

HEALTH DIVISION

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

Green

Establishment	t/License # Auntic Annes		No. (of Ris	k Fai	ctor/Intervention	n Violations		DATE :	-79-1020		
Establishment												
	Premium owners BLUO +	1	40. 01 A	epear	HISK	C Factor/Interve			ime out	11:06		
Permit Holder	Chestnut land co	¥ 64		Diale C	·		Total violations	· Tulino				
Inspection Type	De Provisional X Routin		F/U	Risk C		Complaint	Capacity Other	Teleph	one #			
	FOODBORNE IL	LNESS	FISK FAC	TORS	AND	PUBLIC HEALTH	INTERVENTIONS					
Ci	ircle designated compliance status (IN, OUT, N	I/A) for e	each item				Mark "Y" in appropriat	te box for COS	and/or R			
Compliance statu	IN=in compliance OUT=not in compli	iance No	O=not obs	erved	N/A=I	not applicable CO	S=corrected on-site R=re	peat violation				
Compilation state	Supervision	1008	SR	V	C	ompliance status	ntially Hazardous Fo	nd Time(Tan	CO	S R V		
1(I) OUT	Person in charge present, demonstrates			Pf	16	IN OUT N/A(NO	Proper cooking time & te	moerature	ibelamie	P/Pf/		
	knowledge and performs duties				17	IN OUT N/A NO	Proper reheating proced	ures		P		
	Employee Health Management, ali employees knowledge,	1			18	IN OUT N/A NO	Proper cooling time & te	mperatures		P		
2 NO OUT	responsibilities and reporting.		F	P/Pf	20	IN OUT N/A NO	Proper hot holding tempor Proper cold holding tempor			P		
3 OUT	Proper use of restriction and exclusion			P	21		Proper date marking and			P/Pf		
4 12 21 22	Good Hygienic Practices		/		22	IN OUT NA NO	Time as a public health of			P/Pf/C		
4 INOUT NO	Proper eating, tasting, drinking, tobacco use No discharge from eyes, nose and mouth			7/ C O			procedures and records			1 1777		
9 110 001	Preventing contamination by Hands						Consumer A					
6 NOUT NO	Hands clean and properly washed		I P	P/Pf	23	IN OUT NA	Consumer advisory provi undercooked foods	ided for raw or		Pf		
7 NOUT N/A NO	No bare hand contact with RTE food or a pre-		 -				Highly Susceptible	Population	· ·			
, MOOT NAMO	approved alternative procedure properly allow	red	P.	/Pf	24	IN OUT (VA)	Pasteurized foods used;			T		
8 (IN)OUT	Adequate handwashing sinks properly supplie	d	l l P	f/C	24	IIV OOT WAD	not offered			P		
	and accessible Approved Source				0.5	101 01 (= 6111)	Chemic		-			
9(IN)OUT	Food obtained from approved source		I P/F	Pf/C		IN OUT(N/A)	Food additives: approved Toxic substances properly			P/Pf/C		
10 IN OUT N/A (10	Food received at proper temperature			/Pf	260	NOUT	& used	y adentined, st	леа,	P/Pf/C		
11 (N) UT	Food in good condition, safe, & unadulterated		P/	/Pf		Co	informance with Appl	roved Prace	dures			
	Required records available: shellstock tags,		P/F	Pf/C	27	IN OUT WA	Compliance with variance	e, specialized		P/Pf		
	parasite destruction Protection from Contamination			1 1			Process, & HACCP plan					
13 IN OUT N/A	Food separated & protected		l þ.	/C		Risk factors a	re improper practices or p	rocedures ide	ntified ac ti	_ no most		
14 IN OUT N/A	Food-contact surfaces: cleaned & sanitized			Pf/C		Prevalent cont	ributing factors of foodbor	ne illness or in	iurv. Public	Health		
15 IN OUT NA	Proper disposition of returned, previously		F			interventions a	ere control measures to pro	event foodborn	e iliness or	r injury.		
	Served, reconditioned, & unsafe food		Good	Retail	Drog	inne	7/1					
	Good retail practices are preventative m	easures	to control	the ad	dition	of pathogens, che	micals, and physical object	ts into foods.				
Mark "X" in box	if numbered item is not in compliance Mark	"X" on a	appropriate	e box fo	r CO	S and/or R COS	= corrected on-site durin	g inspection		at violation		
	Safe Food and Water	cos	RIV	_				11	cos	RV		
8 Pasteurized eg	gs used where required		T F	2	41	In-use utensils	Proper Use of properly stored	Utensiis		I I C		
9 Water & Ice from	om approved source		P/P	Y/C	42	Utensils, equipr	nent & linens: properly store	ed, dried, & hand	led	C		
0 Variance obtain	ned for specialized processing methods		P	F	43	Single-use/sin	gle-service articles: prope	rly stored & us	ed	P/C		
. Proper cooling	Food Temperature Control methods used: adequate equipment for	1			44	Gloves used p						
temperature co			Pf/	/C		Food and non	Utensils, Equipment food contact surfaces clea	and vendin	5			
2 Plant food prop	perly cooked for hot holding		P	f	45		ned, constructed, & used	21100151	-	P/Pf/C		
3 Approved thaw	ving methods used				46	Warewashing:	installed, maintained, & us	sed: test strips		Pf/C		
4 Thermometers	provided and accurate Food identification		Pf/	C	47	Non-food conta	act surfaces clean	-28 26		C		
5 Food properly	labeled: original container		Pf/	C	48	Hot & cold wat	Physical Fac er available adequate pres	HITIES		Pf		
	Prevention of Food Contamination			-	49		lled, proper backflow devi			P/Pf/C		
6 Insects, rodent	s, & animals not present		Pf/	С	50	Sewage & was	te water properly disposed	d		P/Pf/C		
6 Insects, rodent 7 Contamination pr 8 Personal clean	revented during food preparation, storage & displa	У	P/Pt		51	Toilet facilities	properly constructed, supp	olied, & cleane	d	Pf/C		
Wiping cloths:	properly used & stored	+	Pf/I	_	52		use properly disposed, fac es installed, maintained, &		ed	C		
Wiping cloths: p Washing fruits			C		54	Adequate venti	lation & lighting, designate	ed areas used		P/Pf/C		
- -		\mathbf{x}					<u> </u>					
Person in Charge	a (clanatura)	1			<u> </u>		labor					
CIAOII III CIIAIY	· fordigingine	141	LULL	1		Date:	Licens	e Posted	Y (1')(ci	rcle one)		
	0 0 / 1						+					
nspector (signatu	ure) > 1/1					Follow up: Y	ES (NO) (circle one) Fo	ollow up Dat	e:			
	1.0						()(oiron onlo) i (up wat				

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est.#	Establishm	ent name: գայո	A Annes TEMPERATURE OBSER	V// 1/2/1/2/2	Date: 6-24-2020	
İte	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
						1011101
						
14		OBSER	VATIONS AND CORREC	TIVE ACTIONS		
Item #						
	Backroom:					
2-201.11		stok che-die	a in refrigerator w	Sun Consul admin		
						10
	Zerrected ()	no me a last by.	Discossed designad	HEG WHICH HOLL	em ployee foot.	
			,			
					<u> </u>	
			<u> </u>			
Person in c	harge: (signature)	Munes	S TREOUR		Date Lo G	7-2600
Inspector	8-5-	la			Date 6 - 29	-2020



HEALTH DIVISION

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

Green

Establishmen	t/License #Lindt cnocolate		No. o	f Risk	< Fa	ctor/Interven	tion Violations	6	DATE	6/20	7 12020
Establishmen	t type:	1	Vo. of Re	neat	Riek	Factor/Inter	rvention Violations	18	Γime in:	10:	00
	31		10. 01 110	pout	TIIOI	CT GOLOT/IIILE		<u> </u>	Time ou	iti v C	.00
Permit Holder	Premion outlet Blud t	¥ 361	I D	-1. 0	. 1 .		Total violations	9			
Inspection Typ				isk C			Capacity	Teleph	one #		
mapecuon ryp	oe Provisional Routir	ie	☐ F/U	PARA	L] Complaint	Other				
C	ircle designated compliance status (IN, OUT, I	LINESS	MISK FAG	IORS.	ANU	PUBLIC HEAL	TH INTERVENTIONS				
	IN=in compliance OUT=not in comp	liance N	O=not obse	rved I	N/A=	not applicable. C	Mark "X" in appropriate	box for COS	and/or H	<u> </u>	
Compliance statu	IS	CO	SR	V	С	ompliance stat	US	at violation	IC	OS F	R V
	Supervision				-	Po	tentially Hazardous Food	Time/Ten	nperatu	re	
1 (N) OUT	Person in charge present, demonstrates		F	Pf .	16	S IN OUT NAME	O Proper cooking time & tem	perature			P/Pf/C
	knowledge and performs duties		<u></u>	-	17	IN OUT (N/A)N	O Proper reheating procedur	es			Р
	Employee Health Management, all employees knowledge,				18	IN OUT NA N	O Proper cooling time & temp	eratures			P
2(N) OUT	responsibilities and reporting.		P/	Pf	19	OUT N/A	O Proper hot holding tempera	atures			Р
3(IN) OUT	Proper use of restriction and exclusion			,	21	OUT N/A N	Proper cold holding temper O Proper date marking and d	atures	-+	+	P
	Good Hyglenic Practices							sposition	-+	-	P/Pf
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use		P/	C	22	IN OUT(NA)N	procedures and records	MOI.			P/Pf/C
5 OUT	No discharge from eyes, nose and mouth						Consumer Adv	isorv			
	Preventing contamination by Hand	3				NOTE OF	Consumer advisory provide	d for raw or			
6 IN DUT NO	Hands clean and properly washed		P/.	Pf	23	IN OUT (VA)	undercooked foods	C TOT TENT OF			Pf
7 DOUT N/A NO	No bare hand contact with RTE food or a pre	-	P/I	24			Highly Susceptible F	notelugo	2		
	approved alternative procedure properly allow	ved	<u> </u>		24	IN OUT WA	Pasteurized foods used; pr				T _
8 NOUT	Adequate handwashing sinks properly supplied	∍d	Pf/		24	IN OUT MA	not offered			_ _	P
	and accessible		' "				Chemical				
O CIVIDUE	Approved Source				25	IN OUT WAD	Food additives: approved &	used proper	rly	T	P/Pf/C
9 ON OUT NA GO	Food obtained from approved source		P/P		26	(N OUT	Toxic substances properly i				
11(N 2)UT	Food received at proper temperature		P/F	_			& used				P/Pf/C
	Food in good condition, safe, & unadulterated Required records available: shellstock tags,		P/F	7			Conformance with Appro-	ved Proce	dures		
12 IN OUT WANO	parasite destruction		P/Pt	/C	27	IN OUT I	Compliance with variance,	specialized			P/Pf
	Protection from Contamination		<u> </u>			<u>~</u>	Process, & HACCP plan				1.7(1)
13 (INDOUT N/A	Food separated & protected		P/0			Diels feeters					
14 OUT N/A	Food-contact surfaces: cleaned & sanitized	-	P/Pf			Prevalent of	s are improper practices or pro- entributing factors of foodborne	cedures idei	ntified as	the mo	st
15 IN OUT WA	Proper disposition of returned, previously	_		_		intervention	s are control measures to previous	illiness or inj	ury. Publ	ic Heal	(h
10 IN 001 WA	Served, reconditioned, & unsafe food		P				o are control measures to previ	ent loodborn	e iliness	or injury	у.
			Good	letail i	Prac	ices					
Mark "V" in how	Good retail practices are preventative n	neasures	to control t	he add	lition	of pathogens, cl	nemicals, and physical objects	into foods.			
IVIZIN X III DUX	if numbered item is not in compliance Marl	COS	appropriate	box for	r COS	Sand/or R C	OS = corrected on-site during i	nspection	R = repe		
	Safe Food and Water	[003]	RV						CO	SR	V
28 Pasteurized eg	igs used where required		P		41	Llo uso utoos	Proper Use of Ut	ensils			
29 Water & Ice fro	om approved source		P/Pf/	C	42		sils properly stored ipment & linens: properly stored,	dried 9 has		+	C
30 Variance obtain	ned for specialized processing methods		PF		43	Single-use/s	single-service articles: properly	etored & use	nea	+-	C P/C
	Food Temperature Control				44	Gloves used		SIGNEG OF FIRE	3G	+	C
Proper cooling	methods used: adequate equipment for		Desc				Utensils, Equipment a	nd Vendin	(1)		
temperature co			Pf/C	'	45	Food and no	on-food contact surfaces cleans	hle	8		
	perly cooked for hot holding		Pf		45	Properly des	signed, constructed, & used				P/Pf/C
Approved thaw	ing methods used		C] [46	Warewashin	g: installed, maintained, & use	d: test strips		_	Pf/C
34 Thermometers	provided and accurate		Pf/C		47	Non-food co	ntact surfaces clean				С
5 Food properly	Food Identification						Physical Facili				
o roberty	labeled: original container Prevention of Food Contamination		Pf/C	-	48		rater available adequate pressu				Pf
6 Insects, rodents	s, & animals not present	-T	D1/0		49		stalled, proper backflow devices	3			P/Pf/C
Contamination pr	s, & animals not present evented during food preparation, storage & displa	N .	Pf/C		50	Sewage & w	aste water properly disposed		\Box		P/Pf/C
8 Personal clean	iness	У	Pf/C		51 52	Corbona 8	es properly constructed, supplie	d, & cleaned	3	+	Pf/C
9 Wiping cloths: p	properly used & stored	+ +	C	- -	53	Physical facility	efuse properly disposed, faciliti lities installed, maintained, & cl	es maintaine)d		C
0 Washing fruits 8	& vegetables //	+ +	C	- H	54	Adequate ve	ntilation & lighting, designated	atose neod	-	+	P/Pf/C
	m/b					7.100000000	miletion a lighting, designated	areas useu			
	111/2/1/								-		
Person in Charge	(signature)					Date:	License I	Posted (N W	circle or	ne)
									(
<u></u>	0.011										
Inspector (signatu	11e) / m / // //					Follow up:	YES (NO (circle one) Foll	ow up Dat	e:		
	6										
	-										



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est.#	Establishm	ent name: [ind-	chocolate		Date: 6/29/202	0
			IEMPERATURE OBSER	VATIONS		
lt	em/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
						
14		OBSER	VATIONS AND CORREC	TIVE ACTIONS		
Item #						
	Soft -serve	ice cream P	ian leview: New	equipment.		
	1				to plans . All set	
				*	TO Plans All Set	
		to begin s	BAT SERVE OPERATION	<u> </u>		
	n) - 4-	12301-13-005				
		Oleta- (dis a	beeived during to	r meberation		
			,			
		79 A				
Person in o	harge: (signature)	1011	12		Date 4/2	9/20
nspector	9/22/1	_			Date 6/29	(2020)
/	7.00				Date 6/14	1000



HEALTH DIVISION

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

Establishment/License # Villa Thalian Like		No.	of F	lisk	Fa	cto	r/Interventio	n Violations	Ø	DATE	ъ-74	-2020
Establishment type: Food court	1	No. of R	epe					9	⊣ Time	in: 📆	00	
Address: 80 premium outlet Blud 169	Pa		-				40101711110170	Total violations	12	Time	out: 🛓	2:20
Permit Holder Herrimana food systems	7		Risk	C	ator	non		Capacity	Tal	ephone	ш	
Inspection Type Provisional Routine		F/U		. 0			y Complaint	Other	1 161	sprione	#	
FOODBORNE ILL	NESS	RISK FA	HO	AS /	AND	PL	BUCHHEALTH	INTERVENTIONS				
Circle designated compliance status (IN, OUT, N/	A) for e	each item						Mark "Y" in appropriate	box for (OS and/o	or B	
IN=in compliance OUT=not in complia	ance N	O=not ob:		d N				=corrected on-site R=rep	eat violat	ion		
Compliance status Supervision	CO	SR	V			om	pliance status				COS	R V
				-	1	æ IN	HOTON	ntially Hazardous Fee	d Time/	lemper	iture	
1 NOUT Person in charge present, demonstrates knowledge and performs duties			Ρf		1	7 IA	JOHT N/A(NO)	Proper cooking time & ter Proper reheating procedu	nperature)	-	P/Pf/C
Employee Health								Proper cooling time & terr		5 .	1	P
2 DOUT Management, ali employees knowledge,			P/Pf		19	<u>AI</u> 6	OUT N/A	Proper hot holding tempe			+	P
responsibilities and reporting.		, i		Γ	20	<i>4</i> ₽ c	OUT N/A	Proper cold holding temps	eratures			P
			Р		2		OUT N/A NO	Proper date marking and	dispositio	17		P/Pf
4 IN OUT NO Proper eating, tasting, drinking, tobacco use	· · · · · ·		2 (0		22	2 11	OUT WANO	Time as a public health co	ontrol:			P/Pf/C
4 IN OUT NO Proper eating, tasting, drinking, tobacco use 5 NO OUT No discharge from eyes, nose and mouth	+		P/C C	-				procedures and records				
Preventing contamination by Hands			0	-	_			Consumer Ad			, , , , ,	
6 IN OUT 40 Hands clean and properly washed		1 1 6	P/Pf	-	23	3 IN	OUT	Consumer advisory provid	led for rav	v or		Pf
N. I.	+			1		_		undercooked foods Highly Susceptible	Danulai	-	1	
7 NOUT N/A NO No bare hand contact with RTE food or a pre- approved alternative procedure properly allows	ad	F	P/Pf	ĺ		_		Pasteurized foods used; p	robibited	foode	т	
8 Adequate handwashing sinks properly supplied	1	1 -		1	24	I IN		not offered	OTHOREG	10005	1 1	P
and accessible			f/C					Chemics	d		-	
Approved Source					25	JN	OUT NA	Food additives: approved	& used pr	operly	П	P/Pf/C
9 NOUT Food obtained from approved source			Pf/C		26	(R)	YOUT	Toxic substances properly	identified	, stored,		P/Pf/C
10 IN OUT N/A OFood received at proper temperature	+		/Pf					& used				P/PI/C
9	-	P	/Pf	-				nformance with Appro	oved Pn	ocedure	Ş	
12 IN OUT MANO Required records available: shellstock tags, parasite destruction		P/	Pf/C		27	IN	OUT N/A	Compliance with variance	, speciali:	zeď		P/Pf
Protection from Contemination		<u> </u>		1				Process, & HACCP plan			\Box	
13 UNOUT N/A Food senarated & protected	7	T F	/C	1			Risk factors ar	e improper practices or pro	ocoduros	identified	l ac the	ment
14 (NOUT N/A Food-contact surfaces: cleaned & sanitized			Pf/C	1			Prevalent contr	ibuting factors of foodborn	e illness (or injury F	ras ine Jublic He	niusi ealth
15 IN OUT Proper disposition of returned, previously			P	1			interventions a	re control measures to pre-	vent food	borne illne	ss or in	iurv.
Served, reconditioned, & unsafe food												
Good retail practices are preventative me	acuroc	Géor	Het	au i	ras	tice	sthacas					
Mark "X" in box if numbered item is not in compliance Mark "	"X" оп а	appropriat	e box	auu x for	CO	Sal	nd/or R COS	= corrected on-site during	s into too:	ds. n R-	repeat v	iolation
	COS	R	V			<u> </u>		- conducted oir alte during	Hispeciic			R V
Sale Food and Water								Proper Use of U	tensils			
8 Pasteurized eggs used where required			>]		41			properly stored				С
9 Water & Ice from approved source 0 Variance obtained for specialized processing methods	+-		Y/C	- 1	42	Ш	Utensils, equipm	ent & linens: properly stored	l, dried, &	handled		С
Food Temperature Control			F	-	43	Н		le-service articles: properl	y stored &	used		P/C
Over an all an artist and a state of the sta	1				44		Gloves used pr					С
1 roper cooling methods used: adequate equipment for temperature control		Pf	/C	-		Ť		Utensils, Equipment a		aing		
2 Plant food properly cooked for hot holding	+ 1	F	Pf	\dashv	45		Properly design	ned, constructed, & used	nable,			P/Pf/C
3 Approved thawing methods used			7	ŀ	46	\Box	Warewashing: i	nstalled, maintained, & use	ed: test st	rips		Pf/C
Thermometers provided and accurate		Pf		Į	47		Non-food conta	ct surfaces clean	041 1001 01	inpu i		C
Food Identification								Physical Facil				
5 Food properly labeled: original container		Pf.	C	_[48	П	Hot & cold water	r available adequate press	sure			Pf
Prevention of Food Contamination [Insects, rodents, & animals not present]	.,			4	49	Ц	Plumbing instal	ed, proper backflow device	es			P/Pf/C
7 Contamination prevented during food preparation, storage & display	\vdash	Pf.		\dashv	50			e water properly disposed				P/Pf/C
Personal cleanliness	 	P/P		- }	51 52			properly constructed, supplies properly disposed, facili			-	Pf/C
Wiping cloths: properly used & stored		- C			53			se properly disposed, racili s installed, maintained, & i		tali ied		P/P/C
Washing fruits & vegetables			-	م	54		Adequate ventil	ation & lighting, designated	d areas us	sed	_	C
, , ,				_				ľ				
Person in Charge (signature)			-9					chalan.				
erson in Charge (signature)	[4]	1000					Date:	129/202 Dicense	Posted	(Y) I	V (circle	э опе)
. 4								/				
nspector (signature)	/					Ea	ollow up: YE	S NO (circle one) Fo	II	Dati	4 00	

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est. # Establishme	ent name: บ ในอ	Litalian kitcher)	Date: 6 - 29 - 2020)
	A	TEMPERATURE OBSER	VATIONS		
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
cut tomato / in-line	40'				
					_
	OBSER	VATIONS AND CORREC	TIVE ACTIONS		
Item #					
				<u> </u>	
Ront Alca!					
6-501.12 - FLOOR under	Neoth front ci	DUMEN / DIBBOL OVER	soiled with	debn-s	
6-501.12 + F1601 drai					
	3,000	30102 4 5 117	-118 debliz :	· · · · · · · · · · · · · · · · · · ·	
6-solit - Floor drai	n by re m	wenik neavily soil	led with dift	deprus.	
		· · · · · · · · · · · · · · · · · · ·			
	<u> </u>				
					
· · · · · · · · · · · · · · · · · · ·					
					<u> </u>
	-				
	11/1/	Mari			2 /200
Person in charge: (signature	unu/f	11/10/1/		Date 6/7	19 /2020
Inspector	CL!			Date 6-2	9-2010
/ - / /				Date -	

3C/191.1 # 695

MERRIMACK FIRE DEPARTMENT



HEALTH DIVISION

Establishment/L	icense # Bucknead 6rill		N	lo. of l	Risl	Fa	cto	r/Intervention	n Violations	3	DATE	G- 29	1 - 20ZD
Establishment to	ype: Food court								ention Violations		Time in	Terio	00
Address: 🗫 😕				1100	Jul	1 (10)		actor/linterve	Total violations	P	Time or	ut: [1] :	.30
Permit Holder	derrimant Food systems	<u>_695</u>		Ris	· C	ato.				6			
Inspection Type	Provisional Routin	0	☐ F		K ()			y Complaint	Capacity	l ele	ohone #	_	
mopodion type	FOODBORNELL	E I MESS	RISK	FACTO	1RS	AMI		Complaint	Other				
Circl	le designated compliance status (IN, OUT, N	/A) for	each it	ет					Mark "Y" in appropriate	box for Ci	OS and/or I	7	
	IN=in compliance OUT=not in compli	ance N	IO ≕not	observ	ed l	V/A=	not	applicable CO	S=corrected on-site R=reps	at violatio	n	1	
Compliance status		CO	S R	V		C	;om	pliance status			I	COS	R V
	Supervision Person in charge present, demonstrates	·····			_		m (l)	Pote	ntially Hazardous Food	Time/T	emperati	re	
	knowledge and performs duties			Pf		11	5 IN	LOUT N/A(NO	Proper cooking time & tem Proper reheating procedure	perature			P/Pf/C
	Employee Health					11	r in	OUT N/A MO	Proper cooling time & temp	es espatricae	-		P
2 NOUT 1	Management, ali employees knowledge,		<u> </u>	T B/B		19	9 11	OUT N/A NO	Proper hot holding tempera	tures		-	P
	responsibilities and reporting.			P/Pf		20		DOUT N/A	Proper cold holding temper	atures		\rightarrow	P
3 NOUT F	Proper use of restriction and exclusion			P					Proper date marking and d	sposition			P/Pf
4 15 015	Good Hygienic Practices			,		22	2 IN	OUT NA NO	Time as a public health cor				P/Pf/C
4 IN OUT (NO F	Proper eating, tasting, drinking, tobacco use	-		P/C	4			. cc (III)(II)	procedures and records				P/PI/G
	No discharge from eyes, nose and mouth			C	_	-			Consumer Adv				
	Preventing contamination by Hands ands clean and properly washed			T man	4	23	IN	OUDN/A	Consumer advisory provide	d for raw	or		(Pf)
	o bare hand contact with RTE food or a pre-	_	+	P/Pf	-		_		undercooked foods				<u> </u>
	operoved alternative procedure properly allow	ad		P/Pf					Highly Susceptible F				
A	dequate handwashing sinks properly supplie		+-	-	-	24	IN	OUT 🐠	Pasteurized foods used; pre not offered	onibited to	ods		P
	nd accessible			Pf/C)				Chemical				
	Approved Source					25	IN	OUTN/A	Food additives: approved &	used pro	nerly		P/Pf/C
9 (N.DUT Fo	ood obtained from approved source		T	P/Pf/C	1	_		OUT	Toxic substances properly i	dentified.	stored.	_	
10 IN OUT N/A(NO) Fo	ood received at proper temperature			P/Pf]	26	W C		& used		- !		P/Pf/C
	ood in good condition, safe, & unadulterated			P/Pf				Ço	informance with Appro-	red Pro	cedures		
12 IN OUT NA NO HE	equired records available: shellstock tags,			P/Pf/C	;	27	-IN	OUTNA	Compliance with variance,	specialize	d		P/Pf
Da pa	arasite destruction		Ь		-				Process, & HACCP plan				F7F1
13 (N)OUT N/A F	Protection from Contamination ood separated & protected			T 17/0			_	Di La					
	ood-contact surfaces: cleaned & sanitized		-	P/C Pf/C	-			Risk factors a	re improper practices or pro-	cedures i	dentified as	the mo	ost
	roper disposition of returned, previously	+			7			interventions a	ributing factors of foodborne are control measures to preven	iliness or	injury. Pub	lic Heal	lth
S IN OUT (NA)	erved, reconditioned, & unsafe food			Р				THE VEHICUIS A	ne control measures to previ	SUL IOOUD	miness	or injur	у.
			G	god Re	tail	Prac	tice	9				***************************************	
Mark "Y" in how if	Good retail practices are preventative m numbered item is not in compliance Mark	easure:	s to co	ntrol the	ado	lition	of p	athogens, cher	micals, and physical objects	into foods	i,		
INIGIR X III DUX II I	mank	ICOS	appror	v V	OX 10	r CO	Sar	nd/or R COS	= corrected on-site during i	nspection	R = rep	eat viol	
	Sale Food and Water	1000	n I			-			Oroman Han ad Hi		C	OS R	V
8 Pasteurized eggs	s used where required			P	-	41		In-use utensile	Proper Use of Ut properly stored	ensus		·	
9 Water & Ice from	approved source			P/Pf/C	+	42	\vdash	Utensils, equipr	ment & linens: properly stored,	dried & h	halbre	+	C
Variance obtaine	d for specialized processing methods			PF	1	43	П	Single-use/sing	gle-service articles: properly	stored &	used	_	P/C
1 1_	Food Temperature Control			all and the second		44		Gloves used pr	roperly				C
	ethods used: adequate equipment for			Pf/C					Utensils, Equipment a	nd Vend	ing		
temperature cont		1-	<u> </u>		Ш	45	V	Food and non-	food contact surfaces clean:	ible,		1	D/D
2 Plant food proper3 Approved thawing	ly cooked for hot holding	-		Pf					ned, constructed, & used				P/Pf(C)
	ovided and accurate	-	\vdash	Pf/C	-	46			installed, maintained, & use	d: test stri	ps		Pf/C
11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Food Identification	<u> </u>		FI/C		47	Ш	NOTI-TOOD CONTE	act surfaces clean				LC
5 Food properly lai	beled: original container			Pf/C	-	48		Hot & cold water	Physical Facili er available adequate pressi			-	T D(
	Prevention of Food Contamination			1 100	Н	49			lied, proper backflow device				P/Pf/C
6 Insects, rodents,	& animals not present			Pf/C		50	-		te water properly disposed	3	_	_	P/Pf/C
7 Contamination prev	ented during food preparation, storage & displa-	/		P/Pf/C		51			properly constructed, supplie	d. & clea	ned		Pf/C
8 Personal cleanline 9 Wiping cloths: pro				Pf/C		52		Garbage & refu	se properly disposed, faciliti	es mainta	ined		C
Washing fruits & \	pperly used & stored	-		<u>C</u>	O	53	X	Physical facilitie	es installed, maintained, & c	ean			P/P(C)
- I TY GOINING HUILS & Y	regerantes			C	1	54	4	Adequate venti	lation & lighting, designated	areas use	d		C
	21/10/2			1					/				
Person in Charge (signature ///	110	1	-/-				Date://	29 2022 cense	Poetod	V N	(circle o	
	The state of the	-4/		-	_			Date	C C C C C C C C C C C C C C C C C C C	OSIEU	U N	(circle o	ne)
									7				
													1
nspector (signature	Den Sille						Fo	ollow up: Ki	ES) NO (circle one) Foll	OW JJD T	ate: • A	004	

Est. #

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

	Est. # Establishment	name: 13	weknead Grill		Date: 6-29-2020	
			TEMPERATURE OBSERV	ATIONS		
	ltem/Location	Temp.	Item/Location		Item/Location	Temp.
	cot tomatos/in-line	32				
	raw beef / cooklike daver	34.				
				ATURE OBSERVATIONS m/Location Temp. Item/ EAND CORRECTIVE ACTIONS THE BUT I HAVE WASH ONLY SIGNAGE ELECTOR ACTOSS From COOK Line is near		
		OBS	ERVATIONS AND CORRECT	TVE ACTIONS		
	Item #				mm (A. F. (A.) - A. (A. (A.) - A. (A	
	Kitchen:					
3]	6-301.14 Handwash sin	IK (s) ol	eserved without " Hark	wash only "	signage.	
S	(6)				*	cracticed.
			easily changole repla			
53	SEC GHO (A+ (O))			wht /floors/	uque in cookline. el	can and
ia	Sanitize trez o		4			
-			•	*	· · · · · · · · · · · · · · · · · · ·	ment
	1150011-7 201140	Cinterio	LAEXTELIOL SENTONE OF	clean + Sant	te boucet.	
	Back Area!					
53	6-501.12 - week-in free?	er from	(/ underreate =quipment	soika with f	and debris /accomult	etion
	of other rubbish	1. Remov	e showing and eleant	scinitize floors	, a	
511	(PO)					
3	3.603.11 The consumer		•	7		
	or advisory.	Hust be	provided for all items +	nat can be s	erved tow or undercoo	red.
	2	a /1	10			
	Person in charge: (signature:	M	Maye		Date 6/19	12020
	Inspector	ld.			Date	
	(2 2					

30/191-1

MERRIMACK FIRE DEPARTMENT



#696 YelloW



Establishment	t/License # Green leaf beli		No. of	Ris	k E	acto	r/Interventic	on Violations		DATE	• .	
Establishment	the state of the s	No of F							2	Time	<u> 6 - ;</u>	29 - 2020 1. 30
Addisantent	type: 80 Premium whet		vo. of Rep	peat	Ris	sk Fa	actor/Interve	ention Violations	B	Time	outra	2:00
Address:	ましつ #696							Total violations	4	Time	out. <u>t</u>	1:00
Permit Holder			Ri	sk C	ate	gory		Capacity	Tele	ephone	#	
Inspection Typ)	☐ F/U		[Complaint	Other				-
	FOODBORNE ILL	NESS	RISK FACT	ORS	AN	D PU	BLIC HEALTH	INTERVENTIONS				······································
	ircle designated compliance status (IN, OUT, N/ IN=in compliance OUT=not in compliance	A) for e	ach item	und	M/A	201.0	andiashla 00	Mark "X" in appropriate	box for (COS and/c	r R	
Compliance statu	IS	COS	B R V	460	19/24	Comr	oliance status	a=corrected on-site H=rep	eat violat	ion	Icos	RV
	Supervision						Pote	ntially Hazardous Fee	d Time/	Tempera	ture	n v
1 N OUT	Person in charge present, demonstrates		Р	F		16 IN	OUT N/A NO.	Proper cooking time & ter	mperature			P/Pf/C
_	knowledge and performs duties				1	17 IN	OUT N/A (CO)	Proper reheating procedu	ires			P
.6	Employee Health Management, all employees knowledge,					18 IN	OUT N/A(NO)	Proper cooling time & tem	perature	S		P
2 (N) OUT	responsibilities and reporting.		P/F	of	2	50 420	OUT N/A	Proper not holding temper Proper cold holding temper	ratures		\vdash	P
3 (N) OUT	Proper use of restriction and exclusion		Р		2	21 (1)	OUT N/A NO	Proper date marking and	dispositio	n		P/Pf
	Good Hygienic Practices				- 1		OU RAY NO	Time as a public health co		.,		
4 (N DUT NO	The state of the s		P/0				OU NO NO	procedures and records				P/Pf/C
5 (N) OUT	No discharge from eyes, nose and mouth		C					Consumer Ad				
6 IN OUT NO	Preventing contamination by Hands				2	23 IN	OUT WA	Consumer advisory provid	ded for rav	v or		Pf
	Hands clean and properly washed No bare hand contact with RTE food or a pre-	+	P/F	f				undercooked foods				
7 NOUT N/A NO	approved alternative procedure properly allowe	, d	P/P	f				Highly Susceptible	Populat	ione		
8 INOU	Adequate handwashing sinks properly supplied	0		_	2	24 IN	OUT NA	Pasteurized foods used; p not offered	rohibited	toods		P
8 INCOD	and accessible		Pf.(2				Chemica	sil .			
	Approved Source				2	5 IN (OUT (I/A)	Food additives: approved		onerly		P/Pf/C
9 (IN) DUT	Food obtained from approved source	T	P/Pf/	C		6 🚳		Toxic substances properly	identified	l. stored		
10 IN OUT N/A NO	Food received at proper temperature		P/P	_		O 400		& used				P/Pf/C
	Food in good condition, safe, & unadulterated	-	P/P				Co	nformance with Appro	oved Pro	poedure:		
12 IN OUT N/A NO	Required records available: shellstock tags, parasite destruction		P/Pf/	c]	27	7 IN (OUT (IA)	Compliance with variance	, specializ	zed		P/Pf
	Protection from Contamination			-				Process, & HACCP plan				77.1
13 INOUDN/A	Food separated & protected		(E/C	_			Rick factors a	re improper practices or pro		[a] = - 416] = -1	61	
14 (IN DUT N/A	Food-contact surfaces: cleaned & sanitized		P/Pf/			i	Prevalent conti	ributing factors of foodborns	e illness r	r inforv. P	ublic H	mosi ealth
15 IN OUT (A)	Proper disposition of returned, previously		Р	7			interventions a	re control measures to prev	vent food	borne iline	ss or in	ijury.
	Served, reconditioned, & unsafe food											
****	Good retail practices are preventative me	gelirge	Good R	etari	Pra	cuces	sthosopp shor	planta and about all all all				
Mark "X" in box	if numbered item is not in compliance Mark	'X" on a	ppropriate t	ox fo	or CC	or pa OS an	alliogens, cher id/or R COS	incals, and physical objects = corrected on-site during	s into 1000 Linepactio	JS. DR-1	anost v	violation
		COS						- somotod on oice damig	mopodio		COS	
ol Im-	Safe Food and Water							Proper Use of U	tensils			
 8 Pasteurized eg 9 Water & Ice fro 	igs used where required om approved source		P	_	41		In-use utensils	properly stored				С
0 Variance obtain	ned for specialized processing methods	-	P/Pf/(4	42	2	Utensils, equipa	nent & linens; properly stored	l, dried, &	handled		С
	Food Temperature Control		FF		43	<u> </u>	Single-use/sing Gloves used pi	gle-service articles: properly	y stored 8	k used		P/C
Proper cooling	methods used: adequate equipment for	TT			7.7	, , , ,		Utensils, Equipment a	and Was	affin a		С
temperature co	ontrol		Pf/C		-	. 1	Food and non-	food contact surfaces clear	and Asu	анна		
2 Plant food prop	perly cooked for hot holding		Pf	1	45		Properly design	ned, constructed, & used	ianie,			P/Pf/C
Approved thaw	ing methods used		С		46	1	Warewashing:	installed, maintained, & use	ed: test st	rips		Pf/C
1 I nermometers	provided and accurate		Pf/C		47		Non-food conta	ıct surfaces clean				С
5 Food properly	Food Identification labeled: original container			4				Physical Facil	Ities			
of 1 rood properly	Prevention of Food Contamination		Pf/C	-	48			er available adequate press				Pf
Insects, rodents	s, & animals not present		T Pf/C	-	49 50			led, proper backflow device	95			P/Pf/C
Contamination pr	evented during food preparation, storage & display	-	P/Pf/C		51			te water properly disposed properly constructed, suppli	- ad 0 ala		_	P/Pf/C
Personal clean	iness		Pf/C		52		Garbage & refu	se properly disposed, facili	ties main	tained	_	Pf/C C
	properly used & stored		С	3	53	X . F	Physical facilitie	es installed, maintained, & d	clean		\neg	P/P/C)
	& vegetables		С	」 .	54		Adequate ventil	ation & lighting, designated	d areas us	sed		P/P/C)
Washing fruits &												
y wasning fruits a	2 1-2	~						/ /				
,	e (signature)						Deta: /	1/20/2010000	Posto-	⊘ .	/w!1	
,	e (signature)		e g		_		Date:	127/2002 icense	Posted	(Y) N	l_(circl	e one)
Person in Charge		7/1	ery	<u>~</u>	_		Date:	129 Malicense	Posted	(Y) N	l_(circl	e one)
,					_	Fol	7	NO (circle one) Fol				



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

	Est. # Establishment	name: Green leaf peli ? Bananas Date: 6-29-6-29									
			TEMPERATURE OBSERV	ATIONS		1					
	Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.					
	salsa lin-line	40 .									
	cooked chicken / sing & door	41									
	Item #	OBS	ERVATIONS AND CORRECT	TVE ACTIONS							
	Back Area:										
8	6-301.14 THandwash sin	nt) opser	red without " Hang w	961 only si	grage".						
55	6-501-12 - single door of	efrigerate	or : shelving soiled with	occumulati	on of food appristing	it . Veplace					
	or clean I san										
53	6-501.12 - single door	refrictera	tor bottom skif soiled	with debits	s, clean / constitle.						
3]	3.304.11 Tinteroir of ice					e magning					
,	thoraughuy-	for a so	HEADIK.								
				•							
											
			12		Α.						
	Person in charge: (signature)	lelu	1 Monet		Date 2/2	2/2020					
	Inspector & - S	1/1			Date 6-29	-6010					
_	1-4-6				, ==== 0 = -						

MERRIMACK FIRE DEPARTMENT



HEALTH DIVISION

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

Establishment/l	License #Able Ebenezer	No. of Risk Fa				or/Interventio	(X [ATE 6	125	12020	
Establishment t	type: Brewery	1	lo. of Repe	at Ris	sk F	actor/Interve	ention Violations	TO I	ime in: ime out	11:0	20
Address: 31	olumbia circle						Total violations	- 	ime out	1:12	:00
Permit Holder	46k Ehwezer		Risk	Cate	egon	v	Capacity	Telephi	one #		ID(/-
Inspection Type	Provisional Routi	ne	☐ F/U	-		Complaint	Other	TOOPIN	OHC TA	-0-	1116
	FOODBORNE I	LLNESS	AISK FACTO	RS AN	D PL	BLIC HEALTH	INTERVENTIONS				
Circ	cle designated compliance status (IN, OUT,	N/A) for e	ach item				Mark "X" in appropriate	box for COS	and/or R		
Compliance status	IN=in compliance OUT=not in comp	iance N	C=not observe			applicable COS	S=corrected on-site R=rep	eat violation_		00L E	17
	Supervision	1000	21		00111		ntially Hazardous Foo	i Time/Tem		OS R	V
	Person in charge present, demonstrates		Pf		16 IN	CONTAVATUO V	Proper cooking time & ten	nperature	370.010.	<u>*</u>	P/Pf/C
	knowledge and performs duties]	17 IA	ON AWITUO I	Proper reheating procedur	res			Р
	Employee Health					OUT N/A NO	Proper cooling time & tem	peratures			Р
2001	Management, all employees knowledge, responsibilities and reporting.	-	P/Pf		20 1	ON AND TUO	Proper hot holding temper Proper cold holding temper			+	P
3(IN) OUT	Proper use of restriction and exclusion		P		21 IN	OUT WANO	Proper date marking and o	disposition		+	P/Pf
	Good Hygienic Practices					OUT (V) NO	Time as a public health co	ntrol:		+	
4 IN OUT (NO	Proper eating, tasting, drinking, tobacco use	3	P/C		ee 117	TOOT WATNO	procedures and records				P/Pf/C
\$ IN OUT	No discharge from eyes, nose and mouth		C				Consumer Ad				
6 IN OUT (NO)	Preventing contamination by Hand lands clean and properly washed	8	D/Ds	- 2	23 IN	OUT (VA)	Consumer advisory provid	ed for raw or			Pf
	No bare hand contact with RTE food or a pre	-	P/Pf	1 -			undercooked foods Highly Susceptible	Danulation			
	approved alternative procedure properly allo		P/Pf			(2000)	Pasteurized foods used; p				
A IN OUT	Adequate handwashing sinks properly suppl		Pf/C	1 2	24 IN	OUTNA	not offered	TOTALDITOG TOOG	°		P
a	and accessible		F1/C				Chemica				
9-IN OUT IF	Approved Source		I			OUT (VA)	Food additives: approved a	& used proper	rly		P/Pf/C
10 IN OUT N/A NO F	ood obtained from approved source ood received at proper temperature		P/Pf/C P/Pf	2	26/IN		Toxic substances properly	identified, sto	red,		P/Pf/C
	ood in good condition, safe, & unadulterate	d	P/Pf	1			& used nformance with Appro	wad Draco	diamon		
12 IN OUR NICE P	Required records available: shellstock tags.	-	P/Pf/C			325	Compliance with variance		30169		1
12 11 00 ATA 140 p	arasite destruction		F/F1/C	<u> </u>	27 IN	OUT N/A	Process, & HACCP plan	1 who a munitum m			P/Pf
13 QUT N/A F	Protection from Contamination		<u> </u>		_						
	Food separated & protected Food-contact surfaces: cleaned & sanitized		P/C P/Pf/C	ł		Risk factors at	re improper practices or pro	ocedures ider	ntified as	the mo	st
	Proper disposition of returned, previously			-		interventions a	ibuting factors of foodborne re control measures to prev	ent foodborn	ury. Publi e illness (c Heali	in.
	Served, reconditioned, & unsafe food		Р		_	THE TOTAL OF THE PARTY OF THE P	TO CONTROL MICES TO DICT	ront loodborn	0 11111000 0	zi irijur;	<i>/</i> -
	Condestrit		Good Re	all Pra	actice	9					
Mark "X" in box if	Good retail practices are preventative numbered item is not in compliance Ma	measures rk "X" on :	to control the appropriate bo	additio	on of p	pathogens, cher	nicals, and physical objects = corrected on-site during	into foods.	D rong	امليامه	_41
		cos		1010	00 a	110/0/11 003	= conscied on-site during	irispection	R = repe	S R	V
	Safe Food and Water						Proper Use of U	tensils			
	is used where required in approved source	_	р	4			properly stored				С
Variance obtaine	ed for specialized processing methods		P/Pf/C	42		Single-use/sing	nent & linens: properly stored ple-service articles: properly	l, dried, & hand	iled	-	C
	Food Temperature Control			44	_	Gloves used pr		y stored a use	3G	+-	P/C C
Proper cooling n	nethods used: adequate equipment for		Pf/C				Utensils, Equipment a	and Vendin	CI .		
temperature con				45	5	Food and non-	food contact surfaces clear			T	P/Pf/C
3 Approved thawir	erly cooked for hot holding		Pf				ned, constructed, & used				
	provided and accurate		Pf/C	46			installed, maintained, & use act surfaces clean	ed: test strips		+	Pf/C
	Food Identification			-47	,	INOTI-TOOG COTILE	Physical Facil	ities			
5 Food properly la	abeled: original container		Pf/C	48	8	Hot & cold water	er available adequate press			Т-	Pf
	Prevention of Food Contamination			49			led, proper backflow device			\top	P/Pf/C
	& animals not present vented during food preparation, storage & displ		Pf/C	50		Sewage & wast	te water properly disposed				P/Pf/C
8 Personal cleanlin		ay	P/Pf/C Pf/C	51 52		Carbage & rotu	properly constructed, supplies properly disposed, facili	ied, & cleaned	3	-	Pf/C
9 Wiping cloths: pr	openy used & stored		C	53			se properly disposed, facili es installed, maintained, & (10	+-	P/Pf/C
Washing fruits &	vegetables		С	54	4	Adequate ventil	ation & lighting, designated	areas used	-	+	C
	1-11///1										
Person in Charge	(signature)					Data: C	hs/sasa	Dante d. C	Y) N (1 .	<u>, </u>
	Constitution of the state of th					Date: 6	25 2020 License	rosted	V N (circle o	ne)
nspector (signatur	(e)				Fo	ollow up: YI	ES (NO circle one) Fol	llow up Dat	e:		
	166										
	L										



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est.#	Establishm	ent name: Able	Ebenenezer Brew	ing company	Date: 6-25-20	
Ite	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Ite	III/Location	Temp.	Itelli/Location	16/116	Itelii/Location	1011101
						
		OBSER	VATIONS AND CORREC	TIVE ACTIONS		
ltem #						
		NO USO	nations observed	during in	s pection.	
				V		
	-					
			· · · · · · · · · · · · · · · · · · ·			
	<u> </u>	-				
			,			
	-	Mill Fol	1,		- 1/2	5/2020
Person in c	harge: (signature)	I'm ty		<u> </u>	Date 6/2:	
Inspector	[m].	My			Date 6/2	5/1620

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HEALTH DIVISION

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

No. of Risk Factor/Intervention Violations

				No. of Risk Factor/Intervention Violations 3 DATE 6/11/20Z						2020	
Establishment	type: Diner	No. of Repeat Risk Factor/Intervention Violations					1	Time in	165	00	
Address:416	D.W Highway						Total violations	5	Time ou	<u>ە: م</u> ن:ئاد	<u> </u>
Permit Holder			Risk (Cated	aorv	-	Capacity :	Telep	hone #		
Inspection Typ	e Provisional Routi	ne [] F/U	ľ	C	omplaint	☐ Other	1 1010			
	FOODBORNE	ILLNESS R	SKFACTORS	S AND) PUB	LIC HEALTH	INTERVENTIONS				
CI	rcle designated compliance status (IN, OUT, IN=in compliance OUT=not in com	N/A) for ea	enot observed	N/A=	=not ar	onlicable COS	Mark "X" in appropriate b	ox for CO	iS and/or F	₹	
Compliance statu	8	cos				iance status	-concoted oil-site_H=Tepes	at violation		OS R	V
	Supervision						ntially Hazardous Food				
1 OUT	Person in charge present, demonstrates knowledge and performs duties		Pf	11	6 IN C	OUT N/A NO	Proper cooking time & temp	erature			P/Pf/C
	Employee Health			11	7 IN C	DUT N/A(NO)	Proper reheating procedure Proper cooling time & temp	S			P
2 (h) OUT	Management, ali employees knowledge,		7.7	15	9 IN C	OUT N/A NO	Proper hot holding tempera	tures		-	P
	responsibilities and reporting.		P/Pf	20	10 (IND	DUT N/A	Proper cold holding tempera	atures			P
3 (N) OUT	Proper use of restriction and exclusion		P				Proper date marking and dis				P/Pf
4 IN OUT (NO	Good Hygienic Practices Proper eating, tasting, drinking, tobacco us	a	P/C	22	2 IN (Time as a public health con procedures and records	troi:			P/Pf/C
5 (N) OUT	No discharge from eyes, nose and mouth		- F/C				Consumer Adv	isarv			
	Preventing contamination by Hand	is		-00	(A)	OUT N/A	Consumer advisory provide		or		
6 IN OUT NO	Hands clean and properly washed		P/Pf	23	3 (1))		undercooked foods				Pf
7 (NOUT N/A NO	No bare hand contact with RTE food or a pro-		P/Pf				Highly Susceptible P				
	approved alternative procedure properly allo Adequate handwashing sinks properly supp			24	4 6		Pasteurized foods used; pro	hibited for	ods		P
8 IN 🐠	and accessible	100	PO				not offered Chemical				
	Approved Source			25	5 IN O	UT WA	Food additives: approved &	used proc	perly		P/Pf/C
9 (NOUT	Food obtained from approved source		P/Pf/C	_	6 (1)2		Toxic substances properly id				P/Pf/C
10 IN OUT N/A NO.	Food received at proper temperature		P/Pf	20			& used				PIPIIC
	Food in good condition, safe, & unadulterate Required records available: shellstock tags,	od	P/Pf			-	nformance with Approx				
	parasite destruction		P/Pf/C	27	7 IN O		Compliance with variance, s Process, & HACCP plan	specialize	a		P/Pf
	Protection from Contamination			_			reversion programmes				
13 IN OUT N/A	Food separated & protected		CP/D		R	isk factors ar	e improper practices or proc	edures id	dentified as	the mo	st
14 IN QUINA	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously		P7Pt/C				ibuting factors of foodborne				
15 IN OUT NA	Served, reconditioned, & unsafe food		P			iterventions ar	re control measures to preve	ent roodbo	rne illness	or injury	<i>f</i> -
			Good Reta	Prac	ctices				7		
Mark "Y" in boy	Good retail practices are preventative if numbered item is not in compliance Ma	measures to	o control the ac	ddition	of pa	thogens, chen	nicals, and physical objects i	nto foods			
Mark X III BOX	in nombered item is not in compliance. IMA	COS	propriate box	lor CO	JS and	vor H COS	= corrected on-site during in	spection		oeat viola	ation V
	Sale Food and Water						Proper Use of Ute	ensils		10	-
	gs used where required		Р	41			properly stored				С
29 Water & Ice from Wat	nm approved source ned for specialized processing methods	-	P/Pf/C	42			nent & linens: properly stored,				C
To a ratio of the	Food Temperature Control			44		iloves used pr	lle-service articles: properly	stored & L	ised	+-	P/C C
Proper cooling	methods used: adequate equipment for		Buo				Utensils, Equipment ar	id Vend	ind		
temperature co			Pf/C	45	F		ood contact surfaces cleans		1145	T	P/Pf/C
	perly cooked for hot holding		Pf		1 12	roperly design	ned, constructed, & used				-
	provided and accurate		Pf/C	46	N N	/arewashing: i	installed, maintained, & used ct surfaces clean	test strip	os	\perp	Pf/C
1	Food Identification		1 170		III	ion-ioou conta	Physical Facilit	ioe			C
5 Food properly	labeled: original container		Pf/C	48	TH	ot & cold wate	er available adequate pressu				Pf
	Prevention of Food Contamination			49			led, proper backflow devices			_	P/Pf/C
6 Insects, rodent	s, & animals not present		Pf/C	50	S	ewage & wast	e water properly disposed				P/Pf/C
7 Contamination pr 8 Personal clean	evented during food preparation, storage & disp	lay	P/Pf/C Pf/C	51	1 To	oilet facilities p	properly constructed, supplie	d, & clear	ned		Pf/C
9 Wiping cloths:	properly used & stored		C C	53	P	hvsical facilitie	se properly disposed, facilities installed, maintained, & cl	es mainta ean	inea	+-	P/Pf/C
0 Washing fruits	& vegetables		С	54 4			ation & lighting, designated		d	_	(0)
	1.3	1									
Person in Charge	(eignature)	-1/10	1			Data	2/1 4/2/2	211	ZV W		
r croon in onarge	(Signature)					Date:	1/-00X License F	osted	(Y)N	(circle o	ne)
	0 0 1						_				
Inspector (signatu	ire)				Foll	ow up: YE	NO (circle one) Follo	ow up D	ate:6/	ZSIZ	20
	6				17	Ze ins	pection: 6/2	15 120	' \		
					1.				_		
						n No mark	cland ind warm	-1 4- 4	. hoes	a me	3Ch . 1 c

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

	Est. # Establishment				Date: 6/11/20	
			HEMPERATURE OFSERV	/ATIONS		
	Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
	cut tomato/inline	42				
	cot onion / in-line	41'				
	cooled ham I two door	40'				
					-	
		OPCER	TATIONE AND CORRECT			
	Item #	UBSIER	VATIONS AND CORREC	IIV FACTIONS		1
	Kitchen					
44	1-501-114 Dishmachine	1100	temp) constiter	asserved a	L Aben	
	6-501.12 Floor in ware					d drep
			20: Better, Some and			
В	6-301.14 + Handwarn Sink				•	only " c
13	3-50 A.11 + Interior ice m					
	Discossed em	Ptying:	ice machine for de	ep cleaning/	sanitizing. 6125	120:01
54	6-501. A. Hood Sticker	ed .C001	cline explied.	125/20:0	K	
						-
}						
		`				
	Person in charge: (signature)	() () ()	Hughen	` .	Date	
	Inspector		The state of the s		Date 6/11	12010



HEALTH DIVISION

Establishment	License # Depot Farm stand	L	No. of F	isk Fa	ctor/Interventio	n Violations	Ø DA	TE 61	312	020
Establishment	type:	1	No. of Repe	at Ris	k Factor/Interve	ention Violations	Ø Tir	NTE <u>(, (</u> ne in: <u>(</u> ,	<u>2:0</u>	0
Address: 66	8 D.W Highway					Total violations	Tir	ne out:	12:	30
Permit Holder	Depat Farm		Risk	Cate	norv —	Capacity —	Telepho	no.#		
Inspection Typ	e Provisional Routine		☐ F/U		Complaint	Other	rerebilo	10 #		
	FOODBORNE ILLI	ESS	FISK FACTO	RS AND	PUBLIC HEALTH	INTERVENTIONS				
Ci	rcle designated compliance status (IN, OUT, N/A) for e	each item			Mark "X" in appropriate l	oox for COS a	nd/or R		
Compliance statu	IN=in compliance OUT=not in complian	ice N	O=not observe	d N/A=	not applicable COS	S=corrected on-site R=repe	at violation			
Compliance statu	s Supervision	[CO:	SR V		ompliance status			CO	S R	V
	Person in charge present, demonstrates	Т	T T		Pote	ntially Hazardous Food	Time/Temp	erature		1
1/D OUT	knowledge and performs duties		Pf	1 1	7 IN OUT MANO	Proper cooking time & tem Proper reheating procedure	perature		+-	P/Pf/C
	Employee Health				B IN OUT WANO	Proper cooling time & temp	eratures		+-	P
2(N) OUT	Management, ali employees knowledge.	T	DIDE	1		Proper hot holding tempera			+-	P
	responsibilities and reporting.		P/Pf	20	ANDOUT NA	Proper cold holding temper		_	+	P
3(IN) OUT	Proper use of restriction and exclusion		Р	2:	(INJOUT N/A NO	Proper date marking and di			+	P/Pf
4 IN OUR CHO	Good Hyglenic Practices			22	NO NO NO	Time as a public health con	trol:			P/Pf/C
4 IN OUT (NO	Proper eating, tasting, drinking, tobacco use No discharge from eyes, nose and mouth	-	P/C	-		procedures and records				177 170
3 3 001	Preventing contamination by Hands	<u> </u>	С	-		Consumer Adv				
6 IN OUT NO	Hands clean and properly washed	1	D/D6	23	IN OUT/N/)	Consumer advisory provide	d for raw or			Pf
	No bare hand contact with RTE food or a pre-	\vdash	P/Pf	┦ ├─		undercooked foods				
	approved alternative procedure properly allowed	ıl	P/Pf		0	Highly Susceptible P Pasteurized foods used; pro	epulations		_	
	Adequate handwashing sinks properly supplied	1		1 24	NOUT N/A	not offered	SUDITED 10002			P
	and accessible		Pf/C			Chemical				
	Approved Source			25	IN OUT NA	Food additives: approved &	used properly		T	P/Pf/C
	Food obtained from approved source		P/Pf/C	_	Q OUT	Toxic substances properly in			\vdash	
	Food received at proper temperature		P/Pf	20		& used				P/Pf/C
	Food in good condition, safe, & unadulterated	ļ	P/Pf		Co	nformance with Approx		Ires		
	Required records available: shellstock tags, parasite destruction	1	P/Pf/C	27	IN OUT (NA)	Compliance with variance,	specialized			P/Pf
	Protection from Contamination		L	┤		Process, & HACCP plan				
13 POUT N/A	Food separated & protected		P/C	1	Rick factors of	re improper practices or prod	aduras identi	fied so the		
14 IN OUT (N/A)	Food-contact surfaces: cleaned & sanitized	<u> </u>	P/Pf/C	1	Prevalent contr	ributing factors of foodborne	illness or iniur	ilea as th	8 mos	τ
15 IN OUT N/A	Proper disposition of returned, previously		р	1	interventions a	re control measures to preve	ent foodborne	illness or	iniury.	
	Served, reconditioned, & unsafe food									
	Good rotal practices are proveded to		Good Re	ail Prac	tices					
Mark "X" in box i	Good retail practices are preventative mea f numbered item is not in compliance Mark ")	(" on :	appropriate bo	addition v for CO	of pathogens, cher	micals, and physical objects = corrected on-site during i	into foods.	3	مامات ا	
		cos	R V	101 00	o androi ii ooo	= corrected orr-site during i	ispection r	R = repea		uon V
	Sale Food and Water					Proper Use of Ut	ensils	000		
8 Pasteurized eg	gs used where required		Р	41	In-use utensils	properly stored				С
9 Water & Ice Iro	m approved source		P/Pf/C	42	Utensils, equipn	nent & linens: properly stored,	dried, & handle	d		С
0 Variance obtain	ned for specialized processing methods Food Temperature Control		PF	43	Single-use/sing	gle-service articles: properly	stored & used			P/C
Proper cooling	methods used: adequate equipment for			44	Gloves used pr					С
1 temperature co			Pf/C	-		Utensils, Equipment a				
	erly cooked for hot holding		Pf	45		food contact surfaces cleans ned, constructed, & used	ible,			P/Pf/C
	ing methods used		С	46	Warewashing:	installed, maintained, & user	d: test string			Pf/C
4 Thermometers	provided and accurate		Pf/C	47		ect surfaces clean	2. 163t 3tilpa	-	\rightarrow	C
	Food Identification					Physical Facilit	ies			
5 Food properly	abeled: original container		Pf/C	48	Hot & cold water	er available adequate pressu	re			Pf
	Prevention of Food Contamination			49		lled, proper backflow devices	3	$\neg \neg$		P/Pf/C
	s, & animals not present evented during food preparation, storage & display	\rightarrow	Pf/C	50		te water properly disposed				P/Pf/C
B Personal clean			P/Pf/C	51		properly constructed, supplie		\rightarrow	-	Pf/C
	properly used & stored	\rightarrow	Pf/C C	52 53	Physical facilities	se properly disposed, facilities installed, maintained, & cl	es maintained	+		P/Pf/C
Washing fruits 8	vegetables		Ċ	54	Adequate ventil	lation & lighting, designated	areas used		+	C
						/ /	www MWWW			-
Darram in Ol		1				26.1.		5		[
Person in Charge	(signature)	<u> </u>	<u></u>		Date: /	Uff 20 License I	Posted (Y	N (cir	cle on	e)
						/				
nspector (signatu		-			Paller	FA 11				
					Follow up: YI	ES(NO) (circle one) Foli	ow up Date:			
	, ,					-				

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est.#	Establishm	ent name: ელი	t form stand. EMPERATURE OBSER		Date:6/3/2013	in a superior
Iten	n/Location	Temp.	Item/Location	VA IIUNS	ltom/l opetion	Tomas
11.01	IIILOCALIOII	Tellip.	itein/Location	Temp.	Item/Location	Temp
-						
			· · · · · · · · · · · · · · · · · · ·			
			<u>-</u>			
<u> </u>						
Item #	T	OBSERV	ATIONS AND CORREC	TIVE ACTIONS		
Itelli #						
		Do vio	plations observed	during insp	-clion ·	
					·	
					<u></u>	
ļ						
Parcen in ch	Partition in I. I. 1		Stables U	110	- 6	636
	arge: (signature)		segmen u	r Ce		<u> </u>
Inspector	in yell				Date 4/3/	2020



HEALTH DIVISION

432 Daniel Webster Highway 603-420-1730 • Fax 603-424-0603

Merrimack New Hampshire 03054 FOOD ESTABLISHMENT INSPECTION REPORT

							201101(14131	6D-1	1040				
Establishmen	nt/License # Reeds Ferry Market		No	o of F	lisk F	acto	r/Intervention	on V	iolations	d	DATE	613	120	20
Establishmen	it type: c	1	No. of	Repe	at Ris	sk F	actor/Interv	entic	on Violations	0	Time ii Time c	n: <u>12</u>	.31	\$
Address:	D.W Highway								Total violations	1	Time o	ut:↓	: 00	<u>ර</u>
Permit Holder	<u>r</u>			Risk	Cate	gor	/ ¬	\neg	Capacity -		none #			
Inspection Ty		e	☐ F/	U			Complaint		Other	1	10110 1/		-	
C	FOODBORNE IL Circle designated compliance status (IN, OUT, N	LNESS	FISK F	ACTO	RS ANI	D PU	BLIC HEALTH							
	IN=in compliance OUT=not in compl	iance N	O=not o	bserve	d N/A	=not	applicable CO	N S=co	Mark "X" in appropriate b	ox for COS	3 and/or	R		
Compliance state	us	COS	SR	V		Com	pliance status	3				cos	R	V
	Supervision Person in charge present, demonstrates					4.02 10	Pote	entia	lly Hazardous Food	Time/Ter	nperat	ure		
1(N) OUT	knowledge and performs duties			Pf		10 III	LOUT N/A NO	Pro	per cooking time & temper reheating procedure	perature		-		P/Pf/C
	Employee Health				1 1	18 IN	OUT(N/A) NO	Pro	per cooling time & temp	eratures	-	+	\rightarrow	P
2 (IN) OUT	Management, ali employees knowledge, responsibilities and reporting.	\neg	$\perp = \mid$	P/Pf	1	19 IN	OUT N/A(NO	Pro	per hot holding tempera	tures		\neg	\dashv	P
3 NO OUT	Proper use of restriction and exclusion			P	2	20 IN	OUT N/A	Pro	per cold holding temper per date marking and di	atures		\Box	\Box	P
	Good Hygienic Practices								per date marking and di e as a public health con	sposition troi:	-	\rightarrow	\dashv	P/Pf
4 IN OUT NO				P/C		55 IV	OUTNANO		cedures and records	troi.		- 1	- 17	P/Pf/C
5 IN OUT	No discharge from eyes, nose and mouth			C					Consumer Adv	isory				
6 (NOUT NO	Preventing contamination by Hands Hands clean and properly washed	i I		P/Pf	2	23 IN	OUT N/A		sumer advisory provide	d for raw or				Pf
7 (N)OUT N/A NO			+		-				ercooked foods ighly Susceptible P					
	approved alternative procedure properly allow	ved		P/Pf) 4 - ILI	OUT(N/A)	Pas	teurized foods used; pro	bibited foo	ris			
8 NOUT	Adequate handwashing sinks properly supplied	ed De		Pf/C		4 11	OU I(N/A)		offered					P
	and accessible Approved Source		<u></u>						Chemical					
9 NOUT	Food obtained from approved source		T T	P/Pf/C			OUT WA	Food	d additives: approved &	used prope	erly	_	P/	Pf/C
10 IN OUT N/A NO	Food received at proper temperature			P/Pf	20	6(1)	OUT	& us	c substances properly id	ientified, st	ored,		Pi	/Pf/C
11(IN)OUT	Food in good condition, safe, & unadulterated			P/Pf			Co	onfoi	mance with Approv	ed Proce	dures			
12 IN OUT NO NO	Required records available: shellstock tags, parasite destruction			P/Pf/C	27	7 IN	OUT N/A	Con	npliance with variance,	specialized				P/Pf
	Protection from Contamination							Pro	cess, & HACCP plan		L			. //
13 (IN)OUT N/A	Food separated & protected		<u> </u>	P/C		_	Risk factors a	are im	proper practices or proc	edures ide	ntified s	s the	moet	
14 (ID) OUT N/A	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously	\dashv		P/Pf/C			Prevalent cont	tributii	ng factors of foodborne	illness or in	iurv. Pul	blic He	alth	
15 IN OUT 🕼	Served, reconditioned, & unsafe food			Р			interventions a	are co	ontrol measures to preve	nt foodborr	ne illnes	s or inj	ury.	
			Go	od Ret	all Prai	ctice	9							
Mark "X" in box	Good retail practices are preventative m if numbered item is not in compliance Mark	easures	to cont	rol the a	addition	n of p	athogens, che	mical	s, and physical objects i	nto foods.	***************************************			
		"X" on a		V DOX	Tor GC	JS ar	id/or H COS	5 = cc	prrected on-site during in	spection	R = re			
	Safe Food and Water								Proper Use of Uto	neils	10	os	1	V
Pasteurized eg	ggs used where required om approved source	\rightarrow		Р	41		In-use utensils	s prop	erly stored					C
Variance obtai	ined for specialized processing methods	+	<u> </u>	PF/C	42		Utensils, equipr	ment 8	& linens: properly stored, o	dried, & han	dled	\rightarrow	工	С
	Food Temperature Control				44	\rightarrow	Gloves used p	roner	ervice articles: properly	stored & us	ed	+		P/C C
	methods used: adequate equipment for			Pf/C					nsils, Equipment an	d Vendin	HO			
temperature co	partrol perfy cooked for hot holding	+			45	;	Food and non-	-food	contact surfaces cleana	ble,		$\neg \vdash$	Б	/Pf/C
Approved thaw	ving methods used	+		Pf C	46	1/	Properly design	ned, d	constructed, & used lled, maintained, & used	I- A	- $+$	+		
1 Thermometers	provided and accurate			Pf/C	47	7	Non-food conta	act su	irfaces clean	test sinps	-+	+	16	PDC
Cond second	Food Identification								Physical Facilit	98				Ĭ
of the contraction of the contra	labeled: original container Prevention of Food Contamination			Pf/C	48	+-	Hot & cold water	er ava	ailable adequate pressu	re		工		Pf
Insects, rodent	s, & animals not present	T	l F	Pf/C	49 50		Plumbing insta	illed, p	proper backflow devices tter properly disposed				_	/Pf/C
Contamination pr	revented during food preparation, storage & displa-	у		Pf/C	51	++:	Toilet facilities	Drope	erly constructed, supplie	d & cleane	d	+		/Pf/C
Personal clean	Irress properly used & stored	-	F	Pf/C	52		<u>Garbage & refu</u>	use pr	roperly disposed, facilitie	s maintain	ed			C
Washing fruits	& vegetables	+	-	C	53 54		Adequate venti	es ins	stailed, maintained, & cle & lighting, designated a	ап	-			/Pf/C
			<u> </u>		104	,	dequate venti	ialion	a ngming, designated a	ireas used				C
erson in Charge	a (cianatura)							0/0	102/100					
out in Onalyt	, (orginature)	-	>_				Date: (NU	(U) License P	osted (Y) N	(circle	one)	
	-0.04/							_ '	,					
n spector (signatu	ure) Yan / An					Fo	llow up: (Y	ES)	NO (circle one) Folic	w un Dei	e:			
	1.170						1		(on old olio) i olic	ייי עף המו				



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-00:

Est.#	Establishme	nt name: ၉૯૮૮	S Ferry Market		Date: 6/3/202	0
Ite	em/Location	Temp.	TEMPERATURE OBSER Item/Location	Temp.	Item/Location	Tomas
	ato/in-line	89'	item Location	remp.	Rem/Location	Temp.
ltem #		ORSER	VATIONS AND CORREC	TIVE ACTIONS		
4-307.14	be tested ea Schillter ex	ch it is me	te, chloring brach	manager a	25-50 ppm - [2010	ce
		reeds	Ferrymarket Co	Hotmail.	com	
						A 1
Person in c	harge: (signature)	2/			Date Old	103/1020
Inspector	En 8. 16	h			Date 6/3/	2020

OKERN

DATE \$/9/2020



Establishment/License # Fice 1144

HEALTH DIVISION

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

No. of Risk Factor/Intervention Violations

	type: class	N	lo. of Repea	ıt Risk	Factor/Interve	ention Violations	0	Time in:	11:0	0
Address: 1	Spartan way					Total violations	-	Time ou	t: 12:	45
Permit Holder	Fidolites /		Risk	Catego	orv	Capacity ——	Toloph	none #		
Inspection Typ	pe Provisional Magnetine		☐ F/U		Complaint	Other	Telebi	IOI IE #		-
	FOODBORNE ILL	NESS I	HISK FACTOR	SAND	PUBLIC HEALTH	INTERVENTIONS				
C	ircle designated compliance status (IN, OUT, N/	A) for ea	ach item			Mark "Y" in appropriate he	x for COS	and/or R		
Compliance statu	IN=in compliance OUT=not in complia	nce NO)=not observed	N/A=n	ot applicable CO	S=corrected on-site R=repeat	violation			
Compilance state	Supervision	COS	R V	Co	mpliance status			ļC:	OS R	<u> </u>
1 OUT	Person in charge present, demonstrates			16	IN OUT N/MAIO	ntially Hazardous Food Proper cooking time & temper	Ime/ er	nperatur	.6	LDIDUG
1000 001	knowledge and performs duties		Pf	17	IN OUT N/A NO	Proper reheating procedures	siauure :		+	P/Pf/C
	Employee Health			18	IN OUT N/A NO	Proper cooling time & tempe	ratures		+	P
2 OUT	Management, ali employees knowledge,		P/Pf	19	IN OUT N/A(NO)	Proper hot holding temperate	ures	_		P
3 NOUT	responsibilities and reporting.		<u> </u>	204	A/N TUG-IAP	Proper cold holding temperat	tures			P
3000001	Proper use of restriction and exclusion Good Hygienic Practices		Р			Proper date marking and dis	position		\perp	P/Pf
4 IN OUT (NO	Proper eating, tasting, drinking, tobacco use		P/C	22	IN OUT NA NO	Time as a public health contr	:10			P/Pf/C
F TO OUT	No discharge from eyes, nose and mouth	+	1 6			procedures and records Consumer Advis	D.M. PL.			
	Preventing contamination by Hands	-		- 0		Consumer advisory provided	for raw or	-		Т
60 OUT NO	Hands clean and properly washed	Т	P/Pf	23(IN OUT N/A	undercooked foods	IOI IAW OI			Pf
7 OUT N/A NO	No bare hand contact with RTE food or a pre-		P/Pf			Highly Susceptible Po	pulation	18		
30001100110	approved alternative procedure properly allowe	d	P/P1	21	NOUT N/A	Pasteurized foods used; proh				
8 IN OUT	Adequate handwashing sinks properly supplied		Pf/©	24	INVOUT N/A	not offered				P
	and accessible					Chemical				إلستا
9(N)OUT	Approved Source				IN OUT (N/A)	Food additives: approved & u				P/Pf/C
	Food obtained from approved source Food received at proper temperature	+	P/Pf/C P/Pf	26	IN OUT	Toxic substances properly ide	entified, st	ored,		P/Pf/C
16 D OUT	Food in good condition, safe, & unadulterated	+-	P/Pf			& used		ada anno		I
	Required records available: shellstock tags,	+				nformance with Approve Compliance with variance, so	an Proce	aures		
12 IN OU IN/AMO	parasite destruction		P/Pf/C	27	IN OUT N/A	Process, & HACCP plan	Jecienzed			P/Pf
	Protection from Contamination					The state of the s				
13 (IN OUT N/A	Food separated & protected		P/C	-	Risk factors a	re improper practices or proce	dures ide	entified as	the mos	st
14 IN OUT N/A	Food-contact surfaces: cleaned & sanitized	\vdash	P/Pf/C		Prevalent cont	ributing factors of foodborne ill	lness or in	ijury. Publi	ic Healtl	h
15 IN OUT (VA)	Proper disposition of returned, previously Served, reconditioned, & unsafe food	1 1	P		interventions a	re control measures to preven	t foodborr	ne illness o	or injury	٠.
	Our out, recondition out, a another total		Good Reta	I Pract	ices				***********	
	Good retail practices are preventative me	asures	to control the a	ddition o	of pathogens, che	micals, and physical objects in	to foods.		d	
Mark "X" in box	if numbered item is not in compliance Mark*	X" on a	ppropriate box	for COS	and/or R COS	= corrected on-site during ins	spection	R = repe	at viola	tion
	Safe Food and Water	cos	RV					CO	SR	V
28 Pasteurized eg	ggs used where required		P							
	om approved source	1		44	La contract of	Proper Use of Uter	nsils			
				41		properly stored		ell-el		C
30 Variance obtai	ned for specialized processing methods	\vdash	P/Pf/C	42	Utensils, equipr	properly stored nent & linens: properly stored, dr	ried, & han	dled		С
30 Variance obtai	ned for specialized processing methods Food Temperature Control		P/Pf/C		Utensils, equipr Single-use/sin	properly stored nent & linens: properly stored, dr gle-service articles: properly st	ried, & han	dled		C P/C
Variance obtai	ned for specialized processing methods Food Temperature Control methods used: adequate equipment for		P/Pf/C PF	42 43	Utensils, equipr	properly stored nent & linens: properly stored, di gle-service articles: properly st roperly	ried, & han tored & us	sed		С
Variance obtai	ned for specialized processing methods Food Temperature Control methods used: adequate equipment for partrol		P/Pf/C PF	42 43 44	Utensils, equipr Single-use/sin Gloves used p	properly stored nent & linens: properly stored, dr gle-service articles: properly st	ried, & han- tored & us	sed		C P/C C
Proper cooling temperature co	ned for specialized processing methods Faod Temperature Control methods used: adequate equipment for partrol perly cooked for hot holding		P/Pf/C PF Pf/C	42 43 44 45	Utensils, equipr Single-use/sin Gloves used p Food and non- Properly desig	properly stored ment & linens: properly stored, di gle-service articles: properly st roperly Utensils, Equipment and food contact surfaces cleanab ned, constructed, & used	ried, & han- tored & us d Vendir lle,	ng		C P/C C
Proper cooling temperature co. Plant food prop. Approved thaw	ned for specialized processing methods Fact Temperature Control methods used: adequate equipment for partrol perly cooked for hot holding ving methods used		P/Pf/C PF Pf/C Pf C	42 43 44 45 46	Utensils, equipr Single-use/sin Gloves used p Food and non- Properly desig Warewashing:	properly stored ment & linens: properly stored, di gle-service articles: properly st roperly Utensils, Equipment and food contact surfaces cleanab ned, constructed, & used installed, maintained, & used:	ried, & han- tored & us d Vendir lle,	ng		C P/C C P/Pf/C
Proper cooling temperature co. Plant food prop. Approved thaw	ned for specialized processing methods Fact Temperature Control methods used: adequate equipment for partrol perly cooked for hot holding ving methods used provided and accurate		P/Pf/C PF Pf/C	42 43 44 45	Utensils, equipr Single-use/sin Gloves used p Food and non- Properly desig Warewashing:	properly stored ment & linens: properly stored, di gle-service articles: properly st roperly Utensils, Equipment and food contact surfaces cleanab ned, constructed, & used installed, maintained, & used: act surfaces clean	ried, & han- tored & us d Vending test strips	ng		C P/C C
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Proper cooling temperature of Plant food propers Approved thaw Thermometers Food properly Insects, rodent Contamination propers Wiping cloths: Washing fruits Person in Charge	received for specialized processing methods Food Temperature Control methods used: adequate equipment for portrol perly cooked for hot holding dring methods used provided and accurate Food Identification labeled: original container Prevention of Food Contamination s, & animals not present revented during food preparation, storage & display liness properly used & stored & vegetables e (signature)		P/Pf/C PF Pf/C Pf/C Pf/C Pf/C Pf/C Pf/C Pf/C Pf/	42 43 44 45 46 47 48 49 50 51 52 53 54	Utensils, equipr Single-use/sin Gloves used p Food and non- Properly desig Warewashing: Non-food conte Hot & cold wat Plumbing insta Sewage & was Toilet facilities Garbage & reft Physical facilitie Adequate venti	properly stored ment & linens: properly stored, digle-service articles: properly stored, digle-service articles: properly stored. Victorial services are available adequate pressure lied, proper backflow devices te water properly disposed properly constructed, supplied is a properly disposed properly constructed, supplied is properly disposed, facilities installed, maintained, & clerial services are properly disposed, facilities installed, maintained, & clerial services are properly disposed, facilities as installed, maintained, & clerial services are properly disposed, facilities are properly disposed. License Properly disposed are properly disposed are properly disposed are properly disposed.	d Vendin d Vendin de, test strips es	ed ed ed		P/Pt/C Pt/C Pf/C Pf/C Pf/C Pf/C P/Pt/C P/Pt/C P/Pt/C C P/Pt/C C
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(908)444-4749 —> Michael - Taranto@ comcast - us. com

MERRIMACK FIRE DEPARTMENT



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

			HLTH-FRN	1-005		
Est.#	Establishment	name: Fick	144 (spartan	way)	Date: 6/9120	20
la.	em/Location		HEMPERATURE OFF			
		Temp.	Item/Location	Temp.	Item/Location	Temp
chicken s	alad/walk-in	40'				
progluce u	auc-in ambient	38.				
· ·						
	<u></u>				<u> </u>	
			100			
		OBSER	VATIONS AND CORRI	CTIVE ACTIONS		
ltem #					1	
	Kitchen;					
	ET TOYCET			<u> </u>		
6-301.14	- Multiple Ho	<u>ind wash</u>	sinks missing	" hadd wash	Sink only " eig	NOGE.
6-501-14-	- MULTIPLE +	tood ven	its howe no ext	ckor / expi	sink only " eig	-
					',	
	* 150	ossed la	beling an food	PKP SINKS		
	-					
	<u> </u>					
<u> </u>		· · · · · · · · · · · · · · · · · · ·				
				<u> </u>		
		1	agas 1			/ /
Person in c	harge: (signature)				Date 6/8	1/20
Inspector	En 5/4				Date 6/9/	1020
-	1				Date of 1	~ CV



HEALTH DIVISION

Establishment		No. of Ris	k Fa	acto	r/Intervention	Violations	Ø	DATE	619	12020	
Establishment	type: CIQSS A	N	lo. of Repeat	Ris	k F	actor/interven	tion Violations	0	Time i	n: 1.3	06
Address: 2	contra way		'		_	<u> </u>	Total violations	1	Time of	out: <u>+ ^ _</u>	.30
Permit Holder	SENAL ROS		Risk (Cate	aon	v	Capacity		phone #	ŧ	
Inspection Typ	pe Provisional Manual	ne	□ F/U	Ī	1	Complaint	Other	1 7010	DITOTIC T		
	FOODBORNE	LLNESS	RISK FACTORS	ANE) PU	BLIC HEALTH IN	TERVENTIONS				
Ci	rcle designated compliance status (IN, OUT,	N/A) for e	ach item	2010			Mark "X" in appropriate i	oox for Co	OS and/or	R	
Compliance statu	IN=in compliance OUT=not in comp	COS	R V			applicable COS= pliance status	corrected on-site R=repe	at violatio		000	R V
	Supervision			-	JOIN		ially Hazardous Food	Time/I	emperal	COS	R V
1(II) OUT	Person in charge present, demonstrates		Pf	1	6 IN	OUT NATION F	roper cooking time & tem	perature			P/Pf/C
	knowledge and performs duties		<u> </u>	1	7 IN	I OUT N/A ODP	roper reheating procedure	28			Р
	Employee Health Management, all employees knowledge,			1.	8 11	OUT N/A RO	roper cooling time & temp roper hot holding tempera	eratures			P
200 OUT	responsibilities and reporting.		P/Pf	2	(I IV		roper not nolding tempera roper cold holding temper			+	P
TUO OUT	Proper use of restriction and exclusion		Р	2			roper date marking and di		-		P/Pf
	Good Hygienic Practices					LOUTING NO T	ime as a public health cor	itrol:			P/Pf/C
4 IN OUT (NO	Proper eating, tasting, drinking, tobacco use No discharge from eyes, nose and mouth	>	P/C			pi	rocedures and records	.,			F/FI/G
3 By 001	Preventing contamination by Hand		C				Consumer Adv	- 100000 X- 100			
6 IN OUT (NO	Hands clean and properly washed	9	P/Pf	23	3 (1 1)		onsumer advisory provide ndercooked foods	d for raw	or		Pf
7 NOUT N/A NO	No bare hand contact with RTE food or a pre	j-				- Qi	Highly Susceptible F	onulati	ons		
/CIDPOUT N/A NO	approved alternative procedure properly allo	wed	P/Pf	2/	IN	DOUT N/A	asteurized foods used; pro				
8 INDOUT	Adequate handwashing sinks properly suppl	ied	Pf/C		٣	POUT N/A	ot offered				P
	and accessible					augici I-	Chemical				
TUOM	Approved Source Food obtained from approved source		P/Pf/C	_			ood additives: approved &				P/Pf/C
10 IN OUT NAME	Food received at proper temperature	_	P/Pf	26			oxic substances properly in used	dentinea,	stored,		P/Pf/C
TUOVALDI	Food in good condition, safe, & unadulterate	j	P/Pf				formance with Appro-	ved Pro	cedures		
12 IN OUT NAMO	Required records available: shellstock tags,		P/Pf/C	27	7 151		compliance with variance,				P/Pf
	parasite destruction		17710	L-"	11.4	P P	Process, & HACCP plan				F/FI
13 IN OUT N/A	Protection from Contamination Food separated & protected	<u> </u>	P/C		_	Dick feetors are			ala astronal		
14 (IN DUT N/A	Food-contact surfaces: cleaned & sanitized	-	P/Pf/C			Prevalent contrib	improper practices or produting factors of foodborne	illness or	dentified :	as the m	OSI alth
15 IN OUT N/A	Proper disposition of returned, previously		Р			interventions are	control measures to preve	ent foodb	orne illnes	s or inju	ry.
	Served, reconditioned, & unsafe food				XX 27 27 2						
	Good retail practices are preventative	measures	Good Retail	dition	ance of r	ss nathogens chemic	cale and physical objects	into food	e e		
Mark "X" in box	if numbered item is not in compliance Ma	′k "X" ол ғ	ppropriate box f	or CC)S a	nd/or R COS =	cars, and physical objects corrected on-site during i	nspection		epeat vio	lation
		cos	R V							COS R	
28 Pasteurized eg	Safe Food and Water ags used where required		P	41	· ·	lla	Proper Use of Ut	ensils			
9 Water & Ice fro	om approved source		P/Pf/C	41		In-use utensils pr	roperly stored nt & linens: properly stored,	dried & h	andled		C
Water & Ice from Water & Ice fro	ned for specialized processing methods		PF	43			-service articles: properly				P/C
	Food Temperature Control			44		Gloves used prop	perly			\neg	С
	methods used: adequate equipment for		Pf/C			U	tensils, Equipment a	nd Venc	ing		
temperature co	ontrol perly cooked for hot holding	-	Pf	45		Food and non-foo	od contact surfaces cleans	able,			P/Pf/C
	ring methods used	\dashv	C	46	+		d, constructed, & used stalled, maintained, & use	rl- tact etr	ine	-	Pf/C
	provided and accurate		Pf/C	47		Non-food contact		0. 1031 311	ps		- C
	Food Identification						Physical Facili	les			
5 Food properly	labeled: original container		Pf/C	48			available adequate pressu				Pf
6 Unecate radeat	Prevention of Food Contamination s. & animals not present		7.00	49	\square		d, proper backflow device	S			P/Pf/C
	revented during food preparation, storage & disp	av	Pf/C P/Pf/C	50	\vdash		water properly disposed operly constructed, supplied	ad P alaa	nod .		P/Pf/C
		<u> </u>	Pf/C	52	\vdash	Garbage & refuse	properly disposed, faciliti	es mainta	ained	-	Pf/C C
	properly used & stored		C	53			installed, maintained, & c				P/Pf/C
0 Washing fruits	& vegetables		С	54	ΝŢ	Adequate ventilat	tion & lighting, designated	areas us	ed		62
	1.1.1.1										
Person in Charge	e (signature).					Date: (0)	/9/2020 License	Posted	(Y) N	(circle	one/
							1 12 Marie Fideligo	- outou	· ''	(UII OID	01107
		_									
Inspector (signati	ure) / his/la				Fo	ollow up: YES	NO (circle one) Foll	ow up [)ate:		
	1 1 2						<u> </u>				
							Amandy				

HAIMAO

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est. # Esta	blishment name: F	idevity		Date: 6/9/20	ZÒ
Item/Location	Toma I	TEMPERATURE OBSER		Ba and an	
item/Location	n Temp.	Item/Location	Temp.	Item/Location	Temp
				np. Item/Location	
,					
	APSI	PRIVATIONS AND CORREC	THE A CONONIC		
Item #		ERVATIONS AND CORREC	TIVE ACTIONS		<u> </u>
	THE WHOLES	TOTAL DI			
SDI IAC LISAS	50:0				
1 391.14 1 1000	JEINE STICE	ors are expired.	call for se	VVICE_	
	1				
	1 1	, 1			
Person in charge: (sign	WA M	6N/		- 1-10	/200
	iature)			Date 4/9	
Inspector /				Date 6/9	12620



HEALTH DIVISION

Establishment/License #Sportan Fi77a. No.						No. of Risk Factor/Intervention Violations 3 DATE 4/10/2023							,62G	
Establishment	type:		No. (of Rep	eat	Ris	sk F	actor/Interve	ention Violations	(2)	Time	in: 📳	\$ · 6	23
Address: গুরুত্ত	D. W Highway							40.017.111.01.10	Total violations		Time	out:	12	15060
Permit Holder				Ric	k C	ate	gor	Ch. C. Commonwell		· L T-I	1	11		
Inspection Type	e Provisional Routir	 10		F/U	N C	ale	igoi T	Complaint	Capacity ————————————————————————————————————	I elep	ohone :	#	*Philippin	
	FOODSORNE I	LNES	SRISK	FACTO	DRS	AN	D PL	BLIC HEALTH	INTERVENTIONS					
Circ	cie designated compliance status (IN, OUT, I	N/A) foi	r each i	tem					Mark "V" in conveniente le	ox for CC	S and/c	r B		
Compliance status	*IN=in compliance OUT=not in comp	iance	NO=no	t observ	red	N/A	=not	applicable CO	S=corrected on-site R=repea	at violation	1			
Compliance status	Supervision	C	OS R	V			Соп	pliance status				COS	R	V
1 IN OUT	Person in charge present, demonstrates				-	-	16 1	BIO III NIANI	ntially Hazardous Food Proper cooking time & temp	Time/To	mpera	ture		
1 IN OUT	knowledge and performs duties			Pf		-	17	N OUT N/A NO.	Proper reheating procedure	erature		-	-	P/Pf/C
	Employee Health					1	18 II	N OUT N/A NO!	Proper cooling time & temp	eratures		_	 	P
2 NOUT	Management, alı employees knowledge,			P/Pi			19,41	N-QUT N/ANO	Proper hot holding tempera	tures		_		P
3 UNI-OUT	responsibilities and reporting. Proper use of restriction and exclusion	-	-	Р	-	2	20 1	LOUT N/A	Proper cold holding tempera	atures				P
	Good Hygienic Practices				-			AND THE REAL PROPERTY.	Proper date marking and dis				_	P/Pf
4 IN OUT NOT	Proper eating, tasting, drinking, tobacco use			I P/C	-	2	22 1	A ONE THIS HO	Time as a public health con- procedures and records	iroi:				P/Pf/C
5 WOUT	No discharge from eyes, nose and mouth			С		-			Consumer Adv	SOLV				
4 10 4 10 10 10 10 10 10	Preventing contamination by Hand	3				2	DO IN	POUT N/A	Consumer advisory provided		or			7
6-IN OUT NO I	lands clean and properly washed			P/Pf	\Box		(Jesti	YOUT N/A	undercooked foods					Pf
7 (NEOUT N/A NO	No bare hand contact with RTE food or a pre			P/Pf					Highly Susceptible P	opulatio	ns			
	approved alternative procedure properly allow Adequate handwashing sinks properly supplie	red	-	1	-	2	444	FOUT N/A	Pasteurized foods used; pro	hibited fo	ods			Р
	and accessible	,,,		Pf/C	7				not offered Chemical					<u> </u>
	Approved Source					2	5 IN	N44 TUO I	Food additives: approved &	upad peor	- Carles			minero
9 HYOUT F	ood obtained from approved source			P/Pf/C	;				Toxic substances properly ic	entified o	sinted		_	P/Pf/C
10-IN-OUT N/A-NO F	ood received at proper temperature			P/Pf		12	O HIV		& used					P/Pf/C
-700	ood in good condition, safe, & unadulterated Required records available: shellstock tags,		-	P/Pf	4			Co	nformance with Approv	ed Proc	edures	5		
12 IN OUT NA NO B	arasite destruction			P/Pf/C	;	2	7 IN	OUT N/A	Compliance with variance, s	pecialize	d .			P/Pf
	Protection from Contamination	-				L.	_	3,5	Process, & HACCP plan					. // /
13 CIN OLUT N/A F	ood separated & protected		T	F.P/C	-		_	Risk factors ar	e improper practices or proc	aduree is	Contified	no the		
The state of the s	ood-contact surfaces: cleaned & sanitized			P/Pf/C				Prevalent contr	ibuting factors of foodborne i	liness or i	iniury. P	ublic F	mos lealth	1
15 IN OUT NA	Proper disposition of returned, previously Served, reconditioned, & unsafe food			(4)			_	interventions a	re control measures to preve	nt foodbo	rne illne	ss or i	njury.	
	served, reconditioned, & unsale loog			igod Re	hail	Die	otion							
	Good retail practices are preventative m	easure	s to co	ntrol the	ado	ditio	n of i	oathogens chen	nicals, and physical phiects in	ato foode				
Mark "X" in box if	numbered item is not in compliance Mark	C A On	appro	Driate Do	x fo	r CC	OS a	nd/or R COS	= corrected on-site during in	spection		epeat	violat	ion .
	Safe Food and Water	COS	S R	V	-								R	· · · V
28 Pasteurized egg	s used where required		1	Р	-	41		Un una utanalla	Proper Use of Ute	nsils				
29 Water & Ice from	approved source	_	_	P/Pf/C	+-	42		In-use utensils Utensils, equipm	property stored tent & linens: properly stored, o	riod & ha	ndlad		\rightarrow	C
30 Variance obtaine	ed for specialized processing methods			PF		43		Single-use/sing	le-service articles: properly s	tored & II	sed	-	-	P/C
I Droom	Food Temperature Control				4	44		Gloves used pr	openly					C
temperature con				Dur					1 435 m m = 18 = 100 m = 1		P2-4N			
	nethods used: adequate equipment for			Pf/C		1			Utensils, Equipment an	d Vendi	119			P/Pf/G
3 Approved thawin	trol				-	45	×	Food and non-f	ood contact surfaces cleanal	d Vendi ole,	Hy			Pf/C
O TUDDIOACO IIISMIII	rly cooked for hot holding ng methods used			Pf		_	-	Food and non-f Properly design	ood contact surfaces cleanal ed. constructed, & used	ole,			\rightarrow	PI/G I
Thermometers p	trol rly cooked for hot holding g methods used rovided and accurate					45 46 47		Food and non-f Properly design Warewashing: i	ood contact surfaces cleanal led, constructed, & used nstalled, maintained, & used	ole,			+	
Thermometers p	rly cooked for hot holding ng methods used rovided and accurate Food identification			Pf C Pf/C		46		Food and non-f Properly design Warewashing: i Non-food conta	ood contact surfaces cleanal led, constructed, & used installed, maintained, & used ct surfaces clean Physical Faciliti	ole, test strip			#	C
Thermometers p	trol rly cooked for hot holding g methods used rovided and accurate Feed identification abeled: original container			Pf C		46 47 48		Food and non-f Properly design Warewashing: i Non-food conta Hot & cold wate	ood contact surfaces cleanal led, constructed, & used nstalled, maintained, & used ct surfaces clean Physical Faciliti r available adequate pressur	ole, test strip			1	
Thermometers p	trol rly cooked for hot holding ag methods used rovided and accurate Food identification abeled: original container Prevention of Food Contamination			Pf C Pf/C		46 47 48 49		Food and non-f Properly design Warewashing: i Non-food conta Hot & cold wate Plumbing install	ood contact surfaces cleanal led. constructed, & used nstalled, maintained, & used ct surfaces clean Physical Faciliti r available adequate pressur ed, proper backflow devices	ole, test strip				Pf P/Pf/C
Thermometers pi Food properly la Insects, rodents, Contamination prev	riy cooked for hot holding g methods used rovided and accurate Food identification abeled: original container Prevention of Food Contamination & animals not present			Pf C Pf/C Pf/C		46 47 48 49 50		Food and non-f Properly design Warewashing: i Non-food conta Hot & cold wate Plumbing install Sewage & wast	ood contact surfaces cleanal ed, constructed, & used nstalled, maintained, & used ct surfaces clean Physical Faciliti r available adequate pressur ed, proper backflow devices e water properly disposed	ole, : test strip	DS .			Pf P/Pf/C P/Pf/C
Thermometers pi Food properly la Insects, rodents, Contamination pres Personal cleanlin	trol rly cooked for hot holding g methods used rovided and accurate Food identification beled: original container Prevention of Food Contamination & animals not present vented during food preparation, storage & displatess	V .		Pf/C Pf/C Pf/C Pf/C		46 47 48 49 50		Food and non-f Properly design Warewashing: I Non-food conta Hot & cold wate Plumbing install Sewage & wast Tollet facilities p	ood contact surfaces cleanal ed, constructed, & used natalled, maintained, & used ct surfaces clean Physical Faciliti r available adequate pressur ed, proper backflow devices e water properly disposed properly constructed, supplier	es es	os .			Pf P/Pf/C P/Pf/C Pf/C
Thermometers pi Food properly la Insects, rodents, Contamination prev Personal cleanlin Wiping cloths: pre	trol rly cooked for hot holding g methods used rovided and accurate Food identification beled: original container Prevention of Food Contamination & animals not present vented during food preparation, storage & displates peerly used & stored	y		Pf C Pf/C Pf/C P/Pf/C Pf/C C C	()	46 47 48 49 50 51 52 53		Food and non-f Properly design Warewashing: i Non-food conta Hot & cold wate Plumbing install Sewage & wast Toilet facilities p Garbage & refus Physical facilitie	ood contact surfaces cleanal ied, constructed, & used nstalled, maintained, & used ct surfaces clean Physical Faciliti r available adequate pressur ed, proper backflow devices e water properly disposed properly constructed, supplied se properly disposed, facilitie s installed, maintained, & cle s installed, maintained, & cle	es es d, & clean s maintai	ned ned			Pf P/Pf/C P/Pf/C Pf/C C
Thermometers pi Food properly la Insects, rodents, Contamination pres Personal cleanlin	trol rly cooked for hot holding g methods used rovided and accurate Food identification beled: original container Prevention of Food Contamination & animals not present vented during food preparation, storage & displates peerly used & stored	y		Pf C Pf/C Pf/C P/Pf/C: Pf/C	E	46 47 48 49 50 51 52		Food and non-f Properly design Warewashing: i Non-food conta Hot & cold wate Plumbing install Sewage & wast Toilet facilities p Garbage & refus Physical facilitie	ood contact surfaces cleanal ed, constructed, & used natalled, maintained, & used ct surfaces clean Physical Faciliti r available adequate pressur ed, proper backflow devices e water properly disposed properly constructed, supplier	es es d, & clean s maintai	ned ned			Pf P/Pf/C P/Pf/C Pf/C
Thermometers pi Food properly la Insects, rodents, Contamination prevall Personal cleanlin Wiping cloths: pre Washing fruits &	riy cooked for hot holding g methods used rovided and accurate Food identification beled: original container Prevention of Food Contamination & animals not present vented during food preparation, storage & displates operly used & stored vegetables	у.		Pf C Pf/C Pf/C P/Pf/C Pf/C C C	(2)	46 47 48 49 50 51 52 53		Food and non-f Properly design Warewashing: i Non-food conta Hot & cold wate Plumbing install Sewage & wast Toilet facilities p Garbage & refus Physical facilitie	ood contact surfaces cleanal ied, constructed, & used nstalled, maintained, & used ct surfaces clean Physical Faciliti r available adequate pressur ed, proper backflow devices e water properly disposed properly constructed, supplied se properly disposed, facilitie s installed, maintained, & cle s installed, maintained, & cle	es es d, & clean s maintai	ned ned			Pf P/Pf/C P/Pf/C C P/Pf/C C
Thermometers pi Food properly la Insects, rodents, Contamination prev Personal cleanlin Wiping cloths: pre	riy cooked for hot holding g methods used rovided and accurate Food identification beled: original container Prevention of Food Contamination & animals not present vented during food preparation, storage & displates operly used & stored vegetables	y	-1	Pf C Pf/C Pf/C P/Pf/C Pf/C C C	0	46 47 48 49 50 51 52 53		Food and non-f Properly design Warewashing: i Non-food conta Hot & cold wate Plumbing install Sewage & wast Toilet facilities p Garbage & refus Physical facilitie Adequate ventil	ood contact surfaces cleanal led, constructed, & used installed, maintained, & used ct surfaces clean Physical Faciliti r available adequate pressur ed, proper backflow devices water properly disposed properly constructed, supplied per properly disposed, facilitie s installed, maintained, & cle ation & lighting, designated a	ctest stripes es e d, & clean s maintai an reas used	ned ned			Pf P/Pf/C P/Pf/C Pf/C C C C C C
Thermometers pi Food properly la Insects, rodents, Contamination prevall Personal cleanlin Wiping cloths: pre Washing fruits &	riy cooked for hot holding g methods used rovided and accurate Food identification beled: original container Prevention of Food Contamination & animals not present vented during food preparation, storage & displates operly used & stored vegetables	У		Pf C Pf/C Pf/C P/Pf/C Pf/C C C	3	46 47 48 49 50 51 52 53		Food and non-f Properly design Warewashing: i Non-food conta Hot & cold wate Plumbing install Sewage & wast Toilet facilities p Garbage & refus Physical facilitie	ood contact surfaces cleanal led, constructed, & used installed, maintained, & used ct surfaces clean Physical Faciliti r available adequate pressur ed, proper backflow devices water properly disposed properly constructed, supplied properly constructed, supplied properly disposed, facilitie s installed, maintained, & cle ation & lighting, designated a	clean test strip es e d, & clean s maintai an reas used	ned ned	(circl		Pf P/Pf/C P/Pf/C Pf/C C C C C C
Thermometers pi Food properly la Insects, rodents, Contamination pres Personal cleanlin Wiping cloths: pre Washing fruits & Person in Charge (riy cooked for hot holding g methods used rovided and accurate Food identification beled: original container Prevention of Food Contamination & animals not present vented during food preparation, storage & displates operly used & stored vegetables (signature)	У		Pf C Pf/C Pf/C P/Pf/C Pf/C C C	0	46 47 48 49 50 51 52 53	X	Food and non-f Properly design Warewashing: i Non-food conta Hot & cold wate Plumbing install Sewage & wast Toilet facilities p Garbage & refus Physical facilitie Adequate ventili Date:	ood contact surfaces cleanal led, constructed, & used installed, maintained, & used ct surfaces clean Physical Faciliti r available adequate pressur ed, proper backflow devices water properly disposed properly constructed, supplied per properly disposed, facilitie s installed, maintained, & cle ation & lighting, designated a	clean test strip es e d, & clean s maintai an reas used	ned ned	(circl		Pf P/Pf/C P/Pf/C Pf/C C C C C C
Thermometers pi Food properly la Insects, rodents, Contamination prevall Personal cleanlin Wiping cloths: pre Washing fruits &	riy cooked for hot holding g methods used rovided and accurate Food identification beled: original container Prevention of Food Contamination & animals not present vented during food preparation, storage & displates operly used & stored vegetables (signature)	У		Pf C Pf/C Pf/C P/Pf/C Pf/C C C	0	46 47 48 49 50 51 52 53	X	Food and non-f Properly design Warewashing: i Non-food conta Hot & cold wate Plumbing install Sewage & wast Toilet facilities p Garbage & refus Physical facilitie Adequate ventili Date:	ood contact surfaces cleanal led, constructed, & used installed, maintained, & used ct surfaces clean Physical Faciliti r available adequate pressur ed, proper backflow devices water properly disposed properly constructed, supplied properly constructed, supplied properly disposed, facilitie s installed, maintained, & cle ation & lighting, designated a	es d. & clean s maintai an reas used	ed ned	(circl		Pf P/Pf/C P/Pf/C Pf/C C C C C C

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MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est. #	Establishmen	t name: 🎺 🌣 🛪	GOST FIER		Date: 6/11/2021	Plan and
			TEMPERATURE OBSERV	/ATIONS	33 3 3	
ite	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
recise her	(/ in-1)/2	40				
		+ +-				
	<u></u>					
		OBSER	VATIONS AND CORRECT	TVE ACTIONS		
îtem #						· · · · · · · · · · · · · · · · · · ·
	UPSTATES!					
G ₀						
6-501-12	Twen I fork	Side 24	brase oney harried	spiled win	ados / debis-	
4-602.11	Vet/ woo do	et esero	Chapter Potties	herroits sov	led acres sed his	75617
	agenting to		21 a. Cha 12-22			
£			of their with Pic	1		
Co "501.17	. ११७०१३ / स्वा	inecus a4	reactive nerving	Soiled with	n grease accomile	41011
6-301.14	Mandageth "	SINK NOT	labeled, lesses "	Hoppingsh	SINK ONLY	
					∀	
	BASEMENT:					
عود اما عند						·····
4 - (0 - 1)	LICENCE CHE 191	liger outco	fice neavily sail	ort with acc	completion of front	depuis.
4-662 11 4.	can opensy	on table	e in basemond her	colly soiled	•	
<u>*</u>						
	and the same of th	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1				
		1000				
Person in ch	arge: (signature)	111			Date	
Inspector	5.5/1	The second secon				
/	No the second			The same	Date 6/10/	20



HEALTH DIVISION

Establishme	nt/License # Bockleys Stars		N	lo. of I	Risk Factor/Intervention Violations				on Violations	1	1 DATE GILO LZO		
Establishment type: No. of Repeat					t Risk Factor/Intervention Violations					Time in: 2:00			
Address: 438 D.W Highway								11100111	Total violations	9	Time	out: 2	:4-5
Permit Holde	T THE THE THE THE THE THE THE THE THE TH	·	_	Dic	V C	ator	gory -			7_	L		
Inspection Ty		no			N U	raiec		1-1-1	Capacity	Leler	ohone	#	
opoot.on		INEC	DIGE S	FACTO	:00	AACC	Comp	plaint	Other				
	Circle designated compliance status (IN, OUT,	N/A) for	each it	FAC 10	mo	ANG	POBLICE	TEALIF	MIERVENTIONS	1 01	20 11		
	IN=in compliance OUT=not in comp	oliance I	NO=no	tobserv	ed	N/A=	not applica	ble CO	Mark "X" in appropriate be	ox for CC)S and/o	<u>r B</u>	
Compliance sta	105	CC	S R	V	Ť	C	ompliance	status	D=Conceled on-site In=repea	VIOIALIOI		cos	RV
	Supervision								ntially Hazardous Food	Time/Tr	emnera	dure	11 A
1 (N) OUT	Person in charge present, demonstrates			Pf		11	6 IN OUT	N/A (JE)	Proper cooking time & temp	erature	His skale		P/Pf/
	knowledge and performs duties		٠,	'''		[1]	7 IN OUT I	N/A NO	Proper reheating procedures				P
	Employee Health			-		11	1 TUO NI 8	N/A (Meg/	Proper cooling time & tempe	ratures			Р
2 1 OUT	Management, ali employees knowledge, responsibilities and reporting.	<u> </u>		P/Pf	L	19	TUO NI 6	N/A(NO	Proper hot holding temperat	ures			P
3 (IN) OUT	Proper use of restriction and exclusion		+		\dashv	20	TUO	N/A	Proper cold holding tempera	tures			P
	Good Hygienic Practices			I P	-				Proper date marking and dis				P/Pf
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use			P/C	-	22	2 IN OUT	NO (VI)	Time as a public health conti	ol:			P/Pf/0
5(N)OUT	No discharge from eyes, nose and mouth	'	+-	C	\dashv	-			procedures and records				
	Preventing contamination by Hand	40		1 0			_		Consumer Advi			·	
6 (IN)OUT NO	Hands clean and properly washed	9	 	P/Pf	7	23	TUCONE	N/A	Consumer advisory provided	for raw (or		Pf
7 NOUT N/A NO		-	+		-				undercooked foods Highly Susceptible Po	and the Ata			
7 (IIVOUT N/A N	approved alternative procedure properly allo	wedl		P/Pf					Pasteurized foods used; prof	pulatio	ins		
8 IN OUT	Adequate handwashing sinks properly suppli	ied	1-	- A	_	24	MOUT N	√A	not offered	indited to	ods		P
0	and accessible			PfC	7				Chemical				_ !
	Approved Source					25	IN OUT	/A)	Food additives: approved & u	sed pror	nerly		P/Pf/C
9 (N) OUT	Food obtained from approved source			P/Pf/C		~	IN OUT		Toxic substances properly ide	antified s	slored		
TO IN OUT N/A NO	Food received at proper temperature			P/Pf		29	IN UPOT		& used				P/Pf/C
11(N)OUT	Food in good condition, safe, & unadulterated	t		P/Pf				Co	nformance with Approve	ed Proc	edures		
12 IN OUT N/ANC	Required records available: shellstock tags,			P/Pf/C		27/	IN DUT N	/A	Compliance with variance, st	ecialize	d	T	P/Pf
	Protection from Contamination				-				Process, & HACCP plan				P/PT
13 (N)OUT N/A	Food separated & protected		1	P/C	-		Diet. 6						
14 IN)OUT N/A	Food-contact surfaces: cleaned & sanitized	_	-	P/Pf/C	-		Provol	ectors a	re improper practices or proce	dures id	Jentified	as the m	ost
15 IN OUT (N/A)	Proper disposition of returned, previously	_	1		1		interve	intione a	ibuting factors of foodborne ill re control measures to preven	ness or i	injury. Pi	aplic He	aith
	Served, reconditioned, & unsafe food			Р				71610110 <u>U</u>	to control measures to preven	1 100000	me iiiies	ss or miju	iry.
			G	and Re	tail	Prac	tices						
Mark "X" in ho	Good retail practices are preventative r cif numbered item is not in compliance Mar	neasure:	s to co	ntrol the	add	dition	of pathoge	ns, cher	nicals, and physical objects in	to foods	4		
100211 74 111 207	In hambered item is not in compliance Mar	COS	approp	nate bo	X to	r GO:	S and/or R	COS	= corrected on-site during ins	pection		epeat vic	
	Safe Food and Water	1003	ı n	Y		-				- 88	(COS R	V
8 Pasteurized e	ggs used where required		Т	P	-	41	I IIn uso	Idonaile	Proper Use of Utes properly stored	islis			
9 Water & Ice in	rom approved source	\neg		P/Pf/C	-	42			nent & linens: properly stored, dr	iod 9 ha	ndled		C
Variance obta	lined for specialized processing methods			PF	1	43	Single-	use/sinc	rle-service articles: property st	ored & i	nuleu	\rightarrow	P/C
	Food Temperature Control				1	44	Gloves	used pi	operly	0104 0 0	500	\dashv	170
Proper cooling	g methods used: adequate equipment for			Pf/C					Utensils, Equipment and	Vendi	no		
temperature o						45	Food a	nd non-	ood contact surfaces cleanab	le.			
Approved the	perly cooked for hot holding wing methods used	_		Pf			Properi	ly design	ned, constructed, & used				P/Pf/C
1 Thermometer	s provided and accurate	_		C		46	Warew	ashing:	nstalled, maintained, & used:	test strip)S		Pf/C
- Timornio motor.	Food Identification			Pf/C		47	Non-foo	od conta	ct surfaces clean				С
Food properly	/ labeled: original container			Pf/C		40	111-40	11.	Physical Facilitie	! \$			
	Prevention of Food Contamination			FI/C	\dashv	48 49	HOT & C	old wate	r available adequate pressure)			Pf
Insects, roden	ts, & animals not present		Т	Pf/C	-	50	Same	isista gu	led, proper backflow devices e water properly disposed		\rightarrow		P/Pf/C
Contamination p	prevented during food preparation, storage & displa	зу і	-	P/P(C)	\dashv	51	Toilet f:	o o wasi	e water properly disposed properly constructed, supplied	2 aloca	nod	-	P/Pf/C
Personal clear	nliness			Pf/C	ŀ	52	Garbao	e & refu	se properly disposed, facilities	, or Glean	ned	+	Pf/C C
Wiping cloths:	properly used & stored			С	ľ	53	Physica	ul facilitie	s installed, maintained, & clea	30			P/Pf/C
Washing fruits	& vegetables			С]	54	Adequa	ite ventil	ation & lighting, designated ar	eas used	a l	\rightarrow	C
			7	//									
erson in Charg	e (signature)	/		/				N = 1 =			6-		
	- (eignature)						D	ate:	License Po	sted	(Y) N	(circle	one)
nspector (signat	ure)						Follow u	n. (vi	S NO (circle one) Follow				
\.							L'OHOW U	h: (A)	S NO (circle one) Follow	v up Da	10:		



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est.#	Establishment	name: ദ്രാവ	LEYS O reat steak	\	Date: 6/10/20	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
lte	m/Location	Temp.	Item/Location	Temp.	Item/Location	Tomas
	raw chicken/adrawer		Itomi Location	Tellip.	item/Location	Temp
	f / of drawer	38 T				
14		OBSERV	ATIONS AND CORREC	TIVE ACTIONS		
Item #						
	Eirstfloor:					
6-301.14	- Handwash sin	it at b	or and multipl	e in Witchel	n missing "Hand	wash
	Sink any "	signage	•			
	Personal N					
3-305 12	Basemen +:	[n (-] n .	1-1			
3 3-3.12	Treca produc	कर जिसे व	oods) Stoned unde	r sever (in	es.	
						
					, , , , , , , , , , , , , , , , , , ,	-
		charlie	· Itead Clef			
	3	4- norm	ally will have o	ysters on ho	ett siell.	
	3		raw proterns			
		-> meat	grinding			
		Λ		<u> </u>		
Person in ch	narge: (signature)	K	MIN	7	Date	
Inspector	Sni 8/ (/	- 1700			Date (/ 10)	2020
-	((()				1	

4D-31001



HEALTH DIVISION

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

Green

Establishment/License # Tuckers	No. of Ris				k Factor/Intervention Violations			105	Ø DATE 6/24/20		
					Time in: 1/26						30
Address: 360 D.w Highway								Time out: 7: 00			
Permit Holder Tockers Restaurant	6	S D I Distri			Category 13		Total violations	\$			
Inspection Type Provisional Routi	S Loc	7	/U	Call			Capacity	Tele	phone #	***	<u> </u>
	III NIEGO	LI L	/U	20 31		Complaint	Other	<i></i>			
Circle designated compliance status (IN, OUT,	N/A) for	each it	em	no An	W P	UBLIC REAL II		- 1 01	20 11		
IN=in compliance OUT=not in comp	oliance N	IO≃not	observe	d N/A	A=no	t applicable, CC	Mark "X" in appropriate b	ox for CC	OS and/or I	1	
Compliance status	CO	SR	V	7	Con	pilance status	S THE PERSON	IL VIOIAUO		cosl	RV
Supervision							entially Hazardous Food	Time/Ti	emperati	re	11 4
1 (N) OUT Person in charge present, demonstrates			Pf	7 [16	N OUT N/AGIQ	Proper cooking time & temr	erature		7	P/Pf/C
Knowledge and performs duties					<u>1</u> 7 i	'N OUT N/A (NO	Proper reheating procedure	S			P
Employee Health 2(N) OUT Management, air employees knowledge,			1	4 -	18	N OUT N/A NO	Proper cooling time & temp	eratures			P
2 N OUT Management, alt employees knowledge, responsibilities and reporting.	-	+	P/Pf	\vdash	1941	NOUT N/A NO	Proper hot holding tempera	tures			P
3 (N) OUT Proper use of restriction and exclusion		+	P	-{	20 (1	NOUT N/A	Proper cold holding tempera	atures			Р
Good Hyglenic Practices			-				Proper date marking and dis Time as a public health con		-	_	P/Pf
4 (NOUT NO Proper eating, tasting, drinking, tobacco use	e T		P/C		22 1	N OUT (NA)NO	procedures and records	ITOI:			P/Pf/C
5(IN) OUT No discharge from eyes, nose and mouth			C	1			Consumer Adv	\$0.137			
Preventing contamination by Hand	S				00/0	Bourne	Consumer advisory provided		or		
6 (IN OUT NO Hands clean and properly washed			P/Pf	1 1	2301	OUT N/A	undercooked foods	1 101 10.44	01		Pf
7 (NOUT N/A NO No bare hand contact with RTE food or a pre	}-	T	P/Pf				Highly Susceptible P	agulatic	ons		
approved alternative procedure properly allo	wed				2/1	DOUT N/A	Pasteurized foods used; pro	hibited fo	ods		
8 NOUT Adequate handwashing sinks properly suppl	ied		Pf/C	Ľ			not offered				P
and accessible				-			Chemical				
9 (N)OUT Food obtained from approved source				2	25 IN	OUT (I/A)	Food additives: approved &	used pro	perly		P/Pf/C
10 IN OUT N/A KO Food received at proper temperature		+	P/Pf/C	2	26/T	J OUT	Toxic substances properly ic	entified,	stored,		P/Pf/C
1 DOUT Food in good condition, safe, & unadulterated	-	+-	P/Pf P/Pf	-	_		& used				1 11 1/0
S	J	+-	-	-			onformance with Approv	ed Proc	edures		
12 IN OUT NANO Required records available: shellstock tags, parasite destruction			P/Pf/C	2	27 JN	OUTONA	Compliance with variance, s Process, & HACCP plan	pecialize	d		P/Pf
Protection from Centamination				<u>'</u>			Trocess, at HACCF plan				
13 IDOUT N/A Food separated & protected		T	P/C		_	Risk factors a	are improper practices or proc	edurae ir	dentified as	the m	oct
14 OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C			Prevalent cont	tributing factors of foodborne i	liness or	iniurv. Pub	lic Hea	lth
15 IN OUT N/A Proper disposition of returned, previously			р		_	interventions a	are control measures to preve	nt foodbo	rne iliness	or inju	ry.
Served, reconditioned, & unsafe food					. 2872						
Good retail practices are preventative	Teasures	s to cor	ood Ret	an era	actic	nothogone che			· · · · · · · · · · · · · · · · · · ·		
Mark "X" in box if numbered item is not in compliance Mar	k "X" on	approp	riate box	for C	OS a	ind/or R CO	structure and physical objects in = corrected on-site during in	110 100ds	R = rep	ant via	lation
	COS	R	V	T			= condeted on bite daining in	speciion		S R	V
Safe Food and Water							Proper Use of Ute	nsils		-	
28 Pasteurized eggs used where required 29 Water & Ice from approved source			Р	4			s properly stored				С
Variance obtained for specialized processing methods			P/Pf/C	4:		Utensils, equip	ment & lineлs: properly stored, с	lried, & ha	andled		C
Food Temperature Control			PF	4:	_	Single-use/sin	gle-service articles: property s	tored & u	used		P/C
Propos cooling methods would be a least to the state of t				44	4	Gloves used p					С
temperature control			Pf/C	-	-	Cood and see	Utensils, Equipment an	d Vend	ing		
2 Plant food properly cooked for hot holding			Pf	45	5	Properly does	food contact surfaces cleanal ned, constructed, & used	ole,			P/Pf/C
3 Approved thawing methods used			С	46	6	Warewashing	installed, maintained, & used	toet etric	ne l	-	Pf/C
Thermometers provided and accurate			Pf/C	47	7	Non-food conta	act surfaces clean	. ICSL SIII	03	+-	C
Food identification							Physical Faciliti	es			
5 Food properly labeled: original container			Pf/C	48		Hot & cold wat	er available adequate pressui	8		1	I Pf
Prevention of Food Contamination				49		Plumbing insta	lled, proper backflow devices				P/Pf/C
6 Insects, rodents, & animals not present 7 Contamination prevented during food preparation, storage & displ			Pf/C	50	_	Sewage & was	te water properly disposed				P/Pf/C
Personal cleanliness	ay		P/Pf/C	51		Toilet facilities	properly constructed, supplied	d, & clear	ned		Pf/C
Wiping cloths: properly used & stored	+ +		Pf/C C	52		Physical fooling	use properly disposed, facilitie es installed, maintained, & cle	s maintai	ined	-	C
Washing fruits & vegetables	7	_	c	54	$\overline{}$		es mstatied, maintained, & cle lation & lighting, designated a		_		P/Pf/C
						, acquate vent	anon a nyming, designated a	1892 N20	<u>u</u>		1 c
	<								C		
Person in Charge (signature)	111	_				Date:	License P	osted	(Y) N	circle o	ne)
1 M// 10	0.00	(1) (2)							1		,
_ "	$\sigma D D D D$										
nspector (signature)	2			_		ollow up: Y	ES (NO (circle one) Follo				



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est. # Establishment	name: Too	Kers		Date: 6/24/20	
		IEMPERATUREOESER	VATIONS		
ltem/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
cut tomato/cookline drawer	40'				
pancalle batter / small door	41				
cooled potatos / gridale	139	-			
	OBSER	VATIONS AND CORREC	TIVE ACTIONS		
Item #					
					<u></u>
100	O Violati	ons observed doring	1 time of ins	spection.	
				· · · · · · · · · · · · · · · · · · ·	
	-				
Person in charge: (signature)	Colla k	/01/1.			
Inspector (signature)	A NAOL E			Date	
more of the				Date 612	4/20



HEALTH DIVISION

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

Yellow

Establishmen	t/License # common way		No. o	Ris	k Fa	acto	or/Intervention	on Violations	1	DATE 6/24/202			
					at Risk Factor/Intervention Violations Time in: 2					n: _ <i>2</i>	:00		
Address: 30	Total violations						Time o	ut: <u>Z</u>	:4/	5_			
Permit Holder	common man merriprac	K				Capacity	(a)	ohone #					
Inspection Type	pe Provisional M Routine		☐ F/U	011	Г		Complaint	Other	Leich	JIIOHE #			
	FOODBORNE IL	LNESS	RISK FACT	ORS	ANE) PI	BUCHEALTH	INTERVENTIONS					
C	ircle designated compliance status (IN, OUT, N	/A) for	each item					Mark "Y" in appropriate l	oox for CC	OS and/or	R		
Compliance state	IN=in compliance OUT=not in compli	апсе 1	IO=not obse	rved	N/A=	not	t applicable CO	S=corrected on-site R=repe	at violatio	n			-
Compliance statu		CC	S R \		_ C)om	pliance status				cos	R	V
-	Supervision Person in charge present, demonstrates				-	0.1	Pote	ntially Hazardous Food	Time/T	emperat	ure		
1 OUT	knowledge and performs duties		P	f	1	7 1	N OUT N/ACNO	Proper cooking time & tem Proper reheating procedure	perature		\dashv		P/Pf/
, , , , , , , , , , , , , , , , , , , ,	Employee Health				1	7 II	N OUT N/A NE	Proper reneating procedure Proper cooling time & temp	es		\rightarrow		P
200 OUT	Management, ali employees knowledge,		T		19	9 1	N OUT N/A NO	Proper hot holding tempers	turno		-+		P
2 OUT	responsibilities and reporting.		P/I	^{2f} 누	20		OUT N/A	Proper cold holding temper	atures		\rightarrow		P
3 OUT	Proper use of restriction and exclusion		P		2	7	OUT N/A NO	Proper date marking and di	sposition		-	$\overline{}$	P/Pi
	Good Hygienic Practices				- 1		N OUT WANO	Time as a public health con			-+		
4 IN OUT (NO	Proper eating, tasting, drinking, tobacco use		P/I	2		4 H	N OUT WANO	procedures and records					P/Pf/
6'INDOUT	No discharge from eyes, nose and mouth		c					Consumer Adv	isory				
	Preventing contamination by Hands				25	2 1 P	OUT N/A	Consumer advisory provide		or			
	Hands clean and properly washed		P/F	Pf .		7	SOUT N/A	undercooked foods				_ [Pf
7 NOUT N/A NO	No bare hand contact with RTE food or a pre-		P/F	of				Highly Susceptible P	opulatio	วกร	,		
	approved alternative procedure properly allow	ed			24	4 11	ANTUO V	Pasteurized loods used; pro	phibited to	ods			P
8 IN OUT	Adequate handwashing sinks properly supplied and accessible	d	P					not offered		<u> </u>			
	Approved Source				-			Chemical					
9 ZNOUT	Food obtained from approved source		Lava	,	25	<u> IN</u>	OUT N/A	Food additives: approved &	used prop	oeriy		F	P/Pf/C
	Food received at proper temperature	+	P/Pf P/F		26		D OUT	Toxic substances properly in	dentified,	stored,		P	P/Pf/C
11 NOUT	Food in good condition, safe, & unadulterated	_	P/F	_	-		C0	& used					
	Required records available: shellstock tags,	+				_		nformance with Approv					
12 IN COTON/AINO	parasite destruction		P/Pf		27	IN	OUT N/A	Compliance with variance, Process, & HACCP plan	specialize	a			P/Pf
	Protection from Contamination					_		Trooper, a Tinoor plast					
13 CPOUT N/A	Food separated & protected		P/C			_	Risk factors a	re improper practices or proc	edures in	dentified s	e the	moet	
14 UN OUT N/A	Food-contact surfaces: cleaned & sanitized		P/Pf/	C			Prevalent conti	ributing factors of foodborne	iliness or	iniurv. Pu	blic He	alth	
15 IN)OUT N/A	Proper disposition of returned, previously		Р			_	interventions a	re control measures to preve	ent foodbo	rne illnes	s or in	urv.	
	Served, reconditioned, & unsafe food												
	Good retail practices are preventative m	O O O U I O	Good F	retai	Prac	TIC	es						
Mark "X" in box	Good retail practices are preventative me if numbered item is not in compliance Mark	"X" on	s to control ti	10 ad	aition	10 21	pathogens, cher	micals, and physical objects = corrected on-site during in	into foods			! - ! - 4! -	
	The state of the s	Icos	RV	700	7	0 a	IIIO/OI H COS	= corrected on-site during it	Ispection		peat v		on V
	Sale Food and Water						······	Proper Use of Ut	neile		03	n	
	gs used where required	T	P		41	T	In-use utensils	properly stored	310330		T		C
Water & Ice fro	om approved source		P/Pf/	0	42		Utensils, equipn	nent & linens: properly stored,	dried, & ha	indled	_	_	C
Variance obtain	ned for specialized processing methods		PF		43	_	Single-use/sing	gle-service articles: properly	stored & a	used			P/C
T 10	Food Temperature Control				44		Gloves used pr						С
temperature co	methods used: adequate equipment for		Pf/C					Utensils, Equipment at	nd Vend	ing			
	perfy cooked for hot holding	+		+	45	1	Food and non-	food contact surfaces cleans	ıble,		\top	J.	P/P(C
	ving methods used	+	Pf C	-		\sim	Properly design	ned, constructed, & used					
Thermometers	provided and accurate	+	Pf/C	\dashv	46	┼~	warewasning:	installed, maintained, & used act surfaces clean	d: test stri	os	+	+	Pf/C
	Food Identification		1 1 1/0		47	Щ	TIAOU-1000 CONIS						C
Food properly	labeled: original container	T	Pf/C	-	48		Hot & cold water	Physical Facilit er available adequate pressu					D/
	Prevention of Food Contamination	.,			49	Н		lled, proper backflow devices			+		Pf
Insects, rodents	s, & animals not present	T	_Pf/C		50	Н		te water properly disposed		-	+		P/Pf/C P/Pf/C
Contamination pr	revented during food preparation, storage & display	/	P/P1/0	;	51	М	Toilet facilities	properly constructed, supplie	d. & clear	ned	+		Pf/C
Personal clean			Pf/C	6	52		Garbage & refu	ise properly disposed, faciliti	es mainta	ined			С
	properly used & stored		(C)	$\Box(z$	53			es installed, maintained, & cl				P	/P(0
Washing fruits	a vegetables	1	C		54		Adequate ventil	lation & lighting, designated	areas use	d			C
erson in Charge	a (signature)						Data						
g	January)					_	Date:	License F	osted	(Y) N	(circle	опе)	
	Frit Jakin						W13	4 120					
nspector (signatu	ure)					E	ollow up: (YI	NO (circle one) Follo	Asses som P	oto.			
	1111						onow up. (1)	NO (circle one) Folia	ow up D	ale:			
	1 2	-											



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HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est. # Establishment	name: com	mon wan - Herrima	LCK	Date: 6/24 (2020)
Item/Location	Temp.	TEMPERATURE OBSER	Temp.	Item/Location	Tamm
row beet/cookline down	AD'	item/Location	теттр.	item/Location	Temp.
Salad dressing lin-line	41'				
checken solad/in-line	41"				
Raw chicken / walk-in	41				
Item #	OBSER	VATIONS AND CORREC	TIVE ACTIONS		,
(kitchen.)					
3-304, 13 in-line reflige	rutor acr	ss from coakline	- Bottom skl	f lined with wet	1 soiled
		sanitize unit.			
Mark-10 1str	retor	(operains fans soi	led with acc	comployion of dost.	
becond Floor Ar	7				
		coving along floor	hu homilyoo	h - 2-16 2	
	sed on the	gredient in drinks	in contact	n sink in cristap	Their was
		i between ice and			PAC MINIS
BASEMENT:					
6-301.11 D - NO SOUP AND	ilable at	handwash sink.			
		1 next to walk-	in refrigerou	or (left side ob	selva
		(food oppris/over de			
source of wa	ver intro	sion and repoul.			
					011/0
	gen ;	1111		Date Do/	14/10
Inspector med fin	<u></u>		<u> </u>	Date C/14	(12021)