



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: BAE MER 15	Date: 7/22/20	Page 1 of 2	No. of Risk Factor/Intervention Violations: 0
Address: 136 D.W. Highway	Time in: 10:00	Time out: 10:30	No. of Repeat Risk Factor/Intervention Violations: 0
Owner/Permit Holder: BAE	Risk Category: B	Total Violations: 0	
Email: James.reidy@a.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
Supervision			
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Certified Food Protection Manager			
Employee Health			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Proper use of restriction and exclusion			
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO		
Proper eating, tasting, drinking, or tobacco use			
7	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO		
Hands clean & properly washed			
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
No bare hand contact with RTE food			
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Food obtained from an approved source			
12	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO		
Food received at proper temperature			
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Food in good condition, safe & unadulterated			
14	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO		
Req. records available: shell stock tags, parasite destruction			
<p>Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			
Protection from Contamination			
15	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Food separated and protected			
16	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Food-contact surfaces cleaned and sanitized			
17	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO		
Proper cooking time and temperature			
19	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO		
Proper reheating procedures for hot holding			
20	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO		
Proper cooling time and temperatures			
21	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO		
Proper hot holding temperatures			
22	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Proper cold holding temperatures			
23	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Proper date marking and disposition			
24	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A		
Food additives: approved and properly used			
28	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
29	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

Type of Operation:

Discussion with Person-in-Charge: **will email: > spill kit info**

> Temp dish thermometer

License Posted: **(Y) N**

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

Follow-Up Date:

Signature of Person in Charge:

Date: **07-22-2020**

Signature of Inspector:

Date: **7-22-2020**

Date: 7-22-76



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: BAE MBR 24	Date: 7-22-20	Page 1 of 2	No. of Risk Factor/Intervention Violations 0
Address: 144 D.W Highway	Time in: 10:30	Time out: 11:00	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: BAE systems	Risk Category: B	Total Violations 1	
Email: James.reilly@codexo.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
Supervision			
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Certified Food Protection Manager			
Employee Health			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Proper use of restriction and exclusion			
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO		
Proper eating, tasting, drinking, or tobacco use			
7	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO		
Hands clean & properly washed			
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
No bare hand contact with RTE food			
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Food obtained from an approved source			
12	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO		
Food received at proper temperature			
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Food in good condition, safe & unadulterated			
14	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Req. records available: shelf stock tags, parasite destruction			
<p>Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.</p>			

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation: **cafeteria - sodexo**

License Posted: **(Y) N**

Discussion with Person-in-Charge: **email picture of corrective action.**

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

Follow-Up Date:

Signature of Person in Charge:

Date: **07-22-2020**

Signature of Inspector:

Date: **7-22-2020**

Date: 7-22-2020



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: HANA	Date: 7/27/20 Page 1 of 2	No. of Risk Factor/Intervention Violations 2
Address: 7 continental Blvd unit C	Time in: 1:00 Time out: 1:30	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: Hana LLC	Risk Category: D	Total Violations 4
Email:	Phone:	Inspection Status: Green Yellow Red

Inspection Type: Routine	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: (Y) N
Discussion with Person-in-Charge:	Follow-Up: (Y) N
Signature of Person in Charge: P. Az	Follow-Up Date: 14 days
Signature of Inspector: [Signature]	Date: 7/27/2020
	Date: 7-29-2020

Date: 12-23-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Luna Caprese</u>	Date: <u>7/30/20</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>75 D.W Highway</u>	Time in: <u>10:00</u> Time out: <u>11:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Antonio Brond</u>	Risk Category: <u>B</u>	Total Violations <u>5</u>
Email: <u>reservations@lunacaprese.biz</u>	Phone: <u>578-9950</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection Pre-operational Illness Investigation Complaint Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date: 14 days

Signature of Person in Charge:

Date: 07-30-2020

Signature of Inspector:

Date: 7-30-2020

Date: 7-30-2020

401054-01

Green



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Merrimack Food Mart

Establishment/License # Gulf	No. of Risk Factor/Intervention Violations 0	DATE 7-9-2020
Establishment type: retail	No. of Repeat Risk Factor/Intervention Violations 0	Time in: 11:00
Address: 1 Continental Blvd	Total violations 0	Time out: 11:30
Permit Holder GTA 12 inc	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status	COS	R	V
Supervision			
1 IN OUT			Pf
Employee Health			
2 IN OUT			P/Pf
3 IN OUT			P
Good Hygienic Practices			
4 IN OUT NO			P/C
5 IN OUT			C
Preventing contamination by Hands			
6 IN OUT NO			P/Pf
7 IN OUT N/A NO			P/Pf
8 IN OUT			P/C
Approved Source			
9 IN OUT			P/Pf/C
10 IN OUT N/A NO			P/Pf
11 IN OUT			P/Pf
12 IN OUT N/A NO			P/Pf/C
Protection from Contamination			
13 IN OUT N/A			P/C
14 IN OUT N/A			P/Pf/C
15 IN OUT N/A			P

Compliance status	COS	R	V
Potentially Hazardous Food Time/Temperature			
16 IN OUT N/A NO			P/Pf/C
17 IN OUT N/A NO			P
18 IN OUT N/A NO			P
19 IN OUT N/A NO			P
20 IN OUT N/A			P
21 IN OUT N/A NO			P/Pf
22 IN OUT N/A NO			P/Pf/C
Consumer Advisory			
23 IN OUT N/A			Pf
Highly Susceptible Populations			
24 IN OUT N/A			P
Chemical			
25 IN OUT N/A			P/Pf/C
26 IN OUT			P/Pf/C
Conformance with Approved Procedures			
27 IN OUT N/A			P/Pf

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

Good Retail Practices

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

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

	COS	R	V
Safe Food and Water			
28			P
29			P/Pf/C
30			Pf
Food Temperature Control			
31			Pf/C
32			Pf
33			C
34			Pf/C
Food Identification			
35			Pf/C
Prevention of Food Contamination			
36			Pf/C
37			P/Pf/C
38			Pf/C
39			C
40			C

	COS	R	V
Proper Use of Utensils			
41			C
42			C
43			P/C
44			C
Utensils, Equipment and Vending			
45			P/Pf/C
46			Pf/C
47			C
Physical Facilities			
48			Pf
49			P/Pf/C
50			P/Pf/C
51			Pf/C
52			C
53			P/Pf/C
54			C

Person in Charge (signature)

Date: **7/9/2020** License Posted ☒ N (circle one)

Inspector (signature)

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

Green



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>not in but good times!</u>	No. of Risk Factor/Intervention Violations <u>0</u>	DATE <u>7-1-2020</u>
Establishment type: <u>B</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>11:00</u>
Address: <u>746 D.W Highway</u>	Total violations <u>0</u>	Time out: <u>11:30</u>
Permit Holder <u>DOPT, LLC</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status	COS	R	V	Compliance status	COS	R	V
Supervision				Potentially Hazardous Food Time/Temperature			
<u>IN</u> OUT			Pf	16 IN OUT N/A <u>NO</u>			P/Pf/C
Person in charge present, demonstrates knowledge and performs duties				17 IN OUT N/A <u>NO</u>			P
Employee Health				18 IN OUT N/A <u>NO</u>			P
2 <u>IN</u> OUT			P/Pf	19 IN OUT N/A <u>NO</u>			P
Management, all employees knowledge, responsibilities and reporting.				20 IN OUT N/A			P
3 <u>IN</u> OUT			P	21 <u>IN</u> OUT N/A <u>NO</u>			P/Pf
Proper use of restriction and exclusion				22 IN OUT <u>N/A</u> <u>NO</u>			P/Pf/C
Good Hygienic Practices				Consumer Advisory			
4 IN OUT <u>NO</u>			P/C	23 IN OUT <u>N/A</u>			Pf
5 <u>IN</u> OUT			C	Consumer advisory provided for raw or undercooked foods			
Proper eating, tasting, drinking, tobacco use				Highly Susceptible Populations			
No discharge from eyes, nose and mouth				24 IN OUT <u>N/A</u>			P
Preventing contamination by Hands				Chemical			
6 IN OUT <u>NO</u>			P/Pf	25 IN OUT <u>N/A</u>			P/Pf/C
Hands clean and properly washed				26 <u>IN</u> OUT			P/Pf/C
7 <u>IN</u> OUT N/A <u>NO</u>			P/Pf	Food additives: approved & used properly			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Toxic substances properly identified, stored, & used			
8 <u>IN</u> OUT			Pf/C	Conformance with Approved Procedures			
Adequate handwashing sinks properly supplied and accessible				27 IN OUT <u>N/A</u>			P/Pf
Approved Source				Compliance with variance, specialized Process, & HACCP plan			
9 <u>IN</u> OUT			P/Pf/C				
Food obtained from approved source							
10 IN OUT N/A <u>NO</u>			P/Pf				
Food received at proper temperature							
11 <u>IN</u> OUT			P/Pf				
Food in good condition, safe, & unadulterated							
12 IN OUT <u>N/A</u> <u>NO</u>			P/Pf/C				
Required records available: shellstock tags, parasite destruction							
Protection from Contamination							
13 <u>IN</u> OUT N/A			P/C				
Food separated & protected							
14 <u>IN</u> OUT N/A			P/Pf/C				
Food-contact surfaces: cleaned & sanitized							
15 IN OUT <u>N/A</u>			P				
Proper disposition of returned, previously Served, reconditioned, & unsafe food							

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Good Retail Practices

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

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	COS	R	V		COS	R	V
Safe Food and Water				Proper Use of Utensils			
28			P	41			C
29			P/Pf/C	42			C
30			PF	43			P/C
Variance obtained for specialized processing methods				44			C
Food Temperature Control				Utensils, Equipment and Vending			
31			Pf/C	45			P/Pf/C
Proper cooling methods used: adequate equipment for temperature control				46			Pf/C
32			Pf	47			C
33			C	Food and non-food contact surfaces cleanable, Properly designed, constructed, & used			
34			Pf/C	48			Pf
Approved thawing methods used				49			P/Pf/C
Thermometers provided and accurate				50			P/Pf/C
Food Identification				51			Pf/C
35			Pf/C	52			C
Food properly labeled: original container				53			P/Pf/C
Prevention of Food Contamination				54			C
36			Pf/C	Physical facilities			
Insects, rodents, & animals not present				48			Pf
37			P/Pf/C	49			P/Pf/C
Contamination prevented during food preparation, storage & display				50			P/Pf/C
38			Pf/C	51			Pf/C
Personal cleanliness				52			C
39			C	53			P/Pf/C
Wiping cloths: properly used & stored				54			C
40			C	Adequate ventilation & lighting, designated areas used			
Washing fruits & vegetables							

Person in Charge (signature)

Date: 7-1-20

License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

[illegible]

Green



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>papa binos</u>	No. of Risk Factor/Intervention Violations <u>0</u>	DATE <u>7-8-2020</u>
Establishment type: <u>B</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>12:00</u>
Address: <u>3 continental Blvd</u>	Total violations <u>2</u>	Time out: <u>12:45</u>
Permit Holder <u>New england Authentic eats</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

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

Person in Charge (signature) [Signature]

Date: 7/8/2020 License Posted ☒ N (circle one)

Inspector (signature) [Signature]

Follow up: ☒ YES ☐ NO (circle one) Follow up Date: 14 Days



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # Establishment name: Papa Ginos Date: 7/8/2020

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
olives / in-line	40°				
cheese / pizza prep station	41°				
cooked meat balls / Hot Holding	141°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #

Kitchen:

4-302.14 - No test strips available for sanitizer.

Back Area:

6-501.12 - Walk-in floor soiled with accumulation of debris. Clean & sanitize routinely.

Person in charge: (signature)

Date 7/8/2020

Inspector

Date 7-8-2020



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HEALTH DIVISION

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603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

green

Establishment/License # <u>pc connection</u>	No. of Risk Factor/Intervention Violations	DATE <u>7-14-2020</u>
Establishment type: <u>B</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:00</u>
Address: <u>430 Milford Road</u>	Total violations	Time out: <u>11:30</u>
Permit Holder <u>next dine</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

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

Person in Charge (signature) Maria Kulgan Date: 7/14/2020 License Posted ☒ N (circle one)

Inspector (signature) [Signature] Follow up: YES ☒ NO (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>AL Prime Energy</u>	No. of Risk Factor/Intervention Violations	1	DATE <u>7-21-2020</u>
Establishment type: <u>E</u>	No. of Repeat Risk Factor/Intervention Violations	0	Time in: <u>1:25</u>
Address: <u>126 D.W. Highway</u>	Total violations	1	Time out: <u>1:45</u>
Permit Holder <u>AL Prime Energy</u>	Risk Category	Capacity	Telephone #
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> 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	V
Supervision			
1 <u>IN</u> OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
2 <u>IN</u> OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 <u>IN</u> OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
4 <u>IN</u> OUT <u>NO</u> Proper eating, tasting, drinking, tobacco use			P/C
5 <u>IN</u> OUT No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
6 <u>IN</u> OUT <u>NO</u> Hands clean and properly washed			P/Pf
7 <u>IN</u> OUT N/A <u>NO</u> No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 <u>IN</u> OUT Adequate handwashing sinks properly supplied and accessible			P/C
Approved Source			
9 <u>IN</u> OUT Food obtained from approved source			P/Pf/C
10 <u>IN</u> OUT N/A <u>NO</u> Food received at proper temperature			P/Pf
11 <u>IN</u> OUT Food in good condition, safe, & unadulterated			P/Pf
12 <u>IN</u> OUT N/A <u>NO</u> Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
13 <u>IN</u> OUT N/A Food separated & protected			P/C
14 <u>IN</u> OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 <u>IN</u> OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

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

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

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

Person in Charge (signature) [Signature]

Date: 7/21/20 License Posted (Y) N (circle one)

Inspector (signature) [Signature]

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

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

[illegible]

7/21/20

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

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

FOOD ESTABLISHMENT INSPECTION REPORT



Green

Establishment/License # <u>Home Depot</u>	No. of Risk Factor/Intervention Violations <u>0</u>	DATE <u>7/13/2020</u>
Establishment type: <u>D</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>2:00</u>
Address: <u>721 Milford Road</u>	Total violations <u>0</u>	Time out: <u>2:50</u>
Permit Holder <u>Home Depot USA Inc.</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature) [Signature]

Date: 7/13/20 License Posted ☒ N (circle one)

Inspector (signature) [Signature]

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

40-31031

GREEN

Establishment/License # <u>New world Gas</u>	No. of Risk Factor/Intervention Violations <u>1</u>	DATE <u>7-21-2020</u>
Establishment type: <u>392 D.W Highway</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>00</u>
Address:	Total violations <u>2</u>	Time out: <u>1:30</u>
Permit Holder <u>Pankaj Patel</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone # <u>677-8923</u>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature) J.C. Smith Date: 7-21-2020 License Posted ☒ N (circle one)

Inspector (signature) [Signature] Follow up: ☒ YES ☐ NO (circle one) Follow up Date:

newworldgas@gmail.com

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name:	Date:			
	New World 605	7-21-2020			
TEMPERATURE OBSERVATIONS					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
walk-in / ambient	39°				
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item #					
	<u>Backroom:</u>				
A-501.16	(C) Three-boy sink observed with misc. items being stored in it - sink must be clear and only used for approved activities				
	<u>Front:</u>				
G-301.11	(P) Bathroom sink observed without hand soap.				
Person in charge: (signature)				Date 7-21-2020	
Inspector [Signature]				Date 7-21-2020	



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>childrens greenhouse</u>	Date: <u>7/31/20</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>401 P.W Highway</u>	Time in: <u>10:00</u>	Time out: <u>11:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder:	Risk Category:	Total Violations <u>0</u>	
Email: <u>thechildrensgreenhouse@yahoo.com</u>	Phone: <u>420-8246</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation: Daycare

License Posted:

Y N

Discussion with Person-in-Charge:

Follow-Up:

Y N

Follow-Up Date:

Signature of Person in Charge:

Date: 7/31/2020

Signature of Inspector:

Date: 7-31-2020

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



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

[illegible]

Date: 7-31-2020

MERRIMACK FIRE DEPARTMENT

32/191-1 #689



HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>pepper palace</u>	No. of Risk Factor/Intervention Violations <u>0</u>	DATE <u>7/20/2020</u>
Establishment type: <u>P</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>12:30</u>
Address: <u>80 Premium outlets Blvd</u>	Total violations <u>0</u>	Time out: <u>12:45</u>
Permit Holder <u>Jenna Held</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature) <u>Jenna Held</u>	Date: <u>7/20/20</u>	License Posted <u>6</u> N (circle one)
Inspector (signature) <u>[Signature]</u>	Follow up: YES NO (circle one)	Follow up Date:

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

[illegible]



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

6E-1/051

mer

#09646

Establishment/License # <u>Walgreens</u>	No. of Risk Factor/Intervention Violations <u>0</u>	DATE <u>4-14-2020</u>
Establishment type: <u>F</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>11:00</u>
Address: <u>615 D.W Highway</u>	Total violations <u>0</u>	Time out: <u>11:20</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature) Diane Ducloux

Date: 7/24/20

License Posted ☒ N (circle one)

Inspector (signature) [Signature]

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

Green



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>Wasserman Function</u>	No. of Risk Factor/Intervention Violations <u>0</u>	DATE <u>1-1-2020</u>
Establishment type: <u>Function Hall</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>10:00</u>
Address: <u>116 Natcook Road</u>	Total violations <u>0</u>	Time out: <u>10:45</u>
Permit Holder <u>Merrimack, Town of</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature) [Signature]

Date: 1-1-2020 License Posted ☒ Y ☐ N (circle one)

Inspector (signature) [Signature]

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

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

NE 1030-1

yellow

Establishment/License # <u>Seven Eleven</u>	No. of Risk Factor/Intervention Violations <u>2</u>	DATE <u>7-21-2020</u>
Establishment type: <u>D</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>2:00</u>
Address: <u>728 D.W. Highway</u>	Total violations <u>4</u>	Time out: <u>2:30</u>
Permit Holder <u>Ehab Moras</u>	Risk Category	Telephone # <u>603-6343</u>
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> 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	V
Supervision				
1 <u>IN</u> OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health				
2 <u>IN</u> OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 <u>IN</u> OUT	Proper use of restriction and exclusion			P
Good Hygienic Practices				
4 <u>IN</u> OUT <u>NO</u>	Proper eating, tasting, drinking, tobacco use			P/C
5 <u>IN</u> OUT	No discharge from eyes, nose and mouth			C
Preventing contamination by Hands				
6 <u>IN</u> OUT <u>NO</u>	Hands clean and properly washed			P/Pf
7 <u>IN</u> OUT <u>N/A</u> <u>NO</u>	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 <u>IN</u> OUT	Adequate handwashing sinks properly supplied and accessible			P/C
Approved Source				
9 <u>IN</u> OUT	Food obtained from approved source			P/Pf/C
10 <u>IN</u> OUT <u>N/A</u> <u>NO</u>	Food received at proper temperature			P/Pf
11 <u>IN</u> OUT	Food in good condition, safe, & unadulterated			P/Pf
12 <u>IN</u> OUT <u>N/A</u> <u>NO</u>	Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination				
13 <u>IN</u> OUT <u>N/A</u>	Food separated & protected			P/C
14 <u>IN</u> OUT <u>N/A</u>	Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 <u>IN</u> OUT <u>N/A</u>	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

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

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature) B. Stachura

Date: 07/21/2020 License Posted ☒ N (circle one)

Inspector (signature) [Signature]

Follow up: YES NO (circle one) Follow up Date: 14 days

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

[illegible]



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>little sprouts</u>	Date: <u>7/29/20</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>1706 Milford Road</u>	Time in: <u>10:00</u> Time out: <u>10:45</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder:	Risk Category: <u>G</u>	Total Violations <u>0</u>
Email: <u>sarteaga@little-sprouts.com</u>	Phone: <u>546-4554</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection Pre-operational Illness Investigation Complaint Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation: Daycare

License Posted: Y N

Discussion with Person-in-Charge:

Siana Arteaga

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date: 7-29-20

Signature of Inspector: [Signature]

Date: 7-29-2020

Date: 7 - 20 - 2020



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

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

FOOD ESTABLISHMENT INSPECTION REPORT

301191-1 # 699

yellow

Establishment/License # <u>China Max</u>	No. of Risk Factor/Intervention Violations	<u>4</u>	DATE <u>7-27-20</u>
Establishment type: <u>D</u>	No. of Repeat Risk Factor/Intervention Violations	<u>0</u>	Time in: <u>11:30</u>
Address: <u>80 Premium outlets Blvd 4679</u>	Total violations	<u>4</u>	Time out: <u>12:30</u>
Permit Holder <u>China Max en inc.</u>	Risk Category	Capacity	Telephone #
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> 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	V
Supervision			
<u>1</u> IN OUT Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health			
<u>2</u> IN OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
<u>3</u> IN OUT Proper use of restriction and exclusion			P
Good Hygienic Practices			
<u>4</u> IN OUT <u>NO</u> Proper eating, tasting, drinking, tobacco use			P/C
<u>5</u> IN OUT No discharge from eyes, nose and mouth			C
Preventing contamination by Hands			
<u>6</u> IN OUT <u>NO</u> Hands clean and properly washed			P/Pf
<u>7</u> IN OUT <u>N/A</u> <u>NO</u> No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
<u>8</u> IN OUT Adequate handwashing sinks properly supplied and accessible	X		P/C
Approved Source			
<u>9</u> IN OUT Food obtained from approved source			P/Pf/C
<u>10</u> IN OUT <u>N/A</u> <u>NO</u> Food received at proper temperature			P/Pf
<u>11</u> IN OUT Food in good condition, safe, & unadulterated			P/Pf
<u>12</u> IN OUT <u>N/A</u> <u>NO</u> Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination			
<u>13</u> IN OUT <u>N/A</u> Food separated & protected			P/C
<u>14</u> IN OUT <u>N/A</u> Food-contact surfaces: cleaned & sanitized			P/Pf/C
<u>15</u> IN OUT <u>N/A</u> Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

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

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature)

Date: 7.27.20 License Posted (Y) N (circle one)

Inspector (signature)

Follow up: (YES) NO (circle one) Follow up Date: 14 days

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

[illegible]



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

2B/360
YELLOW

Establishment/License # <u>Girgios</u>	No. of Risk Factor/Intervention Violations <u>3</u>	DATE <u>7-24-2020</u>
Establishment type: <u>C</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>1:00</u>
Address: <u>704 Milford Road</u>	Total violations <u>11</u>	Time out: <u>2:00</u>
Permit Holder <u>Gir Restaurant Corp</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature) <u>[Signature]</u>	Date: <u>07/24/2020</u>	License Posted <u>Y</u> N (circle one)
Inspector (signature) <u>[Signature]</u>	Follow up: <u>YES</u> NO (circle one)	Follow up Date: <u>9-31-2020</u>



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name: Girgios		Date: 7-24-2020		
TEMPERATURE OBSERVATIONS					
Item/Location		Temp.	Item/Location		Temp.
cooked lasagna/walk-in		41°	pasta sauce/hot holding		141°
olives / in-line ref.		38°			
raw scallops / in-line ref.		38°			
raw chicken / Two-drawer next to fryer		47°			
raw salmon / Two-drawer		42.9°			
raw chicken / Two-drawer in marinade		44°			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
	Basement:
4-602.13	Walk-in refrigerator floor beneath shelving heavily soiled with old food / debris. 8/3/20 OK
3-302.11	Walk-in refrigerator: shelled eggs stored above raw produce & RTE Foods. 8/3/20 OK
6-501.12	Floor below Two-Bay sink around/behind grease trap heavily soiled. 8/3/20: OK
6-201.13	Leaking on floor below Two-Bay sink in disrepair / pressing.
3-304.11	Interior of ice machine (chute) heavily soiled with mold like substance. 8/3/20: OK
6-501.14	Hood sticker expired. last service 12/2/2020, on 180 Day schedule.
	Kitchen: (upstairs)
6-501.14	Hood sticker expired. last service 12/2/2020, on 180 day schedule.
6-501.12	Dishroom walls/floors throughout soiled with accumulation of debris. Deep clean room. 8/3/2020 OK
6-501.11	fruit flies observed in dishwashing room (heavy activity) observed throughout basement. ↳ contact pest control for service. Increase frequency if necessary.
4-602.13	In-line refrigerator interior of lid/gaskets observed soiled. Clean & sanitize. 8/3/2020 OK
3-501.16	Two drawer refrigerator below cook top: raw chicken 47°, raw salmon 42.9°, marinated raw chicken 44°. Food MUST be maintained at 41° or below. Turn Temp. down or have unit repaired. 8/3/2020: OK

Person in charge: (signature)

Date 6/24/2020

Inspector

Date 7-24-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Jade Dragon	Date: 7/29/20	Page 1 of 3	No. of Risk Factor/Intervention Violations 6
Address: 515 D.W Highway	Time in: 11:00	Time out: 1:30	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: Sony Fnu	Risk Category: A	Total Violations 28	
Email:	Phone: (603) 264-0595	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			
1	IN OUT			15	IN OUT N/A NO		
2	IN OUT N/A			16	IN OUT N/A		
Employee Health				17	IN OUT N/A NO		
3	IN OUT			Time / Temperature Control for Safety			
4	IN OUT			18	IN OUT N/A NO		
5	IN OUT			19	IN OUT N/A NO		
Good Hygiene Practices				20	IN OUT N/A NO		
6	IN OUT NO			21	IN OUT N/A NO		
7	IN OUT NO			22	IN OUT N/A NO		
Preventing Contamination by Hands				23	IN OUT N/A NO		
8	IN OUT NO			24	IN OUT N/A NO		
9	IN OUT N/A NO			Consumer Advisory			
10	IN OUT			25	IN OUT N/A		
Approved Source				Highly Susceptible Populations			
11	IN OUT			26	IN OUT N/A		
12	IN OUT N/A NO			Food / Color Additives and Toxic Substances			
13	IN OUT			27	IN OUT N/A		
14	IN OUT N/A NO			28	IN OUT N/A		
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			
				19	IN OUT N/A		

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
31				44			
32				45	X		
Food Temperature Control				46			
33				Utensils, Equipment and Vending			
34				47	X		
35				48			
36				49	X		
Food Identification				Physical Facilities			
37	X			50			
Prevention of Food Contamination				51	X		
38	X			52			
39	X			53			
40				54			
41				55	X		
42				56	X		

Type of Operation: **re-inspection: 7/31/2020**

License Posted: **Y** N

Discussion with Person-in-Charge:

Follow-Up: **Y** N

Follow-Up Date:

Signature of Person in Charge:

Date: **7/29/20**

Signature of Inspector:

Date: **7/29/2020**



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Jade Dragon

Date: 4-29-2020

Page 2 of 3

Address: 515 D.W Highway

Compliance Achieved:

TEMPERATURE OBSERVATIONS

Item / Location	Temp.	Item / Location	Temp.	Item / Location	Temp.
walk in / raw chicken	43°				
walk-in / cooked beef	44°				
walk-in / egg rolls	43°				

OBSERVATIONS AND/OR CORRECTIVE ACTIONS

V	Item Number	Section of Code	Description of Violation	Dated Corrected or COS
			BAR:	
C	55	6-501.12	Floor throughout bar/under all equipment heavily soiled. 7/31/20: OK, improved	
C	49	4-603.13	Refrigerator cabinet top open, bottom shelf heavily soiled with mold / water / debris. empty entire unit deep clean / sanitize. 7/31/20: OK	
P	15	3-304.11	Ice scoop stored between soiled sink / dishwasher. Ice scoop must be stored on a clean surface / holder. 7/31/20: OK	
			KITCHEN:	
C	55	6-501.15	Accumulation of miscellaneous items next to and in front of ice machine. including but not limited to old fryer, tools, broom, etc. remove all unnecessary items and clean entire area thoroughly. 7/31/20: OK	
C	45	4-904.11	single use gloves stored on top of chemical sanitizer under old machine. 7/31/20: OK	
C	55	6-201.13	*Flooring (where floor meet wall) under warewashing machine missing / in disrepair. clean entire area under dish area and install new coving.	
C	49	4-603.13	Shelf adjacent from dishwasher which dishes are stored heavily soiled with debris. 7/31/20: OK	
C	55	6-501.12	*Walls throughout ENTIRE kitchen soiled with accumulation of dirt & debris. clean THOROUGHLY all walls in kitchen. PDA need for resurfacing. 7/31/20: improved	
C	55	6-501.12	Floors throughout kitchen / under all equipment heavily soiled with dirt / debris / accumulation of old food. Remove all items from floor and deep clean / sanitize. 7/31/20: OK	
P	15	3-304.11	utensils stored in soiled cardboard boxes under wooden prep table. 7/31/20: OK	
P	15	3-304.11	*Meat slicers heavily soiled on exterior with food debris.	
P	47	4-202.16	*wooden stand that meat grinder is stored on is not an approved food prep material and is heavily soiled. Remove and discard table immediately.	
C	47	4-202.16	*shelving in dry storage are soiled / dented / and paint is peeling. Replace or resurface all shelving in disrepair in dry storage area.	
C	55	6-501.12	All walk-in units exteriors are heavily soiled. Clean thoroughly. 7/31/20: OK	
P	22	3-501.16	walk in refrigerator, raw chicken 43°, cooked beef 44°, egg rolls 43°, but must be maintained at 41° in refrigerator. 7/31/20: OK	

Signature of Person in Charge:

Signature of Inspector:

Date:

Date: 7/29/20



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Jade Dragon

Date: 7-29-2020

Page 3 of 3

Address: 515 D.W. Highway

Compliance Achieved:

TEMPERATURE OBSERVATIONS

Item / Location	Temp.	Item / Location	Temp.	Item / Location	Temp.
<u>7/31/20</u> substantial improvements observed, food operations may resume, under the condition that a long term (max 30 days) improvement plan is submitted to HO no later than Friday 8/17/2020. Establishment is required to have 2 employees certified food protection managers within 90 days.					

OBSERVATIONS AND/OR CORRECTIVE ACTIONS

V	Item Number	Section of Code	Description of Violation	Dated Corrected or COS
			<u>KITCHEN:</u>	
C	49	4-602.13	walk-in freezer floor heavily soiled with food debris. Remove everything from freezer and clean.	<u>7/31/20: OK</u>
C	39	3-305.11	walk-in freezer: food stored directly on floor. 6 inches min off of floor.	<u>7/31/20: OK</u>
			<u>WALK-IN REFRIGERATOR:</u>	
C	49	4-602.13	Floor heavily soiled with debris, remove debris and clean.	<u>7/31/20: OK</u>
BS	15	3-302.11	Food products left uncovered in storage.	<u>7/31/20: OK</u>
C	39	3-602.11	Food in storage not in original container, not labeled with com. name	<u>7/31/20: OK</u>
P	15	3-309.11	raw proteins stored directly on old/damp egg cartons	<u>7/31/20: OK</u>
C	39	3-305.11	Multiple food products stored directly on floor in walk-in	<u>7/31/20: OK</u>
			<u>KITCHEN:</u>	
Pf	38	5-501.11	observed heavy ant activity on kitchen floor by back door, invoice needed. contact pest control immediately for treatment.	
C	56	6-501.14	Hoods/ventilation observed with heavy accumulation of grease. Contact professional company for cleaning. overflow of grease on roof also observed.	<u>7/31/20: OK</u>
C	49	4-602.13	Equipment/floors on cookline heavily soiled with grease.	
Pf	47	4-202.11	in-line refrigerator; observed food stored in opened metal cans. food must be stored in food grade containers.	<u>7/31/20: OK</u>
C	51	5-205.15	Three-Bay sink leaking water into floor from pipe	<u>7/31/20: OK. monitor.</u>
Pf	1	2-102.11	PIC during time of inspection was not knowledgeable about food safety practices, could not answer questions during the inspection.	
			<u>7-29-2020</u> Due to numerous number of priority violations related to foodborne illness, and continuous history of inspections showing the same conditions it is determined that Jade Dragon poses an imminent health hazard. owner Raymond agreed upon voluntary closure. effective immediately all food operations must cease and desist. operations can only resume once re-inspection is conducted to verify substantial improvement.	

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: 7-29-2020