

HEALTH DIVISION

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

Grosn

					111		51 ECTION 1	CEI O					L	1.1.
Establishment/License # 3C 191-1		I	No. of	Ris	kF	act	or/Intervention	n Vio	lations		DATE		丌	311
Establishment type: Villa italian		No.	of Rep	eat	Ris	sk l	Factor/Interve	ention	Violations		Time	in: <u>/</u>	수!	<u>a0</u>
Address: 80							<u> </u>	T	otal violations	3	Time	out: Į		70.
Permit Holder Marrimack Food	2h5	46 h	₹ Ris	k C	ate	go	ry	С	apacity	Teler	hone:	#		
Inspection Type Provisional Routi	ne		F/U			\Box	Complaint		Other					
Circle designated compliance status (IN, OUT,	LINES	8 418)	FACT) R S	AN	4.	BUCH AND							
IN=in compliance OUT=not in comp	liance	NO=no	item it observ	/ed	N/A:	≓no	t applicable CO	Mar S=corre	k "X" in appropri	ate box for CC)S and/c	rR_		
Compliance status	C	OS R	V			Cor	npliance status					COS	R	V
Supervision							Pote	ntiefly	Hazardous F	and Time/Te	mpera	ture		
Person in charge present, demonstrates knowledge and performs duties			Pf		1	6 7	IN OUT N/A(NO)	Prope	r cooking time &	temperature		-	╄	P/Pf/
Employee Health			-		1	8 1	N OUT N/A NO	Proper	r cooling time & t	emperatures		 	\vdash	P
2 (IN) OUT Management, all employees knowledge,			P/P	F	1	9 (NOUT N/A NO	Proper	hot holding tem	peratures				Р
responsibilities and reporting. 3(N) OUT Proper use of restriction and exclusion			P	4	2	0 (NOUT N/A	Proper	cold holding ten	nperatures			\sqsubseteq	Р
Good Hygienic Practices			1 -				NOUT N/A NO	Time a	s a public health	control:		├	₩	P/Pf
4(INOUT NO Proper eating, tasting, drinking, tobacco use	,	T	P/C		2	2 1	ON AND TUO N		ures and records					P/Pf/0
5 (N) OUT No discharge from eyes, nose and mouth			С						Consumer /	dvisory			-	
Preventing contamination by Hand 6 (IN)OUT NO Hands clean and properly washed	\$				2	3	N OUT (N/A)		mer advisory pro	vided for raw	or			Pf
	_		P/Pf	┥.					ooked foods	- 6I			L	<u> </u>
approved alternative procedure properly allow	wed		P/Pf		_				riy Susceptible rized foods used			<u></u>		T
8 NOUT Adequate handwashing sinks properly suppli	ed		Pf/C		2	4 [/	N OUT (VA)	not offe		i brainaicam to	1			P
aliu accessible			FI/C						Chemi					
9 MOUT Food obtained from approved source			Lorone	1	_	-			dditives: approve					P/Pf/C
10 IN OUT N/A(NO) Food received at proper temperature	+		P/Pf/C		20	3 (I)		& used	ubstances prope	rly identified, s	stored,			P/Pf/C
11 NOUT Food in good condition, safe, & unadulterated	1		P/Pf	7					ance with App	roved Proc	edures			<u></u>
12 IN OUT NO Required records available: shellstock tags, parasite destruction		T	P/Pf/C	;]	27	7 IN	1 OUT N/A	Compli	ance with varian	ce, specialize	t			P/Pf
Protection from Contamination			<u> </u>	-		_		Proces	s, & HACCP pia:	1				<u> </u>
13 (NOUT N/A Food separated & protected	1	1	P/C	1		-	Risk factors a	e impro	per practices or	procedures id	entified	as the	mos	it
14 NOUT N/A Food-contact surfaces: cleaned & sanitized	\perp		P/Pf/C				Prevalent contr	ibuting I	factors of foodbo	rne illness or i	njury. Pi	ıblic H	lealth	h
15 IN OUT (A) Proper disposition of returned, previously Served, reconditioned, & unsafe food			P			_	interventions a	re contre	ol measures to p	revent foodbo	rne illnes	s or ir	njury.	
		6	and Re	tell	Prac	tic	es							
Good retail practices are preventative n Mark "X" in box if numbered item is not in compliance Mar	neasure	s to co	ntrol the	ado	dition	ı of	pathogens, cher	nicals, a	nd physical obje	cts into foods.				
Mark & III box II humbered item is not in compliance Mari	COS	appro	priate bo	OX TO	r CC)S 8	and/or R COS	= corre	cted on-site duri	ng inspection		epeat o		tion V
Sale Food and Water									roper Use of	Utensils		,03	-1	
8 Pasteurized eggs used where required 9 Water & Ice from approved source		-	Р	1_	41	I	In-use utensils	properly	/ stored	,				С
Variance obtained for specialized processing methods		-	P/Pf/C PF	1	42 43				ens: properly stor			\rightarrow		C P/C
Food Temperature Control	-				44	-	Gloves used pr	operly	ce articles, prope	eny stored & u	seq		-+	C
Proper cooling methods used: adequate equipment for			Pf/C	1.					s, Equipmen	and Vendi	hgi			
temperature control Plant food properly cooked for hot holding					45	×	Food and non-f	ood con	tact surfaces cle	anabie,		200		P/Pf/C
3 Approved thawing methods used	+		Pf C		46	-	Properly design Warewashing: i		structed, & used		_			
Thermometers provided and accurate			Pf/C		47	X	Non-food conta			ised, test strip		اکد	-	Pf/C C
Food Identification									Physical Fac	ilities				
Food properly labeled: original container Prevention of Food Contamination	900		Pf/C	-	48	\vdash	Hot & cold wate	r availal	ble adequate pre	ssure		\Box	\dashv	Pf
Insects, rodents, & animals not present			Pf/C		49 50		Plumbing install Sewage & wast					25		P/Pf/C
Contamination prevented during food preparation, storage & displa	ıy		P/Pf/C		51		Toilet facilities p							Pf/C
Personal cleanliness Wiping cloths: properly used & stored			Pf/C		52	П	Garbage & refus	е ргоре	erly disposed, fac	ilities maintair		\perp	士	С
Vylping cloths: properly used & stored Vygshing fruits & vegetables	+	$\vdash \vdash$	C		53 54	\vdash	Physical facilitie Adequate ventila	s installe	ed, maintained, &	k clean		-		P/Pf/C C
Mil 1/100/s				1	0.7	ш	· moduate selline	anon or I	igninig, designat	eu areas usec	<u> </u>			
Mala I Mala									-		_			
erson in Charge (signature)							Date: \	1/1	Licens	e Posted (N (Y	(circl	e one	a)
Dan kungala														1
nspector (signature)						F	ollow up: YE	S NO	(circle one) =	ollow up De	te:		—	
				_				.5 110	(All plo olio) L	CINTI UP DO	100			



HEALTH DIVISION

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

Establishme	nt/License # 3c / q —		No. of	Ri	sk F	actor/Interve	ntion	Violations		DATE.	111	15/18
Establishmer	nt type: (hicken hau)		lo. of Re	nea	t Ris	k Factor/Inte	ervent	tion Violations	 	Time in	ו: <u>"ול</u>	7,00
Address: 8	o premium oution					11 60		Total violations	┸	Time o	ut: _	
Permit Holde		قدد ا	Ri	sk (Cate		0	Capacity	Teleph	`^po#		
Inspection Ty			☐ F/U	314		Complair	ot	Other	i elebi	IOHE #		
	ACOUNT PHILE	ESS I	2 625	JĄ.	SAN	SPERLIC NEW	THE IN	T One				
	Urcle designated compliance status (IN, OUT, N/A	A) for ea	ach item					Mark "Y" in consequentiate by	ox for COS	and/or f	R	
Compliance stat	IN=in compliance OUT=not in complian	nce NC	D=not obse	rved	N/A	not applicable	COS=c	corrected on-site R=repea	t violation			
Compliance star	Supervision	cos	RV	-	F	Compliance sta	itus			10	cos	R V
1 OUT	Person in charge present, demonstrates	_	Т Т		1	E IN OUT NAME		ally Hazardous Food roper cooking time & temp	ime/len	nperatu	He	0.00
1 100/ (())	knowledge and performs duties		P	f	<u> </u>	7 (N DOUT N/A	NO PI	roper cooking time & temper roper reheating procedures	erature		\rightarrow	P/Pf
	Employee Hestin				1	8 NOUT N/A	NO Pr	roper cooling time & tempe	eratures	\rightarrow		P
2 NO OUT	Management, all employees knowledge,		P/F	of .	1	A/N TUC N/A	NO Pr	roper hot holding temperati	ures		\dashv	P
3 IN OUT	responsibilities and reporting. Proper use of restriction and exclusion	+			2	O ANDUT N/A	_, Pr	roper cold holding tempera	itures		\Box	P
0 111 00.1	Good Hygien's Practices		P	-				oper date marking and dis	position			P/P
4 (15 OUT NO	O Proper eating, tasting, drinking, tobacco use	7	I P/C	-	2	2 IN OUT (VA)		me as a public health contr ocedures and records	rol:			P/Pf/
5 (P) OUT	No discharge from eyes, nose and mouth	+	C				- Jpic	Concumer Advi				
	Preventing contamination by Hands					- 40	Cc	onsumer advisory provided				1
6 DOUT NO	O Hands clean and properly washed		P/P	¥	23	3 NO TUO		dercooked foods	I IUI I aw Cr			Pf
7 MSOUT N/A NO	No bare hand contact with RTE food or a pre-		P/P					Highly Susceptible Po	nulation	2	_	
	approved alternative procedure properly allowed	1	Lit		20	IN OUT (N/A)	Pa	steurized foods used; prof	nibited food	is		T
8 ∰ OUT	Adequate handwashing sinks properly supplied and accessible		Pf/C	:	-	7 11 00 1		t offered				P
								Chemical				
9 OT OUT	Food obtained from approved source	7	1 07067	_		OUT N/A		od additives: approved & u				P/Pf/C
	D Food received at proper temperature	+ +	P/Pf/		26	TUQUI		xic substances properly ide	entified, sto	red,		P/Pf/C
11/15 OUT	Food in good condition, safe, & unadulterated	 	P/PI		-			rmance with Approve	4 5-004	3		
12 IN OUT WAND	Required records available: shellstock tags,	 	-	_	-		Co	impliance with variance, sp	pecialized			
12 111 00 1 (13) 110	parasite destruction	Щ	P/Pf/		21	IN OUT N/A		ocess, & HACCP plan	POUNTED			P/Pf
13 (N) OUT N/A	Protection from Contamination											
14 IN OUT N/A	Food separated & protected Food-contact surfaces: cleaned & sanitized	\vdash	P/C P/Pf/0			Risk factor	s are in	nproper practices or proce	dures ider	ntified as	the n	nost
15 IN OUT (N)	Proper disposition of returned, previously	\vdash	_	4		intervention	IUDITITO 1 ATE 25	ting factors of foodborne ill control measures to preven	iness or inji	ury. Publ	lic Hea	alth
19 IN OU CAN	Served, reconditioned, & unsafe food		P				13 210 0	control measures to preven	IT TOOGDOTTI	ê iliness	or inju	ītā.
			Good R		Prac	tices						
Mark "X" in box	Good retail practices are preventative mea x if numbered item is not in compliance Mark "X	sures t	o control th	e ad	dition	of pathogens, o	hemica	als, and physical objects in	to foods.			
		COS	P V	OX IC	or CO	Sano/ork C	:US = 0	corrected on-site during ins	pection	R = rep		
	Safe Food and Water		1					Proper Use of Uter	and the	100	OS R	(V
	eggs used where required		Р	1	41			perly stored			1	ГС
29 Water & Ice from	rom approved source		P/Pf/C		42	Utensils, eq	Uipment	& linens: properly stored, dri	ied, & hand	led		С
30 Variance opta	ained for specialized processing methods		PF		43	Single-use/	single-s	service articles: properly st	ored & use	ıd		P/C
Proper cooling	Food Temperature Control g methods used: adequate equipment for			4	44	Gloves use		<u> </u>				С
temperature ci			Pf/C				Ute	insils, Equipment and	Vending	1		
	perly cooked for hot holding	-	Pf	+	45	Properly de	on-roou	contact surfaces cleanabi	ie,	\dashv		P/Pf/C
	wing methods used	\perp	C	1	46			alled, maintained, & used:	test strips	_	+	Pf/C
34 Thermometers	s provided and accurate		Pf/C	1		X Non-food co			toot outpo		+-	C
vel Fand property	Food Identification							Physical Facilitie	s			
Food properly	y labeled: original container		Pf/C	1	48			/ailable adequate pressure				Pf
6 Insects, rodent	Prevention of Food Contamination its, & animals not present		DNO	\vdash	49			proper backflow devices				P/Pf/C
7 Centamination p	prevented during food preparation, storage & display		Pf/C P/Pf/C	-	50	Sewage & v	raste wa	ater properly disposed	2 1 1		1	P/Pf/C
8 Personal clean	nliness	-	Pf/C	1	52			erly constructed, supplied, properly disposed, facilities			$+\!\!-$	Pf/C
9 Wiping cloths:	properly used & stored		C	1	53			stailed, maintained, & clea		0	+	P/Pf/C
0 Washing fruits	& vegetables		С	1]		X Adequate ve	ntilation	n & lighting, designated are	eas used	_	+-	C
	Tianhang Hu											
Person in Charge	Time diameters						/	-110		4		
	s (signature)					Date:	4/	5/8 License Po	sted /Y	J N (circle o	one)
	wagala							Þ	~			
Inspector (signatu	ure) (Follow up:	YES	NO (circle one) Follow	up Date			



HEALTH DIVISION

432 Daniel Webster Highway Merrimack New Hampshire 03054

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

Est. #	Establishment	nama: /	Total of the second	UVI-003		
ESt. #	Establishinelit	name: (TEMPERATURE OBS	3	Date: 1/ / 5/	/8
It	em/Location	Temp.	Item/Location	Temp.	Item/Location	Tem
Mash f	otatoes	153			Itomy Location	16111
1	/ Hot hold	150				_
	Hot hold	140				-
Fried	-hikken/cooling	100				
Lattuca	1004	40				_
Tomato	ies I cold hold	40				
	walk-in					-
la a		OBSE	RVATIONS AND CORR	ECTIVE ACTIONS		
Item #						
14	Tomato sl	icers	dirty with o	ld food was	+6.	
37	100ds in C	ontair	iers sterred o	n floor hu	warewash sto	Linn
45	TO VOT SINK	-cau	King in nogr	hondir		21100
<u> </u>	Fran abov.	d in	Walkin cooler	distantant	dal rain	
54	Lights out	ahave	walkin cooler pp right rek	Tring with	OODY.IA ·	
	J	<u> </u>	prigni rei	rigorator		
			le f			
erson in ch	arge: (signature)	A: who	LI		11 //:	-1.0
spector		1			Date 1//C	110
abecioi _	van kwa	gua			Date / / 13	5118



HEALTH DIVISION

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

											11-1
	t/License # 3c / 19/- 1		١	lo, of f	Risk F	act	or/Interventio	n Violations	DAT		
Establishment	type: China Max		No. c	f Repe	at Ris	sk F	actor/Interve	ention Violations	Time	e in: 🔟	1:00
Address: 8	o Premium Outle			110					Time	e out: 🔟	2'00
Permit Holder	7 J Investment	<u> </u>							Telephone		
Inspection Typ					Cate			Capacity	Telephone	3 #F	
Inspection (y)	De Provisional WRoutine						Complaint	Other			
С	ircle designated compliance status (IN, OUT, N/	1) for	each i	em	10	4	COLIC FEAT IN	Mark "X" in appropriate bo	or for COS and	lor P	
	IN≈in compliance OUT=not in complian	nce N	IO=no	t observ	ed N/A	=no	t applicable CO!	S=corrected on-site R=repeat	violation	/OF IX	
Compliance statu	.is	CO	S R	V			npliance status			cos	R V
	Supervision						Perte	tially Hazardous Food T	ime/Tempe	rature	
1 OUT	Person in charge present, demonstrates			Pf				Proper cooking time & tempe			P/Pf/
	knowledge and performs duties					17	N OUT N/A NO	Proper reheating procedures Proper cooling time & temper	notrupo o	+	P
	Management, all employees knowledge,	<u> </u>		· i · · · · · ·	-	100	NOUT N/A NO	Proper bot holding temperatu	digies		P
2(N) OUT	responsibilities and reporting.	\vdash	+	P/Pf			OUT N/A	Proper cold holding temperate		\dashv	P
3/IN) OUT	Proper use of restriction and exclusion			Р			N OUT WA NO	Proper date marking and disp		1	P IP
	Good rivgianie Practices					וו כי	N OUT N/A NO	Time as a public health contro	ol:	\Box	P/Pf/
4 IN OUT NO	3,		4	P/C		-44 11	1001107110	procedures and records			; // //
5 NOUT	No discharge from eyes, nose and mouth] c	_ -			Consumer Advis			
6/IN/OUT NO	Preventing contamination by Hands			1 5 55	- 2	3/11	NA TUO	Consumer advisory provided to	for raw or		Pf
	Hands clean and properly washed No bare hand contact with RTE food or a pre-		+	P/Pf		_		undercooked foods			
ON A'N TUO	approved alternative procedure properly allower	4		P/Pf				Highly Susceptible Por Pasteurized foods used; prohi			
<u> </u>	Adequate handwashing sinks properly supplied		+	_	2	4 17	1 OUT (12)	not offered	mited 10002		P
OUT	and accessible			Pf/C				Chemical	,		
	Approved Source				2	5/1	OUT N/A	Food additives: approved & us	sed properly	T	P/Pf/C
9(IN) OUT	Food obtained from approved source			P/Pf/C	"	-	ОИТ	Toxic substances properly ide	ntified, stored,		P/Pf/C
10 IN OUT N/A NO	Food received at proper temperature			P/Pf		<u>"</u>		& used			F/FI/C
11 NOUT	Food in good condition, safe, & unadufterated	_	-	P/Pf			Co	nformatice with Approve		es	
12(IN)OUT N/A NO	Required records available: shellstock tags, parasite destruction			P/Pf/C	2	7 IN	OUTNA	Compliance with variance, sp. Process, & HACCP plan	ecialized		P/Pf
	Protection from Contamination	ļ	<u> </u>	L	┨ └─			Process, & FACCP plan			
13 DOUT N/A	Food separated & protected	Т	T	P/C	1	_	Risk factors at	re improper practices or proces	dures identifie	d as the	most
14 (IN) DUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C	j			ibuting factors of foodborne illr			
15 IN OUT NA	Proper disposition of returned, previously			Р	7	_	interventions a	re control measures to prevent	t foodborne illr	ness or in	jury.
	Served, reconditioned, & unsafe food				Sall Blue	4614					
	Good retail practices are preventative mea	sure		oed Re				nicals and physical phiects int	o foods		
Mark "X" in box								= corrected on-site during ins		= repeat v	/iolation
		cos	R	V						cos	R V
ol In.	Safe Food and Water		,				TT.	Proper Use of Uten	sils		
	ggs used where required	_	-	P/Pf/C	41			properly stored nent & linens: properly stored, dri-	ed 8 bandlad	++	C
	ned for specialized processing methods			PF	43			le-service articles: properly stored, dif		+	P/C
	Food Temperature Control	L	4		44	\rightarrow	Gloves used pr		3,000 00 0000	+	C
1 Proper cooling	methods used: adequate equipment for			DEIO			······································	Utensils, Equipment and	Vending		
temperature co				Pf/C	45	1.	Food and non-f	inori contact surfaces classicali			P/P(C
	perly cooked for hot holding			Pf		^	Properly design	ned, constructed, & used		$\perp \perp$	
	ving methods used provided and accurate			C Pf/C	46		VVarewashing: i	installed, maintained, & used: t	test strips	+-+	Pf/C
4 Inellionereiz	Food Identification			FI/C	47		Livou-tood cours	ct surfaces clean Physical Facilitie	251		C
5 XI Food properly	labeled: original container			P(C)	48	T	Hot & cold water	er available adequate pressure		Т Т	Pf
774	Prevention of Food Contamination			-5/	49			led, proper backflow devices		† †	P/Pf/C
	s, & animals not present		٠. ا	Pf/C	50	_		e water properly disposed	· · · · · · · · · · · · · · · · · · ·	 	P/Pf/C
	revented during food preparation, storage & display			P/Pf/C*	51	_		properly constructed, supplied,			Pf/C
Personal clean				Pf/C	52	_		se properly disposed, facilities			C
Wiping cloths: Washing fruits	properly used & stored			C	53			s installed, maintained, & clea		\vdash	P/Pf/C C
at 1 a second lights	a regulation				1 04		Andreade Actific	ation & lighting, designated are	sas ustu		
				7				, ,	^		
erson in Charge	(signature)						Date: \	15/18 License Po	sted (Y)	N (circle	e one)
_	cwaga la						•	1 1"			
honester (signet	· · · · · · · · · · · · · · · · · · ·						allam vas Vr	C AID (aireis) F. "	D-4		



HEALTH DIVISION

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

Green

Date 11

HLTH-FRM-005 Establishment name: China Est. # max TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. Hot hold 138 Lomen 135 Beef / Hot hold 138 101 LO Cut cabbage / Reachin 41 **3**7, klonton/walk-in 38 **OBSERVATIONS AND CORRECTIVE ACTIONS** Item # 3-501-17- No date marking on propared 21 pooler. Discussed with manager about placing dates on Cup stored directly in food into container. 37 - No food label or common name on com 35 3 vatsink Caulking at 2 vat sink in poor repair 45

6) 2

Person in charge: (signature)

Inspector



HEALTH DIVISION

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

GEESN

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # 3C / 191-1696 No. of Risk Factor/Intervention Violations Establishment type: & reen 160 F Deli Time in: 1200 No. of Repeat Risk Factor/Intervention Violations Time out: 2:30 Address: 80 Premium outlet Total violations Permit Holder Merri mack food Safety Risk Category Capacity Telephone # Inspection Type F/U Provisional Routine Other ☐ Complaint 10 C. 111. (1.14. 14.14) And Edition Residen und Wall (ORs Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN-in compliance OUT-not in compliance NO-not observed N/A-not applicable COS-corrected on-site R-repeat violation Compliance status COS R Compliance status COS R Supervision Potentially Hazardous Food Time/Temperature
16 IN OUT N/AWO Proper cooking time & temperature Person in charge present, demonstrates 1 (N) OUT P/Pf/C Pf knowledge and performs duties 17 IN OUT N/A O Proper reheating procedures
18 IN OUT N/A O Proper cooling time & temper Employee Health P Proper cooling time & temperatures Management, all employees knowledge. 19 IN OUT N/A NO 2 (N) OUT Proper hot holding temperatures 5 P/Pf responsibilities and reporting. 20 NOUT N/A Proper cold holding temperatures P 3 (N) OUT Proper use of restriction and exclusion Ρ 21 NOUT N/A NO Proper date marking and disposition P/Pf Good Avglenic Practices Time as a public health control: 22 IN OUT NA NO P/Pf/C 4 (N)OUT NO Proper eating, tasting, drinking, tobacco use procedures and records P/C 5 NOUT No discharge from eyes, nose and mouth C Consumer Advisory Preventing contamination by Hands Consumer advisory provided for raw or 23 IN OUT NA Ρf 6 IN DUT NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7 NOUT NA NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NO P Adequate handwashing sinks properly supplied not offered 8(IN)OUT Pf/C and accessible Chemical Approved Source 25 IN OUT NA Food additives: approved & used properly P/Pf/C 9 WOUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 IN OUT 10 IN OUT N/A NO P/Pf/C Food received at proper temperature P/Pf 11/NOUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, 12 IN OUT WANO Compliance with variance, specialized 27 IN OUT WA P/Pf/C P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 ON OUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most NEUTNIA Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT WA Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R V Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required in-use utensils properly stored p С Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled С Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food Temperature Control Gloves used properly C Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, P/Pf/C Plant food properly cooked for hot holding X Properly designed, constructed, & used Approved thawing methods used 46 С Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean Gas С Food Identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf Prevention of Food Contamination 49 Piumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pt/C 52 Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored С 53 X Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & yegetables 54 Adequate ventilation & lighting, designated areas used С Person in Charge (signature) License Posted N (circle one) <u>van</u> Inspector (signature) Follow up: YES NO (bircle one) Follow up Date:



HEALTH DIVISION

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

							21 101 1		MET OK I		Ac I	L	١
	nt/License # 3C / 19-1		١	No. of	Risk	c Fa	actor/i	nterventio	on Violations	D	ATE 11	13	118
Establishmen	nt type: Buckhood Grill		No.	of Rep	eat	Ris	sk Fac	tor/interve	ention Violations		ime in: <u>'</u>	<u>2 : </u>	<u></u> 20€
Address: 父	O Promium Outlete								Total violations	—— T	ime out:	<u> </u>	<u>30</u>
Permit Holder	Merrimack food	5	27	Ris	k Ca	ater	dory		Capacity	Telepho	ano #		
Inspection Ty	pe Provisional Routine			F/U	K O			mplaint	Other	Telebile	one #		
		A E S		777	a e	4 315	3 01 401	i ripiailit	Interest and is			_	
	Circle designated compliance status (IN, OUT, N/	A) for	each	item					Mark "X" in appropriate bo	ov for COS	and/or R		
	IN≂in compliance OUT=not in complia	nce N	VO=no	ot observ	ed N	WA=	=not ap	plicable CO	S=corrected on-site R=repeat	violation	and or re		
Compliance stat	us	CO	SR	V				ance status		•	CO	S R	V
	Supervision							Pote	etially Hazardous Food	me/Tem	perature		
1 (N) OUT .	Person in charge present, demonstrates knowledge and performs duties			Pf		10	6 IN O	UT N/A NO	Proper cooking time & temper	arature			P/Pf/
	Employee Realth					11	9 IN O	UI NA NO	Proper reheating procedures			+	P
2 (D) OUT	Management, all employees knowledge,				-	10	O IN O	LIT NIA NO	Proper cooling time & tempe Proper hot holding temperatu	ratures		-	P
1	responsibilities and reporting.			P/Pf	·	20	0 (1)	UT N/A	Proper cold holding temperate	IIES	-	+	P
3 (N) OUT	Proper use of restriction and exclusion			Р	\dashv	21	1 (1)	UT N/A NO	Proper date marking and dis	oosition		+	P/Pi
	Good Hygienic Practices							UT AVA NO	Time as a public health contr			+	1-
4(NOUT NO	3, 3, 3, 400			P/C			ZINU	DIMANIO	procedures and records				P/Pf/
5/18, OUT	No discharge from eyes, nose and mouth			C					Consumer Advis	ory			
CANDOLET NO	Preventing contempation by Fands					23	3 IN OI	IT AVA	Consumer advisory provided	for raw or		\Box	Pf
	Hands clean and properly washed	-		P/Pf	_			· (C)	undercooked foods	***			"
7 OUT N/A NO	No bare hand contact with RTE food or a pre-			P/Pf					Highly Susceptible Po				
A	approved alternative procedure properly allowe Adequate handwashing sinks properly supplied	al	+	 -	-	24	4 IN OU	JT (VA)	Pasteurized foods used; proh	ibited foods	s		P
8 (О∪Т	and accessible	`		Pf/C	1				not offered			<u> </u>	
	Appreyed Seuroe			1		25	5 IN OL	IT MA	Chemical Food additives: approved & u		T	T	Pinero
9(IN/OUT	Food obtained from approved source	<u></u>	T	P/Pf/C		$\overline{}$			Toxic substances properly ide			-	P/Pf/C
10 IN OUT N/A (10	Food received at proper temperature	_	_	P/Pf	4	26	SINOL	JT	& used	Halleu, Stor	eu,		P/Pf/C
11(IN) OUT	Food in good condition, safe, & unadulterated		1-	P/Pf	7 1			Ca	niermence with Amprove	d Proced	ures		
12 IN OUT WAND	Required records available: shellstock tags,	\top		P/Pf/C	7 .	27	7 IN OU	_ T	Compliance with variance, sp	ecialized			T
	parasite destruction	1	<u></u>	I FIFTIC	1	21	IN OU		Process, & HACCP plan				P/Pf
13 (IN OUT N/A	Protection from Contamination	·											
14 IN OUT N/A	Food separated & protected Food-contact surfaces: cleaned & sanitized	-	-	P/C	4				re improper practices or proce				
	Proper disposition of returned, previously		-	P/Pf/C	-				ibuting factors of foodborne illi				
15 NOUT N/A	Served, reconditioned, & unsafe food			P	1		IIIU	erventions at	re control measures to prevent	roodborne	illness or	njury.	
			- 6	ood Re	tall F	tac	ruces :						
	Good retail practices are preventative mea	asures	to co	ntroi the	addi	ition	of path	ogens, chen	nicals, and physical objects int	o foods.			
Mark "X" in box	if numbered item is not in compliance Mark ".	X" on :	appro	priate bo	x for	CO	S and/c	rR COS	= corrected on-site during ins	pection	R = repeat		tion
		cos	R	V							cos	R	V
8 Pasteurized e	Safe Food and Water ggs used where required	1		Р	1	44	1 11-		Proper Use of Uten	sils			
	om approved source	-		P/Pf/C	\vdash	41			properly stored nent & linens: properly stored, dri	and the model		\dashv	C
0 Variance obtai	ined for specialized processing methods		-	PF		43	Sin	nie-use/sina	ient & linens: propeny stored, dri ile-service articles: properly sto	ed & vee	60		C P/C
	Food Temperature Control					44		ves used pr		irea et aset	" 	\dashv	C
Proper cooling	methods used: adequate equipment for			5	1				Utensils, Equipment and	Manding			
temperature co	ontrol			Pf/C		45	Foo	od and non-f	ood contact surfaces cleanab!	2 wrruntri <u>n</u> 2.			
	perly cooked for hot holding			Pf		45	Pro	perly design	ed, constructed, & used		-	ĺ	P/PfC
	ving methods used			С		46			nstalled, maintained, & used: t	est strips		\neg	Pf/C
4 Thermometers	provided and accurate			Pf/C		47	Nor	n-food conta	ct surfaces clean				С
Food properly	Food Identification				L				Physical Facilitie				
of 1 Food property	labeled: original container Prevention of Food Contamination			Pf/C	-	48			r available adequate pressure			\rightarrow	Pf
Insects rodent	s, & animals not present			DEIC	_	49			led, proper backflow devices		\rightarrow		P/Pf/C
Insects, rodent Contamination p	revented during food preparation, storage & display			Pf/C P/Pf/C		50 51			e water properly disposed properly constructed, supplied,	9		\rightarrow	P/Pf/C
Personal clean	liness	\dashv		Pf/C		52	Gar	bage & refix	se properly disposed, facilities	maintaine/	, - 	\rightarrow	Pf/C C
Wiping cloths:	properly used & stored			C		53	Phy	sical facilitie	s installed, maintained, & clear	n	-	-+	P/Pf/C
Washing fruits	& vegetables			C		54			ation & lighting, designated are			\dashv	C
13/12	11/12/11								<u> </u>				
Mul	war of the same								1 10		1		
orson in Charge	(signature)							Date:	1 5/18 License Po	sted Y	N (circ	le on	e)
Non	Kuagala												
spector /sicr = 1	- Wayara												
nspector (signatu	ile) U						Follor	vup: YE	S NO (circle one) Follow	up Date:			



HEALTH DIVISION

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

			HLTH-FRM	1-005	112/	-
Est.#	Establishment	name:	Greenleat	os W. Salvio	Date: / 5 1	5
Ite	m/Location	Temp.	TEMPERATURE OBSE	Temp.	Item/Location	Temp.
-			Item/Location	remp.	nem/Location	Temp.
1 .	Cooler	40				
Chicken	cooler	41				
Chill o	hickon	39	<u> </u>			
	as / Refrigerate	r 38				
10.110.10	J. Horrigo.					
						<u> </u>
						-
Mann H		OBS	ERVATIONS AND CORRE	CTIVE ACTIONS		
Item #						
_14'	4-603-11-	Sc	cons in conta	uners durt	y. Chemoved to	mash)
42	klet stacki	00 0	r pans on dish	shalving	P. (Removed to	Linch
45	Cuttond Fra	h	7-10/5 20000-1	المن المناح	in poor repair	10 01
40			20142 2.CO100.	C GUIRIN	11) 1000x 181091	r at
1	avata sint		4 1 1		^ 11	
47	Area under	pr	optable in ki	rch dirtu	ine dirty:	
53_	Floor und	Ler	cold hold and	d cook-Y	inc dirty:	
54	Light Inc	idea !	vate Lightin	in walk.	-in cooler	
	J .	,	J			
		,				
<u> </u>						
		-		<u> </u>		
					·	
		7				
Person in ch	arge: (signature)	als	I Maya	7	Date //	5/18
nspector	Ivan kwa	100			Date 1\ /13	5/18



HEALTH DIVISION

432 Daniel Webster Highway Merrimack New Hampshire 03054 603-420-1730 FOOD ESTABLISHMENT INSPECTION REPORT y 6/10W

Establishme	ent/License #218 / 360 VM 17	R		No. of F	?iek	Fac	tor/Intonioni	ion Violations			11/	14/1
Establishme	int type: Xing Wang	<u>D</u>	No							ATE _ me in:		
Address: 7	07 MINFORD RC		INO	. or Keps	ath	CISK	Factor/Interv	ention Violations		me ou	-1:3	30
Permit Holde				I Do				Total violations			. 1	30
Inspection T	ype Provisional Manutir			Risk	Ca	tego		Capacity	Telepho	ne#		
	FCCORCRUE	1 4/100	. 1 6]F/U	0.0 A.		Complaint	Other				
	The designated completive status (IV. OUT. I	WAI TO	or ear	n item				in at 1 6th and 1		ШБ		
Compliance sta	IN=in compliance OUT=not in comp	iance	NO=	not observe	d N/	A=n	ot applicable CC	S=corrected on-site R=reneat	violation	ind/or R	•	
Compilance sta	Supervision	ار	200	R V		Co	<u>mplian</u> ce status	8		C	OS F	R V
1(IN) OUT	Person in charge present, demonstrates				-	10	Pote	entially Hazardous Food 1	ime//emp	eratur	ė	
100 001	knowledge and performs duties			Pf		17	IN OUT N/A(NO	Proper cooking time & temps Proper reheating procedures	rature			P/Pf/
	Employee Health					18	NA NO	Proper cooling time & temper	rafures	_		P
2 (N) OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf		19	IN OUD N/A NO	Proper hot holding temperatu	ires	rc		(F)
3/N OUT	Proper use of restriction and exclusion	-	+	P	-	200	INFOLIT N/A	Proper cold holding temperat	ures			P
	Good Hydenic Practices			<u> </u>	1 1		NOU) N/A NO		osition	C	5	PP
4 (IN OUT N	O Proper eating, tasting, drinking, tobacco use	T		P/C	1	22	ON (W) TUO NI	Time as a public health contro procedures and records	ol;	.]'		P/Pf/
5 NOUT	No discharge from eyes, nose and mouth		\neg	C	1			Concumer Advis	uris area a			
6(IN)OUT N	Preventing contamination by Hands				1 [22 (N OUT I(IA)	Consumer advisory provided	for raw or			
	O Hands clean and properly washed			P/Pf	1 L	23	N OUT N/A)	undercooked foods	101 1044 01	İ		Pf
7 INOUNIA NO	No bare hand contact with RTE food or a pre- approved alternative procedure properly allow			(P)/Pf				Highly Susceptible Po	pulations			
8(IN)OUT	Adequate handwashing sinks properly supplie	ea	+	 	1	24 [N OUT WAS	Pasteurized foods used; prohi	bited foods	T	T	P
0 110001	and accessible	~		Pf/C				not offered				
	Approved Source					25 📶	N/OUT N/A	Chemical Food additives: approved & us				binin
9(IN OUT	Food obtained from approved source			P/Pf/C			-	Toxic substances properly idea	sea properly	d	+	P/Pf/C
11(N) OUT	Food received at proper temperature	\perp	\perp	P/Pf		25 (II	V)DUT	& used		1		P/Pf/C
	Food in good condition, safe, & unadulterated Required records available: shellstock tags,		-	P/Pf	·		Çe	informance with Approve	d Procedu	ifes		
12 IN OUT ® NO	parasite destruction		1	P/Pf/C	12	27 JN	OUT (A)	Compliance with variance, spe	ecialized			P/Pf
	Protection from Contemination	-	_					Process, & HACCP plan				1 171
13 (NOUT N/A	Food separated & protected	T		P/C		_	Risk factors a	re improper practices or proced	lures identif	ied as th	_ 10 moi	e.t
~	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously	-	_	P/Pf/C			Prevalent conti	ributing factors of foodborne illn	less or injury	/ Public	Healt	h
5 (N) DUT N/A	Served, reconditioned, & unsafe food			P		_	interventions a	re control measures to prevent	foodborne i	liness or	injury	1-
				Good Ref	il Pri	actic	ės:					
Mark "X" in boy	Good retail practices are preventative me if numbered item is not in compliance Mark	asur	es to c	ontrol the a	dditic	n of	pathogens, cher	nicals, and physical objects into	foods.		_	
1770111 72 111 1100	Mark	<u> </u>	appr	priate box	for C	<u>OS</u> a	ind/or R COS	= corrected on-site during insp	ection R	= repea	t viola	ition
	Safe Food and Water	100.	3 K				· · · · · · · · · · · · · · · · · · ·	Annual II and the second		cos	R	V
Pasteurized e	ags used where required		T	P	4	1	In-use utensils	Preper Use of Utens properly stored -	SH\$			
Water & Ice fr	om approved source ined for specialized processing methods			P/Pf/C	4	2	Utensils, equipm	nent & linens; properly stored, drie	d. & handled	1	-	C
1 T allalice obta	Food Temperature Control	<u> </u>	٠.	PF	4:		Single-use/sing	le-service articles: properly sto	red & used			P/C
Proper cooling	methods used: adequate equipment for	T	_		4	4	Gloves used pr					С
I temperature c	ontrol			Pf/C	-		I Canadanadana a	Utenells, Equipment and	Vending			
Plant food pro	perly cooked for hot holding	1	┼-	Pf	45	5	Properly design	food contact surfaces cleanable sed, constructed, & used		_		P/Pf/C
	wing methods used			С	46	X	Warewashing: i	nstalled, maintained & used to	et strine	+	-	Pf/C
X Theimometers	provided and accurate Food Identification			PIC	47	7 X	Non-food conta	ct surfaces clean	ar arripa	1-1	-	C
Food properly	labeled: original container	T		1 500				Physical Facilities				
	Prevention of Food Contemination			Pf/C	48	$\overline{}$	Hot & cold wate	r available adequate pressure				Pf
Insects, rodent	is, & animals not present			Pf/C	50		Several & unct	ed, proper backflow devices e water properly disposed		+		P/Pf/C
Contamination p	revented during food preparation, storage & display			P/Pf/C	51	_	Toilet facilities b	roperly constructed, supplied, &	L cleaned	+		P/Pf/C Pf/C
Personal clean Wining cloths:	properly used & stored			Pf/C	52		Garbage & refus	se properly disposed, facilities r	naintained	++	-+	C
Washing fruits	& vegetables			<u>ြ</u>		X	Physical facilities	s installed, maintained, & clean				P/Pf(C)
			1	С	54	V	Adequate ventila	ation & lighting, designated area	as used			С
	(signature)							1 1 -	_			
erson in Charge	(signature)						Date:	14 18 License Pos	ted (V)	N (circ	ie one	-
Ivan	kwagala							1.5/1 - 5/40/100 (03		14 (CIL	ie one	=)
spector (signate	1-004414		_					200				1.1
-passa (signati	U U					Fo	llow up: YE	(circle one) Follow	up Date:	11/	30	7K
								-		/	<u>, ~~,</u>	474



HEALTH DIVISION

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

Y6/10W

Est. #28	366 Establishment	name: \	KING Wand	1-005	Date: / / L/ / / 8	
			TEMPERATURE OBSE	RVATIONS	Date: 11/14 110	h
	em/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
	room temp	50				
1	rice luarmer	140				
	warmer	138				
Raw Ch	licken	40				
beg F	·	40				
Chicke	in roll	40				
	routing	70				-
	j					-
		OBS	ERVATIONS AND CORRE	CTIVE ACTIONS		
Item #						
7	Employee	han	dling kried roll	le with be	are hands. [-mplo	244
	luas order	ed h	monager, to	18 10 Sh 1- OK	ids and put on g	196E
18	Lam Rolls	0.1	*GO DO TIES TO	Louisi pur	ics and put on g	10/ez
	discussed.	nani i	of cooling a	+ 100M 10	mperature. Note	5!
19	6 Classia in	1-1-1	ng process with	n manager		
, -(KOMBIN IN	000	exet hold at	Sodegre	ses ein room	
0.1	temperatur	<u> </u>	<u>Iscarded</u>			
21	No dote mo	arkin	ig on ready-	sal foods	in walk-in c	color-
	CIRCINS COL II	TITL	<u>rmanager</u> about	<u> </u>	dates on were	ared
	roceis that	10 are	s being storad	for late	r use.	
34	100 400d -	ingrn	nometer in k	itchen.		
39	kliping clo	ths s	lored wet on	counters		
46	No less st	rips	<u> </u>			
47	Gasket in	read	tin coaler do	rtil. Meat	slicer dirty - c	Sake
53	Floor unde		oak-line diviu	Julita as	case build -up.	<u>ICU 1160</u>
54	Fout lights	- out	in vent hood.	wiin gr	buse bulla tup.	
	7, 9, 1	001	THE VOITE FOOD.			
Person in ch	arget /sienes 11	141			- n h.	, VC
	arge: (signature)	1	19		Date / / //	10
nspector	Lyan Kw	uga	14		Date / 4	18



HEALTH DIVISION

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

	FOOL	D ES	TAB	LISH	MEN	T	IN	SPECTION 1	REPORT				
Establishmer	nt/License #2 c / 1 \$ 3		١	lo. of	Risk	(Fi	act	or/Intervention	on Violations	DA	ATE	17	14 18
Establishmer	nt type: Figelita		No. c	of Rer	eat	Ris	sk f	actor/Interv	ention Violations	─ Tir	me in: _	Π_i	30
Address:	2 Contra way								Total violations	— Tir	ne out:	L	30
Permit Holder	r r			Ris	k Ca	ate	ndo.			elepho			
Inspection Ty					IN OE			Complaint	Other	eleprior	ne #		
		1 500	1.6	K C	SRS /	ANT	0 0	Valida all					
	Dircle designated compliance status (IN, OUT, N/)	4) for 	each i	tem				•	Mark "Y" in appropriate hey fo	or COS at	nd/or R		
Compliance stat	IN=in compliance OUT≈not in complian	nce N	IO=no	t obser	ved N	V/A	=no	t applicable CO	S=corrected on-site R=repeat vio	lation			
Compilarice stat	Supervision	CO	S R	_ V	_	15	Con	npliance status		- A.	CO	SR	V
1(II) OUT	Person in charge present, demonstrates			7	\dashv	1	16/1	NOUT NA NO	Proper cooking time & temperate	e/Temp	erature	1	D/Ds/
(3) 001	knowledge and performs duties			Pf		1	17 (NI OUT N/A NO	Proper reheating procedures		_	+-	P/Pf/0
	Employee Health					_[_1	18 ((DOUT N/A NO	Proper cooling time & temperatu	res		+	P
2 OUT	Management, all employees knowledge, responsibilities and reporting.	-		P/P	ı 📙			ON AIN TUCK					Р
3(IN) OUT	Proper use of restriction and exclusion	+		P	\dashv	12	200	OUT N/A	Proper cold holding temperature	S		\bot	Р
	Good Hyglenic Practices						_		Proper date marking and disposi Time as a public health control:	tion	\rightarrow	+	P/Pf
4 NOUT NO	Proper eating, tasting, drinking, tobacco use		T	P/C		2	2 11	ON AND TUO N	procedures and records				P/Pf/C
5(IN) OUT	No discharge from eyes, nose and mouth			Ċ					Consumer Advisor	V			
6/IN DUT NO	Preverying contamination by Hands					2:	3(1)	NA TUO	Consumer advisory provided for			T	Pf
	Hands clean and properly washed No bare hand contact with RTE food or a pre-	-	-	P/PI	4	_	-	9001107	undercooked foods				_ FI
7 NOUT N/A NO	approved alternative procedure properly allower			P/PI			<u></u>		Highly Susceptible Popul	ations			
8 INOUT	Adequate handwashing sinks properly supplied	1	+-	-	-	24	4 11	OUT (A)	Pasteurized foods used; prohibite	ed foods			Р
4 HVC01	and accessible			Pf/C					Chemical				
	Approved Source					25	5 IN	OUT (VA)	Food additives: approved & used	properly		T	P/Pf/C
9 (IN OUT 10 IN OUT N/A NO	Food obtained from approved source	_		P/Pf/0		26	S (IN	OUT	Toxic substances properly identifi			_	P/Pf/C
11/IN)OUT	Food received at proper temperature Food in good condition, safe, & unadulterated	-		P/Pf	-		- Ш		& used				P/PI/C
12 IN OUT N/A NO		 	\vdash	P/Pf	-	ļ			nterments with Approved	rocedu	798		
12 IN OUT N/A NO	parasite destruction			P/Pf/C	;	27	7 IN	OUT (VIA)	Compliance with variance, special Process, & HACCP plan	alized			P/Pf
A	Protection from Contamination				1 '				71460201 W 1 B 10001 PIGHT				
13 (IN)OUT N/A	Food separated & protected			P/C				Risk factors ar	e improper practices or procedure	es identif	ied as th	le mos	st
	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously	 		P/PMC	4			Prevalent contr	ibuting factors of foodborne illness	s or injury	/. Public l	Health	h
15 IN OUT N/A	Served, reconditioned, & unsafe food			Р			-	interventions at	re control measures to prevent for	odborne il	iness or	injury.	
			e	104 R	tall P	rnc	tice						
Mark "X" in hov	Good retail practices are preventative mea if numbered item is not in compliance Mark "> Mark "> Mark "> Mark "> Mark " M	sures	to cor	ntrol the	addit	tion	of	pathogens, chen	nicals, and physical objects into fo	ods.			
HIGH A HI DOX	in itumbered item is not in compitance Mark 7	COS	abbrob	V	X for	CO	15 a	nd/or R COS	= corrected on-site during inspect	tion R	= repeat		
	Safe Food and Water			-	1				Proper Use of Utensils	d r	cos	R	V
28 Pasteurized e	ggs used where required			Р		41	I	In-use utensils	properly stored		1		С
9 Water & Ice from Variance obtain	om approved source ined for specialized processing methods			P/Pf/C		42	_	Utensils, equipm	ent & linens: properly stored, dried,	& handled			C
vol variance optai	Food Temperature Control			PF	⊣ ⊢	43 44	\vdash	Single-use/sing Gloves used pro	le-service articles: properly stored	& used			P/C
Proper cooling	methods used: adequate equipment for					44			^{openy} Utensils, Equipment and Ve				С
temperature co	ontrol			Pf/C				Food and non-fi	ood contact surfaces cleanable,				
2 Plant food prop	perly cooked for hot holding			Pf	Ľ	45	X	Properly design	ed, constructed, & used		-	Ī	P/Pt/C
3 Approved thaw 4 Thermometers	ving methods used provided and accurate	-	-+	C	1 1	46		Warewashing: is	nstalled, maintained, & used: test	strips			Pf/C
1 1 mormormeters	Food identification			Pf/C	-	47	Ш	Non-food contac	ct surfaces clean		<u> </u>		С
5 Food properly	labeled; original container	—т	Т	Pf/C	-	48		Hot & cold water	Physical Facilities r available adequate pressure				
	Prevention of Food Contamination					49	Н	Plumbing install	ed, proper baciflow devices		+	\dashv	Pf P/Pf/C
6 Insects, rodent	s, & animals not present			Pf/C	- 5	50		Sewage & waste	water properly disposed		+		P/Pf/C
7 Contamination page 8 Personal clean	revented during food preparation, storage & display			P/Pf/C		51	П	Toilet facilities p	roperly constructed, supplied, & c	leaned			Pf/C
	properly used & stored	\rightarrow	-	Pf/C C		52 53	-2	Garbage & refus	se properly disposed, facilities mai s installed, maintained, & clean	intained	1	$ \top$	C
Washing fruits		-	\dashv	c		3.3 54	M	Adequate ventila	s installed, maintained, & clean ation & lighting, designated areas i	used	+	\dashv	P/Pf/CS
	- 11				12		-14	v qualo voithe	* and the state of	useu			
Parana in Oli	11/1-								1 hullo			-	
Person in Charge	(signature) Lesen Wate							Date:	License Poste	d (Y/	N (circ	cle one	e)
Wan.	KCOAGO POI								, //	_			
nspector (signatu	TLG)					_	Fo	llow up: YE	S NO hirolo see \ Felle	Defin			
12.7 (2.3)1410							<u></u>	llow up: YE	S NO (circle one) Follow up	Date:			



HEALTH DIVISION

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

T = - +	·		HLTH-FRM-005			
Est. # 20/	113 Establishment	name:	Fidelitu		Date: \\ / 14 /	X
lte	em/Location	Temp	TEMPERATURE OBSERVA			
				Temp.	ltem/Location	Temp
	/ Restrigerabl	38	Cab grain / Walk-in	38		
	Refrigerator	38	Chicken soup/Hot	160		
	n chicken	30	Chicken lenders	170		
eggs /	Refrigerator	38	Pork Boast	150		
haw b	361 16 Friger for	39				
Chicke	n/walk-in	38				
						<u> </u>
						
		OR	SERVATIONS AND CORRECTIV	E A CYPICA		
item #		0.00	ATTOMIS ALLO CORRECTIV	E ACTIO	NS	
45						
	Olac	1 1				
141	Observed to	last	ic pans with stick	cer ro	ssidue.	
45	4 -402 -12	- 0	aulking at food	orop	sink and 3 vat	
	sink in pr	Dor 1	repair - 4-501.12	- C W	Hina boards in	
	some area	s SC	ored Discussed u	ruth	manager about	
	replacing a	or re	3-surface them.	<u> </u>	Tranager GDOOT	
53	Floor und		oak-line in Fry	-1 42		
	100 1 2 1 2 1	31	1 1. I	STOFIC	on dirty klall	
	and 3 vat	21h	k dirty.			
					·	
erson in cha	arge: (signature)	sper/	White		Date 1 / 14	18
spector ~	Fran Killa	2010	y			1 10
	7-700	4414			Date \\ / / L	1181



HEALTH DIVISION

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

Establishmen										
	t/License # 3C / 19 I		No. of R	isk F	actor/interve	ntion Violations	DAT		II	14
Establishmen	t type: Fide lity	J	No. of Repe	at Ris	k Factor/Int	ervention Violations		e in:		
Address:	Spartan Whu		·			Total violations	Tim	e out	: 11	30_
Permit Holder	Flik Hospitalty		Risk	Cate	gory	Capacity	Telephone	-#	—	<u> </u>
Inspection Ty	pe Provisional Routine		F/U		Complair		_ releption	2 17		
	COLDEN I	APAS	A Wald	SAN	PUBLIC HEA	A INE AMOS				
	ircie designated compliance status (IN, OUT, N	/A) for a	each item			Mark "Y" in appropriate I	ox for COS and	/or R		
Compliance state	IN=in compliance OUT=not in complia	ince N	IO=not observe	d N/A	not applicable	COS=corrected on-site R=repe	at violation			
	S. Parileon	[60:	SRV	1 1	Compliance st			CC	OS F	V
(IN) OUT	Person in charge present, demonstrates		T T	1 1	6/NOUT N/A	NO Proper cooking time & tem		a e	<u> </u>	P/Pf/
001	knowledge and performs duties		Pf		7 IN OUT N/A	Proper reheating procedure	es	+	-	P/PI/
	Employee Health] 1	8 TOO OUT N/A	NO Proper cooling time & temp	eratures	$\overline{}$	+	Ą
2(IN) OUT	Management, all employees knowledge, responsibilities and reporting.	_	P/Pf	1	9 (IN OUT N/A	NO Proper hot holding tempera	tures			P
3 (N) OUT	Proper use of restriction and exclusion	+	P	1 2	0 (IN DUT N/A 1 (IN DUT N/A	Proper cold holding temper	atures		\perp	P
	Good Hygienic Practices			1		Territoria (1997)		+	+	P/PI
4 NOUT NO	Proper eating, tasting, drinking, tobacco use	T	P/C	2	2 IN OUT	procedures and records	uoi.			P/Pf/
5 (N) OUT	No discharge from eyes, nose and mouth		С			Consumer Adv	sorv		-	
0//2015	Preventing contamination by Fands			2	3 IN OUT (VA)	Consumer advisory provide		T		7
	Hands clean and properly washed	\bot	P/Pf	ے ا	3 110 00 1 (012)	undercooked foods				Pf
7 IN OUT N/A NO	No bare hand contact with RTE food or a pre-		P/Pf			Highly Susceptible P	epulations			
	approved alternative procedure properly allowe Adequate handwashing sinks properly supplied	d		2	4 IN OUT NA	Pasteurized foods used; pro	hibited foods	T	T	Р
8 (N)OUT	and accessible	1	Pf/C	-		not offered				
-	Approved Source			21	IN OUT NA	Chemical Food additives: approved &				In one
9(IN)OUT	Food obtained from approved source	т-	P/Pf/C			Toxic substances properly is		-	+-	P/Pf/C
10(N)OUT N/A NO	Food received at proper temperature		P/Pf	26	OUT	& used	ierralieu, storeu,			P/Pf/C
11/NOUT	Food in good condition, safe, & unadulterated		P/Pf			Conformence with Approx	ad Procedure	26		
12 IN OUT N/ANO	Required records available: shellstock tags, parasite destruction		P/Pf/C	27	IN OUT (NZ)	Compliance with variance, s	pecialized	T	T	P/Pf
	Protection from Contamination					Process, & HACCP plan				FIFT
13 /INDUT N/A	Food separated & protected	1	P/C		Pink facto				_	
14 (IN)OUT N/A	Food-contact surfaces: cleaned & sanitized	+-	P/Pf/C		Prevalent o	rs are improper practices or procecutives are improper practices or procecutions are improved to the same interest of the same interest	edures Identifie	a as ti	ne mo	ST
IS IN OUT (NA	Proper disposition of returned, previously		Р		intervention	ns are control measures to preve	nt foodborne ilin	ess o	r iniur	и. √.
	Served, reconditioned, & unsafe food			69 -602						
	Good retail practices are preventative me	aciliae	Good Rate	il Prac	VINA de de					
	production production proventable file	Y" on a		ddition	of notherner	hamiaala aad ahaalad ah lada l				
Mark "X" in box	if numbered item is not in compliance Mark *	V DIL 9	ppropriate box	ddition for CC	of pathogens,	chemicals, and physical objects in	nto foods.	560es	at viols	ation
Mark "X" in box	mumbered item is not in compliance Mark	cos	appropriate box	ddition for CC	of pathogens,	chemicals, and physical objects in COS = corrected on-site during in	nto foods. spection R =	repea		ation
	Safe Food and Water		R V	for CC	of pathogens, (S and/or R (COS = corrected on-site during in	spection R =			
B Pasteurized eg	See Food and Water ggs used where required		R V	for CC	of pathogens, (S and/or R (Proper Use of Ute usils properly stored	spection R =			C
Pasteurized eg	ggs used where required		R V P P/Pf/C	41 42	of pathogens, of sand/or R (Proper Use of Use sists properly stored upment & linens: properly stored, c	spection R≃			C
Pasteurized eg	ggs used where required om approved source ned for specialized processing methods		R V	41 42 43	of pathogens, of	Proper Use of Use of Use sills properly stored upment & linens: properly stored, congle-service articles: properly stored in the sills properly stored in the sil	spection R≃			C C P/C
Proper pooling	See Food and Water ggs used where required om approved source ned for specialized processing methods Food Temperature Control		P P/Pf/C PF	41 42	of pathogens, of sand/or R (Proper Use of Use siles properly stored, congress properly stored, con	nsils lried, & handled stored & used			C
B Pasteurized eg D Water & Ice fro Variance obtain Proper cooling temperature co	See Food and Water age used where required am approved source and for specialized processing methods Food Temperature Control methods used: adequate equipment for antrol		R V P P/Pf/C	41 42 43 44	of pathogens, (S and/or R (In-use uter Utensils, eq Single-use Gloves use	Proper Use of Use sils properly stored, cisingle-service articles: properly stored, of single-service articles: properly stored, of properly Utensils, Equipment an	nsits ined, & handled tored & used			C C P/C C
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B Pasteurized eg Water & Ice fro Variance obtain Proper cooling temperature co Plant food prop Approved thaw	See Food and Water age used where required orn approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for outrol perly cooked for hot holding ding methods used		P P P P P P P P P P P P P P P P P P P	41 42 43 44 45 46	of pathogens, is and/or R In-use uter Utensils, eq Single-user Gloves use Food and n Properly de Warewashi	Proper Use of Utensils properly stored upment & linens: properly stored, of single-service articles: properly stored, of the properly thensils, Equipment an on-food contact surfaces cleanal signed, constructed, & useding: installed, maintained, & useding: installed, waseding: installed, maintained, & useding: installed, waseding: installed, w	nsits Iried, & handled stored & used d Vending			C C P/C C
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8 Pasteurized eg 9 Water & Ice fro 0 Variance obtain Proper cooling temperature co 2 Plant food prop 8 Approved thaw 9 Thermometers	gs used where required on approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for outrol perly cooked for hot holding ding methods used provided and accurate		P P/Pf/C PF C Pf/C Pf/C	41 42 43 44 45 46 47	of pathogens, S and/or R (S an	Proper Use of Use of Use sils properly stored, of single-service articles: properly stored, of single-service articles: properly sid properly. Utensils, Equipment an on-food contact surfaces cleaned signed, constructed, & used not surfaces clean. Physical Faciliti	spection R = notice noticed, & handled stored & used d Vending pie, test strips			C C P/Pf/C Pf/C C
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Proper cooling temperature co Plant food properly Insects, rodents Contamination preparature present clean Wiping cloths: p. Washing fruits of the cool of the coo	See Food and Water ags used where required an approved source med for specialized processing methods Food Temperature Control methods used: adequate equipment for antrol perly cooked for hot holding ang methods used provided and accurate Food Identification labeled: original container Prevention of Food Contamination s. & animals not present evented during food preparation, storage & display liness properly used & stored & vegetables (signature)	cos	P	41 42 43 44 45 46 47 48 49 50 51 52 53	of pathogens, of pathogens, and/or R In-use uter Utensils, eq Single-use, Gloves use Food and r Properly de Warewashi Non-food of Plumbing in Sewage & v Tollet facilit Garbage & Physical fac Adequate vi	Proper Use of Use sils properly stored upment & linens: properly stored, constructed, a used properly to confood contact surfaces cleanal signed, constructed, & used not installed, maintained, & used portact surfaces cleanal signed, constructed, & used not installed, maintained, & used portact surfaces clean private a variable adequate pressur stalled, proper backflow devices waste water properly disposed es properly constructed, supplied refuse properly disposed, facilitie illities installed, maintained, & cie antilation & lighting, designated a	spection R = notice	R	P/Pf/C Pf/Pf/C Pf/Pf/C Pf/Pf/C Pf/Pf/C Pf/Pf/C Pf/Pf/C C P/Pf/C C P/Pf/C C	
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8 Pasteurized eg 9 Water & Ice fro 0 Variance obtain 1 Proper cooling temperature co 2 Plant food prop 3 Approved thaw 4 Thermometers 5 Food properly 6 Insects, rodents 7 Contamination pr 8 Personal clean 1 Wiping cloths: pr 1 Washing fruits of the cooling fruits	See Food and Water ags used where required an approved source med for specialized processing methods Food Temperature Control methods used: adequate equipment for antrol perly cooked for hot holding ang methods used provided and accurate Food Identification labeled: original container Prevention of Food Contamination s. & animals not present evented during food preparation, storage & display liness properly used & stored & vegetables (signature)	cos	P	41 42 43 44 45 46 47 48 49 50 51 52 53	of pathogens, of pathogens, and/or R In-use uter Utensils, eq Single-use, Gloves use Food and r Properly de Warewashi Non-food of Plumbing in Sewage & v Tollet facilit Garbage & Physical fac Adequate vi	Proper Use of Use sils properly stored upment & linens: properly stored, consideration of properly stored, consideration of properly stored, constructed, a used not constructed, & used not constructed, & used not constructed, a used not constructed, a used not constructed, a used not constructed of properly constructed, a used not constructed of properly constructed of properly constructed, supplied to properly constructed, supplied to properly constructed, supplied to properly constructed, supplied to properly disposed, facilities installed, maintained, & cie antilation & lighting, designated a	spection R = notice cos	R	P/	



HEALTH DIVISION

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

Est. #3c	Establishment	name:	Fidelity HLTH-FRM-005		Date: 11 / 11 / 18	
Ita	em/Location	1-	TEMPERATURE OBSERVAT		Date. 11 / 14/10	
		Temp.		Temp.	Item/Location	Temp.
	Refingerator	38	Pasta / walk-in	40		
haw ch			Spinach / walk-in	39		
	/Re Frigeralo		Lattuce / Reach-in	40		
Fried	chicken/Hot	160	Tomaters Reachin	40		
Roast	Pork /	160	Chicken Soup	140		
CULLST	rawbernes	38	Spinach soup	140		
	ss / walkin	37	3773371	140		
		OBS	ERVATIONS AND CORRECTIVE	ACTIO		
item #						
37	3-305.11	- H	andle of scoop fo	sr I	lour on land la	
	food in him	S DN	der prep table all		h h	OUCHIR
	- Stora 51	<u>~ v</u>	Jet prep lable all	ove s	lielving in kulchen	
47	11 - 402 -12		properly during	irispe	iction ?	
	= 002 12=	VOII	+ hood in pizza c	116a	and in Warewash	
	station dirt	yw	th de bris.			
53_	Base Doord	71165	by Blode Hovens	in po	for repair by wareu	vash.
54	Tersona on	INKS	STURED above look	prsp	tables in kitchen.	<u>. </u>
	Komoved and	- pla	red under prep tab	155		
			· · · · · · · · · · · · · · · · · · ·			
) P	
		-//				
<u> </u>	arge: (signature)	- V	<i>Y</i>		Date 11 / 14 /	18
spector	-van Kwar	loxed			Date 14/	18



HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # 2 k (00 C/ No. of Risk Factor/Intervention Violations Establishment type: \$4 Joh Time in: No. of Repeat Risk Factor/Intervention Violations Time out: 15 Address: Total violations Permit Holder Risk Category Capacity Telephone # Inspection Type ☐ Provisional Routine □ F/U Complaint Other h a la fac Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status COS R Supervision Potentially Hazardous Food Time/Temperature 1 NOUT Person in charge present, demonstrates 16 IN OUT N/ANO Proper cooking time & temperature P/Pf/C Pf 17 IN OUT N/A 10 Proper reheating procedures
18 IN OUT N/A 10 Proper cooling time & temperatures
19 IN OUT N/A 10 Proper hot holding temperatures
20 OUT N/A Proper cold holding temperatures knowledge and performs duties P Employee Health P 2/N) OUT Management, all employees knowledge. D P/Pf responsibilities and reporting Proper cold holding temperatures P 3 IN OUT Proper use of restriction and exclusion 21 IN OUT N/A NO Proper date marking and disposition P/Pf Good Bygienia Practices Time as a public health control: 22 IN OUT NO NO NOUT Proper eating, tasting, drinking, tobacco use P/Pf/C procedures and records P/C 5/N OUT No discharge from eyes, nose and mouth С Consumer Advisory Preventing contranination by Hands Consumer advisory provided for raw or 23 IN OUT NO Ρf NO Hands clean and properly washed 6/IN OUT P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7/NOUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT N/A Adequate handwashing sinks properly supplied P 8 (IN)OUT not offered Pf/C and accessible Chemical Approved Source 25 IN OUT NIA Food additives: approved & used properly P/Pf/C 9 INOUT Food obtained from approved source 10 NOUT N/A NO Food received at proper temperature P/Pf/C Toxic substances properly identified, stored, 20 IN OUT P/Pf/C P/Pf 11(11)DOUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, 12 IN OUT NANO Compliance with variance, specialized P/Pf/C 27 IN OUT NA P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 CH OUT NA Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 (I) OUT N/A Food-contact surfaces: cleaned & sanitized Prevalent contributing factors of foodborne illness or injury. Public Health P/Pf/C Proper disposition of returned, previously 15 IN OUT WA interventions are control measures to prevent foodborne illness or injury. Ρ Served, reconditioned, & unsafe food Good Refell Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R Safe Prod and Water Proper Use of Utensils Pasteurized eggs used where required In-use utensils properly stored 41 C Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food Temperature Control 44 Gloves used properly C Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used C 46 Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean C Food Identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Ρf Prevention of Food Contemination Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Pf/C Toilet facilities properly constructed, supplied, & cleaned Personal cleanliness Pf/C Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored 53 Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables C Adequate ventilation & lighting, designated areas used С aleen M Buchler Person in Charge (signature) License Posted N (circle one) Inspector (signature) Follow up: YES NO circle one) Follow up Date: 50 - Backfloor preventer at mopents.
53 - Floor under 3 vatsink dirty.



HEALTH DIVISION

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

6 roon

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # No. of Risk Factor/Intervention Violations Establishment type: Home No. of Repeat Risk Factor/Intervention Violations Address: Time out: 11 Total violations Permit Holder Risk Category Capacity Inspection Type Telephone # Provisional Routine F/U TOROUTINE F/U Complaint Other Latus (IN, OLD, N/A) or each item. Complaint 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 Mark "X" in appropriate box for COS and/or R Compliance status COS R Compliance status Supervision COS R Potentially Hazerdous Food Time/Temperature Person in charge present, demonstrates 1/N OUT 16 IN OUTNANO Proper cooking time & temperature
17 IN OUTNANO Proper reheating procedures knowledge and performs duties P/Pf/C Employee Health P 18 IN OUT CANO Proper cooling time & temperatures Management, all employees knowledge, 2 IN OUT P 19 IN OUT WANO 20 IN OUT WA responsibilities and reporting Proper hot holding temperatures P/Pf P 7 IN OUT Proper cold holding temperatures Proper use of restriction and exclusion P P 21 IN OUT MANO Proper date marking and disposition Good Hygienic Practices P/Pf NO Proper eating, tasting, drinking, tobacco use Time as a public health control: 22 IN OUT NA NO P/C procedures and records 5/IN JOUT P/Pf/C No discharge from eyes, nose and mouth C Consumer Advisory Preventing contamination by Plands 6 LIN OUT Consumer advisory provided for raw or NO Hands clean and properly washed 23 IN OUT (N/A) P/Pf Ρf undercooked foods No bare hand contact with RTE food or a pre-7 IN OUT NA approved alternative procedure properly allowed Highly Susceptible Populations P/Pf Pasteurized foods used; prohibited foods Adequate handwashing sinks properly supplied 24 IN OUT NIA IN OUT P Pf/C not offered and accessible Chemical Appreved Source 25 IN OUT NA Food additives: approved & used properly IN OUT Food obtained from approved source P/Pf/C P/Pf/C 10 IN OUT N/A NO Food received at proper temperature 26 INOUT Toxic substances properly identified, stored, P/Pf P/Pf/C 11(IN OUT & used Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, 12 IN OUT N/A NO Compliance with variance, specialized parasite destruction P/Pf/C 27 IN OUT NA P/Pf Protection from Contamination Process, & HACCP plan 13 (IN OUT NO Food separated & protected P/C Risk factors are improper practices or procedures identified as the most IN OUT NA Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously 15 IN OUT NA interventions are control measures to prevent foodborne illness or injury. Served, reconditioned, & unsafe food D 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 Safe Food and Water Pasteurized eggs used where required Proper Use of Utensils P In-use utensils properly stored 41 Water & Ice from approved source C P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used Food Temperature Control P/C 44 Gloves used properly Proper cooling methods used: adequate equipment for С temperature control Utensils, Equipment and Vending Pf/C ood and non-food contact surfaces cleanable Plant food properly cooked for hot holding 45 Pf Properly designed, constructed, & used P/Pf/C Approved thawing methods used C 46 Warewashing: installed, maintained, & used: test strips Thermometers provided and accurate Pf/C Pf/C Non-food contact surfaces clean Food Identification С Food properly labeled: original container Physical Facilities Pf/C 48 Hot & cold water available adequate pressure Prevention of Food Contamination Pf 49 Plumbing installed, proper backflow devices Insects, rodents, & animals not present P/Pf/C Pf/C 50 Sewage & waste water properly disposed Contamination prevented during food preparation, storage & display P/Pf/C P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Personal cleanliness Pf/C Pf/C 52 Garbage & refuse properly disposed, facilities maintained Wiping cloths: properly used & stored C 53 Physical facilities installed, maintained, & clean Washing fruits & vegetables P/Pf/C Adequate ventilation & lighting, designated areas used C Donnis Steinhoft Person in Charge (eignature) License Posted Inspector (signature)

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



HEALTH DIVISION

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

6 roon

FOOD ESTABLISHMENT INSPECTION REPORT No. of Risk Factor/Intervention Violations Establishment/License # Establishment type: Hom6 No. of Repeat Risk Factor/Intervention Violations Time out: / Address: Total violations Permit Holder Risk Category Capacity Telephone # Inspection Type Provisional Routine F/U Complaint Other HOOD BOND IT HE SEARCH AND ASSESSED ASSESSED AND ASSESSED AND ASSESSED. Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status COS R Proper cooling time & temperature

16 IN OUT N/A NO Proper cooking time & temperature

17 IN OUT N/A NO Proper reheating procedures

18 IN OUT (//A NO Proper cooling time & temperatures Supervision ΛÑ Person in charge present, demonstrates **)**OUT P/Pf/C Pf knowledge and performs duties P Employer Health D Management, all employees knowledge, 19 IN OUT WANO 20 IN OUT WA 2 IN OUT Proper hot holding temperatures Þ P/Pf responsibilities and reporting. Proper cold holding temperatures P IN OUT 21 IN OUT MANO Proper use of restriction and exclusion P Proper date marking and disposition P/Pf **Good Hysienis Practices** Time as a public health control: 22 IN OUT NIA NO P/Pf/C TUCKE Proper eating, tasting, drinking, tobacco use P/C procedures and records 5/IN OUT No discharge from eyes, nose and mouth С Consumer Advisory Preventing contamination by Hands Consumer advisory provided for raw or 23 IN OUT NA 6 UN OUT Ρf NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7 IN OUT N/A P/Pf approved atternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NA ₽ Adequate handwashing sinks properly supplied not offered Pf/C and accessible Chemical Approved Source 25 IN OUT N/A Food additives: approved & used properly P/Pf/C IN OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 IN OUT 10 IN OUT N/A NO Food received at proper temperature P/Pf/C P/Pf 11 IN OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, Compliance with variance, specialized 12 IN OUT WAINO 27 IN OUT NA P/Pf/C P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 IN OUT NU Food separated & protected P/C Risk factors are improper practices or procedures identified as the most IN OUT NU Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously 15 IN OUT NA interventions are control measures to prevent foodborne illness or injury. Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R V Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required In-use utensils properly stored 41 C Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled Variance obtained for specialized processing methods PF 43 P/C Single-use/single-service articles: properly stored & used Food Temperature Control 44 Gloves used properly С Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used 46 C Warewashing: installed, maintained, & used; test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean С Food Identification Physical Facilities Food properly labeled: original container Pf/C Hot & cold water available adequate pressure 48 Pf Prevention of Food Contamination Plumbing installed, proper backflow devices 49 P/Pf/C Insects, rodents, & animals not present 50 Sewage & waste water properly disposed Pf/C P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C Toilet facilities properly constructed, supplied, & cleaned 51 Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained С Wiping cloths: properly used & stored 53 0 Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables Adequate ventilation & lighting, designated areas used С Ans Steinholt Person in Cha (of cle one) License Posted Inspector (signature) Follow up: YES NO (circle one) Follow up Date:



HEALTH DIVISION

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

YES NO (circle one) Follow up Date:

FOOD ESTABLISHMENT INSPECTION REPORT No. of Risk Factor/Intervention Violations Establishment/License # Establishment type: [Time in: No. of Repeat Risk Factor/Intervention Violations Time out: Address: 707 Total violations Permit Holder 🗀 I Risk Category Capacity Telephone # Inspection Type Provisional Routine Routine F/U Complaint ☐ F/U Other un de Suides Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status COS R Supervision Potentially Macardous Food Time/Temperature 1 (INOUT N/A NO Proper cooking time & temperature Person in charge present, demonstrates 1(IN) OUT P/Pf/C Pf knowledge and performs duties 17 IN OUT N/A NO Proper reheating procedures Ρ Employee Health 18 IN OUT NA NO Proper cooling time & temperatures Management, all employees knowledge, 19 I OUT N/A NO 2(IN) OUT Proper hot holding temperatures p P/Pf responsibilities and reporting. 20 OUT N/A Proper cold holding temperatures P 3 (IN) OUT Proper use of restriction and exclusion P Proper date marking and disposition 21/IN OUT N/A NO P/Pf Good Hygieric Precioes 22 IN OUT NAMO Time as a public health control: P/Pf/C 4(IN)OUT Proper eating, tasting, drinking, tobacco use procedures and records P/C 5/IN OUT No discharge from eyes, nose and mouth Consumer Advisory Prevening contamination by Hands Consumer advisory provided for raw or 23 IN OUT N/A 6(IN)OUT Ρf NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7 IN OUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT WA Þ Adequate handwashing sinks properly supplied not offered 8 IN OUT Pf/C and accessible Chemical 25 IN OUT WAS Approved Source Food additives: approved & used properly P/Pf/C TUO (I) R Food obtained from approved source P/Pf/C 26/11 OUT Toxic substances properly identified, stored, P/Pf/C 10 IN OUT N/A NO Food received at proper temperature P/Pf & used 11 NOUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, 12 IN OUT MANO Compliance with variance, specialized P/Pf/C 27 IN OUT MIA parasite destruction P/Pf Process, & HACCP plan Protection from Contamination 13 (NOUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 (ID OUT N/A Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT AND Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R V Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required Р 41 In-use utensils properly stored С Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled С Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C **Food Temperature Control** Gloves used properly 44 C Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable 45 P/Pf/Q Plant food properly cooked for hot holding Pf Properly designed, constructed, & used 33 Approved thawing methods used C 46 Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean С Food Identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf Prevention of Food Contamination Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Garbage & refuse properly disposed, facilities maintained Pf/C 52 Ĉ Wiping cloths: properly used & stored Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables Adequate ventilation & lighting, designated areas used Person in Charge (signature) License Posted N (circle one) Inspector (signature) (Follow up:



HEALTH DIVISION

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

Green

HLTH-FRM-005 Est. # Establishment name: apatio Date: TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. 190 40 Fish Reach-in 170 190 150 140 44 40 **OBSERVATIONS AND CORRECTIVE ACTIONS** Item # cloths stored while wet on preptables in kitchen. 39 Single-use items above microwave stored without a cover. 43 scored. Refrigerator and 77 elevated finches kitchen and in wore wash No backflow preventor on 50 mor sink. throughout is required to be ine machine stained. Floor hu repair. Floor under Warswash mak-line dirtu. 54 Person in charge: (signature) Inspector Date 1)



HEALTH DIVISION

432 Daniel Webster Highway Merrimack New Hampshire 03054 603-420-1730 FOOD ESTABLISHMENT INSPECTION REPORT 16110W

Establishmer	nt/License # 2B / Op	0.5		1	Vo. of F	Risk	Fac	tor/Int	erventi	on Violations	T	DATE	HH	13/8
Establishmer	it type: Marcic Pro	20	_							ention Violations		Time in Time ou	П	100
Address: 7	04 Milford	Boad				-	(10)(1 40101	71771014	Total violations		Time ou	tt 12	00
Permit Holde	Marc Josep	houa			Riel	()	atego	ory		Capacity				
Inspection Ty	pe Provisional	Routine			F/11	· OE	T.	Com	nlaint	Other] Telebi	none#		
	T. ex	9 10 N	NEW.		A mile	PC.	ANC	PLEE	FEALT					
	Sircle designated compliance statu	is (IN. OUT. N/	A) for	each i	tem					Mark "X" in appropris	te box for COS	and/or F		
Compliance stat	IN=in compliance OUT:	≈not in complia	nce I	NO=no	t observe	d N				S=corrected on-site R=re	peat violation			
	Supervision	7	100	73 K	V		Co	mplianc		entially Hazardays Fo	and Three /Tox	JC	os	R V
OUT ·	Person in charge present, dem	onstrates			Pf	1	16	IN DUT	N/A NO	Proper cooking time & t	emperature	abe are	1	P/Pf/C
C/ 301	knowledge and performs duties				Pī		17	TN OUT	N/A NO	Proper reheating proced	lures		士	P
	#mployee Heal Management, all employees kn				•	4	18	IN OUT	NACNO	Proper cooling time & te	mperatures			P
2 OUT	responsibilities and reporting.	owieage,	-	_	P/Pf	\vdash	19	TUOM	NIAINO	Proper hot holding temp	eratures		+	P
OUT (VIE)	Proper use of restriction and ex	clusion			P	1	21	IN OUT	N/A NO	Proper date marking and	d disposition			P/Pf
	Good Hygianis Pra	efices						IN OUT	_				+	
4(IN OUT NO		tobacco use			P/C	1	22	IN OUT	MANU	procedures and records			_	P/Pf/C
200 OOI	No discharge from eyes, nose a				С					Consumer A				
IN OUT NO	Preventing contamination Hands clean and properly washed	n by Hands			P/Pf	4	23	IN OUT	N/A)	Consumer advisory prov	ided for raw or	.		Pf
	100	food or a nre-	+	+-		-		·	<u> </u>	undercooked foods	To Provide the			
7 NOUT N/A NO	approved alternative procedure	properly allows	d		P/Pf				_	Highly Suscentible Pasteurized foods used:				
8 INOUT	Adequate handwashing sinks pro	perly supplied		_	Dir	1	24	IN OUT	M/A)	not offered	prombited foot	45		P
969	and accessible		0	2	Pf/C					Grent.	al	***************************************		
9 (NOUT	Appreved Source	**					25	IN OUT	WA)	Food additives: approved				P/Pf/C
10 IN OUT N/A NO	Food obtained from approved so Food received at proper tempera	urce	+	+-	P/Pf/C		26	OUT		Toxic substances proper	ly identified, st	ored,	\top	P/Pf/C
11(N)OUT	Food in good condition, safe, & u	nadulterated	+	-	P/Pf P/Pf	1			~	& used				
12 IN OUT WANO	Required records available: shell	stock tags.	1-	+-		H				Compliance with App	e specialized	cust es		
12 IN OUT WAND	parasite destruction				P/Pf/C		27 J	IN OUT	V/A)	Process, & HACCP plan			-	P/Pt
40 101001170114	Protection from Contar	nination												
13 INQUENZA 14 NOUT N/A	Food separated & protected Food-contact surfaces: cleaned	9	CaS	-	PC			Risk f	actors a	re improper practices or p	rocedures ide	ntified as	the m	ost
15 IN OUT	Proper disposition of returned, pr	reviously	+	+	P/Pf/C			inten	ent cont	tributing factors of foodbor are control measures to pre	ne illness or in	jury. Publ	c Hea	ılth
15 IN OU INDE	Served, reconditioned, & unsafe	food	1		Р		-	11109141	3110115 2	ire control measures to pro	event 100dborr	ie iliness	or injui	ry.
				•	000 Re	all P	racti	ces						
Mark "Y" in boy	Good retail practices are prif numbered item is not in complia	reventative me	asure:	s to co	ntrol the	addi	tion o	f pathogo and/or R	ens, che	micals, and physical object	ts into foods.			
THORK 2K III BOX	I Hornbered Rein is flot in Complis	arice iviair	COS	appio	V V	TOT	<u> </u>	and/or H	COS	S = corrected on-site durin	g inspection	R = repe	eat vio	
	Safe Pood and Wa	ter								Proper Use of	linnsile	100	SI K	- V
Pasteurized e Water & Ice fro Variance obta	ggs used where required				Р		41	In-use	utensils	properly stored				Ic
29 Water & Ice fr	om approved source				P/Pf/C		42	Utensi	ls, eguipr	ment & linens: properly store	d, dried, & hand	iled		С
ou I variance obta	ined for specialized processing me Food Temperature Co		<u> </u>	Ц	PF	-	43			gle-service articles: prope	rly stored & us	ed	\bot	P/C
. Proper cooling	methods used: adequate equipm	ent for		·			44	Giove	s used p					C
temperature co		ent to			Pf/C	-		Food	and non-	Utensils, Equipment food contact surfaces clea	ena venain	8		
	perly cooked for hot holding				Pf	\neg	45	Prope	iv design	ned, constructed, & used	mavie,	-		P/Pf/C
3 Approved thav	ving methods used				С		46 3	Warev	vashing:	installed, maintained, & us	sed: test strips		+	Pf/C
4 Thermometers	provided and accurate				Pf/C		47 3	Non-fc	od conta	act surfaces clean				C
5 Food properly	Food Identification labeled: original container				D6/0	_	40			Physical Fac				
of 11 ood properly	Prevention of Food Conta	main adia a			Pf/C	_	48 49	Hot &	cold wate	er available adequate pres	sure		┼	Pf
6 Insects, rodent	s, & animals not present	(20) KENON			Pf/C	_	50			lied, proper backflow device te water properly disposed			+	P/Pf/C
7 Contamination p	revented during food preparation, sto	rage & display			P/Pf/C	_	51			properly constructed, supp		d l	+-	Pf/C
Personal clean Wiping cloths:					Pf/C		52	Garba	je & refu	ise properly disposed, faci	lities maintaine	ed e		C
VViping cloths: Washing fruits	properly used & stored			-	С	_	53 🗙	Physic	al facilitie	es installed, maintained, &	clean			P/Pf/C
of Assuming Indies	a vegetables		_		С	1 8	54 X	Adequa	ate ventil	lation & lighting, designate	d areas used		Ц.,	
	_ M.MI	ha	nλl	0	41				- 1	· lials		77		- 1
Person in Charge	(signature)	11/11			111			T	ate:	License	Posted	Y N (c	ircle o	ne)
- (0.72	Kuradala													
VUV.														
nspector (signati	Ire)						F	ollow u	ıp: Yi	ES NO (circle one) Fo	llow up Dat	e:		
	U													



HEALTH DIVISION

432 Daniel Webster Highway Merrimack New Hampshire 03054

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

			HLTH-FRM-00	5	1.1	
Est. #28	Establishment	name:	Marcs P1220 TEMPERATURE OBSERV	ATANA	Date: / /	18
Ite	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
-	sef/Read-in					
	/ Reach-in	40				
	e /Reach-in	42				
	es / Refrigorata					
	Retrigerator	u1				
Meal ha	Il / stove	169				
mean pa	II / GIOVE	101				
		QB5	ERVATIONS AND CORRECT	IVE ACTIONS		
Item #				-		
8	6-301.12.	No h	and drying provis	ion at	hand sink in u	lare was
	Note: paper	ta	usl provided			
B	3-302 11 -	Rau	u roast beef stare	sd above	cut tomatoe	in
			red proporty.		•	
21	3-501-17 -	No	pate marking pr	ovided o	on best sauso	ine and
_	ham insid	s cle	ar glass refrige	rator.		
43	4-303-11-	Sir	igle - use itom in	1 storan	e stored without	>01t
	protective	Cave	J	3		
45	11/1 -		ans cracked. Ho	indsin k	not properly	sealed
	to wall. St	16/VI	nd in storage ru	stu.	0	
47	Sides of a	ısn,	Fryer and stove	s dirtu	with arease al	nd
	waster Von	t ha	od Filtons dirty	with are	ase build-up. 3	3 vat
	sink dirtu		J	U		
53			ook-line in poor	condition	· Base hoord p	nissina
	in couple p	bre	s in kitchen. Flo	or and	wall by cook	-line
	dirty with	dra	ase build-up.		J	
		11	Youttal			
Person in ch	large: (signature)	VVV	, Lamball		Date (/ /	13118
Inspector	Ivan kwaad	ila			Date 1	/13/18



HEALTH DIVISION

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

FOOD	EST.	ABLISHM	ENT L	NSPECTION	REPORT				, .
Establishment/License # 28 (00 U		No. of R	isk Fad	ctor/Interventi	on Violations	D.	ATE	11	131
Establishment type: S4 John	N	o. of Repea	at Risk	Factor/Interv	ention Violations	Ti	ime in: _		100
Address: 108 Mill Ford Rd					Total violations	—— Ti	me out:	13	.30
Permit Holder St John	-	Risk	Categ	orv	Capacity	Telepho	ne#		
Inspection Type Provisional Routine] F/U		Complaint	Other	TOTOPITO	110 #		
Circle designated compliance status (IN, OUT, N/A	<u> </u>	di la	SAND	क्षामा स्टब्स	d national				
IN=in compliance OUT=not in complian	ice NO	cn rem =not observed	i N/A=n	ot applicable CO	Mark "X" in appropriate box	x for COS a	and/or R		
Compilance status	cos	R V	Co	<u>mpliance status</u>			Ico	SR	T V
Person in charge present, demonstrates				Poly	etially Hazardous Food I	ime/Tem	parature		
1 (N) OUT Person in charge present, demonstrates knowledge and performs duties		Pf	16	IN OUT N/A NO	Proper cooking time & temper	rature		+	P/Pf/
Employee Health			18	IN OUT N/A (16	Proper reheating procedures Proper cooling time & tempers	atures		+-	P
2 NOUT Management, all employees knowledge, responsibilities and reporting.		P/Pf	19	IN OUT N/ANO	Proper hot holding temperatur	res			Р
3 (IV OUT Proper use of restriction and exclusion	┿	P	20	OUT N/A	Proper cold holding temperatu Proper date marking and disper	ıres		\perp	P
Good Hygienia Practices					Time as a public health contro	osition		+-	P/Pf
4 NOUT NO Proper eating, tasting, drinking, tobacco use	III	P/C	22	IN OUT NA NO	procedures and records				P/Pf/C
No discharge from eyes, nose and mouth Preventing contamination by riands		С			Consumer Adviso				
6/IN OUT NO Hands clean and properly washed	т т	P/Pf	23	IN OUT NO	Consumer advisory provided for	or raw or			Pf
7 NOUT N/A NO No bare hand contact with RTE food or a pre-					undercooked foods Highly Susceptible Pop	udotiono			<u> </u>
approved alternative procedure properly allowed		P/Pf	24	IN OUT NZ	Pasteurized foods used; prohil	bited foods		T	T _
Adequate handwashing sinks properly supplied and accessible		Pf/C	24	MOON	not offered				P
Amorraed Saurae			25	IN OUT N/A	Chemical	- 1			<u> </u>
9 (NOUT Food obtained from approved source		P/Pf/C			Food additives: approved & us Toxic substances properly iden			\vdash	P/Pf/C
10 NOUT N/A NO Food received at proper temperature		P/Pf	26	OUT	& used	•			P/Pf/C
11 ROUT Food in good condition, safe, & unadulterated 12 IN OUT (A) Required records available: shellstock tags,		P/Pf		C4	Pformance with Approved	Proced	ires		
12 IN OUT (Required records available: shellstock tags, parasite destruction		P/Pf/C	27	IN OUT (NA)	Compliance with variance, spe Process, & HACCP plan	ecialized			P/Pf
Protection from Contamination					1 100033, di linoci piail				
13 OUT N/A Food separated & protected 14 / OUT N/A Food-contact surfaces: cleaned & sanitized	\Box	P/C	•	Risk factors a	re improper practices or proced	lures ident	ifjed as th	e most	
14 IN OUT WA Food-contact surfaces: cleaned & sanitized 15 IN OUT Proper disposition of returned, previously	-+	P/Pf/C		Prevalent cont	ributing factors of foodborne illner are control measures to prevent	ess or injur	y. Public !	Health	
Served, reconditioned, & unsafe food		P			ire control measures to prevent	IODODOMIA	iliness or	injury.	
Good retail practices are preventative meas		G00/16/5	Practi	ce#					
Mark "X" in box if numbered item is not in compliance Mark "X	on ap	propriate box t	for COS	and/or R COS	micals, and physical objects into s = corrected on-site during insp	o foods. Section	R = repeat	violati	ion
	cos						cos		V
Sefe Foort and Water 28 Pasteurized eggs used where required		P	44.1	II	Proper Use of Utens	sils			
29 Water & Ice from approved source	-	P/Pf/C	41	Utensils equip	properly stored nent & linens: properly stored, drie	d & handle	. 	\dashv	C
		PF	43	Single-use/sing	gle-service articles: properly stor	red & used	-	_	P/C
Food Temperature Control 31 Proper cooling methods used: adequate equipment for			44	Gloves used p	roperly				С
temperature control		Pf/C		Earl and son	Utensile, Equipment and	Vending			
32 Plant food properly cooked for hot holding	+	Pf	45	Properly design	food contact surfaces cleanable ned, constructed, & used	<u> </u>	\dashv \mid	F	P/Pf/C
33 Approved thawing methods used 34 Thermometers provided and accurate		С	46	Warewashing:	installed, maintained, & used: te	est strips			Pf/C
34 Thermometers provided and accurate Food identification		Pf/C	47	Non-food conta	ot surfaces clean				С
35 Food properly labeled: original container		Pf/C	48	Hot & cold water	Physical Facilities er available adequate pressure				Pf
Prevention of Food Contemination			49		led, proper backflow devices			F	P/Pf/C
Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display		Pf/C	50 X		te water properly disposed			F	P/Pf/C
38 Personal cleanliness	-	P/Pf/C Pf/C	51	Garbage & refu	properly constructed, supplied, & se properly disposed, facilities r	& cleaned	+	- -	Pf/C
39 Wiping cloths: properly used & stored		C		Physical facilitie	s installed, maintained, & clean	1	1-1	P	C P/Pf/C
Washing fruits & vegetables		C	54	Adequate ventil	ation & lighting, designated area	as used			С
Δα	n				. 1			-	
Person in Charge (signature) Clean M Buch	Low			Date:	12 License Pos	ted (W	N (circ	le one	
	1				(1) 110	····	-14 (6/10	UIIO)	
Inspector (signature)									
			F	ollow up: YE	S (O) circle one) Follow	up Date:	VC	}	
50- backfloor preventor	at	mop s	in k	_	-				
50- Backfloor preventor of	n k	dir	٠ ١٦						



HEALTH DIVISION

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

	ומתע	LADI	PISITI	TET	11 11	ISPECTION I	ŒPU	,			, /	1
Establishment/License # 2B 1004 -2		١	lo. of F	₹isk	Fac	tor/intervention	n Vic	olations	-	ATE /		8/18
Establishment type: Little Sprous	- 1	No. 0	f Repe	eat I	Risk	Factor/Interve	ntior	Violations		ime in: _		
Address: 706 Milford Rd		_						otal violations	Ti	ime out:	1	34
Permit Holder Little Sprouts	17	C	Risl	k Ca	atego	orv	_	Capacity	Telepho	ne #		
Inspection Type Provisional Routine		F				Complaint		Other	7 Cicpiic	711C #		
EQUEORE III	14.29	R SK	BASE C	RS /	400	UBLIC FEALTH	, no	Well lake				
Circle designated compliance status (IN, OUT, N/	A) for e	ach it	em	1.5	***		Ma	rk "X" in appropriate bo	x for COS	and/or R		
IN=in compliance OUT=not in compliance Compliance status	COS	S R	ODSERV	ed N		ot applicable CO:	3=corr	ected on-site R=repeat	violation	Ico	S R	V
Supervision	-	21 14			00		n Éigh	Hazardous Food T	ime/Tem			V
Person in charge present, demonstrates	T	Ţ	Pf	7	16	IN OUT N/A NO	Prop	er cooking time & tempe	rature		\top	P/Pf/0
knowledge and performs duties			1 ''		17	IN OUT N/A NO	Prop	er reheating procedures			\perp	. Р
	Т	Т		-	18	IN OUT N/A NO	Prope	er cooling time & temper er hot holding temperatu	ratures		+	P
responsibilities and reporting.			P/Pf	\vdash	207	1NOUT N/A	Prope	er cold holding temperatu	ures	_	+	P
3(IN OUT Proper use of restriction and exclusion			Р		21	IN OUT N/A (10)	Prope	er date marking and disp	osition			P/Pf
4 (NOUT NO Proper eating, tasting, drinking, tobacco use			T 5.0		22	ON ANTUO NI		as a public health contro	ol:		T	P/Pf/C
4 (h) OUT NO Proper eating, tasting, drinking, tobacco use 5 (N) OUT No discharge from eyes, nose and mouth	+-	\vdash	P/C C	\dashv			proce	dures and records			ا ۔	1
Preventing contamination by Hands			1				Consi	Consumer Advisumer advisory provided:			_	
6(IN/OUT NO Hands clean and properly washed	T	T	P/Pf	1	23(IN DUT N/A		cooked foods	101 1544 01			Pf
7 (DO OUT N/A NO No bare hand contact with RTE food or a pre-			P/Pf	7			His	hly Susceptible Po	pulations			
approved alternative procedure properly allowe	1	-		4	24			urized foods used; prohi	ibited foods		П	Р
Adequate handwashing sinks properly supplied and accessible	-		Pf/C				not of	Chemical				
Approved Source		٠			25	N OUT (N/A)	Fond:	additives: approved & us	sed properly	V T	Т	P/Pf/C
9(IN)OUT Food obtained from approved source			P/Pf/C		-			substances properly ide			+	+
10 N OUT N/AND Food received at proper temperature 110 OUT Food in good condition, safe, & unadulterated	4		P/Pf		200		& use					P/Pf/C
	+		P/Pf	-				tance with Approve		ures		
12(INOUT N/A NO Required records available: shellstock tags, parasite destruction			P/Pf/C		27(1	NOUT N/A		illance with variance, sp iss, & HACCP plan	ecialized			P/Pf
Protection from Contamination				'				and a second place	· · · ·			
13 DOUT N/A Food separated & protected 14 DOUT N/A Food-contact surfaces: cleaned & sanitized			P/C]				oper practices or proced				
Decree din a di a di a	\vdash		P/Pf/C	-		Prevalent contr	ibuting	factors of foodborne illr	ness or inju	ry. Public	Health	h
15 IN OUT N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food			P		_	interventions at	e com	ioi measures to prevent	Toodborne	illiness or	injury.	
		G	ood Re	ا الجا	racta	tes						
Good retail practices are preventative me Mark "X" in box if numbered item is not in compliance Mark ".	asures i	to cor	itrol the	addi	tion of	f pathogens, chen	nicals,	and physical objects intected on-site during ins	o foods.	D =	tulala.	***
	cos	R	V	Î	000	anu/of R COS	- CON	ected on-site during ins	pecuon _ i	R = repea		V
Safe Food and Viater								Proper Use of Uten	sils ·			
28 Pasteurized eggs used where required 29 Water & Ice from approved source	\vdash	-	P/Pf/C	\sqcup	41	in-use utensils				_		С
Variance obtained for specialized processing methods	\vdash		PF	-	42	Single-use/sing	ent & I	inens: properly stored, dri	ed, & handle red & user	ed	\dashv	P/C
Food Temperature Control					44	Gloves used pr		tion attition property acc	3100 Q 000		\neg	C
Proper cooling methods used: adequate equipment for		\Box	Pf/C				Uten	ile. Equipment and	Vending			
temperature control Plant food properly cooked for hot holding	\vdash			4	45	Food and non-f	ood co	ntact surfaces cleanable	e,			P/Pf/C
Approved thawing methods used	\vdash	\rightarrow	- Pf C	L	46			nstructed, & used d, maintained, & used: t	est strins	++		Pf/C
14 Thermometers provided and accurate			Pf/C		47	Non-food conta			est strips	-		C
Food identification								Physical Facilitie				
5 Food properly labeled: original container Prevention of Food Contamination			Pf/C	\rightarrow	48			able adequate pressure			\Box	Pf
6 Insects, rodents, & animals not present		Т	Pf/C	_	49 50			pper backflow devices r properly disposed				P/Pf/C
7 Contamination prevented during food preparation, storage & display			P/Pf/C	-	51	Toilet facilities p	roperly	constructed, supplied,	& cleaned	1-	\dashv	Pf/C
8 Personal cleanliness			Pf/C		52	Garbage & refus	e prop	perly disposed, facilities	maintained			C
9 Wiping cloths: properly used & stored 0 Washing fruits & vegetables	\rightarrow	\dashv	C	_	53 54			iled, maintained, & clear		+	\dashv	P/Pf/C
			U	13	J-4	I voednate ventila	IOON &	lighting, designated are	eas used			
LOFI KICCIO LOU RECCIO						1	L/.	110	/	3		
Person in Charge (signature)						Date:	1/8	License Po	sted Y	N (circ	cle on	ie)
Lian Klingala								-				7
Inspector (signature)					F	follow up: YE	S A	O circle one) Follow	un Data			





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

												1 1
Establishmer	nt/License # 503 002		N	o. of i	Risk	Fac	tor/Intervent	ion Violations	T D	ATE	11	8/
Establishmer	nt type: Jads Oraph		No. o	f Repe	eat R	isk	Factor/Inten	ention Violations	 	ime in.	11	. 00
Address: N	IS Doniel Word No.	dh	10131	' 4			. 400077111071	Total violations	┴── Ti	ime out	I	2.0
Permit Holde	Provisional Abouting	171	La	Risi	c Cat	ene	DLA.	Capacity	Telepho	200 #		-
Inspection Ty	pe Provisional Decoutine)	□VF	7U			Complaint	Other	T elebric	лте #-		
	FOODBORNE ILL	NFSS	1 1 4		es A	ND I	UBLIC HEALT	I to A to the second				_
	sircle designated compliance status (IN, OUT, N	A) for e	each ite	em e				Mark "V" in annuality to	ox for COS a	and/or R		
Compliance stat	IN=in compliance OUT=not in complia	ince N	S R	observi	ed N/	A=n	ot applicable CC mpliance status	DS=corrected on-site R=renex	at violation			
	Supervision	100	9) 1	- V		00	Inpirance status	s entially Hazardous Food	Y	[CO	SR	{ V
1(IN) OUT	Person in charge present, demonstrates	T	T	Pf	7 1	16	(NOUT N/A NO	Proper cooking time & temp	i initica i carri	Sen and c	,	P/Pf
	knowledge and performs duties			<u> </u>	11	17	IN OUT N/A (NC	Proper reheating procedure	s		+-	P
	Employee Health Management, all employees knowledge,				4	18	IN OUT NAME	Proper cooling time & tempo	eratures			P
2(IN)OUT	responsibilities and reporting.	-	+-	P/Pf		20	IN DUT N/A NO	Proper hot holding temperar	tures	-	\perp	P
3 N OUT	Proper use of restriction and exclusion	+	+	P	1 1	21	IN OUT N/A NO	Proper cold holding temperators Proper date marking and dis	atures		+-	(17)
4(0)	Good Hygietic Practices				- 1		IN OUT N/A NO	T: 1 P. 4 10	troi:		+-	-
4(IN)OUT NO 5 (N) OUT	Proper eating, tasting, drinking, tobacco use			P/C] [IN OUT NA NO	procedures and records				P/Pf/
3 (14)-001	No discharge from eyes, nose and mouth			С				Consumer Advi				
6 (N)OUT NO	Preventing contamination by Hands Hands clean and properly washed			D/D4	4	23/	IN OUT N/A	Consumer advisory provided	for raw or		T	Pf
		+	+ 1	P/Pf		_		undercooked foods				
7(N)OUT N/A NO	approved alternative procedure properly allowe	di		P/Pf	-	****		Highly Susceptible Pe Pasteurized foods used; pro				
INOUT	Adequate handwashing sinks properly supplied			Dirio	1	24	N OUT NA	not offered	ilinited loods			Р
	and accessible			Pf/C				Chemical				
9 IN OUT	Approved Source Food obtained from approved source	· · · · · · · · · · · · · · · · · · ·	, ,			25 (N)DUT N/A	Food additives: approved & a	ised properly		T	P/Pf/C
10 IN OUT N/A NO	Food received at proper temperature	-		P/Pf/C P/Pf	- 1:	26 (1	NOUT	Toxic substances properly id	entified, store	ed,		P/Pf/C
11(IN)OUT	Food in good condition, safe, & unadulterated			P/Pf	ł h	-		& used anformance with Approv			<u> </u>	1110
12 IN OUT NA NO	Required records available: shellstock tags.							Compliance with variance, s	nacializad	ires	T	7
72 11 00 1 00 1 10	parasite destruction		-	P)Pf/C		27 li	N OUT (V/A)	Process, & HACCP plan	pecializeu			P/Pf
13 (NOUT N/A	Protection from Contamination Food separated & protected					_						
14 IN OU NA	Food-contact surfaces: cleaned & sanitized	-		P/C P/Pf/C			Risk factors a	re improper practices or proce	edures identi	ified as th	e mos	st
15 NOUT NA	Proper disposition of returned, previously	1-1					interventions a	tributing factors of foodborne il are control measures to prever	iness or injur	y. Public I	Health	h
.000001141	Served, reconditioned, & unsafe food			Р				are consider medacies to prever	it roodbonne	illiess or	пцагу.	
	Good retail practices are preventative mea	2011702	Go	od Ret	all Pr	etic	es					
Mark "X" in box	if numbered item is not in compliance Mark "	X" on a	IO COM	iate box	for C	OS:	patnogens, cne and/or R COS	micals, and physical objects in S = corrected on-site during ins		= reneat	- viola	dian
		cos	R	٧				s - corrected on-site dailing ins	spection r	R = repeat		V
8 Pasteurized ed	Safe Food and Water ggs used where required							Proper Use of Uter	rsils			
9 Water & Ice fro	om approved source			P/Pf/C	4			properly stored				C
9 Water & Ice fro 0 Variance obtai	ned for specialized processing methods	-		PF	4:		Single-use/sin	nent & linens: properly stored, dr gie-service articles: properly st	ied, & handle	d		C
	Food Temperature Control				4	_	Gloves used p	roperly	ored & used		-+	P/C C
	methods used: adequate equipment for		T	Pf/C				Utensils, Equipment and	Vendina			
temperature co	perly cooked for hot holding	\rightarrow			45	,	Food and non-	food contact surfaces cleanab	ie,			OUDUO
3 Approved that	ing methods used	-	\rightarrow	Pf		N.	Properly design	ned, constructed, & used		\neg		P/Pf/C
4 Thermometers	provided and accurate	-+	_	C Pf/C	46		Warewashing:	installed, maintained, & used: act surfaces clean	test strips	+	<u> </u>	Pf/C
	Food identification				-		4 NOTIFICOU COTTE	Physical Facilitie	IG-			<u>C</u>
5 Food properly	labeled: original container			Pf/C	48		Hot & cold water	er available adequate pressure			r	Pf
S Ilmaneta undend	Prevention of Food Contamination				49		Plumbing instai	lled, proper backflow devices			\neg	P/Pf/C
Contamination or	s, & animals not present evented during food preparation, storage & display			Pf/C	50		Sewage & wast	te water properly disposed				P/Pf/C
Personal clean	liness	-		/Pf/C	51 52		Garbage & refu	properly constructed, supplied, se properly disposed, facilities	& cleaned	+		Pf/C
Wiping cloths: r	properly used & stored			C	_	X	Physical facilitie	s installed, maintained, & clea	ın	+	-+-	C P/Pf/C
Washing fruits	s vegetables			С	54		Adequate ventil	ation & lighting, designated are	eas used		-+	C
	CHIMI SHAKE	18	1/	57								$\neg \neg$
erson in Charge	(signature)	1/	<i>y</i> 1	-/-			Date:	1/2/18		N	· -	
_				•			Date: /	1/8 18 License Po	sted Y	N (circ	le one	2)
	wadala								_			
spector (signatu	ire)				_	F	ollow up: YE	S NO (circle one) Follow	un Date:			

MERRIMACK FIRE DEPARTMENT Servsate



HEALTH DIVISION

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

/6/kw

HLTH-FRM-005 Est. # Establishment name: Date: TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. 182 168 38 cooked chicker 38 39 152 38 OBSERVATIONS AND CORRECTIVE ACTIONS Item # 4-602.11- Couple of dishes dirtu vat sink. (Pleuse keep all dishes cross contamination. No date marking on prepared Cooked food and that is stored was prepared 45 should be painted Hand sink not sealed 47 coak-line 53 with food maste. Person in charge: (signature) Date Inspector Date



HEALTH DIVISION

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

		FOOI	J ES.	IAB	LISHIV	III	NT II	ISPECTION F	ŒPORT			1.	
		t/License # 50-3/1/3		1	No. of F	Risl	k Fac	tor/Interventio	n Violations		E 11		118
E	stablishmen	t type: Sols P1220		No. c	of Repe	at	Risk	Factor/Interve	ention Violations	Time	e in:	17	00
F	Address: 50	1 Daniel Webster	#	/ \x	1				Total violations	I Imi	e out:	12	,
	Permit Holder	1X5 Ples LLC			Risk	(C	ateg	DIA	Capacity	Telephone	e #		
- Ti	nspection Ty	pe / Provisional PRoutine						Complaint	Other	,			
		TO SEE THE PROPERTY OF THE PERSON OF THE PER		RIS.	-A-10	13							
		ircle designated compliance status (IN, OUT, N/	A) for e	each i	tem				Mark "X" in appropriate box	for COS and	/or R		
	ompliance stat	IN=in compliance OUT=not in complia		S R		ed		ot applicable CO:	S=corrected on-site R=repeat \	/iolation	icos	TB	Tv
		Supervision	100	- 1	-1		-		ntially Hazardous Food Ti	me/Tempe		1 1	-
1	(N) OUT	Person in charge present, demonstrates	T	T	Pf		16	IN OUT N/A NO	Proper cooking time & temper	ature			P/Pf/C
		knowledge and performs duties					17	IN OUT NA NO	Proper reheating procedures	4	+	₩	P
-		Employee Health Management, all employees knowledge,			T	-			Proper cooling time & temperature Proper hot holding temperature			├	P
- 1	Out Out	responsibilities and reporting.	\vdash		P/Pf	\vdash	20	IN OUT N/A	Proper cold holding temperatu				P
3	(IN) OUT	Proper use of restriction and exclusion			Р]	21	(N)OUT N/A NO	Proper date marking and dispe	osition			P/Pf
		Grod Hygienic Practices		and front town			22	IN OUT N/A NO	Time as a public health contro	ł:			P/Pf/C
40	INDOUT NO	Proper eating, tasting, drinking, tobacco use No discharge from eyes, nose and mouth			P/C C	-			procedures and records				1.7
3	AIN COL	Preventing contamination by Hands			1 0	-			Consumer Advisory provided for				
6	INOUT NO	Hands clean and properly washed	Т	T	P/Pf	-	23	IN OUT (NA	undercooked foods	or raw or		1	Pf
	NA NO		1	_		1			Highly Susceptible Pop	ulations			
/(UNDOOT N/A NO	approved alternative procedure properly allowe			P/Pf		24	IN OUT WA	Pasteurized foods used; prohit				Р
8/	(IN)OUT	Adequate handwashing sinks properly supplied			Pf/C	7	24	IN COT WAS	not offered			Ļ	
		and accessible	1		1	-	0.5	NI OUT CUD	Chemical				Tours
9	N DUT _	Approved Source	Т	T	P/Pf/C	+	_		Food additives: approved & us Toxic substances properly iden		+		P/Pf/C
10	IN OUT N/A/NO	Food received at proper temperature	†	_	P/Pf	1	26(IPME 31 F i	& used	ianeu, storeu,			P/Pf/C
110	(NVDUT	Food in good condition, safe, & unadulterated			P/Pf	1			nformance with Approve	Procedur	es		4
12	IN OUT NO NO	Required records available: shellstock tags.			P/Pf/C]	27	N OUT N/A	Compliance with variance, spe	cialized	\top		P/Pf
		parasite destruction Protection from Contamination		<u> </u>	1				Process, & HACCP plan				
13	(IN)OUT N/A	Food separated & protected	1		P/C	1		Risk factors a	re improper practices or proced	ures identifie	d as the	· mas	et.
14	(IN DUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C			Prevalent contr	ibuting factors of foodborne ilin	ess or injury.	Public H	lealth	h
15	IN OUT (A)	Proper disposition of returned, previously			P]		interventions a	re control measures to prevent	foodborne illr	ess or i	njury.	
		Served, reconditioned, & unsafe food			ond Rel	l all	Desage	A40					
-		Good retail practices are preventative me	asures	to co	ntrol the	ado	dition o	f pathogens, cher	nicals, and physical objects into	foods.			
\vdash	Mark "X" in box	if numbered item is not in compliance Mark ".	X" on a	appro	priate bo	x fo	r COS	and/or R COS	= corrected on-site during insp	ection R =	repeat		
\vdash		Safe Food and Water	cos	R	L V		-		Manual for a different	- 54	cos	R	V
28	Pasteurized e	ggs used where required			Р.		41	In-use utensils	Proper Use of Utens properly stored	SHS			С
28 29 30	Water & Ice fr	om approved source			P/Pf/C	\vdash	42		nent & linens: properly stored, drie	ed, & handled	+		č
30	Variance obta	ined for specialized processing methods	L,	L	PF		43		gle-service articles: properly sto	red & used		\sqsupset	P/C
-	I December on a line	Food Temperature Control methods used: adequate equipment for					44	Gloves used pr		5.4			С
31	temperature c				Pf/C				Utensils, Equipment and food contact surfaces cleanable			т	
32		perly cooked for hot holding			Pf	-	45		ned, constructed, & used	,	1		P/Pf/C
33	Approved that	ving methods used			С		46	Warewashing:	installed, maintained, & used: to	est strips			Pf/C
34	Thermometers	provided and accurate			Pf/C		47	Non-food conta	ct surfaces clean				С
35	I Food properly	Food identification / labeled: original container			Pf/C		48	Hot 9 cold water	Physical Facilities er available adequate pressure	5			Df
00	1 1 ood properly	Prevention of Food Contamination			PI/C	-	49		led, proper backflow devices		+++	\rightarrow	Pf P/Pf/C
36	Insects, roden	ts, & animals not present			Pf/C	П	50		e water properly disposed		1		P/Pf/C
37		revented during food preparation, storage & display			P/Pf/C		51	Toilet facilities p	properly constructed, supplied,			\rightrightarrows	Pt/C
38 39	Personal clear	nliness properly used & stored			Pf/C C	l	52		se properly disposed, facilities				C P/Pf/C
40	Washing fruits				C	ŀ	54		es installed, maintained, & clear ation & lighting, designated are		+	\dashv	C
						1							
_									1/2/18				
rei	rson in Charg	e (signature) / Yer Curning						Date:	1/8/18 License Pos	sted (Y)	N (circ	le on	e)
	Tvan	kwada la								_			
Ins	pector (signat					_		Follow up: YE	S (NO)(circle one) Follow	up Date:			
									Section of the figure				



HEALTH DIVISION

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

Green

603-420-1730 • Fax 603-424-0603
FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Est. #50-	3 IBEstablishment	name:	Sals Pizza TEMPERATURE OBSERV	A-MAN/A	Date:	
Ite	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
Tomate	Reach-in	40				
	e / Reach-in	1				
	/walk-in	38				
	lach/walk-in					
1 "	pall / not hold					
	in / hot hold	123				
Item #		OBS	ERVATIONS AND CORRECT	VE ACTION	\$	
			and props	sink		
45	4-2102.12	<u> </u>	vat sink, not proj	perly s	ealed towall.	
	Cutting be	ards.	vat sink not prop	1-in con	oler and freezer	· Note:
	discussed u	11th	owner about re-s	surface	boards or repla	CE.
			boué 3 vat sink i	n poor	condition. Cup	nże
 .	as 2000b.	1 1				
47	4-601.11-1	<u>Neat</u>	selislicer dirty kitch are in poor	with a	old food moste	16
53	Ceiling tile	is in	kitch are in poor	condi	tion. Note: plea	S.E.
	replace ti	ies to	s mooth or ea	isily de	anabie tiles. Bo	ಶಿಷ
	Board sepa	ara ti	ng from wall ur	ider 3	vat sink.	
						
		 -		-		
						
	C	77/			1, 100	110-
	arge: (signature)	7 1			Date 11/8	118
nspector	Ivan Kubi	gala			Date / S	5/18



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment type:	
Permit Holder	P/Pf/C
Permit Holder Inspection Type	P/Pf/C P P P P P P/Pf/C
Inspection Type	P/Pf/C P P P P P P/Pf/C
Circle designated compliance status (IN, OUT, N/A) for each item IN=in compliance OUT=not in compliance OUT=not one observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status	P/Pf/C P P P P P P/Pf/C
Circle designated compliance status (IN, OUT, IVA) for each item IN=in compliance OUT=not in compliance No=not observed Ni/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R V Person in charge present, demonstrates knowledge and performs duties Pf IN OUT Repose the late Property Proper cooking time & temperature Proper cooking time & temperatu	P/Pf/C
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 Proper cooking time & temperature 18 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper cooking time & temperatures 19 (N OUT N/A NO) Proper	P/Pf/C
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Person in charge present, demonstrates knowledge and performs duties In lour proper cooking time & temperature 2 COUT Management, all employees knowledge, responsibilities and reporting. 3 IN OUT Proper use of restriction and exclusion Proper date marking and disposition Time as a public health control: procedures and records Consumer advisory provided for raw or undercooked foods In OUT N/A NO Proper to tholding temperatures 20 IN OUT N/A NO Proper to tholding temperatures 21 IN OUT N/A NO Proper date marking and disposition Time as a public health control: procedures and records Consumer advisory provided for raw or undercooked foods In OUT N/A NO Adequate handwashing sinks properly allowed and accessible Pric and accessible Pric UN OUT N/A NO Proper to tholding temperatures 22 IN OUT N/A NO Proper coling time & temperatures 23 IN OUT N/A NO Proper coling time & temperatures 24 IN OUT N/A NO Proper coling time & temperatures 25 IN OUT N/A NO Proper coling time & temperatures 20 IN OUT N/A NO Proper coling time & temperatures 20 IN OUT N/A NO Proper date marking and disposition Time as a public health control: procedures and records 18 IN OUT N/A NO Proper date marking and disposition 27 IN OUT N/A NO Proper da	P P P P/Pf P/Pf/C
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12 IN OUT IN ANOTAL TO THE PROPERTY OF THE PRO	P/Pf
Protection from Contamination	
13 (NOUT N/A Food separated & protected P/C 14 (NOUT)N/A Food-contact surfaces: cleaned & sanitized P/Pf/C 15 (NOUT)N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food 16 (NOUT)N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food 17 (NOUT)N/A Proper disposition of returned, previously Served, reconditioned, & unsafe food 18 (NOUT)N/A Proper disposition of returned, previously Interventions are control measures to prevent foodborne illness or injury.	lth
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 vic	
	V
8 Pasteurized eggs used where required P 41 In-use utensils properly stored	
9 Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled	C
0 Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used	P/C
Food Temper sture Control 44 Gloves used properly	C
Proper cooling methods used: adequate equipment for	-
temperature control Food and non-food contact surfaces cleanable	
2 Plant food properly cooked for hot holding Pf Properly designed, constructed, & user	P/Pf/C
3 Approved thawing methods used C 46 Warewashing installed, maintained & used: test strips	Pf/C
4 Thermometers provided and accurate Pf/C 47 📈 Non-food contact surfaces clean	С
Food identification Physical Facilities	······································
	Pf
Prevention of Food Contamination 49 Plumbing installed, proper backflow devices	Pf P/Pf/C
Prevention of Food Contamination 49 Piumbing installed, proper backflow devices Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed	P/Pf/C P/Pf/C
Prevention of Food Contamination 48 Plumbing installed, proper backflow devices S Insects, rodents, & animals not present PfiC 50 Sewage & waste water properly disposed Contamination prevented during food preparation, storage & display P/PfiC 51 Toilet facilities properly constructed, supplied, & cleaned	P/Pf/C P/Pf/C Pf/C
Prevention of Food Contamination 48 Plumbing installed, proper backflow devices Sewage & waste water properly disposed Contamination prevented during food preparation, storage & display Pf/C Pf/C 50 Sewage & waste water properly disposed Toilet facilities properly constructed, supplied, & cleaned Pf/C Garbage & refuse properly disposed, facilities maintained	P/Pf/C P/Pf/C Pf/C C
Prevention of Food Contamination 48 Plumbing installed, proper backflow devices Sewage & waste water properly disposed Contamination prevented during food preparation, storage & display Pf/C Personal cleanliness Pf/C Wiping cloths: properly used & stored 48 Plumbing installed, proper backflow devices Sewage & waste water properly disposed Toilet facilities properly constructed, supplied, & cleaned 52 Garbage & refuse properly disposed, facilities maintained Wiping cloths: properly used & stored C S3 X Physical facilities installed, maintained, & clean	P/Pf/C P/Pf/C Pf/C C P/Pf/C
Prevention of Food Contamination 48 Plumbing installed, proper backflow devices 5 Insects, rodents, & animals not present PfiC 50 Sewage & waste water properly disposed 7 Contamination prevented during food preparation, storage & display Personal cleanliness Pf/C 51 Tollet facilities properly constructed, supplied, & cleaned Garbage & refuse properly disposed, facilities maintained Wiping cloths: properly used & stored Washing fruits & vegetables C 53 Physical facilities installed, maintained, & clean Adequate ventilation & lighting, designated areas used	P/Pf/C P/Pf/C Pf/C C
Prevention of Food Contamination 48 Plumbing installed, proper backflow devices 5 Insects, rodents, & animals not present PfiC 50 Sewage & waste water properly disposed 7 Contamination prevented during food preparation, storage & display Personal cleanliness Pf/C 51 Tollet facilities properly constructed, supplied, & cleaned Garbage & refuse properly disposed, facilities maintained Wiping cloths: properly used & stored Washing fruits & vegetables C 53 Physical facilities installed, maintained, & clean Adequate ventilation & lighting, designated areas used	P/Pf/C P/Pf/C Pf/C C P/Pf/C
Prevention of Food Contamination 48 Plumbing installed, proper backflow devices S Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display PPF/C PPF/C Toilet facilities properly constructed, supplied, & cleaned PPF/C Garbage & refuse properly disposed, facilities maintained Wiping cloths: properly used & stored Washing fruits & vegetables C Adequate ventilation & lighting, designated areas used	P/Pf/C P/Pf/C Pf/C C P/Pf/C C
Preventian of Food Contamination 49 Plumbing installed, proper backflow devices 5 Insects, rodents, & animals not present 7 Contamination prevented during food preparation, storage & display 8 Personal cleanliness 9 Pf/C 9 Wiping cloths: properly used & stored 9 Washing fruits & vegetables 10 Washing fruits & vegetables 11 Vicense Posted 12 Vicense Posted 13 Vicense Posted 149 Plumbing installed, proper backflow devices 50 Sewage & waste water properly disposed 51 Tollet facilities properly constructed, supplied, & cleaned 52 Garbage & refuse properly disposed, facilities maintained 53 Xi Physical facilities installed, maintained, & clean 54 Adequate ventilation & lighting, designated areas used 15 Vicense Posted 16 Vicense Posted 17 Vicense Posted 18 Vicense P	P/Pf/C P/Pf/C Pf/C C P/Pf/C C
Prevention of Food Contamination 48 Plumbing installed, proper backflow devices 5 Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display PPF/C 50 Sewage & waste water properly disposed 7 Contamination prevented during food preparation, storage & display PPF/C 51 Toilet facilities properly constructed, supplied, & cleaned 52 Garbage & refuse properly disposed, facilities maintained Wiping cloths: properly used & stored C S3 X Physical facilities installed, maintained, & clean Washing fruits & vegetables C S4 Adequate ventilation & lighting, designated areas used	P/Pf/C P/Pf/C Pf/C C P/Pf/C C



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT HLTH-FRM-005

Est. #	Establishment	name:			Date:	
F-		T-4	TEMPERATURE OBSERV			
_	m/Location	Temp.	Item/Location	Temp.	item/Location	Tem
<u>Temps</u>	are good	<u> </u>				
	<u> </u>					
		1	<u> </u>			-
		+ +-				
		-	<u> </u>			
		OBSEJ	RVATIONS AND CORRECT	TIVE ACTIONS		
Item #						
8	No more	101110	nishand sin	L in con	L arm	
27	Ballia		CI S IQUICIONI	1 1 - 1	K CIICU.	1
37	COTTIE OF	<u> Chan</u>	at & hand sin language stored in B	d direct	IN ICE PHAIR	ed
	Els food i	n bin	located in 18	ar area.	(REMOVED)	
46	Vish mac	hine .	dirtu with bu	ild - un.		
LIT	Meal sli	cet d	irly with old	1 food	waste · She Ivi	ina
	above 21	104 51	nk dirty by	walk-in	conter.	J
16.1	Plastic C	ans ¿	dirty with st	icker re	stidue bu bo	ilar
	room.	Citio	and the same of	ICACI II	23 1000 101	ПОі
5.2		- 0-	ale to lead a	· · · · · · · · · · · · · · · · · · ·	1 (1) 10	
53	FIOOL OHO	icr cu	ok-line dirty under 2 vat s	- MILLIN MX	3246 (1004) · 120	OLE
	board mis	sing	under 2 vats	ink by	walk-in cool	<u>er</u>
54	Light out	in vo	int mod and i	in stora	je area.	
						
		·				
1						
$\overline{}$			<u> </u>			
erson in cha	arge: (signature)				Date	
nspector	CLEFT	Cool	nd a			
	arge: (signature)	Week	ol co		Date Date	



HEALTH DIVISION

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

Grean

HLTH-FRM-005 Est.# Establishment name: 1220 Date: TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. Le Huca Isalad bar lomatoes 46 LO 41 141 meat slices 41 138 Chicken wans / walk-14 38 Sausage / walkin 39 **OBSERVATIONS AND CORRECTIVE ACTIONS** Item # 3-302-12 - Floor in bulk containers under tea urn not 35 with a common name 4-501.11- Vent hood on Fryers Filters not in good repair-Please order new filters for hood to prevent drippage. in ware kinch hand sink prep sink and properly. Note: It can hinder proper cleaning Shelving throughout facility dirty with 47 behind dish machine - Dish machinge dirty with \$16 maste. 20 under on dice machine lines under e machine Floor sink under food propsink dirtu with Walk-in cooler dirty. Floor under can shelving by ice machine dirty with boid-up. vents above ice reach-in cooler by fryers dirtu under maker table dirte Person in charge: (signature) Date 1 Inspector Kwadal Date 1



HEALTH DIVISION

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

									. 0111				. 1	/ 1
	t/License # 4 2 13 028			No. of	Risk	Fac	ctor/Intervent	tion \	/iolations	3		ATE_	17	7/11
Establishmen	t type: Pizza Hut		No.	of Rep	eat	Risk	Factor/Inter	venti	on Violat	tions		ime in:		
Address: 7		•		'						olations	T	ime out		140
Permit Holder	GC PIZZO HUE			Rie	k Ca	ateg	007/		Capacit		Telepho	000#		
Inspection Typ	pe Provisional Routine		\Box	F/U	- O		Complaint		Oth		Lielebu	Offe #		
, , , , , , , , , , , , , , , , , , , ,	COURSE ON THE		RIS	RACE	Les I	6.80	PLOTTIPIANT	eld bart		iei Sale			_	
C	ircle designated compliance status (IN, OUT, N/	A) for	each	item					Mark "X" in	annionziate h	ox for COS	and/or R	-	
	IN=in compliance OUT=not in complia	ince N	10=n	ot obser	ved N	VA=n	ot applicable C	:O\$=c	orrected on	-site R=repea	t violation	and or re		
Compliance stati		co	S F	V	_	Co	mpliance statu					CC)S F	R V
	Person in charge present, demonstrates					1.0	Po	te prin	ily Hazar	dous Food	Time/Tem	peratur		
TUO (NI)	knowledge and performs duties			Pf	:	16	IN OUT N/A	O Pro	oper cookin	ig time & temp	erature		-	P/Pf/
	Employee Health	-	_			18	IN OUT N/A (C	DI PI	oper reneat	a time 2 tomp	S		 -	P
2(IN) OUT	Management, all employees knowledge.	T		T		19	OUT N/A NO	O Pro	oper coomig	Idina temperat	TITAL	_	+	P
	responsibilities and reporting.			→ P/P	'f -	20	DOUT N/A	Pro	oper cold he	olding temperat	itures		+	P
3 IN OUT	Proper use of restriction and exclusion			Р		21	(N)OUT N/A NO	O Pro	per date m	narking and dis	position	-	+	P/Pf
	Pend Hyalenic Practices						IN OUT NA NO			lic health cont			\top	P/Pf/0
4(N)OUT NO 5(N)OUT		_	-	P/C				pro	cedures an					P/PI/C
อให้งดดา	No discharge from eyes, nose and mouth			<u> </u>		_				eumer Advi				
6(IN)OUT NO	Proving contamination by Hands Hands clean and properly washed			D.10	_	23	IN OUT NA			isory provided	for raw or			Pf
			+	P/P		-			lercooked f		V -4		Щ.	
7 NOUT NA NO	approved alternative procedure properly allowe			P/P	F					sceptible Pr				
0 (S) 01 IT	Adequate handwashing sinks properly supplied	1	+	+	\dashv	24	IN OUT WA		offered	ods used; prol	nibitea toda:	s		P
8/INOUT	and accessible	`	1	Pf/C	;			11101	Oliciog	Chemical	·····			
//-	Approved Source					25	IN OUT MA)	Foo	d additives	: approved & I	ised proper	hy T	т-	P/Pf/C
9 UN OUT	Food obtained from approved source		<u> </u>	P/Pf/			Nout	\rightarrow		es properly id	 		+	
10 IN OUT N/A NO	Food received at proper temperature			P/Pf	_	20 (<u> </u>	& us	sed		,			P/Pf/C
1 (IN)OUT	Food in good condition, safe, & unadulterated	<u> </u>	\perp	P/Pf			Ç	cinto	inance v	din Approv	ed Proces	iures		
12 IN OUT (VA) NO	Required records available: shellstock tags, parasite destruction			P/Pf/0	ol.	27	IN OUT AVA			ith variance, s	pecialized		T	P/Pf
	Protection from Contemination		1	-	-	Ц		Pro	cess, & HA	ACCP plan				1
13 (IN OUT N/A	Food separated & protected	T	7	P/C	-		Risk factors	are in	anconer nra	ctices or proce	durae idan	tified as 4	-	
14 IN)OUT N/A	Food-contact surfaces: cleaned & sanitized		\top	P/Pf/C	<u> </u>		Prevalent cor	ntributi	ing factors	of foodborne il	Iness or init	ırv. Public	Heat	th.
15 IN OUT MA	Proper disposition of returned, previously			Р			interventions	s are co	ontrol meas	sures to prever	nt foodborne	iliness o	injur	у.
0	Served, reconditioned, & unsafe food		<u></u>		2 22 4	2								
	Good retail practices are preventative me	9511789	to co	Bood R	e addi	tion o	f pathogens, sh	omico	le and phy	ninal abit- i-				
Mark "X" in box	if numbered item is not in compliance Mark "	'X" on	appro	priate b	ox for	COS	and/or R CC	OS = c	orrected on	sical objects in i-site during in:	no roous. spection	R = repea	at viol	ation
		cos		V								COS		V
ol ID ()	Safe Frod and Water								Proper	Use of Ute	nalla			
	ggs used where required om approved source	-		P		41	In-use utensi	ils prop	perly stored	1				С
9 Water & Ice fro 0 Variance obtai	ined for specialized processing methods	-		P/Pf/C	4 1	42	Utensils, equip	ipment	& linens: pro	operly stored, d	ried, & handl	led	₩.	C
T TOTAL TOTA	Food Temperature Control	4		<u> </u>	1 1	44	Gloves used	ingie-s	ervice artic	les: properly s	tored & use	a	₩	P/C C
Proper cooling	methods used: adequate equipment for			J	1 1	7-7	Cioves used			uipment an	al Manadina		<u> </u>	1
temperature co				Pf/C	1 5		Food and nor			rfaces cleanab				
	perly cooked for hot holding			Pf	1 [45	✓ Properly design	ianed.	constructed	d. & used		\dashv		P/Pf/©
	ving methods used			С] [46	Warewashing	g: insta	alled, maint	ained, & used:	test strips			P(5)
4 Thermometers	provided and accurate			Pf/C	.	47	Non-food con	ntact su	urfaces clea	an				(0)
5 X Food properly	Food identification labeled: original container	Y		D.(0	-	40.1	Ti			ical Facilitie				
of X 1 dod properly	Prevention of Food Contamination			Pf/C	_	48				quate pressur	е		<u> </u>	Pf
nsects, rodent	s, & animals not present			Pf/C		49 50 Y	Plumbing inst Sewage & wa					_		P/Pf/C
7 Contamination pr	revented during food preparation, storage & display			P/Pf/C		51				icted, supplied	& cleaned			P/Pf/C Pf/C
Personal clean	liness			Pf/C	- ←	52	Garbage & res	fuse p	roperly disp	osed, facilities	s maintaine			C
	properly used & stored			C		53 >	Physical facilit	ities ins	stalled, mai	intained, & clea	an			P/Pf/C
	& vegetables			С	I L	54	Adequate ven	ntilation	n & lighting,	designated a	reas used			С
Person in Charge	(Signature)						Date	11 1	110	Linear	- in - 1 /0	N Al .		$\overline{}$
-							Date:	11/	/110	License Po	osted (Y	N (ci	cle of	1e)
Lvan k	wadala													
nspector (signati	ire)						Follow up: \	YES	NO circle	e one) Falls	ur up Dete			
13-1							viivii up.	- 23	ALC YOU OU	e olie) FOIIO	w up Date			



HEALTH DIVISION

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

Establishmen	t/License # 2B/028		N	o. of	Ris	k Fa	acto	or/intervention	on Violations				7118
Establishmen	type: Dunkin Donuts		No. o	Rep	eat	Ris	sk F	actor/Interve	ention Violations		Time in	1: <u> </u>	00:
Address: 7	25 Milford Rd								Total violations		Time o	ut: 1	2:00
Permit Holder	GASA DONUS			Ris	k C	Cate	aor	v	Capacity	Teler	phone #		
Inspection Type			□F	/U				Complaint	Other	Leich	/IIOIIE #		
	P (7, 6) (-4, 5) (1)		A SIN			ANI	D PL	BUC HEALTH	Intervenions				
C	ircle designated compliance status (IN, OUT, N	A) for	each ite	em					Mark "X" in appropriate by	ox for CC	S and/or	R	
Compliance state	IN=in compliance OUT=not in complia	ince I	VO=not	observ	ed	N/A=	=not	applicable CO	S=corrected on-site R=repea	t violatio	n		
Compilarice state	Supervision	CC	S R	V		-	Com	pliance status				cos	R V
1 (N) OUT	Person in charge present, demonstrates		$\overline{}$	T	-	1	6 1	OUT NAMO	Proper cooking time & temp	(ime/)	in e Creat	ire	P/Pf/
1 (N) OUT	knowledge and performs duties		_	Pf		1	7/1	NOUT N/A NO	Proper reheating procedures			\rightarrow	P/PI/I
	Employee Health					1	8 1	ON AW TUO P	Proper cooling time & tempe	eratures	$\neg \neg$	\neg	P
2(N) OUT	Management, all employees knowledge,	-		P/PI	. -	1	9(1)	ON AW TUO		ures			P
3 IN OUT	responsibilities and reporting. Proper use of restriction and exclusion		-	Р	\dashv	2	1001	OUT N/A OUT N/A NO	Proper cold holding tempera				Р
	Good Hygienic Practices						Ų		Proper date marking and dis Time as a public health cont		\rightarrow	-	P/Pf
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use	T	1	P/C	_	2:	2 11	ON AND TUO	procedures and records	IUI.			P/Pf/C
5 (N) OUT	No discharge from eyes, nose and mouth			С					Consumer Advi	SOLA			
	Preventing contemination by liands					2	3 11/	OUTALA	Consumer advisory provided		or		
	Hands clean and properly washed	-		P/Pf			O 111	.00(0)	undercooked foods				Pf
7 (N) OUT N/A NO	No bare hand contact with RTE food or a pre- approved alternative procedure properly allows			P/Pf		_			Highly Susceptible Po				
211(5)	Adequate handwashing sinks properly supplied	1	+	C	-	24	4 IN	OUT	Pasteurized foods used; prof not offered	nibited fo	ods		P
8 IN (OUT)	and accessible	`		िं					Chemical	,			
	Approved Source					25	5 IN	CUTNA	Food additives: approved & u	used oron	eriv	T	P/Pf/C
9 (IN)OUT	Food obtained from approved source			P/Pf/C		\neg			Toxic substances properly ide			\neg	
10 NOUT NAMO	Food received at proper temperature	-	1	P/Pf	4		200		& used				P/Pf/C
	Food in good condition, safe, & unadulterated Required records available: shellstock tags,	-	+	P/Pf	-	-		4000	ntermance with Approve	ed Pres	edures		
12 IN OUT WANO	parasite destruction		1 1	P/Pt/C	:	27	7 IN	OUT (N/A)	Compliance with variance, sp Process, & HACCP plan	pecialize	a		· P/Pf
	Protection from Contamination	1							Trocess, a re-cor plan				
13 (IN)OUT N/A	Food separated & protected			P/C				Risk factors a	re improper practices or proce	dures id	lentified a	s the n	nost
14 IN OUT N/A	Food-contact surfaces: cleaned & sanitized	├-		P/Pf/C				Prevalent conti	ibuting factors of foodborne ill	lness or i	injury. Put	olic He	alth
15 (IN)OUT N/A	Proper disposition of returned, previously Served, reconditioned, & unsafe food			Р			_	interventions a	re control measures to preven	t foodbo	rne illness	or inju	<u>ı</u> ry.
			0	od Re	tall	Prac	ctico) Š					
NAME OF STREET	Good retail practices are preventative me	asure	s to con	trol the	adi	dition	of	athogens, cher	nicals, and physical objects in	to foods.			
Mark A in box	if numbered item is not in compliance Mark "	X" on COS	approp	iate bo	x fo	<u>эг СО</u>) <u>S</u> aı	nd/or R COS	= corrected on-site during ins	spection	R = rep		
	Safe Food and Vister	1003	1 1	V					Proper Use of Uter	es as Difes	JC:	OS F	8 V
8 Pasteurized eg	gs used where required	т		Р	1	41		In-use utensils	properly stored	1151115			I c
9 Water & Ice fro	m approved source			P/Pf/C		42		Utensils, equipn	nent & linens; properly stored, di	ried, & ha	ndled	+	T c
0 Variance obtain	ned for specialized processing methods	<u> </u>		PF		43	$\overline{}$	Single-use/sing	ile-service articles: properly st	tored & u	sed		P/C
Proper cooling	Food i emperature Control methods used: adequate equipment for					44	Ш	Gloves used pr					С
temperature co				Pf/C				Fond and acc.	Utensils, Equipment and ood contact surfaces cleanab	a Vendi	ng		
2 Plant food prop	erly cooked for hot holding	_		Pf	┢	45	Ιł	Properly design	ned, constructed, & used	ite,			P/Pf/C
Approved thaw	ing methods used			С	1	46	$\Gamma \Box$	Warewashing: i	nstalled, maintained, & used:	test strip	s	+	Pf/C
1 Thermometers	provided and accurate	<u> </u>		Pf/C		47	X	Non-food conta	ct surfaces clean				С
Ecod properly	Food Identification labeled: original container			Dero					Physical Facilitie	18			
2/ / 1 cod properly	Prevention of Food Contamination			Pf/C		48			r available adequate pressure led, proper backflow devices	<u> </u>			Pf
Insects, rodents	s, & animals not present			Pf/C	H	50			e water properly disposed			+	P/Pf/C
Contamination pr	evented during food preparation, storage & display			P/Pf/C		51			properly constructed, supplied	. & clean	ed	+	Pf/C
Personal clean				Pf/C		52		Garbage & refu	se properly disposed, facilities	maintai.	ned		С
Washing fruits (properly used & stored	-	-	C		53			s installed, maintained, & clea			\bot	P/Pf/C
T Transiting Italia	()-: 00 (c- 0-0)	$\overline{}$			1	54	114	Adequate ventil	ation & lighting, designated ar	eas used	1		C
	TOUS (BOKE)	Ĺ							1 1				ŀ
erson in Charge	(signature)							Date:	1718 License Po	sted	(Y) N	(circle	one)
Ivan k	wagala										-		
							_						
nspector (signatu	ne) <u> </u>						Fo	llow up: YE	S (NO) circle one) Follow	w up Da	ste:		
									_				

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005 Est. #2B /()28 Establishment name: Dunkin Donuts Date: \\ TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. walk-in 38 38 each-in cools 38 39 38 39 OBSERVATIONS AND CORRECTIVE ACTIONS Item # plastic unsert pans and Couple of in warewash not easily boxes and cart. - Removed in service area not labeled name: Areas around 47 Person in charge: (signature) Inspector



HEALTH DIVISION

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

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FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # 2 E 1002 = No. of Risk Factor/Intervention Violations Establishment type: Dunkin No. of Repeat Risk Factor/Intervention Violations Time out: Address: 🥎 landing Total violations Permit Holder Danuls Proutine Risk Category Capacity Telephone # Inspection Type ☐ Provisional ☐ F/Ū Complaint ☐ Other CONTRACTOR OF THE PROPERTY OF Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN≈in compliance OUT=not in compliance NO=not observed N/A≃not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status Supervision Potentially Hererdous Food Time/Temperature 16 IN OUT N/A/NO Proper cooking time & temperature
17 IN OUT N/A/NO Proper reheating procedures Person in charge present, demonstrates 1 (IN) OUT P/Pf/C Ρf knowledge and performs duties Ρ Proper cooling time & temperatures 18 IN OUT N/A NO P Management, all employees knowledge. OUT 19 INJOUT N/A NO Proper hot holding temperatures P P/Pf responsibilities and reporting. 20 NOUT N/A Proper cold holding temperatures P 3/N/OUT Proper use of restriction and exclusion P 21 IN OUT N/A NO Proper date marking and disposition P/Pf **Group Hygiania Practices** Time as a public health control: 22 IN OUT NA NO NO Proper eating, tasting, drinking, tobacco use P/Pf/C 4 UN DUT P/C procedures and records 5/IN OUT No discharge from eyes, nose and mouth Ċ Consumer Advisory Consumer advisory provided for raw or 23 IN OUT MA INJOUT NO Hands clean and properly washed Pf P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Succeptible Populations 7 (IN OUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT Ð Adequate handwashing sinks properly supplied BUDOUT not offered Pf/C and accessible Approved Source 25 IN OUT WA Food additives: approved & used properly P/Pf/C 9 JN OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 (IN)OUT P/Pf/C 10 IN OUT N/A/NO Food received at proper temperature P/Pf & used 11(N)OUT Food in good condition, safe, & unadulterated P/Pf Conformation with Approved Procedures Required records available: shellstock tags. 12 IN OUT WANO Compliance with variance, specialized P/Pf/C 27 IN OUT MA P/Pf parasite destruction Process, & HACCP plan Protection from Contemination 13 (IN OUT N/A 14 (MOU) N/A Food separated & protected P/C Risk factors are improper practices or procedures, identified as the most Food-contact surfaces: cleaned & sanitized Prevalent contributing factors of foodborne illness or injury. Public Health P/Pf/C Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. INJOUT N/A P Served, reconditioned, & unsafe food Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R ٧ Sale Food and Water Proper Use of Utensils 28 Pasteurized eggs used where required In-use utensils properly stored 41 C 29 Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled 30 Variance obtained for specialized processing methods PF 43 P/C Single-use/single-service articles: properly stored & used Food Temperature Control 44 Gloves used properly С Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used Ĉ 46 Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean С Food developmention Physical Facilities 35 🗹 Food properly labeled: original container Pf(C) 48 Hot & cold water available adequate pressure Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored C Physical facilities installed, maintained, & clean P/Pf(C) Washing fruits & vegetables Adequate ventilation & lighting, designated areas used Sylva Person in Charge (signature) License Posted (Y N (circle one) Inspector (signature) Follow up: YES MO (circle one) Follow up Date:



HEALTH DIVISION

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

Est. #2E	002- Establishment	name:	Dunkin	Donuts		Date: 10/6/18	5
· It	em/Location	Temp.	TEMPERA None	TURE OBSER	VATIONS		
	/ Reach-in		nem/	Location	Temp.	Item/Location	Tem
1	Reachin	38					
SOLUCO	ge / Hot hold	11.0					
SCLOSIO	gr. 1 110+ 11018	145					
			<u> </u>				·
							_
		OBS	ERVATIONS A	ND CORREC	TIVE ACTIONS		
Item #					**************************************		
14	4-602.11.	- S	ticker re	esidue d	on plastic	pans stored	
	above 3 vo	is tr	nk.		on plustic	pans stored	
35	B-602.11.	- Fe	No Fo	od lake	al or con	nman name of	
	sugar bul	k co	ntainer	in service	or con	THOSE TIGHTS OF	
53	Floor under	cof	fec make	SY equit	mont di-	ty With Food	
	crumbs.				ACCHI GII	y with food	
54							
						<u> </u>	
		· ·					
erson in ch	arge: (signature)	Dy	lua			Date / /	1/18
	van Kwaaa	la				Date 1 / / /	118





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

Groen

Establishmen	No	No. of Risk Factor/Intervention Violations							DATE	17	6/1.			
Establishmen		No. of Repeat Risk Factor/Intervention Violations						+ т	ime in:	10	'00			
Address: >		Total violations						- 7	ime out	10	140			
Permit Holder		Risk C				lory	Capac		Teleph	one #	_4	200		
Inspection Ty		•	F/		10	Γ	Complaint	t Dapat		I elebit	OHE#			
			ABK P		P6	AND	Falls F. Pil		IDNS					
	ircle designated compliance status (IN, OUT, N	(A) for	each iter	m				Mark "Y"	in appropriate l	ox for COS	and/or R	-		
IN=in compliance OUT=not in compliance Compliance status				bserv	red I	N/A=	not applicable C	COS=corrected	on-site R=repea	at violation	1		R V	
Supervision			COS R V			Compliance status COS R								
1 (IN) OUT	Person in charge present, demonstrates			-	16 IN OUT N/A(NO Proper cooking time & temperature P/P									
1 Knownedge and penonns daties				P1	_	13	7 IN OUT N/A	Proper rehe	ating procedure	s		士	_ P	
	Management, all employees knowledge.		-		_	18	IN OUT NAN	O Proper cooli	ng time & temp	eratures		\perp	P	
2 (N) OUT	responsibilities and reporting.	\vdash	+	P/PI	· -	20	NOUT N/A N	Proper not r	iolding tempera holding tempera	tures		+	P	
3 IN OUT	Proper use of restriction and exclusion			P.		21	IN OUT N/A N		marking and dis			+	P/Pf	
4(0)(5)	Good Hygien's Practices						IN OUT NA N		ublic health con			1	P/Pf/C	
4 (NOUT NO Proper eating, tasting, drinking, tobacco use 5 (N)OUT No discharge from eyes, nose and mouth			+	P/C	4	22	110010	procedures :				\perp	PIPIIC	
3/N/001	No discharge from eyes, nose and mouth			С		-		Co	nsymer Adv	2277				
6 IN OUT NO	Preventing commination by Hands Hands clean and properly washed			P/Pf	-	23	IN OUT NA		dvisory provided	d for raw or			Pf	
		-	+		\dashv	-		undercooked		و مرکندا در در				
7 OUT N/A NO	approved alternative procedure properly allowed	a		P/Pf					usceptible P				T	
8(II)OUT	Adequate handwashing sinks properly supplied				┨	24	IN OUT WA	not offered	oods used, pro	INDICEG (OOG)	°		P	
3000	and accessible			Pf/C					Chemical	· · · · · · · · · · · · · · · · · · ·				
Approved Source 9 M OUT						25	IN OUT (I/A)		es: approved &			1	P/Pf/C	
10 IN OUT NAME	Food obtained from approved source Food received at proper temperature	+		P/Pf/C	4	26	NOUT		nces properly id	entified, sto	red,	T	P/Pf/C	
11/NOUT	Food in good condition, safe, & unadulterated	+		P/Pf P/Pf	-			& used					1	
12 IN OUT (I) NO	Required records available: shellstock tags,	+-	 	-	┨	ļ		Compliance	with variance, s		Hires		1	
12 IN OUT NA NO	parasite destruction		F	P/Pf/C		27	IN OUT MA	Process, & F		pecialized		1	P/Pf	
Protection from Contamination														
13 (IN OUT N/A 14 (NOU) N/A	Food separated & protected	1		P/C P/Pf/C]	Risk factors are improper practices or procedures identified as						ie mo	st	
14					-	Prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.								
15 IN OUT N/A	Served, reconditioned, & unsafe food			Р			milerventions	s are control me:	asures to prevei	nt roodborne	e iliness or	Injury	<i>'</i> .	
			(Proc	61 A	teal I	Prac	cas							
Mark "X" in boy	Good retail practices are preventative me if numbered item is not in compliance Mark	asures	s to contr	ol the	add	ition	of pathogens, ch	nemicals, and ph	ysical objects in	nto foods.				
- 171611K 7K 117 DOX	COS	COS R V			or COS and/or R COS = corrected on-site during inspection R = re							tion V		
	Safe Pood and Water	,		-				Prop	er Use of Ute	neils	cos	K		
Pasteurized eggs used where required				Р		41	in-use utens	ils properly store	ed .				С	
29 Water & Ice from approved source 30 Variance obtained for specialized processing methods				/Pf/C		42	Utensils, equi	ipment & linens: p	properly stored, d	ried, & handl	ed		С	
Food Temparature Control			PF			43	Gloves used	ingle-service art	icles: properly s	tored & use	d	<u> </u>	P/C	
Proper cooling methods used: adequate equipment for							Gloves used		quipment an	al Manadiana	4		С	
temperature control			Pf/C			45	Food and no	n-food contact s						
Plant food properly cooked for hot holding				Pf		45	Properly des	igned, construct	ed, & used				P/Pf/C	
Approved thawing methods used Thermometers provided and accurate				С		46	Warewashin	g: installed, mair	ntained, & used:	test strips			Pt/C	
- God des tantos			I P	f/C		47	Non-food cor	ntact surfaces cl					С	
5 Food properly labeled: original container PFO					-	48 T	Hot & cold we	ater available ad	reicel Faciliti	- 5			- 04	
Prevention of Food Contemination						49	Plumbing ins	talled, proper ba	eduate biessur	<u>e</u>			Pf P/Pf/C	
6 Insects, rodent	s, & animals not present		P	f/C		50	Sewage & wa	aste water prope	rly disposed			\dashv	P/Pf/C	
6 Insects, rodents, & animals not present 7 Contamination prevented during food preparation, storage & display 8 Personal cleanliness				Pf/C	_	51	Toilet facilitie	s properly const	ructed, supplied				Pf/C	
	properly used & stored	\vdash		f/C		52	Garbage & re	fuse properly di	sposed, facilitie	s maintaine	d	\Box	С	
O Washing fruits & vegetables		\vdash		듬		54	✓ Physical facili Adequate ver	ities installed, m	aintained, & clei	an reas used			P/PfC*	
				-	1	J-77	M. randuate sei	madori et ligituri	y, designated at	eas nage				
D 1 51											2)			
Person in Charge		-					Date:	14/6/18	License Po	osted (Y	ンN (cir	cle on	e)	
Lvan	kwagala '													
nspector (signatu	ITE)						Follow up:	VEO VED	1 1 1					
(olâligir	11-y 11						LOHOW RD:	TES MOVICIFO	re one) Follo	w up Date			- 1	



HEALTH DIVISION

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

Grosh

Est. #2E /oo2-/ Establis	hment name:	Dunkin Donu	M-005 Fc	Date: 10/6/1	
Item/Location		TEMPERATURE OBS	RVATIONS	Date: 191611	0
	Temp.	Item/Location	Temp.	Item/Location	Tem
Klraps / Reach					
Eggs / Reachi					
Sausage / mak	Frø 38				
sausage / Hot	hold 145				
					_
the way	OBSE	RVATIONS AND CORRE	ECTIVE ACTIONS		
Item #			,		
14 4-602	11 - St	icker residue	on plastic	pans stored	
above	3 vat sin	k.	VII P 10131 10	- PAILS 3 10 V 6 M	
35 3-602	·11 - Fa	No Front 101	<u> </u>	mmon name o	
Sligge	bulk or	itainer in serv	ion -	mmon name o	n
53 Floar D	index col	Francisci V	ice area.		
crumbs.	(106) <u>COM</u>	ec muker equi	bwent dir	ty With Food	
SH	<u>, </u>				
	1 .				
erson in charge: (signature)	& Syl	ua		P	1/100
spector Ivan Kui				Date [/	5 / 18
	- dull			Date 1 / /	118



HEALTH DIVISION

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

Green

			******		or 2011011.	KEI OKI				
	No	o. of	Risk F	act	or/Interventi	on Violations		ATE	1/	6/18
	No. of	Rep	eat Ri	sk F	actor/Interv	ention Violations	т	ime in:	12	.00
= 1	High	<u> </u>	YN	l l			┸	ime out	: 1	:00
-	-1191	Ris	k Cati	do	·v		Talanh			
ne			- Out				T i elebii	one #		
W	A CLEM S	7 Page .	103 A	0 =		L Other				
N/A) for	reach ite	m				B.4 - 1 - 40-78 1 1 1 4 4	ox for COS	and/or R	-	
oliance I	NO=not	observ	ed N/A	\=not	applicable CO	S=corrected on-site R=renea	t violation			
ICC	JS R	V	-	Соп	pliance status		200	CO	SF	₹ V
	7		- I	16 1	LOUT NA AIG	Righy Mazardous Food	Time/Tem	perature		
		Pf		17 II	ON AVI TUO	Proper reheating procedure	erature		-	P/Pf
				18 #	N OUT N/A (10)	Proper cooling time & tempe	ratures			P
	-	P/Pf		19 <u>II</u>	ON AIN TUO	Proper hot holding temperat	ures		+	P
				20 (H	JPOUT N/A	Proper cold holding tempera	tures			P
		Р.				Proper date marking and dis	position			P/P
<u> </u>	T	P/C	- 12	22 IN	ON (W) TUO I	Time as a public health cont	rol:	- 1		P/Pf/
	$\neg \neg$	C	-						٠.	
\$						Consumer advisory provided	for row or		_	
		P/Pf	1 2	23 IN	OUT N/A	undercooked foods	TOT TAW OF			Pf
- -	T	D/Df					mulatione			
wed	\perp	F7F1		zt IN	OUT	Pasteurized foods used; prof	ibited foods		T	T
edi		Pf/C			001(0)	not offered				P
						Chemisal				
	Т Та	7.15/10	2	5 IN		Food additives: approved & u	sed properl	у		P/Pf/C
_			2	6 (N	DUT	Toxic substances properly ide	ntified, stor	ed,		P/Pf/C
			-							1,110
	1 1					Compliance with verience or	d Prosed	ures	1	
	P	P/Pf/C	2	7 IN	OUT(N/A)	Process, & HACCP plan	ecialized]	P/Pf
			1		Risk factors ar	e improper practices or proce	dures ident	ified as th	e mos	st
_	F				Prevalent contr	ibuting factors of foodborne ill	ness or inju	rv. Public.	Healt	h
		Р		_	interventions a	re control measures to preven	t foodborne	illness or	<u>inju</u> ry	
	Go:	od Red	all Pra	ctice	\$			- t		
neasures	s to contr	ol the	addition	of	athogens chen	nicals, and physical objects in	to foods.			
V V OIL	appropris	ate do	(for CC	OS ar	id/orR cos	= corrected on-site during ins	pection I			tion
1003	1 1	-V			· · · · · · · · · · · · · · · · · · ·		2	cos	R	V
7		P	41	11	in-use utensils	Property stored	islis .			
	P.	/Pf/C		11	Utensils, equipm	ent & linens: properly stored dr	ed & handle	d	-+	C
		PF		\perp	Single-use/sing	le-service articles: properly st	ored & used			P/C
			44		Gloves used pro	operly				С
1 1		Pf/C				Itensils, Equipment and	Vending		******	
+ +		D4	45		Food and non-fo	nod contact surfaces cleanable	e,			P/Pf/C
+			46	X	Properly design	ed, constructed, & used				
1				1-1	Vanewasning, ii	istalled, maintained, & used: 1	test strips		-+	Pf/C
	······································						Ø			С
	P	f/C	48	ı	lot & cold water	available adequate pressure				Pf
			49] [Plumbing installe	ed, proper backflow devices				P/Pf/C
+ +					Sewage & waste	water properly disposed				P/Pf/C
+				- -	oilet facilities p	roperly constructed, supplied,	& cleaned			Pf/C
1		_		-1	hysical facilities	e properly disposed, facilities	maintained	+ +		C
			54	H'A	dequate ventila	tion & lighting, designated are	ll se lised	++		P/Pf/C C
567	0.0	D	6				ua cu			
<u> </u>		0	K U	1						
•					Date: 1	/6 8 License Po	sted (Y	N (circ	le one	e)
				F -	low up: YE	S (NO)(circle one) Follow				
	N/A) for poliance CC	No. of No. of Report No	No. of Repeat Ri Ch Ch Ch Risk Cate Risk	No. of Repeat Risk F Prich WC1U Risk Categor Risk Categ	No. of Repeat Risk Factor/Interv Risk Category	NA) for each item NA) for each	No. of Repeat Risk Factor/Intervention Violations Total violations Total violations Total violations Risk Category Total violations Mark "X" in appropriate box for COS In OUT NIA (O) Proper cooking time & temperatures Total NIA (O) Proper cooking time & temperatures Total NIA (O) Proper cooking time & temperatures Total NOUT NIA (O) Proper cooking time & temperatures Total NOUT NIA (O) Proper cooking time & temperatures Proper date marking and disposition Time as a public health control: Time as a public health control: Time as a public health control: Total violation and violation and violations Total violation and violation and violations Total violation and violation and violations Total violations Total violation and violation and violations Total violation and	No. of Repeat Risk Factor/Intervention Violations Risk Category	No. of Repeat Risk Factor/Intervention Violations Time in: 12 Y High Way Total violations Time out: 1 Total violations Time out: 1 Total violation of streppative out of time at emperature or procedures Time out: 1 Time	



HEALTH DIVISION

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

16/10W FOOD ESTABLISHMENT INSPECTION REPORT

Permit Holder G i OV g i O'S Inspection Type Provisional Routine F/U Complaint 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 Person in charge present, demonstrates knowledge and performs duties Pf 16 (NOUT N/A NO Proper reheating procedures to the proper repeating procedures to the proper repeating procedures to the proper reheating procedures to the proper procedure to the prope	13:00
Permit Holder 6 / CV 9 / O'S Inspection Type Provisional Routine F/U Complaint Other 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 C	
Risk Category Inspection Type Provisional Routine F/U Compliant Circle designated compliance status (IN, OUT, N/A) for each item IN=in compliance OUT=not in compliance NO=not observed Compliance status Compliance status Risk Category Compliant Compliant Compliance V	
Inspection Type Provisional Routine F/U Complaint Other 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 Compliance status COS R V Compliance status COS R V Compliance status Potentially Hazardous Food Time/I amperature IN OUT Person in charge present, demonstrates knowledge and performs duties Provision Proper cooking time & temperature 17 IN OUT N/A NO Proper cooking time & temperature 17 IN OUT N/A QO Proper reheating procedures	
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	
N=in compliance Status NO=not observed NO=	
N=in compliance OUT≔not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation	
Person in charge present, demonstrates knowledge and performs duties Posentially Pararious Food Time/I amperature 16 NOUT N/A NO Proper cooking time & temperature 17 IN OUT N/A NO Proper reheating procedures	
Person in charge present, demonstrates knowledge and performs duties Properties Propert	
knowledge and performs duties Pf 16 (NoUT N/A NO Proper cooking time & temperature 17 IN OUT N/A (O Proper reheating procedures)	SRI
17 IN CUI N/A (IQ) Proper reheating procedures	P/P
	F
Management, all employees knowledge.	F
responsibilities and reporting.	P
3 W OUT Proper use of restriction and exclusion P 21/850 IT MANO Proper use of restriction and exclusion	P
Time and the state of the state	P/F
P/C Proper earing, dasting, drinking, tobacco use P/C procedures and records	P/Pf
The discharge from eyes, nose and mouth	
Consumer advisory provided for raw or	TT
No hard bond and properly washed P/Pf undercooked foods	Pf
approved alternative procedure proce	
Adequate handwashing sinks properly curplied 1 24 IN OUT MA 1 4 4 4 10 00 used, prolifered 1000s	P
and accessible Pf/C not offered Chemical	
25 N OUT (60)	I beneve
FOOD Introduction approved source	P/Pf/C
110NO IT Food in good and the	P/Pf/C
Conformance with Approved Procedures	
P/Pf/C 27 IN CUIT N/A Compliance with variance, specialized	
Process, & HACCP plan	P/Pf
13 DOUT N/A Food separated & protected Pic	
14 IN DUDVA Food-contact surfaces: cleaned & sanitized Piperc Provides to strip of the str	most
15 IN OUT AND Proper disposition of returned, previously	lealth
	njury.
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 they for COO pathogens, chemicals, and physical objects into foods.	
Proper Use of Literalis	K V
O Wester & Leaf grouper stored	TC
O Variance obtained to assault and the state of the state	C
43 Single-use/single-service articles: properly stored & used	P/C
Proper cooling methods used: adequate equipment for	С
temperature control	
2 Plant food properly cooked for hot holding Pf 45 Properly designed, constructed, & used	PIPIC
PI/C 47 Non-food contest surfaces also	Pf/C
Physical Pacific Pacif	
PT/C 48 Hot & cold water available adequate pressure	Pf
	P/Pf/C
	P/Pf/C
Contamination prevented during food preparation, storage & display Pf/C 50 Sewage & waste water properly disposed	Pf/C
Personal cleanliness Tollet racilities properly constructed, supplied, & cleaned	
Personal cleanliness Pf/C Garbage & refuse properly used & stored Wiping cloths: properly used & stored One of the control	C
Personal cleanliness Pf/C Wiping cloths: properly used & stored Pf/C C Significant facilities properly disposed, facilities maintained C Significant facilities properly disposed, facilities maintained Significant facilities installed, maintained & clean	P/Pf/C
Personal cleanliness Pf/C Wiping cloths: properly used & stored Washing fruits & vegetables Washing fruits & vegetables	
Personal cleanliness	P/Pf/C
Personal cleanliness Pri/C S2 Garbage & refuse properly disposed, facilities maintained	P/Pf/C
Personal cleanliness Pri/C S2 Garbage & refuse properly disposed, facilities maintained	P/Pf/C C
Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly disposed Sevence Sev	P/Pf/C C



HEALTH DIVISION

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

— • • • • •	/			RM-005	. /	
Est. #2 /5	602 / Establishment	name: (Giorgios		Date: //6//	8
it.	em/Location	Temp.	TEMPERATURE OF	<u> </u>		
. 1	7 21		Item/Location	Temp.	Item/Location	Tem
	1 luallein	38				
Soup	Stove bo'	183				
moats		40				
Item #	1	OBSE	RVATIONS AND CORE	RECTIVE ACTIONS		
14	4-602.11-	- U+	ensils dirtu	with stick	cr residue ab	0.0
<u> </u>	dishmachi	ne ·	J		100.000 40	000
35			COMMON 100	100 - DO C -	1 \	
	mixers.	100	COMMICH MA	TAKIÉ OIT FOO	d container.	5 by_
1	1.00		1.5			
45	LI - 402 . 12	<u>- 5€0</u>	ling needed	on tun 12	easily mov	_th_
	pro tood	prep	areas. Note:	Ovens not	easily mov	ea ble
			<u> </u>			
47	Can opene	r ar	id slicer d	irtu with	buildoup.	
49	Hoar drain	n bot	WEEN OVENS	in kitchen	not draining	
	properly.			THE BUCKS	NOT CITOTINING	
	Pioro y					
53	(2 . 11	0.4				
	5-201.11 -	INOK	SINK room	cluttered	with unused	
	items.					
54	inadquate i	ightin	g in walk-in	repoler. No	ots! Manager	
	Stated tha	I he	is in the proc	ESSOF FIGH	ting lighting F	
				961	ing righting r	I VOCT
erson in ob-	DEGIO LA ANTONIO					
erson in Cha	arge: (signature)				Date	
spector	Ivan Kwa	7614	4		Date	
		' l	1 \ 1	· · · · · · · · · · · · · · · · · · ·		



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

follow up on Green

Establishment/License # 7	= 1047		No	of R	isk F	actor/Interve	ention Violations		DATE	11	161
Establishment type: S 1000	dn Pizz		No. of				ervention Violations		Time in:		
LAddress. 153 Wan	161 11100	401				TOTAL COLONY	Total violations		Γime ou	ıt:	
i entilicizade 1X/1KC2	P1230110			Risk	Cate	egory		1 - 1 - 1			
Inspection Type Provis	ional Routin	16	□ F/t	J	Odi	Complair	Capacity nt Other	Teleph	one#		
	500 L		S Tarried Pi	100	SAL	D PUBLIC HE	The state of the s				
Circle designated com								box for COS	and/or R		
Compliance status	liance OU I ≈not in comp.	liance	NO=not of	bserved	N/A	=not applicable	COS=corrected on-site R=repa	eat violation			
	pervisian	101	OS R	V	-	Compilance sta	itus		C	os	R V
Person in charge p	resent, demonstrates		1 1		F	16 IN OUT N/A	otentially Hazardous Food	Ime/or	peratur	*	
knowledge and per	forms duties			Pf	-	17 IN OUT N/A	Proper reheating procedur	perature	-+	+	P/Pf
No.						18 IN OUT N/A	NO. Proper cooling time & tem	peratures		-	-
2 IN OUT Management, all er responsibilities and	mployees knowledge,	\vdash		P/Pf	- 1	19 IN OUT N/A I	MO Proper hat holding tempor	eturee		_	P
3(IN) OUT Proper use of restri	ction and exclusion	_	+++	P	H	21 IN OUT NA	Proper cold holding tempe	ratures			P
Good Hy	glenic Practices						O Proper date marking and d Time as a public health cor	Isposition		+	P/P
	ng, drinking, tobacco use			P/C	- 13	22 IN OUT N/A	procedures and records	Turoi:			P/Pf/
	eyes, nose and mouth			С			Congumer Ach	Asorv		-	
6 (IN)OUT NO Hands clean and pro	dinington by Hands				12	23 IN OUT NIA	Consumer advisory provide	ed for raw or			1
	t with RTE food or a pre-	+	++	P/Pf			undercooked foods				Pf
No bare hand contact approved alternative	procedure properly allow	hes	1 1.	P/Pf	-		flighty Susceptible F	opulations	}		
8 IN OUT Adequate handwash	ing sinks properly supplie	d	+		2	24 IN OUT(N/9)	Pasteurized foods used; pri	ohibited foods	3		Р
and accessible		Ĺ	1 1	Pf/C		<u> </u>	Chemical	······································			
9 (NOUT Food obtained from	yed Source				2	5 IN OUT NA	Food additives: approved &	used proper	17/		P/Pf/C
9 (A)OUT Food obtained from a 10/IN OUT N/A NO Food received at pro	approved source			/Pf/C	2	OUT	Toxic substances properly in	dentified, stor	red.	+	$\overline{}$
11(N)OUT Food in good condition	on, safe, & unadulterated	+		P/Pf	_	_	& used		- 1	\perp	P/Pf/C
12 NOUT N/A NO Required records ave	ilable: shellstock tags,						Conformance with Approv	red Proced	ures		
parasite destruction			P/	Pf/C	2	7 IN OUT (NIA)	Compliance with variance, Process, & HACCP plan	specialized			P/Pf
13 MOUT N/A Food separated & pr	m Contemination						, joedes, a la loci pali				
	otected es: cleaned & sanitized	-		P/C		Risk factor	s are improper practices or proc	edures iden	tified as t	_ he mo	st
	returned, previously	+		Pf/C		Prevalent c	ontributing factors of foodborne	illness or inju	ry Public	Hooli	th
Served, reconditione	d, & unsafe food			P		milervention	is are control measures to preve	nt foodborne	iliness o	<u>r injur</u>	у.
Goodt-il			Good	L	Pra	clices		······································			
Mark "X" in box if numbered item is no	ctices are preventative me	easure:	s to contro	the ad	dition	of pathogens, c	hemicals, and physical objects i	nto foods.			
	THE PARTY INC.	cos	abbiohisar	V XOO 6	T	JS and/or R C	OS = corrected on-site during in	spection	R = repea		
Safe Pro	d and Water						Proper Use of Ute	and a	cos	R	V
Pasteurized eggs used where require Water & Ice from approved source	ed			5	41	In-use uten:	sils properly stored	•		_	С
Variance obtained for specialized pro	cessing methods	+ -		Pf/C	42	Utensils, equ	ipment & linens; properly stored, o	ried, & handle	∌d	-	C
Food Tempo	erature Control	1	<u> </u>	F	43		single-service articles: properly s	stored & usec			P/C
Proper cooling methods used: adequ	ate equipment for	T		-	44	Gloves used				<u></u>	С
temperature control			Pf.	/C		Food and no	Utensila, Equipment an on-food contact surfaces cleana	g vending			
Plant food properly cooked for hot ho Approved thawing methods used	lding		P		45	Properly des	signed, constructed, & used				P/Pf/C
Thermometers provided and accurate		-	C		46	Warewashin	g: installed, maintained, & used	test strips			Pf/C
Foed Ide	ntilication		Pf/		47	Non-food co	ntact surfaces clean				С
Food properly labeled: original conta	iner		Pf/	C	48	Hot & cold w	Physical Facilità ater available adequate pressur	ės –			
Prevention of Fo	od Centemination				49	Plumbing ins	stalled, proper backflow devices	е	\rightarrow	-	Pf
Insects, rodents, & animals not present Contamination prevented during food are	ent		Pf/		50	Sewage & w	aste water properly disposed				P/Pf/C
Contamination prevented during food pre Personal cleanliness	paration, storage & display	 	P/Pf	_	51	Toilet facilitie	s properly constructed, supplied	i, & cleaned			Pf/C
Wiping cloths: properly used & stored		 	Pf/		52	Garbage & re	efuse properly disposed, facilitie	s maintained			С
Washing fruits & vegetables			C		54	Adequate ver	ities installed, maintained, & cle ntilation & lighting, designated a	an_			P/Pf/C
(WY AAA.	1					1	and a nighting, designated a	icas used			<u> </u>
erson in Charge (signature)							11.10				
	7					Date:	1 6 18 License Po	osted Y	N (cire	cle on	e)
Lvan Kwada	10										$\overline{}$
spector (signature)					_	Follow up:	VEC NO (single and) = 11				
						· onow up:	YES NO (circle one) Follo	w up Date:			



HEALTH DIVISION

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

	/62§Establishm		UNA CAPTES	RVATIONS	Date: 11 6 1	18
	em/Location	Temp.	Item/Location	Temp.	Item/Location	Tem
						•
		OPERBY	ATTIONS AND CORP.			
item #		ODSERV	ATIONS AND CORRE	CHIVE ACTIONS		
21	3-501.17	- No da	to marking	on food	slored in Rec	ich-in
	COOKER	vate mo	arking prov	rided.		
35	3-302.13	Foods	s in bull on		of labeled or	
	provided	with a co	mman name	rinumers no	of labeled or	<u>. </u>
		10.00	AMANGET - INCHAR	L IUDG	led 1.	
45	4-402 -	12 - pray	e table bu	hand sint	1-1-22 LOG	
	properla	· Shalving	p table by in walk-in ng boards so	rustu.	1101364164	
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			J			
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	arge: (signature)	10			Date 1/6	118
ector	van ku	lagala			Date 11 /6	





432 Daniel Webster Highway Merrimack New Hampshire 03054

Green

603-420-1730 FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License #	- 1	1	lo. of R	isk F	actor/Intervent	ion Violations	I DA	TE 1	11	11-
Establishment type: Village Fatru						rention Violations		ne in:		VI
	locio	140, 0	i izebe	at Ki	sk racion/mien		— Tim	ne out		
Permit Holder	los tor		Dist	0-4		Total violations				
Inspection Type Provisional Ro		<u> </u>			gory		Telephon	e#		
	uline	F	-/U	8 4 4	Complaint	Other				
Circle designated compliance status (IN, OL	JT. N/A) for	r each it	em			Mode (IVI) in an according to	6-000	44 5		
IN=in compliance OUT=not in co	mpliance	NO=no	bobserve	d N/A	=not applicable Co	S=corrected on-site R=reneat v	iolation	d/or R		
The state of the s	CC	OS R	V		Compliance statu	5		CC	S R	V
Supervision			111	1	Pol	entially Rezerdous Food To	me/Tempe	ratur	3	
1 N OUT Person in charge present, demonstrates knowledge and performs duties	·	- 1	Pf	l -	16 UNYOUT N/A NC	Proper cooking time & temper:	ature			P/Pf/
Employee Vigality				1 -	18 IN OUT N/A NC	Proper reheating procedures Proper cooling time & tempera		_	\perp	P
2 NOUT Management, all employees knowledge.			1	F	19 NOUT NA NO	Proper bot holding temperature	tures	-	-	P
responsibilities and reporting.			P/Pf	1 12	20 (INDOUT N/A	Proper cold holding temperatur	res	_	+	P
3 (N) OUT Proper use of restriction and exclusion			Р		21 IN OUT N/A NO	Proper date marking and dispo	sition		+	P/Pf
Good Hygienis Practices 4 (WOUT NO Proper eating, tasting, drinking, tobacco					2 IN OUT A NO		:		_	
4 (NOUT NO Proper eating, tasting, drinking, tobacco 5 (IN) OUT No discharge from eyes, nose and mount	use		P/C		I IN COL GALICO	procedures and records				P/Pf/C
Preventing contemination by to			С			Consumer Adviso	ry			
6 IN OUT NO Hands clean and properly washed	Des.		Dipt	2	3 IN OUT NA	Consumer advisory provided for	r raw or			Df.
	Dre	+-	P/Pf			undercooked foods				
7 NOUT N/A NO No bare hand contact with RTE food or a approved alternative procedure properly a	Mowed	1	P/Pf	-		Highly Sysceptible Pop	ulations			
8 NOUT Adequate handwashing sinks properly sur	pplied	+		2	4 IN OUT WAS	Pasteurized foods used; prohib not offered	ited foods			P
and accessible	. `	'	Pf/C			Chemical				<u> </u>
Appreved Source				2	5 (N) OUT N/A	Food additives: approved & use	ed properly		т	P/Pf/C
9 YOUT Food obtained from approved source			P/Pf/C		(IN)OUT	Toxic substances properly ident	ified stored	+-	$\overline{}$	
10(NOUT N/A NO Food received at proper temperature 11 (NOUT Food in good condition, safe, & unadulters		$\perp =$	P/Pf	4	<u> </u>	& used				P/Pf/C
	ited		P/Pf		C C	Mermane with Approved	Procedur	ès		
12 IN OUT NO Required records available: shellstock tag-	s,	1 1	P/Pf/C	2	7 IN OUT (VA)	Compliance with variance, spec	cialized			P/Pf
Protection from Contamination						Process, & HACCP plan		Щ,	$oxed{oxed}$	FIFI
13 (N)OUT N/A Food separated & protected		1	P/C		Dick feeters		17		_	_
14 NOUT N/A Food-contact surfaces: cleaned & sanitize	ed	† †	P/Pf/C		Prevalent cont	re improper practices or procedu ributing factors of foodborne illne	ires identifie	d as th	e most	t
15 IN OUT NA Proper disposition of returned, previously			P		interventions a	ire control measures to prevent for	oodbarne illr	PUDIC 1888 OF	iniury	1
Served, reconditioned, & unsafe food									ning with year	
			seed Rade	D - 1 122				1030 01		
Good retail practices are preventative	O COORDINA	100	- IA	Pra	ticos			1033 01		
Good retail practices are preventativ Mark "X" in box if numbered item is not in compliance.	e measures	s to con	trol the a	dditior	of pathogens, che	micals, and physical objects into	foods.			
The box is right bord from its right in compliance	Mark y Out	s to con appropi	trol the a	dditior	of pathogens, che	micals, and physical objects into s= corrected on-site during inspe	foods.	repea		
Safe Food and Water	e measures flark "X" on COS	s to con appropi	trol the a	dditior	of pathogens, che	= corrected on-site during inspe	foods.			ion V
Safe good and Water B Pasteurized eggs used where required	Mark y Out	s to con appropri	trol the acriate box i	dditior	of pathogens, che OS and/or R COS	= corrected on-site during inspe Proper Use of Utens	foods.	repea		V
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Pasteurized eggs used where required Water & Ice from approved source Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used: adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food identification Food properly labeled: original container Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & dis Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables	COS	s to con appropriate R	rol the acriate box i V P P/PF/C PF C Pf/C Pf/C Pf/C Pf/C Pf/C Pf/C C Pf/C Pf/	41 42 43 44 45 46 47 48 49 50 51 52 53	in-use utensils Utensils, equipr Single-use/sin Gloves used p Food and non- Properly desig Warewashing: Non-food conta Hot & cold wate Plumbing insta. Sewage & was: Toilet facilities Garbage & refu Physical facilities Adequate ventil	Proper Use of Utensi properly stored nent & linens: properly stored, dried gle-service articles: properly stored gle-service articles: properly store roperly Utensile, Equipment and V food contact surfaces cleanable, ned, constructed, & used installed, maintained, & used: tes ect surfaces clean Physical Facilities er available adequate pressure led, proper backflow devices de water properly disposed properly constructed, supplied, & se properly disposed, facilities m es installed, maintained, & clean ation & lighting, designated areas	foods. section R = 1, & handled ed & used fending cleaned aintained a used	COS	F	V C C C P/C C P/Pf/C Pf/C C Pf/C C Pf/C C Pf/C C Pf/Pf/C C Pf/C C Pf/C C C Pf/C C C C Pf/C C C C C C C C C C C C C C C C C C C



HEALTH DIVISION

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

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			D ES.	IADL	49L1	IVEE	NI	IIN	SPECTION	REPORT				
L	Establishmei	nt/License # 20/028		N	o. of	Risk	k F	act	or/Intervention	on Violations		ATE	11/	6/18
	Establishmer	nt type: 1 in a caracec	1	No. of	Rer	eat	Ris	sk F	actor/Interv	ention Violations			12	. 0
4	Address:	13. Daniel Vlahatei		iql						Total violations	— Т	ime ou	t: <u> </u>	:00
	Permit Holde	ABCAPRILCC	•	ىرك	Ris	k C	ate	an	v	Capacity	Talanh			
	nspection Ty	pe Provisional Routine		ΠĒ	/U				Complaint	Other	Telepho	эле #		
\vdash		0.00	BANKS	WAL ?		118	AM	O PIL	THE PARTY	Ann avertice is				
\vdash		or designated compliance status (IN. Cit II. N/	A) TOT 6	anh ite	liin .					8.4	x for COS	and/or R		
(Compliance stat	IN≥in compliance OUT=not in complia	nce N	U=not	obser	ved I	N/A:	≃not	applicable CO	S=corrected on-site R=repeat	violation			
		Supervision	1000	-1 1			-	Com		ntially Hazardous Food T		(C	os	R V
1	(IN) OUT	Person in charge present, demonstrates		T	Pf		1	16	ON AW TUO V	Proper cooking time & tempe	(## #) G	Setasti	*	P/Pf/
	<u> </u>	knowledge and performs duties				_	[1	17 II	DI) AN TUO P	Proper reheating procedures		-	_	P
-	<u> </u>	Management, all employees knowledge,					1	18]]	OUT N/A	Proper cooling time & temper	atures		\top	P
L_	(IN) OUT	responsibilities and reporting.	-	+	P/P	f	17	19 II	DOUT N/A(NO	Proper hot holding temperatu	res		工	P
3	(IN) OUT	Proper use of restriction and exclusion			P	\dashv	2	21 11	NOUT N/A NO	Proper cold holding temperate Proper date marking and disp	ures ceition	_		P
-	IN OUT NO	Good Hygienia Practices							ON AND TUO	Time as a public health contro	al.	_	+	P/PI
12	(N) OUT	Proper eating, tasting, drinking, tobacco use			P/C			2 11	ON WANC	procedures and records				P/Pf/0
Ĭ	(1000)	No discharge from eyes, nose and mouth Proventing combining on by Hands			C					Consumer Advis	ory			
6	IN DUT NO	Hands clean and properly washed		, , ,	PVD	4	2:	3 IN	OUT N/A	Consumer advisory provided t	or raw or			Pf
	NOUT N/A NO	No bare hand contact with RTE food or a pre-	+	 	P/PI	7	-			undercooked foods				1 [
<u> ''</u>	IN DOLL MALING	approved alternative procedure properly allowed	ا اه		P/Pf		-			Highly Suspentible Por Pasteurized foods used; prohi	pulations			
16	INJOUT	Adequate handwashing sinks properly supplied			Pf/C	7	24	4 IN	OUT (VA)	not offered	DREG TOOGS			₽
		and accessible			PI/C	_				Chemical				
9	IN) OUT	Approved Source Food obtained from approved source	·				25	5 [N	OUT(N/A)	Food additives: approved & us	ed properly	/	T	P/Pf/C
10	INDOUT N/A NO	Food received at proper temperature	-		P/Pf/C P/Pf	4	26	6 (N	TUC	Toxic substances properly iden	ntified, store	ed,		P/Pf/C
16	TUO	Food in good condition, safe, & unadulterated	1	-+	P/Pf	- 1	-			& used				FIFTIC
12	IN OUT MANO	Required records available: shellstock tags.		<u> </u>		1 1	-			Compliance with variance, spe	Propod	ures		
		parasite destruction			P/Pf/C] [27	/ IN	OUT(N/A)	Process, & HACCP plan	ecializeu			P/Pf
13	INDOUT N/A	Protection from Contamination Food separated & protected						_						
	(N)OUT N/A	Food-contact surfaces: cleaned & sanitized		- 6	P/C P/Pf/C	4			Risk factors ar	e improper practices or proced	ures ident	ified as t	he mo	st
	NOUT N/A	Proper disposition of returned, previously				1			interventions ar	ibuting factors of foodborne illn e control measures to prevent	ess or injur	y. Public	: Healt	.h
(Served, reconditioned, & unsafe food			Р					e control measures to prevent	roodporne	iliness o	r injury	f.
		Good retail practices are proventation		Go	10 84	tell P	TRE	dee	•			-		
	Mark "X" in box	Good retail practices are preventative mea if numbered item is not in compliance Mark ")	isures t (" on ar	to contr onropri:	OI the	addit	CO	ofp	athogens, chem id/or R COS	nicals, and physical objects into	foods.			
			cos	R	V		00	O al	WOIN COS	= corrected on-site during insp	ection F	lcos	at viola	tion V
28	I De ete cui e et	Safe Food and Mater								Proper Use of Utens	ils	1000	I K	
9	Water & Ice fro	igs used where required om approved source	-		P		41		In-use utensils ;	properly stored			T	С
10	Variance obtai	ned for specialized processing methods			/Pf/C		42 43	╂┿	Utensils, equipmi	ent & linens: properly stored, drie	d, & handle	d		С
		Food Temperature Control		****			44	++	Gloves used pro	le-service articles properly sto	red & used			P/C
п	Proper cooling	methods used: adequate equipment for	T	Τ,	Pf/C					tensils, Equipment and	Manding		<u> </u>	С
2	temperature co	entrol erly cooked for hot holding			-1/-		45		Food and non-fo	ood contact surfaces cleanable	,			
	Approved thaw	ing methods used		\dashv	Pf	· [_		MI	Properly designe	ed, constructed, & used				P/Pf/C
4	Thermometers	provided and accurate	\dashv		C Y/C		46 47	11	Warewashing: in	nstalled, maintained, & used: te at surfaces clean	st strips			Pf/C
- 1		Food Identification					7,	<u> </u>	4011-1000 CONICAL	Physical Facilities				С
<u>5</u> X	Food properly	labeled: original container		P	f/C	_ [4	48	I	lot & cold water	available adequate pressure				Pf
6	Insects rodonts	Prevention of Food Contemination s, & animals not present					49	F	Plumbing installe	ed, proper backflow devices			-+	P/Pf/C
	Contamination or	evented during food preparation, storage & display			f/C		50	5	Sewage & waste	water properly disposed				P/Pf/C
3	Personal clean	iness	_		Pf/C		51	-	Ollet facilities pr	operly constructed, supplied, &	cleaned			Pf/C
1	Wiping cloths: p	properly used & stored			C	_	3	TF.	hysical facilities	e properly disposed, facilities n installed, maintained, & clean	naintained			C
)]	Washing fruits &	k vegetables				_	54	Α	dequate ventila	tion & lighting, designated area	s used	+-	\rightarrow	P/Pf/C C
	كر	J. DANTA	11	0	2	1	;		9			,		-
ers	son in Charge	(suprature)	11	_	0	1				1/11000	$\overline{}$			
							_	_	Date: 1	/6 8 License Pos	ted (Y	N (cir	cle on	e)
<u> </u>		wagala												1
nsp	ector (signatu	re) U					_	Fol	low up: YES	S (NO)(circle one) Follow	un Date:			
								-		- Venera cue) I OHOW	ab pare:			



Establishment/License # 2,E

HEALTH DIVISION

432 Daniel Webster Highway Merrimack New Hampshire 03054 603-420-1730 16/10w

603-420-1730 FOOD ESTABLISHMENT INSPECTION REPORT

No. of Risk Factor/Intervention Violations

Compliance status 1 (IV) OUT K 2 (IV) OUT K 2 (IV) OUT K 3 (IV) OUT NO P 4 (IV) OUT NO P 5 (IV) OUT NO Ha 7 (IV) OUT NO Ha 7 (IV) OUT NO Ha 8 (IV) OUT Add	ROCORDENE LL	A) for each	n item not observe	d N/A	A≈no Con 16 (17 18 (19	Complaint Other Mark "X" in appropriate box for COS and/or R ot applicable COS=corrected on-site R=repeat violation In OUT N/A (O Proper cooking time & temperature Other Complaint Co	v
Compliance status 1 (IV) OUT K 2 (IV) OUT K 2 (IV) OUT K 3 (IV) OUT NO P 4 (IV) OUT NO P 5 (IV) OUT NO Ha 7 (IV) OUT NO Ha 7 (IV) OUT NO Ha 8 (IV) OUT Add	Provisional Routine e designated compliance status (IN, OUT, N/ IN=in compliance OUT=not in complia Person in charge present, demonstrates nowledge and performs duties Tanagement, all employees knowledge, asponsibilities and reporting, roper use of restriction and exclusion Toper use of restriction and exclusion Toper eating, tasting, drinking, tobacco use of discharge from eyes, nose and mouth Tanagement of the property washed	A) for each	Risk F/U R Properties R V Properties Properties R R R R R R R R R R R R R R R R R R R	d N/A	A≈no Con 16 (17 18 (19	Complaint Other Compla	P/Pf/ P
Compliance status 1 (IV) OUT K 2 (IV) OUT K 2 (IV) OUT K 3 (IV) OUT NO P 4 (IV) OUT NO P 5 (IV) OUT NO Ha 7 (IV) OUT NO Ha 7 (IV) OUT NO Ha 8 (IV) OUT Add	Provisional Routine e designated compliance status (IN, OUT, N/ IN=in compliance OUT=not in complia Person in charge present, demonstrates nowledge and performs duties Implement, all employees knowledge, asponsibilities and reporting, roper use of restriction and exclusion Good Majorie Fractines roper eating, tasting, drinking, tobacco use o discharge from eyes, nose and mouth Implement or the status of	A) for each	P/Pf	d N/A	A≈no Con 16 (17 18 (19	Complaint Other Mark "X" in appropriate box for COS and/or R ot applicable COS=corrected on-site R=repeat violation In OUT N/A (O Proper cooking time & temperature Other Complaint Co	Р
Circle Compliance status 1 (IV) OUT P 2 (IV) OUT P 3 (IV) OUT P 4 (IV) OUT NO P 5 (IV) OUT NO Ha 7 (IV) OUT NO Ha 7 (IV) OUT NO Ha 8 (IV) OUT Add	e designated compliance status (IN, OUT, N/, IN=in compliance OUT=not in compliance OUT=	A) for each	nitem not observe R V	d N/A	A≃no Con 16 (17 18 (19	Mark "X" in appropriate box for COS and/or R not applicable COS=corrected on-site R=repeat violation mpliance status COS R NOUT N/A NO Proper cooking time & temperature IN OUT N/A NO Proper reheating procedures IN OUT N/A NO Proper cooking time & temperature IN OUT N/A NO Proper cooking time & temperature IN OUT N/A NO Proper hot holding temperatures IN OUT N/A NO Proper hot holding temperatures	P/Pf/ P
Compliance status 1 (IV) OUT P 2 (IV) OUT P 3 (IV) OUT P 4 (IV) OUT NO P 5 (IV) OUT NO Ha 7 (IV) OUT NO Ad 8 (IV) OUT Ad 9 (IV) OUT Ad	Supervision Person in charge present, demonstrates nowledge and performs duties Management, all employees knowledge, asponsibilities and reporting, roper use of restriction and exclusion Toper eating, tasting, drinking, tobacco use of discharge from eyes, nose and mouth and sclean and properly washed	A) for each	P/Pf	d N/A	A≈no Con 16 (17 18 (19	Mark "X" in appropriate box for COS and/or R of applicable COS=corrected on-site R=repeat violation compliance status COS R NOUT N/A NO Proper cooking time & temperature IN OUT N/A NO Proper reheating procedures IN OUT N/A NO Proper cooking time & temperature IN OUT N/A NO Proper cooking time & temperature IN OUT N/A NO Proper hot holding temperatures	P/Pf/ P
Compliance status 1 (IV) OUT P 2 (IV) OUT P 3 (IV) OUT P 4 (IV) OUT NO P 5 (IV) OUT NO Ha 7 (IV) OUT NO Ad 8 (IV) OUT Ad 9 (IV) OUT Ad	IN=in compliance OUT=not in compliance Out=n	nce NO=r	not observe R V Pf P/Pf		16 (17 18 (19	on applicable COS=corrected on-site R=repeat violation compliance status COS R COS R	P/Pf/ P
1 (IN) OUT RE RESERVE OUT NO PERSON OUT NO P	Person in charge present, demonstrates nowledge and performs duties ImpleMed Health Imple	COS	Pf P/Pf		16 (17 18 (19	COS R COS	P/Pf/ P
2 NOUT NO P 4 NOUT NO P 5 NOUT NO HA 7 DOUT N/A NO AP 1 NOUT Add	Person in charge present, demonstrates nowledge and performs duties Employee Health Interest of the person of the		P/Pf		16 (17 18 (19	NOUT N/A NO Proper cooking time & temperature IN OUT N/A NO Proper reheating procedures IN OUT N/A NO Proper cooking time & temperatures IN OUT N/A NO Proper cooking time & temperatures IN OUT N/A NO Proper hot holding temperatures	P/Pf/ P
2 NOUT NO P 4 NOUT NO P 5 NOUT NO HA 7 DOUT N/A NO AP 1 NOUT Add	nowledge and performs duties Implicate Health Implicate		P/Pf		17 18 (19	IN OUT N/A NO Proper cooking time & temperature IN OUT N/A NO Proper reheating procedures IN OUT N/A NO Proper cooling time & temperatures IN OUT N/A NO Proper hot holding temperatures	P
2 OUT NO P 3 WOUT NO P 5 NOUT NO Ha 7 DOUT N/A NO AP 1 NOUT Add	danagement, all employees knowledge, asponsibilities and reporting. roper use of restriction and exclusion grouper esting, tasting, drinking, tobacco use o discharge from eyes, nose and mouth the content of the conte		P/Pf		17 18 (19	IN OUT N/A (O) Proper reheating procedures (NOUT N/A NO) Proper cooling time & temperatures IN OUT N/A (O) Proper hot holding temperatures	P
3 UN OUT P 4 (N'OUT NO P 5 (N) OUT NO Ha 7 (DOUT N/A NO ap	fanagement, all employees knowledge, asponsibilities and reporting. roper use of restriction and exclusion Ground Fractines roper eating, tasting, drinking, tobacco use o discharge from eyes, nose and mouth fracting contamination by fundaments clean and properly washed			\vdash	19 I	IN OUT N/A NO Proper hot holding temperatures	
3 UN OUT P 4 (N'OUT NO P 5 (N) OUT NO Ha 7 (DOUT N/A NO ap	esponsibilities and reporting. roper use of restriction and exclusion Good Maglanic Proteines roper eating, tasting, drinking, tobacco use o discharge from eyes, nose and mouth Trying contamination by hards ands clean and properly washed			1 1	19 I	IN OUT N/A NO Proper hot holding temperatures	P
4 (N'OUT NO P 5 (N) OUT NO HE 6 (NOUT NO HE 7 (DOUT N/A NO AP ADOUT AD	roper use of restriction and exclusion Good Trailer of Cotines roper eating, tasting, drinking, tobacco use o discharge from eyes, nose and mouth Trailer contamination by tures ands clean and properly washed		Р				
4 (N'OUT NO P 5 (N)OUT NO HA 7 (DOUT N/A NO AP ADOUT A	roper eating, tasting, drinking, tobacco use o discharge from eyes, nose and mouth rounging contamination by hards and sclean and properly washed				24 /	INOUT N/A Proper cold holding temperatures ROUT N/A NO Proper date marking and disposition	_ P
5 NOUT NO HE 7 DOUT N/A NO AP ADOUT A/A	roper eating, tasting, drinking, tobacco use o discharge from eyes, nose and mouth from each area of the same and mouth and scient and properly washed		LMA-Garage	1	_	- 10 t 10 t	P/P
5/N)OUT NO Ha 7 POUT N/A NO RA R INOUT Ad	o discharge from eyes, nose and mouth Free name contamination by hunds ands clean and properly washed		P/C	1 1	22	IN OUT WANO procedures and records	P/Pf/
6 CMOUT NO Ha 7 COUT N/A NO Ap A DOUT Ad	Teventing configuration by Hands and sclean and properly washed		C	1		Consumer Advisory	
7 DOUT NA NO REP	inds clean and properly washed						
7 POUT NA NO AP	hara hand contact with DTC tood	T	P/Pf	1 1	23 IN	IN OU N/A Consumer advisory provided for raw or undercooked foods	Pf
Ad Ad	pale ligito confact with K I F tood of a bie-					Fighly Sysseptible Populations	
	proved alternative procedure properly allowed	d	P/Pf		24.13		
l and	equate handwashing sinks properly supplied		DHO		24 IN	IN OUT NA Pasteurized foods used; prohibited foods not offered	P.
Taile Taile	d accessible		Pf/C			Chemical	
	Approved Source			_ 2	25 IN		/Pf/C
ON OUT FO	od obtained from approved source		P/Pf/C	2	OG IN	Toxic substances properly identified stored	
1 IN OUT N/A NILL FOR	od received at proper temperature		P/Pf		ران د	- 19.0000	/Pf/C
	od in good condition, safe, & unadulterated quired records available: shellstock tags,		P/Pf			Conformance with Approved Procedures	*11**
2 IN OUT NA NO Re	asite destruction		P/Pf/C	2	7 JN	N OUT N/A Compliance with variance, specialized	P/Pf
	Protection from Contemination	4		Ĺ		Process, & HACCP plan	EIFI
3 UNOUT N/A Fo	od separated & protected		P/C			Pick factors an improve the state of the sta	
	od-contact surfaces: cleaned & sanitized	 	P/Pf/C			Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health	
Pro Pro	oper disposition of returned, previously		P			interventions are control measures to prevent foodborne illness or injury.	
Se	rved, reconditioned, & unsafe food				_	y.	
			Good Ret	Pre	etice		-
Mark "X" in boy if n	Good retail practices are preventative mea unibered item is not in compliance Mark "	isures to c	ontrol the a	dditio	n of p	f pathogens, chemicals, and physical objects into foods.	
	mark /	COS R	opriate box	TOT CO	US a	and/or R COS = corrected on-site during inspection R = repeat violation	
	Safe Food and Water						V
Pasteurized eggs	used where required		P	41	1	Proper Use of Utensiis In-use utensils properly stored	
Water & Ice from a	approved source		P/Pf/C	42			C
Variance obtained	for specialized processing methods		PF	43	3		P/C
	Food Temperature Control			44	1		C
Proper cooling met	thods used: adequate equipment for		Pf/C			Utensils, Equipment and Vanding	
temperature contro				45		Food and non-food contact surfaces cleanable.	
Approved thawing	cooked for hot holding		Pf	<u> </u>	-	Properly designed, constructed, & used	PC
Approved thawing	methods used		C	46		Warewashing: installed, maintained, & used: test strips	Y/C
Thermometers prov	Food Identification		Pf/C	47	X	Non-food contact surfaces clean	C
Thermometers pro-			- DELO	40		Physical Facilities	
	eled: original container		Pf/C	48 49	-		Pf _
Food properly labe	eled: original container					Plumbing installed, proper backflow devices P/F	Pf/C
Food properly labe	revention of Food Contamination		I Pric	60			
Food properly labe	revention of Food Contemination animals not present		Pf/C	50		Sewage & waste water properly disposed P/F	Pf/C
Food properly labe	revention of Food Contemination animals not present ited during food preparation, storage & display		P/Pf/C	51		Toilet facilities properly constructed, supplied, & cleaned Pi	f/C
Food properly labe Insects, rodents, & Contamination prever Personal cleanlines Wiping cloths: prop	revention of Food Contamination animals not present nted during food preparation, storage & display is erly used & stored			51 52		Tollet facilities properly constructed, supplied, & cleaned Pri Garbage & refuse properly disposed, facilities maintained	f/C C
Food properly labe	revention of Food Contamination animals not present nted during food preparation, storage & display is erly used & stored		P/Pf/C Pf/C	51 52	X	Toilet facilities properly constructed, supplied, & cleaned Pi Garbage & refuse properly disposed, facilities maintained (Physical facilities installed, maintained, & clean P/F	f/C C Pf/C
Food properly labe Insects, rodents, & Contamination prever Personal cleanlines Wiping cloths: prop	revention of Food Contamination animals not present nted during food preparation, storage & display is erly used & stored		P/Pf/C Pf/C C	51 52 53	X	Tollet facilities properly constructed, supplied, & cleaned Pi Garbage & refuse properly disposed, facilities maintained (Physical facilities installed, maintained, & clean P/F	f/C C
Insects, rodents, & Contamination prever Personal cleanlines Wiping cloths: prop	revention of Food Contamination animals not present ited during food preparation, storage & display is erly used & stored getables		P/Pf/C Pf/C C	51 52 53	X	Tollet facilities properly constructed, supplied, & cleaned Pi Garbage & refuse properly disposed, facilities maintained Chysical facilities installed, maintained, & clean P/F Adequate ventilation & lighting, designated areas used	f/C C Pf/C
Insects, rodents, & Contamination prever Personal cleanlines Wiping cloths: prop Washing fruits & ve	revention of Food Contemination animals not present ited during food preparation, storage & display is erly used & stored getables gnature)		P/Pf/C Pf/C C	51 52 53	X	Tollet facilities properly constructed, supplied, & cleaned Pi Garbage & refuse properly disposed, facilities maintained Chysical facilities installed, maintained, & clean P/F Adequate ventilation & lighting, designated areas used	f/C C Pf/C
Insects, rodents, & Contamination prever Personal cleanlines Wiping cloths: prop Washing fruits & ve	revention of Food Contemination animals not present ited during food preparation, storage & display is erly used & stored getables gnature)		P/Pf/C Pf/C C	51 52 53	X	Tollet facilities properly constructed, supplied, & cleaned Pi Garbage & refuse properly disposed, facilities maintained (Physical facilities installed, maintained, & clean P/F Adequate ventilation & lighting, designated areas used	f/C C Pf/C
Insects, rodents, & Contamination prever Personal cleanlines Wiping cloths: prop Washing fruits & verson in Charge (si	revention of Food Contamination animals not present ited during food preparation, storage & display is erly used & stored getables		P/Pf/C Pf/C C	51 52 53	×	Tollet facilities properly constructed, supplied, & cleaned Garbage & refuse properly disposed, facilities maintained Physical facilities Installed, maintained, & clean P/F Adequate ventilation & lighting, designated areas used Date:	f/C C Pf/C
Insects, rodents, & Contamination prever Personal cleanlines Wiping cloths: prop Washing fruits & ve	revention of Food Contemination animals not present ited during food preparation, storage & display is erly used & stored getables gnature)		P/Pf/C Pf/C C	51 52 53	×	Tollet facilities properly constructed, supplied, & cleaned Pi Garbage & refuse properly disposed, facilities maintained Chysical facilities installed, maintained, & clean P/F Adequate ventilation & lighting, designated areas used	f/C C Pf/C



HEALTH DIVISION

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

F. 112 15	1-01-		, HLTH-FRI	M-005		
Est. #2 /5	1002 / Establishment	name:	Giorgios		Date: ///6//	8
14	tem/Location	T	TEMPERATURE OF S			
		Temp.	item/Location	Temp.	item/Location	Tem
CHICKGI	n lwalk-in	38				
SOUR	1 store bo'	183				
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item #			ATTENDATE CORRE	SCITTE ACTIONS		
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	dishmachir	<u> 16 - </u>	<u> </u>			
35	3-302-12 -	No	_comman nav	me on foo	d containers	5 but
	mixers.				a comemor	by
45	11 - 1102 10		P			
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47	Can opene	CAY	nd slicer di	rtu with	buildoup.	
49	Hoor drain	bs-	turen Ovens	in kitchen	not draining	
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	properly.					
52						
53	6-201.11-	MOY	2 sink room	cluttered	with unused	_
	items.					
54	Unadquate h	ahtin	g in walk-in	cooler. N	otal Manager	
•	State of Heal	ho	is in the area	200 K M-1	S. Managy	. 1
	Janes Crice	16	15 III THE PROCE	2220 L DG4	ting lighting F	1 xed
erson in cl	narge: (signature)		ANN)		Date	
	Ivan KWaa	110/16	May -			
		15014	<u> </u>		Date	



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

follow up on Green

Establishment type: Spart and Prze No. of Risk Factor/Intervention Violations Establishment type: Spart and Prze No. of Repeat Risk Factor/Intervention Violations Address: 733 Can Compaint No. of Repeat Risk Factor/Intervention Violations Time in: Total violations Format Holder No. of Repeat Risk Factor/Intervention Violations Time out: Total violations Total violations Time out: Total violations Time out: Total violations Total violations Time out: Total violations Time out: Total violations Time out: Total violations Total violations Time out: Total violations Total violations Time out: Total violations Total violations Time out: Total violatio	6 1 2 2 2 2 2 2 2 2 2
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Address: /33	P/F F F P/P P/P P
Permit Holder MIRCS 1220 PICC Risk Category Capacity Telephone # Inspection Type Provisional Routine F/U Complaint 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 Cos R V Compliance status COS R V V Compliance status IN OUT N/A NO Proper cooking time & temperatures 18 IN OUT N/A NO Proper cooking time & temperatures 19 IN OUT N/A NO Proper dot holding temperatures 21 IN OUT N/A NO Proper dot marking and disposition COS R V V Proper dot marking and dis	P/F F F P/P P/P P
Inspection Type Provisional Routine F/U Complaint Uother Circle designated compliance status (IN, OUT, IVA) 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 Compliance status COS R V Compliance status COS=corrected on-site R=repeat violation Compliance status COS R V Compliance status COS=corrected on-site R=repeat violation Compliance status COS R V Compliance status Cos IVA	P/F F F P/P P/P P
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19 IN OUT N/A NO Proper hot holding temperatures	F F P/P
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Adequate handwashing sinks properly supplied and accessible Pf/C Chemical 9 (NOUT Food obtained foods suppressed & used properly 1	- P
and accessible Pr/C Chemical S (NOT NA Food additives: approved & used properly	
9 (NOIT Food obtained to properly 25 IN OUT NA Food additives: approved & used properly	
3 fBA311 Food obtained from approved actives	P/Pf/
104) OUT NA NO Food and in a specified stored	
11(MOCITY Food is seed at proper temperature P/P) & used	P/Pf/
Required records available shellstock tage	
parasite destruction P/Pf/C 27 IN OUT/N/A Process & MACCED along	P/P
13 WOUT NA F	
KISK ractors are improper practices or procedures identified as the m	ost
Proper disposition of returned, previously	lth
Served, reconditioned, & unsafe food	y.
Good retail practices are proved this	
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	
COSI R I V I	
Proper Use of Utensits	
Note to See United Equired P 41 In-use utensils properly stored	С
Nevision - Line 15 properly stored dried & handled	С
Food Temperature Control	P/C
Proper cooling methods used: adequate equipment for	C
District food and non-food contact surfaces cleanable.	T
Appeared the not reduing Pr Properly designed, constructed, & used	P/Pf/C
Thermometers provided and accurate C 46 Warewashing: installed, maintained, & used: test strips Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean	Pf/C
Ford Identification	<u> </u>
7 1 ddg property labeled. Uriginal container Pf/C 48	Pf
	P/Pf/C
Pantawine a waste water properly disposed	P/Pf/C
Personal cleanliness Property constructed, supplied, & cleaned	Pf/C
Wiping cloths: properly used & stored C 53 Physical facilities installed, maintained, & clean	P/Pf/C
Washing-freits & vegetables C 54 Adequate ventilation & lighting, designated areas used	C
erson in Charge (signature) Date: / 6 8 License Posted V N (circle of	
Ivan Kwadala Date: 1/6/18 License Posted Y N (circle o	ne)
+VWI FWUMAIU	
spector (signature) Follow up: YES NO (circle one) Follow up Date:	



HEALTH DIVISION

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

HLTH-FRM-005

EST. # 27	1629 Establishmer	nt name:	UNA CANTESE TEMPERATURE OBSERV	VATIONS	Date: 11 6 1	8
lt	em/Location	Temp.	Item/Location	Temp.	Item/Location	Tem
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	<u> </u>					
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						-
Item #		OBSE	RVATIONS AND CORRECT	IVE ACTIONS		
21	3-501.17	No d	late marking -	10 Family	1	
	cooler K	Pate r	late marking con marking provide	$\frac{1}{1000}$	stored in Rec	ich-in
	+					
35	3-302 12	- Food	ds in bulk con	lainers no	of labeled or	
	provided u	uth a	common name.	Clabo	led).	
45	4 - 402 =1). = vorc	so table bu b	and sink	1 1 1 2 1 2 0	
	properly.	Shalvir	sp table by hing in walk-in	rustu.	TIO1 260169	
	4-501-12	- CUH	ing boards sca	orad,		
				<u> </u>		
	arge: (signature)	10			Date 11/6	115
pector [van Kwa	agala			Date 11 /6	1



HEALTH DIVISION

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

Green

Establishmen	No. of Risk Factor/Intervention Violations DAT							E	1 16 1		
Establishment type: Village Fatry			No. of Repeat Risk Factor/Intervention Violations							<u></u> ∍ in: _	
Address: <	83 pariel klebs	- Lar	Total violations							out:	
Permit Holder	63 Vallet Eleve	Risk Cate				tegen			Talasia a a		-
Inspection Ty			F		Cat		y Complaint	Capacity Cher	Telephone	#	
	Policy Control	1.5		A land	SA	ND PU	Complaint				
<u>c</u>	ircie designated compliance status (IN, OUT, N	I/A) for	each if	tem				Mark "Y" in appropriate how	for COS and	or R	
Compliance statu	IN=in compliance OUT=not in compl	ance I	NO=no	t observe V	d N/				iolation		
Supervision						Com	pliance status	stally Nazardous Food Ti	ma Tamana	COS	S R V
1 N OUT	Person in charge present, demonstrates knowledge and performs duties		T	Pf	1 1	16 Uh	YOUT N/A NO	Proper cooking time & tempera	ature Temper	arure	P/Pf/
10			1 1		[17 IN	I OUT N/A NO	Proper reheating procedures			P	
	Management, all employees knowledge,				1	18 IN	OUT N/A	Proper cooling time & tempera	tures		P
2 (N) OUT	responsibilities and reporting.	-	-	P/Pf	\vdash	20 (N	OUT N/A NO	Proper hot holding temperature Proper cold holding temperature	es	-	P
3 (N) OUT	Proper use of restriction and exclusion			Р		21 (N	DUT N/A NO	Proper date marking and dispo	res sition	+	P/Pf
4 (NOUT NO	Gord Hygienic Practices						OUT WA NO	Time as a public health control:		+-	
5 (IN) OUT NO	37 37 37 400	\perp	-	P/C		22 IN	OUT OUT NO	procedures and records			P/Pf/0
3 (114) (101)	No discharge from eyes, nose and mouth			<u> </u>				Consumer Adviso			
6 INDUT NO	Preversing contamination by Hands Hands clean and properly washed			P/Pf		23 IN	OUT) (A)	Consumer advisory provided fo	r raw or		Pf
7 (IN)OUT N/A NO	No bare hand contact with RTE food or a pre-		+	1	-		$\underline{\hspace{0.1cm}}$	undercooked foods Highly Susceptible Popul	WIA WILL	Щ	
7 (IN)DOT N/A NO	approved alternative procedure properly allow	ed		P/Pf				Pasteurized foods used; prohib	ted foods	1	1 1
8 NOUT	Adequate handwashing sinks properly supplied	4		Pf/C		24 IN	OUT WAS	not offered	ited 10003		P
<u> </u>	and accessible			FIX				Chemical		***************************************	h
9 NOUT	Approved Source				:	25 (M)	DUT N/A	Food additives: approved & use		T	P/Pf/C
	Food obtained from approved source Food received at proper temperature	+	+	P/Pf/C P/Pf	- 1:	26/IN	OUT	Toxic substances properly ident	tified, stored,		P/Pf/C
	Food in good condition, safe, & unadulterated			P/Pf	-			& used Informance with Approved			
12 IN OUTAWAND	Required records available: shellstock tags,	_	_					Compliance with variance, spec	rialized	S	<u> </u>
יייי פייי פייי	parasite destruction			P/Pf/C	L	27 IN (OUT (VIA)	Process, & HACCP plan	Jidii2Cd		P/Pf
13 NOUT N/A	Protection from Contamination Food separated & protected					_					
IO INVOLTIVA	Food separated a protected										
14 /INDOUT N/A	Food-contact surfaces: cleaned & sanitized	_	1	P/C			Risk factors a	e improper practices or procedu	res identified	as the	e most
14 (N) OUT N/A	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously	-		P/Pf/C		1	Prevalent conti	ibuting factors of foodborne illne	ss or injury. A	ublic ł	-leaith
14 (N)OUT N/A	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously Served, reconditioned, & unsafe food			P/Pf/C			Prevalent contr interventions a	ibuting factors of foodborne illne re control measures to prevent for	ss or injury. A	ublic ł	-leaith
	Proper disposition of returned, previously Served, reconditioned, & unsafe food		· ·	P/Pf/C	ll Pr		Prevalent contrinterventions a	ibuting factors of foodborne illne re control measures to prevent for	ess or injury. I codborne illno	ublic ł	-leaith
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HEALTH DIVISION

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

Green

HLTH-FRM-005 Est.# Establishment name: Date: TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. Potators 35 Toma loss 39 40 Lia 150 Bean 150 OBSERVATIONS AND CORRECTIVE ACTIONS Item # No consumer advisory provided on manu. 23 Wiping cloths stored wat on food prop table. (Removed) 34 3 vat sink not properly sealed to wall. Chest Freezer 45 Person in charge: (signature) Date Inspector



HEALTH DIVISION

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

Grasn

HLTH-FRM-005 Est. # Establishment name: Date: TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. Potators 35 TOMO toes 30 Sausage Lia 150 Bean 150 OBSERVATIONS AND CORRECTIVE ACTIONS Item # No consumer advisory provided on manu. 23 Wiping cloths stored wat on food prop table. (Removed) 34 3 rat sink not proporly sealed to wall. Chest Freezer 45 6 inches off Floor. not elevated Person in charge: (signature) Inspector