



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>601091</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/31/18</u>
Establishment type: <u>Bedford Road</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:00</u>
Address: <u>67 Bedford Rd</u>	Total violations	Time out: <u>10:00</u>
Permit Holder <u>Bedford Road Baptist</u>	Capacity	Telephone #
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

		COS	R	V
Proper Use of Utensils				
41	In-use utensils properly stored			C
42	Utensils, equipment & linens: properly stored, dried, & handled			C
43	Single-use/single-service articles: properly stored & used			P/C
44	Gloves used properly			C
Utensils, Equipment and Vending				
45	Food and non-food contact surfaces cleanable, Properly designed, constructed, & used			P/Pf/C
46	Warewashing: installed, maintained, & used: test strips			Pf/C
47	Non-food contact surfaces clean			C
Physical Facilities				
48	Hot & cold water available adequate pressure			Pf
49	Plumbing installed, proper backflow devices			P/Pf/C
50	Sewage & waste water properly disposed			P/Pf/C
51	Toilet facilities properly constructed, supplied, & cleaned			Pf/C
52	Garbage & refuse properly disposed, facilities maintained			C
53	Physical facilities installed, maintained, & clean			P/Pf/C
54	Adequate ventilation & lighting, designated areas used			C
Person in Charge (signature) <u>Ivan Keagala</u> Date: <u>10/31/18</u> License Posted <input checked="" type="radio"/> Y <input type="radio"/> N (circle one)				
Inspector (signature) <u>Ivan Keagala</u> Follow up: YES <input checked="" type="radio"/> NO (circle one) Follow up Date:				



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>1101056-2</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/31/18</u>
Establishment type: <u>Rapid Re-Fill</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:30</u>
Address: <u>1 Peachtree Lane</u>	Total violations	Time out: _____
Permit Holder <u>MPE Corp.</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

Good Retail Practices

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

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

Potentially Hazardous Food Time/Temperature

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

Consumer Advisory

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

Highly Susceptible Populations

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

Chemical

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

Conformance with Approved Procedures

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

Good Retail Practices

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

Person in Charge (signature) Ivan Kwagala Date: 10/31/18 License Posted ☒ Y ☐ N (circle one)

Inspector (signature) _____ Follow up: YES NO (circle one) Follow up Date: _____

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730 ♣ Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

401056-2

Est. #

Establishment name:

Rapid ReFit

Date: 10/31/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Milk / walk-in	38	Chicken wrap	40		
Potato Fries / Freezer	3	Yogurt	40		
Turkey sandwich	40				
Tuna	40				
Burrito eggs	41				
Burrito pork	41				
Tuna sub	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Person in charge: (signature)

СВЕТУ

Date 10/31/18

Inspector

Ivan Kwagala

Date 10/31/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>301003-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/31/18</u>
Establishment type: <u>Shaw's</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:30</u>
Address: <u>7 Continental</u>	Total violations	Time out: <u>12:30</u>
Permit Holder <u>Shaw's</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature) <u>Mike Risitano</u>	Date: <u>10/31/18</u>	License Posted <input checked="" type="radio"/> Y <input type="radio"/> N (circle one)
Inspector (signature) <u>Ivan Kwagula</u>	Follow up: YES NO (circle one) Follow up Date:	



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Yellow

Est. # Establishment name: Shaw's Date: 10/31/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Ham / Deli	38	Milk /	40		
Fried chicken / Deli	38	Yogurt	40		
Roast beef / Deli	37	Spinach / produce	41		
Strawberries / produce	39	Soup / Deli	169		
Chicken / meat	40	Chicken / Deli	140		
Turkey / meat	40				
Sausage / meat	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
8	6-301.12 - No Hand drying provision at hand sink in produce
14	Metal pans on dish shelving dirty with food residue in Deli.
26	Chemical spray bottles stored on food prep table next to foods in bakery and produce prep area. Remain Removed
34	No thermometer provided in milk cooler by yogurt cold unit.
43	Single-use items stored on shelving without a protective covers.
45	Food prep sink in produce not sealed properly. Please pre apply caulking on sinks that need caulking.
46	3 vat sink in store dirty except 2 vat sink in sea food.
47	Areas under cooler doors in for cheese and cakes dirty. Cabinet under sprinkler shelving dirty with food residue. Fan guards in meat cooler dirty with debris. Lower shelving under jerky dirty with dust.
53	Floors under cook-line in deli, 3 vat sink in produce dirty. Ceiling vents dirty with debris above bakery prep table.

Person in charge: (signature)

Mike Britano

Date

10/31/18

Inspector

Ivan Kwagala

Date

10/31/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License # <u>30/003-2</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/31/18</u>
Establishment type: <u>Sweet Ginger</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:30</u>
Address: <u>605 Bobson Way Unit R-1</u>	Total violations	Time out: <u>1:30</u>
Permit Holder <u>KODA</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

Good Retail Practices

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

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

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

Person in Charge (signature) RUNGWAPA OTERO Date: 10/31/18 License Posted Y N (circle one)

Inspector (signature) Ivan Kwagala

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

yellow

Est. #	Establishment name:	TEMPERATURE OBSERVATIONS				Date:
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.	
Spinach / Reachin	38					
Spring roll	40					
Rice / rice cooker	137					
Egg rolls / fryer	179					
Green beans / stove	169					
Chicken / walk	40					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
26	Chemicals stored next food products.
33	Be Foods in containers not labeled. Note: discussed with manager about putting a common name on bulk containers
42	Plastic pans wet stacked above dish machine in warewash.
45	Chest freezer in both storage not easily-moveable or elevated 6 inches off floor to access cleaning.
46	Dish machine interior dirty with soil build-up.
47	Ice machine plate dirty with buildup. Microwave dirty with food debris. Gasket on Reach-in cooler by walk-in dirty. Vent hood dirty with grease and debris.
50	Drain lines and icebin in bar area not air gapped.
53	Floor and equipment in kitchen dirty with food waste. Base board missing in ware wash. Floor dirty in food storages and under bar equipment.
54	Inadequate lighting in kitchen and warewash.
21	No date marking provided on food in walk-in cooler and reach-in cooler

Person in charge: (signature) RUNGAAA OTERO	Date 10/31/18
Inspector Ivan Kwagala	Date 10/31/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>SP-41008</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/30/18</u>
Establishment type: <u>Buckley's Great Steak</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>1:30</u>
Address: <u>438 Daniel Webster Highway</u>	Total violations	Time out: <u>3:00</u>
Permit Holder <u>Buckley's Great Steak</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

Good Retail Practices

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

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

Potentially Hazardous Food Time/Temperature

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

Consumer Advisory

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

Highly Susceptible Populations

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

Chemical

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

Conformance with Approved Procedures

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

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

Proper Use of Utensils

Compliance status	COS	R	V
41 <input checked="" type="radio"/> IN <input type="radio"/> OUT In-use utensils properly stored			C
42 <input checked="" type="radio"/> IN <input type="radio"/> OUT Utensils, equipment & linens: properly stored, dried, & handled			C
43 <input checked="" type="radio"/> IN <input type="radio"/> OUT Single-use/single-service articles: properly stored & used			Pf/C
44 <input checked="" type="radio"/> IN <input type="radio"/> OUT Gloves used properly			C

Utensils, Equipment and Vending

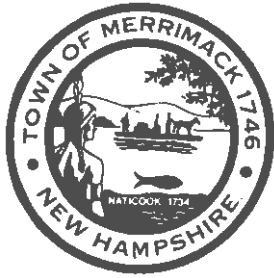
Compliance status	COS	R	V
45 <input checked="" type="radio"/> IN <input type="radio"/> OUT Food and non-food contact surfaces cleanable, properly designed, constructed, & used			P/Pf/C
46 <input checked="" type="radio"/> IN <input type="radio"/> OUT Warewashing: installed, maintained, & used: test strips			Pf/C
47 <input checked="" type="radio"/> IN <input type="radio"/> OUT Non-food contact surfaces clean			C

Physical Facilities

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

CHARLIE DICICCI CH
Person in Charge (signature) Date: 10/30/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala
Inspector (signature) Follow up: YES ☒ NO ☐ (circle one) Follow up Date:



Town of Merrimack, New Hampshire 03054

MERRIMACK FIRE RESCUE
432 D.W. Highway, Merrimack, NH 03054

603-420-1730
Fax 603-424-0603

Division: Code Enforcement & Building - Health

INSPECTION REPORT

Establishment	<u>Village Eatry</u>	Address	<u>583 Daniel Webster</u>	Tax Map	<u>Highway Unit 3</u>
Inspector	<u>Ivan Kwagala</u>	Date	<u>10/30/18</u>	Time In	<u>1:00</u>
				Time Out	<u>1:30</u>
Type of Inspection	<u>Pre-open</u>	Reason for Inspection	<u>Pre-open</u>		
Owner	<u>VICTORIA LEE</u>	Person Contacted		Position	<u>Owner</u>

- * Caulking need at 3 vat sink and prep sink.
- x Hole above walk-in cooler.
- x Food thermometer (digital)

Copy Received By:

Victoria Lee

Inspector

Ivan Kwagala



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Green
Yellow

Establishment/License # <u>401054-3</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/30/18</u>
Establishment type: <u>McDonalds</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:00pm</u>
Address: <u>JBK Management</u>	Total violations	Time out: <u>1:00pm</u>
Permit Holder <u>9 Dobson way</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOOD-BORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature) Beth Moore Buxman

Date: 10/30/18 License Posted ☒ N (circle one)

Inspector (signature) Ivan Kwagala

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 * Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Green

Yellow

Est. # Establishment name: McDonald Date: 10/30/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Letture / Reach-in	41	Fries / Fryer	200		
Caesar / Reach-in	40	Nuggets / Hot hold	138		
Nuggets / walk-in	38	Tenders / Hot hold	135		
Ham / walk-in	39				
Eggs / Reach-in	39				
Ham burger patties	169				
Ham burger patties	170				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
14	Plastic pans dirty with sticker residues. Scoops and spoons dirty under prep table by fryers.
37	Ice Tea urns not covered to protect tea from contamination.
43	Single-use cups and lids stored directly on floor by office.
45	3 vat sink caulking in poor condition. Note: please apply new caulking to sink.
47	Area around nozzles on shake machine dirty with old shake splash by drive-thru window.
53	Floor under fryers and grill dirty with food residue. Floor in kitchen area greasy.

Person in charge: (signature) Beth Moore Beehew

Date 10/30/18

Inspector Juan Kweyala

Date 10/30/18

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 ♣ Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Green

40/076-09

Est. #

Establishment name:

D'Angelo

Date: _____

10/30/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Ham / marker	40	lobster / walk-in-cooler	38		
tomatoes / marker	41	Rice / walk-in cooler	37		
Chicken / marker	42	chicken soup	139		
Tuna / marker	21				
Chicken / Reach-in	40				
steak / grill	200				
Chicken / walk-in	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Person in charge: (signature)

Sean Hogan



Date _____

10/30/18

Inspector

Ivan Kwagala

Date

10/30/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License # <u>SD-3/125</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/25/18</u>
Establishment type: <u>Mobil</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:00</u>
Address: <u>468 Daniel Webster Highway</u>	Total violations	Time out: <u>12:30</u>
Permit Holder <u>DW Highway</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature) SALIM AWAD
Evan Kwagala

Date: 10/25/18 License Posted ☒ N (circle one)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

yellow

50-31125

Est. #	Establishment name: <u>Mobi</u>				Date: <u>10/25/18</u>
TEMPERATURE OBSERVATIONS					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Chicken / Refrigerator	39	Tuna sandwich	50		
Hotdog / Refrigerator	40	Turkey sandwich	51		
Wages / Hot hold	109	Hamburger	50		
Chicken tenders	120	Cheese burger	49		
Chicken Breast	139				
Hot dogs / warmer	158				
Rolls / warmer	158				
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item #					
19	Chicken tenders ^{and} wages and held between 109-120 degrees in hot hold unit by cashier. (Discarded)				
20	Tuna sandwich, cheese burger, Hamburger and other products held between 5 49-50 degrees. (Discarded). Note: manager called someone to look at the cold unit.				
26	7-201.11 - Chemical spray bottle stored on food prep table. Removed.				
35	3-302.12 - Sugar in bulk container not labeled with a common name.				
45	4-402.12 - 3 vat sink not properly sealed to wall.				
47	Exterior of microwave and refrigerator handles dirty with old flour residue in food prep area.				
50	No Air gap provided on black ^{tin} drain under hand sink located in beverage station. (corrected)				
53	Base board under 3 vat sink m separating from wall. Floor under single-use item shelving dirty. Two ceiling tiles missing above single-use cup in storage.				
Person in charge: (signature) <u>[Signature]</u>				Date <u>10/25/18</u>	
Inspector <u>Ivan Kwagala</u>				Date <u>10/25/18</u>	



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>5041005</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/25/18</u>
Establishment type: <u>A-L Prime</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:30</u>
Address: <u>426 Daniel Webster Highway</u>	Total violations	Time out: <u>1:00 pm</u>
Permit Holder <u>Elyas and Son In</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

Person in Charge (signature)

Date: 10/25/18 License Posted Y ☒ N (circle one)

Ivan Kwagala

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Yellow

Establishment/License # 5D-4/003	No. of Risk Factor/Intervention Violations	DATE 10/25/18
Establishment type: D.W. Diner	No. of Repeat Risk Factor/Intervention Violations	Time in: 11:00
Address: 416 Daniel Webster Highway unit A	Total violations	Time out: 2:10
Permit Holder SVK DW	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation

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

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

STAMATION KATIKIS
Person in Charge (signature) *[Signature]* Date: **10/25/18** License Posted **Y** **N** (circle one)
Inspector (signature) *Ivan Kwagala*
Follow up: **YES** **NO** (circle one) Follow up Date: **11/14/18**



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>40-4/005-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/24/18</u>
Establishment type: <u>Don Ramon</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:00</u>
Address: <u>6 Whitney Street</u>	Total violations	Time out: <u>12:10</u>
Permit Holder <u>Don Ramon</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

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

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

Person in Charge (signature) <u>Samuel</u>	Date: <u>10/24/18</u> License Posted <input checked="" type="radio"/> Y <input type="radio"/> N (circle one)
Inspector (signature) <u>Ivan Kwagala</u>	Follow up: YES NO (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

GREEN

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #	Establishment name:	Date:			
	Don Ramon	10/24/18			
TEMPERATURE OBSERVATIONS					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Beans/walk-in	38	Chicken / stove	177		
Salsa / walk-in	39	Chicken / Hot hold	150		
Lettuce / marker-table	42	Beans / Hot hold	158		
Chicken / walk-in	40	Beef / Hot hold	138		
Tomatoes / marker	43				
Buacamole / marker	43				
salsa / Refrigerator	40				
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item #					
35	3-602-11 - Salt in Bulk container not labeled. labeled				
39	Couple of wiping cloths stored while wet on prep table. Note: discussed with manager about proper storage for cloths.				
42	4-901-11 - Couple OF insert pans wet stacked on dish shelf.				
45	Prep sink and 3 vat not properly sealed to wall or easily moved movable to access cleaning.				
53	Exit door not vermin proof.				
Person in charge: (signature) Samez Rinc				Date 10/24/18	
Inspector Ivan Kwidala				Date 10/24/18	



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

GROEN

Establishment/License # <u>3B 1261</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/24/16</u>
Establishment type: <u>Wasserman Park</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>13:30</u>
Address: <u>116 Naticook Road</u>	Total violations	Time out: <u>12:30</u>
Permit Holder <u>Town of Merrimack</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

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

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

Person in Charge (signature)
Ivan Kevogala

Date: 10/24/16 License Posted ☒ N (circle one)

Inspector (signature)

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

47. Microwave dirty.



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Green

Establishment/License # <u>7E 1054 -1</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/24/18</u>
Establishment type: <u>Rapid Fill</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:00</u>
Address: <u>715 Daniel Webster Highway</u>	Total violations	Time out: <u>10:30</u>
Permit Holder <u>MPG Corp.</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

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

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

Shana McPartly Johnson
Person in Charge (signature)

Date: 10/24/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala
Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

7E 1054-1

Est. # Establishment name: Rapid Fill Date: 10/24/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Milk/walk-in cooler	38				
Hot dog/walk-in cooler	39				
Hot dog/warmer	120	- still see reheating			
Chicken sandwich	40				
Cheese Burger	39				
Turkey Sandwich	40				
Yogurt/cooler	39				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
45	Hand-sinks and 3 vat sink not properly sealed to wall. Note: discussed with person-in-charge to apply caulking to sink. (4-402.12)
50	3-402.11 - No Backflow prevention on line connected to mop sink.
53	Floor under mop sink in poor repair. Light visible at the bottom of exit door. please put door sweep to prevent the entry of pes insects, rodents and other animals.

Person in charge: (signature) Shana McCarty Johnson

Inspector Ivan Kwagala

Date 10/24/18

Date 10/24/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

yellow

Establishment/License # <u>410108a</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/23/18</u>
Establishment type: <u>Merrimack Cinemas</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>2:00</u>
Address: <u>11 Executive Park Drive</u>	Total violations	Time out: <u>3:00</u>
Permit Holder <u>Zyacor Entertainment</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

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

Person in Charge (signature)

Date: 10/23/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

1/01/06W

Est. # 401068 Establishment name: Cinemagic Date: 10/23/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Hot dog / cooler	40				
Chicken wings	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
26 14	Scoop for ice stored on dusty ice machine top. (Removed)
26	Chemical bottles on wooden prep table with out a common name. Note: Discussed with manager about providing name.
35	Food in bulk contin containers not labeled with a common name.
47	Pop corn machine on the left side of the service area* dirty with grease build-up. Interior of ice machine dirty with mold-like substance. Counter by red ice machine dirty (cleaned).
53	Base board by Bag-in-box loose from wall. Boxes stored directly on floor. (removed). Floor by pop corn machine dirty with food crumbs. Broom not hung and stored on floor.

Person in charge: (signature)

Aliya Follans

Date

10/23/18

Inspector

Ivan Kwagala

Date

10/23/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>20/041-7</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/23/18</u>
Establishment type: <u>YMCA</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:30</u>
Address: <u>6 Henry Clay Drive</u>	Total violations	Time out: <u>1:40</u>
Permit Holder <u>YMCA of Greater</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

Good Retail Practices

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

Person in Charge (signature) Eliabeth Wilmer Date: 10/23/18 License Posted ☒ Y ☐ N (circle one)

Inspector (signature) Ivan Kwagala Follow up: YES ☒ NO (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

X6/Kow

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE <u>10/23/18</u>
Establishment type: <u>Punkin Donuts</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:40</u>
Address: <u>308 P.W. Highway</u>	Total violations	Time out: <u>10:35</u>
Permit Holder	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature) Ivan Kwagala Date: 10-23-18 License Posted Y ☒ N ☐ (circle one)

Inspector (signature) Ivan Kwagala

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Yellow

Est. # Establishment name: Donkin Donuts Date: 10/23/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Eggs / walk-in cooler	38				
Milk / walk-in cooler	37				
Hash brown / cooler	40				
Sausage / maker table	38				
Bologna / maker table	37				
Eggs / oven	192				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
26	7-201-11 - Chemical spray bottle stored above sugar in container by hand sink.
36	Observed food flies by donut rack in service area. Note: discussed with manager about cleaning food-contact surfaces from sugar to prevent attracting fire flies.
37	3-305-11. Pumpkin muffin flour in boxes not protected from contamination under prep table by exit door. covered
45	Hand sink and 3 vat sink not sealed properly to wall.
53	Couple of ceiling tiles missing above soft drink shelving. Floor tiles under 3 vat sink coming off floor. floor and ice machine and coffee machine equipment dirty
54	Inadequate walk-in freezer dirty with ice build-up.
54	Inadequate lighting by walk-in freezer.

Person in charge: (signature) Chris Dault

Date 10/23/18

Inspector Ivan Kwagala

Date 10/23/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>50-31107</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/18/18</u>
Establishment type: <u>Dunkin' Donuts</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:45</u>
Address: <u>514 Daniel Webster High</u>	Total violations	Time out: <u>10:55</u>
Permit Holder <u>Merrimack Donuts</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 10/18/18 License Posted ☒ N (circle one)

Ivan Kwagala

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 50-3/107		Establishment name: Dunkin		Date:	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Sausage / Hot hold	145				
Eggs / Hot hold	145				
Potatoes waffles /	165				
Eggs / Reach-in	40				
Milk / Reach-in	39				
Milk / Walk-in cooler	39				
Potatoes / Refrigerator	38				
Eggs / Refrigerator	40				
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item #					
37	Boxes of 3-305.12 - Coffee, vanilla chai, Mint chocolate stored directly on floor in storage next walk-in cooler				
39	3-304.14 - Kipping cloth stored wet on food prep table by coffee machine.				
42	4-401.11 - Plastic pan wet stacked on shelving above 3 vat sink				
43	Single-use trays, cups and bakery boxes in boxes stored directly on floor.				
45	4-501.12 - Cutting board on marker table by ovens stored scored. 4-402.12 - 3 vat sink and hand sink in warewash not properly sealed to wall. Please apply caulking. Areas around hand sink faucets in poor repair in service area.				
47	Gasket on reach-in door dirty with black-like substance. Ice machine plate dirty with build-up.				
49	5-202.13 - Air gap not provided drain lines by walk-in cooler.				
53	Floor dirty under ovens, ice machine and under stairs to storage. Base tile next to ice machine separating from wall. Light visible on exit door by warewash.				
Person in charge: (signature) <i>[Signature]</i>				Date 10/18/16	
Inspector Ivan Kwagala				Date	

54. Lights out by exit door ^{and} above stairs. Observed personal ~~etc~~ drinks stored on food prep table by refrigerator in warewash area.



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License # <u>201506</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/18/18</u>
Establishment type: <u>pc connection</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:20</u>
Address: <u>730 W. Milford road</u>	Total violations	Time out: <u>1:20</u>
Permit Holder <u>Nex Dine</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)

Raymond E. Burt

Date: 10/18/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 * Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #20/006 Establishment name: PC Connection Date: 10/18/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Hamburger / hot hold	155	Rice / walk-in	38		
Mash potatoes / Hot	150	Coleslaw / walk-in	39		
Cut Broccoli / Hot	130	Turkey / refrigerator	40		
Potatoes / Hot hold	120				
Lettuce / salad bar	46				
Potato salad /	42				
Chicken salad / bar	48				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
19	Cut broccoli and potatoes held a between 120-130° discarded.
20	Lettuce, chicken salad and cut tomatoes held between 46-48° - discarded.
14	Observed pans (plastic) with sticker residue.
38	2-303.11 - employees wearing a watch. Removed
42	Met pan wet stacked above 3 vat sink (4-901.11)
45	Paint peeling on bottom shelving inside cabinet under yellow coffee urns. 4-402.12 - Chest freezer not elevated 6 inches off floor.
47	4-602.13 - Fan guard in walk-in cooler dirty with debris.
53	Kill behind food prep sink dirty. Two tiles under silver chest freezer missing.
37	3-305.12 - Frosted flakes in box stored directly on floor.

Person in charge: (signature)

Ryan E. Grant

Date 10/18/18

Inspector Ivan Kwagala

Date 10/18/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>40/G56-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/15/18</u>
Establishment type: <u>Burger King</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>2:00</u>
Address: <u>2 Amherst</u>	Total violations	Time out: <u>3:30</u>
Permit Holder <u>Northwest Food</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature) Ivan Kwagala Date: 10/15/18 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 * Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Green

Est. #401056 Establishment name: *Burger King*

Date: *10/18/18*

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
<i>Bologna / cold unit</i>	<i>49</i>	<i>Chicken / Fryer</i>	<i>168</i>		
<i>Lettuce / cold unit</i>	<i>57</i>	<i>Fries / Fryer</i>	<i>165</i>		
<i>Tomatoes / cold unit</i>	<i>43</i>				
<i>Lettuce / walk-in</i>	<i>46</i>				
<i>Chicken / walk-in</i>	<i>38</i>				
<i>Cut tomatoes / walk-in</i>	<i>38</i>				
<i>Chicken patty / Hot</i>	<i>140</i>				
<i>Nuggets / Hot</i>	<i>138</i>				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
<i>14</i>	<i>Scoop above 3 vat sink dirty. 4-602.11</i>
<i>20</i>	<i>3-501.16 - lettuce and Bologna held between 49-57°</i>
	<i>- discarded -</i>
<i>42</i>	<i>4-901.11 - Klot stacking of pans. in single-use item storage.</i>
<i>43</i>	<i>Single-use items in boxes stored directly on floor in storage of single-use items. Sing to go boxes to</i>
<i>45</i>	<i>coverd while stored.</i>
<i>45</i>	<i>4-402.12 - caulking at 3 vat sink coming off.</i>
<i>47</i>	<i>Vent hood dirty with heavy grease above oven. Interior of ice machine dirty with black like substance.</i>
	<i>Exterior of shake machine nozzle dirty with build-up (4-601.11-13)</i>
<i>50</i>	<i>5-401.11 - Air gap not provided at drain lines behind ice machine.</i>
<i>53</i>	<i>Floor und cook-line dirty with crumbs. Floor in storage dirty with empty boxes. Grout missing between tiles throughout kitchen. Ceiling, vents dirty with debris.</i>
Person in charge: (signature)	<i>Maria Valero Mejia</i>
Inspector	<i>Ivan Kwagala</i>
Date	<i>10/18/18</i>
Date	<i>10/18/18</i>

Ceiling tiles dirty with debris above hot and cold hold unit.

54 6-501.110 - Cell phone store on food prep area.

603 420 1734



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License # <u>Lip-41604</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/17/18</u>
Establishment type: <u>common man</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:55</u>
Address: <u>Common man Merrimack</u>	Total violations	Time out: <u>2:00</u>
Permit Holder <u>304 Daniel Hill</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

Good Retail Practices

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

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

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

Michael Hill Kitchen Manager

Person in Charge (signature)

Date: 10/17/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Yellow

Est. # 424/004 Establishment name: common man Date: 10/17/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Milk / Reach-in cooler	37	lobster soup / hot hold	135		
Salad / maker table	40	Pot roast / stove	165		
Eggs / Reach-in-cooler	40	Meat / walk-in	41		
Cut tomatoes / maker	40				
Sausage / maker table	53				
Potato salad / Reach-in	41				
Sausage / walk-in	40				
Spinach / walk-in	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
7	3-301-11 - Bare hand contact with on sausages by the cook. Note: discussed with cook about using gloves on ready-to-eat foods.
11	3-101-11 - Observed moldy strawberries in containers located in walk-in cooler and refrigerator - Discarded
20	Sausages held at 53 deg degrees - Discarded.
26	Chemical stored above reach-in coolers by stairs - Removed
42	4-901-11 - Metal and plastic pans wet stacked on dish shelving - sent to wash.
45	4-501-12 - Cutting boards throughout kitchen scored. Note: discussed with cook about replacing them. Shelving in walk-in cooler rusty.
53	Base board missing in kitchen area. Light visible on exit door. Note: Door need to be vermin proof. Floor under equipment dirty.
54	Light out in vent hood - Note: Light ^{ing} in food prep areas is required to be 50 foot candles.

Person in charge: (signature)

[Signature]

Date

10/17/18

Inspector

Ivan Kwagala *[Signature]*

Date

10/17/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

X6/106

Establishment/License # <u>7E 1047</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/17/18</u>
Establishment type: <u>Spartan pizza</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:20</u>
Address: <u>733 Daniel Webster Highway</u>	Total violations	Time out: <u>12:40</u>
Permit Holder <u>Mikes Pizza place</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

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

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

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Michael K. Munson
Person in Charge (signature)

Date: 10/17/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala *Kwagala*
Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Yellow

Est. # 7E/047 Establishment name: Spartan Pizzeria Date: 10/17/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Mushroom / Reach-in	40				
Salad / Refrigerator	40				
Spaghetti / Reach-in	40				
Cut onion / marker-label	42				
Meatball	37				
Beef / grill	168				
Fried chicken / Basket	200				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
14	4-602-11 - Slicers, dirty with old food residue. Note: discussed with manager about cross contamination due to dirty slicer.
26	7-201-11 - Chemical spray bottles stored on food prep table next to breads. Removed to prevent chemical hazard.
21	3-501-17 - No date marking provided on foods in reach-in coolers, and refrigerators. Note: discussed with manager about growth of listeria due to storing foods (ready-to-eat) over 7 days.
45	4-402-12 - 3 vat sinks and hand sink not properly sealed to wall. Paper board used as liner under prep tables. Cutting boards scored - discarded
47	Can opener dirty. Mixer dirty with food residue. Crates used as shelving in warewash.
53	Base board missing in mop sink station. Ceiling tiles missing above pizza roller in storage. Wall under stairs damaged. Floor under equipment throughout dirty with food crumbs, debris and dust. 2 Ceiling tiles dirty with stains about slicer.

Person in charge: (signature) [Signature]

Date

Inspector Ivan Kwagala

Date 10/17/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Yellow

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>7E 1030-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/17/18</u>
Establishment type: <u>7-eleven</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:10</u>
Address: <u>78 Daniel Webster Highway</u>	Total violations	Time out: <u>11:20</u>
Permit Holder <u>St. Kyriolos Inc.</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

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

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

Safe Food and Water

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

Food Temperature Control

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

Food Identification

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

Prevention of Food Contamination

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

Proper Use of Utensils

	COS	R	V
41 In-use utensils properly stored			C
42 Utensils, equipment & linens: properly stored, dried, & handled			C
43 <input checked="" type="checkbox"/> Single-use/single-service articles: properly stored & used			P/C
44 Gloves used properly			C

Utensils, Equipment and Vending

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

Physical Facilities

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

Person in Charge (signature) Brian Blackwelder B. Blackwelder Date: 10/16/18 License Posted ☒ Y ☐ N (circle one)

Inspector (signature) Ivan Kwagala

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Yellow

Est. # 7E

Establishment name:

7-610606

Date: 10/17/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Potato Wages / Hold	140	Egg rolls / Reach-in	40		
Nuggets / Hot hold	140	Sausage / Hot hold	140		
Pizza / Hot hold	138				
Tomatoes / cold unit	42				
Turkey sub / Display	43				
Milk / walk-in	40				
Yogurt / Display	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
6	2-301.14 - Observed employee putting on gloves without washing hands after handling money. Note: discussed with manager about when to wash hands. - corrected.
8	6-301.11 to 12 - No Handwashing Cleanser and drying provision at hand sink located on sales floor. Note: Cleanser and towel provided
11	3-201.11 - Pears in display in poor condition - Removed
43	4-903.11 - Single-use cups stored directly on floor under 3 vat sink. Note: discussed with manager about proper storage for single-use
51	6-501.19 - Observed restroom door left open without self closure.
53	Floors under hot hold and mixer drink machines dirty.
54	Light out in walk-in cooler. Note: discussed with manager about placing light.

Person in charge: (signature) B. Blachut

Date 10/17/18

Inspector Ivan Kwagala

Date 10/17/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>6E-1/051</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/17/18</u>
Establishment type: <u>Walgreens</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:30</u>
Address: <u>615 Daniel Webster Highway</u>	Total violations	Time out: <u>10:00</u>
Permit Holder <u>Walgreen</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

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

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

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

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

Person in Charge (signature) John Stejskal Date: 10/17/18 License Posted ☒ N (circle one)

Inspector (signature) Ivan Kwagala Follow up: YES ☒ NO (circle one) Follow up Date:

Temperatures
Milk 40° 3 Eggs 40.5 Ham 40
Yogurt 40° 4 Bacon 38 Bologna 40
1/53 - Light visible on exit door to storage



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>2B/344-2-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/16/18</u>
Establishment type: <u>community Hospice</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>2:09</u>
Address: <u>210 Naticonic Rd</u>	Total violations	Time out: <u>2:39</u>
Permit Holder <u>HC</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Erin Vaillancourt	Date: <u>10/16/18</u>	License Posted <input checked="" type="radio"/> N (circle one)
Person in Charge (signature)		
Ivan Kwagala		
Inspector (signature)		
Follow up: YES NO (circle one) Follow up Date:		

Meat ball 40
Milk 40
Mash potatoes 40



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>201039</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/16/18</u>
Establishment type: <u>PW P.220</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>1:30</u>
Address: <u>78 Daniel Webster Highway</u>	Total violations	Time out: <u>2:00</u>
Permit Holder <u>PW P.220</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

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

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

Lisa Katsioulis co-owner Lisa Katsioulis

Person in Charge (signature)

Date: 10/16/18 License Posted ☒ N (circle one)

Ivan Kwagala *Kwagala*

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Green

Est. #201039 Establishment name: D.W. Pizzeria Date: 10/16/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Lettuce	42				
Cut tomatoes	41				
Cut onions	43				
Chicken	42				
Beef / grill	165				
Sausage / hot hold	153				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
39	Couple of wiping cloths stored wet on food prep tables. Corrected during inspection - placed in sanitizing box bucket.
45	4-402.12 - Hand sink located in kitchen not properly sealed to wall. Note: discussed with manager about applying caulking to sink. 4-501.12 - Cutting Board on maker table scored. Note: discussed with manager about re-surfacing it or pre-placing it.
47	4-603.13 - Vent hood Filters dirty with grease.

Person in charge: (signature) Lisa Katsoulis co-owner Lisa Katsoulis

Date 10/16/18

Inspector Ivan Kwagala *Kwagala*

Date 10/16/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

GREEN

FOOD ESTABLISHMENT INSPECTION REPORT

101

Establishment/License # <u>5D-4/054</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/16/18</u>
Establishment type: <u>Dominic's Pizzeria</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:30</u>
Address: <u>436 Daniel Webster</u>	Total violations	Time out: <u>12:10</u>
Permit Holder: <u>North Pole Pizzeria</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Tracy Clure

Person in Charge (signature)

Date: 10/16/18 License Posted ☒ N (circle one)

Ivan Kwagala

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

GREEN

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

SD-4/054

Est. # Establishment name: Dominos Pizzeria Date: 10/16/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Sausage/Reach-in	40				
Spinach/Reach-in	40				
Chicken/Reach-in	40				
Chicken wings	40				
Chicken salad	39				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
45	Hand sink in wash station not sealed to wall. Note: discussed with manager about applying caulking. 3 vat sink caulking in poor condition.
47	Vent hood filters dirty with debris.
53	Base board under 3 vat sink is loose from wall. Note: discussed with manager about fixing it.
54	Inadequate lighting in the women employees restroom. Note: it was dark on the lower part of the restroom.

Person in charge: (signature) T.

Inspector Ivan Kwagala

Date 10/16/18

Date 10/16/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. #50-4/ Establishment name: Cvs Pharmacy Date: 10/16/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Yogurt / Up-right cooler	38				
Eggs	39				
Almond milk	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
37	3-305-12 - Food in boxes stored directly on floor in upper storage - Removed.
51	5-501.17 - Receptacle in women restroom not covered. - Discussed with the manager about providing cover on receptacle in restroom.
53	Light visible on exit door. Note - manager place a work order on it for a door sweep to prevent the entry of pest.

Person in charge: (signature) Ashley Astin

Date 10-16-18

Inspector Ivan Kwagala

Date



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>5D-3/127</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/16/18</u>
Establishment type: <u>Our lady of mercy</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:00</u>
Address: <u>14-18 baboosic lake Rd</u>	Total violations	Time out: <u>10:40</u>
Permit Holder <u>Our lady church</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 10/16/18 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>50-41054</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/16/18</u>
Establishment type: <u>Cvs Pharmacy</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:40</u>
Address: <u>456 Daniel Webster Highway</u>	Total violations	Time out: <u>11:20</u>
Permit Holder <u>Cvs Manchester</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Ashley Austin *ahya*

Person in Charge (signature)

Date: 10/16/18 License Posted ☒ N (circle one)

Ivan Kwagala

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License # <u>50-4/071</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/11/18</u>
Establishment type: <u>Lobster Boat</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:40</u>
Address: <u>432 Daniel Webster Highway</u>	Total violations	Time out: <u>1:18</u>
Permit Holder <u>GFM</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 10/11/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala
Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Yellow

Est. # SP-4/07 Establishment name: Lobster Date: 10/11/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
salad / Refrigerator	40				
Coleslaw / Refrigerator	40				
Scallop / Reach-in	40				
Lobster / walk-in	40				
Chicken / Refrigerator	40				
Clams / Fryer	200				
Onion rings	200				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
4	3-301-12 - Observed employee in frying station drinking from unapproved cup. Note: approved cup is required to have a handle, lid no straw.
8	5-203-11 - No hand sink provided in kitchen area. Note: only one handwashing facility prev provided - Please find a way to add handsink in food prep area. No handwashing signage provided at handsink in men's restroom and warewash station.
14	Observed dirty metal pans stored as clean on dish shelving.
41	(sent to wash.)
39	4-901-12 - Observed couple of wiping cloths stored ^{wet} on prep tables. Note: Wet wiping cloths are required to be stored in sanitizing bucket with proper solution. (placed into bucket).
42	Metal pans and plastic cups next to pop machine wet stacked.
45	4-501-13 - Cutting boards in kitchen are scored. Shelving in walk-in coolers are rusted - discussed with manager to replacing cutting boards and repainting shelving.
47	Equipment throughout kitchen dirty (legs of prep tables, Fryer cabinets, ice machine plate and fan guards in walk-in cooler.
Person in charge: (signature) <u>Refused to sign</u>	
Inspector <u>Ivan Kwagala</u>	
Date <u>10/11/18</u>	
Date <u>10/11/18</u>	

53, Floor and wall in facility in poor repair. (walk in cooler, kitchen, ware wash station. Floor under reach-in coolers, dish machine, fryers and between to walk-in coolers.

clean



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Yellow
Green

Establishment/License # <u>5D-41007</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/10/18</u>
Establishment type: <u>Buckley Bakery</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:00</u>
Address: <u>436 Daniel Webster</u>	Total violations	Time out: <u>10:35</u>
Permit Holder <u>Buckley Bakery</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

Good Retail Practices

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

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

		COS	R	V
Safe Food and Water				
28	Pasteurized eggs used where required			P
29	Water & Ice from approved source			P/Pf/C
30	Variance obtained for specialized processing methods			PF
Food Temperature Control				
31	Proper cooling methods used: adequate equipment for temperature control			
32	Plant food properly cooked for hot holding			
33	Approved thawing methods used			
34	Thermometers provided and accurate			
Food Identification				
35	Food properly labeled: original container			
Prevention of Food Contamination				
36	Insects, rodents, & animals not present			
37	Contamination prevented during food preparation, storage & service			
38	Personal cleanliness			
39	Wiping cloths: properly used & stored			
40	Washing fruits & vegetables			
Proper Use of Utensils				
41	In-use utensils properly stored			C
42	Utensils, equipment & linens: properly stored, dried, & handled			C
43	Single-use/single-service articles: properly stored & used			P/C
44	Gloves used properly			C
Equipment and Venting				
	Surfaces cleanable, & used			P/Pf/C
	Drains: maintained, & used: test strips			Pf/C
	Sanitation			C
Physical Facilities				
	Adequate pressure			Pf
	Backflow devices			P/Pf/C
	Properly disposed			P/Pf/C
	Structured, supplied, & cleaned			Pf/C
	Disposed, facilities maintained			C
	Maintained, & clean			P/Pf/C
	Designated areas used			C
Person in Charge (signature) <u>Evan Kwagala</u>				
Inspector (signature) <u>[Signature]</u>				
License Posted <input checked="" type="checkbox"/> Y <input type="checkbox"/> N (circle one)				
Follow up Date: _____				

*Finish - in file
and enter
in Health
database*



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730 * Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Green
~~Yellow~~

Est. # 50-4100 Establishment name:

Date: 10/10/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Chicken salad / display	41	Mushroom gravy	168		
Parfait / display	43	Spinach / walk-in	40		
Chicken wrap / display	44				
Ranch salad / cooler	41				
Butter milk / walk-in	40				
Eggs / walk-in	41				
Tuna / refrigerator	41				
Ham / walk-in					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
14	2-401.11 - Observed personal drinks in exp unapproved cups. Note: approved cup is required to have a handle, lid and no straw.
37	3-305.11 - Bread in coffee station and cooling bread in baking station not covered to prevent contamination.
39	4-901.12 / 3-304.14 - Observed wiping cloths stored on prep areas while wet. Note: Wet wiping cloths can be a breeding ground for microbes - so wet wiping cloths are required to be stored in a sanitizing bucket with proper concentration.
45	Coffee urn cabinet wood not sealed or pta painted.
45	Hand sinks throughout facility not sealed to wall. 3 vat sink and dish machine not sealed to wall. 4-501.12 - cutting boards scored - Note: discussed with manager about replacing them.
47	Ice machine plates in both coffee station and storage dirty.
46	4-501.14 - 3 vat sink and interior of dish machine dirty.
51	with No self closure on employees restroom.
Person in charge: (signature)	
Inspector <u>Ivan Kwagala</u>	
Date <u>10/10/18</u>	
Date <u>10/10/18</u>	

53. Base 6-201.11 Base Cove missing ~~en~~ under 3 vat sink - cos.

6-201.11 stained ceiling tiles above stove. Floor dirty under coffee equipment in coffee station.

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Yellow

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>LID-3/029</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/10/18</u>
Establishment type: <u>Mr. G's pizza</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>1:40</u>
Address: <u>389 Daniel Webster</u>	Total violations	Time out: <u>3:00</u>
Permit Holder <u>Mr. G's pizza</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

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

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

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

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

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

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

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

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

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

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

Vasilios Gakis

Person in Charge (signature)

Date: 10/10/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Yellow

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 40-3 ⁰²⁹ Establishment name: Mr. 65 pizza Date: 10/10/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Lettuce / walk-in	38	Ham / Reach-in	40		
Spaghetti / walk-in	38				
Tomatoes / walk-in	39				
Chicken / cooler	46				
Beef pattg / cooler	40				
Fries / Fryer	200				
Hamburger / grill	188				
Beef Meat ball	188				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
26	7-201.11 - Chemical spray bottle stored next to hot hold food unit. Chemicals stored above 3 vat sink. removed
45	Can opener dirty with old food residue. Cutting board on maker table by cook-line scored. Note: discussed with manager about replacing it or re-surface. Hand sinks and 3 vat sink not properly sealed to wall - Note: discussed with manager about applying caulking.
46	4-501.14 - Interior and exterior of dish machine dirty with build-up. 3 vat sink dirty with grease build-up.
47	Coca Cola cooler dirty. Ice machine plate dirty with build-up. Filters in vent hood dirty with grease build-up. Interior and exterior of microwave dirty located by closet.
49	Drain line of walk-in cooler not air gapped.
53	Floor throughout kitchen dirty with heavy grease and debris. Under Fryers, stoves, coolers and prep tables.
5	Light out in vent hood. Note: discussed with manager about replacing light.
54	

Person in charge: (signature)

Ivan Kwagala

Date 10/10/18

Inspector Ivan Kwagala

Date 10/10/18

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License # <u>LID-3/029</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/10/18</u>
Establishment type: <u>Mr. G's pizza</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>1:40</u>
Address: <u>389 Daniel Webster</u>	Total violations	Time out: <u>3:00</u>
Permit Holder <u>Mr. G's pizza</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

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

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

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

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

Compliance status	COS	R	V	Compliance status	COS	R	V
28 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Pasteurized eggs used where required			P	41 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO In-use utensils properly stored			C
29 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Water & ice from approved source			P/P/C	42 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Utensils, equipment & linens: properly stored, dried, & handled			C
30 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Variance obtained for specialized processing methods			P	43 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Single-use/single-service articles: properly stored & used			P/C
31 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Proper cooling methods used: adequate equipment for temperature control			P/C	44 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Gloves used properly			C
32 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Plant food properly cooked for hot holding			P	45 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Food and non-food contact surfaces cleanable, properly designed, constructed, & used			P/P/C
33 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Approved thawing methods used			C	46 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Warewashing: installed, maintained, & used; test strips			P/C
34 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Thermometers provided and accurate			P/C	47 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Non-food contact surfaces clean			C
35 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Food properly labeled: original container			P/C	48 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Hot & cold water available adequate pressure			P
36 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Insects, rodents, & animals not present			P/C	49 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Plumbing installed, proper backflow devices			P/P/C
37 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Contamination prevented during food preparation, storage & display			P/P/C	50 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Sewage & waste water properly disposed			P/P/C
38 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Personal cleanliness			P/C	51 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Toilet facilities properly constructed, supplied, & cleaned			P/C
39 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Wiping cloths: properly used & stored			C	52 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Garbage & refuse properly disposed, facilities maintained			C
40 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Washing fruits & vegetables			C	53 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Physical facilities installed, maintained, & clean			P/P/C
				54 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Adequate ventilation & lighting, designated areas used			C

Vasilios Gakis

Person in Charge (signature)

Date: 10/10/18 License Posted ☒ Y ☐ N (circle one)

Ivan Kwagala

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Yellow

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 4031 ⁰²⁹ Establishment name: Mr. G's Pizzeria Date: 10/10/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Lettuce / walk-in	38	Ham / Reach-in	40		
Spaghetti / walk-in	38				
Tomatoes / walk-in	39				
Chicken / cooler	40				
Beef patty / cooler	40				
Fries / Fryer	200				
Hamburger / grill	188				
Beef Meat ball	188				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
26	7-201.11 - Chemical spray bottle stored next to hot hold food unit. Chemicals stored above 3 vat sink. removed
45	Can opener dirty with old food residue. Cutting board on maker table by cook-line scored. Note: discussed with manager about replacing it or re-surface. Hand sinks and 3 vat sink not properly sealed to wall - Note: discussed with manager about applying caulking.
46	4-501.14 - Interior and exterior of dish machine dirty with build-up. 3 vat sink dirty with grease build-up.
47	Coca Cola cooler dirty. Ice machine plate dirty with build-up. Filters in vent hood dirty with grease build-up. Interior and exterior of microwave dirty located by closet.
49	Drain line of walk-in cooler not air gapped.
53	Floor throughout kitchen dirty with heavy grease and debris.
5	Under Fryers, stoves, coolers and prep tables.
54	Light out in vent hood. Note: discussed with manager about replacing light.

Person in charge: (signature)

Ivan Kwagala

Date 10/10/18

Inspector

Ivan Kwagala

Date 10/10/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Val K. Green
GREEN

Establishment/License # <u>50-41007</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/10/18</u>
Establishment type: <u>Buckley Bakery</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:00</u>
Address: <u>436 Daniel Webster</u>	Total violations	Time out: <u>10:35</u>
Permit Holder <u>Buckley Bakery</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

COS R V

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

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

Person in Charge (signature) <u>Evan Kwagala</u>	Date: <u>10/10/18</u>	License Posted <input checked="" type="radio"/> N (circle one)
Inspector (signature) <u>[Signature]</u>	Follow up: YES <input checked="" type="radio"/> NO (circle one) Follow up Date:	



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Green
~~Yellow~~

Est. # <u>50-4100</u> Establishment name:		Date: <u>10/10/18</u>			
TEMPERATURE OBSERVATIONS					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Chicken salad / display	41	Mushroom gravy	168		
Parfait / display	43	Spinach / walk-in	40		
Chicken wrap / display	44				
Ranch salad / cooler	41				
Butter milk / walk-in	40				
Eggs / walk-in	41				
Tuna / refrigerator	47				
Ham / walk-in					
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item #					
14	2-401.11 - Observed personal drinks in exp unapproved cups. Note: approved cup is required to have a handle, lid and no straw.				
37	3-305.11 - Bread in coffee station and cooling bread in baking station not covered to prevent contamination.				
39	4-901.12 / 3-304.14 - Observed wiping cloths stored on prep areas while wet. Note: Wet wiping cloths can be a breeding ground for microbes - so wet wiping cloths are required to be stored in a sanitizing bucket with proper concentration.				
45	Coffee urn cabinet wood not sealed or pta painted.				
45	Hand sinks throughout facility not sealed to wall. 3 vat sink and dish machine not sealed to wall. 4-501.12 - cutting boards scored - Note: discussed with manager about replacing them.				
47	Ice machine plates in both coffee station and storage dirty.				
46	4-501.14 - 3 vat sink and interior of dish machine dirty.				
51	No self closure on employees restroom.				
Person in charge: (signature)				Date <u>10/10/18</u>	
Inspector <u>Ivan Kwagala</u>				Date <u>10/10/18</u>	

53. Base 6-201.11 Base Cove missing on under 3 vat sink - COS.

#1 6-201.11 stained ceiling tiles above stove. Floor dirty under coffee equipment in coffee station.



NH DEPARTMENT OF HEALTH AND HUMAN SERVICES
Office of Legal and Regulatory Services, Child Care Licensing Unit
Telephone: 1-800-852-3345, ext. 9025 or 603-271-9025

Health Officer Inspection Report for Child Care Programs

THE APPLICANT COMPLETES THIS SECTION.

Child Care Program Name Merrimack PTA Kindergarten + Preschool Phone (603) 424-3535
Program Address 10 Depot St. Merrimack, NH 03054
Applicant Name Michelle Desmarais Phone (603) 244-9592
Requesting approval to care for a maximum of 48 children, ages 3 to 6+
(Maximum capacity subject to health officer approval, life safety/fire codes, and child care program licensing rules.)

THE HEALTH OFFICER MUST COMPLETE THE REMAINDER OF THIS FORM (2 pages)

He-C 4002	Areas of inspection (unless specified please inspect indoor and outdoor space):		COMMENTS
.14(a) & (b)	Does the indoor environment contain or pose any health conditions that may be hazardous to children, other than those listed below?	Y <input checked="" type="radio"/> N	
.14(b)(12)	Are there adequate protections against insects (screens on windows/doors)?	<input checked="" type="radio"/> Y N	
.14(b)(17)	Is the environment free of unclean conditions or disrepair?	<input checked="" type="radio"/> Y N	
.14(b)(18)	Is the indoor environment free of damp conditions, visible mold/mildew, or musty odor?	<input checked="" type="radio"/> Y N	
.14(e)	Was the building built prior to 1978?	<input checked="" type="radio"/> Y N	
.14(b)(15)	If yes: Is there chipping/flaking/peeling paint?	Y <input checked="" type="radio"/> N	
.14(h)	Is there information or evidence indicating the building may contain asbestos hazards?	<input checked="" type="radio"/> Y N	
.14(j) & (k) .27(an)	Are all toxic materials stored separately from food items?	<input checked="" type="radio"/> Y N	
.14(o)	Any pets? (If yes, list type in comments)	Y <input checked="" type="radio"/> N	
.14(o)(1)	If there is a cat/dog, is current rabies documentation on file?	Y N <input checked="" type="radio"/> N/A	
.14(o)(2) & (3)	Are pets, pets' living quarters, or litter boxes on food preparation or service surfaces?	Y N <input checked="" type="radio"/> N/A	
.14(o)(3) & (4)	Are children exposed to pets' feces or urine, including litter boxes located where children play?	Y N <input checked="" type="radio"/> N/A	
.14(p) & (w) .15(i)(3)	Is the child care space well ventilated, heated (at least 65°F) and lighted (including bathrooms)?	<input checked="" type="radio"/> Y N	
.14(x)(8)	Is there information or evidence indicating the soil on the property may be contaminated with toxic chemical or substances?	Y <input checked="" type="radio"/> N	
.14(ae)	Is the swimming or wading pool maintained in a clean and sanitary manner?	Y <input checked="" type="radio"/> N	
.14(aj) & (ak)	Are trash containers where food or waste is disposed of covered and emptied regularly?	<input checked="" type="radio"/> Y N	
.15(a)(1) & (2)	Is there running water under pressure available, and is the hot water between 60 - 120 degrees Fahrenheit?	<input checked="" type="radio"/> Y N	
.15(a)(3)	Is the program on a city or town public water system? If No: Does the program have its own water supply with a U.S. EPA ID number issued by NH DES (Dept. of Environmental Services) on file?	<input checked="" type="radio"/> Y N Y N	
.15(a)(4) & (5)	For programs with independent water supplies and not required to be registered with NH DES, has the water been tested and are the lab results on file for review?	<input checked="" type="radio"/> Y N	

.15(b)	Is there functional sewage disposal facilities?	<input checked="" type="radio"/> Y	N
.15(c) & (d) .15(i)	Are flush toilets and sinks (one per every 20 children) in working order, clean and sanitary?	<input checked="" type="radio"/> Y	N
.15(j) & (k)	Are potty chairs and diaper changing areas away from food preparation/service areas and located adjacent to a hand washing sink?	<input checked="" type="radio"/> Y	N
.19(s) & (t)	Are first aid supplies available, non-expired, & stored in a portable container?	<input checked="" type="radio"/> Y	N
.19(ab) & (ad)	Is information for managing injuries/emergencies posted in a prominent location?	<input checked="" type="radio"/> Y	N
.27(ap) & (aq)	Is refrigerator temperature at 41°F or lower, and freezer at 0°F or lower?	<input checked="" type="radio"/> Y	N

APPROVAL STATUS (If either the maximum number of children or age range is blank, the CCLU will determine based on licensing rules and the fire inspector and/or zoning official limits.)

☒ **APPROVED** for number of children requested above

_____ **APPROVED** for a maximum of _____ children (if other than requested)

_____ **NOT APPROVED** – please specify reasons for denial below

_____ **APPROVED** with conditions (please specify what action(s) must be taken by the program and a date by which they must be completed)

COMMENTS:

Ivan Kwagala

Name of Health Officer



Signature

10/24/18

Date of Inspection

Town/City

Telephone

Alt. Telephone (optional)



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Y6/10w

Establishment/License # <u>401054-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/9/18</u>
Establishment type: <u>Merrimack Food</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:16</u>
Address: <u>1 Continental Blvd</u>	Total violations	Time out: <u>12:46</u>
Permit Holder <u>GTA 12 Inc</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

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

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

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

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

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

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

Person in Charge (signature) <u>Ivan Kwagala</u>	Date: <u>10/9/18</u> License Posted <u>Y</u> <u>N</u> (circle one)
Inspector (signature) <u>Tony Nasr</u>	Follow up: <u>YES</u> <u>NO</u> (circle one) Follow up Date:

26. Chemical stored next to hand sink next ice cream cooler.
8. Hand sink used as drain for ice cream machine



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

Establishment/License # <u>3c1040-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/9/18</u>
Establishment type: <u>Dunkin Donut</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>1:10</u>
Address: <u>80 continental Blvd</u>	Total violations	Time out: <u>1:50-2:10</u>
Permit Holder <u>Dunkin Donut</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Theresa Millotte
Person in Charge (signature)

Date: 10/9/18 License Posted ☒ N (circle one)

Ivan Kwagala
Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Yellow

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>40104-2</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/9/18</u>
Establishment type: <u>Papa Gino's</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:06</u>
Address: <u>3 continental Blvd</u>	Total violations	Time out: <u>12:15</u>
Permit Holder <u>Papa Gino's</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODS CAUSE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

Person in Charge (signature)

Date: 10/9/18 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Yellow

Est. # 1054-2 Establishment name: Papa Gino's Date: _____

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Meat ball / walk-in	38				
Tomatoes / walk-in	39				
Ham / walk-in	40				
Tomatoes / cooler	40				
Chicken / Fryer	173				
Sausage / grill	170				
Sausage / Reach-in	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
4	2-401.11 - Observed personal drink in an unapproved cup stored on prep table by storage. Note: Personal approved cup is required to have lid, handle and no straw.
35	Food in container not labeled on prep table by pizza oven.
42	4-901.11 - Metal and plastic insert pans wet stacked on shelving above prep table.
45-47	Slicer, ice machine plate, ^{and} soda nozzles dirty. Lower shelving under slicer prep table dirty. Hand sink dirty in Facility. Cutting Boards scored in kitchen.
753	Floor throughout facility dirty. Note: discussed with manager about cleaning floor. Broken tile in mop sink station and on door to pizza oven station. Hole in wall by storage.
26	Chemical bottle stored on pizza prep table next to pizza (removed)
54	Light out in vent hood.
117	Vent hood filters dirty with debris.
45	Cup used as scoop for cheese in container. Note: discussed with manager about using a scoop with handle to prevent contamination
Person in charge: (signature)	<u>Keith Emard</u> <u>Keith Emard</u> Date <u>10/9/18</u>
Inspector	<u>Ivan Kwagala</u> <u>Kwagala</u> Date <u>10/9/18</u>



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License # <u>3D/003-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/09/18</u>
Establishment type: <u>Subway</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:05</u>
Address: <u>7 Continental Blvd Unit 1</u>	Total violations	Time out: <u>11:05</u>
Permit Holder <u>Shree Bahuchar</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

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

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

Person in Charge (signature) NEETA PATEL N. J. Patel Date: 10/3/18 License Posted ☒ N (circle one)

Inspector (signature) Ivan Kwagala

Follow up: YES ☒ (circle one) Follow up Date:



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 30/003 Establishment name: Subway

Date: 10/9/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Lettuce / cold hold	37				
Tomatoes / cold hold	41				
Chicken / cold hold	39				
Turkey / Reach-in cooler	38				
Ham / walk-in	40				
Meatball / walk-in	39				
Meatball / hot hold	155				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
6	2-301.14 When to wash. - Observed employee toughing face and using cell phone ^{while} preparing cut cucumbers. (discussed with employee about when to wash hands.) - employee washed hands.
7	3-301-11 - Observed employee prepping cut cucumbers with bare hand contact. Note: discussed with employee to use gloves while handling ready-to-eat Foods. Employee put on gloves.
37	3-303.11 - Eggs in box not covered to prevent contamination on lower shelving in walk-in cooler freezer. (cas - covered)
45	Handsink and 3 vat sink not sealed to wall in warewash.

Person in charge: (signature) NEETA Patel

N. J. Patel

Date 10/9/18

Inspector Ivan Kwagala

Date 10/9/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Crash

Follow-up.

Establishment/License # <u>301003-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>06/18</u>
Establishment type: <u>Pizzeria Restaurant</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:50</u>
Address: <u>7 Continental Blvd</u>	Total violations	Time out: <u>1:10</u>
Permit Holder <u>Pizzeria Restaurant</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

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

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

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

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

Person in Charge (signature)

FRANCESCO MANNINO

Date: 10/19/18 License Posted ☒ N (circle one)

Inspector (signature)

Ivan Kwagola

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

26. Chemical stored on prep table by storages
45. Cutting boards stored - cos plan table for next ones



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>3A1255-1</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/31/18</u>
Establishment type: <u>9 Pea slice</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>9:50</u>
Address: <u>Currier Orchards</u>	Total violations	Time out: <u>10:39</u>
Permit Holder <u>Currier Orchards</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable

COS=corrected on-site R=repeat violation

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

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

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

Good Retail Practices

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

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

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

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

Calab currier
Person in Charge (signature)
Iwan Kwameyele
Inspector (signature)

Date: 10/4/18 License Posted ☒ Y ☐ N (circle one)

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

35 Label missing on small cidore bottles.
37- boxes of apples stored on floor in walkin cooler COS



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License # <u>3C1191-3A</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/4/18</u>
Establishment type: <u>Starbucks coffee</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>11:50</u>
Address: <u>17 Premium outlets b1wA</u>	Total violations	Time out: <u>12:30</u>
Permit Holder <u>Starbucks coffee</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature) Michelle P...

Date: 10/4/18 License Posted (Y) N (circle one)

Inspector (signature) Ivan Kwagala

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

Establishment/License # <u>3C/191-3C</u>	No. of Risk Factor/Intervention Violations	DATE <u>10/4/18</u>
Establishment type: <u>Qdoba Mexican</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:25</u>
Address: <u>17 Premium Outlet Blvd</u>	Total violations	Time out: <u>1:25</u>
Permit Holder <u>Qdoba Restaurant Corp.</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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

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

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

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

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

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

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

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

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

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

Safe Food and Water

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

Food Temperature Control

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

Food Identification

		COS	R	V
35	Food properly labeled: original container			Pf/C

Prevention of Food Contamination

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

Proper Use of Utensils

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

Utensils, Equipment and Vending

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

Physical Facilities

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

Person in Charge (signature)

Ivan Kwagala

Date: 10/4/18 License Posted ☒ N (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 3c1191-3 Establishment name: Qdoba mexican

Date:

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Beef / stove	200	Raw beef / walk-in	38		
chicken / stove	168	Guacamole / walk-in	40		
Beers / Hot hold unit	135				
Rice / Hot hold unit	138				
Lettuce / cold hold	40				
Cut tomatoes / cold hold	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
42	4-901.11 - Plastic and metal insert pans wet stacked on dish shelving
45	Spoons stored above 3 vat sink are damaged.
45	4-501.12 - Cutting board on dish shelving so scored. Note: discussed with manager about replacing cutting board.
	41-201.12 - Hand sink in food prep area not sealed properly to wall. Shelving in warewash rusted.
46	4-501.14 - Prep sink and 3 vat sink dirty with grease and food residue.
49	5-103.12 Water pressure on hand sink located in chips section is low.
53	6-201.13 - Floor in warewash station and food prep area dirty with grease. Ceiling above 3 vat sink dirty with debris. Floor drain under 3 vat sink dirty with black-like substance.
45	Soda machine nozzle dirty with build-up.

Person in charge: (signature)

Anthony G...

Date

Inspector

Ivan Kwagala

Date 10/4/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Rob

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment/License #	No. of Risk Factor/Intervention Violations	DATE <u>10/3/2018</u>
Establishment type: <u>Jade Dragon</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>10:30</u>
Address: <u>515 Daniel Webster Highway</u>	Total violations	Time out: <u>1:50</u>
Permit Holder <u>Evergreen Hospitality</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

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

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

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

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

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

Wing-sun But Chan
Person in Charge (signature)

Date: 10-3-2018 License Posted ☒ N (circle one)

Ivan Kwagala
Inspector (signature)

Follow up: ☒ YES ☐ NO (circle one) Follow up Date: 10/15/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

5D-2/002

Est. # Establishment name: Jade Dragon Date: 10/3/18

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Raw chicken / cooler	41	cut onions / bowl	48		
Pork / cooler	38	cut green paper / walk in	31		
Pork / Prep table	48	coals			
Pork fried rice / plate	138	Cabbage / walk in cooler	31		
rice / rice cooker	180	Fried chicken / 168	168		
Duck / dish shelving	50				
meat / marker table	50				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
1	Person-in-charge not demonstrating knowledge ^{about} 90 temperatures, personal ^{hygien} (handwashing).
4	Observed a cup full of water with a straw - Note: stored above food prep table by entry door to kitchen. Note: a personal cup with liquid inside it is required to have a lid and handle but no straw.
6	2-301.11 - observed employee engaging in different activities without washing hands. For example, taking out trash, cooking, and handling clean in use utensils.
7	3-301.11 - Observed employee putting ^{fried} chicken in to go box using bare hands. Note: No bare hand contact on ready to eat foods.
8	6-301.12 - No paper towel on handsink by restroom (employee). (placed paper towel).
Person in charge: (signature) <u>Wing-Stat Butcher</u> Date <u>10-3-2018</u>	
Inspector _____ Date _____	



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

5D-21002

Est. #

Establishment name:

Jade Dragon

Date: 10/3/18

Item/Location

Temp.

TEMPERATURE OBSERVATIONS

Item/Location

Temp.

Item/Location

Temp.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #

- 13 3-304.11 - scoops, beaters, spoons dirty and stored as clean in container under wooden prep table.
- 14 4-501.11 - Chlorine concentration is at 200ppm.
- 14 4-602.11 - Interior of pop (soda) ^{machine} nozzles dirty with build-up.
- 20 Duck, meat and pork held between 48-50 degrees. (discarded meat only.)
- 21 3-501.17 - No date mark is provided on food stored in walk-in coolers, refrigerators and reach-in coolers.
- 35 3-602.11 - no food label on ^{food} bulk container by rice cooker in kitchen
- 36 Observed five flies throughout kitchen.
- 37 3-305.11 - Pork, beef and chicken in containers stored directly on floor in walk-in cooler.
- 38 Observed employee with soiled apron.
- 39 Observed wiping cloths stored wet on prep tables throughout kitchen. Note: wiping cloths are required to be stored in a sanitizing bucket with proper concentration.

Person in charge: (signature) Wins-Sai But Chaw

Inspector Tuan Kwagala

Date 10-3-2018

Date 10/3/18



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730 * Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 50-2100 Establishment name: Jade Dragon

Date: 10/3/14

TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
41	Tongs stored on dirty surfaces by cook-line.
42	Observed wet stacking of popsi cups in bar area.
44	Gloves
45	Cuttings board in bar area scored.
46	2 vent sink dirty with grease and g food residue. Interior of Dish machine dirty with build-up.
47	Ice machine plate dirty with mold like substance. Equipments throughout kitchen dirty food residue and heavy grease build-up
51	Toilet receptacle not provided in employee restroom. No self closure provided on employee restroom.
53	Floor throughout kitchen dirty. Couple of ceiling tiles dirty with stains.
54	Light visible on exit door. Note! please place a door sweep.

Person in charge: (signature) Wing-Siu But CHAI

Inspector Ivan Kwagala Kwagala

Date 10-3-2018

Date 10/3/18