



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

GREEN

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>3C/191-1361</u>		No. of Risk Factor/Intervention Violations		DATE	
Establishment type: <u>Lindt chocolate</u>		No. of Repeat Risk Factor/Intervention Violations		Time in: _____	
Address: <u>80 Premium Outlet</u>		Total violations		Time out: _____	
Permit Holder <u>Lindt</u>		Risk Category		Capacity	
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #			
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>					
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	
<b>Supervision</b>					
1	OUT				Pf
Person in charge present, demonstrates knowledge and performs duties					
<b>Employee Health</b>					
2	OUT				P/Pf
Management, all employees knowledge, responsibilities and reporting.					
3	OUT				P
Proper use of restriction and exclusion					
<b>Good Hygienic Practices</b>					
4	OUT				P/C
Proper eating, tasting, drinking, tobacco use					
5	OUT				C
No discharge from eyes, nose and mouth					
<b>Preventing contamination by Hands</b>					
6	OUT				P/Pf
Hands clean and properly washed					
7	OUT				P/Pf
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					
8	OUT				Pf/C
Adequate handwashing sinks properly supplied and accessible					
<b>Approved Source</b>					
9	OUT				P/Pf/C
Food obtained from approved source					
10	OUT				P/Pf
Food received at proper temperature					
11	OUT				P/Pf
Food in good condition, safe, & unadulterated					
12	OUT				P/Pf/C
Required records available: shellstock tags, parasite destruction					
<b>Protection from Contamination</b>					
13	OUT				P/C
Food separated & protected					
14	OUT				P/Pf/C
Food-contact surfaces: cleaned & sanitized					
15	OUT				P
Proper disposition of returned, previously Served, reconditioned, & unsafe food					
<b>Good Retail Practices</b>					
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					
Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation					
Compliance status		COS	R	V	
<b>Safe Food and Water</b>					
28					P
Pasteurized eggs used where required					
29					P/Pf/C
Water & Ice from approved source					
30					PF
Variance obtained for specialized processing methods					
<b>Food Temperature Control</b>					
31					Pf/C
Proper cooling methods used: adequate equipment for temperature control					
32					Pf
Plant food properly cooked for hot holding					
33					C
Approved thawing methods used					
34					Pf/C
Thermometers provided and accurate					
<b>Food Identification</b>					
35					Pf/C
Food properly labeled: original container					
<b>Prevention of Food Contamination</b>					
36					Pf/C
Insects, rodents, & animals not present					
37					P/Pf/C
Contamination prevented during food preparation, storage & display					
38					Pf/C
Personal cleanliness					
39					C
Wiping cloths: properly used & stored					
40					C
Washing fruits & vegetables					
<b>Proper Use of Utensils</b>					
41					C
In-use utensils properly stored					
42					C
Utensils, equipment & linens: properly stored, dried, & handled					
43					P/C
Single-use/single-service articles: properly stored & used					
44					C
Gloves used properly					
<b>Utensils, Equipment and Vending</b>					
45					P/Pf/C
Food and non-food contact surfaces cleanable, Properly designed, constructed, & used					
46					Pf/C
Warewashing: installed, maintained, & used: test strips					
47					C
Non-food contact surfaces clean					
<b>Physical Facilities</b>					
48					Pf
Hot & cold water available adequate pressure					
49					P/Pf/C
Plumbing installed, proper backflow devices					
50					P/Pf/C
Sewage & waste water properly disposed					
51					Pf/C
Toilet facilities properly constructed, supplied, & cleaned					
52					C
Garbage & refuse properly disposed, facilities maintained					
53					P/Pf/C
Physical facilities installed, maintained, & clean					
54					C
Adequate ventilation & lighting, designated areas used					
Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.					
Person in Charge (signature)		Date: <u>7/1/19</u>		License Posted <u>(Y)</u> N (circle one)	
Inspector (signature)		Follow up: YES <u>(NO)</u> (circle one) Follow up Date: _____			

No violation observed during inspection



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>3c/191-1353</u>	No. of Risk Factor/Intervention Violations	DATE <u>7/11/19</u>
Establishment type: <u>Dairy Queen</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:15</u>
Address: <u>80 Premium outlet</u>	Total violations	Time out: <u>11:50</u>
Permit Holder <u>David C. Dion</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature)

Date: 7/11/19 License Posted Y N (circle one)

Ivan Kwagale  
Inspector (signature)

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

Temperatures are good. No violation observed during inspection



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License #	3c/191-1	No. of Risk Factor/Intervention Violations		DATE	7/1/19
Establishment type:	Bubble Bse	No. of Repeat Risk Factor/Intervention Violations		Time in:	10:30
Address:	80 Premium Outlet	Total violations		Time out:	11:15
Permit Holder	Easy Kitchen Inc	Risk Category		Capacity	
Inspection Type	<input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #			

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

Compliance status	COS	R	V
<b>Potentially Hazardous Food Time/Temperature</b>			
16 IN OUT			P/Pf/C
Proper cooking time & temperature			
17 IN OUT			P
Proper reheating procedures			
18 IN OUT			P
Proper cooling time & temperatures			
19 IN OUT			P
Proper hot holding temperatures			
20 IN OUT			P
Proper cold holding temperatures			
21 IN OUT			P/Pf
Proper date marking and disposition			
22 IN OUT			P/Pf/C
Time as a public health control: procedures and records			
<b>Consumer Advisory</b>			
23 IN OUT			Pf
Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>			
24 IN OUT			P
Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>			
25 IN OUT			P/Pf/C
Food additives: approved & used properly			
26 IN OUT			P/Pf/C
Toxic substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>			
27 IN OUT			P/Pf
Compliance with variance, specialized Process, & HACCP plan			

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

#### Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature)

Date: 7/1/19 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 301911-1 Establishment name: Bubblic Bee Date: 7/1/19

#### TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Milk Refrigerator					

#### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
6	2-301.15- Food employee should clean their hands in Handwashing sink and <del>may</del> not clean their hands in sink used Food food preparation or warewash, or in <sup>service</sup> sink. (corrected)
26	7-101.11 - Working containers used for storing poisonous or toxic materials such as cleaners or sanitizers taken from bulk supplies should be clearly and identified with common name. Note: Chemical spray bottle not labeled with common name.
	Notes: Discussed with employees how to set-up the 3 vat sink for wash, rinse and sanitize.

Person in charge: (signature) Alison Hall

Date 7/1/19

Inspector Ivan Kwagala

Date 7/1/19



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <b>YMA 2P/011-9</b>	No. of Risk Factor/Intervention Violations	DATE <b>7/1/19</b>
Establishment type: <b>YMCA of Greater Merrimack</b>	No. of Repeat Risk Factor/Intervention Violations	Time in: <b>9:30</b>
Address: <b>6 Henry Clay Drive</b>	Total violations	Time out: <b>10:30</b>
Permit Holder <b>Merrimack YMCA</b>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

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

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

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

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

Person in Charge (signature)

Date: **7/1/19** License Posted **Y** **N** (circle one)

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

## FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name:	Date:
	<i>X MCA</i>	<i>7/11/19</i>

TEMPERATURE OBSERVATIONS					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Milk / Refrigerator	41				
Yogurt / Refrigerator	41				
Whip Cream / Reach-in	36				

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
26	1-201.11 - Chemical or toxic material shall be stored so they can not contaminate food, equipment, utensils, linens and single-use items. Note: chemical in spray bottles store above food prep table. (Remove)
45	4-402.12 - Gasket on 2 door refrigerator torn. Note: manager stated that they have new gasket onsite
47	4-602.13 - Counter tops in kitchen dirty. (cleaned during inspection)

Person in charge: (signature)	<i>Dasha Puri</i>	Date	<i>7/11/19</i>
Inspector	<i>Ivan Kwagala</i>	Date	<i>7/11/19</i>



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Grosh

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>3c/191-1.693</u>	No. of Risk Factor/Intervention Violations	DATE <u>7/1/19</u>
Establishment type: <u>Auntie Anne's</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:15</u>
Address: <u>80 Premium Outlet</u>	Total violations	Time out: <u>12:30</u>
Permit Holder <u>Chesnut Land</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status	COS	R	V
<b>Supervision</b>			
1 IN OUT Person in charge present, demonstrates knowledge and performs duties			Pf
<b>Employee Health</b>			
2 IN OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT Proper use of restriction and exclusion			P
<b>Good Hygienic Practices</b>			
4 IN OUT NO Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT NO No discharge from eyes, nose and mouth			C
<b>Preventing contamination by Hands</b>			
6 IN OUT NO Hands clean and properly washed			P/Pf
7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT Adequate handwashing sinks properly supplied and accessible			P/C
<b>Approved Source</b>			
9 IN OUT Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO Food received at proper temperature			P/Pf
11 IN OUT Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
<b>Protection from Contamination</b>			
13 IN OUT N/A Food separated & protected			P/C
14 IN OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT N/A Proper disposition of returned, previously served, reconditioned, & unsafe food			P
<b>Potentially Hazardous Food Time/Temperature</b>			
16 IN OUT N/A NO Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A NO Proper reheating procedures			P
18 IN OUT N/A NO Proper cooling time & temperatures			P
19 IN OUT N/A NO Proper hot holding temperatures			P
20 IN OUT N/A Proper cold holding temperatures			P
21 IN OUT N/A NO Proper date marking and disposition			P/Pf
22 IN OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
<b>Consumer Advisory</b>			
23 IN OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
<b>Highly Susceptible Populations</b>			
24 IN OUT N/A Pasteurized foods used; prohibited foods not offered			P
<b>Chemical</b>			
25 IN OUT N/A Food additives: approved & used properly			P/Pf/C
26 IN OUT Toxic substances properly identified, stored, & used			P/Pf/C
<b>Conformance with Approved Procedures</b>			
27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

#### Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

Person in Charge (signature)

Date:

License Posted Y N (circle one)

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

## FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #

30191-11

Establishment name:

Auntie Anne's

Date:

7/1/19

### TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Hot dog / Refrigerator	38				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #

53

6-201-11 - Air vent ~~about~~ above reach-in cooler  
dirty with debris. Floor in service area dirty.

Person in charge: (signature)

Date

7/1/17

Inspector

Ivan Kwagala

Date

7/1/19





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License #	261006	No. of Risk Factor/Intervention Violations		DATE	7/2/19
Establishment type:	BAE Systems	No. of Repeat Risk Factor/Intervention Violations		Time in:	10:30
Address:	130 Daniel Webster Highway	Total violations		Time out:	11:30
Permit Holder	Sodexo operation	Risk Category		Capacity	
Inspection Type	<input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #			

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status COS R V

#### Supervision

1 IN OUT Person in charge present, demonstrates knowledge and performs duties P

#### Employee Health

2 IN OUT Management, all employees knowledge, responsibilities and reporting. P/P

3 IN OUT Proper use of restriction and exclusion P

#### Good Hygienic Practices

4 IN OUT NO Proper eating, tasting, drinking, tobacco use P/C

5 IN OUT No discharge from eyes, nose and mouth C

#### Preventing contamination by Hands

6 IN OUT NO Hands clean and properly washed P/P

7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed P/P

8 IN OUT Adequate handwashing sinks properly supplied and accessible P/C

#### Approved Source

9 IN OUT Food obtained from approved source P/P/C

10 IN OUT N/A NO Food received at proper temperature P/P

11 IN OUT Food in good condition, safe, & unadulterated P/P

12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction P/P/C

#### Protection from Contamination

13 IN OUT N/A Food separated & protected P/C

14 IN OUT N/A Food-contact surfaces: cleaned & sanitized P/P/C

15 IN OUT N/A Proper disposition of returned, previously served, reconditioned, & unsafe food P

Compliance status COS R V

#### Potentially Hazardous Food Time/Temperature

16 IN OUT N/A NO Proper cooking time & temperature P/P/C

17 IN OUT N/A NO Proper reheating procedures P

18 IN OUT N/A NO Proper cooling time & temperatures P

19 IN OUT N/A NO Proper hot holding temperatures P

20 IN OUT N/A Proper cold holding temperatures P

21 IN OUT N/A NO Proper date marking and disposition P/P

22 IN OUT N/A NO Time as a public health control: procedures and records P/P/C

#### Consumer Advisory

23 IN OUT N/A Consumer advisory provided for raw or undercooked foods P

#### Highly Susceptible Populations

24 IN OUT N/A Pasteurized foods used; prohibited foods not offered P

#### Chemical

25 IN OUT N/A Food additives: approved & used properly P/P/C

26 IN OUT Toxic substances properly identified, stored, & used P/P/C

#### Conformance with Approved Procedures

27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan P/P

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

#### Good Retail Practices

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

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

Compliance status COS R V

#### Safe Food and Water

28 IN OUT Pasteurized eggs used where required P

29 IN OUT Water & Ice from approved source P/P/C

30 IN OUT Variance obtained for specialized processing methods PF

#### Food Temperature Control

31 IN OUT Proper cooling methods used: adequate equipment for temperature control P/C

32 IN OUT Plant food properly cooked for hot holding P

33 IN OUT Approved thawing methods used C

34 IN OUT Thermometers provided and accurate P/C

#### Food Identification

35 IN OUT Food properly labeled: original container P/C

#### Prevention of Food Contamination

36 IN OUT Insects, rodents, & animals not present P/C

37 IN OUT Contamination prevented during food preparation, storage & display P/P/C

38 IN OUT Personal cleanliness P/C

39 IN OUT Wiping cloths: properly used & stored C

40 IN OUT Washing fruits & vegetables C

#### Proper Use of Utensils

41 IN OUT In-use utensils properly stored C

42 IN OUT Utensils, equipment & linens: properly stored, dried, & handled C

43 IN OUT Single-use/single-service articles: properly stored & used P/C

44 IN OUT Gloves used properly C

#### Utensils, Equipment and Vending

45 IN OUT Food and non-food contact surfaces cleanable, properly designed, constructed, & used P/P/C

46 IN OUT Warewashing: installed, maintained, & used: test strips P/C

47 IN OUT Non-food contact surfaces clean C

#### Physical Facilities

48 IN OUT Hot & cold water available adequate pressure P

49 IN OUT Plumbing installed, proper backflow devices P/P/C

50 IN OUT Sewage & waste water properly disposed P/P/C

51 IN OUT Toilet facilities properly constructed, supplied, & cleaned P/C

52 IN OUT Garbage & refuse properly disposed, facilities maintained C

53 IN OUT Physical facilities installed, maintained, & clean P/P/C

54 IN OUT Adequate ventilation & lighting, designated areas used C

Person in Charge (signature)

Ivan Kuvigala

Date: 7/2/19

License Posted

N (circle one)

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

## FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name:	Date:	7/2/19				
TEMPERATURE OBSERVATIONS							
Item/Location	Grill	Temp.	Item/Location	SERVIC	Temp.	Item/Location	Temp.
Sausages	Hot hold	140	Spinach	Refrigerator	41		
Potatoes	Hot hold	135	Ham	155	155		
Lettuce	Refrigerator	40	Soup	Hot hold	142		
Chicken	Reach-in						
			Walk-in				
			Eggs	Walk-in	39		
			Turkey	Walk-in	40		
OBSERVATIONS AND CORRECTIVE ACTIONS							
Item #							
8	6-301.14 - A sign or poster that notifies food employees to wash their hands missing at handsink in manual warewashing station. (Corrected onsite)						
42	4-901.11 - Plastic pans on dish shelving not properly air-dried after cleaning and sanitizing in warewash room.						
45	4-501.11 - Equipment should be maintained in a state of repair. Note: shelving in walk-in cooler rusting.						
53	6-201.11 - Floor under warewash machine, and under the walk-in cooler shelving dirty.						
Person in charge: (signature)		Date				7/2/19	
Inspector Ivan Kwagala		Date				7/2/19	



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Gresh

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>20/008</u>	No. of Risk Factor/Intervention Violations	DATE <u>7/2/19</u>
Establishment type: <u>BAE Systems</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:00</u>
Address: <u>144 Daniel Webster Highway</u>	Total violations	Time out: _____
Permit Holder <u>Sodexo operation</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature) Casper Reed

Date: 7/2/19 License Posted ☒ Y ☐ N (circle one)

Inspector (signature) Ivan Kwagala

Follow up: YES ☒ NO ☐ (circle one) Follow up Date: \_\_\_\_\_



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

GROSH

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>20/007</u>	No. of Risk Factor/Intervention Violations	DATE <u>7/2/19</u>
Establishment type: <u>Aroma Joe's</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: _____
Address: <u>140 Daniel Webster Highway</u>	Total violations	Time out: _____
Permit Holder <u>Energy North</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status COS R V

**Supervision**  
1 ☒ IN ☐ OUT Person in charge present, demonstrates knowledge and performs duties COS R V P

**Employee Health**  
2 ☒ IN ☐ OUT Management, all employees knowledge, responsibilities and reporting COS R V P/P  
3 ☒ IN ☐ OUT Proper use of restriction and exclusion COS R V P

**Good Hygienic Practices**  
4 ☒ IN ☐ OUT NO Proper eating, tasting, drinking, tobacco use COS R V P/C  
5 ☒ IN ☐ OUT No discharge from eyes, nose and mouth COS R V C

**Preventing contamination by Hands**  
6 ☒ IN ☐ OUT NO Hands clean and properly washed COS R V P/P  
7 ☒ IN ☐ OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed COS R V P/P  
8 ☒ IN ☐ OUT Adequate handwashing sinks properly supplied and accessible COS R V P/C

**Approved Source**  
9 ☒ IN ☐ OUT Food obtained from approved source COS R V P/P/C  
10 ☒ IN ☐ OUT N/A NO Food received at proper temperature COS R V P/P  
11 ☒ IN ☐ OUT Food in good condition, safe, & unadulterated COS R V P/P  
12 ☒ IN ☐ OUT N/A NO Required records available: shellstock tags, parasite destruction COS R V P/P/C

**Protection from Contamination**  
13 ☒ IN ☐ OUT N/A Food separated & protected COS R V P/C  
14 ☒ IN ☐ OUT N/A Food-contact surfaces: cleaned & sanitized COS R V P/P/C  
15 ☒ IN ☐ OUT N/A Proper disposition of returned, previously served, reconditioned, & unsafe food COS R V P

**Good Retail Practices**  
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

**Safe Food and Water**  
28 ☒ IN ☐ OUT Pasteurized eggs used where required COS R V P  
29 ☒ IN ☐ OUT Water & ice from approved source COS R V P/P/C  
30 ☒ IN ☐ OUT Variance obtained for specialized processing methods COS R V PF

**Food Temperature Control**  
31 ☒ IN ☐ OUT Proper cooling methods used: adequate equipment for temperature control COS R V P/C  
32 ☒ IN ☐ OUT Plant food properly cooked for hot holding COS R V P  
33 ☒ IN ☐ OUT Approved thawing methods used COS R V C  
34 ☒ IN ☐ OUT Thermometers provided and accurate COS R V P/C

**Food Identification**  
35 ☒ IN ☐ OUT Food properly labeled: original container COS R V P/C

**Prevention of Food Contamination**  
36 ☒ IN ☐ OUT Insects, rodents, & animals not present COS R V P/C  
37 ☒ IN ☐ OUT Contamination prevented during food preparation, storage & display COS R V P/P/C  
38 ☒ IN ☐ OUT Personal cleanliness COS R V P/C  
39 ☒ IN ☐ OUT Wiping cloths: properly used & stored COS R V C  
40 ☒ IN ☐ OUT Washing fruits & vegetables COS R V C

Compliance status COS R V

**Potentially Hazardous Food Time/Temperature**  
16 ☒ IN ☐ OUT N/A NO Proper cooking time & temperature COS R V P/P/C  
17 ☒ IN ☐ OUT N/A NO Proper reheating procedures COS R V P  
18 ☒ IN ☐ OUT N/A NO Proper cooling time & temperatures COS R V P  
19 ☒ IN ☐ OUT N/A NO Proper hot holding temperatures COS R V P  
20 ☒ IN ☐ OUT N/A NO Proper cold holding temperatures COS R V P  
21 ☒ IN ☐ OUT N/A NO Proper date marking and disposition COS R V P/P  
22 ☒ IN ☐ OUT N/A NO Time as a public health control: procedures and records COS R V P/P/C

**Consumer Advisory**  
23 ☒ IN ☐ OUT N/A Consumer advisory provided for raw or undercooked foods COS R V P

**Highly Susceptible Populations**  
24 ☒ IN ☐ OUT N/A Pasteurized foods used; prohibited foods not offered COS R V P

**Chemical**  
25 ☒ IN ☐ OUT N/A Food additives: approved & used properly COS R V P/P/C  
26 ☒ IN ☐ OUT Toxic substances properly identified, stored, & used COS R V P/P/C

**Conformance with Approved Procedures**  
27 ☒ IN ☐ OUT N/A Compliance with variance, specialized Process, & HACCP plan COS R V P/P

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

Compliance status COS R V

**Proper Use of Utensils**  
41 ☒ IN ☐ OUT In-use utensils properly stored COS R V C  
42 ☒ IN ☐ OUT Utensils, equipment & linens: properly stored, dried, & handled COS R V C  
43 ☒ IN ☐ OUT Single-use/single-service articles: properly stored & used COS R V P/C  
44 ☒ IN ☐ OUT Gloves used properly COS R V C

**Utensils, Equipment and Vending**  
45 ☒ IN ☐ OUT Food and non-food contact surfaces cleanable, properly designed, constructed, & used COS R V P/P/C  
46 ☒ IN ☐ OUT Warewashing: installed, maintained, & used: test strips COS R V P/C  
47 ☒ IN ☐ OUT Non-food contact surfaces clean COS R V C

**Physical Facilities**  
48 ☒ IN ☐ OUT Hot & cold water available adequate pressure COS R V P  
49 ☒ IN ☐ OUT Plumbing installed, proper backflow devices COS R V P/P/C  
50 ☒ IN ☐ OUT Sewage & waste water properly disposed COS R V P/P/C  
51 ☒ IN ☐ OUT Toilet facilities properly constructed, supplied, & cleaned COS R V P/C  
52 ☒ IN ☐ OUT Garbage & refuse properly disposed, facilities maintained COS R V C  
53 ☒ IN ☐ OUT Physical facilities installed, maintained, & clean COS R V P/P/C  
54 ☒ IN ☐ OUT Adequate ventilation & lighting, designated areas used COS R V C

Person in Charge (signature)

Date: 7/2/19 License Posted ☒ N (circle one)

Ivan Kwagala

Inspector (signature)

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

No violation observed during inspection.



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730

**FOOD ESTABLISHMENT INSPECTION REPORT**

HLTH-FRM-005

Est. #	Establishment name:	Date:			
<b>TEMPERATURE OBSERVATIONS</b>					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Meat ball / Hot hold	140				
Lomien / Hot hold	144				
Eggs / reach-in	45				
Tomatoes / refrigerator	41				
Hamburger / reach-in	45				
Yogurt / refrigerator	41				
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>					
Item #					
43	4-903.11 - single-use items in dry storage not stored in the original protective package or stored by using other means that afford protection from contamination.				
47	4-602.13 - Area under prep table dirty in kitchen area next hot hold unit.				
53	6-201.11- Observed holes in wall under dish shelving and under electrical box in kitchen.				
Person in charge: (signature)					Date 7/2/19
Inspector	Ivan Kwagala				Date 7/2/19



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

GREEN

Establishment/License #	201007	No. of Risk Factor/Intervention Violations		DATE	7/2/19
Establishment type:	Subway	No. of Repeat Risk Factor/Intervention Violations		Time in:	
Address:	140 Daniel Webster Highway	Total violations		Time out:	
Permit Holder	E. Nergu North	Risk Category		Capacity	
Inspection Type	<input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #			

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status		COS	R	V
<b>Supervision</b>				
1 IN OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
<b>Employee Health</b>				
2 IN OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT	Proper use of restriction and exclusion			P
<b>Good Hygienic Practices</b>				
4 IN OUT	NO Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT	No discharge from eyes, nose and mouth			C
<b>Preventing contamination by Hands</b>				
6 IN OUT	NO Hands clean and properly washed			P/Pf
7 IN OUT	N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C
<b>Approved Source</b>				
9 IN OUT	Food obtained from approved source			P/Pf/C
10 IN OUT	N/A NO Food received at proper temperature			P/Pf
11 IN OUT	Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT	N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
<b>Protection from Contamination</b>				
13 IN OUT	N/A Food separated & protected			P/C
14 IN OUT	N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT	N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P
<b>Potentially Hazardous Food Time/Temperature</b>				
16 IN OUT	N/A NO Proper cooking time & temperature			P/Pf/C
17 IN OUT	N/A NO Proper reheating procedures			P
18 IN OUT	N/A NO Proper cooling time & temperatures			P
19 IN OUT	N/A NO Proper hot holding temperatures			P
20 IN OUT	N/A Proper cold holding temperatures			P
21 IN OUT	N/A NO Proper date marking and disposition			P/Pf
22 IN OUT	N/A NO Time as a public health control: procedures and records			P/Pf/C
<b>Consumer Advisory</b>				
23 IN OUT	N/A Consumer advisory provided for raw or undercooked foods			Pf
<b>Highly Susceptible Populations</b>				
24 IN OUT	N/A Pasteurized foods used; prohibited foods not offered			P
<b>Chemical</b>				
25 IN OUT	N/A Food additives: approved & used properly			P/Pf/C
26 IN OUT	Toxic substances properly identified, stored, & used			P/Pf/C
<b>Conformance with Approved Procedures</b>				
27 IN OUT	N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

#### Good Retail Practices

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

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

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

Person in Charge (signature)

Date: 7/2/19 License Posted (Y) N (circle one)

Inspector (signature)

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

No violation observed during inspection. Temperatures are good



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Grossh

Establishment/License # 201007	No. of Risk Factor/Intervention Violations	DATE 7/12/19
Establishment type: Energy North	No. of Repeat Risk Factor/Intervention Violations	Time in: 11:30
Address: 140 Daniel Webster Highway	Total violations	Time out: 12:00
Permit Holder Energy North	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status COS R V

##### Supervision

1 IN OUT Person in charge present, demonstrates knowledge and performs duties P

##### Employee Health

2 IN OUT Management, all employees knowledge, responsibilities and reporting. P/Pf

3 IN OUT Proper use of restriction and exclusion P

##### Good Hygienic Practices

4 IN OUT NO Proper eating, tasting, drinking, tobacco use P/C

5 IN OUT No discharge from eyes, nose and mouth C

##### Preventing contamination by Hands

6 IN OUT NO Hands clean and properly washed P/Pf

7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed P/Pf

8 IN OUT Adequate handwashing sinks properly supplied and accessible P/C

##### Approved Source

9 IN OUT Food obtained from approved source P/Pf/C

10 IN OUT N/A NO Food received at proper temperature P/Pf

11 IN OUT Food in good condition, safe, & unadulterated P/Pf

12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction P/Pf/C

##### Protection from Contamination

13 IN OUT N/A Food separated & protected P/C

14 IN OUT N/A Food-contact surfaces: cleaned & sanitized P/Pf/C

15 IN OUT N/A Proper disposition of returned, previously served, reconditioned, & unsafe food P

##### Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

COS R V

##### Safe Food and Water

28 Pasteurized eggs used where required P

29 Water & ice from approved source P/Pf/C

30 Variance obtained for specialized processing methods PF

##### Food Temperature Control

31 Proper cooling methods used: adequate equipment for temperature control P/C

32 Plant food properly cooked for hot holding Pf

33 Approved thawing methods used C

34 X Thermometers provided and accurate P/C

##### Food Identification

35 Food properly labeled: original container P/C

##### Prevention of Food Contamination

36 Insects, rodents, & animals not present P/C

37 Contamination prevented during food preparation, storage & display P/Pf/C

38 Personal cleanliness P/C

39 Wiping cloths: properly used & stored C

40 Washing fruits & vegetables C

Compliance status COS R V

##### Potentially Hazardous Food Time/Temperature

16 IN OUT N/A NO Proper cooking time & temperature P/Pf/C

17 IN OUT N/A NO Proper reheating procedures P

18 IN OUT N/A NO Proper cooling time & temperatures P

19 IN OUT N/A NO Proper hot holding temperatures P

20 IN OUT N/A NO Proper cold holding temperatures P

21 IN OUT N/A NO Proper date marking and disposition P/Pf

22 IN OUT N/A NO Time as a public health control: procedures and records P/Pf/C

##### Consumer Advisory

23 IN OUT N/A Consumer advisory provided for raw or undercooked foods P

##### Highly Susceptible Populations

24 IN OUT N/A Pasteurized foods used; prohibited foods not offered P

##### Chemical

25 IN OUT N/A Food additives: approved & used properly P/Pf/C

26 IN OUT Toxic substances properly identified, stored, & used P/Pf/C

##### Conformance with Approved Procedures

27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan P/Pf

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

COS R V

##### Proper Use of Utensils

41 In-use utensils properly stored C

42 Utensils, equipment & linens: properly stored, dried, & handled C

43 Single-use/single-service articles: properly stored & used P/C

44 Gloves used properly C

##### Utensils, Equipment and Vending

45 Food and non-food contact surfaces cleanable, properly designed, constructed, & used P/Pf/C

46 Warewashing: installed, maintained, & used: test strips P/C

47 Non-food contact surfaces clean C

##### Physical Facilities

48 Hot & cold water available adequate pressure Pf

49 Plumbing installed, proper backflow devices P/Pf/C

50 Sewage & waste water properly disposed P/Pf/C

51 Toilet facilities properly constructed, supplied, & cleaned P/C

52 Garbage & refuse properly disposed, facilities maintained C

53 Physical facilities installed, maintained, & clean P/Pf/C

54 Adequate ventilation & lighting, designated areas used C

Person in Charge (signature)

Date: 7/12/19 License Posted Y N (circle one)

Ivan Kwagala

Inspector (signature)

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

# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

# FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name:	Date:
<b>TEMPERATURE OBSERVATIONS</b>		
Item/Location	Temp.	Item/Location
Milk / cooler	38	
italian sandwich	45	
Eggs / cooler	40	
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>		
Item #		
34	4-203-11 - No thermometer provided in milk cooler on sales floor.	
Person in charge: (signature)	[Signature]	
Inspector Ivan Kwadala		





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License # <u>50-2/002</u>	No. of Risk Factor/Intervention Violations	DATE <u>7/3/19</u>
Establishment type: <u>Jade Dragon</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:13</u>
Address: <u>515 Daniel Webster Highway</u>	Total violations	Time out: <u>12:16</u>
Permit Holder: <u>Evergreen Hospitality</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input checked="" type="checkbox"/> PFU <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 7/3/19 License Posted Y N (circle one)

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # Establishment name: Jade Dragon Date: 7/3/19

#### TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Chicken Fingers	59	Eggs / walk-in	40		
Pork / Refrigerator	47	BGGF / walk-in	44		
Chicken / Refrigerator	40	Lomish / walk-in	34		
2x Soup / stove	200				
Rice / cooker	189				
Chicken / reach-in	43				
Raw chicken	41				

#### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
13	3-302.11 - Food shall be protected from cross contamination by separating raw food from ready-to-eat foods. Note: Observed eggs stored above fried chicken fingers in refrigerator located in kitchen.
14	4-602.11 - Equipment food-contact surfaces and utensils not clean. Note: meat slicer dirty in kitchen, interior of soda machine nozzles and metal pans on dish shelving dirty with food waste.
20	3-501.16 - Chicken fingers and pork held between 47 - 59°F in clear glass refrigerator located in kitchen.
21	3-501.17 - <del>Meats</del> Prepared meats in walk-in coolers not properly date marked. Note: Prepared foods shall be marked for 7 days and discard after 7 days.

Person in charge: (signature) Wing-Chan Date 7/3/19  
Inspector Ivan Kawagala Date 7/3/19



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # Establishment name: Jade Dragon Date: 7/3/19

#### TEMPERATURE OBSERVATIONS

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

#### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
37	3-305.11 - Food shall be protected from contamination by storing the food where it is not exposed to contamination. Note: Observed condensate from <del>from</del> <sup>Fan</sup> leaking into Food in bulk container located in walk-in freezer.
39	41-901.12 - Wiping cloths stored while wet on prep tables in kitchen.
41	for ice In-use scoop stored in unsanitary surface above soda machines <del>on sa</del> in beverage station.
46	4-501.14 - Interior of Dish machine dirty with build-up in warewash station.
53	6-201.11 - Floor under fryers dirty with grease and food waste.
47	4-602.13 - Can Opener dirty. Sides of Fryers dirty in kitchen.
Person in charge: (signature) <u>Wing Chan</u>	
Inspector <u>Ivan Kwagale</u>	
Date <u>7/3/19</u>	
Date <u>7/3/19</u>	



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Y6/Kaw

Establishment/License # <b>3D/029</b>	No. of Risk Factor/Intervention Violations	DATE <b>7/16/19</b>
Establishment type: <b>Kollsman inc</b>	No. of Repeat Risk Factor/Intervention Violations	Time in: <b>9:30</b>
Address: <b>220 Daniel Webster</b>	Total violations	Time out: <b>11:00</b>
Permit Holder <b>Kollsman inc</b>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature)

Date: **7/16/19** License Posted ☒ Y ☐ N (circle one)

**Ivan Kwagala**

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # Establishment name: Kollman Date: 7/16/19

#### TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Sausage / walk-in	38	milk / Reach-in	41		
Turkey / walk-in	37				
Lettuce / walk-in	40				
Tomatoes / walk-in	44				
Beef / Refrigerator	43				
Eggs / Refrigerator	45				
Chicken / grill	130				
Fried chicken	200				

#### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
14	4-602.11 - Observed dust on clean <del>clean</del> utensils (metal lids) on clean dish shelving located in warewash station.
21	3-501.17 - Prepared and held in a Food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed and discarded after 7 day. Note: lettuce beans, and sausages not date marked while held in walk-in cooler.
35	3-302.12 - Food removed from their original packages such as Flour or sugar shall be identified with common name. Note: food in bulk contain on shelving located in oven area not properly identified.
37	3-305.11 - Can foods stored directly on floor under shelving in storage area.

Person in charge: (signature)

Date

Inspector

Ivan

Date 7/16/19



# MERRIMACK FIRE DEPARTMENT

## 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	Temp.	Item/Location	Temp.	Item/Location	Temp.
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item #	wst				
39	3-304.14 - Observed couple of wiping cloths stored on food prep table in kitchen. Note: wet wiping cloths should be stored in chemical sanitizer solution.				
42	4-901.11 - Observed wet stacking of metal pans on clean dish shelving in warewash station.				
43	4-908.11 - Single-use items in storage by walk-in freezer not protected while stored. Note: single-use items should be stored where they are not exposed to contamination.				
47	4-602.13 - Ice machine plate dirty with build-up in kitchen area.				
53	kell by dish machine in poor repair.				
54	6-403.11 - Observed personal cup on Prep table in kitchen.				
Person in charge: (signature)				Date 7/16/19	
Inspector Ivan Kwagala				Date 7/16/19	



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Groen

Establishment/License # <u>30/031</u>	No. of Risk Factor/Intervention Violations	DATE <u>7/16/19</u>
Establishment type: <u>The Biergarten</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:30</u>
Address: <u>221 Daniel Webster Highway</u>	Total violations	Time out: _____
Permit Holder <u>Anheuser Busch LLC</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Arnell Cardox, Assistant Manager

Person in Charge (signature)

Date: 7/16/19 License Posted ☒ N (circle one)

Ivan Kwagala

Inspector (signature)

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







# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

GREEN

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>30/031</u>	No. of Risk Factor/Intervention Violations	DATE <u>7/16/19</u>
Establishment type: <u>Hospitality Room</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:30</u>
Address: <u>221 Daniel Webster Highway</u>	Total violations	Time out: <u>12:4</u>
Permit Holder <u>A n h e U s e r B u s c h</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status COS R V

##### Supervision

1 IN OUT Person in charge present, demonstrates knowledge and performs duties COS R V P

##### Employee Health

2 IN OUT Management, all employees knowledge, responsibilities and reporting. COS R V P/Pf

3 IN OUT Proper use of restriction and exclusion COS R V P

##### Good Hygienic Practices

4 IN OUT NO Proper eating, tasting, drinking, tobacco use COS R V P/C

5 IN OUT NO No discharge from eyes, nose and mouth COS R V C

##### Preventing contamination by Hands

6 IN OUT NO Hands clean and properly washed COS R V P/Pf

7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed COS R V P/Pf

8 IN OUT Adequate handwashing sinks properly supplied and accessible COS R V P/C

##### Approved Source

9 IN OUT Food obtained from approved source COS R V P/Pf/C

10 IN OUT N/A NO Food received at proper temperature COS R V P/Pf

11 IN OUT Food in good condition, safe, & unadulterated COS R V P/Pf

12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction COS R V P/Pf/C

##### Protection from Contamination

13 IN OUT N/A Food separated & protected COS R V P/C

14 IN OUT N/A Food-contact surfaces: cleaned & sanitized COS R V P/Pf/C

15 IN OUT N/A Proper disposition of returned, previously served, reconditioned, & unsafe food COS R V P

##### Good Retail Practices

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

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

COS R V

##### Safe Food and Water

28 Pasteurized eggs used where required COS R V P

29 Water & Ice from approved source COS R V P/Pf/C

30 Variance obtained for specialized processing methods COS R V PF

##### Food Temperature Control

31 Proper cooling methods used: adequate equipment for temperature control COS R V P/C

32 Plant food properly cooked for hot holding COS R V P

33 Approved thawing methods used COS R V C

34 Thermometers provided and accurate COS R V P/C

##### Food Identification

35 Food properly labeled: original container COS R V P/C

##### Prevention of Food Contamination

36 Insects, rodents, & animals not present COS R V P/C

37 Contamination prevented during food preparation, storage & display COS R V P/Pf/C

38 Personal cleanliness COS R V P/C

39 Wiping cloths: properly used & stored COS R V C

40 Washing fruits & vegetables COS R V C

Compliance status COS R V

##### Potentially Hazardous Food Time/Temperature

16 IN OUT N/A NO Proper cooking time & temperature COS R V P/Pf/C

17 IN OUT N/A NO Proper reheating procedures COS R V P

18 IN OUT N/A NO Proper cooling time & temperatures COS R V P

19 IN OUT N/A NO Proper hot holding temperatures COS R V P

20 IN OUT N/A NO Proper cold holding temperatures COS R V P

21 IN OUT N/A NO Proper date marking and disposition COS R V P/Pf

22 IN OUT N/A NO Time as a public health control: procedures and records COS R V P/Pf/C

##### Consumer Advisory

23 IN OUT N/A Consumer advisory provided for raw or undercooked foods COS R V P

##### Highly Susceptible Populations

24 IN OUT N/A Pasteurized foods used; prohibited foods not offered COS R V P

##### Chemical

25 IN OUT N/A Food additives: approved & used properly COS R V P/Pf/C

26 IN OUT Toxic substances properly identified, stored, & used COS R V P/Pf/C

##### Conformance with Approved Procedures

27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan COS R V P/Pf

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

COS R V

##### Proper Use of Utensils

41 In-use utensils properly stored COS R V C

42 Utensils, equipment & linens: properly stored, dried, & handled COS R V C

43 Single-use/single-service articles: properly stored & used COS R V P/C

44 Gloves used properly COS R V C

##### Utensils, Equipment and Vending

45 Food and non-food contact surfaces cleanable, properly designed, constructed, & used COS R V P/Pf/C

46 Warewashing: installed, maintained, & used: test strips COS R V P/C

47 Non-food contact surfaces clean COS R V C

##### Physical Facilities

48 Hot & cold water available adequate pressure COS R V P

49 Plumbing installed, proper backflow devices COS R V P/Pf/C

50 Sewage & waste water properly disposed COS R V P/Pf/C

51 Toilet facilities properly constructed, supplied, & cleaned COS R V P/C

52 Garbage & refuse properly disposed, facilities maintained COS R V C

53 Physical facilities installed, maintained, & clean COS R V P/Pf/C

54 Adequate ventilation & lighting, designated areas used COS R V C

Person in Charge (signature) Julia Keardrn Assistant Manager Date: 7/16/19 License Posted (Y) N (circle one)

Inspector (signature) Ivan Kwagala

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

No violation observed during inspection



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

GREGG

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>30/031</u>	No. of Risk Factor/Intervention Violations	DATE <u>7/16/19</u>
Establishment type: <u>Amheuser Busch</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:00</u>
Address: <u>221 Daniel Webster</u>	Total violations	Time out: <u>12:38</u>
Permit Holder <u>E.O. Vending</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status	COS	R	V
<b>Supervision</b>			
1 IN OUT Person in charge present, demonstrates knowledge and performs duties			Pf
<b>Employee Health</b>			
2 IN OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT Proper use of restriction and exclusion			P
<b>Good Hygienic Practices</b>			
4 IN OUT Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT No discharge from eyes, nose and mouth			C
<b>Preventing contamination by Hands</b>			
6 IN OUT Hands clean and properly washed			P/Pf
7 IN OUT No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT Adequate handwashing sinks properly supplied and accessible			P/C
<b>Approved Source</b>			
9 IN OUT Food obtained from approved source			P/Pf/C
10 IN OUT Food received at proper temperature			P/Pf
11 IN OUT Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT Required records available: shellstock tags, parasite destruction			P/Pf/C
<b>Protection from Contamination</b>			
13 IN OUT Food separated & protected			P/C
14 IN OUT Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT Proper disposition of returned, previously served, reconditioned, & unsafe food			P
<b>Potentially Hazardous Food Time/Temperature</b>			
16 IN OUT Proper cooking time & temperature			P/Pf/C
17 IN OUT Proper reheating procedures			P
18 IN OUT Proper cooling time & temperatures			P
19 IN OUT Proper hot holding temperatures			P
20 IN OUT Proper cold holding temperatures			P
21 IN OUT Proper date marking and disposition			P/Pf
22 IN OUT Time as a public health control: procedures and records			P/Pf/C
<b>Consumer Advisory</b>			
23 IN OUT Consumer advisory provided for raw or undercooked foods			Pf
<b>Highly Susceptible Populations</b>			
24 IN OUT Pasteurized foods used; prohibited foods not offered			P
<b>Chemical</b>			
25 IN OUT Food additives: approved & used properly			P/Pf/C
26 IN OUT Toxic substances properly identified, stored, & used			P/Pf/C
<b>Conformance with Approved Procedures</b>			
27 IN OUT Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

#### Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

Person in Charge (signature)

Date: 7/16/19

License Posted ☒ N (circle one)

Inspector (signature)

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

No violation observed during routine inspection



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Grash

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>4101069</u>	No. of Risk Factor/Intervention Violations	DATE <u>7/16/19</u>
Establishment type: <u>Merrimack Cineradio</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:40</u>
Address: <u>11 Executive Park Drive</u>	Total violations	Time out: <u>13:00</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

#### Safe Food and Water

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

#### Proper Use of Utensils

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

Person in Charge (signature) D. Raymond  
Ivan Kwagala

Date: 7/16/19 License Posted (Y) N (circle one)

Inspector (signature)

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

All violations corrected from last inspection.



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Green

7/17/19

Establishment/License # <u>2B/001</u>	No. of Risk Factor/Intervention Violations	DATE <u>7/17/19</u>
Establishment type: <u>Marc's Pizzeria</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: _____
Address: <u>704 Milford Rd</u>	Total violations	Time out: _____
Permit Holder <u>Marc Joseph Bengel</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status COS R V

#### Supervision

1 IN OUT Person in charge present, demonstrates knowledge and performs duties P

#### Employee Health

2 IN OUT Management, all employees knowledge, responsibilities and reporting P/Pf

3 IN OUT Proper use of restriction and exclusion P

#### Good Hygienic Practices

4 IN OUT NO Proper eating, tasting, drinking, tobacco use P/C

5 IN OUT NO No discharge from eyes, nose and mouth C

#### Preventing contamination by hands

6 IN OUT NO Hands clean and properly washed P/Pf

7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed P/Pf

8 IN OUT Adequate handwashing sinks properly supplied and accessible P/C

#### Approved Source

9 IN OUT Food obtained from approved source P/Pf/C

10 IN OUT N/A NO Food received at proper temperature P/Pf

11 IN OUT Food in good condition, safe, & unadulterated P/Pf

12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction P/Pf/C

#### Protection from Contamination

13 IN OUT N/A Food separated & protected P/C

14 IN OUT N/A Food-contact surfaces: cleaned & sanitized P/Pf/C

15 IN OUT N/A Proper disposition of returned, previously served, reconditioned, & unsafe food P

#### 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

#### Safe Food and Water

28 Pasteurized eggs used where required P

29 Water & ice from approved source P/Pf/C

30 Variance obtained for specialized processing methods PF

#### Food Temperature Control

31 Proper cooling methods used: adequate equipment for temperature control P/C

32 Plant food properly cooked for hot holding Pf

33 Approved thawing methods used C

34 Thermometers provided and accurate P/C

#### Food Identification

35 Food properly labeled: original container P/C

#### Prevention of Food Contamination

36 Insects, rodents, & animals not present P/C

37 Contamination prevented during food preparation, storage & display P/Pf/C

38 Personal cleanliness P/C

39 X Wiping cloths: properly used & stored C

40 Washing fruits & vegetables C

Compliance status COS R V

#### Potentially Hazardous Food Time/Temperature

16 IN OUT N/A NO Proper cooking time & temperature P/Pf/C

17 IN OUT N/A NO Proper reheating procedures P

18 IN OUT N/A NO Proper cooling time & temperatures P

19 IN OUT N/A NO Proper hot holding temperatures P

20 IN OUT N/A NO Proper cold holding temperatures P

21 IN OUT N/A NO Proper date marking and disposition P/Pf

22 IN OUT N/A NO Time as a public health control: procedures and records P/Pf/C

#### Consumer Advisory

23 IN OUT N/A Consumer advisory provided for raw or undercooked foods P

#### Highly Susceptible Populations

24 IN OUT N/A Pasteurized foods used; prohibited foods not offered P

#### Chemical

25 IN OUT N/A Food additives: approved & used properly P/Pf/C

26 IN OUT Toxic substances properly identified, stored, & used P/Pf/C

#### Conformance with Approved Procedures

27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan P/Pf

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

#### Proper Use of Utensils

41 In-use utensils properly stored C

42 Utensils, equipment & linens: properly stored, dried, & handled C

43 Single-use/single-service articles: properly stored & used P/C

44 Gloves used properly C

#### Utensils, Equipment and Vending

45 Food and non-food contact surfaces cleanable, properly designed, constructed, & used P/Pf/C

46 Warewashing: installed, maintained, & used: test strips P/C

47 Non-food contact surfaces clean C

#### Physical Facilities

48 Hot & cold water available adequate pressure Pf

49 Plumbing installed, proper backflow devices P/Pf/C

50 Sewage & waste water properly disposed P/Pf/C

51 Toilet facilities properly constructed, supplied, & cleaned P/C

52 Garbage & refuse properly disposed, facilities maintained C

53 X Physical facilities installed, maintained, & clean P/Pf/C

54 Adequate ventilation & lighting, designated areas used C

Person in Charge (signature)

Date: 7/17/19 License Posted ☒ N (circle one)

Ivan Kwagala

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>7F/022</u>	No. of Risk Factor/Intervention Violations	DATE <u>7/19/19</u>
Establishment type: <u>Tan Pin Center</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:30</u>
Address: <u>698 Daniel Webster Highway</u>	Total violations	Time out: <u>11:00</u>
Permit Holder <u>Merrimack Tan Pin</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

Compliance status		COS	R	V
<b>Potentially Hazardous Food Time/Temperature</b>				
16 IN OUT N/A <input checked="" type="radio"/>	Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A <input checked="" type="radio"/>	Proper reheating procedures			P
18 IN OUT N/A <input checked="" type="radio"/>	Proper cooling time & temperatures			P
19 IN OUT N/A <input checked="" type="radio"/>	Proper hot holding temperatures			P
20 <input checked="" type="radio"/> OUT N/A	Proper cold holding temperatures			P
21 <input checked="" type="radio"/> OUT N/A	Proper date marking and disposition			P/Pf
22 IN OUT <input checked="" type="radio"/> N/A	Time as a public health control: procedures and records			P/Pf/C
<b>Consumer Advisory</b>				
23 IN OUT <input checked="" type="radio"/> N/A	Consumer advisory provided for raw or undercooked foods			Pf
<b>Highly Susceptible Populations</b>				
24 IN OUT <input checked="" type="radio"/> N/A	Pasteurized foods used; prohibited foods not offered			P
<b>Chemical</b>				
25 IN OUT <input checked="" type="radio"/> N/A	Food additives: approved & used properly			P/Pf/C
26 <input checked="" type="radio"/> IN OUT	Toxic substances properly identified, stored, & used			P/Pf/C
<b>Conformance with Approved Procedures</b>				
27 IN OUT <input checked="" type="radio"/> N/A	Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

#### Good Retail Practices

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

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

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

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

GARY PONTBRIANI

Person in Charge (signature)

Date: 7/19/19 License Posted ☒ N (circle one)

Ivan Kwagala

Inspector (signature)

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

No violation noted on inspection. Thanks for keeping the place very



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>7E/036</u>	No. of Risk Factor/Intervention Violations	DATE <u>7/17/19</u>
Establishment type: <u>Nuthin But Good Times</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:30</u>
Address: <u>746 Daniel Webster Highway</u>	Total violations	Time out: _____
Permit Holder <u>Dopt LLC</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

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

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

Person in Charge (signature)

Date: 7/17/19 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala  
Inspector (signature)

Follow up: YES ☒ NO ☐ (circle one) Follow up Date: \_\_\_\_\_



# MERRIMACK FIRE DEPARTMENT

**HEALTH DIVISION**

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

# FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 7E1036 Establishment name: Nothing But Good times

Date: 7/17/11

## TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Letture / maker	41				
Hot dog / maker	41				
Ham / reach-in	40				
Yogurt / refrigerator	38				
Milk / refrigerator	39				

### OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

**Person in charge:** (signature)

Date 7/17/19

Inspector Ivan Kuznetsov

Date 7/17/19





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730 \* Fax 603-424-0603

### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

20/001

Est. # Establishment name: Marc's Pizza Date: 7/17/19

#### TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Chicken tenders	125				
Beef / grill	170				
Ham / refrigerator	41				
Beef / refrigerator	39				
Pork / maker	41				
Tomatoes / maker	40				

#### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
13	3-302.11 - Food should be protected from cross-contamination by separating raw animal from ready-to-eat foods. Note: raw beef stored next to subs in clear glass door refrigerator in oven area. (corrected)
19	3-501.16 - Chicken tenders in hot hold unit held at 125 degrees next to cook-line. (corrected)
21	3-501.17 - No date marking on prepared food in clear glass door refrigerator located in service area. Note: Prepared food for more than 24 hour should be marked to indicate the date should be consumed or discarded or less than 7 days. (corrected)
39	3-304.14 - Wiping cloths stored <del>on</del> while wet on prep tables. Note: wet wiping cloths should be stored in a sanitizing <del>solution</del> solution at proper concentration.
53	Floor dirty under cook-line.

Person in charge: (signature)

M. Bennett

Date

Inspector Ivan Kwagala

Date





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <b>30-21005-1</b>	No. of Risk Factor/Intervention Violations	DATE <b>7/18/19</b>
Establishment type: <b>The Seeding Cafe</b>	No. of Repeat Risk Factor/Intervention Violations	Time in: _____
Address: <b>246 Daniel Webster Highway</b>	Total violations	Time out: _____
Permit Holder <b>KLT Enterprise</b>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status COS R V

**Supervision**  
1 IN OUT Person in charge present, demonstrates knowledge and performs duties P

**Employee Health**  
2 IN OUT Management, all employees knowledge, responsibilities and reporting. P/Pf  
3 IN OUT Proper use of restriction and exclusion P

**Good Hygienic Practices**  
4 IN OUT NO Proper eating, tasting, drinking, tobacco use P/C  
5 IN OUT No discharge from eyes, nose and mouth C

**Preventing contamination by hands**  
6 IN OUT NO Hands clean and properly washed P/Pf  
7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed P/Pf

8 IN OUT Adequate handwashing sinks properly supplied and accessible P/C

**Approved Source**  
9 IN OUT Food obtained from approved source P/Pf/C  
10 IN OUT N/A NO Food received at proper temperature P/Pf

11 IN OUT Food in good condition, safe, & unadulterated P/Pf  
12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction P/Pf/C

**Protection from Contamination**  
13 IN OUT N/A Food separated & protected P/C  
14 IN OUT N/A Food-contact surfaces: cleaned & sanitized P/Pf/C

15 IN OUT N/A Proper disposition of returned, previously served, reconditioned, & unsafe food P

Compliance status COS R V

#### Potentially Hazardous Food Time/Temperature

16 IN OUT N/A NO Proper cooking time & temperature P/Pf/C

17 IN OUT N/A NO Proper reheating procedures P

18 IN OUT N/A NO Proper cooling time & temperatures P

19 IN OUT N/A NO Proper hot holding temperatures P

20 IN OUT N/A NO Proper cold holding temperatures P

21 IN OUT N/A NO Proper date marking and disposition P/Pf

22 IN OUT N/A NO Time as a public health control: procedures and records P/Pf/C

#### Consumer Advisory

23 IN OUT N/A Consumer advisory provided for raw or undercooked foods P

#### Highly Susceptible Populations

24 IN OUT N/A Pasteurized foods used; prohibited foods not offered P

#### Chemical

25 IN OUT N/A Food additives: approved & used properly P/Pf/C

26 IN OUT Toxic substances properly identified, stored, & used P/Pf/C

#### Conformance with Approved Procedures

27 IN OUT N/A Compliance with variance, specialized process, & HACCP plan P/Pf

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

#### Good Retail Practices

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

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

COS R V

#### Safe Food and Water

28 Pasteurized eggs used where required P

29 Water & Ice from approved source P/Pf/C

30 Variance obtained for specialized processing methods PF

#### Food Temperature Control

31 Proper cooling methods used: adequate equipment for temperature control P/C

32 Plant food properly cooked for hot holding Pf

33 Approved thawing methods used C

34 Thermometers provided and accurate P/C

#### Food Identification

35 Food properly labeled: original container P/C

#### Prevention of Food Contamination

36 Insects, rodents, & animals not present P/C

37 Contamination prevented during food preparation, storage & display P/Pf/C

38 Personal cleanliness P/C

39 Wiping cloths: properly used & stored C

40 Washing fruits & vegetables C

COS R V

#### Proper Use of Utensils

41 In-use utensils properly stored C

42 X Utensils, equipment & linens: properly stored, dried, & handled C

43 Single-use/single-service articles: properly stored & used P/C

44 Gloves used properly C

#### Utensils, Equipment and Vending

45 Food and non-food contact surfaces cleanable, properly designed, constructed, & used P/Pf/C

46 Warewashing: installed, maintained, & used: test strips P/C

47 Non-food contact surfaces clean C

#### Physical Facilities

48 Hot & cold water available adequate pressure Pf

49 Plumbing installed, proper backflow devices P/Pf/C

50 Sewage & waste water properly disposed P/Pf/C

51 Toilet facilities properly constructed, supplied, & cleaned P/C

52 Garbage & refuse properly disposed, facilities maintained C

53 Physical facilities installed, maintained, & clean P/Pf/C

54 Adequate ventilation & lighting, designated areas used C

Karen Mheraue

Person in Charge (signature)

Ivan Kwagala

Inspector (signature)

Date: **7/18/19** License Posted **Y** (circle one)

Follow up: **YES** (circle one) Follow up Date:

2-4-901-11 - Observed wet stacking of plastic bins in kitchen (corrected)



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License # <u>30-2 1005</u>	No. of Risk Factor/Intervention Violations	DATE <u>7/18/19</u>
Establishment type: <u>Quality Inn</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:00</u>
Address: <u>242 Daniel Webster Highway</u>	Total violations	Time out: <u>    </u>
Permit Holder <u>Arya LLC</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status COS R V

**Supervision**  
1 IN OUT Person in charge present, demonstrates knowledge and performs duties Pf

**Employee Health**  
2 IN OUT Management, all employees knowledge, responsibilities and reporting. P/Pf  
3 IN OUT Proper use of restriction and exclusion P

**Good Hygienic Practices**  
4 IN OUT NO Proper eating, tasting, drinking, tobacco use P/C  
5 IN OUT No discharge from eyes, nose and mouth C

**Preventing contamination by Hands**  
6 IN OUT NO Hands clean and properly washed P/Pf  
7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed P/Pf

8 IN OUT Adequate handwashing sinks properly supplied and accessible P/C

**Approved Source**  
9 IN OUT Food obtained from approved source P/Pf/C  
10 IN OUT N/A NO Food received at proper temperature P/Pf

11 IN OUT Food in good condition, safe, & unadulterated P/Pf

12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction P/Pf/C

**Protection from Contamination**  
13 IN OUT N/A Food separated & protected P/C

14 IN OUT N/A Food-contact surfaces: cleaned & sanitized P/Pf/C

15 IN OUT N/A Proper disposition of returned, previously served, reconditioned, & unsafe food P

Compliance status COS R V

**Potentially Hazardous Food Time/Temperature**

16 IN OUT N/A NO Proper cooking time & temperature P/Pf/C

17 IN OUT N/A NO Proper reheating procedures P

18 IN OUT N/A NO Proper cooling time & temperatures P

19 IN OUT N/A NO Proper hot holding temperatures P

20 IN OUT N/A NO Proper cold holding temperatures P

21 IN OUT N/A NO Proper date marking and disposition P/Pf

22 IN OUT N/A NO Time as a public health control: procedures and records P/Pf/C

**Consumer Advisory**

23 IN OUT N/A Consumer advisory provided for raw or undercooked foods Pf

**Highly Susceptible Populations**

24 IN OUT N/A Pasteurized foods used; prohibited foods not offered P

**Chemical**

25 IN OUT N/A Food additives: approved & used properly P/Pf/C

26 IN OUT Toxic substances properly identified, stored, & used P/Pf/C

**Conformance with Approved Procedures**

27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan P/Pf

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

#### Good Retail Practices

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

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

COS R V

#### Safe Food and Water

28 Pasteurized eggs used where required P

29 Water & Ice from approved source P/Pf/C

30 Variance obtained for specialized processing methods PF

#### Food Temperature Control

31 Proper cooling methods used: adequate equipment for temperature control P/C

32 Plant food properly cooked for hot holding Pf

33 Approved thawing methods used C

34 Thermometers provided and accurate P/C

#### Food Identification

35 Food properly labeled: original container P/C

#### Prevention of Food Contamination

36 Insects, rodents, & animals not present P/C

37 X Contamination prevented during food preparation, storage & display P/Pf/C

38 Personal cleanliness P/C

39 Wiping cloths: properly used & stored C

40 Washing fruits & vegetables C

COS R V

#### Proper Use of Utensils

41 In-use utensils properly stored C

42 Utensils, equipment & linens: properly stored, dried, & handled C

43 Single-use/single-service articles: properly stored & used P/C

44 Gloves used properly C

#### Utensils, Equipment and Vending

45 Food and non-food contact surfaces cleanable, properly designed, constructed, & used P/Pf/C

46 Warewashing: installed, maintained, & used: test strips P/C

47 Non-food contact surfaces clean C

#### Physical Facilities

48 Hot & cold water available adequate pressure Pf

49 Plumbing installed, proper backflow devices P/Pf/C

50 Sewage & waste water properly disposed P/Pf/C

51 Toilet facilities properly constructed, supplied, & cleaned P/C

52 Garbage & refuse properly disposed, facilities maintained C

53 X Physical facilities installed, maintained, & clean P/Pf/C

54 X Adequate ventilation & lighting, designated areas used C

Person in Charge (signature)

Date: 7/18/19 License Posted ☒ N (circle one)

Inspector (signature) Luan Kwagula

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # Establishment name: Quality Inn Date: 7/18/19

#### TEMPERATURE OBSERVATIONS

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

#### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
4	2-401.11 - Observed employee eating cereal while handling food in prep area. Note: Employees should eat or drink in designated area where food is not exposed.
8	6-301.12 - No hand drying provision at handwashing sink in prep area.
37	3-305.11 - Boxes of Foods stored directly on floor under microwaves counter in prep area.
53	6-201.11 - Floor throughout prep area dirty with dust and debris.
54	6-202.11 - Light bulb above microwave not shielded, coated or otherwise shatter-resistant in area where there is exposed food, clean equipment, utensils and linens

Person in charge: (signature)

Inspector

Ivan Kwagala

Date 7/18/19

Date



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Y6/low

Establishment/License # <u>30-21011</u>	No. of Risk Factor/Intervention Violations	DATE <u>7/24/19</u>
Establishment type: <u>Pizzeria</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>13:00</u>
Address: <u>280 Daniel Webster</u>	Total violations	Time out: <u>2:50</u>
Permit Holder <u>Pizzeria LLC</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

Good Retail Practices				
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation				
		COS	R	V
<b>Safe Food and Water</b>				
28	Pasteurized eggs used where required			P
29	Water & Ice from approved source			P/Pf/C
30	Variance obtained for specialized processing methods			PF
<b>Food Temperature Control</b>				
31	Proper cooling methods used: adequate equipment for temperature control			Pf/C
32	Plant food properly cooked for hot holding			Pf
33	Approved thawing methods used			C
34	Thermometers provided and accurate			Pf/C
<b>Food Identification</b>				
35	Food properly labeled: original container			Pf/C
<b>Prevention of Food Contamination</b>				
36	Insects, rodents, & animals not present			P/Pf/C
37	Contamination prevented during food preparation, storage & display			Pf/C
	Personal cleanliness			C
	Wiping cloths: properly used & stored			C
	Washing fruits & vegetables			C
<b>Proper Use of Utensils</b>				
41	In-use utensils properly stored			C
42	Utensils, equipment & linens: properly stored, dried, & handled			C
43	Single-use/single-service articles: properly stored & used			P/C
44	Gloves used properly			C
<b>Utensils, Equipment and Vending</b>				
45	Food and non-food contact surfaces cleanable, properly designed, constructed, & used			P/Pf/C
46	Warewashing: installed, maintained, & used: test strips			Pf/C
47	Non-food contact surfaces clean			C
<b>Physical Facilities</b>				
48	Hot & cold water available adequate pressure			Pf
49	Plumbing installed, proper backflow devices			P/Pf/C
50	Sewage & waste water properly disposed			P/Pf/C
51	Toilet facilities properly constructed, supplied, & cleaned			Pf/C
52	Garbage & refuse properly disposed, facilities maintained			C
53	Physical facilities installed, maintained, & clean			P/Pf/C
54	Adequate ventilation & lighting, designated areas used			C

son in Charge (signature)

Date: License Posted Y N (circle one)

ian Kuwagala  
ctor (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

## FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 30-2101 Establishment name: Pizzaroma Date: \_\_\_\_\_

### TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Tuna / reach-in	49	Spaghetti / stove	200		
Ham / maker	56	Eggs / walk-in	41		
Tomatoes / maker	59	Fish / walk-in	41		
Lettuce / maker	52	Salad / walk-in	38		
Turkey / refrigerator	41				
Sausage / refrigerator	43				
Meat balls / Hot hold	165				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
20	3-501.16 - Potentially hazardous foods in reach-in cooler next to cook-line not maintaining 5°C (41°F) or less in the kitchen area. Note: Ham, tomatoes, lettuce, turkey and tuna salad held between 49-56 degrees.
35	3-302.12 - Working containers holding food that are removed from their original package not identified with common name in storage next walk-in cooler. Note: Common names provided during inspection.
45	4-501.13 - Cutting boards on maker tables are subjected to scoring. Please replace boards because their surfaces can longer be effectively cleaned and sanitized.

Person in charge: (signature)

Inspector

Ivan Kwagula

Date

7/24/19

Date

7/24/19



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>3B/261</u>	No. of Risk Factor/Intervention Violations	DATE <u>7/24/19</u>
Establishment type: <u>Wasserman</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:30</u>
Address: <u>116 Northbrook Road</u>	Total violations	Time out: _____
Permit Holder <u>TOWNE</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

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
<b>Supervision</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Person in charge present, demonstrates knowledge and performs duties			Pf
<b>Employee Health</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Management, all employees knowledge, responsibilities and reporting			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT Proper use of restriction and exclusion			P
<b>Good Hygienic Practices</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT NO Proper eating, tasting, drinking, tobacco use			P/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT No discharge from eyes, nose and mouth			C
<b>Preventing contamination by hands</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT NO Hands clean and properly washed			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT Adequate handwashing sinks properly supplied and accessible			Pf/C
<b>Approved Source</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Food obtained from approved source			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Food received at proper temperature			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT Food in good condition, safe, & unadulterated			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
<b>Protection from Contamination</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food separated & protected			P/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

Compliance status	COS	R	V
<b>Potentially Hazardous Food Time/Temperature</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cooking time & temperature			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper reheating procedures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cooling time & temperatures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper hot holding temperatures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cold holding temperatures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper date marking and disposition			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
<b>Consumer Advisory</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
<b>Highly Susceptible Populations</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Pasteurized foods used; prohibited foods not offered			P
<b>Chemical</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food additives: approved & used properly			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Toxic substances properly identified, stored, & used			P/Pf/C
<b>Conformance with Approved Procedures</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Good Retail Practices	COS	R	V
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			
<b>Safe Food and Water</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Pasteurized eggs used where required			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT Water & Ice from approved source			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Variance obtained for specialized processing methods			Pf
<b>Food Temperature Control</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Proper cooling methods used: adequate equipment for temperature control			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Plant food properly cooked for hot holding			Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT Approved thawing methods used			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Thermometers provided and accurate			Pf/C
<b>Food Identification</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Food properly labeled: original container			Pf/C
<b>Prevention of Food Contamination</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Insects, rodents, & animals not present			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Contamination prevented during food preparation, storage & display			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Personal cleanliness			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Wiping cloths: properly used & stored			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Washing fruits & vegetables			C

Proper Use of Utensils	COS	R	V
<input checked="" type="radio"/> IN <input type="radio"/> OUT In-use utensils properly stored			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Utensils, equipment & linens: properly stored, dried, & handled			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Single-use/single-service articles: properly stored & used			P/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Gloves used properly			C
<b>Utensils, Equipment and Vending</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Food and non-food contact surfaces cleanable, Properly designed, constructed, & used			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Warewashing: installed, maintained, & used: test strips			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Non-food contact surfaces clean			C
<b>Physical Facilities</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Hot & cold water available adequate pressure			Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT Plumbing installed, proper backflow devices			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Sewage & waste water properly disposed			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Toilet facilities properly constructed, supplied, & cleaned			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Garbage & refuse properly disposed, facilities maintained			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Physical facilities installed, maintained, & clean			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Adequate ventilation & lighting, designated areas used			C

Person in Charge (signature) <u>Ivan Kwagala</u>	Date: <u>7/24/19</u>	License Posted <input checked="" type="checkbox"/> N (circle one)
Inspector (signature) <u>Ivan Kwagala</u>	Follow up: YES <input checked="" type="radio"/> NO (circle one) Follow up Date: _____	



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <b>SD-4/003C</b>	No. of Risk Factor/Intervention Violations	DATE <b>7/25/19</b>
Establishment type: <b>Sarno Stone and Fire</b>	No. of Repeat Risk Factor/Intervention Violations	Time in: <b>10:00</b>
Address: <b>416 Daniel Webster High Unit E</b>	Total violations	Time out:
Permit Holder <b>Sarno Sweet / Stone and Fire</b>	Risk Category	Telephone #
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Capacity	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status		COS	R	V
<b>Supervision</b>				
1 IN OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
<b>Employee Health</b>				
2 IN OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT	Proper use of restriction and exclusion			P
<b>Good Hygienic Practices</b>				
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT	No discharge from eyes, nose and mouth			C
<b>Preventing contamination by hands</b>				
6 IN OUT NO	Hands clean and properly washed			P/Pf
7 IN OUT N/A NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C
<b>Approved Source</b>				
9 IN OUT	Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO	Food received at proper temperature			P/Pf
11 IN OUT	Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO	Required records available: shellstock tags, parasite destruction			P/Pf/C
<b>Protection from Contamination</b>				
13 IN OUT N/A	Food separated & protected			P/C
14 IN OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT N/A	Proper disposition of returned, previously served, reconditioned, & unsafe food			P
<b>Potentially Hazardous Food Time/Temperature</b>				
16 IN OUT N/A NO	Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A NO	Proper reheating procedures			P
18 IN OUT N/A NO	Proper cooling time & temperatures			P
19 IN OUT N/A NO	Proper hot holding temperatures			P
20 IN OUT N/A	Proper cold holding temperatures			P
21 IN OUT N/A NO	Proper date marking and disposition			P/Pf
22 IN OUT N/A NO	Time as a public health control: procedures and records			P/Pf/C
<b>Consumer Advisory</b>				
23 IN OUT N/A	Consumer advisory provided for raw or undercooked foods			Pf
<b>Highly Susceptible Populations</b>				
24 IN OUT N/A	Pasteurized foods used; prohibited foods not offered			P
<b>Chemical</b>				
25 IN OUT N/A	Food additives: approved & used properly			P/Pf/C
26 IN OUT	Toxic substances properly identified, stored, & used			P/Pf/C
<b>Conformance with Approved Procedures</b>				
27 IN OUT N/A	Compliance with variance, specialized process, & HACCP plan			P/Pf

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

#### Good Retail Practices

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

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

#### Safe Food and Water

	COS	R	V
28 Pasteurized eggs used where required			P
29 Water & ice from approved source			P/Pf/C
30 Variance obtained for specialized processing methods			Pf

#### Food Temperature Control

	COS	R	V
31 Proper cooling methods used: adequate equipment for temperature control			Pf/C
32 Plant food properly cooked for hot holding			Pf
33 Approved thawing methods used			C
34 Thermometers provided and accurate			Pf/C

#### Food Identification

	COS	R	V
35 Food properly labeled: original container			Pf/C

#### Prevention of Food Contamination

	COS	R	V
36 Insects, rodents, & animals not present			Pf/C
37 Contamination prevented during food preparation, storage & display			P/Pf/C
38 Personal cleanliness			Pf/C
39 Wiping cloths: properly used & stored			C
40 Washing fruits & vegetables			C

#### Proper Use of Utensils

	COS	R	V
41 In-use utensils properly stored			C
42 Utensils, equipment & linens: properly stored, dried, & handled			C
43 Single-use/single-service articles: properly stored & used			P/C
44 Gloves used properly			C

#### Utensils, Equipment and Vending

	COS	R	V
45 Food and non-food contact surfaces cleanable, properly designed, constructed, & used			P/Pf/C
46 Warewashing: installed, maintained, & used: test strips			Pf/C
47 Non-food contact surfaces clean			C

#### Physical Facilities

	COS	R	V
48 Hot & cold water available adequate pressure			Pf
49 Plumbing installed, proper backflow devices			P/Pf/C
50 Sewage & waste water properly disposed			P/Pf/C
51 Toilet facilities properly constructed, supplied, & cleaned			Pf/C
52 Garbage & refuse properly disposed, facilities maintained			C
53 Physical facilities installed, maintained, & clean			P/Pf/C
54 Adequate ventilation & lighting, designated areas used			C

Person in Charge (signature) <b>Jessica Sarno</b>	Date: <b>7/25/19</b>	License Posted <b>(Y)</b> N (circle one)
Inspector (signature) <b>Ivan Kwalagala</b>	Follow up: <b>YES (NO) (circle one)</b> Follow up Date:	







# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

G6661

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <b>5D-4/003</b>	No. of Risk Factor/Intervention Violations	DATE <b>7/31/19</b>
Establishment type: <b>D-W Dinner</b>	No. of Repeat Risk Factor/Intervention Violations	Time in: <b>8:30</b>
Address: <b>416 Daniel Webster</b>	Total violations	Time out: <b>9:30</b>
Permit Holder <b>NOC</b>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status		COS	R	V
<b>Supervision</b>				
1 IN OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
<b>Employee Health</b>				
2 IN OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 IN OUT	Proper use of restriction and exclusion			P
<b>Good Hygienic Practices</b>				
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use			P/C
5 IN OUT	No discharge from eyes, nose and mouth			C
<b>Preventing contamination by Hands</b>				
6 IN OUT NO	Hands clean and properly washed			P/Pf
7 IN OUT N/A NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 IN OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C
<b>Approved Source</b>				
9 IN OUT	Food obtained from approved source			P/Pf/C
10 IN OUT N/A NO	Food received at proper temperature			P/Pf
11 IN OUT	Food in good condition, safe, & unadulterated			P/Pf
12 IN OUT N/A NO	Required records available: shellstock tags, parasite destruction			P/Pf/C
<b>Protection from Contamination</b>				
13 IN OUT N/A	Food separated & protected			P/C
14 IN OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 IN OUT N/A	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P
<b>Potentially Hazardous Food Time/Temperature</b>				
16 IN OUT N/A NO	Proper cooking time & temperature			P/Pf/C
17 IN OUT N/A NO	Proper reheating procedures			P
18 IN OUT N/A NO	Proper cooling time & temperatures			P
19 IN OUT N/A NO	Proper hot holding temperatures			P
20 IN OUT N/A	Proper cold holding temperatures			P
21 IN OUT N/A NO	Proper date marking and disposition			P/Pf
22 IN OUT N/A NO	Time as a public health control: procedures and records			P/Pf/C
<b>Consumer Advisory</b>				
23 IN OUT N/A	Consumer advisory provided for raw or undercooked foods			Pf
<b>Highly Susceptible Populations</b>				
24 IN OUT N/A	Pasteurized foods used; prohibited foods not offered			P
<b>Chemical</b>				
25 IN OUT N/A	Food additives: approved & used properly			P/Pf/C
26 IN OUT	Toxic substances properly identified, stored, & used			P/Pf/C
<b>Conformance with Approved Procedures</b>				
27 IN OUT N/A	Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

#### Good Retail Practices

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

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

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

Person in Charge (signature)

Date: **7/31/19** License Posted **(Y)** N (circle one)

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name:	Date:			
D. W. Dinnest					
TEMPERATURE OBSERVATIONS					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Sausage / maker	41	Ham / Refrigerator	43		
Tomatoes / maker	39	Chili / walk-in	35		
mac and cheese	40	Eggs / walk-in	34		
Tuna / reach-in	34	Milk / refrigerator	36		
Turkey / reach-in	38				
Coleslaw / refrigerator	40				
Gravy / Hot hold	155				
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item #					
41	3-304.12 - Observed <sup>Note:</sup> ice scoop stored on unclean top surface of ice machine. Ice scoops should be stored in a clean and protected locations.				
42	4-901.11 - Observed wet stacking of utensils (metal pan) above meat slicer located in food prep area. Note: after cleaning and sanitizing utensils should be air-dried before storage.				
45	4-501.12 - Cutting board on maker table located in kitchen is subjected to scoring. Please re-surface or replace it.				
47	4-602.13 - Shelving in walk-in cooler not cleaned at frequency <del>ness</del> necessary to preclude accumulation of build-up.				
54	6-201.11 - Floor under cook-line and dish machines dirty.				
Person in charge: (signature)				Date	
Inspector				Date	
Fran Kawaguchi				7/31/19	



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>20/003-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>1/31/19</u>
Establishment type: <u>Pizzeria</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:00</u>
Address: <u>7 Continental Blvd Merrimack</u>	Total violations	Time out: <u>12:00</u>
Permit Holder <u>Pizzeria</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

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

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

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

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

Person in Charge (signature)

Date:

License Posted Y N (circle one)

*Iran Kwagala*

Inspector (signature)

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



Date 7/31/19



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>3D 1003-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>7/31/19</u>
Establishment type: <u>Subway</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:00</u>
Address: <u>7 Continental Blvd</u>	Total violations	Time out: <u>13:00</u>
Permit Holder <u>Shree Bahuchar</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

Compliance status	COS	R	V
<b>Potentially Hazardous Food Time/Temperature</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cooking time & temperature			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper reheating procedures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cooling time & temperatures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper hot holding temperatures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cold holding temperatures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper date marking and disposition			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Time as a public health control: procedures and records			P/Pf/C
<b>Consumer Advisory</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Consumer advisory provided for raw or undercooked foods			Pf
<b>Highly Susceptible Populations</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Pasteurized foods used; prohibited foods not offered			P
<b>Chemical</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food additives: approved & used properly			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Toxic substances properly identified, stored, & used			P/Pf/C
<b>Conformance with Approved Procedures</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

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

	COS	R	V
<b>Safe Food and Water</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Pasteurized eggs used where required			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT Water & ice from approved source			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Variance obtained for specialized processing methods			PF
<b>Food Temperature Control</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Proper cooling methods used: adequate equipment for temperature control			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Plant food properly cooked for hot holding			Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT Approved thawing methods used			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Thermometers provided and accurate			Pf/C
<b>Food Identification</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Food properly labeled: original container			Pf/C
<b>Prevention of Food Contamination</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Insects, rodents, & animals not present			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Contamination prevented during food preparation, storage & display			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Personal cleanliness			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Wiping cloths: properly used & stored			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Washing fruits & vegetables			C

	COS	R	V
<b>Proper Use of Utensils</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT In-use utensils properly stored			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Utensils, equipment & linens: properly stored, dried, & handled			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Single-use/single-service articles: properly stored & used			P/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Gloves used properly			C
<b>Utensils, Equipment and Vending</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Food and non-food contact surfaces cleanable, properly designed, constructed, & used			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Warewashing: installed, maintained, & used: test strips			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Non-food contact surfaces clean			C
<b>Physical Facilities</b>			
<input checked="" type="radio"/> IN <input type="radio"/> OUT Hot & cold water available adequate pressure			Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT Plumbing installed, proper backflow devices			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Sewage & waste water properly disposed			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Toilet facilities properly constructed, supplied, & cleaned			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Garbage & refuse properly disposed, facilities maintained			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Physical facilities installed, maintained, & clean			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT Adequate ventilation & lighting, designated areas used			C

Neel J. Patel  
Person in Charge (signature)

Date: 7/31/19 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala  
Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730

# FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #30/008-1 Establishment name: Subwa

Date: 7/3/19

## TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Ham / walk-in	38	Meat ball / Hot hold	145		
Chicken / walk-in	24	milk / Refrigerator	40		
Meat ball / walk-in	39				
Chicken / maker	39				
Beef / maker	38				
Tomatoes / maker	39				
Turkey / Reach-in	40				
Lettuce / Reach-in	40				

### OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Person in charge: (signature) Nector J. Patel

Date 11/3/19

Inspector Ivan Kwagala

Date 7/31/19