

HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment:			Datas		_	A LC (10)	_			
Address:	Commonity Hospice House					age 1 of 2		Risk Factor/Intervention \		
Address. 210	Naticook Cood		Time	00:0	Tir	me out[5 :25	No. of Repeat	Risk Factor/Intervention V	/iolatic	ns Q
Owner/Permit H	older: Home Hearth & Hospia Care	!	Risk (Categor	/: Ø	5		Total V	iolatic	ns (
Email:			Phone) ;	-		Inspection Stat		Red	-17
Inspection Type	Routine Re-inspection Pre-o	peration	nal	Illn	ess l	Investigation			1100	
	FOODBORNE ILLNESS RI							THE OTHER		
	Circle designated compliance status (IN, OUT,	N/A, NO) for ea	ch item			'in appropriate box			
	IN = in compliance OUT= not in compliance NO	= not ob:	served	N/A = no	ot ap	plicable COS :	= corrected on-site	R = reneat violation		
ompliance Status		cos						TOPOGL FIOIGION		
	Supervision	000	110	Cor	трив	ince Status	Protection fro	m Contamination	C	os
1 IN OUT	Person in charge present, demonstrates knowledge and performs duties		T	15		OUT N/A NO	Food separated an			
2 IN OUT N/A	Certified Food Protection Manager	-	+	16	_ /K	NOUT N/A	-		+	\rightarrow
	Employee Health			17	_	N OUT (VA)10		ces cleaned and sanitized or returned, previously served.	+	-
TUO UT	Management/food employees & conditional employee:		_	''			reconditioned & uns	safe food		
4 INOUT	knowledge, responsibilities and reporting		 				Time / Temperatu	re Control for Safety		
IN DUT	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal events	-	ļ	18		OUT N/A VO	Proper cooking time			
	Good Hygiene Practices			19	_	OUT N/A (10)		ocedures for hot holding		
IN OUT N	Proper eating, tasting, drinking, or tobacco use			21	_	OUT N/A NO	Proper cooling time			
IN OUT			-	22	-	OUT N/A NO	Proper hot holding t		-	-
	Preventing Contamination by Hands		-	23	_	DUT N/A NO	Proper cold holding Proper date marking		+	-
IN OUT N	Hands clean & properly washed		T	24		OUTNANO		alth Control: procedures and recon		_
IN OUT N/A(NO	No bare hand contact with RTE food		\vdash	-	-			r Advisory	38	
0 (IN)OUT	Adequate handwashing sinks properly supplied & accessible		\Box	25	IN	OUT WA		provided for raw/undercooked food	e	
Com	Approved Source				=			ible Populations	3	
1 TROUT	Food obtained from an approved source			26		OUT N/A		sed; prohibited foods not offered		
2 IN OUT NAME NO		+					d / Color Additive	and Toxic Substances		
4 IN OUT (N/A)NC	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruction		\square	27	48.5	OUT N/A	Food additives: appro	oved and properly used		
	1 The state of the		4	28		OUT WA		perly identified, stored and used		
Prevalent co	are improper practices or procedures identified as the reprint the intributing factors of foodborne illness or injury. Public H s are control measures to prevent foodborne illness or in	nost ealth	- 1			- Co	informance with	Approved Procedures		
				19		OUT	Compliance with varia	ance/specialized process/HACCP		
		OOD R	ETAII	PRACI	ICE	S				
lark "X" in box if nu	Good retail practices are preventative measures imbered item is not in compliance Mark "X" on a	s to contro	the ad	dition of pa	ithoge					
	india A off a		S DOX I	01 003 8	Ind/o	OS :	corrected on-site of	luring inspection R=repea	t violati	ion
mpliance Status	Safe Food and Water	cos	R	Comp	liano	ce Status			COS	S R
Pasteuriz	ed eggs used where required		-	43	-	1	Proper Use	of Utensils		
	ce from approved source	+	\dashv	43	<u> </u>		s properly stored			
Variance	obtained for specialized processing methods	1 -	\dashv	45	\vdash		ngle-service articles: p	rly stored, dried, & handled	-	+
	Food Temperature Control		\neg	46		Gloves used		Toperry stored at used	+-	+-
	oling methods used: adequate equipment for temp. control						Utensils, Equipm	ent and Vending		
	property cooked for hot holding			47 ·		Food and nor	-food contact surfaces			
	thawing methods used			48		Properly design	ned, constructed, & u	sed	-	+
Thermome	eters provided and accurate			49		Warewashing	installed, maintained,	& used: test strips		\top
Eggd grop	Food Identification erly labeled: original container		_				Physical I	The state of the s		
1 000 prop	Prevention of Food Contamination		_	50		1	ter available adequate			
Insects, ro	dents, & animals not present		\dashv	51 52			alled, proper backflow			\perp
	tion prevented during food preparation, storage & display	\vdash	\dashv	53			ste water properly disp		↓	$\perp \perp$
Personal c				54			properly constructed, use properly disposed		┼	
Wiping clot	hs: properly used & stored		\neg	55			es installed, maintaine		┼	+-1
Washing fr	uits & vegetables			56			ilation & lighting, desig		┼	+
- 10 ()							- 1.31-11.3,13	11010 01000 0000		
pe of Operation								License Posted: (P)	N
cussion with Pe	erson-in-Charge:				_			Follow-Up:	Y	(N)
(U.S.	1-1/11							Follow-Up Date:	-	9
nature of Perso	n in Charge							. Sign op Date.		
								Date:		
nature of Inspec	etor: / w / / /							Date: 11/19/202	7.1	
								11/19/60/	4	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Address Common	ity Hospice	Hoose	Date: ((/	12/2021	Page <u>Z</u> of
Establishment: Commun Address: 210 Doctico	xx Road		Compliand	e Achieved: /// ۱۹ [7071
Item / Location	Temp.	TEMPERATURE OBSE	ANVAIIUNS		
	2011295	Item / Location	Temp.	Item / Location	Ten
		OBSERVATIONS AND/OR COR	RECTIVE ACTIONS		
V Item Section of Code					Dated Corrects
Number Section or Code		резспри	on of Violation		or COS
	110	whole the content	d -f. as a 4s - 5 f		
		wiolations observe	1 COUNTY TIME OF	inspection.	
					<u> </u>
	01	1			
1	10 // /	//			
//	1 1 1	1			
nature of Person in Charge:	4/19	m/			
nature of Inspector:	- 0			Date:	
mature of inspector: \) //			Date: \\ 19 7	



HEALTH DIVISION 432 Daniel Wehster Highway Merrimack NH, 03054 (603) 420-1730



Establishment:	1002.00	71101				INST ECTION			
Address	eaf beli EBananas		T			Page 1 of 2	No. of Risk Factor/Intervention Vid	plations	S 7
Address: 80 Premi	UM GOTHET BLUD		Time	in:	1:00	Time out Z: 30	No. of Repeat Risk Factor/Intervention Vic	olations	7
Owner/Permit Holder:	of Rrayals		Risk	Cate	egory	:0	Total Vio	plations	_
Email:			Phon	e:/¿	cs\	42A-6996	Inspection Status: Green Yellow	Red	142
Inspection Type: Ro	utine Re-inspection Pre-o	perati		-		ss Investigation		TXCU	
	FOODBORNE ILLNESS RI			5 Añ					
C	ircle designated compliance status (IN, OUT,	N/A, N	O) for e	ach	item		in appropriate box for COS and/or R		
	= in compliance OUT= not in compliance NO					t applicable COS :	Corrected on-site R = repeat violation		
Compliance Status		lco					Topout violation		
	Supervision	00	3 K		Com	pliance Status	Protection from Contamination	COS	} F
1 WOUT Perso	n in charge present, demonstrates knowledge and ms duties			7	15	(IN) DUT N/A NO	Food separated and protected		
	ed Food Protection Manager	+	_	-	16	NOUT N/A			
	Employee Health				17	IN OUT WANO	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,		+
3 (IN)OUT Manag	gement/food employees & conditional employee:			-			reconditioned & unsafe food		
knowle	edge, responsibilities and reporting r use of restriction and exclusion	-	-	-		7.5	Time / Temperature Control for Safety		
3-4	dures for responding to vomiting and diarrheal events	+-		4	18	IN OUT N/A NO	Proper cooking time and temperature		I
	Good Hygiene Practices			-	19	IN OUT N/A (O	Proper reheating procedures for hot holding		\perp
6 IN OUT (O) Proper	eating, tasting, drinking, or tobacco use	T		1	21	IN OUT N/A(NO)	Proper bot helding town and temperatures	+	4
	charge from eyes, nose, mouth			1	22	IN OUT N/A NO	Proper hot holding temperatures Proper cold holding temperatures	-	+-
	enting Contamination by Hands			1	23	N OUT N/A NO	Proper date marking and disposition	+-	+-
	dean & properly washed			1	24	IN OUT NAMO	Time as a Public Health Control: procedures and records	+-	+
	e hand contact with RTE food				- 1		Consumer Advisory		
10 IN DUT Adequa	ate handwashing sinks properly supplied & accessible				25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods	T	T
11 Food of	Approved Source brained from an approved source		_				Highly Susceptible Populations		
	sceived at proper temperature	+			26	IN)OUT N/A	Pasteurized foods used; prohibited foods not offered		
	good condition, safe & unadulterated	-	_	1	27	IN OUT (A)	d / Color Additives and Toxic Substances		
	cords available: shell stock tags, parasite destruction	+	+-		28	IN OUT N/A	Food additives: approved and properly used Toxic substances properly identified, stored and used	┼	-
Risk factors are impro	per practices or procedures identified as the r	nost					enformance with Approved Procedures	1	
Interventions are contri	per practices or procedures identified as the r factors of foodborne illness or injury. Public H ol measures to prevent foodborne illness or in	ealth liury.			19	IN OUT NA	Compliance with variance/specialized process/HACCP	T	
			RETAI	L PI	2:APP		Compliance with variance/specialized process/FACCP		Щ
	Good retail practices are preventative measures						and physical objects into foods		
Mark "X" in box if numbered ite	em is not in compliance Mark "X" on ap	proprie	ite box	for C	OS a		corrected on-site during inspection R=repeat	violation	\vdash
ompliance Status		cos	R		lamo	lance Status		1000	
	Safe Food and Water						Proper Use of Utensils	cos	R
30 Pasteurized eggs use 31 Water & Ice from apor		<u> </u>			43	fn-use utensil	s property stored		
		<u> </u>		_	44	Utensils, equi	pment & linens: properly stored, dried, & handled		
	specialized processing methods			-	45		ngle-service articles: properly stored & used		
	ds used: adequate equipment for temp. control		-	\vdash	46	Gloves used			
Plant food properly co		1	+	\vdash	47 .		Utensils, Equipment and Vending -food contact surfaces cleanable.		
Approved thawing met			_	_ <u> -</u>	48		gned, constructed, & used		
Thermometers provide	ed and accurate				49		installed, maintained, & used; test strips		\dashv
	Food Identification						Physical Facilities		
Food properly labeled:					50	Hot & cold war	ter available adequate pressure		
8 Insects, rodents, & anii	ention of Food Contamination			\vdash	51		illed, proper backflow devices		\neg
	ed during food preparation, storage & display			-	52		ste water properly disposed		
0 Personal cleanliness	The properties of the properti			\vdash	53		properly constructed, supplied, & cleaned	\rightarrow	_
1 Wiping cloths: properly	used & stored			-	55		use properly disposed, facilities maintained es installed, maintained, & dean		\dashv
2 Washing fruits & vegeta	ables			-	i6		ilation & lighting, designated areas used	\rightarrow	
ine of One-off							and a second second second		
ype of Operation:			_				License Posted:	Y) N	
Discussion with Person-in-C	Charge:						Follow-Up:	Y	7
							Follow-Up Date:		1
ignature of Person in Char	Die: Para III					<u></u>			_
ignature of Inspector:	Carly 1						Date:		
ignature of thispector:	w/ll						Date: [1/18/202]		
/									_



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishm	ent: Greenleaf Deli	i and Bancon	us	Date ₁₁ / (812021	Page Z of Z
Address: 6	D brewion on	tiet Blud		Compliance	Achieved: 11/18	
	Item / Location		TEMPERATURE OBSERVAT	TONS		
	Attain / Location	Тептр.	Item / Location	Тетр.	· Item / Location	Тет
		OBSI	ERVATIONS AND/OR CORRECTI	VE ACTIONS		
v Item	Section of Code					Dated Corrected
Number	330001101 0000		Description of V	lotation		or COS
	+					
_		<u> </u>				
		שם שום	cutions observed	distill time	of inspecti	00
					CE THE FECT	
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+						
	erson in Charge:	3mille	2-2		Date:	
ignature of Ir	spector: 5	11		· · · · · · · · · · · · · · · · · · ·	Date: (1/12	11071
					*11 14	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establ	ى :ishment	ika Ito	wion kitchen		Date	# I	180.1	I P	age 1 of	No o	f Dick Englar/Inter-	amilian Mila	- 4*	Τ.
		emium ou									Risk Factor/Interv			1
Owner	/Permit Hol	der: HSE Bro	- Je							No. of Repeat	Risk Factor/Interv			-
Email:		No Co Bra	<u> </u>				ategor	_				Total Viola	ations	7_
	tion Type:	(Day # - 1)				160			4-6996	Inspection Sta	tus: Green Ye	ellow F	Red	
inspec	uon rype.	(Routine)		peration			- /IIn	ess	Investigation	Compla	int Other			
		Circle decis	FOODBORNE ILLNESS RIS	K.FAC	TOR	S A	ND P	UBL						
			nated compliance status (IN, OUT, I						Mark "X	" in appropriate box	k for COS and/or R			
		IN = In compi	iance OUT= not in compliance NO =	not obs	serve	d N	1/A = n	ot ap	plicable COS	= corrected on-site	R = repeat violation			
Complia	nce Status			cos	R		Col	mpli	ance Status				COS	
. 6			upervision oresent, demonstrates knowledge and							Protection fro	om Contamination		1000	,
	OUT	performs duties					. 15		INDUT N/A NO	Food separated ar	nd protected			T
2 10	OUT N/A	Certified Food Pro	tection Manager				16		IN OUT N/A	Food-contact surfa	aces cleaned and sanitize	d	+-	+
		Emp	lovee Health				17		IN OUT WA NO	Proper disposition	or returned, previously se		+-	+
3 (IN	ОИТ	Management/food	employees & conditional employee; sibilities and reporting	T	T	\dashv				reconditioned & un				
4 IN	ОИТ		iction and exclusion	-	+	-	40	-	IN OUR NUMBER	NT .	are Control for Safety	9		
5 IN	OUT		ponding to vomiting and diarrheal events	-	+	4	18	$\overline{}$	IN OUT N/A NO	Proper cooking tim			-	
			ygiene Practices			\dashv	20	_	IN OUT N/A (10)		rocedures for hot holding			\perp
6 IN	OUT NO		ng, drinking, or tobacco use	Т	T	1	21	-	NOUT N/A NO	Proper cooling time			├	_
7 IN	OUT (NO)	No discharge from	eyes, nose, mouth	 		1	22	- 12-	N DUT N/A NO	Proper hot holding Proper cold holding			-	+
		Preventing Co.	ntamination by Hands		-	1	23	- 12	N DUT N/A NO	Proper date markin				+-
8 (11)	оит по	Hands clean & prop	erly washed		T	1	24		N OUT N/A NO		ealth Control: procedures		-	+
9 (11)	OUT N/A NO	No bare hand conta	ct with RTE food	1		1	-				er Advisory	and records		_
10 (IN	b uт	Adequate handwas	ning sinks properly supplied & accessible			1	25	(ÎN	A/N TUQ(V		provided for raw/undered	akad faada		_
F		Аррг	oved Source			1					tible Populations	Oked IDDGS		_
	OUT		an approved source]	26	11	N OUT (VA)		sed; prohibited foods not	offered	·	T
	OUT N/A(NO)	Food received at pro							Foo		s and Toxic Substan			-
_	DUT		on, safe & unadulterated				27	IN	OUT (VA)		oved and properly used			T
	DUT N/A N/O		e: shell stock tags, parasite destruction		<u></u>		28		OUT N/A	Toxic substances pre	operly identified, stored a	nd used		1
P	Risk factors a revalent cont	re improper practic ributing factors of 1	es or procedures identified as the m codborne illness or injury. Public He as to prevent foodborne illness or inj	ost		L			C	onformance with	Approved Procedure			
lr	nterventions a	re control measur	es to prevent foodborne illness or inj	ury.			19	IN	OUT (VA)	Compliance with vari	ance/specialized process	:/HACCP		Г
			G	OOD RI	ETAI	iLi	PRAC	FICE	DS .					4
Aark "Y"	in how if a use	Good bered item is not in	etail practices are preventative measures	to contro	l the a	ıddi	tion of p	athog	jens, chemicals, a	and physical objects in	nto foods.			
aldik X	III DOX II HUIH	bered item is not if	compliance Mark "X" on app	propriate	e box	for	COS	and/d	or COS	=corrected on-site	during inspection	R=repeat vio	olation	
mpliand	e Status			cos	R		Comp	olian	ice Status			Te.	cos	R
o T	Destaurierd		od and Water							Proper Use	of Utensils		303	- 174
1		eggs used where requ					43		In-use utensi	ls properly stored				
2		rom approved source ained for specialized					44	<u> </u>			erly stored, dried, & handl	ed		\Box
	Validation of the		erature Control		_		45	_	Single-use/si	ngle-service articles: p	properly stored & used			
3	Proper coolin		quate equipment for temp, control				46	<u></u>	Gloves used					
4		perly cooked for hot		-+			-		T	Utensils, Equipm				
5		wing methods used	Total S				47 ·	-		n-food contact surfaces				
5		s provided and accur	ate				48	<u> </u>		gned, constructed, & u				
		Food Id	entification		\dashv		. 45	<u> </u>	warewasning	: installed, maintained				_
	Food properly	labeled: original con	ainer				50	_	Hot & cold was	Physical I iter available adequate				_
		Prevention of F	ood Contamination				51			alled, proper backflow				\dashv
	Insects, roder	its, & animals not pre	sent	T	\neg	İ	52			ste water properly disp				
	Contamination	prevented during for	od preparation, storage & display			1	53	_		properly constructed,				\dashv
+	Personal clea	nliness				ľ	54			use properly disposed			_	-
1	Wiping cloths:	properly used & store	ed			2	55	Y.		ies installed, maintaine		-		닒
	Washing fruits	& vegetables				3	56			tilation & lighting, desig				X
ne of C	peration:				_	_							7	
	·					_					License Posted:	<u>(</u> Y	') N	ı
SCUSSIC	n with Pers	on-in-Charge:									Foilow-Up:	Y	1 1	П
											Follow-Up Date:		, "	
ınatııre	of Person i	Chame: 1	200								- onow-up bate.			\Box
		-	many								Date:			
nature	of Inspecto		w//1								Date: 18	71		\neg
		(_			FFIAD	-		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablishme	nt: viva It	alian ki	teven			Da	te: 11/18/2021		
Add	ress: 😝	o premion	tsites	Blud.				mpliance Achieved:		age 2 of
						RATURE OBSERV	ATIONS	inpliance Achieved;		
		Item / Location		Temp.		Item / Location	Temp.	Item	1 / Location	
		The He		40						
81	720 L	HOT NO LA ?	reg	13.5.						
	Item				DBSERVATIONS	AND/OR CORREC	TIVE ACTIONS			
V	Number	Section of Code				Description of	of Violation			Dated Com
			Kitchen	-						or COS
ے	55	1.501.15		-						
	57	6-801. [2 -	Exhapst	bottet	located	anove pi	730 oven	need \ sor	red win	> tep
\dashv			accour.	platio	n of dos	+ debtis .	Crecun.			
C	55	6.501.12 -	-41001 de	an lo	cased nev	t do co	okline hee	need soi	1 (1 PM-1	٠ علا
\perp			dirt!	LLOYK	clean.		7.12		1931 147	7 10/0
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natu	re of Pers	son in Charge:	ke-e	in				Date:		
	ro of Inon	ector:	- (1				11/18/7	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



	ب به دو دو دو دا دا دا ده								1101 0 111		
ES	tablishment:	Bockhod Grill		Da	tet, i	118/2	L[Pa	age 1 of <u>7</u>	No. of Risk Factor/Intervention Violati	ions	0
Ad	dress: 80 Pic	miom ootlet 1814d		Tin	ıe İı	11.0	D Ti	me outz 30	No. of Repeat Risk Factor/Intervention Violati	ions 2	r T
Ov	vner/Permit Hol	der: 45E Bronds		Ris	k C	atego	ry: N		Total Violati		
	nail:		_	_				4 6996	Institute of the Control of the Cont	_	7
Ins	pection Type:	Routine Re-inspection Pre-o	peratio					Investigation		a	_
		FOODBORNE ILLNESS RE			RS				Complaint Other		
		Circle designated compliance status (IN, OUT,	N/A. N	O) for	ear	ch item	ODE		in appropriate box for COS and/or R		
		IN = in compliance OUT= not in compliance NO						nicable COS -	ar appropriate box for COS and/or R		_
Con	pliance Status								corrected on-site R = repeat violation		_
	ipilance otatus	Supervision	CO	S	R	Co	mplia	ance Status		cos	I
1	INOUT	Person in charge present, demonstrates knowledge and		_	\dashv	\vdash	E		Protection from Contamination		_
2	IN DUT N/A	performs duties	_	\perp	_	15	; [NON A'N TUO	Food separated and protected		
-	IN OUT N/A	Certified Food Protection Manager			ᅴ	16	<u>. C</u>	NOUT N/A	Food-contact surfaces cleaned and sanitized		Γ
		Employee Health				17	' 1	N OUT WANO	Proper disposition or returned, previously served, reconditioned & unsafe food		Γ
3	UNDUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting	İ						Time / Temperature Control for Safety		٦
4	INDUT	Proper use of restriction and exclusion	1		7	18		N OUT N/A NO	Proper cooking time and temperature		
5	INOUT	Procedures for responding to vomiting and diarrheal events			7	19	_	N OUT N/A NO	Proper reheating procedures for hot holding		H
	- 6	Good Hygiene Practices				20		N OUT N/A NO	Proper cooling time and temperatures		-
6	IN OUT (Proper eating, tasting, drinking, or tobacco use		T		21	_	N OUT N/ANO	Proper hot holding temperatures		
7	IN OUT NO	No discharge from eyes, nose, mouth				22	(II	NOUT N/A NO	Proper cold holding temperatures		
		Preventing Contamination by Hands				23	11	N DUT N/A NO	Proper date marking and disposition		_
8	IN OUT (NO)	Hands clean & properly washed				24	11	OUT NA NO	Time as a Public Health Control: procedures and records	$\neg \neg$	_
9	IN OUT N/A NO	No bare hand contact with RTE food							Consumer Advisory		-
10	UNCUT	Adequate handwashing sinks properly supplied & accessible		\perp		25	(IN	DUT N/A	Consumer advisory provided for raw/undercooked foods		_
11 /	TIN OUT	Approved Source					_		Highly Susceptible Populations		_
12	IN OUT N/A NO	Food obtained from an approved source		_	_[26	IN	TUO	Pasteurized foods used; prohibited foods not offered		
13	(iN)OUT	Food received at proper temperature		_	4				l / Color Additives and Toxic Substances		
14	IN OUT N/A VO	Food in good condition, safe & unadulterated	-	\perp	4	27	IN	OUT (IA)	Food additives; approved and properly used		
		Req. records available: shell stock tags, parasite destruction				28			Toxic substances properly identified, stored and used	_ T	
	Prevalent cont	re improper practices or procedures identified as the n ributing factors of foodbome illness or injury. Public H rre control measures to prevent foodbome illness or in	nost ealth		Ł				nformance with Approved Procedures		
	Interventions a	ire control measures to prevent foodbome illness or in	jury,			19	IN	OUTWA	Compliance with variance/specialized process/HACCP		
		G	00D I	RET/	VIL	PRAC	TICE	:S			
Mark	"Y" in how if num	Good retail practices are preventative measures bered item is not in compliance Mark "X" on ap	to cont	rol the	add	ition of p	athog				
		bered item is not in compliance Mark "X" on ap	propria	ate bo	x fo	r COS	and/c	or COS =	corrected on-site during inspection R=repeat viola	ition	
omp	liance Status	0.67	cos	R	T	Com	plian	ce Status		S	R
30	Pactourized	Safe Food and Water			4	-	_ ::		Proper Use of Utensils		
31		eggs used where required from approved source		-	-	43	 		s properly stored		
32		ained for specialized processing methods		-	-	44	┼-		oment & linens: properly stored, dried, & handled		
_		Food Temperature Control			-	45	+-		gle-service articles: properly stored & used		_
33	Proper coolin	g methods used: adequate equipment for temp. control			1	46		Gloves used p		!_	
34		operly cooked for hot holding		+-	1	47			Utensils, Equipment and Vending	-	
35		wing methods used			-	48	+		food contact surfaces cleanable,	\perp	4
36	Thermometer	s provided and accurate		-	1	49	+-		ned, constructed, & used installed, maintained, & used: test strips	_	4
		Food Identification		1	1			Traiewasiinig.	Physical Facilities		4
37	Food properly	labeled: original container			1	50		Hot & cold water	er available adequate pressure		\dashv
		Prevention of Food Contamination				51			lied, proper backflow devices		\dashv
8	Insects, roder	nts, & animals not present			1	52			te water properly disposed	+	┨
19	Contamination	n prevented during food preparation, storage & display				53		Toilet facilities	properly constructed, supplied, & cleaned	+	\dashv
0	Personal clea					54			se properly disposed, facilities maintained	+	┪
1		properly used & stored			()	55	X		es installed, maintained, & clean	-	1
2	Washing fruits	& vegetables		L.,_		56		Adequate ventil	ation & lighting, designated areas used	\dashv	1
vpe	of Operation:					<u> </u>					
									License Posted: Y) N	
иSCL	ssion with Pers	on-In-Charge:							Follow-Up: (Y)	N	7
									Follow-Up Date:		
igna	ture of Person i	n Charge: Series pr		_							1
									Date:		
igna	iture of Inspecto	1: / 1/11			_				Date: [1/18/101]		1
									14 12 12 12		J



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Item/Location Temp. Item/Location	Complian	1862021 ce Achieved: Item/Locati	ion
Rem / Location Temp. Item / Location		Item / Locati	on
TEST DECIDION	Temp.	Item / Locati	on
ODCEDI ATRONG AND ON CONTROL			
ODCEDE ASSOCIATION AND CONTROL OF THE PROPERTY			
ADCEDE ANTIQUE AND CONTROL			
ADCEDE SENIONE SENIONE SENIONE			
ODCEDE GROWG CAN CONTROL			
	E ACTIONS		
item Section of Code Description of Vio			
Number Section of Code Description of Vio	lation		Dated Cor or CO
Kitchen:			
\$5 6-501.17 - accomplation of gracek / food de	Intric :	C) a	
behind equipment. acan.	SAIN OF COO	ELIME TIDOF	berom/
TOTAL ENGINEERS. MEAN.			
		-	
Auto of Remarks in Change			
ture of Person in Charge:		Date: ///	18/2021

HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730

		FOOD ES	IABL	12HV	TEN [INS	PECTION	REPORT			
Estab	lishment:	2doper		Date	1/19/21	Pa	ge 1 of 2	No. of F	Risk Factor/Intervention Vi		
		mium outlet Blud unit C				_					100
Owne	r/Permit Holo	les Chal Casta and I a small						JNO, OF Repeat P	Risk Factor/Intervention Vic	nations	0
		ler. Odoba Restaurant Associat	IOU		Category	-	•		Total Vie	dations	1
Email				Phone	e:			Inspection Statu	s: Green Yellow	Red	
Insped	tion Type:		peratio				nvestigation	Complain	t Other		
		FOODBORNE ILLNESS RI	SK FA	CTORS	AND PU	BLI	C HEALTH I	NTERVENTIONS			
	<u> </u>	Circle designated compliance status (IN, OUT,	N/A, N) for ea	ach item		Mark "X"	in appropriate box f	for COS and/or R		
<u></u>		IN = in compliance OUT= not in compliance NO	= not of	oserved	N/A = no	t app					
Compli	ance Status		CO				nce Status				
		Supervision	100	9 1 1	0011	ihirai	ince Status	Protection from	n Contamination	COS	S I
1 (NOUT	Person in charge present, demonstrates knowledge and performs duties			15	IN	DUT N/A NO	Food separated and			
2	NOUT N/A	Certified Food Protection Manager	-		16	<u> </u>	OUT N/A		<u> </u>	-	
		Employee Health			1 -	$\overline{}$	/		es cleaned and sanitized returned, previously served.	+-	+
. (Management/food employees & conditional employee;	_		17	_ IN	OUTNANO	reconditioned & unsa			\perp
- 6	OUT	knowledge, responsibilities and reporting						Time / Temperatur	e Control for Safety		
\rightarrow	TUDUT	Proper use of restriction and exclusion			18	ΙΝ	OUT N/A (O)	Proper cooking time	and temperature	\top	\top
5 (1	TUCLY	Procedures for responding to vomiting and diarrheal events			19	JN	OUT N/A	Proper reheating pro	cedures for hot holding		
6 11	TUO I	Good Hygiene Practices			20	+	OUT N/A NO	Proper cooling time a	and temperatures		
	OUT (NO)	Proper eating, tasting, drinking, or tobacco use	-	-	21	4 -	OUT N/A IO	Proper hot holding te	mperatures		
/ 11	1001 (110)	No discharge from eyes, nose, mouth Preventing Contamination by Hands			22		OUT N/A NO	Proper cold holding to			
8	оит по	Hands dean & properly washed			23		OUT N/A NO	Proper date marking			
- 1	OUT N/A NO	No bare hand contact with RTE food		-	24	IN	OUT NA NO		ith Control: procedures and record	3	
	DUT	Adequate handwashing sinks properly supplied & accessible	_	-		100	T	Сопацииет			
<u></u>		Approved Source			25		OUT N/A		rovided for raw/undercooked foods		
11 IN	OUT	Food obtained from an approved source		T	26	IČINI	OUT N/A	Highly Susceptil			
12 IN	OUT N/A NO	Food received at proper temperature		+	20	100			and Toxic Substances		
13 (IN	DUT	Food in good condition, safe & unadulterated	+	+	27	IN	OUTNA		ved and properly used		-
14 IN	OUT NA NO	Req. records available: shell stock tags, parasite destruction	+	+-	28	1000	OUT N/A		perly identified, stored and used	-	+-
	Risk factors as	e improper practices or procedures identified as the	most	\vdash					pproved Procedures		
	Prevalent cont Interventions a	re improper practices or procedures identified as the r ributing factors of foodborne illness or injury. Public H re control measures to prevent foodborne illness or in	ealth		19	LINI	OUT NA				_
				in internet A. W.		<u>!</u>		Compliance with varial	nce/specialized process/HACCP	Щ_	
		Good retail practices are preventative measure			L PRACT						
Mark "X	" in box if num	bered item is not in compliance Mark "X" on a	ppropria	te box	for COS a	ind/o	r COS ≃	corrected on-site du	ring inspection R=repeat	triologia.	
omaliar	nce Status							CONTROLL ON SILE OF	milg mapecooli N-tepeat	violation	1
OIIIDII01	ice status	Safe Food and Water	cos	R	Comp	lianc	e Status	Whi WY	ATT. 11	cos	R
30	Pasteurized	eggs used where required	1		43	· ·	In-use utenzile	Proper Use of sproperly stored	H Utensils		
31	Water & Ice	from approved source	+-	-	44				ly stored, dried, & handled	+	\vdash
32	Variance obt	ained for specialized processing methods			45	-		igle-service articles: pro		+	\vdash
		Food Temperature Control	-		46		Gloves used p		speriy stored a used	+	\vdash
33	Proper coolin	g methods used: adequate equipment for temp, control						Utensils, Equipme	nt and Vending	-	4
34	Plant food pr	pperly cooked for hot holding			47 ·			-food contact surfaces		Т	
35	Approved tha	wing methods used			48		Properly desig	ned, constructed, & us	ed	 	\vdash
36	Thermometer	s provided and accurate			49		Warewashing:	installed, maintained,	& used: test strips		
	T	Food Identification						Physical F	ncilities		
37	Food properly	labeled: original container			50		Hot & cold wat	ter available adequate p	pressure		
20	I (====================================	Prevention of Food Contamination			51		Plumbing insta	alled, proper backflow d	evices		
38		nts, & animals not present	-		52			ste water properly dispo			
10	Personal clea	n prevented during food preparation, storage & display	-		53			properly constructed, s			
11		properly used & stored			54	_		use properly disposed,			
12		s & vegetables		\vdash	55			es installed, maintained		\vdash	
	T Tracing II and	s a regulation			56		Adequate vent	ilation & lighting, design	nated areas used		
Type of	Operation:								License Posted: (R	
Discuss	ion with Pers	on-in-Charge:									N
		wit or withdigg.							Follow-Up:	Y 1	N
			4-						Follow-Up Date:		
ignatur	e of Person i	n Charge: TAV Succession	7	,					Date: 11/15/21		\dashv
	e of Inspecto										_
"Augiul	o or inspecto	y-11-11							Date: 11/15/2021		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishme	ent: Qdoba	# 2429		Date: ()	15/2021	Page _2_of	_2
Address: [1	7 premion	oothet Bind	unit C	Compliano	ce Achieved: LL/	15/7/21/	
	Item / Location		LEMPERATURE OBSER	VALIONS		BILOCI	
	Item / Location	Temp.	Item / Location	Temp.	· Item / Location	n	Ter
							_
			OBSERVATIONS AND/OR CORRE	CTIVE ACTIONS			_
V Item	Section of Code					Dated Co	
Number			Description	OI VIOIAUON		or CC	
	 						
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gnature of Pe	rson in Charge:	JVVPC	200		Date: 11	15/2:	_
gnature of Ins	$\overline{}$	-0 /1		<u> </u>		15/21	_
griditing Of ITE	pector.	7-1/-			Date: 11/13	12021	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



	os Primos		I nardeb	/叫21	Page 1 of 2	l No. of Ris	k Factor/Intervention	n Violation
Address: 4 A	mners+ goad		Time in:1:00 Time out2:00			k Factor/Interventio		
Owner/Permit Ho	older: Edith Figueraa		Risk C	ategory:				
Email:			Phone:			Inspection Status		al Violation
Inspection Type:	Routine Re-inspection	Pre-operation			ss Investigation	Inspection Status:	Green Yellow	Red
	FOODBORNE ILLN			AND PIR	SS Investigation	Complaint	Other	
	Circle designated compliance status (IN	OUT, N/A, N	O) for ear	ch item		in appropriate box for	200	
	IN = in compliance OUT= not in complian				annlicable COS -	sorrosted as aits B	COS and/or R	
Compliance Status						Corrected on-site R =	repeat violation	
^	Supervision		S R	Com	pliance Status			CO
1 (IN)OUT	Person in charge present, demonstrates knowledge	e and		45		Protection from C		
2 IN OUT N/A	Performs duties Certified Food Protection Manager			15	IN DUT N/A NO	Food separated and pro		
	Employee Health			16	INDUT N/A	Food-contact surfaces of		
3 UN OUT	Management/food employees & conditional employ			17	IN OUT N/ANO	reconditioned & unsafe for	urned, previously served, ood	
	knowledge, responsibilities and reporting	ев;				Time / Temperature C	ontrol for Safety	
4 INDUT	Proper use of restriction and exclusion			18	IN OUT N/A (10)	Proper cooking time and		
5 N OUT	Procedures for responding to vomiting and diarrhea	Il events		19	IN OUT N/A	Proper reheating proced	ures for hot holding	
6 IN OUT NO	Good Hygiene Practices			20	IN OUT N/A NO	Proper cooling time and		
7 IN OUT NO	Proper eating, tasting, drinking, or tobacco use		44	21	IN OUT N/A NO	Proper hot holding temps	eratures	
, moor no	No discharge from eyes, nose, mouth Preventing Contamination by Hands			22	IN DUT N/A NO	Proper cold holding temp	eratures	
8 INOUT (NO	Hands clean & properly washed			23	UN OUT N/A NO	Proper date marking and		
IN OUT N/A NO	No bare hand contact with RTE food			24	IN OUT (NA NO	Time as a Public Health (Control: procedures and re	ecords
O (IN DUT	Adequate handwashing sinks properly supplied & ac				-	Consumer Ad		
	Approved Source	cessible	-	25	IN/OUT N/A	Consumer advisory provid		foods
11 IN OUT	Food obtained from an approved source			26	IN DUT N/A	Highly Susceptible		
12 IN OUT N/A NO	Food received at proper temperature		+	20		Pasteurized foods used; p		d
3 IN OUT	Food in good condition, safe & unadulterated			07	IN OUT (N/A)	d / Color Additives and Food additives: approved		
4 IN OUT N/A NO	Req. records available; shell stock tags, parasite des	truction	+-	27				4
				-	IN OUT N/A	Toxic substances properly	identified, stored and use	ed
				28	IN OUT N/A Co	Toxic substances properly uformance with Appr	identified, stored and use	
	Req. records available: shell stock tags, parasite des are improper practices or procedures identified a tributing factors of foodbome illness or injury. P are control measures to prevent foodborne illne	as the most ublic Health ss or injury.		28	IN OUT N/A IN OUT N/A	Toxic substances properly	identified, stored and use	
Risk factors a Prevalent con Interventions	are improper practices or procedures identified a tributing factors of foodbome illness or injury. P are control measures to prevent foodborne illne Good retail practices are preventative or	as the most ublic Health ess or injury.	RETAIL of the addi	28 19 PRACTIO	IN OUT N/A IN OUT N/A CES	Toxic substances properly nformance with Appr Compliance with variance/	identified, stored and use oved Procedures specialized process/HAC(
Risk factors a Prevalent con Interventions	are improper practices or procedures identified a tributing factors of foodbome illness or injury. P are control measures to prevent foodborne illne Good retail practices are preventative m	as the most ublic Health ess or injury. GOOD F	ol the addi	19 PRACTIOn of path	IN OUT N/A CES nogens, chemicals, a	Toxic substances properly informance with Appr Compliance with variance/ and physical objects into foc	identified, stored and use eved Procedures specialized process/HACO	DP D
Risk factors a Prevalent con Interventions Aark "X" in box if num	are improper practices or procedures identified a tributing factors of foodbome illness or injury. P are control measures to prevent foodborne illne Good retail practices are preventative m	as the most rublic Health ess or injury. COOD F neasures to contr (* on appropria	of the addite box fo	19 PRACTION of path	IN OUT N/A CES nogens, chemicals, a d/or COS =	Toxic substances properly nformance with Appr Compliance with variance/	identified, stored and use eved Procedures specialized process/HACO	
Risk factors a Prevalent con Interventions Aark "X" in box if num	are improper practices or procedures identified a tributing factors of foodbome illness or injury. P are control measures to prevent foodborne illne Good retail practices are preventative m	as the most ublic Health ess or injury. GOOD F	ol the addi	19 PRACTION of path	IN OUT N/A CES nogens, chemicals, a	Toxic substances properly Informance with Appr Compliance with variance/ Ind physical objects into foccorrected on-site during	identified, stored and use oved Procedures specialized process/HACC ods. g inspection R=re	DP D
Risk factors a Prevalent con Interventions Aark "X" in box if num mpliance Status	are improper practices or procedures identified a tributing factors of foodbome illness or injury. P are control measures to prevent foodborne illne Good retail practices are preventative m nbered item is not in compliance	as the most rublic Health ess or injury. COOD F neasures to contr (* on appropria	of the addite box fo	19 PRACTION of pather COS an	IN OUT N/A CES nogens, chemicals, a d/or COS =	Toxic substances properly informance with Appr Compliance with variance/ and physical objects into foc corrected on-site during Proper Use of U	identified, stored and use oved Procedures specialized process/HACC ods. g inspection R=re	peat violation
Risk factors a Prevalent con Interventions fark "X" in box if num mpliance Status Pasteurized	are improper practices or procedures identified a tributing factors of foodbome illness or injury. Plare control measures to prevent foodborne illne Good retail practices are preventative materials in the mate	as the most rublic Health ess or injury. COOD F neasures to contr (* on appropria	of the addite box fo	19 PRACTION of path	IN OUT N/A CES nogens, chemicals, a d/or COS = ance Status	Toxic substances properly Informance with Appr Compliance with variance/ Ind physical objects into foccorrected on-site during Proper Use of Use properly stored	identified, stored and use aved Procedures specialized process/HACC ads. g inspection R=rep (tensils	peat violation
Risk factors a Prevalent con Interventions lark "X" in box if num mpliance Status Pasteurized Water & Ice	are improper practices or procedures identified a tributing factors of foodbome illness or injury. Plare control measures to prevent foodborne illne Good retail practices are preventative in the inhered item is not in compliance Mark "X Safe Food and Water leggs used where required	as the most rublic Health ess or injury. COOD F neasures to contr (* on appropria	of the addite box fo	19 PRACTION of pather COS and Compile 43	IN OUT N/A CES nogens, chemicals, a d/or COS = ance Status Utensils, equi	Toxic substances properly informance with Appr Compliance with variance/ and physical objects into foc corrected on-site during Proper Use of U is properly stored pment & linens: properly stored	identified, stored and use aved Procedures specialized process/HACC ads. g inspection R=re tensils ored, dried, & handled	peat violation
Risk factors a Prevalent con Interventions Mark "X" in box if num mpliance Status D Pasteurized Water & Ice Variance ob	are improper practices or procedures identified a dributing factors of foodbome illness or injury. Plare control measures to prevent foodbome illne Good retail practices are preventative in the procedure is not in compliance. Mark "X Safe Food and Water leggs used where required from approved source tained for specialized processing methods Food Temperature Control	as the most ublic Health uss or injury. COOD Fineasures to control on appropria	of the addite box fo	19 PRACTION of path of COS and Compilia 43	IN OUT N/A CO IN OUTN/A CES nogens, chemicals, a d/or COS = ance Status In-use utensil Utensils, equi Single-use/sir	Toxic substances properly informance with Appr Compliance with variance/ and physical objects into foccorrected on-site during Proper Use of Us properly stored onent & linens: properly stogle-service articles: properly gle-service articles: properly	identified, stored and use aved Procedures specialized process/HACC ads. g inspection R=re tensils ored, dried, & handled	peat violation
Risk factors a Prevalent con Interventions Mark "X" in box if num mpliance Status Pasteurized Water & Ice Variance ob Proper cooli	Good retail practices are preventative in the series of the series of foodborne illness or injury. Peare control measures to prevent foodborne illne Good retail practices are preventative in the series of the se	as the most ublic Health uss or injury. COOD Fineasures to control on appropria	of the addite box fo	PRACTICUTION of path r COS an Complia 43 44 45	IN OUT N/A Co IN OUTN/A CES nogens, chemicals, a d/or COS = ance Status In-use utensil Utensils, equi Single-use/sir Gloves used p	Toxic substances properly informance with Appr Compliance with variance/ and physical objects into foccorrected on-site during Proper Use of Us properly stored onent & linens: properly stored gle-service articles: properly properly	identified, stored and use aved Procedures specialized process/HACC ads. g inspection R=re fensils bred, dried, & handled by stored & used	peat violation
Risk factors a Prevalent con Interventions Itark "X" in box if num Impliance Status D Pasteurized Water & Ice Variance ob Proper cooli Plant food p	Good retail practices are preventative in the control measures to prevent foodborne illness or injury. Peare control measures to prevent foodborne illne Good retail practices are preventative in the control measures in practices are preventative in the control measures in practices are preventative in the control makes and the control in the control measures in t	as the most ublic Health uss or injury. COOD Fineasures to control on appropria	of the addite box fo	PRACTICUTION of path r COS an Complia 43 44 45	IN OUT N/A Co IN OUTN/A CES nogens, chemicals, a d/or COS = ance Status In-use utensit Utensits, equi Single-use/sir Gloves used p	Toxic substances properly informance with Appr Compliance with variance/ and physical objects into foccorrected on-site during Proper Use of Us properly stored onent & linens: properly stogle-service articles: properly gle-service articles: properly	identified, stored and use aved Procedures specialized process/HACC ads. g inspection R=re tensils pred, dried, & handled by stored & used	peat violation
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Risk factors a Prevalent con Interventions flark "X" in box if num mpliance Status D Pasteurized Water & Ice Variance ob Proper cooli Plant food pi Approved the	Good retail practices are preventative in the control measures to prevent foodborne illness or injury. Practices are preventative in the control measures to prevent foodborne illne Good retail practices are preventative in the control measures to prevent foodborne illne Good retail practices are preventative in the control mark "X Safe Food and Water leggs used where required from approved source trained for specialized processing methods Food Temperature Control in methods used; adequate equipment for temp. control reperty cooked for hot holding awing methods used are provided and accurate	as the most ublic Health uss or injury. COOD Fineasures to control on appropria	of the addite box fo	28 19 PRACTI(tion of path r COS an Compili. 43 44 45 46	IN OUT N/A Co IN OUTN/A CES nogens, chemicals, a d/or COS = ance Status In-use utensit. Utensits, equi Single-use/sir Gloves used p Food and non- Properly desig	Toxic substances properly informance with Appr Compliance with variance/ and physical objects into focicorrected on-site during Proper Use of Use properly stored properly stored properly stored articles: properly incorperly Utensils, Equipment a food contact surfaces clear	identified, stored and use aved Procedures specialized process/HACC adds. g inspection R=re ftensils pred, dried, & handled by stored & used and Vending nable,	peat violation
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment:	Los primos			Date: (1)	4/2021	Page 2 of 2
Address: 4	AMMERT ROC	ad		Compliand	e Achieved: [[/[円	12021
	tem / Location		TEMPERATURE OBSERVAT	TUNS		
	teni / Location	Тетр.	Item / Location	Temp.	Item / Location	Ten
		ORS	SERVATIONS AND/OR CORRECTIV	DE ACTIONS		
V Item s	Section of Code	0.00				
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	/~~	16			Date: Lt. / 45-2	VZ.



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



							C NIT AP	N DOLLON	RETORI		
E	stablishment: 1	omanawk Tavern		Dat	ell	16/2	l Pa	age 1 of <u>Z</u> .	No. of Risk Factor/Intervention V	/iolatio	ns 4
		pw Highway # 7+7						me out:	No. of Repeat Risk Factor/Intervention V		
O	wner/Permit Hol	der: pmanaw Tavem		+			ry: R				
	nail:	phiand o lateri		1			лу. <u>Р</u>		Total V	iolatio	ns 13
-				Pho	ne:				Inspection Status: Green Yellow	Red	
1118	spection Type:		operati					Investigation	Complaint Other		
H		FOODBORNE ILLNESS R	ISK FA	ACTO	RS 2	AND I	PUBL	IC HEALTH I	NTERVENTIONS		
-	<u> </u>	Circle designated compliance status (IN, OUT						Mark "X"	in appropriate box for COS and/or R		
_		IN = in compliance OUT= not in compliance NO	= not c	bserv	ed l	V/A =	not app	plicable COS =	corrected on-site R = repeat violation		
Con	npliance Status		CC	s	R	Co	omplia	ince Status		Ici	00
		Supervision							Protection from Contamination	Į C	os
1	TINGUIT	Person in charge present, demonstrates knowledge and performs duties				1	5 ii	N OUT N/A NO	Food separated and protected		
2	IN OUT N/A	Certified Food Protection Manager				3 1	6 1	NOUT N/A	Food-contact surfaces cleaned and sanitized	-	+
		Employee Health			_	9	$\overline{}$	N OUT N/A NO	Proper disposition or returned, previously served,	-	+
3	MOUT	Management/food employees & conditional employee:			\dashv	- -		N CO III WANO	reconditioned & unsafe food		
-	INDUT	knowledge, responsibilities and reporting			_				Time / Temperature Control for Safety		
5	TUONI	Proper use of restriction and exclusion			_	11	8 (11	ON A'N THO	Proper cooking time and temperature		
	(INOD)	Procedures for responding to vomiting and diarrheal event	8		_	1!		N OUT N/A (10)	Proper reheating procedures for hot holding		
6	TINOUT NO	Good Hygiene Practices		_	_	20	_	ON THO	Proper cooling time and temperatures		
7	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	+			2		ON AW TUE	Proper hot holding temperatures		
,	IN OUT NO	No discharge from eyes, nose, mouth			_	22		ON AN TUO	Proper cold holding temperatures		
8 *	TIN OUT NO	Preventing Contamination by Hands			-	23		ON A/N TUC	Proper date marking and disposition		
		Hands cleaл & properly washed			_	24	1 17	ON W TUO	Time as a Public Health Control: procedures and recor	ds	
9	TNOUT N/A NO	No bare hand contact with RTE food		-	_		1		Consumer Advisory		
10	ТИОПТ	Adequate handwashing sinks properly supplied & accessible	e		_	25		DUT N/A	Consumer advisory provided for raw/undercooked food	s	
44	IN DUT	Approved Source			_		-		Highly Susceptible Populations		
11	IN OUT N/A NO	Food obtained from an approved source	-	\perp	_	26		OUT N/A	Pasteurized foods used; prohibited foods not offered		
13		Food received at proper temperature			_	_			d / Color Additives and Toxic Substances		
14	TUCKI	Food in good condition, safe & unadulterated		\perp		27	_	OUT	Food additives: approved and properly used		
14	IN OUT WANO	Req. records available: shell stock tags, parasite destruction				28	IN	OUT N/A	Toxic substances properly identified, stored and used		
	Risk factors a Prevalent conf	re improper practices or procedures identified as the ributing factors of foodborne illness or injury. Public are control measures to prevent foodborne illness or	most					Co	nformance with Approved Procedures		
	Interventions a	are control measures to prevent foodborne illness or	njury.		1	19	IN	OUT N/A	Compliance with variance/specialized process/HACCP		
			GOOD	RET	AIL	PRA	CETCE				
		Good retail practices are preventative measure							nd physical phiects into foods		
Маг	k "X" in box if num	bered item is not in compliance Mark "X" on a	ppropri	ate bo	x fo	r CÓS	and/c		corrected on-site during inspection R=repea	t violati	ion
omi	oliance Status		cos	R	_	ICan					
		Safe Food and Water	003		1	Con	npnan	ce Status	Proper Use of Utensils	COS	3 R
30	Pasteurized	eggs used where required	T	1	1	43	<u> </u>	In-use utensile	s properly stored	_	
31	Water & Ice	from approved source	_	1	1	44		1	pment & linens: properly stored, dried, & handled	-	+
32	Variance ob	ained for specialized processing methods		+	1	45			ngle-service articles; properly stored & used	+-	+-
		Food Temperature Control			1	46		Gloves used p		+	+-
33	Proper coolin	ng methods used: adequate equipment for temp, control		T	1				Utensils, Equipment and Vending		
34	Plant food pr	operly cooked for hot holding		1	(3	47	X		-food contact surfaces cleanable,		
35	Approved that	wing methods used			7	48	1		ned, constructed, & used	+	+
36	Thermomete	rs provided and accurate				49	_		installed, maintained, & used: test strips	-	+
		Food Identification				_			Physical Facilities		
37	Food properl	y labeled; original container			1	50	1	Hot & cold wat	er available adequate pressure	T	
		Prevention of Food Contamination			1	51	X		illed, proper backflow devices	+-	+
38	Insects, rode	nts, & animals not present		T		52	1		ste water properly disposed	+	+
39	Contaminatio	n prevented during food preparation, storage & display			1	53			properly constructed, supplied, & cleaned	+	+
10	Personal clea	nliness				54			use properly disposed, facilities maintained	+	+-
11	Wiping cloths	properly used & stored			3	55	X		es installed, maintained, & clean	+-	+
2	Washing fruit	s & vegetables			K	56	LX	1	lation & lighting, designated areas used	+	+-
	of Operation:				0		-			-	
									License Posted:	(Y)	N
Disc	ussion with Pers	con-in-Charge:							Follow-Up:	(Y)	\overline{N}
		\K/							i i		
									Follow-Up Date:		
	ature of Person								Date:		
ign	ature of Inspecto	or: >/ ///							Date: 1. (16.14.0)		
		6					_		Date: [1/16/202]		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



E	stablishm	nent: Tomochous	V Ten	Wh.		Dete	P: (1/1/./454)	Pari	7 4 -
	ddress:			~ 11			e: W/C6/2021	Page	Z_ of _Z_
					TEMPERATURE OBSERVATIONS	Con	npliance Achieved:		
1		Item/Location		Temp.	Item / Location	Temp.	· Item / Location	п.	Temp.
		E Lin-line		38.3	soup not holding	153	Chicken winek	1000	
		m-line		41.3	raw steak / display	34	F		
		ef mounte dro			Barred potato/walk-in	39			
100	sines se	wad display	case	33		 			
					OBSERVATIONS AND/OR CORRECTIVE ACT	10270			
V	Item	Section of Code				IONS			
-	Numbe				Description of Violation				Dated Corrected or COS
-	-	17	as Aire	a:1					
C	47	4-662.13-	displan	4 (015	e oraskets and doors soiled	(Coord havie		
C	47	4-501.41	display	مخم	gasket in abrepair, do	et la	TOUGH COOKS		
C	44	4-661.116	rateria	yr 1—0	the management of the same	CT TELL	ASO THOUSANT. IS	pe .r.	
			debris.	4 50	Hom snewes of display	دريور	Soiled with fo	200	
P	51				100				
	-	3-293-14-7	משכ נ	OUK (tion located by food pr	p stok	- Opertued with	100	
			FOCKFI	DW	prevention.				
<u> </u>	55	6-501.11	coung	1 600	all lacated below food by	es am	ea fosting off	,	
<u> </u>	<u> </u>	 	nessin	g re	pair wall and loving to	enso	the it is smooth	<u> </u>	
	ļ				ncuble and water resitan				
C	55				nd dish machine solled u			<u>. </u>	
_			descie		301168		BUTTON OF THE		
					Percetor:			_	
94	طا							_	
	102	4-801 4101	<u>lencies s</u>	FINC	reed its I pins soiled with	-focal	depris / rost.		
		4	Trccore	<u>id</u> ch	caning and sanitizing to	mer,	zing apipmen	*	
	4.1	1 .	with P						
PF	1,6	A-601-11(A) 1	4nife	holde	calfred to prep table s	oird	with occumulati	76	
			of de	DCK_	quescots and interior	ef hou	der.		
C	51	5 - 205.15 - C	ondens.	14 lor	drain live in walk in	Dire	in distance	,	
			AV COMO	onto	floor 6-4 feet from floo	ic meet	in the state pearly	-	
C	55	6-501.12 +	Service	2 676	NA CONTRACTOR CONTRACTOR	t dir	in . Is part		
	-			Clabour	TK necestry soiled with air	tand	debits a docent	æd	
pe-	16	A -401.11(A)	14 7 3	TIME	directly in soiled sink m	ab wa	ist he hung toda	f- 4-	
C	C	7	n-te rob	i tha	P of ice marking soiled	فهو ا	m moid-clean		
7	56_	6- 505. (1 T C	plaser ve	d	MPLACE GOINGINGS WEING	Store	on some show	E	
+			25 food	Prod	ucts designate area for	emp	whole inclonging	2	
PF	28	4-101.11	Scenit	-Ger	observed in Spray both	c, h	o latel or items.	Ciction	
_									
	1		At Air	r itten	an day the Course C	<u> </u>		_	
			مدي م	(I N	an day time frame for	1-rec	A CBEH!		
			11 00	14 16 20 160 1	the sprill kit praedones cone at next inspection.	ind c	mployee repor	Hing	agreemen.
Signa	ture of Pe	erson in Charge:	11/2		instaction .				
	ature of In		15		/		Date:		
	9 91 111	/ /	- (-				Date: (\ / ()	12021	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



1_				т.				THE OAK!	
Es	tablishment: 4	syuzed in cram		Date	1/16	121	Page 1 of 2	No. of Risk Factor/Intervention Violation	ns 🕏
Ad	idress: 360 C	IN HighWay		Time	in2:	DΩ	Time out :00	No. of Repeat Risk Factor/Intervention Violation	
Ov	vner/Permit Hole	der: Dianne Octonall		Risk (Cate	gory:		Total Violation	144
	nail:			Phone				1 11 21 1	19 92
Ins	pection Type:	(Routine) Re-inspection Pre-op	orotic			Illaaa	- !		
-							ss Investigation	Complaint Other	
		FOODBORNE ILLNESS RIS Circle designated compliance status (IN, OUT, N	A N	OTORS	ALVI	PUI			
_								in appropriate box for COS and/or R	N
		IN = in compliance OUT= not in compliance NO =	HOL OL	servea	N/A	≔ not	applicable COS =	corrected on-site R = repeat violation	2
Con	npliance Status	6	COS	S R		Com	pliance Status		OS F
	Table	Supervision Person in charge present, demonstrates knowledge and	1.		4			Protection from Contamination	
	INDUT	performs duties				15	UN DUT N/A NO	Food separated and protected	
2	(IN)OUT N/A	Certified Food Protection Manager	1_			16	UN DUT N/A	Food-contact surfaces cleaned and sanitized	
_		Employee Health				17	IN OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
3	OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting	T		1		,	Time / Temperature Control for Safety	-
4	IN OUT	Proper use of restriction and exclusion	1	+	1	18	IN OUT N/A NO	Proper cooking time and temperature	
5	IN OUT	Procedures for responding to vomiting and diarrheal events	 		1 1	19	IN OUT N/A NO	Proper reheating procedures for hot holding	
		Good Hygiene Practices			1	20	IN OUT N/A NO	Proper cooling time and temperatures	+
6	IN OUT (IO)	Proper eating, tasting, drinking, or tobacco use	T	1	1	21 (TO OUT N/A NO	Proper hot holding temperatures	+
7	IN OUT (NO)	No discharge from eyes, nose, mouth			1 [22	ON AVA TUO (IL	Proper cold holding temperatures	+
	6	Preventing Contamination by Hands				23	IN OUT N/A NO	Proper date marking and disposition	+
8	ON TUO(NI	Hands clean & properly washed	L.			24	IN OU N/A NO	Time as a Public Health Control: procedures and records	\neg
9	ON AN TUO	No bare hand contact with RTE food	L			41.		Consumer Advisory	
10	UNOUT	Adequate handwashing sinks properly supplied & accessible				25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods	\top
11	INOUT	Approved Source				0.00		Highly Susceptible Populations	
12	IN OUT N/A 10	Food obtained from an approved source	 	+	<u> </u>	26	I) OUT N/A	Pasteurized foods used; prohibited foods not offered	
13	TUCCAI	Food received at proper temperature Food In good condition, safe & unadulterated	-	+	-			d / Color Additives and Toxic Substances	
14	IN OUT NAMO	Req. records available: shell stock tags, parasite destruction		+		27	ÎN OUT WA	Food additives: approved and properly used	
					-	28	IN OUT N/A	Toxic substances properly identified, stored and used	
	Prevalent cont	re improper practices or procedures identified as the m tributing factors of foodbome illness or injury, Public He are control measures to prevent foodborne illness or inj	ost alth		-			nformance with Approved Procedures	
_	Interventions a	are control measures to prevent roodborne illness or inju	лгу.		\perp	19	IN OUT	Compliance with variance/specialized process/HACCP	
				RETAI					
Маг	k "X" in box if num	Good retail practices are preventative measures bered item is not in compliance Mark "X" on app							
				TIC DOX	101 0	00 ai	10/01 003 -	corrected on-site during inspection R=repeat violati	on
omp	oliance Status	Safe Food and Water	cos	R	C	ompl	iance Status	cos	R
30	Pasteurized	eggs used where required			-	43	I to tree interests	Proper Use of Utensils	
31		from approved source		$\overline{}$	\vdash	44		s properly stored	
32		tained for specialized processing methods			\vdash	45		pment & linens: properly stored, dried, & handled rgle-service articles: properly stored & used	\dashv
		Food Temperature Control	-			46	Gloves used		+
33	Proper coolii	ng methods used: adequate equipment for temp, control				-		Utensils, Equipment and Vending	
34	Plant food pi	roperly cooked for hot holding				17 -		-food contact surfaces cleanable,	\top
35		awing methods used			4	18	Properly desig	ned, constructed, & used	+
36	Thermomete	rs provided and accurate			4	19	Warewashing:	installed, maintained, & used: test strips	\top
27	T Frederical	Food Identification			<u> </u>	-		Physical Facilities	
37	Food propert	y labeled: original container			-	50		ter available adequate pressure	
38	Insects sodo	Prevention of Food Contamination			5	\rightarrow		illed, proper backflow devices	
39		nts. & animals not present on prevented during food preparation, storage & display			-	2		ste water properly disposed	\perp
40	Personal clea				_	3		properly constructed, supplied, & cleaned	
41		properly used & stored		\vdash	5	-		use properly disposed, facilities maintained	4
12		s & vegetables		\vdash	5	-		es installed, maintained, & dean	+
							Adednate Aeut	ilation & lighting, designated areas used	
Гуре	e of Operation:							License Posted: (Y)	N
Disc	ussion with Bers	son-in-Charge							
	*	au to						Follow-Up: Y	
	4-121							Follow-Up Date:	
sign	ature of Person	in Charge:						Date:	\neg
₃ign	ature of Inspect	or: / ///						Date:	
	<u> </u>	6-6-00						Date: ((/16//01)	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment:	ay words ice	CHECHA		Date; /	6/2021	Page	of Z
Address: 360	DW Highw	207-		Complianc	Achieved: \\\\	7011	
	n / Lecation		TEMPERATURE OBSERVAT	TONS			
crosse not h		Temp.	Item / Location	Temp.	Item / Location	1	Ten
CACE HOTEL	eld in a	175					-
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							-
							<u> </u>
		ORS	ERVATIONS AND/OR CORRECTI	LTE 4 OFFICE ON CO.			
V Item Sec	ction of Code	OB)				Date 16	
Number 36	Short of Code		Description of Vi	olation		Dated 0	COS
				•			
						-	
		<u> </u>	ations observed dur	the true of	THE MECTION !		
-			0.000		INA JCERON		
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 	-						
					*		
+							
							
nature of Person i	n Charge: V	Junal E	Somell		Date:		
nature of Inspecto							
, alaro or mapacit	"/ cl				Date: (1/(1/2021	



HEALTH DIVISION 432 Daniel Wehster Highway Merrimack NH, 03054 (603) 420-1730



		derrimack food Mort		Date	11/9	[Z]	Page 1 of 2	No. of Risk Factor/Intervention Viole	ations	Z
		entinental Blud.		Time	in[6	:30	Time out 1:0	No. of Repeat Risk Factor/Intervention Viola		0
Ov	ner/Permit Hol	der GTA 12 inc.				egory:		Total Viola		0
En	nail:			Phon	e:			1 0 0 0	Red	7
Ins	pection Type:	Routine Re-inspection Pre-o	peratio	nal		Illnes	ss Investigation	Complaint Other	-	_
		FOODBORNE ILLNESS RI	-		AN					_
		Circle designated compliance status (IN, OUT,	N/A, NO	D) for e	ach.	item		in appropriate box for COS and/or R		_
		IN = in compliance OUT= not in compliance NO					applicable COS =	corrected on-site R = repeat violation		_
Con	pliance Status		cos					Topour Holadon		
	2	Supervision		S R	-	Com	pliance Status	Protection from Contamination	cos	
1	UN OUT	Person in charge present, demonstrates knowledge and performs duties				15	OUT N/A NO	Food separated and protected	T	T
2	IN OUT N/A	Certified Food Protection Manager	-		-	16	INJOUT N/A	Food-contact surfaces cleaned and sanitized	+	+
		Employee Health			1	17	IN OUT NA NO	Proper disposition or returned, previously served.	+	+
3	(DOUT	Management/food employees & conditional employee:			+	<u> </u>		reconditioned & unsafe food		Ţ
4	(NOUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion	_		-	<u> </u>	1	Time / Temperature Control for Safety		
5	INOUT	Procedures for responding to vomiting and diarrheal events		-	-	18	IN OUT N/A NO	Proper cooking time and temperature		L
	10	Good Hygiene Practices			1	19	IN OUT N/A	Proper reheating procedures for hot holding	-	\perp
6	IN OUT TO	Proper eating, tasting, drinking, or tobacco use			-	20	IN OUT N/A (10)	Proper cooling time and temperatures	 —	╄
7	IN OUT NO	No discharge from eyes, nose, mouth	+-	-	-	22	IN OUT N/A NO	Proper hot holding temperatures	├—	\perp
		Preventing Contamination by Hands			1	23	IN DUT N/A NO	Proper cold holding temperatures	 	╀
8	IN OUT NO	Hands clean & properly washed			1	24	IN OUT N/A NO	Proper date marking and disposition		-
9	IN OUT N/A NO	No bare hand contact with RTE food	+-	-	1]		iii con (iii)	Time as a Public Health Control: procedures and records		
10	TNOUT	Adequate handwashing sinks properly supplied & accessible				25	IN OUT NA	Consumer Advisory		_
		Approved Source			1 1		III OUT (III)	Consumer advisory provided for raw/undercooked foods Highly Susceptible Populations		_
11	NOUT	Food obtained from an approved source		1	1 1	26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
12	IN OUT N/A	Food received at proper temperature						d / Color Additives and Toxic Substances		
13	(IN OUT	Food in good condition, safe & unadulterated	_	_		27	IN OUT N/A	Food additives: approved and properly used		_
14	IN OUT (N/A NO	Req. records available: shell stock tags, parasite destruction	1			28	NA TUE NA	Toxic substances properly identified, stored and used		\vdash
	Risk factors a	re improper practices or procedures identified as the	most				Co	informance with Approved Procedures		
	Prevalent cont Interventions a	re improper practices or procedures identified as the r tributing factors of foodbome illness or injury. Public H are control measures to prevent foodbome illness or ir	ealth			19	IN OUT N/A		- · ·	_
_	<u>-</u> -			DEWE A				Compliance with variance/specialized process/HACCP		
			GOOD I							
Marl	("X" in box if num	Good retail practices are preventative measure observed item is not in compliance Mark "X" on a	apropris	ite hox	for (n or par				_
				TID DOX	101 0		10,01	corrected on-site during inspection R=repeat vi	olation	
omp	liance Status	Safe Food and Water	COS	R		Compl	ance Status		cos	R
30	Pasteurized	eggs used where required			-	40		Proper Use of Utensils		
31		from approved source	+	+	-	43		s properly stored		_
32		tained for specialized processing methods	+	+	-	45		pment & linens; properly stored, dried, & handled		
		Food Temperature Control			-	46		ngle-service articles; properly stored & used		
33	Proper coolin	ng methods used: adequate equipment for temp, control	1	T	\vdash	40	Gloves used p			_
34		roperly cooked for hot holding	+	+	-	47 -		Utensils, Equipment and Vending -food contact surfaces cleanable,		
15		awing methods used		+	\vdash	48		aned, constructed, & used		_
36	Thermomete	rs provided and accurate	-		- 1-	49		installed, maintained, & used: test strips	-	_
		Food Identification			-	10	Wall Chaptilling.	Physical Facilities		
17	Food properl	y labeled: original container	T			50	Hot & cold wat	ter available adequate pressure		
		Prevention of Food Contamination	-	_	-	51	_	alled, proper backflow devices		\dashv
8	Insects, rode	nts, & animals not present			h	52		ste water properly disposed		\dashv
9	Contaminatio	on prevented during food preparation, storage & display				53		properly constructed, supplied, & cleaned	-	\dashv
0	Personal dea	anliness				54		use properly disposed, facilities maintained	-+	\dashv
1	Wiping cloths	s: properly used & stored				55		es installed, maintained, & clean		\dashv
2	Washing fruit	s & vegetables				56		ilation & lighting, designated areas used	\dashv	\dashv
vne	of Operation:								-	\exists
_								License Posted:	Ý) N	
ISCI	ussion with Pers	son-in-Charge:						Follow-Up: Y	(Ñ	
								Follow-Up Date:		1
ion-	sture of Davas	in Charges of . It is a first			_			, oner op bate.		\perp
		in Charge: Linda La Bu	ur	2				Date:		
igna	ature of Inspect	or: / //						Date: 11/9 (202)		7
_								401-1-1-20 71		_



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



stablishment: Merrimack F	Plant		Date: (1912021	Page Z	of <u>Z</u>
address: 1 Confinental 13	1,021 .	TEMPERATURE OBSERVAT	Complian	ce Achieved: [\L	9.12021	
Item / Location	Temp.	Item / Location	Temp.			
		Access to Assert the	1emp.	Item / Local	tion	Te
						+
						_
I famo	OBS	SERVATIONS AND/OR CORRECTIVE	VE ACTIONS			
Item Section of Code		Description of Vi	olation			d Corre
						or COS
	no violat	ions observed during	Time of John	w.diin		
	110 01000	TOB CAREFOLD ACTIVE	TIME OF HE ZE	24 10/1		
				_		
						
		<u> </u>				
						_
						
		1				
	/, // J	1				
ature of Person in Charge:	inda La	Вин		Date:		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



	tabiishment: 3			Da	te t (10/	2 P	age 1 of	No. of Risk Factor/Intervention Violati	ons
	dress: 561					111,07		ime out t. 50		- 4
Οv	vner/Permit Hol	der 608 Doci		_		atego				-+-
	nail:			-				X	Total Violati Inspection Status: Green Yellow Re	
Ins	pection Type:	Routine Re-inspection Pre-o			JIIG.					<u></u>
-	, , , , , , , , , , , , , , , , , , , ,				Th Cl			Investigation	Complaint Other	
		FOODBORNE ILLNESS RI Circle designated compliance status (IN, OUT,	NI/A N	O) for	N.3 2	TAIL I	UBL			
								Mark "X"	in appropriate box for COS and/or R	
	-11 -01 -1	IN = in compliance OUT= not in compliance NO	- not c	DServ	ea r	N/A = 1	not ap	plicable COS =	corrected on-site R = repeat violation	
Con	pliance Status	Supervision	CO	S	R	Co	mpli	ance Status		cos
1	(IN OUT	Person in charge present, demonstrates knowledge and							Protection from Contamination	
_	<u> </u>	performs duties	\perp			1	5 (C	N DUT N/A NO	Food separated and protected	
2	IN OUT N/A	Certified Food Protection Manager			_	16	3 [OUT N/A	Food-contact surfaces cleaned and sanitized	
	10-	Employee Health				17	7 1	N OUT WANO	Proper disposition or returned, previously served, reconditioned & unsafe food	
3	INOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature Control for Safety	
4	INOUT	Proper use of restriction and exclusion			╗	18	3 Ti	N OUT N/A NO	Proper cooking time and temperature	-
5	NOUT	Procedures for responding to vomiting and diarrheal events			\neg	19		N OUT N/A NO	Proper reheating procedures for hot holding	+
		Good Hygiene Practices				20	1	N OUT N/ANO	Proper cooling time and temperatures	-
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use				21	I	N OUT N/A NO	Proper hot holding temperatures	-+
7	IN OUT (NO	No discharge from eyes, nose, mouth				22	(1)	NOUT N/A NO	Proper cold holding temperatures	-+
	16	Preventing Contamination by Hands				23	A.	OUT N/A NO	Proper date marking and disposition	_
8	UNDUT NO	Hands clean & properly washed				24	(II)	DUT N/A NO	Time as a Public Health Control; procedures and records	
9	UN OUT N/A NO	No bare hand contact with RTE food							Consumer Advisory	
10	TUDUT	Adequate handwashing sinks properly supplied & accessible				25		OUT N/A	Consumer advisory provided for raw/undercooked foods	
11	COUT	Approved Source			_				Highly Susceptible Populations	
11	IN OUT N/A NO	Food obtained from an approved source			4	26	(I)	OUT N/A	Pasteurized foods used; prohibited foods not offered	
13	TUCKI	Food received at proper temperature	4	+	_	_		Foo	d / Color Additives and Toxic Substances	
14	IN OUT VIA NO	Food in good condition, safe & unadulterated	-	-	_	27	100	OUT NA	Food additives: approved and properly used	
-		Req. records available: shell stock tags, parasite destruction			-	28		OUT N/A	Toxic substances properly identified, stored and used	
	Prevalent cont	are improper practices or procedures identified as the r tributing factors of foodbome illness or injury. Public H are control measures to prevent foodborne illness or ir	nost ealth			_		Co	informance with Approved Procedures	
	Interventions a	are control measures to prevent foodborne illness or ir	jury.			19	IN	I OUT (IA)	Compliance with variance/specialized process/HACCP	
						PRAC				
Mari	"Y" in how if name	Good retail practices are preventative measure: abered item is not in compliance Mark "X" on a	to con	trol the	add	ition of p	pathog	ens, chemicals, a	nd physical objects into foods.	
IAICTI	X III DOX II IIUIII	bered item is not in compliance Mark "X" on a	propri	ate bo	ox fo	r COS	and/d	or COS =	corrected on-site during inspection R=repeat viola	tion
omp	liance Status		cos	R		Com	plian	ce Status	lco	S R
		Safe Food and Water					1		Proper Use of Utensils	3 K
30		eggs used where required	_		_	43		In-use utensil	s properly stored	Τ-
31		from approved source	-	<u> </u>	_	44		Utensils, equi	pment & linens: properly stored, dried, & handled	
2	variance obt	tained for specialized processing methods	L		4	45	4	Single-use/sir	ngle-service articles: properly stored & used	
33	Proper coolin	Food Temperature Control		_	4	46		Gloves used p		
4		ng methods used: adequate equipment for temp, control roperly cooked for hot holding		+-	-				Utensils, Equipment and Vending	
15		awing methods used		+-	-	47	-		-food contact surfaces cleanable,	
6		rs provided and accurate	-		1	48	+-		ned, constructed, & used	
-		Food Identification	L		\cdot	49		Warewashing	installed, maintained, & used: test strips	
7	Food properly	y labeled: original container		1	-	50	T	Het 2 ooks was	Physical Facilities	
		Prevention of Food Contamination		1	-	51	+		ter available adequate pressure	
8	Insects, rode	nts, & animals not present		Т	1	52	-		alled, proper backflow devices ste water properly disposed	\dashv
9	Contaminatio	n prevented during food preparation, storage & display		+	1	53	-		properly constructed, supplied, & cleaned	\dashv
0	Personal clea					54		_	use properly disposed, facilities maintained	+
1	Wiping cloths	c property used & stored		-	†	55	X		es installed, maintained, & clean	
2	Washing fruit	s & vegetables				56	1		ilation & lighting, designated areas used	+
									19.11.91	
ype	of Operation:								License Posted: (Y)N
iscu	ission with Pers	son-in-Charge:							Follow-Up:	N
										14
				_					Follow-Up Date:	
	ture of Person i			(,	_)		Date: \1 /10/20	7.1
gna	ature of Inspecto	or: Sa		-		_	1			-
		1			_		X	-	Date: 11 / 10/2021	1



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Address: 501 PW Highway Temperature Observations Item / Leasting Temperature Observations Temperature Observations	Page
Item/Location Temp. Item/Location Temp. Item/Location Temp. Item/Location Temp. Item/Location Temp. Item/Location Temp. Item/Location Temp. Item/Location Item	
OBSERVATIONS AND/OR CORRECTIVE ACTIONS V Item Number Section of Code Description of Violation Kitchen n: [C 55 6-501.12 - prop table below not activing warriets soiled with the description of the control of the co	
OBSERVATIONS AND/OR CORRECTIVE ACTIONS V Number Section of Code Description of Violation Kiteman: C 55 G-S01-17 - prep feable below not activing warracts soiled with the debric debric dean.	ou Ter
V Item Number Section of Code Kiteman:	
V Item Section of Code Description of Violation	
V Item Section of Code Description of Violation	
V Item Section of Code Description of Violation	
V Item Number Section of Code Description of Violation Kiteman: C 55 6-501-17 - prep fable below not holding warners soiled with 6 debries, dean.	
Kitchen: Kitchen:	Dated Correct
C 55 6-501.17 - prep table below not holling warmers solled with to debric, dean.	or COS
described and the second and the sec	
debric dean	bud
nature of Person in Charge:	10/21
positure of Inspector:	1017021

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MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Esta	ablish	ment: ງເ	o piner			Date:	141	012	Page	1 of _ 2	No. of Ris	sk Factor/Int	ervention Viol	ations	7
Add	fress:	416 D	thigh cu	way		Time	in i	:30	Time	OUX:30	No. of Repeat Ris	sk Factor/Int	ervention Viol	ations	Ø
Owi	ner/Pe		er: Tylewios			Risk		- 20					Total Viol	ations	1
Em:			William Co.	7000						4-1116	Inspection Status:	Green	Yellow F	Red	-
		n Type:	Routine	Re-inspection	Pre-opera					estigation	Complaint	Othe			
IIIo		Trype.	Troutine	FOODBORNE ILL			AN					Olik	71		
			Circle design	ated compliance status (II					, DE 10		in appropriate box for	COS and/or	R		
				ance OUT≠ not in complia					nilaas i						
			111 111 111	THE GOT HACKITETING											
Com	plianc	e Status	e.		C	OS R	-	Com	pliano	e Status	Protection from	Cantaminatio		cos	R
				u pervision resent, demonstrates knowled	ge and		+				1		<u>,,, , , , , , , , , , , , , , , , , , </u>		$\neg \neg$
1	ING		performs duties				-	15	-b/	DUT N/A NO	Food separated and p			-	+
2	(IN)	UT N/A	Certified Food Prot	ection Manager			70	16	+	DUT N/A	Food-contact surfaces Proper disposition or re			+	+
				loyee Health				17	IN C	DUT N/A NO	reconditioned & unsafe		siy selved,		
3	000	UT	Management/food knowledge, respon	employees & conditional emplo sibilities and reporting	oyee;						Time / Temperature	Control for S	afety		
4	NO	UT	Proper use of restri				1	18	INC	OUT N/AINO	Proper cooking time ar	nd temperature			
5	(IN O	UT	Procedures for resp	conding to vomiting and diarrh	eal events]	19	INC	OUT N/A(NO)	Proper reheating proce	dures for hot ho	olding		
			Good H	ygiene Practices				20	IN C	DUT N/ANO	Proper cooling time an	d temperatures			
6	IN O	UT (O)	Proper eating, tasti	ng, drinking, or tobacco use				21	INC	OUT N/ANO	Proper hot holding tem	peratures			\perp
7	INO	UT (TO)	No discharge from	eyes, nose, mouth				22	IN)	OUT N/A NO	Proper cold holding ter	nperatures		\perp	44
	1.0		Preventing Co.	ntamination by Hands				23	N C	UT N/A NO	Proper date marking a	nd disposition		+	
8	(IND)	UT NO	Hands clean & prop	erly washed				24	IN C	OUT N/A NO	Time as a Public Healt		dures and records		
9	INO	ŲT N/A NO	No bare hand conta	ct with RTE food			4				Consumer A				
10	(J)0	JT		hing sinks properly supplied &	accessible		-	25	(N)	OUT N/A	Consumer advisory pro				
		-		roved Source			-	DE.	I 60	N. 17 B.14B	Highly Susceptib			т	
11	(IN O	JT JT N/A NO		an approved source			-	26	I	UT N/A	Pasteurized foods used d / Color Additives a				
12	(IN O		Food received at pr	ion, safe & unadulterated			-	27	TING	DUT NA	Food additives: approve				
14	_	JT N/A NO		ble: shell stock tags, parasite of	lestruction	-	+	28	-	UT N/A	Toxic substances prope			+	+
17						4	1	2.5			onformance with Ap				
	Pre	evalent conf	ributing factors of	ces or procedures identifie foodborne illness or injury es to prevent foodborne ill	d as the mos , Public Heal	h		40	T	DUTN/A					T
	lun	erventions	- control measur	es to prevent loodborne iii				19		NIA	Compliance with varian		TOOBSSTACCE		
				4.11		DD RETA					and also since the last state in the	E d-			
Mar	k "X" ir	hoy if num	bered item is not i	retail practices are preventative compliance. Mark	e measures to						=corrected on-site du		n R=repeat	violatio	in
			DOIGO ROTTIO TION	Tradition Main			. 101								
omp	oliance	Status	C.S. F	-11 W	С	OS R	-	Comp	pliance	e Status	Donner Her o	f Héamaile		COS	R
30		Dagtourizad	eggs used where red	ood and Water	· ·		1	43	T	In-use utens	Proper Use o	I Utensus			
31			from approved source	··-	-			44			uipment & tinens: propert	v stored, dried, &	& handled	+-	-
32			tained for specialized		-		1	45	+		ingle-service articles: pro			+-	11
				perature Control	-			46	1	Gloves used	properly	· -		\top	\top
33		Proper cooli		equate equipment for temp. co	ontrol		1			-	Utensils, Equipmen	nt and Vendi	ng		
34		Plant food p	roperly cooked for ho	t holding				47 -		Food and no	on-food contact surfaces	cleanable,			
35		Approved th	awing methods used					48		Properly des	signed, constructed, & uso	ed			
36		Thermomete	ers provided and accu	ırate	L			49	<u> </u>	Warewashin	g: installed, maintained, t	& used: test strip)\$		
				dentification							Physical Fa				
37		Food proper	ly labeled: original co					50			vater available adequate p			+-	
				Food Contamination				51	-		stalled, proper backflow d		· · · · · · · · · · · · · · · · · · ·	+	+
38	\square		ents, & animals not pr					52			aste water properly dispo			+	+
39		Personal de		ood preparation, storage & dis	pray			53 54			es properly constructed, s efuse properly disposed,	_		+-	+-
40			s; properly used & sto	ared		-		55			lities installed, maintained		1100	+	+
42			its & vegetables					56			ntilation & lighting, design		d	1	+
			J											A	
Тур	e of C	peration:										License Po	osted:	Y	N.
Disc	cussic	n with Per	rson-in-Charge:									Follow-Up:		(Y)	N
					•							Follow-Up	Date:		
				= NA)C								<u> </u>			
Sigr	nature	of Person	in Charge	5/194	<u> </u>							Date:			
Sign	nature	of Inspec	tor:	12/1								Date:	11012021		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



		t Dw Dine				Date: / [11012021	Page	of Z
Addres	ss: 4 1	60w Hig	huach			Complia	ınce Achieved:		
		Item / Location		bra T	TEMPERATURE OBSERVATION	INS			
01		N / th-1 [M		Temp.	Item / Location	Temp.	Item / Location	on .	Теп
C 3-3	0 4 10	N. Charles		10					+
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					OBSERVATIONS AND/OR CORRECTIVE	ACTIONS			
	tem	Section of Code			Description of Viol			Dated	Correct
INC	ımber	1			Description of viol				r COS
-			Kitchen:						
DE 11	L	4-601.11 -	- ice maco	a) re	: intercat flap (back	side) soils	ed with accum	Wisher	
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		son in Charge:					Date:		
gnature	of Insp	pector: /./	~ ->				Date: 11/	10/202	



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establisl	hment:	beter Boat Rustourant		Datel	1/6	3/21	Pao	e 1 of _2_	No. of Ri	sk Factor/Intervention Viol	ation	s 1
		DM Highwary			_	-		e out 2: 30		at Risk Factor/Intervention Violations		
Owner/F	ermit Hold	er: 6FM corporation	_			egory:		2.30	110,01110,000.111	Total Viol		-
Email:		GET (STPORTETION	-	hone		30.7.	U		Inspection Status			4 <u>3</u>
Inspectio	on Type:	Routine Re-inspection Pre-op			-	Illee	- I-				Red	
mspection	лі туре.	Re-inspection Pre-op FOODBORNE ILLNESS RIS			A 90			vestigation	Complaint	Other		
		Circle designated compliance status (IN, OUT, N					DLIC			- COS and/or D		
		IN = in compliance OUT= not in compliance NO =					annli		in appropriate box for			
		IN - In compliance COT- Not in compliance NO -			IWA	4 - HOL	appii	cable CO3 =	corrected on-site R	= repeat violation		
Compliane	ce Status	Supervision	cos	R	-{	Com	plian	ce Status			CO	SR
1 (1)	DUT	Person in charge present, demonstrates knowledge and		Т	-		75		Protection from		1	
\sim		performs duties	-	ļ	-	15	\vdash	OUT N/A NO	Food separated and p	rotected		
2 (IN)	OUT N/A	Certified Food Protection Manager			-	16	~	OUT N/A		eturned, previously served,	+-	\rightarrow
		Employee Health				17	IN C	OUT WANO	reconditioned & unsafe			
3 (IN)	DUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature	Control for Safety		
4 IN		Proper use of restriction and exclusion				18	IN 0	OUT N/A NO	Proper cooking time a	nd temperature		
5 (N)	TUC	Procedures for responding to vorniting and diarrheal events			1	19	_	OUT N/A (O)	Proper reheating proce	edures for hot holding		
6 [1)(5	W.T. (10)	Good Hygiene Practices	 		-	20	+	OUT N/A NO	Proper cooling time an		_	\perp
6 IN C		Proper eating, tasting, drinking, or tobacco use	-	-	┨	21	-2%	OUT N/A(NO	Proper hot holding tem		-	\rightarrow
7 IN C	OUT (NO	No discharge from eyes, nose, mouth	ļ.,,	L	-	22	1	OUT N/A NO	Proper cold holding ter		-	
8 INC	ON TU	Preventing Contamination by Hands Hands clean & properly washed			1	23	-	DUT N/A NO	Proper date marking a		-	\dashv
	UT N/A NO	No bare hand contact with RTE food		-	┨	24	INC	JU (N/A)NU		h Control: procedures and records	Т	
10 (IN O		Adequate handwashing sinks properly supplied & accessible		\vdash	-	25	(h)	DUT N/A	Consumer advisory per	Advisory ovided for raw/undercooked foods	T	
		Approved Source	1	<u> </u>	1	23	٠٠٠	201100	Highly Susceptib		Ь.	
11 (IN)	IUT	Food obtained from an approved source			1	26		DUT N/A		d; prohibited foods not affered	Т	
12 IN O	UT N/A NO	Food received at proper temperature			1		<u>'</u>			and Toxic Substances	_	-
13 (IN)O	UT	Food in good condition, safe & unadulterated			1	27	INC	DUT(N/A)	Food additives: approve	ed and properly used	T	
14 (ÎN 0	UT N/A NO	Req. records available: shell stock tags, parasite destruction			Œ	28	INC	DUT NIA	Toxic substances prope	erly identified, stored and used	✓	\Box
R	isk factors a	re improper practices or procedures identified as the m ributing factors of foodborne illness or injury. Public He are control measures to prevent foodborne illness or inj	ost					Co	onformance with Ap	proved Procedures		
Int	terventions a	recontrol measures to prevent foodborne illness or injury. Public He	aith u ry .		li	19	(I))o	DUT N/A	Compliance with varian	ce/specialized process/HACCP		
		G	DOD R	ETAI	LP	RACT	TCES				1	
		Good retail practices are preventative measures	to contro	i the a	dditi	on of pa	thoger	ns, chemicals, a	and physical objects into	foods.		$\overline{}$
Mark "X" i	n box if num	bered item is not in compliance Mark "X" on ap	propriat	e box	for,	COS a	ind/or	COS	corrected on-site du	ring inspection R=repeat	/iolatic	on_
ompliance	e Status		cos	R	Ė	Comp	liance	e Status			cos	R
		Safe Food and Water				1.1	1		Proper Use of	f Utensils		
30		eggs used where required				43		In-use utensi	Is properly stored			
31	_	from approved source				44				stored, dried, & handled	_	
32	Vanance ob	tained for specialized processing methods				45			ngle-service articles; pro	perly stored & used		4
33	Proper cooli	Food Temperature Control ng methods used: adequate equipment for temp. control			ŀ	46		Gloves used		1 37. 14		
34		roperly cooked for hot holding			ŀ	47 -	· ·	Food and not	Utensils, Equipments			
35		awing methods used			ŀ	48			gned, constructed, & use			+
36	Thermomete	rs provided and accurate			ı	49			: installed, maintained, &		-	+
		Food Identification			İ				Physical Fa			
37	Food properl	y labeled: original container				50		Hot & cold wa	ater available adequate p			\top
		Prevention of Food Contamination				51		Plumbing inst	alled, proper backflow de	evices		
38	Insects, rode	nts, & animals not present		[52		Sewage & wa	iste water property dispo	sed		
39		on prevented during food preparation, storage & display				53		Toilet facilities	s properly constructed, se	upplied, & cleaned		
40	Personal de			,	긐	54			fuse properly disposed, f			
41		properly used & stored		\dashv	2	55	Δ.,		ties installed, maintained			+
42	wasning mun	s & vegetables		_		56		Adequate ven	tilation & lighting, design	ated areas used	_	
Type of C	peration:	_	_							License Posted: (স	N
		son-in-Charge:	-)-		1		,				7	
		Jam +	1.0	//		_				Follow-Up: to days		N
Cit			ne	n	_		_			· onon-op Date.		
	of Donne	in Charmas								Ph-A		
	of Person of Inspect	in Charge:								Date: [U81202]		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishme	ent: The Lobe	ster Boot			D:	ate: [1 / 8 / 202]	Page	e _ 2 _ of	2
Ac	dress: 🚣	it was est	arman -			C	ompliance Achieved:			
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	T 11			OE	SERVATIONS AND/OR CORREC	TIVE ACTIONS				
V	Item Number	Section of Code			Description of	f Violation			Dated Con	
			kitchen!						or CO	5
	55	(sal 1h -		Carll Car	d etaced on cone i			_		
		301.13	La bana	3-1-4	d stored on floor 1	in mob p	uclest. Hops mu	87-		
	55	6-112	5E 10119	UP	wren not in the					
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0 min			food de							
p	28	7-201.11	CHESTURY	הטנסו	sted 4000 blogner	(Hot dog	buns on botto	n	005	
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishmer	ıt: 📮	Tapetio	\Box	Datel	lx	121	Page 1 of 2 .	No. of Risk Factor/Intervention	n Violati	one	
Ad	dress: 🎀	月	miliford Road unit 4C		Time i		-		No. of Repeat Risk Factor/Intervention		_	1
			er. Tapotio restaurante		Risk C					al Violatio	\rightarrow	20
1	nail:		100					-				1_
ins	pection Ty	ne:	Routine Re-inspection Pre-op	eration		- (1				Rec	<u> </u>	
1110	poddon 13	ро.	FOODBORNE ILLNESS RIS			A 767		ss Investigation	Complaint Other			
			Circle designated compliance status (IN, OUT, N									
			IN = in compliance OUT= not in compliance NO =						in appropriate box for COS and/or R			
			in compliance do 1 - not in compliance NO -	TIUL ODS	serveu	IWA	= not	applicable COS =	corrected on-site R = repeat violation			_
Con	pliance Sta	rtus_	S	cos	R	Γ.	Com	pliance Status		C	os	R
-	IN OUT		Supervision Person in charge present, demonstrates knowledge and				<u> </u>		Protection from Contamination			
Ľ			performs duties				15	INOUT N/A NO	Food separated and protected			
2	(IN DUT N	A	Certified Food Protection Manager		(16	IN OUT N/A	Food-contact surfaces cleaned and sanitized			1
	160-		Employee Health				17	ON AVAITUO NI	Proper disposition or returned, previously served, reconditioned & unsafe food			Г
3	IN OUT		Management/food employees & conditional employee; knowledge, responsibilities and reporting	T					Time / Temperature Control for Safety			
4	IN DUT		Proper use of restriction and exclusion	_	+-		18	IN OUT N/A (10)	Proper cooking time and temperature			_
5	TNOUT		Procedures for responding to vomiting and diarrheal events	_			19	IN OUT N/A NO	Proper reheating procedures for hot holding	-		\vdash
			Good Hygiene Practices				20	IN OUT N/A (O)	Proper cooling time and temperatures	-		-
6	IN OUT	(NO)	Proper eating, tasting, drinking, or tobacco use	T	T		21	IN OUT N/AND	Proper hot holding temperatures		_	-
7	IN OUT	(0)	No discharge from eyes, nose, mouth				22	IN OUT N/A NO	Proper cold holding temperatures			
			Preventing Contamination by Hands				23	IN DUT N/A NO	Proper date marking and disposition			
8	INOUT	NO	Hands clean & property washed				24	IN OUT NIA NO	Time as a Public Health Control: procedures and r	ecords		
9	IN OUT N	NO.	No bare hand contact with RTE food				14		Consumer Advisory			
10	TUOUT		Adequate handwashing sinks properly supplied & accessible				25	IN OUT N/A	Consumer advisory provided for raw/undercooked	foods		
	Fulcus		Approved Source			L			Highly Susceptible Populations			
11	IN OUT N/	6	Food obtained from an approved source	 	1	-	26	TROUT N/A	Pasteurized foods used; prohibited foods not offen	ad		
12	IN OUT	MAC	Food received at proper temperature	+		-			d / Color Additives and Toxic Substances			
14	IN OUT N/A	No	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruction	+		-	27	IN OUT (/A)	Food additives: approved and properly used		_	\Box
17		-				-	28	ÎN QUT N/A	Toxic substances properly identified, stored and us	bei		
	Prevaler	it cont	re improper practices or procedures identified as the n ributing factors of foodborne illness or injury. Public He re control measures to prevent foodborne illness or in	iost ealth	- 1	-			nformance with Approved Procedures			
	merven	uons a	re control measures to prevent foodborne illness or in	ury.			19	IN OUT WA	Compliance with variance/specialized process/HAC	CP		
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Mar	k "X" in box	if num	Good retail practices are preventative measures bered item is not in compliance Mark "X" on ap									\dashv
			Mark X off ap	propriet	E DOX I	OI C	,03 al	10/01 008 =	corrected on-site during inspection R=re	epeat viola	tion	-
omp	liance Stat	us	Safe Food and Water	cos	R	C	ompl	lance Status		CO	S	R
30	Paste	urized	eggs used where required			-	40	<u> </u>	Proper Use of Utensils		_	_
31			from approved source			-	43		s properly stored pment & linens; properly stored, dried, & handled		\dashv	_
32	-		ained for specialized processing methods				45		rgle-service articles: properly stored & used	-	\dashv	
			Food Temperature Control			-	46	Gloves used p		-+	\dashv	\dashv
33	Prope	r coolir	g methods used: adequate equipment for temp. control						Utensils, Equipment and Vending			\dashv
34	Plant	food pr	operly cooked for hot holding				47 ·		-food contact surfaces cleanable,		т	\dashv
35	Appro	ved tha	wing methods used				48	Properly desig	ned, constructed, & used		+	\dashv
36	Them	nomete	s provided and accurate				49	Warewashing:	installed, maintained, & used: test strips		\top	\neg
	T		Food Identification						Physical Facilities			
37	Food	properly	/ labeled: original container				50	Hot & cold wat	ter available adequate pressure			
70			Prevention of Food Contamination		_	Ŀ	51	Plumbing insta	alled, proper backflow devices			
38			nts, & animals not present		_	\vdash	52		ste water properly disposed		\perp	
40			n prevented during food preparation, storage & display nliness			-	53		properly constructed, supplied, & cleaned		\perp	
41	-		properly used & stored		-		54		use properly disposed, facilities maintained		\perp	_
42			s & vegetables			-	56		es installed, maintained, & clean		+	-
								Adequate vent	ilation & lighting, designated areas used			
Туре	of Operat	ion:							License Posted:	M	N	
Discussion with Person-in-Charge:									Follow-Up:	- XX	N	-
			-						· ·	9	Ŋ	
					-				Follow-Up Date:			_]
Sign	ature of Pe	rson	n Charge: Down Myll	_					Date: [- \$-2	1		
Sign	mature of Inspector: Date: 11/8 /7071											
									[[10 [7]	16.		



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



		nt: El Tape				Da	ite: [1/8/2021	Page _	2_ of _2
Ad	dress: 🎵	of Milford	Road			Co	mpliance Achieved:		
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V	Item	T			OBSERVATIONS AND/OR COR				
	Number	Section of Code			Description	on of Violation		D.	ated Corrected or COS
			Kitchen!	I					
25	1,6	11-601-11	Takeria	r- 11	wale of bon	the Steam of the state of the			
-		EL BOTT	LINE	· · · · ·	whe of the man	MINE HERCOIL	rd soiled milk		
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igna	ture of Ins	pector:	1	VVICE					
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Signature of Inspector:

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054



Date: 1

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(603) 420-1730 Page 1 of 2 No. Establishment: Auntic Annes No. of Risk Factor/Intervention Violations Address: 80 premium outlet Blud Time int [:35] Time out 2:06No. of Repeat Risk Factor/Intervention Violations Owner/Permit Holder: Annes Risk Category: **Total Violations** Email: Phone: (603) 424-6665 Inspection Status: Green Yellow Red Inspection Type: Routine Re-inspection Pre-operational Iliness Investigation Complaint Other FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R IN = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation Compliance Status COS R Compliance Status COS R Supervision Protection from Contamination Person in charge present, demonstrates knowledge and INCUT IN DUT N/A NO 15 Food separated and protected performs duties IN DUT N/A Certified Food Protection Manager (IN OUT N/A 16 Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served. Employee Health IN OUT N/A NO 17 reconditioned & unsafe food Management/food employees & conditional employee; TUC(NI) Time / Temperature Control for Safety knowledge, responsibilities and reporting IN DUT Proper use of restriction and exclusion IN OUT N/A(NO) 18 Proper cooking time and temperature (IN DUT Procedures for responding to vomiting and diarrheal events IN OUT NA NO 19 Proper reheating procedures for hot holding Good Hygiene Practices IN OUT N/A NO 20 Proper cooling time and temperatures IN OUT Proper eating, tasting, drinking, or tobacco use 6 21 IN OUT N/A(NO) Proper hot holding temperatures No discharge from eyes, nose, mouth 7 IN OUT 22 IN OUT N/A NO Proper cold holding temperatures Preventing Contamination by Hands IN OUT N/A NO 23 Proper date marking and disposition ₿ IN OUT NO) Hands clean & properly washed IN OUT NA NO 24 Time as a Public Health Control: procedures and records 9 IN OUT N/A NO No bare hand contact with RTE food Consumer Advisory INDUT 10 Adequate handwashing sinks properly supplied & accessible IN TUOMI 25 Consumer advisory provided for raw/undercooked foods Approved Source Highly Susceptible Populations 11 TUQ VII Food obtained from an approved source IN OUT N/A Pasteurized foods used; prohibited foods not offered TN OUT N/A NO 12 Food received at proper temperature Food / Color Additives and Toxic Substances 13 TUCKI Food in good condition, safe & unadulterated IN OUT N/A 27 Food additives: approved and properly used 14 IN OUT WA NO Req. records available: shell stock tags, parasite destruction 28 IN DUT N/A Toxic substances properly identified, stored and used 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. Conformance with Approved Procedures IN OUT NA Compliance with variance/specialized process/HACCP 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 COS =corrected on-site during inspection R=repeat violation Compliance Status COS R Compliance Status COS R Safe Food and Water Proper Use of Utensils 30 Pasteurized eggs used where required 43 In-use utensils properly stored 31 Water & Ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled 32 Variance obtained for specialized processing methods 45 Single-use/single-service articles: properly stored & used Food Temperature Control 46 Gloves used properly 33 Proper cooling methods used: adequate equipment for temp, control Utensils, Equipment and Vending 34 Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable, 35 Approved thawing methods used 48 Properly designed, constructed, & used 36 Thermometers provided and accurate 49 Warewashing: installed, maintained, & used: test strips Food Identification Physical Facilities 37 Food properly labeled; original container 50 Hot & cold water available adequate pressure Prevention of Food Contamination 51 Plumbing installed, proper backflow devices 38 Insects, rodents, & animals not present 52 Sewage & waste water properly disposed 39 Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned 40 Personal cleanliness 54 Garbage & refuse properly disposed, facilities maintained 41 Wiping cloths: properly used & stored 55 Physical facilities installed, maintained, & clean 42 Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used Type of Operation: License Posted: Discussion with Person-in-Charge: Follow-Up: Follow-Up Date: Signature of Person in Charge: Date:



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishme	ni: Auntia Anne	Ś		Date: ((/	4/2021	Page _ Z_ of
Address: e	o premium ou	sticts Blud	,		ce Achieved: /(/ 4	
			TEMPERATURE OBSERVAT	IONS		. 2021
	Item / Location	Temp.	Item / Location	Temp.	· Item / Locat	ion
		OB	SERVATIONS AND/OR CORRECTIVE	/E ACTIONS		
V Item Number	Section of Code		Description of Vic	plation		Dated Corr
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	rson in Charge:	7~~	4		Date:	
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gradure or ms	pector:	1-0			Date: 11/	4/2021



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishment: ر	my bites		Date	te[[4/2] Pa		ge 1 of 2	No. of Risk Factor/Intervention Violations			
1		mium outlet Blud				-	ne out ! 2:00				
		der: Sajal Latka	_		ategory	-		Total Violation			
	ail:		_	Phone		_			19 4		
Ins	pection Type:	Routing Re-inspection Pre-ope				!-					
		FOODBORNE ILLNESS RISI					nvestigation	Complaint Other			
		Circle designated compliance status (IN, OUT, N				DER					
		IN = in compliance OUT= not in compliance NO =				nt nan		in appropriate box for COS and/or R			
	-17	The state of the s			1077 - IIC	r appi	iicapie CO3 -	Corrected on-site K = repeat vioration			
Com	pliance Status	Supervision	cos	R	Con	npliar	nce Status	cc	S R		
1	NOUT	Person in charge present, demonstrates knowledge and	T		 _		5	Protection from Contamination			
,	IN DUT N/A	performs duties	ļ	-	15	-	LOUT N/A NO	Food separated and protected			
2	N JOST N/A	Certified Food Protection Manager			16	_	OUT N/A	Food-contact surfaces cleaned and sanitized			
	6	Employer Health	1		17	IN	OUTNANO	Proper disposition or returned, previously served, reconditioned & unsafe food			
3	D OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature Control for Safety			
4	TUOUT	Proper use of restriction and exclusion			18	IN	OUT N/ANO	Proper cooking time and temperature	T		
5	(IN) DUT	Procedures for responding to vomiting and diarrheal events			19	IN	OUT N/A NO	Proper reheating procedures for hot holding			
_		Good Hygiene Practices	_		20	_	OUT N/A	Proper cooling time and temperatures			
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	<u> </u>	$\perp \perp$	21	_	OUT N/A	Proper hot holding temperatures			
7	IN OUT CAS	No discharge from eyes, nose, mouth		\perp	22	_	OUT N/A NO	Proper cold holding temperatures			
8	IN OUT NO	Preventing Contamination by Hands			23	_	OUT N/A NO	Proper date marking and disposition			
9		Hands clean & properly washed	 	1	24	IN	OUT MA 10	Time as a Public Health Control: procedures and records			
10	IN OUT N/A (IO)	No bare hand contact with RTE food	-	+	- 2.	A		Consumer Advisory			
10	ПОООТ	Approved Source	<u> </u>	1	25		OUT N/A	Consumer advisory provided for raw/undercooked foods			
11	INDUT	Food obtained from an approved source		$\overline{}$	26	- AN	OUT N/A	Highly Susceptible Populations			
12	IN OUT WARD	Food received at proper temperature		+	20	Tan		Pasteurized foods used; prohibited foods not offered			
13	INDUT	Food in good condition, safe & unadulterated		+	27	IN	OUT NA	d / Color Additives and Toxic Substances Food additives: approved and properly used			
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction		+	28	-	OUT N/A	Toxic substances properly identified, stored and used			
	Risk factors a	re improper practices or procedures identified as the mu	nst			حتد		onformance with Approved Procedures			
	Prevalent cont Interventions a	re improper practices or procedures identified as the mo ributing factors of foodborne illness or injury. Public He are control measures to prevent foodborne illness or inju	alth		19	INL	OUT (IA)				
				ESTR A TE				Compliance with variance/specialized process/HACCP			
		Good retail practices are preventative measures t			PRACE						
Mar	k "X" in box if num	bered item is not in compliance Mark "X" on app						corrected on-site during inspection R=repeat violati	on		
`omr	liance Status										
, OIII).	marice status	Safe Food and Water	cos	R	Comp	olianc	e Status	Proper Use of Utensils COS	R		
30	Pasteurized	eggs used where required		\Box	43	Τ.	In-use utensil	Is properly stored			
31	Water & Ice	from approved source			44	\vdash		ipment & linens: properly stored, dried, & handled	+		
32	Variance ob	tained for specialized processing methods			45			ngle-service articles: properly stored & used	+		
		Food Temperature Control	_		46		Gloves used		-		
33	Proper cooli	ng methods used: adequate equipment for temp. control						Utensils, Equipment and Vending			
34	Plant food p	operly cooked for hot holding			47		Food and non	n-food contact surfaces cleanable,			
35		awing methods used			48	<u> </u>	Property design	gned, constructed, & used			
36	Thermomete	rs provided and accurate			49	<u></u>	Warewashing	: installed, maintained, & used; test strips			
37	Ened presed	Food Identification			<u> </u>	1	T	Physical Facilities			
3/	Food properi	y labeled: original container Prevention of Food Contamination			50	├		iter available adequate pressure	\perp		
38	Insects rode	nts, & animals not present		\vdash	51	 	-	alled, proper backflow devices			
39		on prevented during food preparation, storage & display		-	52	_		ste water properly disposed	-		
40	Personal clea				54			properly constructed, supplied, & cleaned fuse properly disposed, facilities maintained	+		
41		s: properly used & stored			55	\vdash		ies installed, maintained, & clean	+-		
42	Washing fruit	s & vegetables			56	\vdash		tilation & lighting, designated areas used	+-		
								31 170 31 31 31 31 31 31 31 31 31 31 31 31 31			
Туре	of Operation:							License Posted:	N_		
Disc	ussion with Pers	son-in-Charge:						Follow-Up: Y	(N)		
		118						Follow-Up Date:			
								, onow-op bate.			
	ature of Person							Date:			
Sign	gnature of Inspector: Date: 11/4/2021										



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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					OBSERVATIONS AND/OR CORRECTIVE AC	CTIONS				
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



	tablishment: 🧸				/4/2 Page 1 of No. of Risk Factor/Intervention Violati					
Ad	dress:436	pus Highway_		Time in		:30	Time out:\\: 57	No. of Repeat Risk Factor/Intervention Vic	olations	~
Ov	vner/Permit Hold	der: Bockleys			Cate			Total Vie	_	12
	nail:		-	Pho				Inspection Status: Green Yellow	Red	40_
Ins	pection Type:	Routine Re-inspection Pre-	operatio			Шпо	no Investigation		Neu	
	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	FOODBORNE ILLNESS R			C A BE		ss Investigation	Complaint Other		
		Circle designated compliance status (IN, OUT								
		IN = in compliance OUT= not in compliance NO		_				in appropriate box for COS and/or R		
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on	npliance Status	S	cos	\$ F	2	Com	pliance Status		cos	
4	INOUT	Supervision Person in charge present, demonstrates knowledge and			-		5	Protection from Contamination		
1		performs duties			_	15	IN OUT WA NO	Food separated and protected		
2	NOUT N/A	Certified Food Protection Manager			4	16	IN OUT N/A	Food-contact surfaces cleaned and sanitized		
		Employee Health				17	IN OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food		
3	Поит	Management/food employees & conditional employee; knowledge, responsibilities and reporting		7	7.			Time / Temperature Control for Safety		
4	(IN)DUT	Proper use of restriction and exclusion			- 	18	IN OUT N/A VO	Proper cooking time and temperature		_
5	INOUT	Procedures for responding to vomiting and diarrheal event	ts	+	-	19	IN OUT N/A 10	Proper reheating procedures for hot holding		+
		Good Hygiene Practices			T	20	IN OUT N/A[NO]	Proper cooling time and temperatures	-	+-
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use			7	21	IN OUT N/A (O)	Proper hot holding temperatures	+	+
7	IN OUT (10)	No discharge from eyes, nose, mouth			7	22	IN OUT N/A NO	Proper cold holding temperatures		+
		Preventing Contamination by Hands			7 [23	IN OUT N/A NO	Proper date marking and disposition	+	+
8	ON TUO'N	Hands dean & properly washed		T		24	IN OUT N/A 10	Time as a Public Health Control: procedures and record	s	\top
9	IN PUT N/A NO	No bare hand contact with RTE food			7 [Consumer Advisory		
10	DUT	Adequate handwashing sinks properly supplied & accessible	le		_] [25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods	T	T
	_	Approved Source] [Highly Susceptible Populations		
11 "		Food obtained from an approved source			4	26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		T
12	LIN OUT N/A VO	Food received at proper temperature			- -			d / Color Additives and Toxic Substances		
13	(N) DUT	Food in good condition, safe & unadulterated		\bot	4	27	IN OUT N/A	Food additives: approved and properly used		L
14	IN OUT NAMO	Req. records available: shell stock tags, parasite destruction			↲⇂	28	T) OUT N/A	Toxic substances properly identified, stored and used		
	Risk factors a Prevalent cont	re improper practices or procedures identified as the tributing factors of foodbome illness or injury. Public i are control measures to prevent foodborne illness or	most				Co	informance with Approved Procedures		
	Interventions a	are control measures to prevent foodborne illness or	injury.			19	IN OUT N/A	Compliance with variance/specialized process/HACCP		
			GOOD I	RETA	IL PR	ACT	ICES		_	
		Good retail practices are preventative measur						and physical objects into foods.		
Mar	k "X" in box if num	bered item is not in compliance Mark "X" on a	appropria	ite bo	x for C	OS a		corrected on-site during inspection R=repeat	violation	7
omr	oliance Status		cos	R	T Ic	omn	lance Status		loos	
		Safe Food and Water	1000	10		- Omp	iance Status	Proper Use of Utensils	cos	R
30	Pasteurized	eggs used where required			1	43	In-use utensil	s properly stored	\top	
31	Water & Ice	from approved source			1	44	Utensils, equi	pment & linens: properly stored, dried, & handled		\vdash
32	Variance ob	tained for specialized processing methods			1	45	Single-use/sir	ngle-service articles: properly stored & used	+-	
		Food Temperature Control] [46	Gloves used p		_	_
33	Proper coolin	ng methods used: adequate equipment for temp. control] [Utensils, Equipment and Vending		
14		roperty cooked for hot holding			ļ	47 ·	Food and non	-food contact surfaces cleanable,		
15		awing methods used		<u> </u>	l L	48	Properly desig	gned, constructed, & used		
6	Thermomete	urs provided and accurate		Ш,	Ļ	49	Warewashing:	installed, maintained, & used: test strips		
		Food Identification						Physical Facilities		
7	Food properl	ly labeled: original container				50	Hot & cold war	ter available adequate pressure		
	1.	Prevention of Food Contamination		· ·		51	Plumbing insta	alled, proper backflow devices		
8		ents, & animals not present			ł ⊢	52	Sewage & was	ste water properly disposed		
9		on prevented during food preparation, storage & display	-		1 -	53	Toilet facilities	properly constructed, supplied, & cleaned		
0	Personal dea		ļ	_	1 —	54		use properly disposed, facilities maintained	\sqcup	
1 2		s: properly used & stored		-		55		ies installed, maintained, & clean		_
	vvasning muli	is & vegetables			5	6	Adequate vent	illation & lighting, designated areas used		
уре	e of Operation:							License Posted:	(X)	
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/10U	Georgia Willi Per	sorriirolalge.						Follow-Up:	Y (1	ועי
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ign	ature of Person	in Charge: AMMA 1	11	IL	,,,,,			Date:		\dashv
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HEALTH DIVISION 432 Daniel Wehster Highway Merrimack NH, 03054 (603) 420-1730



Establishme	nt: Bucklays Boul	cery		Date:	1741202h	Page 2	of 2
Address:	nt: Bucklays Boll 136 DW Higha	Jacy_			14/202		
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nature of Per	rson in Charge:	Villa,	MELY		Date:		
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3C/191-1 # 698



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730





		FOOD ES	STABL	ISHN	ME	ENT	INS	PECTION	REPORT		HAMPS			
E	ىرے:stablishment	ituen bow		Date 1 2/2 Page 1 of _2					tisk Factor/I	ntervention	Violat	ions	4	
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In	spection Type:	Routine Re-inspection Pre-	⊢operatio			filne	ess In	vestigation	Complaint		her			
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		Circle designated compliance status (IN, OU							in appropriate box for	or COS and/o	r R			
		IN = in compliance OUT= not in compliance No	O = not ob	serve	J N	/A = no	ot appl	icable COS =	corrected on-site R	= repeat viola	ation			_
Co	mpliance Status		cos	R	R		noliar	ice Status	-				cos	
		Supervision							Protection from	Contaminat	ion		000	
1	IN OUT	Person in charge present, demonstrates knowledge and performs duties			1	15	5 INOU NA NO		Food separated and protected					T
2	IN DUT N/A	Certified Food Protection Manager			(1	16	IN	OUT N/A	Food-contact surface	s cleaned and :	sanitized			+
		Employee Health				17	IN	OV AN TUO	Proper disposition or reconditioned & unsa	returned, previo	ously served,	\neg		十
3	(IN)OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting		\top					Time / Temperature		Safety		-	+
4	ТИОИТ	Proper use of restriction and exclusion	_	+	1	18	TIN	OUT N/A	Proper cooking time			Т		_
5	IN DUT	Procedures for responding to vomiting and diarrheal ever	and diarrheal events				_	OUT N/A (10)	Proper reheating prod			\dashv		\vdash
		Good Hygiene Practices]	20	IN	OUT N/A (TO	Proper cooling time a	and temperatures		\dashv		+
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use			_	21	IN	OUT N/A (O)	Proper hot holding ter	nperatures				
7	TUO NI	No discharge from eyes, nose, mouth			10	_		OUP N/A NO	Proper cold holding to	mperatures				
8	IN OUT (NO)	Preventing Contamination by Hands			-	23		OUT N/A NO	Proper date marking and disposition Time as a Public Health Control: procedures and records					L
9	IN OUT N/A NO	Hands clean & properly washed No bare hand contact with RTE food		+	-	24	IN	OUTNANO			edures and rec	ords		L
10	INOUT	Adequate handwashing sinks properly supplied & accessi	ible	+	+	25	INI	DUT N/A	Consumer advisory pr			- 1-		_
		DID	1	d	20		YOT NIK	Highly Susceptil			ods		L_	
11	OUT	Food obtained from an approved source			1	26	(1)	OUT N/A	Pasteurized foods use					
12	IN OUT N/ANO	Food received at proper temperature						Foo	d / Color Additives	and Toxic Su	ibstances			
13	INOUT	Food in good condition, safe & unadulterated		 		27	-	OUT(N/A)	Food additives: approv	ed and proper	y used			
14	IN OUT N/A NO	Req. records available; shell stock tags, parasite destruction				28	[N]	OUT N/A	Toxic substances prop					
	Risk factors a Prevalent con	are improper practices or procedures identified as th tributing factors of foodborne illness or injury. Public are control measures to prevent foodborne illness o	e most Health			-			onformance with A	proved Proc	edures			
	Interventions	are control measures to prevent foodborne illness of	r injury.		L	19	IN	DUT (IA)	Compliance with variar	ce/specialized	process/HACCF	2		
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Ma	ırk "X" in box if nun	Good retail practices are preventative measurbered item is not in compliance Mark "X" on		D=roo	2012	letion								
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Con	pliance Status	Safe Food and Water	cos	R		Com	plianc	e Status	Proper Use o	f Theresia		C	OS	R
30	Pasteurized	eggs used where required				43	Т	In-use utensi	Is properly stored	d Utensiis		\neg		_
31	Water & Ice	from approved source				44	\vdash		ipment & linens; proper	y stored, dried,	& handled	-		_
32	Variance of	tained for specialized processing methods				45		Single-use/si	ngle-service articles: pro	perly stored &	used			
		Food Temperature Control				46		Gloves used	properly					
33	_	ing methods used: adequate equipment for temp. control		1-	-	\			Utensils, Equipme		ing			
35	1	roperly cooked for hot holding awing methods used	-	-	(3	48	LX.		n-food contact surfaces			+		
36		ers provided and accurate	-	1		49			gned, constructed, & us : installed, maintained,		ns	+	\dashv	_
		Food Identification							Physical F		r	1		
37	Food proper	ly labeled; original container				50		Hot & cold wa	iter available adequate (
		Prevention of Food Contamination	-	,		51		Plumbing inst	alled, proper backflow d	evices				
38		ants, & animals not present	_			52			ste water properly dispo			_	\dashv	_
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41		s: properly used & stored		\vdash		55	<u> </u>		fuse properly disposed, ties installed, maintained		ined	+	\dashv	\dashv
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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					OBSERVATIONS AND/OR CORRECTIVE A	IMIONG			
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			accessi	ple A	TALL TENES.				
<u>C</u>	44	4-602.12	interior i	td a	nd gastets of intine	nit soile	ed with food deb	ns. IV	4/2/
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		erson in Charge:	zheny x z	251	mg		Date:		
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Signature of Inspector:

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH 03054

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03054



Date: [17

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Merrimack NH, 03054 (603) 420-1730 FOOD ESTABLISHMENT INSPECTION REPORT Establishment: PL Connection Date[1/5/2] Page 1 of 2 No. of Risk Factor/Intervention Violations Address: 400 Miltord Rockd Owner/Permit Holder: PC connection Risk Category: **Total Violations** 185-29 Inspection Status: (Green) Email: Unit 209 PG@ nextine . com Phone: (202 Yellow Red Inspection Type: (Routine) Re-inspection Pre-operational Illness Investigation Complaint Other_ FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R IN = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation Compliance Status COS R Compliance Status cos R Supervision **Protection from Contamination** Person in charge present, demonstrates knowledge and IN OUT IN DUT N/A NO 15 Food separated and protected performs duties IN OUT N/A (IN) OUT N/A Certified Food Protection Manager 16 Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served, IN OUT NAMO **Employee Health** 17 reconditioned & unsafe food Management/food employees & conditional employee; INOUT Time / Temperature Control for Safety knowledge, responsibilities and reporting TUCIN Proper use of restriction and exclusion 18 IN OUT N/A NO Proper cooking time and temperature (IN)DUT Procedures for responding to vomiting and diarrheal events 19 IN OUT N/A NO Proper reheating procedures for hot holding IN OUT N/A NO Proper cooling time and temperatures **Good Hygiene Practices** 20 IN OUT Proper eating, tasting, drinking, or tobacco use 21 IN OUT N/A NO 6 (NO Proper hot holding temperatures IN OUT No discharge from eyes, nose, mouth 22 TN OUT N/A NO Proper cold holding temperatures IN OUT N/A NO **Preventing Contamination by Hands** 23 Proper date marking and disposition (IN)OUT NO Hands clean & properly washed 24 IN OUT WANO Time as a Public Health Control: procedures and records IN OUT N/A NO No bare hand contact with RTE food Consumer Advisory IN OUT IN OUT N/A 10 Adequate handwashing sinks properly supplied & accessible 25 Consumer advisory provided for raw/undercooked foods Approved Source Highly Susceptible Populations 11 II) OUT Food obtained from an approved source IN DUT NA Pasteurized foods used; prohibited foods not offered IN OUT N/A NO 12 Food received at proper temperature Food / Color Additives and Toxic Substances 13 TUO(NI) Food in good condition, safe & unadulterated 27 IN OUT N/A Food additives; approved and properly used IN DUT N/A IN OUT NAMO Req. records available; shell stock tags, parasite destruction 28 Toxic substances properly identified, stored and used 14 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. Conformance with Approved Procedures IN OUT (N/A) Compliance with variance/specialized process/HACCP **GOOD RETAIL PRACTICES** Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. COS =corrected on-site during inspection Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R=repeat violation Compliance Status COS R COS R Compliance Status Safe Food and Water Proper Use of Utensils 30 Pasteurized eggs used where required In-use utensils properly stored 43 31 Water & Ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled 32 45 Variance obtained for specialized processing methods Single-use/single-service articles: properly stored & used Food Temperature Control 46 Gloves used properly 33 Proper cooling methods used: adequate equipment for temp. control Utensils, Equipment and Vending 34 Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable, 35 Approved thawing methods used 48 Property designed, constructed, & used 36 49 Warewashing: installed, maintained, & used: test strips Thermometers provided and accurate Food Identification Physical Facilities 37 Food properly labeled: original container Hot & cold water available adequate pressure Prevention of Food Contamination 51 Plumbing installed, proper backflow devices 38 Insects, rodents, & animals not present 52 Sewage & waste water properly disposed 39 Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned 40 54 Personal cleanliness Garbage & refuse properly disposed, facilities maintained Wiping cloths: properly used & stored 55 41 Physical facilities installed, maintained, & clean 56 42 Washing fruits & vegetables Adequate ventilation & lighting, designated areas used Type of Operation: License Posted: И Discussion with Person-in-Charge: Follow-Up: N Follow-Up Date: Date: L Signature of Person in Charge;



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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