



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>301191-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/18/18</u>
Establishment type: <u>Villa Italian</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:30</u>
Address: <u>80</u>	Total violations	Time out: <u>1:30</u>
Permit Holder <u>Merrimack food systems</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 11/18/18 License Posted ☒ N (circle one)

Ivan Kwagala
Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>3c 191-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/15/18</u>
Establishment type: <u>Chicken house</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:00</u>
Address: <u>80 premium outlets Blvd Unit 698</u>	Total violations	Time out: _____
Permit Holder <u>Guangfa Lin</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status COS R V

Supervision
1 ☒ OUT Person in charge present, demonstrates knowledge and performs duties P

Employee Health
2 ☒ OUT Management, all employees knowledge, responsibilities and reporting. P/Pf
3 IN OUT Proper use of restriction and exclusion P

Good Hygiene Practices
4 ☒ OUT NO Proper eating, tasting, drinking, tobacco use P/C
5 ☒ OUT No discharge from eyes, nose and mouth C

Preventing contamination by Hands
6 ☒ OUT NO Hands clean and properly washed P/Pf
7 ☒ OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed P/Pf
8 ☒ IN OUT Adequate handwashing sinks properly supplied and accessible P/C

Approved Source
9 ☒ OUT Food obtained from approved source P/Pf/C
10 ☒ OUT N/A NO Food received at proper temperature P/Pf
11 ☒ OUT Food in good condition, safe, & unadulterated P/Pf
12 IN OUT ☒ N/A NO Required records available: shellstock tags, parasite destruction P/Pf/C

Protection from Contamination
13 ☒ IN OUT N/A Food separated & protected P/C
14 IN ☒ OUT N/A Food-contact surfaces: cleaned & sanitized P/Pf/C
15 IN OUT ☒ N/A Proper disposition of returned, previously served, reconditioned, & unsafe food P

Good Retail Practices

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

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

COS R V

Safe Food and Water

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

Food Temperature Control

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

Food Identification

35 Food properly labeled: original container P/C

Prevention of Food Contamination

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

Compliance status COS R V

Potentially Hazardous Food Time/Temperature

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

Consumer Advisory

23 ☒ OUT N/A Consumer advisory provided for raw or undercooked foods P

Highly Susceptible Populations

24 IN OUT ☒ N/A Pasteurized foods used; prohibited foods not offered P

Chemical

25 ☒ IN OUT N/A Food additives: approved & used properly P/Pf/C
26 ☒ IN OUT Toxic substances properly identified, stored, & used P/Pf/C

Conformance with Approved Procedures

27 IN OUT ☒ N/A Compliance with variance, specialized Process, & HACCP plan P/Pf

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

Proper Use of Utensils

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

Utensils, Equipment and Vending

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

Physical Facilities

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

Tianhang Hu

Person in Charge (signature)

Date: 11/15/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730 ♣ Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

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MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>3C/191-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/15/18</u>
Establishment type: <u>China Max</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:00</u>
Address: <u>80 Premium Outlets Blvd Unit 699</u>	Total violations	Time out: <u>12:00</u>
Permit Holder <u>Z J Investment</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

Person in Charge (signature)

Date: 11/15/18 License Posted (Y) N (circle one)

Ivan Kwagala
Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

G.F.E.S.H

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>3C/191-1696</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/15/18</u>
Establishment type: <u>Greenleaf Deli</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>1:00</u>
Address: <u>80 Premium outlet</u>	Total violations	Time out: <u>2:30</u>
Permit Holder <u>Merrimack food safety</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

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

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

Person in Charge (signature)

Date: 11/15/18 License Posted ☒ N (circle one)

Ivan Kwagala

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>3C 11941</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/15/18</u>
Establishment type: <u>Buckhead Grill</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>2:00</u>
Address: <u>80 Premium Outlets</u>	Total violations	Time out: <u>2:30</u>
Permit Holder <u>Merrimack food safety</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature) <u>Ivan Kwagala</u>	Date: <u>11/15/18</u>	License Posted <input checked="" type="radio"/> Y <input type="radio"/> N (circle one)
Inspector (signature) <u>[Signature]</u>	Follow up: YES NO (circle one) Follow up Date:	

45. Gasket torn on reach-in cooler.

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name: Greenleaf	Date: 11/15/18			
TEMPERATURE OBSERVATIONS					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Lettuce / cooler	40				
Chicken / cooler	41				
Chill chicken	39				
Tomatoes / Refrigerator	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

yellow

Establishment/License # 2B 1360 vni/17B	No. of Risk Factor/Intervention Violations	DATE 11/14/18
Establishment type: Xing Wang	No. of Repeat Risk Factor/Intervention Violations	Time in: 1:30
Address: 707 Milford Rd	Total violations	Time out: 2:30
Permit Holder Jin Fa Kiu	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status COS R V

Supervision

1 ☒ IN ☐ OUT Person in charge present, demonstrates knowledge and performs duties

Employee Health

2 ☒ IN ☐ OUT Management, all employees knowledge, responsibilities and reporting.

3 ☒ IN ☐ OUT Proper use of restriction and exclusion

Good Hygienic Practices

4 ☒ IN ☐ OUT NO Proper eating, tasting, drinking, tobacco use

5 ☒ IN ☐ OUT NO No discharge from eyes, nose and mouth

Preventing contamination by Hands

6 ☒ IN ☐ OUT NO Hands clean and properly washed

7 ☒ IN ☐ OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

8 ☒ IN ☐ OUT Adequate handwashing sinks properly supplied and accessible

Approved Source

9 ☒ IN ☐ OUT Food obtained from approved source

10 ☒ IN ☐ OUT N/A NO Food received at proper temperature

11 ☒ IN ☐ OUT Food in good condition, safe, & unadulterated

12 ☒ IN ☐ OUT N/A NO Required records available: shellstock tags, parasite destruction

Protection from Contamination

13 ☒ IN ☐ OUT N/A Food separated & protected

14 ☒ IN ☐ OUT N/A Food-contact surfaces: cleaned & sanitized

15 ☒ IN ☐ OUT N/A Proper disposition of returned, previously 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

Safe Food and Water

28 ☐ Pasteurized eggs used where required

29 ☐ Water & Ice from approved source

30 ☐ Variance obtained for specialized processing methods

Food Temperature Control

31 ☐ Proper cooling methods used: adequate equipment for temperature control

32 ☐ Plant food properly cooked for hot holding

33 ☐ Approved thawing methods used

34 ☒ Thermometers provided and accurate

Food Identification

35 ☐ Food properly labeled: original container

Prevention of Food Contamination

36 ☐ Insects, rodents, & animals not present

37 ☐ Contamination prevented during food preparation, storage & display

38 ☐ Personal cleanliness

39 ☒ Wiping cloths: properly used & stored

40 ☐ Washing fruits & vegetables

Compliance status COS R V

Potentially Hazardous Food Time/Temperature

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

17 ☒ IN ☐ OUT N/A NO Proper reheating procedures

18 ☒ IN ☐ OUT N/A NO Proper cooling time & temperatures

19 ☒ IN ☐ OUT N/A NO Proper hot holding temperatures

20 ☒ IN ☐ OUT N/A NO Proper cold holding temperatures

21 ☒ IN ☐ OUT N/A NO Proper date marking and disposition

22 ☒ IN ☐ OUT N/A NO Time as a public health control: procedures and records

Consumer Advisory

23 ☒ IN ☐ OUT N/A Consumer advisory provided for raw or undercooked foods

Highly Susceptible Populations

24 ☒ IN ☐ OUT N/A Pasteurized foods used; prohibited foods not offered

Chemical

25 ☒ IN ☐ OUT N/A Food additives: approved & used properly

26 ☒ IN ☐ OUT Toxic substances properly identified, stored, & used

Conformance with Approved Procedures

27 ☒ IN ☐ OUT N/A Compliance with variance, specialized Process, & HACCP plan

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

Proper Use of Utensils

41 ☐ In-use utensils properly stored

42 ☐ Utensils, equipment & linens: properly stored, dried, & handled

43 ☐ Single-use/single-service articles: properly stored & used

44 ☐ Gloves used properly

Utensils, Equipment and Vending

45 ☐ Food and non-food contact surfaces cleanable, Properly designed, constructed, & used

46 ☒ Warewashing: installed, maintained, & used: test strips

47 ☒ Non-food contact surfaces clean

Physical Facilities

48 ☐ Hot & cold water available adequate pressure

49 ☐ Plumbing installed, proper backflow devices

50 ☐ Sewage & waste water properly disposed

51 ☐ Toilet facilities properly constructed, supplied, & cleaned

52 ☐ Garbage & refuse properly disposed, facilities maintained

53 ☒ Physical facilities installed, maintained, & clean

54 ☒ Adequate ventilation & lighting, designated areas used

Person in Charge (signature)

Ivan Kwagala

Inspector (signature)

Date: **11/14/18** License Posted ☒ N (circle one)

Follow up: ☒ YES ☐ NO (circle one) Follow up Date: **11/30/18**



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Yellow

Est. # 28366 Establishment name: xing wang

Date: 11/14/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Lomein / room temp	50				
Fried rice / warmer	140				
Rice / warmer	138				
Raw Chicken	40				
beef	40				
Chicken roll	40				
roll / cooling	70				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
7	Employee handling fried rolls with bare hands. Employee was ordered by manager to wash hands and put on gloves.
18	Rolls at 69° cooling at room temperature. Note: discussed cooling process with manager.
19	Lomein in bucket held at 50 degrees in room temperature - discarded
21	No date marking on ready-eat foods in walk-in cooler. discussed with manager about placing dates on prepared foods that are being stored for later use.
34	No food thermometer in kitchen.
39	Wiping cloths stored wet on counters.
46	No test strips.
47	Gasket in reach-in cooler dirty. Meat slicer dirty - cleaned
53	Floor under cook-line dirty with grease build-up.
54	Four lights out in vent hood.

Person in charge: (signature) [Signature]

Date 11/14/18

Inspector Ivan Kwagala

Date 11/14/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>2C/133</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/14/18</u>
Establishment type: <u>Fidelity</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:30</u>
Address: <u>2 Contraway</u>	Total violations	Time out: <u>1:30</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

Person in Charge (signature) Josiah White

Date: 11/14/18 License Posted ☒ Y ☐ N (circle one)

Inspector (signature) Kwan Kwaka

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>3C/191</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/14/18</u>
Establishment type: <u>Fidelity</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:30</u>
Address: <u>1 Spartan Way</u>	Total violations	Time out: <u>11:30</u>
Permit Holder <u>Flik Hospitality</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

Good Retail Practices

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

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

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

Michael G. Taranito

Person in Charge (signature)

Date: 11/14/18 License Posted ☒ N (circle one)

Tuan Kwagala

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>2B1004</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/13/18</u>
Establishment type: <u>St John</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:00</u>
Address: <u>108 Milford Rd</u>	Total violations	Time out: <u>12:30</u>
Permit Holder <u>St John</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

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

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

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

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

Person in Charge (signature) Eileen M. Buckley

Date: 11/13/18 License Posted ☒ Y ☐ N (circle one)

Inspector (signature) Ivan Kwagala

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

50 - Backflow preventer at mop sink
53 - Floor under 3 vat sink dirty.



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE <u>11/13/18</u>
Establishment type: <u>Home Depot</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:00</u>
Address: <u>721 Milford Road</u>	Total violations	Time out: <u>11:00</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

IN=in compliance OUT=not in compliance NO=not observed

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

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

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

Good Retail Practices

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

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

Person in Charge (signature)

Ivan Kwagala

Date: 11/13/18 License Posted Y ☒ (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

6 roen

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE <u>11/13/18</u>
Establishment type: <u>Home Depot</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:00</u>
Address: <u>721 Millford Road</u>	Total violations	Time out: <u>11:00</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

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

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

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

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

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

Person in Charge (signature)

Ivan Kwagala

Inspector (signature)

Date: 11/13/18 License Posted Y ☒ (circle one)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 2B/360	No. of Risk Factor/Intervention Violations	DATE 11/13/18
Establishment type: El Tapatio	No. of Repeat Risk Factor/Intervention Violations	Time in: 12:30
Address: 707 Milford Road	Total violations	Time out: 1:40
Permit Holder El Tapatio	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

Safe Food and Water

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

Food Temperature Control

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

Food Identification

35 Food properly labeled: original container			Pf/C
--	--	--	------

Prevention of Food Contamination

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

Proper Use of Utensils

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

Utensils, Equipment and Vending

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

Physical Facilities

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

Person in Charge (signature)

Dan Kwagala

Date: **11/13/18** License Posted ☒ N (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Green

Est. # Establishment name: E1 Tapatio Date: 11/13/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Chicken / Grill	190	Fish / Reach-in	40		
Beef / Grill	170				
Chicken wings / stove	190				
Bean / hot hold	150				
Rice / hot hold	170				
Lettuce / Maker	44				
Tomatoes / maker	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
39	kliping cloths stored while wet on prep tables in kitchen.
43	Single-use items above microwave stored without a cover.
45	Cutting boards in kitchen scored. Refrigerator and chest freezer not elevated 6 inches off floor to access cleaning. Sinks in kitchen and in ware wash not properly sealed to wall.
50	No Air gap provided No backflow preventor on line connected to mop sink. (disconnected)
53	Base board missing throughout kitchen. Wall around exit door in poor repair. Light visible on exit door. Note: exit door is required to be vermin proof. Ceiling tiles above ice machine stained. Floor by mop sink in poor repair. Floor under warewash equipment and under cook-line dirty.
54	Light not shielded above prep table. Light out in vent hood.

Person in charge: (signature) 

Date 11/13/18

Inspector Ivan Kwagala

Date 11/13/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License # 2B/00165	No. of Risk Factor/Intervention Violations	DATE 11/13/18
Establishment type: Marc's Pizza	No. of Repeat Risk Factor/Intervention Violations	Time in: 11:00
Address: 704 Milford Road	Total violations	Time out: 12:00
Permit Holder Marc Joseph	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)

Marc Benedetti

Date: 11/13/18

License Posted ☒ N (circle one)

Inspector (signature)

Ivan Kwagala

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 28/001 Establishment name: Marc's Pizzeria Date: 11/13/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Roast beef / Reach-in	38				
Turkey / Reach-in	40				
Lettuce / Reach-in	42				
Tomatoes / Refrigerator	40				
Beef / Refrigerator	41				
Meat ball / stove	169				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
8	6-301.12. No hand drying provision at hand sink in warewash. Note: paper towel provided.
13	3-302.11 - Raw roast beef stored above cut tomatoes in insert pan. Stored properly.
21	3-501.17 - No date marking provided on beef, sausage and ham inside clear glass refrigerator.
43	4-303.11 - Single-use item in storage stored without protective cover.
45	Plastic insert pans cracked. Handsink not properly sealed to wall. Shelving in storage rusty.
47	Sides of oven, fryer and stoves dirty with grease and waste. Vent hood filters dirty with grease build-up. 3 vat sink dirty.
53	Ceiling above cook-line in poor condition. Base board missing in couple places in kitchen. Floor and wall by cook-line dirty with grease build up.
Person in charge: (signature)	<u>[Signature]</u>
Inspector <u>Ivan Kwagala</u>	Date <u>11/13/18</u>
	Date <u>11/13/18</u>



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 2B1004	No. of Risk Factor/Intervention Violations	DATE 11/13/18
Establishment type: St John	No. of Repeat Risk Factor/Intervention Violations	Time in: 12:00
Address: 108 Milford Rd	Total violations	Time out: 12:30
Permit Holder St John	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

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

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

Person in Charge (signature) *Alan M. Buckley* Date: **11/13/18** License Posted ☒ N (circle one)

Inspector (signature) *Ivan Kwagala*

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

50 - Backfloor preventer at mop sink
53 - Floor under 2 vat sink dirty.



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>2B1004-2</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/8/18</u>
Establishment type: <u>Little Sprouts</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>1:00</u>
Address: <u>706 Milford Rd</u>	Total violations	Time out: <u>1:34</u>
Permit Holder <u>Little Sprouts LLC</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Lori Riccio
Person in Charge (signature)
Ivan Kuagala
Inspector (signature)

Date: 11/8/18 License Posted ☒ Y ☐ N (circle one)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Yellow

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>503/002</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/8/18</u>
Establishment type: <u>Jade Dragon</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:00</u>
Address: <u>515 Daniel Webster Highway</u>	Total violations	Time out: <u>12:00</u>
Permit Holder <u>Evergreen Hospital</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 11/8/18 License Posted ☒ N (circle one)

Ivan Kwagala

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>SD-3113</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/8/18</u>
Establishment type: <u>Sale Place</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:00</u>
Address: <u>501 Daniel Webster Hwy</u>	Total violations	Time out: <u>1:00</u>
Permit Holder <u>TYS Pies LLC</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature) Tyler Cummings

Date: 11/8/18 License Posted ☒ Y ☐ N (circle one)

Inspector (signature) Ivan Kwagala

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE
Establishment type: <u>Giorgio's Rs</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>1:50</u>
Address: <u>707 Milford Road</u>	Total violations	Time out: <u>3:00 pm</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature)

Date: 11/7/18 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730 ♣ Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

[illegible]



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name: <u>Pizza Hut</u>	Date: <u>11/7/18</u>			
TEMPERATURE OBSERVATIONS					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Lettuce / salad bar	41	Tomatoes / maker	46		
eggs / salad bar	40	Sausage / maker	41		
Spinach / salad bar	44	Pasta / warmer	141		
Pizza / Hot hold	135	meat slices / maker	41		
Pasta / Hot hold	138				
Chicken wings / walk-in	38				
Sausage / walk-in	39				
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item #					
35	§ 3-302-12 - Floor in bulk containers under tea urn not labeled or labeled with a common name.				
45	4-501.11- Vent hood on Fryers Filters not in good repair - Please order new filters for hood to prevent drippage. 4-402-12 Caulking on prep sink and hand sink in warewash not applied properly. Note: it can hinder proper cleaning.				
47	4-603.13 - Shelving throughout facility dirty with debris. Metal panel behind dish machine dirty with food splash.				
46	4-501.14 - Dish machine dirty with build-up. Food prep sink dirty with food waste.				
50	Air gap not provided under on ice machine lines under ice machine.				
53	Floor sink under food prep sink dirty with food waste. Floor in walk-in cooler dirty. Floor under can shelving by ice machine dirty with build-up. Vents above ice machine dirty with debris.				
	Gasket on reach-in cooler by fryers dirty. Interior of reachin coolers under maker table dirty.				
Person in charge: (signature) <u>Josh Chk</u>				Date <u>11/7/18</u>	
Inspector <u>Ivan Kwagala</u>				Date <u>11/7/18</u>	



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>Pr 2B/028</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/7/18</u>
Establishment type: <u>Pizza Hut</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:40</u>
Address: <u>727 Milford Rd</u>	Total violations	Time out: <u>1:40</u>
Permit Holder <u>GC Pizza HVE</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature) Ivan Kwagata

Date: 11/7/18 License Posted ☒ Y ☐ N (circle one)

Inspector (signature) Ivan Kwagata

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 2B/028	No. of Risk Factor/Intervention Violations	DATE 11/7/18
Establishment type: Dunkin Donuts	No. of Repeat Risk Factor/Intervention Violations	Time in: 11:00
Address: 725 Milford Rd	Total violations	Time out: 12:00
Permit Holder GASA donuts	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

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

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

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

Person in Charge (signature)

Date: **11/7/18** License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala
Inspector (signature)

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

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730 ♣ Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

[illegible]



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # 2E1002-1	No. of Risk Factor/Intervention Violations	DATE 11/16/17
Establishment type: Dunkin	No. of Repeat Risk Factor/Intervention Violations	Time in: 10:00
Address: 2 Bowers landing	Total violations	Time out: 11:00
Permit Holder Atom Roberts	Risk Category	Telephone #
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

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

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

Person in Charge (signature) *Ivan Kwagala*

Date: **11/16/17** License Posted ☒ N (circle one)

Inspector (signature) *Ivan Kwagala*

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # 2E1002-1	No. of Risk Factor/Intervention Violations	DATE 11/16/17
Establishment type: Dunkin	No. of Repeat Risk Factor/Intervention Violations	Time in: 10:00
Address: 2 Bowers landing	Total violations	Time out: 11:00
Permit Holder Atom Donuts	Risk Category	Telephone #
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

Person in Charge (signature) *S. Sylva*

Date: **11/16/18** License Posted ☒ N (circle one)

Ivan kwagala

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>20/028</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/6/18</u>
Establishment type: <u>Luna caprese</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:00</u>
Address: <u>75 Daniel Webster Highway</u>	Total violations	Time out: <u>1:00</u>
Permit Holder <u>ABCAPAL LLC</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

Good Retail Practices

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

Person in Charge (signature) <u>ANTONIO BRUNCO</u>	Date: <u>11/6/18</u> License Posted <input checked="" type="radio"/> Y <input type="radio"/> N (circle one)
Inspector (signature) <u>Evan kwagala</u>	Follow up: YES <input checked="" type="radio"/> NO (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License # <u>2E/002-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/6/18</u>
Establishment type: <u>Giorgio's corn</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>1:00</u>
Address: <u>2 Bowers Landing Drive</u>	Total violations	Time out: _____
Permit Holder <u>Giorgio's</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status

COS R V

Supervision

1 ☒ IN ☐ OUT Person in charge present, demonstrates knowledge and performs duties

Employee Health

2 ☒ IN ☐ OUT Management, all employees knowledge, responsibilities and reporting.

3 ☒ IN ☐ OUT Proper use of restriction and exclusion

Good Hygiene Practices

4 ☒ IN ☐ OUT NO Proper eating, tasting, drinking, tobacco use

5 ☒ IN ☐ OUT No discharge from eyes, nose and mouth

Preventing contamination by hands

6 ☒ IN ☐ OUT NO Hands clean and properly washed

7 ☒ IN ☐ OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

8 ☒ IN ☐ OUT Adequate handwashing sinks properly supplied and accessible

Approved Sources

9 ☒ IN ☐ OUT Food obtained from approved source

10 ☒ IN ☐ OUT N/A NO Food received at proper temperature

11 ☒ IN ☐ OUT Food in good condition, safe, & unadulterated

12 ☒ IN ☐ OUT N/A NO Required records available: shellstock tags, parasite destruction

Protection from Contamination

13 ☒ IN ☐ OUT N/A Food separated & protected

14 ☒ IN ☐ OUT N/A Food-contact surfaces: cleaned & sanitized

15 ☒ IN ☐ OUT N/A Proper disposition of returned, previously served, reconditioned, & unsafe food

Compliance status

COS R V

Potentially Hazardous Food Time/Temperature

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

17 ☒ IN ☐ OUT N/A NO Proper reheating procedures

18 ☒ IN ☐ OUT N/A NO Proper cooling time & temperatures

19 ☒ IN ☐ OUT N/A NO Proper hot holding temperatures

20 ☒ IN ☐ OUT N/A NO Proper cold holding temperatures

21 ☒ IN ☐ OUT N/A NO Proper date marking and disposition

22 ☒ IN ☐ OUT N/A NO Time as a public health control: procedures and records

Consumer Advisory

23 ☒ IN ☐ OUT N/A Consumer advisory provided for raw or undercooked foods

Highly Susceptible Populations

24 ☒ IN ☐ OUT N/A Pasteurized foods used; prohibited foods not offered

Chemical

25 ☒ IN ☐ OUT N/A Food additives: approved & used properly

26 ☒ IN ☐ OUT Toxic substances properly identified, stored, & used

Conformance with Approved Procedures

27 ☒ IN ☐ OUT N/A Compliance with variance, specialized Process, & HACCP plan

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

Good Retail Practices

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

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

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

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

COS R V

Safe Food and Water

28 ☒ IN ☐ OUT Pasteurized eggs used where required

29 ☒ IN ☐ OUT Water & ice from approved source

30 ☒ IN ☐ OUT Variance obtained for specialized processing methods

Food Temperature Control

31 ☒ IN ☐ OUT Proper cooling methods used: adequate equipment for temperature control

32 ☒ IN ☐ OUT Plant food properly cooked for hot holding

33 ☒ IN ☐ OUT Approved thawing methods used

34 ☒ IN ☐ OUT Thermometers provided and accurate

Food Identification

35 ☒ IN ☐ OUT Food properly labeled: original container

Prevention of Food Contamination

36 ☒ IN ☐ OUT Insects, rodents, & animals not present

37 ☒ IN ☐ OUT Contamination prevented during food preparation, storage & display

38 ☒ IN ☐ OUT Personal cleanliness

39 ☒ IN ☐ OUT Wiping cloths: properly used & stored

40 ☒ IN ☐ OUT Washing fruits & vegetables

COS R V

Proper Use of Utensils

41 ☒ IN ☐ OUT In-use utensils properly stored

42 ☒ IN ☐ OUT Utensils, equipment & linens: properly stored, dried, & handled

43 ☒ IN ☐ OUT Single-use/single-service articles: properly stored & used

44 ☒ IN ☐ OUT Gloves used properly

Utensils, Equipment and Vending

45 ☒ IN ☐ OUT Food and non-food contact surfaces cleanable, properly designed, constructed, & used

46 ☒ IN ☐ OUT Warewashing: installed, maintained, & used: test strips

47 ☒ IN ☐ OUT Non-food contact surfaces clean

Physical Facilities

48 ☒ IN ☐ OUT Hot & cold water available adequate pressure

49 ☒ IN ☐ OUT Plumbing installed, proper backflow devices

50 ☒ IN ☐ OUT Sewage & waste water properly disposed

51 ☒ IN ☐ OUT Toilet facilities properly constructed, supplied, & cleaned

52 ☒ IN ☐ OUT Garbage & refuse properly disposed, facilities maintained

53 ☒ IN ☐ OUT Physical facilities installed, maintained, & clean

54 ☒ IN ☐ OUT Adequate ventilation & lighting, designated areas used

Person in Charge (signature)

Ivan Kwagala

Date: 11/6/18

License Posted ☒ N (circle one)

Inspector (signature)

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

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 ♣ Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #21602 Establishment name: Giorgio's		Date: 11/6/18	
TEMPERATURE OBSERVATIONS			
Item/Location	Temp.	Item/Location	Temp.
chicken walk-in	38		
Soup / stove top	183		
meats	40		
OBSERVATIONS AND CORRECTIVE ACTIONS			
Item #			
14	4-602.11 - Utensils dirty with sticker residue above dishmachine.		
35	3-302.12 - No common name on food containers by mixers.		
45	4-402.12 - sealing needed on two baxters ovens in pro food prep areas. Note: Ovens not easily moveable please apply seal.		
47	Can opener and slicer dirty with build-up.		
49	Floor drain between ovens in kitchen not draining properly.		
53	6-201.11 - Mop sink room cluttered with unused items.		
54	Inadquate lighting in walk-in cooler. Note: Manager stated that he is in the process of getting lighting fixed.		
<div> <div>Person in charge: (signature)</div> <div>Date</div> </div> <div> <div>Spector Ivan Kwaduk</div> <div>Date</div> </div>			



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

follow up - on
Green

Establishment/License #	7F1047	No. of Risk Factor/Intervention Violations		DATE	11/16/18
Establishment type:	Spartan Pizza	No. of Repeat Risk Factor/Intervention Violations		Time in:	1:20
Address:	733 Daniel Webster	Total violations		Time out:	
Permit Holder	Mikes Pizza place	Risk Category		Capacity	
Inspection Type	<input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other	Telephone #			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

Safe Food and Water

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

Food Temperature Control

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

Food Identification

35 Food properly labeled: original container			Pf/C
--	--	--	------

Prevention of Food Contamination

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

Proper Use of Utensils

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

Utensils, Equipment and Vending

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

Physical Facilities

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

Person in Charge (signature)

Ivan Kwagala

Date: 11/16/18 License Posted Y N (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE 11/6/18
Establishment type: Village Eatery	No. of Repeat Risk Factor/Intervention Violations	Time in: _____
Address: 583 Daniel Webster	Total violations	Time out: _____
Permit Holder	Risk Category	Capacity
Inspection Type	<input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

Person in Charge (signature)

Date: 11/6/18 License Posted Y N (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>20/028</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/6/18</u>
Establishment type: <u>Luna Caprese</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:00</u>
Address: <u>75 Daniel Webster Highway</u>	Total violations	Time out: <u>1:00</u>
Permit Holder <u>ABCAPRI LLC</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

Good Retail Practices

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

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

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

Person in Charge (signature)

Date: 11/6/18 License Posted ☒ N (circle one)

Evan kwagala
Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License # <u>2E1002-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/6/18</u>
Establishment type: <u>Giorgio's corn</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:00</u>
Address: <u>2 Bowlers Landing Drive</u>	Total violations	Time out:
Permit Holder <u>Giorgio's</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature)

Date: 11/6/18 License Posted ☒ N (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

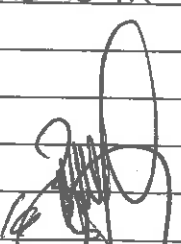
Est. # 2E/0024 Establishment name: Giorgio's

Date: 11/6/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
chicken / walk-in	38				
Soup / stove top	183				
meats	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
14	4-602.11 - Utensils dirty with sticker residue above dishmachine.
35	3-302.12 - No common name on food containers by mixers.
45	4-402.12 - sealing needed on two Baxters ovens in food prep areas. Note: Ovens not easily moveable please apply seal.
47	Can opener and slicer dirty with build-up.
49	Floor drain between ovens in kitchen not draining properly.
53	6-201.11 - Mop sink room cluttered with unused items.
54	Inadequate lighting in walk-in cooler. Note: Manager stated that he is in the process of getting lighting fixed.
Person in charge: (signature) 	
Inspector <u>Ivan Kwagala</u>	
Date	
Date	



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

follow up - on
Green

Establishment/License # 7F/047	No. of Risk Factor/Intervention Violations	DATE 11/16/18
Establishment type: Spartan pizza	No. of Repeat Risk Factor/Intervention Violations	Time in: 1:20
Address: 733 Daniel Webster	Total violations	Time out: _____
Permit Holder Mikes Pizza place	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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R = repeat violation

Safe Food and Water

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

Food Temperature Control

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

Food Identification

35	Food properly labeled: original container			Pf/C
----	---	--	--	------

Prevention of Food Contamination

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

Proper Use of Utensils

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

Utensils, Equipment and Vending

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

Physical Facilities

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

Person in Charge (signature)

Ivan Kwagala

Date: **11/16/18** License Posted Y N (circle one)

Inspector (signature)

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

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730 ♣ Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 201028 Establishment name: Luna Caprese

Date: 11/6/18

TEMPERATURE OBSERVATIONS

[illegible]

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Person in charge: (signature)

Date 11/6/18

Inspector Ivan Kwagala

Date 11/6/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE <u>11/6/18</u>
Establishment type: <u>Village Eatery</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: _____
Address: <u>583 Daniel Webster</u>	Total violations	Time out: _____
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

Person in Charge (signature)

Date: 11/6/18 License Posted Y N (circle one)

Inspector (signature)

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

