



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Don Ramon</u>	Date: <u>1/3/2020</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>2</u>
Address: <u>6 Whitney street</u>	Time in: <u>12:45</u> Time out: <u>30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Don Ramon Restaurant, Mexican</u>	Risk Category:	Total Violations <u>4</u>
Email:	Phone: <u>(603) 420-8468</u>	Inspection Status: Green <u>Yellow</u> Red
Inspection Type: <u>Routine</u>	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			
1	<u>IN</u> OUT			15	<u>IN</u> OUT N/A NO		
	Person in charge present, demonstrates knowledge and performs duties			16	<u>IN</u> OUT N/A		
2	<u>IN</u> OUT N/A			17	<u>IN</u> OUT N/A NO		
	Certified Food Protection Manager						
Employee Health				Time / Temperature Control for Safety			
3	<u>IN</u> OUT			18	<u>IN</u> OUT N/A <u>NO</u>		
	Management/food employees & conditional employee; knowledge, responsibilities and reporting			19	<u>IN</u> OUT N/A <u>NO</u>		
4	<u>IN</u> OUT			20	<u>IN</u> OUT N/A <u>NO</u>		
	Proper use of restriction and exclusion			21	<u>IN</u> OUT N/A NO		
5	<u>IN</u> OUT			22	<u>IN</u> OUT N/A NO		
	Procedures for responding to vomiting and diarrheal events			23	<u>IN</u> OUT N/A NO		
Good Hygiene Practices				24	<u>IN</u> OUT N/A NO		
6	<u>IN</u> OUT <u>NO</u>						
	Proper eating, tasting, drinking, or tobacco use			Consumer Advisory			
7	<u>IN</u> OUT <u>NO</u>			25	<u>IN</u> OUT N/A		
	No discharge from eyes, nose, mouth						
Preventing Contamination by Hands				Highly Susceptible Populations			
8	<u>IN</u> OUT <u>NO</u>			26	<u>IN</u> OUT N/A		
	Hands clean & properly washed						
9	<u>IN</u> OUT N/A <u>NO</u>			Food / Color Additives and Toxic Substances			
	No bare hand contact with RTE food			27	<u>IN</u> OUT N/A		
10	<u>IN</u> OUT			28	<u>IN</u> OUT N/A		
	Adequate handwashing sinks properly supplied & accessible						
Approved Source				Conformance with Approved Procedures			
11	<u>IN</u> OUT			19	<u>IN</u> OUT N/A		
	Food obtained from an approved source						
12	<u>IN</u> OUT N/A <u>NO</u>			GOOD RETAIL PRACTICES			
	Food received at proper temperature			Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
13	<u>IN</u> OUT			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			
	Food in good condition, safe & unadulterated						
14	<u>IN</u> OUT N/A NO						
	Req. records available: shell stock tags, parasite destruction						

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.

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
	Pasteurized eggs used where required			44	<u>X</u>		
31							
	Water & Ice from approved source			45			
32							
	Variance obtained for specialized processing methods			46			
Food Temperature Control				Utensils, Equipment and Vending			
33				47			
	Proper cooling methods used: adequate equipment for temp. control						
34				48			
	Plant food properly cooked for hot holding						
35				49			
	Approved thawing methods used						
36				Physical Facilities			
	Thermometers provided and accurate			50			
Food Identification				51			
37							
	Food properly labeled: original container			52			
Prevention of Food Contamination				53			
38							
	Insects, rodents, & animals not present			54			
39	<u>X</u>						
	Contamination prevented during food preparation, storage & display			55			
40							
	Personal cleanliness			56			
41							
	Wiping cloths: properly used & stored						
42							
	Washing fruits & vegetables						

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: <u>14 Days</u> <u>Y</u> N
	Follow-Up Date:
Signature of Person in Charge: <u>Serge Huerta</u>	Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>1-3-2020</u>

Date: 11-3-2020



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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Community Hospice House</u>	Date: <u>11/4/2020</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>210 Notch Road</u>	Time in: <u>1:00</u> Time out: <u>3:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Home Health & Hospice Care</u>	Risk Category: <u>0</u>	Total Violations <u>0</u>
Email: <u>Barbara.LaFrance@nhhc.org</u>	Phone: <u>(603) 595-5688</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	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
Supervision			
1	<u>IN</u> OUT		
2	<u>IN</u> OUT N/A		
Employee Health			
3	<u>IN</u> OUT		
4	<u>IN</u> OUT		
5	<u>IN</u> OUT		
Good Hygiene Practices			
6	IN OUT <u>NO</u>		
7	IN OUT <u>NO</u>		
Preventing Contamination by Hands			
8	<u>IN</u> OUT NO		
9	IN OUT N/A <u>NO</u>		
10	<u>IN</u> OUT		
Approved Source			
11	<u>IN</u> OUT		
12	IN OUT N/A <u>NO</u>		
13	<u>IN</u> OUT		
14	IN OUT N/A <u>NO</u>		
<p>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.</p>			

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT N/A NO		
16	<u>IN</u> OUT N/A		
17	IN OUT <u>N/A</u> NO		
Time / Temperature Control for Safety			
18	IN OUT N/A <u>NO</u>		
19	IN OUT N/A <u>NO</u>		
20	IN OUT N/A <u>NO</u>		
21	IN OUT N/A <u>NO</u>		
22	<u>IN</u> OUT N/A NO		
23	<u>IN</u> OUT N/A NO		
24	IN OUT <u>N/A</u> NO		
Consumer Advisory			
25	IN OUT <u>N/A</u>		
Highly Susceptible Populations			
26	<u>IN</u> OUT N/A		
Food / Color Additives and Toxic Substances			
27	IN OUT <u>N/A</u>		
28	<u>IN</u> OUT N/A		
Conformance with Approved Procedures			
19	IN OUT <u>N/A</u>		

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

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

Type of Operation: <u>Charitable Organization</u>	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge: <u>[Signature]</u>	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date: <u>11/6/2020</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>11-6-2020</u>

Date: 11-6-7020

42/210



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Kelli Wright - Just Wright by kelli	Date: 11-9-2020	Page 1 of 2	No. of Risk Factor/Intervention Violations 0
Address: 149 Torrey Hill Road	Time in: 1:00	Time out: 1:30	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: Kelli Wright	Risk Category: C	Total Violations 0	
Email: Justwrightbykelli@gmail.com	Phone: (603) 424-8442	Inspection Status: Green Yellow Red	
Inspection Type: Routine	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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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
Supervision			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	IN OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			
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.			

Compliance Status		COS	R
Protection from Contamination			
15	IN OUT N/A NO		
Food separated and protected			
16	IN OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT N/A NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT N/A NO		
Proper cooking time and temperature			
19	IN OUT N/A NO		
Proper reheating procedures for hot holding			
20	IN OUT N/A NO		
Proper cooling time and temperatures			
21	IN OUT N/A NO		
Proper hot holding temperatures			
22	IN OUT N/A NO		
Proper cold holding temperatures			
23	IN OUT N/A NO		
Proper date marking and disposition			
24	IN OUT N/A NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT N/A		
Food additives: approved and properly used			
28	IN OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	IN OUT N/A		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

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

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Safe Food and Water			
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Contamination prevented during food preparation, storage & display			
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Personal cleanliness			
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Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
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In-use utensils properly stored			
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Utensils, equipment & linens: properly stored, dried, & handled			
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Single-use/single-service articles: properly stored & used			
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Gloves used properly			
Utensils, Equipment and Vending			
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Food and non-food contact surfaces cleanable,			
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Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation: Homestead	License Posted: Y N
Discussion with Person-in-Charge:	Follow-Up: Y N
Signature of Person in Charge: <i>Kelli Wright</i>	Follow-Up Date: 11/9/2020
Signature of Inspector: <i>[Signature]</i>	Date: 11-9-2020

4-9-2020