of Vio	lation				Corrected
	Number	<u> </u>			• • • • • • • • • • • • • • • • • • • •				or	COS
		ĺ								
	-						<del></del>			
				NO	wiolations observed	dorma	inspection.			
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$\neg$									1	
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Sign	ature of Po	erson in Charge: (	UNIO	7			Date:	1.22.	2021	
	nature of in							122/		
-9'		<u> </u>		1					<u> </u>	



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



Establishm	ري ) nent:	na Caprese	Ī	Date: [	-19-4	Page	1 of 2	No. of Risk Factor/Intervention Viola	tions 6	3
		U Highway	_			1		No. of Repeat Risk Factor/Intervention Viola	tions 6	<u>ニ</u> ー
		er: ABCcaprille			ategory:	-		Total Viola		-
Email:							2-998		ed	_
Inspection 1	Type:	(Routine) Re-inspection Pre-op					estigation	Complaint Other		
mopositori	1,700.	FOODBORNE ILLNESS RIS					0			_
		Circle designated compliance status (IN, OUT, N				DENGL		in appropriate box for COS and/or R		
		IN = in compliance OUT= not in compliance NO =				t applica				
0	04-4							Total Control of the		
Compliance	Status	Supervision	cos	R	Com	<u>ıpliance</u>	Status	Protection from Contamination	cos	R
1 INDUI	т	Person in charge present, demonstrates knowledge and	T		15	/ IND	JT N/A NO			
2 IN OUT		performs duties  Certified Food Protection Manager	-	+		42		Food separated and protected		
2 11901	THIA		<u> </u>		16		JT N/A	Proper disposition or returned, previously served,	$\vdash$	-
		Employee Health  Management/food employees & conditional employee;		$\overline{}$	17	INOU	JT N/A NO	reconditioned & unsafe food		
3 IN OUT		knowledge, responsibilities and reporting	1	$\perp \perp$			276	Time / Temperature Control for Safety		
4 IN OUT		Proper use of restriction and exclusion	-	$\perp$	18		JT NA(NO)	Proper cooking time and temperature		
5 NOUT	<u>.</u>	Procedures for responding to vamiting and diarrheal events		1	19		T N/A NO	Proper reheating procedures for hot holding		
6 IN OUT	r (NO)	Good Hygiene Practices Proper eating, tasting, drinking, or tobacco use	_	<del></del>	20		JT N/A NO	Proper cooling time and temperatures		
7 IN OUT		No discharge from eyes, nose, mouth		+	22	- T	JT N/A NO	Proper hot holding temperatures  Proper cold holding temperatures		_
, 1,1001		Preventing Contamination by Hands			23		JT N/A NO	Proper date marking and disposition		
8 IN OUT	NO	Hands clean & properly washed	T	T	24	-	JT N/A NO	Time as a Public Health Control: procedures and records	$\rightarrow$	
	N/A(NO)	No bare hand contact with RTE food		+				Consumer Advisory		
10 IN OUT		Adequate handwashing sinks properly supplied & accessible	+	+	25 (	( nou	IT N/A	Consumer advisory provided for raw/undercooked foods	Т	
		Approved Source						Highly Susceptible Populations		
11 (IN )UT		Food obtained from an approved source			26	IN OL	T(N/A)	Pasteurized foods used; prohibited foods not offered		
12 IN OUT	N/ANO	Food received at proper temperature					Foo	d / Color Additives and Toxic Substances		
13 LINDUT		Food in good condition, safe & unadulterated			27	IN OU	N/A	Food additives: approved and properly used		
14 IN OUT	N/A/NO	Req. records available: shell stock tags, parasite destruction		Щ	28	INJOU	T N/A	Toxic substances properly identified, stored and used		
Risk	factors ar	re improper practices or procedures identified as the n ributing factors of foodbome illness or injury. Public Ho are control measures to prevent foodborne illness or in	nost				Co	onformance with Approved Procedures		
Interv	ventions a	re control measures to prevent foodborne illness or in	јигу.		19	IN OU	(N/A)	Compliance with variance/specialized process/HACCP		
		G	OOD R	ETAIL	PRACI	TICES				
		Good retail practices are preventative measures	to contr	ol the ad	dition of pa	athogens	, chemicals, a	and physical objects into foods.		
Mark "X" in b	ox if num	bered item is not in compliance Mark "X" on ap	propria	te box f	or COS a	and/or	COS =	corrected on-site during inspection R=repeat vi	alation	
Compliance S	Status		cos	Ř	Comp	pliance	Status		cos	R
		Safe Food and Water				1		Proper Use of Utensils		
	asteurized	eggs used where required	ļ		43		In-use utensi	is properly stored		
		from approved source	-	$\square$	44	_		ipment & linens: properly stored, dried, & handled		_]
32 V	/ariance obt	ained for specialized processing methods			45		Single-use/si	ngle-service articles: properly stored & used		_
22   12		Food Temperature Control	1		46		Gloves used	· · · · · · · · · · · · · · · · · · ·		
		ng methods used; adequate equipment for temp, control						Utensils, Equipment and Vending		_
		operly cooked for hot holding	-		47			n-food contact surfaces cleanable,		$\dashv$
		rs provided and accurate	_		49	$\leftarrow$		gned, constructed, & used p: installed, maintained, & used: test strips	$\rightarrow$	-
		Food Identification			- 10	<u></u>	rrano tebas (ii) (g	Physical Facilities		
37 Fo	ood properly	y labeled: original container	<u> </u>		50		Hot & cold wa	ater available adequate pressure		
		Prevention of Food Contamination			51	<del>                                     </del>		alled, proper backflow devices		$\dashv$
38 In	sects, rode	nts, & animals not present			52		Sewage & wa	ste water properly disposed	$\neg$	┑
39 Co	ontaminatio	n prevented during food preparation, storage & display			53		Toilet facilities	s properly constructed, supplied, & cleaned		
40 Pe	ersonal clea	anliness			54		Garbage & re	fuse properly disposed, facilities maintained		
	liping cloths	E property used & stored			55	I	Physical facilit	ties installed, maintained, & clean		
42 W	ashing fruit	s & vegetables			56	1	Adequate ven	atilation & lighting, designated areas used		
Type of Ope	eration:							License Posted:	7 1	
		i- Ch							N	_
Discussion	with Pers	son-in-Charge:						Follow-Up:	' (N	4
								Follow-Up Date:		
Signature of	f Person	in Charge: //						Date: 1-14.2.2		$\exists$
Signature of								.1,01		$\dashv$
orginature of	inspect							Date: 1-19-2021		_
	C									



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



Estab	lishment:	Lana ca	prese						1-19-21	Page	20	f_2
Addre	ss:145	Pit wa	hoau					Com	pliance Achieved: เ - [٩ -	2021		
					TEMPI	ERATURE OBSE						
		tem / Location		Temp.		Item / Location		Тешр.	· Item / Location			Temp.
LOCALI	<u> </u>	cut regta	bles	40.								
					<u> </u>							
			<del> </del>		OBCEDS: ATION	C AND OD COD	DECENSE ACTIO	NTC:				
	Item				UBSERVATION		RECTIVE ACTIO	No			Dated C	Corrected
V N	lumber	Section of Çode				Descript	ion of Violation					cos
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			No.	5 01	Sign food	doserve	d during 1	time	of inspection			
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Di		i- C	1/20-	C 1 -					Data: 1 11	7 0 -	01	
		son in Charge:	K16		/				Date: [ - [4			
Signati	ure of ins	pector:	1)						Date: 1-10	- 202		
		6	6									



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



Establishment: Lc	s Primos		Date[ /2	10/2	21 P	age 1 of _2_	No. of Ri	sk Factor/Inte	ervention Viola	itions	0
	merst Road und A12	7	Time in:	11:3	ОП	ime out 2:7	No. of Repeat Ri	sk Factor/Inte	ervention Viola	itions	8
Owner/Permit Hold	der: Edith F9.	F	Risk Ca	tegor	ry: C	3			Total Viola	tions	Ø
Email:	301111	_	hone:				Inspection Status	Green	Yellow R	ed	
Inspection Type:	Routine Re-inspection Pre-oper		_			Investigation	Complaint	Othe	r		
	FOODBORNE ILLNESS RISK								·		
• •	Circle designated compliance status (IN, OUT, N/A						in appropriate box for	COS and/or F	₹		
	IN = in compliance OUT= not in compliance NO = no			-	_						
Compliance Status		600	I B	10-	!	84-4				000	
Compliance Status	Supervision	cos	R	Co	mpii	iance Status	Protection from	Contaminatio		cos	R
1 (ид)т	Person in charge present, demonstrates knowledge and			15	5/	ÎN QUT N/A NO	Food separated and p			T.	Т
2 QN OUT N/A	performs duties  Certified Food Protection Manager		+	16	Ц.	IN OUT N/A	Food-contact surfaces		itirad	+	+-
2   411,201147	Employee Health			17		IN OUT N/A NO	Proper disposition or re	eturned, previous		+	+
3 IN PUT	Management/food employees & conditional employee;				<u>'  </u>		reconditioned & unsafe				_
	knowledge, responsibilities and reporting		$\perp$				Time / Temperature		ilety		
4 (IN)DUT	Proper use of restriction and exclusion		+	18	-	IN OUT N/A NO	Proper cooking time a	-	. M	┼	+
5 NOUT	Procedures for responding to vomiting and diarrheal events		I	19	$\rightarrow$	IN OUT N/A NO	Proper reheating proc		aing		╀
6 IN DUT NO	Good Hygiene Practices  Proper eating, tasting, drinking, or tobacco use			21	_	IN OUT N/A NO	Proper cooling time an Proper hot holding terr			$\vdash$	+
7 IN OUT NO	No discharge from eyes, nose, mouth			22		IN OUT N/A NO	Proper cold holding ter			$\vdash$	+
1 Killyon No	Preventing Contamination by Hands			23		IN OUT N/A NO	Proper date marking a			_	+
8 (IN DUT NO	Hands clean & properly washed			24	-	IN DUT N/A NO	Time as a Public Healt		lures and records		$\vdash$
9 UROUT N/A NO	No bare hand contact with RTE food		$\vdash$		_		Consumer .				
10 UNDUT	Adequate handwashing sinks properly supplied & accessible		$\vdash$	25	7	IN QUT N/A	Consumer advisory pro		dercooked foods	Τ	
	Approved Source				-	<del></del>	Highly Susceptib				
11 IN OUT	Food obtained from an approved source			26	5 (	IN OUT N/A	Pasteurized foods use				П
12 IN OUT NAME	Food received at proper temperature					Foo	d / Color Additives a	nd Toxic Subs	stances		
13 OUT	Food in good condition, safe & unadulterated			27		IN OUT N/A	Food additives: approv	ed and properly u	used		
14 IN OUT NANO	Req. records available: shell stock tags, parasite destruction			28		IN OUT N/A	Toxic substances prope	erly identified, sto	red and used		
Risk factors	are improper practices or procedures identified as the mo	st				Co	onformance with Ap	proved Procee	lures		
Interventions	are improper practices or procedures identified as the mo ntributing factors of foodborne illness or injury, Public Hea are control measures to prevent foodborne illness or inju	ijtri Ty.		19		IN OUT N/A	Compliance with varian	ce/specialized pro	ocess/HACCP		
	GO	OD R	ETAIL	PRA	CTIC	CES	·				-
	Good retail practices are preventative measures to						and physical objects into	foods.			
Mark "X" in box if nur	mbered item is not in compliance Mark "X" on app	ropria	te box fo	or COS	S and	d/or COS =	=corrected on-site du	ring inspection	R=repeat v	iolation	
Compliance Status		cos	R	Cor	mplia	ance Status		<del></del>		cos	R
	Safe Food and Water				1		Proper Use o	f Utensils			
30 Pasteurize	d eggs used where required			43		în-use utensi	ils properly stored				
31 Water & Ice	e from approved source			44		Utensils, equ	ilpment & linens: properl	stored, dried, &	handled		
32 Variance o	btained for specialized processing methods		Щ	45		Single-use/si	ngle-service articles: pro	perly stored & us	ed		Ш
	Food Temperature Control			46		Gloves used					Щ
<del>-  </del>	ling methods used: adequate equipment for temp. control			-			Utensils, Equipme		5		
	properly cooked for hot holding			47	_		n-food contact surfaces				
	hawing methods used			48	-		igned, constructed, & us				$\vdash$
36 Thermome	ters provided and accurate			49	+	Warewashing	g: installed, maintained, 8	<del></del>			$\square$
37 Food prope	Food Identification			50	Ť	Hot & cold ws	Physical Fi ater available adequate p				-
37 T Bod prope	Prevention of Food Contamination			51	+		talled, proper backflow d				$\dashv$
38 Insects, roo	dents, & animals not present			52			aste water properly dispo			$\neg$	$\dashv$
	tion prevented during food preparation, storage & display			53			s properly constructed, s		d		
40 Personal d				54		Garbage & re	fuse properly disposed,	facilities maintain	ed		$\neg$
41 Wiping clot	hs: properly used & stored			55		<del></del>	ities installed, maintained				
42 Washing fro	uits & vegetables			56		Adequate ver	ntilation & lighting, design	ated areas used			
T								Lieense De	tools d	V)-	
Type of Operation:								License Pos	stea:		1
Discussion with Pe	erson-in-Charge:							Follow-Up:		Y (1	N.
							ļ	Follow-Up D	ate:		4
Signature of Person	n in Charge:							Date: / -	20-3	2/	$\dashv$
Signature of Inspec									0-2021		
organization or mapper	The following the same of the								- 2461		]



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



Establish	ment: Los Primo	5		Date:	-20-2021.	Page of
Address:	3 Am herst Roc	ad unit Al	1		iance Achieved:	
			TEMPERATURE OBSERV	ATIONS		
	Item / Location	Тетр.	Item / Location	Temp.	· Item / Location	on Temp.
cheese	/in-line	39.				
			OBSERVATIONS AND/OR CORRE	CTIVE ACTIONS		
V Iten			Description	of Violation		Dated Corrected
Numi	pel	<u> </u>				er COS
					<del> </del>	
		No whole	tions observed dur	ACT TOOMAEIAC		
		0.010	The state of the s	ing topletation		
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		<u> </u>				
Signature o	of Person in Charge:		2 -		Date: /-	-20-2021
Signature o	of Inspector:	5/1	7_			10-2021



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



Est	ablishment: ر	US #90Z	_ ]	Date: [/	4202	Page 1 of 2	No. of Risk Factor/Intervention Violation	is ø
Ade	dress:456 D	W Highway	1	Time in	130	Time out:2:0	No. of Repeat Risk Factor/Intervention Violation	is Ø
		er cus manchaster NH LLC	ī	Risk Ca	tegory:	F	Total Violation	s <b>9</b> 5
Em			ı	Phone:	668	1 & 2 A = 11 2 D	Inspection Status: Green Yellow Red	
Ins	pection Type:	(Routine) Re-inspection Pre-ope				ss Investigation	Complaint Other	
	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	FOODBORNE ILLNESS RISI						
		Circle designated compliance status (IN, OUT, N/					in appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NO =						
2	-11 04-4	· · · · · · · · · · · · · · · · · · ·						- L -
Con	pliance Status	Supervision	cos	R	Com	pliance Status	Protection from Contamination	S R
1	INOUT	Person in charge present, demonstrates knowledge and	T		15	OUT N/A NO	Food separated and protected	
2	IN OUT (N/A)	Performs duties  Certified Food Protection Manager	-	-	16	IN OUT NA	Food-contact surfaces cleaned and sanitized	_
_	IN CORTOR	Employee Health			17	IN OUT NO	Proper disposition or returned, previously served,	
_		Management/food employees & conditional employee;			''		reconditioned & unsafe food	
3	ТООИТ	knowledge, responsibilities and reporting		$\perp$			Time / Temperature Control for Safety	
4	(IN)OUT	Proper use of restriction and exclusion	-		18	IN OU NA NO	Proper cooking time and temperature	-
5	TUDOUT	Procedures for responding to vomiting and diarrheal events	<u></u>		19	IN OUT N/A NO	Proper reheating procedures for hot holding	+
6	IN OUT (NO)	Good Hygiene Practices  Proper eating, tasting, drinking, or tobacco use	T		20	IN OUT NA NO	Proper cooling time and temperatures	
7	IN OUT NO		-	+			Proper hot holding temperatures	+
	IN OUT NO	No discharge from eyes, nose, mouth			22	IN OUT N/ANO	Proper cold holding temperatures	
	LIVOUT (VO	Preventing Contamination by Hands	T		23	IN OUT N/A NO	Proper date marking and disposition	-
8	IN OUT (NO)	Hands clean & properly washed	-		24	(IN) DUT N/A NO	Time as a Public Health Control: procedures and records	
9	IN OUT N/A(NO)	No bare hand contact with RTE food					Consumer Advisory	
10	CINDUT	Adequate handwashing sinks properly supplied & accessible		4	25	IN OUT (NA)	Consumer advisory provided for raw/undercooked foods	
44	TROUT	Approved Source			200	IN OUT NA	Highly Susceptible Populations	
11	IN OUT N/ANO	Food obtained from an approved source		+	26		Pasteurized foods used; prohibited foods not offered	
12	IN OUT NAME	Food received at proper temperature	-	+	27	IN OUT (VA)	od / Color Additives and Toxic Substances	
13	IN OUT NA NO	Food in good condition, safe & unadulterated  Req. records available: shell stock tags, parasite destruction		+	27	IN DUT N/A	Food additives: approved and properly used  Toxic substances properly identified, stored and used	
14					20			
	Prevalent con	re improper practices or procedures identified as the m tributing factors of foodborne illness or injury, Public He are control measures to prevent foodborne illness or inj	ost alth		-		onformance with Approved Procedures	
	Interventions a	are control measures to prevent foodborne illness or inj	шгу.		19	IN OUT (N/A)	Compliance with variance/specialized process/HACCP	
		G	OOD R	ETAIL	PRACT	TCES		
		Good retail practices are preventative measures						
Mar	k "X" in box if num	bered item is not in compliance Mark "X" on app	oropria	te box fo	r COS a	ind/or COS	=corrected on-site during inspection R=repeat violat	ion
Comp	oliance Status		cos	R	Comp	Ilance Status	cos	R
		Safe Food and Water				er it	Proper Use of Utensils	
30	Pasteurized	eggs used where required			43	In-use utens	ils properly stored	$\perp$
31	Water & Ice	from approved source			44	Utensils, equ	uipment & linens: properly stored, dried, & handled	
32	Variance ob	tained for specialized processing methods			45	Single-use/s	ingle-service articles: properly stored & used	$\perp$
		Food Temperature Control			46	Gloves used		
33	Proper cool	ng methods used: adequate equipment for temp. control					Utensils, Equipment and Vending	
34	<del></del>	roperly cooked for hot holding			47 ·		n-food contact surfaces cleanable,	$\perp$
35	Approved th	awing methods used			48		igned, constructed, & used	4
36	Thermomete	ers provided and accurate			49	Warewashin	g: installed, maintained, & used: test strips	
		Food Identification				T	Physical Facilities	
37	Food proper	ly labeled: original container		<u> </u>	50		ater available adequate pressure	+
		Prevention of Food Contamination		_	51		stalled, proper backflow devices	+
38		ants, & animals not present			52		aste water properly disposed	+
39		on prevented during food preparation, storage & display		$\vdash$	53 54		s properly constructed, supplied, & cleaned	+
40	Personal cle	s: properly used & stored			55		efuse properly disposed, facilities maintained	
41					56		ities installed, maintained, & clean	+
42	vvasning mu	its & vegetables			1 30	Mucduate vel	ntilation & lighting, designated areas used	
Typ	e of Operation:						License Posted: (Y)	N
		son-in-Charge					Follow-Up: Y	N
DIS.	Jussion Willi Fel	son-in-Charge: SH: Wendy					,	9
				<u> </u>			Follow-Up Date:	
Sigr	nature of Person	in Charge: Weisely Mi	CK	een	1		Date: 1/6/2021	
Sia	nature of Inspec		-				Date: 1/6 [ 207.]	
8'						<u> </u>	1 - K - 2 /	



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



	ent: CUS				Date: //	612024	Page 2	of <u>7</u>
Address: 4	56 Dw High	way			Compliar	ce Achieved: 116		
				TEMPERATURE OBSERVA	TIONS			
	Item / Location		Temp.	Item / Location	Temp.	· Item / Locati	on	Temp.
<u>wal</u> Kin	cooler Ambre	<u> </u>	<b>59</b> '					
14			OBS	ERVATIONS AND/OR CORRECT	VE ACTIONS			
V Item Number	Section of Code			Description of V	iolation			Corrected
							- OI	r COS
	-							
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	<del></del>	<u> 116 G</u>	Colortion	s observed during	THINE OF INSPE	chion ·		
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ignature of P	erson in Charge:	lle	idy	Mckeea		Date: //(	0/2021	$\overline{}$
ignature of Ir		- 5				Date: 1 6/		
-9	apoului.	~/ ~/	///			Date: 1 6/	2021	



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



Esta	ablishment: 🕰	my Mart		Date: [ 1/102   Page 1 of _2_				1 of _ <b>Z</b> _	No. of Risk Factor/Intervention Violations				1S 7	
Add	ress:665 D	w Highmary		Time in: \			No. of Repeat Ris	sk Factor/Ini	ervention	Violation	1S 💋			
		er Leemilt's petroleum inc.	i	Risk C	atego	ory:	0				Total	Violation	1S 75	
Ema		econtris peri-estil fra-		Phone					Inspection Status:	(Green)	Yellow	Red		
	ection Type:	(Routine) Re-inspection Pre-or	ocratic			Inec	e leve	stigation	<u> </u>	-				
IIIah	ection type.	FOODBORNE ILLNESS RIS						-	Complaint	Oth	21			
		Circle designated compliance status (IN, OUT, I					LIL R			COP and/or				
									in appropriate box for					
	-	IN = in compliance OUT= not in compliance NO =	· HOL OI	oserveu	W/A -	TIOU	арриса	Die CO3 =	corrected on-site R =	repeat violat	OII			
Com	oliance Status		COS	S R	C	omp	liance	Status				[CC	OS R	
		Supervision  Person in charge present, demonstrates knowledge and			'  -	-	1	,	Protection from		) II			
1	TUOUT	performs duties			L	15 (	INGU	T N/A NO	Food separated and pr	rotected				
2	IN OUT (VA)	Certified Food Protection Manager				16	Пироп		Food-contact surfaces					
		Employee Health			Ľ	17	<b>20</b> 94	T WAYO	Proper disposition or re reconditioned & unsafe	sturnea, previou food	siy served,			
3	TUOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature	Control for S	afety			
4	TUOUT	Proper use of restriction and exclusion			ļ-	18	IN OU	TATANO	Proper cooking time ar	nd temperature			$\Box$	
5	IN OUT	Procedures for responding to vomiting and diarrheal events			1	19	IN OU	N/A)NO	Proper reheating proce	dures for hot h	olding			
		Good Hygiene Practices			20 IN OUT NA 10 Proper cooling to			Proper cooling time and	d temperatures	_				
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use	$\bot$	$\perp$	21 IN OUT N/A NO Prop			Proper hot holding tem	peratures					
7	IN OUT (NO	No discharge from eyes, nose, mouth			$\vdash$	22		T N/A NO	Proper cold holding ten	<del></del>			$\perp$	
		Preventing Contamination by Hands				23	_	T N/A NO	Proper date marking ar				+	
8	IN OUT NO	Hands dean & properly washed		$\dashv$	2	24	IN OU	TOTANO	Time as a Public Health		dures and re-	cords		
9	OV AN TUO NI TUO NI	No bare hand contact with RTE food	-	$\dashv$	L	25	IN OU		Consumer /					
10	INDUI	Adequate handwashing sinks properly supplied & accessible  Approved Source			F	25	IN OU	IQVA	Consumer advisory pro Highly Susceptibl			oods		
11	TNOUT	Food obtained from an approved source		$\neg \neg$	1 2	26	IN OU	(N/A)	Pasteurized foods used			4		
12	IN OUT N/A NO	Food received at proper temperature	1	$\dashv \dashv$					d / Color Additives a				_	
13	ОООТ	Food in good condition, safe & unadulterated		$\top$	2	27	IN OU			a: approved and properly used				
14	IN OUT N/ANO	Req. records available: shell stock tags, parasite destruction			2	28	(IN DOU	T N/A	Toxic substances prope	rty identified, st	ored and use	ed		
	Risk factors	re improper practices or procedures identified as the	nost					C	onformance with Ap	proved Prece	dures			
	Interventions	re improper practices or procedures identified as the ributing factors of foodborne illness or injury. Public H are control measures to prevent foodborne illness or in	ealth ijury.		1	9	IN OU	TOA	Compliance with variance	ce/specialized p	rocess/HAC(	CP .		
			GOOD	RETAIL	PR/	ACTI	ICES							
		Good retail practices are preventative measure	s to con	trol the ad	dition (	of pat	thogens,	chemicals,	and physical objects into	foods.				
Mark	("X" in box if num	bered item is not in compliance Mark "X" on a	ppropri	iate box t	or CC	)S ar	nd/or	cos	=corrected on-site dur	ing inspection	n <b>R</b> =re	peat violat	ion	
omp	liance Status		cos	R	Co	mpl	liance \$	Status				CO	SR	
		Safe Food and Water							Proper Use of	Utensils				
30	Pasteurized	eggs used where required		4	4:	3		n-use utens	ils property stored					
31		from approved source	+-		4	-	_		lipment & linens; properly				+	
32	Variance ob	tained for specialized processing methods			4:				ingle-service articles; pro	perly stored & u	sed		-	
33	Proper seedi	rg methods used: adequate equipment for temp, control		$\overline{}$	40	Ь		Gloves used	Utensils, Equipmen					
34		roperly cooked for hot holding	+	+	47	7 .		nod and no	n-food contact surfaces c		8			
35		awing methods used	1	1	48	-	_		igned, constructed, & use					
36		ors provided and accurate	1		45	9	-		g: installed, maintained, &		\$		$\dashv \dashv$	
		Food Identification							Physical Fa	cilities				
37	Food proper	ly labeled: original container	<u> </u>		50	0	-	lot & cold wa	ater available adequate p	ressure				
		Prevention of Food Contamination			51	$\rightarrow$	_		talled, proper backflow de				$\perp$	
38		ents, & animals not present	+-		52	_	-		aste water properly dispos				+	
39		on prevented during food preparation, storage & display			53				s properly constructed, su				$\dashv$	
40	Personal de		┼	+	54	-			efuse properly disposed, f		red		+	
41		s: properly used & stored	-	+	55	-			ities installed, maintained			-	+	
42	1 44 69(10.10) (1.7)	ts & vegetables	1		1 20		1."	moduate vel	ntilation & lighting, design	alou dicas use				
Туре	e of Operation:									License Po	sted:	(Y)	N	
Disc	ussion with Per	son-in-Charge:								Foliow-Up:		Y	M	
										Follow-Up I	Date:			
											1100	1 6	-	
Sign	ature of Person	in Charge:								Date: //	3/200	21		
Sign	ature of Inspec							Date: 16	12021					



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



Address: O5 DW Highway  TEMPERATURE OBSERVATIONS  Item / Location  Temp.  Item / Location  Temp.  OBSERVATIONS AND/OR CORRECTIVE ACTIONS  Date Conserved: 11612021  Temp.  OBSERVATIONS AND/OR CORRECTIVE ACTIONS	Establishme	ent: Ferry Mart			Date:   6	12021	Page <u>1</u> of <u>2.</u>			
Temp.   Temp	Address:	DO HIGHWO	4		Compliance Achieved: 11612021					
OBSERVATIONS AND/OR CORRECTIVE ACTIONS  V   Description of Violetion   Description   Description   Description of Violetion   Description   Description   De				TEMPERATURE OBSERVA	TIONS					
V Number Section of Code Description of Violation Dissections of Code of Code Description of Violation Dissection of Code of C		Item / Location	Temp.	Item / Location	Temp.	· Item / Location	Temp.			
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Ignature of Person in Charge:  Date: \(\frac{1}{2}\) \(\frac{2}{2}\) \(\frac{1}{2}\)	110000						0,000			
Ignature of Person in Charge:  Date: \(\frac{1}{2}\) \(\frac{2}{2}\) \(\frac{1}{2}\)		<del> </del>	<del></del>							
Ignature of Person in Charge:  Date: \(\frac{1}{2}\) \(\frac{2}{2}\) \(\frac{1}{2}\)										
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Ignature of Person in Charge:  Date: \(\frac{1}{2}\) \(\frac{2}{2}\) \(\frac{1}{2}\)										
Ignature of Person in Charge:  Date: \(\frac{1}{2}\) \(\frac{2}{2}\) \(\frac{1}{2}\)				مستد المستد المستد المستد	on instruction					
			100 (J(8)	CHILD DOSPICED GOIL	nd Hishacton.					
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	Signature of F	Person in Charge:	9/			Date: 1/4	12021			
			5 11	_		Date: 11 61	2021			



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



Est	ablish	ment: Ro	pid Refill # 134	4	Date: ! - [	2-705	Page	1 of <u>Z</u>	No. of Risk Fa	actor/Intervention V	iolatio	ns s	P
Add	lress:	1 Pea	entree Lane		Time in։լ	1:20	Time	out:11,45	No. of Repeat Risk Fa	actor/Intervention V	/iolatio	ns 🖔	8
Ow	ner/Pe	rmit Holde		$\neg$	Risk Cate	egory:	O			Total V	/iolatio	ns 🚜	K
<del></del>			ance Quottoil. com	$\rightarrow$	Phone:(:		=	1993	Inspection Status: (G	Preen Yellow	Red		
											1100		
insp	pection	Type:	Routine Re-inspection Pre-opera					estigation	Complaint	Other			_
-			FOODBORNE ILLNESS RISK I	_			BLIC			2			
			Circle designated compliance status (IN, OUT, N/A,		-				in appropriate box for COS				_
			IN = in compliance OUT= not in compliance NO = no	ob.	served N/	A = not	applic	able COS =	corrected on-site R = repe	at violation			
Com	plianc	e Status	Į¢.	OS	R	Com	plianc	e Status			С	os	R
			Supervision						Protection from Cont.	amination			
1	(N)	JT	Person in charge present, demonstrates knowledge and performs duties			15	IN	DUT N/A NO	Food separated and protecte	ed			
2	IN O	JT(N/A)	Certified Food Protection Маладег			16	(N)	OUT N/A	Food-contact surfaces clean	ed and sanitized			
			Employee Health			17	IN C	ONAM	Proper disposition or returne reconditioned & unsafe food	d, previously served.			
3	(IN)OI	JT	Management/food employees & conditional employee;						Time / Temperature Cont				
4			knowledge, responsibilities and reporting  Proper use of restriction and exclusion		-	18	INC	OUT N/A NO	Proper cooking time and terr				
5			Procedures for responding to vomiting and diarrheal events		+	19		UT N/A/NO	Proper reheating procedures	·	$\rightarrow$		$\vdash$
	- مري		Good Hygiene Practices			20	-	ON AND TUC	Proper cooling time and tem		$\rightarrow$	$\neg$	
6	IN OI	JT (ÑO)	Proper eating, tasting, drinking, or tobacco use			21		OUT N/A TUC	Proper hot holding temperate				П
7	IN O		No discharge from eyes, nose, mouth			22		OUT N/A NO	Proper cold holding tempera	tures			
			Preventing Contamination by Hands			23	_	UT N/A NO	Proper date marking and dis	position			
в	IN OI	TI (NO)	Hands clean & properly washed			24	INC	OUT(N/A)NO	Time as a Public Health Con	trol; procedures and reco	ords	$\neg$	
9	IN OUT NANO No bare hand contact with RTE food  Consumer Advisory												
10	INOUT Adequate handwashing sinks properly supplied & accessible 25 IN OUT N/A Consumer advisory provided for raw/undercooked foods												
	Approved Source Highly Susceptible Populations												
11 (			Food obtained from an approved source			26	IN C	UT(N/A)	Pasteurized foods used; prof	nibited foods not offered			
12	IN O	JT N/NO	Food received at proper temperature						d / Color Additives and T	oxic Substances			
13	<b>6</b> 000	л	Food in good condition, safe & unadulterated			27		DUT(N/A)	Food additives: approved and	1 properly used	$\dashv$	$\dashv$	_
14	IN O	IT N/A NO	Req. records available; shell stock tags, parasite destruction		Щ	28	(M)	OUT N/A	Toxic substances properly ide				_
	Rk	sk factors a	re improper practices or procedures identified as the mos ributing factors of foodborne illness or injury. Public Healt are control measures to prevent foodborne illness or injury	t		<u> </u>		Co	informance with Approv	ed Procedures			_
	Inte	erventions a	are control measures to prevent foodborne illness or injury	/.		19	INO	U N/A	Compliance with variance/spe	acialized process/HACCF	>		
			GOO	D I	RETAIL	PRACI	ICES						
			Good retail practices are preventative measures to	cont	rol the addit	ion of pa	athoger	ns, chemicals, a	and physical objects into foods	1.			
Mar	k "X" ir	box if num	bered item is not in compliance Mark "X" on appro	pria	ate box for	COS	and/or	COS	corrected on-site during i	nspection R=rep	eat viola	ation	_
Comi	oliance	Status	C	os.	R	Comp	liance	e Status	···		CC	os	Ŕ
			Safe Food and Water						Proper Use of Ute	nsils			
30		Pasteurized	eggs used where required			43		In-use utens	ls properly stored				_
31		Water & Ice	from approved source			44		Utensils, equ	ipment & linens: properly store	d, dried, & handled	$\perp$		_
32		Variance ob	tained for specialized processing methods		$\bot$	45			ingle-service articles; properly	stored & used	$\rightarrow$	$\dashv$	$\dashv$
			Food Temperature Control			46	<u> </u>	Gloves used					
33		<u> </u>	ng methods used: adequate equipment for temp, control	_	+		1		Utensils, Equipment an				-
34	$\vdash$		roperly cooked for hot holding			47 .			n-food contact surfaces cleans	IDIB,		+	$\dashv$
35	$\vdash$		awing methods used	-	+	48			igned, constructed, & used g: installed, maintained, & used	d: fact strine		$\dashv$	$\dashv$
36		Inemnomete	rs provided and accurate  Food Identification			45		Yearawasiink	Physical Facility				
37		Fond proper	ly labeled: original container		T	50		Hot & cold wa	ater available adequate pressu			T	
-		. 000 propor	Prevention of Food Contamination		-	51			talled, proper backflow devices		$\top$	$\top$	
38		Insects, rode	ents, & animals not present			52		Sewage & wa	aste water properly disposed		$\top$	$\neg$	
39 Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned											$\neg$		
40		Personal cle				54		Garbage & re	fuse properly disposed, facilities	es maintained			
41		Wiping cloth	s: properly used & stored			55		Physical facil	ities installed, maintained, & cl	ean			
42		Washing frui	ts & vegetables			56		Adequate ver	ntilation & lighting, designated	areas used			
Tvo	e of C	peration:				·		· · · · · · · · · · · · · · · · · · ·	Lic	ense Posted:	Y	(N	7
			non in Charge:						Eall	low-Up:		7	5
			rson-in-Charge:								'	0	-
<	)tE	ire l'	34 (4 VOIT901). COM	L	•				Foll	low-Up Date:			
Siar	nature	of Person	in Charge: An Mul	3	ul				Da	ate: / ()	120	21	
		THE STATE OF THE S											
Sigi	nature	nature of Inspector: Date: [-12-202]											



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



Establishment: Rapia nefill +-	34	Date: 1-12	-2021	Page <u>2</u> of <u>7</u>	
Address: 1 peachtree lane			Compliance	Achieved:1-(2-2	
		TEMPERATURE OBSERVAT	TONS		
Item/Location	Temp.	Item / Location	Temp.	· Item / Location	Temp.
cooler / ambient	39				-
		-			
Mana	OBSE	RVATIONS AND/OR CORRECTI	VE ACTIONS		
V Item Section of Code		Description of V	iolation		Dated Corrected or COS
		<u> </u>			
	<u> </u>				
19	o wiolation	ons absenced dorin	a time of in	rebection -	
	<del></del>				
	<u> </u>			<u> </u>	·
	1				
	$\gamma(j)$	•			
Signature of Person in Charge:	1201	1/		Date:	1.12.2021
Signature of Inspector:		<del>V(</del>		Date: [-12-	



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



Est	ablishment: 🤾	ipid Reffil #140		Date	-11-202	Pag	e 1 of <b>_2</b> ,	No. of Risk Factor/Interve	ntion Violation	ns 💋	5
Add	dress: ηις Di	n Hidhmard			in: <b>1</b> 00		e out <b>1:30</b>	No. of Repeat Risk Factor/Interve	ntion Violation	15 (2	5
	ner/Permit Holo	~		Risk (	Category	: D			Total Violation	ns Z	5
Em	ail: complic	much voltail.com		Phone	::(60 <b>3</b> )	HB'	4 - 8 <b>3</b> 60	Inspection Status: Green Yel	llow Red		
Ins	pection Type:	Routine Re-inspection Pre-o	peratio	nal	Ifine	ess In	vestigation	Complaint Other			_
		FOODBORNE ILLNESS RE	SK FA	CTORS				NTERVENTIONS			
		Circle designated compliance status (IN, OUT,	N/A, NC	)) for ea	ach item		Mark "X"	in appropriate box for COS and/or R			
		IN = in compliance OUT= not in compliance NO	= not ob	served	N/A = no	t appi	icable COS =	corrected on-site R = repeat violation			_
Com	pliance Status		cos	R	1 10	- II - u	on Status		lo.	28	
COIII	phance Status	Supervision	Julia	3   15	Com	приап	ce Status	Protection from Contamination	CC	JS	R
1	INDUT	Person in charge present, demonstrates knowledge and			15		OUT N/A NO	Food separated and protected		$\neg$	
2	IN OUT N/A	performs duties  Certified Food Protection Manager	_		16		OUT N/A			-	_
	11100 (1474)	Employee Health			17	_	OUT WANO	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously ser		$\dashv$	_
	6	Management/food employees & conditional employee;	Т.		-     ''	114	OUT WAND	reconditioned & unsafe food			_
3	<b>(</b> роит	knowledge, responsibilities and reporting						Time / Temperature Control for Safety			
4	<b>G</b> OUT	Proper use of restriction and exclusion			18		OUT N/A(NO)	Proper cooking time and temperature			_
5	TUOOUT	Procedures for responding to vorniting and diarrheal events			19	_	OUT N/ANO	Proper reheating procedures for hot holding		$\rightarrow$	_
		Good Hygiene Practices			20	_	OUT N/A/NO	Proper cooling time and temperatures		_	
6	IN OUT (10)	Proper eating, tasting, drinking, or tobacco use			21	4	OUT N/(NO)	Proper hot holding temperatures		_	_
7	IN OUT NO	No discharge from eyes, nose, mouth			22		OUT N/A NO	Proper cold holding temperatures		$\dashv$	_
		Preventing Contamination by Hands			23		DUT N/A NO	Proper date marking and disposition		$\dashv$	_
8	ли оит ио	Hands clean & properly washed			24	IN	OUT N/A NO	Time as a Public Health Control: procedures	and records		
9	IN OUT N/A NO	No bare hand contact with RTE food	_	ļ	ł [			Consumer Advisory			_
10	MOUT	Adequate handwashing sinks properly supplied & accessible	-		25	IN	OUT NA	Consumer advisory provided for raw/underco	oked foods	<u>_</u>	_
		Approved Source			ļ <u> </u>			Highly Susceptible Populations			-
11	INOUT	Food obtained from an approved source			26	- IN	OU NA	Pasteurized foods used; prohibited foods not			
12	IN OUT N/A(NO)	Food received at proper temperature						od / Color Additives and Toxic Substan	006		
13 (	NOUT	Food in good condition, safe & unadulterated	-	+	27		OUT(N/A)	Food additives: approved and properly used		$\perp$	_
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction			28	IN	OUT N/A	Toxic substances properly identified, stored a			_
	Risk factors a Prevalent con	are improper practices or procedures identified as the tributing factors of foodborne illness or injury. Public I- are control measures to prevent foodborne illness or i	most lealth				C	onformance with Approved Procedures	8		
	Interventions	are control measures to prevent foodborne illness or i	njury.		19	IN	OUT (MA)	Compliance with variance/specialized process	s/HACCP		i
			G00D 1	RETAI	L PRAC	TICES	3				
		Good retail practices are preventative measure	s to cont	trol the a	ddition of p	athoge	ns, chemicals,	and physical objects into foods.			
Mar	k "X" in box if nun	nbered item is not in compliance Mark "X" on a	ppropria	ate box	for COS	and/o	r COS	corrected on-site during inspection	R=repeat violat	ion	
omr	oliance Status		cos	R	Com	pliano	e Status		cos	s r	R
		Safe Food and Water			1			Proper Use of Utensils		- 1	
30	Pasteurized	l eggs used where required		T	43		In-use utens	ils property stored		T	
31	Water & Ice	from approved source			44		Utensils, equ	ipment & linens: properly stored, dried, & hand	fled		
32	Variance of	stained for specialized processing methods			45		Single-use/si	ingle-service articles; properly stored & used			
		Food Temperature Control			46		Gloves used	properly			
33	Proper cool	ing methods used: adequate equipment for temp. control						Utensils, Equipment and Vending			
34	Plant food p	properly cooked for hot holding			47 ·		Food and no	n-food contact surfaces cleanable,			
35	Approved th	nawing methods used			48		Properly desi	igned, constructed, & used			
36	Thermomet	ers provided and accurate			49		Warewashing	g: installed, maintained, & used: test strips			
		Food Identification						Physical Facilities			
37	Food prope	rly labeled: original container			50	_	Hot & cold wa	ater available adequate pressure		$\perp$	4
		Prevention of Food Contamination			51	ļ	Plumbing ins	talled, proper backflow devices		$\bot$	╝
38	Insects, rod	ents, & animals not present	-		52		Sewage & wa	aste water properly disposed		$\bot$	_
39		on prevented during food preparation, storage & display		1	53	-		s properly constructed, supplied, & cleaned		+	_
40	Personal cle	_		$\vdash$	54	ļ		sfuse properly disposed, facilities maintained		+	4
41		s: properly used & stored	-		55	-	<del>                                     </del>	ities installed, maintained, & clean			4
42	Washing fru	its & vegetables			56	L	Adequate ver	ntilation & lighting, designated areas used			_
Typ	e of Operation:						· ·	License Posted:	(Y)	N	1
		rson-in-Charge:						Follow-Up:			4
שומו	AGONON WILLI FE	Contractings,							T	W.	1
		$ ()$ $\alpha$ $\alpha$			Spinghoffly over to			Follow-Up Date:	<u>.                                    </u>		
Sign	ature of Persor	in Charge:						Date:	-		1
Siar	nature of Inspec	tor C - C						Date:   -   2	1011		1
9'	or mopeo	my the					<del></del>	cont. I - I -	1		J
		- Inches									



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



Establishme	nt: Rapid Refill			Date: 1-1	2.2021	Page 2_ of 2_
Address: 🏣	5 DW Highway			Compliance	ce Achieved: 🕻 - 1, 2	-2021
			TEMPERATURE OBS			
	Item / Location	Temp.	Item / Location	Temp.	· Item / Loca	tion Tem
palk-i	n L Ambient	40				
	<del> </del>					
		ОВ	SERVATIONS AND/OR COF	RRECTIVE ACTIONS		
V Item Number	Section of Code		Descrip	tion of Violation		Dated Corrected or COS
_						
		ton interior	Link absorbe	d during time of i	ocockie o	
		Do Aioia	ATTIONS OVER LIC	a gound wills ou i	IIPSACHOILE	
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				***		
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	A CONTRACTOR OF THE PROPERTY O	$\sim$		***		
	erson in Charge:				Date:	
onature of Ir	repector:	1 1			Date: 1-	10.2021



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



Est	ablishn	nent: Ci	nematc		Date:	[/4	1202	Pag	ge 1 of _2	No. of Risk Factor/Intervention Violation	ns e	<u>ー</u>
			utive Park Drive	T	Time	in:\	100	Tim	ne out: 1: 45	No. of Repeat Risk Factor/Intervention Violation	ons Ç	Ø
Ow	ner/Pei	rmit Hold	er: cinemagro	F	Risk (	Cate	egory	G	,	Total Violatio	ns <u></u>	
Ema	ail: Cì	nemo	gic men-12@zyacorpco	m	hon	e: <b>(</b>	603	142	3-0240	Inspection Status: Green Yellow Red		
			Routine Re-inspection Pre-ope						rvestigation	Complaint Other		
			FOODBORNE ILLNESS RISK	FAC	rors	Al	D PU	BLIC	CHEALTH I	NTERVENTIONS		
			Circle designated compliance status (IN, OUT, N/	1, NO)	for e	ach	Item		Mark "X"	in appropriate box for COS and/or R		
			IN = in compliance OUT= not in compliance NO = n	ot obs	erved	N/	<b>4</b> = no	: appl	licable COS =	corrected on-site R = repeat violation		
Com	pliance	Status		cos	R	T	Com	plian	nce Status	icic	OS	R
			Supervision							Protection from Contamination		
1	UQ(NI)	IT	Person in charge present, demonstrates knowledge and performs duties				15	TN	OUT N/A NO	Food separated and protected		
2	Non	T N/A	Certified Food Protection Manager				16		OUT N/A	Food-contact surfaces cleaned and sanitized		
			Employee Health				17	IN	OUT(N/A) YO	Proper disposition or returned, previously served, reconditioned & unsafe food		
3	(M) OU	Т	Management/food employees & conditional employee; knowledge, responsibilities and reporting		Π					Time / Temperature Control for Safety		
4	(IN)OU	Т	Proper use of restriction and exclusion			1	18	IN	OUT N/(NO )	Proper cooking time and temperature	$\neg$	_
5	(IN)OU	Υ	Procedures for responding to vomiting and diarrheal events				19	IN	OUT N/A NO	Proper reheating procedures for hot holding		
			Good Hygiene Practices		.,		20	IN	OU( N/A) to	Proper cooling time and temperatures		
6	IN OU		Proper eating, tasting, drinking, or tobacco use		₩		21	_	OUT N/A NO	Proper hot holding temperatures		
7	IN OU.	T (10)	No discharge from eyes, nose, mouth			-	22	_	OUT N/A NO	Proper cold holding temperatures		
_	IN OUR	T (NO)	Preventing Contamination by Hands			-	23	_	OUT N/A NO	Proper date marking and disposition	$\rightarrow$	_
9	IN OUT	T N/A(NO)	Hands clean & properly washed  No bare hand contact with RTE food		+	┨	24	IN	OUTAVANO	Time as a Public Health Control: procedures and records  Consumer Advisory		_
10	(IN)DU		Adequate handwashing sinks properly supplied & accessible		$\vdash$	+	25	TING	OUT WA	Consumer advisory provided for raw/undercooked foods		_
	(S)	·	Approved Source		L	1	-	1 12.4.		Highly Susceptible Populations		
11	TUQUI	T	Food obtained from an approved source				26	IN	OUTNA	Pasteurized foods used; prohibited foods not offered		
12	IN OUT	T N/A(NO)	Food received at proper temperature							d / Color Additives and Toxic Substances		
13	(IN)OUT	-	Food in good condition, safe & unadulterated	_			27	1275	OUT(N/A)	Food additives: approved and properly used	_	
14		TNANO	Req. records available: shell stock tags, parasite destruction				28	(IN)	OUT N/A	Toxic substances properly identified, stored and used		
	Risi Prev	k factors ar	re improper practices or procedures identified as the mo ributing factors of foodborne illness or injury. Public Hea re control measures to prevent foodborne illness or inju	st alth			<u></u>			onformance with Approved Procedures		
	Inter	rventions a			·	L	19	٠.	OUT N/A	Compliance with variance/specialized process/HACCP		
				OD R								
Mari	k "X" in I	box if numl	Good retail practices are preventative measures t bered item is not in compliance Mark "X" on app							=corrected on-site during inspection R≃repeat viola	ation	_
omr	liance :	Status		cos	R		Come	oliano	ce Status	lec	ns T	R
			Safe Food and Water							Proper Use of Utensils		
30	F	Pasteurized	eggs used where required				43		In-use utensi	Is properly stored		
31			from approved source				44	ļ		ipment & linens: properly stored, dried, & handled	$\dashv$	
32		Variance obt	ained for specialized processing methods		<u> </u>		45	_		ngle-service articles: properly stored & used		$\dashv$
33		Proper coolin	Fund Temperature Control  g methods used: adequate equipment for temp, control				46		Gloves used	Utensils, Equipment and Vending		-
34	—		operly cooked for hot holding				47 .		Food and nor	n-food contact surfaces cleanable,	$\top$	$\dashv$
35	_		awing methods used				48	$\vdash$	+	gned, constructed, & used	+	┪
36	٦	Thermomete	rs provided and accurate				49		Warewashing	g: installed, maintained, & used: test strips		$\neg$
			Food Identification							Physical Facilities		
37	F	Food properly	y labeled: original container				50	_		ater available adequate pressure	-	4
20.	1.		Prevention of Food Contamination				51 52	-		talled, proper backflow devices		4
38			nts, & animals not present on prevented during food preparation, storage & display			İ	53	-	+	ste water properly disposed s properly constructed, supplied, & cleaned	-	$\dashv$
40		Personal clea				54		+	fuse properly disposed, facilities maintained	+	٦	
41		Wiping cloths			(1)	55	X	1	ties installed, maintained, & clean	$\top$	٦	
42	42 Washing fruits & vegetables						56		Adequate ven	ntilation & lighting, designated areas used		コ
Type	e of On	eration:								License Posted; (Y	) N	٦
			i- Ch								<u> </u>	┥
DISC	NOISSU	willi Per	son-in-Charge:							Follow-Up: 100cys (9)	IA	
			$\bigcirc$ $\bigcirc$ $\bigcirc$							Follow-Up Date:		
Sign	ature o	of Person	in Charge: Haypuson	e l						Date: [/]]   2 [		
Sian	ature o	of Inspect	-						Date: L/21(2021		7	
		1										_



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



Est	ablishmer	it: Cinemagi	C					Date	W11/2021	Page	2 0	f <u>2</u>
		Executive		كالمال				T	pliance Achieved:			
						ATURE OBSERVA						
		Item / Location		Temp.	I	tem / Location		Гетр.	· Item / Location			Temp.
					Parameters of Assertation (Assertation (Asse			26.				
	Item	<u> </u>			OBSERVATIONS	AND/OR CORRECT		15	<u> </u>	1	Dated (	Corrected
V	Number	Section of Code				Description of	Violation					COS
			BACKROOM	м:								
^	55	10501 12			- C Cood	alamaia / fra-	. 5 . 5 . 5 lo		arind code lines o	and I	in a	Cus C
-	رود	6 301-12	acc Gin Vi	Culotz	04 1000 C	SENTS 1 ALDE	21 2016		nind sode lines a	40.04	10 2	2
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2ion	atura of D	erson in Charge:	7-17		<u> </u>				Date: 1/1	13		$\dashv$
_				out	mone	Z		· ·		1/2		
sign	ature of In	spector:	~ > /	/X					Date: 1/11	126	21	



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



Est	ablish	ment:	me Toes	1	Date:1/1	121	Pagi	e 1 of _2_	No. of Risk Factor/Intervention	Violation	ns (	Ø
Add	dress:	HOAL	DW Highway	$\rightarrow$					No. of Repeat Risk Factor/Intervention	Violation	ns C	カ
Ow	ner/P	ermit Hold	er. Energy North LLC		Risk Cat					Violation		<u>ー</u>
Em			LIEIGS KONTILL	_	hone 14			e -1800	Inspection Status: Green Yellow	Red		
Insi	pection	n Type:	Routine Re-inspection Pre-ope					vestigation	Complaint Other			_
	500110	17,001	FOODBORNE ILLNESS RISK									
			Circle designated compliance status (IN, OUT, N//						in appropriate box for COS and/or R			
			IN = in compliance OUT= not in compliance NO = n	ot obs	erved N/	A = no	t appli	cable COS =	corrected on-site R = repeat violation			
Com	nlianc	e Status		cos	R	Com	nlian	ce Status		lec	os	R
00111	pilano	e otatos	Supervision	003		0011	Pallerite	ce otatus	Protection from Contamination	100	7-3	-13
1	(IN)	UT	Person in charge present, demonstrates knowledge and performs duties			15	Tim	OUT N/A NO	Food separated and protected			
2	(ÎN )	UT N/A	Certified Food Protection Manager		+	16	(N)	DUT N/A	Food-contact surfaces cleaned and sanitized	$\neg$	$\dashv$	
			Employee Health			17	IN (	ON A'N TUC	Proper disposition or returned, previously served,			
3	(N)	LIT	Management/food employees & conditional employee;				_		reconditioned & unsafe food Time / Temperature Control for Safety			
4	(ix)o		knowledge, responsibilities and reporting  Proper use of restriction and exclusion		+	18	LINI	OUT N/ANO	Proper cooking time and temperature			
5	(N)		Procedures for responding to vomiting and diarrheal events		-	19		OUT N/A NO	Proper cooking lime and temperature  Proper reheating procedures for hot holding		$\dashv$	_
_	10.50	-	Good Hygiene Practices		1	20	_	OU N/A NO	Proper cooling time and temperatures	-+	$\dashv$	_
6	INO	ОМ ТС	Proper eating, tasting, drinking, or tobacco use			21	-	ON AND TUC	Proper hot holding temperatures		$\neg$	
7	INO	UT (NO)	No discharge from eyes, nose, mouth			22	100	OUT N/A NO	Proper cold holding temperatures			
			Preventing Contamination by Hands			23		ON ANN TUC	Proper date marking and disposition			
8		JT NO	Hands clean & properly washed			24	INC	OVANOTUC	Time as a Public Health Control: procedures and rec	ords		
9		JT N/A NO	No bare hand contact with RTE food						Consumer Advisory			
10		TT	Adequate handwashing sinks properly supplied & accessible			25	INC	DUT(N/A)	Consumer advisory provided for raw/undercooked for	ods		_
11	(IN)OI	IT	Approved Source			26	T IN 7	OUT N/A	Highly Susceptible Populations  Pasteurized foods used; prohibited foods not offered			
12	_	JT N/A VO	Food obtained from an approved source  Food received at proper temperature		+	20	INC		od / Color Additives and Toxic Substances		_	$\dashv$
13	(IN)OI		Food in good condition, safe & unadulterated			27	TING	OUT(N/A)	Food additives; approved and properly used			ᅱ
14	IN O	J N/A NO	Req. records available: shell stock tags, parasite destruction			28	1	DUT N/A	Toxic substances properly identified, stored and use	d	$\neg$	_
	Ri	sk factors a	re improper practices or procedures identified as the mo	ost				C	onformance with Approved Procedures			
	Pre Inte	evalent cont erventions a	re improper practices or procedures identified as the mo ributing factors of foodborne illness or injury. Public Hea are control measures to prevent foodborne illness or inju	aith Iry.		19	IN C	OUT (VA)	Compliance with variance/specialized process/HACC	Р	Т	
			GO	OD R	ETAIL	PRACT	TICES			11.0		
	-		Good retail practices are preventative measures t	o contr	ol the addi	tion of p	athogei	ns, chemicals,	and physical objects into foods.			
Mar	k "X" ir	box if num	bered item is not in compliance Mark "X" on app	ropria	te box fo	COS	and/or	cos	=corrected on-site during inspection R=rep	eat viola	tion	
Comp	oliance	Status		cos	R	Com	plianc	e Status		CO	S	R
	1 1		Safe Food and Water	· .			5.71		Proper Use of Utensils			
30	$\square$		eggs used where required			43	—		ils properly stored	-	$\dashv$	_
31			from approved source			44			ipment & linens: properly stored, dried, & handled	-	+	$\dashv$
32	1	vanance ob	tained for specialized processing methods  Food Temperature Control			46	-	Gloves used	ingle-service articles: properly stored & used	_	+	$\dashv$
33		Proper cooli	ng methods used: adequate equipment for temp, control			70		Cibves dace	Utensils, Equipment and Vending			
34			roperly cooked for hot holding			47 ·	Т	Food and no	n-food contact surfaces cleanable,		$\top$	7
35		Approved th	awing methods used			48		Properly des	igned, constructed, & used			
36		Thermomete	ers provided and accurate			49		Warewashing	g: installed, maintained, & used: test strips			
			Food Identification					I se constitution	Physical Facilities			4
37		Food proper	ly labeled: original container		$\Box$	50			ater available adequate pressure	-	+	$\dashv$
38		Intacte rade	Prevention of Food Contamination			51	-		talled, proper backflow devices aste water properly disposed		+	$\dashv$
39			on prevented during food preparation, storage & display			53		-	s properly constructed, supplied, & cleaned	_	+	$\dashv$
40		Personal de				54			sfuse properly disposed, facilities maintained		+	$\neg$
41		Wiping cloth	s; properly used & stored			55		Physical facil	ities installed, maintained, & clean			
42		Washing frui	ts & vegetables			56		Adequate ver	ntilation & lighting, designated areas used	$T_{-}$		
Tyre	e of C	peration:							License Posted:	(0)	, NI	
		<u> </u>	4	-						_ <u> </u>	(N)	
DIS	cussio	n with Per	son-in-Charge: CFPM:\J						Follow-Up:	Υ	N	1
									Follow-Up Date:			
Sign	nature	of Person	in Charge:						Date:			
		of Inspect							Date: v[1] [202]		_	7
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishmer	it: Aroma J	500			Date: 1 / v	12021	Page 0	of <u>Z</u>
Ad	ldress: 10	AA DUD HIS	Moory			Complianc	e Achieved: [ [ [ [ ] 2	1021	
					TEMPERATURE OBSERVA	TIONS			
-		Item / Location		Temp.	Item / Location	Temp.	· Item / Location		Temp.
5	ingles	Joor / Amble	nt	40					-
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	1 4			OBSI	ERVATIONS AND/OR CORRECT	TIVE ACTIONS		1 2 1	2 1 1
V	Item Number	Section of Code			Description of	Violation			Corrected COS
					<del></del>				
			4.0	- 15 251 - 1	Pan Complete Control	200 PAS 000 PA	20		
				D G (OICE)	tons observed du	med water	4)		
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Sign	ature of Po	erson in Charge:	All.	4/			Date:		
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#### **HEALTH DIVISION**

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



Est	ablish	ment: هن	pment # 30132		Date	1/202	Pag	e 1 of <u>2</u> .	No, of Ri	sk Factor/Intervention	n Violati	ons (	රු
			Dus Highway				<del>                                     </del>		No. of Repeat Ri	sk Factor/Intervention	n Violati	ons (	Ø
-			Energy North		Risk Ca	tegory	: C	4		Tot	al Violati	ons	Ø
Em					Phone:	LOS	1646	Circle 2	Inspection Status	Green Yellow	/ Rec		_
Inst	pection	n Type:	(Routing) Re-inspection Pre-op	eration	nal		4	vestigation	Complaint	Other			
		, po.	FOODBORNE ILLNESS RIS							0.1101			
			Circle designated compliance status (IN, OUT, N						in appropriate box fo	r COS and/or R			
			IN = in compliance OUT= not in compliance NO =		-		t appli				44.4		
C	-11	a Ctatus		cos	I B I	0	!!	an Otatua				200	LB
Com	plianc	e Status	Supervision	1003	R	COR	прпал	ce Status	Protection from	Contamination		cos	R
1	INO	UT	Person in charge present, demonstrates knowledge and	T		15	(IN)	OUT N/A NO	Food separated and p				
2		UT N/A	performs duties  Certified Food Protection Manager	-	+	16	-	OUT N/A		s cleaned and sanitized			$\vdash$
	TO THE	OTTAL				17	_	OUT NVA NO	Proper disposition or r	eturned, previously served,			
			Employee Health  Management/food employees & conditional employee;			''	11/4		reconditioned & unsafe				$\perp$
3			knowledge, responsibilities and reporting		4				Time / Temperature	Control for Safety			
4	(IN)O		Proper use of restriction and exclusion	-	1	18	_	OUT NV NO	Proper cooking time a				Ш
5	(IN)	UT	Procedures for responding to vomiting and diarrheat events			19		OUT N/ANO	Proper reheating proc				
	LINIO	JT (OO)	Good Hygiene Practices	1		20	-	OUT N/A NO	Proper cooling time ar		-	-	H
7	IN OI		Proper eating, tasting, drinking, or tobacco use		+	21	-	OUT N/A NO	Proper hot holding ten		-	-	$\vdash$
-	INO	or (NO)	No discharge from eyes, nose, mouth			23	100	DUT N/A NO	Proper cold holding tel Proper date marking a	· · · · · · · · · · · · · · · · · · ·			$\vdash$
8	INO	JT NO	Preventing Contamination by Hands Hands clean & properly washed	T		24	_	OUT N/A NO		th Control: procedures and	records	-	$\vdash$
9	=	JT N/A NO	No bare hand contact with RTE food	+	+	24	174.4	ou les lo	Consumer	<del></del>	10000		Ч
10	(IN)OI		Adequate handwashing sinks properly supplied & accessible	+	-	25	TING	OUT (IA)		ovided for raw/undercooke	d foods		
	٠٠٠		Approved Source			1	1 211		Highly Susceptib				
11	10(dl	JT	Food obtained from an approved source		T	26	IN 0	DUT(N/A)		d; prohibited foods not offe	red		
12	INO	JT N/A(NO)	Food received at proper temperature					Foo	d / Color Additives :	and Toxic Substances			
13	(IN)OI	JT	Food in good condition, safe & unadulterated			27	IN	OUT N/A	Food additives: approv	ed and properly used			
14	1N Of	JT (JA)O	Req. records available: shell stock tags, parasite destruction			28		DUT N/A	Toxic substances propo	erly identified, stored and a	beet		
	Ric	sk factors a	e improper practices or procedures identified as the n	nost				C	onformance with Ap	proved Procedures			
	Inte	erventions a	e improper practices or procedures identified as the n ibuting factors of foodbome illness or injury, Public Ho re control measures to prevent foodbome illness or in	jury.		19	11/10	OUT (NA)	Compliance with varian	ce/specialized process/HA	CCP	İ	
			G	00D I	RETAIL	PRAC	TICES						
			Good retail practices are preventative measures										
Mar	k "X" ir	box if num	pered item is not in compliance Mark "X" on ap	ргоргіа	ite box fo	r COS	and/or	COS	=corrected on-site du	ring inspection R=	repeat vio	ation	
om	oliançe	Status		cos	R	Com	plianc	e Status			C	os	R
			Safe Food and Water				-	· · · · · · · · · · · · · · · · · · ·	Proper Use o	f Utensils			
30	$\vdash$		eggs used where required	-	$\perp$	43	-		ils properly stored				_
31			from approved source	1-	-	44	-	1	· · · · · · · · · · · · · · · · · · ·	y stored, dried, & handled		_	$\dashv$
32		Variance obt	ained for specialized processing methods			45	+		ingle-service articles: pro	operly stored & used		$\dashv$	-
33		Droner contin	Food Temperature Control  g methods used: adequate equipment for temp. control		_	46		Gloves used	Utensils, Equipme	at and Vandina			
34	$\vdash$		operly cooked for hot holding			47	1	Food and no	n-food contact surfaces	<del></del>		T	
35	$\vdash \vdash \vdash$		awing methods used			48	+		igned, constructed, & us			-+	$\dashv$
36			rs provided and accurate			49			g: installed, maintained,			$\neg$	$\neg$
			Food Identification						Physical F	acilities			
37		Food properl	y labeled: original container			50		Hot & cold wa	ater available adequate p	pressure			
			Prevention of Food Contamination			51		Plumbing ins	talled, proper backflow d	evices			
38		Insects, rode	nts, & animals not present			52	<u> </u>	Sewage & wa	aste water properly dispo	osed		$\dashv$	_
39		Contamination	n prevented during food preparation, storage & display			53			s properly constructed, s			_	_
40	$\rightarrow$	Personal clea				54			fuse properly disposed,				_
41			properly used & stored			55	-	· ·	ities installed, maintaine			$\dashv$	$\dashv$
42		washing fruit	s & vegetables	_		56		Adequaté ver	ntilation & lighting, design	nated areas used			
Тур	e of O	peration:								License Posted:	Q	_	-
Disc	cussio	n with Per	son-in-Charge:							Follow-Up:	Y	Ø	
			CFPH: V							Follow-Up Date:			
Siar	vature	of Pamon	in Charge:							Date:			$\dashv$
			——————————————————————————————————————						··				
Sigr	nature	of Inspect	or: J'un's Clar							Date: 1/11/20	21		



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



Es	tablishmer	וי בעשרים וויים	# 30135	<b>5</b>			Date:	1/11/2021	Page 2	of <u>Z</u>
Ad	dress: 🍗	AB DW His	much				Comp	oliance Achieved: 1411 L	202 (	
			_		TEMPERATURE OBSERVA					
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V	Item Number	Section of Code			Description of \	Violation				Corrected COS
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			35	01010	cations observed du	ring An	<u> </u>	t inspection.		
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Signa	ature of Pe	rson in Charge:	RIM	2)				Date:		
	ature of Ins		50					Date: [[]]	7071	
			16					2 11	ficted law?	
		C 17								



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



Est	ablish	ment: ട്ര	bway #6080/7		Date:\/ I	1 1202	Page	1 of	No. of Risk Factor/Intervention Violations	3
			ntinental Blud unit I		Time in:	145	Time	out:2:15	No, of Repeat Risk Factor/Intervention Violations Q	5
			ershie Randchar group		Risk Ca	tegory:	D		Total Violations	$\Box$
Em			50.		Phone:				Inspection Status: Green Yellow Red	
Inst	ectio	n Type:	(Routine) Re-inspection Pre-op	eration	nal	Illne	ss Inve	estigation	Complaint Other	٦
			FOODBORNE ILLNESS RIS			ND PU	BLIC I	HEALTH II	NTERVENTIONS	
			Circle designated compliance status (iN, OUT, N	/A, NO	) for eacl	n item		Mark "X"	in appropriate box for COS and/or R	
			IN = in compliance OUT= not in compliance NO =	not ob	served N	/A = not	applic	able COS =	corrected on-site R = repeat violation	_
Com	plianc	e Status		cos	R	Com	plianc	e Status	cos	R
	>		Supervision				130		Protection from Contamination	
1	(IN)C	UT	Person in charge present, demonstrates knowledge and performs duties		1 1	15	N	UT N/A NO	Food separated and protected	
2	(IN)C	UT N/A	Certified Food Protection Manager			16		UT N/A	Food-contact surfaces cleaned and sanitized	$\Box$
			Employee Health			17	INO	ONAVATU	Proper disposition or returned, previously served, reconditioned & unsafe food	
3	Mo	UT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature Control for Safety	
4	(IN D	UT	Proper use of restriction and exclusion		$\top$	18	INO	UT N/A NO	Proper cooking time and temperature	╛
5	(N)	UT	Procedures for responding to vomiting and diarrheal events			19	INO	UT N/A VO	Proper reheating procedures for hot holding	
			Good Hygiene Practices			20	1.00	UT N/AND	Proper cooling time and temperatures	$\perp$
6	INO	UT '	Proper eating, tasting, drinking, or tobacco use			21	TNO	UT N/A NO	Proper hot holding temperatures	4
7	IN O	UT (NO)	No discharge from eyes, nose, mouth			22	-	UT N/A NO	Proper cold holding temperatures	4
			Preventing Contamination by Hands			23	-	UT N/A NO	Proper date marking and disposition	4
8	INP		Hands clean & properly washed			24	INO	UT(N/A)NO	Time as a Public Health Control: procedures and records	
9		UT N/A NO	No bare hand contact with RTE food	-	-				Consumer Advisory	4
10	INO	UT	Adequate handwashing sinks properly supplied & accessible			25	IN O	UT(N/A)	Consumer advisory provided for raw/undercooked foods	4
44	(IN)	LIT	Approved Source	1	-	26	Linio	UT(N/A)	Highly Susceptible Populations  Pasteurized foods used; prohibited foods not offered	-
11		UT N/A(NO)	Food obtained from an approved source	+		20	INO		od / Color Additives and Toxic Substances	$\exists$
12	(IN)		Food received at proper temperature Food in good condition, safe & unadulterated	+	+	27	LINO	UTINTA	Food additives: approved and properly used	4
14	-	UT N/A NO	Req. records available; shell stock tags, parasite destruction	-	+	28	1000	UT N/A	Toxic substances properly identified, stored and used	1
T				nost	-				onformance with Approved Procedures	
	Pr	evalent cont	re improper practices or procedures identified as the r ributing factors of foodbome illness or injury. Public H rre control measures to prevent foodborne illness or in	ealth		19	INO	UT (VA)	Compliance with variance/specialized process/HACCP	
					RÉTAIL	PRACI				
			Good retail practices are preventative measures					s, chemicals,	and physical objects into foods.	
Mai	'k "X" i	n box if num	bered item is not in compliance Mark "X" on a	propria	ate box fo	or COS	and/or	cos	=corrected on-site during inspection R=repeat violation	1
Com	olianc	e Status		cos	R	Comp	oliance	Status	cos I	₹
			Safe Food and Water				a a ti		Proper Use of Utensils	
30		Pasteurized	eggs used where required			43		in-use utens	sils properly stored	
31		Water & Ice	from approved source		-	44	$\perp$		uipment & linens; properly stored, dried, & handled	$\dashv$
32		Variance ob	tained for specialized processing methods			45	$\vdash$		ingle-service articles: properly stored & used	$\dashv$
20		D	Food Temperature Control	1		46		Gloves used		-
33			ng methods used: adequate equipment for temp. control	-	+	47	1	Food and on	Utensils, Equipment and Vending	4
35	$\vdash$		awing methods used	<del> </del>	+	48			signed, constructed, & used	┨
36			ers provided and accurate	†		49			g: installed, maintained, & used: test strips	1
			Food Identification						Physical Facilities	
37		Food proper	ly labeled: original container			50		Hot & cold w	vater available adequate pressure	]
			Prevention of Food Contamination			51		Plumbing ins	stalled, proper backflow devices	
38		Insects, rode	ents. & animals not present			52		Sewage & w	aste water properly disposed	
39		Contaminati	on prevented during food preparation, storage & display			53			es properly constructed, supplied, & cleaned	_
40		Personal de	anliness			54			efuse properly disposed, facilities maintained	4
41	$\vdash$		s: properly used & stored			55			lities installed, maintained, & clean	$\dashv$
42		Washing frui	ts & vegetables	<u> </u>		56		Adequate ve	ntilation & lighting, designated areas used	
Тур	e of C	peration:							License Posted: Y	
Disc	cussic	n with Per	son-in-charge: no current CPFM						Follow-Up: Y (N	9
									Follow-Up Date:	
			10 Mars							$\dashv$
Sigr	nature	of Person	in Charge:						Date: 1/1/21.	1
Sigi	nature	of Inspect	or: Ju Jelle						Date: 1/11/12021	



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



Establishment:	subway					Date: 1	1412021	Page _2	_ of _Z_
	ontirente	1Blud=	エ			Complia	nce Achieved: V U	12021	
					OBSERVATIONS				
	tem / Location		Cemp.	Item / Loc	ation	Temp.	Item / Location	)n	Тетр.
CO+ tomost	/pwp stati	00 ,	to.					<u>-</u>	
<u>so acomple</u>	1 would in	19	4.						
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·			O.D.	CETATI A GET CANG. A SUD-IOS	COPPECEISE AC	THO NO.			
, Item ,			UB	SERVATIONS AND/OI				Date	ed Corrected
V Number 5	Section of Code			D	escription of Violation	) 		- Juli	or COS
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ignature of Perso	on in Charge:	MAZ	*				Date: 1 /	11/21	
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HEALTH DIVISION

432 Daniel Webster Highway



Date: 1/6 (207)

Merrimack NH, 03054 (603) 420-1730 FOOD ESTABLISHMENT INSPECTION REPORT Establishment: こいら #902 Date: [11/202] Page 1 of \_2 No. of Risk Factor/Intervention Violations Address: 456 DW Highway Time int. 36 Time out:2:0 No. of Repeat Risk Factor/Intervention Violations Owner/Permit Holder: CDS manchaster NH LLC Risk Category: Total Violations Email: Phone: (668 ) 424 - 11 20 Inspection Status: Green Yellow Inspection Type: Routine Re-inspection Pre-operational lilness Investigation Complaint Other FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R IN = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation Compliance Status COS R Compliance Status COS | R Supervision Protection from Contamination Person in charge present, demonstrates knowledge and TUO performs duties OUT N/A NO 15 Food separated and protected IN OUT NA Certified Food Protection Manager IN OUT NA Food-contact surfaces cleaned and sanitized **Employee Health** Proper disposition or returned, previously served, 17 IN OUT NO Management/food employees & conditional employee; reconditioned & unsafe food TOOUT knowledge, responsibilities and reporting Time / Temperature Control for Safety TUOUT Proper use of restriction and exclusion IN OU NA NO 18 Proper cooking time and temperature CINDOUT Procedures for responding to vomiting and diarrheal events 19 IN OUT N/A NO Proper reheating procedures for hot holding Good Hygiene Practices IN OUT NAME 20 Proper cooling time and temperatures 6 IN OUT Proper eating, tasting, drinking, or tobacco use IN OUT N/A NO 21 Proper hot holding temperatures 7 IN OUT No discharge from eyes, nose, mouth 22 IN OUT NAMO Proper cold holding temperatures Preventing Contamination by Hands 23 IN OUT N/A NO Proper date marking and disposition (NO IN OUT Hands clean & properly washed 24 IN DUT N/A NO Time as a Public Health Control: procedures and records 9 IN OUT N/ANO No bare hand contact with RTE food Consumer Advisory INOUT 10 Adequate handwashing sinks properly supplied & accessible IN OUT WA 25 Consumer advisory provided for raw/undercooked foods Approved Source **Highly Susceptible Populations** 11 TUOOT Food obtained from an approved source 26 IN OUT NA Pasteurized foods used; prohibited foods not offered 12 IN OUT N/A NO Food received at proper temperature Food / Color Additives and Toxic Substances TUCAN 13 Food in good condition, safe & unadulterated 27 IN OUT WA Food additives; approved and properly used 14 IN OUT NA NO Req. records available: shell stock tags, parasite destruction 28 IN DUT N/A Toxic substances properly identified, stored and used Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Conformance with Approved Procedures IN OUT N/A Compliance with variance/specialized process/HACCP GOOD RETAIL PRACTICES Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation Compliance Status COS R Compliance Status COS R Safe Food and Water Proper Use of Utensils 30 Pasteurized eggs used where required 43 In-use utensils properly stored 31 Water & Ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled 32 Variance obtained for specialized processing methods 45 Single-use/single-service articles: properly stored & used Food Temperature Control 46 Gloves used property 33 Proper cooling methods used: adequate equipment for temp, control Utensils, Equipment and Vending 34 Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable, 35 Approved thawing methods used 48 Properly designed, constructed, & used 36 Thermometers provided and accurate 49 Warewashing: installed, maintained, & used: test strips Food Identification Physical Facilities 37 Food properly labeled: original container 50 Hot & cold water available adequate pressure Prevention of Food Contamination 51 Plumbing installed, proper backflow devices 38 Insects, rodents, & animals not present 52 Sewage & waste water properly disposed 39 Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned 40 Personal deanliness 54 Garbage & refuse properly disposed, facilities maintained 41 Wiping cloths: property used & stored 55 Physical facilities installed, maintained, & clean 42 Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used Type of Operation: License Posted Discussion with Person-in-Charge: SH: Wendy Follow-Up: Follow-Up Date: Leidy Mckeen Signature of Person in Charge: Date: Signature of Inspector:



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



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			=		TEMPERATURE OPER	l l	Compliand	e Achieved: 10	662021	
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us A	<u>ukin</u>	cooler Ambre	sat	39.	TOTAL PACAMON	Ter	mp.	· Item / Lo	cation	
	Item			0	BSERVATIONS AND/OR CORRECTI	VE ACTIONS				
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ire o	of Person of Inspect	in Charge:	there	ly	Mckeea				12021	



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



-	0.1		FOOD ES	TAB	LISH	M	ENT	<b>INSPECT</b>	ION	REPORT		
Estab	lishment: 🔁	erry Most						Page 1 of		No. of Risk Factor/Intervention Vid	olation	s TS
Addre	:SS:665 D	W Highw	ay		Tim	e in:	1:01	Time out:	: 5	No. of Repeat Risk Factor/Intervention Vic		
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Inspec	ction Type:	Routine	Re-inspection Pre-			, ic.				Inspection Status: Green Yellow	Red	
		(House)		perati		20. 6	Iline	ess Investiga	ation	Complaint Other		
		Circle design	FOODBORNE ILLNESS R nated compliance status (IN, OUT,	MACA N	CTUI	SA	ND PL					
		IN = in compl	ance OLIT= not in compliance NO	N/A, N	O) IOI	eacr	1 Item	Mar	k "X"	in appropriate box for COS and/or R		
Complia			and GGT - Not in compliance NO			ed N/	A = no	ot applicable C	os =	corrected on-site R = repeat violation		
COMPRI	ance Status	-	upervision	CO	S	₹ .	Соп	npliance State	us		cos	S F
1 (1	NOUT	Person in charge	present, demonstrates knowledge and	_	-		-	42		Protection from Contamination		
_	N OUT N/A	performs duties			$\perp$	_	15	IN OUT N/A	NO	Food separated and protected		
	N COT (NA)	Certified Food Pro				_	16	AN TUQUIT		Food-contact surfaces cleaned and sanitized		+
			loyee Health				17	AD TUROUS	No	Proper disposition or returned, previously served, reconditioned & unsafe food		
	Dour	knowledge, respon	employees & conditional employee; sibilities and reporting						1	Time / Temperature Control for Safety		
	DOUT		iction and exclusion				18	IN OUT NA		Proper cooking time and temperature		
5 (IA	урит		oonding to vomiting and diarrheal events				19	IN OUT N/A	NO	Proper reheating procedures for hot holding	+	+-
6 I IN	OUT (NO)		ygiene Practices				20	IN OUT N/A	0	Proper cooling time and temperatures	+-	+
_	OUT (NO)		ng, drinking, or tobacco use	4	_	_	21	IN OUT N/A		Proper hot holding temperatures	_	+
		No discharge from	eyes, nose, mouth			4	22	(IN)OUT N/A I	-	Proper cold holding temperatures		
8 IN	ON TUOI	Hands clean & prop				4	23	IN OUT N/A		Proper date marking and disposition		
9 IN	OUT N/A NO	No bare hand conta		+-	+	4	24	IN OUT(NA)	10	Time as a Public Health Control: procedures and records		
10 IN	DUT		ning sinks properly supplied & accessible	,	-	$\dashv$	25	IN OUT(N/A)		Consumer Advisory		
			oved Source			$\dashv$	20	IN OUT (N/A		Consumer advisory provided for raw/undercooked foods		
	рит	Food obtained from	an approved source	T	T		26	IN OUT (N/A)		Highly Susceptible Populations  Pasteurized foods used; prohibited foods not offered		
- 2	OUT N/(NO)	Food received at pro				7	<u> </u>			I / Color Additives and Toxic Substances		
	OUT		on, safe & unadulterated				27	IN OUT NA		Food additives: approved and properly used	T	_
	OUTNAMO		le: shell stock tags, parasite destruction				28	IN DUT N/A		Toxic substances properly identified, stored and used	_	+
F	Risk factors ar Prevalent cont	re improper practic	es or procedures identified as the codbome illness or injury. Public H s to prevent foodborne illness or i	most		1				nformance with Approved Procedures	_	
	nterventions a	re control measure	s to prevent foodborne illness or in	njury.			19	IN OUT (NA)	- 1	Compliance with variance/specialized process/HACCP		
			(	300D I	RETA	IL P	RACT	ICES				
Aark "Y"	in how if accord	Good r	etail practices are preventative measure	s to cont	rol the a	additio	on of pa	thogens, chemic	als, ar	nd physical objects into foods.		
riai k 🙏	III XOO III NUMI	bered item is not in	compliance Mark "X" on a	ppropria	ite box	(for	COS a	nd/or C0	O\$ =	corrected on-site during inspection R=repeat	iolation	
mplian	ce Status			cos	R		Comp	liance Status			000	
0	Destaudend		od and Water							Proper Use of Utensils	cos	R
1		eggs used where required to approved source	rired	<del> </del>	<del>  _</del>		43	in-use ut	tensils	properly stored		
2		ained for specialized p	rossering malbada	-	-	-	44			oment & linens: properly stored, dried, & handled		
			erature Control	<u></u>	L	-	45	-		gle-service articles: properly stored & used		
3	Proper coolin		quate equipment for temp. control	_	T -		46	Gloves u				
1		operly cooked for hot I		_		-	47 -	Foodone		Utensils, Equipment and Vending		
5		wing methods used		-		-	48			food contact surfaces cleanable, ned, constructed, & used	$\rightarrow$	_
	Thermometer	s provided and accura	ite			  -	49			installed, maintained, & used: test strips		_
			entification							Physical Facilities		_
	Food properly	labeled: original cont					50	Hot & cold	d wate	er available adequate pressure		
T	1 1 1		ood Contamination				51			led, proper backflow devices	-+	$\dashv$
-		its, & animals not pres					52	Sewage 8	k wast	e water properly disposed		$\dashv$
-	Personal clear		d preparation, storage & display			-	53			properly constructed, supplied, & cleaned		$\dashv$
		property used & store	d			-	54			se properly disposed, facilities maintained		
1 1	Washing fruits					-	55			s installed, maintained, & clean		
							56	Adequate	ventila	ation & lighting, designated areas used	$\perp$	
pe of C	Operation:									License Posted:	7	
scussio	on with Perso	on-in-Charge:									<u> </u>	
		_								Follow-Up:		ונ
										Follow-Up Date:		
_	of Person in									Date: 1/4/202 (		$\dashv$
gnature	of Inspecto	1. Jul. 5	10,							10/200		_
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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		Item / Location	Temp.	TEMPERATURE ORS	ERVATIONS	ompliance Achieved:	11612021	
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	lt-n-n			OBSERVATIONS AND/OR COR	DECOMPTED A COMP			
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# MERRIMACK FIRE DEPARTMENT

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



		T 124						ON REPORT	
Address: 1 0	Rapid Refill	T 15T					Page 1 of	VIOLET GCIONALIEI AELIIIOLI A	olation
Owner/Permit H	older	आर					Time out:	No. of Repeat Risk Factor/Intervention Vi	
				Ris	k Cate	egory	/: p		
Liliali. Comp	iance Quoli	roil.com		Pho	one:(\$	jog	1429-881	Total Vi	
Inspection Type:	Routine	Re-inspection Pre	-operati	onal		Jilne	es Investigati	CO COLON	Red
		FOODBORNE ILLNESS	RISK FA	CTO	RS AND	DE	BLIC HEALT	on Complaint Other	
	Circle designat	a combination status (IM, OD	L N/A. N	O) for	'each it	tom	Marie Land	DATE :	
	IN = in complian	ice OUT= not in compliance N	O = not o	bserv	ed N/A	= no	t applicable CO	X" in appropriate box for COS and/or R  S = corrected on-site R = repeat violation	
ompliance Status			CO				the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the sa		
	Sup	ervision	100			Com	pliance Status		COS
1 NOUT	performs duties	sent, demonstrates knowledge and		$\top$		15	N DUT N/A N	Protection from Contamination	
2 IN OUT N/A	Certified Food Protect	tion Manager		+	-	16	UN OUT N/A	The same and brotacted	
	Emplo	yee Health			-		1	Food-contact surfaces cleaned and sanitized	
3 (NOUT	Management/food em	IDOUGES & condition of			-	17	IN OUT NAME	Proper disposition or returned, previously served, reconditioned & unsafe food	
4 (TOOUT	knowledge, responsible Proper use of restriction	viities and reporting			_			Time / Temperature Control for Safety	
5 NOUT		ading to vomiting and diarrheal ever			_   -	18	IN OUT N/A NO		
	Good Hygi	enc Practices	ts		- I	19	IN OUT N/A NO	Proper reheating procedures for hot holding	+
IN OUT (NO	Proper eating, tasting,	drinking, or tobacco use				20	IN OUT NIA NO	Proper cooling time and temperatures	-
IN OUT (TO	No discharge from eye:	s, nose, mouth		+-	-/ H	21	IN OUT NAMO	The resulting terriperatures	+
		mination by Hands			$\dashv$ $\vdash$	22 (	IN OUT N/A NO	The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s	1
IN OUT NO	Hands clean & properly	washed		Ţ	-1  -	23	UN OUT N/A NO	The same disposition	
IN OUT N/A NO	No bare hand contact w	ith RTE food	-	+-	-   -	24	IN OUT N/A NO	Time as a Public Health Control: procedures and records	
TUQUI	Adequate handwashing	sinks properly supplied & accessib	le	+-		25	IN OUT NA	Consumer Advisory	
TUON	Approve	ed Source			1 1		IN OUT N/A	Consumer advisory provided for raw/undercooked foods	
IN OUT N/(NO)	Food obtained from an a			T		26	IN OUT (N/A)	Highly Susceptible Populations	
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	Food in good condition, s	Safe & unadulterated						And Court Sentitives and Toxic Substances	
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1	Req. records available; s	shell stock tags, parasite destruction			21		IN OUT WA	Food additives: approved and properly used	
1	Req. records available; s	shell stock tags, parasite destruction	most		1 1-		IN OUT (N/A)	Food additives: approved and properly used  Toxic substances properly Identified, stored and used	
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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



	Rapid Refill #140					NSPECTIO			
Address: Tic	om Hidhman				$\neg \neg$	Page 1 of _2		/iolat	ions
Owner/Permit H	older:		_	ne in: 🛂		Time out1:3	No. of Repeat Risk Factor/Intervention \	/iolat	ions
	iance voltail.com		$\neg$	sk Categ			Total		_
Inspection Type	Davids -		Ph	one:(60	23) 1	184 - dB5	Inspection Status: Green Yellow	Re	
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	Circle designated compliance status (IN C	RISK F	ACTO	RS AND	PUE	BLIC HEALT	INTERVENTIONS	_	
	IN, Of	ا . N/A ا ا	NO) fo	r each ite	am.	Adomic II	VIII.		
Compliance Status	IN = in compliance OUT= not in compliance I	NO = not	observ	/ed N/A :	= not a	applicable COS	= corrected on-site R = repeat violation		
compliance Status		C				liance Status			
1 INOUT	Supervision  Person in charge present, demonstrates knowledge and	d I	-				Protection from Contamination		cos
2 IN OUT N/A	performs dulies				15	IN OUT N/A NO	Food separated and protected		
	Certified Food Protection Manager		$\perp$	_	16	(I) OUT N/A	Food-contact surfaces cleaned and sanitized	-	
з Поочт	Employee Health  Management/food employees & conditional employee;				17	IN OUT WANO		$\dashv$	
4 <b>(1)</b> OUT	Anowiedge, responsibilities and reporting						Time / Temperature Control for Safety		_
5 INOUT	Proper use of restriction and exclusion				18	IN OUT N/ NO	Proper cooking time and temperature		
7,000	Procedures for responding to vomiting and diarrheal eve	ents			19	IN OUT N/A NO		-	
IN OUT (NO	Good Hygiene Practices  Proper eating, tasting, drinking, or tobacco use				20	IN OUT N/A/NO	Proper cooling time and temperatures	+	
IN OUT NO	No discharge from eyes, nose, mouth		+		21	IN OUT N/(NO)	Proper hot holding temperatures	+	
	Preventing Contamination by Hands					IN OUT N/A NO	Proper cold holding temperatures		-
IN OUT NO	Hands clean & properly washed		1	-   2		IN OUT N/A NO	Proper date marking and disposition		
IN OUT N/A NO	No bare hand contact with RTE food		+	-   F	-	IN OU NIAINO	Time as a Public Health Control: procedures and record	s	
0 (N)OUT	Adequate handwashing sinks properly supplied & accessi	ble	_	2	5 1	IN OUT NA	Consumer Advisory		
INOUT	Approved Source						Consumer advisory provided for raw/undercooked foods Highly Susceptible Populations		
2 IN OUT N/A NO	Food obtained from an approved source Food received at proper temperature			26	3 1	IN OU	Pasteurized foods used; prohibited foods not offered		
NOUT	Food in good condition, safe & unadulterated		+-	-		Fo	od / Color Additives and Toxic Substances	-	
IN OUT N/A NO	Reg reports available to the		- 1	27	' I I	N OUT NA	Food additives: approved and properly used		
	Req. records available: shell stock tags, parasite destruction	an I	_	- I			To approved that property used	- 1	
	Req. records available: shell stock tags, parasite destructions improper practices or procedures identified as the	e moet		28		NOUT N/A	Toxic substances properly Identified, stored and used		_
	are improper practices or procedures identified as the tributing factors of foodborne illness or injury. Public are control measures to prevent foodborne illness or are control measures to prevent foodborne illness or	e most Health		28		NOUT N/A	Toxic substances properly Identified, stored and used enformance with Approved Procedures		
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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# MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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



FOOD ESTABLISHMENT INSPECTION REPORT Establishment: Ginemate Date: 111/2021 Page 1 of \_2 No. of Risk Factor/Intervention Violations Address: 11 Executive Park Drive Time in: 1:00 Time out: 1:45 No. of Repeat Risk Factor/Intervention Violations Owner/Permit Holder: Gremagn Risk Category: Email: Cinemagic\_men-12@zyacorp.com Total Violations 1 Phone: (603) 423-0240 Inspection Status: Green Yellow Red Inspection Type: Routine Re-inspection Pre-operational lilness Investigation Complaint FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Other Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R IN = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation Compliance Status COS | R Compliance Status Supervision COS R Protection from Contamination Person in charge present, demonstrates knowledge and TUQ NI performs duties 15 TIN OUT N/A NO Food separated and protected 2 N OUT N/A Certified Food Protection Manager 16 TRYOUT N/A Food-contact surfaces cleaned and sanitized **Employee Health** Proper disposition or returned, previously served, 17 IN OUT NA NO 3 FID OUT Management/food employees & conditional employee; reconditioned & unsafe food knowledge, responsibilities and reporting Time / Temperature Control for Safety TUOUT Proper use of restriction and exclusion 18 IN OUT N/A NO TNOUT Proper cooking time and temperature Procedures for responding to vomiting and diarrheal events IN OUT NA NO 19 Proper reheating procedures for hot holding **Good Hygiene Practices** 20 IN OUT N/A NO Proper cooling time and temperatures 6 IN OUT Proper eating, tasting, drinking, or tobacco use 21 IN OUT N/A NO Proper hot holding temperatures IN OUT No discharge from eyes, nose, mouth IN OUT N/A NO 22 Proper cold holding temperatures Preventing Contamination by Hands IN OUT N/A NO 23 Proper date marking and disposition Я IN OUT Hands clean & properly washed IN OUT NAMO 24 Time as a Public Health Control: procedures and records 9 IN OUT N/A(NO) No bare hand contact with RTE food Consumer Advisory 10 **IN DUT** Adequate handwashing sinks properly supplied & accessible 25 IN OUT N/A Consumer advisory provided for raw/undercooked foods Approved Source TUCNI Highly Susceptible Populations Food obtained from an approved source 26 IN OUT N/A Pasteurized foods used; prohibited foods not offered 12 IN OUT N/A NO Food received at proper temperature Food / Color Additives and Toxic Substances INDUT 13 Food in good condition, safe & unadulterated 27 IN OUT N/A Food additives: approved and properly used 14 IN OUT WAYO Req. records available: shell stock tags, parasite destruction 28 IN OUT N/A Toxic substances properly Identified, stored and used Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Conformance with Approved Procedures IN OUT N/A Compliance with variance/specialized process/HACCP GOOD RETAIL PRACTICES Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation Compliance Status COS R Compliance Status Safe Food and Water COS R 30 Proper Use of Utensils Pasteurized eggs used where required 43 In-use utensils properly stored 31 Water & Ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled 32 Variance obtained for specialized processing methods 45 Single-use/single-service articles: properly stored & used Food Temperature Control 46 Gloves used properly 33 Proper cooling methods used: adequate equipment for temp, control Utensils, Equipment and Vending Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable, Approved thawing methods used 48 Properly designed, constructed, & used Thermometers provided and accurate 49 Warewashing: installed, maintained, & used: test strips Food Identification **Physical Facilities** Food properly labeled; original container 50 Hot & cold water available adequate pressure Prevention of Food Contamination 51 Plumbing installed, proper backflow devices Insects, rodents, & animals not present 52 Sewage & waste water properly disposed Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned Personal cleanliness 54 Garbage & refuse properly disposed, facilities maintained Wiping cloths: properly used & stored N. 55 Physical facilities installed, maintained, & clean Washing fruits & vegetables Adequate ventilation & lighting, designated areas used 56 Type of Operation: License Posted: Discussion with Person-in-Charge: N Follow-Up: 1000045 Ν Follow-Up Date: Signature of Person in Charge: Signature of Inspector: Date: L/21/2021



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



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



Establishment: Aroma Tecs					Page 1 of _2_	1	(Disk Eastern Co.)	40	
Address: 140H DW Highway				_			Risk Factor/Intervention \		
Owner/Permit Holder: Energy Worth LLC	-	Diele	11 1 <sub>4</sub>	DU	Time ont: 7: \$1	No. of Repeat	Risk Factor/Intervention \		
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IN = in compliance OUT= not in compliance NO	a not ob	served	N/A	= not	applicable COS =	corrected on-site	R = repeat violation		
Compliance Status	cos	R		Comp	oliance Status			lcc	DS R
Supervision  1 Person in charge present, demonstrates knowledge and					_	Protection fro	om Centamination		- 11
performs duties				15 (	IN OUT N/A NO	Food separated ar	nd protected		
2 (N) OUT N/A Certified Food Protection Manager			] [	16	IN DUT N/A		ces cleaned and sanitized	_	_
Employee Health			П	17	ON AND TUO NI	Proper disposition reconditioned & un	or returned, previously served,	$\neg$	
Management/food employees & conditional employee; knowledge, responsibilities and reporting		_					tre Control for Safety		
4 INOUT Proper use of restriction and exclusion		$\top$	1	18	IN OUT N/ NO	Proper cooking time		<del></del>	
5 NOUT Procedures for responding to vomiting and diarrheal events			1	19	IN OUT NA NO		rocedures for hot holding		
Good Hygiene Practices				20	IN OUT N/ NO	Proper cooling time		-	-
6 IN OUT (NO) Proper eating, tasting, drinking, or tobacco use				21	IN OU NA NO	Proper hot holding		+	+
7 IN OUT (NO) No discharge from eyes, лоѕе, mouth				22	IN OUT N/A NO	Proper cold holding		+	+
Preventing Contamination by Hands				23	NOUT N/A NO	Proper date marking	and disposition		
Trainds clean a properly washed				24	IN OUT N/A NO	Time as a Public He	ealth Control; procedures and recon	ds	+
TO Date train Contact Will RTE 1000		1_					r Advisory		
The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s				25	IN OUT N/A	Consumer advisory	provided for raw/undercooked food	9	
Approved Source  11 DOUT Food obtained from an approved source			-	T			tible Populations		
12 IN OUT N/A O Food received at proper temperature	+		-	26	IN OUT N/A		sed; prohibited foods not offered		
Food in good condition, safe & unadulterated	+	+	-	27	IN OUT (N/A)		s and Toxic Substances		
14 IN OUTNANO Req. records available: shell stock tags, parasite destruction	+		$\vdash$	-	IN OUT N/A		oved and properly used		
	noot.		H	20 10			perly identified, stored and used		$\perp$
Risk factors are improper practices or procedures identified as the management contributing factors of foodborne illness or injury. Public He Interventions are control measures to prevent foodborne illness or injury.	alth	- 1	-				Approved Procedures		
						Compliance with vari	ance/specialized process/HACCP		
Good retail practices are preventative more visit	OOD R	ETAIL	PR.	ACTIO	CES				
Good retail practices are preventative measures  Mark "X" in box if numbered item is not in compliance Mark "X" on ap	propriat	e box f	or CO	of path OS and		nd physical objects in corrected on-site of		4 2 2 4	
mpliance Status						Corrected of -site t	luring inspection R=repea	l violatio	n
Safe Food and Water	cos	R	C	omplia	ance Status			cos	R
Pasteurized eggs used where required			-	3	in the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of th	Proper Use	of Utensils		-
1 Water & Ice from approved source			4	-		properly stored	rly stored, dried, & handled	-	1
2 Variance obtained for specialized processing methods			4	-			roperly stored & used	-	+
Food Temperature Control			4	_	Gloves used p		Toperly stored & used	-	+
Proper cooling methods used: adequate equipment for temp. control						Utensils, Equipm	ent and Vendine		
Plant food properly cooked for hot holding			4	7 -		food contact surfaces		_	
Approved thawing methods used			48	8		ned, constructed, & u		+	+
Thermometers provided and accurate			49	9	Warewashing:	installed, maintained,	& used: test strips	+	+
Food property labeled; original container						Physical I			
The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s		_	50	1	Hot & cold water	er available adequate	pressure	T	
Prevention of Food Contamination  Insects, rodents, & animals not present		_	51	_	Plumbing insta	lled, proper backflow	devices		
Contamination prevented during food preparation, storage & display	$\rightarrow$		52	_		te water properly disp			
Personal cleanliness		-	53			property constructed,			
Wiping cloths: property used & stored		_	54	_		se properly disposed.			
Washing fruits & vegetables		$\dashv$	55 56	_		es installed, maintaine		<u> </u>	
			1 20		Auequate ventil	ation & lighting, desig	nated areas used		$\Box$
pe of Operation:							License Posted:	(3)	N
scussion with Person-in-Charge: CFPM: J								<u>U</u>	
- OLANIA							Follow-Up:	1	ועי
- AA							Follow-Up Date:		
gnature of Person in Charge:							Date:		$\neg$
gnature of Inspector:									$\dashv$
6-1-1-							Date: v/1/12021		
MPT AT									



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



Establishment:					- TOLDETTO			
Establishment: 60 busy # 20135			-	$\overline{}$	Page 1 of _2_	No. of Risk Factor/Intervention Viola		
Address: 1408 bu Highway		Time	in <sub>2</sub> :	DO.	Time out: 2:3	No. of Repeat Risk Factor/Intervention Viola	ations	Q
Owner/Permit Holder: Energy Dorin			Categ		C	Total Viola		1
Email:		Phon	ie: ( 4	(SE	645 -1800	Instruction Class Co. D		Z
Inspection Type: Routing Re-inspection Pre-	peratio				s Investigation		ed	
FOODBORNE ILLNESS R			TIME 2	DITES	s investigation	Complaint Other	-	
Circle designated compliance status (IN, OUT,	N/A NO	)) for a	ach ite	TE LUIB				
					Mark "X"	in appropriate box for COS and/or R		
IN = in compliance OUT= not in compliance NO	- 1101 00	served	3 N/A =	- not a	applicable COS =	corrected on-site R = repeat violation		
Compliance Status	COS	R		Comp	liance Status		cos	
Supervision  1 (IN)OUT Person in charge present, demonstrates knowledge and			4			Protection from Contamination	1000	
performs duties	_			15 (	INOUT N/A NO	Food separated and protected		T
2 (IN DUT N/A Certified Food Protection Manager			7	16	IN OUT N/A	Food-contact surfaces cleaned and sanitized	-	+
Employee Health				17	IN OUT N/A NO	Proper disposition or returned, previously served	-	+
3 Management/food employees & conditional employee;	7	T	1  -			reconditioned & unsafe food		
knowledge, responsibilities and reporting  Proper use of restriction and exclusion		-				Time / Temperature Control for Safety		
5 INDUT Procedures for responding to vomiting and diarrheal events		-	$\dashv$ $\vdash$	18	IN OUT N/ NO	Proper cooking time and temperature		T
Good Hygiene Practices			-/ ├-	19	IN OUT N/ANO	Proper reheating procedures for hot holding		T
6 IN OUT NO Proper eating, tasting, drinking, or tobacco use		1	⊀ ├ <del>┈</del>	20	IN OUT N/A NO	Proper cooling time and temperatures		T
7 IN OUT NO No discharge from eyes, nose, mouth	-	-	-{		IN OUT N/A NO	Proper hot holding temperatures		Т
Preventing Contamination by Hands			1 -		IN)OUT N/A NO	Proper cold holding temperatures		Г
8 INOUT NO Hands clean & properly washed			1 —		IN OUT N/A NO	Proper date marking and disposition		T
9 (NOUT N/A NO No bare hand contact with RTE food		-	1   2	24	IN OU N/ANO	Time as a Public Health Control: procedures and records		
10 NOUT Adequate handwashing sinks properly supplied & accessible	-	-	{			Consumer Advisory		
Approved Source			2	25	IN OUT (VA)	Consumer advisory provided for raw/undercooked foods		Г
11 SNOUT Food obtained from an approved source		_	-	c	IN COURT OF	Highly Susceptible Populations		
12 IN OUT N/ANO Food received at proper temperature	+		2	ь	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
13 CINOUT Food in good condition, safe & unadulterated		-	-	7 I :		l / Color Additives and Toxic Substances		
14 IN OUT (IA) Req. records available: shell stock tags, parasite destruction	+	Н	21	-		Food additives: approved and properly used		
		-	2	• [0		Toxic substances properly identified, stored and used		
Risk factors are improper practices or procedures identified as the r Prevalent contributing factors of foodborne illness or injury. Public H Interventions are control measures to prevent foodborne illness or in	nost ealth		-			nformance with Approved Procedures		
			15			Compliance with variance/specialized process/HACCP		
	00D R	ETAL	L PRA	CTIC	ES			
Good retail practices are preventative measure:  Mark "X" in box if numbered item is not in compliance Mark "X" on at	s to contro	the ac	fdition o	f patho	gens, chemicals, ar	nd physical objects into foods.		
	opropriat	e box	for CO	S and	/or COS =	corrected on-site during inspection R=repeat vio	lation	
empliance Status	cos	R	Cor	mplia	nce Status	In the second	os l	R
Safe Food and Water  Pasteurized ears used where required		- 1		1.5		Proper Use of Utensils	03	K
The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s	-		43		In-use utensils	properly stored	$\neg$	_
The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s	-		44		Utensils, equip	ment & linens: properly stored, dried, & handled		
The state of the specialized processing metriogs			45	$\perp$	Single-use/sing	gle-service articles: properly stored & used		$\neg$
Froner cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods used: adequate quipment for the cooling methods are considered in the cooling methods and the cooling methods are considered in the cooling methods are considered in the cooling methods are considered in the cooling methods are considered in the cooling methods are considered in the cooling methods are considered in the cooling methods are considered in the cooling methods are considered in the cooling methods are considered in the cooling methods are considered in the cooling methods are considered in the cooling methods are considered in the cooling methods are considered in the cooling method in the cooling methods are considered in the cooling method methods are considered in the cooling methods are considered in the cooling methods are considered in the cooling methods are considered in the cooling method in the cooling methods are considered in the cooling methods are considered in the cooling method	,	_	46		Gloves used p	roperly	_	-
Proper cooling methods used: adequate equipment for temp, control  Plant food properly cooked for hot holding		_		-,-	1	Utensils, Equipment and Vending		$\neg$
Approved thewing methods used	-		47		Food and non-	food contact surfaces cleanable,	$\top$	$\exists$
Thermometers provided and accurate			48	$\perp$		ned, constructed, & used		
Food Identification		_	49		Warewashing:	installed, maintained, & used: test strips		$\neg$
Food properly labeled: original container				_		Physical Facilities		
Prevention of Food Contamination			50	+		er available adequate pressure		
Insects, rodents, & animals not present		-	51	+		led, proper backflow devices		$\neg$
Contamination prevented during food preparation, storage & display			52	-		e water properly disposed		7
Personal cleanliness		$\dashv$	53	+		roperly constructed, supplied, & cleaned		
Wiping cloths: properly used & stored	-	—	54	+		se properly disposed, facilities maintained		
Washing fruits & vegetables	-		55	-		s installed, maintained, & clean		
			56		Adequate ventila	ation & lighting, designated areas used		
pe of Operation:						Lineaca Partari		7
scussion with Person-in-Charge:						License Posted:	N	
CFPH: V						Follow-Up;	N	
						Follow-Up Date:		
gnature of Person in Charge:								4
						Date:		
gnature of Inspector:						Date: 111/2021		7
/ - /						11112-21		J



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



Establishme	ent: Aroma Joes			Date: 1 / th	12021	Page 2	of 2
Address: L	DAD HIGHWO	ay		Complianc	e Achieved: 1/ 11/		
	Item / Location	Temp.	TEMPERATURE OBSERVA	ATIONS			
-500le	door / Ambient		Item / Location	Temp.	Item / Locati	011	Tem
Studie	Soul Ambient						-
							-
							+-
		OBS	ERVATIONS AND/OR CORRECT	TIVE ACTIONS			
V Item Number	Section of Code		Description of	Violation		Date	ed Correcte
Transo							or COS
					<u> </u>		
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-							
			<del> </del>				
		100 violar	tions observed du	ring inspection	n		
				7	1		
-		<u> </u>					
						-	
						-	
		7/11		· · · · · · · · · · · · · · · · · · ·			
	erson in Charge:				Date:		
mature of In	spector:	_/ //			Date: 1 ( 2 \	1200	



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



Establishment: Subway # 3013	5		Date: 1/ IL	17021	Page 2 of 7
Address: 1648 Dw Highway	4		Compliance	Achieved: 14 11	12021
		TEMPERATURE OBSERVA	ITONS		
Item / Location	Temp.	Item / Location	Temp.	· Item / Locat	іоп Тетр
Cost tonceto / piep onit	34.				
	ODCE	RVATIONS AND/OR CORRECT	INTE APPEONIC		
V Item Section of Code	OBSE				Dated Corrected
V Number Section of Code		Description of \	/iolation		or COS
	o violati	ons observed du	fing time of in	spection.	
<del>                                      </del>					
			<u> </u>		
			<del></del>		
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				-	
Signatura of Passas is Cl	200				
Signature of Person in Charge:				Date:	
Signature of Inspector:	1			Date: IIII	1202



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



Establishment: 505007 #60807 Date: 11/202 Page 1 of 2 No. of Risk Factor/Intervention Violation									ons	\$
-		ntinental Blod unit I	-	Fime in:	145	Time	e out:2:15	No. of Repeat Risk Factor/Intervention Violati	$\overline{}$	Ø
		er. Ente Banochar group		Risk Ca				Total Violati		<u></u>
Em		THE BOILE	_	Phone:				Inspection Status: Green Yellow Red		=_
Ins	pection Type:	(Routine) Re-inspection Pre-ope	eration	al	Ulne	ss inv	vestigation	Complaint Other		_
-		FOODBORNE ILLNESS RISK					-			
		Circle designated compliance status (IN, OUT, N/						in appropriate box for COS and/or R		
		IN = in compliance OUT= not in compliance NO = 1	not obs	erved N	/A = not	appli	cable COS =	corrected on-site R = repeat violation		
Corri	pliance Status		cos	R	Com	pliano	ce Status	1/2	cos	R
	7	Supervision				primari,	00 00000	Protection from Contamination		1
1	тиоит	Person in charge present, demonstrates knowledge and performs duties			15	IN	PUT N/A NO	Food separated and protected		
2	INOUT N/A	Certified Food Protection Manager			16	(N)	PUT N/A	Food-contact surfaces cleaned and sanitized		$\vdash$
		Employee Health			17	INC	ONAWATUC	Proper disposition or returned, previously served, reconditioned & unsafe food		
3	Поит	Management/food employees & conditional employee; knowledge, responsibilities and reporting				-		Time / Temperature Control for Safety		
4	IN OUT	Proper use of restriction and exclusion	-	+-1	18	INC	OUT N/A TUO	Proper cooking time and temperature	7	
5	IN DUT	Procedures for responding to vomiting and diarrheal events			19	INC	OUT N/A NO	Proper reheating procedures for hot holding		$\neg$
		Good Hygiene Practices			20	IN C	OUT N/A NO	Proper cooling time and temperatures		
6	IN OUT '	Proper eating, tasting, drinking, or tobacco use			21	(R)	OUT N/A NO	Proper hot holding temperatures		
7	IN OUT (NO)	No discharge from eyes, nose, mouth			22	<del></del>	OUT N/A NO	Proper cold holding temperatures		
		Preventing Contamination by Hands	Γ		23		ON A/N TUC	Proper date marking and disposition		_
8	IN DUT NO	Hands clean & properly washed		-	24	INC	ONAMO	Time as a Public Health Control: procedures and records		_
9		No bare hand contact with RTE food		-	25	Linio	DUTAVA	Consumer Advisory		_
10 INOUT Adequate handwashing sinks properly supplied & accessible  Approved Source							DUINVA	Consumer advisory provided for raw/undercooked foods Highly Susceptible Populations		
11	TUCUI	Food obtained from an approved source			26	INC	DUT(N/A)	Pasteurized foods used; prohibited foods not offered		
12	IN OUT N/A(NO)	Food received at proper temperature					Foo	d / Color Additives and Toxic Substances		
13	INPUT	Food in good condition, safe & unadulterated			27	IN C	DUT (N/A)	Food additives: approved and properly used		
14	IN OUT WA NO	Req, records available: shell stock tags, parasite destruction			28		DUT N/A	Toxic substances properly identified, stored and used		
	Risk factors a Prevalent con	re improper practices or procedures identified as the ma tributing factors of foodbome illness or injury. Public Hea are control measures to prevent foodborne illness or inju	ost alth				C	onformance with Approved Procedures		
	Interventions	are control measures to prevent foodborne illness or inju	ıry.		19	INC	OUT WA	Compliance with variance/specialized process/HACCP		
				ETAIL	_					
Mar	L "V" in how if num	Good retail practices are preventative measures in bered item is not in compliance Mark "X" on app							47	_
IVICAL	K X III DOX II JIGII	nbered item is not in compliance Mark "X" on app	горна	e box to	10038	iriu/or	LU3	=corrected on-site during inspection R=repeat viol	auon	
om	liance Status	Safe Food and Water	cos	R	Comp	lianc	e Status		OS	R
30	Pasteurized	eggs used where required			43	1	In-use utensi	Proper Use of Utensils ils properly stored		-
31		from approved source			44		<del> </del>	ipment & linens; properly stored, dried, & handled	$\dashv$	-
32	Variance ob	tained for specialized processing methods			45			ingle-service articles: properly stored & used	$\neg$	┪
		Food Temperature Control	-		46		Gloves used		$\neg$	$\neg$
33	Proper cooli	ng methods used: adequate equipment for temp, control						Utensils, Equipment and Vending		
34		roperly cooked for hot holding			47 ·			n-food contact surfaces cleanable,	_	
35 36		awing methods used ers provided and accurate		$\vdash$	48	$\vdash$		igned, constructed, & used	_	$\dashv$
30	Thermomen	Food Identification			49		vvarewasning	g: installed, maintained, & used; test strips  Physical Facilities		-
37	Food proper	fy labeled: original container			50		Hot & cold wa	ater available adequate pressure		7
		Prevention of Food Contamination			51		Plumbing inst	talled, proper backflow devices	$\neg$	$\neg$
38	Insects, rode	ents, & animals not present			52		Sewage & wa	aste water properly disposed		
39	Contaminati	on prevented during food preparation, storage & display			53		Toilet facilities	s properly constructed, supplied, & cleaned		
40	Personal cle				54			fuse properly disposed, facilities maintained	$\perp$	
41	Wiping cloth			55			ities installed, maintained, & dean		_	
76	www.sriiing mui	ts & vegetables			56		Adequate ver	ntilation & lighting, designated areas used		
Тур	e of Operation:	£						License Posted: Y	N	
Disc	ussion with Per	son-in-charge: no corrent CPFM						Follow-Up: Y	(N	7
								Follow-Up Date:		
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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



Address: 380 Dath Highworth Feb.  Owner/Permit Holder: Big COLNINAS LLC.  Final: TS K Lames Committee Status.  Final: TS K Lames Committee Status.  Rei-Hispocion Type: Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Type: Rei-Hispocion Rei-Hispocion Type: Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Type: Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Type: Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hispocion Rei-Hi		Est	ablis	shment: 80	gkahunas		Date:	<u> -1</u>	9-21	Pa	age 1 of <b>2</b>	No. of F	tisk Factor/Intervention Viol	ations	1
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10   NeCT		-	$\sim$					1	24	I IN	N OUT(N/ATJO			<u> </u>	
Approved Source    11   Pour   Food definited from an approved source	(1)	_	_			_	-	-	25	IN	DUT N/A				
11   RDUT   Food obtained from an approved source   12   IN OUT (MA)   60   Food additives and Toxas Substances   13   IN OUT (MA)   60   Food additives and Toxas Substances   14   IN OUT (MA)   60   Food additives and Toxas Substances   14   IN OUT (MA)   60   Food additives and Toxas Substances   15   IN OUT (MA)   60   Food additives and Toxas Substances   15   IN OUT (MA)   60   Food additives and Toxas Substances   15   IN OUT (MA)   60   Food additives and Toxas Substances   15   IN OUT (MA)   60   Food additives and properly used   15   IN OUT (MA)   60   Food additives and properly used   15   IN OUT (MA)   60   Food additives and properly used   15   IN OUT (MA)   60   Food additives and properly used   15   IN OUT (MA)   60   Food additives and properly used   15   IN OUT (MA)   60   Food additives and properly used   15   IN OUT (MA)   70   Food additives and properly used   15   IN OUT (MA)   70   Food additives and properly used   15   IN OUT (MA)   70   Food additives and properly used   15   IN OUT (MA)   70   Food additives and properly used   15   IN OUT (MA)   70   Food additives and properly used   15   IN OUT (MA)   70   Food additives and properly used   15   IN OUT (MA)   70   Food additives and properly used   15   IN OUT (MA)   70   Food additives and properly used   15   IN OUT (MA)   70   Food additives and properly used   15   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN OUT (MA)   70   IN	<u> </u>							1	23	·	DOLINA				
13   RODUT   Food in good condition, safe & unadulterated   14   IN OUT@NS   Rec, records available; shell stock tags, parasite destruction   14   IN OUT@NS   Rec, records available; shell stock tags, parasite destruction   15   IN OUT@NS   Rec, records available; shell stock tags, parasite destruction   16   IN OUT@NS   Rec, records available; shell stock tags, parasite destruction   16   IN OUT@NS   Rec, records available; shell stock tags, parasite destruction   16   IN OUT@NS   Rec, records available; shell stock tags, parasite destruction   16   IN OUT@NS   Rec, records available; shell stock tags, parasite destruction   16   IN OUT@NS   Rec, records available; shell stock tags, parasite destruction   16   IN OUT@NS   Rec, records available; shell stock tags, parasite destruction   16   IN OUT@NS   Rec, records available; shell stock tags, parasite destruction   16   IN OUT@NS   Rec, records available; shell stock tags, parasite destruction   16   IN OUT@NS   Rec, records available; shell stock tags, parasite destruction   16   IN OUT@NS   Rec, records available; shell stock tags, parasite destruction   16   IN OUT@NS   Rec, records available; shell stock tags, parasite destruction   16   IN OUT@NS   Rec, records available; shell stock tags, parasite destruction   16   IN OUT@NS   Rec, records available; shell stock tags, parasite destruction   16   IN OUT@NS   Rec, records available; shell stock tags, parasite destruction   16   IN OUT@NS   Rec, records available; shell stock tags, parasite destruction   16   IN OUT@NS   Rec, records available; shell stock tags, parasited, shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell shell		11	(N)	TUC	Food obtained from an approved source			1	26	( n	OUT N/A				T
Relation are improper practices or procedures identified as the most Prevention are control measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark % in box if numbered item is not in compliance  Mark % on appropriate box for COS and/or  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Proper Use of Utensils  43 In-use utensits properly stored, dired, & handled  44 Utensils, equipment & tensils properly stored & used  45 Signature & Property stored, dired, & handled  45 Signature & Property stored, dired, & handled  46 Ciloves used properly  Compliance Status  Frood and non-dood contact aridises, properly stored & used  47 Food and non-dood contact surfaces cleanable,  48 Property designed, constructed, & used  49 Warewashing: installed, montacted, a used: test strips  Frood and non-dood contact surfaces cleanable,  49 Warewashing: installed, proper backflow devices  Frequents of Food Contamination  Frequents of Food Contamination  Frequents of Food Contamination  Frequents of Food Contamination  Frequents of Food Contamination  Frequents of Food Contamination  Frequents of Food Contamination  Frequents of Food Contamination  Frequents of Food Contamination  Frequents of Food Contamination  Frequents of Food Contamination  Frequents of Food Contamination  Frequents of Food Contamination  Frequents of Food Contamination  Frequents		12	200		Food received at proper temperature						Foo	d / Color Additives	and Toxic Substances	-	
Risk factors are improper practices or procedures identified as the most Provident contributing factors of lood-one illness or injury. Public Health innerventions are control measures to prevent hospower librates or injury.  CODD RETAIL PRACTICES  Good retail practices are preventative measures to control the addition of public parts. And physical objects into foods.  Mark 'X' in box if numbered item is not in compliance Mark 'X' on appropriete box for COS and/or COS = corrected on-site during inspection Re-repeat violation.  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Safe Food and Water  Safe Food and Water  10 Pasteurized eggs used where required  31 Water & loe from approved source  32 Variance obtained for specialized processing methods  Food Temperature Control  33 Proper cooling methods used  44 Utenals, equipment & linens: properly stored, dired, & handled  45 Single-usetsingle-service articles; properly stored & used  46 Gloves used properly  The lamf lood properly cooked for he hidding  48 Proper Use of Utenals  49 Warewashing: installed, maintained, & used: test strips  Food Identification  19 Proper Use of Utenals  49 Warewashing: installed, maintained, & used: test strips  Food Identification  10 Preventions of Food Contamination  10 Personal clearliness & a final and preparation, storage & display  10 Personal clearliness & a final and preparation, storage & display  10 Personal clearliness & a final and preparation, storage & display  11 Nounce Compliance with Approved Procedures Properly Properly used As used: test strips  12 Sweep service articles installed, maintained, & used: test strips  13 Purpose of Operation:  14 Purpose of Operation:  15 Purpose of Operation:  16 Compliance Status  Proper Use of Utenals  45 Single-usetingle-pervice articles; properly stored & used  46 Cloves used properly  47 Food and non-food contact surface cleanable,  48 Proper Use of Operation Single Proper Used As used: test strips  19 Purpose of Operation Single Proper Used As used:		_			Food in good condition, safe & unadulterated				27	IN	OUT (IA)	Food additives; approv	ed and properly used		
Good retail practices are preventative measures to control the addition of pathogens, chemicalls, 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  Safe Food and Water  Safe Food and Water  Safe Food and Water  Safe Food and Water  Safe Food and Water  Safe Food and Water  Safe Food and Water  Safe Food and Water Safe Food and Water  Safe Food and Water Safe Food and Water  Safe Food and Water Safe Food and Water  Safe Food and Water Safe Food and Water Safe Food and Water Safe Food and Water Safe Food and Water Safe Food and Water Safe Food and Water Safe Safe Safe Safe Safe Safe Safe Safe		14							28	(IN	DUT N/A	Toxic substances prop	erly identified, stored and used		
Good retail practices are preventative measures to control the addition of pathogens, chemicalls, 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  Safe Food and Water  Safe Food and Water  Safe Food and Water  Safe Food and Water  Safe Food and Water  Safe Food and Water  Safe Food and Water  Safe Food and Water Safe Food and Water  Safe Food and Water Safe Food and Water  Safe Food and Water Safe Food and Water  Safe Food and Water Safe Food and Water Safe Food and Water Safe Food and Water Safe Food and Water Safe Food and Water Safe Food and Water Safe Safe Safe Safe Safe Safe Safe Safe			F P	<b>Risk factors</b> ar revalent cont	re improper practices or procedures identified as the ributing factors of foodborne illness or injury. Public I	most lealth					Co	informance with A	pproved Procedures		
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   R=repeat vi			ľn	terventions a	are control measures to prevent foodborne filness or	injury.		L	19	IN	OUTNA	Compliance with varia	nce/specialized process/HACCP		
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Safe Food and Water  30 Pasteurized eggs used where required 31 Water & loe from approved source 32 Variance obtained for specialized processing methods 43 In-use utensite properly stored 44 Utensite, equipment & linears: properly stored & used 44 Utensite, equipment & linears: properly stored & used 45 Single-use/single-service articles: properly stored & used 46 Gloves used properly 47 Food and non-food contact surfaces cleanable, 48 Propert designed, constructed, & used 48 Property designed, constructed, & used 49 Warewashing: installed, maintained, & used: test strips  Food Identification 37 Food properly labeled: original container  Prevention of Food Contamination 40 Personal cleanliness 41 Wishing cloths: properly constructed during food preparation, storage & display 41 Wishing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  Signature of Person in Charge:  Date: \[ - 19 - \frac{1}{2} \]  Date: \[ - 19 - \frac{1}{2} \]  Date: \[ - 19 - \frac{1}{2} \]  Date: \[ - 19 - \frac{1}{2} \]  Date: \[ - 19 - \frac{1}{2} \]					Wall 25 of C			101				-corrected on-site di	ining inspection R-repeat v	olation	-
Pasteurized eggs used where required   31   Water & loe from approved source   32   Variance obtained for specialized processing methods   43   In-use utensils properly stored   44   Utensils, equipment & linens: properly stored & used   45   Single-use/single-service articles: properly stored & used   45   Single-use/single-service articles: properly stored & used   46   Gloves used properly   46   Gloves used properly   46   Gloves used properly   47   Food and non-food contact surfaces cleanable,   48   Properly designed, constructed, & used   48   Properly designed, constructed, & used   49   Warewashing: installed, maintained, & used: test strips   49   Warewashing: installed, maintained, & used: test strips   40   Presonal clearliness   50   Hot & cold water available adequate pressure   51   Plumbing installed, maintained, & cleaned   52   Sawage & waste water properly disposed, facilities maintained   41   Wiping cloths: properly used & stored   42   Washing fruits & vegetables   44   Washing fruits & vegetables   45   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xanday   Xa	f	omp	illanc	e Status	Safe Food and Water	cos	R		Comp	olian	ce Status	Dunnan Flor		cos	R
Water & Ice from approved source   44   Utensits, equipment & linens: properly stored, dried, & handled   45   Single-use/single-service articles: properly stored & used   46   Gloves used properly	ľ	30		Pasteurized		T			43	T	In-use utensil		n Utensus		
Proper cooling methods used: adequate equipment for temp. control   46   Gloves used property		31		Water & Ice	from approved source				44			· · · · · · · · · · · · · · · · · · ·	y stored, dried, & handled		$\vdash$
Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:   Signature of Person in Charge:		32		Variance obt	ained for specialized processing methods				45		Single-use/sir	ngle-service articles; pro	operly stored & used		
Plant food properly cooked for hot holding  35	-								46	L					
Approved thawing methods used  36 Thermometers provided and accurate  Food Identification  37 Food properly labeled: original container  Preventions of Food Contamination  38 Name of Food Contamination  39 Contamination prevented during food preparation, storage & display  40 Personal desanliness  41 Wijeing cloths: properly used & stored  42 Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  Signature of Person in Charge  Signature of Person in Charge  Date: 1-19-2	-	-				-									
36 Thermometers provided and accurate  Food Identification  37 Food properly labeled; original container  Prevention of Food Contamination  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  Type of Operation:  Discussion with Person-in-Charge:  Separative of Person in Charge:  Date: 1-19-2	-	$\rightarrow$							_	-					Ш
Food Identification  37   Food properly labeled; original container    Prevention of Food Contamination   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 properly disposed, facilities maintained   55   Physical facilities properly disposed, facilities maintained   55   Physical facilities installed, maintained, & cleaned   55   Physical facilities installed, maintained, & cleaned   55   Physical facilities maintained, & cleaned   55   Physical facilities installed, maintained, & cleaned   56   Adequate ventilation & lighting, designated areas used   56   Adequate ventilation & lighting, designated areas used   56   Physical facilities maintained, & cleaned   56   Adequate ventilation & lighting, designated areas used   56   Physical facilities installed, maintained, & cleaned   57   Physical facilities installed, maintained, & cleaned   57   Physical facilities installed, maintained, & cleaned   57   Physical facilities properly disposed, facilities maintained   57   Physical facilities properly disposed, facilities maintained   57   Physical facilities properly disposed, facilities maintained   57   Physical facilities properly disposed   58   Physical facilities properly disposed   58   Physical facilities properly disposed   58   Physical facilities properly disposed   58   Physical facilities properly disposed   58   Physical facilities properly disposed   58   Physical facilities properly disposed   58   Physical facilities properly disposed   58   Physical facilities properly disposed   58   Physical facilities properly disposed   58   Physical facilities properly disposed   58   Physical facilities properly disposed   58   Physical facilities properly disposed   58   Physical facilities properly disposed   58   Physical facilities properly disposed	- 1	_				+									$\square$
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Prevention of Food Contamination  38  Name 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  Type of Operation:  Discussion with Person-in-Charge:  Signature of Person in Charge:  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 & clean  55  Physical facilities installed, maintained, & clean  42  Mashing fruits & vegetables  License Posted:  Follow-Up: A days Y N  Follow-Up Date:  Date: \( - 19 - \text{A} \)		37		Food properl					50		Hot & cold wa			-	
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42 Washing fruits & vegetables  56 Adequate ventilation & lighting, designated areas used  Type of Operation:  Discussion with Person-in-Charge:  Signature of Person in Charge:  Date: [-19-2]	-	$\rightarrow$				+	,	3							
Type of Operation:  Discussion with Person-in-Charge:  Follow-Up: IA days (Y) N Follow-Up Date:  Date: [-19-2]	-		$\dashv$			+ +		기		_X	W .				_
Discussion with Person-in-Charge:  Follow-Up: IA days (Y) N Follow-Up Date:  Date: [-19-2]						11					T verodusia Asin	GREAT OF HIGH HITTING, CHESIGI	iated dieds USEQ		
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Signature of Person in Charge: Date: 1-19-2													, ,		
		Sign	aturo	of Person	in Chargo:										
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablishme	nt: Big kanul	ncrZ			Date:   _	19-2021	Page 2	. of <b>7</b>
Add	dress: 5	Do Pution	way Ft	6			ce Achieved:		
		Item / Location	7		TEMPERATURE OBSERVATIONS				
6	-100-1	rica /steur	م امام	Temp.	Item / Location	Temp.	Item / Location	1	Тегпр
		ato/ju-lin		41	cot pincapple /counter	49'	<u> </u>		
Shi	edaec	quickon I m	cis VII	37'		+			
		90/2-00	_	41.					
1	und co	7 7							
	1				OBSERVATIONS AND/OR CORRECTIVE ACT	TONS			
V	Item Number	Section of Code			Description of Violation			- 1	ed Corrected
			Kitchen	1					
Ç	38	6-202.15	large	holes	in screen of book screen	door. P	encic.		
PE	10	6-301.12	- No ba	DW -1	muels available at war	director.	3- K ducco ?	-10	
C,	55	6-501.12	celi ina		tand tikes in Kitched so	770-37-37-3	III Contragt	i a	
			-6	Ol / I	THE THE STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STATE OF STAT	HEA LLIA	n acomivies	106	<del></del> -
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*		3-3016 -	THE RE	TER	wolation observed a	व संध्ये म	a coonter by		
_			₹ Wook	hes	tection not held at proper	tomps.	cut phreapph	و	
			Absert	ed a	+ 49. Fluit needs to be	Kept od	Alor below	<u>₩ -                                    </u>	
			DICUS	ed id	2 both with PIC food	poduct	out of tem	р.	
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L Signat	ure of Pa	rson in Charge:	- A						
	ure of Ins		7				Date: \~ \	4-909	
Gual	ore or iris	peciol.	DOLLA S				Date: [ _ / 9	- 2021	



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



Establishment: putnin But 600d Times Date 1-13-21 Page 1 of _2. No. of Risk Factor/Intervention Violati										ations	Ø			
			w Highway bath C	-	Time	in:(	ec	Tim	e out <b>1.45</b>	No. of Repeat Ris	k Factor/Int	ervention Viol	ations	-
		Permit Hold		F	Risk (	Cat	egory	:				Total Viol		
Em	nail: 、	Josh Ser	recal@amail.com	F	Phone	e: <i>(</i>	603	154	6 <i>-8</i> 685	Inspection Status:	Green		Red	
Ins	pection	on Type:		peration				W	vestigation	Complaint	Othe		-	
			FOODBORNE ILLNESS RIS			Al			-	,	Ottre			
			Circle designated compliance status (IN, OUT, I							in appropriate box for	COS and/or I	 R		
			IN = in compliance OUT= not in compliance NO =	not obs	served	N/	<b>A</b> = ло	t appl	licable COS =	corrected on-site R =	repeat violati	on		
Con	rolian	ce Status		cos		T			ice Status				loon	
	-		Supervision	1003	1 1	1	COII	ipiian	ice Status	Protection from	Contaminatio	en .	cos	R
1	IN	<b>)</b> ur	Person in charge present, demonstrates knowledge and performs duties	T	T	1	15	1 N	DUT N/A NO	Food separated and pr			T	T
2	(N)	DUT N/A	Certified Food Protection Manager	+	-	┨	16	=	OUT N/A	Food-contact surfaces		nitinad	+	+
			Employee Health		-	1	17	_	OUTNATIO	Proper disposition or re			+	+
	(TIV	2119	Management/food employees & conditional employee;			-	1/	114		reconditioned & unsafe	food			
3	$\rightarrow$	,	knowledge, responsibilities and reporting		ļ	4				Time / Temperature	Coutrol for S	afety		
4			Proper use of restriction and exclusion		-	-	18		OUT N/A NO	Proper cooking time ar				
-		101	Procedures for responding to vomiting and diarrheal events			-	19	_	OUT N/A NO	Proper reheating proce		lding		+-
6	ING	DUT (10)	Good Hygiene Practices Proper eating, tasting, drinking, or tobacco use			-	20	_	OUT N/A(IO)	Proper cooling time and			┼	$\perp$
7	INC		No discharge from eyes, nose, mouth	+		-	21		OUT N/A MO	Proper hot holding term			-	+-
-	1111	01 (0)	Preventing Contamination by Hands			-	22		OUT N/A NO	Proper cold holding terr Proper date marking an			+	+
8	INC	OUT NO	Hands clean & properly washed		1	1	24		OUT N/A NO	Time as a Public Health		d	+	+
9	-	OUT N/A (IO)	No bare hand contact with RTE food	+	$\vdash$	1	24	114	OUTHWANU	Consumer A		dures and records		
10	(N)		Adequate handwashing sinks properly supplied & accessible	+	-	1	25	IAI I	OUT (N/A)	Consumer advisory pro		dernocked foods	T	_
	-		Approved Source				1		001001	Highly Susceptibl		·	_	
11	(IN)	UT	Food obtained from an approved source	T			26	IN	OUTINA	Pasteurized foods used			T	
12		OUT N/A NO	Food received at proper temperature						Foo	d / Color Additives a				
13	(IN)	TUC	Food in good condition, safe & unadulterated			1	27	IN	OUT	Food additives; approve			T	T
14	IN C	ON AND TUR	Req. records available: shell stock tags, parasite destruction		1.		28 INOUT N/A Toxic substances properly identified, stored and use					ored and used		+
	R	lsk factors a	e improper practices or procedures identified as the	nost					Co	onformance with Ap	roved Proces	dures		
	ln	terventions a	re improper practices or procedures identified as the r ributing factors of foodbome illness or injury. Public H re control measures to prevent foodborne illness or ir	eaith ijury.			19	IN	оит 🚳 📗	Compliance with variance	e/specialized pr	rocess/HACCP		
				OOD R	ETAI	LP	RACI	TICES	5					-
			Good retail practices are preventative measure	s to contro	ol the a	dditi	ion of p	athoge	ns, chemicals, a	and physical objects into t	oods.			
Mai	k <b>"X</b> " i	n box if num	bered item is not in compliance Mark "X" on a	propriat	e box	for	COS	and/o	r COS :	corrected on-site dur	ng inspection	R=repeat v	iolation	1
om	olianc	e Status		cos	R		Comp	olland	e Status				cos	R
			Safe Food and Water					1,50		Proper Use of	Utensils			
30			eggs used where required		Щ		43	_	In-use utensi	is properly stored				
31			from approved source				44	ļ	Utensils, equ	ipment & linens: properly	stored, dried, &	handled		
32		Variance obt	ained for specialized processing methods		Щ		45	-		ngle-service articles: prop	erly stored & us	sed		Ш
22		D	Food Temperature Control	, , ,			46		Gloves used					Ц
33	-		ng methods used: adequate equipment for temp, control	+		i	47	1	I =	Utensils, Equipmen		<u> </u>		_
35	$\vdash$		operly cooked for hot holding	+			47	-		n-food contact surfaces cl				H
36			rs provided and accurate	+			49	-	1	gned, constructed, & use : installed, maintained, &				Н
			Food Identification			닉	1 43	1 %	**************************************	Physical Fa	<del></del>			
37		Food properl	y labeled; original container				50		Hot & cold wa	iter available adequate pr				$\overline{}$
			Prevention of Food Contamination	-		Ì	51		_	alled, proper backflow de				$\square$
38		Insects, rode	nts, & animals not present			ľ	52		Sewage & wa	ste water properly dispos	ed			П
39		Contaminatio			Ì	53		Toilet facilities	properly constructed, su	pplied, & cleane	ed		$\Box$	
40		Personal clea	ınliness				54		Garbage & res	fuse properly disposed, fa	cilities maintain	ed		$\Box$
41 Wiping cloths: properly used & stored							55		Physical facilit	ties installed, maintained,	& clean			
42		Washing fruit	s & vegetables				56		Adequate ven	tilation & lighting, designa	ted areas used			
Tvo	e of 0	Operation:									License Pos	etad:	Ý) I	N
		<u> </u>	con in Charge										$\times$	
₽IS(	,uaai(	AT WILL FER	con-in-Charge: # Follow-up on	FM	TEG	(O	iven	KQIN;	*	1	Follow-Up: (	_	י ע	N
			(1/1/20)								Follow-Up D			
Sigr	ature	of Person	in Charge:		-						Date:   -	-13-21		]
Sigr	nature	ture of Inspector: Date: 1-13-21												
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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Ad	dress: 👊	AG DW HM	hway				Comp	oliance Achieved:		
					TEMPERATURE OBSERV.					
		Item / Location		Temp.	Item / Location	T	emp.	· Item / Location		Temp.
C\n	erse/	in-line un	<u>154</u>	41'						
		T	1		OBSERVATIONS AND/OR CORREC	TIVE ACTION	3			
٧	Item Number	Section of Code			Description of	f Violation			I	d Corrected or COS
			Kitaken:	1						1 003
	4.5		-							
6£	44	4-302. 4	- Tesa 54	Tips	not available at	3~Bay S	FnK	· QUAT test		
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		erson in Charge:			(         m	1			3-2021	
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HEALTH DIVISION 432 Daniel Webster Highway Mertimack NH, 03054 (603) 420-1730



ESI	ablishme	ent: <b>Ca</b>	5 or 91 Up.	\$		!	Date	14	512	Pag	e 1 of _2,	No. of Risk	Factor/Inte	ervention	Violatio	ons 💆
Ad	dress: 3	COTT	inental	Blad.		-	Time	int;	:DD	Tim	e outii 🚰	No. of Repeat Risk	Factor/Inte	ervention	Violatio	
				ines: page	Mo Lond	_			egory						Violatio	
Em	ail:		F-100 G	Actionti	د وصاح لد		<sup>2</sup> hon			<del>_ ~~</del>	3-1496	Inspection Status: (	Green)	Yellow	Red	-
	pection T	Evino:	Routine					<u> </u>	-	,	-				1760	
1112	Dection 1	уре.	Routine	Re-inspection	Pre-op			7 4.0			vestigation	Complaint	Othe	r		
_			Cirola design							RLIC		NTERVENTIONS				
				nated compliance stati			<u></u>					in appropriate box for C				
			IN = in compi	ance OV I = not in con	npliance NO =	not obs	serve	1 N//	A = no	t appl	icable COS =	corrected on-site R = n	epeat violation	on		
Com	pliance S	tatus				cos	R		Corr	plian	ce Status				C	OS R
				upervision								Protection from Co	ntaminatio	n		
1	(N) UT		Person in charge performs duties	present, demonstrates kno	owledge and				15	IN	ON ANN TU	Food separated and prot	ected			
2	(IN)OUT	N/A	Certified Food Pro	tection Manager				7	16	FIN	OUT N/A	Food-contact surfaces cl	eaned and sar	itized		
			Emy	oloyee Health					17	IN	OUT WA NO	Proper disposition or retu		ly served,		
3	TURNIT			employees & conditional	employee;	Т	Т	┥	-			reconditioned & unsafe fo		£		
4	(IN)DUT			nsibilities and reporting		$\vdash$		-		1		Time / Temperature Co		цету		
5	IN DUT			riction and exclusion		+	-	4	18	_	OUT N/A (10)	Proper cooking time and				-
	113001			pending to vemiting and c	narmeal events			+	19	_	OUT N/A NO	Proper reheating procedu		ding	$\rightarrow$	$\rightarrow$
6	IN OUT	NO		ing, drinking, or tobacco u	co.	_	1	+	21		OUT N/A NO	Proper cooling time and t				-
7	IN OUT	(0)		eves, nose, mouth	96	+-	+-	-	22	-	DUT N/A NO	Proper hot holding temps			-+	
				ntamination by Han-	de		<u> </u>	1	23	- 4	DUT N/A NO	Proper cold holding tempor			-+	-
8	INOUT	NO	Hands clean & proj	<del></del>	20	T	Т	┨	24		OUT N/ANO	Time as a Public Health C		lune and -a-		$\rightarrow$
9	TO OUT I		No bare hand conta			_	+	$\exists$	2.4	1	OUT INALEO	Consumer Ad		ures and rec	ords	
10	NOUT			hing sinks properly suppli	ed & accessible	_	+	1	25	710	OUT N/A	Consumer advisory provide		dercooked fo	onds	
				roved Source			-	$\dashv$	-	()		Highly Susceptible			003	
11	тифит			an approved source		$\Box$	T	1	26	(IN)	DUT N/A	Pasteurized foods used; p				
12	IN OUT I	V/A (10)	Food received at pr	oper temperature		$\overline{}$		1				d / Color Additives and				
13	IN DUT		Food in good condi	tion, safe & unadulterated				7	27	LIN	OUT WA	Food additives: approved				
14	IN OUT	V/A NO	Req, records availa	ble: shell stock tags, para	site destruction			7	28	(IN)	OUT N/A	Toxic substances properly	identified, sto	red and use	d	
	Risk f	actors a	e improper practi	ces or procedures ide	ntified as the m	ost		1			C	onformance with Appr	oved Proced	ures		
	Preval Interve	lent cont entions a	ributing factors of re control measur	ces or procedures ider foodborne illness or in res to prevent foodbor	ijury, Public He ne illness or ini	alth urv.		l	19	IN	OUT N/A	Compliance with variance/	specialized on	cess/HACC	P	
				·		OOD R	ENT A	IT. 3		٠.						
			Good	retail practices are preve			-					and physical objects into for	ode			
Маг	k <b>"X"</b> in bo	x if num	bered item is not i		Mark "X" on ap							corrected on-site during		R=rep	eat viola	ition
	liance St	- military			<u> </u>	000					- 64-4					
OIIII	mance of	atus	Safe Fe	ood and Water	<del></del>	cos	R		Comp	onanc	e Status	Proper Use of U	Itamaila		CC	S R
30	Pa	steurized	eggs used where red				I	1	43	T	In-use utensi	s properly stored	ССПВПВ		$\neg$	
31	Wa	ater & Ice	from approved source	e					44			ipment & linens; properly st	lored, dried, &	handled	$\neg$	
32	Va	riance obl	ained for specialized	processing methods				1	45		<del></del>	ngle-service articles: proper				-
			Food Tem	perature Control				1	46	<u> </u>	Gloves used	properly	· · · · · ·			$\neg \neg$
33	Pro	per coolir	ng methods used: ad	equate equipment for tem	p. control			1				Utensils, Equipment	and Vendin	5		
34	Pla	int food pr	operly cooked for ho	t holding					47 ·		Food and no	n-food contact surfaces clea	anable,			
35	Ap	proved the	wing methods used						48		Properly desi	gned, constructed, & used				
36	The	ermomete	rs provided and accu	ırate					49		Warewashing	ງ: installed, maintained, & បន	sed: test strips			
				dentification								Physical Faci	lities			
37	Foo	od properl	y labeled: original co				L_		50		Hot & cold wa	ater available adequate pres	ssure			
				Food Contamination					51		Plumbing inst	talled, proper backflow device	Ces			$\perp \!\!\! \perp$
38												iste water properly disposed				$\perp$
39												s properly constructed, supp			+	$\dashv$
40	_								54		-	fuse properly disposed, faci		∌d 		$\dashv$
41 42	_		: properly used & sto	лец		$\longrightarrow$		Q	55 56	<u>X</u>		ties installed, maintained, &				$\dashv$
42	AAG	isriirig iruii	s & vegetables				_		. 00	L	Adequate ver	itilation & lighting, designate	ed areas used			
Тур	e of Oper	ration:											icense Pos	ted:	(A)	) N
	· · · · ·		son-in-Charge:										ollow-Up: ţ		· (7	$\leftarrow$
J-13(	COSIUI W	ner FCR	orrin-orlarge.												, 4	ノN
				4		2						F	ollow-Up D	ate:	,	
Sign	ature of l	Person	in Charge:	eith hu	ne								Date: /	125	120:	21
	ature of		- 1	- ( )				_				·	Date: 1 = 2	25-20	7 1	



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



		nt: Paper 6ino				Date: [	45-2021	Page 2	of <b>Z</b>
Ac	dress: 🙎	continental	1 Blud			Compliano	e Achieved:		
		Item / Location		np .	TEMPERATURE OBSERVAT				
				Temp.	Item / Location	Temp.	Item / Location		Tem
		valk-in		41'					-
1-	ILIDGO &	wee/ indi	N.	771					-
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				01	SERVATIONS AND/OR CORRECTI	VE ACTIONS			
V	Item	Section of Code						Dated	Corrected
٧	Number	Section of Code			Description of V	iolation			COS
			Kikmen:						
C	55	6-501-12 -	CKUMU	laction	of growe and for	y delon's help	· · · · · · · · · · · · · · · · · · ·		
			45000	004 Co. 10	4.5-4	CICOTO BY	CONVINIE		
			CLECUS C	ALT SOLL	THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SECTION OF THE SE				
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_		rson in Charge:	Kerts				Date: ( / 2	-5/20	72[
ign	ature of Ins	pector:	<u> </u>		7		Date: 1-75-	1021	



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



			FOOD EST	ABL	IZHI	VIE	NII	NS	PECTION	REPORT			
Est	ablisl	ment: SE	portan Pizza		Date	{ 2	612	Pa	ge 1 of _2_	No. of Risk Fa	ctor/Intervention Violat	ions	90
Add	fress	1453 I	Dw Highway		Time	in[	1:15	Tin	ne ou <b>t?:C</b>	No. of Repeat Risk Fa	ctor/Intervention Violat	ions	2
			er: Msko		Risk	Cat	egory	-		1.	Total Violat	ions	4
Em			1 446-4						21 646	Inspection Status: @			
$\vdash$		n Type:	Routine Re-inspection Pre-o	peratio		- k		-	nvestigation		Other		
1113		птуро.	FOODBORNE ILLNESS RI			S AT				Complaint	Other		-
			Circle designated compliance status (IN, OUT,		_			19121		n appropriate box for COS	and/or R		
			IN = in compliance OUT= not in compliance NO					t apr					
Carr	n II n n	a Chatura											
Com	phane	e Status	Supervision	cos	R	$\exists$	Com	pila	nce Status	Protection from Conta	mination	COS	R
1	IN C	UT	Person in charge present, demonstrates knowledge and			1	15		OUT N/A NO	Food separated and protects			T-
2	(N)	OUT N/A	performs duties  Certified Food Protection Manager		+-	-	16	$\rightarrow$	OUT N/A	Food-contact surfaces clean			+
	14.50		Employee Health				17	1-	OUTIVANO	Proper disposition or returned			+
3	The	117	Management/food employees & conditional employee;		$\top$	$\exists$	-	1 "		reconditioned & unsafe food	15 6.64		
4	(N)		knowledge, responsibilities and reporting	_	+	-[	40	1		Fine / Temperature Cont			
5	(IN C		Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal events		+	$\dashv$	18	_	N OUT N/A NO	Proper cooking time and term Proper reheating procedures			+
	1000		Good Hygiene Practices		1	+	20	_	OUT N/A NO	Proper cooling time and temp			+
6	IN C	UT (NO	Proper eating, tasting, drinking, or tobacco use	$\neg$	T	7	21	(II	ON AN TUP	Proper hot holding temperatu			+
7	IN C	UT NO	No discharge from eyes, nose, mouth				22		TOUT N/A NO	Proper cold holding temperat	ures		
			Preventing Contamination by Hands				23	-	ON ANN TUE	Proper date marking and disp	position		
8	(IN )		Hands clean & properly washed				24	11	OUT N/A NO	Time as a Public Health Cont	rol: procedures and records		<u>L</u>
9	1	UT N/A NO	No bare hand contact with RTE food	-	-	4				Consumer Advis	· /		
10	(IN ®	UT	Adequate handwashing sinks properly supplied & accessible  Approved Source	₽ [		+	25	LIN	I OUT N/A	Consumer advisory provided			
11	(IN)	UT	Food obtained from an approved source	T	Т	1	26	Tan	OUT(N/A	Highly Susceptible Po Pasteurized foods used; proh			T
12	-\- <u></u> -/-	UT N/A NO	Food received at proper temperature	<del> </del>	_			1		d / Color Additives and T			
13	(IN)	UT	Food in good condition, safe & unadulterated				27	IN	OUT N/A)	Food additives; approved and	properly used		
14	IN O	UT(N/A)NO	Req. records available: shell stock tags, parasite destruction				28	CIN	OUT N/A	Toxic substances properly Ide	ntified, stored and used		
	R	sk factors a	re improper practices or procedures identified as the ributing factors of foodborne illness or injury. Public h are control measures to prevent foodborne illness or i	most		l		,	Co	nformance with Approve	d Procedures		
	İn	erventions a	re control measures to prevent foodborne illness or	injury.			19	IN	OUTNA	Compliance with variance/spe	cialized process/HACCP		
				GOOD I									
Mar	k "X" i	hox if num	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a						<u> </u>	ind physical objects into foods. corrected on-site during in		alation	$\dashv$
			·			1				Corrodice on old darling it	· · · · · · · · · · · · · · · · · · ·		
omp	lianc	Status	Safe Food and Water	cos	R	-	Comp	olian	ice Status	Proper Use of Uter		cos	R
30		Pasteurized	eggs used where required	Т	T		43	T	In-use utensi	s properly stored	ad and		П
31		Water & Ice	from approved source				44		Utensils, equ	ipment & linens: properly store	d, dried, & handled		
32		Variance ob	lained for specialized processing methods		<u> </u>		45		Single-use/si	ngle-service articles: properly s	tored & used		
			Food Temperature Control			-	46		Gloves used				Ц
33	-i		ng methods used: adequate equipment for temp. control	-	-	1	47 ·		Foodendan	Utensils, Equipment and food contact surfaces cleanal			
35			operly cooked for hot holding	<del> </del>	+	-	48	$\vdash$		pred, constructed, & used	ole,		$\vdash$
36			ers provided and accurate	+	+		49	$\vdash$	_	; installed, maintained, & used:	test strips		H
			Food Identification		<u> </u>					Physical Facilitie			
37		Food proper	y labeled: original container				50		Hot & cold wa	ter available adequate pressur	e		
			Prevention of Food Contamination				51		Plumbing inst	alled, proper backflow devices			
38			nts, & animals not present			-	52			ste water properly disposed			
39 40		Personal de	on prevented during food preparation, storage & display	-	+		53 54			properly constructed, supplied fuse properly disposed, facilitie			$\vdash$
41	$\dashv$		s: properly used & stored	+	-	T	55	X		ties installed, maintained, & de		-	
42			is & vegetables	+			56	1~		tilation & lighting, designated a			H
												7	
		peration:							. <u>-</u>	Lice	nse Posted:	2	N
Disc	cussic	n with Per	son-in-Charge: *CFPM by J	sty :	202	:t	本			Folia	ow-Up: 14 days	)	N
			che als							Follo	ow-Up Date:		
Sian	ature	of Person	in Charge							Da	te:		
-		of Inspect									te: 112612021		$\dashv$
Jigi	iaiuit	or mapeci	and the same				-			Da			



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



Establishment: Sporton Pizza	Date: 1,26 t 2521	Page 2 of 2
Address: 733 Dw Highwary	Compliance Achieved:	
Item/Location Temp.	RATURE OBSERVATIONS	
Tomato sauce / Hot Holding 143'	tem / Location Temp. Item /	Location Temp
Cut tomato/ Incline to		
Car tallocro, lar triba.		
OBSERVATION	AND/OR CORRECTIVE ACTIONS	
V Item Number Section of Code	Description of Violation	Dated Corrected
		or COS
Kitenan:		
C 55 6-501.12- coculs and flor at	politice socied with occumulati	ion of
ford details que ass	clean and sanitize.	
t will being	efficient Food protection manualox	
Charle	Total cost there	
Carringa	July 2021. # cert expired.	
011111		
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ignature of Person in Charge:	Date:	
ignature of Inspector:	Date:	1/26/2621



#### **HEALTH DIVISION**

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



EST	ablishment: De	ollar General Store # 19987	-	Date:	16/6	Pag	e 1 of 2	No. of Ris	k Factor/In	tervention	Violatio	ns 🗽
Add	iress: 360 1	DW Highway		Time in	:12:00	Time	e out; ¿ : ʒ	No. of Repeat Ris	k Factor/In	tervention	Violatio	ns es
Ow		er. Dollar Genera !		Risk Ca							Violatio	1 47
Em		PG(4 00-14C)		Phone:				Inspection Status:	(Croop)			19 42
_	ection Type:	(Routine) Rollmannian Rout					rt 45	I		Yellow	Red	
ILISE	bection Type.	Routine Re-inspection Pre-op					vestigation	Complaint	Oth	er		
		FOODBORNE ILLNESS RIS				BLIC						
		Circle designated compliance status (IN, OUT, N					_	in appropriate box for				
		IN = in compliance OUT= not in compliance NO =	not ob	served N	VA ≖ not	appli	icable COS =	corrected on-site R =	repeat violat	ion		
Com	pliance Status		COS	R	Com	plian	ce Status				C	OS R
		Supervision						Protection from (	ontaminati	)II		
1	ОООТ	Person in charge present, demonstrates knowledge and performs duties			15	N	DUT N/A NO	Food separated and pr	otected			
2	IN OUT NA	Certified Food Protection Manager			16	(N)	DUT N/A	Food-contact surfaces	cleaned and sa	nitized		_
		Employee Health			17	IN	OUT WANO	Proper disposition or re	or returned, previously served,			
3	INDUT	Management/food employees & conditional employee;	T	$\neg \neg$	-			reconditioned & unsafe				
4	(I)OUT	knowledge, responsibilities and reporting	+			T		Time / Temperature		atery		
5	NOUT	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal events	+	+	18	$\overline{}$	OUT N/A NO	Proper cooking time an				
	Cingoon	Good Hygiene Practices			20	+	OUTWANO	Proper reheating proces		lding	-	$\rightarrow$
6	IN OUT (IO)	Proper eating, tasting, drinking, or tobacco use	Т		21	_	OUT WANO	Proper cooling time and Proper hot holding temp	<del></del>			-
7	IN OUT (O)	No discharge from eyes, nose, mouth	+	1	22	17	OUT N/A NO	Proper cold holding tem				+
		Preventing Contamination by Hands			23		OUT N/A NO	Proper date marking an	<u> </u>		_	-
8	IN OUT	Hands clean & properly washed	T	$\top$	24		OUT (/A)10	Time as a Public Health		dures and re	corris	+
9	IN OUT N/A	No bare hand contact with RTE food	<del>                                     </del>	11				Consumer A			Joi do	
10	TUOMI	Adequate handwashing sinks properly supplied & accessible	+	+	25	INC	DUT N/A	Consumer advisory prov		dercooked fo	oods	
		Approved Source						Highly Susceptible				
11	Юоит	Food obtained from an approved source			26	INC	OUT WA	Pasteurized foods used:	prohibited food	is not offered		
12	IN OUT N/A (10)	Food received at proper temperature					Foo	d / Color Additives at	nd Toxic Sub	stances		
13	TUGAD	Food in good condition, safe & unadulterated			27	INC	OUT (VA)	Food additives: approve	d and properly	used		
14	IN OUT WANO	Req. records available: shell stock tags, parasite destruction	<u> </u>		28	(N)	DUT N/A	Toxic substances proper	ly identified, sto	red and use	d	
	Risk factors a	re improper practices or procedures identified as the m ributing factors of foodborne illness or injury, Public He are control measures to prevent foodborne illness or inj	iost				Co	onformance with App	roved Proce	dures		
	Interventions a	are control measures to prevent foodborne illness or inj	ury.		19	INC	DUT 🕼	Compliance with variance	e/specialized p	rocess/HACC	;P	
		G	00D I	RETAIL	PRACT	ICES	;					
		Good retail practices are preventative measures	to cont	rol the add	fition of pa	thoge	ns, chemicals, a	and physical objects into fo	oods.			
Marl	("X" in box if num	bered item is not in compliance Mark "X" on ap	propria	ate box fo	or COS a	ind/or	COS:	corrected on-site duri	ng inspection	R≂rer	eat violat	ion
omp	liance Status		cos	R	Comp	llanc	e Status				cos	SR
		Safe Food and Water			. :			Proper Use of	Utensils			
30	Pasteurized	eggs used where required			43		In-use utensi	ils properly stored				
31		from approved source	_		44		Utensils, equ	ipment & linens: properly	stored, dried, &	handled		$\Box$
32	Variance ob	tained for specialized processing methods	<u> </u>		45	ļ	Single-use/si	ngle-service articles: prop	erly stored & us	ed		$\perp$
22		Food Temperature Control	1		46		Gloves used		4-1			
33		ng methods used: adequate equipment for temp, control		-				Utensils, Equipment		g		
35		roperly cooked for hot holding awing methods used	<u> </u>	+	47 ·			n-food contact surfaces cle			-	-
36		ers provided and accurate		1	49			gned, constructed, & used : installed, maintained, &				$\dashv$
		Food Identification			43		TY AT OWN AND THE	Physical Fac		,		
37	Food proper	ly labeled: original container			50		Hot & cold wa	ater available adequate pro			1	$\overline{}$
		Prevention of Food Contamination			51			talled, proper backflow dev			$\dashv$	+
38	însects, rode	nts, & animals not present			52			iste water properly dispos			$\neg$	+
39	Contamination	on prevented during food preparation, storage & display			53		Toilet facilities	s properly constructed, su	pplied, & cleane	ed be	$\neg$	
40	Personal de	anliness			54		Garbage & re	fuse properly disposed, fa	cilities maintain	ied		$\top$
41	Wiping cloth:	s: properly used & stored			55		Physical facilit	ties installed, maintained,	& clean			
42	Washing frui	ts & vegetables			56	]	Adequate ven	tilation & lighting, designa	ted areas used			
Tyme	of Opposition	2 - 11										
	of Operation:	*							License Po	sted:	<u> </u>	N
Disc	ussion with Per	son-in-Charge:						1	Follow-Up:		Υ (	(M)
		Molina ( a)						ļ	Follow-Up [	)ate:		
Sign	ature of Person	ik Charge:			··				Date: 1	0/4	TARE	
									Date:	00.	MOXI	
Sign	ature of Inspect	or: proffer							Date: ( -	16-20	2	
											W	



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



Address: 240 Dub Hispausey  Temple dater 1 Ampliant 40  Temple dater 1 Ampliant 40  OBSERVATIONS AND/OR EDIRECTIVE ACTIONS  OBSERVATIONS AND/OR EDIRECTIVE ACTIONS  OBSERVATIONS AND/OR EDIRECTIVE ACTIONS  OBSERVATIONS AND/OR EDIRECTIVE ACTIONS  Description of Violation  ADD utalications reserved divising inspection of violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation  Description of Violation	Establishme	ent: Dollar Gen	verce # 1	998	4	Date	1/26/2021 F	age <b>Z</b> of <b>2</b>
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Nomber Section of Code    Nomber   Section of Code   Description of Violation   Section   tem	!				NS		David Committee	
Ignature of Person in Charge:  Date: [- 34 202]	V I	Section of Code			Description of Violation			
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Signature of Inspector: Date: 1/2 6/202/				Muli	104R			
	Signature of I	nspector:	1		11		Date: 1/Z 4 / 2	02/



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



FOOD ESTABLISHMENT INSPECTION REPORT

Es	tablishment: 💋	urger king		Datet-	24.2	Pa	ge 1 of _2_	No. of Risk Factor/Intervention Violatio	nc (X		
	dress: A An	nest Road				_		So, of Repeat Risk Factor/Intervention Violatio	7-		
		der: Borger King	_	Risk C					- /-		
	 nail:	1501-161 161110		_				Total Violation	_172		
	pection Type:	Routine Re-inspection Pre-or				-		Inspection Status: Green Yellow Red			
-	peolion Type.						nvestigation	Complaint Other			
		FOODBORNE ILLNESS RIS Circle designated compliance status (IN, OUT, N	JA M	ULURS.	AND P	ORF					
$\vdash$	<del></del>							in appropriate box for COS and/or R			
		IN = in compliance OUT= not in compliance NO =	· HOL OL	serveu	NVA = D	ot app	olicable COS =	corrected on-site R = repeat violation			
Con	pliance Status	S*-	COS	R	Col	mplla	nce Status	C	OS R		
-	NOUT	Supervision  Person in charge present, demonstrates knowledge and				1		Protection from Contamination			
<u> </u>	<u>×</u>	performs duties	$\perp$		15	- In	DUT N/A NO	Food separated and protected			
2	IN DUT N/A	Certified Food Protection Manager			16	(IN	DUT N/A	Food-contact surfaces cleaned and sanitized			
		Employee Health			17	JN	OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food			
3	INOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature Control for Safety			
4	<b>N</b> DUT	Proper use of restriction and exclusion	1		18	1N	OUT N/A NO	Proper cooking time and temperature			
5	INDUT	Procedures for responding to vomiting and diarrheal events			19	IN	OUT N/ANO	Proper reheating procedures for hot holding			
		Good Hygiene Practices			20	IN	OUT N/A(NO)	Proper cooling time and temperatures	$\dashv$		
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use			21	JN	OUT N/A(NO)	Proper hot holding temperatures	$\neg$		
7	IN OUT NO	No discharge from eyes, nose, mouth			22	(IN	OUT N/A NO	Proper cold holding temperatures	$\neg$		
		Preventing Contamination by Hands			23		OUT N/A NO	Proper date marking and disposition	$\neg$		
8	IN OUT NO	Hands clean & properly washed			24	(IN	ON AND TUE	Time as a Public Health Control: procedures and records			
9	(N OUT N/A NO	No bare hand contact with RTE food	-	4				Consumer Advisory			
10	TUQUIT	Adequate handwashing sinks properly supplied & accessible			25	IN	OUT(N/A)	Consumer advisory provided for raw/undercooked foods			
11	TUOUT	Approved Source Food obtained from an approved source						Highly Susceptible Populations			
12	IN OUT N/A	Food received at proper temperature	-		26	IN	OUT	Pasteurized foods used; prohibited foods not offered			
13	NOUT	Food in good condition, safe & unadulterated	-	-	27	111		d / Color Additives and Toxic Substances			
14	IN OUT NAMO	Req. records available: shell stock tags, parasite destruction	+	+	28	-	OUT N/A	Food additives: approved and properly used			
				+	20	T(IN)		Toxic substances properly identified, stored and used			
	Prevalent cont	re improper practices or procedures identified as the m ributing factors of foodborne illness or injury. Public He rre control measures to prevent foodborne illness or inj	alth			1		onformance with Approved Procedures			
_	THO TO MONS E				19		OUT(N/A)	Compliance with variance/specialized process/HACCP			
				RETAIL							
Mar	k "X" in box if num	Good retail practices are preventative measures bered item is not in compliance Mark "X" on ap	singora	ite box fo	or COS	and/o		rcorrected on-site during inspection R=repeat violati	ion		
Omr	liance Status							Telepeat violati	JOH		
OHIL	mance Status	Safe Food and Water	cos	R	Com	pliano	e Status	COS	S R		
30	Pasteurized	eggs used where required			43	T	Inuise utengil	Proper Use of Utensils s properly stored	$\dashv$		
31	Water & Ice	from approved source			44	1		prient & linens; properly stored, dried, & handled	$\dashv$		
32	Variance obt	ained for specialized processing methods			45	1		ngle-service articles: properly stored & used	+		
		Food Temperature Control			46		Gloves used				
33	Proper coolli	ng methods used: adequate equipment for temp, control						Utensils, Equipment and Vending			
34		operfy cooked for hot holding			47 -		Food and non	-food contact surfaces cleanable,	$\top$		
35		wing methods used		$\square$	48		Properly desig	ned, constructed, & used			
36	Thermomete	rs provided and accurate		Щ	49	<u></u>	Warewashing:	installed, maintained, & used: test strips			
37	Food prepart	Food Identification					T	Physical Facilities			
37	Food propert	Prevention of Food Contamination		$\Box$	50	-	<del> </del>	ter available adequate pressure			
38	Insects rode	nts, & animals not present		-	51	-	1	alled, proper backflow devices			
39		n prevented during food preparation, storage & display		<del>     </del>	52	-		ste water properly disposed	4		
10	Personal clea				53 54		Y	properly constructed, supplied, & cleaned	$\perp$		
11		properly used & stored		-1	55		_	use properly disposed, facilities maintained les installed, maintained, & clean			
12		s & vegetables			56			ilation & lighting, designated areas used			
								and the lightning, designated aleas used			
Гуре	of Operation:							License Posted: (Y)	N		
Disc	ussion with Pers	on-in-Charge:						Follow-Up; Y			
		1									
		m. 1			-			Follow-Up Date:			
	ature of Person	in Charge: [//ugcalia ]	30	eno	·cu	_		Date:			
Sign	ature of Inspecto	or: \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\						Date: 1-AH - 7 57 1	$\neg$		
	nature of Person in Charge: Migcalia Roduscus  Date: 1-27-202										



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



Establishmer	Amherst (	74				Date	1-217-202	Page 2	of _2_
Address: 2	Amhers+	2ळ0				Com	pliance Achieved: 1-24-2	02 l	
	Item / Location		Temp.	TEMPERATURE OBSERVATION  Item / Location		emp.			T ==
cut tom	noto prep -	Unit	40	TOTAL POURTOR		emp.	Item / Location		Temp.
, Item	1			OBSERVATIONS AND/OR CORRECT	VE ACTIONS	3			
Number	Section of Code			Description of \	/iolation				Corrected COS
		0.0		a library depends a political	- 61 - 6		(		
		110	<u>G</u> (G)	ations observed don	ny The	FINE	- of inspection.		
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		_							
_	erson in Charge:	Meg	dals	g Rodugue,			Date:		
Signature of Ins	spector:	mil.					Date:		



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# MERRIMACK FIRE DEPARTMENT

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



Es	tablis	hment: W	algreens #09646		Date:	-29	124	Page	e 1 of <b>2</b>	No. of R	isk Factor/Int	ervention Viola	ations	Ø
			w Highwoy		Time i	nro.	30	Time	e out: \ _oc	No. of Repeat R	isk Factor/Int	ervention Viola		Ø
			er Walgreen Eastern company		Risk C				1.0			Total Viola	_	1
		76R-6							922	Inspection Status	: Green		Red	
_		on Type:		peration		-			estigation				icu .	
		7,000	FOODBORNE ILLNESS RE						<u>a</u>	Complaint	Othe	:I		_
			Circle designated compliance status (fN, OUT, I					BILITE		in appropriate box for	or COS and/or I			
			IN = in compliance OUT= not in compliance NO					annlic						_
	10									corrected or Falle K	- repeat violati	011		
Con	ıpııan	ce Status	Supervision	cos	R		Com	pliano	ce Status				cos	R
1		рит	Person in charge present, demonstrates knowledge and	<del></del>		{		10		Protection from		n .		T-
	_	-	performs duties	$\perp$			15	1	ON AW TUC	Food separated and	protected			
2	IN	OUT(N/A)	Certified Food Protection Manager			-	16	ING	UT N/A	Food-contact surface				_
			Employee Health				17	IN C	ONANTUC	Proper disposition or reconditioned & unsai		sly served,		
3	N	bur	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature	Control for S	afety		
4	SHALL	<b>9</b> UT	Proper use of restriction and exclusion				18	INC	ONAMITUC	Proper cooking time a	and temperature			
5	(M)	рит	Procedures for responding to vomiting and diarrheal events				19	INC	OUT N/A NO	Proper reheating proc		lding	+	$\vdash$
			Good Hygiene Practices				20	IN C	OUT N/A NO	Proper cooling time a	nd temperatures		+	$\vdash$
6	IN	OUT (NO)	Proper eating, tasting, drinking, or tobacco use				21	IN C	ONAMO	Proper hot holding ter	nperatures			
7	IN	OUT (NO)	No discharge from eyes, nose, mouth				22 (	ÎN	OUT N/A NO	Proper cold holding te	mperatures			
			Preventing Contamination by Hands				23	(IN)	OUT N/A NO	Proper date marking a	and disposition			
8	IN C	ON TUC	Hands clean & properly washed				24	IN C	ON AWITUO	Time as a Public Heal	th Control: proced	dures and records		
9	-	DU (N/A)NO	No bare hand contact with RTE food				_ :		Comm.	Consumer	Advisory			
10	(IN)	<b>)</b> UT	Adequate handwashing sinks properly supplied & accessible				25	INO	PUT N/A	Consumer advisory pr	ovided for raw/un	dercooked foods		
			Approved Source			_		2.5		Highly Susceptil	le Population	8		
11	INC		Food obtained from an approved source		$\perp$	-	26	INC	OUT NA	Pasteurized foods use	d; prohibited food	s not offered		Щ
12	40.00	OUT N/A NO	Food received at proper temperature		1	_		· · · ·		d / Color Additives	and Toxic Sub	stances		
13	(IN)		Food in good condition, safe & unadulterated		$\perp$	_	27	-	OUT(N/A)	Food additives: approv				
14	_	OUT (N/A)NO	Req. records available: shell stock tags, parasite destruction		Щ		28		OUT N/A	Toxic substances prop				
	Pi	<b>lisk factors</b> a revalent cont	re improper practices or procedures identified as the r ributing factors of foodborne illness or injury. Public H rre control measures to prevent foodborne illness or in	nost ealth		-			Co	informance with A	proved Proce	lures		
	ln	terventions a	re control measures to prevent foodborne illness or in	ijury.			19	IN O	UT(N/A)	Compliance with variar	ce/specialized pr	ocess/HACCP		
				GOOD R	ETAU	L PR	ACT	ICES						
Mor	L "V"	in how if more	Good retail practices are preventative measure											
IVIAI	K A	III DOX II NUIII	bered item is not in compliance Mark "X" on a	opropria	te box 1	or C	OS a	nd/or	COS =	corrected on-site du	ring inspection	R=repeat v	iolation	
Comp	olianc	e Status		COS	R	C	ompl	liance	Status				cos	R
			Safe Food and Water			L		- 11		Proper Use o	f Utensils		-	
30			eggs used where required	┿	$\vdash$	$\vdash$	43			Is properly stored				
31	-		from approved source	+-	$\vdash$	$\vdash$	44			ipment & linens: properl				_
32		variance opi	ained for specialized processing methods	<del>_</del>	$\Box$		45			ngle-service articles; pro	perly stored & us	ed	$\vdash$	_
33		Proper cooli	Food Temperature Control  ng methods used: adequate equipment for temp, control	<del> </del>		Ľ	46		Gloves used		2 27 10			_
34			operfy cooked for hot holding	+	+	-	¢7 ·		Enod and nor	Utensils, Equipme		<u> </u>		
35			awing methods used	+	$\vdash$	$\vdash$	18			gned, constructed, & us				$\dashv$
36			rs provided and accurate	†		$\vdash$	19			: installed, maintained,				$\dashv$
			Food Identification							Physical F				
37		Food properl	y labeled: original container	T		5	50		Hot & cold wa	iter available adequate				$\exists$
			Prevention of Food Contamination			5	51		Plumbing inst	alled, proper backflow d	evices		$\neg$	$\neg$
38		Insects, rode	nts, & animals not present	,		5	52		Sewage & wa	ste water properly dispo	sed			
39	X	Contamination	n prevented during food preparation, storage & display	1		5	3		Toilet facilities	properly constructed, a	upplied, & cleane	d		
40		Personal clea	anliness			5	i4		Garbage & ref	fuse properly disposed,	facilities maintain	ed		
41			r property used & stored			5	5		Physical facilit	ties installed, maintaine	l, & clean			
42		Washing fruit	s & vegetables	<u></u> i		5	i6		Adequate ven	tilation & lighting, design	nated areas used			
Tvp	e of (	Operation: r	zhi!								License Pos	tod:	Y ) N	
			son-in-Charge:									itou.	<u> </u>	_
שושנ	)I¢cu,	ar with ren	sorm-charge.								Follow-Up:	`	Y (N	기
											Follow-Up D	ate:		
Sign	ature	of Person	in Charge								Date: / -	49 01		$\neg$
	_	of Inspect											$\dashv$	
oigr	iature	o mspect	u. j m) ler								Date: 1-2	4-6021		



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



ESI	ablishmer	" Walgree	ins #09	646				1-24-2021	
Add	ress: 6	s DW Hich	7424				Comp	liance Achieved: 1-2	9-2021
		Item / Location		Temp.		TURE OBSERVAT	TONS		
ىدى	uk-i			36	леп	/ Location	Textup.	· Item / Loca	ıtion
		11 / 00/040		26					
				OB	SERVATIONS AN	D/OR CORRECTI	VE ACTIONS		
v	Item	Section of Code							Dated Co
	Number					Description of V			or CC
4			wall-in A		_				C.E
긔	39	3.305.11	Observed	packas	led food	items ste	area direct w	on floor in	work-in.
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	ure of Pe	rson in Charge:	XX	9/11	M	7		Date:	27/21
ına				11/11					



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



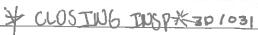
Est	ablishment:	CA of Greater pashoa		Date:	124	P.	age 1 of _Z	No. of Ri	sk Factor/In	tervention \	/iolation	ns 🕜
Ad	dress: 6 Hen	ry clay drive		Time i	1(:00	> Ti	me out! : 3 t	No, of Repeat Ri	sk Factor/In	tervention \	/iolation	
Ow	ner/Permit Hole	der: YMCA		Risk C	atego	ry: <i>©</i>	2			Total \	/iolation	- 4
Em	ail:			Phone	:			Inspection Status	Green	Yellow	Red	
Ins	pection Type:	Routine Re-inspection Pre-or	eration	nal	Illr	ness	Investigation	Complaint	Oth			
		FOODBORNE ILLNESS RIS	K FAC	TORS			-					
		Circle designated compliance status (IN, OUT, I	√A, NO	) for ea	ch item	1	Mark "X"	in appropriate box fo	r COS and/or	R		
		IN = in compliance OUT= not in compliance NO =	not ob:	served	N/A = r	not ap	plicable COS =	corrected on-site R	repeat violat	ion		
Com	pliance Status		cos	R	Co	mnli	ance Status				CO	S R
		Supervision	1-00				attor otacas	Protection from	Contaminati	on	100	13 K
1	INDUT	Person in charge present, demonstrates knowledge and performs duties			1:	5 (	IN OUT N/A NO	Food separated and p	rotected			
2	IN OUT N/A	Certified Food Protection Manager	+	+	11	6 T.	IN OUT N/A	Food-contact surfaces	cleaned and sa	nitized	-	
		Employee Health			11		IN OUT N/A NO	Proper disposition or r	eturned, previou		<del></del>	_
3	TINOUT	Management/food employees & conditional employee;	$\overline{}$	1				reconditioned & unsafe				
4	(IN)OUT	knowledge, responsibilities and reporting		+				Time / Temperature		atety		
5	INDUT	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheat events	-	+	18		ON AVA TUO NI	Proper cooking time a				-
	1000	Good Hygiene Practices			20	-	IN OUT WA NO	Proper reheating proo Proper cooling time ar		olding		+
6	IN OUT VO	Proper eating, tasting, drinking, or tobacco use			21	$\rightarrow$	IN OUT N/AUTO	Proper bot holding ten	<del></del>		$\rightarrow$	+
7	IN OUT (NO	No discharge from eyes, nose, mouth	+	+	22		IN OUT N/A NO	Proper cold holding ter			<del></del>	_
		Preventing Contamination by Hands		_	23		N DUT N/A NO	Proper date marking a	<u> </u>		_	+
8	UN DUT NO	Hands dean & properly washed	T	T	24	_	OU AVA TUO N	Time as a Public Healt		dures and reco	ards	
9	IN OUT N/A	No bare hand contact with RTE food	<del> </del>					Consumer				
10	IN OUT	Adequate handwashing sinks properly supplied & accessible	1	1	25		N OUT (N/A	Consumer advisory pro		ndercooked foo	ds	
		Approved Source						Highly Susceptib	le Population	B		
11	IN OUT	Food obtained from an approved source			26		N DUT N/A	Pasteurized foods use	d; prohibited foo	is not offered		
12	IN OUT N/ANO	Food received at proper temperature	<del> </del>					d / Color Additives	nd Toxic Sul	stances		
13	THOUT	Food in good condition, safe & unadulterated	↓	1	27	-	N OUT (VA)	Food additives; approv	ed and properly	цsed		
14	IN OUT (/A)O	Req. records available: shell stock tags, parasite destruction		Щ	28		N DUT N/A	Toxic substances prope	rly identified, st	ored and used		
	Risk factors a Prevalent con	are improper practices or procedures identified as the r tributing factors of foodborne illness or injury. Public H are control measures to prevent foodborne illness or ir	nost ealth	- 1			Co	mformance with Ap	proved Proce	dures		
	Interventions	are control measures to prevent foodborne illness or in	ijury.		19	- 1	N OUT N/A	Compliance with varian	ce/specialized p	rocess/HACCP	<u> </u>	
			200D R									
Mar	k "X" in box if nun	Good retail practices are preventative measure:  abered item is not in compliance Mark "X" on a						and physical objects into corrected on-site du		R=rene	eat violation	ion
٠	liance Status		1000	T 65 T					3			
oinj	mance Status	Safe Food and Water	cos	R	Cor	nplia	nce Status	Proper Use o	f Titangils		cos	R
30	Pasteurized	eggs used where required	T		43	Ť	In-use utensi	Is properly stored	Consus			
31	Water & Ice	from approved source			44	_	Utensils, equi	ipment & linens: properly	stored, dried, &	handled	-	$\dashv \dashv$
32	Variance of	stained for specialized processing methods			45		Single-use/si	ngle-service articles: pro	perly stored & u	sed		
		Food Temperature Control			46		Gloves used	properly				
33	Proper cool	ing methods used: adequate equipment for temp, control						Utensils, Equipmen	at and Vendir	g		
34		roperly cooked for hot holding			47	-		n-food contact surfaces (				
35		lawing methods used	-	Ш	48	-		gned, constructed, & use				
36	I hemomet	ers provided and accurate			49		Warewashing	: installed, maintained, &		9		
37	Food prope	Food Identification  ty labeled: original container	T		50		Hot 8 cold wa	Physical Fa				
Ψ,	1 dod prope	Prevention of Food Contamination	<u> </u>	-	51			ater available adequate palled, proper backflow de				+
38	Insects, rod	ents, & animals not present	T		52	+		iste water properly dispo			-	+
39	_	on prevented during food preparation, storage & display			53	+		s properly constructed, s		ed .	+-	+-
40	Personal de	anliness			54	1		fuse properly disposed,				+
41	Wiping cloth	s: properly used & stored			55		Physical facilit	ties installed, maintained	, & clean			
42	Washing fru	its & vegetables			56		Adequate ven	tilation & lighting, design	ated areas used			
Typ	e of Operation:	chi blove							Linean De	-11-	(2)	h.1
									License Po	siea:	<u> </u>	N
UISC	ussion with Pe	rson-in-Charge:						Follow-Up:		Υ (	N	
		<i>Q</i> , ,		1	7_	0 -	1	Follow-Up [	Date:			
Sian	ature of Persor	in Charge: A A	74	1/5	J.	1	le -		Date:			
					-					.05 1		-
oigi	ature of Inspec	w. p. C.							Date:	24/2		



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



Establishment: YMCA: of Greater Noishbox							Date: 12911021 Page of7						
Address:							Compliance Achieved: 112412021						
					TEMPERATURE OBSERV	ATIONS		112	762021				
		Item / Location		Тетр.	Item / Location	Ter	tap.	Item / Location	ĐΩ	Temp.			
_7	المن طع	or lambu	ent	86.									
	1				OBSERVATIONS AND/OR CORREC	CTIVE ACTIONS							
V	Item Number	Section of Code			Description of	of Violation				d Corrected			
										or COS			
			4.1	Wh	labase it sin li	December 1	40-41	DIO					
				~ <u>070</u>	lations objetived of	उजामन ।	ishect.	71.					
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		rson in Charge: 0	70	u	JURIUS			Date:					
ign	ature of Ins	pector: 🗲 🛴	ر "کی" ر	1				Date: 1 - 2	12-1021				





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



Establishment: An huesar Busch - Bieraarten	Da	itet 2	1-21	Pag	e 1 of <b>2</b>	No. of Risk Factor/Intervention Vio	No. of Risk Factor/Intervention Violations					
Address: 221 DW Highway												
					V		_	7				
Email:	$\overline{}$				95. 1991			K				
Inspection Type: Routine Re-inspection Pre-operat												
Tro operation						TEPVENTIONS Other COST	<u> </u>	_				
				LF LL JA CE				_				
				apoli								
						Solvested on Site IX - repeat violation						
	08	K	Com	plian	ce Status	Protection from Contact	cos					
1 IN OUT Person in charge present, demonstrates knowledge and			15	IN	OUT N/A NO							
	-	$\dashv$		-			-	$\perp$				
				+			-	$\perp$				
Manager at Manager and Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of the Control of th			17	IN	OUT N/A NO	reconditioned & unsafe food						
knowledge, responsibilities and reporting				, _		Time / Temperature Coutrol for Safety						
	_		18	IN 6	OUT N/A NO	Proper cooking time and temperature		Γ				
to to think g and district to the			_	_		Proper reheating procedures for hot holding						
		-		+			-	L				
	-	$\dashv$		-			-	Ļ				
		-		1			-	╀				
8 IN OUT NO Hands clean & properly washed	Т			_			-	┢				
9 IN OUT N/A NO No bare hand contact with RTE food	_	⊣ i		1								
10 IN OUT Adequate handwashing sinks properly supplied & accessible	_		25									
Approved Source							1					
			26	IN C	DUT N/A	Pasteurized foods used; prohibited foods not offered	1					
	1000, 0001, 200											
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3,1,1,1,1,1,1,1,1,1,1,1,1,1,1,1,1,1,1,1		_	28	INC		Toxic substances properly identified, stored and used						
Prevalent contributing factors of foodborne illness or injury. Public Health					Co	nformance with Approved Procedures						
Interventions are control measures to prevent foodbome illness or injury.			19	IN O	DUT N/A	Compliance with variance/specialized process/HACCP						
Good retail practices are preventative measures to co	ontrol th	e additio	on of pa	thogen								
	mate D	OX IOT U	JUS 8	na/or	COS =	corrected on-site during inspection R=repeat \	iolation					
	SF	3 (	Comp	liance	e Status_		cos	R				
	$\overline{}$	-    -	42		t=							
31 Water & Ice from approved source	-	-/  -	_					_				
32 Variance obtained for specialized processing methods		<b>-</b>    -	-				_	_				
Food Temperature Control		7	46					$\dashv$				
Proper cooling methods used: adequate equipment for temp. control		7				Utensils, Equipment and Vending						
34 Plant food properly cooked for hot holding		] [	47 ·		Food and non-	food contact surfaces cleanable,						
35 Approved thawing methods used		_	48		Properly desig	ned, constructed, & used		$\neg$				
			49		Warewashing:	installed, maintained, & used: test strips						
		4  -	F0 T			Physical Facilities						
	+	-/ ⊢	-					4				
38 Insects, rodents, & animals not present		⊣ ⊢					-	$\dashv$				
39 Contamination prevented during food preparation, storage & display		-/ H	_	-				4				
40 Personal cleanliness		-1 -		$\neg$			-+	$\dashv$				
Wiping cloths: properly used & stored		_    -	55				-	$\dashv$				
42 Washing fruits & vegetables			56		Adequate venti	ilation & lighting, designated areas used	$\overline{}$	$\dashv$				
Type of Operation:			-									
Proceeding Type: Roufing Re-inspection Pre-operational Illnoss Investigation Complaint Organic Complaint Proposational Illnoss Investigation Complaint Organic Complaint Organic Complaint Organic Complaint Organic Complaint Organic Complaint Organic Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complaint Complai												
Discussion with Person-in-Charge:						Follow-Up:	/ ( N	)				
						Follow-Up Date:	_					
Signature of Person in Charge: (a) (a) Person in Charge:	<del>л</del>					Date: 01/20/040	1	$\dashv$				
Signature of Inspector:						Date: 1/20/		$\dashv$				



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



	ent: Anhocsor E		arten	Date: \ \	Date: 1/29/2621 Page 2_of				
Address: 2	ZI DW Highw	ay	Compliance Achieved: 2 2 -1 02 1						
	Item / Location	T	TEMPERATURE OBSERVAT	TUNS					
	Accin's Localini	Temp.	Item / Location	Тетр.	· Item / Locatio	on Te			
., Item		OBS	SERVATIONS AND/OR CORRECTI	VE ACTIONS					
V Number	Section of Code		Description of V	iolation		Dated Correct			
						or COS			
		1-79-207	1: Closing Inspect as at 1-29-702 for license class	tion. Bieract	en closing				
			05 AF 1-29-707	1. Parilites u	20 00013				
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			TO HOWEVER CERS	s change 14	messa A				
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nature of P	erson in Charge:	VIIIDADO	ardon		ה מו	2017421			
		will ke	CONCLUME.		Date: 01/	07/2021			
gnature of Ir	ispector:	25:10	0-		Date: 1/20	7/7001			



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



Est	ablishment: 🚜	Inhuesar Boson - Hospitalit	X	Date	112	19/21	Pag	e 1 of _2_	No. of F	Risk Factor/Intervention Vid	viations	OK.			
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								1207	Inspection Status		Z				
Bourt   Bourt   Person in charge present demonstrates knowledge and   15   15   15   17   18   18   18   18   18   18   18		Reu	_												
<u> </u>					SAN					Other					
										or COS and/or R					
							appl								
Comi	liance Status									Topodi violation					
	$\sim$	Supervision		3   K		Com	piian	ice Status	Protection from	Contemination	cos	R			
1 (	IN DUT	Person in charge present, demonstrates knowledge and			7	15	IN	OUT N/A NO	T T			T			
2	IN OUT N/A		+	+	$\dashv$		$\checkmark$				+	+-			
					-	-					+	+-			
3	INDUT				$\dashv$	<u>                                     </u>	114		reconditioned & unsa	fe food		$\perp$			
					4	<u> </u>			Fime / Temperatur	e Control for Safety					
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-	111)551		3		-	-	+-				-	$\perp$			
6	IN OUT				$\exists$		+			<del></del>	-	$\vdash$			
7	IN OUT NO		_		1	$\vdash$	-					+			
		Preventing Contamination by Hands				-					-	+			
8	IN OUT NO	Hands clean & properly washed			1	24	IN 0	OUT V/A NO				$\vdash$			
9		No bare hand contact with RTE food													
10	IN OUT		8			25	1N C	DUT N/A	Consumer advisory p	ovided for raw/undercooked foods	T	T			
11	INCOLUT	T			4	L			Highly Susceptil	ole Populations					
-				-	-	26	IN C								
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-															
	Risk factors		_		1 1		٣								
Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.															
-				TO SOUTH A	II D		<u> </u>		Compliance with varial	ice/specialized process/HACCP					
									and physical phiacts into	foods					
Mark	"X" in box if nur										violation				
ompl	iance Status		cos	R		Comp	lianc				1000				
		Safe Food and Water	1000	1.10	1 1	оотпр	IIIIII	e otatus_	Proper Use o	f Utenails	cos	R			
_						43		In-use utensil		T					
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32	Variance o							1							
33	Proper coo			T	-	46		Gloves used p			لبسل				
_			+	+	-	47 .		Food and an-		- 0					
35			+		-	$\rightarrow$				<del></del>	+	$\dashv$			
36	Thermomet	ars provided and accurate	+	1		_					<del>                                     </del>	$\dashv$			
		Food Identification		<u> </u>							-				
37	Food prope					50		Hot & cold was	ter available adequate p	pressure		$\neg$			
20					-	_		Plumbing insta	alled, proper backflow d	evices					
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Type of Operation:  License Posted: (Y)									Y N						
Discu	ssion with Pe	son-in-Charge:								Follow-Up:	Y (N	7			
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Sione	ture of Parece	in Chama: (A 1 1 A 1 Dec ) -										$\dashv$			
		monarge. Carrotters	on	_							<u>H</u>				
Signa	ture of Inspec	tor: / w }-/ let								Date: 1/29/707/	•				



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



Establishment	Anneosar	Busch.	Hapi	tality 1200m	1	Date:	1/29/2021	Pa	age <u>2</u> (	of
Address: 2.2.1	Des H	Provide					oliance Achieved: -	2021		
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				OBSERVATIONS AND/OR CORRE	CTIVE ACTIONS					
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	<del></del>									
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Signature of Per		call	CLK	learden				01-2		77
Signature of Insp	pector:	(	/	-			Date:	-29-2	021	