



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

30/191-1 #693

Green

Establishment/License # <b>Auntie Annes</b>	No. of Risk Factor/Intervention Violations <b>1</b>	DATE <b>6-29-2020</b>
Establishment type:	No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time in: <b>10:35</b>
Address: <b>80 Premium Outlet Blvd # 693</b>	Total violations <b>1</b>	Time out: <b>11:06</b>
Permit Holder <b>Chestnut Land Co</b>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature) *[Signature]* Date: **6/3/2020** License Posted Y ☒ (circle one)

Inspector (signature) *[Signature]* Follow up: YES ☒ (circle one) Follow up Date:





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

### FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>Lindt chocolate</u>	No. of Risk Factor/Intervention Violations <u>0</u>	DATE <u>6/29/2020</u>
Establishment type:	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>10:00</u>
Address: <u>80 Premium Outlet Blvd #361</u>	Total violations <u>0</u>	Time out: <u>11:00</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature) [Signature] Date: \_\_\_\_\_ License Posted ☒ N (circle one)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

# FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

[illegible]



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

3C / 191-1 # 694  
GREEN

Establishment/License # <u>Villa Italian Kitchen</u>	No. of Risk Factor/Intervention Violations	<u>0</u>	DATE <u>6-29-2020</u>
Establishment type: <u>Food Court</u>	No. of Repeat Risk Factor/Intervention Violations	<u>0</u>	Time in: <u>12:00</u>
Address: <u>80 Premium Outlet Blvd #697</u>	Total violations	<u>3</u>	Time out: <u>12:20</u>
Permit Holder <u>Merrimack Food Systems</u>	Risk Category	Capacity	Telephone #
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other			

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

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

Person in Charge (signature) [Signature]

Date: 6/29/2020 License Posted ☒ Y ☐ N (circle one)

Inspector (signature) [Signature]

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





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

3C / 191-1 # 695  
yellow

Establishment/License # <u>Buckhead Grill</u>	No. of Risk Factor/Intervention Violations	<u>3</u>	DATE <u>6-29-2020</u>
Establishment type: <u>Food Court</u>	No. of Repeat Risk Factor/Intervention Violations	<u>0</u>	Time in: <u>11:00</u>
Address: <u>80 Premium Outlet Blvd #695</u>	Total violations	<u>6</u>	Time out: <u>11:30</u>
Permit Holder <u>Merrimack Food Systems</u>	Risk Category	Capacity	Telephone #
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other			

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature) [Signature]

Date: 6/29/2020 License Posted ☒ Y ☐ N (circle one)

Inspector (signature) [Signature]

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name: Buckhead Grill	Date: 6-29-2020			
TEMPERATURE OBSERVATIONS					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Cat tomatoes / in-line	35				
raw beef / cookline drawer	39				
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item #					
	Kitchen:				
6-301.14	Handwash sink(s) observed without "Hand wash only" signage.				
4-501.12	cutting board on in-line refrigerator across from cookline is heavily worn / scratched. no longer smooth or easily cleanable. replace.				
6-501.12	accumulation of grease on cookline equipment / floors / walls in cookline. clean and sanitize these areas routinely.				
4-602.11	grey bucket on bottom shelf of prep table holding utensils / cooking equipment heavily soiled (interior + exterior) remove or clean + sanitize bucket.				
	Back Area:				
6-501.12	walk-in freezer floor / underneath equipment soaked with food debris / accumulation of other rubbish. Remove shelving and clean + sanitize floors.				
	Other:				
3-603.11	No consumer advisory provided on the menu, Hamburgers not identified with * or advisory. Must be provided for all items that can be served raw or undercooked.				
Person in charge: (signature)		Date: 6/19/2020			
Inspector: (signature)		Date:			





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

3C/191-1

#696  
yellow

Establishment/License # <u>Green leaf deli</u>	No. of Risk Factor/Intervention Violations <u>2</u>	DATE <u>6-29-2020</u>
Establishment type: <u>BO Premium outlet</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>1:30</u>
Address: <u>Blvd #696</u>	Total violations <u>4</u>	Time out: <u>12:00</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature) [Signature] Date: 6/29/2020 License Posted ☒ Y ☐ N (circle one)

Inspector (signature) [Signature] Follow up: ☒ YES ☐ NO (circle one) Follow up Date: 14 days

# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

**FOOD ESTABLISHMENT INSPECTION REPORT**

HLTH-FRM-005

[illegible]



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>Able Ebenezer</u>	No. of Risk Factor/Intervention Violations <u>0</u>	DATE <u>6/25/2020</u>
Establishment type: <u>Brewery</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>11:00</u>
Address: <u>31 Columbia Circle</u>	Total violations <u>0</u>	Time out: <u>12:00</u>
Permit Holder <u>Able Ebenezer</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone # <u>603-1716</u>

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

Person in Charge (signature) [Signature] Date: 6/25/2020 License Posted ☒ N (circle one)

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

# MERRIMACK FIRE DEPARTMENT

**HEALTH DIVISION**

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

# FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

[illegible]



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

YELLOW

SD-41003  
unit A

Establishment/License # <u>D-W diner</u>	No. of Risk Factor/Intervention Violations <u>3</u>	DATE <u>6/11/2020</u>
Establishment type: <u>diner</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>10:00</u> Time out: <u>10:45</u>
Address: <u>416 D-W Highway</u>	Total violations <u>3</u>	
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature) Kam Hucker

Date 6-11-2020 License Posted ☒ Y ☐ N (circle one)

Inspector (signature) [Signature]

Follow up: ☒ YES ☐ NO (circle one) Follow up Date: 6/25/20

Re-inspection: 6/25/20

one outstanding violation: dish machine

# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

# FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

[illegible]



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>Depot Farm stand</u>	No. of Risk Factor/Intervention Violations <u>0</u>	DATE <u>6/13/2020</u>
Establishment type: <u>—</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>12:00</u>
Address: <u>668 D.W Highway</u>	Total violations <u>0</u>	Time out: <u>12:30</u>
Permit Holder <u>Depot Farm</u>	Risk Category <u>—</u>	Capacity <u>—</u>
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature)

*Stephen Lee*

Date:

*6/13/20*

License Posted

☒ N (circle one)

Inspector (signature)

*Jim G. Lee*

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

# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

**FOOD ESTABLISHMENT INSPECTION REPORT**

HLTH-FRM-005

[illegible]





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

6D-11040

Establishment/License # <u>Reeds Ferry Market</u>	No. of Risk Factor/Intervention Violations <u>0</u>	DATE <u>6/3/2020</u>
Establishment type: <u>C</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>12:30</u>
Address: <u>601 D.W Highway</u>	Total violations <u>1</u>	Time out: <u>1:00</u>
Permit Holder	Risk Category <u>-</u>	Capacity <u>-</u>
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

#### Good Retail Practices

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

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

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

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

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

Person in Charge (signature)

Date: 06/03/2020License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # Establishment name: Reeds Ferry Market Date: 6/3/2020

#### TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
cut tomato / in-line	39'				

#### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #

Deli Area:

4-302.14

PS

NO sanitizer test strips available during inspection. sanitizer must be tested each <sup>time</sup> it is made, chlorine bleach should be 25-50 ppm. replace sanitizer every 4 hours.

\* Discussed Food protection manager certificate.  
will email list of providers. \*

reedsferrymarket@hotmail.com

Person in charge: (signature)

Inspector

Date

Date 6/3/2020



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

### FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>Fidelity</u>	No. of Risk Factor/Intervention Violations <u>1</u>	DATE <u>6/9/2020</u>
Establishment type: <u>class</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>12:00</u>
Address: <u>1 Spartan Way</u>	Total violations <u>2</u>	Time out: <u>12:45</u>
Permit Holder <u>Fidelity</u>	Risk Category <u>—</u>	Capacity <u>—</u>
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone # <u>—</u>	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature)

Date: 6/9/20 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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

Greg → 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-FRM-005

[illegible]



# MERRIMACK FIRE DEPARTMENT

Green

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>Fidelity</u>	No. of Risk Factor/Intervention Violations <u>0</u>	DATE <u>6/9/2020</u>
Establishment type: <u>Class A</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>12:06</u>
Address: <u>2 contra way</u>	Total violations <u>1</u>	Time out: <u>1:30</u>
Permit Holder	Risk Category <u>—</u>	Capacity <u>—</u>
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

#### Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature) [Signature]

Date: 6/9/2020 License Posted (Y) N (circle one)

Inspector (signature) [Signature]

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

Amandu



# MERRIMACK FIRE DEPARTMENT

**HEALTH DIVISION**

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

# FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

[illegible]



Yellow



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Establishment/License # <u>Spartan Pizza</u>	No. of Risk Factor/Intervention Violations <u>3</u>	DATE <u>6/10/2020</u>
Establishment type:	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>11:00</u>
Address: <u>733 D.W. Highway</u>	Total violations <u>6</u>	Time out: <u>12:00</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

### Good Retail Practices

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation

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

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

Person in Charge (signature) <u>[Signature]</u>	Date: <u>6/10/2020</u>	License Posted <input checked="" type="checkbox"/> N (circle one)
Inspector (signature) <u>[Signature]</u>	*expired	
Follow up: YES NO (circle one) Follow up Date:		







# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>Bockleys Great Steaks</u>		No. of Risk Factor/Intervention Violations <u>1</u>		DATE <u>6/10/2020</u>	
Establishment type: <u>—</u>		No. of Repeat Risk Factor/Intervention Violations <u>2</u>		Time in: <u>2:00</u> Time out: <u>2:45</u>	
Address: <u>432 D.W. Highway</u>				Total violations <u>2</u>	
Permit Holder <u>—</u>		Risk Category <u>—</u>		Capacity <u>—</u>	
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone # <u>—</u>			

  

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

  

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

  

<b>Person in Charge (signature)</b> <u>[Signature]</u>		<b>Date:</b> <u>6/10/2020</u>	<b>License Posted</b> <input checked="" type="checkbox"/> <b>N</b> (circle one)
<b>Inspector (signature)</b> <u>[Signature]</u>		<b>Follow up:</b> <input checked="" type="checkbox"/> <b>YES</b> <input type="checkbox"/> <b>NO</b> (circle one) <b>Follow up Date:</b> <u>—</u>	



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

## FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name: <u>Bocellis Omeat steaks</u>				Date: <u>6/10/20</u>			
TEMPERATURE OBSERVATIONS								
Item/Location		Temp.	Item/Location		Temp.	Item/Location		Temp.
raw chicken / 4 drawer		38						
raw beef / 4 drawer		40						

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item #

First floor:

6-301.14 - Handwash sink at bar and multiple in kitchen missing "Handwash sink only" signage.

Basement:

3-305.12 - Food products (dry goods) stored under sewer lines.

- charlie: Head Chef

\* normally will have oysters on half shell.

\* ROP for raw proteins

-> meat grinding

Person in charge: (signature)

Date

Inspector

Date 6/10/2020



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

4D-31001  
Unit 113

Green

Establishment/License # <u>Tuckers</u>	No. of Risk Factor/Intervention Violations <u>0</u>	DATE <u>6/24/20</u>
Establishment type: <u>FE</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time in: <u>1:30</u>
Address: <u>360 D.W. Highway</u>	Total violations <u>0</u>	Time out: <u>2:00</u>
Permit Holder <u>Tuckers Restaurant Group</u>	Risk Category <u>B</u>	Capacity <u>—</u>
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone # <u>—</u>	

  

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Circle designated compliance status (IN, OUT, N/A) for each item			
IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation			
Compliance status	COS	R	V
<b>Supervision</b>			
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT Person in charge present, demonstrates knowledge and performs duties			Pf
<b>Employee Health</b>			
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT Management, all employees knowledge, responsibilities and reporting.			P/Pf
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT Proper use of restriction and exclusion			P
<b>Good Hygienic Practices</b>			
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT NO Proper eating, tasting, drinking, tobacco use			P/C
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT No discharge from eyes, nose and mouth			C
<b>Preventing contamination by Hands</b>			
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT NO Hands clean and properly washed			P/Pf
7 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			P/Pf
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT Adequate handwashing sinks properly supplied and accessible			Pf/C
<b>Approved Source</b>			
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT Food obtained from approved source			P/Pf/C
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Food received at proper temperature			P/Pf
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT Food in good condition, safe, & unadulterated			P/Pf
12 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C
<b>Protection from Contamination</b>			
13 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food separated & protected			P/C
14 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food-contact surfaces: cleaned & sanitized			P/Pf/C
15 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P

  

Good Retail Practices			
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation			
Compliance status	COS	R	V
<b>Safe Food and Water</b>			
28 Pasteurized eggs used where required			P
29 Water & Ice from approved source			P/Pf/C
30 Variance obtained for specialized processing methods			PF
<b>Food Temperature Control</b>			
31 Proper cooling methods used: adequate equipment for temperature control			Pf/C
32 Plant food properly cooked for hot holding			Pf
33 Approved thawing methods used			C
34 Thermometers provided and accurate			Pf/C
<b>Food Identification</b>			
35 Food properly labeled: original container			Pf/C
<b>Prevention of Food Contamination</b>			
36 Insects, rodents, & animals not present			Pf/C
37 Contamination prevented during food preparation, storage & display			P/Pf/C
38 Personal cleanliness			Pf/C
39 Wiping cloths: properly used & stored			C
40 Washing fruits & vegetables			C

  

Potentially Hazardous Food Time/Temperature			
Compliance status	COS	R	V
16 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cooking time & temperature			P/Pf/C
17 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper reheating procedures			P
18 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper cooling time & temperatures			P
19 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper hot holding temperatures			P
20 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Proper cold holding temperatures			P
21 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Proper date marking and disposition			P/Pf
22 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A NO Time as a public health control: procedures and records			P/Pf/C

  

Consumer Advisory			
Compliance status	COS	R	V
23 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Consumer advisory provided for raw or undercooked foods			Pf

  

Highly Susceptible Populations			
Compliance status	COS	R	V
24 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Pasteurized foods used; prohibited foods not offered			P

  

Chemical			
Compliance status	COS	R	V
25 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food additives: approved & used properly			P/Pf/C
26 <input checked="" type="radio"/> IN <input type="radio"/> OUT Toxic substances properly identified, stored, & used			P/Pf/C

  

Conformance with Approved Procedures			
Compliance status	COS	R	V
27 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Compliance with variance, specialized Process, & HACCP plan			P/Pf

  

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

  

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

  

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

  

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

  

Person in Charge (signature) <u>[Signature]</u>	Date: <u>6/24/20</u>	License Posted <input checked="" type="radio"/> Y <input type="radio"/> N (circle one)
Inspector (signature) <u>[Signature]</u>	Follow up: YES <input checked="" type="radio"/> NO <input type="radio"/> (circle one)	Follow up Date: <u>—</u>





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

AD-4/004

Yellow

Establishment/License # <u>Common Man</u>		No. of Risk Factor/Intervention Violations <u>1</u>		DATE <u>6/24/2020</u>	
Establishment type:		No. of Repeat Risk Factor/Intervention Violations <u>0</u>		Time in: <u>2:00</u>	
Address: <u>304 D.W Highway</u>		Total violations <u>6</u>		Time out: <u>2:45</u>	
Permit Holder <u>Common Man Merrimack</u>		Risk Category <u>A</u>		Capacity	
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #			

  

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					
Circle designated compliance status (IN, OUT, N/A) for each item					
Mark "X" in appropriate box for COS and/or R					
IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation					
Compliance status		COS	R	V	
<b>Supervision</b>					
1 <input checked="" type="radio"/> OUT	Person in charge present, demonstrates knowledge and performs duties				Pf
<b>Employee Health</b>					
2 <input checked="" type="radio"/> OUT	Management, all employees knowledge, responsibilities and reporting				P/Pf
3 <input checked="" type="radio"/> OUT	Proper use of restriction and exclusion				P
<b>Good Hygienic Practices</b>					
4 <input checked="" type="radio"/> IN OUT	Proper eating, tasting, drinking, tobacco use				P/C
6 <input checked="" type="radio"/> IN OUT	No discharge from eyes, nose and mouth				C
<b>Preventing contamination by Hands</b>					
6 <input checked="" type="radio"/> IN OUT	Hands clean and properly washed				P/Pf
7 <input checked="" type="radio"/> IN OUT	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				P/Pf
8 <input checked="" type="radio"/> IN OUT	Adequate handwashing sinks properly supplied and accessible				P/C
<b>Approved Source</b>					
9 <input checked="" type="radio"/> IN OUT	Food obtained from approved source				P/Pf/C
10 <input checked="" type="radio"/> IN OUT	Food received at proper temperature				P/Pf
11 <input checked="" type="radio"/> IN OUT	Food in good condition, safe, & unadulterated				P/Pf
12 <input checked="" type="radio"/> IN OUT	Required records available: shellstock tags, parasite destruction				P/Pf/C
<b>Protection from Contamination</b>					
13 <input checked="" type="radio"/> IN OUT	Food separated & protected				P/C
14 <input checked="" type="radio"/> IN OUT	Food-contact surfaces: cleaned & sanitized				P/Pf/C
15 <input checked="" type="radio"/> IN OUT	Proper disposition of returned, previously Served, reconditioned, & unsafe food				P

  

Good Retail Practices					
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					
Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation					
Compliance status		COS	R	V	
<b>Safe Food and Water</b>					
28	Pasteurized eggs used where required				P
29	Water & ice from approved source				P/Pf/C
30	Variance obtained for specialized processing methods				PF
<b>Food Temperature Control</b>					
31	Proper cooling methods used: adequate equipment for temperature control				Pf/C
32	Plant food properly cooked for hot holding				Pf
33	Approved thawing methods used				C
34	Thermometers provided and accurate				Pf/C
<b>Food Identification</b>					
35	Food properly labeled: original container				Pf/C
<b>Prevention of Food Contamination</b>					
36	Insects, rodents, & animals not present				P/C
37	Contamination prevented during food preparation, storage & display				P/Pf/C
38	Personal cleanliness				Pf/C
39	Wiping cloths: properly used & stored				C
40	Washing fruits & vegetables				C

  

Potentially Hazardous Food Time/Temperature					
Compliance status					
COS R V					
16	IN OUT N/A				P/Pf/C
17	IN OUT N/A				P
18	IN OUT N/A				P
19	IN OUT N/A				P
20	IN OUT N/A				P
21	IN OUT N/A				P/Pf
22	IN OUT N/A				P/Pf/C

  

Consumer Advisory					
Compliance status					
COS R V					
23	IN OUT N/A				Pf

  

Highly Susceptible Populations					
Compliance status					
COS R V					
24	IN OUT				P

  

Chemical					
Compliance status					
COS R V					
25	IN OUT				P/Pf/C
26	IN OUT				P/Pf/C

  

Conformance with Approved Procedures					
Compliance status					
COS R V					
27	IN OUT N/A				P/Pf

  

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

  

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

  

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

  

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

  

Person in Charge (signature) <u>Larry Lobach</u>		Date: <u>06/24/20</u>	License Posted <u>Y</u> N (circle one)
Inspector (signature) <u>[Signature]</u>		Follow up: <u>YES</u> NO (circle one) Follow up Date:	



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

EST-PRM-005

Est. #	Establishment name: common man - Merrimack				Date: 6/24/2020
TEMPERATURE OBSERVATIONS					
Item/Location		Temp.	Item/Location		Temp.
raw beef / cookline drawer		40'			
Salad dressing / in-line		41'			
Chicken salad / in-line		41'			
Raw chicken / walk-in		41'			

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
	<u>Kitchen:</u>
29 3-304.13	in-line refrigerator across from cookline - Bottom shelf lined with wet / soiled linens. Remove and sanitize unit.
33 6-501.12	walk-in refrigerator (upstairs) fans soiled with accumulation of dust.
	<u>Second Floor Area:</u>
13 6-201.13	Bar Food prep area; covering along floor by handwash sink in disrepair.
34 3-303.11	Bar: Ice used as ingredient in drinks in contact with soda lines. There must be separation provided between ice and soda lines.
	<u>Basement:</u>
8 6-301.11	No soap available at handwash sink.
5 4-501.11	Basement floor located next to walk-in refrigerator (left side) observed with sitting water (food debris / other debris in water) on the ground. determine source of water intrusion and repair.

Person in charge: (signature)

*Leaf / [Signature]*

Date

06/24/20

Inspector

*[Signature]*

Date

6/24/2020