

HEALTH DIVISION

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

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Establishmer	nt/License # LD-U 00-6			No. of	f Ris	sk I	Fac	tor/Interventi	on Vi	olatio	ns		DATE	1	/+	, / 1
Establishmer	nt type: Wunkin nonut		No		_			Factor/Interv					Time	in: C	7	ਠੋਰ
Address: 3	OS Daniel Webst	<u>- r</u>	-	Hic						_			Time i Time d	out: 7	in	Too
Permit Holde	L MALIET MODENT	<u>51</u>		TIL	4.	LU	ego	y	\rightarrow		violations					
Inspection Ty			_	F/U	31. (<u> </u>				Capac		Telepl	hone #	<u></u>		
	ROOMS AT A	ALESSE.	e 6336	F/U		- A.4	483.6	Complaint			ner					
	priore designated compliance status (IN, OLI). N	/A) to:	'each	item					5.0	-1-03/0	1 1.4	heu f 000	0 1/	-		
	IN≑in compliance OUT=not in complia	ance	NO=r	ot obse	ved	N//	A≕no	t applicable CC	S=cor	rected o	n-site R=rer	eat violation	and/or	R		
Compliance stat		C	os 📗	R V			Cor	<u>npliance status</u>						cos	R	V
	Supervision Person in charge present, demonstrates							Pote		y Haza	urdous Fog	d Time/Ter	nperal	Mre		-
100 OUT	knowledge and performs duties			P	f	-	16	IN OUT N/A(NO	/ Proc	er cook	ing time & fee	mnerature				P/Pf
	Employee Health	-				H	18	NOUT N/A NO	Prop	er rehe	ating procedu	ires				P
20 OUT	Management, all employees knowledge,			T		ŀ	190	NOUT N/A NO	Prop	er bot h	olding towns	peratures				P
	responsibilities and reporting.			☐ P/F	*	- 1	200	N/OUT N/A	Prop	er cold i	holdina temni	eratures				P
3 (N) OUT	Proper use of restriction and exclusion			P			21/	NOUT N/A NO	Prop	er date	marking and	disposition		-		P/P
4 (NOUT NO	Good Hygienic Practices Proper eating, tasting, drinking, tobacco use							N OUT NA NO	Time	as a pu	iblic health co			_		
5/N OUT	No discharge from eyes, nose and mouth	+-	+	P/C	-			0.10	proce		and records					P/Pf/
Q	Preventing contamination by Plands					-			-		nsumer Ac					
6 (N)OUT NO	Hands clean and properly washed	т.		P/P	-	:	23 (N OUT N/A			dvisory provid	ed for raw or				Pf
7 IN OUT NA NÔ		+	+		\neg					cooked						
7 114 30 114 310	approved alternative procedure properly allowed	d		P/P	f	-			Daeto	IFIN S	oods used; p	ropulation	\$			
8 (II) OUT	Adequate handwashing sinks properly supplied	d T		Direct		1	24 [[NOUT MA	not of	tered	oous usea, p	TOTADILEG TOO	15	-		₽
V	and accessible			Pf/C				-3		***************************************	Chemica					
9(III OUT	Approved Source					_ [2	25 1	OUT MA	Food	additive	s: approved a	used prope	riv		F	P/Pf/C
10 IN OUT N/A NO	Food obtained from approved source Food received at proper temperature	-	-	P/Pf/		2	e II	OUT	Toxic	substar	ices properly	identified, sto	ored,	\top		
11(N) OUT	Food in good condition, safe, & unadulterated	-	+-	P/Pf	_		<u> </u>		& use	d			- 1			P/Pf/C
	Required records available: shellstock tags,	+-	+-	P/Pf	_				nien	rence.	with Appro	ved Proce	dures			
12 IN OUT WAYNO	parasite destruction		1	P/Pf/0		2	7 IN	OUT (MA)	Comp	oliance v	with variance, ACCP plan	specialized				P/Pf
	Protection from Contamination		-			_			FIUGE	35, DI FI	ACCP pian					
13 (DI OUT N/A	Food separated & protected			P/C			_	Risk factors a	re impr	oper pr	actices or pro	cedures idea	ntified a	e the r	naet	
14 IN OUTNA	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously		<u> </u>	P/Pf/C				Prevalent conti	ributing	factors	of foodborne	illness or ini	ury Pub	olic He	alth	
15 IN OUT (A)	Served, reconditioned, & unsafe food			P			_	interventions a	re cont	trol mea	sures to prev	ent foodborn	e iliness	or inj	ury.	
			1	Bood Re	etail	Dra	ctic	142	,							
Manda (ISO) : 1	Good retail practices are preventative me	asure:	s to co	ontrol the	e ado	ditio	n of	nathogens cher	nicals.	and phy	vsical objects	into foods				
IVIAIR "A" In box	if numbered item is not in compliance Mark".	∧ 0m	abbic	priate b	ox fo	r Co	OS a	nd/or R COS	= corr	ected o	n-site during	inspection	R = rep	oeat vi	olatio	ın
	Safe Food and Water	cos	R	V	-									OS F		V
8 Pasteurized ed	gs used where required	T	1	ГР	-	41		I		Prope	r Use of Ut	ensils				
Water & ice fro	m approved source		-	P/Pf/C	+	42		In-use utensils Utensils, equipm	proper	ly store	d	detail as a		\dashv	\perp	С
Variance obtain	ned for specialized processing methods			PF	1	43	-44	Single-use/sing	e-sen	rice artic	cles: properly	stored & use	led led	+	-	C P/C
1 15	Food Temperature Control					44		Gloves used pr	operly	100 014	order property	atorea a use	<u>u</u>	+	+-	C
Proper cooling	methods used: adequate equipment for			Pf/C]				Utens	ila, Ec	uipment a	nd Vending	31			
temperature co	erly cooked for hot holding					45	X	Food and non-f	pod co	ntact su	irfaces cieana	able,			7_	
	ing methods used			Pf C			#"	Properly design	ed, co	nstructe	d. & used				_ P	/Pf/C
Thermometers	provided and accurate			Pf/C	1	46 47	-	Warewashing: i	nstalle	<u>d, maini</u>	tained, & use	d: test strips			F	Pf/C
	Food Identification			11/0		47		Non-food conta	ct suna			13				С
Food properly	labeled: original container			Pf/C	1	48	T	Hot & cold wate	r availe	phio add	sical Facili	les				
	Prevention of Food Contamination					49	\rightarrow	Plumbing install	ed pro	ner bac	dlow devices	ire		+		Pf
Insects, rodents	s, & animals not present			Pf/C		50		Sewage & wast	water	r proper	ly disposed			+		Pf/C
Personal cleanli	evented during food preparation, storage & display			P/Pf/C	Π	51		Toilet facilities p	roperly	constru	ucted, supplie	d, & cleaned		+	$\overline{}$	f/C
	roperly used & stored			Pf/C		52		Garbage & refus	e prop	erly dis	posed, faciliti	es maintaine	d			C
Washing fruits 8	vegetables	\rightarrow		C	· -	53 54	X	Physical facilitie	s instal	led, ma	intained, & cl	ean	\perp		_	Pf/C
	-1				Т,	U49	1	Adequate ventila	HOU &	iignting	, designated	areas used_			_	c]
	01 - 20 4							A	10	10						
erson in Charge	(signature) WZu KwV)						Date: (0	1/2	11	License F	osted Y	N /	circle o	one)	-
Lyan	KILLONALO									_			14 (OHOIC L	VIIE)	\dashv
spector (signatur	kwagala				_											
-Perior (Signatu	()						Fo	llow up: YE	S NO) (circle	e one) Folic	w up Date				$\overline{}$
															_	1



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Est. # Establishment name: DUNKIN Date: HEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. Sausade notties LC 411 160 OBSERVATIONS AND CORRECTIVE ACTIONS Item # 6-201.12 - Deiling tites missing above students shelving by office I Note Utilita 4-901.11 - Observed wet stacking of plastic pans in walkin cooler in poor rapair-Note: stored 42 for 106, in unsanitary mathor, gras 2000D BREG on unsanitary surface between-use in correction 4-501-114- Sanitizor in bucket (wiping cloth buc at ooppm. (corrected onsite Person in charge: (signature) Date Inspector **Date**



HEALTH DIVISION

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

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		D Ei3					NSPECTION N					4	f l.
	nt/License # 5 D - 3 / 107		N	lo. of	Risk	(Fa	ctor/Interventio	n Vi	olations		ATE_	51	<u> 112 1</u>
Establishme			No. c	f Rep	eat	Risi	k Factor/Interve	entio	n Violations	T!	me in:	70	<u>: 00</u>
Address:	514 Daniel Webst	GY		Hic					Total violations	— Ti	me out	: 77	110
Permit Holde	Merrimack Ponu	15		Ris					Capacity	Telepho	ne#		
Inspection Ty				-/U		Ľ	Complaint		Other				
	Circle designated compliance status (IN, OUT, N/	NE BE	di i	24	745	42							
	IN=in compliance OUT=not in complian	nce N	each n IO=no	em Lobsen	l hev	J/A=	not applicable. COS	Ma	erk "X" in appropriate bo	x for COS a	ind/or R		
Compliance star	tus	CO	SR	V		C	ompliance status	3-6011	ected on-site K-repeat	Molation	lco	OS F	a v
	Supervieton						Pele	ntigil	y Hezerdeus Food 1	igne/Temp	reretur	ė	
1 IN) OUT	Person in charge present, demonstrates knowledge and performs duties			Pf		16	S IN OUT (N/A) NO	Prop	er cooking time & tempe	erature			P/Pf/0
(4)	Employee Health					18	NOUT NA NO	Prop	er reheating procedures er cooling time & tempe	roturos	\rightarrow	+	- P
2 IN OUT	Management, all employees knowledge,		T	1		19	IN OUT N/A MOX	Prop	er hot holding temperatu	ites	-+	+	P
1	responsibilities and reporting.			P/PI		20	O CUN OUT N/A	Prop	er cold holding temperat	ures		+	P
3/IN/OUT	Proper use of restriction and exclusion			P	_	21	IN OUT N/A NO		er date marking and disp				P/Pf
4 NOUT NO	Georg Hygienic Practices O Proper eating, tasting, drinking, tobacco use			DIC	-	22	IN OUT KIA NO		as a public health contr	ol:	1		P/Pf/C
5(IN OUT	No discharge from eyes, nose and mouth	+	+-	P/C C				proce	dures and records	40.400.0			1
	Preventing contemination by Harris					-	73	Cons	Censumer Advis umer advisory provided			_	1
6 (IN)OUT NO	O Hands clean and properly washed	1	1	P/Pf	1	23			cooked foods	IOI TAVY OF			Pf
7 IN OUT MAIN	No bare hand contact with RTE food or a pre-			P/Pf	7				hly Susceptible Po	nulations			
	approved alternative procedure properly allowed	đ	1	FIEL	_	24	IN OUT WA		urized foods used, proh			T	Р
8(IN)OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C			11.001(0)	not of					
	Approved Source				-	25	IN OUT NA		Chemical				
9 (IN)OUT	Food obtained from approved source	T	Т	P/Pf/C		-			additives approved & us substances properly ide			+	P/Pf/C
10 NOUT N/A/NO	Food received at proper temperature			P/Pf	4	26		& use		nuileo, store	ea.		P/Pf/C
11(IN OUT	Food in good condition, safe & unadulterated			P/Pf					tance with Approve	d Proced	ires		
12 IN OUT WAND	Required records available, shellstock tags,			P/Pf/C		27	INCOUT NOT	Comp	liance with variance, sp	ecialized		T	P/Pf
	parasite destruction Protection from Contamination							Proce	ess, & HACCP plan			\perp	FIFT
13 IN OUT NA	Food separated & protected			P/C	-		Rick factors or	e imp	roper practices or proced	durae idanti	fied on t	<u></u>	
14 IN OU) N/A	Food-contact surfaces: cleaned & sanitized	്ര്		P/Pf/C	1		Prevalent contri	butino	factors of foodborne ille	ness or inkur	v Public	ne mo : Healt	sı th
15 (IN OUT N/A	Proper disposition of returned, previously			P	7		interventions ar	e con	trol measures to prevent	foodborne	iliness o	r injury	у.
0	Served, reconditioned, & unsafe food			ood Re		THE PERSON NAMED IN							
	Good retail practices are preventative mea	sures	to cor	trol the	addi	tion	of pathogens, chem	nicals	and physical objects int	o foods			
Mark "X" in box	c if numbered item is not in compliance Mark ")	K" on a	approp	riate bo	x for	COS	Sand/or R COS	= cor	ected on-site during ins	pection F	R ≃ repe	at viola	ation
		cos	R									R	V
28 Pasteurized e	Safe Foorl and Water eggs used where required			P		41	la de la constanta de la const		Proper Use of Uten	sils			
	rom approved source			P/Pf/C	1		In-use utensils	prope	ny stored linens: properly stored, dri	ed & bandle	-		C
	ained for specialized processing methods			PF	1	43	Single-use/single	ie-ser	vice articles: properly stored, dri	ored & used	•	PA	P/C
	Food Temperature Control] [44	Glove's used pro	perly				-	С
111 1 1	g methods used: adequate equipment for			Pf/C					sis, Equipment and				
temperature of	perly cooked for hot holding	\dashv			\square	45			ntact surfaces cleanable	е,	_		P/Pf/C
3 Approved that	wing methods used	\dashv	-	PfC	1 -	46			nstructed, & used ed, maintained, & used: t	oot string			
4 Thermometers	s provided and accurate			Pf/C	1 -	47	Non-food contact			eat atripa	_	\vdash	Pf/C C
	Panti dentification								Physical Facilitie	\$			
5 Food properly	y labeled: original container			Pf/C	-	48			able adequate pressure		<u> </u>		Pf
6 Insects rodon	Prevention of Food Contamination			DEIO	_	49			oper backflow devices				P/Pf/C
	prevented during food preparation, storage & display			Pf/C P/Pf/C	_	50) 51			r properly disposed y constructed, supplied,	9 alaamad	_	R	P/Pf/C
8 Personal clear	nliness			Pf/C	_	52	Garbage & refus	e broi	perly disposed, facilities	maintained			Pf/C C
	properly used & stored			С		53)	Physical facilities	s insta	illed, maintained, & clea	n			P/Pf/C
O Washing Muits	& vegetables			С	L	54 5	∠ Adequate ventila	tion 8	lighting, designated are	as used			C
KIN									,	_			- 1
erson in Charg	e (signature)						Date:	, h	License Po	sted V	N (ci	role or	10)
								- 11-	1 - Electise Lo.		, 14 (CI	CIG UI	10)
Ivan	Kwaddla												
nspector (signat	ure)						Follow up: YE	SN	O (circle one) Follow	up Date:			



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Pan	3/107		HLTH-FRM-00		EPOKI , ,	
Est. #	Establishment	name;	DUNKIN	٠	Date: 6/12/10	/
			TEMPERATURE OBSERV	ATIONS	0/1/2 // 7	
Ite	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Milk	lealk-in	38				
	2 decr Retrigon					
WHIPPE	d cream	40				
Fags/1	nake hing	241				
Hash by	rotun / Rocker	40				
Sausage	pattics /cooler	40				
			<u>· </u>			
	·	OBS	ERVATIONS AND CORRECT	TVE ACTION	S	
Item #						
53	E - Q ^a -y-nghin-digna = Assessignas passignas que qu'es qu'esqu'es qu'esqu'esqu'esqu'esqu'esqu'esqu'esqu'es	- 0b	served day lic	ahl un	der call door	
53			xil door not v			hserven
	licini at"	boll	om of exil door		7.001 1010.0	
í .	^			•		
50_	5-402-11	- 2"	inch our gap	notr	provided on di	aw.hu
	outsid wa	11 -11	1 cooler . Note:	Air da	is required o	0
	droin luga	s lo	proven! back	VIDEL.	Repeat	
43	4-03.11	- 5	ingle-use iten	1 111 211	20xcs sloved	
	mproper	0 0	n Ylour. (Rey	oed via	latio	
	<u> </u>)	,	'		
42	4-901-11-	Ob	great leaf slack	end of	plastic pans ab	OVE
	3 val sink	Con 1	ware wash static	in!		
			9-4-10	/ · · · · · · · · · · · · · · · · · · ·		
45	4-501-11-	Gast	cols on 2 door	refride	ralar tarn Note	
	retriacrok	or la	ocaled in ice n	achine	station.	
	1		wind		Character of the Charac	
14	Schilliper	531U1		cloths b	pucked is all opp	pm.
	arge: (signature)	A CONTRACTOR OF THE PARTY OF TH	1		Date	3
Inspector 1	vantru	o ac	a		Date	
	_	1	\			



HEALTH DIVISION

432 Daniel Webster Highway Merrimack New Hampshire 03054 603-420-1730 We brimack bonus he

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005 TEMPERATURE OBSERVATIONS Date: Est. # Establishment name: DINKIN Temp. Item/Location Item/Location Item/Location Temp. Temp. OBSERVATIONS AND CORRECTIVE ACTIONS item # Protective shielding not provided <u>54</u> Person in charge: (signature) Date Inspector Date



HEALTH DIVISION

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

CLEEN

FOOD ESTABLISHMENT INSPECTION REPORT No. of Risk Factor/Intervention Violations Establishment/License # Establishment type: S Time in: No. of Repeat Risk Factor/Intervention Violations Time out: Address: HWI Total violations Permit Holder Risk Category Capacity Telephone # 47 L Inspection Type Provisional Routine ∏ F/Ū Complaint Other CODESIZE ILLESS RISK ACTORS AND PUBLIC YEAR HITER PARTORS Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status cos ٧ Supervision Potentially Hazardous Food Time/Temperature Person in charge present, demonstrates 16 IN OUT N/A NO Proper cooking time & temperature P/Pf/C 1 IN OUT Pf knowledge and performs duties 17 IN OUT N/A NO Proper reheating procedures P Employee Health 18 IN OUT N/A NO Proper cooling time & temperatures Management, all employees knowledge. 19 IN OUT N/A NO Proper hot holding temperatures p 2 IN OUT P/Pf responsibilities and reporting. 20 IN OUT N/A P Proper cold holding temperatures 3 IN OUT Proper use of restriction and exclusion P 21 IN OUT N/A NO Proper date marking and disposition P/Pf Good Rygianic Practices Time as a public health control: 22 IN OUT N/A NO P/Pf/C 4 IN OUT Proper eating, tasting, drinking, tobacco use P/C procedures and records 5 IN OUT No discharge from eyes, nose and mouth С Consumer Advisory Preventing contamination by Hends Consumer advisory provided for raw or 23 IN OUT N/A Pf 6 IN OUT NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7 IN OUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT N/A Р Adequate handwashing sinks properly supplied not offered 8 IN OUT Pf/C and accessible Chemical **Approved Source** 25 IN OUT N/A Food additives: approved & used properly P/Pf/C 9 IN OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 IN OUT P/Pf/C 10 IN OUT N/A NO Food received at proper temperature P/Pf 11 IN OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, Compliance with variance, specialized 12 IN OUT N/A NO P/Pf/C 27 IN OUT N/A P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 IN OUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 IN OUT N/A Prevalent contributing factors of foodborne illness or injury. Public Health Food-contact surfaces: cleaned & sanitized P/Pf/C Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT N/A Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R Sale Food and Water Proper Use of Utensils 28 29 Pasteurized eggs used where required In-use utensils properly stored 41 C Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled C Variance obtained for specialized processing methods PF 43 P/C Single-use/single-service articles: properly stored & used Food Temperature Control 44 Gloves used properly С Proper cooling methods used: adequate equipment for Utenalis, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used 46 С Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C Non-food contact surfaces clean 47 C Food Identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Sewage & waste water properly disposed Pf/C 50 P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Pf/C Toilet facilities properly constructed, supplied, & cleaned 38 Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored 53 C Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables Adequate ventilation & lighting, designated areas used C (signature) License Posted N (circle one) (siunature) YES (NO/circle one) Follow up Date: Follow up:



HEALTH DIVISION

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FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # Establishme	nt name:			Date:	
		TEMPERATURE OBSER			
Item/Location	Temp.		Temp.	Item/Location	Temp
Cut Sausage maker		steak /Brill	165		
Solad Refrigeration	r 41				
Ham / Walk in	30				
meal balls/walkin	32			<u> </u>	
Turkey walk-in	25			,.	
Eggs / wolk-in	38				
Ages Chickon Profrigo					
THE CHICKOTT CABTERIO	UIDT (LL)				
	OBS	SERVATIONS AND CORREC	TIVE ACTIONS		
Item #					
53 6-201.11 -	Floor	r behind and	caline ad	winment duct	
levith here	111 66	r behind cook	C IIII GC	Opron Chi	y
101111111111	7 9	0000			
Cool	2/08 -3	was roc v	Cuca intak	Vaclara	1
- 60ca J(jugs! CDC 1	-140 K 12 K	factors are	met:
					
	7	,			
Person in charge: (signature)	gel	1 No. 11	·	Date 6/	12/10
	ad al a	44111		Date 6	2/10
/ /// ///	19 -11 9			Date 0 //	2/14



HEALTH DIVISION

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

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Establishmen		TE	030-1			No. of	Risk	(Fa	acto	or/Interventi	on Vi	olation	าร			DATE	6	1	211
Establishmen		616V	Ne		No.	of Rep	eat	Ris	sk F	actor/interv	entio	n Viol	ations		7	Time ii	n: <u>1</u>	7.	[0]
Address:	128 D	aniel	menst	6Y									/iolatio	ns l		Time d	out:]	3.	<u>'Gd</u>
Permit Holder	r			<u> </u>		Ris	k Ca	ate	gor	·V	\rightarrow	Capac		113	Teleph	one #			
Inspection Ty	pe 🔲 l	Provisiona	Routin	e	П	F/U				Complaint		Otipat		_	Leiebii	one #			
			Felelsinte più E II		3 46	C CALCUT	0,85	A.		BLC HEALT	1 N 20	14 5 6 7	ioas.						
	Circle designat	ed complian	ce status (IN, OUT, N	VA) for	r each	item					M-	ark "Y"	in approx	oriate bo	ox for COS	and/or	R		
Compliance stat	JN=i	n compliance	e OUT≈not in compl	iance	NO=n	ot obser	ved N	N/A=	=not	applicable CO	S=cor	rected c	n-site R	=repeat	violation				
Compitance stat	us	Super	deian	ICI	OS F	\$ V	_	15	Com	pliance status							cos	R	V
1 IN OUT	Person in c		nt, demonstrates		T			-	16 11	OUT (NO	Dene	L	ing time	road	ime/fen	perat	ure		Low
001	knowledge	and perform	s duties			Pf		1	70	POUT N/A NO	Prop	er rehe	ating ome	cedures	erature				P/Pf/
		Employe						1	8 11	ON AND TUO V	Prop	er cooli	ng time 8	tempe	ratures	\dashv	_		P
2 OUT			yees knowledge,			P/P	f L	1	9 11	NOU NIA NO		er hot h	olding te	mperati	Ires		(CCS		P
3UN OUT	Properties	ties and repo	orting. and exclusion	-	-					DOUT N/A	Prop	er cold	holding te	emperat	tures				Р
34A 001	7 Flobel use	or restriction	is Practices			P		2	1 11	ON ANTUO			marking						P/Pi
4CINOUT NO	Proper eatin	o tasting d	rinking, tobacco use			P/C		2:	2 1	OUT MAYNO			iblic heal		ol:		ľ		P/Pf/
5 (N) OUT	No discharg	e from eyes.	nose and mouth	+		C				<u> </u>	Ibroci		and recor						
	Preventi	na contam	ination by Hands					H			Cons		nëumer Nisonro		for raw or				1
6(INOUT NO	Hands clean	and properly	y washed			P/P	F	23	3 IV	OUT MA	unde	rcooked	uvisory pi I foods	ovided	10 MR1 101	- 1			Pf
7 IN OUT NAME	No bare han	d contact wit	h RTE food or a pre-				_			<u>~</u>				ble Pa	pulation	*			
	Tabbiosed sig	ernative proc	edure properly allow	ed		P/Pi		2	4 J.L	OUT WA					ibited food				
8 (N)OUT			inks properly supplie	d	1	Pf/C		2	4 114	TOO T WIFE		ffered		- 1					P
	and accessit					1 1/0							Chen						
9 (N)OUT	Food obtaine	Approved				Lound		25	5 IN	OUT NUAS	Food	additive	s: approv	ved & u	sed proper	rly			P/Pf/C
10 IN OUT N/A NO	Food receive	d at proper t	emnerature		-	P/Pf/0		26	N	OUT			nces prop	erly ide	ntified, sto	red,			P/Pf/C
1 VIN OUT	Food in good	condition s	afe, & unadulterated	-	+	P/Pf	_				& use		PROFESS POR			,			
12 IN OUT NA NO	Required rec	ords availabl	e: shellstock tags,	+-	+		7	H			Com	nance olianee	with varia	JEVOVE	d Proces	aures	· · · · · ·		
12 IN OUT WAND	parasite dest	ruction	_			P/Pf/0	7	27	' IN	OUTNA			IACCP p		ecialized	- 1			P/Pf
	Protect	tion from (Contamination				'					,	p.						
13 (IN)OUT N/A	Food separa					P/C				Risk factors a	re imp	roper pr	actices o	r proce	dures ider	ntified as	s the	most	ŧ
	Proper dispo	Esunaces: Ci	leaned & sanitized rned, previously	-	+	P/Pf/C	4			Prevalent cont	ributin	g factors	of foodb	orne illi	ness or inju	ury. Pub	olic H	ealth	
15 IN OUT (VA)	Served, reco	nditioned. &	unsafe food			P			_	interventions a	ire con	trol mea	sures to	preven	t foodborne	e illness	or in	<u>і</u> шгу.	
					-	Soad R	tall P	rac	tice	4		_							
NA - I INCH I - I	Good r	etail practice	s are preventative m	easure	s to co	ontrol the	e addi	tion	of c	athogens, cher	micals	and ph	ysical ob	jects int	o foods.				
Mark "X" in box	if numbered it	em is not in	compliance Mark	"X" on	appro	priate b	ox for	CO	S ar	nd/or R COS	= cor	rected o	n-site du	ring ins	pection	R = reg	oeat v	iolati	ion
	Sa	fe Food a	nel Mater	ICUS	R	I V						×		4 4 4 4		C	os	R	V
8 Pasteurized e	ags used whe	e required	(SI FFREE)	Т	Т	Τρ	1 1	41	1	Iл-use utensils			r Use s	of Uten	Sils				
Water & Ice from	om approved s	ource		1-	_	P/Pf/C	1 1	42		Utensils, equipn	nent &	linens: n	conorty et	ored dri	od & handi	lod	_	\dashv	C
Variance obtai	ined for specia	lized proces	sing methods			PF		43		Single-use/sing	gie-ser	vice arti	cles: pro	perly st	ored & use	d		_	P/C
1 1=	Food	Temperet	ure Control					44		Gloves used pi	roperly	,					\top	\neg	C
Proper cooling		d: adequate	equipment for		1	Pf/C					Uten	sils, E	quipme	nt and	Vending				
temperature co	ontroi	ar het holdin		+-	-	L	\vdash	45	П	Food and non-	food c	ontact s	urfaces c	leanabi	e,				P/Pf/C
Approved thaw	vina methods i	or nor noiging	<u>. </u>	-	-	Pf C	1 -	40		Properly design									
Thermometers	provided and	accurate		+	 	Pf/C		46 47	\vdash	Warewashing: Non-food conta	Installe	ad, main	itained, &	used: 1	test strips	-		-	Pf/C
	F	ood Identi	eation			1,120		77		14011-1000 00110	1GL 3U11		sical F	allitia					C
Food properly	labeled: origir	nal container		T		Pf/C	1 1	48		Hot & cold wate	er avai	lable ad	equate p	ressure	20				Pf
	Preventio	n of Food	Contamination				\rightarrow	49		Plumbing instal							+	T F	P/Pf/C
Insects, rodent Contamination pr	s, & animals r	not present				Pf/C		50		Sewage & wast	te wate	ег ргоре	rly dispos	sed					P/Pf/C
		tood prepara	ition, storage & display	-	\square	P/Pf/C		51	ķ. I.	Toilet facilities p	properl	y constr	ucted, su	ipplied,	& cleaned				Pf/C
Wiping cloths:		& stored		-		Pf/C		52 53	3 1	Garbage & refu	ise pro	perly dis	posed, f	acilities	maintaine	d			С
Washing fruite				<u> </u>		C	-	54	1	Physical facilitie Adequate ventil	ation A	illea, Ma	aintained.	, & Clea	n nae ueed	_	+	₩ [₽]	P/Pf/C
R. O.I.	1	. /					ئا. ،	- 1				A HALLMAN	a desiñi)	aled ale	203 USEQ				С
nurai 17/00	- Swell	<u></u>									1	1.0			X	2			
erson in Charge	(signature)									Date: A	<u>J17</u>	714	Licen	se Po	sted (Y	N	(circle	one	,
Tuan	Kwar	1010								9							-		
		1414																	
rspector (signatu	ne)								Fo	ilow up: YE	ES N	(circ	le one)	Follow	up Date	:			



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est. #	Establishment	name:	7 6 6 VEN	-005	Date: 6 /12/1	9
Ite	m/Location	Temp.	TEMPERATURE OBSE	Temp.	Item/Location	Temp.
			Milk/walk-in		110111111111111111111111111111111111111	10.11.7
Hash by	och heach in			30		
,	16 Reach-in	42				
	Isa / maker hiv					
1 67 -	poler displad	F 1 F 3				
1 1	or I display	, ,				
Turkou	1 display	40				
Eggs	display	45			· · · · · · · · · · · · · · · · · · ·	
item#		OBS	ERVATIONS AND CORRE	CTIVE ACTIO	NS	
10	3-501.16-	<u>Ch</u>	cken Taquito	1 STEP ES	located in servi	W66N
	101 - 120	ged	rees, in hot ho	ld Unit	located in servi	cearea
	COLLECTIVE	ač	tion taken - a	dire a	djusted hat hold	Onit
<u></u>	to mainta	in f	ordper temper	<u>srature</u>		
	(= = 1	1	11 - 1 - 1 - 1 - 1	- 1	1 1 1 1 1	-
51	P->01.10 -	- 101	ist room dod	r not c	closed during ins	pection
53	6-201.11 -	Flo	or under bev	Grade e	animment dirte	1
·	with tras	h. N	ote beverank	Station	quipment dirto	ales
	Floor.		J	_		
					,	
	,					
			· · · · · · · · · · · · · · · · · · ·			
		11				
Person in ch	arge: (signature)	Slack	reldu		Date	
Inspector	Luan k	ر م ور	jal9		Date	



HEALTH DIVISION

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

Green

						-12	HIDI BCITO	I KE	FORI				
Establishmer				No. of	Ris	k F	actor/Interve	ntion	Violations		ATE 1	. /	11/1
Establishmer	nt type: Holiday Inn		No.						tion Violations	┼┤┰	me in	4	30
Address: C	1 Amherst Ro		, , , ,	0. 1.0		1 11	actor/inte	110011			ime in: ime out	d	:50
Permit Holde	r sign			TRi	ek C	`ate	gory		Total violations			\equiv	
Inspection Ty	pe Provisional Routi	ine		F/U	on C		☐ Complain	4	Capacity	Telepho	ne#		
	J. 1. 1.		9 9 9	T d a	ors	AN	E DEBLIS SISSI	The Inc	Other				
	and a conducted contibulative status (IV. Other	N/A) to)r each	rtem					It is a second of the second o	ox for COS	and/or D		
Compliance stat	IN=in compliance OUT≃not in com	pliance	NO=r	ot obser	ved	N/A	=not applicable	cos=	corrected on-site R=repea	t violation	III CE OI IX		
	Supervision	IC	os I	R V			Compliance stat	us			CC	S F	R V
1(IN) OUT	Person in charge present, demonstrates		T				IS IN OUT NAS		ally Hazardous Food	Time/Tem	peratur	è	
(1) 331	knowledge and performs duties		- 1	Pf		- 1	7 IN OUT N/A	O P	roper cooking time & temp roper reheating procedure	erature		-	P/P
	Employee Health			14		1	8 IN OUT N/A N	OIP	roper cooling time & temps	eratures			P
2 UN OUT	Management, all employees knowledge, responsibilities and reporting.	. -		P/P	f _	1	9/10 OUT N/A N	O P	roper hot holding temperat	ures	_	+	P
3(IN) OUT	Proper use of restriction and exclusion		_	P		2	NA TUOZIN U	I Pi	roper cold holding tempera	triree			P
A	Good Hygienic Practices								roper date marking and dis	position		\perp	P/F
490UT NO	Proper eating, tasting, drinking, tobacco use	9	T	P/C		2	2 IN OUT NO N	0 1	me as a public health cont ocedures and records	rol:			P/Pf
5 NOUT	No discharge from eyes, nose and mouth			С	7				Consumer Advi	0.001	_		
errout us	Preventing contamination by Hand	\$					2 111 011 7	Co	onsumer advisory provided	for raw or		_	
	Hands clean and properly washed			P/PI		[2	3 IN OUT		dercooked foods	TOI TOWY OF			Pf
7 IN OUT WANO	No bare hand contact with RTE food or a pre	-	- 1	P/Pf	:				flighly Susceptible Po	pulations		-	
MIZS	approved alternative procedure properly allow Adequate handwashing sinks properly supplied	wed	-	+	_	24	IN OUT NA	Pa	isteurized foods used; prof	ibited foods		Т	T _
	and accessible	eq		Pf/C				no:	t offered				P
	Approved Source					25	IN OUT NO	Te-	Chemical				
OUT A	Food obtained from approved source		T	P/Pt/C	-	$\overline{}$		To	od additives: approved & u	ised properly		╀	P/Pf/C
O IN OUT N/A NO	Food received at proper temperature			P/Pf		26	OUT	8 11	xic substances properly ide	entified, store	d,		P/Pf/C
1(I) OUT	Food in good condition, safe, & unadulterated	1		P/Pf	7				Printings with Approve	d Proped	t d'aban		
2 IN OUT WAYNO	Required records available: shellstock tags, parasite destruction			P/Pf/C	:	27	IN OUT NIE	Co	impliance with variance, so	ecialized	18 4120	Т	1
	Protection from Contemination			1.11.11	_		IN OU PINE	Pro	ocess, & HACCP plan				P/Pf
3 UN OUT N/A	Food separated & protected			P/C	-		- Biologia						
4 (IN)OUT N/A	Food-contact surfaces: cleaned & sanitized	_	+	P/Pf/C	-		Prevalent co	are in	nproper practices or proce	dures identii	ied as th	e mos	st
5 IN OUT (VA)	Proper disposition of returned, previously			P	1		interventions	are c	ting factors of foodborne ill control measures to preven	ness or injury	/. Public :	Healti	h
	Served, reconditioned, & unsafe food			<u> </u>					THE PRODUCTION OF PROPERTY	t loodboille i	iness or	injury	<i>!</i> .
	Good retail practices are preventative of	naacure	e to or	sood Re	tail F	780	tices						
Mark "X" in box	Good retail practices are preventative marking if numbered item is not in compliance Marking	k "X" on	appro	priate bo	addi x for	CO	or pathogens, ch S and/or R C	emica	als, and physical objects int corrected on-site during ins	to foods.			
		COS	R	V		-	C LING/OFF C	<u> </u>	orrected on-site during ins	pection R	cos		ition V
Pasteurized ed	Safe Food and Water gs used where required								Proper Use of Uter	sils		- 1	V
Water & Ice fro	om approved source			P		41	In-use utens	ils pro	perly stored	,			С
Variance obtain	ned for specialized processing methods	+	+-	P/Pf/C PF	1 }	42	Utensils, equi	pment	& linens: properly stored, dri	ed, & handled		\neg	С
	Food Temperature Control			FF		43 44	Gloves used	ngle-s	service articles: properly st	ored & used	\bot	\Box	P/C
Proper cooling	methods used: adequate equipment for	T			h	17	Oloves used			1 / · · · · · · · · · · · · · · · · · ·			С
temperature co	entrol	_	L	Pf/C	l f		Food and no	n-food	insils. Equipment and contact surfaces cleanable	Vending			
Approved the	perly cooked for hot holding ing methods used			Pf		45			constructed, & used	e,	-/ /	- 1	P/Pf/C
Thermometers	provided and accurate	-		С		46	Warewashing	: insta	alled, maintained, & used: t	est strips	+	\dashv	Pf/C
THOMAS	Food Identification		1	Pf/C		47	Non-food cor	tact su	urfaces clean		+-		C
Food properly	labeled: original container			Pf/C	-	40			Physical Facilitie	s .			
	Prevention of Food Contemination			-1/0	_	48 49	Plumbing inci	iter av	ailable adequate pressure		\perp	\Box	Pf
Insects, rodents	s, & animals not present			Pf/C	_	50	Severa & ver	aneo,	proper backflow devices ater properly disposed		+	_	P/Pf/C
Contamination pre	evented during food preparation, storage & display	y L		P/Pf/C		51	Toilet facilities	DEC AND	erly constructed, supplied,	& cleaned	+	\dashv	P/Pf/C
Personal cleanli	roperly used & stored	\perp		Pf/C	_	52	Garbage & re	iuse pi	roperly disposed, facilities	maintained	+++	+	Pf/C
Washing fruits	vegetables	+		C		53	Physical facili	ies ins	stailed, maintained, & clear	1	1-1-	-1,	P/Pf/C
				C	15	54	Adequate ven	tilation	& lighting, designated are	as used			С
<u> </u>							6-11	-/	Y				
rson n Charge	(signature)						Date:	_ t	License Pos	The Last	AL CO		,
Luan	kwagalq								License PO	sted 1	N (circ	ie one	3)
									^		A	Į.	<i>y</i>
pector (signatur	re) <u>U</u>						Follow up: Y	'ES	(circle one) Follow	up Date:	1	1	116
									Canada Siloy Follow	-p vate.	$\bigcirc //$		14



HEALTH DIVISION

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

HLTH-FRM-005

Est. #	Establishment	name:	-		Date:	
			TEMPERATURE OBSERV			
lter	n/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
Eggs /	Hot hold	144				
Schrack	. Hot hold	140				
Milky	Les vold	44				
Yodurt	1 40 Refrigor					
J			· · · · · · · · · · · · · · · · · · ·			
				-		
		OBS	ERVATIONS AND CORRECT	IVE ACTIONS		
Item #			water			
8	5-205	11		4 0 4	hand nink	N = L
0		-0 (-	anarchy And Mark	s sho	hand sink i	101
	working	N KI	Operio, Marinos	6: Sric	OF OFF VECTOR	56
	not water	1-9	ucet not work	ing pro	operly.	
	-					
·						
	1					
						10
Person in cha	arge: (signature)	. Vc	ws		Date (2)	114.
Inspector	Kwagula	Ivo	nat		Date & //	1/10
						-/



HEALTH DIVISION

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

Grach

Establishmen	t// icense #		N	o of R	sk Fa	ctor/Interventi	on Violations	1 1	ATE	3////
	t type: KUV n.6r E (VIC)						ention Violations			9:50
Address:	I'm heast bal		140. 0	Repea	at reisi	K Factor/Interv		<u> </u>	ime out	10:50
Permit Holder				LDist	0-4-		Total violations	7- 1		
Inspection Ty					Categ		Capacity	Teleph	one#	
iliapection ry	pe [] Provisional [] Bautir	i Marie	F	/U		Complaint	Other			
C	ircle designated compliance status (IN, OUT, I	V/A) for	each ite	em			Mark "X" in appropriate b	ox for COS	and/or R	
	IN=in compliance OUT=not in comp	liance I	NO=not	observe			S=corrected on-site R=repea	at violation		
Compliance state		CC	DS R	V	C	ompliance status				S R V
()	Supervision Person in charge present, demonstrates			T	1	R IN OUT NAME	Proper cooking time & temp	Time/Ten	De Caller) P/Pf/
1 (IN) OUT	knowledge and performs duties			Pf	1	7 (NOUT N/A NO	Proper reheating procedure	erature		P
غام	Employee Health		1		18	IN OUT NA NO	Proper cooling time & temp	eratures		P
2 IN OUT	Management, all employees knowledge,		- 1	P/Pf	19	ON AW TUO (II)	Proper hot holding temperar			P
3 N OUT	responsibilities and reporting. Proper use of restriction and exclusion		+	P		O ANDOUT N/A	Proper cold holding tempera			P
3 11(1) 001	Grod Hygienic Practices			I P		ON AW TUOKIN	1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -			P/P
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use		1	P/C	22	IN OUT WANO	procedures and records	gror.		P/Pf/
5/IN)OUT	No discharge from eyes, nose and mouth			С			Consumer Adv	sorv		
.4	Preventing constitution by four	ğ			22	IN OUT NA	Consumer advisory provided			Pf
6 NOLIT NO	Hands clean and properly washed			P/Pf	20	NOOTNA	undercooked foods			PT
WANO NO NA NO	No bare hand contact with RTE food or a pre			P/Pf			Highly Swacepilble P			
	approved alternative procedure properly allow Adequate handwashing sinks properly supplied		+		24	IN OUT NA	Pasteurized foods used, pro	hibited food	s	Р
8/IN OUT	and accessible	=u		Pf/C			Chemical			
	Approved Source				25	IN OUT N/A	Food additives: approved &	lised none	lv I	P/Pf/C
9 OUT	Food obtained from approved source			P/Pf/C		TUO (II)	Toxic substances properly id			
10/IN/OUT N/A NO	Food received at proper temperature			P/Pf	29	<u> </u>	& used			P/Pf/C
11(IN)OUT	Food in good condition, safe, & unadulterated			P/Pf_		C	oniormence With Approv		ures	
12 IN OUT WANO	Required records available: shellstock tags, parasite destruction			P/Pf/C	27	IN OUT /TA	Compliance with variance, s	specialized		P/Pf
	Protection from Contamination		-				Process, & HACCP plan			
13 (N) OUT N/A	Food separated & protected	T		P/C		Risk factors	are improper practices or proc	edures ider	ntified as ti	he most
14 IN 80 NA	Food-contact surfaces: cleaned & sanitized		5,	P/Pf/C		Prevalent con	tributing factors of foodborne	illness or inj	ury. Public	Health
IS IN OUT N/A	Proper disposition of returned, previously			P		interventions	are control measures to preve	nt foodborn	e illness o	<u>r inju</u> ry.
	Served, reconditioned, & unsafe food		- Ch	ood Rate	I Sync	elean.				
	Good retail practices are preventative n	neasure	s to cor	trol the a	ddition	of pathogens, che	micals, and physical objects i	nto foods.		
Mark "X" in box	if numbered item is not in compliance Mari	<u>c "X" on</u>	approp	riate box	for CO		S = corrected on-site during in			at violation
	Safe Food and Water	COS	S R	V	-				cos	RV
R Pasteurized e	ggs used where required	1	T	P	41	I IIn upo utonoil	Proper Use of Uta s properly stored	Mails .		ТТс
Water & Ice from	om approved source	-	 	P/Pf/C	42		ment & linens: properly stored, o	fried. & hand	led	C
Variance obtai	ined for specialized processing methods			PF	43		ngle-service articles, properly s			P/C
	Food Temperature Control				44	Gloves used				С
	methods used: adequate equipment for		1 1	Pf/C			Utensils, Equipment an		1	
temperature co	perly cooked for hot holding	+-	++	Pf	45		-food contact surfaces cleana aned, constructed, & used	bie,		P/Pf/C
	ving methods used	+	 	C	46		ned, constructed, & used : installed, maintained, & used	- test strins		Pf/C
	provided and accurate			Pf/C	47		act surfaces clean	i. tost surps	_	1 1 'c
	Food identification						Physical Feelin	85		
Food properly	labeled: original container			Pf/C	48		ter available adequate pressu			Pf
	Prevention of Food Contamination			bero	49		alled, proper backflow devices			P/Pf/C
	ts, & animals not present revented during food preparation, storage & displa		 	P/Pf/C	50		ste water properly disposed properly constructed, supplied	d B alaamaa		P/Pf/C
Contamination p Personal clean Wiping cloths:		191	 	Pf/C	52		use properly disposed, facilitie			Pf/C
	properly used & stored			C	53	X Physical facilit	ies installed, maintained, & cle	ean	_ _	P/Pf/C
Washing fruits	& vegetables			С	54		tilation & lighting, designated a			С
(Jone)	lu Kamal									
Person in Charge	1 MI I I I I I I I I I I I I I I I I I I						-1110	/:	~	
erson in Charge	A					Date: 4	5////9 License P	osted ()	/ N (ci	rcle one)
Lvan	< wood la						-			
spector (signate	ure)	-				Follow up: Y	ES (NO)(circle one) Folio	we up Det		
Transport (assume						· silvir up. I	To lito (circle one) Folio	M up Dati	**	



HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730 A Fax 603-424-0603
FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

ESt. #	<u>Establishment</u>	name:	Kuraer Kilin		Date: (/ / /	19
ite	m/Location	Temp.	TEMPERATURE OBSERV			
	/ walk-in	33	Item/Location	Temp.	Item/Location	Temp
	ce/ Walki					
Nindel	S / Flold 4	15.5				
	/ Not hold					
	Hot hold	135				
B-24	patties	15.2				<u> </u>
NA No	Reach-in	32				
1811 160 6	- Cach-m	23		-		
		OBSE	RVATIONS AND CORRECT	TVF ACTIONS		
item #				- 1 44 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		
14	B-4-501	1161	- Chémical =	and the		Dan la
	is at oak	ppm.	Note: No		h All line	
	Oblained	Sa	nitizer from		la contrata	1
	Burger k	ing.				
	J	J				
.53	6-201:11	m C	ciling tiles	about		N
	dirty wi	In do	bris Vont	CI DELUK		100
	leaking.					
	J					
53	Cailing to	le r	nissing above	6 100 1	alline	
	/		<u>~</u>			
53	EXIL door	not	Vermine pr	gof. W	ole: observe	d
	light un	dcr_	exit door.			
	<u> </u>					
			c (a)			
APPEC ST	-		f Hamus-		Date 6///	119
spector	-van Ku	0000	Q		Date 6 / 11	119



HEALTH DIVISION

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

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		<u> </u>		_				FECTION							,	1
Establishmen								r/Intervention					DATE		Z	
Establishment type: Community Hospicalo. of Repeat Risk Factor/Intervention Violations Time in: 1 Address: 1											in: 🚣	<u>0:</u>	20			
Address: 2	-lo Naticook &	d								Total vio			Time	out:]	1	
Permit Holder	Home Health	-		Risk	C	ate	догу	/	-	Capacity		Tele	phone	#		
Inspection Type	ре 🗌 Provisional 🗓 Routine		☐ F	/U		Т		Complaint		Othe	91					
	(A) (A) (A) (A) (A)		1364	ંમા	AS.	9.3	3 PU		INTE	, (°)	NS.					
	ircle designated compliance status (IN, OUT, N/	4) for a	each ite	m	_	21/4			Ma	ark "X" in	appropriat	e box for C	OS and/o	r R		
Compliance state	IN=in compliance OUT=not in complia	ICO	S R	observe V	<u>}</u> d			applicable CO pliance status		rected on-	site R=re	peat violation	on	Toos	IB	- 1
	Supervision	100	0 1			F	SOUTH			v Mazaze	lasse For	d Time/T	empera	COS	R	I V
1(IN) OUT	Person in charge present, demonstrates	T		Pf		1	6 [N	OUT N/A NO	Prop	er cooking	time & te	mperature	12022	2015		P/Pf/0
10000	knowledge and performs duties		1	F1	_	1	7 IN	OUT N/A	Prop	er reheatir	ng procedi	ures				P
/1	Employee Health Management, all employees knowledge,			I		1	8 IN	OUT N/A	Prop	er cooling	time & ter	nperatures			<u> </u>	Р
2(IN) OUT	responsibilities and reporting.	\vdash	+-	P/Pf	-	1:	9 (11%) O (11%)	OUT N/A NO		er not hold er cold hol					<u> </u>	P
3 (D) OUT	Proper use of restriction and exclusion	-		Р	1			OUT N/A NO				disposition		 	\vdash	P/Pf
	Good Hygienic Practices						$\overline{}$	OU (N) NO		as a publi				\vdash		
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use			P/C]	2.4	Æ 11N	00 (1)/1/10	Proce	dures and						P/Pf/C
5 IN OUT	No discharge from eyes, nose and mouth			С							turner A					
6 IN OUT NO	Preventing contamination by Hands Hands clean and properly washed			P/Pf	4	23	3 IN	OUT (VA)				ded for raw	/ ОГ			Pf
	No bare hand contact with RTE food or a pre-	+			1	-				rcooked fo		Populati				
7 IN OUT (VA) NO	approved alternative procedure properly allowed			P/Pf				0				prohibited for				T
TUON	Adequate handwashing sinks properly supplied			Pf/C	1	24	4 IN	OUT NA	not of				0000			₽
0	and accessible			F1/C							Chemic	al				
9/IN OUT	Approved Source	· · · · · · · · · · · · · · · · · · ·	·		┖	25	5 IN (OUT (VA)				& used pro				P/Pf/C
10 IN OUT N/A NO	Food obtained from approved source Food received at proper temperature	 -	+	P/Pf/C P/Pf	-	26		OUT	Toxic & use		s properly	/ identified,	stored,	.		P/Pf/C
	Food in good condition, safe, & unadulterated	-		P/Pf	1			Co			illo Amne	oved Pro	A A PERSONAL			1
	Required records available: shellstock tags,		+		1		*	OUT (VIA)				. specialize		·		
12 11 00 1 (0) 110	parasite destruction			P/Pf/C]	27	IN	JUI WAY		ess, & HAC						P/Pf
13 (NOUT NA	Protection from Contamination Food separated & protected	,	1	D/0												
14 (IN) OUT N/A	Food-contact surfaces: cleaned & sanitized	-	+	P/C P/Pf/C			1	Risk factors a Prevalent cont	re imp	roper prac	tices or pr	ocedures i	identified	as the	mos	it
15 IN OUT N/A	Proper disposition of returned, previously			Р			i	interventions a	re con	trol measi	res to pre	vent foodb	orne illne:	u onar	eann iurv	1
13 11 001 107	Served, reconditioned, & unsafe food														2-7	
	Good retail practices are preventative mea	acure.c	Gto con	od Ret	***	Prac	tices	5	-11-		!4-b	1.4 6 4				
Mark "X" in box	if numbered item is not in compliance Mark "	K" on a	appropr	iate bo	zuu k fo	r CO)San	d/or R COS				s into toda: tinspection		epeat v	violat	tion
		cos		V							0110 4411119	,		cos		V
ol laut-	Safe Food and Water										Use of L	Itensils	,			
	ggs used where required om approved source	-		P/Pf/C		41		In-use utensils			1 4	1 42 4 6 5				С
0 Variance obtai	ned for specialized processing methods		 	PF		43		Utensils, equipn Single-use/sing	ie-ser	vice article	perly stored	a, ariea, & h	andled	\rightarrow	\dashv	C P/C
	Food Temperature Control					44		Gloves used p			so. proper	9 0001000	0300		\dashv	C
	methods used: adequate equipment for			Pf/C					Uten	sils, Equ	ipment :	and Vend	ling			
temperature co	ontrol perly cooked for hot holding					45	1 1	Food and non-	ood c	ontact surf	aces clea	nable,				P/Pf/C
	ing methods used			Pf C	- 1	46		Properly design						\rightarrow	\rightarrow	
	provided and accurate	-		Pf/C	- 1	47		Narewashing: Non-food conta				ed: test str	ps	+	-+	Pf/C C
	Food Identification										cal Faci	ities				
5 Food properly	labeled: original container			Pf/C	\neg	48		fot & cold water					T			Pf
6 Insects, rodents	Prevention of Food Contamination			7510	_	49	-	lumbing instal								P/Pf/C
	s, & animals not present			Pf/C P/Pf/C	\dashv	50 51		Sewage & wast								P/Pf/C
Personal clean		_		Pf/C	-	52		oilet facilities p arbage & refu						+	\rightarrow	Pf/C C
Wiping cloths:	properly used & stored			C	ŀ	53	P	hysical facilitie	s insta	illed, main	tained, &	c le an		+	+	P/Pf/C
Washing fruits	& vegetables			С		54	Α	dequate ventil	ation &	k lighting,	designate	d areas use	ed			С
1-1	-ner								1	1.0						
erson in Charge	(signature)				_			Date: 6	///	114	License	Posted	VI.	(circle	0.00	
T. /c.	7,				_			Date: C	7 **	111	FIREIISE	LOSIGO	<u> </u>	(circle	≥ оле	=)
Tron	kwagala								7	1						1
nspector (signatu							Fol	low up: 🎉	5 A	(circle	one) Fo	llow up D	ate:			
									-							



HEALTH DIVISION

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

Green

		D ES	IAI	SLISH	MEN	YT.	INSPECTION RI	EPORT				
Establishme	nt/License # 50 - 4/0 54			No. of	Risk	< Fa	actor/Intervention	Violations	LDAT	E 6	-h	r i //
Establishmei	ILIANG: I DOMINO & DIA-								Time	in:]	11	30
Address: 4	6 Daniel Webst	<u> </u>	П	-19	2 1	* 4	A di	Tetal district	- Time	out:	12	100
Permit Holde	North Pole	<u> </u>		13	V.C.	7	gorý	Total violations				
Inspection Ty				F/U	ik Ué				ephone	#		
			1000	CEART		AAR	Complaint	Other Other				
	Pilote upsiuliateo combilance status (in 1911 N	Al tor	each.	item				S.A. I. MAKEL I.	202	D		
Compliance star	IN=in compliance OUT=not in complia	nce N	10=n	ot obser	ved N	V/A=	enot applicable COS=	=corrected on-site R=repeat violat	ion	D(PC		
Compliance sta	Supervision	CO	SF	l V	_	C	ompliance status			cos	R	V
IN OUT	Person in charge present, demonstrates	_	-			_	Potent	ially Rezardeus Food Time/	Temper:	ature		
1UN OUT	knowledge and performs duties			Pf		1	7 IN OUT N/A NO IF	Proper cooking time & temperature Proper reheating procedures)	1	\sqsubseteq	P/Pf/
	Employee Health					10	8 IN OUT N/A(NO) IF	Proper cooling time & temperatures		-	├─	P
2(II) OUT	Management, all employees knowledge.			P/P	F	19	OUT NA NO P	Proper hot holding temperatures	,	+	├—	P
3 (IN) OUT	responsibilities and reporting. Proper use of restriction and exclusion	+	_			20	0//NOUTN/A F	Proper cold holding temperatures		+-		P
	Good Hydenic Practices			P	-		1 IN OUT WA NO IF	Proper date marking and disposition	n			P/P
4 W OUT NO		T	7	P/C	-	22		ime as a public health control:			1	P/Pf/
5 NO OUT	No discharge from eyes, nose and mouth	+		- C	-		<u> </u>	rocedures and records Consumer Advisory				1 1 1 1
	Preventing contamination by Hands							consumer advisory provided for rav	W OF			T
	Hands clean and properly washed			P/Pf		23		ndercooked foods	V OI	1 1		Pf
7 IN OUT NA NO	No bare hand contact with RTE food or a pre-			P/Pf				Highly Susceptible Populati	ions			
	approved alternative procedure properly allowe Adequate handwashing sinks properly supplied	d	+-	1	4	24	I IN OUT NA	asteurized foods used; prohibited t	oods			P
8 (IN)OUT	and accessible			Pf/C	1 1		O Inc	ot offered				
	Approved Source					25	IN OUT NA FO	Chemical			Manager 1	
9(I) OUT	Food obtained from approved source	I	1	P/Pf/C		1		ood additives: approved & used pro oxic substances properly identified	periy			P/Pf/C
10 IN OUT NA NO	Food received at proper temperature			P/Pf] [26	INOUT A	used	, stored,	Cas	- }	P/Pf/C
11/NOUT	Food in good condition, safe, & unadulterated	 		P/Pf] [Con	ermance with Approved Pro	cedure	li di		
12 IN OUT WAND	Required records available: shellstock tags, parasite destruction		1	P/Pf/C	:	27	INCHENT	ompliance with variance, specializ	ed			P/Pf
	Protection from Contamination		-		-			rocess, & HACCP plan		$oxedsymbol{oxed}$	$-\!\!\perp$	FIFT
13 (N)OUT N/A	Food separated & protected		_	P/C	1		Risk factors are	improper practices or procedures	identified			4
14 IN OUT NA	Food-contact surfaces: cleaned & sanitized			P/Pf/C			Prevalent contribu	uting factors of foodborne illness or	r injury Pi	ublic He	ealth	
15 IN OUT NA	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P			interventions are	control measures to prevent foodb	orne iline	ss or in	ıjury.	
				ood Re	tail P	E A	tinan					
B. B. 1 1125 1 4	Good retail practices are preventative mea	sures	to co	ntrol the	addit	tion -	of pathogens, chemic	als and physical chiects into food				
Mark "X" in box	if numbered item is not in compliance Mark "	V OILS	sphio	buste po	x for	COS	S and/or R COS =	corrected on-site during inspection	s. 1 R=r	epeat v	/iolati	ion
	Safe Food and Water	cos	R							cos	R	V
28 Pasteurized e	gs used where required			P	1 -	41	I la management	Proper Use of Utensils				
29 Water & Ice fro	om approved source			P/Pf/C		42	In-use utensils pro	operly stored It & linens: properly stored, dried, & h			\dashv	<u>C</u>
Variance obtai	ned for specialized processing methods			PF		43	Single-use/single-	-service articles: properly stored &	used	\dashv	-+	C P/C
Droper coeff	Food Temperature Control				1	44	Gloves used prop	erly		-	\rightarrow	C
temperature co	methods used: adequate equipment for	- [Pf/C			J.	ensils, Equipment and Vend	ling			
	perly cooked for hot holding	\dashv		Pf	4	45	Food and non-foo-	d contact surfaces cleanable.				P/Pf/C
3 Approved than	ing methods used					46	Warewashing inci	l, constructed, & used talled, maintained, & used: test stri				
4 Thermometers	provided and accurate			Pf/C		47	Non-food contact s	surfaces clean	ps	\rightarrow	+	Pf/C C
5 Food properly	Food Identification							Physical Facilities				-
of 1 Food properly	labeled: original container Prevention of Food Contamination			Pf/C		48	Hot & cold water a	vailable adequate pressure				Pf
6 Insects, rodent	s, & animals not present			Pf/C		49 50	Plumbing installed	, proper backflow devices			F	P/Pf/C
7 Contamination pr	evented during food preparation, storage & display	-	-	P/Pf/C		51	Toilet facilities prov	water properly disposed perly constructed, supplied, & clea		\rightarrow		P/Pf/C
	iness			Pf/C		2	Garbage & refuse	peny constructed, supplied, & clea properly disposed, facilities mainta	ned		\dashv	Pf/C C
	properly used & stored			С	5	3	Physical facilities in	nstalled, maintained, & clean		+	+	P/Pf/C
	- /			С	5	4	Adequate ventilation	on & lighting, designated areas use	d			C
1040	y Claus											\neg
erson in Charge	(signature)					-	Date: 5 /	11/19 License Posted		4.1.	·	
_							Date: D	IIII License Posted	Y N	(circle	one)	
Ivan	Kwagala							\sim				
nspector (signatu	ire) ()						Follow up: YES	NO (circle one) Follow up D	ate:			



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est. #	Establishment	name:	DOMINOS P TEMPERATURE OBSE	1229	Date: 6/11	119
ite	m/Location	Temp.	TEMPERATURE OBSE			
	k-in cooler	Tellip.		Temp.	Item/Location	Temp.
			Make-Ine		Reach-in coo	br
1 '	и	35	Chicken	39	Nuggets	41
	cken	36		38	00	
16M	ne	35	Spinach	40		
					P122 9	180
Item #		OBS	ERVATIONS AND CORRE	CTIVE ACTIO	NS	
item #						and the property of the second
14	4 501.114		Sanitizer in	3 va+	sink is at oo	a la la a
*		- Y	COMBONSO AND	(1-)		• 1
26	7-102.11		Chemical in	SINKON	hattle hal	
	labeled "	with "	COMMON NOT	Sprau	DOTTIS FLOT PI	Operig
	of noon	مار	Aircon Con	THE VINO	er lowest she	Ving
	Dr przed	_ 00	ivery. Cco	mmori	bottle not prier lowest she	1 bo }t
*0						
_33	DOSE DOO!	d	inder 3 vat	SINK	seperating 4	rom
	wall in 1	<u>vare</u>	wash station	n.	seperating F	
Damas to 1						
<u></u>	arge: (signature)		7		Date 6 / //	119
nspector	ran ki	nad	ala (Date 6 ∫	/19



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Grash

		13011	BLISHM						· /,	ml - 0
Establishmen	t/License # 30 / 003-2		No. of R	isk Fa	ctor/Interventio	n Violations	DATI			311
Establishmen	type: SWEEL GINGER 2	No	of Repe	at Risk	Factor/Interve	ention Violations		in: <u>}</u> out:		<u> </u>
Address:	Donson Ward U	111		•		Total violations	Time	out		
Permit Holder	KONALLE		Risk	Categ	ory	Capacity	Telephone	#		
Inspection Type	oe Provisional Routine] F/U		Complaint	Other				
	(4.10 pt 19.10 pt 19.		4.79	S A SD	* 1 - 1 P. 1 P. 1	[iii v ₀] p	4 000 11			
	ifcle designated compliance status (IN, OUT, N/A IN≂in compliance OUT=not in complian) for eac	n item	d N/A=r	not applicable CO.	Mark "X" in appropriate box	tor COS and/	or K		
Compliance state		cos			ompliance status		Projection	cos	R	V
	Supervision					ntially Hazardous Food II		WAIFE		
1 IN OUT	Person in charge present, demonstrates knowledge and performs duties		Pf	16	IN OUT N/A NO	Proper cooking time & temper Proper reheating procedures	rature	+		P/Pf/C
	Riowedge and performs duties					Proper cooling time & tempera	atures	+-		P
2 SN OUT	Management, all employees knowledge,	Т	D/D4	19	NO AW TUOCIN	Proper hot holding temperatur				Р
2 (N) OUT	responsibilities and reporting.		P/Pf	20	NOUT N/A	Proper cold holding temperatu	ıres			Р
3/N OUT	Proper use of restriction and exclusion		P			Proper date marking and dispo		CO		P/Pf
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use		P/C	22	ON FIN TUO NI	Time as a public health contro procedures and records	OF:	l i	1	P/Pf/C
5/IN OUT	No discharge from eyes, nose and mouth	+ - +	C			Consumer Advis	arv			1
	Preventing contemination by Fands				The second second	Consumer advisory provided for		1		Df
6/ NOUT NO	Hands clean and properly washed		P/Pf	23	IN OUT NIA	undercooked foods				Pf
7 IN OUT NA NO	ivo bare hand contact with RTE food or a pre-		P/Pf			Highly Suggestible Por				
	Tapproved alternative procedure properly allowed		1711	24	IN OUT MA	Pasteurized foods used; prohit	bited foods			2
8 IN OUT	Adequate handwashing sinks properly supplied and accessible		Pf/C			not offered Chemical				
	Approved Sources			25	IN OUT NA	Food additives: approved & us	ed properly	T		P/Pf/C
9 (IN)OUT	Food obtained from approved source		P/Pf/C		ÎN OUT	Toxic substances properly ider		1		P/Pf/C
10 IN OUT N/A NO	Food received at proper temperature		P/Pf	20	L j	& used				P/PI/G
11/IN OUT	Food in good condition, safe, & unadulterated		P/Pf			refermence with Approve		8		
12 IN OUT NA NO	Required records available: shellstock tags, parasite destruction		P/Pf/C	27	IN OUT NA!	Compliance with variance, spe Process, & HACCP plan	ecialized			P/Pf
	Protection from Contamination				''' '	r rocess, a re-our plan				
10 11/01/17 11/4		1 - 2 1		1						
13 INJOUR N/A	Food separated & protected	(2)	P/C		Risk factors a	re improper practices or proced	lures identified	as the	most	ľ.
13 INJOUT N/A 14 INJOUT N/A	Food-contact surfaces: cleaned & sanitized	(2) (6)	P/C P/Pf/C		Prevalent cont	ributing factors of foodborne illn	ness or injury. F	Public F	lealth	
14 INOUT NA 15 IN OUT NA	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously	8			Prevalent cont		ness or injury. F	Public F	lealth	
14 INCOUT N/A	Food-contact surfaces: cleaned & sanitized	65	P/Pf/C	al Pres	Prevalent cont interventions a	ributing factors of foodborne illn	ness or injury. F	Public F	lealth	
14 INOUT NA 15 IN OUT NA	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously Served, reconditioned, & unsafe food Good retail practices are preventative mea	sures to	P/Pf/C P Good Ref control the	addition	Prevalent cont interventions a	ributing factors of foodborne illn are control measures to prevent micals, and physical objects into	ness or injury. I foodborne illne o foods.	Public H	lealth njury.	
14 INOUT NA 15 IN OUT NA	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously Served, reconditioned, & unsafe food Good retail practices are preventative mea	sures to	P/Pf/C P Control the propriate box	addition	Prevalent cont interventions a	ributing factors of foodborne illn are control measures to prevent	ness or injury. I foodborne illne o foods.	Public Hess or in	lealth njury. violat	ion
14 INOUT NA 15 IN OUT NA	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously Served, reconditioned, & unsafe food Good retail practices are preventative mea if numbered item is not in compliance Mark *2	sures to	P/Pf/C P Control the propriate box	addition	Prevalent cont interventions a	ributing factors of foodborne illn ire control measures to prevent micals, and physical objects into s = corrected on-site during insp	ness or injury. If foodborne illnoodborne il	Public H	lealth njury. violat	
14 MOUT NA 15 IN OUT NA Mark "X" in box Pasteurized e	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously Served, reconditioned, & unsafe food Good retail practices are preventative mea if numbered item is not in compliance Mark *2	sures to	P/Pf/C P Control the propriate box	addition	Prevalent cont interventions a street of pathogens, che s and/or R COS	ributing factors of foodborne illn ire control measures to prevent micals, and physical objects into s = corrected on-site during insp Proper Use of Uten is properly stored	ness or injury. If foodborne illness of foods.	Public Hess or in	lealth njury. violat	ion
14 IN OUT NA 15 IN OUT NA Mark "X" in box Pasteurized e 29 Water & Ice fr	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously Served, reconditioned, & unsafe food Good retail practices are preventative mea if numbered item is not in compliance Mark "2 Sefe Food and Water ggs used where required om approved source	sures to	P/Pf/C P Good Ref control the propriate box R V P P/Pf/C	addition for CO: 41 42	Prevalent cont interventions a street of pathogens, ches and/or R COS	ributing factors of foodborne illn ire control measures to prevent micals, and physical objects into s = corrected on-site during insp Proper Use of Uter properly stored ment & linens: properly stored, drie	ness or injury. If foodborne illness of foods. pection R =	Public Hess or in	lealth njury. violat	ion V C C
14 NOUT NA 15 IN OUT NA Mark "X" in box Pasteurized e 29 Water & Ice fr	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously Served, reconditioned, & unsafe food Good retail practices are preventative mea if numbered item is not in compliance Mark "2 Sefe Food and Water ggs used where required om approved source ined for specialized processing methods	sures to	P/Pf/C P Good Ret control the propriate box R V	addition of for CO 41 42 43	Prevalent cont interventions a street of pathogens, che s and/or R COS In-use utensils Utensils, equipr Single-use/sin	ributing factors of foodborne illn ire control measures to prevent micals, and physical objects into s = corrected on-site during insp Proper Use of Uter properly stored ment & linens: properly stored, drie gie-service articles: properly stored	ness or injury. If foodborne illness of foods. pection R =	Public Hess or in	lealth njury. violat	ion V C C C
Mark "X" in box Pasteurized e 29 Water & Ice fr 30 Variance obta	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously Served, reconditioned, & unsafe food Good retail practices are preventative mea if numbered item is not in compliance Mark " Served and Water ggs used where required om approved source ined for specialized processing methods Food Temperature Control	sures to	P/Pf/C P Control the propriate box R V P P/Pf/C PF	addition for CO: 41 42	Prevalent cont interventions a street of pathogens, ches and/or R COS	ributing factors of foodborne illn ire control measures to prevent micals, and physical objects into s = corrected on-site during insp Proper Use of Uter properly stored ment & linens: properly stored, drie gle-service articles: properly stored roperly	ness or injury. If foodborne illness of foods. pection R =	Public Hess or in	lealth njury. violat	ion V C C
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HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

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Est.#	Establishment	name:	S WEST GINGE		***	Date: 6/15/14	
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HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # No. of Risk Factor/Intervention Violations Time in: Establishment type: Mc Donald No. of Repeat Risk Factor/Intervention Violations Time out: L Address: Q Dobson wad Total violations Permit Holder Risk Category Capacity Telephone # Inspection Type ☐ Provisional Routine □ F/Ū Complaint Other Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status COS R ٧ Supervision Potentially Hazardous Food Time/Temperature Person in charge present, demonstrates 16 (NOUT N/A NO Proper cooking time & temperature P/Pf/C OUT Pf knowledge and performs duties 17 IN OUT N/A Proper reheating procedures Employee Health þ 18 IN OUT N/A NO Proper cooling time & temperatures Management, all employees knowledge, 19(IN)OUT N/A NO Proper hot holding temperatures OUT p P/Pf responsibilities and reporting. P 20 OUT N/A Proper cold holding temperatures 3 (N) OUT Proper use of restriction and exclusion P 21 (IN DUT N/A NO | Proper date marking and disposition P/Pf Good Hyginaic Prestices Time as a public health control: 22(INOUT N/A NO P/Pf/C 4 (MOUT NO Proper eating, tasting, drinking, tobacco use P/C procedures and records 5 NOUT No discharge from eyes, nose and mouth С Consumer Advisory Preventing contamination by Hands Consumer advisory provided for raw or 23 IN OUT NIA 6 N'OUT NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7 IN OUT MANO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT A Þ Adequate handwashing sinks properly supplied not offered 8 IN OUT Pf/C and accessible Chemical 25 IN OUT Approved Source Food additives: approved & used properly P/Pf/C 9UN OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 28 IN OUT 10 IN OUT N/A NO Food received at proper temperature P/Pf/C P/Pf 11/II) OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, Compliance with variance, specialized 12 IN OUT 1(1/2) NO P/Pf/C 27 IN OUT NA P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 (IN OUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 (N)OUT N/A Food-contact surfaces: cleaned & sanitized Prevalent contributing factors of foodborne illness or injury. Public Health P/Pf/C Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT WA P Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R V Safe Food and Water Proper Use of Utensils 28 Pasteurized eggs used where required P In-use utensils properly stored 41 C Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled С Variance obtained for specialized processing methods 30 PF 43 P/C Single-use/single-service articles: properly stored & used Food Temperature Control 44 Gloves used properly С Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used 46 C Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean C Food Identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf Prevention of Food Contamination Plumbing installed, proper backflow devices 49 P/Pf/C Insects, rodents, & animals not present 50 Pf/C Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained C Miping etaths: properly used & stored 53 M Physical facilities installed, maintained, & clean C P/Pf/C Washing ruits & vegetables Adequate ventilation & lighting, designated areas used Ċ in Charge (signature) License Posted N (circle one) Inspector (signature) Follow up: YES NO (circle one) Follow up Date:



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT
. HLTH-FRM-005

MC DONG 65 TEMPERATURE OBSERVATIONS Establishment name: Date: Est.# Item/Location Temp. Item/Location Temp. item/Location Temp. 140 155 38 40 **OBSERVATIONS AND CORRECTIVE ACTIONS** Item # Fryers dirty with food 53 Date Person in charge: (signature) Date 6 inspector



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

Green

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # No. of Risk Factor/Intervention Violations Establishment type: Time in: Q No. of Repeat Risk Factor/Intervention Violations Time out:10 Address: LINGHT Total violations Permit Holder Risk Category Capacity Telephone # Inspection Type Provisional Routine F/U ☐ Complaint Other Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status COS R Superviolen Potentially Hazardous Food Time/Temperature Person in charge present, demonstrates (N OUT 16 IN OUT NAMO Proper cooking time & temperature P/Pf/C Pf knowledge and performs duties 17 IN OUT N/A NO Proper reheating procedures ₽ Smalayee Health 18/IN OUT N/A NO | Proper cooling time & temperatures P Management, all employees knowledge, 24N OUT 19 ANOUT N/A NO Proper hot holding temperatures P P/Pf responsibilities and reporting. 20 (N) OUT N/A Proper cold holding temperatures P 3 N OUT Proper use of restriction and exclusion Р 21 NOUT NA NO Proper date marking and disposition P/PI **Good Hygienic Practices** Time as a public health control: 4 NOUT 22 IN OUT WANO NO Proper eating, tasting, drinking, tobacco use P/Pf/C P/C procedures and records 5 NOUT No discharge from eyes, nose and mouth С Consumer Advisory Preventing contamination by Hands Consumer advisory provided for raw or 23 IN OUT NIA 6/IN OUT NO Hands clean and properly washed Þf P/Pf undercooked foods No bare hand contact with RTE food or a pre-7 IN OUT NA NO Highly Susceptible Populations P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NO Adequate handwashing sinks properly supplied Ω 8/ N OUT not offered Pf/C and accessible Chemical Approved Source 25 IN OUT N/ Food additives: approved & used properly P/Pf/C TUO MUE Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 10 IN OUT N/A (10) Food received at proper temperature 26 IN OUT P/Pf/C P/Pf 11/II) OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, 12(11))OUT N/A NO Compliance with variance, specialized P/Pf/C 27 IN OUT NA parasite destruction P/Pf Process, & HACCP plan Protection from Contamination 13 IN OUT NA Food separated & protected P/C Risk factors are improper practices or procedures, identified as the most 14 IN (U) N/A Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT/NA Served, reconditioned, & unsafe food **Good Retail Practices** Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R V Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required In-use utensils properly stored р 41 C Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled С Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food Temperature Control 44 Gloves used properly С Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 Plant food properly cooked for hot holding P/Pf/C Pf Properly designed, constructed, & used Approved thawing methods used 46 C Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean C Food Identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C 37 Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C 38 Personal cleanliness Garbage & refuse properly disposed, facilities maintained Pf/C 52 С Wiping cloths: properly used & stored Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables Adequate ventilation & lighting, designated areas used С Person in Charge (signature) icense Posted N (circle one) Inspector (signature) Follow up: YES NO (circle one) Follow up Date:



HEALTH DIVISION

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FOOD ESTABLISHMENT INSPECTION REPORT

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Inspector	Luan &	wa	999	/			Date 0 /3 /	19



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	nt/License # 4D 1056 -2		1	lo. of R	isk Fa	acto	or/Intervention	on Violations	1 1	DATE	6//	7//	9
Establishme	nt type: Rapid Refill	- 1	No. o	of Repe	at Ris	k F	actor/Interve	ention Violations	┼──┤┐	Time ir	1: 5	2;0	<u> </u>
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Compliance sta	IN=in compliance OUT=not in complian	ice N	IO=no	t observe V	d N/A=	-not	applicable CO:	S=corrected on-site R=repea	at violation				
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1/N OUT	Person in charge present, demonstrates	T	Т	Pf	1 1	6 IN	OUTWANO	Proper cooking time & temp	Hitter I ch	iberair	are	-	P/Pf/
	knowledge and performs duties			PT] [1	7 IN	ON (W) TUO I	Proper reheating procedure	es		_		P
	Management, all employees knowledge,				1	8 IN	ON(AN) TUO I	Proper cooling time & temp	eratures				P
2 OUT	responsibilities and reporting.	\vdash	+	P/Pf	1 2	9 IN	OUT N/A (10)	Proper hot holding temperar	tures	I		\Box	P
3 (IN OUT	Proper use of restriction and exclusion	+-	1-	P	2	1 IN		Proper cold holding tempera Proper date marking and dis	atures		-	\rightarrow	P/P
13	Good Hyglenic Practices				3 I		OUT (V)A NO	Time as a public health con-			-		
44NOUT N	O Proper eating, tasting, drinking, tobacco use			P/C		ZIN	ON AND	procedures and records		- 1		- 1	P/Pf/
2 (0) (0)	No discharge from eyes, nose and mouth			<u> </u>				Consumer Adv					
6 IN OUT N	Preventing contamination by Hands O Hands clean and properly washed			T	23	3 IN	OUT	Consumer advisory provided	d for raw or				Pf
		+	-	P/Pf				undercooked foods					- 1
7 IN OUT NAME	approved afternative procedure properly allowed	4	1	P/Pf			- (2)	Highly Susceptible P	opulation	8			
8(J) OUT	Adequate handwashing sinks properly supplied	+	 	-	24	1 IN		Pasteurized foods used; pro not offered	hibited food	S			P
0(JW 001	and accessible			Pf/C			45	Chemical		L			
	Approvad Source				25	IN	OUT(N/A	Food additives: approved &	used proper	·lv		Þ	/Pf/C
10 IN OUT N/A	Food obtained from approved source	_	-	P/Pf/C	26	M	OUT	Toxic substances properly id	entified, sto	red,			/Pf/C
17 IN OUT	Food received at proper temperature Food in good condition, safe, & unadulterated		ļ	P/Pf	1.0	V		& used					/P1/C
12 IN OUT NO NO		├	-	P/Pf	-			nformance with Approv	ed Proces	dures			
12 IN OUT NA NO	parasite destruction			P/Pf/C	27	'IN	OUT (VA)	Compliance with variance, s Process, & HACCP plan	pecialized				P/Pf
	Protection from Contamination		-					1 100ess, at Incor piail	_				-
13 IN OUT WA	Food separated & protected			P/C			Risk factors ar	re improper practices or proc	edures ider	ntified as	the n	nost	
14 IN OUT NO	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously		ļ	P/Pf/C			Prevalent contri	ibuting factors of foodborne i	liness or inju	urv. Pub	lic He	alth	
15 IN OUT WAS	Served, reconditioned, & unsafe food		1	P		_	interventions ar	re control measures to preven	nt foodborn	<u>e illness</u>	or inj	ury.	
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Mark "V" in ho	Good retail practices are preventative mea	sures	to co	atrol the	eon n 0 1000) [~]-}	77						
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11,211. 71 111 1007	k if numbered item is not in compliance Mark "X	COC	approp	nate box	ddition for CO	of n	athogens, chem nd/or R COS	nicals, and physical objects in = corrected on-site during in	nto foods. spection	R = rep			
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Pasteurized s Water & Ice for Variance obta Proper coolin temperature of Plant food pro Approved that Thermometer Contamination propersion Personal clear Wiping cloths: Washing fruits Person in Charge	Safe Food and Water reggs used where required rom approved source ained for specialized processing methods Food Temperature Control g methods used: adequate equipment for control operly cooked for hot holding wing methods used s provided and accurate Food Identification y labeled: original container Prevention of Food Contamination ts, & animals not present orevented during food preparation, storage & display inliness properly used & stored & vegetables Carrier Carrier According to the contamination to the contamination of the cont	COS	R	PFI/C C PFI/C C PFI/C C	41 42 43 44 45 46 47 48 49 50 51 52 53 54	of p. S an	In-use utensils Utensils, equipm Single-use/sing Gloves used properly design Warewashing: in Non-food contact Hot & cold wate Plumbing install Sewage & waste Foilet facilities p Barbage & refus Physical facilities Adequate ventils	recorrected on-site during in Proper Use of Ute properly stored lent & linens: properly stored, dele-service articles: properly soperly Utensils, Equipment arroad contact surfaces cleanabled, constructed, & used est surfaces cleanabled, maintained, & used est surfaces clean Physical Facilities available adequate pressured, proper backflow devices a water properly disposed properly constructed, supplied are properly disposed, facilities installed, maintained, & cleation & lighting, designated and proper surfaces are properly disposed and properly disposed facilities installed, maintained, & cleation & lighting, designated and properly disposed are properly disposed, facilities and properly disposed, facilities and properly disposed, facilities are properly disposed, facilities and properly disposed, facilities and properly disposed and proper	ried, & hand- tored & use d Vending ole, test strips e e l, & cleaned s maintaine an reas used	led d	F F F F F F F F F F F F F F F F F F F	P/I	V C C C C PF/C C C PF/C C PF/C C PF/C C PF/C PF/
8 Pasteurized s 9 Water & Ice fi 0 Variance obta 1 Proper coolin temperature c 2 Plant food pro 3 Approved tha 4 Thermometer 5 Food properi	Safe Food and Water reggs used where required rom approved source ained for specialized processing methods Food Temperature Control g methods used: adequate equipment for control operly cooked for hot holding wing methods used s provided and accurate Food Identification y labeled: original container Prevention of Food Contamination ts, & animals not present orevented during food preparation, storage & display inliness properly used & stored & vegetables Carrier Carrier According to the contamination to the contamination of the cont	COS	R	PFI/C C PFI/C C PFI/C C	41 42 43 44 45 46 47 48 49 50 51 52 53 54	of p. S an	In-use utensils Utensils, equipm Single-use/sing Gloves used pro Food and non-fe Properly dasign Warewashing: in Non-food contact Hot & cold wate Plumbing install Sewage & waste Foilet facilities p Garbage & refus Physical facilities Adequate ventils	Proper Use of Ute properly stored lent & linens: properly stored, dile-service articles: properly soperly utensils, Equipment arroad contact surfaces cleanabled, constructed, & used installed, maintained, & used installed, maintained, & used installed installed, installed, installed, maintained, & cleation & lighting, designated and lighting, designated in License Political installed	spection nsils ried, & handstored & use d Vending ble, test strips e I, & cleaned s maintaine an reas used	d N (F F F F F F F F F F F F F F F F F F F	P/I	V C C C C PF/C C C PF/C C PF/C C PF/C C PF/C PF/
8 Pasteurized a 9 Water & Ice for Variance obta 1 Proper coolin temperature of Plant food pro 2 Plant food pro 3 Approved that Thermometer Contamination Personal clear Wiping cloths: Washing fruits 1 Person in Charge Person in	Safe Food and Water reggs used where required rom approved source ained for specialized processing methods Food Temperature Control g methods used: adequate equipment for control operly cooked for hot holding wing methods used s provided and accurate Food Identification y labeled: original container Prevention of Food Contamination ts, & animals not present orevented during food preparation, storage & display inliness properly used & stored & vegetables Carrier Carrier According to the contamination to the contamination of the cont	COS	approj	Pf/C Pf/C Pf/C Pf/C Pf/C Pf/C Pf/C C Pf/C Pf/	41 42 43 44 45 46 47 48 49 50 51 52 63 54	of p. S an	In-use utensils Utensils, equipm Single-use/sing Gloves used properly design Warewashing: in Non-food contact Hot & cold wate Plumbing install Sewage & waste Foilet facilities p Barbage & refus Physical facilities Adequate ventils	Proper Use of Ute properly stored lent & linens: properly stored, d le-service articles: properly s operly Utensils, Equipment arroad contact surfaces cleanal led, constructed, & used installed, maintained, & used: ct surfaces clean Physical Facilitie r available adequate pressur led, proper backflow devices water properly disposed properly constructed, supplied properly constructed, supplied properly disposed, facilities installed, maintained, & cle ation & lighting, designated an License Pe	spection nsils ried, & handstored & use d Vending ble, test strips e I, & cleaned s maintaine an reas used	d N (F F F F F F F F F F F F F F F F F F F	P/I	V C C C C PF/C C C PF/C C PF/C C PF/C C PF/C PF/



HEALTH DIVISION

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

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			7171101					31 15C 11ON 1	KEFOKI			-	Lia	1/12
Establishmen			N	o. of F	Risl	k Fa	act	or/Intervention	on Violations		DATE		<u>/</u>	714
Establishmen			No. of	Repe	at	Ris	k F	actor/Interv	ention Violations		Time	in:S	1	00
Address: 7	10 Milford Roc	d							Total violations		Time	out; /	0	<u>ac</u>
Permit Holder	Friendius			Risk	C	ate	goi	У	Capacity	Teler	phone #	#		
Inspection Ty	pe 🔲 Provisional 🔟 Routine		☐ F	/U		Ĺ		Complaint	☐ Other					
	≥.0.76 A		l. E (7.44.	38	AND	10	(e)	Intervesions					
	circle designated compliance status (IN, OUT, N	/A) for	each ite	m		B174	_	7/ 11 22	Mark "X" in appropriate	box for CC	OS and/o	r R		
Compliance stat	IN=in compliance OUT=not in compliance	CC	OS R	Observe	ed I	N/A=	no:	applicable CO	S=corrected on-site R=repe	eat violation	n	cos	R	T v
	Supervision	100	30 K				7011		ntially Hazardovs Food	I Time/T	- PODDOKA		<u>K</u>	- V
1(N) OUT	Person in charge present, demonstrates			Pf		1	6	N OUT N/A NO	Proper cooking time & ten	perature				P/Pf/C
169 001	knowledge and performs duties					1	7 I	N OUT N/A	Proper reheating procedur	es				P
<u> </u>	Employee Health				-				Proper cooling time & tem					P
2 N OUT	Management, all employees knowledge, responsibilities and reporting.	-		P/Pf	\vdash			DOUT N/A NO	Proper hot holding temper Proper cold holding tempe				<u> </u>	P
3 (N) OUT	Proper use of restriction and exclusion		+	Р	1	2	12	OUT N/A NO	Proper date marking and o					P/Pf
	Good Hygienic Practices							ON ANTUO N	Time as a public health co					P/Pf/C
	Proper eating, tasting, drinking, tobacco use			P/C	7	24		100100110	procedures and records					P/PI/C
5 (I) OUT	No discharge from eyes, nose and mouth			С					Consumer Ad					
60 OUT NO	Proventing contamination by Hands Hands clean and properly washed			D/D/	4	23	3 11	N OUT MA	Consumer advisory provide	ed for raw	or			Pf
	No. 6 band and all DIE C. A.	+		P/Pf	+				undercooked foods Highly Susceptible I	la a uladia				
7 OUT N/A NO	approved alternative procedure properly allow	ed	1 1	P/Pf	ľ			A	Pasteurized foods used; pr					1
8 (IN)OUT	Adequate handwashing sinks properly supplied			DUC	1	24	4 fr	OUT 10	not offered	ombiled is				₽
0 110001	and accessible			Pf/C					Chemica					
2 (1) 21 27	Approved Source					25	5 15	OUTNA	Food additives: approved &					P/Pf/C
9 (N) OUT N/A (10	Food obtained from approved source Food received at proper temperature	+-	1	P/Pf/C P/Pf	-	26	S IN	OUT	Toxic substances properly	identified,	stored,			P/Pf/C
11(I) OUT	Food in good condition, safe, & unadulterated	+	+	P/Pf	-		<u>\</u>		& used informance with Appro	und Dens				1
12 IN OUT WANO	Required records available: shellstock tags,	+	+ +					7 11	Compliance with variance.	specialize	d	$\overline{}$		
12 14 001 103140	parasite destruction			P/Pf/C		27	. 11/2	OUT WA	Process, & HACCP plan		_		- 1	P/Pf
10 OOUTS	Protection from Contamination													
13 (N) OUT N/A 14 (N) OUT N/A	Food separated & protected Food-contact surfaces: cleaned & sanitized	-	+	P/C P/Pf/C	-				re improper practices or pro					
15 IN OUT W	Proper disposition of returned, previously	+	1 1		1				ributing factors of foodborne are control measures to prev					
15 IN OUT NA	Served, reconditioned, & unsafe food			Р			_	THE POST OF THE PROPERTY OF TH	ne denti di medadi es to pias	ent loodbo	ine imes	3 01 11	ijui y.	
			Ge	od Re		Prac	tic	4.5						
Mark "X" in box	Good retail practices are preventative moif numbered item is not in compliance Mark	easure "X" on	s to con	trol the	add v fo	dition	of Se	pathogens, chei ind/or R COS	micals, and physical objects = corrected on-site during i	into foods		epeat 1	احاجات	tion
			S R	V		1	0 6	maror K OOC	s - corrected oil-site during	inspection			R	V
	Sale Food and Water								Proper Use of Ut	ensils			-	
	ggs used where required		1	Р		41			properly stored					С
	om approved source ined for specialized processing methods	+	1-1	P/Pf/C PF		42			nent & linens: properly stored, gle-service articles: properly			\dashv	\dashv	C
	Food Temperature Control		-			44	1	Gloves used p		Stored of t	1260	+		P/C C
Proper cooling	methods used: adequate equipment for	T	T	DEIO					Utensils, Equipment a	nd Vend	hel		-	-
temperature c				Pf/C		45	Т	Food and non-	food contact surfaces clean					P/Pf/C
Plant food pro	perly cooked for hot holding	—	\vdash	Pf		<u> </u>	╄		ned, constructed, & used				\rightarrow	
	ving methods used s provided and accurate	+	++	C Pf/C	-	46	╀		installed, maintained, & use	d: test strip	os	+	\dashv	Pf/C
	Food Identification			-1/0		77/	-	14011-1000 COIRE	act surfaces clean Physical Facili	himo				<u> </u>
5 Food properly	labeled: original container			Pf/C	j	48	Т	Hot & cold water	er available adequate pressi					Pf
	Prevention of Food Contamination					49			lied, proper backflow device					P/Pf/C
	ts, & animals not present	-		Pf/C	_	50		Sewage & was	te water properly disposed					P/Pf/C
7 Contamination p 8 Personal clear	revented during food preparation, storage & display	+		P/Pf/C Pf/C	ŀ	51 52			properly constructed, supplicate properly disposed, facility			\dashv		Pf/C
9 Wiping cloths	properly used & stored	<u> </u>	+ +	C	ŀ	53	V		es installed, maintained, & c		ined	+	+	C P/Pf/C
9 Wiping cloths 0 Washing 10 is	« xegetables			C	1	54			lation & lighting, designated		d	+	7	C
	1								<i>(</i> :					
Person in Charg	e (signature)								Chalia.	Davis 1	A)			
1							_	Date: (2 // 4 // Y License	rosted	(Y JN	(circl	e one	3)
LVan	Kwagala													- 1
Inspector (signat	ure) //				_		F	ollow up: YI	ES (10 (circle one) Foll	ow up Da	ate:			
								.,						



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est. #215/	Establishment	name:	Fright	U5		Date:	6/19/	19
			TEMPERAT	MR OSSERVAT		7-11-11-11-11-11-11-11-11-11-11-11-11-11		
	n/Location	Temp.		ocation	Temp.	ltem/L	ocation	Temp
Milk /R		41		/Hot hold				-
1_	u/maker.	39			39			-
	maker	40			30	<u> </u>		
	Preach-in	39	Turkoy	/maker	40			
	/walk-in	40	<i>J</i>					
	n/walk-in	39						
Turkey	sandwich	40						
J							-	
Item #		OB	SERVATIONS A	ID CORRECTIV	E ACTIO	NS		
42	4-901.11 Observed dish shel	Equ	ip mon +	and Ute	nsils	Air-Dr	und re	aplied
	Observed	<u>। जान</u>	t stackii	ng of m	neta	pans o	in clear	<u>າ່ </u>
	dish shell	vind	located	in war	6 Was	sh area		
43	4-903.11.	- No	apkins s	stored o	n si	ndle -us	6 Hem	
	shelving r	ton	protecto	sd while	sto	red.	- *	
	J							
53	6-201.11-	Ob	served t	and ceil	ina	vonts c	livta coni	th
	6-201.11- debris in	(I) (I)	remash s	station	Obc	ive har	d sink.	
						230 - 1011	19 01111	-
		_					·	
								
					<u> </u>			
			1					
			/					
		10 M	1					
Dercen in cha							Date (0 19	110
Person in cha	1	V V V	m. Ca				Date Willi	44
Inspector	luan 1	000	Pa14				Date	



HEALTH DIVISION

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

Green

							_	1 1 .
Establishment/License # 2B/360 Unit	25	No. of Ri	sk Fac	tor/interventi	on Violations	DA	TE 6	119/10
Establishment type: Xing Wand		No. of Repea	t Risk	Factor/Interv	ention Violations	Tin	ne in: _	12:00
Address: 707 Militard Rx					Total violations	Tin	ne out:	12:4
Permit Holder J M FC (1)		Risk	Catego	irv	Capacity	Telephon	0.#	
Inspection Type Provisional Reutin	ne	☐ F/U	Jaroge	Complaint	Other	Leichiloi	C#	
		RISK BALLOR	S AND P	E 1-1: 14	In S			
Circle designated compliance status (IN, OUT,	N/A) for i	each item			Mark "X" in appropriate h	ox for COS an	d/or R	
IN=in compliance OUT=not in comp	llance N	O≂not observed		nt applicable CC		at violation	laar	
Supervision	100	3 K V	Col		allially Hazerdous Food	Tines/Temp	COS	S R V
Person in charge present, demonstrates		Pf	16	IN OUT N/A NO	Proper cooking time & temp	erature	Mat Ala	P/Pf/
knowledge and performs duties		Pi	17₹	IN OUT N/A NO	Proper reheating procedure	s		P
Employee Health Management, all employees knowledge,		-	18	IN OUT N/A NO	Proper cooling time & temper	eratures		P
responsibilities and reporting.		P/Pf	197	IN OUT N/A NO	Proper hot holding temperat	tures		P
3 (IN) OUT Proper use of restriction and exclusion	_	P		IN OUT N/A NO	Proper date marking and dis			PIPI
Good Hygienic Practices				ON (NA) TUO N				
4(NOUT NO Proper eating, tasting, drinking, tobacco use		P/C	22	IN CO INA NO	procedures and records			P/Pf/0
5/IN OUT No discharge from eyes, nose and mouth		C			Consumer Advi			
6/IN OUT NO Hands clean and properly washed	\$	P/Pf	23	N OUT NVA	Consumer advisory provided	i for raw or		Pf
No house house of the part of the					undercooked foods			
7 IN OUT AN NO pare hand contact with RTE food or a pre		P/Pf			Pasteurized foods used; pro	hibited foods		<u> </u>
Adequate handwashing sinks properly suppli		Pf/C	24 1	N OUT NA	not offered	moiora (Ooga		Р
and accessible		F//C		- 3	Chemics.			
9 M OUT Food obtained from approved source			25	NOUT NA)	Food additives: approved & u	used properly		P/Pf/C
9 M OUT Food obtained from approved source 10 IN OUT N/A (O) Food received at proper temperature	_	P/Pf/C P/Pf	26)@ <u> </u>	Toxic substances properly id	entified, stored	i ca	P/Pf/C
1 (IN OUT Food in good condition, safe, & unadulterated	1	P/Pf			onformance with Approv	ad Drocadu		
12 IN OUT AND Required records available: shellstock tags,					Compliance with variance, s			
parasite destruction		P/Pf/C	27 1	MOUT (MA)	Process, & HACCP plan	p		P/Pf
Protection from Contamination			27		Process, & HACCP plan			
parasite destruction Protection from Contamination 13 UN OUT N/A Food separated & protected 14 (IN)OUT N/A Food-contact surfaces; cleaned & sanitized		P/C	27	Risk factors	Process, & HACCP plan	edures identifi	ed as the	most
13 UN OUT N/A Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously		P/C P/Pf/C	27	Risk factors a	Process, & HACCP plan are improper practices or proce tributing factors of foodborne il	edures identifi	Public F	most Health
Protection from Contamination 13 UN OUT N/A Food separated & protected 14 (IN)OUT N/A Food-contact surfaces: cleaned & sanitized		P/C P/Pf/C		Risk factors a Prevalent con interventions a	Process, & HACCP plan	edures identifi	Public F	most Health
Protection from Contamination 13 UN OUT N/A Food separated & protected 14 (IN OUT N/A Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously Served, reconditioned, & unsafe food	negelires	P/C P/Pf/C P	-	Risk factors a Prevalent con- interventions a	Process, & HACCP plan are improper practices or proce tributing factors of foodborne il are control measures to prever	edures identifi Ilness or injury nt foodborne ill	Public F	most Health
Protection from Contamination 13 UN OUT N/A Food separated & protected 14 (IN)OUT N/A Food-contact surfaces: cleaned & sanitized 15 IN OUT (VA) Proper disposition of returned, previously Served, reconditioned, & unsafe food Good retail practices are preventative n	neasures k "X" on a	P/C P/Pt/C P Good Rate to control the ac	Practic	Risk factors and Prevalent consinterventions and pathogens, che	Process, & HACCP plan are improper practices or proce tributing factors of foodborne il are control measures to prever	edures identifi liness or injury nt foodborne ill	Public F ness or i	e most lealth njury.
Protection from Contamination 13 UN OUT N/A Food separated & protected 14 (IN)OUT N/A Food-contact surfaces: cleaned & sanitized 15 IN OUT (VA) Proper disposition of returned, previously Served, reconditioned, & unsafe food Good retail practices are preventative in Mark "X" in box if numbered item is not in compliance Marl	neasures k "X" on a	P/C P/Pf/C P Good Rate to control the acappropriate box f	Practic	Risk factors and Prevalent consinterventions and pathogens, che	Process, & HACCP plan are improper practices or proce tributing factors of foodborne il are control measures to prever micals, and physical objects in S = corrected on-site during in	edures identifi Ilness or injury nt foodborne ill nto foods. spection R	Public F	e most dealth njury.
Protection from Contamination 13 UN OUT N/A Food separated & protected 14 (INOUT N/A Food-contact surfaces: cleaned & sanitized 15 IN OUT (VA) Proper disposition of returned, previously Served, reconditioned, & unsafe food Good retail practices are preventative n Mark "X" in box if numbered item is not in compliance Marl Safe Food and Water	k "X" on a	P/C P/PI/C P Good Rate to control the act appropriate box f R V	Practice ddition of COS:	Risk factors a Prevalent con interventions a pathogens, che and/or R CO	Process, & HACCP plan are improper practices or proce tributing factors of foodborne il are control measures to prever micals, and physical objects in S = corrected on-site during ins	edures identifi Ilness or injury nt foodborne ill nto foods. spection R	Public F ness or i	e most Health njury.
Protection from Contamination 13 UN OUT N/A Food separated & protected 14 UNOUT N/A Food-contact surfaces: cleaned & sanitized 15 IN OUT (VA) Proper disposition of returned, previously Served, reconditioned, & unsafe food Good retail practices are preventative n Mark "X" in box if numbered item is not in compliance Marl Safe Food and Water 8 Pasteurized eggs used where required	k "X" on a	P/C P/Pf/C P Good Rate to control the ac appropriate box f R V	Practice idition of or COS:	Risk factors a Prevalent con interventions a pathogens, che and/or R CO	Process, & HACCP plan are improper practices or proce tributing factors of foodborne il are control measures to prever micals, and physical objects in \$ = corrected on-site during in Proper Use of Ute s properly stored	edures identifi Ilness or injury nt foodborne ill nto foods. spection R	Public F ness or i	e most Health Injury.
Protection from Contamination 13 UN OUT N/A Food separated & protected 14 (INOUT N/A Food-contact surfaces: cleaned & sanitized 15 IN OUT (IA) Proper disposition of returned, previously Served, reconditioned, & unsafe food Good retail practices are preventative in Mark "X" in box if numbered item is not in compliance Marl Safe Food and Water 8 Pasteurized eggs used where required 9 Water & Ice from approved source	k "X" on a	P/C P/PI/C P Good Rate to control the act appropriate box f R V	Practice ddition of COS:	Risk factors a Prevalent con- interventions a pathogens, che and/or R CO: In-use utensili Utensils, equipi	Process, & HACCP plan are improper practices or proce tributing factors of foodborne il are control measures to preven micals, and physical objects in S = corrected on-site during in: Proper Use of Use s properly stored, ment & linens: properly stored, di	edures identifi Ilness or injury nt foodborne ill nto foods. spection R	Public F ness or i	e most Health njury. violation R V
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HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

			HLTH-FRM-005			0
Est. # 25 360 Establishment	name:	Xina			Date: 6//9//	y
Item/Location	Temp.	H I I	ATURE OBSERVA	Temp.	Item/Location	Temp
Spring rolls/ Walk-in		lomeir	1 10066	43	Itom/Eoogiton	16111
rice /walkin	35	Pork	maker			-
				42		_
Fried rice/ cooker	140	Crab	Rangoon	179		-
Chicken Finger	150			-		
white rice	1789					
white pice/cooler						
POVIC / REACHIN	43					
Item #	OB	SERVATION	IS AND CORRECTIV	E ACTIO	NS	
item #						
	Ro	w ch	icken store	dalo	ve rolls in wall	e-in
caoler						
6-403.11.	- Em	ploges	person dr	ink s	tored an prep	table
drink rom	oved	and	stored pro	perlu		
				J		
7-209.11	- Me	dicine	stored abo	VC K	and wron table	narL
ta 2 vat 5	ink	in w	kitchen	Cm	edicine remove	11
10 3 VC 1 3	111.10	111	z KIICHOII.		Odicino i Diviorei	J.J
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Person in charge: (signature)	Her				Date 6/19/	19
Inspector Ivan kwa	mala				Date 6 / 10	110
	W W W		 		1 2010 0 / 1 9	447



HEALTH DIVISION

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

Green

	FOO	D ES	TAB	LISHN	ÆN	ΤI	INS	SPECTION R	REPORT				6
Establishmen	t/License # 28' 360.		- 1	No. of I	₹isk	Fa	icto	or/Interventio	n Violations		DATE (;//	9/19
Establishmen	t type: 6 ior 9105						_		ntion Violations	— Т	Fime in: ͺ	<u>(O</u>	:'L10
Address: 7	07 Milyard Rd							4000111110770	Total violations	— <u> </u>	Time out	: 13	2:00
Permit Holder	·			Ris	к Са	tea	105	· · · · · · · · · · · · · · · · · · ·		Teleph	000#		
Inspection Ty	pe Provisional Routine	<u> </u>	П	F/U	100			Complaint	Other	_i elepii	one #		
	200 20 30 41 11			(AVero	RS A	ND	P	ABLIC HEALTH	NI ERVENIONS				
C	ircle designated compliance status (IN, OUT, N/	A) for	each i	tem					Mark "Y" in appropriate how	for COS	and/or R		
Compliance state	IN=in compliance OUT=not in complia	nce N	S R	t observ	ed N	/A=/	not	applicable COS	S=corrected on-site R=repeat \	violation	las		
	Supervision	100	01 14		-		om		Ilially Hazardous Food Ti	nea/Tan	CC	S F	R V
1 N OUT	Person in charge present, demonstrates	T	\top	Pf		16	6 1	OUT N/A NO	Proper cooking time & temper	ature	S Section Column	-	P/Pf/
0	knowledge and performs duties					17	7 IN	N OUT N/A(NO)	Proper reheating procedures				Р
	Management, all employees knowledge,			-	-	18	3 11	OUT N/A NO	Proper cooling time & tempera	atures			P
2 OUT	responsibilities and reporting.	\vdash	+	→ P/Pf	\vdash	20			Proper hot holding temperatur Proper cold holding temperatu			+	P
3 IN OUT	Proper use of restriction and exclusion	+	-	P	١ ١	21	IOR	NOUT N/A NO	Proper date marking and dispose	nsition		+	P P/Pf
	Good Hygienic Practices								Time as a public health contro			+-	
4 UNOUT NO	Proper eating, tasting, drinking, tobacco use		\perp	P/C	7		. 114		procedures and records			\perp	P/Pf/0
2(14)001	No discharge from eyes, nose and mouth Preventing contamination by Hands			С	_				Consumer Adviso				
6(IN OUT NO	Hands clean and properly washed	7		P/Pf	4	23	I (II)		Consumer advisory provided for	or raw or			Pf
7 IN OUT WANO	No bare hand contact with RTE food or a pre-	+	+		-				undercooked foods Highly Susceptible Pop	unleddens		Щ.	1
/ IN OUT WAND	approved alternative procedure properly allowe	d		P/Pf	1 1				Pasteurized foods used; prohit			_	1
8 (PR)OUT	Adequate handwashing sinks properly supplied		1	Pf/C	7 L	24	· IN		not offered	JILOU 10DU	~		P
	and accessible			FI/C] [Chemical				
9/IN)OUT	Approved Source Food obtained from approved source		—	Louis					Food additives: approved & usi				P/Pf/C
10 IN OUT N/A/NO	Food received at proper temperature	+	+-	P/Pf/C P/Pf	-	26	N		Toxic substances properly iden & used	itified, sto	red,	1	P/Pf/C
11/IN OUT	Food in good condition, safe, & unadulterated	+		P/Pf	1 h	,		(s used Normance with Approved	i Grant	duran]
12 IN OUT MANO	Required records available: shellstock tags,			1	1 1	07	18.4	and a	Compliance with variance, spe	cialized	31017-0030		
12 11 00 1 100	parasite destruction		<u>l</u>	P/Pf/C	. L	21	IN	OUT NA	Process, & HACCP plan				P/Pf
13 DOUT N/A	Protection from Contamination Food separated & protected		1	D.10			_						
14 NOUT NA	Food-contact surfaces: cleaned & sanitized	-	-	P/C P/Pf/C	1			Risk factors are	e improper practices or proced	ures ider	ntified as th	ie mo	st
15 IN OUT NA	Proper disposition of returned, previously	_		P	1			interventions an	buting factors of foodborne illne e control measures to prevent t	ess or inju	ury. Public e illness or	Heal	th
10 1100/110	Served, reconditioned, & unsafe food	<u> </u>		1 '					The state of the s	.004801111	<u> </u>	nija)	,.
	Good retail programs are provided to		6	ood Re	all P	act	Ace	8					
Mark "X" in box	Good retail practices are preventative me if numbered item is not in compliance Mark "	asures X" on :	addroi	ntroi the oriate bo	additi x for (ion (COS	orp Sar	pathogens, chem	icals, and physical objects into = corrected on-site during insp	foods.	B =	امثراث	-6:
		cos		V			2 GI	Idio I C	- corrected on-site during insp	ecnori	R = repea		V
201 12 4 4 3	Safe Food and Water								Proper Use of Utens	ils			
	ggs used where required om approved source			P		41	Ц	In-use utensils p	properly stored	<u> </u>			С
	ned for specialized processing methods	-		P/Pf/C		42 43	H	Utensils, equipme	ent & linens: properly stored, drie e-service articles: properly stor	d, & handi	led	<u> </u>	C
	Food Temperature Control		_		_	44		Gloves used pro	pperly	reu a use	id		P/C C
Proper cooling	methods used: adequate equipment for			DNO		-			Itensils, Equipment and	Vendine			
temperature co	ontrol			Pf/C		15	T	Food and non-fo	ood contact surfaces cleanable				0.000
	perly cooked for hot holding ving methods used			Pf	\vdash			Properly designed	ed, constructed, & used				P/Pf/C
34 Thermometers	provided and accurate	\vdash		C Pf/C	_	16 17		Warewashing: in Non-food contact	nstalled, maintained, & used: te	est strips			Pf/C
	Food Identification			1 1/0		17 1/		Non-lood contac	Physical Facilities				С
Food properly	labeled: original container		T	Pf/C	4	8	Ti	Hot & cold water	available adequate pressure				Pf
	Prevention of Food Contamination					9		Piumbing installe	ed, proper backflow devices				P/Pf/C
	s, & animals not present evented during food preparation, storage & display	\rightarrow		Pf/C	-	0	1	Sewage & waste	water properly disposed				P/Pf/C
8 Personal clean			\rightarrow	P/Pf/C Pf/C	5	2		Carbage & refus	operly constructed, supplied, & e properly disposed, facilities n	cleaned			Pf/C
9 Wiping cloths:	properly used & stored			C		3 >			e propeny disposed, lacilities n installed, maintained, & clean		a		C P/Pf/C
0 Washing fruits	& vegetables	-		С			X/	Adequate ventila	tion & lighting, designated area	as used		\dashv	C
/11/	be a land			_					1. 1				
Person in Charge	(signature)							Detail	7/19/10 =)		
1							—	Date:	/// /// License Pos	ted	N (cir	cle or	ne)
_ 6 Li	ich kwagala									_			1
Inspector (signatu	ıre)						Fo	llow up: YE	S NO (circle one) Follow	up Date	:		



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #2	Stablishment	name:	GIORGIOS		Date:	
		T	GIOT Q 105 TEMPERATURE OBSERVAT	IONS		~
	m/Location kitchen		Item/Location	Temp.		Temp.
long /n	naker	41	Sacrage / Reach-in	1	1	-
			chicken / Reachin	49	Potatoes / Wallein	
Turke	4/ Beach-in	41	Chicken kabab	52	Spagnetti/walkin	32
Shrim	p Reach-in	40				
Spinacl	1 Reach-in	42	cookin		Bar	
Tomat	obs / Reachin	40	Scallons	170	Milk / refrigerator	40
	potatoes				J	
Item #		OB	SERVATIONS AND CORRECTIV	E ACTIO	NS	
item #						
20	3-501.16	- 5	ausage, chicken or under grill n mperature · Note	and	chicken kabob	in
	reach-in	coole	er under arill n	01	held at the prope	3r
	cold hold	16	mperature : Note	s' he	ald between 49-	52
	degrees.					
	Gogrado			-		
47	4-602.13	_ 1,	shits plate in ice	· ma	achine dirtu uni	łh.
	build-in in	n h	osement. Interio	> 1/10	on at dish whach	1100
	dista with	h bi	sild un Islam in	ich -	ip or distribute	INP
	Civil with	L	nd Food waste	<u>~ - 11 </u>	Salt private air ru	
	WITH Great	56_C	NO 1000 (000748	IN C	11sh machine roc	DYYI.
53	(0 - 1 1)	<u></u>		. 1	1	
<u> </u>	6-201.11-	100	or and wall FRP	dir.	ry in dish machi	ne
	100m. F10	or i	under 2 door ref	ride	rator dirty in	
	bad in be	X S	torage Floor un	der	walk-in coaler	
	shelving d	lirty	. 0		·	
	Base board	4 8	nder 2 val sink c	and	mixer in missing	in
			served hole abou			
54	Light Cixtu	16 0	attacked to vent	hand	in basement not	Shiela
	narge: (signature)	1			Date	110
Inspector	3 (0.3.10140)		Ivan kway	Dan lo	Date	
	Links		V	F-UE		
	Light out i	in v	snt hood			



HEALTH DIVISION

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

												- A	/	
Establishmer	nt/License # 1 B /003			No. of I	Risi	k Fa	acto	r/intervention	on Violations		DATE	6//	4/19	
								eat Risk Factor/Intervention Violations . Time in Time or						
Address: 7	10 Milford Rea	7							Total violations	ΙΤ	ime c	out: <u>/ C</u>	1! OCI	
Permit Holde	Friendluk			Ris	k C	ate	догу	,	Capacity	Teleph	0004			
Inspection Ty	pe Provisional Routine	a		F/U				Complaint	Other	Lielebii	Une #			
		No.	188	(PA() ()	RS	ANL	D (PIL)	BUC BEAU	Interventions					
	arcie designated compliance status (IN, OUT, N	/A) for a	eachi	item					Mark "X" in appropriate by	ox for COS	and/or	R		
Compliance stat	IN=in compliance OUT=not in complia	ance N	IO≃nd S R	ot observ	ed i	N/A=	=not a	applicable CO	S=corrected on-site R=repea	t violation				
	Supervision	00	9 1	V			Comp	oliance status	atally Hazardous Food			cos	R V	
1(N) OUT	Person in charge present, demonstrates	T	T	Pf		1	6 IN	OUT N/A NO	Proper cooking time & temp	erature	(beta)	BI-G	P/Pf/0	
755	knowledge and performs duties			PI		1	17 IN	OUT N/A	Proper reheating procedures	 S			P	
7	Management, all employees knowledge,					1.	18 JN	DUT N/A NO	Proper cooling time & tempe	ratures			P	
2 N OUT	responsibilities and reporting.	-	+	P/Pf	-	19	9 (1)	OUT N/A NO	Proper hot holding temperati	ures			Р	
3 N OUT	Proper use of restriction and exclusion		+	P	\dashv			OUT N/A NO	Proper cold holding tempera Proper date marking and dis	tures		-+	P P/Pf	
	Good Hyplenic Practices							OUT NA NO	Time as a public health conti	rol:	\rightarrow			
4 (NOUT NO	Proper eating, tasting, drinking, tobacco use	\Box		P/C		24	Z 11N	COLVIANO	procedures and records				P/Pf/C	
5 (i) OUT	. No discharge from eyes, nose and mouth			<u> </u>	_				Consumer Advi					
60N OUT NO	Preventing contamination by Hands Hands clean and properly washed			DIDE	4	23	3 IN	OUT MA	Consumer advisory provided	for raw or			Pf	
	No bare hand contact with RTE food or a pre-		+	P/Pf	-				undercooked foods	1-2				
7 OUT N/A NO	approved alternative procedure properly allows	ed		P/Pf				a	Highly Susceptible Po Pasteurized foods used; proh	ibited food	\$			
8 NOUT	Adequate handwashing sinks properly supplied		\top	7500	1	24	4 IN (OUT 🍘	not offered	libited loon	8	- 1	P	
00001	and accessible		<u> </u>	Pf/C	_				Chemical					
9/N OUT	Approved Source		.,			25	5 IN (OUT N(A	Food additives: approved & u	ised proper	ly		P/Pf/C	
10 IN OUT N/A 10	Food obtained from approved source Food received at proper temperature	+	├—	P/Pf/C	-	26	SING	OUT	Toxic substances properly ide	entified, sto	red,		P/Pf/C	
11(f) OUT	Food in good condition, safe, & unadulterated	+-	+-	P/Pf	-		<u> </u>		& used informance with Approve	* * ***				
12 IN OUT WANO	Required records available: shellstock tags.	+	1	1	1			/ // /	Compliance with variance, sp		au es			
12 111 001 (07)110	parasite destruction			P/Pf/C		27	7 IN 0	DUT WA	Process, & HACCP pian	occidii200			P/Pf	
13 NOUT N/A	Protection from Contamination													
14 IR OUT N/A	Food separated & protected Food-contact surfaces: cleaned & sanitized	+-	├-	P/C P/Pf/C			F	Risk factors a	re improper practices or proce	dures ider	ntified a	s the mo	st	
15 IN OUT NO	Proper disposition of returned, previously	+-		P	1		i	rrevalent contr interventions a	ibuting factors of foodborne ill re control measures to preven	iness or inji it foodborni	ury. Pul e illnesi	Alic Heal	th	
10 114 001	Served, reconditioned, & unsafe food								To a contract of the property	1.100000111	0 1111100	, or injui	<i>y</i> .	
	Good retail practices are preventative me		•	good Re	all I	THE	tices							
Mark "X" in box	Good retail practices are preventative me if numbered item is not in compliance Mark	"X" on	i lo co appro	introi the oriste bo	add x for	πion · CO	i or pa IS and	athogens, chen	nicals, and physical objects in i = corrected on-site during ins	to foods.	B - ro	peat viol	ation	
		cos	R	V					someoted bir-site during ind	pection		OS R	V	
28 Pasteurized e	Safe Food and Water								Proper Use of Uter	relle				
	ggs used where required om approved source	-		P/Pf/C	\vdash	41			properly stored				С	
	ined for specialized processing methods	+		PF		43		Single-use/sing	nent & linens: properly stored, dr rle-service articles: properly st	red, & hand	led		P/C	
	Food Temperature Control					44	1	Gloves used pr	operly	Oled & use	-	+	C	
	methods used: adequate equipment for			Pf/C					Utensils, Equipment and	Vending	1			
temperature co	ontrol perly cooked for hot holding	↓				45			ood contact surfaces cleanab	le,			P/Pf/C	
(A) 1.41	ving methods used	+-+		Pf C	ŀ		I F	Properly design	ed, constructed, & used	4 5 - 4 - 1		-	-	
	provided and accurate	+ +		Pf/C	H	46	l V	varewasning: i	nstalled, maintained, & used: ct surfaces clean	test strips	-		Pf/C C	
	Food Identification								Physical Facilitie	8				
5 Food properly	labeled: original container			Pf/C	$\overline{}$	48	F	lot & cold wate	r available adequate pressure				Pf	
6 Insects, rodent	Prevention of Food Contamination is, & animals not present				_	49			led, proper backflow devices				P/Pf/C	
7 Contemination n	is, & animals not present revented during food preparation, storage & display			Pf/C P/Pf/C		50 51			e water properly disposed				P/Pf/C	
8 Personal clean	liness			Pf/C		52			properly constructed, supplied, se properly disposed, facilities			+	Pf/C C	
9 Wiping cloths:	properly used & stored			С		53	X P	hysicai facilitie	s installed, maintained, & clea	en .	_		P/Pf/C	
0 Washing #	& yegetables			С		54	/]A	dequate ventila	ation & lighting, designated ar	eas used			С	
	1								<i>(</i> ,		_			
Person in Charge	signature)							Date:	2 19/19 License Po	stad A) N	(circle o		
						_		- aue. (117// Licerise Fo	Janeu (1	 	feircis 0	10)	
LVan	cuegala									`	-			
nspector (signate	ure) /						Foll	low up: YE	S NO (circle one) Follov	v up Date): :			



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est. #215/093Esta	blishment name:	Friendlu		10:040:4	Date: 6/19	1/9
Item/Locatio	n Temp.	TEMPERATUR Item/Loc		Temp.	Item/Location	Tanan
Milk / Reach-					item/Location	Temp
Colesiaw/ma	1	Sausage,		39		
		Tomatoes		i		
Eggs / mak		Lattuce !		39		
Mill< / President		Tur koy/	maker	40		
Turkey / wall						
Chicken / w		-			····	
Turkey sand	wich 40					
Item #	OBS	ERVATIONS AND	CORRECTIV	E ACTIO	NS	
42 4-90 Observation	shelving	ipment of stacking located	and Ute	owas neta	pans on classich area	required an
43 4-90	03.11 - No	apkins st	ored o	n si	ndle -use Hen	1
shelv	ring not	protected	& while	3 50	red.	
)					
53 6-20	1.11- Ob	served to	nd ceil	ing	vents dirty i	with
<u>de bri</u>	is in war	remash 2	tation	abo	ove handernt	
	·					
	-					
	<u> </u>	1				
	0/					
	I IRAK	1				
Person in charge: (signa	ature)				Date (p	19/19
Inspector / UC	a Icaroc	pula			Date	



HEALTH DIVISION

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

Green

	FO	OD E	STAE	BLISHN	Æ	NT	IN	SPECTION R	REPORT			1	1 ,	
Establishmen	t/License # 28' 360			No. of f	Risi	k Fa	act	or/Interventio	n Violations	T 1	DATE (3/1	1 4/19	
Establishment type: 6 for 9105 No. of Repe							eat Risk Factor/Intervention Violations Time in: (O						7:L10	
Address: 7	Address: 7 07 Milyard Rd							Total violations Time out:						
Permit Holder	7,114.3.1						Category Capacity Telephone #							
Inspection Ty	pe Provisional Routin	e	\Box	F/U				Complaint	Other] relept	TOTIC #			
			1.*		RS	ANI) P		Maria Vincias					
	ircle designated compliance status (IN, OUT, I	V/A) for	each	item					Mark "Y" in appropriate h	ox for COS	and/or R			
Compliance state	IN≃in compliance OUT=not in comp	iance	NO=no	ot observ	ed I	N/A=	=not	applicable COS	S=corrected on-site R≂repea	t violation				
	Supervision	100	73 R			-	Jon	pliance status	itially Hazardous Food		[C	os	R V	
1(N) OUT	Person in charge present, demonstrates	T			-	1	6/1	NOUT N/A NO	Proper cooking time & temp	erature	ibetata	•	P/Pf/	
7 331	knowledge and performs duties			Pf		- 1 1	7 II	N OUT N/A(NO	Proper reheating procedure:	S		+	P	
	Employee Health Management, all employees knowledge,				-	1	8 11	N OUT N/A (10	Proper cooling time & tempe	eratures			Р	
2 NOUT	responsibilities and reporting.	\vdash	-	P/Pf	\vdash	1	9(1	OUT N/A NO	Proper hot holding temperat	ures		\perp	Р	
3/IN OUT	Proper use of restriction and exclusion		+	P	-	2	1 (1	NOUT N/A NO	Proper cold holding tempera Proper date marking and dis	tures	- -		P/P	
	Good Hygienic Practices					- 1	-	ON (V) TUO	Time as a public health cont			+		
4 NOUT NO	Proper eating, tasting, drinking, tobacco use			P/C		2	2 11	TOOL WAND	procedures and records		Ī		P/Pf/	
5 IN OUT	No discharge from eyes, nose and mouth			C					Consumer Advi					
6 IN OUT NO	Preventing contamination by Hands Hands clean and properly washed	ř.		P/Pf	4	23	3 (I)	OUT N/A	Consumer advisory provided	for raw or			Pf	
7 IN OUT WANO	No bare hand contact with RTE food or a pre-	-	+		\dashv				undercooked foods Highly Susceptible Po					
7 IN COT WAY	approved alternative procedure properly allow	red		P/Pf					Pasteurized foods used; prof	ubited food	S le			
8 MYOUT	Adequate handwashing sinks properly supplied			Pf/C	7	22	4 11	I OUT (VA)	not offered	upited (000	13		P	
	and accessible			J - 1/0	_				Chemical					
9(IN)OUT	Approved Source Food obtained from approved source			LDIDGO	1	_			Food additives: approved & u	ised proper	rly		P/Pf/C	
10 IN OUT N/A(NO	Food received at proper temperature	+	-	P/Pf/C P/Pf	4	26	i M		Toxic substances properly ide & used	entified, sto	red,		P/Pf/C	
TUO VILLE	Food in good condition, safe, & unadulterated	_	+	P/Pf	1				a used Normance with Approve	of Drago	- I			
12 IN OUT MANO	Required records available: shelistock tags.	_		P/Pf/C	1	27	181	OUT WAR	Compliance with variance, s	pecialized	ACCION CO.	Ţ		
	parasite destruction			FIFIC		27	1119	OUTNA	Process, & HACCP plan				P/Pf	
13 UNOUT N/A	Protection from Contamination Food separated & protected	1		I P/C			_	FM-1- fA	<u> </u>			_		
14 NOUT NA	Food-contact surfaces: cleaned & sanitized	-	1	P/Pf/C	1			Prevalent contri	e improper practices or proce buting factors of foodborne ill	dures ider	ntified as t	he mo	ost Mb	
15 IN OUT NA	Proper disposition of returned, previously		1	Р	1			interventions are	e control measures to preven	it foodborn	e illness c	; ⊓eai ∉ iniur	iui N	
	Served, reconditioned, & unsafe food	Щ.				-	13 .							
	Good retail practices are preventative m	easure	s to co	pood Ref	addi	ition	tice	es esthogens show	isola and shuring objects in	A- f I-				
Mark "X" in box	if numbered item is not in compliance Mark	"X" on	appro	priate box	x for	CO	Sa	nd/or R COS	= corrected on-site during ins	to robas. spection	R = repe	at viol	lation	
		COS	R	V								S R		
28 Pasteurized ed	Safe Food and Water ggs used where required			P		44	·	Li .	Proper Use of Uter	reile				
29 Water & Ice fro	om approved source	+	-	P/Pf/C	\vdash	41	-	In-use utensils p	properly stored ent & linens: properly stored, dr		<u> </u>	┿-	C	
Variance obtai	ned for specialized processing methods			PF		43	\vdash	Single-use/single	ie-service articles: properly st	ored & use	led	┼-	P/C	
1 1=	Food Temperature Control					44		Gloves used pro				+	C	
	methods used: adequate equipment for			Pf/C			,,		Itensiis, Equipment and	Vending				
temperature co 2 Plant food prop	perly cooked for hot holding	+-		Pf		45		Food and non-fo	ood contact surfaces cleanab	le,			P/Pf/C	
3 Approved thaw	ing methods used	+		C	-	46		Warewashing in	ad, constructed, & used astalled, maintained, & used:	tact etrine		├		
4 Thermometers	provided and accurate			Pf/C		47	X	Non-food contac	t surfaces clean	test surps		_	Pf/C	
El I Fandana	Food identification		,						Physical Facilitie			-	1	
5 Food properly	labeled: original container Prevention of Food Contamination	1		Pf/C	$\overline{}$	48			available adequate pressure	9			Pf	
6 Insects, rodents	s, & animals not present	1		Pf/C	_	49 50			ed, proper backflow devices water properly disposed		\rightarrow		P/Pf/C	
7 Contamination pr	evented during food preparation, storage & display	,		P/Pf/C	-	51			water properly disposed roperly constructed, supplied,	& cleaned		-	P/Pf/C Pf/C	
B Personal clean	iness			Pf/C		52		Garbage & refus	e properly disposed, facilities	maintaine	d	<u> </u>	C	
Wiping cloths: p Washing fruits 8	properly used & stored					53	ΧI	Physical facilities	installed, maintained, & clea	≩n			P/Pf/C	
		Ī.		С	Τ;	54	X	Adequate ventila	tion & lighting, designated ar	eas used			С	
									dial	20				
Person in Charge								Date:	////// License Po	sted Y	N (ci	rcle or	ne)	
11:	126 / (0) - 0100/0										(01	2,3 01		
C S	ich kwagala						_							
nspector (signatu	ire)						Fo	llow up: YE	S NO (circle one) Follow	v up Date	h:			



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 人 り	/360 Establishment	name:	Giorgios		Date:				
TEMPERATURE OBSERVATIONS									
				Temp.	Item/Location	Temp.			
iona / r	Maker	41	Sassage/Reach-in		Basemen +				
rasadi	na/ maker	40	chicken / Reachin	49	Potatoes / Wallein				
			Chicken Kabab	52	Spagnetti/walk-in	32			
Shrim	ip Reach-in	40							
	h / Reach-in				Bar				
Tomat	oss / Reachin	40	Scallons	170	Milk / refrigerator	40			
	potatoes				J				
•									
ltem #		OBS	SERVATIONS AND CORRECTIVE	EACTIO	NS				
item #									
20	3-501.16	- S	ausage, chicken	and	chicken kabob	in			
	reach-in	coole	er under arill n	ot	held at the prope	3r			
	cold hold	16	mperature. Note	s! he	old between 49-	52			
	degrees.								
	J								
47_	4-602.13	~ ls	phite plate in ice	ma	rchine dirtu uni	łh.			
	haild-on is	n h	asement. Interio	y 10	in al dish whach	ino			
	divid with	h	wildown Islame ton	ish a	por aisir mach	11/16			
	with dress		asement. Interior vild-up. Ware waste	(0.7) C	lish maleline was	\/A			
	July Great	6 Q	no read was to	(Y)C	TIZE THOCKINE LOC	7111.			
53	G-201 IV	Flor	or and wall FRP	151	Li do linh innerele				
	5 201. 11-	PIOC	and a day par	air	ry in dish machi	ns			
	DOM: FIO	or c	inder 2 door ref	rige	rator dirty in				
	bag in bo	<u>x 51</u>	torage. Floor un	dor	walk-in cooler				
	shelving d	irtu							
	Base board	7 0	nder 2 val sink o	and 1	mixer in missing	in			
	basement.	Obs	served hole abou	16 LL	alk-in cooler da	or.			
	19								
54_	Light Cixtu	16 0	attacked to vont	hood	in basement not:	shield			
Person in ch	narge: (signature)	1			Date				
nspector			Ivan kwag	0010	Date				
	Light out i	n ve	ent hood.	~					



HEALTH DIVISION

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

Grosh

	FOO	D ES	TAE	LISHIV	/IE	NT I	NSPECTION RE	PORT		,	1		
Establishmen	t/License # 28 3 60 Unit 2	Vo. of F	₹is	k Fac	ctor/Intervention	Violations	DATE	6/	19/1				
							eat Risk Factor/Intervention Violations Time in: 12 ! C						
Address: 7	Address: 707 Mr Hord R							Total violations	ime c	iut: 🔟	21:4		
Permit Holder							ory						
Inspection Ty			П	F/U	$\overline{}$		Complaint	Capacity Telepho	one #				
	(0.00)	, Ess	RIGH	((g.)	RS	1165	PUBLIC HEALTH IN	L Other					
	ircle designated compliance status (IN, OUT, N/	A) for	each i	tem				Mark "Y" in appropriate how for COR	and/or	R			
Compliance state	IN=in compliance OUT=not in complia	nce N	VO=no	t observe	ed	N/A≠n	ot applicable COS=c	corrected on-site R=repeat violation					
Compliance State	Supervision	100	S R	V		Co	ompliance status			cos	R V		
IN OUT	Person in charge present, demonstrates	7	T	7 55	-	16	IN OUT N/A NO I P	Rilly Hazardous Food Time/Tem roper cooking time & temperature		APR	P/Pf/		
7 331	knowledge and performs duties			Pf	╛	173	ON OUT N/A NO Pr	roper reheating procedures	\rightarrow		P		
A	Employee Health					18	IN OUT N/A (10) Pr	roper cooling time & temperatures			P		
2 IN OUT	Management, all employees knowledge, responsibilities and reporting.		-	P/Pf	\vdash	197	IN OUT N/A NO Pr	roper hot holding temperatures	$\overline{}$	\perp	P		
3 IN OUT	Proper use of restriction and exclusion	+	+-	P	+	21		oper cold holding temperatures oper date marking and disposition	\rightarrow	-	P/PI		
	Good Plyglenic Practices					_		me as a public health control:	-	_			
4(IN/OUT NO		1		P/C		22		ocedures and records			P/Pf/		
5(IN)OUT	No discharge from eyes, nose and mouth			C				Consumer Advisory					
WIN OUT NO	Preventing contemination by Handa Hands clean and properly washed	<u> </u>		J D/D4	4	23	IN OUT KIA) Co	onsumer advisory provided for raw or			Pf		
7 IN OUT AND NO	No bare hand contact with RTE food or a pre-	+	-	P/Pf	┨			dercooked foods					
7 IN GOT NAK NO	approved alternative procedure properly allowe	d		P/Pf			- 1	tighly Susceptible Populations steurized foods used; prohibited foods	-		<u> </u>		
8(I) OUT	Adequate handwashing sinks properly supplied		1	Pf/C	1	24		t offered	"		P		
-0-1	and accessible			FI/C			14	Chemical					
9 WOUT	Approved Source Food obtained from approved source			Lower	4	_		od additives: approved & used proper	y	\perp	P/Pf/C		
10 IN OUT N/A NO	Food received at proper temperature	+-	+	P/Pf/C P/Pf	┨	26	MOD To	xic substances properly identified, stor	red,	00	P/Pf/C		
1 IN OUT	Food in good condition, safe, & unadulterated	+-	+	P/Pf	1	-		mance with Approved Proced		24			
12 IN OUT WANO	Required records available: shellstock tags,			P/Pf/C	1	27 1	IN OUT (VA) Co	ompliance with variance, specialized	181.65				
	parasite destruction		1	F/FI/C		21 1		ocess, & HACCP plan			P/Pf		
13 OUT N/A	Protection from Contamination Food separated & protected	Т	T	P/C		-	District A						
14 (IN)OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pt/C	1		Prevalent contribut	mproper practices or procedures identified identified in identified identified in identified in injuries in injuries in identified in injuries in injuries in injuries in identified in injuries injuries in injuries in injuries in injuries in	tified as	s the m	nost		
15 IN OUT WA	Proper disposition of returned, previously			Р	1		interventions are c	control measures to prevent foodborne	ny. ru: illness	or inic	arer ITV.		
	Served, reconditioned, & unsafe food	ļ.,,,			***								
	Good retail practices are preventative me	PATILIZE	s to en	ood Ret	add	ition o	cas	to and physical objects just four					
Mark "X" in box	if numbered item is not in compliance Mark "	X" on	appro	oriate box	k foi	COS	and/or R COS = c		R = rep	seat vic	olation		
		cos	R	V						OS R			
28 Pasteurized eg	Safe Food and Water gs used where required		1					Proper Use of Utensils					
29 Water & Ice fro	om approved source	 	-	P/Pf/C		41	In-use utensils pro	perly stored & linens: properly stored, dried, & handle	-	+	<u> </u>		
0 Variance obtai	ned for specialized processing methods			PF		43	Single-use/single-s	service articles: properly stored & used	ed d	+	P/C		
17-	Food Temperature Control					44	Gloves used prope	erly		+	C		
	methods used: adequate equipment for			Pf/C				ensils, Equipment and Vending					
temperature co	portroi perly cooked for hot holding		\vdash	Pf		45		contact surfaces cleanable,			P/Pf/C		
3 Approved thaw	ing methods used			- C	- 1	46	Warewashing instr	constructed, & used alled, maintained, & used: test strips	-		Pf/C		
4 Thermometers	provided and accurate			Pf/C	ı	47	Non-food contact s	urfaces clean	+	+	C		
Si I Food need to	Food Identification							Physical Facilities					
5 Food properly	labeled: original container Prevention of Food Contamination			Pf/C	\dashv	48	Hot & cold water av	vailable adequate pressure	\perp		Pf		
6 Insects, rodents	s, & animals not present	-		Pf/C	\dashv	49 50	Plumbing installed,	proper backflow devices ater properly disposed		-	P/Pf/C		
7 Contamination or	evented during food preparation, storage & display			P/Pf/C	\dashv	51	Toilet facilities pron	ater properly disposed erly constructed, supplied, & cleaned	+	-	P/Pf/C Pf/C		
8 Personal clean	iness	\Box		Pf/C		52	Garbage & refuse p	properly disposed, facilities maintained	d b	+	C		
Wiping cloths: p Washing fruits a	properly used & stored			С		53	Physical facilities in	stalled, maintained, & clean	工		P/Pf/C		
-1 I + + a conning it with a	a regetables			С	T	54	J Adequate ventilation	n & lighting, designated areas used			С		
	- COCANONI						_ //	talia C	4				
Person in Charge	(signature)						Date:	License Posted Y	N	(circle d	one)		
THOM	kwadala							1110					
nspector (signatu					_		-11	A					
unhantal (sihilgi)	n □)					F	follow up: YES	MO (circle one) Follow up Date					



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

	<u></u>			, HLTH-FRM-005			^
Est. # 25	ვ <mark>ტ Establishment</mark>	name:	Xin	kland		Date: 6/19//	9
Ite	m/Location	Temp.		FATURE OBSERVAT	Temp.	Item/Location	Temp
Sprind	volls/Walk-in	34	lomeir	LIDOSEK	43	110310 20001011	
	walkin	35	Pork	1 maker	42		
- I	ice/cooker	140		Rangoon	179		1
to .	1 Finger	150	C. C. 13	-id rigori			
white	//	175					
	rice/cooler	165					
Poric	Reachin	43					
	7,00(0						
		OB	SERVATIO:	NS AND CORRECTIV	E ACTIO	NS	
Item #							
		Ro	w ch	icken store	daho	ve rolls in walk	6-in
	cooler					·	
	6-403.11-	Em	plouse	person dr	ink s	tored on prep	table
	drink rom	oved	and	stored prop	06. rlu		
	1				J		
	7-209.11-	Me	dicine	stored abo	V6 19	edicine remove	next
	to 3 val 5	ink	in to	kitchen.	(m	edicine remove	4)
			, , , , ,				
			-				
				-			
Person in ch	arge: (signature)	ifent			· · · · · · · · · · · · · · · · · · ·	Date 6/19/	(9
Inspector	Ivan kwa	dala				- / - 2	110
		MANA				Date 6 // 4	117



HEALTH DIVISION

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

	FOOL) ES	TAB	LISHI	ME	NT	IN	SPECTIO	N REPORT		1	1				
Establishmen	t/License #		- 1	lo. of	Risk Factor/Intervention Violations DATE 6 /20/											
Establishmen	Establishment type: Home Devot No. of Rep								eat Risk Factor/Intervention Violations Time in: Q: 15							
	21 Milford Bd			р					Total violations Tin	ne out:	9	· II (
Permit Holder Risk							ani	rv	Capacity Telephor	- #						
Inspection Typ								Complain		e #						
	Felovicio de la Constantina del Constantina de la Constantina del Constantina de la		RSK	PACTO)RS	AN	D PI	JELIC HEAL	TH INTERVENTIONS							
c	ircle designated compliance status (IN, OUT, N/	V) for i	each it	em					Mark "Y" in appropriate boy for COS on	d/or R						
Compliance statu	IN=in compliance OUT=not in complian	ice N	IO=no	Observ	/ed	N/A:	=not	t applicable (COS=corrected on-site R=repeat violation							
	Supervision	100	3 K			-	JOIT	npliance stat	otentially Hazardous Food Time/Temp	COS	ij R	V				
1(IN) OUT	Person in charge present, demonstrates	T-	T	Pf	7	1	16 1	N OUKNA N	NO Proper cooking time & temperature	MAN PRICE	Т	P/Pf/				
100 331	knowledge and performs duties					1	<u> 17 </u>	N OUT (WA)	NO Proper reheating procedures			P				
	Management, all employees knowledge,			-	_			N OUT N/A N			↓_	P				
2 OUT	responsibilities and reporting.	\vdash	-	P/PI	f -			N OUT WAYN N OUT N/A	NO Proper hot holding temperatures Proper cold holding temperatures		┼	P				
3(IN) OUT	Proper use of restriction and exclusion		-	Р	_			N OUT (VA)	NO Proper date marking and disposition	_	\vdash	PIPf				
	Good Hygienic Practices							N OUT N/A N	Time as a public health control:		\vdash	P/Pf/0				
5 (N) OUT NO	Proper eating, tasting, drinking, tobacco use	↓_		P/C	7		١١ ک	N OUT WAN	procedures and records			P/PT/C				
9 (M) OUT	No discharge from eyes, nose and mouth Preventing contamination by Hands			<u> c</u>		_			Consumer Advisory							
6 IN OUT (NO			T	P/Pf	-	2	11 6	N OUT (NA)	Consumer advisory provided for raw or undercooked foods	'		Pf				
7 IN OUT NA NO	No bare hand contact with RTE food or a pre-	+	+		_				Highly Susceptible Populations							
7 IN OUT WATNO	approved atternative procedure properly allowed	t		P/Pf			4 16	1017	Pasteurized foods used; prohibited foods			T				
8 IN OUT	Adequate handwashing sinks properly supplied	T		Pf/C	7	2	4 11	OUTAN	not offered		Ĺ	P				
	and accessible			1 "0				-0	Chemical							
9/IN OUT	Approved Source		7	DIDNE	+	-	- 4	TOUT	Food additives: approved & used properly			P/Pf/C				
10 IN OUT NAMO	Food obtained from approved source Food received at proper temperature	1	+-	P/Pf/C		20	3 (IN	OUT	Toxic substances properly identified, stored & used	1		P/Pf/C				
11 INYOUT	Food in good condition, safe, & unadulterated			P/Pf	1				Conformance with Approved Procedu	es						
12 IN OUT NA NO	Required records available: shellstock tags,		1	P/Pf/C		27	7 IN	OUTNA	Compliance with variance, specialized	7		P/Pf				
-	Protection from Contemination	<u></u>		171 170		- A 1		2	Process, & HACCP plan			P/PI				
13 IN OUT NI	Food separated & protected		T	P/C	-		_	Pick feator	s are improper practices or procedures identifi							
14 IN OUT (A)	Food-contact surfaces: cleaned & sanitized	_		P/Pf/C				Prevalent co	contributing factors of foodborne illness or injury	Public F	mos lealtí	it h				
15 IN OUT MA	Proper disposition of returned, previously			Р	7			intervention	ns are control measures to prevent foodborne ill	ness or i	njury.					
	Served, reconditioned, & unsafe food		- 6	ood Re	de d	Simo e										
	Good retail practices are preventative mea	sures	to co	ntrol the	ado	lition	ı of ı	pathogens, c	chemicals, and physical objects into foods							
Mark "X" in box	if numbered item is not in compliance Mark ")	C' on a	approp	riate bo	x fo	r CC)S a	nd/or R C		= repeat	viola	tion				
	Safe Food and Water	cos	R	V		<u> </u>				cos	R	V				
8 Pasteurized eg	gs used where required			P	-	41	7-	In-use attend	Proper Use of Utensils sils properly stored	1 1		С				
9 Water & Ice fro	om approved source			P/Pf/C		42		Utensils, equ	uipment & linens: properly stored, dried, & handled	+	\dashv	- C				
0 Variance obtain	ned for specialized processing methods			PF		43	_	Single-use/s	single-service articles: properly stored & used			P/C				
I Droppe goaling	Food Temperature Control methods used: adequate equipment for					44	_	Gloves used				С				
temperature co				Pf/C			_	Foodood	Utensils, Equipment and Vending	7						
2 Plant food prop	perly cooked for hot holding	\dashv		Pf	Н	45			on-food contact surfaces cleanable, signed, constructed, & used	- 1		P/Pf/C				
3 Approved thaw	ing methods used			С		46	\dagger		ng: installed, maintained, & used: test strips	 -	-	Pf/C				
4 Thermometers	provided and accurate		[Pf/C		47	K	Non-food co	ontact surfaces clean		二	С				
5 Food properly	Food Identification labeled: original container			DEC		40	·	11-4-011	Physical Facilities							
J Trood properly	Prevention of Food Contamination			Pf/C	\vdash	48 49	+		water available adequate pressure stalled, proper backflow devices	+	\rightarrow	Pf				
	s, & animals not present	\neg		Pf/C	Н	50	\vdash		vaste water properly disposed	+		P/Pf/C				
- 411467:111144-911 21	evented during food preparation, storage & display			P/Pf/C		51		Toilet facilitie	es properly constructed, supplied, & cleaned		\dashv	Pf/C				
Personal clean	broperly used & stored	\rightarrow		Pf/C		52			refuse properly disposed, facilities maintained		\supset	C				
Washing fruits	& vegetables	\dashv	-	C		53 54			ilities installed, maintained, & clean entilation & lighting, designated areas used	-		P/Pf/C C				
^ /	420 9		-		. Т	<u> </u>		. moduute ve	rimanon or ngirting, designated areas used							
h anni	110-6								Al-la A							
Person in Oharge	(signature)							Date:	6/20/14 License Posted (Y)	N (circl	e on	e)				
Ivon	kwaada								/ '.'							
nspector (signatu							F	illow up:	YES NO circle one) Follow up Date:							
(=:3,:40	<u> </u>						1-0	mow up:	NO Acticle offe) Follow up Date:							



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # No. of Risk Factor/Intervention Violations Time in: Q Establishment type: No. of Repeat Risk Factor/Intervention Violations nunkin Time out: 1 Address: Total violations Permit Holder Denuts Risk Category Capacity Telephone # Inspection Type Provisional □ F/U ☐ Complaint Routine ☐ Other POODSORF LINESS USK! ACTORS AND PUBLIC RESULTS INTERVED FOR Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status COS R Supervision Potentially Hezerdous Food Time/Comperature 16 IN OUT NA NO Proper cooking time & temperature
17 IN OUT NA NO Proper reheating procedures Person in charge present, demonstrates 1/IN OUT P/Pf/C Ρf knowledge and performs duties Employee Health 18 IN OUT WONO Proper cooling time & temperatures P 19 IN OUT N/A NO Management, all employees knowledge, Proper hot holding temperatures 5 2 IN OUT P/Pf responsibilities and reporting. 20 IN OUT N/A Proper cold holding temperatures P OUT Proper use of restriction and exclusion P 21 (IN OUT N/A NO Proper date marking and disposition P/Pf Good Rygienic Practices Time as a public health control: 22 IN OUT WA NO P/Pf/C OUT Proper eating, tasting, drinking, tobacco use P/C procedures and records 5 (N) OUT No discharge from eyes, nose and mouth C Consumer Advisory Preventing centernies from by Harris Consumer advisory provided for raw or 23 IN OUT MA Pf 6 IN OUT NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7 IN OUT NA NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT N/A Adequate handwashing sinks properly supplied P not offered 8 (IN OUT Pf/C and accessible Chemical Approved Source 25 IN OUT N/A Food additives: approved & used properly P/Pf/C 9 IN OUT Food obtained from approved source P/Pf/C 26(IN)OUT Toxic substances properly identified, stored, 10 TN OUT N/A NO P/Pf/C Food received at proper temperature P/Pf 11 (N) OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, 12 IN OUT NAMO Compliance with variance, specialized P/Pf/C 27 IN OUT(N) P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 UNOUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 (N) DUT N/A Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT N Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R Safe Pood and Water Proper Use of Utensils Pasteurized eggs used where required In-use utensils properly stored P 41 C 29 Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled C Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food Temperature Control 44 Gloves used properly C Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used 46 C Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Non-food contact surfaces clean Pf/C 47 С Food identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored 53 Physical facilities installed, maintained, & clean C P/Pf/C Washing fruits & vegetables Adequate ventilation & lighting, designated areas used С Person in Charge (signature) N (circle one) License Posted galo Inspector (signature) Follow up: YES (NO circle one) Follow up Date:



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Est. #95	() 74 Establishment	name:	Dunkirl		Date: 6/20	114
14-	m/l coefice	Toma	TEMPERATURE OBSER			
	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
WILK	walk-in	40			-	
Sausac	16 Molfrigoralor 1 Roffrigoralor Koach-in	33	······			
Eclas	Refrigerator	36				
MITE!	Keach-in	45				
Edas /	naker	33				
UU						
		ORSE	RVATIONS AND CORREC	TIVE ACTIONS	 	
ltem #				DIIVE ROIROITE	<u> </u>	

1.7	1. 630.10	1- 0		. [:]		·
47	4-602-13-	ICS I	nachins plate o 3 vat sink	3 dirty 11	1 Warswash	
	station n	6x+ 1	o 3 vat sink			
				· ·		
				-		
					·-	
	n					
			Z 12 (1)	M. a		1-11
Person in ch	large: (signature)	Mally	- Holly Inga	رالح	Date b	20// 1
nspector	Lvan K	Willed	a Ca S		Date	

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MERRIMACK FIRE DEPARTMENT



HEALTH DIVISION

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

Green

		FOO	D ES	TAE	BLISH	ME	NT	IN	SPECTIO)N R	REPORT		,	1
Γ	Establishmei	nt/License # 5D-4 /008	_		No. of	Ris	k F	ac	tor/Interve	ntio	n Violations DA	ATE (\mathcal{H}) {// {
	Establishmer	nt type: Buckleu's Great			of Repeat Risk Factor/Intervention Violations Time in								13.	0 0°
	Address: 🛌	138 Daniey klehs	le k	_	Hrd						Total violations Tir	ne out:	1	:01
	<u>-ermit Holde</u>	r valucible in	-			sk C					Total Violations			
	nspection Ty	/pe 🔲 Provision pal 🔛 Routine)	П	F/U			m	Complain	nt	Other	1e #		
		FO O DE DE PRÈSE I U		116	# V ***	ORS	Ati	O P	UELLO HEA	LTH	Data V. Vilos			
\vdash		oncie designated compliance status (IN. Od I. N	A) for	each	item						Manual (IVIII)	nd/or R		
(ompliance stat	IN≈in compliance OUT=not in complia	CO	SF	V ODSel	ved i	N/A	Cor	mpliance sta	COS	=corrected on-site R=repeat violation	COS	5 5	
-		Supervision							P	oter	itially Hozardous Food Time/Temp	erature	SR	V
1	IN OUT ·	Person in charge present, demonstrates knowledge and performs duties			PI		E	16/	'INIOUT N/A I	NO I	Proper cooking time & temperature		T	P/Pf/0
		Employee Health	+			-	H	17 18 (IN OUT N/A	NO I	Proper reheating procedures Proper cooling time & temperatures			P
2	OUT	Management, all employees knowledge.			P/F		-	19 (IN OUT N/A	NO	Proper hot holding temperatures		+	P
	(N OUT	responsibilities and reporting. Proper use of restriction and exclusion		\perp			12	207	INOUT N/A		Proper cold holding temperatures		1	P
		Good Bygienic Practices			P			_	INOUT N/A N		Proper date marking and disposition	\equiv		P/Pf
	IN OUT NO	Proper eating, tasting, drinking, tobacco use	T	T	P/C	;	2	22	IN OUT WAN	NO	Time as a public health control: procedures and records			P/Pf/C
5	N OUT	No discharge from eyes, nose and mouth			С						Consumer Advisory		-	
6	NOUT NO	Preventing confumination by Hands Hands clean and properly washed		-			2	3/1	NOUT N/A		Consumer advisory provided for raw or		T	Pf
\Box	IN OUT WANC		-	+	P/P	_				Į.	undercooked foods		<u></u>	Pr
Ľ	IN COT WANC	approved alternative procedure properly allowe	d	1	P/P	F	-			F	Highly Susceptible Populations Pasteurized foods used; prohibited foods			
8(INOUT	Adequate handwashing sinks properly supplied		T	Pf/C		[2	4 1	N OUT NA		not offered			₽
		and accessible			11/10						Chemical			
9	NOUT	Approved Source Food obtained from approved source	T	1	P/Pf/		_	- 40	N OUT WA	F	ood additives: approved & used properly			P/Pf/C
10	IN OUT N/A (10	Food received at proper temperature		 	P/Pf		20	6(11	V) OUT	8	Toxic substances properly identified, stored	4,		P/Pf/C
_	NOUT	Food in good condition, safe, & unadulterated			P/Pf					Can	formance with Approved Procedu	res		ļ
12	IN OUT N/A NO	Required records available: shellstock tags, parasite destruction			P/Pf/0		27	7 (IN	OUT N/A	(Compliance with variance, specialized			P/Pf
		Protection from Contamination					_			-	Process, & HACCP plan			: // /
	OUT N/A	Food separated & protected			P/C			_	Risk factor	's are	improper practices or procedures identifi	ed as the	e mos	t
-	-2	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously	-	_	P/Pf/C				Prevalent co	ontrib	outing factors of foodborne illness or injury	Public F	dealth	1
156	IN OUT NIA	Served, reconditioned, & unsafe food			Р				intervention	is are	e control measures to prevent foodborne il	ness or i	njury.	
		Good satelltime		•	ood R	tal f	780	stro	es					
	Mark "X" in box	Good retail practices are preventative medif numbered item is not in compliance Mark ".	isures (" on a	to co	ntrol the oriste b	addi	tion	i of នេះក	pathogens, cl	hemi	icals, and physical objects into foods. = corrected on-site during inspection R			
			cos	R	V	Î	-	/0 8	INDIO IX	,03 -	- corrected on-site during inspection R	= repeat		tion V
28	Pastaurized as	Safe Food and Water ggs used where required									Proper Use of Utensils	1000	-1	
9	Water & Ice fro	om approved source			P/Pf/C	+ +	41 42		In-use utens	sils p	roperly stored		\Box	С
0	Variance obtai	ned for specialized processing methods			PF	1 1	43	_	Single-use/s	sing!e	ont & linens: properly stored, dried, & handled a-service articles: properly stored & used		\rightarrow	C P/C
7	Propos cooling	Food Temperature Control					44	Ľ	Gloves used	d prop	perly	+ +	\dashv	C
1	temperature co	methods used: adequate equipment for		- 1	Pf/C	-			T	Ų	tensils, Equipment and Vending			
2	Plant food prop	perly cooked for hot holding			Pf	+-	45		Property des	on-foo	od contact surfaces cleanable, d, constructed, & used	-		P/Pf/C
3 4	Approved thaw	ing methods used			С	1 [46	1	Warewashin	ig: ins	stalled, maintained, & used: test strips	+	\rightarrow	Pf/C
-9	Intermometers	provided and accurate Food Identification			Pf/C		47	للإ	Non-food co	ntact	t surfaces clean			C
5	Food properly	labeled: original container			Pf/C		48		Hot & cold v	eter	Physical Facilities available adequate pressure			
-		Prevention of Food Contamination					49	Н	Plumbing ins	stalled	d, proper backflow devices	+		Pf P/Pf/C
6	Insects, rodents	s, & animals not present evented during food preparation, storage & display	_	\Box	Pf/C		50		Sewage & w	/aste	water properly disposed	++-	-	P/Pf/C
	Personal clean	liness	+	+	P/Pf/C Pf/C		51 52	H	Carbace 8	es pro	operly constructed, supplied, & cleaned			Pf/C
	Wiping cloths: p	properly used & stored			C	1	53	K.I	Physical facil	lities i	properly disposed, facilities maintained installed, maintained, & clean	 	E	C P/Pf/C
1	Washing fruits	k Vegetables			С		54	X	Adequate ver	ntilati	ion & lighting, designated areas used			C
		SUED .									/ /.			
ers	on in Charge	(signature)					_	_	Date:	6	25 License Posted Y	N (circle	0.65-	
T	NO	kwodala								O '		14 (CIICII	e one	4
T_ nsp	ector (signatu	Na)					_	-			-0)			
مر ح			_					Fo	llow up:	YES	NO circle one) Follow up Date:			



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT HLTH-FRM-005

Est. #	Establishment	name:			Date: 6/25//	9
			TEMPERATURE OBSERV	ATIONS		
	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
Jonata	s/welk-in	40				
Ranch :	salad Lualkin	39				
Steak /	walk-in	38				
Potatoe	s/Reach-in	41				
	Fre retrigerator	35				
Ham	J	35				
SOUP /:	stove	165				
14		OBS	ERVATIONS AND CORRECT	IVE ACTIONS		
Item #						
43	903.11	- 5	ingle-use item	not :	stored in the	
	original	prot	ective package	c or st	ored by using	<u>-</u>
	other med	ns	that afford	protec	tion from	
			n in storage			4
			U			
45	4-501.11	- 5	nelving in walk	c-in Cod	oler not maint	aine
	properly.	Vate:	paint posling	1 OFF S	shelving.	
					9	
47	4-603.13	- i	ce machine pl	nte o	ccumulating	
	residues.				y de la constant de l	
53	6-20111-	W	all above Ward	stotosh	equipment dir	10
	with dobr	.(5 .	- CIT CATOO COCKE	3 W/US/C	Scholb Ment Off	7
	WONTH GONT	112				
54	6-202:12 -	Pr	otective shields	N 4 NC	A more talant like	ا ما
	bullis in	cack	-line area.	reg ne	provided 110	+17
	NOTES IVE	_OUK	- mio arou.			
Percen in ch	APPEAR (ALLERY)				610	5/10
	arge: (signature)	16.			Date 6/2	7/1
nspector	TYCK KW	Mal	<u> </u>		Date 6 /25	114



HEALTH DIVISION

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

Green

FOO	DD ES	TAB	LISHN	1EI	NT	INS	SPECTION R	REPORT		4	1 1.
Establishment/License # 20 /028		١	lo. of F	≷isl	k Fa	acto	or/Interventio	n Violations		TE 6	25/1
Establishment type: Luna Cauress		No. c	f Repe	eat	Ris	sk F	actor/Interve	ention Violations	─ Tim	e in: 1	1:00
Address: 75 Naniel Lich				_	-		Cra	Total violations	Tim	e out: j	2:30
Permit Holder A BCA PR LLC	<u> </u>		Risk						elephone		· ·
Inspection Type Provisional Routin	<u>-</u>			1-	[Complaint	Other	epilon	5 #F	
o 1	LHESS	R. SK	SASTO	RS	ÁH	DP.	BLIC HEALTH	Lan expositions			
Circle designated compliance status (IN, OUT, N	I/A) for (each it	em					Mark "X" in appropriate boy for	COS and	/or R	
IN=in compliance OUT=not in compl Compliance status	ance N	IO=no	t observe	ed I	N/A:	=not	applicable COS	S=corrected on-site R=repeat viola	ation		
Supervision	100	S R	I V	-		Com	pliance status	rially Rezardous Food Time		COS	RV
1 IN OUT Person in charge present, demonstrates		T	T Dr		1	16 II	ON AW TUO P	Proper cooking time & temperatu	re re	Grure	P/Pf/
Knowledge and performs duties			Pf	_]	1	17 IN	ON AM TUO P	Proper reheating procedures			P
Employee Feath								Proper cooling time & temperatur	es		P
2 IN OUT Management, all employees knowledge, responsibilities and reporting.	_	+	P/Pf	\vdash			N OUT N/A NO	Proper hot holding temperatures		\rightarrow	Р
3 IN OUT Proper use of restriction and exclusion		+-	P	\dashv			OUT N/A NO	Proper cold holding temperatures Proper date marking and dispositi	ion	-	P/Pf
Good Hyglenic Practices								Time as a public health control:	1011	1	
4 IN OUT NO Proper eating, tasting, drinking, tobacco use			P/C			(Z II)		procedures and records			P/Pf/C
5 IN OUT No discharge from eyes, nose and mouth			C					Consumer Advisory	_		
Preventing conformation by Hands 6 IN OUT NO Hands clean and properly washed		-	P/Pf	-	2	3 1		Consumer advisory provided for ra	aw or		Pf
Market by the state of the stat		+		-				undercooked foods Highly Susceptible Popula	15ano		
approved alternative procedure properly allow	ed		P/Pf					Pasteurized foods used; prohibited			
8 IN OUT Adequate handwashing sinks properly supplied	d		Pf/C	7	2	4 IN		not offered	a 100 a 5		P
and accessible			1 -1/0					Citemical			
9 IN OUT Food obtained from approved source		T	Lovorce	4	25	5 IN		Food additives: approved & used p		$\downarrow \downarrow \downarrow$	P/Pf/C
10 IN OUT N/A NO Food received at proper temperature	-	-	P/Pf/C P/Pf	-	26	6 IN		Toxic substances properly identifie & used	ed, stored,	·	P/Pf/C
11 IN OUT Food in good condition, safe, & unadulterated		_	P/Pf	1				Normance with Approved P	recedue	ės:	
12 IN OUT N/A NO Required records available: shellstock tags.			P/Pf/C	1	22	7 IM	OUT N/A	Compliance with variance, special	ized		T 5/Dr
parasite destruction			177170	-		1 114		Process, & HACCP plan			P/Pf
Protection from Contamination 13 IN OUT N/A Food separated & protected		<u> </u>	P/C	1			Biok footon on	- i		d as Ma	
14 IN OUT N/A Food-contact surfaces: cleaned & sanitized	+		P/Pf/C	1				e improper practices or procedure: ibuting factors of foodborne illness			
15 IN OUT N/A Proper disposition of returned, previously			Р	1				e control measures to prevent food			
Served, reconditioned, & unsafe food	1	- 40		E . 1. 1881 VI	-	-25.					
Good retail practices are preventative m	aasures	to co	ood Re	add	ition	otice	athogens chem	ricals and physical phiegts into for	ode		
Mark "X" in box if numbered item is not in compliance Mark	"X" on a	approp	riate bo	x for	CO	DS a		corrected on-site during inspecti		repeat v	iolation
	cos	R	V							cos	R V
Safe Food and Water 8 Pasteurized eggs used where required			Р		41		In-use utensils i	Proper Use of Utensils			1 0
9 Water & Ice from approved source			P/Pf/C	\vdash	42			properly stored ent & linens: properly stored, dried, 8	handled	+	C
0 Variance obtained for specialized processing methods		1	PF		43		Single-use/single	le-service articles: properly stored	& used	 -	P/C
Food Temperature Control	, , ,				44		Gloves used pro				С
Proper cooling methods used: adequate equipment for temperature control		İ	Pf/C				Total Control	Jiensils, Equipment and Ver	nding		
Plant food properly cooked for hot holding	+ +	\dashv	Pf	\dashv	45	11	Properly design	ood contact surfaces cleanable, ed, constructed, & used		4	P/Pf/C
Approved thawing methods used			-	ı	46			nstalled, maintained, & used: test s	strips	 	Pf/C
Thermometers provided and accurate			Pf/C		47			ct surfaces clean			C
Food Identification Food properly labeled: original container			5116					Physical Facilities			
Prevention of Food Contamination			Pf/C	-	48 49	\rightarrow		r available adequate pressure ed, proper backflow devices			Pf
Insects, rodents, & animals not present	T		Pf/C	\dashv	50			ed, proper backnow devices water properly disposed			P/Pf/C P/Pf/C
Contamination prevented during food preparation, storage & display			P/Pf/C		51		Toilet facilities pr	roperly constructed, supplied, & ck	eaned		Pf/C
Personal cleanliness Wiping cloths: properly used & stored		\rightarrow	Pf/C		52		Garbage & refus	e properly disposed, facilities mair			С
Washing fruits & vegetables		-	-		53	[]	Physical facilities	s installed, maintained, & clean ition & lighting, designated areas i			P/Pf/C
MXIX-XI: DA M				Т	54	134	Adequate ventila	nion & lighting, designated areas t	Isea		C
HMONI- BRUM		-		_				1110			
erson in Charge (signature)							Date: 6	123/14 License Posted	(Y)	N (circle	one)
Ivan kwagala								` \			
rspector (signature)						-Ec	How was VE	S NO (circle one) Follow up	D-4-		



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

	028			HLTH-FRM-0		0.1	110 -
Est. # 210	Establishment	name:	LOVE	Capr	es 6	Date: 6/25	119
				URE OBSER			
	m/Location	Temp.	Item/	Location	Temp.	Item/Location	Temp
Milk	cooler	41			j		
Chicke	on/cooler	37				, , ,	
Que's	1 /1.5-11 >	41					
Spina	h / walk-in	41					
Eddz	ch / Walk-in	40					
		_					
						_ -	
B		OB	SERVATIONS A	ND CORREC	TIVE ACTIONS		
Item #				Sto	red		
13	3 - 302 - 11	- 4	dain ch	icken (above di	ressing and so	1K+
	3-30-11	- \ -	tion Cr	CROTT	-1	1835 My Carla Sc	
	arina in	<u>C16(</u>	ar glas	s refr	igerator	in kitchen.	
	corrected	or	121,48.)				
			(A)				
47	4-607 13	7	Van Kon	Lam L	and Sic	Kalons not s	lean
	Nales ele		011100	Jalla No	<u> </u>	11 1 11 1	. t. l
	MOLE, SU	61VII	id in a	valk-in	Cooler	Faces not a	nig-nb
			,)			0	
54	6-202.11		rotective	s shiel	dina n	next to cook	
	light Kix	ture	above	maker	table	next to cook	line
-			1:000 -	1- de la di	0.4	10 000	- 111.0
	Store . C	rote	SCHIND 2	nielai	ra pro	MGEU1	
	_						
						,	
:							
		·					
	1/2	1.4					
Person in ch	arge: (signature)					Date ,	
Inspector	Wan Kwa	agla	<u> </u>			Date 6/2	5/19



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT No. of Risk Factor/Intervention Violations Establishment/License # 002-1 Establishment type: Time in: 10 unkin No. of Repeat Risk Factor/Intervention Violations Time out: 11. Address: O WERS andin Total violations Permit Holder Risk Category MOTTO Capacity Telephone # Inspection Type Provisional Routine ∃ F/U ☐ Complaint Other Level and the state of the Control o Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status COS R Supervision Colembally Rezerdous Food Time/Temperature Person in charge present, demonstrates 16 IN OUT WANO Proper cooking time & temperature OUT P/Pf/C Pf knowledge and performs duties 17 IN OUT N/A Proper reheating procedures P Employee Posith 18 IN OUT WANO Proper cooling time & temperatures Management, all employees knowledge. 19 TO DUT N/A NO Proper hot holding temperatures Р 2(IN OUT P/Pf responsibilities and reporting. Proper cold holding temperatures 20 NAPOUT N/A P 3 IN OUT Proper use of restriction and exclusion P 21/1NOUT N/A NO Proper date marking and disposition P/PI **Good Hygienic Practices** Time as a public health control: 22 IN OUT WANO 4 (IN)OUT P/Pf/C Proper eating, tasting, drinking, tobacco use procedures and records 5/11 OUT No discharge from eyes, nose and mouth С **Consumer Advisory** Preventing contamination by Hands Consumer advisory provided for raw or 23 IN OUT NA 6(IN)OUT NO Hands clean and properly washed Ρf P/Pf undercooked foods No bare hand contact with RTE food or a pre-7 IN OUT NA NO Highly Susceptible Populations P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NA Adequate handwashing sinks properly supplied \Box 8 IN OUT not offered Pf/C and accessible Chemical Approved Source 25 IN OUT NOTA Food additives: approved & used properly TUO VI P/Pf/C Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 10 IN OUT N/A O ood received at proper temperature
11 DOUT Food in good condition sees & wood 26 (N) DUT P/Pf/C P/Pf Food in good condition, safe, & unadulterated P/Pf Conformation with Approved Procedures Required records available: shellstock tags, 12 IN OUT WANO Compliance with variance, specialized P/Pf/C 27 IN OUT N/A P/Pf parasite destruction Process, & HACCP plan Protection from Contemination 13 IN OUT NA Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 (RPOUT N/A Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT N/A) Served, reconditioned, & unsafe food **Good Retail Practices** Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R V Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required In-use utensils properly stored P 41 С Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled C Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food Temperature Control Gloves used properly 44 C Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used С 46 Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean С Food Identification Physical Facilities Food properly labeled: original container Pf/C Hot & cold water available adequate pressure 48 Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices

Pf/C

P/Pf/C

Pf/C

С

50

51

52

53

Person in Charge (signature)

Inspector (signature)

Washing fruits & vegetables

Personal cleanliness

Insects, rodents, & animals not present

Wiping cloths: properly used & stored

Contamination prevented during food preparation, storage & display

33

Follow up: YES

Sewage & waste water properly disposed

Physical facilities installed, maintained, & clean

54 X Adequate ventilation & lighting, designated areas used

Toilet facilities properly constructed, supplied, & cleaned

Garbage & refuse properly disposed, facilities maintained

NO (circle one) Follow up Date:

License Posted

P/Pf/C

P/Pf/C

Pf/C

C

P/Pf/C

C

N (circle one)



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est. # 2.	/00LEstablishment	name:	Dunkin		Date: 6 25	9
It	em/Location	Temp.	TEMPERATURE OBS	Temp.	Manuff anation	
	walk-in	41	itom/Location	remp.	Item/Location	Temp
	/wall-in	42				
Hath	orown/maker	36				
Save						
	lgs patties	160				
!						
item #	T	OBS	ERVATIONS AND CORR	ECTIVE ACTION	S	4
8	15 000 10	- 1	11 1			
	3-202.12		Hand washing	sinks t	hrougaut not	
	ednibbe a	<u> </u>	provide not	water	not water at	atur6
	OF at 10	254	38°C (100°F)	· Note:	hot water at	
	SWIKE OUS	<u>61 ve</u>	60 at 69° F.	1 reques	to Closing until H	ot wa
35	3-302 12	R.	alk contain		(60)	
	1che 104 1	with	ON CONTAINER	ar suga	r not proper la	-
	Station.	RE.	poort violation	<u>riarre. 1</u>	n service era	G.
	Significant	-1-0	par violanori			¥
54	4 6-202.1	1 - 1	No protection	ic shiel	ling on linkl	
	fixture in	1010	alkin coaler	. 2111616	ling on light	
						-
				7		
Person in ch	arge: (signature)		Tull	lary	Date	
nspector	LVan Ku	agal	9/		Date 6/25	119



HEALTH DIVISION

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

Grasn

			L FOO!	D ES	TAB	LISH	MEN	T	IN	SPECTION F	REPC	RT				1	1 1.
E	stablishmer	nt/License # 510-4	005		- 1	No. of	Risk	F	act	or/Interventio	n Vic	lations			DATE	61	25//
E	stablishmer	it type: A.L. Pri	mg		No.	of Reg	eat	Ris	sk J	Factor/Interve	ention	Violatio	ns	 	ime in	: (2)	00 0:40
Α	ddress: L	126 Daniel	W60	47	Cr	1-	id	1		va d		otal viol		┵╌┤┰	ime o	ut: 😢	D. CIC
P	ermit Holde	A.L Prin	26	3 /	- -	Pic	k G	to	70	DG G			ations				-(-
In	spection Ty	pe Provisional	Reutine		$\overline{\Box}$	F/U	ok Ot			Complaint		apacity		Teleph	one #		
			() () () () () ()	. We		7 Tel		S. ACT	7 0		In face	Othe					
		virgie designated combigues sta	IUS IIN. OUT. NA	A) for	each i	tem					8.4-	-1 - HM/R 1		box for COS	and lor l	2	
C.	mpliance stat	IN=in compliance OU	T=not in complia	nce I	VO=no	t obser	ved N	l/A=	≂no	t applicable COS	S=corn	ected on-si	te R≂repe	at violation	aliu/Of I		
- 00	impirance stat	us Supervisio		CC	SR	V		(Con	npliance status					- (cos	R V
1	TUO (KI	Person in charge present, der	nonetrates					_		Poter	ntieth	Hezardo	ius Food	Time/Ten	peraty	re	
	DO OUT	knowledge and performs dutie	nonstrates es			Pf		1	7 1	N OUT NO NO	Prope	er cooking t	time & tem	perature		\dashv	P/Pf/
		Employee Her	alth					1	8 1	N OUT NO NO	Prope	r cooling ti	procedur ma & tami	es nerotures	-+	\rightarrow	P
2(OUT	Management, all employees k	nowledge,			P/P	-	1	9 1	N.OUT MA'NO	Prope	r hot holdi	na temper	atures	-	\dashv	P
	N) OUT	responsibilities and reporting.						2	00	N/OUT N/A	Prope	r cold hold	ing temper	ratures	_	-	P
-	19 001	Proper use of restriction and e	xclusion			P	_	2	1 II	N OUTAINO	Prope	r date mar	king and d	isposition		\perp	P/PI
4(OUT NO	Proper eating, tasting, drinking	tobacco uso			T 5/6		2:	2 11			as a public		ntrol:			P/Pf/0
5 (OUT	No discharge from eyes, nose	and mouth	+-	+	P/C	\dashv				proce	dures and					1:71 77
		Preventing contemination	on by Hands			1 -		H			Conci		mer Adv	d for raw or			
	NOUT NO	Hands clean and properly wast	red	T	T	P/Pf		23	3 11			cooked foo		ed for raw or			Pf
7.0	N OUT (A NO	No bare hand contact with RTE	food or a pre-		\top	P/Pf	-1							opulations			
<u> </u>		approved alternative procedure	properly allowed	4	\bot	P/PI	_	2/	4 15	OUT MA)	Paster	rized food	s used; pro	hibited foods	3		
8 (OUT	Adequate handwashing sinks p and accessible	roperly supplied		Ì	Pf/C		2-	9 11		not off	ered					P
		Approved Sour		<u></u>		1							nem ce				
94	TUO	Food obtained from approved s		T	7	P/Pf/C		-			Food a	dditives: a	pproved &	used proper	У		P/Pf/C
10 1	LOUT NO	Food received at proper temper	ature	-	+-	P/Pf	4	26	IN	OUT	loxics & used	ubstances	properly is	dentified, sto	ed,		P/Pf/C
11(POUT	Food in good condition, safe, &	unadulterated		+	P/Pf	7						a diminual	red Proces		Щ.	
12 IN	ON AN TUO	Required records available: she	llstock tags,			P/Pf/C		77		_	Comp	liance with	variance.	specialized	MI ES		
		parasite destruction		<u> </u>	Ь.	F/FI/C] [21	HV	OUT MIA	Proces	s, & HAC	P plan				P/Pf
13	N OUT WAY	Protection from Conta Food separated & protected	mination			5.0	4		_								
	N OUT (IA)	Food-contact surfaces: cleaned	& sanitized		-	P/C P/Pf/C	-			Risk factors are	e impro	per praction	es or proc	edures iden	tified as	the m	nost
15 1	N OUT MAY	Proper disposition of returned a	praviously				+		-	Prevalent contri interventions are	e contr	tactots of t	oodborne	illness or inju	ry, Publ	ic Hea	alth
		Served, reconditioned, & unsafe	e food			P					C OOIII	or riseasure	s to brave	int roodborne	niness	or inju	iry.
		Good retail prostings	4.45		G	ood Re	tall P	THE	tice	S							
N.	/lark "X" in box	Good retail practices are p if numbered item is not in compl	iance Mark "X	Sures "an:	to coi	ntrol the	addit	ion	of p	pathogens, chem nd/or R COS:	nicals, a	and physica	al objects i	nto foods.			
				cos	R	V	T		O al	na/or R CUS:	= corre	ected on-si	e during ir	spection	R = repe	s R	
	344	Safe Food and W.	eter				1					Proper U	se of Lite	nsila	100	3 K	
89	Pasteurized eg	gs used where required om approved source				Р		41		In-use utensils p	properl	y stored			1	T	С
io l	Variance obtai	ned for specialized processing m	athode			P/Pf/C	- 1 ⊢	42	Н	Utensils, equipme	ent & lir	nens: prope	rly stored, o	dried, & handle	ed		С
		Food Temperature C	entrol			PF	1 -	43 44	Н	Single-use/single Gloves used pro	e-serv	ice articles	properly :	stored & used	1	\perp	P/C
4	Proper cooling	methods used: adequate equipn	nent for				H	44				i Page - Privilla		. 3 1 2			С
	temperature co	ntrol		- [Pf/C			7	Food and non-fo	orens	tect surface	or classe	d Vending			
2	Plant food prop	erly cooked for hot holding				Pf	٢	45		Properly designe	ed, cor	structed. 8	used	Die,	\dashv		P/Pf/C
3 4	Approved thaw	ing methods used provided and accurate			-T	С	_	46		Warewashing: in	istalled	l, maintaine	ed, & used	test strips		+	Pf/C
7	THEITHOTHERAS	Food dent lication				Pf/C	4	47		Non-food contac	t surfa	ces clean					С
51/	Food properly	labeled: original container	7EI			Pf/C	_	10.1		II . B		Physics	al Faciliti	es .			
		Prevention of Food Contr	emination			PI/C		18 19	\dashv	Hot & cold water	availa	ble adequa	te pressu	re	-	—	Pf
3	Insects, rodents	s, & animals not present	T	\neg		Pf/C		0		Plumbing installe Sewage & waste							P/Pf/C
7 <u> </u>	contamination pr	evented during food preparation, st	orage & display			P/Pf/C		1	1	Toilet facilities pr	operly	constructe	d. supplied	d. & cleaned	CG	4-	P/Pf/C Pf/C
	Personal clean	iness properly used & stored		$ \top$		Pf/C		2	!1	Garbage & refuse	e propi	erly dispos	ed. facilitie	s maintained	_	+	C
	Washing fruits &	vegetables		-		<u>C</u>		3	!	Physical facilities	install	ed, mainta	ined, & cle	an			P/Pf/C
· · ·	Trailed t					<u>C</u>] 5	4	1	Adequate ventilat	tion &	lighting, de	signated a	reas used	\bot		C
			1///							/	1	_					
erse	on in Charge	(signature)	nary					_	_	Date: ()	/*)/`	1	cense P	osted (V)	N /	ircle c)ne)
}	Vash	Kwagala							_						- 14 (0	noie (,,,,,,
	- Circ	-wegain							4								
115 PE	ector (signatu	re)							Fo	llow up: YES	S NC	(circle o	ne) Follo	w up Date:			



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

FOOD ESTABLISHMENT INSPECTION REPORT Prims Energy Establishment name: Date: TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. 1000 Fr 38 **OBSERVATIONS AND CORRECTIVE ACTIONS** Item # 3-602. 110 Food labels - The name and place or Person in charge: (signature) Inspector



HEALTH DIVISION

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

Green

		FOO	D ES	TAI	BLISH	ME	NT	'INS	SPECTION REPORT	1
	Establishmer	nt/License # 5D-4 /008			No. of	Risl	k F	acto	tor/Intervention Violations DATE 6/2	1/7
	Establishmer	it type: Buckley's Great								OO
	Address:	138 Danier Klebs			Hic					:07
	Permit Holde	Buckeu	16		Ris	10	ate	egor		
	Inspection Ty	pe Provisional Prouting	<u>-</u>	П	F/U			$\overline{\Box}$	Complaint	
-		E STORE LO POSE III	N. Ber			383	AN	D PL	UBLO MENT OF THE PROPERTY OF T	
ŀ		Fire designated compliance status (IN, OUT, N	/A) for	each.	item				Mock "Y" in consequent by S COO II D	
	Compliance stat	us	ance r	S F	ot observ	/ed	N/A	Com	ot applicable COS=corrected on-site R=repeat violation	
		Supervision	100	-			h	COM	Potentially Hazardous Food Time/Temperature	V
1	1 IN OUT	Person in charge present, demonstrates		Т	Pf			16/1	IN OUT N/A NO Proper cooking time & temperature	P/Pf/(
h		knowledge and performs duties Employee Health						<u> 1</u> 7 IN	IN OUT N/A NO Proper reheating procedures	P
ľ	2 (1) OUT	Management, all employees knowledge.			1		-	18 (II)	NOUT N/A NO Proper cooling time & temperatures NOUT N/A NO Proper hot holding temperatures	P
		responsibilities and reporting.			P/PI	f -	1:	20 (1)	NOUT N/A Proper cold holding temperatures	P
-	3 IN OUT	Proper use of restriction and exclusion			P		[2	21 (IN	NOUT N/A NO Proper date marking and disposition	P/Pf
-	4/IN OUT NO	Good Hygienic Practices Proper eating, tasting, drinking, tobacco use		-	T D/O	_	2	22 IN	N OUT WA NO Time as a public health control:	P/Pf/C
	5 N OUT	No discharge from eyes, nose and mouth		+	P/C C	\dashv	H		procedures and records	1:71
		Preventing contemination by Hands						~	Consumer Advisory Consumer advisory provided for raw or	-
	6 (N)OUT NO	Hands clean and properly washed		T	P/Pf		2	13(IN	NOUT N/A Consumer advisory provided for raw or undercooked foods	Pf
1	7 IN OUT NA NO	No bare hand contact with RTE food or a pre-		1	P/Pf	7			Highly Susceptible Populations	
\vdash	~	approved alternative procedure properly allows Adequate handwashing sinks properly supplied	d	-	1 "	4	2	4 IN	NOUT NA Pasteurized foods used; prohibited foods	p
3	B(N)OUT	and accessible	4		Pf/C		-		100 onered	
	.	Approved Source					-	5 IN	Chemical NOUT (Food additives: approved & used properly	bana a
	OUT	Food obtained from approved source	<u> </u>	T	P/Pf/C					P/Pf/C
11	O IN OUT N/A (NO) 1 (N)OUT				P/Pf		2	BUN	& used	P/Pf/C
		Food in good condition, safe, & unadulterated Required records available: shellstock tags,		\vdash	P/Pf				Conformance with Approved Procedures	
12	2 IN OUT N/A NO	parasite destruction			P/Pf/C		2	7 IN	OUT N/A Compliance with variance, specialized	P/Pf
		Protection from Contamination			<u> </u>				Process, & HACCP plan	<u> </u>
1.	3 U OUT N/A	Food separated & protected	T	Γ	P/C	1		_	Risk factors are improper practices or procedures identified as the mos	+
$\overline{}$	4 DOUT N/A	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously	+		P/Pf/C	7			Prevalent contributing factors of foodborne illness or injury. Public Health	1
11	OUT N/A	Served, reconditioned, & unsafe food	1		P			_	interventions are control measures to prevent foodborne illness or injury.	
				•	ood Re	tall f	Prac	ctice		
	Mark "Y" in how	Good retail practices are preventative me if numbered item is not in compliance Mark "	asures	to co	ntrol the	add	itior	n of p	pathogens, chemicals, and physical objects into foods	
	IVIETR A III DUX	in numbered item is not in compliance Mark "	COS	abbro	priate bo	x for	CC)S ar	and/or R COS = corrected on-site during inspection R = repeat violate	
		Safe Food and Water	1003	K					Proper Use of Utensils	V
28		gs used where required			Р	1 1	41	T	In-use utensils properly stored	C
29 30	Water & Ice fro	om approved source ned for specialized processing methods			P/Pf/C		42		Utensils, equipment & linens: properly stored, dried, & handled	č
100	Valiance obtain	Food Temperature Control	11		PF		_		Single-use/single-service articles: properly stored & used	P/C
,,	Proper cooling	methods used: adequate equipment for	T				44		Gloves used properly	_ C _
"	temperature co	ontrol	1 1		Pf/C	[TT	Utensils, Equipment and Vending Food and non-food contact surfaces cleanable,	
2	Plant food prop	perly cooked for hot holding			Pf	\Box	45	$\mathbb{R}^{ \mathbb{R} }$	Properly designed, constructed, & used	P/Pf/C
3	Approved than	ing methods used provided and accurate			С		46	1, 1	Warewashing: installed, maintained, & used: test strips	Pf/C
	THEFTIGITIELES	Food Identification			Pf/C	-	47	יואר	Non-food contact surfaces clean	С
5	Food properly	labeled: original container		T	Pf/C	-	48	7-77	Physical Facilities	
		Prevention of Food Contamination					49	††;	Hot & cold water available adequate pressure Plumbing installed, proper backflow devices	Pf P/Pf/C
6	Insects, rodents	s, & animals not present			Pf/C		50		Sewage & waste water properly disposed	P/Pf/C
8	Personal clean	evented during food preparation, storage & display	L	[P/Pf/C	_	51	T	Toilet facilities properly constructed, supplied, & cleaned	Pf/C
9	Wiping cloths: p	properly used & stored			Pf/C C		52 53 '	X 15	Garbage & refuse properly disposed, facilities maintained Physical facilities installed, maintained, & clean	С
0	Washing fruits	k vegetables			C	1	54	1	Adequate ventilation & lighting, designated areas used	P/Pf/C C
	(Y.)	NAS							A A STATE OF THE PROPERTY OF T	<u> </u>
Pe	rson in Charge	(signature)							- clacka -	
Ŧ			-						Date: License Posted Y N (circle one	=)
4	NOV.	kwoddla								
ns	spector (signatu						_	Fol	ollow up: YES NO circle one) Follow up Date:	
						_				



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

			HLTH-FRM-005		~ / /-	
Est. #	Establishment	name;			Date: 6/25/19	7
Item	/Location	Temp.	TEMPERATURE OBSERVAT	TIONS Temp.	Home (I a continue	T
	/ Walk-in	40	neill/Location	remp.	Item/Location	Temp.
I a a	alad luplk-in					
Steak/		38				
	Reach-in	41				
Milk /	Fra retnografor	35				
Ham		35				
SOUP / 5	tovs	165				
		173.773.0				
Item #		U 5)	SERVATIONS AND CORRECTIV	L ACTIO	NS	
45 Y	other med contanir 4-501.11 properly. 1	prot ins latio - S'	ingle-use item ective package that afford n in storage to helving in walk paint peeling ce machine pla	or sprote	stored by using setion from d in basement boler not mainta	1
53 G	G-202·12 -	Pr	all above Wares			
Person in char الله Inspector	1	gal	9		Date 6/25	19

Charles



HEALTH DIVISION

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

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FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # No. of Risk Factor/Intervention Violations Establishment type: No. of Repeat Risk Factor/Intervention Violations Time in: 11 Time out: 1 Address: anio Hidhwad Total violations Permit Holder Risk@ategory _ Capacity Telephone # Inspection Type Provisional Routine F/U Complaint Other LEODRORNE LENES ASSICACIONE AND PUBLIC DE PAGNING PASSICIONE Circle designated compliance status (IN, OUT, N/A) for each item gnated compliance status (IN, OUT, N/A) for each item

Mark "X" in appropriate box for COS and/or R
IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status cos Supervision Potentially Hazardous Food Time/Temperature Person in charge present, demonstrates 16 IN OUT N/A NO Proper cooking time & temperature 1 IN OUT P/Pf/C knowledge and performs duties 17 IN OUT N/A NO Proper reheating procedures P Employee Peolife 18 IN OUT N/A NO | Proper cooling time & temperatures P Management, all employees knowledge, 19 IN OUT N/A NO Proper hot holding temperatures 2 IN OUT P P/Pf responsibilities and reporting. 20 IN OUT N/A Proper cold holding temperatures P 3 IN OUT Proper use of restriction and exclusion 21 IN OUT N/A NO Proper date marking and disposition P/Pf **Cool Hygienic Practices** Time as a public health control: 22 IN OUT N/A NO 4 IN OUT NO Proper eating, tasting, drinking, tobacco use P/Pf/C P/C procedures and records No discharge from eyes, nose and mouth 5 IN OUT C Consumer Advisory Preventing contamination by Hands Consumer advisory provided for raw or 6 IN OUT 23 IN OUT N/A NO Hands clean and properly washed Þf P/Pf undercooked foods No bare hand contact with RTE food or a pre-7 IN OUT N/A NO Highly Susceptible Populations P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT N/A Ð Adequate handwashing sinks properly supplied not offered 8 IN OUT Pf/C and accessible Chemical Approved Source 25 IN OUT N/A Food additives: approved & used properly P/Pf/C 9 IN OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 10 IN OUT N/A NO Food received at proper temperature 26 IN OUT P/Pf/C P/Pf & used 11 IN OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, 12 IN OUT N/A NO Compliance with variance, specialized P/Pf/C 27 IN OUT N/A parasite destruction P/Pf Process, & HACCP plan Protection from Contamination 13 IN OUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 IN OUT N/A Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT N/A Served, reconditioned, & unsafe food **Good Retail Practices** Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R V COS R V Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required In-use utensils properly stored 0 41 \overline{c} Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled С 30 Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C **Food Temperature Control** Gloves used properly 44 C Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable. 45 Plant food properly cooked for hot holding P/Pf/C Pf Properly designed, constructed, & used Approved thawing methods used 46 С Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C Non-food contact surfaces clean 47 \$ C Food Identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C 38 39 Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained С Wiping cloths: properly used & stored C Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables Adequate ventilation & lighting, designated areas used Person in Charge (signature) License Posted N (circle one) wadal Inspector (signature Follow up: YES NO (circle one) Follow up Date:



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

FOOD ESTABLISHMENT INSPECTION REPORT

- 11 m	10-			HLTH-FRM-0		\cap I	110
Est. # 20	Establishment	name:	LOVA	Capr	es 6	Date: 6/25/	19
Ite	em/Location	Temp.		URE OBSER			
	Cooler		iterii/L	ocation	Temp.	Item/Location	Tem
		1-11					
	on /cooler	37					
Spina	ch/walk-in	41					
Edds	/walk-in	40					
		1					
		0.700					
Item #		OBS	ERVATIONS A	ND CORREC	TIVE ACTIONS		
				5ta	red		
13	3-302.11	- P	law chi	cken,	above dr	assing and so	KH
	drinks in	c160	ir alas	s rsfr	iderator	in kitchen. (`
	corrected	on	Site?		U		
			6				
47	4-102 13		1 010 1/0-	1 0 1		faces not cl	
	N-1-1-1-1-	1	011 100	d Cont	act Sur	faces not cl	GON.
	NOTE, SU	SIVIN	a in a	alk-in	cooler	dirty with bo	rild-u
54	6-202.11	<u>. Pı</u>	rotective	shiel	dina no	of proved on lext to cook	
	light Fix	ture	above i	naker	table r	lext to cook	-line
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		10.0	<u> </u>		y prov	(0.60.7	
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	1/2	1 4					
erson in ch	arge: (signature)					Date	
spector	Wan Fluad	3919				Date 6/25	1/19