

Signature of Inspector:

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway



7-72-2020

Merrimack NH, 03054 (603) 420-1730 FOOD ESTABLISHMENT INSPECTION REPORT Establishment: BAE MER 15 Date: 1 | 22 | 20 Page 1 of 2 No. of Risk Factor/Intervention Violations Address: 136 D.W Highway Time in: [6:cd Time out: 10:30 No. of Repeat Risk Factor/Intervention Violations Ø Owner/Permit Holder: BAE Risk Category: 8 Email: James. reidy@ sodexo.com Phone: 885 - 5012 Inspection Status: (Green) Yellow Red Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R IN = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation Compliance Status COS R Compliance Status COS R Supervision Protection from Contamination Person in charge present, demonstrates knowledge and NOUT INDOUT N/A NO Food separated and protected performs duties (IN) DUT N/A Certified Food Protection Manager IN OUT N/A 16 Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served **Employee Health** IN OUT N/A NO 17 reconditioned & unsafe food Management/food employees & conditional employee; INOUT Time / Temperature Control for Safety knowledge, responsibilities and reporting TUQ(NI) Proper use of restriction and exclusion IN OUT NA NO Proper cooking time and temperature IN OUT Procedures for responding to vomiting and diarrheal events IN OUT N/A NO 19 Proper reheating procedures for hot holding Good Hygiene Practices IN OUT N/A(NO) Proper cooling time and temperatures IN OUT NO. Proper eating, tasting, drinking, or tobacco use IN OUT N/A NO Proper hot holding temperatures IN OUT (NO) No discharge from eyes, nose, mouth 22 IN OUT N/A NO Proper cold holding temperatures Preventing Contamination by Hands IN OUT N/A NO 23 Proper date marking and disposition TIN OUT Hands dean & properly washed IN OUT NA NO Time as a Public Health Control: procedures and records (NOUT N/A NO No bare hand contact with RTF food Consumer Advisory 10 INOUT Adequate handwashing sinks properly supplied & accessible IN OUT N/A Consumer advisory provided for raw/undercooked foods Approved Source Highly Susceptible Populations 11 GNOUT Food obtained from an approved source IN OUT N/A Pasteurized foods used; prohibited foods not offered Food received at proper temperature 12 IN OUT N/A NO Food / Color Additives and Toxic Substances IN OUT 13 Food in good condition, safe & unadulterated IN OUT (N/A) Food additives: approved and properly used IN OUT N/A NO 14 Req. records available: shell stock tags, parasite destruction 28 (IN OUT N/A Toxic substances properly identified, stored and used Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Conformance with Approved Procedures IN OUT NA 19 Compliance with variance/specialized process/HACCP **GOOD RETAIL PRACTICES** Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation Compliance Status COS R Compliance Status COS R Safe Food and Water Proper Use of Utensils 30 Pasteurized eggs used where required In-use utensils properly stored 43 31 Water & Ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled 32 Variance obtained for specialized processing methods 45 Single-use/single-service articles: properly stored & used Food Temperature Control 46 Gloves used properly 33 Proper cooling methods used: adequate equipment for temp. control Utensils, Equipment and Vending 34 Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable, 35 Approved thawing methods used 48 Properly designed, constructed, & used 36 Thermometers provided and accurate 49 Warewashing: installed, maintained, & used: test strips Food Identification **Physical Facilities** 37 Food properly labeled; original container 50 Hot & cold water available adequate pressure Prevention of Food Contamination 51 Plumbing installed, proper backflow devices 38 Insects, rodents, & animals not present 52 Sewage & waste water properly disposed 39 Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned 40 Personal cleanliness 54 Garbage & refuse properly disposed, facilities maintained 41 Wiping cloths: properly used & stored 55 Physical facilities installed, maintained, & clean 42 Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used Type of Operation: License Posted: Discussion with Person-in-Charge: will email: > 5 pill kit info Follow-Up: > Temp dish thermoneter Follow-Up Date: Signature of Person in Charge: Date: 07-22-2020



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



Address: 130 D.W Highway Compliance Achieved: TEMPERATURE OBSERVATIONS	Establishm	ent: BAE HER	เร			Date: +7 -	2,2-2020	Page 2	of 2
Item / Lecation Trop. Real Location Trop. Real	Address: \	MPIH W.Q OE	way						
Accord besterice 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1						ATTONS			
OBSERVATIONS AND/OR CORRECTIVE ACTIONS Description of Violation An ulclast ions observed during the inspection **install "Handuses sink enly" sign- **install "Handuses sink enly" sign- Description of Violation Descriptio	Hard ha				Item / Location	Теппр.	· Item / Locatio) <u>r</u> 0	Temp
Description of Violation Description of Vio	Muia po	1194 503 1 120	1K - 1D	58					-
Description of Violation Description of Vio									-
Description of Violation Description of Vio									
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Description of Violation Description of Vio				OB	SERVATIONS AND/OR CORRECT	TIVE ACTIONS			-
Lio utolations observed during the inspection * install "Handurens sink early" sign: Install Install	V	Section of Code						Dated	Соггесте
# install "Handwash sink only" sign. # Date: 1-22-2020	Number				3333194317	- · · · · · · · · · · · · · · · · · · ·		or	cos
# install "Handwash sink only" sign. # Date: 1-22-2020									
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# install "Handwash sink only" sign. # Date: 1-22-2020		<u> </u>							
# install "Handwash sink only" sign. # Date: 1-22-2020				1.10	uiolations obser	Vied during the	in CDardian O		
gnature of Person in Charge: A fact of Person in Charge: Date: 1-22-2020					VICTORIA DINC	var donny the	mspection		
gnature of Person in Charge: A fact of Person in Charge: Date: 1-22-2020									
gnature of Person in Charge: A fact of Person in Charge: Date: 1-22-2020									
gnature of Person in Charge: A fact of Person in Charge: Date: 1-22-2020	-	1				Is.			
				Je ins	tall "Handwasn	SINK ONLY STO	n-		
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	ignature of P	erson in Charge:		- 1	13 V 5		Date: 1 -	22 - 202	0
	ignature of Ir	spector:			-W				



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



Es	tablishment: 名	HE MER 24		Date:	J- 22-U	Pag	e 1 of 7	No. of Risk Factor/Interve	ntion Violat	tions	Ø
		w Highway				+ -		No. of Repeat Risk Factor/Interve		\rightarrow	_
		er: BAE systems			ategon				Total Violat		1_
1		cidy@ sodero.com		Phone			12.2	Inspection Status: Yel			مال
[·	pection Type:		peratio				vestigation		OW INC		
	, , , , , , , , , , , , , , , , , , , ,	FOODBORNE ILLNESS RI					-	Complaint Other			
		Circle designated compliance status (IN, OUT,				DIDIC		in appropriate box for COS and/or R			
		IN = in compliance OUT= not in compliance NO				ot appl					_
Con	npliance Status							Corrected of Folia R - Tepeat Violation			
COII	ipiiance Status	Supervision	COS	R	Cor	nplian	ice Status	Province Control		cos	F
1	TUQUIT	Person in charge present, demonstrates knowledge and	\neg		45			Protection from Contamination			_
,	1	performs duties		-	15		OUT N/A NO	Food separated and protected			\perp
2	(IN)OUT N/A	Certified Food Protection Manager			16	-	DUT N/A	Front discouling and sanitized			\perp
		Employee Health			17	IN	OUT MANO	Proper disposition or returned, previously sen reconditioned & unsafe food	/ea,		
3	(Nout	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature Control for Safety			
4	NOUT	Proper use of restriction and exclusion			18	IN	OUT N/ANO	Proper cooking time and temperature			T-
5	TUQUI	Procedures for responding to vomiting and diarrheal events			19	IN	OUT N/A	Proper reheating procedures for hot holding			\top
	T	Good Hygiene Practices			20	IN	OUT N/A	Proper cooling time and temperatures			\top
6	IN OUT (TO	Proper eating, tasting, drinking, or tobacco use		\bot	21	IN	OUT N/A	Proper hot holding temperatures			
7	IN OUT NO	No discharge from eyes, nose, mouth			22		ON AN TUG	Proper cold holding temperatures			
	Contract to	Preventing Contamination by Hands			23		DUT N/A NO	Proper date marking and disposition			L
8	INDUT NO	Hands clean & properly washed	-		24	JN:	OUT	Time as a Public Health Control: procedures a	and records		
10	IN DUT	No bare hand contact with RTE food	-	\perp				Consumer Advisory			_
-10	(INDOOR	Adequate handwashing sinks properly supplied & accessible Approved Source	-		25	(IN)	DUT N/A	Consumer advisory provided for raw/undercod	ked foods		_
11	(N) UT	Food obtained from an approved source	\neg	$\overline{}$	26	LINI	OUT (VA)	Highly Susceptible Populations	**		1
12	IN OUT N/A (O)	Food received at proper temperature	+	+	20	114		Pasteurized foods used; prohibited foods not of d / Color Additives and Toxic Substance			Ц_
13	NOUT	Food in good condition, safe & unadulterated		+	27	INI	OUT(N/A)	Food additives: approved and properly used	85		
14	IN OUT MANO	Req. records available: shell stock tags, parasite destruction	+-	+	28		DUT N/A	Toxic substances properly identified, stored an	d upod		
	Risk factors a	re improper practices or procedures identified as the	most					onformance with Approved Procedures			1
	Prevalent cont Interventions a	re improper practices or procedures identified as the r ributing factors of foodborne illness or injury, Public H re control measures to prevent foodborne illness or in	lealth		19	INC	DUT (A)	Compliance with variance/specialized process/		T	
			COOD F	DESTATE		_		Softpliance and valid Coroperalized process	TACOF		
		Good retail practices are preventative measure						and physical chinete into foods			
Mar	k "X" in box if num	bered item is not in compliance Mark "X" on a							R≃repeat vio	lation	\dashv
omi	oliance Status		cos	В							
701111	Jilailo Otatas	Safe Food and Water	1000	R	Com	pnanc	e Status	Proper Use of Utensils	C	os [R
30	Pasteurized	eggs used where required	T		43	V	In-use utensi	s properly stored			
31	Water & Ice	from approved source	†		44	1		ipment & linens: properly stored, dried, & handle	ed	\neg	\neg
32	Variance obt	ained for specialized processing methods			45		Single-use/sir	ngle-service articles: properly stored & used		$\neg \uparrow$	\neg
		Food Temperature Control			46		Gloves used	properly			\neg
33	Proper coalir	ng methods used: adequate equipment for temp. control	ļ					Utensils, Equipment and Vending			
34		operly cooked for hot holding	\downarrow		47	<u> </u>	Food and nor	-food contact surfaces cleanable,			
35		awing methods used	+	-	48	<u> </u>		gned, constructed, & used			_
30	I nermomete	rs provided and accurate Food Identification			49	<u>i</u>	Warewashing	: installed, maintained, & used: test strips			_
37	Food properly	y labeled; original container	Т		50	Т.	Hot & pold wa	Physical Facilities ter available adequate pressure			-
		Prevention of Food Contamination			51	-		alled, proper backflow devices		\rightarrow	\dashv
38	Insects, rode	nts, & animals not present	T		52			ste water properly disposed			\dashv
39	Contaminatio	n prevented during food preparation, storage & display	 		53			properly constructed, supplied, & cleaned		\rightarrow	\dashv
40	Personal clea	unliness			54			use properly disposed, facilities maintained		-	ᅱ
41	Wiping cloths	: properly used & stored			55			ies installed, maintained, & clean		\neg	\dashv
42	Washing fruit	s & vegetables			56		Adequate veni	tilation & lighting, designated areas used		\neg	\neg
Typ	e of Operation:	afektia - sodexo						l lieuw But i		-	
								License Posted:	<u>(Y</u>		
UIS0	ussion with Pers	son-in-Charge: email pictore of	COLLE	<u> </u>	z Ac	+101	Λ.	Follow-Up:	Y	0	וע
								Follow-Up Date:			
Sign	ature of Person	in Charge:	0	5	2			Date: 07-2:	2-7021	,	\neg
Sign	ature of Inspect	pr: \$4. C / / 4 /									\dashv
-3"		1 Mp. I L						Date: 7-22-7	LOZU		



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



		nt: BAE ME						Date: ग्-	.22-2020	Pag	e <u>2.</u> o	f Z
Ac	dress: 14	A D. W High	way					Complia	nce Achieved:			
					TEMP	ERATURE OBSE	RVATIONS					
		Item / Location		Temp.		Item / Location		Temp.	· Item / Location) III		Temp
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V	Item	Section of Code						2110			Dated C	nmastad
	Number	Georgii di Code				Description	on of Violation				ſ	COS
			Kitchen:									
G	43	3-304.17	- kaisaa						*-			
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yı lê	ware of this	pector:	7//	~[/					Date: 1 - 2 2	7-202	D	



HEALTH DIVISION

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



Es	tablis	hment: 💾	ANA		Date:	4-J2	4124	Page	1 of <u>2</u>	No. of F	Risk Factor/Int	ervention Vio	lations	7
Ad	dress	: of con	tinental BIVD onit C	1	Time i	n:Į:	00	Time	out: [:36	No. of Repeat F				
Ow	ner/F	Permit Hold	ier Hana LLC		Risk C							Total Vio	-	7-
	nail:				Phone			4/		Inspection Statu	s: Green		Red	-
Ins	pectio	on Type:	(Routine) Re-inspection Pre-ope				Illnes	ss Inve	estigation	Complain			100	_
			FOODBORNE ILLNESS RISH								. Othe	н		
			Circle designated compliance status (IN, OUT, N					DIORU ZI		in appropriate box f	or COS and/or I	₹		_
			IN = in compliance OUT= not in compliance NO =					applica						_
Corr	nlian	ce Status											1000	
0011	ibueii	ce status	Supervision	cos	R	1	Com	priance	e Status	Protection from	Contaminatio	VIII.	cos	
1		DUT	Person in charge present, demonstrates knowledge and	Т	T	1 1	15	IN all	UT N/A NO	Food separated and		Д		T
2	-	DUT N/A	Performs duties Certified Food Protection Manager	+	+	1	16		UT N/A	'	<u> </u>	- Maria	+	+
1	ردی	3011074	· · · · · · · · · · · · · · · · · · ·			1 }		-	_	Food-contact surface Proper disposition or			+	+
_		_	Employee Health Management/food employees & conditional employee;			[17	IN OL	UT(N/A)NO	reconditioned & unsa		.,		\perp
3	N		knowledge, responsibilities and reporting	<u> </u>						Time / Temperatur	e Control for Sa	afety		
4			Proper use of restriction and exclusion	 			18		UT N/ANO	Proper cooking time	and temperature			\perp
5	(IN)	DUT	Procedures for responding to vorniting and diarrheal events	<u> </u>			19	_	UT N/A N/O	Proper reheating pro		lding		\perp
_	IZ.	NIT NO	Good Hygiene Practices		,	-	20	_	JT N/A	Proper cooling time a				+
6	IN C	-	Proper eating, tasting, drinking, or tobacco use	┼	-		21	-	JT N/A(NO)	Proper hot holding te			 	-
-	INC	JUI (NO)	No discharge from eyes, nose, mouth				22	135	JT N/A NO	Proper cold holding to			 	\perp
8	(N)	OUT NO	Preventing Contamination by Hands		T	-	23	_	JT N/A NO	Proper date marking				+
9	1	OUT N/A NO	Hands clean & properly washed No bare hand contact with RTE food	-	-	-	24	IN OL	T WANO	Time as a Public Hea		lures and records		
10	INC	_	Adequate handwashing sinks properly supplied & accessible	 		-	25 (IN DU	T 51/5	Consumer		d		
	1		Approved Source	<u> </u>	4	ŀ	25 (INDO	II N/A	Consumer advisory p Highly Suscepti				_
11	IN	TUC	Food obtained from an approved source		\top	h	26	IN OL	IT (N/A)	Pasteurized foods us			Т	
12	1	OUT N/A(NO)	Food received at proper temperature		+	-		1		d / Color Additives				_
13	(N)	DUT	Food in good condition, safe & unadulterated	-	+	-	27	IN OL	TIN/A)	Food additives; appro			T	Т
14	N	UT N/A NO	Req. records available; shell stock tags, parasite destruction		+-1		28	(N)DU		Toxic substances prop			+	+
	R	lisk factors a	re improper practices or procedures identified as the m	ost					Co	onformance with A	pproved Proces	lures		-
	Pi In	revalent cont terventions a	re improper practices or procedures identified as the morabilition as the morabilition and in the morabilities of foodbome illness or injury. Public Heare control measures to prevent foodborne illness or inju	alth ury.	i		29	INOU		Compliance with varia			T	
			G	OOD R	ETAI	LPR	RACT	TCES						-
			Good retail practices are preventative measures	to contri	ol the ac	ditior	n of par	ithogens	, chemicals, a	and physical objects inte	o foods.			-
Mai	k "X" i	n box if num	bered item is not in compliance Mark "X" on app	propriat	te box	for C	OS a	ind/or	COS =	corrected on-site d	uring inspection	R=repeat	violation	1
om	plianc	e Status		cos	R	C	ompl	liance	Status	· · · · · · · · · · · · · · · · · · ·			cos	R
			Safe Food and Water							Proper Use	of Utensils			1
30		Pasteurized	eggs used where required		Ш		43		In-use utensi	is properly stored				
31	<u> </u>		from approved source		Ш	_ -	44		Utensils, equi	ipment & linens; proper	rly stored, dried, &	handled		_
32		Variance ob	tained for specialized processing methods		Щ	\vdash	45		Single-use/sir	ngle-service articles: pr	operly stored & us	ed		_
0.0			Food Temperature Control			H	46		Gloves used	<u> </u>				_
33			ng methods used: adequate equipment for temp, control			-	47		= - 1 - 1	Utensils, Equipme		5		
35			roperly cooked for hot holding awing methods used		-	-	47 ·	-		n-food contact surfaces			-	-
36			ars provided and accurate		\vdash	-	48 49			gned, constructed, & us : installed, maintained,			-	
			Food Identification		-	H	70		Traicwasiiiig	Physical F				_
37		Food proper	ly labeled; original container				50		Hot & cold wa	iter available adequate				
			Prevention of Food Contamination				51			alled, proper backflow				_
38		Insects, rode	ents, & animals not present			-	52			iste water property disp				
39	X	Contamination	on prevented during food preparation, storage & display				53			s properly constructed,		d		_
40		Personal cle	anliness				54	(Garbage & ref	fuse properly disposed,	, facilities maintain	ed		
41		Wiping cloths	s; properly used & stored			5	55	F	Physical facilit	ties installed, maintaine	ed, & clean			
42]	Washing frui	ts & vegetables			5	56	X /	Adequate ven	tilation & lighting, desig	mated areas used			
Tvp	e of (Operation:									License Pos	ted: /	(V)	
			son-in Charge:										*	
U13(-ussi(AT WILL TEL	son-in-Charge:								Follow-Up:			N
			- h								Follow-Up D	ate: \4 D	045	
Sigr	nature	of Person	in Charge: P.472								Date: 7	27 20	30	
Siar	nature	of Inspect	or Ca -								Date: ы	ab 26	~~**	\dashv



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



Establishn	nent: HANA				Date	7-29-2020	Page	Z 0	of 2
Address:	1 continente	al Blud u	ŋi+	C	Com	pliance Achieved:			
				TEMPERATURE OBSERVATIONS					
	Item / Location		emp.	Item / Location	Temp.	· Item / Location			Tem
(<u>661</u> @A 1	arren in-	line 1	(\ '						-
									-
-				OBSERVATIONS AND/OR CORRECTIVE ACTIO	NS				
V Item	Section of Code			Description of Violation	140			Dated C	Corrected
Numbe	95 0000011 01 0000			Description of Violation					cos
		Kitchen:							
RA 10	5-205.11	Both he	And o	wash sinks in Kitchen bloc	lised	during the time			
		of inspe				J			
G 56	(a = 5 0) . 14=			er above coorvine expin					
					-Cl	dist solding di	3.5		
C 39				90 day frequency.		<u> </u>			
C 39	3-305.11			ed on floor in work- in					
	-	Must b	<u>e. 1</u>	stored atteast 6 inches	044	of ground.			
_									
		other:							
PF 39	8-103.11	HACCP I	ىم2	a documentation not avai	Lauste	docina insecti	ion.		
		Ph logs	-	Sushi rice must be kept f	oc 91) days Eyec (A	e143		
l.				e must be tested for Ph					
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	Person in Charge:	1				Date: 4 3	1/20	220	
Signature of	Inspector:	1/				Date: 14 - 21-	- 70	20	





HEALTH DIVISION

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



Establishment: Luna Capture		Date:	/30/20	Pag	ge 1 of <u>2</u>	No. of Risk Factor/Intervention \	/iolation	s (Z)
Address: 75 D.W Highway		Time in	10 00	Tim	e out: [['O	Dio. of Repeat Risk Factor/Intervention V		
Owner/Permit Holder: Antonio Brono		Risk Ca					iolation:	100
Email: reservations @ Lunacaprase . Biz				Ingr	9.950	Inspection Status: Green Yellow	Red	10
Inspection Type: Routine Re-inspection Pre-op					vestigation	Complaint Other	1100	
FOODBORNE ILLNESS RIS					-			
Circle designated compliance status (IN, OUT, N						in appropriate box for COS and/or R		
IN = in compliance OUT= not in compliance NO =				appl				
Compliance Status						Topole violation		
Supervision	cos	R	Соп	plian	ice Status	Protection from Contamination	CO	SF
1 INOUT Person in charge present, demonstrates knowledge and	T	\top	15		OUT N/A NO			
performs duties 2 IN OUT(N/A) Certified Food Protection Manager	-	+	-	2000		Food separated and protected		4
			16	_	OUT N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,		+
Employee Health Management/food employees & conditional employee;	1		17	IN	OUTNANO	reconditioned & unsafe food		
knowledge, responsibilities and reporting						Time / Temperature Control for Safety		
4 NOUT Proper use of restriction and exclusion	<u> </u>		18	IN	OUT N/A NO	Proper cooking time and temperature		
5 (IN OUT Procedures for responding to vomiting and diarrheal events			19		OUT N/A(NO)	Proper reheating procedures for hot holding		
6 IN OUT NO Proper eating, tasting, drinking, or tobacco use			20	+	OUT N/A NO	Proper cooling time and temperatures		\perp
NOUT (NO) Proper eating, tasting, drinking, or tobacco use NOUT (NO) No discharge from eyes, nose, mouth	-	+	21		OUT N/A(NO)	Proper hot holding temperatures	_	-
Preventing Contamination by Hands	L	4	23	+	OUT N/A(NO)	Proper cold holding temperatures Proper date marking and disposition		+
8 IN OUT (NO) Hands clean & properly washed	1	T	24	_	OUT N/A NO	Time as a Public Health Control; procedures and reco		+
9 IN OUT N/ANO No bare hand contact with RTE food		1		11.4	001(03)10	Consumer Advisory	ds	
10 IN OUT Adequate handwashing sinks properly supplied & accessible			25	IN C	OUI N/A	Consumer advisory provided for raw/undercooked foo	ds	
Approved Source				-		Highly Susceptible Populations		
11 INDUT Food obtained from an approved source			26	IN	OUT N/A	Pasteurized foods used; prohibited foods not offered	T	T
12 IN OUT N/ NO Food received at proper temperature					Food	d / Color Additives and Toxic Substances		
13 IN OUT Food in good condition, safe & unadulterated			27	IN 0	OUT (VA)	Food additives: approved and properly used		
14 IN OUT N/A 10 Req. records available; shell stock tags, parasite destruction			28	IN	OUT N/A	Toxic substances properly identified, stored and used		
Risk factors are improper practices or procedures identified as the m Prevalent contributing factors of foodborne illness or injury. Public He Interventions are control measures to prevent foodborne illness or inj	ost				Co	mformance with Approved Procedures		
Interventions are control measures to prevent foodborne illness or inj	ury.		19	IN C	DUTINA	Compliance with variance/specialized process/HACCP		
		ETAIL						
Good retail practices are preventative measures								
Mark "X" in box if numbered item is not in compliance Mark "X" on ap	propriat	te box fo	r COS a	nd/or	COS =	corrected on-site during inspection R=repe	at violatio	מג
	COS	R	Comp	lianc	e Status		cos	R
Safe Food and Water 30 Pasteurized eggs used where required					T	Proper Use of Utensils		
30 Pasteurized eggs used where required 31 Water & Ice from approved source			43			s properly stored		
32 Variance obtained for specialized processing methods			44			pment & linens: properly stored, dried, & handled		-
Food Temperature Control			46		Gloves used p	ngle-service articles; properly stored & used	-	+
33 Proper cooling methods used: adequate equipment for temp, control			10			Utensils, Equipment and Vending		4
34 Plant food properly cooked for hot holding			47 -	X	1	-food contact surfaces cleanable,		7
35 Approved thawing methods used			48			gned, constructed, & used	_	+
36 Thermometers provided and accurate			49		Warewashing:	: installed, maintained, & used; test strips		\Box
Food Identification						Physical Facilities		
Food properly labeled: original container			50		Hot & cold wat	ter available adequate pressure		Ш
Prevention of Food Contamination			51			alled, proper backflow devices	-	$\perp \perp$
38 Insects, rodents, & animals not present 39 Contamination prevented during food preparation, storage & display		_	52			ste water properly disposed	-	1
Contamination prevented during food preparation, storage & display Personal cleanliness	<u> </u>		53			properly constructed, supplied, & cleaned	-	₩
41 Wiping cloths: properly used & stored			54			use properly disposed, facilities maintained ies installed, maintained, & clean	-	+
42 Washing fruits & vegetables		-	56	X-		tilation & lighting, designated areas used	+	+
						and the real state real		
Type of Operation:						License Posted:	(Y)	N
Discussion with Person-in-Charge:						Follow-Up:	O	N
111						Follow-Up Date: 🚜	الماملة	
Signature of Demon in Characteristics		_			****	.00 2	- t	2
Signature of Person in Charge:						Date: 01-30	201	$\stackrel{\cdot}{\square}$
Signature of Inspector:						Date: 4-30-102	40	- 1



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



		Luna Cap					Date	4-30-2020	Page	of	_2
Addres	s: 175	P.W High	way				1 .	pliance Achieved:			
					TEMPERATU	RE OBSERVATIONS					
		Item / Location		Temp.	Item/	Location	Temp.	· Item / Location			Temp.
				,							
-											
-							-				
	tem				OBSERVATIONS AND	OR CORRECTIVE ACT	TIONS				
1 V I	mber	Section of Code				Description of Violation				Dated Co	
			Kitchen	4							
2.F 36	2	5 561 11 -			10.00						
*A 3	<u> </u>	2-3 <u>01.11</u>	Health	114	activity Thro	agroup som	عما إذ الراد	nt. contact pe	12		
					treatment.						
C 43	4- 4	4-602.13	" WOLLK	<u>- in f</u>	efrigerator -	Floor heavily	soiled	with debris, 18	ng.		
c 3	9 3	3-30 F. 11-	- Old s	cuad	dressing /	ast date of	serve	d in walk-in-d	Scar	a.C	05.
PF 3	3	4-301.11-	= 2 teffi	aercu	tor onite in	. Kitoven no	+ 401	red on or u			
		_			during tim						$\neg \neg$
C 59	. ,	6						e alabete a			
<u> </u>	3 1/2	2-201-17	- BOUCH	D! [7	1700 TIOO	nas accountur	SHOV 0	म वट्ठाउं - टाला	•		
										-	
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				-						-	
_									-		
			4								
Signature	of Pers	on in Charge:	11/1	1			·	Date: 6 7	20	,7 -	7-6
Signature			FS	- J							//
-3	mop	7 /						Date: 14-3c	-ZOZ		- 1

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HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 & Fax 603-424-0603
FOOD ESTABLISHMENT INSPECTION REPORT
HEIGMALL Food Hard

Establishment	/License # Gutt		No.	of Ri	isk F	ac	tor/Intervention	on Violations	0	DATE.	7.9	- 7020
Establishment	type: retail	- 1	No. of F	Repea	at Ri	isk	Factor/Interve	ention Violations	B .	Time ir	11 <u> LC</u>	.00
C	continental Blud							Total violations	0	Time o	ut: 🚛	: 30
Permit Holder	GTA 12 ING		T	Risk	Cat	eac	orv	Capacity		none #		
Inspection Typ	e 🔲 Provisional 🔀 Routin	ie	F/L	J		m	Complaint	Other	TOTOPI	TOTIO IF		
	FOODBORNE II	LNESS	AISK FA	CIO:	S AI	4D I	PUBLIC HEALTH	INTERVENTIONS				
Cii	rcle designated compliance status (IN, OUT, N	V/A) for e	each item	1	-1 9-77			Mark "X" in appropriate b	ox for COS	S and/or	R	
Compliance statu	IN=in compliance OUT=not in compliance	Iance N	S R	oserved V	d N//		ot applicable CO:		at violation		cos	R V
	Supervision			-	1 1			ntially Hazardous Food	Time/Ter			n v
1(N) OUT	Person in charge present, demonstrates		T	Pf	1 [16	IN OUT NAMO	Proper cooking time & temp	erature		7.7	P/Pf/C
	kлowledge and performs duties	<u> </u>			1 [17	IN OUT WANO	Proper reheating procedure	S			P
	Employee Health				4	18	IN OUT WANO	Proper cooling time & temp	eratures			P
2 NO OUT	Management, all employees knowledge, responsibilities and reporting.	<u> </u>	+	P/Pf	\vdash	20	IN OUT N/A	Proper hot holding tempera Preper cold holding tempera			-	Р
3(TV) OUT	Proper use of restriction and exclusion			Р	1 1		IN OUT N/A NO	Proper date marking and dis				P/Pf
	Good Hygienic Practices				1 1		IN OUT NAMO	Time as a public health con			\rightarrow	
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use			P/C		22	IN CO (N/A) NO	procedures and records				P/Pf/C
5 (R) OUT	No discharge from eyes, nose and mouth			С] [Consumer Adv	sory			
6 IN OUT NO	Preventing contamination by Hand	8				23	IN OUT N/A	Consumer advisory provided	d for raw o	r		Pf
	Hands clean and properly washed No bare hand contact with RTE lood or a pre-		+	P/Pf	-			undercooked foods				
7 IN OUT NANO	approved alternative procedure properly allow		1 1	P/Pf	-			Highly Susceptible P Pasteurized foods used; pro				
8 NOUT	Adequate handwashing sinks properly supplied	ed	 			24	IN OUT NA	not offered	moned 100	as	- 1	P
	and accessible			Pf/C				Chemical				
	Approved Source					25	IN OUT N/A	Food additives: approved &	used prope	erfy	\top	P/Pf/C
9 IN OUT	Food obtained from approved source			/Pf/C		28	ÎDOUT	Toxic substances properly is	lentified, st	tored,		P/Pf/C
11 NOUT NAME	Food received at proper temperature Food in good condition, safe, & unadulterated			P/Pf	-	_		& used				171170
	Required records available: shellstock tags,	!	 	P/Pf	-			nformance with Approv	ed Proce	edures		
	parasite destruction	1	P	/Pf/C		27	IN OUT WAS	Compliance with variance, s Process, & HACCP plan	specialized			P/Pf
	Protection from Contamination				_			1100000, 41111001 (01411				
13 IN OUT N/A	Food separated & protected			P/C		-	Risk factors a	re improper practices or proc	edures ide	entified a	s the m	ost
14 IN DUT N/A	Food-contact surfaces: cleaned & sanitized		P	/Pf/C			Prevalent contr	ributing factors of foodborne	illness or ir	njury. Pul	olic Hea	alth
15 IN OUT (A	Proper disposition of returned, previously Served, reconditioned, & unsafe food			Р		-	Interventions a	re control measures to preve	nt foodbor	ne illnes:	s or inju	ry.
			God	d Reta	all Pr	acti	ces					
A development to the con-	Good retail practices are preventative n	neasures	s to contr	ol the a	additi	on c	of pathogens, cher	micals, and physical objects i	nto foods.		***************************************	
IMAIK "X" IN DOX	if numbered item is not in compliance Mari			ate box	for C	os	and/or R COS	s = corrected on-site during in	spection		peat vio	
	Safe Food and Water	cos	, n	٧	-			Proper Use of Uto	annila.	C	OS R	V
8 Pasteurized eg	gs used where required	T		P	-	41	In-use utensils	properly stored	#18115			ГС
9 Water & Ice fro	m approved source		P	/Pf/C	_	12		ment & linens: properly stored,	dried, & har	ndled	_	C
0 Variance obtain	ned for specialized processing methods			PF	_	43	Single-use/sing	gle-service articles: properly	stored & us	sed		P/C
I In	Food Temperature Control				4	14	Gloves used p					С
temperature co	methods used: adequate equipment for		F	Pf/C		_		Utensils, Equipment ar		ng		
	perly cooked for hot holding	+-	-	Pf	- 4	15		food contact surfaces cleana ned, constructed, & used	ble,			P/Pf/C
	ing methods used			C	- 4	16	Warewashing:	installed, maintained, & used	test strin		+-	Pf/C
4 Thermometers	provided and accurate		F	Pf/C		17		act surfaces clean	i. tool ali ip	3		C
	Food Identification							Physical Facilit				
5 Food properly	labeled: original container		LF	Pf/C		8	Hot & cold water	er available adequate pressu	re			Pf
6 Insects radents	Prevention of Food Contamination s, & animals not present			¥(O		9		iled, proper backflow devices				P/Pf/C
	evented during food preparation, storage & displa	2V		Pf/C	-	0		te water properly disposed properly constructed, supplie	d ⁰ close	nd l	-	P/Pf/C
8 Personal clean	iness	~/		f/C		2		ise properly disposed, facilitie				Pf/C
	properly used & stored			C	5	3	Physical facilities	es installed, maintained, & cl	ean			P/Pf/C
0 Washing fruits 8	s vegetables			С	5	4	Adequate venti	lation & lighting, designated a	areas used			С
	_1											
Person in Charge	(signature)					_	Date:	7/9/20/0 License F	Posted /	Y N	(circle	one)
							7	// / AVA O LICCHSET	22/20 (TOHOID	5116)
	Ω											1
nspector (signatu	ire)						Follow up: Y	ES (NO (circle one) Follo	ow up Da	ite:		



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est.#	Establishm	ent name: اون	f TEMPERATURE OBSER Item/Location	103	Date: 1-9-2020	
l a	40		IEMPERATUR TO SER	VATIONS		
Iter	n/Location	Temp.	item/Location	Temp.	Item/Location	Temp
	<u> </u>					
·						
		-				
Item #		OESISK	VATIONS AND CORREC	TIVE ACTIONS		
-						
		170 010101	sinos serente I la	or i agricultura i		
		00 0:0:00	rions observed di	airy ive ins	VECTION .	
	<u> </u>					
	<u> </u>					
						_
			<u>. </u>			
			, /			
Person in ch	arge: (signature)	h			Date 7/9	12020
Inspector	8,-0/					
mapector	- Ayr. (-				Date 7-9-	1020

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HEALTH DIVISION

432 Daniel Webster Highway Merrimack New Hampshire 03054 603-420-1730 * Fax 603-424-0603 FOOD ESTABLISHMENT INSPECTION REPORT

No. of Risk Factor/Intervention Violations

Establishment	License # womin but 6000 +ime	1 2	No	o. of R	sk Fa	act	tor/Interventio	n Violations	d D	ATE 7	-1-2	020
Establishment	type: R		Vo. of	Repea	at Ris	sk I	Factor/Interve	ntion Violations	Ø Ti	me in:	علا	00
	D.W Highway							Total violations	Ø Ti	me ou	ti pri	<u>zo</u>
Permit Holder	DOPT, LLC			Risk	Cate	100	rv	Capacity	Telepho	ne #		
Inspection Typ			□ F/		[Complaint	Other	Liolopine	110 11		
,	FOODBORNE ILLA	ESS	ALSK F	ACTOR	SAN	DΡ	UBLIC HEALTH	INTERVENTIONS				
Cir	cle designated compliance status (IN, OUT, N/A) for e	each ite	m				Mark "X" in appropriate b	ox for COS	and/or P		
Compliance statu	IN=in compliance OUT=not in complian							=corrected on-site R=repea	t violation		00/ 0	1 64
Compliance statu	Supervision	100	SR	V		CON	mpliance status	tially Hazardous Food	Time/Tem		OS R	V
OUT	Person in charge present, demonstrates	T	<u> </u>		1 1-	16	IN OUT N/A NO.	Proper cooking time & temp	erature	Jeraio.	1 4	P/Pf/C
(NA (OO)	knowledge and performs duties			Pf		17	IN OUT N/ANO	Proper reheating procedure	S		\rightarrow	P
	Employee Health] [7	18	IN OUT N/A(10)	Proper cooling time & temper	eratures			P
2(N) OUT	Management, ali employees knowledge,	<u> </u>	+	P/Pf	1	19_	N OUT N/ANO	Proper hot holding tempera		\rightarrow		P
3 NO OUT	responsibilities and reporting. Proper use of restriction and exclusion	-	+	P	2	21/	IN OUT N/A IN OUT N/A NO	Proper cold holding tempera Proper date marking and dis		\rightarrow	+	P/Pf
	Good Hygienic Practices			- :	1 —			Time as a public health con		\rightarrow		
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use	Τ	T	P/C	2	22	IN OUT (MA NO	procedures and records	LIMI			P/Pf/C
5 OUT	No discharge from eyes, nose and mouth			С				Consumer Adv	sory			
	Preventing contamination by Hands				2	23 1	IN OUT(N/A)	Consumer advisory provide	d for raw or			Pf
	Hands clean and properly washed			P/Pf				undercooked foods	4 -4			
	No bare hand contact with RTE food or a pre- approved alternative procedure properly allowed			P/Pf				Highly Susceptible P				
	Adequate handwashing sinks properly supplied	1	1		2	24	IN OUT (V/A)	Pasteurized foods used; pro not offered	mbited toods	·		P
	and accessible			Pf/C				Chemical				
	Approved Source				2	:5 I	N OUT NA	Food additives: approved &	used proper	у		P/Pf/C
	Food obtained from approved source			P/Pf/C	2	97	MOUT	Toxic substances properly ic				P/Pf/C
10 IN OUT N/A (10	Food received at proper temperature	<u> </u>		P/Pf				& used				1/1 1/0
	Food in good condition, safe, & unadulterated Required records available: shellstock tags,	_	-	P/Pf				nformance with Approv		ures		
	parasite destruction			P/Pf/C	2	7 I	N OUT (N/A)	Compliance with variance, s Process, & HACCP plan	specialied	1		P/Pf
	Protection from Contamination					_		Tiocess, a TIAGOT plan				
13 UN DUT N/A	Food separated & protected		I	P/C		_	Risk factors a	re improper practices or proc	edures ider	tified as	the mo	st
14 (IN OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C				ibuting factors of foodborne				
15 IN OUT 15	Proper disposition of returned, previously Served, reconditioned, & unsafe food			Р		_	interventions a	re control measures to preve	nt foodborne	illness	or injury	/.
	Served, reconditioned, & ansale tood	L	Ge	od Ret	all Pra	actio	202		711			
	Good retail practices are preventative mea	sures	s to con	trol the	additio	n o	f pathogens, cher	nicals, and physical objects	into foods.			
Mark "X" in box	f numbered item is not in compliance Mark ")	<u>(" ол :</u>	appropi	riate box	for Co	<u>os</u>	and/or R COS	= corrected on-site during in	nspection		eat viola	
	Safe Food and Water	cos	R	V				Norman (Inc.)		CC	OS R	V
28 Pasteurized eg	gs used where required		Т Т	P	4	1	In-use utensils	Proper Use of Uta properly stored	ensis			I C
	m approved source			P/Pf/C	42			nent & linens: properly stored,	dried. & hand	led	+	C
	ned for specialized processing methods			PF	43			gle-service articles: properly				P/C
T 1-	Food Temperature Control	******			44	4	Gloves used p					С
	methods used: adequate equipment for			Pf/C		_	le h	Utensils, Equipment ar		1		= 13
temperature co	erly cooked for hot holding			Pf	45	5		food contact surfaces cleans ned, constructed, & used	ıble,	_		P/Pf/C
	ing methods used			C	46	6		installed, maintained, & used	t: test strins		-	Pf/C
4 Thermometers	provided and accurate			Pf/C	47			act surfaces clean			\dashv	С
	Food Identification							Physical Facilit				
5 Food properly	labeled: original container			Pf/C	48	-		er available adequate pressu				Pf
6 Insecte rodent	Prevention of Food Contamination s. & animals not present		······	Pf/C	49 50			lled, proper backflow devices	<u></u>			P/Pf/C
	evented during food preparation, storage & display			P/Pf/C	51			te water properly disposed properly constructed, supplie	nd & cleaner	1	+-	P/Pf/C Pf/C
8 Personal clean	iness			Pf/C	52			se properly disposed, faciliti			+	C
9 Wiping cloths: p	properly used & stored	1	\Box	C	53			es installed, maintained, & cl				P/Pf/C
0 Washing fruits	x vegetables			С	54	<u> </u>	Adequate venti	lation & lighting, designated	areas used			С
V.		///	//		_		nation .	~				
Person in Charge	(signature)	77					Date:	(-1-26 License I	Posted (/) N	(circle o	ne)
. A	- 4/0											
Inchested ()	0 (////											
Inspector (signate	ITO) / W// U/h						Follow up: Y	ES NO (circle one) Foll	ow up Dat	e:		
								_				

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MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est. # Establ	<u>ishment name: ಬಿಲಗು</u>	TEMPERATURE OBSER		Date: 1-1-2020	
		HEMPERATURE OF SER	VATIONS		
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
		<u> </u>			
	OBSUR	TARRONS AND CONTROL			
Item #	OBSER	VATIONS AND CORREC	TIVE ACTIONS		4
	NO UIOLA	TTOUS DESERVED	DORTHG I	USPECTION	
	Λ				
		_///			
Person in charge: (signate	ture)			Date 7-	1-2020
Inspector S	11/2				1677)
/ //	1 100			Date 7-1	ULU

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HEALTH DIVISION

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

Establishment	/License # papa 61005		No.	of R	isk	Fac	ctor/l	Interventio	n Violations				3-2020
Establishment	type: R		No. of F	Repe	at F	₹isk	k Fac	tor/Interve	ntion Violations	0	Time in	:12	100
	ontinental Blud								Total violations	2_	Time o	út: <u> </u>	2:45
Permit Holder	New england Author	tic to	AES	Risk	Ca	tea	vior		Capacity		hone #		
Inspection Typ	e 🗌 Provisional 🗷 Rout	ine	☐ F/U	J			7 Co	mplaint	Other	7 0100			
	FOODBORNE		RISK FA	CTOF	IS A	ND	PUBL	IC HEALTH	INTERVENTIONS				
Ci	rcle designated compliance status (IN, OUT IN=in compliance OUT=not in com	, N/A) for	each item		al INI	7.0 -		-ltl-t- oos	Mark "X" in appropriate	box for CO	S and/or	R	
Compliance statu	is in compliance out and in com	CO	S R	V	O IN.			plicable COS ance status	s=corrected on-site H=rep	eat violation		cos	RIV
	Supervision		-1					Poter	ntrally Hazardous Fee	d Time/Te			11 1 7
1 (N) OUT	Person in charge present, demonstrates			Pf	1	16	5 IN C	DUT N/ANO	Proper cooking time & ter	mperature		<u></u>	P/Pf/C
	knowledge and performs duties Employee Health				1	17	7 IN C	DUT N/A(NO)	Proper reheating procedu	ires			P
- 6	Management, ali employees knowledge,				4	18		NUT N/A NO	Proper cooling time & tent Proper hot holding tempe	nperatures			P
2 NOUT	responsibilities and reporting.		+-	P/Pf		20		OUT N/A	Proper cold holding temp	ratures eratures		\rightarrow	P
3 NOUT	Proper use of restriction and exclusion			Р]	21	1 (11/2)		Proper date marking and			\neg	P/Pf
4 111 01 000 510	Good Hygienic Practices					22	2 (10)	UT N/A NO	Time as a public health co	ontrol:			P/Pf/C
4 IN OUT NO	Proper eating, tasting, drinking, tobacco us No discharge from eyes, nose and mouth	ie		P/C C	1				procedures and records				1000
3(11/2001	Preventing contamination by Han	do		<u> </u>	-		***************************************		Consumer Ac	A			
SUN OUT NO	Hands clean and properly washed	US		P/Pf		23	BINO	UT (VA)	Consumer advisory provioundercooked foods	ded for raw o	or		Pf
· · · · · · · · · · · · · · · · · · ·	No bare hand contact with RTE food or a pr	'e-			1				Highly Susceptible	Populatio	20	_	
7 NOUT N/A NO	approved alternative procedure properly all	owed		P/Pf					Pasteurized foods used; p	rohibited for	ods		
TUQ (II)8	Adequate handwashing sinks properly supp	beil		Pf/C	1 1	24	IN O		not offered				P
3	and accessible			170					Chemica				
9 (NOUT	Approved Source			10/10		-			Food additives: approved			\rightarrow	P/Pf/C
10 IN OUT N/A NO	Food obtained from approved source Sood received at proper temperature			P/Pf/C		260		111	Toxic substances properly & used	/ identified, s	stored,		P/Pf/C
1 NOUT	Food in good condition, safe, & unadulterate	ed las		P/Pf					nformance with Appr	ound Dean	odurae		
12 IN OUT ALANO	Required records available: shellstock tags,					07	IN C		Compliance with variance				
12 IN COT MAANO	parasite destruction		P	/Pf/C		21	IN O	UT(N/A)	Process, & HACCP plan	, 000000000			P/Pf
45 A SOLUTAVA	Protection from Contamination												
13 (NOUT N/A 14 (NOUT N/A	Food separated & protected Food-contact surfaces: cleaned & sanitized			P/C /Pf/C					re improper practices or pr				
15 IN OUT (VA)	Proper disposition of returned, previously		- F/						ibuting factors of foodborn re control measures to pre				
15 IN OUT WA	Served, reconditioned, & unsafe food			Р				to Formonio E	TO CONTROL MODES IN PRO	VCIIL IOOGDO	1110 1111100	<i>y</i> O(111)	ury.
			Goo	d Ret	all F	raci	tices						
Mark "X" in box	Good retail practices are preventative if numbered item is not in compliance Ma	measure	s to contro	ol the :	addi ofor	tion	of pat	hogens, cher	nicals, and physical object i = corrected on-site during	s into foods.		t	inletion
	THE THE PERSON NAMED IN TH	COS	R R	V	101	000	o and	OIN COS	= conscied on-site duning	i i ispecaon		OS	iolation R V
	Safe Food and Water								Proper Use of L	Itensils			
8 Pasteurized eg	igs used where required			Р		41	In	-use utensils	properly stored				C
9 Water & Ice fro 0 Variance obtai	om approved source ned for specialized processing methods			Pf/C	-	42 43			nent & linens: properly store			+	C
of Transloo obiti	Food Temperature Control		<u> </u>		ŀ	44		loves used pr	gle-service articles: proper	ly stored & t	ised	-	P/C C
Proper cooling	methods used: adequate equipment for					7.7	1 10		Utensils, Equipment	and Vend	na		
temperature co	ontrol		1 1 1	Pf/C	- i	45	Fo		food contact surfaces clea		1 49		DIDUO
2 Plant food proj	perly cooked for hot holding			Pf	٦.	- 1	Pr	roperly design	ned, constructed, & used				P/Pf/C
	ing methods used provided and accurate			C	-	46	XW	arewashing:	installed, maintained, & us	ed: test strip	os e	\perp	æk.
+ I Helinoineters	Food identification			Pf/C		47	IN	on-tood conta	ct surfaces clean Physical Faci	lition			
5 Food properly	labeled: original container		ΙP	f/C	H	48	ПН	ot & cold wate	er available adequate pres				Pf
	Prevention of Food Contamination	l .	-			49			lied, proper backflow device			+	P/Pf/C
	s, & animals not present			f/C		50			te water properly disposed			士	P/Pf/C
7 Contamination p 8 Personal clean	revented during food preparation, storage & dis	olay		Pf/C		51	To	oilet facilities p	properly constructed, supp	lied, & clear	ned	二	Pf/C
	properly used & stored			f/C C		52 53			se properly disposed, faci		inea	+	P/P(C)
Washing fruits				c	_	54			lation & lighting, designate		d	+	C
									<u> </u>		· · ·		
Person in Charg	(cianatura)							D	7/-/	B 1 1	<u> </u>		
erson in Charg	(algitature)							Date: /	2/8/202 - License	Posted	W W	(circle	3 000)
	0 = 1:												
nspector (signat	Ire)					_	Follo	ow up: (YI	ES) NO (circle one) Fo	llow up D	ate: LA	00	us
							- 0.11	-31 mp. (1)	(51(010 0110) 1 0		-10. 14	7/0	7-



HEALTH DIVISION

Merrimack New Hampshire 03054 603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

Est. # Establishment	name: ۲۹	pa Ginos	77 4 7 7 7 7	Date: 1 8/2020	
Item/Location	Temp.	TEMPERATURE OBSERV	Temp.	Itam/I a	
olives / in-line	40	ttonii/Location	Temp.	Item/Location	Tem

Creese 1 pizza prep station	41'				
cooled meet ball & Hot	141				
Item #	URSE	RVATIONS AND CORREC	TIVE ACTIONS		-
Kitchen:		<u></u>			
4-302.14 - 100 test strips of	evalble to	or sanitizer.			
Back Area:					
(5)	r spiled u	other accomplation	of debris ci	ean & sanition and	
(a)	r soiled u	other accomplation	of debris, cl	ean & sanitize routin	uly.
(a)	r soiled u	otto accomulation	of debris, cl	ean & sanitize routin	vy.
(a)	soiled u	other accomplation	of debris, c	ean & sanitize routin	vely.
(5)	r soiled u	other accomulation	of debris, cl	ean C sanitize routin	voly.
(B)	soiled u	oith accomulation	of debris, cl	ean & sonitize routin	vy.
(a)	soiled u	other accomulation	of debris, cl	ean & sanitize routin	oly.
(B)	r soiled u	oith accomulation	of debtis, cl	ean & southing routh	voly.
(a)	soiled u	other accomplation	of debris, cl	ean C sanitize routin	oly.
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(a)	soiled u	other accomplation	of debris, cl	ean C sonitize routin	voly.
(a)	soiled u	other accomplation	of debris, cl	ean C sanitize routin	oly.
(a)	soiled u	other accomulation	of debris, ci	ean C sanitize routin	oly.
(5)	soiled u	other accomplation	of debris, cl	ean C sanitize routin	ve ly .
L-501.12 "walk-in floor	Soiled	other accomulation	of debris. CI		
(5)	soiled u	other accomulation	of debris, cl		8/2 020





HEALTH DIVISION

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

Establishment/License # pc connection No.						o. of Risk Factor/Intervention Violations DATE 4-14-202					ZOZC	
Establishmen	t type: 3		No. of I	Repe	at Ri	isk Fa	ctor/Interve	ention Violations	T	īme in	1 112	00
Address: 122	Histord Road							Total violations	—— <u> </u> 1	īme o	ut: 🚺	30
Permit Holder	Next-dine .			Risk	Cate	egory		Capacity	Teleph	ono #		
Inspection Ty	pe Provisional Routin	e	F/L		<u> </u>		complaint	Other	l relebii	OHE #		
	FOODBORNE IL	LNESS	RISK F	ACTOR	SAN	ND PUE	LIC HEALTH	INTERVENTIONS	A			
	Circle designated compliance status (IN, OUT, N	I/A) for	each iten	m				Mark "Y" in appropriate he	ox for COS	and/or l	3	
Compliance state	IN=in compliance OUT=not in compli	ance N	IO=not o	bserved	N/A	A=not a	pplicable CO	S=corrected on-site R=repeat	t violation			
Compliance stati	Supervision	CO	S R	V	-	Comp	liance status			(cos ī	1 V
(6)	Person in charge present, demonstrates				-	16 IN	OUT N/C NO	ntially Hazardous Food Proper cooking time & tempe	lime/len	perati	re	1 20 0000
1 N DUT	knowledge and performs duties			Pf		17 IN	OUT N/A NO	Proper cooking time & temps Proper reheating procedures	erature		-	P/Pf/C
	Employee Health					18 IN	OUT N/A NO	Proper cooling time & tempe	ratures	-		P
2 OUT	Management, alı employees knowledge,			P/Pf		19 JN	OUT N/ANO	Proper hot holding temperate	ures	-	_	P
	responsibilities and reporting.					20 IN	OUT N/A	Proper cold holding temperate	tures			P
3 N OUT	Proper use of restriction and exclusion			P		21 IN	DUT N/A NO	Proper date marking and dis	position			P/Pf
4 IN OUT NO	Good Hygienic Practices					22 IN	OUT N/A NO	Time as a public health contr	ol:			P/Pf/C
5 NOUT	Proper eating, tasting, drinking, tobacco use No discharge from eyes, nose and mouth	-	+	P/C				procedures and records				171 170
3 (1) 001				С				Consumer Advi:	Continue to the second			
6 IN OUT NO	Preventing contamination by Hands Hands clean and properly washed	-	T T	P/Pf		23 IN	OUT N/A	Consumer advisory provided	for raw or		- 1	Pf
-		+-	+					undercooked foods				
7 NOUT N/A NO	approved alternative procedure properly allow			P/Pf	-			Highly Susceptible Po Pasteurized foods used; proh				
8 INOUT	Adequate handwashing sinks properly supplie		+		- [3	24 IN (OUT(N/A)	not offered	ilbited tooc	is		Р
a IIVOUT	and accessible			Pf/C				Chemical				
	Approved Source					25 IN 0	OUT NIA	Food additives: approved & u	ised prope	rlv	Ť	P/Pf/C
9 IN OUT	Food obtained from approved source			P/Pf/C		26 (IN)		Toxic substances property ide				
10 IN OUT N/A NO	Food received at proper temperature			P/Pf	Ľ	20 114	201	& used				P/Pf/C
11(INDUT	Food in good condition, safe, & unadulterated	_	\perp	P/Pf			Co	nformance with Approve	ad Proce	dures		
12 IN OUT WAND	Required records available: shellstock tags, parasite destruction	- 1	l le	P/Pf/C	2	27 IN C	DUT N/A	Compliance with variance, sp	pecialized			P/Pf
	Protection from Contamination							Process, & HACCP plan				1 '/'
13 IN OUT N/A	Food separated & protected		1	P/C			Nels to store					
14 IN OUT N/A	Food-contact surfaces: cleaned & sanitized	+		P/Pf/C			risk ractors a	re improper practices or proce ributing factors of foodborne ill	dures idei	ntified as	the mo	st
15 IN OUT WA	Proper disposition of returned, previously	_	 '	Р		i	nterventions a	re control measures to preven	iriess or irij it foodborn	ury. Put e illnece	or iniu	tu ''
io in col ev	Served, reconditioned, & unsafe food			. 1				70 001120111102021102 to \$10001	II IOOGDOIII	O IIII IQQQ	or injul	у.
			God	ad Bate								
			7277.7	OCI 1 SEALE	II Pri	actices						
Mark "Y" in boy	Good retail practices are preventative m	easure	s to contr	rol the a	dditio	on of pa	athogens, cher	nicals, and physical objects in	to foods.			
Mark "X" in box	Good retail practices are preventative m if numbered item is not in compliance Mark	"X" on	s to contr appropria	rol the a	dditio	on of pa	athogens, cher	nicals, and physical objects in = corrected on-site during ins	to foods. spection	R = rep		
Mark "X" in box	if numbered item is not in compliance Mark	"X" on	s to contr	rol the a	dditio	on of pa	athogens, cher	= corrected on-site during ins	spection		eat viol	ation V
8 Pasteurized e	Safe Food and Water ggs used where required	"X" on	s to contr appropria	rol the a	dditio	on of pa	athogens, cher d/or R COS	= corrected on-site during ins	spection			V
8 Pasteurized e	Safe Food and Water ggs used where required om approved source	"X" on	s to contr appropria	rol the a ate box	dditio	on of pa COS and	athogens, cher d/or R COS	= corrected on-site during ins	spection neils	C		V C
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HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

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HEALTH DIVISION

Green

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

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Food properly labeled: original container Pf/C Prevention of Food Contamination Pf/C Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display Pf/C Personal cleanliness Pf/C Wiping cloths: properly used & stored Washing fruits & vegetables Prevention of Food Contamination Pf/C Prevention of Food Contamination Pf/C Pf/C So Sewage & waste water properly disposed Pf/F/C So Sewage & waste water properly disposed Pf/F/C So Garbage & refuse properly constructed, supplied, & cleaned Pf/C So Garbage & refuse properly disposed, facilities maintained C So Physical facilities installed, maintained, & clean Pf/F/C Adequate ventilation & lighting, designated areas used C Porton in Charge (signature) Pf Prevention of Food Contamination Pf Pf/C So Sewage & waste water properly disposed Pf/F/C So Garbage & refuse properly disposed, facilities maintained C So Physical facilities installed, maintained, & clean Pf/F/C So Garbage & refuse properly disposed (acilities maintained) C Date: Pf Pf Pf Pf Pf Pf Pf Pf Pf P	Thermometers provided and accurate			Pf/C	47	7	Non-food conta					С
Prevention of Food Contamination 49 Plumbing installed, proper backflow devices PPP/I/C Insects, rodents, & animals not present PF/C Contamination prevented during food preparation, storage & display P/PI/C Personal cleanliness PF/C Wiping cloths: properly used & stored C Washing fruits & vegetables C Person in Charge (signature) Prevention of Food Contamination 49 Plumbing installed, proper backflow devices PP/PI/C 50 Sewage & waste water properly disposed PP/PI/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/PI/C 54 Adequate ventilation & lighting, designated areas used C Person in Charge (signature) Date: // C License Posted Y N (circle one)				-								
Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed PfPf/C	Food Identification			Pf/C							_	
Personal cleanliness Pri/C Wiping cloths: properly used & stored C S3 Physical facilities installed, maintained C S3 Physical facilities installed, maintained, & clean P/Pt/C	Food properly labeled: original container							ed, proper backflow device	S			
Personal cleanliness Pri/C Wiping cloths: properly used & stored C S3 Physical facilities installed, maintained C S3 Physical facilities installed, maintained, & clean P/Pt/C	Food identification Food properly labeled: original container Prevention of Food Contamination)II		DEFO	277.0		Carrenage 6	management of the second				
Person in Charge (signature) W Date: 7/2 \ Circle one)	Food identification Food properly labeled: original container Prevention of Food Contamination				_				od & ologo	ad l	_	
Person in Charge (signature) W Date: 7/2 \ Circle one)	Food identification Food properly labeled: original container Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & die			P/Pf/C	51	1	Toilet facilities p	roperly constructed, suppli				
Person in Charge (signature) W Date: 7/2 CLicense Posted Y N (circle one)	Food Identification Food properly labeled: original container Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & diagram of the contamination prevented during food preparation, storage & diagram of the contamination prevented during food preparation, storage & diagram of the contamination of the conta			P/Pf/C Pf/C	51 52	1 2	Toilet facilities p Garbage & refus Physical facilitie	roperly constructed, suppli se properly disposed, facilit s installed, maintained, & c	ies maintair lean	ned		
	Food Identification Food properly labeled: original container Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & diagram of the contamination prevented during food preparation, storage & diagram of the contamination prevented during food preparation, storage & diagram of the contamination of the conta			P/Pf/C Pf/C C	51 52 53	1 2 3	Toilet facilities p Garbage & refus Physical facilitie	roperly constructed, suppli se properly disposed, facilit s installed, maintained, & c	ies maintair lean	ned		C P/Pf/C
	Food Identification Food properly labeled: original container Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & diagram of the contamination prevented during food preparation, storage & diagram of the contamination prevented during food preparation, storage & diagram of the contamination of the conta			P/Pf/C Pf/C C	51 52 53	1 2 3	Toilet facilities p Garbage & refus Physical facilitie	roperly constructed, suppli se properly disposed, facilit s installed, maintained, & c	ies maintair lean	ned		C P/Pf/C
nspector (signature) VES INO (giralo ono) Fallow up Poter	Food Identification Food properly labeled: original container Prevention of Food Contaminatio Insects, rodents, & animals not present Contamination prevented during food preparation, storage & dia Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables			P/Pf/C Pf/C C	51 52 53	1 2 3	Toilet facilities p Garbage & refu Physical facilitie Adequate ventil	properly constructed, suppli- se properly disposed, facilities installed, maintained, & cation & lighting, designated	ies maintair lean areas used	ned		C P/Pf/C C
nspector (signature) VEC INO (sizalo one) Fallow up Deter	Food Identification Food properly labeled: original container Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & diagram of the contamination prevented during food preparation, storage & diagram of the contamination prevented during food preparation, storage & diagram of the contamination of the conta			P/Pf/C Pf/C C	51 52 53	1 2 3	Toilet facilities p Garbage & refu Physical facilitie Adequate ventil	properly constructed, suppli- se properly disposed, facilities installed, maintained, & cation & lighting, designated	ies maintair lean areas used	ned	(circle or	C P/Pf/C C
	Food Identification Food properly labeled: original container Prevention of Food Contaminatio Insects, rodents, & animals not present Contamination prevented during food preparation, storage & dia Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables			P/Pf/C Pf/C C	51 52 53	1 2 3	Toilet facilities p Garbage & refu Physical facilitie Adequate ventil	properly constructed, suppli- se properly disposed, facilities installed, maintained, & cation & lighting, designated	ies maintair lean areas used	ned	(circle or	C P/Pf/C C
Follow up 1 123 JNO (circle one) Follow up Date:	Food Identification Food properly labeled: original container Prevention of Food Contaminatio Insects, rodents, & animals not present Contamination prevented during food preparation, storage & dia Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables			P/Pf/C Pf/C C	51 52 53	1 2 3 4	Toilet facilities p Garbage & refu Physical facilitie Adequate ventil	properly constructed, supplied by properly disposed, facilities installed, maintained, & cation & lighting, designated	ties maintain tiean areas used Posted	YN	(circle or	C P/Pf/C C



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est. # Establishm	nent name: A∟ (rime energy		Date: 4-21-2020	
		TEMPERATURE OBSER		Mary II a a sha a	Tamer
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
walk-in / Ambient Ter	PAP				
	OBSER	VATIONS AND CORREC	TIPE ACTIONS		
Item #	UNSLA	VASIONS AND CORREC	JIVE ACTIONS		
10011 17					
Backroom:					
5-205-11 Handwash	cial is the	sed by desk/ladd	es /Fither His	c. objects . Hand we	osh sink
				00/003	
must be	accessible ar	ad supplied at all	timos .		
				•	
Daman in abanca to the		/ . 1		Date	
Person in charge: (signature)	77 (1 M/A . 1			
Inspector /	01	1 ml 1 m		Date 4-21	- 2020
6	(1,00		7/211	20

Green



HEALTH DIVISION

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

Establishment	/License # Home pe pot		o. of R	Risk Factor/Intervention Violations				Ø	DATE	1/13/	2020	
Establishment	type:)		No. of	Repea	at Ri	isk F	actor/Interve	ad.	Time in: 2:00			
	Hilford would							Total violations	0	Time o	ut: <u>z :</u>	50
Permit Holder	Home Depot USA Inc.			Risk	Cat	egoi	ry	Capacity	Telepl	hone #		
Inspection Typ	pe 🔲 Provisional 📉 Routi	ne	☐ F/	/U			Complaint	Other				
					IS AI	ND PI	UBLIC HEALTH	INTERVENTIONS				
	rcle designated compliance status (IN, OUT, IN=in compliance OUT=not in comp	N/A) for	eacn ite	m observe	d N/	A=no	t applicable COS	Mark "X" in appropriate b S=corrected on-site R=renea	ox for CO	s and/or	H	
Compliance statu	IS		S R	V			npliance status					R V
4-11-4-11-11-11-11-11-11-11-11-11-11-11-	Supervision			T			Pote	ntially Hazardous Food	Time/Te	mperat	ure	
1/ IN) OUT	Person in charge present, demonstrates knowledge and performs duties			Pf	1 -	16 i	N OUTWARD	Proper cooking time & temp Proper reheating procedure	erature		\rightarrow	P/Pf/C
	Employee Health				1	18	N OUT N/A NO	Proper cooling time & temps			-+	P
2(h) OUT	Management, ali employees knowledge,			P/Pf		19 1	N OUT N/A)NO	Proper hot holding temperat	tures			P
3(N) OUT	responsibilities and reporting. Proper use of restriction and exclusion		-	P	- -	20 (NOUT N/A N OUT N/A/NO	Proper cold holding tempera				P
3/119 001	Good Hygienic Practices			٢	1 1			Proper date marking and dis Time as a public health cont		\rightarrow	\rightarrow	P/Pf
4 IN OUT NO	Proper eating, tasting, drinking, tobacco us	е		P/C	1	22 1	N OUT NO NO	procedures and records				P/Pf/C
5(N)OUT	No discharge from eyes, nose and mouth			С				Consumer Adv)	
	Preventing contamination by Hand	s				23	N OUT NA	Consumer advisory provided	d for raw o	r		Pf
	Hands clean and properly washed No bare hand contact with RTE food or a pr			P/Pf	1			undercooked foods Highly Susceptible P	a musladia.			
7 IN OUT N/A	approved alternative procedure properly allo	- 1	1 1	P/Pf				Pasteurized foods used; pro				
8 NOUT	Adequate handwashing sinks properly supp			Pf/C	1 L	24	N OUT MA	not offered		-		P
8 117 001	and accessible			FI/C				Chemical				
9 PRI OUT	Approved Source			DIDUO			N OUT 🐠	Food additives: approved &			\rightarrow	P/Pf/C
	Food obtained from approved source Food received at proper temperature	+	+	P/Pf/C P/Pf	1 1	26 (S OUT	Toxic substances properly ic & used	ientmea, s	tored,	ĺ	P/Pf/C
11(B)OUT	Food in good condition, safe, & unadulterate	:d		P/Pf			Co	informance with Approv	red Proc	edures		
12 IN OUT NAMO	Required records available: shellstock tags,			P/Pf/C	1 [27 II	N OUT MA	Compliance with variance, s				P/Pf
	parasite destruction Protection from Contamination			- // //	ļ L		.00.	Process, & HACCP plan				
13 IN OUT WA	Food separated & protected			P/C	ł	_	Risk factors a	re improper practices or proc	edures id	entified:	as the m	inst
14 IN OUT NA	Food-contact surfaces: cleaned & sanitized			P/Pf/C				ributing factors of foodborne				
15 IN OUT WA	Proper disposition of returned, previously			P		_	interventions a	are control measures to preve	ent foodbo	rne illnes	s or inju	iry.
	Served, reconditioned, & unsafe food		6	ood Ret	all D	ractio	táre .					
	Good retail practices are preventative	measure	es to con	trol the	addit	ion of	pathogens, che	micals, and physical objects i	into foods.			
Mark "X" in box	if numbered item is not in compliance Ma			riate box	x for (cos.	and/or R COS	S = corrected on-site during in	nspection		epeat vic	
	Safe Food and Water	100:	SR	V	-			Proper Use of Ut	ancile	16	COS R	
28 Pasteurized e	ggs used where required			Р	-	41	In-use utensils	properly stored	3773110	T		С
29 Water & Ice in	om approved source			P/Pf/C		42	Utensils, equipr	ment & linens: properly stored,	dried, & ha	ndled		С
30 Variance obta	ned for specialized processing methods Food Temperature Control			PF		43 44	Single-use/sin Gloves used p	gle-service articles: properly	stored & u	sed	+	P/C C
Proper cooling	methods used: adequate equipment for	T	TT			3-4	Cioves useu p	Utensils, Equipment at	nd Vendi	na		
temperature c	ontrol			Pf/C		45	Food and non-	-food contact surfaces cleans				P/Pf/C
10 A	perly cooked for hot holding			Pf	 -	10	1	ned, constructed, & used		$\overline{}$	\perp	
	provided and accurate		+	Pf/C		46 47		installed, maintained, & used act surfaces clean	d: test strip	S	\rightarrow	Pf/C
· · · · · · · · · · · · · · · · · · ·	Food Identification	- ' -		1 1/0		17	14011-1000 00110	Physical Facilii	ies			
Food properly	labeled: original container			Pf/C	4	48		ter available adequate pressu	ire			Pf
	Prevention of Food Contamination					49		alled, proper backflow devices	3			P/Pf/C
	ts, & animals not present revented during food preparation, storage & disp	nlav	1	Pf/C P/Pf/C		50 51		ste water properly disposed properly constructed, supplie	nd & clean	hed her	+	P/Pf/C Pf/C
8 Personal clear		<i>m</i> 2)		Pf/C		52		use properly disposed, faciliti			_	C
	properly used & stored			C		53		ies installed, maintained, & cl				P/Pf/C
0 Washing fruits	& vegetables			Ċ	1	54	Adequate vent	ilation & lighting, designated	areas use	d		С
Person in Charg	e (signature)						Date:	7/13/20 License I	Posted (Y) N	(circle	one)
	0							,				
Inspector (signat	(Particular)						Follow up: Y	/ES (O (circle one) Foll	OW I'm D	ato:		
moreonal (Signal	MICI MICH CAN						onow up: 1	E3 (G) Joil cite offe) FOII	ow up D	alt:		

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est. # Estab	<u>lishment name: դեօրդ</u>	e Depot Temperature obser		Date: \$ 113 120					
		VATIONS							
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp				
		<u> </u>							
·									
·									
Hom #	OBSER	VATIONS AND CORREC	TIVE ACTIONS						
item #									
				<u>.</u>					
				<u> </u>					
	No sie	olations observed	Abring ins	704+1010					
			Co C						
· · · · · · · · · · · · · · · · · · ·									
				,					
Barra de la ci	11/1/1			2/	- 10 - 0 -				
Person in charge: Signa	iture)			Date 7/1	3/2000				
Inspector / /	// W			Date ₹ 13/	2020				

40-3/031 OREEN



HEALTH DIVISION

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

Establishmen							0. of Risk Factor/Intervention Violations DATE 7-21-2020					
Establishmen						sk Fa	ctor/Interve	ention Violations	Ø	Time in		
Address:								Total violations	7	Time or	it: <u>1:30</u>	2
Permit Holder	Pankit Datel		Ris	k O	ate	gory		Capacity		hone # (TLD	- 00-
Inspection Ty		ne	☐ F/U		1		Complaint	Other	Liciel	mone # (P . T . +	_642
	FOODSORNE	LLNESS	HSK FACTO)RS	AN	D PUE	SLIC HEALTH	INTERVENTIONS				
	Circle designated compliance status (IN, OUT,	N/A) for ea	ach item					Mark "X" in appropriate	box for CC	S and/or F		
0	IN=in compliance OUT=not in comp	liance NC)=not observ	ed	N/A:	=not a	pplicable COS	S=corrected on-site R=repe	at violation			
Compliance state	us Supervision	cos	RIV		_	Comp	liance status				OS R	V
	Person in charge present, demonstrates		T			1 @ INI	Pote	ntielly Hazardous Food Proper cooking time & terr	I lime/fe	mperatu	re	Lauria
1 NOUT	knowledge and performs duties		Pf			17 IN	OUT MANO	Proper reheating procedur	perature			P/Pf/C
	Employee Health						OUT NO	Proper cooling time & tem	neratures		_	9
2 NOUT	Management, ali employees knowledge,		P/P		1	19 IN	OUTAVANO	Proper hot holding temper				P
8 IN OUT	responsibilities and reporting.			Ц	2	20 (N)	DUT N/A	Proper cold holding tempe	ratures			P
8 IN 2001	Proper use of restriction and exclusion		p	_	12	21 1	OUT N/A NO	Proper date marking and o				P/Pf
4 IN OUT CNG	Good Hygienic Practices Proper eating, tasting, drinking, tobacco use		P/C	_	2	22 IN	OUTNANO	Time as a public health co	ntrol:			P/Pf/C
SIN OUT	No discharge from eyes, nose and mouth	3	C	\dashv	-			procedures and records	- East and and a			
	Preventing contamination by Hand							Consumer Ad-				T
6 IN OUT NO	Hande clean and properly weeked		P/Pf		2	23 IN	OUT N/A	undercooked foods	ed for raw i	31		Pf
7 IN OUT NAME	No bare hand contact with RTE food or a pre	-		┥.				Highly Susceptible I	Jopulatic	nas	_	
7 114 001 14/A(140	Tabbiosed alternative biodeddie biobetik 990	weal	P/Pf]	2	a lbi	OUT N/A	Pasteurized foods used; pr				P
8 IN OUT	Adequate handwashing sinks properly suppl	ied	PC		6	244 17	00 <u>(</u> N/A)	not offered				P
	and accessible							Chemica				
9(IN)OUT	Approved Source		I m em e ce				OUT (V/A)	Food additives: approved &				P/Pf/C
10 IN OUT N/ANO	Food obtained from approved source Food received at proper temperature		P/Pf/0		2	6	OUT	Toxic substances properly	identified, s	stored,		P/Pf/C
11 DOUT	Food in good condition, safe, & unadulterated	ri l	P/Pf					& used nformance with Appro	and Drac	A A LUTTO		
12 IN OUT NANO	Required records available: shellstock tags,	-		-				Compliance with variance,				
12 IN OUT WAND	parasite destruction		P/Pf/C	7	27	7 IN (OUT	Process, & HACCP plan	shenisiise	۱ ا		P/Pf
	Protection from Contamination				_							
13 CIAPOUT N/A	Food separated & protected		P/C			F	Risk factors a	re improper practices or pro	cedures id	dentified as	the mos	t
14 IN OUT N/A	Food-contact surfaces: cleaned & sanitized	_	P/Pf/C					ributing factors of foodborne				
15 IN OUT WAD	Proper disposition of returned, previously Served, reconditioned, & unsafe food		P				interventions a	re control measures to prev	ent foodba	rne iliness	<u>or inju</u> ry.	
	Control, reconductored, a prisate lead		Good Re	isi	Pra	otices	1					
	Good retail practices are preventative	measures	to control the	e ad	ditio	п of pa	athogens, cher	nicals, and physical objects	into foods			
Mark "X" in box	if numbered item is not in compliance Mai	rk "X" on a	ppropriate b	ox fo	r CC	OS an	d/or R COS	= corrected on-site during	inspection	R = rep	eat violat	
	Safe Food and Water	cos	R V	-					***	CC	OS R	V
8 Pasteurized e	ggs used where required		ΙP	-	41	1	la uso utonnilo	Proper Use of U properly stored	tensils			
9 Water & Ice In	om approved source		P/Pf/C		42			nent & linens: properly stored	dried & ha	ndled	+	C
Variance obta	ined for specialized processing methods		PF	1	43	_		gle-service articles: properly			+	P/C
	Food Temperature Control				44		Gloves used p				-1	C
	g methods used: adequate equipment for		Pf/C	1				Utensils, Equipment a	nd Vend	RO		
I I temperature c					45	. [Food and non-	food contact surfaces clean			\top	P/Pf/C
	perly cooked for hot holding		Pf]	Properly design	ned, constructed, & used				
4 Thermometers	wing methods used s provided and accurate	-	C	U				installed, maintained, & use	d: test strij	os	\rightarrow	Pf/C
	Food Identification		Pf/C		47		Non-tood conta	act surfaces clean				С
5 Food properly	/ labeled: original container		Pf/C	1	48) I I	Jot 9 pold mot	Physical Facili				- 5/-
ST T. GOOD PROPERTY	Prevention of Food Contamination		1,500		49			er available adequate press lied, proper backflow device			+	Pf
6 Insects, roden	ts, & animals not present		Pf/C	-	50			te water properly disposed	15			P/Pf/C P/Pf/C
7 Contamination p	prevented during food preparation, storage & displ	ay	P/Pf/C		51		Foilet facilities	properly constructed, suppli	ed. & clear	ned	+	Pf/C
8 Personal clear			Pf/C		52		Barbage & refu	ise properly disposed, facilit	ties mainta	ined		C
	properly used & stored		C		53	F	Physical facilitie	es installed, maintained, & c	lean			P/Pf/C
0 Washing fruits	& vegetables		C	j.	54	1 /	Adequate venti	lation & lighting, designated	areas use	d		С
												- 1
Person in Charg	e (signature)						Date:	7-21-202. License	Dooted 4	V N	/aisela :	
	- (0.1011) N. C. 00111						vale.	T M' 'AOA' LICENSE	rosted (V N	(circle on	2)
	0 0/1						_					
Inspector (signat	ture) / w > / //-					Fo	llow up: (Y	ES) NO (circle one) Fol	low iin D	ate:		
	1-7-00	=								-141		
				_	-1-	4	aridaa	s@gmail.c	om			
	_			r)	CH	JW	- wya	ser a mair	/			
							_	V				



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est. # Establish	nment name: મ્રન્ટા	world 6as		Date: 51-21-202	2
		TEMPERATURE OBSER			
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
woulk-in / ambient	39				
	!				
	OBSER	VATIONS AND CORREC	TIVE ACTIONS		
item #					***************************************
(Barreon	<u> </u>				
4-501.16 Three-br	y sink obser	ved with misc, i	tems being s	toked in it-sink m	ost be
4-501 16 Three - be	ac only wed	for approved as	Libers -		
	4				
Front:					
(3.6)					
6-301. 11 - Both room	SINK DOSEVUED	without hand so	αρ.		
	4				
Person in charge: (signature	e)).(Sm			Date 7-2	21 2020
Inspector	Oi.			Date 1-21	1-2020



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



Time Injury Time College Time of the C	Esta	ablishment: 🖒		Date:17	131/20	Pag	e 1 of _2	No. of Risk Factor/Intervention Viola	itions (Ø		
Control From Floring Control From Florin								e out: (CO)	No. of Repeat Risk Factor/Intervention Viola	ations	8	
Enable The Mild For Single Personage (Papelon Pre-operational Images Investigation Compilarit Other Pre-Operational Images Investigation Compilarit Other Pre-Operational Images Investigation Compilarit Other No. 1 (1997) (1997	1					-		., -0		tions	7	
Impedition Type: Routing Re-Inspection Pre-poperational Impedition Compilarios Control designated compilarios estables (IN, OUT, NA, NO) for each term N=10 compilarios OUT-not in compilarios (IN, OUT, NA, NO) for each term N=10 compilarios (IN, OUT, NA, NO) for each term N=10 compilarios (IN, OUT, NA, NO) for each term N=10 compilarios (IN, OUT, NA, NO) for each term N=10 compilarios (IN, OUT, NA, NO) for each term N=10 compilarios (IN, OUT, NA, NO) for each term N=10 compilarios (IN, OUT, NA, NO) for each term N=10 compilarios (IN, OUT, NA, NO) for each term N=10 compilarios (IN, OUT, NA, NO) for each support of the COS and the R N=10 compilarios (IN, OUT, NA, NO) for each term N=10 compilarios (IN, OUT, NA, NO) for each ter	Ema	il: Thech il	drens green house Quahas.	٥m	Phone:	420	- A	2.46			7	
Circle designated conventions active (M, OLT, INA, M) of seech hier. N = in compliance DUT+ not in corregilators NO = not applicable COS = corrected on -sile R = repeat violation N = in compliance DUT+ not in corregilators NO = not observed MA = not applicable COS = corrected on -sile R = repeat violation Compliance Status									the state of the s			
Circle designated complaines estatus (P. OUT, NA, NO) for each inem All = in complaines COTF not in complaines NO = not observed NA = not applicable COS = converted on eith A = repeat vicitation Complianes Status COS R												
Compilarione Butus												
Compliance Sistus		-			<u> </u>		appli					
Supervision Protection advise Protection advise Protection advise Protection advise Supervision Supervision advise Supervision advise Supervision Supe	Com	nliamon Status								1000		
Department of the properties	Com	pliance status	Supervision	608	K	Com	plian	ce Status	Protection from Contamination	cos	IR	
Employee Reacht Employee Health Employee Health Employee Health Employee Health Employee Health Employee Health Frequent of the employees of conditional employees Employee Health Employee Health Frequent of the employees of conditional employees Employee Health Frequent of the employees of conditional employees Coded Hypean Preactive for established Employee Health Expectation and employees Employee Health Employee Employee Health Employee Health Employee Health Employee H	1	(NDDUT	Person in charge present, demonstrates knowledge and	T	1	15	石	OUT N/A NO	I	Τ	Т	
Exploye Realth Court Proper and effective and exployer.	2			+-	+				<u> </u>	-	+	
A		in co (nix)	· · · · · · · · · · · · · · · · · · ·			-				+	+	
Time 1 Proper used referring and activation of a colorion				_		1/	IN	OU (NA)IU		<u> </u>	Щ	
Procedures for responding to ventifing and distrinked events Procedures for responding to ventifing and distrinked events	3								Time / Temperature Control for Safety			
Goed Hypisen Practices NOUT 60 Proper easily, lasting, driving, or tobacco use NOUT 60 Proper easily, lasting, driving, or tobacco use NOUT 60 No dasharing enough, rose, month Proper provided in the property was read in the property of the dasharing enough years and the property design of the property des	4				\perp	-			Proper cooking time and temperature	\perp	Ш	
NOUT No datagrape from eyes, rose, mouth 1	5	LINOUT			\perp	-	_			ــــــ	\coprod	
NOUT NO No No No No No No No	_	IN OUT //O				<u> </u>					+	
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Debut No Debut Adequate handwashing sinks properly supplied & accessible About		IN OUT (NO	T	1		-	_		· · · · · · · · · · · · · · · · · · ·	\vdash	\vdash	
Adequate handweaking sinks properly supplied & accessible Approved Source			1 1 1	+	-	24	IIN C	OUI MIANO				
Approved Source In OUT NATION Food additive an approved source 26 DADUT NA Pasteurized floots used; prohibles toods not offered 27 IN OUT NATION Pood received at proper temperature 28 DADUT NA Pasteurized floots used; prohibles toods not offered Pasteurized floots and flo				+	+	25	INC	LIVE KIZE				
11 M QUT Food detained from an approved source 2	10				-	23	111	30(14/7)			-	
12 IN OUT NATO 13 IN OUT (NATO) 14 IN OUT (NATO) 15 Pood in good condition, safe & unadularizated Pood in good condition Pood	11	(IN OUT		1	\top	26	INC	DUT N/A				
Risk factors are improper practices or procedures identified as the most Preventin contributing factors of roctorione illness or injury. Public Health Interventions are control measures to prevent foodborine illness or injury. Public Health Interventions are control measures to prevent foodborine illness or injury. Public Health Interventions are control measures to prevent foodborine illness or injury. Public Health Interventions are control measures to prevent foodborine illness or injury. **COOD RETAIL PRACTICES** Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark 'X' in box if numbered item is not in compliance Mark 'X' on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation. **Compliance Status** GOS R **Safe Food and Water** Safe Food and Water** Safe Food and Water* Safe Food and water Control Water & Lee from approved source 44	12	IN OUT N/A NO	1									
Risk factors are improper practices or procedures identified as hearnest interventions are control measures to prevent foodborrie filness or injury. COOD RETAIL PRACTICES Good retail practices are preventative measures to centrol the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance. Mark "X" on appropriate box for COS and/or COS ≈ corrected on-alte during inspection. R-repeat violation. Compliance Status COS R Safe Food and Water 30 Pasteurized agas used where required 31 Water 8 los from approved source 32 Variance obtained for specialized processing methods Food Temperature Control 33 Proper cooling methods used: adequate equipment for temp. control 44 Ulteralis, Equipment & Innex: properly stored & used 45 Single-usableing-service articles: properly stored & used 46 Gloves used properly 17 Food properly labeled: original container Prevention of Food Contamination Prevention of Food Contamination 99 Contamination prevented during food preparation, storage & display 40 Personal desirileness 50 Hot & cold water available adequate pressure Flysted Facilities 50 Hot & cold water available adequate pressure Physical Facilities 51 Properly designed, constructed, supplied, & deamed 42 Washing finits & vegetables Type of Operation: Past vegetables 54 Garbage & refuse properly disposed, incline maintained 55 Physical facilities installed, minimatined, & useful water available adequate pressure Follow-Up: Y N Follow-Up: Y N Follow-Up: Paste: Signature of Person in Charge: Signature of Person in Charge: Date: 13 1 2020	13	INDUT	Food in good condition, safe & unadulterated	\vdash	\top	27	INC	OUT/N/A	Food additives: approved and properly used			
Prevailant contributing factors of foodborne liness or injury, Public Health Interventions are control measures to prevent flood borne filesses or injury. COOD RETAIL PRACTICES	14	ON AND TUO NI	Req. records available: shell stock tags, parasite destruction		\top	28	(N)	DUT N/A	Toxic substances properly identified, stored and used			
COOD RETAIL PRACTICES Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark X' in box if numbered item is not in compliance Mark X' on appropriate box for COS and/or COS = corrected on-site during inspection R=repeat violation R=repeat viola		Risk factors	are improper practices or procedures identified as the n	nost				Co	onformance with Approved Procedures			
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark 'X' in box if numbered item is not in compliance Mark 'X' on appropriate box for COS and/or COS = corrected on-site during inspection R=repeat violation R=repeat viol		Interventions	are control measures to prevent foodborne illness or injury. Public He	jury.	- 1	19	INC	DUT/N/A)	Compliance with variance/specialized process/HACCP			
Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection R=repeat violation			G	00D	RETAIL	PRACI	TICES					
Safe Food and Water 30 Pasteurized eggs used where required 31 Water & lee from approved sources 32 Variance obtained for specialized processing methods 33 Proper cooling methods used: adequate equipment for temp. control 34 Plant food properly cooked for hot holding 35 Approved flawing methods used: 36 Thermometers provided and accurate Feed Identification 77 Food properly labeled: criginal container Prevention of Feed Contamination 38 Insects, rodents, & animals not present 39 Contamination prevanted during food preparation, storage & display 40 Personal cleanliness 41 Washing fruits & vegetables Type of Operation: Paycare Signature of Person in Charge: Date: 73 7000 Pate: 73 7000 Date: 74 7000	Mari	c "X" in box if nur								iolation		
Safe Food and Water 30	Comp	liance Status		cos	R	Com	olianc	e Status		cos	R	
Water & Ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled 45 Single-use/single-service articles: properly stored & used 46 Gloves used properly 46 Gloves used properly 47 Food and non-food contact surfaces cleanable, 48 Proper designed, constructed, & used 48 Properly designed, constructed, & used 49 Warewashing: installed, maintained, & used: test strips 48 Properly designed, constructed, & used 49 Warewashing: installed, maintained, & used: test strips 49 Warewashing: installed, proper backflow devices 50 Hot & cold water available adequate pressure 50 Hot & cold water available adequate pressure 50 Hot & cold water available adequate pressure 51 Plumbing installed, proper backflow devices 52 Sewage & waste water properly disposed 53 Toilet facilities properly constructed, supplied, & deaned 55 Physical facilities properly disposed, facilities maintained 55 Physical facilities properly disposed, facilities maintained 55 Physical facilities properly disposed, facilities maintained 55 Physical facilities installed, maintained, & clean 55 Physical facilities installed, and and 55 Physical facilities installed, and 55 Physical facilit			Safe Food and Water	1-00			,,,,,,,,	0 00000		000	- 1	
Variance obtained for specialized processing methods Food Temperature Centrol 45 Single-use/single-service articles: properly stored & used Gloves used properly Content and Vending 46 Gloves used properly Content and Vending 47 Food and non-food contact surfaces cleanable, 48 Property designed, constructed, & used 49 Warewashing: installed, maintained, & used: test strips Food properly labeled: original container Food properly labeled: original container Food montened to the content and vending Food properly labeled: original container Food properly labeled: original container Food montened to the content and vending Food properly labeled: original container Food montened to the content and vending Food properly labeled: original container Food montened to the content and vending Food properly labeled: original container Food montened to the content and vending Food properly labeled: original container Food montened to the content and vending Food properly labeled: original container Food montened Food water available adequate pressure Food water	30	Pasteurize	d eggs used where required			43		In-use utens	ils properly stored			
Food Temperature Control 46 Gloves used properly	31	Water & Ico	from approved source			44		Utensils, equ	ipment & linens: properly stored, dried, & handled			
Proper cooling methods used: adequate equipment for temp. control	32	Variance of	btained for specialized processing methods			45		Single-use/si	ingle-service articles: properly stored & used		Ш	
Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable, 1 1 1 1 1 1 1 1 1				, .		46		Gloves used	· · · · · · · · · · · · · · · · · · ·			
Approved thawing methods used Approved thawing methods used Thermometers provided and accurate Feed Identification Food properly labeled: original container Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display Dersonal cleanliness Washing fruits & vegetables Type of Operation: Daycare Discussion with Person-in-Charge: 48 Properly designed, constructed, & used 49 Warewashing: installed, maintained, & used: test strips Physical Facilities Physical Facilities Sol Hot & cold water available adequate pressure Follow-Up: Y N Follow-Up: Y N Follow-Up Date: Signature of Person in Charge: Date: 7 3 7 2020				-								
Thermometers provided and accurate 49 Warewashing: installed, maintained, & used: test strips			 		+	_	-				_	
Feed Identification Food properly labeled: original container Prevention of Feed Contamination Signature of Person in Charge: Feed Identification Physical Facilities Discussion with Person-in-Charge: Physical Facilities Physical Facilities Physical Facilities Physical Facilities Physical Facilities Physical Facilities Discussion with Person in Charge: Physical Facilities Physical Facilities Physical Facilities Sewage & water available adequate pressure Follow-Up: Y N Follow-Up: Y N Follow-Up Date: Date: 73 70720	_			-				 			-	
Food properly labeled: original container Frevention of Food Contamination Frevention of Food Contamination Flumbing installed, proper backflow devices	30	I nermome	······································			49	<u></u>	vvarewasning			-	
Prevention of Food Contamination 38	37	Food prope				50		Hot & cold w:			_	
Sewage & waste water properly disposed	01	T ood prope								-	[
39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness 41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables Type of Operation: Daycare Discussion with Person-in-Charge: Signature of Person in Charge: Date: 73 70ilet facilities properly constructed, supplied, & cleaned 53 Toilet facilities properly constructed, supplied, & cleaned 54 Garbage & refuse properly disposed, facilities maintained 55 Physical facilities installed, maintained, & clean 56 Adequate ventilation & lighting, designated areas used Follow-Up: Y N Follow-Up Date: Date: 73 7020	38	Insects, roo									\neg	
40 Personal cleanliness 41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables Type of Operation: Daycare Discussion with Person-in-Charge: Signature of Person in Charge: 54 Garbage & refuse properly disposed, facilities maintained 55 Physical facilities installed, maintained, & clean 56 Adequate ventilation & lighting, designated areas used License Posted: Y N Follow-Up: Y N Pate: 73 7020	_		- 	 				 		-	\dashv	
42 Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used Type of Operation: Daycare. Discussion with Person-in-Charge: Eighting, designated areas used License Posted: Y N Follow-Up: Y N Follow-Up Date: Date: 7 3 7020	40	Personal d	eanliness			54		Garbage & re	afuse properly disposed, facilities maintained	\neg	\neg	
Type of Operation: Daycare. Discussion with Person-in-Charge: Eicense Posted: (*) N Follow-Up: Y N Follow-Up Date: Date: 7 3 7020	41	Wiping clat	ns; properly used & stored			55		Physical facil	ities installed, maintained, & clean			
Discussion with Person-in-Charge: Follow-Up: Y N Follow-Up Date: Date: 7 3 2020	42	Washing fro	its & végetables			56		Adequate ver	ntilation & lighting, designated areas used			
Discussion with Person-in-Charge: Follow-Up: Y N Follow-Up Date: Date: 7 3 2020	Тур	e of Operation:	Daycare						License Posted:	1 (Y	7	
Signature of Person in Charge: Date: 7 3 2020	-								Follow-Up:	YIN	17	
									, , , , , , , , , , , , , , , , , , ,	C	1	
	Sign	ature of Person	n in Charge:			-			Date: 7/3//20	20		
	Signature of Inspector: Date: 12-31-2020											



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



Establishme	ent: Childrens Gr	cenhouse.	Date: 📬	-31-2020	Page <u>7</u> of <u>7</u>					
Address: 4	OI D.W Hig	hway		Compliance Achieved: 1 - 31 - 20 ZD						
			TEMPERATURE OBSERVAT	TONS						
	Item / Location	Temp.	Item / Location	Temp.	Item / Locati	ion Temp.				
			<u> </u>							
		<u> </u>								
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		OBS	SERVATIONS AND/OR CORRECTI	VE ACTIONS						
V Item Number	Section of Code		Description of V	iolation //		Dated Corrected or COS				
	 									
										
		fn n	12000 11 1100	100000	2011					
-		110 0161	ations observed	Gonny In	region.					
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-										
Signature of F	Pomon in Charter /	MALA	whe		Date:	1/31/2020				
	Person in Charge:	118		* **						
Signature of I	nspector:				Date: 17	31-2010				

MERRIMACK FIRE DEPARTMENT 3c/191-1 #689



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

bieen

Establishment/License # pepper Palace No. of Risk Factor/In								n Violations	00	DATE	120	12020
Establishment	t type: 🔁		No. of	Repea	ıt Risk	Factor/	Interve	ention Violations	Ó	Time in	12	30
Address: 🗫	Plemium poticis BLUD							Total violations	9	Time o	Jt: <u>v 2</u>	:: 45
Permit Holder	Jenna Held			Rick	Categ	OP4		Capacity		hone #		
Inspection Typ	pe Provisional Routin		□ F/			Comp	laint	Other	Telepi	10110 #		
	FOODBORNE IL	LNESS	RISK F	ACTOR	SAND	PUBLICE	EALTH	INTERVENTIONS			_	
С	ircle designated compliance status (IN, OUT, N	V/A) for e	each ite	m				Mark "X" in appropriate l	oox for COS	S and/or l	3	
	IN=in compliance OUT=not in compl	iance N	O=not	bserved	N/A=r	not applica	ble CO	S=corrected on-site R=repe	at violation	3 4174501 1		
Compliance statu	ıs	COS		V		ompliance	status				cos	R V
	Supervision						Pote	ntially Hazardous Food	Time/Te	nperati	re	
1(ÎN)OUT	Person in charge present, demonstrates			Pf	16	IN OUT	WA 4D	Proper cooking time & tem	perature			P/Pf/C
	knowledge and performs duties				17	IN OUT	MANO	Proper reheating procedure	9S			P
	Employee Health				18	IN OUT	VANO	Proper cooling time & temp	eratures			Р
2NOUT	Management, all employees knowledge, responsibilities and reporting.	-	-	P/Pf	19	IN OUT	WAND.	Proper hot holding tempera Proper cold holding temper	tures		\dashv	P
3/IN OUT	Proper use of restriction and exclusion	-	+ 1	P	21/	TOPO MI	I/A NO	Proper date marking and di	atures	-+	+	P/Pf
	Good Hygienic Practices			· · · · · · ·				Time as a public health cor		\rightarrow	+	
4 IN OUT (NO	Proper eating, tasting, drinking, tobacco use		7	P/C	22	IN OUT	I/A NO	procedures and records	ili Oi.			P/Pf/C
5 (IN)OUT	No discharge from eyes, nose and mouth		1 1	C				Consumer Adv	IROPV			
	Preventing contamination by Hands	\$				151 631 = 5		Consumer advisory provide		r T		·····
6 IN OUT (NO	Hands clean and properly washed		T	P/Pf	23	IN OUT	1/A)	undercooked foods	a lor law o	· L		Pf
7 IN OUT N/A NO	No bare hand contact with RTE food or a pre-	-		P/Pf				Highly Susceptible P	opulation	18		
	approved alternative procedure properly allow			F/F1	24	IN OUT	76	Pasteurized foods used; pro				Р
8 INDUT	Adequate handwashing sinks properly supplied	∍d		Pf/C	2.4	114 0016	"A"	not offered				۲
	and accessible		<u> </u>	1 1/0				Chemical				
o (II) court	Approved Source					IN OUT (7A)	Food additives: approved &				P/Pf/C
9 (IN OUT NAME)	Food obtained from approved source Food received at proper temperature	\rightarrow	-	P/Pf/C	26	TUCKET		Toxic substances properly is	dentified, s	tored,		P/Pf/C
11 NOUT NAME	Food received at proper temperature Food in good condition, safe, & unadulterated		+	P/Pf P/Pf				& used	1.0			
	Required records available: shellstock tags,	-	+	P/PI			Ç	nformance with Appro-				
12 IN OUT NAMO	parasite destruction			P/Pf/C	27	IN OUT N	(A)	Compliance with variance, Process, & HACCP plan	specialized			P/Pf
	Protection from Contamination							1 100633, & TIMOOT PIRIT				
13 IN OUT N/A	Food separated & protected		T	P/C		Risk fa	ctors a	re improper practices or pro-	cedures ide	entified a	the m	nost
14 IN OUT (N/A)	Food-contact surfaces: cleaned & sanitized			P/Pf/C		Preval	ent cont	ributing factors of foodborne	illness or i	niury. Put	olic He	alth
15 IN OUT (NA)	Proper disposition of returned, previously			P				re control measures to previ				
	Served, reconditioned, & unsafe food		L L									
	Good retail practices are preventative m	no o o u ro c	GC CO.	od Reta	II Praci	ices						
Mark "X" in box	if numbered item is not in compliance Man	k "X" on :	annroni	troi the a fate box	for COS	or parnoge S and/or R	ns, cnei	micals, and physical objects = corrected on-site during i		R = rep	neat vi	olation
	713	cos	R	V	101 000	D LINOVOI II		= corrected on alte during i	napection		OS F	
	Safe Food and Water							Proper Use of Ut	ensils			
	ggs used where required			Р	41			properly stored				Ç
	om approved source			P/Pf/C	42	Utensil	s, equipr	nent & linens: properly stored,	dried, & har	ndled		С
SUL variance obtai	ned for specialized processing methods		LL	PF	43			gle-service articles: properly	stored & u	sed		P/C
Dropor ecolies	Food Temperature Control				44	Gloves	used p	1 4				С
1 temperature co	methods used: adequate equipment for			Pf/C		<u> </u>		Utensils, Equipment a		ng		
	perly cooked for hot holding	+	 -	Pf	45			food contact surfaces clean: ned, constructed, & used	able,			P/Pf/C
33 Approved thav	ving methods used	1		C	46			installed, maintained, & use	d: toet etrin		+	Pf/C
34 Thermometers	provided and accurate	+		Pf/C	47			act surfaces clean	u. test strip	5	+	C
	Food Identification							Physical Facili	es			
Food properly	labeled: original container			Pf/C	48	Hot & o	old wat	er available adequate pressi			\neg	Pf
	Prevention of Food Contamination				49			lied, proper backflow device			\top	P/Pf/C
	s, & animals not present			Pf/C	50	Sewag	e & was	te water properly disposed				P/Pf/C
Contamination p	revented during food preparation, storage & displa	iy	F	P/Pf/C	51	Toilet f	acilities	properly constructed, supplie	ed, & clean	ed		Pf/C
8 Personal clean	properly used & stored	+	-	Pf/C	52			ise properly disposed, facilit		ned	\perp	C
0 Washing fruits		+		C	53			es installed, maintained, & cl lation & lighting, designated		-	+	P/Pf/C
- Transming monte	A				1 27	Muodu	ate veriti	ador a lighting, designated	areas usec	-		
	e (signature)	1,						المالية		_		
Person in Charg	e (signature)	-				- (Date:	License	Posted	€ N	(circle	опе)
	0							- 17			,	,
	-0-0/1											
Inspector (signat	ure) ('ussalan')					Follow u	ір: Ү	ES NO (circle one) Foll	ow up Da	ite:		
	1.6							5				



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est.# Estab	lishment name: Peppe	er palace		Date: 1/20/2020	
		EMPERATURE OBSER	VATIONS		
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
					
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Ita-s-#	O SSUR	VATIONS AND CORREC	TIVE ACTIONS		
Item #					
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	100 violat	tons obseived doni	ng impection		
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Person in charge: (signa	ture) Klimel	ww		Date 7 2	Zero
Inspector Sur 5				Date 11 (20)	7.07()
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6E-1/051



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # walgreens No. of Risk Factor/Intervention Violations DATE 4-24-2020 Time in: 11:00 Establishment type: No. of Repeat Risk Factor/Intervention Violations Time out: トロン Address: 615 D.W Highway Total violations Permit Holder Risk Category Capacity Telephone # Inspection Type Provisional ✓ Routine ☐ F/U ☐ Complaint Other FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN-in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status COS R Supervision Potentially Hazardous Food Time/Temperature 16 IN OUT N/ONO Proper cooking time & temperature
17 IN OUT N/ONO Proper reheating procedures Person in charge present, demonstrates P/Pf/C 1 OUT knowledge and performs duties Proper reheating procedures **Employee Health** 18 IN OUT NA NO Proper cooling time & temperatures P Management, ali employees knowledge, 19 IN OUT NAMO Proper hot holding temperatures D 2 N OUT P/Pf responsibilities and reporting. 20 IN OUT NA Proper cold holding temperatures p 3 OUT Proper use of restriction and exclusion Þ 21 IN OUT WANO Proper date marking and disposition P/Pf **Good Hygienic Practices** Time as a public health control: 22 IN OUT NANO P/Pf/C 4 IN OUT NO Proper eating, tasting, drinking, tobacco use P/C procedures and records 5 NOUT No discharge from eyes, nose and mouth Ċ Consumer Advisory Preventing contamination by Hands Consumer advisory provided for raw or 23 IN OUT N/A Pf 6 IN OUT MO Hands clean and properly washed P/Pf undercooked foods 7 IN OUT NO NO bare hand contact with RTE food or a pre-Highly Susceptible Populations P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NA P Adequate handwashing sinks properly supplied 8 IN OUT not offered Pf/C and accessible Chemical Approved Source 25 IN OUT NA Food additives: approved & used properly P/Pf/C 9(IN OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 28 IN OUT 10 IN OUT N/A NO Food received at proper temperature P/Pf/C P/Pf 1 NOUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags. 12 IN OUT NA NO Compliance with variance, specialized P/Pf/C 27 IN OUT NA P/Pf parasite destruction Process, & HACCP plan **Protection from Contamination** 13 IN OUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 IN OUT N/A Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT (NA) Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation R ٧ COS R Safe Food and Water Proper Use of Utensils 28 Pasteurized eggs used where required in-use utensils properly stored 41 C Water & Ice from approved source P/Pf/C 42 Utensifs, equipment & linens: properly stored, dried, & handled С Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food Temperature Control Gloves used properly 44 C Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable. 45 P/Pf/C Plant food properly cooked for hot holding 32 Pf Properly designed, constructed, & used Approved thawing methods used 46 С Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Non-food contact surfaces clean Pf/C 47 C Food Identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C 37 38 Contamination prevented during food preparation, storage & display P/Pf/C Toilet facilities properly constructed, supplied, & cleaned 51 Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored 53 C Physical facilities installed, maintained, & clean P/Pf/C Washing Truits & vegetables Adequate ventilation & lighting, designated areas used С Person in Charge (signature) License Posted Date: N (circle one) Inspector (signature) Follow up: YES circle one) Follow up Date:



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est.#	Establishm	ent name: wa	igreens		Date: 14-107.0	
			TEMPERATURE OBSER			
ite	em/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
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Item #						
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Inspector	my (n			Date ग् ₋₂	4-2020





HEALTH DIVISION

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

Establishment	License #wasserman Function	1	No. of R	isk F	ac	tor/Interventio	n Violations	06	DATE	7-1-2/	020
Establishment	type: Function Hall		of Renea	at Ri	sk	Factor/Interve	ention Violations	P.	Time in	: 10:	00_
Address: 117	Paticook road	110.	or reoper	AL 1 11	UIV.	T dolon/interve	Total violations	Ø	Time or	ıt: 📭	.45
Permit Holder	Merrimack, Town of		Risk	Cate	200	NPV	Capacity		hone #		
Inspection Typ	e Provisional X Routine		F/U			Complaint	Other	Leieh	mone #		
	FOODBORNE ILLNI	ESS FISH	FACTOR	SAN	DF	PUBLIC HEALTH	INTERVENTIONS				
Ci	rcle designated compliance status (IN, OUT, N/A)	for each	tem				Mark "X" in appropriate I	oox for CC	S and/or I	3	
Compliance statu	IN=in compliance OUT=not in compliance	e NO=no	t observed	d N/A	l=no	ot applicable CO:	S=corrected on-site R=repe	at violatior			
Compliance statu	Supervision	COS n		1	COI	mpliance status	ntially Hazardous Food	Time/To		COS R	1 V
1 1 OUT	Person in charge present, demonstrates		Dr.	1 1	16	IN OUT NANO	Proper cooking time & tem	perature	in port at.	11.0	P/Pf/C
(II) CO1	knowledge and performs duties		Pf		17	IN OUT N/AND	Proper reheating procedure	es .			Р
_	Employee Health			1	18	IN OUT NO	Proper cooling time & temp	eratures			P
2(N) OUT	Management, all employees knowledge, responsibilities and reporting.	- -	P/Pf	\vdash	19	IN OUT N/A NO.	Proper hot holding tempera Proper cold holding temper	tures		-	P
3/ PS OUT	Proper use of restriction and exclusion		P				Proper date marking and di	atures sposition			P/Pf
	Good Hyglenic Practices			1 6		IN OUT NANO	Time as a public health con				P/Pf/C
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use		P/C] [66	IN CONTRACTO	procedures and records				P/PI/C
5 IN DUT	No discharge from eyes, nose and mouth		С				Consumer Adv				
6 IN OUT NO	Preventing contamination by Hands Hands clean and properly washed		D (D)		23	IN OUT NA	Consumer advisory provide	d for raw	or		Pf
			P/Pf	-			undercooked foods	المراجع المراجع	-		
7 IN OUT N/ANO	approved alternative procedure properly allowed		P/Pf	-	_		Highly Susceptible P Pasteurized foods used; pro				T
8 NOUT	Adequate handwashing sinks properly supplied		Pf/C		24	IN OUT	not offered	MILDIKOG IO	000		P
0 11 901	and accessible		PI/C				Chemical				
9(IN)OUT	Approved Source				25 I	IN OUT (A)	Food additives: approved &	used prop	erly		P/Pf/C
10 IN OUT N/A NO	Food obtained from approved source		P/Pf/C P/Pf	;	26	MOUT	Toxic substances properly in	dentified, s	stored,		P/Pf/C
	Food in good condition, safe, & unadulterated		P/Pf				& used onformance with Appro-	red Dane	adiumo		
	Required records available: shellstock tags,		_				Compliance with variance,				
12 IN OU N/ANO	parasite destruction		P/Pf/C		27	IN OUT	Process, & HACCP plan	opooranzo	~	Ì	P/Pf
45 (10) (1) (1)	Protection from Contamination				_						
13 (INJOUT N/A 14 (INJOUT N/A	Food separated & protected Food-contact surfaces: cleaned & sanitized	_	P/C P/Pf/C				re improper practices or pro-				
15 IN OUT (NA)	Proper disposition of returned, previously	_				interventions a	ributing factors of foodborne are control measures to preve	IIIness or	ınjury. Pul ırna ilinaes	or injur	ith
15 IN OUT (N/A)	Served, reconditioned, & unsafe food		P		-		no control moderates to previ	JIII, IOOQIDO	1110 111103.	or milar	<i>y</i> -
	0-1-1		Good Ret	all Pr	acti	ces					
Mark "X" in box	Good retail practices are preventative meas if numbered item is not in compliance Mark "X"	30 65 30 Ci " On ADD10	ontrol the a	addition C	ס מנ פחנ	of pathogens, che	micals, and physical objects 3 = corrected on-site during i	into foods		oeat viol	lation
		COS R	V		-00	and/or it coc	3 = corrected on-site during i	IISPACIOII		OS R	V
	Safe Food and Water						Proper Use of Ut	ensils			
	gs used where required		Р		11	In-use utensils	properly stored				С
9 Water & Ice from 0 Variance obtain	m approved source ned for specialized processing methods	-	P/Pf/C		3	Utensils, equipr	ment & linens: properly stored,	dried, & ha	indled	\rightarrow	C
- 1 - winning on(di	Food Temperature Control				4	Gloves used p	gle-service articles: properly	Stored & t	ised	+-	P/C C
Proper coaling	methods used: adequate equipment for		Dire		-	Giorda daed p	Utensils, Equipment a	nd Vend	BO		
temperature co	entrol		Pf/C		5	Food and non-	food contact surfaces cleans	able,		T	DIPMO
	perly cooked for hot holding		Pf	<u> </u>	_	Properly desig	ned, constructed, & used				P/Pf/C
	ing methods used provided and accurate		Pf/C		6		installed, maintained, & use	d: test stri	os		Pf/C
- I I Hermoniciers	Food Identification		PI/C	4	7	I Non-tood conta	act surfaces clean Physical Facili	line	L		
5 Food properly	labeled: original container		Pf/C	4	8	Hot & cold wat	er available adequate pressi				Pf
	Prevention of Food Contamination				9		illed, proper backflow device				P/Pf/C
	s, & animals not present		Pt/C	_	0		te water properly disposed				P/Pf/C
7 Contamination pr B Personal clean	evented during food preparation, storage & display		P/Pf/C		1	Tollet facilities	properly constructed, supplied	ed, & clear	ned		Pf/C
	properly used & stored	-	Pf/C C	5	2	Physical facilities	use properly disposed, faciliti es installed, maintained, & c	es mainta	inea	+	P/Pf/C
Washing fruits			C	5			ilation & lighting, designated		d	_	C
-							<u> </u>		****		
Person in Charge	(cignoture)					-)		
erson in Charge	(algitature)				—	Date:	7-/-2020 License	rosted (<u>y</u> N	(circle o	one)
	0011						_				Ì
nspector (signatu	ire) 5) 4 5///					Follow up: Y	ES NO (circle one) Foll	ow up D	ate:		
, <u>, , , , , , , , , , , , , , , , , , </u>				_				up D			



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. OBSERVATIONS AND CORRECTIVE ACTIONS Item # OBSERVATIONS AND CORRECTIVE ACTIONS Item # A Comp not being held sommer 2020 doe to (OUTD - 19. Kitchen will be (seed less frequently. NO VICATIONS OBSERVED PORING THE INSPECTION. Date 7-1-2020	Est. # Esta	blishment name: Wa	sserman Function t	Hall	Date: 7-1-2020	
Them # OBSERVATIONS AND CORRECTIVE ACTIONS Item # * Comp not being held sommer zozo doe to coutd-19. Kitchen will be used less frequently. NO VIOLATIONS OBSERVED DURING THE INSPECTION.	14					
# Comp not being held sommer zozo doe to COUID-19. Kitchen will be used less frequently. NO VICHTIONS OBSERVED DURING THE INSPECTION.	tem/Location	on Temp.	ltem/Location	Temp.	Item/Location	Temp
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* Camp not being held sommer zozó doe to (OUID-19. Kitchen will be (seed less frequently. NO VIOLATIONS OBSERVED DURING THE INSPECTION.		OBSER	VATIONS AND CORREC	TIVE ACTIONS		
NO VIOLATIONS OBSERVED DURING THE INSPECTION.	Item #					
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NO VIOLATIONS OBSERVED DURING THE INSPECTION.						
Kitchen will be used less frequently. NO VIOLATIONS OBSERVED DURING THE INSPECTION.						
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NO VIOLATIONS OBSERVED DURING THE INSPECTION.		C	Noted a second man	- A	(Th 10	
NO VIOLATIONS OBSERVED DURING THE INSPECTION.		Camp not pent	HELLI DOMMET 202	D 905 40	COUTD - 11.	
NO VIOLATIONS OBSERVED DURING THE INSPECTION.		Kitchen will be	2 Used less frequ	sently.		
					1 11 1	
			A112 ADCEOUGH -			
erson in charge: (signature)		NO ATPLACT	OUZ ORDEKAED DO	ORING THE	INSUECTION.	
erson in charge: (signature) Pate 7-1- 2020						
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erson in charge: (signature) 7-7-2020		ALM.	1/-			
Date / 1 2020	rerson in charge: (sig	nature)	127		Date 7-/	-2020
Date 7 -1 - 2020	nspector	>1/la	//		Date 7 -1-	2020



HEALTH DIVISION

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

Γ	Œ	/	0	30	-1
	Yel	l	76	٠	

Establishment/License # Seven / eleven		N	o. of Ri	sk Fa	act	or/Interven	ıtion	Violations	2	DATE	7-21	-20	20
Establishment type:		No. o	f Repea	at Ris	sk l	-actor/Inter	rven	tion Violations	9	Time	in: <u>23</u>	00	_
Address: 728 Dw Hignway						-		Total violations	1	Time	out:z:	30	_
Permit Holder Ehab Horcas			Risk	Cate	กก	rv		Capacity	Tele	phone i	# PAT	-42	,,2
Inspection Type ☐ Provisional ☐ Routi	ne	☐ F				Complaint	+	Other	100	DITOTIC 1	7 004	-05	70
FOODBORNE	ILLNESS	RISK	FACTOR	SAN	D P	UBLIC HEAL	TH IN	ITERVENTIONS					
Circle designated compliance status (IN, OUT,	N/A) for	each it	em					Mark "X" in appropriate	box for C	OS and/o	r R		
IN=in compliance OUT=not in com	oliance 1	IO=not						corrected on-site R=repe	at violatio	n			
Compliance status Supervision	CC	S R	V		Cor	npliance stat					cos	R	V
			T	-	16	A OUT NA N	TO DE	ially Hazardous Food roper cooking time & ten	1 filme/i	an an a	ture		P/Pf/C
Person in charge present, demonstrates knowledge and performs duties			Pf		17	IN OUT N/A	10) F	Proper reheating procedure	es De		++		P
Employee Health								roper cooling time & tem			+	\neg	p
Management, ali employees knowledge,			P/Pf	1 1	19/	N OUT N/A N	IO F	roper hot holding temper	atures		+	\neg	P
responsionnes and reporting.				2	20C	NOUT N/A	F	roper cold holding tempe					P
3 NO OUT Proper use of restriction and exclusion		Ш.	P	_	_	NOUT N/A N		roper date marking and c				\rightarrow	P/Pf
Good Hygienic Practices 4 IN OUT NO Proper eating, tasting, drinking, tobacco us	<u> </u>		I DIC	2	22	IN OUT NAM	10 🗓	ime as a public health co rocedures and records	ritroi:			F	P/Pf/C
5 OUT No discharge from eyes, nose and mouth	e	+	P/C C	-			I P	Consumer Ad	almonto.				
Preventing contamination by Hand	te		1	-			To	Consumer advisory provid					
6 IN OUT CHO Hands clean and properly washed	19	1	P/Pf	2	23 1	N OUT NA		ndercooked foods	ed for raw	Or			Pf
7 IN OUT N/AGO No bare hand contact with RTE food or a pr	e-	+					ļu	Highly Susceptible	Jonulati	008			
approved alternative procedure properly alle			P/Pf			11 at =2008	TP	asteurized foods used; pr					
8 IN OUT Adequate handwashing sinks properly supp			PDC	2	4 1	N OUT NA		ot offered	ornonco a n	5040			P
and accessible			CEDE					Chemica					
Approved Source				2	5 II	N OUT N/A	F	ood additives: approved (used pro	perly		Ρ/	Pf/C
9 INOUT Food obtained from approved source			P/Pf/C	2	9	TUO		oxic substances properly	identified,	stored,		p/	Pf/C
10 IN OUT N/ANO lood received at proper temperature		-	P/Pf					used					1 1/0
1 NOUT Food in good condition, safe, & unadulterate	od		P/Pf					formance with Appro			3	_	
12 IN OUT N/ANO Required records available: shellstock tags, parasite destruction			P/Pf/C	2	7 1	N OUT N/A		Compliance with variance	specializ	ed			P/Pf
Protection from Contamination								Process, & HACCP plan					
13 INOUT N/A Food separated & protected			P/C		-	Risk factor	'e are	improper practices or pro	cedures	identified	ac the r	moet	
14 INOUNA Food-contact surfaces: cleaned & sanitized	_	1	PPf/C					outing factors of foodborne					
Proper disposition of returned, previously			р					control measures to prev					
Served, reconditioned, & unsafe food			'										
Control product and the second		6	god Ret	all Pra	cth	iės –							
Good retall practices are preventative Mark "X" in box if numbered item is no t in compliance Ma	measure ork "X" on	S IO CO	ntroi the a	danio For C	in oi Os	r patnogens, c and/or R C	nemi	cals, and physical objects - corrected on-site during	into tood	s.	repeat vi	iolation	n
THE TOTAL PORT OF THE PROPERTY		S R	V	101 01		410/0111	- 00	- dollocied on-site duling	ii isbeonoi			R	V
Safe Food and Water								Proper Use of U	tensils				
28 Pasteurized eggs used where required			Р	41		In-use uten	sils p	roperly stored					С
29 Water & Ice from approved source			P/Pf/C	42				ont & linens: properly stored					С
Variance obtained for specialized processing methods	<u> </u>		PF	43	$\overline{}$			e-service articles: properl	stored &	used	$-\!\!+\!\!$	-	P/C
Food Temperature Control				44	4	Gloves use			4.61				С
Proper cooling methods used: adequate equipment for temperature control	1		Pf/C	-	_	15000000	¥	Itensils, Equipment	ing veni	arng			
32 Plant food properly cooked for hot holding	-	+	Pf	 45	5			od contact surfaces clear ed, constructed, & used	iable,			P/	/Pf/C
33 Approved thawing methods used			C	46	3			stalled, maintained, & us	ed: test sti	rips	-	F	Pf/C
Thermometers provided and accurate		-	Pf/C	47				t surfaces clean	24. 1001 011	100			Č
Food Identification								Physical Facil	ties				
Food properly labeled: original container			Pf/C	48	3	Hot & cold v	water	available adequate press	ure			I	Pf
Prevention of Food Contamination				49	3	Plumbing in	ıstalle	d, proper backflow device	25			P/	Pf/C
Insects, rodents, & animals not present Contamination prevented during food preparation, storage & disp			Pf/C	50	-			water properly disposed					Pf/C
Contamination prevented during food preparation, storage & dis	olay		P/Pf/C	51	_			operly constructed, suppl			$-\!$		Pf/C
Wiping cloths: properly used & stored	_		Pf/C C	52	<u>′</u>			e properly disposed, facili installed, maintained, &		ained	-		C FVC
Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables	-		C	54			entila	tion & lighting, designated	areas us	ed			C
				107		11 moderno At	J. ILIIA	o ngmang, acaigmatot	- 41040 00	-w			_
									_				
Person in Charge (signature) B Starbelle						Date	: 0	7/21/2020License	Posted	Ø 1	N (circle	e one)	
													\neg
Inspector (signature)						Follow up:	(YE	S NO (circle one) Fo	low up	Date: լ,	400	45	

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MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est.# Establishment name: Seven - Eleven Date: 17-21-2020 TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. Chicken coded / Hot 1317
chicken cooked / Hot 137.
pizza / Hot display 136.
OBSERVATIONS AND CORRECTIVE ACTIONS Item #
item #
Backroom;
Floor/along wall underreated 3-Bay sink nearly soiled with debis.
5-205.15 Handwash sink observed blocked by door 1 other Miss. items, and with
6-001.12 a carpet stored incide or the sink. Handwash sink may only to used
for handwasning.
Front / Pos:
5.205. IL + Handwash sink blocked 1 observed with items stored in it.
1-602.11 soda machine observed soiled with accomplication of soum/debris benind
spouts / and inknor of the ice shoot soiled.
SPORTS / SALE MICHOLOGY THE THE SHOOT SUITES,
Person in charge: (signature) BBlassaffle Date 07/21/2020
Inspector Surf-Classification Date 7-21-2020



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



Es	tablishment: 📊	tle sprouts		Date: 5	129/2	Pa	ge 1 of <u>2</u>	No. of Risk Factor/Intervention V	iolations	8
		Hilford Road			- 49	T	ne out: 10:45			
	ner/Permit Hol		_	Risk C				Total V		-
Em	ail: Sarte	aga@ little sprouts. com					4554	Inspection Status: Yellow	Red	9
	pection Type:		peration				nvestigation		1160	
		FOODBORNE ILLNESS RIS								
		Circle designated compliance status (IN, OUT, N						in appropriate box for COS and/or R		
		IN = in compliance OUT= not in compliance NO =				of ann				
					WF5 - 11	or app	ilicable COO -	Corrected on-site K = Tepeat Violation		
CON	ipliance Status	Supervision	cos	R	Col	nplia	nce Status		COS	3 F
1	IN DUT	Person in charge present, demonstrates knowledge and		7			<u> </u>	Protection from Contamination		
<u> </u>		performs duties		\perp	15	<u> </u>	OUT N/A NO	Food separated and protected		
2	IN OUT NA	Certified Food Protection Manager			16	-	OUT N/A	Food-contact surfaces cleaned and sanitized		\perp
		Employee Health			17	IN	OUTNIA IO	Proper disposition or returned, previously served, reconditioned & unsafe food		
3	(OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature Control for Safety		
4	N OUT	Proper use of restriction and exclusion		1	18	IN	OUT NA NO	Proper cooking time and temperature		
5	TUCKI	Procedures for responding to vomiting and diarrheal events		\top	19	IŃ	OUTNANO	Proper reheating procedures for hot holding	_	+
		Good Hygiene Practices			20	IN	OUT NO NO	Proper cooling time and temperatures		\top
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use			21	IN	OUT NO NO	Proper hot holding temperatures		\top
7	IN OUT (NO	No discharge from eyes, nose, mouth			22		OUT N/A NO	Proper cold holding temperatures		1
	(2)	Preventing Contamination by Hands			23		OUT N/A NO	Proper date marking and disposition		
8	IN DUT NO	Hands clean & properly washed			24	IN	OU NO NO	Time as a Public Health Control: procedures and record	ds	
9	IN OUT (N/A)NO	No bare hand contact with RTE food	 			-,		Consumer Advisory		
10	IN OUT	Adequate handwashing sinks properly supplied & accessible	<u></u>		25	IN	OUT(N/A)	Consumer advisory provided for raw/undercooked food	5	
11	INOUT	Approved Source		-		Line	~:(Size)	Highly Susceptible Populations		
12	IN OUT N// NO	Food obtained from an approved source Food received at proper temperature	+	\vdash	26	IN	OUTOWA	Pasteurized foods used; prohibited foods not offered		
13	TUO'N	Food in good condition, safe & unadulterated	+	+	27	1 161	OUT/N/A)	d / Color Additives and Toxic Substances		
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction	+	-	27	_	OUT N/A	Food additives: approved and properly used		+-
			nont.		20	(119)		Toxic substances properly identified, stored and used		
	Prevalent con	are improper practices or procedures identified as the matring factors of foodborne illness or injury. Public Heare control measures to prevent foodborne illness or inj	aith	ł	-	T		onformance with Approved Procedures		1
	Interventions				19		OUT (N/A)	Compliance with variance/specialized process/HACCP		
-			OOD R							
Mar	k "X" in box if num	Good retail practices are preventative measures bered item is not in compliance Mark "X" on ap							ıt violatio	
		The state of the s						R-Tepes	T Alolation	П
omp	liance Status	Safe Food and Water	cos	R	Com	pliano	ce Status		cos	R
30	Pasteurized	eggs used where required	Т		43	1	In use utensil	Proper Use of Utensils s properly stored		
31		from approved source		\square	44	+		ipment & linens: property stored, dried, & handled		+
32		stained for specialized processing methods		\vdash	45	1		ngle-service articles: properly stored & used	+	+-+
		Food Temperature Control			46	_	Gloves used		+	+-
33	Proper cooli	ng methods used: adequate equipment for temp. control				<u> </u>		Utensils, Equipment and Vending	-20	
34	Plant food p	roperty cooked for hot holding			47		Food and non	n-food contact surfaces cleanable,		\sqcap
35	Approved th	awing methods used			48		Properly desig	gned, constructed, & used		\Box
36	Thermomete	ers provided and accurate			49		Warewashing	: installed, maintained, & used; test strips		
1		Food Identification				_		Physical Facilities		
37	Food proper	ty labeled: original container			50	<u> </u>		ter available adequate pressure		\sqcup
38	Innerta sada	Prevention of Food Contamination			51	-		alled, proper backflow devices		\sqcup
39		ents, & animals not present			52	-		ste water properly disposed	+	Ш
40	Personal cle	on prevented during food preparation, storage & display			53			properly constructed, supplied, & cleaned	-	Ш
41		s: properly used & stored			54 55		1	fuse properly disposed, facilities maintained		H
42		ts & vegetables			56	_		ies installed, maintained, & clean tilation & lighting, designated areas used	+	H
					1.50		Hacquare veri	district & lighting, designated areas used		4
Туре	e of Operation:	Daycare						License Posted:	(Y)	N
Disc	ussion with Per	son-in-Charge:						Follow-Up;	Y	(N
		siana Arteaga						Follow-Up Date:		
		100						<u>-</u>		_
	ature of Person							Date: 1-み9-み	.0	
Sign	ature of Inspect	or: July Plea						Date: 7 .29 - 20 Zi	5	



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



Address: 1706 milford 2,000d Compliance Achieved: 17-29 - 2020 TEMPERATURE OBSERVATIONS	Establishm	ent: Little sprout	rs			Date:	7-29-2020	Page 2	of _Z
Temp Item / Leastine Item / L									
OBSERVATIONS AND/OR CORRECTIVE ACTIONS Description of Volation Property of the Cores At Handwood Sink and y'' "Handwood Sink and y'' Date: 7-70-10				TEMPERATURE OBSERVATI	1 2 -				
V New Section of Code Description of Violation District Consoling Code Description of Violation District Consoling Code District Code District Consoling Code District Consoling Code District Code D		Item / Location	Temp.	Item / Location	Te	emp.	· Item / Location	1	Temp
V New Section of Code Description of Violation District Consoling Code Description of Violation District Consoling Code District Code District Consoling Code District Consoling Code District Code D									
V New Section of Code Description of Violation District Consoling Code Description of Violation District Consoling Code District Code District Consoling Code District Consoling Code District Code D									
V New Section of Code Description of Violation District Consoling Code Description of Violation District Consoling Code District Code District Consoling Code District Consoling Code District Code D									-
V New Section of Code Description of Violation District Consoling Code Description of Violation District Consoling Code District Code District Consoling Code District Consoling Code District Code D									
V New Section of Code Description of Violation District Consoling Code Description of Violation District Consoling Code District Code District Consoling Code District Consoling Code District Code D									
Number Secon of Clode No violations observed during inspection. * Hardwash sink neets signage* "Hardwash sink anly" Date: 7-70-10	Itaa			OBSERVATIONS AND/OR CORRECTIV	E ACTIONS				
# Handwork sio Me needs signage* "Handwork Sink anly" Date: 7-70-10	V	Section of Code		Description of Vio	lation				
# Handwash sink needs signage # "Handwash sink only" "Handwash sink only" Date: 7-70-10									000
# Handwash sink needs signage # "Handwash sink only" "Handwash sink only" Date: 7-70-10							<u> </u>		
# Handwash sink needs signage # "Handwash sink only" "Handwash sink only" Date: 7-70-10	-	-							
# Handwash sink needs signage # "Handwash sink only" "Handwash sink only" Date: 7-70-10									
# Handwash sink needs signage # "Handwash sink only" "Handwash sink only" Date: 7-70-10									
# Handwash sink needs signage # "Handwash sink only" "Handwash sink only" Date: 7-70-10				o violations observe	ed do	rina	inspection.		
ignature of Person in Charge: Date: 7-20-10						1	THE SPECIAL PROPERTY.		
ignature of Person in Charge: Date: 7-20-10			<u> </u>						
ignature of Person in Charge: Date: 7-20-10									
ignature of Person in Charge: Date: 7-20-10									
ignature of Person in Charge: Date: 7-20-10									
ignature of Person in Charge: Date: 7-20-10									
ignature of Person in Charge: Date: 7-20-10				# Handi 2015 at a 100	عامد د	i o nac	**		
ignature of Person in Charge: Date: 7-20-10				A HARDONASH STATE HE	Scil 3	<u> </u>			
				"Handwagn Sink	only		<u> </u>		
			÷						
		. 1							
	Signature of F	Person in Charge:	4/01/	\ <u></u>			Date: 7-	70-16	
				/ 					





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

٩	ve.	w	DI	A.	3

Establishmen	t/License # china Hax		N	o. of Ri	sk Fa	acto	or/Interventio	n Violations	4	DATE	7-2	720
Establishmen	t type:		No. o	Repea	at Ris	k F	actor/interve	ention Violations	Ø	Time in	11 <u>1 1 1</u>	20
	Plemium outlets Blud 469	<u> </u>						Total violations		Time o	ut: 13	130
Permit Holder	china wax enen inc.	_		Risk	Cate	dor	3/	Capacity	Tolor	ohone #		
Inspection Type	pe Provisional A Routin	ne	□F				Complaint	Other	I GIGL	JIIOHE #		
	FOODBORNE IL		RISK	FACTOR	SAND) PL	JELIC HEALTH	INTERVENTIONS				
C	ircle designated compliance status (IN, OUT, I	V/A) for	each ite	em				Mark "X" in appropriate b	ox for CC	OS and/or	R	
0 11	IN=in compliance OUT=not in compl	iance N	lO=not		N/A=	not-	applicable COS	S≃corrected oп-site R=repea	t violatio	П		
Compliance state		CO	S R	V		om	pliance status				cos	R V
7	Supervision Person in charge present, demonstrates			7	-	e 0	Pote	ntially Hazardous Food	lime/Ti	emperati	ILO	
1 (IN) OUT	knowledge and performs duties			Pf	-	7 1	N OUT N/A(NO	Proper cooking time & temp Proper reheating procedure	erature	\longrightarrow		P/Pf/C
	Employee Health			1.				Proper cooling time & temps			-	P
2(N) OUT	Management, alı employees knowledge,		T			9 1	N OUT N/A NO	Proper hot holding temperat	uree			P
	responsibilities and reporting.			P/Pf	2	6 1	N/A TUO(§	Proper cold holding tempera	itures	-	$\overline{}$	P
3(IN) OUT	Proper use of restriction and exclusion			Р	2		J OUT N/A NO	Proper date marking and dis	position			P/Pf
4 (1) (1)	Good Hyglenic Practices						ON ATUO N	Time as a public health cont	rol:			P/Pf/C
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use			P/C			1001(03010	procedures and records				17/1/0
5(TIN) OUT	No discharge from eyes, nose and mouth			С				Consumer Advi				
ON THO	Preventing contamination by Hands	\$		I m m	23	3 IN	V OUT N/A	Consumer advisory provided	for raw	or		Pf
	Hands clean and properly washed No bare hand contact with RTE food or a pre-	_	+	P/Pf				undercooked foods				
1 NOUT N/A NO	approved alternative procedure properly allow			P/Pf	-			Highly Susceptible Pe				
	Adequate handwashing sinks properly supplied	ed Per	+		2(DOUT N/A	Pasteurized foods used; pro not offered	hibited to	ods	- 1	P
8 IN OUT	and accessible	X		(D)C				Chemical				
	Approved Source				25	5 IN	(A/N)TUO	Food additives: approved &	used pro	perly		P/Pf/C
9CINOUT _	Food obtained from approved source		T	P/Pf/C	$\overline{}$			Toxic substances properly id			-	
10 IN OUT N/A NO	Food received at proper temperature			P/Pf	129		DOUT	& used		0.07007		P/Pf/C
1 IN DUT	Food in good condition, safe, & unadulterated			P/Pf			Ço	nformance with Approv	ed Proc	edures		
12 IN OUT (TANO	Required records available: shellstock tags,			P/Pf/C	27	7 IN	OUT	Compliance with variance, s	pecialize	d		P/Pf
	parasite destruction			. 71 11 0			. 001 (65)	Process, & HACCP plan				
13 IN OLIT N/A	Protection from Contamination Food separated & protected			/ E/h		_	Photo to a to					
14 IN OUT MA	Food-contact surfaces: cleaned & sanitized			P/Bf/C				re improper practices or proc				
	Proper disposition of returned, previously		+					ributing factors of foodborne i re control measures to preve				
15 IN OUT	Served, reconditioned, & unsafe food			Р		_	III.O. FOILLOID &	to control measures to preve	nt loodbe	ino miles	s or anju	iy.
			G	aod Reta	iii Prac	alici	es					
Mark "V" in how	Good retail practices are preventative n	neasure	s to cor	itrol the a	ddition	of	pathogens, cher	nicals, and physical objects in	nto foods	÷		
IVIZIR A III DOX	if numbered item is not in compliance Mari	COS	approp	riate box	tor CC)S a	and/or R COS	= corrected on-site during in	spection		peat vio	
	Safe Food and Water	1000	, , ,	*				Proper Use of Ute	malla	- C	OS R	V
28 Pasteurized e	ggs used where required		T	Р	41		In-use utensils	properly stored	I ISIIS			ГС
9 Water & Ice from	om approved source			P/Pf/C	42			nent & linens: properly stored, o	dried. & ha	andled	_	C
30 Variance obtai	ined for specialized processing methods			PF	43	丁		gle-service articles: property s				P/C
	Food Temperature Control				44		Gloves used pr	roperly				С
	methods used: adequate equipment for			Pf/C				Utensils, Equipment an	d Vend	ing		-
temperature co		-	\sqcup		45			food contact surfaces cleana	ble,			P/Pf/C
	perly cooked for hot holding ving methods used		\vdash	Pf C			Properly design	ned, constructed, & used				
	provided and accurate	-		Pf/C	46		Warewasning:	installed, maintained, & used act surfaces clean	: test stri	ps	-	Pf/C
- I I I I I I I I I I I I I I I I I I I	Food Identification			71/0	47		TIAOH-1000 COURS	Physical Facility	ne			(0)
5 Food properly	labeled: original container	T		Pf/C	48	Т	Hot & cold water	er available adequate pressu	ro			Pf_
	Prevention of Food Contamination				49	X		lled, proper backflow devices		-+	-	P/P(C
6 Insects, rodent	s, & animals not present	<u> </u>		Pf/C	50	1/		te water properly disposed		_		P/Pf/C
	revented during food preparation, storage & displa	зу		P/Pf/C	51		Toilet facilities	properly constructed, supplied				Pf/C
				Pf/C	52		Garbage & refu	ise properly disposed, facilitie	es mainta	ined		С
9 Wiping cloths: 0 Washing fruits	properly used & stored	-		C	53			es installed, maintained, & cle			\perp	P/Pf/C
or I ** asming mults	o vegetables		<u> </u>	<u> </u>	54	L	Adequate venti	lation & lighting, designated a	areas use	id		C
	(Muk/1)	1	2	M						_		
Person in Charg	e (signature)	-(Date: /	L/ 20 License P	osted	(Y) N	(circle	one)
									20,04	· · · · ·	faureio i	
							_					ļ
Inspector (signat	ure)					F	ollow up: Y	ES) NO (circle one) Folio	w up D	ate: \	4 00	45
								,			- 40	

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

	Est. # Establishment	name: Cr			Date: 4-27-202	פני
			TEMPERATURE OF SER	/ATIONS		
	Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
	raw (nicken/in-line	34,				
	cooled noodles/counter	46.				
	<u> </u>					
	Item #	OBSI	ERVATIONS AND CORREC	TIVE ACTIONS		
	Kitchen:					
	5-205.11 Handwash si	OK PIO	chod by cart PIC	corrected im	meniately.	
54	6-501.14 THOOD Sticker	در ۱۹۵۸ و	cookline expired.	ast service 1:	1/2019. 90 day sche	edule.
٤3			cans in 15th and a			
_	75	boot	grane containers.			
15	3-302.11 Numerous to	ood item	ns observed in hins c	ntiu parava	linons. Remove cul	linens
	G from coveri	ng food	and discontinue to	is ore.		
好	4-602.18 - exterior of c	011 . St	arch bill and lid a	K soiled.	clean and sanitize	ي.
19	5-203.13 - Three- Bay sin	K not	properly labeled. 1	abel " was	n/ Rinse/ sanitize.	. ' '
14	4-602.11 T Interior flap	1 chote	of the machine h	eavily soile	d. empty ke bin .	and
	clean / sanitiz	e enti	ire interior.			
		_				
	Person in charge: (signature)	ams	mm		Date 7 2	7 202
	Inspector Pur E	lu			Date 14-27	4-2020

2B1360 YELLOW



2

HEALTH DIVISION

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

Est	Establishment/License # Girgios					No. of Risk Factor/Intervention Violations 3 DATE 1-24-297													
Est	Establishment type: C.												7-2	4-2020					
Add	Address: For Mixord Road				Ti							Time in:	1:D	2					
Per	Permit Holder 61c Restaurant Colo					- I Otal violations II						Time ou	l: <u>Z.</u>	00					
Insi	Inspection Type Provisional Routi						J Ri	sk (ate				Capacity		Teler	ohone #			
	poonon 1)		1 TOVISIONAL	Routin	e I Nies	☐ F	/U				Complai	nt	Other						
	(Circle design											INTERVENTIONS						
Carr		JN	=in compliance C	DUT=not in compli	ance	NO=not	obser	ved	N/A	\=no	t applicable	COS	Mark "X" in appro corrected on-site	priate be	ox for CC	OS and/or R			
Com	pliance stat	tus			C	OS R	V			Сол	npliance st	atus	-corrected on-site	n=repea	violation		os i	<u> </u>	
		Person in	Supervis charge present, o	ion							F	oier	tielly Hezardous	Food 1	me/Te	maerahu	20 1	R V	
1 IN	OUT	knowleda	e and performs d	uemonstrates	Pf			f	-	16 IN OUT N/A(NO) Proper cooking time & temperature 17 IN OUT N/A(NO) Proper reheating procedures						*	-	P/Pt/C	
			Employee h	eath						17 1	IN OUT N/A	NON	Proper reheating on	ocedures			_	P	
2 IN	OUT	Managen	ient, ali employee	s knowledge.					-	10/1	NOUT N/AI	(NO)	Proper cooling time	& tempe	ratures			P	
		responsib	ilities and reportin	IO.			P/F	'f -	-	20 1	NOUT N/A	NO	Proper hot holding to	emperatu	ires			P	
3(11)	OUT	Proper us	e of restriction an	d exclusion			P		H	210	NOUT N/A	NO	Proper cold holding Proper date marking	temperat	ures			(2)	
4 IN	OUT AG	SDr.	ood Hygienic I	Practices						וו היכ	N OUT N/A	110	Time as a public hea	th contr	odsition			P/Pf	
5(1)	OUT NO	No disebe	ting, tasting, drink	ing, tobacco use	\perp		P/C		Ľ	22 Ji	N OUT (W/A)	MO	procedures and reco	ards	UI.	1		P/Pf/C	
3000	-001	No discria	rge from eyes, no	se and mouth			C						Consume		MIV				
6 IN	OUT (NO	Hande clas	unig contamina in and properly wa	tion by Hands					2	23 11	DOUT N/A	1	Consumer advisory	provided	for raw c	or T			
	D	No hare ha	ind contact with R	asneo	-	+	P/P	f	L.	-0_11	JOOT N/A	ı	undercooked foods			'01		Pf	
	DUT N/A NC	approved a	ilia comaci wim n	re properly allow			P/P	f					Highly Suscept	ible Po	pulatio	ns			
8(IV)	DUT	Adequate I	andwashing sink	s properly supplied	101				2	4 1	NOUT (A)	ł	Pasteurized foods us	ed; proh	ibited for	ted foods		1 5	
		and access	sible	- hberry capping	1	1 [Pf/C	:	-			Ē	ot offered					P.	
-			Approved So	urce					-	S II	OUT (N/A)	10	Che	mical					
9 100	DUT	Food obtain	ed from approved	d source	1	T	P/Pf/(i i	ood additives: appro	oved & u	sed prop	erly		P/Pf/C	
10 10 0	DOT MAGO	Food receiv	ed at proper temp	perature			P/Pf		2	6 CIA	DOUT	8	oxic substances pro	репу іде	ntified, s	tored,		P/Pf/C	
16.10		Food in god	d condition, safe,	& unadulterated			P/Pf					Con	formance with A	nneam	d Drno	aduma		1	
12 130	ON AN TUC	Hequired re parasite des	cords available: s	hellstock tags,			P/Pf/C	`	2	7 161	OUT	(Compliance with vari	ance en	erializar	equres	_		
			ction from Cor				71 1/5		L	ž IFV	TOOTINA	F	Process, & HACCP	olan	OVIGHZEU	·	1	P/Pf	
13 IN	OUDN/A	Food sensi	ated & protected	ITAMENSTION															
14(IN)	OUT N/A	Food-conta	ct surfaces: clean	ed & sanitized	+-		P /C P/Pf/C	,			Risk factor	rs are	improper practices	or proced	dures ide	entified as t	_ ne mo	st	
15 IN	OUT(N/A)	Proper disp	osition of returner	1 previously	+			-			rievalent	3011JUL	Juling factors of food	lhome illr	iece or ir	aiuna Dublia	فاحمانا	·-	
	10.00	Served, rec	onditioned, & uns	afe food			Р			_	intervention	ns are	control measures to	prevent	foodbor	ne illness o	<u>r injur</u> y	<i>t</i> ,	
		Cond				Go	od As	Hail	Pra	gtige	13								
Ma	rk "X" in box	if numbered	retail practices ar item is not in con	e preventative me	asure.	s to conti	rol the	a add	lition	n of r	nathogono (chemi	cals, and physical ol	biects int	o foods.				
			NOTE IN THE COL	ipilatice Iviark		appropri	V ate be	ot xc	r CC	os a	nd/or R (<u> </u>	cais, and physical of corrected on-site d	uring ins	pection	R = repea	at viola	ation	
		S	afe Food and		1000	/ 11			-							COS	R	V	
28 Pa	asteurized eg	ags used who	ere required		T	T	P	1	41		In-use utos	oila o	Proper Use roperly stored	of Uten	sis				
29 W	aler & Ice iro	om approved	source			Р	/Pf/C	1-	42		Utensils, en	njuwe	nt & linens; properly s	torod da	and to be			С	
201 145	anance obtain	ned for spec	ialized processing	methods	PF				43		Single-use/	single	-service articles: pro	noetly str	orad 2	ad	-	C	
Pr	oner cooling	roge	d Temperature	Control					44		Gloves use	d pro	perly	porty sto	nea a us	, , , , , , , , , , , , , , , , , , ,	-	P/C C	
31 Pr	mperature co	metrous us	ed: adequate equi	pment for			Pf/C					U	tensils, Equipme	ent and	Vendir	201			
32 Pia			for hot holding					Ш	45		Food and n	ion-foi	od contact surfaces	cleanable	3.	:9			
33 Ap	proved thaw	ing methods	used		-		Pf	1		\perp	Properly de	signe	d, constructed. & us	ed				P/Pf/C	
34 Th	ermometers	provided and	accurate			- -	C 27/C 1	2	46 47		Warewashi	ng: ins	stalled, maintained,	& used: t	est strips			Pf/C	
		F	ood Identifica	tion		,	1/0		4/	IX	иол-тоод со	ontact	surfaces clean					(0)	
35 Fo	ood properly	labeled: orig	inal container			F	f/C	1 1	48	Т	Hot & cold v	water	Physical F available adequate	acilitie	3				
00 24 1		Preventi	on of Food Co	ntamination					49	1	Plumbing in	stalle	d, proper backflow d	pressure				Pf	
37 Con	ects, rodents	s, & animals	not present			P	fC)		50		Sewace & v	vaste	water properly dispo	evices				P/Pf/C	
36 X Ins 37 Con 38 Per 39 Win	rsonal cleanli	evented durin iness	g food proparation,	storage & display		P/	Pf/C		51	ΙΙ.	Toilet faciliti	es pro	perly constructed is	upplied	& cleane	- h		P/Pf/C	
39 Wir	oing cloths: p		l & stored				f/C		52	1	Garbage & r	refuse	properly disposed	facilities	maintain	ed	-	Pf/C C	
40 Wa	shing fruits 8	vegetables							53	 - - - - - - - - - - - - - - - - - -	Physical fac	ilities	installed, maintained	1 & class	3			P/PIC	
									54	× /	Adequate ve	entilati	on & lighting, design	ated are	as used			(C)	
Davis	In the												, 1						
Person	in Charge	(signature	1/1/11					_		_	Date:	27	179 2020ice	neo De l	tod C	V) 111 :			
			1 / J							_		~/	1 Jourgeonice	ise POS	sted (Y N (cir	cle on	9}	
Inencet	or (signatu	- a/	dk_r	2-							1								
mapect	or (signatu	10//	~ / _ L							Fo	llow up:	YES	NO (circle one)	Follow	IIn Det	9: [] 2	- 21	727	
		16	1										(======================================	- 4:1011	-P Dal	<u> 7-5</u>	-7		



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

	Est. # Establishment	name:	iraios		Date: 1-24-202.0						
		TEMPERATURE OBSERVATIONS									
	ltem/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.					
	cooked lasagna/walk-in		paster screen/ Hot holding	141							
	olives lin-line ref.	38.									
	raw scallops / in-line ref.	38.	7								
	noxt to fryer	457	*								
	row solmon/Two-drawn										
	raw chicen / Two-draw	T44"									
		OBS	ERVATIONS AND CORRECTN	VE ACTIONS							
	Item #			BACARONS		*					
	Basement:										
¥FT	4-602-13 walkin refr	igaat	or floor beneath shelving	heavily so	illed with platfood / de'	bris 8/ 3/					
13			: shelled eggs stored abl								
53			by sink amond/benind gre								
53	6-201.13 Coving on fi	oor be	Lew Two-Bou sink in di	STEP air / VE	missina.						
13	3-304-11 Totarior of it	e mac	nine (chuse) beauth co	iled with a	منه حکوم میان داده	m174704-1					
54-			ired. Last Service 12/2/2			315/20 30					
•	kitchen: (opst										
54	6-SOI.14-THOOD SHICK	ا حموا	red. just service 12/2/2	020,00 11	BO day schedule.						
3	C-501.12 - Dishroom wall	5/410	ors throughour soiled wit	אז טכנטשטוסי	tion of debris. Does clea	12/2020 b					
	6-501.111 frut flys ob	served :	in dishwashing room (her	wy activity	EDERIVED THROUGHT FOR	serent.					
	(C) W contract p	CST CO	Hol for service . Increase	e treciveno	y if necessary.						
14	4-602.13 TID-line refrige	rotor i	nterior of lid/ gaslets	observed s	oiled . Clean & sanitize	813/2070.					
0	3-501.16 Two dearwer to	16 Two dearner retrigerator below cook topinaw eninen 4th; raw salmon 42.9; marina ded									
-		raw enteren 49: Food MUST be maintained at Al or below. Tom Temp. down or									
-	have unit repaired. 31312020:06										
						1					
-	Person in charge: (signature)	6)		Date 67 /24/	2020					
	Inspector	2/			Date 4-24-20	20					
		0									



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



Establishment: Jade Dragon							te:4/29/20 Page 1 of 3			No. of Risk Factor/Intervention Violations			
			.W Highway					:00 Time out: 1:30		No. of Repeat Risk Factor/Intervention Violations	100		
			er Sony Fno			_	egory		-	Total Violations	-/-		
Em								- 1	4.0595	Inspection Status: Green Yellow (Red)	120		
Ins	Inspection Type: Routine Re-inspection Pre-operational								nvestigation		_		
		<u>,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,</u>	FOODBORNE ILLNESS RI			2 47				Complaint Other			
	Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R												
\vdash			IN = in compliance OUT= not in compliance NO					ot ann					
Compliance Status COS R								nplia	nce Status	COS	S R		
	TIM	OUT)	Person in charge present, demonstrates knowledge and		1	-	15	1.,	N/A NO	Protection from Contamination			
performs duties							16			Food separated and protected			
									OUT N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	+		
Employee Health								IN	OUTNANO	reconditioned & unsafe food			
3		вит ———	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature Control for Safety			
4		but	Proper use of restriction and exclusion				18	IN	OUT N/A(ND)	Proper cooking time and temperature			
5		TUC	Procedures for responding to vomiting and diarrheal events		-		19	_	OUT N/A(NO)	Proper reheating procedures for hot holding			
	Luc	OUT THE	Good Hygiene Practices		_	1	20		OUT N/ANO	Proper cooling time and temperatures	\perp		
7	+	OUT (NO)	Proper eating, tasting, drinking, or tobacco use	-	\vdash	10	21	_	ONT WANO	Proper hot holding temperatures	-		
	l list o	JUL 1 NO	No discharge from eyes, nose, mouth		_	-[[22	_	OUT N/A NO	Proper cold holding temperatures	-		
8	Into	OUT (NO)	Preventing Contamination by Hands Hands clean & properly washed		T	4	23	_		Proper date marking and disposition	+		
9	-	OUT N/A NO	No bare hand contact with RTE food	+	-	-	24	IN	OUT WARO	Time as a Public Health Control: procedures and records			
10			Adequate handwashing sinks properly supplied & accessible		-	-	25		OUT N/A	Consumer Advisory Consumer advisory provided for raw/undercooked foods	_		
			Approved Source	·	Ь	-	25 CHA COT N/A		OUTNA	Highly Susceptible Populations			
11		DUT	Food obtained from an approved source	1	Т	1	26	IN OUT N/A		Pasteurized foods used; prohibited foods not offered			
12	IN C	OUT N/A(NO)	Food received at proper temperature			1				d / Color Additives and Toxic Substances			
13	JAN	DUT	Food in good condition, safe & unadulterated			1	27	IN	OUT(N/A)	Food additives: approved and properly used			
14	IN C	OUT(N/A)NO	Req. records available: shell stock tags, parasite destruction				28	14	OUT N/A	Toxic substances properly identified, stored and used			
	F	ll sk factors a	e improper practices or procedures identified as the	most		1			Co	onformance with Approved Procedures			
	In	revalent cont terventions a	e improper practices or procedures identified as the ibuting factors of foodborne illness or injury. Public Heactors of foodborne illness or injury. Public Heactors or injury.	lealth njury.		L	19	IN	OVT N/A	Compliance with variance/specialized process/HACCP			
				GOOD R	ETA	<u> </u>	PRAC				-		
			Good retail practices are preventative measure		_				 	and physical objects into foods.			
Маг	k "X"	in box if num	pered item is not in compliance Mark "X" on a							соггесted on-site during inspection R=repeat violatio	n		
omr	lianc	e Status		cos	R		Com	nllan	ce Status	cos	R		
			Safe Food and Water	1000	1.		00111	priette	o otatus	Proper Use of Utensils			
30		Pasteurized	eggs used where required			1	43	T	In-use utensi	Is properly stored	\Box		
31		Water & Ice	forn approved source				44		Utensils, equi	ipment & linens: properly stored, dried, & handled			
32		Variance obt	ained for specialized processing methods			O	45	X	Single-use/si	ngle-service articles: properly stored & used			
			Food Temperature Control	,			46		Gloves used	properly			
33			g methods used: adequate equipment for temp, control	1						Utensils, Equipment and Vending			
34			operty cooked for hot holding		- (3	47 -	X		n-food contact surfaces cleanable,	+		
35 36			wing methods used 's provided and accurate	+		A	48	1		gned, constructed, & used	+		
50		Thermoniete	Food Identification			9	49	1X	warewasning	r installed, maintained, & used: test strips			
37	×	Food properl	/ labeled: original container	1			50	T	Hot & cold wa	Physical Facilities atter available adequate pressure	\vdash		
	/~_		Prevention of Food Contamination	+		9.	51	X		alled, proper backflow devices	+		
38	X	Insects, rode	nts, & animals not present				52	/~		ste water properly disposed	+		
39							53	\vdash		properly constructed, supplied, & cleaned	\forall		
40 Personal cleanliness							54		Garbage & rei	fuse properly disposed, facilities maintained	\Box		
41 Wiping cloths: properly used & stored							55	X	Physical facilit	tres installed, maintained, & clean			
42 Washing fruits & vegetables							56	×	Adequate ven	tilation & lighting, designated areas used			
Type of Operation: Ye - inspection: 7/31/2020 License Posted:													
									License Posted:	N			
UISC	Discussion with Person-in-Charge:									Follow-Up:	N		
										Follow-Up Date:			
Sign	ature	of Person	in Charge:	7						Date: 75.97-70			
	_		7711								-		
orgri	Signature of Inspector: Date: +129/12020												



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



Establish	ment: Tade di				Doto: 4	10 1070	Dans #	-: 7
	515 D.W HAT					29 - ZOZO ce Achieved:	Page Z	0 ->
7.001000.2	ALS BING EIN	1.02	TEMPERATURE OB	SERVATIONS	Compliand	ze Achieved:		
	Item / Location	Temp.		1 1 1 1 1 1 1 1 1	Temp.	· Item / Locatio) [Temp.
walki	n/ raw chic	Ken 4-3		9				
walk.	-in/cooked	becf 44'						
WALK -	in legg rolls	43						
			· · · · · · · · · · · · · · · · · · ·					
160-		 	OBSERVATIONS AND/OR CO	RRECTIVE ACTI	ONS			
V Item Numb	 Section of Code 		Descrip	ption of Violation				Corrected r COS
	-C. 0	BA12;						-
111/501 C 55	1 500 10	7	and and 1 of a day	n	1	. 3. 3. man.		
			noghout bour under a					
C 49	4-603.13	_	capine+ top open,			_		OK:
		mold way	er / debris. empty e	enfire whith	facep ck	an/sanitize	,a 4	
P 15	3-304.11	Tre scoop	stored between so	siled sink	dishupes	er. To scoe	> 7 1 3U	20:0K
		most be S	toted on a dean	sufface / h	वादादा.			
		KETCHEN:						
C 55	(-50) 16		on of miscenaneous i	seme next	ألموم حا	afrand at ico		olo.V
	301.11							0.0
			uding but hat similed	***				
- 1-		1	opecessary items a				W I	
S 45			gloves Stored antop					PELOK
C 55	6-201.13	Tourney (wr	vere floor much wall)	under wa	rewashing	mounine mis	sing/	
		1	it dean entire an		-	*	16.60	
		new covi						
C 49	4.603.13	1	went from dishmal	المرابع والمرابع	n atems	ave aloned to	W 1 2 1 100 1	
			kd with debris.	THE CUINO	r drarej	-110 S(O)(G) (7	1101120	<u> </u>
C 55	1 -601 10 1	· N				1014	4 2 2 4 2 2 4 2 4 2 4	
C 27	16-201-12		AOU ENTERE					
		1	bus acan Thorocc					Haury
C 55	6-501.12		alout kychou I auge	-	-	1		
		dict/debris	/ accompletion of	. bood .	Pernove o	41 items from	17131170	1016
		floor and	deep dean I saniti	2 0.				
P 15	3-304.11-		red in soiled cardba		ander work	en Prop date	1131.601	ر
PIS	3 -304 11	Heart wire its	s neavily soiled on	Cidenin	m food d	Chuis.		
+ 44			_			· ·	ام ما	
-		l	nd meat grine			4.7		
			aterial and is thou	12 sayed	<u>kemunc</u> a	मत वांडलाव नथ	>1C	
		immedicutely	4			·		
C 413	4-207-16/		dry storage are					
		Replace or	resurface all shell	ping in disp	pair in dry	storock area		
C 55	4-501.12-	All woulk-in	units exteriors	ore necesi	ly soike	· Clean thoroas	1818 (-Int	176: OIC
P 22	3-501.16 -	Twolk in leftla	erator raw onicion A	3' 100104 1	noek Ad	na colle AR' A	md 7.71/	2/2.PM
		Must be ma	intured at 41' in	Coff School	or	37		Laboratoria de la constantina della constantina
Signature of	f Person in Charge:	1.1001	attance a set M. In	Tour island	1	Date:	129/20	7.
Signature o		-5/0				1		
g.,	11,3000001	1/-//				Date. 4.2	9-2020	

free iceman 80 yahoo, com. h.k

MERRIMACK FIRE DEPARTMENT



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



E	stablishme	nt: Jade Dr	agon	Date: 4-29-2020 Page 3 of 3					
Ad	ddress: 51	5 DW HIM		Compliance Achieved:					
		Item / Location	TEMPERATURE OBS						
17/	21/20		Temp. Item/Location		emp. Item/Location	Temp.			
6	S	the cost tibes	that a long term (max socials	SO OPEROT	TORS may resume	1 Onde The			
10		HO 60 10	ater than Friday 8/7/202	20 Estably	ent blan is soome	ted to			
		2 cm Pla	Kes certified food protection	2D Maric	ers within 70 day				
		X	') a/L	3	CONTRACTOR OF CO.	3			
			3/20 OBSERVATIONS AND/OR COR	RRECTIVE ACTIONS	S				
V	Item Number	Section of Code	Descrip	otion of Violation		Dated Corrected or COS			
			KITCHEN:			0,003			
C	49	1-4212-	walk-in freezer floor heavil	ملاحد المائدة الا	Com 1-102 Campile	-121201-6			
	1	2000	everything from thezen and		ACOUNTY PORTOUT	41.511ZV.0			
C.	39	3-305-11	1		- C - 12 1				
	31	7 - 302 - 11	walk in freezer food store	a allective	on thoor, binches min	1120.0x			
			WALK-IN REFRIGERATOR	7.7					
_	4.0	4 (2712			<u> </u>				
C TO	15		Floor bravily soiled with a			1131/20:04.			
€ B			Food products left uncourse						
			form in storage not in origin						
P	15	3-304.11-	tons beatern stoked curecth ou	old (down	sad cortons 4 131 130	106			
C	39	3-305.11	Multiple food products stores	st directly on	floorin would to The	31 / 20 ·OC·			
	-		KITCHEW						
PF	38	5-501-111	- observed heavy ant activity			volce reedec			
			contact Pest control immedia						
3	- 5L	6-50114-	Hoods Entitation observed with) Decely accord	unviation of grove.	7131/20 Oc.			
			Lontact profesional compo		ening, overflow of				
			giense on roof also abselve	icá.	<i></i>				
C.	49	A-602.13-	grequipment/floors on cooki	ire pocculy 5	oiled with approxe.				
PF	44	4-202-11	in-line refrigerator observal	food stored	in opened metal an	1 413/120 0C			
			food most be stored in foo	d grock a	Transfer				
C	51	5-205-15	- Three-Bay sink leaking wo	skr and free	or from piper 712120	ex. nortor			
PF	1	2-102-11 -	-PIC during time of inspec	tion was no	of knowled group is				
			about food solery proctices, co			-			
	_/		the inspection?						
			7-29-2020 Due to porrerous	homber.	et priority violate	200			
		3	related to famboing		· /				
			/ \	/	wittions lit is determine	red			
					lipent health Hazard.	1 - 1			
		X	,		voluntary dosure refle				
			The immediately all from	operations	must cope and des	Ict-			
			- · · · · · · · · · · · · · · · · · · ·	•		ond ucted			
Signature of Person in Charge:									
Sign	ature of In	spector:	~ F-/ & C		Date: 4-29	-2020			