



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

Gross

Establishment/License # <u>4D-4 1006</u>	No. of Risk Factor/Intervention Violations	DATE <u>6/12/19</u>
Establishment type: <u>Dunkin Donuts</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:00</u>
Address: <u>308 Daniel Webster Highway</u>	Total violations	Time out: <u>10:00</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)

Chris Davis

Date: 6-12-19

License Posted Y N (circle one)

Inspector (signature)

Ivan Kwagala

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name:	TEMPERATURE OBSERVATIONS				Date:
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.	
Sausage patties	40					
Eggs / walk-in	41					
Eggs / make line	38					
Sausage / make line	39					
Sausage / Hot hold	160					

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item #	
53	6-201-12 - ceiling tiles missing above shelving by office. Note Utility Lines exposed. ^{single-use} single-use
42	4-901-11 - Observed w/ stacking of plastic pans above 3 vat sink located in Warewash station.
45	Shelving in walk-in cooler in poor repair. Note: shelving rusted.
42	Observed scoop used for ice _s in unsanitary manner. ^{stored} Note: stored on unsanitary surface between-use in coffee prep areas ^
14	4-501-114 - Sanitizer in bucket (wiping cloth bucket) observed at 00ppm. (corrected onsite)
Person in charge: (signature)	Elni Datto
Date	6/12/19
Inspector	Ivan Kwagala
Date	6/12/19



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>SP-3/107</u>	No. of Risk Factor/Intervention Violations	DATE <u>6/12/19</u>
Establishment type: <u>Dunkin Donuts</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:00</u>
Address: <u>514 Daniel Webster Highway</u>	Total violations	Time out: <u>11:10</u>
Permit Holder <u>Merrimack Donuts Inc</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

Person in Charge (signature)

Date: 6/12/19 License Posted Y N (circle one)

Ivan Kwagala
Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

050-3/107

Est. # Establishment name:

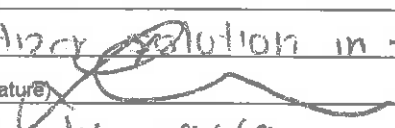
Dunkin

Date: 6/12/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Milk / Walk-in	38				
Eggs / 2 door Refrigerator	39				
Whipped cream	40				
Eggs / make-line	41				
Hot brown / cooler	40				
Sausage patties / cooler	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #		
53	Observed door light under exit door	
53	Exit door not vermin proof. Note: observed light at ^{the} bottom of exit door.	
50	5-402.11 - 2" inch air gap not provided on drain line outside walk-in cooler. Note: Air gap is required on drain lines to prevent backflow. (Repeat)	
43	4-903.11 - Single-use items in boxes stored improperly on floor. (Repeat violation)	
42	4-901.11 - Observed wet stacking of plastic pans above 3rd sink in warewash station.	
45	4-501.11 - Gaskets on 2 door refrigerator torn. Note: refrigerator located in ice machine station.	
14	Sanitizer ^{wiping} solution in empty cloths bucket is at approx.	
Person in charge: (signature) 		Date
Inspector Ivan Kwagala		Date



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HEALTH DIVISION

432 Daniel Webster Highway
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603-420-1730

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 7E 1047	No. of Risk Factor/Intervention Violations	DATE 6/12/19
Establishment type: Spartan Pizza	No. of Repeat Risk Factor/Intervention Violations	Time in: 11:10
Address: 733 Daniel Webster Hwy	Total violations	Time out: 12:15
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone # 424-666	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

Potentially Hazardous Food Time/Temperature

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

Consumer Advisory

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

Highly Susceptible Populations

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

Chemical

Compliance status	COS	R	V
25 IN OUT N/A Food additives: approved & used properly			P/Pf/C
26 IN OUT Toxic substances properly identified, stored, & used			P/Pf/C

Conformance with Approved Procedures

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

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

Proper Use of Utensils

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

Utensils, Equipment and Vending

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

Physical Facilities

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

Person in Charge (signature)

Date: **6/12/19** License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name:	Date:			
TEMPERATURE OBSERVATIONS					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Cut Sausage / maker	43	steak / grill	165		
Salad / Refrigerator	41				
Ham / walk-in	30				
meat balls / walk-in	32				
Turkey / walk-in	35				
Eggs / walk-in	38				
Aden chicken / Refrigerator	40				
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item #					
53	G-201-11 - Floor behind cook-line equipment dirty with heavy grease.				
	Good job guys! CDC five risk factors are met.				
Person in charge: (signature)					Date 6/12/19
Inspector I van Kwagala					Date 6/12/19



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>TE 1030-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>6/12/19</u>
Establishment type: <u>7 Eleven</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:10</u>
Address: <u>728 Daniel Webster</u>	Total violations	Time out: <u>13:00</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Brian Blackwelder

Person in Charge (signature)

Date: 6/12/19 License Posted Y N (circle one)

Ivan Kwagala

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
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603-420-1730

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE <u>6/11/19</u>
Establishment type: <u>Holiday Inn</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:06</u>
Address: <u>4 Amherst Rd</u>	Total violations	Time out: <u>9:50</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

Good Retail Practices

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

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

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

Person in Charge (signature)

Date: 6-11-19

License Posted ☒ N (circle one)

Inspector (signature)

Follow up: YES ☒ (circle one) Follow up Date: 6/11/19



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

G166H

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE 6/11/19
Establishment type: Burger King	No. of Repeat Risk Factor/Intervention Violations	Time in: 9:50
Address: 2 Ambrose Rd	Total violations	Time out: 10:50
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

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

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

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

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

Person in Charge (signature) Genesis Ramad	Date: 6/11/19 License Posted <input checked="" type="radio"/> Y <input type="radio"/> N (circle one)
Inspector (signature) Ivan Kwojola	Follow up: YES <input checked="" type="radio"/> NO (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # Establishment name: Burger King Date: 6/11/19

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Ham / walk-in	35				
Lettuce / walk-in	25				
Nuggets / ^{hot} hold	155				
Fish / hot hold	164				
Eggs / hot hold	135				
Beef patties	152				
Milk / Reach-in	35				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
14	2 4-501.114 - Chemical sanitizer in 3 vat sink is at 00ppm. Note: No sanitizer but manager obtained sanitizer from other location Burger King.
53	6-201.11 - Ceiling tiles above work station dirty with debris. Vent above 2 vat sink leaking.
53	Ceiling tile missing above ice machine.
53	Exit door not vermin proof. Note: observed light under exit door.

Person in charge: (signature)

Genesis Bonet

Date 6/11/19

Inspector

Ivan Kwagala

Date 6/11/19



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>B 1324-24</u>	No. of Risk Factor/Intervention Violations	DATE <u>8/11/19</u>
Establishment type: <u>Community Hospice</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:50</u>
Address: <u>210 Naticook Rd</u>	Total violations	Time out: <u>11</u>
Permit Holder <u>Home Health</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS & ID PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status		COS	R	V
Supervision				
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
Employee Health				
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Management, all employees knowledge, responsibilities and reporting			P/Pf
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper use of restriction and exclusion			P
Good Hygienic Practices				
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper eating, tasting, drinking, tobacco use			P/C
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT	No discharge from eyes, nose and mouth			C
Preventing contamination by Hands				
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Hands clean and properly washed			P/Pf
7 <input checked="" type="radio"/> IN <input type="radio"/> OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C
Approved Source				
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Food obtained from approved source			P/Pf/C
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Food received at proper temperature			P/Pf
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Food in good condition, safe, & unadulterated			P/Pf
12 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Required records available: shellstock tags, parasite destruction			P/Pf/C
Protection from Contamination				
13 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Food separated & protected			P/C
14 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 <input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P
Good Retail Practices				
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation				
Safe Food and Water				
28	Pasteurized eggs used where required			P
29	Water & Ice from approved source			P/Pf/C
30	Variance obtained for specialized processing methods			PF
Food Temperature Control				
31	Proper cooling methods used: adequate equipment for temperature control			Pf/C
32	Plant food properly cooked for hot holding			Pf
33	Approved thawing methods used			C
34	Thermometers provided and accurate			Pf/C
Food Identification				
35	Food properly labeled: original container			Pf/C
Prevention of Food Contamination				
36	Insects, rodents, & animals not present			Pf/C
37	Contamination prevented during food preparation, storage & display			P/Pf/C
38	Personal cleanliness			Pf/C
39	Wiping cloths: properly used & stored			C
40	Washing fruits & vegetables			C
Potentially Hazardous Food Time/Temperature				
16 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Proper cooking time & temperature			P/Pf/C
17 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Proper reheating procedures			P
18 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Proper cooling time & temperatures			P
19 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Proper hot holding temperatures			P
20 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Proper cold holding temperatures			P
21 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Proper date marking and disposition			P/Pf
22 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A NO Time as a public health control: procedures and records			P/Pf/C
Consumer Advisory				
23 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Consumer advisory provided for raw or undercooked foods			Pf
Highly Susceptible Populations				
24 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Pasteurized foods used; prohibited foods not offered			P
Chemical				
25 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Food additives: approved & used properly			P/Pf/C
26 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Toxic substances properly identified, stored, & used			P/Pf/C
Compliance with Approved Procedures				
27 <input checked="" type="radio"/> IN <input type="radio"/> OUT	N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

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

Safe Food and Water				
28	Pasteurized eggs used where required			P
29	Water & Ice from approved source			P/Pf/C
30	Variance obtained for specialized processing methods			PF
Food Temperature Control				
31	Proper cooling methods used: adequate equipment for temperature control			Pf/C
32	Plant food properly cooked for hot holding			Pf
33	Approved thawing methods used			C
34	Thermometers provided and accurate			Pf/C
Food Identification				
35	Food properly labeled: original container			Pf/C
Prevention of Food Contamination				
36	Insects, rodents, & animals not present			Pf/C
37	Contamination prevented during food preparation, storage & display			P/Pf/C
38	Personal cleanliness			Pf/C
39	Wiping cloths: properly used & stored			C
40	Washing fruits & vegetables			C
Proper Use of Utensils				
41	In-use utensils properly stored			C
42	Utensils, equipment & linens: properly stored, dried, & handled			C
43	Single-use/single-service articles: properly stored & used			P/C
44	Gloves used properly			C
Utensils, Equipment and Vending				
45	Food and non-food contact surfaces cleanable, Properly designed, constructed, & used			P/Pf/C
46	Warewashing: installed, maintained, & used: test strips			Pf/C
47	Non-food contact surfaces clean			C
Physical Facilities				
48	Hot & cold water available adequate pressure			Pf
49	Plumbing installed, proper backflow devices			P/Pf/C
50	Sewage & waste water properly disposed			P/Pf/C
51	Toilet facilities properly constructed, supplied, & cleaned			Pf/C
52	Garbage & refuse properly disposed, facilities maintained			C
53	Physical facilities installed, maintained, & clean			P/Pf/C
54	Adequate ventilation & lighting, designated areas used			C
Person in Charge (signature) <u>Ivan Kwagala</u> Date: <u>8/11/19</u> License Posted <input checked="" type="radio"/> Y <input type="radio"/> N (circle one)				
Inspector (signature) <u>Ivan Kwagala</u> Follow up: <input checked="" type="radio"/> YES <input type="radio"/> NO (circle one) Follow up Date:				

Temperatures are good. NO violations observed during inspection



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 50-4/054	No. of Risk Factor/Intervention Violations	DATE 6/11/19
Establishment type: Dominos Pizza	No. of Repeat Risk Factor/Intervention Violations	Time in: 11:30
Address: 456 Daniel Webster Highway	Total violations	Time out: 12:00
Permit Holder North Pole	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Tracy Claus
Person in Charge (signature)
Ivan Kwagala
Inspector (signature)

Date: **6/11/19** License Posted **(Y)** N (circle one)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Grash

Establishment/License # <u>30/003-2</u>	No. of Risk Factor/Intervention Violations	DATE <u>6/13/19</u>
Establishment type: <u>Sweet Ginger 2</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:00</u>
Address: <u>6 Dobson Way Unit</u>	Total violations	Time out: _____
Permit Holder <u>KODAI LLC</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

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

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

Person in Charge (signature)

Date: 6/13/19 License Posted ☒ N (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name:	Sweet Ginger 2				Date:	6/13/19
TEMPERATURE OBSERVATIONS							
Item/Location		Temp.	Item/Location		Temp.	Item/Location	
Chicken / maker		40	Fried chicken / walk-in		39		
Spaghetti / maker		40	Curry soup / stove		170		
Eggs / Roach in		45					
Rice / cooker		140					
Shrimp / maker		39					
Beef / Roach in		39					
Rice / walk-in							
Beef / walk-in		38					
OBSERVATIONS AND CORRECTIVE ACTIONS							
Item #							
53	G-201-11 - Floor under cook-line equipment dirty with greasy build-up.						
13	3-302-11 Floor eggs stored up above fried chicken in walk-in cooler. C stored properly during inspection						
14	4-501-114- Sanitizer in dish machine is at 00ppm. (corrected)						
47	4-601-11- Ice machine plat- dirty with white-like substance.						
53	6-201-11 - Floor under shelving dirty in food storage room. Floor under 3 val sink dirty.						
21	3-501-16 - Date marking on prepped foods not provided in walk-in cooler. (corrected)						
26	7-102-11 - Common name on working chemical spray bottles not labeled.						
Person in charge: (signature)						Date	
Inspector Ivan Kwajala						Date 6/13/19	

(Corrected)



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

6/13/19

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE <u>6/13/19</u>
Establishment type: <u>McDonald's</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:15</u>
Address: <u>9 Dobson way</u>	Total violations	Time out: <u>11:00</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status	COS	R	V
Supervision			
1 IN OUT			Pf
Employee Health			
2 IN OUT			P/Pf
3 IN OUT			P
Good Hygienic Practices			
4 IN OUT NO			P/C
5 IN OUT			C
Preventing contamination by Hands			
6 IN OUT NO			P/Pf
7 IN OUT N/A NO			P/Pf
8 IN OUT			Pf/C
Approved Source			
9 IN OUT			P/Pf/C
10 IN OUT N/A NO			P/Pf
11 IN OUT			P/Pf
12 IN OUT N/A NO			P/Pf/C
Protection from Contamination			
13 IN OUT N/A			P/C
14 IN OUT N/A			P/Pf/C
15 IN OUT N/A			P
Potentially Hazardous Food Time/Temperature			
16 IN OUT N/A NO			P/Pf/C
17 IN OUT N/A NO			P
18 IN OUT N/A NO			P
19 IN OUT N/A NO			P
20 IN OUT N/A			P
21 IN OUT N/A NO			P/Pf
22 IN OUT N/A NO			P/Pf/C
Consumer Advisory			
23 IN OUT N/A			Pf
Highly Susceptible Populations			
24 IN OUT N/A			P
Chemical			
25 IN OUT N/A			P/Pf/C
26 IN OUT			P/Pf/C
Conformance with Approved Procedures			
27 IN OUT N/A			P/Pf

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection R = repeat violation

	COS	R	V
Safe Food and Water			
28			P
29			P/Pf/C
30			PF
Food Temperature Control			
31			Pf/C
32			Pf
33			C
34			Pf/C
Food Identification			
35			Pf/C
Prevention of Food Contamination			
36			Pf/C
37			P/Pf/C
38			Pf/C
39			C
40			C
Proper Use of Utensils			
41			C
42			C
43			P/C
44			C
Utensils, Equipment and Vending			
45			P/Pf/C
46			Pf/C
47			C
Physical Facilities			
48			Pf
49			P/Pf/C
50			P/Pf/C
51			Pf/C
52			C
53			P/Pf/C
54			C

Person in Charge (signature)

Date: 6/13/19 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>SD 1003-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>6/13/19</u>
Establishment type: <u>Shaw's</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:00</u>
Address: <u>7 Continental Blvd</u>	Total violations	Time out: <u>10:20</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status	COS	R	V
Supervision			
1 IN OUT			Pf
Employee Health			
2 IN OUT			P/Pf
3 IN OUT			P
Good Hygienic Practices			
4 IN OUT			P/C
5 IN OUT			C
Preventing contamination by Hands			
6 IN OUT			P/Pf
7 IN OUT			P/Pf
8 IN OUT			Pf/C
Approved Source			
9 IN OUT			P/Pf/C
10 IN OUT			P/Pf
11 IN OUT			P/Pf
12 IN OUT			P/Pf/C
Protection from Contamination			
13 IN OUT			P/C
14 IN OUT			P/Pf/C
15 IN OUT			P

Compliance status	COS	R	V
Potentially Hazardous Food Time/Temperature			
16 IN OUT			P/Pf/C
17 IN OUT			P
18 IN OUT			P
19 IN OUT			P
20 IN OUT			P
21 IN OUT			P/Pf
22 IN OUT			P/Pf/C
Consumer Advisory			
23 IN OUT			Pf
Highly Susceptible Populations			
24 IN OUT			P
Chemical			
25 IN OUT			P/Pf/C
26 IN OUT			P/Pf/C
Conformance with Approved Procedures			
27 IN OUT			P/Pf

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 6/13/19 License Posted Y N (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>4D 1056-2</u>	No. of Risk Factor/Intervention Violations	DATE <u>6/13/19</u>
Establishment type: <u>Rapid Refill</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:00</u>
Address: <u>1 Peachtree</u>	Total violations	Time out: _____
Permit Holder <u>Mps Corporation</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 6/13/19 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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

47. Food shelving dirty on sales floor.



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

6/19/19

Establishment/License # 2B/003	No. of Risk Factor/Intervention Violations	DATE 6/19/19
Establishment type: Friendly's	No. of Repeat Risk Factor/Intervention Violations	Time in: 9:00
Address: 710 Milford Road	Total violations	Time out: 10:00
Permit Holder Friendly's	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

Good Retail Practices

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

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

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

Person in Charge (signature)

Date: **6/19/19** License Posted ☒ Y ☐ N (circle one)

Ivan Kwogala

Inspector (signature)

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



Inspector



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Gresh

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 2B/36 Unit 2B	No. of Risk Factor/Intervention Violations	DATE 6/19/19
Establishment type: Xing Wang	No. of Repeat Risk Factor/Intervention Violations	Time in: 12:00
Address: 707 Milford Rd	Total violations	Time out: 12:40
Permit Holder Jin Fa Wu	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)

Ivan Kwagala

Date: 6/19/19

License Posted ☒ N (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>28-1360</u>	No. of Risk Factor/Intervention Violations	DATE <u>6/19/19</u>
Establishment type: <u>6109105</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:20</u>
Address: <u>707 Millford Rd</u>	Total violations	Time out: <u>12:00</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature)

Date: 6/19/19 License Posted ☒ N (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

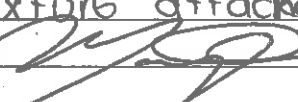
603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # <u>22/30</u>		Establishment name: <u>Giorgio's</u>		Date: _____			
TEMPERATURE OBSERVATIONS							
Item/Location		Kitchen	Temp.	Item/Location	Temp.	Item/Location	Temp.
Tuna / maker			41	Sausage / Reach-in	50	Basement	
Lasagna / maker			40	Chicken / Reach-in	49	Potatoes / walk-in	31
Turkey / Reach-in			41	Chicken Kabob	52	Spaghetti / walk-in	32
Shrimp / Reach-in			40				
Spinach / Reach-in			42	cook in		Bar	
Tomatoes / Reach-in			40	Scallops	170	Milk / refrigerator	40
Baked potatoes			44				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
20	3-501.16 - Sausage, chicken and chicken kabob in reach-in cooler under grill not held at the proper cold hold temperature. Note: held between 49-52 degrees.
47	4-602.13 - White plate in ice machine dirty with build-up in basement. Interior top of dish machine dirty with build-up. Glass wash equipment dirty with grease and food waste in dish machine room.
53	6-201.11 - Floor and wall FRP dirty in dish machine room. Floor under 2 door refrigerator dirty in bag-in box storage. Floor under walk-in cooler shelving dirty. Base board under 2 vat sink and mixer is missing in basement. Observed hole above walk-in cooler door.
54	Light fixture attached to vent hood in basement not shielded
Person in charge: (signature) 	
Inspector	Ivan Kwagala

Light out in vent hood.



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

6/19/19

Establishment/License # 2B/003	No. of Risk Factor/Intervention Violations	DATE 6/19/19
Establishment type: Friendly's	No. of Repeat Risk Factor/Intervention Violations	Time in: 9:00
Address: 710 Milford Road	Total violations	Time out: 10:00
Permit Holder Friendly's	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection R = repeat violation

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

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

Person in Charge (signature)

Date: **6/19/19** License Posted ☒ N (circle one)

Ivan Kwogala

Inspector (signature)

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



Date _____



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 28 1360	No. of Risk Factor/Intervention Violations	DATE 6/19/19
Establishment type: 6109105	No. of Repeat Risk Factor/Intervention Violations	Time in: 10:40
Address: 707 Millford Rd	Total violations	Time out: 12:00
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 6/19/19 License Posted ☒ N (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 25/36 Establishment name: Giorgios

Date: _____

TEMPERATURE OBSERVATIONS

Item/Location	Kitchen	Temp.	Item/Location	Temp.	Item/Location	Temp.
Tuna / maker		41	Sausage / Reach-in	50	Basement	
Lasagna / maker		40	Chicken / Reach-in	49	Potatoes / walk-in	31
Turkey / Reach-in		41	Chicken kabob	52	Spaghetti / walk-in	32
Shrimp / Reach-in		40				
Spinach / Reach-in		42	cookin		Bar	
Tomatoes / Reach-in		40	Scallops	170	Milk / refrigerator	40
Baked potatoes		44				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
20	3-501.16 - Sausage, chicken and chicken kabob in reach-in cooler under grill not held at the proper cold hold temperature. Note: held between 49-52 degrees.
47	4-602.13 - White plate in ice machine dirty with build-up in basement. Interior top of dish machine dirty with build-up. Ware wash equipment dirty with grease and food waste in dish machine room.
53	6-201.11 - Floor and wall FRP dirty in dish machine room. Floor under 2 door refrigerator dirty in bag-in box storage. Floor under walk-in cooler shelving dirty. Base board under 2 vat sink and mixer is missing in basement. Observed hole above walk-in cooler door.
54	Light fixture attached to vent hood in basement not shielded
Person in charge: (signature)	Date
Inspector	Date

Light out in vent hood.



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>2B/360 Unit 2B</u>	No. of Risk Factor/Intervention Violations	DATE <u>6/19/19</u>
Establishment type: <u>Xing Wang</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:00</u>
Address: <u>707 Milford Rd</u>	Total violations	Time out: <u>12:40</u>
Permit Holder <u>Jin Fu Wu</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature) Ivan Kwagala Date: 6/19/19 License Posted ☒ N (circle one)

Inspector (signature) Ivan Kwagala Follow up: YES ☒ NO (circle one) Follow up Date:

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MERRIMACK FIRE DEPARTMENT

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	DATE <u>6/20/19</u>
Establishment type: <u>Home Depot</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:15</u>
Address: <u>721 Milford Rd</u>	Total violations	Time out: <u>9:40</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

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

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

COS = corrected on-site during inspection R = repeat violation

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

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

Person in Charge (signature)

Date: 6/20/19 License Posted Y N (circle one)

Ivan Kwagala

Inspector (signature)

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

47. Food shelving dusty.



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>2B1028</u>	No. of Risk Factor/Intervention Violations	DATE <u>6/20/19</u>
Establishment type: <u>725 A Dunkin</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:40</u>
Address: <u>725 Milford Rd</u>	Total violations	Time out: <u>10:10</u>
Permit Holder <u>CASA Donuts</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

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

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

COS = corrected on-site during inspection R = repeat violation

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

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

Person in Charge (signature) Ivan Kwagala Date: 6/20/19 License Posted ☒ Y ☐ N (circle one)

Inspector (signature) Ivan Kwagala

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # SD-4/008	No. of Risk Factor/Intervention Violations	DATE 6/25/19
Establishment type: Buckley's Great	No. of Repeat Risk Factor/Intervention Violations	Time in: 13:09
Address: 438 Daniel Webster Highway	Total violations	Time out: 2:09
Permit Holder Buckley	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

Good Retail Practices

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

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

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

Person in Charge (signature)

Date: **6/25/19** License Posted ☒ Y ☐ N (circle one)

Inspector (signature) **Ivan Kwagala**

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name:	Date:			
TEMPERATURE OBSERVATIONS					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Tomatoes / walk-in	610				
Ranch salad / walk-in	39				
Steak / walk-in	38				
Potatoes / Reach-in	41				
Milk / Ice -refrigerator	35				
Ham	35				
Soup / stove	165				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
43	4-903.11 - Single-use item not stored in the original protective package or stored by using other means that afford protection from contamination in storage located in basement.
45	4-501.11 - Shelving in walk-in cooler not maintained properly. Note: paint peeling off shelving.
47	4-602.13 - ice machine plate accumulating residues.
53	6-201.11 - Wall above warewash equipment dirty with debris.
54	6-202.12 - Protective shielding not provided light bulbs in cook-line area.

Person in charge: (signature)

Date 6/25/19

Inspector Ivan Kwagala

Date 6/25/19

Chauhan



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>201028</u>	No. of Risk Factor/Intervention Violations	DATE <u>6/25/19</u>
Establishment type: <u>Luna Caprese</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:00</u>
Address: <u>75 Daniel Webster Highway</u>	Total violations	Time out: <u>12:30</u>
Permit Holder <u>A BCA PRT LLC</u>	Risk Category <u>3</u>	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOOD-BORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 6/25/19 License Posted ☒ N (circle one)

Ivan Kwagala
Inspector (signature)

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

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 20		Establishment name: Lora Capress		Date: 6/25/19	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Milk / cooler	41				
Chicken / cooler	37				
Spinach / walk-in	41				
Eggs / walk-in	40				
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item #	stored				
13	3-302.11 - Raw chicken, above dressing and soft drinks in clear glass refrigerator in kitchen. (corrected onsite)				
47	4-602.13 . Non food contact surfaces not clean. Note: shelving in walk-in cooler dirty with build-up				
54	G-202.11 . Protective shielding not provided on light fixture above maker table next to cook-line stove. (protective shielding provided)				
Person in charge: (signature) [Signature]					
Date 6/25/19					
Inspector Ivan Kwagala					
Date 6/25/19					



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>2E/002-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>6/25/19</u>
Establishment type: <u>Dunkin</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:00</u>
Address: <u>2 Bowers Landing</u>	Total violations	Time out: <u>11:00</u>
Permit Holder <u>A. T. O. M.</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 6/25/19 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 2E 1002 Establishment name: _____

Date: _____

TEMPERATURE OBSERVATIONS

TEMPERATURE OBSERVATIONS					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Milk / walk-in	41				
Eggs / walk-in	42				
Hash brown / maker	36				
Sauce					
Sausage patties	160				

[illegible]

Item #	OBSERVATIONS AND CORRECTIVE ACTIONS
8	5-202.12 - Handwashing sinks throughout not equipped to provide hot water at a temperature of at least 38°C (100°F). Note: hot water at sinks observed at 69°F. (request closing until Hot water fixed)
35	3-302.12 - Bulk container of sugar not properly labeled with a common name in service area station. (Repeat violation)
54	6-202.11 - No protective shielding on light fixture in walk-in cooler.

Person in charge: (signature)

Inspector

Ivan Kwagala

Date _____

Date 6/25/19



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

6768N

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>5D-41005</u>	No. of Risk Factor/Intervention Violations	DATE <u>6/25/14</u>
Establishment type: <u>A-L Prime</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>2:00</u>
Address: <u>426 Daniel Webster Highway</u>	Total violations	Time out: <u>4:40</u>
Permit Holder <u>A-L Prime</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature) Ivan Kwagala

Date: 6/25

License Posted ☒ N (circle one)

Inspector (signature)

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

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

[illegible]

ikwagala @ merrimack.nh.gov



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

Gresh

Establishment/License # SD-4/008	No. of Risk Factor/Intervention Violations	DATE 6/25/19
Establishment type: Buckley's Great	No. of Repeat Risk Factor/Intervention Violations	Time in: 13:00
Address: 438 Daniel Webster Highway	Total violations	Time out: 2:00
Permit Holder Buckley	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

Good Retail Practices

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

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

Safe Food and Water

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

Food Temperature Control

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

Food Identification

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

Prevention of Food Contamination

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

Proper Use of Utensils

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

Utensils, Equipment and Vending

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

Physical Facilities

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

Person in Charge (signature)

Date: **6/25/19** License Posted ☒ N (circle one)

Ivan kwagala

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name:	Date:			
TEMPERATURE OBSERVATIONS					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Tomatoes / walk-in	41.0				
Ranch salad / walk-in	39				
steak / walk-in	38				
Potatoes / Reach-in	41				
Milk / Frs -refrigerator	35				
Ham	35				
Soup / stove	165				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
43	4-903.11 - Single-use item not stored in the original protective package or stored by using other means that afford protection from contamination in storage located in basement.
45	4-501.11 - Shelving in walk-in cooler not maintained properly. Note: paint peeling off shelving.
47	4-602.13 - ice machine plate accumulating residues.
53	6-201.11 - Wall above warewash equipment dirty with debris.
54	6-202.12 - Protective shielding not provided ^{on} light bulbs in cook-line area.

Person in charge: (signature)	Date 6/25/19
Inspector Ivan Kwagala	Date 6/25/19

Chau



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

6/25/19

Establishment/License # <u>2D1028</u>	No. of Risk Factor/Intervention Violations	DATE <u>6/25/19</u>
Establishment type: <u>Luna Caprese</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:00</u>
Address: <u>75 Daniel Webster Highway</u>	Total violations	Time out: <u>12:30</u>
Permit Holder <u>A BCA PRT LLC</u>	Risk category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

Good Retail Practices

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

Person in Charge (signature)

Date: 6/25/19 License Posted ☒ N (circle one)

Ivan Kwagala
Inspector (signature)

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

