



432 Daniel Webster Highway Merrimack New Hampshire 03054 603-420-1730 FOOD ESTABLISHMENT INSPECTION REPORT

									icisi .					
Establishmen	nt/License # 3C 19 - 1 36		- 1	No. of I	Ris	k Fa	icti	or/Intervention	on Vi	iolations	D/	ATE_		
Establishmen	t type: Lind Choco late	J	No. i	of Rep	eat	Ris	k F	actor/Interve	entio	n Violations	Ti	me in:		
Address: Sc	1 Premium outlet									Total violations	Til	me ou	rt:	
Permit Holder	Lindt			Ris	k C	ateg	100	v	$\overline{}$	Capacity	Telepho	ne#		<del></del>
Inspection Ty	pe Provisional Routine			F/U			T	Complaint		Other	Licicpito	110 #		
	RESOLUTION OF THE PROPERTY OF	NESS.	RS.	(Diene		AND	P	BUILDING AND A	i INT	.V.s1(0)\s				
<u> </u>	arcie designated compliance status (IN, OUT, N/	<ul><li>A) for e</li></ul>	each i	tem					M	ark "Y" in appropriate be	x for COS a	ind/or R		
Compliance stat	IN=in compliance OUT=not in complia	nce N	S R	t observ	ea T			applicable CO		rected on-site R=repeat	violation		OBI I	2 1 1/
L	Supervision	100	-	-		Ĭ	OII			y Hazardous Food 1	Tipsaffame		OS	R V
1 (1) OUT	Person in charge present, demonstrates	T		Pf				N OUT WA NO	Pro	per cooking time & temps			· ·	P/Pf/
	knowledge and performs duties					17	7	N OUT NO NO	Prop	per reheating procedures				P
. 73	Management, all employees knowledge,			*	-	16	3 H	N OUT (I) NO	Prop	er cooling time & tempe		$\perp$		Р
2 OUT	responsibilities and reporting.	$\vdash$	+	P/Pf	·  -	20	9 11 ) 11	NOUT (TA)		per hot holding temperaturer cold holding temperat				P
3 (N) OUT	Proper use of restriction and exclusion			P		21		ON ANATUO N		er date marking and disp		-	+	P/P
4.405117	Good Hygienic Practices							ON W TUO		as a public health contr		$\neg$	$\top$	P/Pf/
4 (NOUT NO	Proper eating, tasting, drinking, tobacco use  No discharge from eyes, nose and mouth	+	-	P/C	4		- ''	100110	proc	edures and records				P/PI/
0(11) 007	Preventing contamination by Hands		1	<u> </u>					I.o.	Consumer Advis				
6/IN OUT NO	Hands clean and properly washed		т	P/Pf	-	23	II.	NOUTAVA)		sumer advisory provided roooked foods	for raw or	.		Pf
7 IN OUT (A) NO		+-	+-		-		_		***************	ghly Succeptible Po	nulatione		_	
7 114 001 (6)/ 140	approved alternative procedure properly allower	d		P/Pf	1		ra.	OUT W		eurized foods used; proh		I		Т
8(M)OUT	Adequate handwashing sinks properly supplied			Pf/C	7	24	11/	I OUT 🕡		ffered				P
	and accessible		<u> </u>	1						Chemical				
9(IN OUT _	Approved Source Food obtained from approved source	<del></del>		Lorosio					Food	additives: approved & u	sed properly		$\bot$	P/Pf/C
10 IN OUT NA NO	Food received at proper temperature	+-	-	P/Pf/C	Ή	26	JN	TUO	& use	substances properly ide	intified, store	ed,		P/Pf/C
11 OUT	Food in good condition, safe, & unadulterated	1		P/Pf	1					mance with Approve	d Proced	1700		
12 IN OUT WAND	Required records available: shellstock tags,			P/Pf/C	1	27	141	OUT AIA		pliance with variance, sp			T	T 5,00
	Protection from Contamination	1	<u> </u>	1171 770	1	27	184	00100	Proc	ess, & HACCP plan				P/Pf
13 IN OUT MAY	Food separated & protected	<del></del>		P/C	-		_	Diek fastere e			1 11 41	- I	-	
14 IN OUT NA	Food-contact surfaces: cleaned & sanitized	<del>                                     </del>	_	P/Pf/C	1			Prevalent conti	re imp ributin	roper practices or proce g factors of foodborne illi	aures Identi ness or iniuc	ried as	tne mo	IST Ith
15 IN OUT (A)	Proper disposition of returned, previously			P	1					ntrol measures to prevent				
0	Served, reconditioned, & unsafe food	لبل			2 as 201	- August	d							
	Good retail practices are preventative mea	asures	to co	ntrol the	add	dition	of s	esthogens cher	micals	and physical objects int	o foods			
Mark "X" in box	if numbered item is not in compliance Mark "	X" on a	pppro	priate bo	x fo	r COS	Sa	nd/or R COS	= cor	rected on-site during ins	pection R	R = repe	at viol	ation
	Safe Food and Water	COS	R	V									S R	V
28 Pasteurized e	ggs used where required			P	1	41	_	la una utancila		Proper Use of Uten	sils			T =
9 Water & Ice fro	om approved source			P/Pf/C		42		In-use utensils		eny stored linens: properly stored, dri	ed & handle	<del>-</del>	+-	C
O Variance obtai	ined for specialized processing methods			PF	1	43		Single-use/sing	gle-sei	rvice articles: properly st	ored & used	+	+	P/C
I I Danie - II	Food Temperature Control					44		Gloves used pr	roperly	/				С
temperature co	methods used: adequate equipment for			Pf/C		L	_		Uten	sils, Equipment and	Vending			
	perly cooked for hot holding			Pf	Н	45		Properly design	tood c	ontact surfaces cleanab! onstructed, & used	e,	$\dashv$		P/Pf/C
3 Approved thaw	ving methods used			С		46	$\dashv$	Warewashing,	install	ed, maintained, & used: 1	test strips	-	+	Pf/C
4 Thermometers	provided and accurate			Pf/C		47		Non-food conta					_	C
5 Food properly	Food Identification									Physical Facilitie				
of 1 rood properly	labeled: original container Prevention of Food Contamination			Pf/C	$\dashv$	<b>48</b>				lable adequate pressure				Pf
6 Insects, rodent	s, & animals not present		$\overline{}$	Pf/C	$\dashv$	50	$\dashv$			roper backflow devices er properly disposed			┼	P/Pf/C
7 Contamination pr	revented during food preparation, storage & display			P/Pf/C	_	51	7			ly constructed, supplied,	& cleaned	-	+-	Pf/C
Personal clean Wiping cloths:	liness properly used & stored	二	$\Box$	Pf/C		52		Garbage & refus	se pro	perly disposed, facilities	maintained			С
Washing cloths:  Washing fruits				C		53				alled, maintained, & clea				P/Pf/C
MIn					1	54		Auequate ventila	ZUON 6	& lighting, designated are	as used		1	С
11/1001	much								1.	110		1		
erson in Charge	(signature)							Date: 7	11	License Po	sted Y	N (c	ircle o	ne)
Tuan	kwagala													
nspector (signatu							-	D	-0.6	2				
(signatt	110 <i>j</i>						ro	llow up: YE	<u>=S (N</u>	O (circle one) Follow	/ up Date:			



### **HEALTH DIVISION**

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

	ГООТ	D EST	[AB	LISH	MEN	ΤI	NSPECTION 1	REPORT			
Establishment/License # 3C   4/ -   No. of Risk Factor/Intervention Violations   DATE   Time in:   1   1   1   1   1   1   1   1   1											<del>                                     </del>
Establishmen	nt type: Dairy QUEEN								_	-15	: 15
Address: 8	O Promium ou	+1	2	лтор	cati	CIST	CT actor/filtery	Tidon violadons . Ti	ime ou		E
Permit Holde		1 ((	01	Ric	k Ca	ten	IODY	Total violations			
Inspection Ty				=/(.)	N Ca	-	Complaint	Capacity Telepho	ne #		
	FOOMORNELL	ES:	R. S.	F. 1	RS A	MD	PUBLIC HEALTS	Louis Fines	-		
	ancie designated compliance status (IN, OLIT, N/A	<ol> <li>for e</li> </ol>	ach i	em				Mode "V" in accordance to Co. OOO.	and/or F	2	
Compliance stat	us	COS	0=no	t observ	ed N/	A=i	not applicable CO	S=corrected on-site R=repeat violation			
	Supervision	1000	2 1				ompliance status	entially Hozardous Food Time/Tem	C	OS F	R V
DN OUT	Person in charge present, demonstrates	T	T	Pf		16	IN OUT N/A 🛇	Proper cooking time & temperature	26 करा	1.6	P/Pf
	knowledge and performs duties			T.,	_  i	17	IN OUT NAME	Proper reheating procedures			P
13.	Management, all employees knowledge,	7	·	·		18	IN OUT WANO	Proper cooling time & temperatures			P
1 N OUT	responsibilities and reporting.	-	+	P/Pf	H	20	(N)OUT N/A	Proper hot holding temperatures Proper cold holding temperatures	-+	$\rightarrow$	P
3 N OUT	Proper use of restriction and exclusion			Р	7	21	(N)OUT N/A NO	Proper date marking and disposition	$\rightarrow$	-	P/P
4 IN OUT NO	Good Hyglenic Practices		<b>,</b>				ON (AV) TUO NI	Time as a public health control:	-	$\top$	
5 M) OUT	Proper eating, tasting, drinking, tobacco use  No discharge from eyes, nose and mouth	+	<del> </del>	P/C C	-	~_	110011007110	procedures and records			P/Pf/
	Preventing contamination by riands		1	1 0	-			Consumer Advisory			
6 IN OUT NO	Hands clean and properly washed		T	P/Pf	-	23	IN OUT NA	Consumer advisory provided for raw or undercooked foods			Pf
7 IN OUT WANO	No bare hand contact with RTE food or a pre-				1			Highly Susceptible Populations			
	approved alternative procedure properly allowed			P/Pf	] [	24	IN OUT NAY	Pasteurized foods used; prohibited foods			Т_
8/NDUT	Adequate handwashing sinks properly supplied and accessible			Pf/C	1	27	MOOTINA	not offered			P
	Approved Source		L			25	IN OUT NA	Chemical			
9 (NOUT	Food obtained from approved source	1		P/Pf/C		_	Δ	Food additives: approved & used properly Toxic substances properly identified, store	<u> </u>		P/Pf/C
10 IN OUT N/A MO	Food received at proper temperature			P/Pf	1 [	26	TUC(N)	& used	ed,	-	P/Pf/C
11/N/DUT	Food in good condition, safe, & unadulterated			P/Pf			Ç.	informatics with Approved Proced	ures		
12 IN OUT WANO	Required records available: shellstock tags, parasite destruction			P/Pf/C		27	IN OUT NIA	Compliance with variance, specialized		T	P/Pf
	Protection from Contamination							Process, & HACCP plan			1://
13 NOUT N/A	Food separated & protected			P/C			Risk factors a	re improper practices or procedures ident	ified as	the mo	st
14 NOUT NA	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously			P/Pf/C	]		Prevalent contr	ributing factors of foodborne illness or injui	rv. Publi	c Healt	th
15 IN OUT NA	Served, reconditioned, & unsafe food			Р	1		interventions a	re control measures to prevent foodborne	illness o	or injury	у.
			G	opd Re	all Pr	ect	ces				
Mark "X" in hox	Good retail practices are preventative mea if numbered item is not in compliance Mark "X	sures t	to cor	trol the	additi	on c	of pathogens, cher	micals, and physical objects into foods.			
		COS	Bbiob	V	X FOR C	JUS	and/or R COS	= corrected on-site during inspection	R = repe		7
	Safe Food and Water		-					Proper Use of Utensils	100	SR	V
8 Pasteurized eg	ggs used where required			Р		11	In-use utensils	properly stored		T	С
9 Water & Ice fro 0 Variance obtai	om approved source ned for specialized processing methods			P/Pf/C PF	_	12	Utensils, equipm	nent & linens: properly stored, dried, & handle	d		С
	Food Temperature Control			PF		13   14	Gloves used pr	ie-service articles: properly stored & used		—	P/C
	methods used: adequate equipment for			D(10				Utensils, Equipment and Vending			С
temperature co				Pf/C	4	5	Food and non-f	food contact surfaces cleanable.		T	T
	perly cooked for hot holding	-	$\rightarrow$	Pf	<u> </u>		Properly design	ned, constructed, & used	ユ_		P/Pf/C
	provided and accurate	-+		Pf/C	4	6	Warewashing: i	installed, maintained, & used: test strips	$\rightarrow$		Pf/C
	Food Identification			. ,, 0		·	Tron-rood conta	Physical Facilities			С
Food properly	labeled: original container			Pf/C	4	8	Hot & cold wate	er available adequate pressure	T		Pf
6 Insects, rodents	Prevention of Food Contamination s, & animals not present				4			led, proper backflow devices			P/Pf/C
	revented during food preparation, storage & display			Pf/C P/Pf/C	50		Sewage & wast	e water properly disposed			P/Pf/C
Personal clean	liness	$\neg$	-1-	Pf/C	52		Garbage & refus	properly constructed, supplied, & cleaned se properly disposed, facilities maintained	-	$\vdash$	Pf/C C
Wiping cloths: p	properly used & stored			С	53	3	Physical facilitie	s installed, maintained, & clean	+-	$\vdash$	P/Pf/C
Washing fruits &	k vegetables			С	54	4	Adequate ventila	ation & lighting, designated areas used			С
nucl	ule 12 Malatails	1						11.			
erson in Charge	(signature)				_	_	Date: 7	License Posted Y	N /^	ircle on	,a)
Turan	Vernadale							T	14 (0)	TOIS ON	16)
T-VUIT	kwagal 6							····			
espector (signatu	ile) J						follow up: YE	S NO (circle one) Follow up Date:			
-											



#### **HEALTH DIVISION**

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

1	FOO	D ES	TAB	LISHN	ŒN	T	INSPEC	CTION	REPORT				F /
Establishment/License # 3 C 9 No. of Risk Factor/Intervention Violations DATE 7										1/1			
Establishmen	t type: Bubble Bse								ention Violations		ime in:	C	30
Address: 8	a Promium outle	1	10. 1	лиср	-	1 116	SK I ACIO	iiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiii			ime ou		1
Permit Holder	FOSU KITCHEN	in	_	Diel		240	egory		Total violations				
Inspection Ty				F/U	Co		Com	nloint	Capacity	Telepho	one#		
				Aceso	SR A		COII	plant	Other				
C	ifcle designated compliance status (IN, OUT, N/	A) for e	each i	tem					Mark WVF in consensi-to be	y for COS	and/or R	,	
Compliance state	IN=in compliance OUT=not in complia	nce N	<b>O</b> =no	t observ	ed N	I/A	t=not applic	cable CO	S=corrected on-site R=repeat	violation	ariaror re		
Compliance stat	Supervision	CO	S R	V		F	Complian	ce status			C	OS F	R V
100 OUT	Person in charge present, demonstrates		_		-	H	16 IN OUR	POR NAMES	Proper cooking time & tempe	ime/Tem	peratu	/e	1000
10A 001	knowledge and performs duties			Pf		1	17 IN OUT	NANO	Proper reheating procedures	erature	<del></del>	$\rightarrow$	P/Pf/
	Employee Health			-		1	18 IN OUT	NO MAN	Proper cooling time & temper	ratures			P
2 OUT	Management, all employees knowledge, responsibilities and reporting.		$\vdash$	P/Pf	-	1	19 IN OUT	NANO	Proper hot holding temperatu	ires		工	P
3/N) OUT	Proper use of restriction and exclusion	+-	+-	<del> </del>	-	2	20 UN OUT 21 IN OUT	N/A	Proper cold holding temperate Proper date marking and disp	ures		-	P
	Good Hygienic Practices			<del></del>					Time as a public health control	ol:	_		P/Pf
4 WOUT NO	Proper eating, tasting, drinking, tobacco use			P/C	_	2	22 IN OUT	NO SUM	procedures and records	OI,			P/Pf/C
5 (M) OUT	No discharge from eyes, nose and mouth			С					Consumer Advis				
6 GV OUT NO	Preventing contamination by Hands Hands clean and properly washed		_	1 0:0:		2	23 IN OUT	NA	Consumer advisory provided	for raw or			Pf
	No bare hand contact with RTE food or a pre-	+	+-	P/Pf	١,	H			undercooked foods				
7 IN OUT WA NO	approved alternative procedure properly allowed	ď		P/Pf		-	<u> </u>		Pasteurized foods used; prohi	pulations			
8(NOUT	Adequate handwashing sinks properly supplied		_	Pf/C	1	2	24 IN OUT	(¶/∆)'	not offered	inited loods			P
303	and accessible	<u> </u>		PI/C			-	· · · · · · · · · · · · · · · · · · ·	Chemical				
SUDUT	Approved Source Food obtained from approved source		·	Leverio		25	25 IN OUT		Food additives: approved & us	sed properly	У		P/Pf/C
10 IN OUT MANO	Food received at proper temperature	-	├	P/Pf/C P/Pf		20	TUONIDE		Toxic substances properly ide & used	ntified, stor	ed,		P/Pf/C
TUQ'NI)IT	Food in good condition, safe, & unadulterated	1-		P/Pf	1				nformance with Approve	a Brassa			
12 IN OUT WA NO	Required records available: shellstock tags.			P/Pf/C	1 1	27	7 IN OUT		Compliance with variance, sp	ecialized	4140	_	T
0	Protection from Contamination		<u> </u>	F/F//C	[	21	7 IN OUT	V/A/	Process, & HACCP plan				P/Pf
13 IN OUT (IA)	Food separated & protected			P/C			Diele	f				_	
14 IN DUT NIA	Food-contact surfaces: cleaned & sanitized	1 -		P/Pf/C			Preva	ractors a lient contr	re improper practices or proced ributing factors of foodborne illr	dures ident	ified as 1	the mo	st
15 IN OUT (VA)	Proper disposition of returned, previously			P			interv	entions a	re control measures to prevent	foodborne	iliness c	or iniur	.II V.
<u> </u>	Served, reconditioned, & unsafe food			` .	-A 6			-					
	Good retail practices are preventative mea	sures	to co	ood Ret	addit	ion	n of pathor	ens cher	nicals, and obversol objects into	a da a da			
Mark "X" in box	if numbered item is not in compliance Mark "	x" on a	pprop	riate box	for	CO	OS and/or f	R COS	i = corrected on-site during inst	pection I	R = repe	at viola	ation
	Safe Food and Water	cos	R	V		_						S R	V
28 Pasteurized eg	gs used where required			P		41	l laus	n idonalla	Proper Use of Uten	sils			r
29 Water & Ice fro	om approved source		$\neg \neg$	P/Pf/C		42			properly stored nent & linens: properly stored, drie	ad & handle	- d	+-	C
0 Variance obtain	ned for specialized processing methods			PF		43	Single	e-use/sing	ie-service articles: properly sto	red & used	1	+	P/C
I Droppe gooling	Food Temperature Control					44	Glove	s used pr	operly				С
temperature co	methods used: adequate equipment for			Pf/C					Utensils, Equipment and	Vending			
2 Plant food prop	perly cooked for hot holding	_	+	Pf	<u>ا</u> ر	45	Prope	and non-f	ood contact surfaces cleanable ned, constructed, & used	B,			P/Pf/C
3 Approved thaw	ing methods used			С	1	46	Ware	washing: i	installed, maintained, & used: to	est strips	+-		Pf/C
4 Thermometers	provided and accurate			Pf/C	4	47	Non-fr	ood conta	ct surfaces clean				C
5 Food properly	Food identification labeled: original container		r	DMC		40	111-4-0		Physical Facilities	3			
	Prevention of Food Contamination			Pf/C	$\overline{}$	48 49	Hot &	cold wate	r available adequate pressure led, proper backflow devices			$\vdash$	Pf
6 Insects, rodents	s, & animals not present	$\top$	ΞТ	Pf/C		50			e water properly disposed		+-	$\vdash$	P/Pf/C
7 Contamination pr 8 Personal clean	evented during food preparation, storage & display			P/Pf/C	5	51	Toilet	facilities p	properly constructed, supplied.	& cleaned	+		Pf/C
	properly used & stored	$\rightarrow$	$\dashv$	Pf/C		52	Garba	ge & refus	se properly disposed, facilities	maintained	$\bot$		С
Washing fruits &	k vegetables	+	-	C		53 54	Adequ	ai raciitle	s installed, maintained, & clear ation & lighting, designated are	as need	-	$\vdash$	P/Pf/C
Mirmon.	2/1				1 2	- T	_ [Adequ	CA ADIUNE	anon or lighting, designated are	as used			C
LAURET PA	VYK								71.1.		1		
erson in Charge	1 0							Date:	License Pos	sted (Y)	N (ci	ircle on	ie)
LVan	/cwaga(a												
nspector (signatu							Follow	un: VE	S (NO circle one) Follow	um Data			
	<del></del>						I OHOW	<u> </u>	CHO (circle one) rollow	up Date:			- 1

### **HEALTH DIVISION**

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

	01/-1		HLTH-FRM-005	5		
Est. #30	Establishment	name:	Bubble Bee		Date: 7	1
lée	em/Location	Tomo	TEMPERATURE OBSERV	ATIONS	Manuff a action	Tarren
		Temp.	item/Location	Temp.	Item/Location	Temp
MITK	1R6Frigorator					
				+ +		
Hat the		OBS	SERVATIONS AND CORRECT	IVE ACTIONS		
ltem #						
6	2-301.15-	Fa	od smplayer sha	auld cla	an their hands	ni s
	Handreigs	מימ	sink and p m Food Food prox (corrected)	Ton Not	alcan their	home
	in cont in		Facil Vand	ay no	CIOQLI ITIGIT	h
	Servi	56 2.20	- rood rood prek	paration	1 of maremas	$D_{+}$
<del> </del>	OF in sin	k.	Corrected			
26	7-101.11	- 1	dorking contain	ers use	d for storing	0
	polsanous	or	toxic materials	such	as cladners	or
	sohit-in cr	ر د ماد	aken from bul	k sunn	lies should be	2.0
	Olassicki s	<u> </u>	ind and like and love	itia Day	Mala se la julia e	N/o.l.
	Clearly a	Y C	ag bottle not 1	1111 (6)	MIMON MAMES	14016
	Chemical	spro	24 bottle not 1	abeled	with commi	sh
	name.					
	Notes: (	ISE	cussed with er	nolous	now to sist.	(JD)
			k for wash, r			
	1.0 3 Vai	.3111	N 101 LBCS/1 1	1126 CIVI	9 9 UMIII 20:	
Person in c	harge: (signature)	mRal	le		Date 7	119
Inspector			dala		Date 7/1	719
	7-7-11	-1VA	YULY.		246 //	/ ( )



#### **HEALTH DIVISION**

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # No. of Risk Factor/Intervention Violations Establishment type: Time in: No. of Repeat Risk Factor/Intervention Violations Time out: Address: Total violations Permit Holder err imular Risk Category Capacity Telephone # Inspection Type Provisional TF/U ☐ Complaint Routine ☐ Other CONSTRUCTION OF THE PROPERTY OF THE PARTY OF Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R V Compliance status COS R Supervision Patentially Hazardous Food Time/Temperature Person in charge present, demonstrates 16 IN OUT N/A NO Proper cooking time & temperature P/Pf/C OUT. knowledge and performs duties 17 IN OUT N/ANO Proper reheating procedures P Employee Health Proper cooling time & temperatures 18 IN OUT N/A NO Þ Management, all employees knowledge. 19 IN OUT NA NO Proper hot holding temperatures P OUT P/Pf responsibilities and reporting. 20 INJOUT N/A Proper cold holding temperatures P OUT Р Proper use of restriction and exclusion 21 TNOUT N/A NO Proper date marking and disposition P/Pf Good Hygienic Practices Time as a public health control: 22 IN OUT NA NO 4(IN OUT P/Pf/C NO Proper eating, tasting, drinking, tobacco use P/C procedures and records No discharge from eyes, nose and mouth 5 (N) OUT С Consumer Advisory Preventing contemination by Fands Consumer advisory provided for raw or OUT N/A Pf NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7 IN OUT NAMO P/Pf approved alternative procedure properly allowed Pasteurized foods used: prohibited foods 24 IN OUT NO Р Adequate handwashing sinks properly supplied not offered Pf/C and accessible Chemical Approved Source 25 IN OUT N/A Food additives: approved & used properly P/Pf/C 9 UN OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 IN(OU) 10 IN OUT N/A NO Food received at proper temperature P/Pf/C P/Pf 11/IN OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags. Compliance with variance, specialized 12 IN OUT (U) P/Pf/C 27 IN OUT N/A P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 IN OUT WA Food separated & protected Risk factors are improper practices or procedures identified as the most 14 (N OUT NA Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously 15 IN OUT NA interventions are control measures to prevent foodborne illness or injury. Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required P 41 In-use utensils properly stored Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled Ç Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food Temperature Control 44 Gloves used properly С Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable. P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used 46 Pf/C Warewashing: installed, maintained, & used: test strips Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean С Food Identification Physical Facilities Food properly labeled: original container Pf/C Hot & cold water available adequate pressure 48 Ρf Prevention of Food Contamination 40 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Sewage & waste water properly disposed Pf/C 50 P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C 38 Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored 53 Physical facilities installed, maintained, & clean C P/Pf/C Mashing fruits & vegetables 54 Adequate ventilation & lighting, designated areas used C on in Charge (signature) License Posted N (circle one) Inspector (signature) YES NO circle one) Follow up Date: Follow up:



### **HEALTH DIVISION**

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

			HLTH-FRM-0	005	/	
Est.#	Establishment	name:	X M CA		Date: ////	9
		1-	TEMPERATURE OBSER	1		
	em/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Milk	Refrigerator	41				
Your	+ / RG Frygerale	11				
Lib.	Crean / Reach-in	21				
-Ortiv	CLOCK L DOOCK-IL	36			<del></del>	
		OBS	ERVATIONS AND CORREC	TIVE ACTIONS		
Item #				ATTE ACTIONS		
0.0		-	1 1			
_26_	1-201.11	- Ch	ismical or tox	cic mater	tal shall be	5
	stored so	they	cannot conto	minate	food equip	mant
	utensils	lin	ene and sina	11 2211-0	enas Nater	chamic
	10 500000	001110	S olese ele	C = 03 C 1	CATALON A LO LO LO CO	12000
	IN Spray	OTTIC	cannot conto sns and sing s store above	toua p	teb tanie,	Lnonoy
1	11			1		
45	17-402.1	2 - 6	sasket on 2 c	door retr	light or for	'n.
	Note: mana	1ger	Sasket on 2 c stated that th	ney have	new gasket	onsite
47	4-602.13	2 - (	'ounter tops in	kitchen	dirty (cle	ancd
	Tenerina dia	-01		_ KIICITOII	y Ca	Chris 4
	auring in	Sheci	LON.)			
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Person in c	narge: (signature)	Hua	Poli		Date 7	11/9
Inspector	Lyan Kro	ada	ď		Date 📆	11/10
	1-0	way vi,	<del>-</del>		, 5-110	



#### **HEALTH DIVISION**

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

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FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # No. of Risk Factor/Intervention Violations Establishment type: A No. of Repeat Risk Factor/Intervention Violations Time out: Address: Total violations Permit Holder lanc Risk Category Capacity Telephone # Inspection Type Routine Provisional □ F/U Complaint Other STANDARD BELLEVIEW THE REAL MOTORS AND ASSESSED AND INTERPRETATIONS Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO=not observed N/A≈not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status COS R ٧ Supervision otentially dezerdous Food Time/Temperature 16 IN OUT NAMO | Proper cooking time & temperature Person in charge present, demonstrates OUT P/Pf/C Pf knowledge and performs duties 17 IN OUT N/A NO Proper reheating procedures P Employee Feelth 18 IN OUT NAMO Proper cooling time & temperatures p Management, all employees knowledge, 19 IN OUT NAMES OUT Proper hot holding temperatures p P/Pf responsibilities and reporting. 20 (IN)OUT N/A Proper cold holding temperatures P 3 N OUT Proper use of restriction and exclusion Б 21 IN OUT N/A NO Proper date marking and disposition P/Pf Good Hygienic Practices Time as a public health control: 22 IN OUT WANO P/Pf/C 4 IN DUT Proper eating, tasting, drinking, tobacco use P/C procedures and records 5 (M) OUT No discharge from eyes, nose and mouth Consumer Advisory Preventing contamination by Flands Consumer advisory provided for raw or 23 IN OUT (N/) Ρf 6 IN OUT Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-7 IN OUT NVA NO Highly Susceptible Populations P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NA D Adequate handwashing sinks properly supplied B(II) OUT not offered Pf/C and accessible Chemical Approved Source 25 IN OUT (V/ Food additives: approved & used properly P/Pf/C 9 IN OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 NOUT P/Pf/C 10 IN OUT N/A NO Food received at proper temperature P/Pf & used 11/IN OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags. Compliance with variance, specialized 12 IN OUT MIA NO P/Pf/C 27 IN OUT D/Df parasite destruction Process, & HACCP plan Protection from Contamination 13 IN OUT NO Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 (NOUT N/A Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT N/ Р Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R V Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required in-use utensils properly stored C Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled C Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C **Food Temperature Control** 44 Gloves used properly C Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 P/Pf/C 32 Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used С 46 Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean С Food Identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Ρf Prevention of Food Contemination Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present 50 Pf/C Sewage & waste water properly disposed P/Pf/C 37 Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C 38 Personal cleanliness Pf/C Garbage & refuse properly disposed, facilities maintained C 39 Wiping cloths: properly used & stored 53 Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables 54 Adequate ventilation & lighting, designated areas used Evan lew equia Person in Charge (signature) Date: License Posted N (circle one) Inspector (signature) Follow up: YES NO (circle one) Follow up Date:

### **HEALTH DIVISION**

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

603-420-1730 • Fax 603-424-0603
FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Est. # Establishm	ent name: At	INFIG ANNE		Date: 7/1/19	7
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Tem
Hot dog /Refnigero				TOTH MOODEWEL	
Item #	OBSER'	VATIONS AND CORRE	CTIVE ACTIONS		
53 6-201·1	1 - Air	Vont about	Labove r Service	area dirty.	ler
largan in alarma (simulation)	7	,			
erson in charge: (signature)	wadala			Date 7/	117



### **HEALTH DIVISION**

432 Daniel Webster Highway Merrimack New Hampshire 03054 603-420-1730 FOOD ESTABLISHMENT INSPECTION REPORT

		וכשבע	LAD.	PIOLITY	TISTA	T TT.	SPECITON	CEPURI			,	10
Establishmen			١	lo. of F	≀isk	Fac	tor/Interventio	n Violations	DA.		7/2	119
Establishmen		1	Vo. c	f Repe	at F	Risk	Factor/Interve	ention Violations	Tim	e in: _	10.	30
Address: 1	20 Daniel Wabste	r		one				Total violations	Tim	e out:	4	: 30
Permit Holder	Sodexo Operation			Risk			ory		Telephon	e #		
Inspection Ty	pe 🔲 Provisional 🕨 🛂 Routine			-/U			Complaint	Other				
	িircle designated compliance status (IN, OUT, N/	, 1985		ACTO	<b>38</b>	ND	Carlo Hara III	Date of Rice 7				
	IN=in compliance OUT=not in complia	nce N	eacn π O=no	em observe	ed N	/A=n	ot applicable CO	Mark "X" in appropriate box	for COS and	l/or R		
Compliance stat	us	COS	S R	V	<u> </u>	Co	mpliance status	s-corrected orr-site in-repeat v	TOTABOTT	Cos	S R	T V
	Supervision						l o s	Mally Hazardous Food Ti	me/Tempe			
1 (IN) OUT	Person in charge present, demonstrates knowledge and performs duties			Pf		16	IN OUT NAMO	Proper cooking time & temper	ature			P/Pf/
	Employee Health		1,			18	IN OUT N/ACNO	Proper reheating procedures Proper cooling time & tempera	turae	-	+-	P
2 OUT	Management, all employees knowledge.	<u> </u>	T	P/Pf	1	190	IN OUT N/A NO	Proper hot holding temperature	es es	+-	+	P
3 W OUT	responsibilities and reporting.	$\perp$				20 (	IN OUT N/A	Proper cold holding temperatur	res	$\pm$		P
	Proper use of restriction and exclusion  Grad Systemic Practices		Ц	Р			_	Proper date marking and dispo			$\perp$	P/Pf
4UNOUT NO	Proper eating, tasting, drinking, tobacco use		Т	P/C	-	22	IN OUT (IA)NO	Time as a public health control procedures and records	Ī			P/Pf/0
5 (N) OUT	No discharge from eyes, nose and mouth	1		C	1			Consumer Adviso	TV	<del></del>	-	
	Preventing containing for by Panels					22	IN OUT (NA)	Consumer advisory provided for		T	T	Τ
	Hands clean and properly washed	$\perp$		P/Pf		23	IN COLINA	undercooked foods				Pf
7 IN OUT WANO	No bare hand contact with RTE food or a pre-			P/Pf				Highly Susceptible Pop				
·	approved alternative procedure properly allowed Adequate handwashing sinks properly supplied		<del>  -</del>	_	-	24		Pasteurized foods used; prohib not offered	ited foods			Р
8 TUOUT	and accessible			Pf/C				Chemical				
	Appreved Source		4		1 1	25	N OUT (NA)	Food additives: approved & use	ed properly			P/Pf/C
9(IN OUT	Food obtained from approved source			P/Pf/C			MOUT	Toxic substances properly ident				
11 IN OUT N/A NO	Food received at proper temperature Food in good condition, safe, & unadulterated	┼─┤		P/Pf		200		& used				P/Pf/C
	Required records available: shellstock tags,	+	_	P/Pf	1			niormance with Approved Compliance with variance, spe	Procedur	9.0		
12 IN OUT NA NO	parasite destruction			P/Pf/C		27 I	N OUT (N/A)	Process, & HACCP plan	CIBIIZEG			P/Pf
	Protection from Contamination				-			T 700000, G T B 1007 Plast				
13 POUT N/A 14 (IN)OUT N/A	Food separated & protected	$\Box$		P/C		_	Risk factors as	e improper practices or procedu	res identifie	d as the	e mos	t
25	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously			P/Pf/C			Prevalent contri	ibuting factors of foodborne illne	ess or injury.	Public I	Health	i .
15 (1) OUT NA	Served, reconditioned, & unsafe food			Р		-	interventions at	re control measures to prevent f	ooaborne illi	iess or i	njury.	
			G	ood Ref	all P	racti	es					
Mark "X" in hox	Good retail practices are preventative mea if numbered item is <b>not</b> in compliance Mark "?	asures	to cor	ntrol the	addit	tion of	pathogens, chem	nicals, and physical objects into	foods.			
	Transcred to the til complation will k	cos	R	V	CIOS	CUS	and/or R COS	= corrected on-site during inspe	ection R	cos		V
	Safe Food and Water							Proper Use of Utens	ila	10001	IX 1	
	ggs used where required		$\Box$	Р		41	In-use utensils	properly stored				С
Water & Ice from Variance obtain	om approved source ined for specialized processing methods	$\vdash$	-	P/Pf/C PF		42 43		ent & linens: properly stored, dried			$\dashv$	С
	Food Temperature Control					44	Gloves used pro	le-service articles: properly stor	ed & used	+		P/C C
	methods used: adequate equipment for		П	DEIC				Utensils, Equipment and	/endina			
temperature co		$\perp \perp$		Pf/C		45	Food and non-fo	ood contact surfaces cleanable,				P/Pf/C
32 Plant food proj	perly cooked for hot holding ving methods used	<del></del>	-	_Pf	_	-		ed, constructed, & used		1		
Thermometers	provided and accurate	$\rightarrow$	-	C Pf/C		46   47   ¥	Warewashing: ii	nstalled, maintained, & used: te ct surfaces clean	st strips	+	$\rightarrow$	Pf/C
	Food Identification			1110		11.	Tradit-lood conta	Physical Facilities				С
5 Food properly	labeled: original container			Pf/C	4	48	Hot & cold wate	r available adequate pressure		T		Pf
el (t	Prevention of Food Contemination					19	Plumbing install	ed, proper backflow devices				P/Pf/C
	is, & animals not present revented during food preparation, storage & display	$\dashv$	-	Pf/C		0		a water properly disposed	·		- 1	P/Pf/C
8 Personal clean		-+	-	P/Pf/C Pf/C	_	52		roperly constructed, supplied, & se properly disposed, facilities in		<del>                                     </del>	-+	Pf/C C
9 Wiping cloths:	properly used & stored			C	_	3 X		s installed, maintained, & clean				P/Pf/C
0 Washing fruits	& vegetables		$\perp$	С	5	4		ation & lighting, designated area				C
		28						, 1	-			
Person in Charge	(signature)						Date: 7	2/14 License Post	- J	M. Zator		
				<u> </u>			Date.	1417 License Post	ieu 🕖	N (circ	ie one	<del>"</del>
Livan	Kundula/							^				
Inspector (signate		7				F	ollow up: YE	S NO (circle one) Follow	up Date:			



#### **HEALTH DIVISION**

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

#### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005 Est.# Establishment name: Date: TEMPERATURE OBSERVATIONS Item/Location Service Temp. Item/Location Gri Temp. Item/Location Temp. 140 Spinach/Refragger 41 ettuce / Refrigerator 40 Soup / Hot hold 142 / Reach-in leicik-in **OBSERVATIONS AND CORRECTIVE ACTIONS** item # 6-301.14 - A sign or poster that notifies food employees to wash their hands missing at handsink in manual 8 warewashing station. C corrected Plastic pans on dish shelving not properly air-dried after cleaning and sanitizing in room -4-501.11 - Equipment should be maintained in a state OF repair. Note: shelving in walk-in cooler rusting. C-201.11- Floor under warewash machine, and 23 under she walk-in cooler shelving dirtu AND RION Person in charge: (signature) Date Inspector



#### **HEALTH DIVISION**

432 Daniel Webster Highway Merrimack New Hampshire 03054 603-420-1730 FOOD ESTABLISHMENT INSPECTION REPORT

Establishmer	nt/License # 2 D 100 8			No. of	Risk	Fa	acto	r/Intervention	on Viola	itions		ATE '	7	7/10
Establishmen	nt type: 13 A E Systems		No	of Ren	eat I	Rie	sk F	actor/Interv	ention \	/iolotions		ime in:	'a!	00
	14 Daniel Webster	-		ìdh				dotoi/iiiteiv			—— T	ime out	0	
Permit Holde	Societa Opera	× ×	<u> 171</u>	MBI	VU'	<u> </u>	9			tal violations			_	
Inspection Ty				ΨRis F/U	K UE	ne.				pacity	Telepho	one#		
mopodion ty	Po Trovisional (Dixoutille			F/U		L 200		Complaint		Other				
	Fircle designated compliance status (IN, OUT, N	/A) fo	r each	item					Mark	"Y" in appropriate he	v for COS .	and/as D		
	IN=in compliance OUT=not in compliance	ance	NO=n	ot obser	ed N	I/A=	=not	applicable CO	S=correct	ted on-site R=repeat	violation	and/or K		
Compliance stat	us	C	OS F	V		3	Com	<u>pliance status</u>	\$			CC	)S F	RV
	Supervision Person in charge present, demonstrates					-	40.11	Pote	retially h	ezerdeys Food 1	rate/Tem	peratur	à	
1(IN)OUT	knowledge and performs duties			Pf		1	10 IN	LOUT NIA(NO	Proper	cooking time & temper eheating procedures	rature		$\perp$	P/Pf/
	Employee Heelth			-		1	8 /18	OUT N/A NO	Proper	cooling time & temper	etures		+	P
2(IN) OUT	Management, all employees knowledge,			P/P		11	9 11	OUT N/A NO	Propert	not holding temperatu	res	_	+	P
3/IN-OUT	responsibilities and reporting.	$\perp$				20	20 (N	OUT NA	Proper of	old holding temperat	ures	_	+	P
37119 001	Proper use of restriction and exclusion  Good Hygienic Practices			P		2	100	OUT N/A NO		late marking and disp				P/PI
4(IN)OUT NO	Proper eating, tasting, drinking, tobacco use		- T	P/C	-	22	2 IN	OUTWANO		a public health contro	ol:			P/Pf/
5(IN OUT	No discharge from eyes, nose and mouth	+	_	C	7			$\overline{}$		res and records  Consumer Advis	****		—	
	Preventing contamination by Hands									er advisory provided				
6 IN OUT NO	Hands clean and properly washed			P/Pf		23	3 IN	OUT (NA)		oked foods	IOI IAW OI	- 1		Pf
7 NO OUT N/A NO	No bare hand contact with RTE food or a pre-			P/Pf	7					Y Susceptible Pa	ulations			
0	approved afternative procedure properly allows	d		1	_	24	4 IN	CKN)TUO	Pasteuriz	zed foods used; prohi	bited foods		T	P
8 IN OUT	Adequate handwashing sinks properly supplied and accessible	Ч	1	Pf/C					not offere					P
	Approved Source				-	25	E 151	OUT (IA	Te	Chamical				
9 (IN OUT	Food obtained from approved source	<u> </u>	·	P/Pt/C		-		$\overline{}$	Toxic out	litives: approved & us ostances properly ide	ed properly	у .	—	P/Pf/C
10 IN OUT N/A (18)	Food received at proper temperature	1		P/Pf	7 1	26	5(N)		& used	stances brobeny ide	nuried, stori	ea,		P/Pf/C
11/IA OUT	Food in good condition, safe, & unadulterated			P/Pf	7					tee with Approve	Proces	ures		
12 IN OUT NA NO	Required records available: shellstock tags, parasite destruction			P/Pf/C	. [	27	7 INI	OUT WAS	Complian	nce with variance, sp	ecialized		T	T
	Protection from Contamination			1	ا 1				Process,	& HACCP plan				P/Pf
13 (IN)OUT N/A	Food separated & protected	7	1	P/C	-			Dick factors of	ro inonren	an manadian			_	
14 DOUT N/A	Food-contact surfaces: cleaned & sanitized		1	P/Pf/C	1		ĺ	Prevalent contr	ributing fa	or practices or proces ctors of foodborne illr	iures identi Iess or iniur	πied as th	e mos	st •
15 IN OUT WA	Proper disposition of returned, previously			Р	7		_	interventions a	re control	measures to prevent	foodborne	illness or	iniury	€.
	Served, reconditioned, & unsafe food	1			2. 80 =									
	Good retail practices are preventative me	asure	s to co	ntrol the	addit	INC	nof p	sthogone obon	minele en	d physical ablacts into	4 1			
Mark "X" in box	if numbered item is not in compliance Mark	X" on	appro	priate bo	x for	CO	San	d/or R COS	riicais, arii i = correct	ed on-site during inst		R = repea	t viola	ation
		COS	R	V								cos		V
8 Pasteurized ed	Safe Food and Water ggs used where required		7	I 5	1		, ,		Pr	oper Use of Uten	slis			
	om approved source	-	+	P/Pf/C		41 42	6	In-use utensils	properly s	stored				С
<ul> <li>Variance obtai</li> </ul>	ined for specialized processing methods		_	PF		43	17	Sinale-use/sina	ie-service	ns: properly stored, drie articles: properly sto	ed, & handle	d	<b>  </b>	P/C
	Food Temperature Control				1 -	44	17	Gloves used pr	roperly	artioles: property see	ieu & pseu	-	-	C
1 Proper cooling	methods used: adequate equipment for			Pf/C					Utensils	Equipment and	Vendina		177	
temperature co	perly cooked for hot holding	<u> </u>	_		Щ.	45		Food and non-f	food conta	ict suifaces cieanable	9,			DIDNO
3 Approved thaw	ving methods used		-	Pf C			A	Properly design	ned, const	ructed, & used				P/Pf/C
4 Thermometers	provided and accurate			Pf/C		46 47	1	Varewasning: I	installed, r	maintained, & used: to	est strips			Pf/C
	Food Identification						<u> </u>	1011-1000 00110		Physical Facilities	÷			C
5 Food properly	labeled: original container			Pf/C		18	F	lot & cold wate	r available	e adequate pressure				Pf
I Inggoto sodout	Prevention of Food Contamination					19	F	<sup>2</sup> iumbing install	led, prope	r backflow devices			$\neg$	P/Pf/C
Insects, rodents Contamination pr	s, & animals not present revented during food preparation, storage & display			Pf/C	_	50	S	Sewage & wast	e water pr	operly disposed				P/Pf/C
Personal clean	liness		$\vdash$	P/Pf/C Pf/C	_	51	1	onet racilities p	properly co	onstructed, supplied, y disposed, facilities	& cleaned	$\bot$	$\dashv$	Pf/C
Wiping cloths: p	properly used & stored			C		3	XF	hysical facilitie	sa properi s installed	y disposed, facilities i I, maintained, & clear	maintained	++		C
Washing fruits a	å vegetables			С		4	Α	dequate ventila	ation & ligi	hting, designated are	as used	+		P/Pf/C
	0.60									2. 2				<u> </u>
erson in Charge	(signature) (PRICO DA	057	1						1-, 1+	A				
- I		<u>رر بر</u>	<u> </u>		-			Date: 7	14/	4 License Pos	ted (Y	N (circ	cle one	e)
Lvan K	wagalo								-	t				
nspector (signatu	ire) ()			_			Fol	low up: YE	S NA	circle one) Follow	IIIn Deta-			
							- 91	iom up. (E	-2 ( 114 (	CHOIS OHS) LOHOM	up Date:			- 1



#### **HEALTH DIVISION**

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

		D ES						PECTION.				,	1
Establishmer			N	io. of	Ris	kΕ	acto	r/Interventi	on Violations	DAT	E		2/1
Establishmen			No. c	f Rep	eat	Ri	sk F	actor/Interv	rention Violations	Time	in: _		
	40 Daniel klabsta	SY	H	idh	1/2	a	a		Total violations	Time	out;		
Permit Holder	Energy North			Ri	sk C	ate	gor	у		lephone	#		<del> </del>
Inspection Ty			F	-/U				Complaint	Other				
	Circle designated compliance status (IN, OUT, N/	HESS	A SK	FACT	0 8	Art	D Pt	Brick Sur!	Tin At No.				
	IN=in compliance OUT≃not in complia	nce N	each it	em obser	ved	N/A	=not	anniicable CO	Mark "X" in appropriate box for	COS and/	or R		
Compliance stat	us	CO	SR	V			Com	pliance status	s	ttion	COS	SI R	V
	Supervision							Pol	and the service of the	Temper	ature		
1(IN) OUT	Person in charge present, demonstrates knowledge and performs duties			PI			16 IN	ON (NA) TUO	Proper cooking time & temperatur	re	$\perp$		P/Pf/
	Employee Health					-	18 IN	ON AND TUO	Proper reheating procedures Proper cooling time & temperature		+-	┼	P
2/1N OUT	Management, all employees knowledge,			P/F	) F	_ [	19 IN	OUTOVANO	Proper hot holding temperatures		+	+	P
3/IN OUT	responsibilities and reporting.  Proper use of restriction and exclusion	-	+			1 2	20 <b>(</b> [[ <u>\</u>	<b>N</b> OUT N/A	Proper cold holding temperatures				Р
~	Good Hygienic Practices			Р				OUT N/A NO		on	-	_	P/Pf
4(UNIOUT NO	Proper eating, tasting, drinking, tobacco use	T	T	P/C	-	2	22 IN	ONEWTUO	Time as a public health control:				P/Pf/0
5 NOUT	No discharge from eyes, nose and mouth			С					Consumer Advisory		-		
OUT NO	Preventing contamination by Hands					2	23 IN	OUT (N/A)	Consumer advisory provided for ra	wor	T		Pf
	Hands clean and properly washed  No bare hand contact with RTE food or a pre-	-	-	P/P				33169	undercooked foods				P
7 IN OUT MANO	approved alternative procedure properly allowed	ď		P/P	f	-			Highly Spaceptible Popula Pasteurized foods used; prohibited	tions			
8 (N) OUT	Adequate handwashing sinks properly supplied	-	$\vdash$	Duc		2	24 IN	OUT (VA)	not offered	toods			P
3033	and accessible			Pf/C				ے کے	Gremical Chemical	··		,	
9 (IV) OUT	Approved Source Food obtained from approved source			C she			-	OUT WA	Food additives: approved & used p	roperly			P/Pf/C
10 IN OUT N/A NO	Food received at proper temperature	-	-	P/Pf/		2	e (IV)	OUT	Toxic substances properly identifie & used	d, stored,			P/Pf/C
11/NOUT	Food in good condition, safe, & unadulterated	†		P/Pf	_			Ç.	informance with Approved Pr	ocedure		//	
12 IN OUT WA NO.	Required records available: shellstock tags.			P/Pf/0		2	7 IN	OUT (VA)	Compliance with variance, special	ized	Î		T B/B/
	Protection from Contamination							007 (65)	Process, & HACCP plan				P/Pf
13 IN OUT N/A	Food separated & protected	T	1	P/C	-		_	Risk factors a	re improper practices or procedures	[dantified	4b		
14 (N)OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C	1			Prevalent cont	ributing factors of foodborne illness	or injury. P	ublic H	lealth	h
15 IN OUT (N/A)	Proper disposition of returned, previously Served, reconditioned, & unsafe food	1 1		P				interventions a	are control measures to prevent food	lborne illne	ss or i	njury	
		<u> </u>	G	ood R	etail	Pra	ctice						
Mark "Y" in how	Good retail practices are preventative mea	sures	to con	trol the	e add	dition	n of p	athogens, cher	micals, and physical objects into foo	ds.			
THEIR A III DOX	if numbered item is <b>not</b> in compliance Mark ")	COS	approp	riate b	ox fo	r CC	OS ar	d/or R COS	S = corrected on-site during inspection		epeat		
	Safe Food and Water	[000]	-10						Proper Use of Utensils		cos	R	V
Pasteurized eg Water & Ice fro	igs used where required			P		41		in-use utensils	properly stored		$\top$		С
0 Variance obtai	om approved source ned for specialized processing methods	-	-	P/Pf/C PF		42		Utensils, equipn	ment & linens: properly stored, dried, &	handled		$\Box$	С
	Food Temperature Control			FF		43	1	Gloves used pi	gle-service articles: properly stored	& used	-	$\dashv$	P/C C
	methods used: adequate equipment for		$\neg$	Pf/C	1	· · ·		olovoo asca pi	Utensils, Equipment and Ven	diag			U
temperature co	ontrol perly cooked for hot holding			PIIC	$oxed{oxed}$	45			food contact surfaces cleanable.			1	DIDNO
	ing methods used	-		Pf C	-	_			ned, constructed, & used		$\rightarrow$	_	P/Pf/C
1 Thermometers	provided and accurate		$\dashv$	Pf/C	1	46 47	++1	Varewasning: Von-food conta	installed, maintained, & used: test sact surfaces clean	trips			Pf/C C
	Food Identification								Physical Facilities				
Food properly	labeled: original container  Prevention of Food Contamination			Pf/C	][	48			er available adequate pressure				Pf
Insects, rodent	s, & animals not present			Pf/C	$\vdash$	49 50		Plumbing instal	lled, proper backflow devices te water properly disposed				P/Pf/C
Contamination pr	evented during food preparation, storage & display	$\rightarrow$		P/Pf/C	$\vdash$	51	1 1	oilet facilities	te water properly disposed properly constructed, supplied, & cle	aned			P/Pf/C Pf/C
Personal cleani	broper Used & stored			Pf/C		52		arbage & refu	ise properly disposed, facilities main	tained		$\perp$	C
Washing fruits	S vogetables	$\rightarrow$	-	C		53 54	1-45	hysical facilitie	es installed, maintained, & clean		$\perp$		P/Pf/C
-flall	3//			<del>-</del>	ı ı	U-7	<u>/</u>	racquate ventil	lation & lighting, designated areas us	sed			С
15/0									110	$\triangle$			
erson in Charge	1							Date:	12   License Posted	N K	circl	e one	e)
Lvan	kwaadla							·	_				
spector (signatu	ire)						Fol	low up: YE	ES (NO)(circle one) Follow up	Date			
		_				_			- Pro Venere one) i ollow nb	Date.			



### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment	name:			Date:	
		T	TEMPERATURE OBSERV			
		Temp.	Item/Location	Temp.	Item/Location	Temp.
	all /Hathold					
Lomien	Mot hold	144				
Eggs	reach-in	45				
lamado	es refrigeration	r41				
Hamburg	ger I reach-in	43				
Yogurt	refrigerator	41				
		OBS	ERVATIONS AND CORRECT	IVE ACTIONS		
item #						
43	4-903-1	- 2	ingle-use items I protective po that afford p	in dru	starage not s	loved
(0)	in the ori	dina	I projective no	ckade	or stored by	Daind
	Other mer	Jus	that afford	ovo tectic	on Fram co	
	Contamina	+104	mar arrong	21016CIII	371 170171 0011	1- GIMING
	CONTACTAINE	CT LOVE	·			
47	4-602 . 13	- A	rea under nres	o table	dirtu in kitch	ish
1-1	area nex	ho	thea under prep		J III	
53	6-201.11-	Ok	served holes	in wal	under dish	
	Shelving	nd	under extetrice	al hox	in kitchen.	
	J	<del>() (()</del>	ORGI CAGIFICE	( I VUX	III Jerichari	
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				-		
		$\overline{}$	00			
Person in ch	arge: (signature)	_			Date 7/	2,/19
inspector		aga	0	· · · · · · · · · · · · · · · · · · ·	Date 7/2	/19
	,	770			1 2 (12	



#### **HEALTH DIVISION**

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



FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # No. of Risk Factor/Intervention Violations DATE 7 Establishment type: Subwat No. of Repeat Risk Factor/Intervention Violations Time in: Time out: Address: Dahiel Total violations **LUG bs** Higheral Permit Holder Nergu Risk Category Capacity Telephone # Inspection Type Provisiona Routine F/U Other Complaint COCHORS ILLNESS ASICIACTORS AND PUBLIC HEATIN IN CREATIONS Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status cos Superviolon Potentially Hazardous Pood Time/Temperature Person in charge present, demonstrates 16 IN OUT N/A NO Proper cooking time & temperature 1 IN OUT P/Pf/C knowledge and performs duties 17 IN OUT N/A NO Proper reheating procedures P Employee Health 18 IN OUT N/A NO Proper cooling time & temperatures P Management, all employees knowledge, 19 IN OUT N/A NO Proper hot holding temperatures 5 2 IN OUT P/Pf responsibilities and reporting. Proper cold holding temperatures 20 IN OUT N/A P 3 IN OUT Proper use of restriction and exclusion 21 IN OUT N/A NO Proper date marking and disposition P P/Pf Good Hygienic Practices Time as a public health control: 22 IN OUT N/A NO 4 IN OUT NO Proper eating, tasting, drinking, tobacco use P/Pf/C P/C procedures and records 5 IN OUT No discharge from eyes, nose and mouth С Consumer Advisory Preventing contamination by Fands Consumer advisory provided for raw or 23 IN OUT N/A Pf 6 IN OUT NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7 IN OUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT N/A P Adequate handwashing sinks properly supplied 8 IN OUT not offered Pf/C and accessible Chemical Approved Source 25 IN OUT N/A Food additives: approved & used properly P/Pf/C 9 IN OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 IN OUT P/Pf/C 10 IN OUT N/A NO Food received at proper temperature P/Pf & used 11 IN OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Precedures Required records available: shellstock tags, Compliance with variance, specialized 12 IN OUT N/A NO P/Pf/C 27 IN OUT N/A parasite destruction P/Pf Process, & HACCP plan Protection from Contamination 13 IN OUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 IN OUT NA Food-contact surfaces: cleaned & sanitized Prevalent contributing factors of foodborne illness or injury. Public Health P/Pf/C Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT N/A Served, reconditioned, & unsafe food 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 COS = corrected on-site during inspection Mark "X" on appropriate box for COS and/or R R = repeat violation COS R V COS R Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required in-use utensils properly stored Р C Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled С 30 Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C **Food Temperature Control** 44 Gloves used properly C Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable 45 P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used 46 C Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean C Food Identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored 53 Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables Adequate ventilation & lighting, designated areas used Person in Charge (signature) License Posted N (circle one) wan Inspector (signature) Follow up: YES (NO circle one) Follow up Date:



### **HEALTH DIVISION**

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730
FOOD ESTABLISHMENT INSPECTION REPORT

CLEEN

		JEG.	TWDI	попр	TEN	1 111	SPECITON	REPORT		• ,		1
	nt/License # 20 007		N	o. of l	Risk	Fac	lor/intervention	on Violations		DATE_	71	2/19
Establishmer	nt type: Fnergy North	1	No. of	Rep	eat F	₹isk	Factor/Interv	ention Violations	<del>                                     </del>	Time in:	1	30
Address:	10 Daniel Wighster		idh					Total violations	<del> </del> 1	ime out	: 12	<u>.,00</u>
Permit Holde	r Engrau North		J	Ris	Ca	tego	гу	Capacity	Teleph	оле#		· ·
Inspection Ty	/pe ☐ Provisional ☐ Routine		F	/U			Complaint	Other	. 010011	0110 11		
	Circle designated compliance at the CLEAN		1.00	7.76	RS A	MD P		In San San San San San San San San San Sa				
	Circle designated compliance status (IN, OUT, N/ IN=in compliance OUT=not in complia	A) for e	each ite	observ	od Ni	/A=no	t conlinable CO	Mark "X" in appropriate	box for COS	and/or R		
Compliance stat	rus	CO	SR	V	- IN/	Cor	mpliance status	S=corrected on-site K=repa	eat violation	lec	osi i	R V
	Supervision						016	ntially Hazerdous Food	Time/Ten	peratur	8	
OUT ·	Person in charge present, demonstrates knowledge and performs duties			Pf		16	IN OUT NA NO	Proper cooking time & terr	perature		$\top$	P/Pf/0
	Employee Harth		- 0			18	IN OUT NAMED	Proper reheating procedur Proper cooling time & term	es peratures		+	P
2 OUT	Management, all employees knowledge.		T	P/Pf	-	19	N OUT MA NO	Proper hot holding temper	atures		+	P
3/N) OUT	responsibilities and reporting.	$\perp$				20(	NJOUT N/A	Proper cold holding tempe	ratures		+	P
3(14) 001	Proper use of restriction and exclusion  Good Pypienic Practices			Р	-	21 /	N OUT WANO		isposition		$\perp$	P/Pf
4 INDUT NO	Proper eating, tasting, drinking, tobacco use	T		P/C	-	<b>2</b> 2 J	N OUT NA NO	Time as a public health col	ntrol:			P/Pf/C
5(IN) OUT	No discharge from eyes, nose and mouth	+		C	┪┟			procedures and records Consumer Adi	don't			
	Preventing contamination by Fands				1 1			Consumer advisory provide				
6 IN OUT NO	Hands clean and properly washed	I	I	P/Pf		23	N OUT (NZ)	undercooked foods	20 101 104 01			Pf
7 IN OUT NAME	No bare hand contact with RTE food or a pre-			P/Pf	7 [			Highly Susceptible F	opulation			
	approved alternative procedure properly allowe Adequate handwashing sinks properly supplied	4	1		- 1	24	NOUT MA	Pasteurized foods used; pr	ohibited food	s	T	P
8 (IN)OUT	and accessible			Pf/C	1 6			not offered				
	Approved Source				1	25 11	NOUT NA	Chemica Food additives: approved &		t		bibtio
9 TUO YAP 8	Food obtained from approved source	T	T T	P/Pf/C	1		$\overline{}$	Toxic substances properly i	dentified eta	red	+	P/Pf/C
10 IN OUT WAND	Food received at proper temperature			P/Pf	1 L	26 11	OUT	& used	ucitaneo, sto	160,		P/Pf/C
1/ IN OUT	Food in good condition, safe, & unadulterated	↓		P/Pf			€0	HIPSTHAMPS With Aspero	ved Proces	iures	-	
12 IN OUT (VA) NO	Required records available: shellstock tags, parasite destruction		1 1	P/Pf/C		27 IN	TUO	Compliance with variance,	specialized		T	P/Pf
^	Protection from Contamination	<del></del>	1		┨ ┕			Process, & HACCP plan				
13 IN OUT WA	Food separated & protected		1	P/C	1	-	Risk factors a	re improper practices or pro-	cedures ider	tified as th	_ 10 mc	net
14 IN OUT NA	Food-contact surfaces: cleaned & sanitized			P/Pf/C	1		Prevalent conti	ributing factors of foodborne	illness or init	ırv. Public	Heal	lth
15 IN OUT MA	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P		_	interventions a	re control measures to previ	ent foodborn	e illness or	injur	у.
	1 .ce.ved, reconditioned, & diffsale food		(Se	od Re	all 3.	مناهده	•					
	Good retail practices are preventative mea	sures	to cont	roi the	additi	on of	pathogens, cher	nicals, and physical objects	into foods			
Mark "X" in box	if numbered item is not in compliance Mark ".	K on a	appropr	iate bo	c for C	COS	nd/or R COS	= corrected on-site during i	nspection	R = repea	t viol	ation
	Safe Pood and Water	cos	R	V	-					cos		
28 Pasteurized e	ggs used where required			Р		41	In use utensile	Proper Use of Ut properly stored	enells			
29 Water & Ice fr	om approved source		F	P/Pf/C		42		nent & linens: properly stored,	dried & hand	led	$\vdash$	C
Variance obta	ined for specialized processing methods			PF		43	Single-use/sing	jie-service articles: properly	stored & use	d	-	P/C
I Proper eacline	Food Temperature Control				4	14	Gloves used pr	operly				С
temperature c	methods used: adequate equipment for	.		Pf/C	_		1-	Utensils, Equipment at	rd Vending			
2 Plant food pro	perly cooked for hot holding		-	Pf	- 4	15	Food and non-f	food contact surfaces cleans ned, constructed, & used	ible,	_		P/Pf/C
3 Approved thay	ving methods used		_	C	4	16	Warewashing	installed, maintained, & used	t tost etrins			Pf/C
4 X Thermometers	s provided and accurate			Pf/C		7	Non-food conta	ct surfaces clean	4. test strips	_   _		C
5 Food properly	Food Identification							Physical Facilit				
Of Truck properly	labeled: original container Prevention of Food Contamination			Pf/C		8	Hot & cold wate	r available adequate pressu	re			Pf
6 Insects, rodent	ts, & animals not present			Pf/C	4	0		led, proper backflow devices e water properly disposed	i			P/Pf/C
7 Contamination p	revented during food preparation, storage & display	_		/Pf/C	5			e water properly disposed properly constructed, supplie	d & cleaned			P/Pf/C Pf/C
<ol><li>Personal clean</li></ol>	liness			Pf/C	52		Garbage & refus	se properly disposed, facilities	es maintaine			C
	properly used & stored	_		C	50		Physical facilitie	s installed, maintained, & cli	ean			P/Pf/C
0 Washing fruits	or vegetables			С	54	4	Adequate ventila	ation & lighting, designated a	areas used			С
	1 your		7					1 -1 -				- 1
Person in Charg							Date:	1/2)//9 License F	osted Y	N (cir	cle o	ne)
Ivan	Kwadala							, , , , , , , , , , , , , , , , , , , ,		-4 (011)	-10 01	
nspector (signate	ure) (J					Fo	ollow up: YE	S NO (circle one) Follo	w up Date	:		



### **HEALTH DIVISION**

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

### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	<u>Establishment</u>	name:			Date:	
			TEMPERATURE OBSER	·		
	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
	coaler	38				
italian	sandwich	45				
Edd2	coaler	40				
- 0 0						
ltem #		OBSE	RVATIONS AND CORREC	TIVE ACTIONS		,
	1 0 11					
34	4-203-11	<u> - Na</u>	ther mameter	provid	ed in milk c	200/61
	on Sales	Floor				
				<u> </u>		
	41 - 1	1 1		- *		
	NOte: to	1 bot	cense not pr	sted.		
			·			
	/	7.	1			
Person in cha	arge: (signature)	1/11	2		Date	
Inspector	Ivan kwo	incola			Date	
		MACT.			Date	



#### **HEALTH DIVISION**

432 Daniel Webster Highway Merrimack New Hampshire 03054 603-420-1730 46110W

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # 5 0 -2 No. of Risk Factor/Intervention Violations Establishment type: Inde Time in: 11 No. of Repeat Risk Factor/Intervention Violations Dragon Address: 515 Time out: i nepstel Hidh Wal Total violations Permit Holder Voya rosn
Inspection Type Provisional Risk Category Capacity Telephone # TFIU Other Routine Complaint CONTRACTOR STATE OF THE CONTRACTOR OF THE PROPERTY OF THE PROP Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO≭not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R V Compliance status COS R Supervision Potentially Hazardous Food Time/Temperature Person in charge present, demonstrates 1 (VI) OUT 16 IN OUT N/A NO Proper cooking time & temperature P/Pf/C Pf knowledge and performs duties 17 IN OUT N/A NO Proper reheating procedures Employee Health 18 IN OUT N/AND Proper cooling time & temperatures P Management, all employees knowledge. 2 (IN) OUT 19 OUT N/A NO Proper hot holding temperatures P P/Pf responsibilities and reporting. 20 IN OUT N/A 21 IN OUT N/A NO Proper cold holding temperatures P 3 M OUT Proper use of restriction and exclusion P Proper date marking and disposition P/Pf **Good Hygienic Practices** Time as a public health control: 22 IN OUT NA NO P/Pf/C Proper eating, tasting, drinking, tobacco use P/C procedures and records 5 NPOUT No discharge from eyes, nose and mouth C **Consumer Advisory** Preventing contamination by Hands Consumer advisory provided for raw or 23 DOUT (VA Ρf Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7 IN OUT NA NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT IN P Adequate handwashing sinks properly supplied 8 (N)OUT not offered Pf/C and accessible Chemical Approved Source 25 IN OUT N/A Food additives: approved & used properly P/Pf/C 9 NOUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26(IN OUT 10 IN OUT N/A NO Food received at proper temperature P/Pf/C P/Pf 11 IN OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, 12 IN OUT 📆 NO Compliance with variance, specialized P/Pf/C 27 IN OUT NIA P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 IN OUT NA Food separated & protected P/C Risk factors are improper practices or procedures, identified as the most 14 IN OUT NA Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT (N)A Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation cos R COS R V Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required In-use utensils properly stored P 41 M C 29 Water & Ice from approved source 42 Utensils, equipment & linens: properly stored, dried, & handled C Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food Temperature Control Gloves used properly 44 C Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used C 46 M Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean C Food Identification Physical Facilities Food properly labeled: original container Pf/C Hot & cold water available adequate pressure 48 Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C Garbage & refuse properly disposed, facilities maintained 52 C Wiping cloths: properly used & stored C 53 Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables Adequate ventilation & lighting, designated areas used С Person in Charge (signature License Posted N (circle one) van Inspector (signature Follow up: YES NO (circle one) Follow up Date:



### **HEALTH DIVISION**

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

Est. #	Establishment	name.	Jude Dragon		Date: 7/3/19	
204117	Lotabilonillen	iidiiio.	TEMPERATURE OBSERVA	TIONS	Date. 1/5 // 1	
	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Chicken	Fingers	59	Eggs / Walle-in	40		
Pork 1	Refrigerator	47	BEE F/ walkin	40		
Chicker	1/RG Frigorat	r 40	Lomien /walky	134		
Je Zank	2 / stove	200				
Rico /c	cooker	189				
	I reach - in	43				
Racu ch	richen	LIO	<u> </u>		·	
Item #		OBS	SERVATIONS AND CORRECTIV	E ACTIO	NS	
43	3-302-11	- F0	od shall be proti	ected	from cross co	
	Contamina	ngiti	by sper spare	ating.	raw food from	
	ready - to-	eat	foods. Note: Obs	erved	l edgs stored al	20VS
	fried chic	eken	by sper sprare foods. Note: Obs fingers in refrig	gerate	or located in kits	hen.
				J		
14	4-60R.11	~ E	quipment food-co	2 of No	f surfaces and	
	utensils no	ot cl	ean. Note: meat	Biti	slicer dirtu in ki	tchen
	Interior of	500	la machine nozzl	55 01	nd metal pans	
			ing dirty with fo			
		10.10	ing and in the	<u> </u>		
20	3-501.16 -	Chi	icken finances and	nork	held hetionen	
	47 - 50°F	inc	icken fingers and lear glass retrig	erakı	c located in kild	0610
			rear grass rorring		1000 THE RETURN	
21	3-501.17-	Mag	als Propared ma	ils in	walk in cooler	2
	not proper	ان ا	ate Marked · No	re, b	removed foods sho	211
			or 7 days and			
	NO IT WITH ROC	·	zi rays and	C 10 C	are arisi a days	-
						-
Person in ch	arge: (signature)	n8-	- Chain		Date 7/3	119
Inspector ]	ivan kub	anla	1		Date 7 / 3/	19



#### **HEALTH DIVISION**

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

Est. #	Establishment na		de Dragon MPERATURE OBSER		Date: 7/3//	9
It	em/Location T	emp.	Item/Location	Temp.	Item/Location	Temp.
i						
			-			
item #		OBSERVA	TIONS AND CORREC	TIVE ACTIONS		1
37	3-30= 11 (	1-1-1	11. 1	-1 1 (		· 10
2.1	bu slowing	tion Von	all be prote	scted tro	m contaminal	-10 n
	NOte: Observ	red co	in densate (	mm Cost	pased to contain	minat jur
	Fond in bu	Ik con	tainer locat	ad in lex	ulk-in Free 201	· .
39	41-901-12-	Wiping	cloths sto	red whil	e wet on prex	)
	tables in ki	chan				
		for ic				
41	In - use scoo	sh' etal	<del>ced in huza</del>	initary	sur Face above	6
	soda machi	ne iga (	ga in beve	rage stc	dion.	
46	11-501 11:01	nterior	ar nich ma	chine di	ty with build	
70	in ware was	n stati	ion .	CHING CHY	19 WITH DOLLA	~0p
	1000	. 3.0(1				
53	6-201.11-	Floor	under fru	srs dirti	with greass	2
	and food wo	iste.	J		)	
	<i>F</i> C	_	a			1 2 1
47	4-602:13 -	Can	opener dirti	4. Sides a	of Fryers dirty	n kitche
Person in c	:harge: (signature)	n 8 (	Chan		Date //	119
Inspector	Ivan kwo	gala			Date   / 2	5// J



### **HEALTH DIVISION**

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

Y6/(0W

FO	OD ES	TAB	LISH	MEN	T	INSPECTION I	REPORT	l			1 1	
Establishment type: KO IS MON 1MC No. of Repeat Risk Factor/Intervention Violations  DATE 7/16  Time in: 9:30												
				<b>a</b> :	30							
Address: 220, Daniel We'b			o	-	110	ok i doto//iiiteive	Total violations		ime ou			
Permit Holder Kollsman Inc	315-1		Ris	k Ca	ate	gory	Capacity	Teleph	ono #	<u> </u>	<del></del>	
Inspection Type Provisional Routi	ne		F/U		Γ	Complaint	Other	_   Telepii	Dile #			
	LARGE			R\$	4NI	PUBLIC HAVIS	Dura/EATIONS					
Circle designated compliance status (IN, OUT,	N/A) for	each i	item_	ad B	174 -		Mark "X" in appropriate	box for COS	and/or R			
Compliance status	CO	SR	V	90 K	UA-	Compliance status	s=corrected on-site R=repe	at violation		OS F	R V	
Supervision						Pote	ntially Reservious Food	Time/Tem	peratu	76		
1 OUT Person in charge present, demonstrates knowledge and performs duties			Pf		1	6 IN OUT N/A NO	Proper cooking time & tem	perature			P/Pf/C	
Employee Health					H	8 IN OUT N/A NO	Proper reheating procedure Proper cooling time & temp			-	P	
2 NOUT Management, all employees knowledge,			P/Pf		1	9 (IN OUT N/A NO	Proper hot holding tempera	rtures	-	+	P	
responsibilities and reporting.  3(N) OUT Proper use of restriction and exclusion		+	P -	4	2	AN TUO NA	Proper cold holding temper	atures		二	Р	
Good Avgianic Proefices			1 -			1 IN OUT N/A NO	Proper date marking and di Time as a public health con			+	P/Pf	
4(INOUT NO Proper eating, tasting, drinking, tobacco use		Ι	P/C		2	2 IN OUT WANO	procedures and records	ILIOI.			P/Pf/C	
5 (NOUT No discharge from eyes, nose and mouth			С				Consumer Adv	isory				
6 (IN)OUT NO Hands clean and properly washed	*		P/Pf	-	23	3 IN OUT NA	Consumer advisory provide	d for raw or			Pf	
7 IN OUT N/A NO No bare hand contact with RTE food or a pre		+	1	-			undercooked foods flighty Susceptible P	lailan-				
approved alternative procedure properly allow	wed		P/Pf		2	IN OUT WA	Pasteurized foods used; pro	hibited food	5			
8 NOUT Adequate handwashing sinks properly suppli	ed	ĺ	Pf/C	7	24		not offered				P	
Approved Source				- 1	-	IN OUT (NA	Chemical					
9 (NOUT Food obtained from approved source	1	T	P/Pf/C				Food additives: approved & Toxic substances properly in			-	P/Pf/C	
10 IN OUT N/A(NO) Food received at proper temperature			P/Pf	1	26	<u> </u>	& used				P/Pf/C	
11 NOUT Food in good condition, safe, & unadulterated	f	-	P/Pf			Cal	formance with Appro-	ed Proces	ures			
12 IN OUT (A NO Parasite destruction			P/Pf/C		27	IN OUT (VA)	Compliance with variance, s Process, & HACCP plan	specialized			P/Pf	
Protection from Contamination				1 '			1 100033, GTIAOOF PIAN					
13 (NOUT N/A Food separated & protected 14 (NOUT N/A Food-contact surfaces: cleaned & sanitized		_	P/C			Risk factors ar	e improper practices or prod	edures iden	tified as t	the mo	st	
Proper disposition of returned, previously	-	-	P/Pf/C			Prevalent contri	buting factors of foodborne e control measures to preve	illness or inju	ry. Public	c Healt	th .	
Served, reconditioned, & unsafe food			P				e control measures to preve	III IOOGDOINE	illiness o	<u>ir injury</u>	<i>t.</i>	
Good retail practices are preventative n	200011-00	G	ood Re	al P	780	tices						
Mark "X" in box if numbered item is not in compliance Mar	("X" on	appro	priate bo	addii x for	CO	or pathogens, chem S and/or R COS	ncals, and physical objects i <u>= corrected on-site during ir</u>	nto foods.	R = repe	at viols	etion	
	cos		V							S R	V	
Safe Food and Water 8 Pasteurized eggs used where required			Р		41	I do uso etcosto	Proper Use of Ute	nsils				
9 Water & Ice from approved source			P/Pf/C		42	in-use utensils  Vitensils, equipm	properly stored ent & linens: properly stored, o	iriad & handi	od	┼-	C	
O Variance obtained for specialized processing methods			PF	_	43	X Single-use/sing	le-service articles: properly s	stored & use	1	+	P/C	
Food Temperature Control  Proper cooling methods used: adequate equipment for					44	Gloves used pro					С	
temperature control			Pf/C	-		Food and non-fo	Itensils, Equipment en ood contact surfaces cleana	d Vending				
2 Plant food properly cooked for hot holding			Pf		45	Properly design	ed, constructed, & used		$\dashv$		P/Pf/C	
Approved thawing methods used Thermometers provided and accurate	+		C		46	Warewashing: in	nstalled, maintained, & used	: test strips			Pf/C	
Food dentification			Pf/C		47	Non-food contac	ct surfaces clean  Physical Faciliti				С	
Food properly labeled: original container		1	Pf/C	-	48	Hot & cold water	r available adequate pressur	re		T	Pf	
Prevention of Food Contamination				_	49	Plumbing install	ed, proper backflow devices		_		P/Pf/C	
Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display	y		Pf/C P/Pf/C	_	50 51	Sewage & waste	water properly disposed roperly constructed, supplied	d D alcono 1			P/Pf/C	
Perspinal cleanliness /			Pf/C	_	52	Garbage & refus	e properly disposed, facilitie	s maintained	_	-	Pf/C C	
Wiping coths: proter used & stored , Washing fruits & Vege ables	+	$\neg$	C	_	3	X Physical facilities	installed, maintained, & cle	an			P/Pf/C	
" I I I I I I I I I I I I I I I I I I I			<u>C</u>	15	4	X   Adequate ventila	tion & lighting, designated a	reas used			С	
							1.1.					
erson in Charge (signature)						Date:	1 16 19 License P	osted (Y	N (ci	ircle on	ie)	
Luan Kwaaala							p					
nspector (signature)					_	Follow up: VE	S NO (circle and) Falle					



### **HEALTH DIVISION**

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

Est. #	Establishment	name:	Vallana	TILIH-PRIM-003	<del></del>	Dete	<del>-71111</del>	10
LSt. #	Establishment	name:	KOISMO	JRE OBSERVAT	rions	Date:	(/161	/ Ψ
Ite	m/Lpcation	Temp.		ocation	Temp.	ltem/L	ocation	Temp.
500300	s walk-in	38	milk R	sach-in	41			
Turkey	/walk-in	37						
Lettic	os/walls-in	40						
Tomato	S Waller	44						
BOSF	terrigorator	43						
Egg 5 /	T6Krigerator	45						
Chicken	griff	130						
fried ch	icken	200						
Item #		0.68	ERVATIONS AI	ID CORRECTIV	E ACTIO	NS		
- 14	Cmetal lide station.	. 0	bserved n clean	dust on	nelvi	ng local	sh uten	aremos
21	3-501.17 - For more to indicate consumed beans, and walk-in co	han the ans	onzadez gata or e	shall be lay by 1	which	arly mo	rked to od shall ote: let	bc Fuce
35	3.302.12 - stich as f common n located in	lour ame	or 50ga	r shall food in h	be in	ndentifie contain	on Shelv	U
37	3-305-11-		Lords o		lirect	ly on Fl	oor und	r
Person in ch	arge: (signature)		1				Date	
Inspector	Ivan to	cho	cala			·	Date 7 / 1	6/19



### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishme	nt name:			Date:	
			name are nin a orași ar			
lt:	em/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
			<del></del>			
						-
_						
		OBSER	VATIONS AND CORREC	TIVE ACTIONS		
item #				wet		
39	0-2011	1/12 06	special and a suple		Jan at 1	
<u> </u>	3-309	19-01	renea config	of mib	irig Cloths ste	ared
	on tood	prop t	able in el ki	ionan.	NOIC: KIET M	iping
	cloths sh	nould b	e stored in	chamic	ing cloths sta Note: Wet was all sanitizer	
	solution	*				
42	4-901.1	1 - Ob	served wet s	stacking	ar metal vai	25
•	on clean	dish s	shelving in L	Jorellias	of metal pai	
		L		adio Wasi	- 2 IOTION.	
1.0	4-908 11	S : .	al- una il-una		1 12	
<u>()</u>	4-409 11	_ 3 m	116-020 116M2	in Stori	age by walk	-IN
	Fre6261	not p	rotected whi	le store	age by walk	s-U5e
	itams sh	iould be	s Stored where	they c	irs not expose	29
	to con to	aminat	ion.			
				-		
47	4-609.13	~ 100	madrino ni	abo diseta	with build-up	***
	Kitchen	-16-5	maonine pic	116 011 10	min pula-op	7.11
	Kitchen c	areq.				
	2 3 22	1 .				
_53	Klall by	<u>dish</u> m	achine in po	or repo	<u>air·</u>	
	9			<u>'</u>		
54	6-403.11-	Obsery	ad nersonal	CUV ON	Drop table in k	titchen
Person in c	narge: (signatu(e)	XII	7	COP OIL		6/19
nspector		agala				4
napector	AVUIT FOU	adal d.			Date 7	6/19



### **HEALTH DIVISION**

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

			FOOI	) ES	TAB	LISH	ME	NT	IN:	SPECTION R	REPORT			1	. /
		t/License # 3 D/C	31		1	No. of	Risl	k Fa	act	or/Interventio	n Violations	DA	ATE_		16H
E	stablishmen	t type: The Biston	irton		No. o	of Rep	eat	Ris	sk F	actor/Interve	ention Violations	Tir	ne in: _	11:	36
1	\ddress: 2	21 Daniel	Micheler	17	inh.	1100	1				Total violations	— Tir	ne out:		
F		An heuser	Sushier L	40	<del>din</del>	Ris	V C	ata				Talaalaa	- 4		
H	nspection Ty	pe Provisional	Routine	- []		E/LI	K C	arc	you	<u>y</u> Complaint		Telephor	1e#		
	1000011011119	po Li i Tovisional	- Noutine	6 .	1 . 1	A A CIT	200	ΔAH	n øi	Complaint	Other				
		ircle designated compliance	status (IN, OUT, N/A	<ul><li>i) for</li></ul>	each i	tem					Mark "X" in appropriate boy	for COS or	nd/or P		
<u> </u>		IN=in compliance	OUT=not in complia	nce I	VO=no	t obser	/ed I	N/A:	=not	applicable COS	S=corrected on-site R=repeat vi	iolation	10/01/1		
C	ompliance stat	us		CC	S R	V				pliance status			CO	SR	V
-	75	Person in charge present,	de la				_			Potes	mally Hazardous Food Tis	ne/Temp	craturo	1	
1	(IN) OUT ·	knowledge and performs of	demonstrates			Pf			16(1	NOUT N/A NO	Proper cooking time & temperal Proper reheating procedures	ature		$\perp$	P/Pf/C
		Employee						1	8 1	OUT WANT	Proper cooling time & temperar	tures	-	+-	P
21	IN) OUT	Management, all employer	es knowledge,	1	1	5/5		1	9/1	OUT N/A NO	Proper hot holding temperature	36	$\rightarrow$	+-	P
<u> </u>	$\checkmark$	responsibilities and reporti	ng.			P/P		2	.0 हा	N/A TUOK	Proper cold holding temperatur	res		+-	P
13	OUT	Proper use of restriction as	nd exclusion			P		2							P/Pf
-	NOUT NO	Good Hyglenis	Practices			1 5/6	_	2	2 1		Time as a public health control:	:			P/Pf/C
	N OUT	Proper eating, tasting, drin No discharge from eyes, n	nse and mouth	+	+	P/C C		-			procedures and records				1: // //0
-		Preventing containing				1	-	-			Consumer Adviso				
6(	NO TUO	Hands clean and properly v	vashed		1	P/Pf		2	AI E		Consumer advisory provided fo undercooked foods	r raw or			Pf
	IN OUT N/A NO	No bare hand contact with I	RTE food or a pre-		+	Ť	7				Highly Suspeptible Popu	ulotiono			<del></del>
	D COLINA NO	approved alternative proced	lure properly allowed	f		P/Pf	1				Pasteurized foods used; prohibi	ited foods		<del></del>	T
8	OUT	Adequate handwashing sini	ks properly supplied		Ī	Pf/C	7	L2'	4 IN		not offered				P
		and accessible				F//C	╛			-	Chemical				
	NOUT	Approved S		·		·		2	5 IN		Food additives: approved & use			I	P/Pf/C
	IN OUT N/A #10	Food obtained from approve Food received at proper ten	ed source	-	-	P/Pf/0	4	26	5 <b>/1</b>		Toxic substances properly ident	tified, store	d,		P/Pf/C
11	IN OUT	Food in good condition, safe	perature	-	<del> </del>	P/Pf	-		<u> </u>		& used			<u></u>	F/F//C
_	IN OUT MANO	Required records available:	shellstock tage		+	P/Pf	-	-			oformance with Approved	Procedu	res		
12	IN OUT MANO	parasite destruction			1	P/Pf/C	; [	27	7 IN	OUT(N/A)	Compliance with variance, spec Process, & HACCP plan	cialized			P/Pf
		Protection from Co	ntamination			-		_		-	7 TOUGGE OF INGOI Plant				
13	NOUT N/A	Food separated & protected				P/C				Risk factors are	e improper practices or procedu	res identif	ied as th	e mos	st
	NOUT N/A	Food-contact surfaces: clea	ned & sanitized	_	_	P/Pf/C				Prevalent contri	buting factors of foodborne illne	ss or injury	. Public l	Health	h
15	IN OUT NA	Proper disposition of returne Served, reconditioned, & un	ed, previously			P				interventions ar	e control measures to prevent for	oodborne il	lness or	injury.	
		, oortoo, roomanonoa, ar an	13016 1000			ood Re	ted i	Prac	A de	*		-			
		Good retail practices a	are preventative mea	sure	s to co	ntrol the	add	ition	of	pathogens, chem	nicals, and physical objects into	foods			
	Mark "X" in box	if numbered item is not in co	mpilance Mark ">	(" on	approp	priate be	x for	CO	)S a	nd/or R COS	= corrected on-site during inspe	ection R	= repeat	t violai	tion
_		Safe Food and	TO December 1	cos	R		-				7,		cos	R	V
28	Pasteurized ed	igs used where required	WEST		1	P	1	44		la	Proper Use of Utens	ls			
29	Water & Ice fro	om approved source				P/Pf/C	1	41 42		In-use utensils	properly stored ent & linens: properly stored, dried	l 8 handlad	_		C
30	Variance obtai	ned for specialized processir	ig methods			PF	1 1	43		Single-use/sing	le-service articles: properly store	ad & used	-		C P/C
		Food Temperatur	e Control				1	44	$\overline{}$	Gloves used pro		20 0 0300	+ +	$\rightarrow$	- <del>, , , , , , , , , , , , , , , , , , ,</del>
н		methods used: adequate eq	uipment for			Pf/C	1 [				densite Equipment and V	/ending			
-	Right food pro-				$\sqcup \sqcup$		Ш	45		Food and non-fo	ood contact surfaces cleanable,	20000.3		T	DIDNO
3		perly cooked for hot holding ing methods used				Pf C	1 }	40	$\square$	Properly designed	ed, constructed, & used				P/Pf/C
4		provided and accurate				C Pt/C	} }	46 47	Н	Warewashing: in	nstalled, maintained, & used: tes	st strips	+	$\rightarrow$	Pf/C
		Food identific	ation			r II O	l h	47	<u></u>	Mou-1000 course	ct surfaces clean Physical Facilities				C
5	Food properly	labeled: original container				Pf/C	1	48	TTT	Hot & cold water	r available adequate pressure			т	Pf
		Prevention of Food Co	ontamination					49	$\Box$	Plumbing installe	ed, proper backflow devices		+	$\rightarrow$	P/Pf/C
6	Insects, rodent	s, & animals not present				Pf/C		50	$\Box$	Sewage & waste	water properly disposed		+		P/Pf/C
7 8	Centamination pr Personal clean	evented during food preparatio	n, storage & display	_	Ţ	P/Pf/C		51	П	Toilet facilities pr	roperly constructed, supplied, &	cleaned			Pf/C
91		properly used & stored				Pf/C C		52	$\vdash$	Garbage & refus	e properly disposed, facilities m	naintained	+	$\dashv$	С
	Washing fruits	& vegetables		$\dashv$	-	C		53 54		raysica: taclifiles Adequate ventile	s installed, maintained, & clean ition & lighting, designated areas	e uead	++		P/Pf/C
1	ALM A B	7	La sister	11	11				- 1	moduate Acting	/ uesignated areas	2 U260			С
<u>L</u>	riucia	earder, i	Asistan	1 K	<u>10</u> 1	UL!	2	<u></u>	_		Jr. L.	$\sim$			
Per:	son in Charge	(signature)				(	,			Date: 4	6 16 License Post	ed (Y)	N (circ	ole one	e)
1	VOID V	Lwada (9			_										
											<u> </u>				
ns	pector (signatu	ıre) U							Fo	llow up: YE	S (NO) (circle one) Follow I	in Date:			



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

FOOD ESTABLISHMENT INSPECTION REPORT HLTH-FRM-005

70	1031		FOOD ESTABLISHMENT INSP	ECTION R	EPORT	
Est. #	Establishment	name:	The Biergart en		Date: -7/16/10	<del>}</del>
			TEMPERATURE OBSERVA	TIONS	Date. / PO /	]
	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
lurkey	maker	38	Sabsages/ Hot hold	185		
Roget bs	of/maker	42	J			
	maker	111				
1 1 1	/ maker	41				
I A T						
	salad / Reach-1	-				
	ten / Keach-in					
Pork /H	of hold	60				
		OBS	ERVATIONS AND CORRECTIV	E ACTION	8	
Item #						
39	3-304.14.	- Ok	served last taliving	L Clott	slowed on me	
	SURFACE No	yle:	in-use wiping cr	-13- 61	a stured on pri	<u> </u>
	St. St. in St.	116.	THE WIPING CIT	OIN SI	und he Plaked	n
	a Chemicu	20	nitizer solution at	prope	ir concentratio	n.
<u> </u>						
	-					
	<u> </u>					
}						
					,	
		_				
-	arge: (signature) (W	rac	Reardon, Assista	ant Ma	Majer Date 7/1	6/14
nspector	ivan kw	agala	2		Date 7/1	5/19



### **HEALTH DIVISION**

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

	FOO	D ES	TAB	LISHN	Æ	NT	INS	SPECTION F	REPORT			/	f a
	stablishment/License # 3 0 0 31 No. of Risk Factor/Intervention Violations  Stablishment type: Hospi Jolitu Roowno. of Repeat Risk Factor/Intervention Violations  Iddress: 21 Noniel Webster Highway Total violations  Time out: 2:4												
Establishmer		OV	No. o	of Repo	eat	Ris	sk F	actor/Interve	ention Violations			75	<u> </u>
Address: 2	21 Paniel Webs	FRIE		Hid	1 0	130	- C	1	Total violations		ime out	:12	.4
Permit Holde		Cla		Ris	4	ate	300		Capacity	Tolonh			
Inspection Ty	pe Provisional Routine	CFI		F/LI		ale:		<u>y</u> Complaint	Other	Teleph	one #		
	POLICE OF A LAND	, see s		100	RS	AN	D PL	Jan 19 19 19 19 19 19 19 19 19 19 19 19 19	Market Cons				
	arcie designated compliance status (IN, OUT, NA	A) for (	each i	tem					Mark "Y" in appearaists he	ox for COS	and/or R		
Compliance stat	IN=in compliance OUT=not in complia	nce N	IO=no	t observ	ed I	N/A=	=not	applicable COS	S=corrected on-site R=repeat	t violation			
	Supervision	100	S R	V		-	Com	pliance status			CC	SR	R V
AN OUT .	Person in charge present, demonstrates		T	T =-		1	16 11	N OUT NO	ritially Hezerdous Food Proper cooking time & tempe	lime/  em	perature	*	P/Pf/
(A) 20.	knowledge and performs duties			Pf		1	<u> 17 l</u> n	ON NOT WAND	Proper reheating procedures	3		+	P
	Management, all employees knowledge,					1	18 IN	ON WITHON	Proper cooling time & tempe	ratures			P
2(II) OUT	responsibilities and reporting.	$\vdash$	+-	P/Pf	-	1 2	19 IN	OUT WANO	Proper hot holding temperatu	ures			Р
3/NS OUT	Proper use of restriction and exclusion	+	_	P	-			OUTAVANO	Proper cold holding temperate Proper date marking and dis-	tures position	-	+	P/Pf
	Good Hygienic Practices							ON (NA) TUO	Time as a public health contr	ol:		+	
400 OUT NO				P/C		2	22 IN	TOUTWAND	procedures and records				P/Pf/0
5 NOUT	No discharge from eyes, nose and mouth			1 c					Consumer Advis				
6 (N)OUT NO	Preventing contamination by Hands Hands clean and properly washed			P/Pf	4	23	23 IN		Consumer advisory provided	for raw or			Pf
7 IN OUT MANO	4) 4 1 2	+	+-		$\dashv$				undercooked foods				
7 IN OUT MANU	approved alternative procedure properly allowe	d.		P/Pf					Highly Susceptible Po Pasteurized foods used; proh			<del></del>	<del></del>
8/NOUT	Adequate handwashing sinks properly supplied			Pf/C	1	24	4 IN		not offered	noneu labas	'		P
<u> </u>	and accessible			17/0	_				Olemen.				,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
9 <b>(P)</b> OUT	Approved Source Food obtained from approved source		·	T 5/5/6	_	25	.5 IN		Food additives: approved & u				P/Pf/C
10 IN OUT NA NO	Food received at proper temperature		-	P/Pf/C P/Pf	-	26	6(IN		Toxic substances properly ide & used	entified, stor	ed,		P/Pf/C
11 JA DUT	Food in good condition, safe, & unadulterated	1-	+	P/Pf	1				oformance with Approve	A STACK	2.200.00		
12 IN OUT WA NO	Required records available: shellstock tags,	1		P/Pf/C	1	27	7 18.1	OUT (VA)	Compliance with variance, sp	ecialized	101-45	T	Τ
0	parasite destruction	<u></u>		[F/FI/C	ļ	21	/ IPV		Process, & HACCP plan				P/Pf
13 IN OUT WA	Protection from Contamination Food separated & protected		1	P/C			_	District of				_	
14 IN OUT NA	Food-contact surfaces: cleaned & sanitized	_	_	P/Pf/C	1			Prevalent contri	e improper practices or proced buting factors of foodborne illa	dures iden:	tified as th	e mos	st
15 IN OUT NA	Proper disposition of returned, previously			P	1			interventions an	e control measures to prevent	t foodborne	iliness or	iniury	al L
	Served, reconditioned, & unsafe food			ood Re	- XII - A	***							
	Good retail practices are preventative me	asures	to co	ntrol the	add au	ition	o of r	sthonens chem	ricals, and physical phicats int	lo foods			
Mark "X" in box	if numbered item is not in compliance Mark"	<u>X" on a</u>	approp	riate bo	c for	CO	OS ar	nd/or R COS	= corrected on-site during ins	pection	R = repea	t viola	tion
		cos	R	V		L.					cos		V
8 Pasteurized e	Safe Food and Water gs used where required			P		44		In the state of the	Proper Use of Uten	sils			
9 Water & Ice from	om approved source			P/Pf/C	-	41		In-use utensils p	properly stored ent & linens: properly stored, dri	ind 8 handle	od bo		C
0 Variance obtai	ned for specialized processing methods			PF	Ì	43		Single-use/single	ie-service articles: properly stored, dif	ored & used	1	$\vdash$	P/C
I IDanis B	Food Temperature Control					44		Gloves used pro	perly			$\neg \neg$	С
temperature co	methods used: adequate equipment for		ŀ	Pf/C					tensils, Engligment and				
Plant food pro	perly cooked for hot holding			Pf	$\dashv$	45			ood contact surfaces cleanable ed, constructed, & used	e,			P/Pf/C
3 Approved thaw	ing methods used			C	-	46			ed, constructed, & used istalled, maintained, & used: t	tact etrine	+	$\longrightarrow$	Pf/C
1 Thermometers	provided and accurate			Pf/C	Ė	47		Non-food contac		teat attipa	<del></del>		C
I I Cood property	Food Identification								Physical Facilitie				
of 1 rood properly	labeled: original container Prevention of Food Cantamination			Pf/C		48	+	Hot & cold water	available adequate pressure		$\Box$	$\Box$	Pf
Insects, rodent	s, & animals not present			Pf/C	_	49 50			ed, proper backflow devices water properly disposed		$\rightarrow$		P/Pf/C
Contamination pr	revented during food preparation, storage & display			P/Pf/C		51		Toilet facilities pr	roperly constructed, supplied,	& cleaned	$\rightarrow$	-	P/Pf/C Pf/C
Personal clean		$\Box$		Pf/C		52		Garbage & refus	e properly disposed, facilities	maintained			C
Washing fruits	properly used & stored & vegetables	$\dashv$		C		53	l F	Physical facilities	installed, maintained, & clear	n			P/Pf/C
Mila			ر ميان			54	<u> </u>	-uequate ventila	tion & lighting, designated are	eas used			C
much	learan Assista		IK	101	L!	2	20	K.	al ation		\		
erson in Charge	(signature)					0	7	Date:	License Po	sted (Y	N (cire	cle one	e)
Ivan	Kwada 19										,		
spector (signatu							_		0. 110 ( ) 1				
Page (Signatu	V V						Fol	llow up: YE	S NO (circle one) Follow	/ up Date:	:		



### **HEALTH DIVISION**

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

	, FOO.	D ES	TAB	LISH	ME.	NT	IN	SPECTION I	REPORT			1	1
Establishme	nt/License # ,30/03		1	Vo. of	Ris	k F	ac	tor/Intervention	on Violations	DATE	7	Hί	<del>://</del>
Establishmer	nt type: A Micuser Buch								ention Violations	Time	in: 1	7:0	<b>0</b> 0°
Address: 2	21 Daniel His Webs	Jak						, dotol/liltory	Total violations	Time Time	out:	3:	38
Permit Holde	r E06 Vendend	121		Tipia	k C	-4-	_						
Inspection Ty	/pe Provisional Coutine				K C					hone:	#		
		S in the case		EAST	706	Ass		Complaint	Other				
	Sincre designated compliance status (IN. ()[]] N/	A) for e	anch i	tem					B # #320 1	20 11	- 5		
	IN=in compliance OUT=not in complia	nce N	<b>O</b> =no	t obser	ved	N/A:	=no	t applicable CO	S=corrected on-site R=repeat violation	o ang/o	r K		
Compliance stat		CO	S R	V	$\Box$		Cor	npliance status			cos	R	V
	Supervision Person in charge present, demonstrates					_		Pote	ntially Hexardous Food Time/To	mpera	ture		
UN OUT	knowledge and performs duties			Pf			16	IN OUT NAME	Proper cooking time & temperature				P/Pf/
	Employee Kealth				-	H	10	IN OUT WAND	Proper reheating procedures Proper cooling time & temperatures			$\dashv$	P
2 DO OUT	Management, all employees knowledge.	T	T	1		H	g	IN OUT AUTONO	Proper hot holding temperatures		$\vdash$	$\rightarrow$	P
-	responsibilities and reporting.			P/P	f	1 2	20 1	N OUT NA	Proper cold holding temperatures		-		P
3 (N) OUT	Proper use of restriction and exclusion			Р		2	11	NOUT WANC	Proper date marking and disposition			$\rightarrow$	P/Pf
4 IN OUT MO	Good Ryalenia Practices							N OUT NO NO	Time as a public health control:			$\rightarrow$	
5 AN OUT	Proper eating, tasting, drinking, tobacco use No discharge from eyes, nose and mouth	-	╄	P/C	_			1 001 005 110	procedures and records				P/Pf/0
0,111,001	Preventing contamination by Fands		<u> </u>	<u> </u>		L			Consumer Advisory				
6 IN OUT	Hands clean and properly washed	T	T	P/Pf		2	3 1	N OUT IA	Consumer advisory provided for raw of	or T			Pf
7 IN OUT ( NO		+	-		$\neg$				undercooked foods				
7 IN OUT WATNE	approved alternative procedure properly allowed	4		P/Pf		-			Righty Suspeptible Populatio	ris .			
8 (VOUT	Adequate handwashing sinks properly supplied				-	24	4 []	N OUT NE	Pasteurized foods used; prohibited foo	ods			P
- 0001	and accessible			Pf/C	-		***************************************	3	Chemical				
0.63.00.05	Approved Source					25	5 [1	OUTNA	Food additives: approved & used prop	erly		Б	P/Pf/C
9(IN)OUT	Food obtained from approved source Food received at proper temperature			P/Pf/C		24		OUT	Toxic substances properly identified, s	tored.	_	$\neg$	
11/ANOUT	Food in good condition, safe, & unadulterated	-		P/Pf	4				& used	ŀ		P	/Pf/C
	Required records available: shelistock tags,	-		P/Pf	4			Col	nformance with Approved Proc	edures			
12 IN OUT (A) NO	parasite destruction			P/Pf/C	:	27	7 16	OUT (A)	Compliance with variance, specialized	1			P/Pf
	Protection from Contamination	<u> </u>					_		Process, & HACCP plan				
13 IN OUT (VA)	Food separated & protected	T 1		P/C			_	Risk factors are	e improper practices or procedures id	ontified .			
14 IN OUT WA	Food-contact surfaces; cleaned & sanitized			P/Pf/C				Prevalent contri	ibuting factors of foodborne illness or in	niury Pr	iblic Ha	nost	
15 IN OUT NA	Proper disposition of returned, previously Served, reconditioned, & unsafe food			Р	1		_	interventions ar	e control measures to prevent foodbor	ne illnes	s or in	urv.	
	.oeived, reconditioned, a unsale 1000			ood Re	4-81		4 50.4						
	Good retail practices are preventative mea	sures	ta car	trol the	add:	ition	nof	nathogens chem	lingle and shusian ships in the first				
Mark "X" in box	if numbered item is not in compliance Mark ")	("on a	рргор	riate bo	x for	CO	)S a	ind/or R COS	= corrected on-site during inspection		peat vi	iolatio:	
		cos	R	٧	$\Box$						COS		v
8 Pasteurized e	Safe Food and Water ggs used where required								Proper Use of Utensils				
	om approved source			P P/Pf/C	$\vdash$	41	╄	in-use utensils	properly stored				С
O Variance obtai	ned for specialized processing methods	-+	$\dashv$	PF PF	1 1	42 43	╀	Single use/single	ent & linens: properly stored, dried, & han	dled			С
	Food Temperature Control				l t	44	+	Gloves used pro	le-service articles: properly stored & us	sed			P/C
1 Proper cooling	methods used: adequate equipment for	$\neg$		Dele	1 1		-		Itensils, Equipment and Vendir				С
temperature co	ontrol			Pf/C				Food and non-fo	ood contact surfaces cleanable,	131			
2 Plant food prop	perly cooked for hot holding in methods used			Pf		45		Properly designed	ed, constructed, & used			P/	/Pf/C
Thermometers	provided and accurate			С		46	Ш	Warewashing: in	nstalled, maintained, & used: test strips	S		P	Pf/C
	Food Identification			Pf/C	ļ.	47		Non-food contac	t surfaces clean				С
Food properly	labeled; original container	T		Pf/C		48	,	Hot P cold	Physical Facilities				
	Prevention of Food Contemination			11/0	$\overline{}$	49	$\vdash$	Piumbing inetall	available adequate pressure ed, proper backflow devices		-		Pf
insects, rodent	s, & animals not present			Pf/C	_	50	$\vdash$	Sewage & waste	water properly disposed	-+	-		Pf/C
Centamination pr	evented during food preparation, storage & display			P/Pf/C		51		Toilet facilities pr	operly constructed, supplied, & cleane	d	+		Pf/C
Personal clean	properly used & stored			Pf/C		52		Garbage & refuse	e properly disposed, facilities maintain	ed	_	_	<del>c</del>
Washing fruits	& vegetables		+	C		53		Physical facilities	installed, maintained, & clean				Pf/C
111/	1/2 1/10	,		C	T;	54		Adequate ventila	tion & lighting, designated areas used				C
111/1/11	0-1-10-19								1 1	4			
erson in Charge	(signature)							Date: 7	License Posted	V NI	(nicele		
TVON	A								LIGHT LIVERISE PUSIES	١٧ ري	(circle	опе)	
, , ,	Kwadala												
spector (signatu	ire) U						Fo	llow up: YES	S NO (circle one) Follow up Dat	te:			$\dashv$



### **HEALTH DIVISION**

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

			D ES	ГАВ	LISHI	M	EN	ТЦ	NSPECTION R	EPORT				/ /
	Establishme	ent/License # 40 /060		- 1	Vo. of	Ri	sk	Fac	ctor/Intervention	n Violations	П	DATE	7	HEH
	Establishme	ent type: Metrimack Cinema LEXECUTIVE Park	adict	No. o	of Rep	ea	at F	₹isk	Factor/Interve	ntion Violations	1 1	Time ir	1: 1/	2104
	Address:	EXECUTIVE Park	Wil	16						Total violations		Time o		3 00
ļ	· OTTINE I TOTA	<u> </u>		- 6	Ris	k (	Ca	tea	Orv	Capacity	I Talant			
L	Inspection T		3		F/U				Complaint	Othor	Teleph	one #		
H		Ciclo de la	A)ESS	7777	1 1 m 4	JR.	SA	AD I	Table 1 PART	NOTER VENICING				
<u> </u>		and a congreted combinance status find the first	/Altore	ach i	tom					5.4 1 10.4% A	ox for COS	and/or l	R	
	Compliance st	IN=in compliance OUT=not in complia	COS	U≈no S R	T ODSETV	<u>red</u>	N/.	/A=n	ot applicable COS	corrected on-site R=repea	t violation			
-		Supervision		-1 -5	-			- 00	Prince status	tally Hazardous Food	Mana (Tana		cos	R V
- 1	1(N) OUT 🕟	Person in charge present, demonstrates knowledge and performs duties		T	Pf			16	IN OUT WAR NO T	Proper cooking time & temp	oroturo	nae.ar	11.0	P/Pf
		imployee Realth				-		<u> </u>	IN OUT WAS NO I	Proper reheating procedures				P
	2 O OUT	Management, all employees knowledge.		T	1	-	1	10	NOUT MANO IS	Proper cooling time & tempe Proper hot holding temperate	ratures			P
L	3/IN OUT	responsibilities and reporting.		$\dagger$	P/Pf	<u> </u>	7	207	TINIOUT N/A II	Proper not holding temperate Proper cold holding temperate	tures			P
	Sud ODI	Proper use of restriction and exclusion  Good Hygianis Practices			Р			21		roper date marking and dis	position	-	+	P/P
1	1 (IN OUT N	O Proper eating, tasting, drinking, tobacco use			0.00	4		22	IN OUT WAND	ime as a public health contr	ol;		_	P/Pf/
	OUT	No discharge from eyes, nose and mouth	+-	-	P/C C	$\dashv$	-	-		rocedures and records				PIPII
ļ.,	A	Preventing contamination by lands					F		A 10	Consumer Advi- consumer advisory provided	fory	7		
		O Hands clean and properly washed			P/Pf		L	23 i		ndercooked foods	ioi iswoi			Pf
7	IN OUT NAM	O No bare hand contact with RTE food or a pre- approved alternative procedure properly allowe	] ]		P/Pf					Highly Susceptible Po	pulations	B		
	(N)OUT	Adequate handwashing sinks properly supplied	<u>a                                    </u>		-	-		24	IN OUT MA	asteurized foods used; proh	ibited food	5		P
ļ.	0,000	and accessible	1		Pf/C				n	ot offered Chemical				
-	ON OUT	Approved Source						25	NOUT NA F	ood additives: approved & u	end aroner	tha I		hinne
10	UN OUT WA W	Food obtained from approved source  Food received at proper temperature			P/Pf/C					oxic substances properly ide	ntified, sto	red.	+	P/Pf/C
1(	INOUT	Food in good condition, safe, & unadulterated	+		P/Pf P/Pf	-				used				P/Pf/C
	IN OUT (V) NO	Required records available: shellstock tags	+			+	-			ormance with Approve	d Proces	lures		
		parasite destruction			P/Pf/C		2	27 II	NOUT NA P	ompliance with variance, sp rocess, & HACCP plan	ecialized			P/Pf
13	IN OUT WA	Freteation from Contamination Food separated & protected												
14	IN OUT NA	Food-contact surfaces; cleaned & sanitized	+		P/C P/Pf/C	-			Risk factors are	improper practices or proced	dures iden	tified as	the mo	ost
15	IN OUT NA	Proper disposition of returned, previously	1 1		P				interventions are	uting factors of foodborne ille control measures to prevent	ness or inju	ıry. Publ	ic Heal	th
		Served, reconditioned, & unsafe food								CONTROL MICES III PIEVEIII	LIOOGDOINE	inness (	or injur	у.
		Good retail practices are preventative mea	asures t	O CON	ond the	ad	Pig	actic	es .					
-	Mark "X" in bo	x if numbered item is not in compliance Mark ")	√" on ap	ргор	riate box	t fo	or C	OS a	paulogens, chemic and/orR COS ≈	ais, and physical objects int corrected on-site during ins	o foods.	R = repe	nak sila l	_+f
		Safe Food and Water	COS	R									SR	V
28	Pasteurized e	eggs used where required			P			4.1		Proper Use of Uten	sils			
28 29 30	Water & Ice fi	rom approved source			P/Pf/C	_	4:		In-use utensils pro	operly stored t & linens: properly stored, drie	-1.01			С
30	Variance obta	nined for specialized processing methods			PF		43		Single-use/single-	service articles: properly sto	red & use	ea	+	P/C
	Proper cooling	Food Temperature Control g methods used: adequate equipment for					44	4	Gloves used prop	erly			_	C
31	temperature of	control			Pf/C		_		U!	ensile, Equipment and	Vending			
32 33	Plant food pro	perly cooked for hot holding	_	$\dashv$	Pf	_	45	5	Properly designed	d contact surfaces cleanable , constructed, & used	9,	$\Box$	T	P/Pf/C
34	Approved that	wing methods used			С		46	3	Warewashing: inst	talled, maintained, & used: t	est strins	_	-	Pf/C
P-1	I memorificier	s provided and accurate  Food identification			Pf/C		47	7	Non-food contact s	surfaces clean			_	C
35	Food properly	/ labeled: original container			Pf/C		48		Illah Baarta da	Physical Facilities				
		Prevention of Food Contemination			-1/0	1	49	_	Piumbing installed	vaifable adequate pressure , proper backflow devices			$\perp $	Pf
36 37	Insects, roden	ts, & animals not present			Pf/C	7	50		Sewage & waste w	ater properly disposed		+		P/Pf/C
38	Personal clear	prevented during food preparation, storage & display	+		P/Pf/C		51		Toilet facilities prop	perly constructed, supplied.	& cleaned	_ _	1-1	Pf/C
38 39	Wiping cloths:	properly used & stored	-+-		Pf/C C	ŀ	52 53		Garbage & refuse	properly disposed, facilities	maintained			С
40	Washing fruits	& vegetables			C	ı	54		Adequate ventilation	nstalled, maintained, & clear on & lighting, designated are	ac uend			P/Pf/C
		21:0							^	A Agriculary designated are	as useu			<u> </u>
Per	son in Charg	e (signature)		_						1-110				
1	icala	Con 11	30			_	_		Date: //	6 License Pos	ited/Y	) N (ci	ircle on	ie)
4	VUVI	Kwadala										•		
ins	pector (signati	ure)					_	Fo	ollow up: YES	NO (circle one) Follow	up Date:			——
										3,10,1 3,10,1	-L nase.			



Inspector (signature)

#### **HEALTH DIVISION**

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # No. of Risk Factor/Intervention Violations Establishment type: N No. of Repeat Risk Factor/Intervention Violations Time in: Address: 704 Time out: Total violations Permit Holder An604 Risk Category Capacity Telephone # Inspection Type **U** Routine Provisional F/U ☐ Complaint Other LA COMO NATIONAL SERVICIONES AND PUBLIC RESULTING OF STREET Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN-in compliance OUT-not in compliance NO-not observed N/A-not applicable COS-corrected on-site R-repeat violation Compliance status COS R V Compliance status COS R V Supervision Potentially Hazardous Food Time Temperature Person in charge present, demonstrates OUT 16 (IN)OUT N/A NO Proper cooking time & temperature Pf P/Pf/C knowledge and performs duties 17 IN OUT N/A(Nd) Proper reheating procedures P Employee Realth 18 IN OUT N/A (18) Proper cooling time & temperatures Management, all employees knowledge. 19 IN OUT N/A NO 20 (N) OUT N/A Proper hot holding temperatures OUT P/Pf responsibilities and reporting. P Proper cold holding temperatures P Proper use of restriction and exclusion OUT P 21 INOUS N/A NO Proper date marking and disposition P/Pf Good Hyglenic Practices Time as a public health control: NO Proper eating, tasting, drinking, tobacco use 22 IN OUT NA NO OUT P/Pf/C P/C procedures and records 5 (IN OUT No discharge from eyes, nose and mouth C Consumer Advisory Preventing contamination by Fands Consumer advisory provided for raw or 6(IN OUT 23 IN OUT WA NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-7 IN OUT WA NO Highly Susceptible Populations P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods Adequate handwashing sinks properly supplied 24 IN OUT NA D 8 IN OUT not offered Pf/C and accessible Chemical **Approved Source** 25 IN OUT N/A Food additives: approved & used properly P/Pf/C 9 (I) OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 10 IN OUT N/A NO Food received at proper temperature 26/IN OUT P/Pf/C P/Pf 1 VIN OUT Food in good condition, safe, & unadulterated P/Pf Canformance with Approved Procedures Required records available: shellstock tags, 12 IN OUT NA NO Compliance with variance, specialized P/Pf/C 27 IN OUT N/A parasite destruction P/Pf Process, & HACCP plan Protection from Contamination 13 IN OLU NA Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 IN(OU Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously 15 IN OUT (N) interventions are control measures to prevent foodborne illness or injury. Served, reconditioned, & unsafe food Good Retail Presides Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. bered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection Mark "X" in box if numbered item is not in compliance R = repeat violation cos R ICOS R V Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required Р 41 In-use utensils properly stored C Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled Variance obtained for specialized processing methods C PF Single-use/single-service articles: properly stored & used 43 P/C Food Temperature Control 44 Gloves used properly С Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable. Plant food properly cooked for hot holding 45 P/Pf/C Pf Properly designed, constructed, & used Approved thawing methods used C 46 Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C Non-food contact surfaces clean 47 Ç Food Identification Physical Facilities Food properly labeled: original container Pf/C Hot & cold water available adequate pressure 48 Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Sewage & waste water properly disposed Pf/C 50 P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C 38 Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained С Wiping cloths: properly used & stored 53 Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables Adequate ventilation & lighting, designated areas used Person in Charge (signature) License Posted (Y N (circle one)

Follow up: YES (O)ircle one) Follow up Date:



### **HEALTH DIVISION**

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

		FOOI	D EST	ГАВ	LISH	MEI	NT	IN	ISPECTION 1	REPORT			1	F
Establishme	nt/License # 7	022			lo. of	Risl	k F	ас	tor/Intervention	on Violations	I DAT	E	+	191
Establishme		in Center					_			ention Violations		e in:	7	30
Address: 6	98 Danie	MEDSTE			idr				r actor/interve			e out:		COG
Permit Holde	Merrimack	Ten P			URIS	IV.	UI eta	4		Total violations			_	
Inspection Ty	/pe	Routine		$\Box$	-/U	K C	alc	-gr		Capacity ☐	Telephone	#		
		PRODUCERSE	JESS	20 616	A PETO	JA3	AM	C #	Complaint	Number of the Control				
	Circle designated compliance	e status (IN. OUT. N//	A) for e	each il	em					Mode "V" in an annual to be a	or COS and	/or R		
Compliance star	tus	OU1≈not in compliar	nce N	O=no	t observ	/ed I	N/A:	=nc	t applicable CO	S=corrected on-site R=repeat vi	olation			
	Superv	islon	1000	-				<b>COI</b>		ntally lazardous Food To	to/Towns	COS	R	V
1 N OUT	Person in charge present	t, demonstrates		T	Pf			16	IN OUT NAMO	Proper cooking time & tempera	ture	anure	γ	P/Pf/
	knowledge and performs			1			[_1	7	IN OUT N/A(N)	Proper reheating procedures				P
2(1) OUT	Management, all employe	ees knowledge.	T	Т	1	-	1	8	IN OUT N/A(NO	Proper cooling time & temperature Proper hot holding temperature	ures	+		P
1 -	responsibilities and repor	ting.			P/P1	·  -	2	٥٥	POUT N/A	Proper cold holding temperature	S	+-	-	P
3 <b>(1)</b> OUT	Proper use of restriction a	and exclusion		I	P		2	17	NO AW TUCK	Proper date marking and dispos	ition	_		P/Pf
4 OUT NO	Good Hyglenic Proper eating, tasting, dri	nking tobacco use	7	T	J DIC		2	2	N OUT NA NO	Time as a public health control:				P/Pf/0
5 MROUT	No discharge from eyes,	nose and mouth	+ -		P/C C	-	$\vdash$	-		procedures and records  Consumor Advisor	to a	Щ		17717
	Preventing contami	nation by Hands			4					Consumer advisory provided for	rawor	1		1
	Hands clean and properly	washed			P/Pf		[2	3 1	N OUT (V)	undercooked foods	141101	1 1		Pf
7 IN OUT N/A	No bare hand contact with approved alternative proce	RTE food or a pre-	,		P/Pf					Highly Susceptible Pape	lations			
8(N)OUT	Adequate handwashing sir	rks properly supplied	-			-	24	4 1		Pasteurized foods used; prohibit not offered	ed foods			Р
0(1)001	and accessible				Pf/C					Chemica				
9 (IN)OUT	Approved \$	Source					25	5 [	NOUT (VA)	Food additives: approved & used	ргорегју	TT		P/Pf/C
10 IN OUT N/A NO	Food obtained from approv Food received at proper ter	red source	<del>                                     </del>		P/Pf/C	-	2		I CUT	Toxic substances properly identif	fied, stored,			P/Pf/C
11 NOUT	Food in good condition, saf	fe. & unadulterated			P/Pf	1				& used mormance with Approved				171 170
12 IN OUT WANO	Required records available:	: shellstock tags,			P/Pf/C	1	27	7 16	OUT (VA	Compliance with variance, speci	alized	<u>s</u>		
	parasite destruction  Protection from Co				-7-1/0		21	111	1001	Process, & HACCP plan				P/Pf
13 WOUT N/A	Food separated & protecte		1		P/C	-		_	Pick fasters or	'A impress	14 410			
14 NOUT N/A	Food-contact surfaces: cle	aned & sanitized			P/Pf/C				Prevalent contri	e improper practices or procedur ibuting factors of foodborne illnes	es identified is or injury f	l as the Public H	most	
15 IN OUT AIA	Proper disposition of return Served, reconditioned, & u	red, previously			Р	]		_	interventions ar	re control measures to prevent fo	odborne illne	ess or in	jury.	
				G	ood Re	tad P	zne	dia.	Ada					
Mark 4V" in how	Good retail practices if numbered item is not in co	are preventative mea	sures 1	to con	trol the	addi	tion	of	pathogens, chem	nicals, and physical objects into fo	ods.			
Mark & HI DOX	ii iiumbered item is not in ci	Omphanice Iviark A	on ap	оргор	riate bo V	x for	CO	S a	ind/or R COS	= corrected on-site during inspec	ction R =	repeat v		
	Safe Food and	d Water	000	10.						Proper Use of Utensil	adm	cos	R	V
8 Pasteurized e	ggs used where required om approved source				Р		41	Ι	In-use utensils	properly stored				С
D Variance obtain	om approved source ined for specialized processi	ng methods	-+	-	P/Pf/C PF		42		Utensils, equipm	ent & linens; properly stored, dried,	& handled		$\dashv$	С
	Food Temperatus	re Control			F 1"		43	$\vdash$	Gloves used pro	le-service articles: properly store	d & used	$\rightarrow$	+	P/C C
	methods used: adequate ed	juipment for	T		Pf/C					Jensils, Equipment and V	badina			-
temperature or	ontrol perly cooked for hot holding		-	$\rightarrow$		_	45	Γ	Food and non-fo	ood contact surfaces cleanable.				
Approved thave	ing methods used		-	+	Pf.	$\vdash$	46		Properly design	ed, constructed, & used		$\rightarrow$		P/Pf/C
Thermometers	provided and accurate			$\neg$	Pf/C	- Per-	47	Н	Non-food contact	nstalled, maintained, & used: test ct surfaces clean	strips		-	Pf/C C
i I Cood	Food Identific	sation								Physical Facilities				
I Foud properly	labeled: original container  Prevention of Food C				Pf/C		48	Ц	Hot & cold water	r available adequate pressure				Pf
Insects, rodent	s, & animals not present	T			Pf/C		49 50	$\dashv$	Plumbing Installe	ed, proper backflow devices water properly disposed		<del></del>	_	P/Pf/C
Contamination p	evented during food preparation	on, storage & display		F	/Pf/C		51		Toilet facilities pr	roperly constructed, supplied, & c	leaned	-+-		P/Pf/C
Personal clean Wiping cloths:	oroperly used & stored			$\perp$	Pf/C		52		Garbage & refus	e properly disposed, facilities ma	intained			С
Washing fruits	& vegetables		-	+	C	_	54	$\dashv$	Physical facilities	s installed, maintained, & clean ition & lighting, designated areas	ugod		P	/Pf/C
						1			- readmire Actifile	areas	usea			C
erson in Charge	Control (Signature)	)						_		1 - 1 - 2	0			
						_		_	Date:	17/19 License Poste	d V N	(circle	one)	
Lvan	< waedala									`				
spector (signatu	ire) U							Fo	llow up: YE	S (NO)(circle one) Follow up	Date:			
	-									1,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,				



### **HEALTH DIVISION**

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

	FOO	D EST	ΓAΕ	BLISHN	ŒN'	TIN	SPECTION E	REPORT			1	
Establishme	ent/License # 7 = 1036		_	No. of F	Risk	Fac	tor/intervention	n Violations	DAT	īF 7	<del>7 /</del>	11/
Establishme	ent type: NOThein Dak Good	PMG	€.	of Rene	at D	Diek	Easter/Interve	ntion Violation	- Tim	e in:	q ·	47)
Address: 1	146 Daniel Websto	1					ractor/interve		- Tim	e out:		_,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
Permit Hold	er Doot LLC		<u> </u>	ight				Total violations				
Inspection T			_	Risl	Cal				Telephone	e#		
mapecuon			Ш	F/U	22 : 500	Ш	Complaint	Other				
	Circle designated compliance status (IN, OUT, N/	Aless	A	17.90	RS A	ND P	UBLIC HEALTH	Interes Artiful Policy				
	IN=in compliance OUT=not in complia	nce N	O=nr	ot observe	ad M/	/A=nc	t applicable COS	Mark "X" in appropriate box	for COS and	/or R		
Compliance st	atus	COS	ST R	₹ V	10	Col	mpliance status	s-corrected on-site R=repeat v	lolation	ICOS	R	V
	Supervision			7.1.				Hally Mazardous Food Ti	me/Temme	embures	1 14	· V
1 IN OUT	Person in charge present, demonstrates		Т	Pf	7 (	16	IN OUT N/A NO	Proper cooking time & tempera	iture	i desir o	_	P/Pf
	knowledge and performs duties		<u> </u>		_  [	17	IN OUT N/A NO	Proper reheating procedures				P
	Employee Health Management, all employees knowledge,					18		Proper cooling time & temperat				P
2 IN OUT	responsibilities and reporting.	-	-	P/Pf	$\vdash$		IN OUT N/A NO	Proper hot holding temperature				ρ
3 IN OUT	Proper use of restriction and exclusion	+-	╁	P	-   -		IN OUT N/A	Proper cold holding temperatur	es			Р
	Good Hygianic Practices				1 1			Proper date marking and disporting as a public health control:			├—	P/P
4 IN OUT N	O Proper eating, tasting, drinking, tobacco use	T	T	P/C	4	22		procedures and records				P/Pf/
5 IN OUT	No discharge from eyes, nose and mouth		$\vdash$	C	1 1			Consumer Advice	Par			<u> </u>
	Preventing contamination by fands				1 1		1	Consumer advisory provided fo	FERMOS			
6 IN OUT N	O Hands clean and properly washed			P/Pf	1	23 I		undercooked foods	I I GVY UI			Pf
7 IN OUT N/A N	No bare hand contact with RTE food or a pre-			P/Pf	7   T			Highly Susceptible Popu	lations			
	approved alternative procedure properly allowed	đ	<u> </u>	P/PI	] [	24 11	N OUT N/A	Pasteurized foods used; prohibi	ted foods			
8 IN OUT	Adequate handwashing sinks properly supplied	.		Pf/C		Z=+ 11	NOOTNA	not offered		] [		P
	and accessible			11/0			· · · · · · · · · · · · · · · · · · ·	Olem (cal				
9 IN OUT	Approved Source		***********			25 1/	NOUT N/A	Food additives: approved & use	d properly	T	7	P/Pf/C
	Food obtained from approved source O Food received at proper temperature	+		P/Pf/C	1 1:	26 1	TUOV	Toxic substances properly ident	ified, stored,		$\neg \neg$	P/Pf/C
11 IN OUT	Food in good condition, safe, & unadulterated	+		P/Pf	-			k used	W//AU			FIFIIC
	Description of the control of the co	┦		P/Pf	-		Cor	formance with Approved	Procedure	18		
12 IN OUT N/A N	parasite destruction			P/Pf/C	2	27 IN	NOUT N/A	Compliance with variance, spec Process, & HACCP plan	ialized	1 1	- 1	P/Pf
	Protection from Contamination	-		-	-			Frocess, & FIACCP plan				
13 IN OUT N/A	Food separated & protected			P/C		_	Risk factors are	improper practices or procedu	rec identifie	d ac the	mont	
14 IN OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C			Prevalent contri	buting factors of foodborne illne:	ss or injury. I	Public H	lealth	*
15 IN OUT N/A	Proper disposition of returned, previously	1 1		Р		_	interventions are	e control measures to prevent fo	odborne illn	ess or ir	niury.	
	Served, reconditioned, & unsafe food		- 2	7-17-16 P. 17-1	. 88 88 2	anar						
	Good retail practices are preventative mea	SIIIZE	o co	ntrol the	dditio	actic	est					
Mark "X" in bo	x if numbered item is not in compliance Mark ")	(" on a	ODFO	priate box	for C	ON OI	patriogens, chem ind/or R COS:	icals, and physical objects into f corrected on-site during inspe	oods.		! ! 41	1
		cos	R	V	10.0			corrected on-site during mape	cuon re -	repeat v		V
20 12 1	Safe Food and Water							Proper Use of Utensi	2	1000		-
28 Pasteurized 29 Water & Ice I	eggs used where required			Р	4		In-use utensils p	properly stored	,			С
30 Variance obt	from approved source ained for specialized processing methods	$\rightarrow$	i	P/Pf/C		2	Utensils, equipme	ent & linens: properly stored, dried	& handled		$\neg$	Ç
Transitive ODC	Food Temperature Control			PF	4,	-	Single-use/single	e-service articles: properly store	d & used			P/C
Proper coolin	ng methods used: adequate equipment for		1		44	4	Gloves used pro					Ç
31 temperature	control		- 1	Pf/C		,	E-ada :	Itensils, Equipment and V	ending			
32 Plant food pro	operly cooked for hot holding	$\dashv$	$\dashv$	Pf	- 45	5	Properly design	od contact surfaces cleanable,			1	P/Pf/C
33 Approved tha	wing methods used	_		-5	46	6	Wareweshing in	ed, constructed, & used stalled, maintained, & used: tes	t etrine			
34 Thermometer	rs provided and accurate		$\dashv$	Pf/C	47	7	Non-food contac	t surfaces clean	ı strips	$\rightarrow$	+	Pf/C C
	Food Identification						Tron 1002 bollings	Physical Facilities				
35 Food proper	ly labeled: original container			Pf/C	48	В	Hot & cold water	available adequate pressure				Pf
el lines et	Prevention of Food Contemination				49	9	Plumbing installe	d, proper backflow devices			F	P/Pf/C
Insects, roder Contamination	nts, & animals not present		I	Pf/C	50		Sewage & waste	water properly disposed		-+		P/Pf/C
88 Personal clea	prevented during food preparation, storage & display	$\dashv$	-	P/Pf/C	51	Щ	Toilet facilities pr	operly constructed, supplied, &	cleaned			Pf/C
	: properly used & stored	-+	-	Pf/C	52	-	Garbage & refuse	properly disposed, facilities ma	aintained		$\perp$	С
Washing fruits		$\rightarrow$	+	C	53	2	Adequate ventiles	installed, maintained, & clean			P	P/Pf/C
					1 04		Unednate Aetigist	ion & lighting, designated areas	used			C
	Josh Seyers 1							. 1				
Person in Charg	ge (signature)						Date: /	1719 License Poste	d (V)	V (circle		,—-
T	120000							( '   Electibe Loste	··· / /	e (circle	; one)	-
Lvan	Kwagala							<b>→</b>				- 1
Inspector (signal	ture)					Fo	llow up: YES	NO circle one) Follow u	p Date:			
									F			!



**HEALTH DIVISION** 

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

I am and I	1			HĻTH-F				1. /	-
Est. # /	036 Establishment	name:	Nuthin	But (	200 q	times	Date	: 7//7//	9
Ite	m/Location	Temp.	IEMPER	ATURE OB	SERVAT	Temp.	Maren	I continu	T
	Lmaker	4	11.01	III LOCALIOII		Temp.	item/	<u>Location</u>	Temp
	d Lmaker								_
	reach-in	41							
THUM!	- reach sin	40				<u> </u>			_
YOUUT	1 refingerator	38							
11/11/9C / 1	Metriderator	39	<u> </u>			-			_
ltem #		OBS	ERVATIONS	AND COR	RECTIVE	E ACTIO	VS		
- 6									
26	7.102.11 -	Klor	-king co	ontaine	St US	ed as	sanit	izer not	F
	i dentified	with	the c	ommar	na	me	on pre	o lable 1	in
	food prep	ors	a. (Ro	smovec	Lan	d la	belad		
43	4-903-11- not invort	Sin	ale - use	s Fork	S , K-1	9NG	Spoons	and kn	721
	not invort	5d	ulhile :	stored	in	hask	st tan	revent	, , , ,
	Cross - cor	Harr	ination	1.				10.011	
							<u> </u>		
			- 1		<del></del>				
			-//-						
			1/11	1					· .
		1	44						
	irge: (signature)							Date 7/17	119
nspector	Ivan Kab	agala						Date 7//7	1/19
		- A B							

#### **HEALTH DIVISION**

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

603-420-1730 ♣ Fax 603-424-0603
FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005 Est.# Establishment name: Marcis P127a Date: TEMPERATURE OBSIDEVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. tonders 12.5 170 refria erator 41 80 41 amalors I maker 40 OBSERVATIONS AND CORRECTIVE ACTIONS Item # 13 Food should be protocted from crosscan tamination by separating raw animal from ready-to-ear foods. Note: raw best stored next to subs in clear glas refriderator in oven area. 3-501.16 - Chicken tenders in Hot hold unite held 19 next to cook-line . C corrected 3-501-17 - No date marking on prepared 16 clear glass door refrigerator located Prepared food for more than 24 hour should marked to indicate the date should be comsumed or or less than 7 dags 3.304.14 - Wiping cloths stored while wot on prop 39 tables. Note: Wet wiping clothe should be stored in a sanifizing sout solution at proper concentration. under cook-line. Person in charge: (signature) Date Kwanala Date





432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730
FOOD ESTABLISHMENT INSPECTION REPORT

		טעו עוי	JIAD!	MOIT.	IVIC	TAT	ПА	SPECTION	REPORT				1 1
Establishmen	t/License # 30 -2 005-1		- 1	lo. of	Ris	kΕ	act	or/Interventi	on Violations		ATE _	7	18/
Establishmen	t type: The seeding Cafe		No. o	f Rep	eat	t Ri	sk F	actor/Interv	ention Violations		ime in: _		
Address:	446 Daniel Nichtle		HI	gh	Co Y	00	b		Total violations		ime out:	_	
Permit Holder	KLT ENTERPRISE	4 -		Ris	k C	ate	ope	TV	Capacity	Telepho	ne#		
Inspection Ty	pe 🔲 Provisional 🔃 Routine	=	□ F	7/1/				Complaint	Other	Liciebile	7110 #		
	KOSENI (ELL	NES.	1.48	F.(9)	0) ,	AN	0 8	JELIC HEALT	TON AN PRIORS				
	il cie designated combilance status (IN, DL) T. N.	(A) for	reach it	em					Manufactor to the state of	x for COS	and/or R		
Compliance stat	IN=in compliance OUT=not in complia	ince	NO=not	obser	ved	N/A	=not	applicable CO	S≂corrected on-site R=repeat	t violation			
	Supervision	100	23 K				Con	pliance status	ntially Nazardous Food 1		CO	S R	₹   V
IN OUT	Person in charge present, demonstrates			T 0.	7	-	16 I	N OUT N/AGNO	Proper cooking time & tempe	Ime/lem	perature		P/Pf/
0	knowledge and performs duties			Pf	╝		<u> 17</u> 1	<b>OM</b> AW TUO M	Proper reheating procedures			+	P
	Employee Health			+		1	18 <b>(</b> 1	OUT N/A NO	Proper cooling time & tempe	ratures		+	· P
2 YAY OUT	Management, all employees knowledge, responsibilities and reporting.	-		P/P	f	1	19 II	OUT N/A NO	Proper hot holding temperatu	ıres			P
3 IN OUT	Proper use of restriction and exclusion		+	P	$\dashv$	1	21 (1	AN TUCK	Proper cold holding temperate Proper date marking and disp	tures		┼	Р
X	Good Hygienie Practices			,					Time as a public health contr			+	P/Pt
4UN OUT NO	Proper eating, tasting, drinking, tobacco use			P/C		2	22 11	ONANTUO	procedures and records	OI.	- 1		P/Pf/0
5 IN OUT	No discharge from eyes, nose and mouth			С					Consumer Advis	erv		_	
6 IN OUT NO	Preventing contamination by Fiands					Γ,	ון בו	OUT MA	Consumer advisory provided			T	Т
	Hands clean and properly washed No bare hand contact with RTE food or a pre-		+	P/Pf			.0 17	1001100	undercooked foods				Pf
7 IN OUT N/A (10	approved alternative procedure properly allows		1	P/Pf		_			Highly Suspeptible Po	pulations			
TUO (1)8	Adequate handwashing sinks properly supplied	-	+-		$\dashv$	2	4 14	OUT NA	Pasteurized foods used; proh	ibited foods		$\Box$	P
8(0) (00)	and accessible	1		Pf/C					not offered Chemical				
	Approved Source	-				2	5 IN	OUT NA	Food additives: approved & us			<del></del>	DIDIO
9(II) OUT	Food obtained from approved source			P/Pf/C	5	$\overline{}$	- 1		Toxic substances properly ide	sed propert	ed .	<del> </del>	P/Pf/C
10 IN OUT N/A NO				P/Pf		20	g(IN	OUT	& used	manea, stor	5u,		P/Pf/C
11/0 OUT	Food in good condition, safe, & unadulterated	↓_	$\bot$	P/Pf				<u> </u>	informatice with Approve	d Proced	ures		
12 IN OUT NA NO	Required records available: shellstock tags, parasite destruction		1 1	P/Pf/C	:	27	7 IN	OUT (IA)	Compliance with variance, sp	ecialized			P/Pf
	Protection from Contamination								Process, & HACCP plan			<u> </u>	
13 IN OUT NA.	Food separated & protected	T -	T	P/C	-		_	Pick factors a	Po improporation	-1 1.1 T	ter t it	,	
14 (N'OUT NA	Food-contact surfaces: cleaned & sanitized			P/Pf/C				Prevalent conti	re improper practices or proced ributing factors of foodborne illr	dures ident	Ifled as the	a mos	st
15 IN OUT (A)	Proper disposition of returned, previously			p	1			interventions a	re control measures to prevent	t foodborne	illness or	nean iniury	.11 /
	Served, reconditioned, & unsafe food						-2						
	Good retail practices are preventative me	asurer	s to con	trol the	ado	lition	ctice	sthogone above					
Mark "X" in box	if numbered item is not in compliance Mark "	X" on	approp	iate bo	x fo	r CC	)S ai	nd/or R COS	ricals, and physical objects int = corrected on-site during ins	0 100ds. pection 1	R = repeat	viola	otion
		cos	R	٧	$\Box$					_	cos		V
8 Pasteurized ed	Safe Food and Water gs used where required								Proper Use of Uten	sils			-
9 Water & Ice fro	m approved source	-	<del>                                     </del>	P/Pf/C	-	41		In-use utensils	properly stored				C
Variance obtain	ned for specialized processing methods	<del></del>		PF	١.	42	14	Single use/sing	nent & linens: properly stored, dri de-service articles: properly sto	ed, & handle	d		С
	Food Temperature Control					44	_	Gloves used pr	conerty	orea & usea	<del>-   -  </del>		P/C C
	methods used: adequate equipment for			Dero	1 1				Utensils, Equipment and	Manding			U
temperature co				Pf/C		45		Food and non-f	food contact surfaces cleanable	e.			
Approved that	erly cooked for hot holding ing methods used	<u> </u>		Pf			$\perp$	Properly design	ned, constructed, & used		7	- 1	P/Pf/C
Thermometers	provided and accurate			C Pf/C		46	┦┤┤	Warewashing: i	installed, maintained, & used: t	est strips			Pf/C
	Food Identification		L	P1/C		41		Non-rood conta	ct surfaces clean				С
Food properly	abeled: original container	T	F	Pf/C		48	Т	Hot & cold wate	Physical Facilities r available adequate pressure	5 .			
	Prevention of Food Contamination					49	$\vdash$	Plumbing install	led, proper backflow devices				Pf P/Pf/C
Insects, rodents	, & animals not present	I		Pf/C		50	LΤ	Sewage & wast	e water properly disposed		++	_	P/Pf/C
Personal clean	evented during food preparation, storage & display	$\longrightarrow$		/Pf/C		51	Ш.	Toilet facilities p	properly constructed, supplied.	& cleaned		$\rightarrow$	Pf/C
	roperly used & stored	$\dashv$	-	Pf/C	-	52		Garbage & refus	se properly disposed, facilities	maintained			С
, Washing fruits &			$\dashv$	C	ŀ	53 54	<del>   </del>	- ilysical facilitie	s installed, maintained, & clear ation & lighting, designated are	ח	+	<b>↓</b>	P/Pf/C
					1	<u>~</u>	/	randrate Astitils	anon a lighting, designated are	as used			С
Juniar III	prail				_				I and a	1	20		1
erson in Charge	(signature)							Date:	1     License Pos	sted (Y	Ceire	le one	e)
Lian ko	nadald										4		
spector (signatu	N MARCA												
(Signatu	ie) (J						Fo	llow up: YE	S NO (circle one) Follow	up Date:			



### **HEALTH DIVISION**

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

Establishment/License # 30 -2 (005)	I	No. of F	Risk F	act	or/Intervention	on Violations	1	DATE	71	18/2
Establishment type: Ottoblish land	No.	of Repe	at Ri	sk F	actor/Interv	ention Violations				00%
Address: 242 Daniel Klebst		Hig				Total violations	<del>  </del> 1	ime o	ut:	
Permit Holder Arua LLC	<u> </u>	Ris	Cate	<u>acci</u>	7	Capacity	Talaah			
Inspection Type Provisional Routine		F/U	· Out		Complaint	Other	Teleph	one #		
	S 45 30.	4 m	AS AR	0 0	Complaint	Li Other				
L. Choice designated compliance status (IN, O) JT, N/2	A) for each i	tem				Referring 6578 to the control of the first	box for COS	and/or l	3	
IN=in compliance OUT=not in complian Compliance status	COS R	t observe	ed N/A	\=not	applicable CO	S=corrected on-site R=repe	at violation			
Supervision	COS R	V		Con	pliance status			- 0	cos	R V
Person in charge present, demonstrates	T	TE	-	16 f	ON AN TUO P	Proper cooking time & tem	( Ime/ ) en	perer	ire	P/Pf/
knowledge and performs duties		Pf	_	17 I	N OUT N/A/NO	Proper reheating procedure	es	+	_	P
Employee Health  Management, all employees knowledge,	<del></del>		4	18 1	ON KINTUO	Proper cooling time & temp	eratures			Р
responsibilities and reporting.	-	P/Pf	-	19    20 41	OUT N/A(NO)	Proper hot holding tempera	tures			P
Proper use of restriction and exclusion		P	1 1	21 J	OUT NAMO	Proper cold holding temper. Proper date marking and di	atures engeitien		$\rightarrow$	P/Pf
Scot Pyglenis Practices					OUTANAMO	Time as a public health con	troi:	_	+	
4 IN OUT NO Proper eating, tasting, drinking, tobacco use No discharge from eyes, nose and mouth		P/C		~~ II	TOOTWAND	procedures and records				P/Pf/
Preventing contamination by lands	<u> </u>	C	┧┟			Gonsumer Adv				
6 IN OUT NO Hands clean and properly washed		P/Pf	4   2	23 IN	I OUT (VIA)	Consumer advisory provide	d for raw or			Pf
7 IN OUT NIANO No bare hand contact with RTE food or a pre-		_	1  -			undercooked foods Highly Susceptible P				
approved alternative procedure properly allowed		P/Pf			SI = 108	Pasteurized foods used; pro	hibited food		<del></del>	1
8 IN Adequate handwashing sinks properly supplied		Pf/C		24 11	OUT NA	not offered	mbited idog.	´		₽
and accessible		1 "0				Chemical				
9 NOUT Food obtained from approved source		P/Pf/C			OUT NA)	Food additives: approved &	used proper	ly		P/Pf/C
10 IN OUT N/ANO Food received at proper temperature		P/Pf	2	g Try	OUT	Toxic substances properly in & used	lentified, sto	red,		P/Pf/C
11(N)OUT Food in good condition, safe, & unadulterated		P/Pf			Co	nformance with Approv	ed Proces	urac		-
12 IN OUT WANO Required records available: shellstock tags.		P/Pf/C	1 5	7 IN	OUT NA	Compliance with variance, s	pecialized		T	5,5
Protection from Contamination			[			Process, & HACCP plan				P/Pf
13 IN OUT(N) Food separated & protected		P/C		_	Rick factors as	re improper practices or proc	adura dalam	ALE: I		
14 IN OUT (VA) Food-contact surfaces: cleaned & sanitized		P/Pf/C			Prevalent contr	ributing factors of foodborne i	eaures iaen Ilness or iniu	tiried as irv. Publ	the mo ic Healf	ist Hi
Proper disposition of returned, previously Served, reconditioned, & unsafe food		Р			interventions a	re control measures to preve	nt foodborne	iliness	or injun	y.
, oe. red, reconditioned, a brisale lobd	6	ond Ret	all Pro	-						
Good retail practices are preventative mea	sures to co	ntrol the a	additio	n of r	athogens, chen	nicals, and physical objects in	nto foods			<u>.</u>
Wark X	on approp	riate box	for Co	2\$ a	nd/or R COS	= corrected on-site during in	spection	R = rep	eat viola	ation
Safe Food and Water	COS R	V							SR	V
8 Pasteurized eggs used where required		P	41		In-use uteneile	Proper Use of Ute properly stored	nsils			
9 Water & Ice from approved source		P/Pf/C	42		Utensils, equipm	ent & linens; properly stored, d	ried. & handi	ad	+-	C
0 Variance obtained for specialized processing methods		PF	43	$\rightarrow$	Single-use/sing	le-service articles: property s	tored & use	1		P/C
Food Temperature Control  Proper cooling methods used: adequate equipment for			44		Gloves used pr	CENTRAL CONTROL OF THE CONTROL OF TH				С
temperature control		Pf/C		Т-Т	Ecod and con f	Utensils, Equipment and contact surfaces cleanal	d Vending			
Plant food properly cooked for hot holding		Pf	45		Properly design	ed, constructed, & used	oie,			P/Pf/C
Approved thawing methods used		С	46		Warewashing: i	nstalled, maintained, & used:	test strips		+	Pf/C
Thermometers provided and accurate  Food identification		Pf/C	47		Non-food conta	ct surfaces clean				С
Food properly labeled: original container		Pf/C	48	7 7	Hot & cold upto	Physical Facilities available adequate pressure	es			
Prevention of Food Contamination			49	11	Plumbing install	ed, proper backflow devices	<u>e</u>	_	-	Pf P/Pf/C
Insects, rodents, & animals not present		Pf/C	50		Sewage & wasti	e water properly disposed			+	P/Pf/C
Contamination prevented during food preparation, storage & display Personal cleanliness	$\dashv$	P/Pf/C	51		Toilet facilities p	roperly constructed, supplied	l, & cleaned			Pf/C
Wiping cloths: properly used & stored	<del>-  -</del>	Pf/C C	52		Barbage & refus	se properly disposed, facilities s installed, maintained, & cles	s maintained	4		С
Washing fruits & vegetables		č	54	Q.	Adequate ventila	s installed, maintained, & clei ation & lighting, designated a	an reas used	-		P/Pf/C
Keyyr Padel				7		/ A	- V43 U3EU		1	
Person in Charge (signature)						11010				
		<del></del>			Date: 「	7   X   YLicense Po	osted ( Y	N (0	ircle on	ie)
Ishaila Killmakila						, , , , , , , , , , , , , , , , , , , ,				
Juan Kwagula					,					



### **HEALTH DIVISION**

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

Est. #	Establishment name	17001			Date: 7/8	119
	em/Location Tem		URE OBSERVA ocation	Temp.	Item/Location	Temp
					· · · · · · · · · · · · · · · · · · ·	
	0	BSERVATIONS A	ND CORRECTIV	E ACTIONS		
Item #						
4_	2-401-11- OK	ozerved e	mployee	eating	Cereal While	
	2-401-11- Ok handling food eat or drink	in prop	orea. No	ofe: EDY	ployees show	ıld
	expased.	in de Sta	griates (	arca wn	ers foud is r	101
_8	6.301.12 - K sink in prop	10 hand	drying y	rovisi	on at handu	joshina
	sink in prop	area.	0 0 '			
27	23-211	0 (	× .1	1 1	lia fi	
37_	3.305 · 11 · 1	DOXES OF	10005 2	tored o	urectly on Fl	oar_
	Wiest Middle	nave cool	nor Link	nop are	XI	
<u></u>	6-201.11 - FI	oor thro	vahout pr	rop area	dirty with a	121/2
	and debris.		<u> </u>		J	
511	( 2 -2 11 1:			1		
54	6-202.11 - Li	ght bulb	<u>above</u>	MICTOWC	ave not shelde	<u>d</u>
	there is expos				nt in area u	
	linens			TOPING	1 1010110110	GIRO
_	harge: (signature)	2-			Date 7 1 K	/19
nspector	Wan K Waty	a19			Date	1

### **HEALTH DIVISION**



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

YEllow

				ECITON				7	h	11			
Establishment	/License # 30-2 011		o. of Risk Factor/Intervention Violations DATE Time in: 13:0									# ]	
-	type: P23aroma	No	o. of	Repea	it F	Risk Fa	ctor/Interve	ntion Violations	-	Time o	ut: 🗷	: 5	<b>a</b>
Address: 28								Total violations	1_				
	Pizzaroma LLC			Risk	Ca	tegory		Capacity	Telep	hone #			
Inspection Typ	The state of the s	Γ	].F/	U			complaint	Other					
		E58 R	SKI	(46)	S A	No at		Mark "X" in appropriate b	ov for CO	S and/or	R		
Ci									at violation	O GITTOS OIL			
	IN=in compliance OUT=not in compliance	ON ex	=not	observed V	I N	I Comr	liance status	3-corrected on site 11 10ps			cos	R	V
Compliance statu	S	cos	PK.				Pote	Highly Hezardous Pood	Time/Te	mperel	UI D		P/Pf/C
	Supervision Person in charge present, demonstrates			P.6	1	16 (IN	OUT N/A NO	Proper cooking time & temp	oerature			-+	P
(1 th) OUT	knowledge and performs duties			Pf		17 IN	OUT N/A (10)	Proper reheating procedure Proper cooling time & temp	eratures		_	-+	P
	Employee Health					18 14	OUT N/A NO	Proper cooling time & tempera	tures				Р
2(IN) OUT	Management, all employees knowledge.			P/Pf	$\vdash$		OUT N/A NO	Proper cold holding temper	atures				P
	responsibilities and reporting.			P	1	21/1	OUT N/A NO	Proper date marking and di	sposition			-+	P/Pf
7 IN OUT	Proper use of restriction and exclusion	11					OUT NA NO	Time as a public health con	trol:	1		- 1	P/Pf/C
4UNOUT NO	Good Kyalenic Precilices Proper eating, tasting, drinking, tobacco use			P/C	1	22 IN	OUT NAME NO	procedures and records					
5 N OUT	No discharge from eyes, nose and mouth	$\vdash \lnot$		С	1			Consumer Adv	SOTY				
3/114/001	Preventing confamination by Hands					23 IN	OUT NA	Consumer advisory provide	ed for raw	or			Pf
6(IN)OUT NO	Hands clean and properly washed			P/Pf		20 111	00110	undercooked foods	amulatie	IFIS			
7 IN OUT N/A NO	No bare hand contact with RTE food or a pre-			P/Pf				Pasteurized foods used; pro	hibited fo	ods			Р
/ NOUT N/A NO	approved alternative procedure properly allowed				-	24 IN	OUT N/A	not offered					
8 NOUT	Adequate handwashing sinks properly supplied			Pf/C				Chemics					
0000	and accessible					25 IN	OUT NA	Food additives: approved &	used pro	perly		F	P/Pf/C
	Approved Source			P/Pf/C		1		Toxic substances properly i	dentified,	stored,		F	P/Pf/C
9 (IN OUT N/A NO	Food obtained from approved source Food received at proper temperature			P/Pf	1	26 (N	jour .	& used					
11/NOUT	Food in good condition, safe, & unadulterated			P/Pf	1		C	niormance with Appre	ved Pro	:d -d	<u> </u>		
	Required records available: shellstock tags,			P/Pf/C		27 IN	OUT (VA)	Compliance with variance, Process, & HACCP plan	Specialize				P/Pf
12 IN OUT WANO	parasite destruction			171110									
	Protection from Contamination			P/C		_	Disk factors	re improper practices or pro	cedures i	dentified	as the	most	
13 TH DUT N/A	Food separated & protected			P/Pf/C	1								
14 UN OUT N/A	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously	-		P	1		interventions a	are control measures to prev	ent foodb	orne iline	SS OF IN	ury.	
15 IN OUT N	Served, reconditioned, & unsafe food			· ·									
			G	odd Re	mil.	Practice	ethogons che	micals and physical objects	into food:	ŝ.			
	Good retail practices are preventative mea	sures	to co	ntrol the	agc v fo	r COS a	nd/or R CO	S = corrected on-site during	inspection	R=	epeat v		ion
Mark "X" in box	if numbered item is not in compliance Mark "	COS		V	<u> </u>	10000					cos	R L	_ v
	Safe Food and Water							Proper Use of U	tensils				С
28 Pasteurized s	ggs used where required			P	_	41	In-use utensil	s properly stored ment & linens: properly stored	dried & h	andled	- +	$\neg$	С
29 Water & Ice f	rom approved source			P/Pf/C	ŀ	42	Utensils, equip	ment a linens: properly stored	stored &	used			P/C_
30 Variance obta	nined for specialized processing methods			PF		43	Gloves used	properly					_ C
	Food Temperature Control					44 [		Utensils, Equipment 4	nd Vend	ding			
31 Proper coolin	g methods used: adequate equipment for			Pf/C	1		Food and non	-food contact surfaces clear	abie,			- 1	P/Pf/C
	perly cooked for hot holding			Pf		45 X	Properly design	aned constructed, & used	_	rine	-+	$\dashv$	Pf/C
	wing methods used			C		46	Warewashing	installed, maintained, & use	BQ, LEST ST	ipa			С
34 Thermometer	s provided and accurate			Pf/C		47	Non-food con	tact surfaces clean Physical Facil	dies.	-			
	Food Identification			546		48	Hot & cold was	ter available adequate press	sure				Pf
35 Food proper	y labeled: original container			Pf/C	-	49	Piumbing inst	alled, proper backflow device	es				P/Pf/C
	Prevention of Food Contemination		_	Pf/C	$\vdash$	50	COURSE R 100	ste water properly disposed				-	P/Pf/C Pf/C
16 Insects, rode	nts, & animals not present prevented during food preparation, storage & display			P/Pf/C	Н	51	Toilet facilities	properly constructed, suppl	lied, & cle	aned		-+	C
Personal clea				Pf/C		52	Garbage & re	fuse properly disposed, facili	ities main	ellien_	-+	$\dashv$	P/Pf/C
	: properly used & stored			C		53	Physical facili	ties installed, maintained, & tilation & lighting, designated	d areas us	sed			С
	s & vegetables			С	Ι.	54	Adequate veri	illiation of lighting, designated					
	1 si h										B.1		
1 61					_		Date:	License	Posted	<u>Y</u>	N (circ	le on	(9)
son in Char	ge (signature)												
van	Kungala								Have er	Deter			
ctor (signa						F	ollow up:	YES NO (circle one) Fo	HOW UP	Dave.			



### **HEALTH DIVISION**

432 Daniel Webster Highway Merrimack New Hampshire 03054

603-420-1730

101		HLTH-FRM-005									
Est. #30-2 Establishmen	HLTH-FRM-005  Est. #3D-2 Establishment name: \$\frac{12-20\com \alpha}{12-20\com \alpha} \text{Date:}										
Item/Location	Temp.		Temp.	Item/Location	Temp.						
Tuna / reach-in		Spaghetti Stove	200								
Ham I maker	56	Eggs/walk-in	41								
	59	Fish / walk-in	41								
Tomataes / Maker	52	Saldd / walkin	38								
Lettuce / maker		Salaa I walk iii									
Turkey / refrigerator	41										
Sausage   refrigerator											
Moof balls / Hot hold	165										
	0);	SERVATIONS AND CORRECT	IVE ACTIO	NS							
Item #											
20 3-501-16	- Pa	tentially al horse	ardous	Goods in							
من محمد المحمد ا	ممام	- nort to cook-	line r	not maintaining							
+00 (1, 10E	1000	less in the kitch	ien ar	ea. Note! Ham,							
Joseph Janes	104	fuce, furkey ar	d tor	10 salad held							
h-1 WECN	11d~	56 degrees.									
18700811	<u> </u>	o a degrad									
35 3-302.12.	klo	their original p	holdin	nd food that are							
55 5 BUZIZ	mm	their oridinal r	nackad	ie not identifi	ed						
With com	Man	name in storage	nex t	walk-in cooler. 1	lote:						
C-nava do 1	NO WE	provided during	inspe	sction.							
CONTROLL	IGING	provided daying									
45 4-501-13-	Cull	ting boards on m	laker	lables are subject	cted						
llaarin	a 101	ente renlace ha	ards b	scause their surr	3085						
to Scot III	b-	offectively clear	ned on	d sonitized.							
cari ionge		BIFECTIVE 19 CTCO	MAL GE								
teres in charge / tests >		MR		Date 7/2	4/19						
spector Tyan Ku	Jagul	0		Date 7/	24/19						
Sherrol MAIN LO	- WY 11 1	<u> </u>		<del></del>							



### **HEALTH DIVISION**

432 Daniel Webster Highway Merrimack New Hampshire 03054 603-420-1730 FOOD ESTABLISHMENT INSPECTION REPORT

		,	TESST	LADI	/10130171		1 11 11				T	-	1-	<del>u [</del> (	
E	stablishment	/License # 33/261	or/Interventio			DATE _ Time in	12	1 4	<del>7</del> / 5 O						
E	stablishment	type: Wasserman	1	<b>Vo.</b> 01	Repe	at F	Risk F	actor/Interve	ntion Violations			me out:			
		& Naticook Ro	<u>a</u> d						Total violations						
F	Permit Holder	TOWN			Risk	Ca	tegoi		Capacity	Teleph	<u>юле #</u>				
	nspection Typ	Dravinianal II Petitina		F	/U			Complaint	☐ Other						
		FO DERIVER L	NESS	354	ઝડેબા€ે	* /.	•		Mark "X" in appropriate bo	v for COS	and/or l	2			
-	C	rcle designated compliance status (IN, OUT, N/ IN=in compliance OUT=not in complia	A) for e	each ite	eheen/e	d N	/A=not	t applicable COS	S=corrected on-site R=repeat	violation	en la la	<u> </u>			
C	ompliance statu	IN=in compliance OUT=not in complia	LCO:	S R	V	1	Con	obusice status :				cos	R	V	
Ť	- Inpitalioe State	Supervision	100					Poles	Mally level of the level		nperet	#	—т	P/Pf/C	
1	(N) OUT	Person in charge present, demonstrates			Pf		16	N OUT N/A(NO)	Proper cooking time & temper Proper reheating procedures	erature		_	-	P	
	<u> </u>	knowledge and performs duties			1		18 1	N OUT N/A NO.	Proper cooling time & tempe	ratures				P	
	7	Employee Health Management, all employees knowledge,		T	T	1	19	N OUT N/A NO	Proper hot holding temperati	ures		$\rightarrow$		P	
1	U) OUT	responsibilities and reporting.			P/Pf	_	200	NIOUT N/A	Proper cold holding tempera	tures		-+	-	P/Pf	
3	(N) OUT	Proper use of restriction and exclusion	floor		Р		_		Proper date marking and dis Time as a public health contr	tol.	-	-+	_	P/Pf/C	
		Greek Mysterile Presiden			P/C	-	22	N OUT NO NO	procedures and records	<b>.</b>				P/PI/C	
	UN OUT NO	Proper eating, tasting, drinking, tobacco use No discharge from eyes, nose and mouth	+		C	1			Consumer Advi	sory					
1		Preventing contemination by Hands					00 11	N OUT (A)	Consumer advisory provided	for raw or	r			Pf	
6	NOUT NO	Hands clean and properly washed	T	1	P/Pf		23 11	N OUT WAS	undercooked foods						
	IN OUT N/A	No bare hand contact with RTE food or a pre-	1		P/Pf				Highly Synceptials Po	pulation	ds				
		approved alternative procedure properly allowe	d		1	-	24 11	N OUT NA	Pasteurized foods used; prof not offered	IIDILEG 100	49			P	
8/	IN OUT	Adequate handwashing sinks properly supplied	4		Pf/C		-		e)aminal	***************************************					
		and accessible Approved Source			1		25 II	N OUT NA	Food additives: approved & L	sed prope	erly		F	P/Pf/C	
g	-tN OUT	Food obtained from approved source	1	T	P/Pf/C			TOUT	Toxic substances properly id	entified, st	tored,		F	P/Pf/C	
10	IN OUT N/A NO	Food received at proper temperature			P/Pf	]	٣-		& used	- 1. ····	- Baker				
11(	IN OUT	Food in good condition, safe, & unadulterated			P/Pf	1		/ 8	Compliance with Approv	pecialized				D/04	
12/	MOUT NA NO	Required records available: shellstock tags,			P/Pf/C		27 11	TUO V	Process, & HACCP plan	peoplanzon				P/Pf	
P		Projection from Contamination							·						
13	NOUT N/A	Food separated & protected			P/C	1	_	Risk factors a	re improper practices or proce	edures ide	entified a	is the r	nost		
14	NOUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C	]		Prevalent conti	ributing factors of foodborne in the control measures to preven	iness of it at foodbor	njury. Pu ne illnes	s or ini	jury.		
15	IN OUT (A)	Proper disposition of returned, previously			P		-	intervenuons a	le control measures to preven	11.000.					
-		Served, reconditioned, & unsafe food			and Re	tail F	ractio	***							
		Good retail practices are preventative me	asures	s to co	ntrol the	addi	tion of	pathogens, cher	micals, and physical objects in	nto foods.	R = re	peat v	iolati	ion	
<u> </u>	Mark "X" in box	if numbered item is not in compliance Mark	"X" on :	approp	oriate bo	x for	COS	and/or R COS	= corrected on-site during in	specia		os		V	
<del> </del>		Safe Food and Water	cos	K	- V				Proper Use of Ute	nelle					
28	Pasteurized e	gs used where required	Т		Р		41	In-use utensils	properly stored			-+	$\dashv$	C	
29	Water & Ice fr	om approved source			P/Pf/C	П	42	Utensils, equipa	nent & linens: property stored, o gie-service articles: property s	ried, & hal	ndled sed	_	$\dashv$	P/C	
30	Variance obta	ned for specialized processing methods			PF		43	Single-use/sing		TOTAL OF IL		$\neg \vdash$		С	
	I December 1	Food Temperature Control					-8-3	Gloves used p	Utensils, Equipment as	d Vendi	ng				
31	temperature c	methods used: adequate equipment for			Pf/C		45	Food and non-	food contact surfaces cleana	ble,				P/Pf/C	
32	Total Control	perly cooked for hot holding	_		Pf	П		Property design	ned constructed, & used	_		-+	-+	Pf/C	
33	Approved thay	ving methods used			C		46	Warewashing:	installed, maintained, & used act surfaces clean	, rest surp	73	$\overline{}$	$\dashv$	C	
34	Thermometers	provided and accurate			Pf/C		47	Non-rood conta	Physical Facility	65					
35	Food property	Food Identification labeled: original container		1	Pf/C		48	Hot & cold water	er available adequate pressu	re			7	Pf	
55	1 Food property	Prevention of Food Contamination					49	Plumbing insta	lled, proper backflow devices					P/Pf/C	
36	Insects, roden	s, & animals not present			Pf/C		50	Sewage & was	te water properly disposed	d & alasa	ed	-+	+	Pf/C	
37		revented during food preparation, storage & display			P/Pf/C Pf/C	-	51	Garbage & ref	properly constructed, supplieuse properly disposed, facilitie	es maintai	ned		$\perp$	С	
38	Personal clear	properly used & stored	+		C		53	Physical facilities	es installed, maintained, & cli	ean			_	P/Pf/C	
40		& vegetables			Ċ	1	54 🔏	Adequate venti	lation & lighting, designated a	areas use	d (C	<u> </u>		C	
	/11/	06							1 1					ſ	
_	7111	121/0						Date:	// ZU// License F	Posted	PN	(circl	e on	ie)	
Pe	rson in Charg							Date:	1 CY   LIGHTISE !		1				
T	· vaa	- Reculique la							<i>&gt;</i>						
<u>&gt;</u>	manday (pignal	1 1					F	Follow up: Y	ES NO circle one) Follo	ow up D	ate:				



### **HEALTH DIVISION**

432 Daniel Webster Highway Merrimack New Hampshire 03054 603-420-1730 FOOD ESTABLISHMENT INSPECTION REPORT

											_ /	r 1.
Establishmen	t/License # 50 -4 /003C		No. of	Risk	Fa	acto	r/Interventio	on Violations		DATE	71	25//
Establishmen	type: Sarno /stone and F 6 Daniel Webster Hid Sarno Sweet / St	V6	lo. of Rei	eat R	₹is	sk Fa	actor/interve	ention Violations	1	Time in	: 10	7:00
Address: Li	6 Daniel Webster His	lia.	(1/Ait	F				Total violations		Time ou	ıt:	
Permit Holder	Sama Suiset / Sh	L	OMP	k Cal	17	000	,	Conneity	Talani			
Inspection Ty	pe Provisional Routine	713C	☐ F/U	ok Odi	LE!	gory	Complaint	Capacity	Telepi	hone#		
		A Heles	To a second	ing A	100	2 0131	Somplaint	Other		<del></del>		
	ircle designated compliance status (IN, OUT, N/	A) for e	ach item					Mark "Y" in appropriate I	hoy for CO!	S and/or E	,	
	IN=in compliance OUT=not in complia	nce N	O≒not obse	ved N/	/A=	=not a	applicable CO	S=corrected on-site R=repe	at violation	o anaoi i	<u> </u>	
Compliance stat	us	COS	RV		C	Comp	liance status			IC	os I	R V
	Supervision Person in charge present, demonstrates	-			L		Pote	dially liverreque Food	Time/Tel	nperetu	70	
1 IN OUT	knowledge and performs duties		P	'	1	16 IN	OUT N/A NO	Proper cooking time & tem Proper reheating procedure	perature		$\rightarrow$	P/Pf/0
	Employee Health				1	IA IN	OUT N/A NO	Proper cooling time & temp	es estaturas		+	P
2 <b>0</b> OUT	Management, all employees knowledge.				1	9 IN	OUT N/A NO	Proper hot holding tempera	tucoc			P
	responsibilities and reporting.		P/F	*	20	O (IN)	OUT N/A	Proper cold holding temper	atures	-	-+-	P
3 (N) OUT	Proper use of restriction and exclusion		P					Proper date marking and di	sposition		$\top$	P/Pf
44HOUT NO	Good Hygienic Practices					-	OUT N/A NO	Time as a public health con			$\top$	P/Pf/C
5 10 OUT NO	Proper eating, tasting, drinking, tobacco use  No discharge from eyes, nose and mouth	_	P/0			- 114	0071107110	procedures and records				P/PI/C
3 842001	Preventing contamination by hands		c					Consumer Adv				
6 INJOUT NO	Hands clean and properly washed		1 00		23	3 IN	OUT N/A	Consumer advisory provide	d for raw or	r :		Pf
	No bare hand contact with RTE food or a pre-	-	P/P		_			undercooked foods				
7 IN OUT NO NO	approved alternative procedure properly allowe	ا	P/P					Alchly Susceptible P				
8 OUT	Adequate handwashing sinks properly supplied	<u> </u>			24	4 IN (		Pasteurized foods used; pro not offered	nibited too	as		P
DOM OUT	and accessible	` [	Pf/C				.616.	Chemical				
	Approved Source			7	25	5 IN (	OUT MA)	Food additives: approved &	used prope	erty		P/Pf/C
9 (NOUT	Food obtained from approved source		P/Pf/	-		3 (N)	-	Toxic substances properly ic			+	_
10 IN OUT N/A NO	Food received at proper temperature		P/P		20		501	& used				P/Pf/C
11/1) OUT	Food in good condition, safe, & unadulterated	1	P/P				Co	Meditalice with Approv	ed Proce	dures		
12 IN OUT NA NO	Required records available: shellstock tags, parasite destruction		P/Pf/		27	7 IN C	DUT N/A)	Compliance with variance, s	specialized			P/Pf
	Protection from Contamination							Process, & HACCP plan			Щ.	
13 INOUT N/A	Food separated & protected	1	P/C	-			Right factors as	re improper practices or proc	aduraa ida	adifical co	Ab	4
14 NOUT N/A	Food-contact surfaces: cleaned & sanitized		P/Pf/0	5		F	Prevalent contr	ibuting factors of foodborne	illness or in	inaneu as ina Publ	ic Hea	J5L Hh
15 IN OUT 🗚	Proper disposition of returned, previously		- р	7		i	nterventions a	re control measures to preve	nt foodborr	ne illness	or injur	ry.
0	Served, reconditioned, & unsafe food	1	1 -									
	Good retail practices are preventative me	acilrac	Good R	a additi	ne on	mces	thosono ober					
Mark "X" in box	if numbered item is not in compliance Mark ".	X" on a	ppropriate b	ox for C	CO	S and	d/or R COS	= corrected on-site during in	nto toods.	R = repe	est viol	lation
		cos						TO THE COLOR OF TH	10 pcouoii		SR	
10	Safe Food and Water							Proper Use of Uta	neils			Ш
Pasteurized eg Water & Ice fro	ggs used where required om approved source	$\vdash$	P		41	11!	n-use utensils	properly stored				С
0 Variance obtai	ned for specialized processing methods		P/Pf/C		42 43	+ 15	Jitensils, equipm	ent & linens: properly stored, o	tried, & hand	dled	+-	С
	Food Temperature Control				14	118	Gloves used pr	le-service articles: properly s	stored & us	ed	<del> </del>	P/C C
Proper cooling	methods used: adequate equipment for	T			* *	1 1		Utensils, Equipment en	والمحملة الم			1.0
temperature co	ontrol	1 1	Pf/C			] ]F	god and non-f	ood contact surfaces cleanal	ble ble	58		_
	perly cooked for hot holding		Pf	1 4	15	X	roperly design	ed, constructed, & used	D101			P/Pf/C
	ing methods used		С		16	<u> </u> ]٧	Varewashing: i	nstalled, maintained, & used	: test strips		$\top$	Pf/C
4) Tilletillotherers	provided and accurate		Pf/C	4	7		lon-food conta	ct surfaces clean				С
Food properly	Food Identification labeled: original container		T DVO				1.45	Physical Faciliti				
er 1 resulproperty	Prevention of Food Contamination	_	Pf/C	4	$\rightarrow$			r available adequate pressur			╀	Pf
6 Insects, rodent	s, & animals not present		Pf/C	50	_			ed, proper backflow devices e water properly disposed			+-	P/Pf/C
7 Contamination pr	evented during food preparation, storage & display	-	P/Pf/C	5	-	I	ollet facilities n	e water properly disposed roperly constructed, supplied	1 & cleane	d	+	P/Pf/C Pf/C
Personal clean	liness		Pf/C	52		G	iarbage & refus	se properly disposed, facilitie	s maintaine	ed	+	C
	properly used & stored		C		3	XP	hysical facilitie	s installed, maintained, & cie	an			P/Pf/C
Washing fruits	& vegetables		C	54	4	A	dequate ventila	ation & lighting, designated a	reas used			С
Uecss?	ica Sarno Matthe	26-	Lande	. <						7		
erson in Charge	(signature)	<u>, G</u>	CETTURE VAIL				Date: 7	tosto in -		7)		
T							Date; /	/25 // License P	osted (	N (0	ircle o	ne)
Luan	Kuladala							- N				
nspector (signatu	ire)				_	Foll	low up: YE	S (NO)(circle one) Follo	W Up Def	<b>A</b> *		
					_	. 411		Cura (oncie one) Louis	ab Dar	· .		



**HEALTH DIVISION** 

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

Ent #0	Establishes 4		- M-10 A	CTONC OF	nd Kirk	Date: 7 25	Q
Est. #2	Establishment	name:	Sarno	STONE OF	ATIONS		·
Ite	m/Location	Temp.	Item	/Location	Temp.	Item/Location	Temp.
		1					
1=993	Refrigerator Refrigerator	41					
MITE	hetrigerator	40					
Gream	Refrigerator						
		C) in C'		AND CORREC	TIVE ACTIONS		
Item #		ORS	ERVATIUS S	AND CORREC	ALTE MOINSING		
					1 .		
45	4-402.12.	Ob:	served	raw woo	od piece	2 NOED 10	1
	Support	shelv	ing In	kitchen.	Note: Ur	itreated wood	<u>d</u>
	OF 10 Sho	uld r	not his	used ass	od in ki	s used to attracted wood	it
	is painted		dranka =				
	15 painted	QF.	попе				
		1			1	h links	c)
54	6-201 - C	) DSGT1	red hal	e arounc	bibe b	oene tration b	<del>y</del>
	13 vot sink	loc	ated x	n the Ki	tchen.		
			·				
Percen in al	narge: (signature)	22		alle 7	and-	Date 7	125/8
	7-/	-		- wasten		Date 7/-	121/15
Inspector	Ivan k	was	1/1/00				7 /



#### **HEALTH DIVISION**

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

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FOOD ESTABLISHMENT INSPECTION REPORT No. of Risk Factor/Intervention Violations Establishment/License # Time in: Establishment type: No. of Repeat Risk Factor/Intervention Violations Time out Address: ng4er Total violations Permit Holder Risk Category Capacity Telephone # Inspection Type Provisional Routine Other □ F/U Complaint FOODBOOK THE ILLERES IN THE PROPERTY AND PUBLIC TO SAME HAVE AND PUBLIC TO SAM Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R V Compliance status Supervision Potentially Hezerdous Food Time/Temperature Person in charge present, demonstrates 16 NOUT N/A NO Proper cooking time & temperature OUT P/Pf/C knowledge and performs duties 17 IN OUT N/A NO) Proper reheating procedures Employee Health 18 (NOUT N/A NO Proper cooling time & temperatures Management, all employees knowledge. 2(IN OUT 19 IN OUT N/A NO Proper hot holding temperatures responsibilities and reporting. Proper cold holding temperatures 20 TN OUT N/A ρ 3 IN OUT Proper use of restriction and exclusion Ρ 21 IN OUT N/A NO Proper date marking and disposition P/Pf **Good Hygiesic Practices** Time as a public health control: 22 IN OUT (NA NO P/Pf/C 4 IN OUT Proper eating, tasting, drinking, tobacco use P/C procedures and records 5 NOUT No discharge from eyes, nose and mouth С Consumer Advisory Preventing contamination by Handa Consumer advisory provided for raw or 23 IN OUT N/A Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7(IN)OUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NA D Adequate handwashing sinks properly supplied not offered Pf/C and accessible Chemical Approved Source 25 IN OUT N/ Food additives: approved & used properly P/Pf/C Food obtained from approved source 9 (N)OUT P/Pf/C Toxic substances properly identified, stored, 26 IN OUT P/Pf/C 10 IN OUT N/A(NO Food received at proper temperature P/Pf 11(IN OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags. 12 IN OUT NA NO Compliance with variance, specialized P/Pf/C 27 IN OUT NA parasite destruction P/Pf Process, & HACCP plan Protection from Contamination 13 (INVOUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 DOUT NA Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT WA Served, reconditioned, & unsafe food Good For Progress Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R V COS R Safe Food and Water Proper Use of Utensils 28 41 In-use utensils properly stored Pasteurized eggs used where required С Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled С Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food Temperature Control Gloves used properly C Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used 46 С Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C X Non-food contact surfaces clean С Food Identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored С 53 P/Pf/C Physical facilities installed, maintained, & clean Washing fruits & vegetables Adequate ventilation & lighting, designated areas used С Person in Charge (signature) License Posted N (circle one) inspector (signature) NO (circle one) Follow up Date: Follow up: YES



### **HEALTH DIVISION**

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

		FOOD ESTABLISHME		EPORT	
Est. # Est	ablishment name:	D.W. DINNEL		Date:	
		TEMPERATURE OF	SERVATIONS		
Item/Locati			Temp.	Item/Location	Temp.
Sausage Ima		Ham Refriger			
Tomatoes / m		Chili Lwalk-in	1 35		
mac and che	sese 40	Eggs/ Walk +i	1 34		
Tuna I reac		Milk rofrige	rator 36		
Turkey 10	ach-in 38	J			
Colesiawir	sFrideralar 40				
Gray Hot	hold 155				
λ0 τ					
item #	OB	SERVATIONS AND COR	RECTIVE ACTION	S	
41 3-3	04-12 - 0	observed &	ce 2 coop	stored on un	clean
top	surface of	ice machine.	ICE SCO	ops should be	
Store	ed in a c	lean and pro	tected lo	cations.	
112 4-91	01.11 - Ok	served wat a	stacking d	of Utensils Come	stal
(pan)	above me	eat slicer lo	coted in f	and wren area.	Note'
afts	releaning	and sanitiair	a intensil	s show he air	c dried
hefor	e storage	3.	y v.orani	A STIGUE INS CITE	<u>-01160</u>
	5,0,09				
45 4-50	11.12 - C	Iting board	ah malak	table located	in
	is suk	vesta la se	Wiba Nie	ase re-surfac	111
A 7-	splace it.	ABC180 10 2C	31111g. Ple	036 16-301 FOL	001
17416	spiace it.				
10 11-00	72.12 51	-1	1		1
41 40	$\frac{3}{\sqrt{3}}$	siving in woi	K-111 COO 16	er not cleans	2 9
ar I	red vency	n <del>ess</del> neces	sary to p	reclude accum	in la trail
OF K	ouild-up.				
54 6-20	1 1 1-1	P 1	4.3.	1 1	
0 20		or under coak	f-line and	dish machine di	r10.
Person in charge: (sign		The state of the s		Date (/	3/17/9
Inspector + 10	in kwad	(Iu		Date 7/3/	1/4



#### **HEALTH DIVISION**

432 Daniel Webster Highway Merrimack New Hampshire 03054 603-420-1730
FOOD ESTABLISHMENT INSPECTION REPORT

Gragn

							SPECITOR				1	. 1.
Establishment/L	icense # 20/003 ~ [							tion Violations	DAT		13	1//
Establishment ty	/pe: P122 i CO							vention Violations	Time	e in: _{	11.5	00 व
Address: 7 (	Continental Rlu	d	Ma	rri	M	CLC	? <b>K</b>	Total violations	, Ilme	out:	12:	00
Permit Holder	Prairo			Risk	Cate	go	ry	Capacity	Telephone	#		
Inspection Type	☐ Provisional ☐ Routine		F/U			Ň	Complaint	Other	, , , , , , , , , , , , , , , , , , , ,			
	-000 M (A) (A) (A)		In SALA	ৰূপে:	SAN	D P						
Circle	e designated compliance status (IN, OUT, N/	A) for	each item					Mark "X" in appropriate b	ox for COS and	or R		
Compliance status	IN=in compliance OUT=not in complia	nce N	S R	served V	I N/A	=no	t applicable. C npliance statu	OS=corrected on-site R=repea	at violation_	1000		T 16
λ	Supervision	100	3 1	¥		СОП		is landally flazyrdaus Food	Ti	COS	I R	V
1 (IN) OUT · P	Person in charge present, demonstrates	T	T		1	16(1	NOUT N/A NO	Proper cooking time & temp	receptive	stare	Т	P/Pf/
k	nowledge and performs duties			Pf	1	17 Ī	N OUT N/A(N)	Proper reheating procedure	s	+	$\vdash$	P
A	Employee Health		., .		1	ា ខា	NOUT N/A NE	Proper cooling time & temp	eratures			P
	fanagement, all employees knowledge,	-		P/Pf	1	19/	NOUT NA NO	Proper hot holding tempera	tures			P
	esponsibilities and reporting. Proper use of restriction and exclusion	-	+ +	P	2	20 0	NOUT N/A	Proper cold holding temperators Proper date marking and dis	atures	-	├	P
X	Good Hygienic Practices					_				+-	-	P/P
4 IN OUT NO P	roper eating, tasting, drinking, tobacco use	T	T	P/C	2	2 1	NOUT WA NO	procedures and records	uo).			P/Pf/
5(IN OUT N	o discharge from eyes, nose and mouth			С				Consumer Adv	sorv			
	Preventing contamination by Hands				1	26	OUT N/A	Consumer advisory provided				T
	ands clean and properly washed			P/Pf	Ľ	ال د	JUUT NA	undercooked foods				Pf
	bare hand contact with RTE food or a pre-			P/Pf				Highly Susceptible P	opulations .			
ap	proved alternative procedure properly allower		<del>                                     </del>	** '	2	4 IN	OUT (VA)	Pasteurized foods used; pro	hibited foods			Р
	lequate handwashing sinks properly supplied d accessible		1   6	YF/C	ļ_			not offered	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,			
	Approved Source	1			-	E 15	LOUIZ NA	Chemical				
9 (IN OUT _   Foo	od obtained from approved source	7	1 10/	Pf/C	_	-3	OUT NA)	Food additives: approved & Toxic substances properly id		+		P/Pf/C
	od received at proper temperature			/Pf	26	3 (N	DUT	& used	entifiea, storea,	1 1		P/Pf/C
1(IN)OUT For	od in good condition, safe, & unadulterated		<del></del>	/Pf				onformance with Approv	ed Procedure			
2 IN OUR NAMO Re	quired records available: shellstock tags,			Pf/C	2.	7 16	OUTNA	Compliance with variance, s	pecialized	1		
par	rasite destruction			71/6	21	<i>-</i> IIS	TOOTIVA	Process, & HACCP plan		1 1		P/Pf
3 NOUT N/A Fo	Protection from Contamination	, _				_						
	ood separated & protected ood-contact surfaces: cleaned & sanitized	-		/C Pf/C				are improper practices or proc				
- 0-	oper disposition of returned, previously	-					interventions	ntributing factors of foodborne i are control measures to preve	liness or injury, i	oublic H	lealth	
	erved, reconditioned, & unsafe food			P		_	anterventions.	are control measures to preve	III IOOUDOINE IIII	585 UT II	ijury.	
	0-1-1-1		9000	Refe	Prac	ctic	s					
Mark "X" in boy if n	Good retail practices are preventative meaumbered item is not in compliance Mark "	esures	to contro	the a	ddition	of	pathogens, ch	emicals, and physical objects in S = corrected on-site during in	nto foods.			
THAT I HE DON II II	ambored term is net in compilation. Intal K	cos	R	/ JOX	IOI CC	JO 8	ng/or R CC	is = corrected on-site during in	spection R =	cos		ION V
	Safe Food and Water	1000						Proper Use of Ute	nelle	1003	K	
	used where required			5	41	X	In-use utensi	ls properly stored	1988			C
Water & Ice from a	approved source			Yf/C	42		Utensils, equip	oment & linens: properly stored, d				Ċ
Variance obtained	for specialized processing methods		[ P	F	43	$\rightarrow$	Single-use/si	ngle-service articles: properly s	tored & used		$\Box$	P/C
Droper engling me	Food Temperature Control  thods used: adequate equipment for				44		Gloves used					C
temperature contro			Pf	/C	-	<del></del>	[Food and	Utensiis, Equipment an				
	y cooked for hot holding		P	f	45			n-food contact surfaces cleanal gned, constructed, & used	ole,		- [	P/Pf/C
Approved thawing	methods used		-		46	+		: installed, maintained, & used	test strins	$\rightarrow$	$\dashv$	Pf/C
Thermometers pro	vided and accurate		Pf.	_	47	_		tact surfaces clean	. tost strips		+	C
	Food Identification							Physical Faciliti	es			
Food properly lab	eled: original container		Pf/	C	48	П	Hot & cold wa	iter available adequate pressur	e		I	Pf
	revention of Food Contamination				49	Н		alled, proper backflow devices			_	P/Pf/C
	animals not present inted during food preparation, storage & display		Pf/P		50	H		ste water properly disposed	1.0.1-	$\bot$	-	P/Pf/C
Personal cleanlines			Pf/	_	51	H		properly constructed, supplied fuse properly disposed, facilitie		-+	-+	Pf/C C
Wiping cloths: prop			T C	_	53	Н	Physical facilit	ties installed, maintained, & cle	an annameu	+		P/Pf/C
Washing fruits 2 we	o et oles		С		54	X	Adequate ven	tilation & lighting, designated a	reas used	$\top$	<del>-   -</del>	C
( Million and and and and and and and and and an	4			_		, ~						
ersen in Charge (s	ignatural											
							Date:	License P	osted Y I	V (circi	e one	)
Lidin	Kwadala											
spector (signature)						E-	ollow up: Y	/EQ. NO (sizely and E. III	D-1			
(alginataro)	()						mow up: 1	(ES NO (circle one) Follo	w up Date:			
	w/											



### **HEALTH DIVISION**

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

			HLTH-FRM-00:	5		1 .		
Est. #30 003 -1 Es	tablishment name:			Date:	Date: 7/3//19			
14			iure observ	the state of the s				
Item/Locat			Location	Temp.	ltem/L	_ocation	Temp.	
Chicken / ma	iker 40	Spaghe Meat sa	Hilmake	139				
BEEF / read	1-in 41	Weat 20	nce 2 pare	165				
Raw chicken	40			34				
Shrimp/rea	ach-in 40	Ham/W	alk-in	38				
Tomatoes	39	Fags/		45				
Sawage I rei	ach-in 36	00						
riceball /rec	20h-in 38							
Item #	<u>O</u>	SERVATIONS A	ND CORRECT	IVE ACTIO	N'S			
3-1								
41 33	04.12 - 100	2000b	handle is	conti	act with	ice in		
Soda	a machine	located i	n bever	age of	ation. Not	e: Scoop	5400 b	
be s	lored in Fo	od with t	heir hand	dies a	bove the	top of	Food	
	the conta							
54 6-4	103.11 - Ob	served per	rsonal dr	rinks	stoved o	bove rea	ch-in	
000	er located	in kitcher	Note:	person	al drinks	should	bs	
store	id in a des	i anated	arso whi	eke co	ntamina	tion of	Food	
sina	le-ust its	ms can v	not occur			,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	100 37	
J								
		<u> </u>						
Parcan in channel	Att	<b>P</b> )				- 01.	21/10	
Person in charge: (si	1	10				Date 7	311/7	
Inspector LVQ1	1 Mugg	गुप				Date / / 3	1119	



#### **HEALTH DIVISION**

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

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FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # 3 1/2 No. of Risk Factor/Intervention Violations 003\_1 Establishment type: Subunu No. of Repeat Risk Factor/Intervention Violations Time out: 13 Continento KIVd Total violations Permit Holder Shree ha hu char Risk Category Capacity Telephone # Inspection Type Provisional Routine F/U ☐ Complaint Other Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status COS R Popertially Hazardous Food Time/Temperature

16 IN OUT (//) (Ø) Proper cooking time & temperature Supervision Person in charge present, demonstrates P/Pf/C OUT 17 (NOUT NA NO Proper reheating procedures knowledge and performs duties p Employee Health 18 IN OUT WANO Proper cooling time & temperatures P Management, all employees knowledge. 2(IN) OUT 19 IN OUT N/A NO Proper hot holding temperatures P P/Pf responsibilities and reporting. 20 NOUT N/A Proper cold holding temperatures P 3 (N) OUT P Proper use of restriction and exclusion 21 NOUT N/A NO Proper date marking and disposition P/Pf **Good Hygianic Practices** Time as a public health control: 22 IN OUT N/A NO 4 UN OUT P/Pf/C NO Proper eating, tasting, drinking, tobacco use P/C procedures and records No discharge from eyes, nose and mouth 5 IN OUT C Consumer Advisory Preventing contamination by Hands Consumer advisory provided for raw or 23 IN OUT N/A 6 IN OUT NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-7 (N)OUT N/A NO Highly Susceptible Populations P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NA P Adequate handwashing sinks properly supplied not offered 8 W OUT Pf/C and accessible Chemical 25 IN OUT NA Approved Source Food additives: approved & used properly P/Pf/C 9 (IN OUT Food obtained from approved source 10 DOUT N/A NO Food received at proper temperature Food obtained from approved source P/Pf/C Toxic substances properly identified, stored. 26 IN OUT P/Pf/C P/Pf 11 **(1)** OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags. Compliance with variance, specialized 12 IN OUT WANO P/Pf/C 27 IN OUT WA P/Pf parasite destruction Process, & HACCP plan Protection from Contemination 13 UNIOUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 IN OUT NA Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously 15 IN OUT N interventions are control measures to prevent foodborne illness or injury. Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R V Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required 41 In-use utensils properly stored Water & Ice from approved source 42 X Utensils, equipment & linens: properly stored, dried, & handled 43 X Single-use/single-service articles: properly stored & used P/Pf/C Variance obtained for specialized processing methods PF P/C Food Temperature Control Gloves used properly С Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, P/Pf/C Plant food properly cooked for hot holding Ρf Properly designed, constructed, & used Approved thawing methods used 46 Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean С Food identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Sewage & waste water properly disposed Pf/C 50 P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored 53 C Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables 54 Adequate ventilation & lighting, designated areas used Person in Charge (signature) License Posted N (circle one) van Inspector (signature) YES MO circle one) Follow up Date: Follow up:



### **HEALTH DIVISION**

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

Est. #30/003-  Establishment	name:	Subwad		Date: 7/3/1/9	
Item/Location	Temp.	TEMPERATURE OBSERVAT	Temp.	Item/Location	Temp.
Ham Wolkin	38	Moat hall Hot hold		Itom/Location	Temp.
Chicken / walk-in		milk/ no Frigorator	7		
Meat ball / walk-in	39				
Chicken / maker	39				
Beef/maker	38				
Tomatoes Imaker	39				
Turkey Reach-in	40				
Lettuce Reach-in	40				
OBSERVATIONS AND CORRECTIVE ACTIONS					
4-903.11 - Observed single-Use items in boxes stored directly on Floor next to walk-in Freezer. Note: single-use item should be stored where they are not exposed to containination or stored 6 inches above the Floor  4-901.11 - Observed wet stacking of metal pans in warewas station. Note: After cleaning and sanitizing metal pans should be air-dried before stacking.					
the state of the s	ects.	J. Patel		Date 7/3/	119