

HEALTH DIVISION

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

Gr66M

No. of Risk Factor/Intervention Violations Establishment/License # Time in: 9 Establishment type: 2 No. of Repeat Risk Factor/Intervention Violations Road Time out: 1 ō Address: R Total violations Permit Holder Barotis Risk Category Capacity odd Telephone # Inspection Type Provisional Routine ☐ F/U Complaint ☐ Other и." Ъ.С. Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=In compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status COS R V Supervision Potentially Hazerdoue Food (intellemperature 16 IN OUT N/A Proper cooking time & temperature
17 IN OUT N/A Proper reheating procedures Person in charge present, demonstrates 1 (N) OUT P/Pf/C knowledge and performs duties P P 18 IN OUT N/A(NO) Proper cooling time & temperatures Proper hot holding temperatures Management, all employees knowledge. 19 IN OUT N/A NO P 2(IN) OUT P/Pf responsibilities and reporting. 20 (IN OUT N/A Proper cold holding temperatures P 3 (N) OUT Proper use of restriction and exclusion Б 21 IN OUT N/A Proper date marking and disposition P/Pf **Opent Hygiesic Practises** Time as a public health control: 22 IN OUT NA NO P/Pf/C 4 (IN)OUT NO Proper eating, tasting, drinking, tobacco use P/C procedures and records 5 (N)OUT No discharge from eyes, nose and mouth С Consumer Advisory Preventing contention by Hands Consumer advisory provided for raw or 23 IN OUT N/A 6 MOUT Pf NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Sysceptible Populations 7/MOUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NA Р Adequate handwashing sinks properly supplied 8 (N) OUT not offered Pf/C and accessible Chemical Approved Source 25 IN OUT NA Food additives: approved & used properly P/Pf/C 9 INOUT Food obtained from approved source 10 INOUT N/A NO Food received at proper temperature P/Pf/C Toxic substances properly identified, stored, 20 INDOUT P/Pf/C P/Pf & used 117N/OUT Food in good condition, safe, & unadulterated P/Pf Conformence with Approved Procedures Required records available: shellstock tags, 12 IN OUT WE NO Compliance with variance, specialized 2 INOUT NA P/Pf/C P/Pf parasite destruction Process, & HACCP plan Protection from Contemination 13 OUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 ANOUT NA Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously 15 ANDUT NA interventions are control measures to prevent foodborne illness or injury. Served, reconditioned, & unsafe food Good Ratell Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R V COS R Safe Food and Nater Proper Use of Utensits 28 29 Pasteurized eggs used where required P 41 In-use utensils properly stored C Water & ice from approved source P/Pt/C 42 Utensils, equipment & linens: properly stored, dried, & handled C 30 Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C **Food Temperature Control** 44 Gloves used properly С Proper cooling methods used: adequate equipment for Utensile, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used 46 C Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean С Physical Facilities Food Identification Food properly labeled: original container Pf/C Hot & cold water available adequate pressure 48 Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present 50 Sewage & waste water properly disposed P/Pf/C Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained С Wiping cloths: properly used & stored C 53 P/Pf/C Physical facilities installed, maintained, & clean Washing fruits & vegetables 54 Adequate ventilation & lighting, designated areas used C Person in Charge (signature) D License Posted Date: N (circle one) IUN Inspector (signature) Follow up: YES /ND (circle one) Follow up Date:



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Merrimack New Hampshire 03054
603-420-1730
FOOD ESTABLISHMENT INSPECTION REPORT

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Establishment/License # No. of Risk Factor/Intervention Violations Establishment type: Rapid Time in: 9 No. of Repeat Risk Factor/Intervention Violations Time out: Address: Peachtree Lans Total violations Permit Holder M Risk Category Capacity Telephone # Inspection Type ☐ Provisional Routine F/U ☐ Complaint Other CONTRACTOR OF THE CONTRACTOR OF THE PROPERTY O 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 ٧ Compliance status COS R Potentially Hazardous Food Time/Temperature Supervision Person in charge present, demonstrates 16 IN OUT NO Proper cooking time & temperature 1 (N) OUT P/Pf/C Ρf knowledge and performs duties 17 IN OUT WANO Proper reheating procedures Employee Health 18 IN OUT NANO | Proper cooling time & temperatures P 19 IN OUT N/A NO 20 IN OUT N/A Management, all employees knowledge, Proper hot holding temperatures P 2(N) OUT P/Pf responsibilities and reporting. Proper cold holding temperatures 3(IN)OUT Proper use of restriction and exclusion Б 21 IN OUT NA NO Proper date marking and disposition P/Pf Gazzi Hygienie Przist ces Time as a public health control: 22 IN OUT NA NO 4/INDUT P/Pf/C NO Proper eating, tasting, drinking, tobacco use P/C procedures and records 5 MY OUT No discharge from eyes, nose and mouth C Consumer Advisory Preventing contamination by Hands Consumer advisory provided for raw or 23 IN OUT NA 6(INOUT Ρf NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-7/INJOUT N/A NO Highly Surreptible Populations P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NA Adequate handwashing sinks properly supplied not offered 8 IN OUT Pric and accessible Chemical Approved Source 25 IN OUT WA Food additives: approved & used properly P/Pf/C 9 **(15**) OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 IN OUT P/Pf/C 10 IN OUT NIK NO Food received at proper temperature P/Pf & used 1/ IN OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, 12 IN OUT NA NO Compliance with variance, specialized P/Pf/C 27 IN OUT NIA P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 UNOUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 (NOUT NA Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT N/A Served, reconditioned, & unsafe food Good Ratal Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R V COS R Safe Food and Water Proper Use of Utensils 28 Pasteurized eggs used where required In-use utensils properly stored P С 29 Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled C Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food Temperature Control 44 Gloves used properly С Proper cooling methods used: adequate equipment for Utensiis, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable. 45 P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used 46 X Warewashing: installed, maintained, & used: test strips Pf/C С Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean С Food identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored Physical facilities installed, maintained, & clean P/Pf/C 53 Washing fruits & vegetables Adequate ventilation & lighting, designated areas used С Person in Charge (signature) Date: () License Posted (Y) N (circle one) van Kwanala Inspector (signature) Follow up: YES NO (circle one) Follow up Date:

HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

401056-2

Inspector

HLTH-FRM-005 Est.# Establishment name: Rapid Rokill Date: 1() 13 / / TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. Milk / woll-in 38 Chicken Wrap 40 Potato Kries / Freezer Yonurt 40 40 40 Borrita pork OBSERVATIONS AND CORRECTIVE ACTIONS Item # 8 6-301.12 - No handwoshing provision at handsink in warewash station 4-501.14- 3 vat sink dirty. Note: discussed with manger about cleaning it Lower shelving under thex mix dusty. Chips shelving dusty. Person in charge: (signature)



HEALTH DIVISION

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

	FOOL) ESTAE	LISHMI	ENT	INSPECTION	REPORT			f . /
Establishmen	t/License # 3 1/ 003 -1		No. of Ri	isk Fa	actor/Interventi	on Violations	DA	TE/ (o 3
Establishmen	t type: Shaws	No.	of Repea	at Ris	k Factor/Interv	ention Violations	Tin	ne in:	16,30
Address: 7	Continental	110.	0. 1topoc	40 1 110	ACT EDIOTATION	Total violations	└──` Tin	ne out: j	D:30
Permit Holder	Shaws		Risk	Cato	gon/	Capacity	Talaahaa		
Inspection Ty		\neg	F/U	Cate	Complaint	Other	Telephor	E#	
inopocaon 13	Political Politi	0 7 1		A A A	TOTAL AND A				
C	ircle designated compliance status (IN, OUT, N/A	4) for each i	item			Mark "X" in appropriate b	ox for COS an	d/or R	
45	IN=in compliance OUT=not in complian	nce NO=no	ot observed	l N/A=	not applicable CC	S=corrected on-site R=repea	t violation		
Compliance stat		COS R	Y V		Compliance status			cos	RV
.(3)	Person in charge present, demonstrates			1 -	IS IN OUT WAND	chielly Hazardons Food Proper cooking time & temp	ime/I emp	Hature	P/Pf/C
1(II) OUT	knowledge and performs duties	1 1	Pf	1	7 IN OUT NA NO	Proper reheating procedures	erature	$\overline{}$	P
	Empleyes Heelth					Proper cooling time & tempe		\neg	P
2UN OUT	Management, all employees knowledge,		P/Pf		9(IN OUT N/A NO	Proper hot holding temperat	ures		Р
3 NOUT	responsibilities and reporting.				N/A TUO(N) 0	Proper cold holding tempera			P
3 (0) (0)	Proper use of restriction and exclusion Good Hydranic Practices		P		1 NOUT N/A NO			-	P/Pf
4 (N OUT NO		T T	P/C	2	2 IN DUT N/A NO	Time as a public health cont procedures and records	roi:		P/Pf/C
5 (N) OUT	No discharge from eyes, nose and mouth	++	1 C			Consumer Advi	eary		
	Preventing containing on by Henris	nd			C 111 C 1 T 111	Consumer advisory provided			
6(IN)OUT NO	Hands clean and properly washed		P/Pf	2	3 IN OUT NIA	undercooked foods			Pf
7 (NOUT N/A NO	No bare hand contact with RTE food or a pre-		P/Pf			lighty Syspentible Po			
	Tabbiosed alselitative biocedure blobelly allowed	4		2	4 IN OUT NA	Pasteurized foods used; prof	hibited foods		P
B IN (OUT)	Adequate handwashing sinks properly supplied and accessible	1 1	Pc			not offered			
~	Approved Source			21	5 IN OUT (NA)	Chemical Food additives: approved & u	inad arabadu		P/Pf/C
TUOVA E	Food obtained from approved source	TTT	P/Pf/C	$\overline{}$	A 40	Toxic substances properly id-		-	
ON A'N TUO'ADO	Food received at proper temperature		P/Pf	26	S(IN OUT)	& used	erioneo, store	" COS	(PPI/C
MOUT	Food in good condition, safe, & unadulterated		P/Pf		Ç.	enformance with Approv	ed Procedu	res	***************************************
2 IN OUT N/A NO	Required records available: shellstock tags,		P/Pf/C	27	IN OUT N/A	Compliance with variance, s	pecialized		P/Pf
	parasite destruction		1			Process, & HACCP plan			
3 NOUT NA	Protection from Contamination Food separated & protected		P/C		Biok fostore e	are improper practices or proce	and a second for a second field	ad as Aba	
4/XYOUT N/A	Food-contact surfaces; cleaned & sanitized	 	FyPf/C			tributing factors of foodborne it			
NOUT N/A	Proper disposition of returned, previously		Р			are control measures to prever			
	Served, reconditioned, & unsafe food								
	Good retail practices are preventative mea	euros to o	apped to a	ii Pres	cheas of potherone, che	minula and abusinal abisats is	4-4		
Mark "X" in box	if numbered item is not in compliance Mark ">	X" on appro	priate box	for CC	S and/or R CO	micals, and physical objects in S = corrected on-site during in	no rocas. spection R	= repeat	violation
		COS R	V				oposion it	cos	
Pasteurized e	Safe Food and Water					Proper Use of Ute	nelis		
	ggs used where required om approved source	\vdash	P/Pf/C	41		s properly stored		+	C
	ined for specialized processing methods		P/PI/C	42		ment & linens: properly stored, d gle-service articles: properly s		+	C P/C
	Food Temperature Control			44			torea a usea	+	C
	methods used: adequate equipment for		DNO			Utensiis, Equipment an	d Vendina		
temperature co	ontrol		Pf/C	45	Food and non-	food contact surfaces cleanab		T	P/PfC
	perly cooked for hot holding		Pf		✓ Properly design	ned, constructed, & used		7	
	ving methods used sprovided and accurate		POO	46		installed, maintained, & used: act surfaces clean	test strips	+	Pf(C)
X Themoneters	Food Identification		ريام	47	X I MOU-1000 COUR	Physical Facilitie	**		(c)
Food properly	labeled: original container		Pf/C	48	Hot & cold wat	er available adequate pressur		T	Pf
	Prevention of Food Contamination			49		illed, proper backflow devices			P/Pf/C
	ts, & animals not present		Pf/C	50		te water properly disposed			P/Pf/C
	revented during food preparation, storage & display		P/Pf/C	51		properly constructed, supplied			Pf/C
Personal clean Wiping cloths:	properly used & stored	-	Pf/C C	52 53		use properly disposed, facilities es installed, maintained, & cle		+	C
Washing fruits			c	54		es installed, maintained, & crei llation & lighting, designated a		+++	P/Pf/C
Mike	Ristans Miley	interior	<i>S</i>	,	1 1 degree : offe	1 / C	-40 0000		
erson in Charg	e (signature)				Date: /	U 3 18 License Pe	osted /Y	N (circ	le one)
Ivan	kwagu (a					101-10		(26)	
spector (signat					Follow up: Y	ES NO (circle one) Follo	w up Date:		$\overline{}$
13-1-4					. onon up. I	== HO (GIIOIC OIIC) I-DIIO	TO UP Date.		



HEALTH DIVISION

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

Yellow

Est. # Establishm	ent name:	Shaws		Date: // 3//	18
ltem/Location	Temp.	TEMPERATURE OBSE			
Ham / Peli		The state of the s	Temp.	Item/Location	Temp.
i i	38	Milk /	40		_
Fried chicken / pg		Yogurt	40		
Roast beet 1001		Spinach / produ			
Stramberries / produ	.	Soup / Deli	169		
Chickon / moal	40	chicken / Doli	140		
Turkey / meat	40				
Sausage / meat	40				
<u> </u>					
Item #	OBS	ERVATIONS AND CORRE	CTIVE ACTION	3	
8 6-301-12	- No	Hand drying p	provision	at handsinki	n pradi
14 Metal pa	ns on	dish shalving d	urty with	food residue in	nali
2-6 Chemiro	1 spro	w bother stored	on food	preptable next	1-10-1
in baker	y and	produce prop	Oran Be	Maria Name Tier	TO FOOR
34 No thorn	nometer	provided in in		er by yagurt a	
43 Single-us	s itsm	s stored to s	lacture .	I by yogort co	ald Unit
covers		S STOICE ON S	ristving 1	without a protec	tive !
	nsink	10 Mandalan 0.1	- 1-1	. (,)01	
Osisla co	ulkina	Ob with a lie of	sealed pr	operly. Please p	(C)
116 3 vat sin	OTICITY OF	on sinks that	med coul	king.	
47 Areas und	K (r) 5	fore airty exe	sbt 3 Nat	sink in sea for	M.
G-Line	16r COC	oler doors in for	cheese o	and cakes dirty.	
- (abinet (inder s	sprinkles shelving	ig dirty le	1th food rasidue.	Fan
- Javoros III	MCQT C	DOIGH AINTH WITH	dabris.	Lower shalving	under
- Jorky dirr	y WITH	anst.		2	
53 Floors un	der coc	ok-line in doli	3 vatsin	ik in produce d	irta.
Ceiling voi	ats dir	ty with dobris	above ba	kery prop table.	
		J			
	7	A			
Person in charge: (signature)	Mike 1	Visitalio		Date 0 3	31/18
nspector Ivan Kwa	rgala			Date 10/3	



HEALTH DIVISION

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Y61(0W

	nt/License # 30 / 203-2		No.	of Ri	sk F	actor/Interve	ntion Violations		DATE	101	11 11 K
Establishmer	nt type: Suset alluger						ervention Violations		Time in	// /	130
Address:	GET C D al - U VI A A								Time o	. <u>_/ ≤</u> ut: 1	.'30 . 30
Permit Holde	KODA WELC	(DULF	<u> </u>	2	<u> </u>	Total violations				
Inspection Ty				KISK		gory	Capacity	Telepl	none#		
mopositori 1 y)	☐ F/L	A TALL OF		Complair	nt Other				
	oncie designated compliance status (IN. OUT. N.	A) for	each item				Mark "X" in appropriat	- L C - CO	3 - 14 1		
L	IN=in compliance OUT=not in complia	nce I	NO≈not ob	servec	N/A	=not applicable	COS=corrected on-site R=rei	e pox for CO:	and/or	۲	
Compliance stat	100	CO	SR	V		Compliance sta	tus		- 10	cos	R V
	Supervision Person in charge present, demonstrates					ja pa	clerially hazardous for	ed Time/Ter	nperah	ll'e	
1 (IN) OUT	knowledge and performs duties			Pf	L L	16(IN/OUT N/A I 17 (IN/OUT N/A I	NO Proper cooking time & te	mperature	-		P/Pf/
	Employee Health	-			-	18 IN OUT NAC	NO Proper reheating proceds Proper cooling time & ter	ures Transferos		-	P P
2(IN) OUT	Management, all employees knowledge.	T		D/D/	- [3	19 (IN) OUT N/A I	NO Proper hot holding tempe	ratures	-	\dashv	P
3(1) OUT	responsibilities and reporting.			P/Pf	1	20 DOUT N/A	Proper cold holding temp	eratures		+	P
3(1)1 (001	Proper use of restriction and exclusion			Р	12	21 IN OUT N/A N	NO Proper date marking and	disposition			P/Pf
4 UN OUT NO	Proper eating, tasting, drinking, tobacco use		· ·		2	22 IN OUT NA	Time as a public health of	ontrol:		\neg	P/Pf/0
5 N OUT	No discharge from eyes, nose and mouth	-		P/C C			procedures and records				FIEIR
	Preventing Contamination by Hands				-	~	Consumer Ac				
6 NOUT NO	Hands clean and properly washed		1	P/Pf	2	AN TUCKI) ES	Consumer advisory provid	ded for raw or			Pf
7 POUT N/A NO		+-		\neg			undercooked foods	MI-41			
7 EDPOOT NUA NO	approved alternative procedure properly allowe	ď		P/Pf	-	A 6	Pasteurized foods used; p	republication	8		
8(I) OUT	Adequate handwashing sinks properly supplied		1 .		2	4(IN OUT(NIA)	not offered	itoliibited toot	as		₽
-0/10	and accessible			2f/C			Chemics	I			
9(INOUT	Approved Source				2	5 (IN OUT N/A	Food additives: approved		rlv		P/Pf/C
100 NOUT NA NO	Food obtained from approved source Food received at proper temperature	-		Pf/C	21	6 INOUT	Toxic substances properly	identified, sto	ored,		_
11(N)OUT	Food in good condition, safe, & unadulterated	-		P/Pf			& used				P/Pt/C
	Required records available: shellstock tags,	-	 	P/Pf	-		Conformance with Appro	eved Proce	dures		
12 IN OUT N/AND	parasite destruction		P/	Pf/C	27	7 IN OUT NYA	Compliance with variance Process, & HACCP plan	, specialized			P/Pf
	Protection from Contemination				_		Trocess, a FIACOF pian				
13 (IN OUT N/A	Food separated & protected		F	7/C		Risk factor	s are improper practices or pre	ocedures ide	ntified as	the m	net
14 (IN)OUT N/A	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously	\perp	P/I	Pf/C		Prevalent co	ontributing factors of foodborn	e illness or ini	iurv. Pub	lic Hea	lth
15/ IN OUT N/A	Migdel disposition of refurned previously	1	1 1								
	Served reconditioned & useofo food	ŀ	1 1	P		intervention	s are control measures to pre-	vent foodborn	e illness	or inju	ry.
	Served, reconditioned, & unsafe food				2		s are control measures to pre-	vent foodborn	e illness	or inju	ту.
	Served, reconditioned, & unsafe food Good retail practices are preventative me	asures	Good	l Date:	Pre	otions		vent foodborn	e iliness	or inju	ry.
Mark "X" in box	Served, reconditioned, & unsafe food Good retail practices are preventative me	A on a	Good to contro appropriat	Retai	ditior	etices n of pathogens, c	hemicals, and physical objects	vent foodborn	e iliness	or inju	ry.
Mark "X" in box	Served, reconditioned, & unsafe food Good retail practices are preventative me if numbered item is not in compliance Mark "	asures X" on a	Good to contro appropriat	Retai	ditior	etices n of pathogens, c	hemicals, and physical objects OS = corrected on-site during	vent foodborn s into foods. inspection	e iliness	or inju	ry.
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	Served, reconditioned, & unsafe food Good retail practices are preventative me if numbered item is not in compliance Mark " Safe Food and Water age used where required	A on a	to control appropriat	Retai	Idition or CC	n of pathogens, c OS and/or R C	hemicals, and physical objects OS = corrected on-site during Proper Use of U sils properly stored	s into foods, inspection	R = rep	or injui	lation V
28 Pasteurized eg 29 Water & Ice fro	Served, reconditioned, & unsafe food Good retail practices are preventative me if numbered item is not in compliance Mark " Sefe Food and Water ages used where required or approved source	A on a	to contro appropriat R	the ace box f	dition or CC 41 42	of pathogens, c OS and/or R C	hemicals, and physical objects COS = corrected on-site during Proper Use of U sils properly stored ilpment & linens: properly stored	s into foods. inspection tensils	R = rep	or injui	lation V
28 Pasteurized eg 29 Water & Ice fro 30 Variance obtain	Good retail practices are preventative me if numbered item is not in compliance Mark " Safe Food and Water ggs used where required om approved source ned for specialized processing methods Food Temperature Control	A on a	to contro appropriat R	Retai	dition or CC 41 42 43	of pathogens, c S and/or R In-use utens Utensils, equ Single-use/s	hemicals, and physical objects OS = corrected on-site during Proper Use of U sils properly stored ulpment & linens: properly stored single-service articles: properly	s into foods. inspection tensils	R = rep	or injui	lation V C C C P/C
28 Pasteurized eg 29 Water & Ice fro 30 Variance obtail	Good retail practices are preventative me if numbered item is not in compliance Mark " Safe Food and Water ggs used where required om approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for	A on a	to contro appropriat R	Retar	dition or CC 41 42	in-use utens Single-use/s	thernicals, and physical objects COS = corrected on-site during Proper Use of Usils properly stored Ilipment & linens: properly stored single-service articles: properly d properly	s into foods. inspection tensils , dried, & hand y stored & use	R = rep	or injui	lation V
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HEALTH DIVISION

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

Y61100

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

Est.#	Establishment	name:			Date:	
l+/	em/Location	T	TEMPERATURE OBSERVA			
	1	Temp.	Item/Location	Temp.	Item/Location	Tem
1 1	1/Reachin	38				
Spring	roll	40				
V 106	Lrice cooker	137			•	
Egg rol	11s / Fryor	179				
	beans Istove	169				
Chicke	on/walk	40				
<u> </u>					<u> </u>	
		ORS	ERVATIONS AND CORRECTI	LAN A COMPOSIO		
Item #		9,50	ENTATIONS AND CONTECTS.	VE ACTIONS		
26	Chemicals	stor	ed next food pro			
3.2	Ba Foods	i N \circ	ontiners not lak	2000-5-	Malar II I	.'11
	manager a	haut	putting a comm	10 16 0 - 1	NOTE! AIS CUSTED	WITH
42	Platic pan	5 121	et stacked above	diclo	IMO Character to the	ainers
45	Chest free	26r	in both storage	e DOI Fairl	a active in marc	SLUCISH
	elevated 6	inch	es off floor to	000055	Gastig - moveable	or
46	Dish machi	ne ir	torior dirty wi	th soil	hui 11-00	
47	Ica machin	7C 10	ate dirty with	boidd up	· Microunia dist	f h
<u> </u>	with food a	la bris	s. Gasket on Rec	ach-in	moler by walk	
	dirty Vent	hoon	dirty with great	se and	debris.	(1)
20	Drain lines	und i	cebin in bar are	sa nat	clir nanned.	
53	Floor und	edm	en equipment in	kitche	in dirtil with	
	food waste.	Base	board missing in	ware	wash Florir di	vtu
	In food Stor	ages	and under bar	calling	ment.	-3
24	Inadquate	light	ing in kitchen	and w	are wash.	
21	No Pale mar	king	provided on for	od in L	valkin cooler an	ndi .
	reach-in co	اعلمد				
	V), 1 h l /	1. 00	9			
	arge: (signature) RUN	1	JIEKO KIT		Date 10 [3]	1/18
spector	Ivan kwag	ala	L''		Date 0 / 2	1/18



HEALTH DIVISION

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

Variance obtained for specialized processing methods			-				10.1.0	- T-	10	120/18
Person Programment Progr	Establishment	VLicense # 510-41 008								
Person Programment Progr	Establishment	type: Bucklau's Great Stea	KI	lo. of Repeat	t Risk Fa	actor/Interve	ntion Violations	<u>.</u> '	ime out	2 (6()
Permit Holder Complaint Co	Address:438	Maniel Hranwau					Total violations	L.'	inie out.	<u> </u>
Inspection Type	Permit Holder	Buckley Great Steak	_	Risk C			Capacity	Teleph	one#	
Compliance status Name Compliance OUT-not compliance Not Not compliance Not Not compliance Not Not compliance Not Not compliance OUT-not compliance Not Not	Inspection Typ	oe ∐ Pro∀isional 🔟 Routin	е							
Weight Compliance No Ut Find in compliance No Ut Foot observed NA-not applicable COS-corrected on-site Reropest violation COS R V					14.14	The Whole of				
Compliance status COS R V Person in charge present, demonstrates For the control of the compliance	Ci	ircle designated compliance status (IN, OUT, N	I/A) for e	each item	NICA	analisable COS	Mark "X" in appropriate	box for COS	and/or R	
Person in charge present, demonstrates PH Nowtedge and performs duties PH Nowtedge and performs and reporting and disposition PH Nowtedge and performs duties PH Nowtedge and performs and reporting and disposition PH Nowtedge and performs and reporting and accessible PH Nowtedge and performs and reporting and report	Compliance statu						s-corrected on-site K-repe	at violation	cos	RV
Person in charge present, demonstrates							stally Hazardous Food	Time/Ten		
Part	1/IN OUT			Df	16/IN	OUT N/A NO	Proper cooking time & tem	perature		
Management, all employees provided, property and reporting, property and accessible property accessed accessing methods accessible property accessed accessing property accessed accessing property accessed accessing property accesse	100 001						Proper reheating procedur	es		
20 OUT No Proper each restriction and exclusion PP 20 (DUT NA Proper cold finding temperatures PP 20 (DUT NA Proper each restriction and exclusion PP 21 in OUT NA Proper each restriction and exclusion PP 22 in OUT NA Proper each restriction and exclusion PP 22 in OUT NA Proper each restriction and exclusion PP 22 in OUT NA Proper each restriction and exclusion PP 23 in OUT NA Proper each restriction and exclusion PP 24 in OUT NA Proper each restriction and exclusion PP 25 in OUT NA NO in Proper each property washed PP 23 in OUT NA NO bare hand contact with RTE food or a pre-approved alternative procedure properly allowed and excessible Properly allowed and excessible Properly allowed and excessible Properly allowed PP 24 in OUT NA NO Food reaceived alternative procedure properly allowed PP 25 in OUT NA NO Food reaceived alternative procedure properly allowed PP 26 in OUT NA NO Food reaceived alternative procedure properly allowed PP 27 in OUT NA NO Food reaceived alternative procedure properly allowed PP 26 in OUT NA NO Food reaceived alternative procedure PP 27 in OUT NA NO Food reaceived alternative procedure PP 27 in OUT NA NO Food reaceived and property spelled PP 28 in OUT NA NO Food reaceived property alternated PP 28 in OUT NA NO Food reaceived and property services and property provided food and technical property and property PP 28 in OUT NA NO Food reaceived and property services and property provided food and destriction of the PP 28 in OUT NA NO Food reaceived and property services and property provided food and destriction of the PP 28 in OUT NA NO Food reaceived property in OUT NA NO Food reaceived and property provided food and the property provided food and th	73									
Proper P	2 (M) OUT			P/Pf -						
4(I) VOLT NO Proper esting, tasting, dinkings, lobacouse PC Fig. OUT NO Glasharge from eyes, nose and mouth C Reversiting exercity interport by statistics PPP Adequate handweshing slinks properly supplied profit of an advancemental property supplied and accessible from approved a sure interport by statistics from approved a sure interport by profit of statistics interport interports and accessible from approved a sure interport by profit of statistics interport interports and accessible from approved a sure interport by profit of second additives approved a used property Reversiting and accessible from approved a sure interport by profit of sure interports and accessible from approved a sure interport by profit of sure interports and accessible from approved a sure interport by profit of sure interports and accessible from approved and accessible from a proved and accessible from approved accessing from the from approved accessing from the from approved accessing from the from approved accessible from approved	3(IN) OUT	Proper use of restriction and exclusion		P			Proper date marking and d	isposition		P/Pf
## Procedures and records a serious persons on the serious and mouth of the serious persons and properly wished and properly serious properly allowed properly serious persons and properly serious properly allowed properly serious persons and accessible of the serious and accessions and accessible of the serious and acce					22 IN	OUT NA NO		ntrol:		P/Pf/C
Provided for raw or			_							<u> </u>
Approved alternative procedure properly washed	5 (II) OUT		4							
No bare hand contact with RTC food or a pre- approved aftermative procedure properly allowed Adequate handwashing sinks properly supplied and accessable Price	6/IN OUT NO			P/Pf	23(II)	OUT N/A		50 101 1244 01		Pf
Ageproved alternative procedure properly allowed Principal P		1	-					opulation	\$	
Approved Source Pi/CUT Food obtained from approved source Pi/Pi/C	ZON OUT NIA NO	approved alternative procedure properly allov		PIPT	24 15	OUTAIN				р
Second property Principles	8/IN OUT		eď	Pf/C	24 114	001,005				<u> </u>
9 (N/OUT Food obtained from approved source P/P/IC	- CD - CC -	1				21/2 (12)			5 T	
10(MCUT NA NO Food received at proper temperature P/PT	O ANIOLET			LOCOLO						P/Pt/C
11 11 12	10(IN OUT N/A NO		_		26(II)			inelimien, su	neu,	P/Pf/C
12 © OUT N/A No Profession from Contemposition P/PP/C								ved Proce	dures	
Proper content Proper conditioned, & unsafe food Proper conditioned, & uns				D/Df/C	27 IM					9/Pf
Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Prevalent contributing factors of foodborne illness or injury. Public Health Prevalent Prevalent contributing factors of foodborne illness or injury. Proper disposition of returned, previously Served, reconditioned, & unself food Prevalent Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Proper control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Representation of Preventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Prevent Leave Interventions are control measures to prevent dearning factors of the prevent of	1210 COT 10A 110			FAFIX	27 114	001	Process, & HACCP plan			1 77 1
A (IV) OUT NIA Food-contact surfaces: cleaned & sanitized P/PI/C Prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.	42 ANDOLITAVA			l BIC	_	Diek festere e	ra impranar praeticas ar pra	andurae ida	atified as the	e most
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Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R V COS R V Proper Use of Utersils 8 Pasteurized eggs used where required 9 Water & lee from approved source 9 Water & lee from approved source 10 Variance obtained for specialized processing methods 11 Proper cooling methods used: adequate equipment for temperature control temperature control 12 Plant food properly cooked for hot holding 3 Approved thawing methods used: adequate equipment for temperature control 4 Thermometers provided and accurate Prod and non-food contact surfaces clean able, Properly diseigned, constructed, & used Properly labeled: original container Prevention of Food Contamination Food properly labeled: original container Prevention of Food Contamination Food properly used & stored 10 Insects, rodents, & animals not present Prico Contamination prevented during food preparation, storage & display Pipic 5 Sewage & waste water properly disposed 10 Insects, rodents, & animals not present 10 Washing fruits & vegetables 11 Contamination from the food of properly used & stored 12 Contamination from the food of properly used & stored 13 Contamination from the food of properly used & stored 14 Contamination from the food of properly used & stored 15 Contamination from the food of properly used & stored 16 Contamination from the food of properly used & stored 17 Contamination from the food of properly used & stored 18 Personal cleanifies in similar and the food of properly used & stored 19 Wiping cloths: properly used & stored 10 Washing fruits & vegetables 10 Contamination from the food of properly used & stored 10 Washing fruits & vegetables 10 Contamination from the food of properly used & stored 10 Contamination from the food of properly used & stored 10 Contamin	13/13/001 N/A	Served, reconditioned, & unsafe food								
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Pasteurized eggs used where required Pasteurized eggs used Pasteurized eggs used where required Pasteurized eggs used Pasteurized eggs used Pasteurized eggs used eggs used eggs used eggs used where required eggs used Pasteurized	Mark "X" in box									
Pasteurized eggs used where required P			cos	RV					cos	RV
Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled C	SAL TRANSPORT		1		44	la usa idanaila		ensils		
Variance obtained for specialized processing methods PF Food Temper stare Central Variance obtained for specialized processing methods used: adequate equipment for temperature control Pf/C Variance outrol Pf/C								dried, & hand	dled	
Proper cooling methods used: adequate equipment for temperature control Price Plant food properly cooked for hot holding Price Properly designed, constructed, & used Price	30 Variance obta					Single-use/sing	e-service articles: properly	stored & us	ed	
temperature control Plant food properly cooked for hot holding					44	Gloves used p				С
femperature control 45 Food and non-food contact surfaces cleanable, P/Pf(C)				Pf/C					4	
Approved thawing methods used Thermometers provided and accurate PfiC Thermometers provided and accurate Thermometers provided and accurate the statistics properly disposed (PiPfic) Toilet facilities properly disposed, accilities maintained accurate properly disposed, accilities maintained accurate properly disposed, accilities properly disposed,	temperature c		+	DF	45	Food and non-	food contact surfaces clean	able,		P/Pf/C
Thermometers provided and accurate Food identification Food properly labeled: original container PfC A8 Hot & cold water available adequate pressure Prevention of Food Contamination PfIC Insects, rodents, & animals not present PfIC Contamination prevented during food preparation, storage & display PfIC PfIC PfIC Sewage & waste water properly disposed PfIC Garbage & refuse properly disposed, facilities maintained PfIC Supplied & stored PfIC A8 Hot & cold water available adequate pressure PfIC Sewage & waste water properly disposed PfIC Tollet facilities properly constructed, supplied, & cleaned PfIC Supplied & stored PfIC Supplied & stored PfIC Supplied & cleaned PfIC Supplied & cl					46	Warewashing:	installed, maintained, & use	d: test strips		Pf/C
Food properly labeled: original container P(C) 48 Hot & cold water available adequate pressure Prevention of Food Contamination 49 Plumbing installed, proper backflow devices PIPFIC Food Insects, rodents, & animals not present PfIC Contamination prevented during food preparation, storage & display PIPFIC Personal cleanliness PfIC Wiping cloths: properly used & stored Wiping ruits & vegetables C 53 X Physical facilities installed, maintained, & clean PIPFIC Substantial properly used & clean PIPFIC Substantial properly used & clean C 53 X Physical facilities installed, maintained, & clean PIPFIC Substantial properly used & clean PIPFIC Substantial properly used & clean C 53 X Physical facilities installed, maintained, & clean PIPFIC Substantial properly used & clean C 54 X Adequate ventilation & lighting, designated areas used C 54 X Adequate ventilation & lighting, designated areas used C 54 X Adequate ventilation & lighting, designated areas used C 54 X Adequate ventilation & lighting, designated areas used C 55 X Physical facilities installed, maintained & clean C 56 X Physical facilities installed, maintained & clean C 57 X Adequate ventilation & lighting, designated areas used C 56 X Adequate ventilation & lighting, designated areas used										
Prevention of Pool Contemination 49 Plumbing installed, proper backflow devices P/Pf/C		Regal Ideal Ideation								
Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C	Food properly	/ labeled: original container	i	P(C)						
7 Contamination prevented during food preparation, storage & display P/PI/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C 8 Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained C 9 Wiping cloths: properly used & stored C C 53 X Physical facilities installed, maintained, & clean P/Pf/C 10 Washing fruits & vegetables C C X Adequate ventilation & lighting, designated areas used C 11 Person in Charge (signature) Date: O 30 X License Posted Y N (circle one) 12 V V V V V V V V V	C Unanata radan		1	DHC				rs .		
Personal cleanliness Pf/C S2 Garbage & refuse properly disposed, facilities maintained C C S3 Physical facilities installed, maintained & C C S3 Physical facilities installed, maintained & C C C C C C C C C C	7 Contamination n		- I					ed. & cleane	d	
Wiping cloths: properly used & stored C S3 Physical facilities installed, maintained, & clean P/Pfile	88 Personal clear	nliness			52	Garbage & refu	se properly disposed, facilit	ties maintain	ed	С
CHARIE CICIZIZI Person in Charge (signature) Date: 10/30//8 License Posted (Y) N (circle one) Tyan kwadala	9 Wiping cloths:				53 X	Physical facilitie	es instailed, maintained, & c	iean	\Box	
Person in Charge (signature) Date: 10/30//8 License Posted (Y) N (circle one)	- I	. /\ ///		151	54 X	Adequate venti	lation & lighting, designated	areas used		-10
Person in Charge (signature) Date: 10/30//8 License Posted (Y) N (circle one)	CHARLI	E CICIZIZA (MA)			W-9-		1 1		-)	
Ivan kwadala	Person in Charg	je (signature)			_	Date: 1/	7/30//8 License	Posted (Y N (cir	cle one)
Inspector (signature) Follow up: YES (NO circle one) Follow up Date:	and the same of th			-		,	10 100			
nspector (signature)										
	Inspector (signat	ture) U			Fo	llow up: Y	ES (NO (circle one) Fol	low up Dat	te:	



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 V	llago Eatry	Address 583 Dan	el wobste	Highway Unit
Inspector IVAN	Kwagala	Date 10/30/17 Time In	1:00	Phone No. Time Out 1: 30
Type of Inspection_	Pre-open	Reason for Inspection_	Pre - c	open
Owner VICTOR	A LEE Person	Contacted	Position	Owner
Caulki Hole all Food	ng need at pove walk-in ther mome: I a	3 vat sink and a cooler. ar (digital)	prep.	sink.
Copy Received By:	Victoria h	Inspector Inspector	ugatea	and the second s



HEALTH DIVISION

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

Gre	6M
YEL	10W

E-A-LE-L	" 11/16-/ 3		NI-	- 6 5		1101		- CONT			16/	20/10
Establishmen	nt/License # 40 / 054-3							on Violations		DATE_	107,	<u> 20[</u>]
Establishmen	it type: Mc Danalds		No. of R	epe	at Ri	sk Fad	ctor/Interve	ention Violations	-	Time in:	12	20x
Address: \(\)	BK Managmant							Total violations			il. <u>7 -</u>	- 100 p
Permit Holder	r 9 Dobson way			₹isk		egory		Capacity	Telep	hone#		
Inspection Ty			☐ F/U			☐ C	omplaint	Other				
	Circle designated compliance status (IN, OUT, N/	1000		10	(SA)	D PUB	TIC HOLD LIN					
	IN=in compliance OUT=not in complia	nce N	eacn item VO≃not obs	erve	d N/A	=not an	nlicable CO	Mark "X" in appropriate	box for CO	S and/or F		
Compliance stat	us		SR	V			iance status		cat violation		OS R	l v
	Supervision						Pote	ntially Hazardous Fes	d Time/Te			
1(IN)OUT	Person in charge present, demonstrates			Pf		16 (IN)	ON AN TUC	Proper cooking time & ten	nperature			P/Pf/C
	knowledge and performs duties							Proper reheating procedu			$-\!\!\!\!\!+\!\!\!\!\!-$	P
2(IN) OUT	Management, all employees knowledge,	1	T i		4 H	19/10)	DIT MA NO	Proper hot holding temper			+	P
	responsibilities and reporting.		T F	P/Pf		20 (N)	OUT N/A	Proper cold holding temper	ratures	-	-	P
3 (IN) OUT	Proper use of restriction and exclusion			Р		21 IN C	OUT N/A NO	Proper date marking and			二二	P/Pf
4 IN OUT NO	Gend Hygienia Prestices					22 IN C	OUT N/A NO	Time as a public health co	ntrol:			P/Pf/C
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use No discharge from eyes, nose and mouth	+		C C	┦┝			procedures and records				1
0 111 001	Preventing contamination by Hands			C	-			Consumer Ad Consumer advisory provid	N - M - V - M -		7	_
6 NOUT NO	Hands clean and properly washed	1	I P	/Pf	1 2	23 IN O	OUT (WA)	undercooked foods	eo for raw o	"		Pf
7 (IN) OUT N/A NO								Highly Susceptible	Populatio	7.5		
	approved alternative procedure properly allowe			/Pf		24 IN O	UT N/A	Pasteurized foods used; pa			T	P
8/IN/OUT	Adequate handwashing sinks properly supplied		p	f/C		24 101 0	U (N/A)	not offered				P
<u> </u>	and accessible							Chemica				
9 (N)OUT	Approved Source Food obtained from approved source		I Inn	Pf/C	_	25 IN O		Food additives: approved &				P/Pf/C
10 IN OUT N/AINO	Food received at proper temperature	+		/Pf	2	26 WP	UT	Toxic substances properly & used	identified, s	torea,		P/Pf/C
11(II) OUT	Food in good condition, safe, & unadulterated	+		/Pf			Co	nformance with Appro	ved Proc	edures.		
12 IN OUT (I) NO	Required records available: shellstock tags,		D/0	Pf/C		7 IN O		Compliance with variance.			T	D/Dr
	I partialité destruction		1 1	7/0	Ľ	7 114 01		Process, & HACCP plan				P/Pf
13 (NOLT NA	Frotection from Contemination Food separated & protected	-		/C		- ID:	ala fantana a					,
14 IN OUT N/A	Food-contact surfaces: cleaned & sanitized	+	(P)F					re improper practices or pro ributing factors of foodborns				
15 IN OU (NA)	Proper disposition of returned, previously	\dagger		,, ,		in	terventions a	re control measures to prev	ent foodbor	ne illness	or injury	·
13 1100 (19)	Served, reconditioned, & unsafe food		Т .		100 100							
	Good retail practices are preventative me	asilrai	s to control	The the	additio	of pet	hogens ober	minala and physical chicate	into foods			
Mark "X" in box	if numbered item is not in compliance Mark	'X" on	appropriate	kod e	for C	OS and	or R COS	= corrected on-site during	inspection	R = rep	aat viola	ition
		cos	RV								SR	V
8 Pasteurized e	Safe Food and Water	,						Proper Use of U	ensils			
	eggs used where required on approved source		P/P		42			properly stored nent & linens: properly stored,	dried Phas	ndla d		C
O Variance obta	ined for specialized processing methods		PI		43			gle-service articles: properly			-	P(C)
	Food Temperature Control				44		loves used pr					C
	g methods used: adequate equipment for		Pf/	C				Utensils, Equipment a	nd Vendi	ng	,	
temperature of	perly cooked for hot holding			- 1	45			food contact surfaces clean	able,			P/Pf(C)
	wing methods used		P		46	S W	operly design	ned, constructed, & used installed, maintained, & use	el: tont ntrin	_	+	Pf/C
	s provided and accurate	_	Pf/			7 / No	on-food conta	act surfaces clean	u. test strib	3	+	(63)
	Food Identification		**************************************					Physical Facili	ties	,		
5 Food properly	y labeled: original container		Pf/	Ċ	48		ot & cold wate	er available adequate press	ure			Pf
	Prevention of Food Contamination				49			led, proper backflow device	s			P/Pf/C
	ts, & animals not present prevented during food preparation, storage & display		Pf/		50			te water properly disposed	1.0.1	$\overline{}$	\perp	P/Pf/C
8 Personal clean			P/Pf		51 52			properly constructed, suppli se properly disposed, facilit			+	Pf/C C
Wiping cloths:	properly used & stored		C	_	53			es installed, maintained, & c		100	++	P/Pf/C
Washing fruits	& vegetables		С		54	Ad	lequate ventil	ation & lighting, designated	areas used			С
Person in Charg	e (signature) Beth Moore Bu	L h. 1	nera				Detc. I	0/20/18:	Doots 1 4	\(\daggreen \)		
T 1	/		TUDI ~				Date:)	0/30 License	rosted (<u> </u>	circle on	e)
Lvan K	wadala											
nspector (signat	ure)					Folio	ow up: YE	ES (NO)(circle one) Foll	low up Da	ite:		

FIRE RESCUE

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway Merrimack New Hampshire 03054

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



HI/TH-FRM-005 Est.# Establishment name: Mc Donal a TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. etture / Reach-in 200 40 138 38 135. Tenders 39 34 Reach-in 169 170 Ham burder pattics OBSERVATIONS AND CORRECTIVE ACTIONS Item # Plastic pans dirty with sticker residues. Scoops and spoons 14 for Tea urns not coverted to protect tea from contamination. Sing-use-cups and lids stored directly on Floor by Office sink caulking in poor condition. Note: apply new coulking to sink. nozztas on shake machine dirty with 47 old shake splash by drive-thro window. 53 dirty with Food residue. arill Person in charge: (signature) Bunnence Inspector

HEALTH DIVISION

Grach



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

HLTH-FRM-005) Angelo Establishment name: Date: TEMPERATURE OBSERVATIONS Temp. Item/Location Item/Location Temp. Item/Location Temp. Ham /marker lobster | walkin-code 40 38 Rice / walk-in coder Tamatoes / 37 Chicken soup 139 40 200 38 **OBSERVATIONS AND CORRECTIVE ACTIONS** Item # Interior 3 vatsink not properly easily moveable to acess cleaning - please apply caulking machine plate dirty in warewash station. microwave dirty with rosidue. air gap \$49 - please provider air gap to separatina from wall under 53 Walk-in cooler. Floor under machine Person in charge: (signature) Inspector



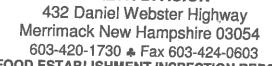
HEALTH DIVISION

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

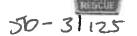
Yellow

Establishment/License # 5 No. of Risk Factor/Intervention Violations 125 Establishment type: Time in: No. of Repeat Risk Factor/Intervention Violations Time out: Address: WBDS MANIE Total violations Hiahwag Permit Holder Risk Category Capacity Telephone # Inspection Type Provisional Routine F/U Complaint ☐ Other Property of the state of the st Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status COS R Supervision Potentially Rezerdous Food Time/Temperature Person in charge present, demonstrates 16 IN OUT N/A NO Proper cooking time & temperature
17 IN OUT N/A NO Proper reheating procedures 1 (IN) OUT P/Pf/C Pf knowledge and performs duties P Employee Health 18 IN OUT WANO Proper cooling time & temperatures P Management, all employees knowledge. 19 IN OUP N/A NO Proper hot holding temperatures 2 (N OUT **6** <u>ලන්</u> P/Pi responsibilities and reporting. 20 IN (00) N/A Proper cold holding temperatures യ 3 (N) OUT Proper use of restriction and exclusion P 21 (N) OUT N/A NO Proper date marking and disposition Good Hygienia Practices Time as a public health control: 22 IN OUT NIA NO 4(IN OUT P/Pf/C NO Proper eating, tasting, drinking, tobacco use P/C procedures and records N) OUT No discharge from eyes, nose and mouth C Consumer Advisory Preventing contamination by Handa Consumer advisory provided for raw or 23 IN OUT NA Ρf NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7 (N OUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NA Þ Adequate handwashing sinks properly supplied 8 (N) OUT not offered and accessible Chemical Approved Source 25 IN OUT NA Food additives: approved & used properly P/Pf/C 9 IN OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 IN OUT P)Pf/C 10/IN OUT N/A NO Food received at proper temperature P/Pf & used 11 (N)OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, 12 IN OUT NA NO Compliance with variance, specialized P/Pf/C 27 IN OUT NA P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 (IN OUT N/A 14 IN OUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT N/A Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R Safe Food and Mater Proper Use of Utensils Pasteurized eggs used where required Þ 41 In-use utensils properly stored С Water & Ice from approved source P/Pt/C 42 Utensils, equipment & linens: properly stored, dried, & handled C Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food Temperature Control 44 Gloves used properly C Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 Plant food properly cooked for hot holding P/Pf/C Pf Properly designed, constructed, & used Approved thawing methods used 46 С Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean С Food Identification Physical Facilities Food properly labeled: original container Pf(C) 48 Hot & cold water available adequate pressure Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Sewage & waste water properly disposed PH/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained С Wiping cloths: properly used & stored P/Pf/D С Physical facilities installed, maintained, & clean Washing fruits & vegetables Adequate ventilation & lighting, designated areas used С Person in Charge (signature) Date: License Posted N (circle one) 1 an Inspector (signature) Follow up: YES NO (circle one) Follow up Date:

HEALTH DIVISION



Y6110W



FOOD ESTABLISHMENT INSPECTION REPORT HLTH-FRM-005

Est. # Establishmen	name:	Mobil	D111-11Qv1-005		Date	: 10	1787	118
Item/Location	Temp.	TEMPERATUR Item/Loc						
Chicken / Refrigerator				Temp.	item/	Location	1	Temp.
Hotog Rekngerator	1 "	Tuna sand		50				-
klages / Hot hold		Hamburge		21,		<u> </u>	,	
Chicken tenders	120			20				
Chicken Breast	139	00000	952	49				
Hot dogs / warmer	158							·
Rolls / Warmer	126							
				-				
Item #	OBS	ERVATIONS AND	CORRECTIVI	EACTIO	NS			
		and						
19 Chicken to	nders	Y modez on	nd held	pet	<u>ween 10</u>	9-12	O deal	reës
IN TOT hold	<u> </u>	<u>bu</u> cash	ier. (1	DISCO	rded)			
20 Tuna san	Mich	4 cheesel	ourger, t	lamb	urger ah	d oth	er pro	duch
	usen	2 HA - 20	dearees	5 . (discarde	6d) .	Note:	
- Manager c	<u>alle</u>	SOMEON	e to look	cat	the cold	hois		.
26 7-201.11-	- Ch	emical sp	ray bot	HE S	tored or	1 Foo	d pro	p
TUDIE. NEY	<u> 1076</u>	<u>' </u>	V				*	
	<u>-)</u>	ugar in be	ilk cont	ainai	not 1	abole	id wi	th
45 4-402.12	na	me.						
	- 51	OF SINK	not prop	osrly	200109	to u	uall.	
		COUCAC	410	-riac	VOTO N	iandli	65 di	cty
with old f	TOUT	rosiave i	U LOOG	prop	areq.	1		
50 No Air gar	beve 5	Mideo ou	PIACK TH	76 d	rain una	der 'r	<u>nands</u>	ink
53 Base boar	7 172	der 2 val	1011. (C	orrec	+60)			- 10
Floor unde	ar e	inde use	Hem F	A Se	paratin	g Fn	om w	all.
cailing til	5.5 M	useina al	TICHT O	4/2 -	ng air	y		
		<u> </u>	VIAO 2111	y -	use cup	W S	TOIQ	S
Person in charge: (signature)	7	1				Date \	0/25	-/12
Inspector Wan Kwac	ala						0/25	



HEALTH DIVISION

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

G166 h

603-420-1730 FOOD ESTABLISHMENT INSPECTION REPORT

Establishment type: A . L. Prime No. of Repeat Risk Factor/intervention Violations Time out: CQQP Permit Holder	Establishmen	nt/License # 50-L	1005			No. of	Risk	Fac	tor/Interventi	on Violations	7 7	DATE /	O 1	25/1
Address: L26 PAINE NALEDSKY LAYDINGUID Permit Holder PLQAS, SNA SCAL AND RESECTION RESECTION CORPORATION TO COMPANY Inspection Type Provisional Research	Establishmen	it type: A . L . P	rim6		No.	of Rep	eat F	₹isk	Factor/Interv	ention Violations	 	ime in:	12	30
Permit Holder Cugs	Address: 4	26 Daniel	Viehster	1342	1 10	ta lOtt			1 4010171111077		 7	ime out	i Li	CO PY
Inspection Type Provisional Routine F/U Complaint Other Circle designated compliance Status (N, Out, Nuk) for each lient Nen compliance status (N, Out, Nuk) for each lient Nen cout (N, Out, Nuk) for	Permit Holder	Eluas and	1 SON In	1-710] [] 	Rie	k Ca	ten	70/					
Crole designated compliance status (No.11 (NA) for each status (NA) for	Inspection Ty	pe Provisional	Routin	e	\Box		it ou				T elebit	one #		
Compliance status (N, OUT, NA) for each item Mark X' in appropriate both COS and/or R			POODECRNE IL	L N. SERV	1 3 1	(FAST)	HS A	AD		I DUITE STATE OF THE STATE OF T				
Compliance status Querylaines	<u> </u>	ircle designated compliance	e status (IN. OUT. N	I/A) for	each	item				Mark "V" in appropriate l	box for COS	and/or R		
Supervisible Person in charge present, demonstrates Price Person in charge present dises Price Person in Charge present dises Price Person in Charge present dises Price Person in Charge in Person Person in Charge Carden Price Person in Charge disposation or returned process. Price Person in Charge Carden Price Person in Charge disposation Price Price Person in Charge disposation Price P	Compliance stat	us in-in compliance	OU I=not in compi	lance i	NO=no	ot observ	ed N	/A=n	ot applicable CO	S=corrected on-site R=repe	at violation	1=:		
Section College Property		Superv	ision	100	, CO 1			-			Time/Law	CC)S	R V
To NOUT (Libert) Proper relateding procedures Proper	1(N) OUT	Person in charge present	t, demonstrates			Df	7	16	IN OUT N/A NO	Proper cooking time & tem	perature	Bei alai	<u> </u>	P/Pf/0
Adequate handwashing shick properly supplied and accurate hand hand accurate hand hand hand hand hand hand hand hand							_	17	IN OUT WANO	Proper reheating procedure	9S		工	P
Proper soci feather and ecolusion	2/15/217	Management, all employ	ees knowledge		-			18	IN OUT N/A NO	Proper cooling time & temp	eratures		_	
Served Percentage Percent	_	responsibilities and repor	tina.		+	P/Pf		200	IN OUT N/A			-+	_	
ADDITION Proper early gaste, Presence	3(IN) OUT	Proper use of restriction a	and exclusion			Р				Proper date marking and di	sposition		+	
Second content of the content of t	4(N)OUT NO	Gend Hygieni	Practices					22	IN OUT NA NO	Time as a public health con				
Proceedings Processing Pr	5 NOUT	No discharge from eyes	nking, tobacco use	-	+		-							F/FI/C
ACTION CONTROL Property Pro							-			Consumer Adv	eory			
This paper was alternative processing allowed supported alternative processing allowed support and accessable Pitch	6(IN OUT NO	Hands clean and properly	washed			P/Pf	-	23	IN OUT (N/A)		a for raw or			Pf
Adequate handweshing sinks properly supplied and accessible Price Adequate handweshing sinks properly supplied and accessible Price Adequate handweshing sinks properly supplied and accessible Price Pr	7 IN OUT WANO	No bare hand contact with	RTE food or a pre-			D/Df	7				opulations	8		
and accessible Approved Source PPPIC IO OUT NON Food treated from approved source PPPIC IO OUT Food in good condition, sife & unadulterated PPPI 12 IN OUT NO NO Required records available: shellstock tags. Protection from Contemporation 13 IN OUT NO NO Protection from Contemporation 13 IN OUT NO Food separated a protected a mixed 14 IN OUT NO Food separated & protected a mixed Protection from Contemporation 15 IN OUT NO Food separated a protected a mixed Protection from Contemporation 16 IN OUT NO Food separated a protected a mixed Protection from Contemporation 17 IN OUT NO Food separated a protected a mixed Protection from Contemporation Protection from Contempor		approved alternative proce	edure properly allow	ed	\perp	F/FI	1 [24	IN OUT N/A	Pasteurized foods used; pro	hibited food	S	T	Т.
Strict Food obtained from approved source PiPito	8(IN)OUT		nks properly supplie	٩١		Pf/C			11 00 (10A)	not offered				<u> </u>
SCHOOLT Food citatined from approved source PFPFC PFPF		A	Solves				-	25	IN OUT MA					
10 POUT NA NO Food received at proper temperature	9 (IN)OUT	Food obtained from approx	ed source		т	P/Pf/C			_	Toylo substances approved &	used proper	ly .	+	P/Pf/C
12 IN OUT NO Required records available: shellstock tags. P/PHC	10 NOUT N/A NO	Food received at proper te	mperature				1	26(1	NOUT	& used	ienuneo, sto	rea,		P/Pf/C
12 IN OUT NO NO Required records available: Shellstock tags. PPPIC		Food in good condition, sai	fe, & unadulterated			P/Pf			C	Informance with Approv	ed Proces	ures		
Process, A HACCP plan Process, A HACCP plan Process, A HACCP plan	12 IN OUT NA NO	Required records available	: shellstock tags,			P/Pf/C		27		Compliance with variance, s	pecialized		T	D/Df
13 IN OUT (VA) Food separated & protected P/C			outamination			Ц	1 -			Process, & HACCP plan				F7F1
Provedent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent decided on section of patients. Proper Cooling measures to prevent device of patients in the addition of patients in the addition of patient	13 IN OUT NU	Food separated & protecte	ed		Т	P/C	1	-	Risk factors a	re improper practices or proc	edures iden	tified as t	he mo	net.
Served, reconditioned, & unserfe food Pede Ratal Practices Ped		Food-contact surfaces: cle	aned & sanitized			P/Pf/C]		Prevalent cont	ributing factors of foodborne i	illness or init	rv. Public	: Heat	th
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	15 IN OUT (IA)	Proper disposition of return	ned, previously			P		_	interventions a	re control measures to preve	nt foodborne	illness o	r injur	у.
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					•	ond Re	hall Pr	ractio	Sea					
COS R V	Mode (V) := b	Good retail practices	are preventative me	easure:	s to co	ntrol the	additi	ion o	f pathogens, cher	micals, and physical objects is	nto foods.			
Pasteurized eggs used where required Pasteurized eggs used ended Pasteurized eggs used eggs used ended Pasteurized eggs used eggs used eggs used ended Pasteurized eggs used eggs properly eggs eggs eggs eggs eggs eggs eggs egg	INIBIK X IN DOX	If numbered item is not in c	ompliance Mark	"X" on	appro	priate bo	x for (cos	and/or R COS	= corrected on-site during in	spection			
Pasteurized eggs used where required Pasteurized eggs used where required Pasteurized eggs used where required PiPFIC Valera & Ice from approved source PiPFIC 42 Utensis, equipment & Ihens: properly stored, dired, & handled C C C		Safe Food an	d Water	Juda	I K		-			Mannan I lan of the		cos	<u> R</u>	V
Proper cooling methods used: adequate equipment for temperature control Pri/C Proper cooling methods used: adequate equipment for temperature control Pri/C Properly cooked for hot holding Pri/C Properly designed, constructed, & used Properly designed, constructed, & used Properly designed, constructed, & used Pri/C Pri/C Properly designed, constructed, & used Pri/C Pri/C Properly designed, constructed, & used Pri/C	28 Pasteurized eg	ggs used where required		T	T	P	4	41	In-use utensils		HSUS		_	
Proper cooling methods used: adequate equipment for temperature control Pri/C Proper cooling methods used: adequate equipment for temperature control Pri/C Properly cooked for hot holding Pri/C Properly designed, constructed, & used Properly designed, constructed, & used Properly designed, constructed, & used Pri/C Pri/C Properly designed, constructed, & used Pri/C Pri/C Properly designed, constructed, & used Pri/C	29 Water & Ice fro	om approved source					4	42	Utensils, equipn	nent & linens: properly stored, d	fried, & handi	ed	+	
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 35 Food and non-food contact surfaces cleanable, Properly designed, constructed, 8 used 46 Warewashing: installed, maintained, & used: test strips 47 Non-food contact surfaces cleanable, Properly designed, constructed, 8 used: test strips 48 Hot & cold water available adequate pressure 49 Plumbing installed, proper backflow devices 49 Plumbing installed, properly disposed 49 Plumbing installed, properly disposed 40 Pri/C 50 Sewage & waste water properly disposed 51 Toilet facilities properly constructed, supplied, & cleaned 52 Garbage & refuse properly disposed, facilities maintained 53 Physical facilities installed, maintained, & clean 54 Adequate ventilation & lighting, designated areas used 55 Adequate ventilation & lighting, designated areas used 56 Adequate ventilation & lighting, designated areas used 57 Contamination 58 Person in Charge (signature) 59 Popping cloths: properly used & stored 50 Popping cloths: properly used & stored 51 Adequate ventilation & lighting, designated areas used 52 Contamination & Cont	SU Variance obtai				Li	PF	ı —	_			stored & use	d		
temperature control Piper	Proper cooling	methods used; adequate e	quinment for				4	44						С
Properly designed, constructed, & used Properly designed, constructed, & used Properly designed, constructed, & used Warewashing: installed, maintained, & used: test strips Properly designed, constructed, & used: test strips Pric Strips Properly designed, constructed, & used: test strips Pric Strips Properly designed, constructed, & used: test strips Pric Strips Properly designed, constructed, & used: test strips Pric Strips Properly designed, constructed, & used: test strips Pric Strips Properly designed, constructed, & used: test strips Pric Strips Properly designed, constructed, & used: test strips Pric Strips Properly designed, constructed, & used: test strips Pric Strips Pric Strips Properly designed, constructed, & used: test strips Pric Strips Pric Strips Properly designed, constructed, & used: test strips Pric	temperature co		quipmontito			Pf/C			Food and non-	Ord contact surfaces closed	d Vending			
Approved trawing methods used C 46 Warewashing: installed, maintained, & used: test strips Pf/C 47 Non-food contact surfaces clean C C Flood properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf Pf/C Frewnition of Food Contamination Pf/C 50 Sewage & waste water properly disposed P/Pf/C Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Pf/C Sarbage & refuse properly disposed, facilities maintained C C C C C C C C C			<u> </u>			Pf	74	15	Properly design	ned, constructed, & used	Die,		1	P/Pf/C
Food identification Food properly labeled: original container Freventian of Food Contamination Frev				ļ.,	\Box				Warewashing:	installed, maintained, & used:	test strips			Pf/C
Food properly labeled: original container Pf/C 48	O-1 THE INDITIONS		cation			Pt/C	4	17	Non-food conta					С
Provention of Food Contemination 49 Plumbing installed, proper backflow devices P/Pf/C 17 Contemination prevented during food preparation, storage & display P/Pf/C 18 Personal cleanliness Pf/C 19 Wiping cloths: properly used & stored C 10 Washing fruits & vegetables C 10 Washing fruits & vegetables 10 Person in Charge (signature) 11 Plumbing installed, proper backflow devices P/Pf/C 12 Sewage & waste water properly disposed P/Pf/C 13 Toilet facilities properly constructed, supplied, & cleaned Pf/C 14 Toilet facilities properly disposed, facilities maintained C 15 Physical facilities installed, maintained, & clean P/Pf/C 15 Adequate ventilation & lighting, designated areas used C 15 Date: 0/23/19 License Posted Y (N) (circle one)	35 Food properly	labeled: original container	300000	T 1	T	Pf/C	4	8	Hot & cold water	Physical Facility	<u>es</u>			D6
Insects, rodents, & animals not present Pf/C Sewage & waste water properly disposed P/Pf/C		Prevention of Food C	ontemination				\rightarrow	_	Plumbing instal	led, proper backflow devices	<u>e</u>	-	\vdash	
Washing fruits & vegetables C Adequate ventilation & lighting, designated areas used C Person in Charge (signature) Date: 0/23/18 License Posted Y (N) (circle one)	36 Insects, rodent	s, & animals not present							Sewage & wast	e water properly disposed				
Washing fruits & vegetables The Lattice Moderate Moderat	38 Personal clean	evented during tood preparati	on, storage & display	\vdash					Toilet facilities p	properly constructed, supplied	l, & cleaned			
Washing fruits & vegetables Date: 0/25/18 License Posted Y (N) (circle one)	Wiping cloths:			 	\rightarrow				Physical facilitie	se properly disposed, facilities	s maintained	1	-	
Person in Charge (signature) Date: 10/25/18 License Posted Y (N)(circle one)			1						Adequate ventil	ation & lighting, designated a	reas used	+	-	
Person in Charge (signature) Date: 10/25/18 License Posted Y (N)(circle one)	TOLAHIA	1 MUCHAT	Ind	7_						<u></u>				<u> </u>
Ivan kungala	/ 1								Pts. 97	2/25/10		4		
									Date: /(ノレンリン License Pe	osted Y	(cit	cie or	1e)
	LVan K	Wadala												ł
The state of the s	Inspector (signatu	ıre) (F	ollow up: YE	S (NO (circle one) Follo	w up Date			
											,			



HEALTH DIVISION

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

Yellow

Establishme	nt/License # 5D-H/003		- 1	No. of	Risk I	Facto	r/Intervent	ion Violations	T	DATE	11/	26/18
Establishmer	nt type: Owl Diner		No. o	of Rep	eat R	isk F	actor/Interv	vention Violations	1	Time in	: }	1.00
Address: L	116 Daniel Klebster	-71		wau			} A	Total violations	 7	Time ou	ıt: 📿	110
Permit Holde	SVKDWI		An	Ris	k Cat	egor	<u> </u>	Capacity	Teleph			
Inspection Ty	/pe 🔲 Provisional 🔲 Routin	e		F/U			Complaint	Other	Lelebi	one #		
	FOODBORNEIL	l jes	3 3 3 3 6	FACTIC	RS A	ND PU	BLIC HEALT	H INTERVENTIONS				
	orcie designated compliance status (IN, OUT, N	/A) for	each i	tem				Mark "Y" in appropriate h	ox for COS	and/or F	1	
Compliance star	IN=in compliance OUT=not in compli	ance I	NO=no	t observ	ed N/A	A=not	applicable CC pliance statu:	OS=corrected on-site R=repea	at violation	10		- 1
	Supervision				-	OUIII		s entially hazardous Food	Time/Iss	Separatis	OS F	R V
1/IN OUT	Person in charge present, demonstrates		<u> </u>	Pf	7 1	16(1)	OUT N/A NC	Proper cooking time & temp	perature	rise lette	16	P/Pf/0
	knowledge and performs duties	Щ.,			[_17 IN	OUT N/A NC	Proper reheating procedure	es		$\overline{}$	Р
2/3	Management, all employees knowledge,				-	18	OUT N/A NO	Proper cooling time & temp	eratures			Р
2(IN) OUT	responsibilities and reporting.	-	+	P/Pf		20 IN	OUD N/A NO	Proper hot holding temperat Proper cold holding temperat	ures			Р
3 (N) OUT	Proper use of restriction and exclusion			P	┤	21/N	OUT N/A NO	Proper date marking and dis	11UIOS enneition		+-	P/Pf
4 (IN OUT NO	Good Hyglenic Practices						OUT NO NO	T 1 0 4 4 11	trol:	_	+	
5 /N OUT	Proper eating, tasting, drinking, tobacco use			P/C]	EE IIV	001/00/110	procedures and records				P/Pf/C
3 IN 001	No discharge from eyes, nose and mouth Preventing contamination by Hands		Щ.	C	_ -			Consumer Adv				
6 IN OUT NO	Hands clean and properly washed			P/Pf	-	23 IN	OUT N/A	Consumer advisory provided	d for raw or			Pf
7 IN OUT N/A NO		+	-		-			lundercooked foods Highly Susceptible Pr				
7 HOOT WANC	approved alternative procedure properly allow	ed		P/Pf		04 151	01176	Pasteurized foods used: pro	hibited food	le le	_	
a/NVGA)	Adequate handwashing sinks properly supplied	d		Pyc	7 L	24 IN	OUTNA	not offered	HURBU 1000	.		Р
V.	and accessible			000] [Chemical				
S IN OUT	Approved Source Food obtained from approved source			Lame	_		OUT(N)	Food additives: approved & u	used proper	dy		P/Pf/C
10 IN OUT N/A/NO	Food received at proper temperature		+	P/Pf/C P/Pf	2	26/ IN	OUT	Toxic substances properly id & used	entitied, sto	red.		P/Pf/C
11 IN OUT	Food in good condition, safe, & unadulterated	co.	4	P/Pf			C ₄	onformance with Approv	ad Drano	deserve		
12 IN OUT NANO	Required records available: shellstock tags.		1	P/Pf/C		77 Ibl (40000	Compliance with variance, s	pecialized	Jeres	7	T
	parasite destruction			17/1/0	ا اِ	47 JIW 1	DUT (VA)	Process, & HACCP plan	00000000	-		P/Pf
13 (IN OUT N/A	Protection from Contamination Food separated & protected			5.6		_						
14 NOUT N/A	Food-contact surfaces: cleaned & sanitized	+	-	P/C P/Pf/C	1		risk factors a	are improper practices or proce tributing factors of foodborne il	dures ider	ntified as	the mo	st
15 (IN)OUT N/A	Proper disposition of returned, previously	\top	1	P	1		nterventions a	are control measures to prever	iness or inju	ury. Publi e illness (c Hean	in
0	Served, reconditioned, & unsafe food			,					11 1000001111	J MINOGO C	, 111Jul J	,-
	Good retail practices are preventative me	agurac	e to co	god Rei	ad Pra	etices	*					
Mark "X" in box	if numbered item is not in compliance Mark	"X" on	approp	riate bo	addillo x for C	or pa OS an	unogens, cne d/or R COS	micals, and physical objects in B = corrected on-site during ins	ito foods.	R = repe	at viale	ntion
		COS	R	V				seriosted on site daining int	3pocaon	CO		V
Pasteurized of	Sale Food and Water ggs used where required							Proper Use of Ute	nells			
Pasteurized eg Water & Ice fro	om approved source			P/Pf/C	4'	1	n-use utensils	properly stored				С
Variance obtai	ned for specialized processing methods	1		PF	43	3	Sinale-use/sin	ment & linens: properly stored, di gle-service articles: properly si	red, & handl	led Co	}—	P/C
T T_	Facel Camperature Control				44	4 0	aloves used p	roperly	JOIGU & USG	- -	+	C
	methods used: adequate equipment for			Pf/C				Utensils, Equipment and	Vendure	1		
temperature co	perly cooked for hot holding			[45	5 L. E	ood and non-	food contact surfaces cleanab	le,		1	P/Pf/C
Approved thaw	ring methods used		-	Pf C	<u> </u>	ᄉ	roperly design	ned, constructed, & used		\rightarrow		
Thermometers	provided and accurate	 	_	Pf/C	47	, ,	varewasning: lon-food conta	installed, maintained, & used: act surfaces clean	test strips		┿╌┥	Pf/C C
57 -	Food Identification							Physical Pacifitie	25			U
Food properly	labeled: original container	COZ		Pf/C	48	H	ot & cold water	er available adequate pressure	3			Pf
Insects rodent	Prevention of Food Contamination s, & animals not present				49			lled, proper backflow devices				P/Pf/C
Contamination pr	evented during food preparation, storage & display			Pf/C P/Pf/C	50 51		ewage & was	te water properly disposed	0 -1:		\Box	P/Pf/C
Personal clean	liness		1	Pf/C	52	H G	arbage & refu	properly constructed, supplied se properly disposed, facilities	& cleaned	-	-	Pf/C C
	properly used & stored			C	53	XP	hysical facilitie	es installed, maintained, & clea	an	-	 	P/Pf/C
Washing fruits	x vegetables			C	54	A	dequate ventil	ation & lighting, designated ar	eas used			С
STAMI	TTION WATERIOT	/			مسد							
erson in Charge	(signature)		4				Date: V	7/25/18 License Po	veted V	M /-	ircle on	
10.00 1.	1.1.106							4 COLID TICEISE PC	oleu T	IN (CI	ICIO ON	E)
-VCIII K	Wagala		(4 /		1.1
spector (signatu	ire) U					Foll	ow up: (YE	S NO (circle one) Follow	v up Date	: 11	11C	11/8
												



HEALTH DIVISION

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

Yellow

Est.#	Fatal P 1		HLTH-FRM-	005		j.
ESI.#	Establishmen	t name:			Date: 10/2.5	-/18-
	Item/Location	17	TEMPERATURE (1888)	WATIONS) / 10
Conv		Temp.	Item/Location	Temp.	Item/Location	Tem
Grag	1 Refrigorator	40	Burger / 178			
<u>Saus</u>	age / Refrigeral	m 40	Fries / Fryet	200		
LINGTI.	Mark - IN COOLE	40	J			-
Jur key	y/walk-in	39				_
Patato	es/walk-in	41				
Tam	Hoss/Reach-in	43				
Sausaa	e patties	1				
<u>Sausary</u>	& PUTFICES	49				
		OBS				
Item #		OBS	ERVATIONS AND CORRECT	TIVE ACTIONS		
	2 (0)					
_11	3-101-11-	Ob	served mold on	strawberr	ios in hollen or	adler
	- PURIOUNICARCE T					30,01
20	Sausage p	attic	s held at 49 a	dearess	disease 1 1	
35_	3-302 12	Food	product in Bulk	0001-1-10	- mscarded -	
	(labeled).		Product III Build	CONTOINE	r not labeled	٠
42	4-901.11	linoa-	pans just stact	. 1 1		
45	71-201 10	TISEL	r paris lust stact	red on d	ish shelving - Cr	Romave
<u> </u>	19-301.12	<u>C011</u>	ing Boards not	scored.	Note: discussed	
46		36r (20004 no-5015600	s booked.	the table are	J
40	14 001:110 -	· Une	enical sanitions	CONCEN	Inalian is a	
_53	TOWER WOLLS	711779	und Throught ki	tchan av	ed Floor del	Oppin
	Under conk-	line !	n service area	TOTAL CITY	od · Lioni ail +	9
8	6-301-12-	Na F	and Investiga		1	
	worswash s	latio	and drying pro	ovision C	at hand sink	in
47		174,11	 '			
	Ice machine	plo	He dirty.			
		2	1/1			
rson in ch	arge: (signature)	ass	The			
pector			/		Date	
				<u> </u>	Date	



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT DATE 10/24/18
Time in: 11:00 Establishment/License # 4 17 - 4/005-1 No. of Risk Factor/Intervention Violations No. of Repeat Risk Factor/Intervention Violations Establishment type: Don Ramon Time out: 12 1 10 Address: 6 Whitney Street Total violations Permit Holder Don Ranho Capacity Telephone # Risk Category F/U Other Routine Complaint Inspection Type Provisional porter and the state of the sta Mark "X" in appropriate box for COS and/or R 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 cos Compliance status COS R Compliance status Potentially Hazardous Food Time/Temperature Supervision 16 (IN) OUT N/A NQ Proper cooking time & temperature P/Pf/C Person in charge present, demonstrates 1(II) OUT Pf P knowledge and performs duties 17 IN OUT N/A NO Proper reheating procedures Proper cooling time & temperatures P 18 (IN) OUT N/A NO Employee Health 19/IN/OUT N/A NO Proper hot holding temperatures Management, all employees knowledge, 2(I) OUT P/Pf Proper cold holding temperatures responsibilities and reporting. 20 IN OUT N/A P 3 N OUT P/Pf P Proper use of restriction and exclusion 21 (N)OUT N/A NO Proper date marking and disposition Good Trygianly Practices Time as a public health control: 22 IN OUT NA NO P/Pf/C procedures and records 4 (IN)OUT P/C NO Proper eating, tasting, drinking, tobacco use No discharge from eyes, nose and mouth Consumer Advisory 5(IN) OUT Preventing contamination by Fands Consumer advisory provided for raw or 23 IN OUT N/A Ρf 6 (IN OUT P/Pf NO Hands clean and properly washed undercooked foods Highly Susceptible Populations No bare hand contact with RTE food or a pre-7 NOUT NA NO P/Pf Pasteurized foods used; prohibited foods approved alternative procedure properly allowed 24 IN OUT NA not offered Adequate handwashing sinks properly supplied BUN OUT Pf/C Chemical and accessible 25 IN OUT WA P/Pf/C Appreved Source Food additives: approved & used properly 9UN OUT Food obtained from approved source 10(N OUT N/A NO Food received at proper temperature P/Pf/C Toxic substances properly identified, stored, 26/IN OUT P/Pf/C P/Pf & used 11 /N)OUT Conformance with Approved Procedures Food in good condition, safe, & unadulterated P/Pf Required records available: shellstock tags, Compliance with variance, specialized 12 IN OUT NA NO 27 IN OUT (N/A) P/Pf P/Pf/C Process, & HACCP plan parasite destruction Protection from Contamination 13 HOUT NA Risk factors are improper practices or procedures identified as the most Food separated & protected P/C Prevalent contributing factors of foodborne illness or injury. Public Health Food-contact surfaces: cleaned & sanitized P/Pf/C 14 (NOUT NA interventions are control measures to prevent foodborne illness or injury. Proper disposition of returned, previously 15 (INDUT NA Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. R = repeat violation 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 COS R COS R Sale Pood and Water Proper Use of Utensits С Pasteurized eggs used where required in-use utensils properly stored Water & Ice from approved source
Variance obtained for specialized processing methods С P/Pf/C 42 K Utensiis, equipment & linens: properly stored, dried, & handled P/C PF 43 Single-use/single-service articles: properly stored & used С Food Temperature Control 44 Gloves used properly Proper cooling methods used; adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, P/Pf/C 45 Properly designed, constructed, & used Plant food properly cooked for hot holding Pf Pf/C С 46 Warewashing: installed, maintained, & used: test strips Approved thawing methods used С Pf/C Thermometers provided and accurate 47 Non-food contact surfaces clean Food identification Physical Facilities 35 Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf P/Pf/C Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C Pf/C 50 Sewage & waste water properly disposed Insects, rodents, & animals not present P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Contamination prevented during food preparation, storage & display C Pf/C Personal cleanliness Garbage & refuse properly disposed, facilities maintained P/Pf/C Wiping cloths: properly used & stored Physical facilities installed, maintained, & clean Washing fruits & vegetables Adequate ventilation & lighting, designated areas used С Person in Charge (signature) License Posted N (circle one) Inspector (signature) Follow up: YES NO (circle one) Follow up Date:



HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT HLTH-FRM-005 TEMPERATURE OBSERVATIONS Est. # Establishment name: Item/Location Temp. Item/Location Temp. Item/Location Temp. Beans/walk-in 38 Chicken / stove 177 Salsa / walk-in 39 Chicken / Hot hold 150 12 Beans Lettuce / marker-table 158 Hot hold BECF / Hot hold Chicken / walk-in 40 138 Iomatoes/marker 43 Buacamole / marker 43 Sulsa / To Frigeralor 40 **OBSERVATIONS AND CORRECTIVE ACTIONS** Item # 3-602.11 - Salt in Bulk confainer not labeled. labeled 35 Couple of wiping cloths stored while wet on preptable 39 Note: discussed with manager about proper storage For cloths 4-901.11 - Couple of insert pans wet stacked on dish shelving L 2 Prop sink and 3 val not properly sealed to wall creasily 45 moved movable to acess cleaning. Exit door not vermin proof. 53 Person in charge: (signature) Same Rnl



HEALTH DIVISION

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

Groon

Establishment/License # 313 /261	No	of Ris	k Fa	ctor	/interventio	n Violations	1	DATE 1	0/24/
								Time in:	12:30
Establishment type: Wosserman Park	No. of	Repeat	RISK	(Fa	ctor/interve	ention Violations		Time out:	12 80
Address: 116 Naticook Kood	1					Total violations			
Permit Holder Town of Marrimac		Risk C				Capacity	Telep	hone #	
Inspection Type Provisional Routine	F/] c	omplaint	☐ Other			
COP ON LUN			AND	Pus	LICH AUN	NTRAY STORE		0	
Circle designated compliance status (IN, OUT, N/A) IN=in compliance OUT=not in compliance	or each iter	m	N/A=	not a	onlicable CO	Mark "X" in appropriate	oox for CO	S and/or K	
	COS R	V			iance status	M-corrected oil-site 14-repe	at violation		S R V
Supervision					Pote	elielly Hezardous Food	ime/le	mpereture	
1 (N OUT Person in charge present, demonstrates		Pf	16	3 [N (ON AIN TUC	Proper cooking time & tem	perature		P/Pt/
knowledge and performs duties	البياب		17	ZING	DUT NIA NO	Proper reheating procedure Proper cooling time & temp	es		P
Management, all employees knowledge.			10	3 IN 0	OUT N/A MO	Proper bot holding tempera	rturos		P
2 IN OUT IMANAGEMENT, all employees knowledge, responsibilities and reporting.		P/Pf			OUT N/A	Proper cold holding temper			+ P
3 / OUT Proper use of restriction and exclusion		P				Proper date marking and d			P/P
Good Hygieria Practices					OUT N/A XQ	Time as a public health cor	ntrol:		9/Pf/
4 IN OUT NO Proper eating, tasting, drinking, tobacco use		P/C ·	2.6.	- 114	301110719	procedures and records	.2		1,,,,,,,
5/N OUT No discharge from eyes, nose and mouth		С				Consumm Art			
Preventing continuination by Hands 6 NOUT NO Hands clean and properly washed		0.004	23	INC	DUT ₍ N/A)	Consumer advisory provide	ed for raw o	r .	Pf
A Land Land Land Land Land Land Land Land		P/Pf	-			undercooked foods	americal and an		
7 (II) OUT N/A NO approved alternative procedure properly allowed		P/Pf				Pasteurized foods used; pr			
			24	INC	DUT NA	not offered	OHIDICA IOC	,,,,	P
8 (N) OUT Adequate handwashing sinks properly supplied and accessible		Pf/C				Chemical			
Approved Source			25	IN Ç	DUT N/A	Food additives: approved &		erly	P/Pf/C
9/IN OUT Food obtained from approved source		P/Pf/C				Toxic substances properly i	dentified, s	tored,	P/Pf/C
10 IN OUT N/A NO Food received at proper temperature		P/Pf	24			& used			
11 NOUT Food in good condition, safe, & unadulterated	\rightarrow	P/Pf				niormanes with Appro			
12 IN OUT (1) NO Required records available: shellstock tags,		P/Pf/C	27	IN C	DUT/NA)	Compliance with variance, Process, & HACCP plan	specialized	'	P/Pf
Protection from Contamination						1 100c33, of 1 Indoor pian			
13 (IN OUT N/A Food separated & protected		P/C		R	lisk factors a	re improper practices or pro	cedures id	entified as ti	ne most
14 NOUT N/A Food-contact surfaces: cleaned & sanitized	1	P/Pf/C				ributing factors of foodborne			
15 NOUT N/A Proper disposition of returned, previously		P		H	nterventions a	re control measures to prev	ent foodboi	ne illness o	r injury.
Served, reconditioned, & unsafe food	Go	od Retai	Prac	dicas				-	-
Good retail practices are preventative meas						micals, and physical objects	into foods.		
	on appropr		or CO	Sano	/or R COS	= corrected on-site during	inspection		at violation
	OS R	V						COS	R V
8 Pasteurized eggs used where required		P	41	1	n_use utensile	Proper Use of Ui	ساخت وي	· · · · · · · · · · · · · · · · · · ·	ТТС
9 Water & Ice from approved source		P/Pf/C	42			nent & linens: properly stored,	dried, & har	ndled	T č
O Variance obtained for specialized processing methods		PF	43			gie-service articles: property			P/C
Food Temperature Control			44		Gloves used p				С
Proper cooling methods used: adequate equipment for		Pf/C				Viensile, Equipment a		ng	
temperature control			45			food contact surfaces clean	able,		P/Pf/C
Plant food properly cooked for hot holding Approved thawing methods used	++	Pf C	46			ned, constructed, & used installed, maintalned, & use	d: test stric		Pf/C
4 Thermometers provided and accurate		Pf/C				act surfaces clean	u, test strip	3	C
Feed Identification				·/		Physical Facili	ties		
5 Food properly labeled: original container		Pf/C	48	IF	ot & cold wat	er available adequate press	*************		Pf
Prevention of Food Contamination			49			lled, proper backflow device	s		P/Pf/C
6 Insects, rodents, & animals not present		Pf/C	50			te water properly disposed			P/Pf/C
7 Contamination prevented during food preparation, storage & display 8 Personal cleanliness		P/Pf/C	51			properly constructed, supplicate properly disposed, facility			Pf/C
8 Personal cleanliness 9 Wiping cloths: properly used & stored		Pf/C C	52	-		ise properly disposed, facilit es installed, maintained, & c		neu	P/Pf/C
Wiping cloths: properly used & stored Washing a vertables		C	54			lation & lighting, designated		1	С
18/6/8 - 1									
· I WE STILL								(ي	
Person in Charge (signature)					Date:	0/2(///) License	Posted (Y N (c	ircle one)
Ivan Kebagala						() (II)			
nspector (signature)				Eat	low up. V	ES NO circle one) Foll	low up D	te.	
makearar (signature)				1.01	ow up: T	EG MOXENCIE ONE) FOII	OW up D	466.	



HEALTH DIVISION

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

Green

		10011				. 1102					10/	
Establishmen	t/License # 7F /CXU -1		No	o, of Ri	sk Fa	cto	r/Interventio	n Violations		DATE		<u> </u>
Establishmen	type:Rapid Fill	No	o. of	Repea	t Risk	Fé	actor/Interve	ntion Violations			in: <u>10</u>	100
Address: 71	5 Daniel klabster Hi	ahe	10	ı U				Total violations		i ime (out: <u>10</u>	_50
Permit Holder	MPG Corp.	J		Risk	Categ	ory	/	Capacity	Telep	hone #	‡	
Inspection Typ	pe Provisional Routine		J F.		Ľ	10	Complaint	Other				
		ESS R	Jak e	46	SAND	PU		lund of the				
С	ircle designated compliance status (IN, OUT, N/A IN≃in compliance OUT=not in complian) for ea	ch ite	m	A1/A	4		Mark "X" in appropriate be	ox for CO	S and/or	<u>r R</u>	
Compliance state		COS	R	V			oliance status	5-corrected on-site R-repea	r Aldiador		COS R	V
	\$upervision							Hally Hazardous Popel	I E C I C	mpere	ture	
1 OUT	Person in charge present, demonstrates			Pf	16	<u>IN</u>	OUT N/A NO	Proper cooking time & temp	erature			P/Pf/C
10. 331	knowledge and performs duties						OUT N/A NO	Proper reheating procedures Proper cooling time & temps			\vdash	P
.0	Management, all employees knowledge,	Т		<u> </u>				Proper hot holding temperat				Р
2(IN) OUT	responsibilities and reporting.			P/Pf	20	(IN	OUT N/A	Proper cold holding tempera	itures	-		Р
3 NO OUT	Proper use of restriction and exclusion			Р			45	Proper date marking and dis			\vdash	P/Pf
4(IN)OUT NO	Proper eating, tasting, drinking, tobacco use	т		P/C	22	: IN	ON(AN)TUO	Time as a public health cont procedures and records	TOI:			P/Pf/C
5 (N) OUT	No discharge from eyes, nose and mouth	+		C				Consumer Adri	sorv			
	Preventing contamination by Hands						OLIT AND	Consumer advisory provided		or		Pf
6(IN OUT NO	Hands clean and properly washed			P/Pf	23	HN	OUT N(A)	undercooked foods				
7 (D)OUT N/A NO	No bare hand contact with RTE food or a pre-			P/Pf				Highly Susceptible Pr			1	
	approved afternative procedure properly allowed Adequate handwashing sinks properly supplied	+			24	IN	OUT(N/A)	Pasteurized foods used; pro not offered	nibited for	309		P
8(N)OUT	and accessible			Pf/C				Chemical				
	Approved Source				25	IN	OUT (VA)	Food additives: approved &				P/Pf/C
9/IN OUT	Food obtained from approved source	\Box		P/Pf/C	26	79	OUT	Toxic substances properly id	lentified, s	tored,		P/Pf/C
11(N)OUT N/A NO	Food received at proper temperature Food in good condition, safe, & unadulterated	++		P/Pf P/Pf				& used microance with Approv	ad Drag	artires:		
	to the second se	 	\dashv					Compliance with variance, s				D/D4
12 IN OUT NA NO	parasite destruction			P/Pf/C	27	!N	OUTNA	Process, & HACCP plan	•			P/Pf
	Protection from Contamination					_				A 4147		_4
13 (N OUT N/A	Food separated & protected Food-contact surfaces: cleaned & sanitized	+		P/C P/Pf/C			Risk factors a	re improper practices or proc ributing factors of foodborne i	edures io	iniury P	as the mo	ST th
	Proper disposition of returned, previously		\dashv	P			interventions a	re control measures to preve	nt foodbo	rne iline	ss or injury	y.
15 IN OUT WA	Served, reconditioned, & unsafe food			,								
	Good retail practices are preventative men	acurae 1	9	ood Rat	ddition	of I	ethogens che	micals, and physical phiects i	nto foods			
Mark "X" in box	if numbered item is not in compliance Mark ".	x" on a	pprop	riate box	for CO	Sa	nd/or R COS	s = corrected on-site during in	spection	R = r	repeat viola	
		cos	R	V							COS R	V
nol In ()	Safe Food and Water			P	44	_	l la una utanalla	Proper Use of Uty properly stored	nsiis		·····	С
28 Pasteurized e 29 Water & Ice fo 30 Variance obta	oggs used where required rom approved source			P/Pf/C	41			ment & linens: properly stored, (dried, & ha	indled		C
30 Variance obta	alned for specialized processing methods			PF	43	_		gle-service articles: properly:				P/C
	Food Temperature Control				44		Gloves used p					C
1311 1	g methods used: adequate equipment for			Pf/C			Fand and ann	Utensils, Equipment as food contact surfaces cleans		ng		T
temperature of Plant food pro	perly cooked for hot holding			Pf	45	x		ned, constructed, & used	Die,	-		P/Pf/C
33 Approved that	wing methods used			С	46		Warewashing:	installed, maintained, & used	l: test stri	ps		Pf/C
	s provided and accurate			Pf/C	47	Ш	Non-food cont	act surfaces clean	*			C
25	Food Identification			Pf/C	48		Hot & cold upt	Physical Facilit er available adequate pressu				Pf
35 Food properl	y labeled: original container Prevention of Food Contamination			FI/C	49	-		illed, proper backflow devices		$\overline{}$		P/Pf/C
36 Insects, roder	nts, & animals not present			Pf/C	50	Ź	Sewage & was	te water properly disposed				PPI/C
37 Contemination	prevented during food preparation, storage & display	\Box	\Box	P/Pf/C	51	П		properly constructed, supplie				Pf/C
38 Personal clea 39 Wiping cloths	nliness properly used & stored	\vdash	+	Pf/C C	52 53	V		use properly disposed, facilitie es installed, maintained, & cle		IIIed	+	C P/Pf/C
40 Washing fruits		<u> </u>	\dashv	C	54			ilation & lighting, designated		d		С
<u></u>		2										
CHANG MO	arty Johnson Kan A						Date:\	19 License P	Pactod/	ℛ .	V (circle o	
Person in Charg	<u> </u>						Date:	VI CH [License I	Jaren	''	A COLOR O	116)
Fran	kwagala							<i>A</i>	1			
Inspector (signa						F	ollow up: Y	ES NO (circle one) Folk	ow up D	ate:		

HEALTH DIVISION

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

7 / 054-1 FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

	W		HLTH-FRM-00	3	10/01/1	/
Est. #	Establishment	name:	TEMPERATURE OBSERV	ATIONS	Date: 10/24/	8
Ite	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Milk/u	palk-in cooler	38				
	Walk -in code					
Hot dog	I warmer		- still see remeating	q		
Chicken	Sandwich	40				
	Burger	39				·
COMPANY NO.	Sandwich	40				
	1coolor	39			,	
0						
Item #		OBS	ERVATIONS AND CORRECT	TVE ACTION		
<u> </u>			* -			
45	Hand-sink	<u>s</u> Q1	nd 3 vat sink n	of prop	erly sealed to 1	ساله
	Note: discus	sed	with person-in-c	change 1	o apply caulking	ng to
	Sink. C4-	-402	.12)			
					<u></u>	
20	3-402:11-	No	Backflow prevent	ion on 1	ine connected to	
	mop sink.		<u> </u>			
53	Floor unde	er in	nop sink in poor	ropair.	Light visible a	ł
	the bottom	OF	exit door, please	put doc	ir sweep to prov	sn!
	the entry o	F pes	Insects, rodents	and otr	ver animals.	
	J					
	•					
Person in cl	Tyan Kwa	a McCo	Ay Johnson Stem H		Date 0 /	24/18
Inspector	Ivan Kup	gala		<u> </u>	Date 6/2	24/18
		J^{-1}	0			, .



HEALTH DIVISION

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

Establishmen	t/License # 401089		N	o. of F	Risk	k Fa	cto	or/intervention	n Violations		DATE	10	23/1
	type: Mernmack Cin Grago	اکر	No. of	Repe	at	Risi	۲F	actor/Interve	ention Violations		Time i	n: <u> </u>	00
Address:	Executive Park D	VE						-	Total violations		Time o	out: <u>3</u>	:00
Permit Holder	Tugcomp Enter	tai	nm	Ris	CC	ateg	or	v	Capacity	Teler	hone #	1	<u> </u>
Inspection Ty	pe 🖺 Provisional 🔛 Routine			/U] (Complaint	Other				
	ab W. H.			d. 94°	R.S	AAD	Þψ	151: 176 !					
	ircle designated compliance status (IN, OUT, N/ IN=in compliance OUT=not in complia	A) for	each ite	em observe	ad I	M/A-	not	applicable CO	Mark "X" in appropriate b	xox for CC	S and/or	R	
Compliance state	US THE HIT COMPRESSION OF THE COMPRES	CO	S R	V				pliance status		at Aldistici		cos	R V
	Supervie re	. , ,	****					Pote	Minity Hazardous Food	Time/Te			
1(1) OUT	Person in charge present, demonstrates			Pf		16	3 [1	ON AVITUO I	Proper cooking time & temp	perature			P/Pf/C
	knowledge and performs duties	٠			-[17	11	OUT N/ANO	Proper reheating procedure Proper cooling time & tempor	S		-	P
2 W OUT	Management, all employees knowledge,	T	T		-	19) IN	OUT N/A(NO)	Proper hot holding temperat	tures		-	P
	responsibilities and reporting.			P/Pf	╧	20	10	DOUT N/A	Proper cold holding tempera				P
3 (IN) OUT	Proper use of restriction and exclusion			P		21		OUT N/A NO	Proper date marking and dis				P/Pf
4 (NOUT NO	Proper eating, tasting, drinking, tobacco use	7		P/C	-	22	: IN	OUT WA NO	Time as a public health cont	trol:	İ		P/Pf/C
5/D OUT	No discharge from eyes, nose and mouth	+	-	C	-				procedures and records Consumer Advi	LOOPH			
	Preventing contamination by Hands												
CHOUT NO	Hands clean and properly washed		1	P/Pf		23	IN	TOUT NA	undercooked foods		-		Pf
7 DOUT N/A NO	No bare hand contact with RTE food or a pre-	T		P/Pf	7				Mahiy Suppentible P	opulatio	AS		
	approved alternative procedure properly allowe		1		4	24	IN	OUTNA	Pasteurized foods used; pro	hibited fo	ods		P
8 (N) OUT	Adequate handwashing sinks properly supplied and accessible			Pf/C					not offered				
	Approved Source				-	25	INI	OUT (A)	Chemical Food additives: approved &	used area	och. I		P/Pf/C
9/IN)OUT	Food obtained from approved source	Т	T	P/Pf/C	1	_			Toxic substances properly id			$\overline{}$	_
10/09 OUT N/A NO	Food received at proper temperature			P/Pf	1	26	IN	O	& used				₽ /6 /c
11 (N) OUT	Food in good condition, safe, & unadulterated			P/Pf]			Ce	nformance with Approv				
12 IN OUT NA NO	Required records available; shellstock tags, parasite destruction			P/Pf/C		27	IN	OUT (VA)	Compliance with variance, s	specialize	d		P/Pf
	Protection from Contamination			-			_		Process, & HACCP plan				
13 NOUT NA	Food separated & protected	T	T	P/C	1		_	Risk factors a	re improper practices or proc	edures id	dentified a	as the my	ost
14 (900) N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C				Prevalent cont	ributing factors of foodborne i	illness or	injury. Pu	blic Hea	lth
15 IN OUT NIA	Proper disposition of returned, previously Served, reconditioned, & unsafe food	İ		P			_	interventions a	re control measures to preve	nt foodbo	rne illnes	s or inju	у.
	Contract, reconditioned, or chagge long	-	6	od Re		Prac	tice	45		··-			
	Good retail practices are preventative me	asures	s to con	trol the	add	lition	of p	pathogens, cher	nicals, and physical objects in	nto foods			
Mark "X" in box	if numbered item is not in compliance Mark "		approp	riate bo V	x fo	r CO	S aı	nd/or R COS	= corrected on-site during in	spection		peat vio	
	Safe Food and Water	003	I K	· · · · ·		-			Proper Use of Ute	molto	Į.	OS R	V
8 Pasteurized e	ggs used where required]	T	Р	1	41		In-use utensils	properly stored	1037-0	•	$\overline{}$	C
9 Water & Ice fr Variance obta	om approved source			P/Pf/C		42		Utensils, equipn	nent & linens: properly stored, d			山	С
O Variance obta	ned for specialized processing methods		<u> </u>	PF		43	Ш		gie-service articles: properly s	stored & L	ısed	$\overline{}$	P/C
Proper cooling	Food Temper sture Control methods used: adequate equipment for		1 1			44		Gloves used p					C
temperature of				Pf/C		-		Food and non-	Utensils, Equipment an food contact surfaces cleans		R.G	 -	I
2 Plant food pro	perly cooked for hot holding			Pf		45			ned, constructed, & used	D:6,			P/Pf/C
3 Approved that	ving methods used			C	ļļ	46		Warewashing:	installed, maintained, & used	l: test strip	os .		Pf/C
4 Thermometers	provided and accurate			Pf/C		47	×	Non-food conta	oct surfaces clean				(3)
5 Food properly	Foor identification labeled: original container		Т Т	P(C)		48		Hot & cold water	Physical Faciliti er available adequate pressur				Pf
of Ki Tood property	Prevention of Food Contemination		<u> </u>	-	\dashv	49			er available adequate pressur led, proper backflow devices			+	P/Pf/C
	s, & animals not present			Pf/C		50			te water properly disposed		-	+	P/Pf/C
7 Contamination p	revented during food preparation, storage & display		F	P/Pf/C		51			properly constructed, supplied				Pf/C
8 Personal clear 9 Wiping cloths:	properly used & stored	-		Pf/C C	-	52 53			se properly disposed, facilitie		ined	_	C
0 Washing fruits				C	ŀ	54			es installed, maintained, & cle ation & lighting, designated a		d	-	P/Pf/C
	-						-1,						
									1-1-1-		\sim		
Person in Charg								Date:	0/23/// License P	osted (Y) N	(circle o	ne)
Luan	Kwagala								,	Ì	_		
nspector (signat			_				Fo	llow up: YI	ES NO circle one) Follo	SAL LUS D	nto:		
Habeerel (Signar											alc:		



HEALTH DIVISION

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

1/6/10ld

	1		HLIH-FRM-U	105		1. ~
Est. #UV	06 Establishment	name:	Cinemagie		Date: 10/23	118
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· /	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
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		OBSE	RVATIONS AND CORREC	TIVE ACTIONS		
Item #						
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2-6	Chemical	bott	6 on wooden	prep table	s with out a co	mmon
	name. No	to. 1)	scussed with w	nangaer a	boot providing v	rama.
35	Food in hi	ulk re	ntin container	5 DOT 10	heled with a	ampion
	name.			- 1101 14	POINT WITH CE	O / / (V-1,O)
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	dirty with	grsase	s build-up. Int	ignor of	ICG maching	
	dirty with	mo	ld-like substa	ince. Cou	inter by redi	ce
	machine di	rty Co	leaned).			
53			Bag-in-box	roase fro	m wall Boxes	
	stored di	cactin	on Floor (ren	moved).	Floor hu po	0
<u> </u>	l .					
			irty with foo	d CIVMD	S. Broom not	
	hung and	store	d on floor.			
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Davoor in si	Call Call	111111	le Di anno			2/10
		my w	follarel		Date 10/2	5/10
Inspector	Van Kl	Naall	1 a		Date 10/2	23/18



Inspector (signature)

432 Daniel Webster Highway Merrimack New Hampshire 03054

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	The state of the s	T TION A		603-4				FDODT				
	FOO	D ESTA					PECTION R			-10	-/	22/
Establishment	/License # 20 / 041 -7							n Violations	DATE	in:	<u>//</u>	3/1
Establishment		No	of.	Repea	t Ris	k Fa	ctor/Interve	ntion Violations	Time Time	out:	ــکــ ا	40
Address: 6								Total violations				
Permit Holder	VMQA OF Greet		7 -	Risk (Capacity	Telephone	#		
Inspection Typ	pe ☐ Provisional ☐ Routine] F/	U Alemana	2 4 2017		complaint	Other				
С	ircle designated compliance status (IN, OUT, N	/A) for eac	ch itei	m				Mark "X" in appropriate b	ox for COS and/o	or R		
	IN=in compliance OUT=not in compli	ance NO	=not d		N/A=	not a	pplicable COS	S=corrected on-site R=repea	t violation	cos	R	V
Compliance statu	Supervision	cos	K	V	۲	отр	liance status Pote	sially Fazardous Fond	Time/Temper		1	
1 (N) OUT	Person in charge present, demonstrates			Pf			OUT N/A NO	Proper cooking time & temp	erature			P/Pf/C
1 (4) 501	knowledge and performs duties				1	7 IN	OUT N/A NO	Proper reheating procedure Proper cooling time & temp	eratures		├─	P
	Employee Health Management, all employees knowledge,	T	*					Proper hot holding tempera				P
2 (N) OUT	responsibilities and reporting.			P/Pf	20		OUT N/A	Proper cold holding tempera	atures			P
3 N OUT	Proper use of restriction and exclusion			Р			-	Proper date marking and di Time as a public health con			-	P/Pf
4 NOUT NO	Cross Hygienic Practices Proper eating, tasting, drinking, tobacco use			P/C	22	2 IN	ON(AW)NO	procedures and records	uos.			P/Pf/C
5 N OUT	No discharge from eyes, nose and mouth	-		C				Consumer Adv				
	Preventing contorning to by Hands				23	3 IN	OUT NA	Consumer advisory provide	d for raw or			Pf
	Hands clean and properly washed No bare hand contact with RTE food or a pre-	-		P/Pf				undercooked foods	enulations			
7 IN OUT NA NO	approved alternative procedure properly allow		. [P/Pf		75	C4 P* 5 145	Pasteurized foods used; pro	hibited foods			Р
8/IN)OUT	Adequate handwashing sinks properly supplied			Pf/C	22	UV	OUT N/A	not offered				
9/11/001	and accessible				-	1	OUT(N/A	Chemical Food additives: approved &	used oronarly			P/Pf/C
9/N OUT	Approved Source Food obtained from approved source			P/Pf/C				Toxic substances properly is				
	Food received at proper temperature			P/Pf	26	3 IN	6UT)	& used		CCS		P/Pf/(C)
11 N OUT	Food in good condition, safe, & unadulterated			P/Pf			Ç.	promisence with Appro-		S		1
12 IN OUT NA NO	Required records available: shellstock tags, parasite destruction			P/Pf/C	27	7 IN	OUT (VA)	Compliance with variance. Process, & HACCP plan	specialized			P/Pf
	Protection from Contamination											
13 /N OUT N/A	Food separated & protected			P/C			Risk factors a	re improper practices or prod	edures identified	i as the	e mos	t
14 YO OUT N/A	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously	-		P/Pf/C			interventions a	ributing factors of foodborne are control measures to preve	ent foodborne illn	ess or i	nealui injury.	
15 NOUT N/A	Served, reconditioned, & unsafe food			Р								
	Good retail practices are preventative n		6	oed Rate	Prac	dier	athogens che	micels and physical phierts	into foods			
Mark "X" in box	if numbered item is not in compliance Mark	k "X" on ap	propi	riate box	for CC	OS at	nd/or R CO	B = corrected on-site during i	nspection R =	repeat		
		cos		V	\top				F8	cos	R	V
29 Dectourized o	Safe Food and Water ggs used where required			Р	41		In-use utensils	Proper Use of Ut properly stored	. III			С
	om approved source			P/Pf/C	42		Utensils, equip	ment & linens: properly stored,	dried, & handled			С
30 Variance obta	nined for specialized processing methods			PF	43	_	Single-use/sin	gle-service articles: properly	stored & used			P/C C
Brongs seelin	Food Temparature Control g methods used: adequate equipment for				44		Gioves used p	Utensiis, Equipment a	nd Vendina	<u> </u>		
temperature of				Pf/C	45			food contact surfaces clean:				P/Pfi6
	perly cooked for hot holding			Pf		$\perp \mathbf{x}$		ned, constructed, & used	di toot stripe		-	
	wing methods used s provided and accurate	+		C Pf/C	46			installed, maintained, & use act surfaces clean	u. test strips		\neg	Pf/C
04 Memorieter	Food identification							Physical Facili	ies .			
35 Food properl	y labeled: original container			Pf/C	48			ter available adequate press				Pf P/Pf/C
76	Prevention of Food Contamination	1 1		Pf/C	49 50			alled, proper backflow device ste water properly disposed	s	 	\dashv	P/Pf/C
36 Insects, roder 37 Contamination 38 Personal clea 39 Wiping cloths 40 Washing fruits	nts, & animals not present prevented during food preparation, storage & displ	ay		P/Pf/C	51		Toilet facilities	properly constructed, suppli	ed, & cleaned			Pf/C
38 Personal clea	nliness		_	Pf/C	52		Garbage & ref	use properly disposed, facilit	ies maintained	\vdash	$\overline{}$	C P/Pf/C
Wiping cloths:Washing fruits	properly used & stored	+	\dashv	C	53 54			ies installed, maintained, & c ilation & lighting, designated				(5)
77.0			_		101	لحر						
- Exercis	nett Witmer ge (signature)						Parks -	0/33/18 License	Posted A	N (cir	role or	ne)
Person in Charg							Date:	License	Lysied (1)	14 (CII	016 UI	10/
Ivan	Kwaaala											
Inspector (signa						Fe	ollow up: Y	ES NO (circle one) Fol	iow up Date:			



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

Grasn

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FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Est. #	Establishment	name:			Date: 1/1/23	116
			TEMPERATURE OBSER	VATIONS	10125	7 / 0
	ocation	Temp.	Item/Location	Temp.	Item/Location	Tem
Milk /	200 Gr	38				
Sour creak	JR6Krigosata	40				
stracubon	CU/RG Frigaryta	38				
	J. J. J. J. J. J. J. J. J. J. J. J. J. J					
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Item #		OBSE	RVATIONS AND CORRECT	TIVE ACTIONS		
	<u> </u>	-				
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	an Opene	r. C	remove			J
	· ·					
45 (up used a	25 50	coop for Rice o	hex:		
	an oven	dirtu	with old food	residue	Counter ton	-Licks
h	I can aire	n	Microllians Color	V) -11:-111	11 10 10 - 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	STICKY.
53 F	lar in de	'+ ch = 1	Microwave (plac	A) dir Fy	WILL TOOK GE	Dris.
54 P	ere one !	Color	l of the l	. \ \	1- 1	
3-1	ersonar y	UCK6-	stored on co	onter tox	o by paper t	owei
a	spenser.					
						
	10	9 . 1	1 11-			7 /
erson in charge	: (signature)	liplier	& Witnes		Date / O	18/18
spector J	ran Kwa	9010			Date /O /	23/18



HEALTH DIVISION

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

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XOUCO	

Establishment type: LM Liv Dynu S No. of Repeat Risk Factor/Intervention Violations Time in Liv		OD ES	TAPLIS	TATATION	111 1116	FECTION :	REPURI	1			
Establishment type: CAN Lin P(M) S No. of Repeat Risk Factor/Intervention Violations Time in: 47.24 Time out 10.25 Time out 10	Establishment/License #		No.	of Risi	k Facto	r/Intervention	วก Violations	DA	TE]	0 E	33/
Permit Holder Provisional Chouthe F/U Complaint Other			No. of R	epeat	Risk F	actor/Interv	ention Violations	Tir	ne in:	9	Lio
Permit Holder Inspection Type Provisional Choutine F/U Complaint Other								Tir	ne out:	: <u>/o</u>	130
Inspection Type Provisional Pr	Permit Holder		F	Risk C	ategor	v				<u> </u>	
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Compliance status Compliance st	Circle designated compliance status (IN, OUT	. N/A) for	each item				Mark WVII in annualists to	ox for COS a	nd/or R		
Person in charge present, demonstrates Pril	Compliance status	pliance I	NO=not obs	erved I	N/A=not	applicable CO	S=corrected on-site R=repea	t violation			
Proper cool in charge present, demonstrates provided and performs duties provided performs duties provided and performs duties provi	U NAME OF THE PARTY OF THE PART	100	/5 K	V	Com			*	lco	S R	I V
Strowledge and performs duties Fig.				D:	16 06	VOUT N/A NO	Proper cooking time & terms	erature	etaini	1	P/Pf
Second Content Seco	knowledge and performs duties			Pf	17 🐿	DN AIN TUO	Proper reheating procedure	S	$\overline{}$	+	P
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Proper use of restriction and exclusion Proper series Pr	2 IN OUT I warragement, all employees knowledge,	\vdash		P/Pf	19 (1)	OUT N/A NO	Proper hot holding temperat	ures		\perp	P
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Procedures and records Procedures and records Procedures and records Procedures and records Procedures and records Procedures and records Procedures and records Procedures and properly washed Procedures Procedure	Good Hygienic Practices						Time as a public health cont	tol.	-	+-	
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COUT NO Hands clean and properly weshed PiPH				C				eory			1
Obut Na No No bare hand contact with RTE food or a preaphored abremative procedure properly allowed PPH	6 IN OUT NO Hoods sleep and the state of the	#			23 IN	OUT(N/A)		for raw or		T	Pf
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Approved Source Approved Source		`	P	f/C				····			
Comparison of the control of the c					25 IN	OUT NA		ised properly		T	P/Pf/C
County Constitution Constituti	1000000				26 IN	(III)	Toxic substances properly id	entified, store	d,	+	_
2 IN OUT (NA) Compliance with veriance, specialized processing methods used designed processing methods used used interpretative control in personal processing methods used in personal processing methods used in personal personal personal processing methods used in personal persona				_	20 (/1		& used				Per
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Productions surfaces: cleaned & sanitized P/P/IC					_	Risk factors a	re improper practices or proce	dures identif	ied as th	e mos	st
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Food Identification Food properly labeled: original container Food properly labeled: original container Frevention of Food Contamination F			Pf/C		47	Von-food conta	ct surfaces clean	test strips	+	\rightarrow	
Production of Food Contamination	Food (dentification						Physical Facility	:\$			
Contamination prevented during food preparation, storage & display P/Pf/C 50 Sewage & waste water properly disposed P/Pf/C Food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C 52 Garbage & refuse properly disposed, facilities maintained C C C C C C C C C	r rood properly labeled: original container		Pf/0		48 I	fot & cold wate	r available adequate pressure	9			Pf
Contamination prevented during food preparation, storage & display P/PfC 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C 52 Garbage & refuse properly disposed, facilities maintained C C Washing fruits & vegetables C C C C C C C C C	Insects, rodents, & animals, not present	1	100								P/Pf/C
Personal cleanliness Pt/C	Contamination prevented during food preparation, storage & disale	av				oilet facilities n	e water properly disposed	D alacasal	+	\rightarrow	P/Pf/C
Wing cloths: properly used & stored Washing fruits & vegetables C Washing fruits & vegetables C S3 X Physical facilities installed, maintained, & clean P/P S4 X Adequate ventilation & lighting, designated areas used C Property used & stored C S4 X Physical facilities installed, maintained, & clean P/P S5 X Physical facilities installed, maintained, & clean P/P S5 X Physical facilities installed, maintained, & clean P/P S5 X Physical facilities installed, maintained, & clean P/P S5 X Physical facilities installed, maintained, & clean P/P S6 X Adequate ventilation & lighting, designated areas used C S7 X Physical facilities installed, maintained, & clean P/P S6 X Adequate ventilation & lighting, designated areas used C S7 X Physical facilities installed, maintained, & clean P/P S7 X Adequate ventilation & lighting, designated areas used C S7 X Adequate ventilation & lighting, designated areas used C S7 X Adequate ventilation & lighting, designated areas used C S7 X Adequate ventilation & lighting, designated areas used	Personal cleanliness	1			52 0	Sarbage & refus	se properly disposed facilities	, or cleaned maintained	++	\rightarrow	
erson in Charge (signature) C 54 X Adequate ventilation & lighting, designated areas used Date: LU-20-L/ License Posted Y (N & ircle one)			C		53 X F	hysical facilitie	s installed, maintained, & clea	an	+ +	\dashv	P/PI(C)
erson in Charge (signature) Own Sauth Date: 10-20-1/ License Posted Y (N Bircle one)	TANDOUND LITTLE & AGGETABLES		C		54 X A	dequate ventila	ation & lighting, designated ar	eas used			
Date: U X (/) License Posted 1 (N (sircle one)											
Date: U X I/I License Posted 1 (N Bircle one)	erson in Charge (signature)	1/6	·			Dote: /	13.73.01 Linna 5	-4-4 14			->
VON KOJARAIA		4.4				Date: L	License Po	sted Y	N Girc	one one	8)
<u></u>	van Kwagala						>				
spector (signature) Follow up: YES (NO circle one) Follow up Date:	spector (signature)				Fol	low up: YF	S NO circle one) Follow	v IIn Date:			



HEALTH DIVISION

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

Y6110W

Est.#	Establishment	name:	Dunkin Donuts		Date: 10/23/1	۶
Ite	m/Location	Temp.	TEMPERATURE OBSERVA'	Temp.	Item/Location	Temp
Foos /	walk-in coder					
	walk-in roda					
	own looder	_				1
Sausac	ye / maker table	38				
Bologn	a /makertable	37				
Eggs /	oven	192				
799						
IA 45		OBS	ERVATIONS AND CORRECTIV	E ACTION	\$	
Item #						
26	7-201.11-	Che	smical spray bot	tle sto	ored above sug	<u>or</u>
	in containe	er bu	handsink.			
36	Observed	Food	flies by donut	rack 1	n service area	
 -	Note: discus	2269	with manager a	bout c	leaning food-cor	rtact_
	surfaces x	mm	sugar to preven	t attro	acting Fic Fis F	105-
37	3-305 .11.	Pun	pkin muffin flo	ur in	boxes not protec	rted
	from conto	1min	ation under prop	table	by exit door o	averse
45	Hand sink	and	3 voit sink not se	aled	properly to wa	<u>.{ .</u>
53	Couple of	cilir	ig tiles missing a	pare .	soft drink shal	ving.
			er 3 vat sink co			
	und ice ma	chine	s and coffee n	nachir	ne equipment o	lirty
-54-	trade hla	k-In	-cofreezer dirty	with	ice build-up.	
27	Inadequate	3 140	thin lighting be	y walk	-in -coe Freeze	sr.
			<u> </u>	<i></i>		
			-0		4. 4.	
Person in ch	arge: (signature)	WILL	Doubt		Date (C) 23	1/8
Inspector _	Ivan ku	aya	100		Date)0/2	3/18



HEALTH DIVISION

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

Establishment/License # 50 -3 107		No	o. of Ri	sk Fa	actor/Interventi	on Violations	DATE_	0/18/18	
Establishment type: b unkin por	11165	No. of	Repea	at Risk Factor/Intervention Violations Time in: 'Q ' 4					
Address: 514 Daniel Klebst	er 11:					Total violations	Time out	ككنها	
Permit Holder Merrimack DG	01 FILL	9n	Risk	Cate	dory		hone #		
Inspection Type Provisional R	outine	☐ F/			Complaint	Other	HOHE #		
FUODA			ASTON	S A S L		1.4.5 7.7			
Circle designated compliance status (IN,	OUT, N/A) for	each ite	m			Mark "X" in appropriate box for CO	S and/or R		
IN=in compliance OUT=not in	compliance I	NO=not o	observed V			S=corrected on-site R=repeat violation			
Supervielan	ļ CC	JOI K	V	- 10	Compliance status	s strickly Hazardous Food Time/Le		S R V	
	es			. 1	6 IN OUT N/A NO	Proper cooking time & temperature		P/Pf/C	
Person in charge present, demonstrate knowledge and performs duties			Pf	1	7 (N) OUT N <u>/</u> A NO	Proper reheating procedures	$\overline{}$	P	
Exployed Hoofth				1	8 IN OUT VA	Proper cooling time & temperatures		P	
2 (IN OUT Management, all employees knowledge responsibilities and reporting.	je,	\perp	P/Pf	1!	9 NA TUONE P	Proper hot holding temperatures		P	
3/N) OUT Proper use of restriction and exclusion	1	+	P		0 INDUT N/A	Proper cold holding temperatures Proper date marking and disposition		P/Pf	
Good Hygienic Prestices				- 1		- 10 4 40			
4 (N)OUT NO Proper eating, tasting, drinking, tobacc	o use		P/C	22	2 IN OUT MANO	procedures and records		P/Pf/C	
5 NO OUT No discharge from eyes, nose and mo			С		-	Concumer Advisory			
Proventing contamination by	innds .			23	BOUT N/A	Consumer advisory provided for raw of	or .	Pf	
6 IN OUT NO Hands clean and properly washed		-	P/Pf			undercooked foods			
7 NOUT N/A NO No bare hand contact with RTE food or approved alternative procedure properly	a pre-	1 1	P/Pf		~~	Highly Susceptible Population			
Ada - sade for a describer a fellow of	supplied	+-+		24	AW TUO	Pasteurized foods used; prohibited foo not offered	oas	P	
8 NOUT Adequate nandwasning sinks properly			Pf/C			Chemical	L		
Approved Source				25	IN OUT (VA)	Food additives: approved & used prop	erly	P/Pf/C	
9(NOUT Food obtained from approved source			P/Pf/C		TUQUI	Toxic substances properly identified, s		P/Pf/C	
10 NOUT N/A NO Food received at proper temperature 11 NOUT Food in good condition, safe, & unadult			P/Pf		<u> </u>	& used			
		+	P/Pf			Proportion with Approved Proc	ogues		
12 IN OUT ANO Required records available: shellstock to parasite destruction	ays,		P/Pf/C	27	IN OUT WA	Compliance with variance, specialized Process, & HACCP plan	'	P/Pf	
				-		Transport and the property of			
Protection from Contaminat	on .								
13 NOUT N/A Food separated & protected			P/C			are improper practices or procedures id			
13 NOUT N/A Food separated & protected 14 NOUT N/A Food-contact surfaces: cleaned & sanit	ized		P/C P/Pf/C		Prevalent con	tributing factors of foodborne illness or i	njury, Public	Health	
13 NOUT N/A Food separated & protected 14 NOUT N/A Food-contact surfaces: cleaned & sanit	ized				Prevalent con		njury, Public	Health	
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13 NOUT N/A Food separated & protected 14 NOUT N/A Food-contact surfaces: cleaned & sanif 15 NOUT N/A Food-contact surfaces: cleaned & sanif 15 NOUT N/A Food-contact surfaces: cleaned & sanif 15 NOUT N/A Food-contact surfaces: cleaned & sanif Served, reconditioned, & unsafe food Good retail practices are prevent Mark "X" in box if numbered item is not in compliance Self Food and Vater 28 Pasteurized eggs used where required 29 Water & ice from approved source 30 Variance obtained for specialized processing methods Food Tamperature 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 insettination 35 Food properly labeled: original container Frevention of Food Contamina 36 Insects, rodents, & animals not present 37 Contamination prevented during food preparation, storage & Personal cleanliness 39 Wilping cloths: properly used & stored Washing fruits & vegetables Person in Charge (signature)	ative measure Mark "X" on COS	s to contappropri	P/Pf/C P P Pf/C PF Pf/C Pf/C Pf/C Pf/C Pf/C Pf/C Pf/C Pf/C	41 42 43 44 45 46 47 49 50 51 52 53	Prevalent con interventions of pathogens, che's and/or R CO In-use utensil V Utensils, equip Single-use/sir Gloves used p Food and non Properly desig Warewashing Non-food cont Hot & cold wa Plumbing instal Sewage & wat Toilet facilities Garbage & ref Physical facilit Adequate vent	tributing factors of foodborne illness or is are control measures to prevent foodborne in control measures to prevent foodborne in control measures to prevent foodborne in control measures to prevent foodborne in control measures in control foods. S = corrected on-site during inspection Proper Use of Utensits s properly stored in the finens: properly stored, dried, & has agle-service articles: properly stored & uproperly Lensits, coupment and Vending food contact surfaces cleanable, installed, maintained, & used: test strip act surfaces clean Physical Facilities ter available adequate pressure alled, proper backflow devices at evaluable adequate pressure alled, properly disposed properly constructed, supplied, & clean use properly disposed, facilities maintaines installed, maintained, & clean illation & lighting, designated areas used	rjury. Publicine illness or R = repearation COS	P/Pf/C P/Pf/C P/Pf/C P/Pf/C C P/Pf/C P/Pf/C P/Pf/C C P/Pf/C C C C C C C C C C C C C C C C C C C	
13 NOUT N/A Food separated & protected 14 NOUT N/A Food-contact surfaces: cleaned & sanif 15 NOUT N/A Proper disposition of returned, previous Served, reconditioned, & unsafe food Good retail practices are prevent Mark "X" in box if numbered item is not in compliance Sefe Food and Vater 28 Pasteurized eggs used where required 29 Water & ice from approved source 30 Variance obtained for specialized processing methods Food Temperature Control 31 Proper cooling methods used: adequate equipment for temperature control 32 Plant food properly cooked for hot holding 33 Approved thawing methods used 34 Thermometers provided and accurate Food insects, rodents, & animals not present 35 Food properly labeled: original container Frevention of Food Contamina 36 Insects, rodents, & animals not present 37 Contamination prevented during food preparation, storage & Personal cleanliness 39 Wiping cloths: properly used & stored 30 Washing fruits & vegetables	ative measure Mark "X" on COS	s to contappropri	P/Pf/C P P Pf/C PF Pf/C Pf/C Pf/C Pf/C Pf/C Pf/C Pf/C Pf/C	41 42 43 44 45 46 47 49 50 51 52 53	Prevalent con interventions ices of pathogens, che sand/or R CO In-use utensil V Utensils, equip X Single-use/sir Gloves used properly designed warewashing V Non-food cont Hot & cold ware various instance in the same intervention in	tributing factors of foodborne illness or is are control measures to prevent foodborne in control measures to prevent foodborne in control measures to prevent foodborne in control measures to prevent foodborne in control measures in control foods. S = corrected on-site during inspection Proper Use of Utensits s properly stored in the finens: properly stored, dried, & has agle-service articles: properly stored & uproperly Lensits, coupment and Vending food contact surfaces cleanable, installed, maintained, & used: test strip act surfaces clean Physical Facilities ter available adequate pressure alled, proper backflow devices at evaluable adequate pressure alled, properly disposed properly constructed, supplied, & clean use properly disposed, facilities maintaines installed, maintained, & clean illation & lighting, designated areas used	njury. Publicine illness or R = repeated COS	P/Pf/C P/Pf/C P/Pf/C P/Pf/C C P/Pf/C P/Pf/C P/Pf/C C P/Pf/C C C C C C C C C C C C C C C C C C C	



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 50~3	3/10 7Establishment	name:			Date:	
		r ==	TEMPERATURE OBSERV	<u></u>		
	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
J.	/Hot hold	145				
Eggs /	Hot hold	145				
Potatotes	wages	165				·
Eggs/ Re	ach - in	110				
Milk /	Reach - in	39				
Milk /	Walk-in coolar	39				
Potatoe	S / Refrigeratu	38				
Fags 1	ReFrigerator	40				<u> </u>
Item #	J	OBS	ERVATIONS AND CORRECTI	VE ACTIONS		
<u></u>		BAYSS	or-			
37	3-305 12	- <u>Cal</u>	ffee, vanilla	chal, Mir	+ chocolat s	fored_
			is storage hext			
39	3-30 Li - 14 -	- Klij	oing cloth storce	1 wot or	1 food preptab	ks by
	coffee mo	chine	<u> </u>			
42	4-901.11-	Plas	stic pan wet stac	ked on s	helving above 3	Vat sir
_ 43			s, cups and bo			
	directly nn					
45			ng board on mak	Ker table	s by avens store	<u>.</u>
	scored. 4	- 40	2:12 - 3 vat sin	kand h	and sink in w	are was
			realed to wall. Pl			
	Areas arou	nd 1	nand sink fauce	ts in no	or repair in so	N VICE
	area.		•			
417	Gasket on	react	h-in door dirty 1	with blac	k-like substance	2.1CE
			dirty with build-			
49			gap not provided		nes by walk-in a	conter
	Floor dirtu	UNG	der ovens, ice mo	schine a	nd under stairs	10
			ile next to ice ma			
	_		grit door by w		•	
Person in ch	arge: (signature)				Date 10/18	118
Inspector	Dran Kwaci	1/a			Date	
	7/1		 -			

54. Lights out by Gxit door, above stairs. Observed personal expedients stored on food preptable by retrigerator in warewash area.



HEALTH DIVISION

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

Y6166/

Establishmen	t/License # 2 13 606		N	lo of	Risk	Fac	ctor/Inten	entic	on Violations		ATE	10	118/
Establishmen	t type:										ime in:		
					eat r	at Risk Factor/Intervention Violations				└──÷	ime ou	 dt:	20
		Ca S	է	1					Total violations				2.0
Permit Holder			_		k Ca				Capacity	Telepho	one#		
Inspection Ty	pe 🔲 Provisional 🖼 Routin	e		F/U			Comple	aint	☐ Other				
	ircle designated compliance status (IN, OUT, I	LARS		C Calc	F. 5	r C	Public H	ALIM	l'a K k?s				
<u> </u>	IN=in compliance OUT=not in compl	iance I	MO=no	t observ	ed N	/A=r	ot applicab	le COS	Mark "X" in appropriate b	ox for COS	and/or F	1	
Compliance state	us	CC	S R	V	7	Cc	ompliance :	status	S-corrected oil-site K-Tebes	t violation	Id	os	R V
	Supervision								ntially Hazardous Frod	Time/Tem			
1(IN) OUT	Person in charge present, demonstrates			Pf		16	IN OUT N	A NO	Proper cooking time & temp	erature		T	P/Pf/
<u> </u>	knowledge and performs duties				-	17	IN OUT N	A NO	Proper reheating procedures	S		\perp	P
. 6	Management, all employees knowledge,			1		18	IN OUT N/	ANO	Proper cooling time & temps Proper hot holding temperat	eratures			0
2(N) OUT	responsibilities and reporting.	-	+	P/Pf	-	20	IN OU N	A NO	Proper cold holding temperat	tures	$\overline{}$	20	P
3 (N) OUT	Proper use of restriction and exclusion			Р			IN DUT N					c2	P/Pf
	Greet Hygienis Practices						IN OUT N		Time as a public health cont				P/Pf/0
4(IN)OUT NO	Proper eating, tasting, drinking, tobacco use		+	P/C	4				procedures and records				PIPIN
3 (14 001	No discharge from eyes, nose and mouth			<u> </u>	-				Consumer Advi				
6(IN)OUT NO	Provesting contemination by Sands Hands clean and properly washed			P/Pf		23((IN)OUT N/	Α	Consumer advisory provided	for raw or			Pf
	Alexander I de la latematica de		 		-				undercooked foods Highly Susceptible Pr				
7 OUT N/A NO	approved alternative procedure properly allow			P/Pf				<u> </u>	Pasteurized foods used; prof				
8 (IN)OUT	Adequate handwashing sinks properly supplied			Pf/C	7 1	24	IN OUT NI		not offered	money roots	1		P
0(1)001	and accessible			P1/C					Chemical				
9 IN OUT	Approved Source					25	IN OUT N/		Food additives: approved & u				P/Pf/C
10 IN OUT N/A NO	Food obtained from approved source Food received at proper temperature	+	+	P/Pf/C	-	26/	NOUT		Toxic substances properly ide	entified, stor	red,		P/Pf/C
11 NOUT	Food in good condition, safe, & unadulterated	+	+	P/Pf P/Pf	┨				& used		***************************************		
	Required records available: shellstock tags.	 	+		┨╏				Marmones with Approve Compliance with variance, s	pecialized	Urag		7
12 IN OUT (NO	parasite destruction			P/Pf/C		27	IN OUT NA	9	Process, & HACCP plan	occianized.			P/Pf
	Protection from Contamination]								
3 (NOUT N/A	Food separated & protected	_		P/C	1		Risk fac	tors ar	e improper practices or proce	dures iden	tified as	the mo	ost
	Frood-contact surfaces: cleaned & sanitized Proper disposition of returned, previously	+	-	P/Pf/C	-		Prevalen	it contr	ibuting factors of foodborne il	lness or inju	ıry. Publi	c Heal	íth
5 IN OUT (NA	Served, reconditioned, & unsafe food			Р		-	Interveni	iniis ai	re control measures to prever	ir taoabotne	Illness	or injur	у.
			G	ood Re	tail P	racti	ces						
Mark "Y" in how	Good retail practices are preventative m if numbered item is not in compliance Mark	easure	s to co	ntrol the	addit	ion o	of pathogens	s, chen	nicals, and physical objects in	to foods.			
	minumbered Reffi is not in compliance Mark	Icos	appror	V	X TOF	CUS	and/or R	COS	= corrected on-site during in:	spection	R = repe	eat viol	
	Safe Pood and Water							******	Proper Use of Uto	naile	JCO	3 K	
	ggs used where required			P		41	in-use ut	tensils	properly stored	•		T -	Гс
	om approved source			P/Pf/C		42	Vtensils,	equipm	ent & linens: properly stored, d	ried, & handle	ed	1	С
y anance optai	ned for specialized processing methods Food Temperature Control	<u> </u>		PF	!	43	Single-u	se/sing	le-service articles: properly s	tored & used	d	┼	P/C
Proper cooling	methods used: adequate equipment for	T	T		H	44	Gloves u			a 1 d 67			С
temperature co			1 1	Pf/C	-		Food and		Utensils, Equipment and doctors cleaned				1 _
	perly cooked for hot holding	+		Pf	-	45	X Properly	design	ed, constructed, & used	, ic.	\dashv		P/Pf/6
	ving methods used			C		46	Warewas	hing: i	nstalled, maintained, & used:	test strips			Pf/C
Thermometers	provided and accurate		Щ.,	Pf/C	4	47)	¥ Non-food	conta	ct surfaces clean				(C)
Food properly	Food Identification labeled: original container			Pf/C		18	Itlat 9 and	I al	Physical Facilitie				
1 1 see property	Prevention of Food Contemination			FIIC		19			r available adequate pressure led, proper backflow devices	•	-	+	Pf P/Pf/C
Insects, rodent	s, & animals not present	T		Pf/C		50			e water properly disposed		-	-	P/Pf/C
Contamination p	revented during food preparation, storage & displa	/		P/Pf/C	- 5	51	Toilet fac	ilities p	roperly constructed, supplied	, & cleaned			Pf/C
✓ Personal clean	liness properly used & stored	1		Pf/C		2	Garbage	& refus	se properly disposed, facilities	maintained	1		С
Washing fruits				C		3 3	Physical I	racilitie:	s installed, maintained, & clea ation & lighting, designated ar	an		-	P/Pf/C
	0		4		1.0	7.12	/I vocdoşte	ACUITIE	auon o lighung, designated af	eas used			0
	V. OSR						_		1 1.				
erson in Charge	(signature)	19					Da	te: C	D/ 8 (Y License Po	sted (Y) N (c	ircle o	ne)
Trians	kwagala												
spector (signate	Karadala												
iahediot (signat(ire) (j					- 1	Follow up	. YE	S NO/(circle one) Follow	at tin Deta			



HEALTH DIVISION

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

Est. #213/	of Establishment name	a. B.C. ConsiderOFI.Gla		Dete: 10/15	1300
Tot: # 2D 10	Jog Establishinelit hallit	e: PC Connoction TEMPERATURE OBSERVAT	IONS	Date: 10/19	114
lte	m/Location Ten	np. Item/Location	Temp.	Item/Location	Temp
	ger /tdot hold 15		38		
Mash n	platoes/Hot 150	1			
Cut Bro	occali / Hot 13				-
	63/Hot hold 12	a la	90		
	Isolaid bar 46				
Potato				· · · · · · · · · · · · · · · · · · ·	
	salad bar 4				
	34,1-10				
Item #		DBSERVATIONS AND CORRECTIV	E ACTIONS		
nem#					
19	Cut proccoli	and potatoes hel	d a be	twoon 120-13	٥°°
	discarded.				
20	Lattuce, chic	ken salad and cut	tomato	es held betw	usen
	46-480 - 2.	iscardod.			
14	Observed pa	ins (plastic) with	sticke	rrosidue.	
38	2-303.11-er	nplayes usaring a	watch.	Removed	
42	Met pan we	t stacked above 3	vat s	ink (41-901	(1)
45	Paint pealing	on bottom shalving	Inside	cabinat unde	sr
	yellow coffee	ums. 4-402.12	Chest	- Freezer not	
_	Elevated 6 in	iches off floor.			
47	4-G02 · 13	Fan avard in walk-	In cools	r dirty with d	sbris .
53	klall behind fo	ood propsink dirtu	· Two	tiles under	
	silver chast	Frogzer missing.			
37	3-305.12 - F	rosted flakes in b	ox stor	ed directly on	1
	Floor.	1		J	
	//	ne of			_
Person in cha	arge: (signature)	mil & Grow		Date 10/18	5/18
nspector I	van Kwagala	<u></u>		Date 0 //8	8 1
	2.1				



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # No. of Risk Factor/Intervention Violations Establishment type: Burger No. of Repeat Risk Factor/Intervention Violations Total violations Permit Holder North65 Risk Category Capacity Telephone # Inspection Type ☐ Provisional Routine ∃ F/U Complaint ☐ Other CONTRACTOR OF STREET OF STREET ne. New Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status COS R ٧ Supervision Potentially Hezardous Food Time/Temperature Person in charge present, demonstrates 16 INOUT N/A (10) Proper cooking time & temperature TUO(NI P/Pf/C Pf knowledge and performs duties 17/NOUT N/A NO Proper reheating procedures Р Employee Health 18 IN OUT NATIO | Proper cooling time & temperatures P 19 NOUT N/A NO Proper hot holding temperatures
20 INOUTN/A Proper cold holding temperatures Management, all employees knowledge, (II) OUT **で** D/Df responsibilities and reporting. Proper cold holding temperatures 3 (N) OUT Proper use of restriction and exclusion P 21(INOUT N/A NO Proper date marking and disposition P/Pf Good Pyglenia Pysotices Time as a public health control: 22 IN OUT WANO P/Pf/C # INDUT NO Proper eating, tasting, drinking, tobacco use P/C procedures and records No discharge from eyes, nose and mouth 5/INDOUT C Concurrer Advisory Preventing contamination by Hands Consumer advisory provided for raw or 23 IN OUT N/A 6 INDOUT Pf Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-IN OUT N/A NO Highly Succeptible Populations P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NA Þ Adequate handwashing sinks properly supplied not offered 8 (IN)OUT Pf/C and accessible Chemical 25 IN OUT NA Approved Source Food additives: approved & used properly P/Pf/C 9 (IN OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 IN DUT P/Pf/C 10 IN OUT N/A 40 Food received at proper temperature P/Pf & used 11(INPOUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, Compliance with variance, specialized 12 IN OUT WAND 27 IN OUT NA P/Pf/C P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13/ INDOUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 IN TUTNA Food-contact surfaces: cleaned & sanitized PAPEC Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT WA Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R Safe Food and Viater Proper Use of Utensils 28 Pasteurized eggs used where required Р in-use utensils properly stored С Water & Ice from approved source P/Pf/C 42 / Utensils, equipment & linens: properly stored, dried, & handled С Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food Temperature Control Gloves used properly С Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, Plant food properly cooked for hot holding P/Pf/C Pf Properly designed, constructed, & used Approved thawing methods used Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean Ç Food Identification Physical Facilities Food properly labeled: original container Hot & cold water available adequate pressure Pf/C Pf Prevention of Food Contamination 49 Piumbing installed, proper backflow devices P/Pf/C insects, rodents, & animals not present Sewage & waste water properly disposed Pf/C 50 P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness 52 Pf/C Garbage & refuse properly disposed, facilities maintained С Wiping cloths: properly used & stored C 53 Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables 54 Adequate ventilation & lighting, designated areas used С Person in Charge (signature) N (circle one) License Posted (Y Daga a Inspector (signature) YES (NO) (circle one) Follow up Date: Follow up:



HEALTH DIVISION

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

HLTH-FRM-005

Evean

Est. #40 (0 56-Establishment name: BUYGER KIND Date: TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. Boloana 49 168 Frugr cold whit 43 u 6 walkin 38 38 tomotoes / Chicken pattal Hot 140 138 **OBSERVATIONS AND CORRECTIVE ACTIONS** Item # (4 sink dirtu. 4-601 Bologna Wet stacking of pans in single-use item 42 43 Single-use items in boxes stored - Use itoms. - 402.12 - coulking at 3 voit sink coming OFF. dirtu with heavy grease OF 106 machina dirty with black Exterior of shake machine nozzle dirty 50 - Air gap not provided at drain lines behind ice machine. cook-line dirty with crumbs. Floor in dirty with empty boxes. Grout mirsing between tiles throughout Antchen Celling Vante dirty Person in charge: (signature) Date Inspector Ivan kwagala

Coiling tiles dirty with debris above not and cold hold unit



HEALTH DIVISION

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

Yellow

FOOD ESTABLISHMENT INSPECTION REPORT

Establishme	nuclcense # [NO 41 (O4			NO. OI KI	SKFa	10(0)	mervenuc	M AIOSATIOUS	1 15		107	
Establishme	nt type: Common man		No. o	of Repea	t Ris	k Fa	actor/Interve	ention Violations	1	Fime in: Fime out	12	ZZ
Address: (Ommon man morry	nre						Total violations	 T	ime out	: 2.	00
Permit Holde	304 Panis Hhy	/		Diale	Coto	~~~	,		Talanh	- n - B		
					Cate	gory		Capacity	_ Teleph	one #		
inspection T	ype 🔲 Provisional 🔟 Routin	е	Ш	F/U		C	Complaint	Other				
	Circle designated	LANGES!	1.	AVE	S AFIL			11 . 5 PL 2				
	Circle designated compliance status (IN, OUT, N IN=in compliance OUT=not in compliance	(A) for	each	tem	- BI/A -			Mark "X" in appropriate t	box for COS	and/or R		
Compliance sta	Mue Ma-in compliance OOT=not in compliance		S R				liance status	s=corrected on-site K=reper	at violation	10/	OS R	V
	Supervision	00	70 1			Joinp		stially Hazardous Food	Times /Tax			
. 65	Person in charge present, demonstrates	$\overline{}$			1	RCIN	ON AN THO	Proper cooking time & tem	neroture		9	P/Pf/
1 NOUT	knowledge and performs duties			Pf	1	7 IN	OUT N/A NO	Proper reheating procedure	ae beiginie		-	P
	Employee Meets		·l		1/	8 (1)	OUT N/A NO	Proper cooling time & temp	eratures	_	\dashv	P
2/N OUT	Management, all employees knowledge.		Т	D/Df	15	9 (1)	OUT N/A NO	Proper hot holding tempera	tures			Р
	responsibilities and reporting.			P/Pf	20	0 IN	OU) N/A	Proper cold holding temper	atures	Ca	2	Р
3 (V) OUT	Proper use of restriction and exclusion			P	2.	1 (IN)	OUT N/A NO	Proper date marking and di	isposition			P/Pf
	Good Hygienic Practices				2.	2 IN 1	OUT N/A NO	Time as a public health con	trol:			P/Pf/0
4(IN)OUT N	O Proper eating, tasting, drinking, tobacco use			P/C		Z 114 ·	OOTHUATEO	procedures and records				EVEIN
5(N) OUT	No discharge from eyes, nose and mouth			С				Consumer Adv	teory			
	Preventing contamination by Hereis				21	3 INL	OUT N/A	Consumer advisory provide	d for raw or			Pf
6 IN OUT N	O Hands clean and properly washed	\perp		P/Pf	20	0 114 4	0011#A	undercooked foods				
7 INOUDNA N	O No bare hand contact with RTE food or a pre-		1	(B)Pf				Highly Susceptible P				
	approved alternative procedure properly allow	ed	\bot	-	24	4 (N)	OUT N/A	Pasteurized foods used; pro	phibited food	s		Р
в 🕦 очт	Adequate handwashing sinks properly supplied	d		Pf/C		V	0017477	not offered				
0	and accessible			1		,		Chemical				
	Approved Source				25	5(IN)C	OUT N/A	Food additives: approved &				P/Pf/C
ON AN TUO (1)	Food obtained from approved source	-	-	P/Pf/C	26	3 IN	60 3 ∣	Toxic substances properly is	dentified, sto	ored,		P/Pf/C
		0.00	-	P/Pf			_	& used				,
4 15 1 20 1 20	Food in good condition, safe, & unadulterated	100	2	P/Pf			Cd	PROPERTY WITH ADDRESS	red Proch	dures .		
			4	+								r
	Required records available: shellstock tags,	1		P/Pf/C	27	7 IN C		Compliance with variance,	specialized			P/Pf
	parasite destruction			P/Pf/C	27	7 IN C	OUT 🐠	Compliance with variance. Process, & HACCP plan	specialized			P/Pf
2 IN OUT N/A	parasite destruction Protection from Contemination	<u> </u>			27		OUT ®	Process, & HACCP plan	· 		<u> </u>	<u> </u>
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HEALTH DIVISION

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

Vollow

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

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item #	T	QB8	ERVATIONS AND CORRECTIVE	EACTIO	NS	
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42	kj - 901-11 -	Met	al and plastic pans	പ്രദ	stacked on dish	
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432 Daniel Webster Highway Merrimack New Hampshire 03054 603-420-1730

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FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # No. of Risk Factor/Intervention Violations 1047 DATE 10/17/18 Establishment type: Spartan Prza No. of Repeat Risk Factor/Intervention Violations Time in: 10!26 Address: 733 Daniel Webster Time out: 12 ! 40 Total violations Permit Holder Risk Category Capacity Telephone # Inspection Type Provisional **Routine** 7 F/U Complaint Other Circle designated compliance status (IN, OUT, N/A) for each item IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Mark "X" in appropriate box for COS and/or R Compliance status COS R Compliance status COS Supervision Potentially Hazardous Food Time Temperature Person in charge present, demonstrates 1 (N) OUT 16 (IDOUT N/A NO Proper cooking time & temperature Pf P/Pf/C knowledge and performs duties 17 NOUT N/A NO Proper reheating procedures Employee Health 18 IN OUT N/A (10) Proper cooling time & temperatures P Management, all employees knowledge. 2 IN OUT 19 (NOUT N/A NO Proper hot holding temperatures P/Pf responsibilities and reporting. ē 20 ODOUT N/A Proper cold holding temperatures 3 (N) OUT Proper use of restriction and exclusion Þ Р 21 IN QUE N/A NO Proper date marking and disposition P/PT) Sacral Bysienie Bresiters 4 UN OUT Time as a public health control: 22 IN OUT WANO Proper eating, tasting, drinking, tobacco use P/C P/Pf/C procedures and records 5(IN OUT No discharge from eyes, nose and mouth C Consumer Advisory Proventing contamination by Hands Consumer advisory provided for raw or 6 (NOUT NO Hands clean and properly washed 23 IN OUT N/A P/Pf undercooked foods No bare hand contact with RTE food or a pre-7/IN/OUT N/A NO Highly Susceptible Populations P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT (VA) Adequate handwashing sinks properly supplied 8(IN)OUT P not offered Pf/C and accessible Chemical Approved Source 25 (IN OUT N/A Food additives: approved & used properly 9 (IN OUT Food obtained from approved source 10 NOUT N/A NO Food received at proper temperature P/Pf/C P/Pf/C Toxic substances properly identified, stored, 26 IN OU P/Pf P/IMC & used 11/NOUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, 12 IN OUT N/A NO Compliance with variance, specialized P/Pf/C 27 IN OUT NA parasite destruction Process, & HACCP plan P/Pf Protection from Contamination 13 UN OUT N/A Food separated & protected Risk factors are improper practices or procedures identified as the most 14 IN OUT NA Food-contact surfaces: cleaned & sanitized Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously 15 (NOUT N/A interventions are control measures to prevent foodborne illness or injury. Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R Safe Pood and Vister Fraper Use of Utensity 28 Pasteurized eggs used where required P 41 In-use utensils properly stored Water & Ice from approved source C P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled Variance obtained for specialized processing methods С PF 43 Single-use/single-service articles: properly stored & used Food Temperature Control P/C Gloves used properly 44 C Proper cooling methods used: adequate equipment for Dentality Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, Plant food properly cooked for hot holding 45 Pf Properly designed, constructed, & used P/Pf/C CCD Approved thawing methods used 46 С Warewashing: installed, maintained, & used: test strips Thermometers provided and accurate Pf/C Pf/C 47 Non-food contact surfaces clean 6 Food Identification Physical Facilities 35 Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Prevention of Fred Contamination Pf Plumbing installed, proper backflow devices 49 Insects, rodents, & animals not present P/Pf/C Pf/C 50 Sewage & waste water properly disposed Contamination prevented during food preparation, storage & display P/Pf/C P/Pf/C Toilet facilities properly constructed, supplied, & cleaned 51 Personal cleanliness Pf/C Pf/C Garbage & refuse properly disposed, facilities maintained 52 Wiping cloths: properly used & stored С C Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables Adequate ventilation & lighting, designated areas used Munson Person in Charge (signature) Date: 10 License Posted (Y) N (circle one) Lvan Kwadal Inspector (signature) Follow up: YES (NO)(circle one) Follow up Date:



HEALTH DIVISION

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

Yellow

Eat #90 / 1/	Facility		HLTH-R	RM-005			
Est. #7E/047	Establishment	name:	Spartan Pr	229	Date	B: 0/17/19	>
Item/Lo	cation	Temp.	TEMPERATURE OB Item/Location			-/	
Mushroon / P	Seach-in	40	TOTAL DOUGLOTT	Tem	p. Item	n/Location	Tem
Salad/Ro	Frigorator	40					
Spaghetti	/ Reach-in						
Cot onion 1							_
Meatball		37					+
Beef /grill		168					<u> </u>
fried chicke		200					
110							_
Item#		OBS	ERVATIONS AND CORI	RECTIVE ACT	TONS		
14 4-	C00 11	011					
	-605-11 -	21100	rs, dirty with	old Food	residue.	Noto: discu	2260
26 7	th Manag	<u>er al</u>	paul cross co	ntomina	ation due	to dirty sti	cer.
	201:11	CITEM	ucal aprou h	othes st	ored an f	son when to	able
	X+ a o pro	<u> </u>	nemoved to pi	revent c	hemical h	ard.	
21 50	301.17 -	100	late marking	provided	on Food	s in reach-	in
Col	DIETE, OIN	d re	Frigerators. N	lota disci	ring hoar	n manager	
Ove	out grow	rn of	listeria due	to stori	ng foods()	ready - to-en	2 †)
	st 7 days.		1 5101-0 -1011	- 1 · · · · 1			
	Ter board	1250	sinks and ho	indsink	not prope	erly scaled	to wal
500	ored - di	SCOM	las liner onde	er prop	tapies. Co	itting book	15
47 Car	Opener (dirta	Mixor Jirla	Lulla K.			
as	shelving	in	Mixer dirty ware wash.	WITHI 100	Da residue	s. Crates b	269
				nle stat	ION Cally	ta dilan i	
abo	VB 101220	rol	ing in mop si	uk ordi	inder et	nd +iles wis	sing
Floo	or Under	GOLUI	pment through	about do	cla mile	rs damagi	5d·
deb	ris and	dist	dust-200iling	tiles divi	THE WALLS -	tood (10)	mps,
Slig	cr.	1	/	THES CHILL	y with s	Falls CIDO	דע
erson in charge: (signature)	WI	<u></u>			Date	
spector Ivan	_ Kwagal	9				Date 0/17/	18



HEALTH DIVISION

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

Y6/10cw

Establishme	nt/License # 7 = 1030 - 1			NIn of	Par I		4						1. 1
Establishme	nt type: 7-6 6VGN						ctor/interven] [DATE	10	tirti.
Address: 7	7 Po		No.	of Re	peat	Risk	Factor/Inter	rventio	n Violations	1	'ime i	n: <u>1</u>	0:10
Permit Holds	18 paniel webster H	VCIL	1100	શ્વ					Total violations	 т	ime c	out: 🔏	1:20
Inspection T	- SI KYGOIOS INC.	_		- MRi:	k C	ateg	ory		Capacity	Teleph			
mopession 1		ne		F/II			Commission	. 7	7	T relebil	one #		
	Circle designated compliance status (IN, OUT, I	NES	\$ RJ4)	(FACT	DAS.	AAD		THE DATE					
	IN=in compliance OUT=not in comp	liance	NO=nc	tem	red h	M/A		Ma	rk "X" in appropriate be	ox for COS	and/or	R	
Compliance sta	tus	CC	OS R	V	1	Co	mpliance statu	COS=corr	ected on-site R=repeat	t violation			
400	Supervision Person in charge present, demonstrates							tentials				cos	RIV
1 OUT	knowledge and performs duties			Pf		16	THE COLUMN	U Prone	RECOOMING times & terms.		peres.	#FE	P/P
	Employee Health				_	110	TIME OF LINEAR ME	U Prope	or reheating procedures			-	- F/F
2(D) OUT	Management, all employees knowledge		<u> </u>	•	-	10	DOUT N/A NO		r cooling time & tempe	ratures			P
TUO YALLE	responsibilities and reporting.			P/P	「 -	20	NOUT N/A		r hot holding temperatur cold holding temperat	ıres	\neg	\Box	P
	Proper use of restriction and exclusion Geod Tygleric Practices			Р		21	IN OUT NA NO	Prope	r date marking and disp	cures	-+	\dashv	P
4UN OUT NO	Proper eating, tasting, drinking, tobacco use						ON ANTUO NI		as a public health contri	ol.	-	\dashv	P/F
5 (N OUT	No discharge from eyes, nose and mouth		+-	P/C C	4		11 00 100	proce	dures and records				P/Pf
	Preventing contamination by Canala			1 0					Consumer Advis	ery			
6 UMOUT NO	Hands clean and properly washed	0.1	2	PIPE	-	25	OUT N/A	Consu	mer advisory provided	for raw or	$\neg \neg$	7	T 50
NOUT N/A NO	No bare hand contact with RTE food or a pre-				-	-		under	coked foods				Pf
	approved alternative procedure properly allows	രദ്		P/Pt			?	Pactor	sky Susceptible Pa	ou ations			
8 INOUT	Adequate handwashing sinks properly supplied and accessible	مر اله		Ac	7 (24(1	OUT N/A	not offe	rized foods used; prohi	ibited foods			P
	Approved Source	ී (රු	1		[Chamical .				
9 (NOUT	Food obtained from approved				1 1	25 []	NOUT(N)	Food a	dditives: approved & us	sed properly			P/Pf/C
10 NOUT NA NO	Food received at proper temperature		-	P/Pf/C P/Pf	- 1	26/11	OUT	I OXIC S	ubstances properly ider	ntified, store	∍ď.	+	
11 IN OUT	Food in good condition, safe, & unadulterated	Cas		P/Pf	1 h			& used					P/Pf/C
12 IN OUT W NO	Required records available: shellstock tags, parasite destruction				1 1			Compli	ance with Approve	d Precedu	##S		
	Protection from Contemination			P/Pf/C		27 IN	OUT(N)	Proces	ance with variance, spe s, & HACCP plan	ecialized			P/Pf
13 IN OUT NA	Food separated & protected												
14 ANSOUT N/A	Food-contact surfaces: cleaned & sanitized	+		P/C P/Pf/C	1		Risk factors a	are impro	per practices or proced	ures identi	fied as	the m	ost
15 (N)OUT N/A	Proper disposition of returned previously	+	\vdash				I LEAGUETT COLL	ו פונשטעויוו	alli errorthoot to 210136	acc or injur-	or Division 12		
	Served, reconditioned, & unsafe food			Р				are contro	measures to prevent	foodborne i	liness (or inju	ry.
	Good retail practices are preventative mo	0011100	- 34	od Rei	all Pr	actic	8					-	
Mark "X" in box i	Good retail practices are preventative me if numbered item is not in compliance Mark "	'X" on a	ומסמממ ומסמממו	irol me iste bov	additio	on of p	pathogens, cher nd/or R COS	micals, a	nd physical objects into	foods.			
		cos		V	101	/U3 a	HIG/O/ R COS	s = corre	ted on-site during insp	ection R	= <u>re</u> pe		
B Pasteurized en	Safe Food and Water gs used where required								reper Use of Utens		CO:	SR	V
VVater & Ice fro	m approved source		$-\bot$	Р		11	In-use utensils	properly	stored			_	
Variance obtain	ned for specialized processing methods	-	- F	P/Pf/C	_	2	Utensils, equipm	ment & line	INS: properly stored dried	d, & handled	_	+	C
	rood Temperature Control			PF		3 X	_omgle-usersing	gle-servic	e articles: properly stor	ed & used	ユー	1	P/C
Proper cooling	methods used: adequate equipment for		T			*	Gloves used pr	roperly					С
temperature cor	ntrol erly cooked for hot holding			Pf/C			Food and non-f	food con	s, Equipment and la act surfaces cleanable,	/ending			
Approved thawi	ng methods used		\Box	Pf	- 4		Properly design	ned, cons	tructed & used		-		P/Pf/C
Thermometers :	provided and accurate	-	- ,	<u>c</u>	46	5	Warewashing: ii	installed.	maintained & used: to	st strips	+-	┼─	Pf/C
	Eggi Identification			21/C	47	7	Non-food contac	et surfac	es clean		_	_	C
Food properly la	abeled: original container		l F	Pf/C	48	2 1 1	Hot & a-ld4-		Physical Facilities			-	
lineagte redent	Prevention of Food Contamination		- 1 -		49		Piumhing install	er availab	e adequate pressure				Pf
Contamination pro	& animals not present vented during food preparation, storage & display		F	Y/C	50		Sewage & waste	e water n	roperly disposed		ــــ		P/Pf/C
Tuersough dieauill	ness	_		Pf/C	51	N.	oilet facilities pi	properly c	onstructed supplied &	cleaned	+		P/Pf/C
Wiping cloths: pr	operly used & stored			f/C	52	1.19	sarbage & retus	sa broner	ly disposed facilities on	aintained	+ +		Pf/C C
Washing fruits &	vegetables			c	53		'nysica! racilities	s installe	maintained & clean			- 1	P/Pf/C
					104	INI	raequate ventila	ation & lig	hting, designated areas	s used	\Box		С
rson in Charge	(cignoture) D > C	^				, ,							
	(signature) Brian Black-relater	13.	34	Ch.	d	de	Date: C	0/16/	8 License Post	ad (V)	M (at		
van ku	vagala Alagala						,	1.01			N (cir	cie on	(E)
spector (signature	e)												
						Foi	low up: YES	S (NO)	circle one) Follow II	In Dote:			



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. #76 Establish	nment name:	7-616VGN		Date: 10/17/18	,
		TEMPERATURE OBSERVAT	TIONS	Date. OTTITE	
Item/Location	Temp.		Temp.	Item/Location	Temp.
Potato Wages / Hold		Egg rolls / Reach-in	40		
Nuggets / Hot hole	1 140	Sargage Hot hold	140		
Pizza/Hot holo		<u> </u>			
Tomatoes / coldur	117 42				
Turkey sub / Disp	44 43				
Milk /walk-in	40				
Yogurt/ Display	40				
Item #	OBS	ERVATIONS AND CORRECTIVE	EACTIONS		
					<u></u>
6 2-301.14.	- Obser	ved employed butt	ma oh	alarma mittaged to	
hands af	ter han	dling money Not	mg or	GIOVES WITHOUT U	ashing
about u	uhan to 1	dling money. Not	6. 1/1 <u>5</u> C	ussed with mai	nager
8 6-301.11	ta 12 - 1	la Hondingham Cl	-C160 ·	. 1 .	
at mad	sint lo	Va Handwashing Cla	<u>egnser</u>	and drying pro	NOISIN
11 3-201	II - Pear	pated on sales Floor.	INGLE CI	eanser and towa	bronge
43 4-903-11	- Cusal	s in display in pa	or can	dition - Removed	4
sink. No	ter disser	e-Use cups stored	directi	y on floor under	3 vat
51 6-501 1a	Ol-	ssed with manager o	sport b	roper storage for	Single-0
Closure.	00361	ved restroom door	lekt of	ach without self	= -
1 .		h 1 h 1			
SI FIGURE	under ha	of hold and mixer d	Irink n	nachines dirty.	
THE PROPERTY OF	<u>r in w</u>	aik-in coaler . Not	G: disc	ussed with mar	nager
about pla	acing li	ght.			0
	0 . 7				
erson in charge: (signature)	B. Bacho	Mu		Date 6/17	12
spector Ivan kw	agala			Date 0 //7	
	1.1				1 1 / 3



HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730
FOOD ESTABLISHMENT INSPECTION 2015

Green

Establishment	/License # 68-1/051						NSPECTION					1. 1.
I EStablishment	tyner kilali i i i i i i i i i i i i i i i i i						ctor/Intervention			DATE		117118
Address: C	Walgreens	N	lo. of	Repe	at Ri	isk	Factor/Intervent	ention Violations	<u> </u>	ime ir	1: <u>9</u>	:30
Permit Holder	Paniel Klebster II	1gh	LEYOL					Total violations	- T	ime o	ut: 🔟	0100
Inspection Type	4<1(A 1 C) 1 (A 2 A 2		<u> </u>	Ris	Cate	eg	ory	Capacity	Teleph	one#		
	ACCUPATION OF THE PARTY OF THE	- C	☐ F/I		WA 4 0	L	Complaint	Other				
Circ	cle designated compliance status (IN, OUT, N	/A) for ea	ach iter	n n	12.	:*1	Programme Franchis			7		
Compliance status	IN≂in compliance OUT=not in compli	ance NC	=not o	bserve	d N/A	4= n	not applicable CO	Mark "X" in appropriate S=corrected on-site R=rep	pox for COS	and/or F	₹	
	Supervisign	COS	R	V		Co	STATUS			(cos	RV
1 IN OUT ·	Person in charge present, demonstrates					16	Pote	ntially Hexerologic Food	Time/Ten	peretu	He.	
	knowledge and performs duties			Pf]	17	IN OUT N/A NO	Proper cooking time & ten Proper reheating procedur	perature			P/Pf/
2 IN OUT	Employee Hegith Management, all employees knowledge,		-			18	IN OUT N/A NO	Proper cooling time & tem	neratures	-	+	P
	responsibilities and reporting		\vdash	P/Pf	-	<u>19</u>	IN OUT N/A NO	Proper hot holding temper	atures			P
3 IN OUT	Proper use of restriction and exclusion			P	1 1	21	IN OUT N/A NO	Proper cold holding tempe Proper date marking and d	ratures		\bot	P
4 IN OUT NO	Cond Avaignic Provides Proper eating, tasting, drinking, tobacco use					22	IN OUT N/A NO	Time as a public health co	sposition		+	P/Pf
	No discharge from eyes, nose and mouth		-+	P/C] [IN OUT N/A NO	procedures and records				P/Pf/0
	Preventing contamination by kands			Ç	1 -			Consumer Ad	lsory			
IN OUT NO H	fands clean and properly washed			P/Pf	2	23	IN OUT N/A	Consumer advisory provide	d for raw or			Pf
IN OUT N/A NO N	to bare hand contact with RTE food or a pre-	1-1						undercooked foods Highly Susceptible P				
	pproved alternative procedure properly allowed adequate handwashing sinks properly supplied	d		P/Pf	2	24 1	IN OUT N/A	Pasteurized foods used; pro	hibited fonds			
IN OUT	nd accessible	4 I		Pf/C			IN OUT N/A	not offered	NUMBER 10003			P
	Approved Source							Olymical				
IN OUT FO	ood obtained from approved course	7 7	I P	/Pf/C			IN OUT N/A	Food additives: approved &	used properly			P/Pf/C
IN OUT N/A NO FO	ood received at proper temperature			P/Pf	26	6 11	NOUT	Toxic substances properly in	dentified, store	ed,		P/Pf/C
	ood in good condition, safe, & unadulterated equired records available: shellstock tags,	1 1	F	P/Pf			Cor	formance with Approx	ed Proced	II'A'C		
IN OUT N/A NO Re	arasite destruction		P/	Pf/C	27	7 11	NOUTHIA	Compliance with variance.	pecialized			T
	Protection from Contemination					_		Process, & HACCP plan				P/Pf
IN OUT N/A FO	ood separated & protected		F	7C		-	Risk factors are	improper practices or proc	aduma ida-ii	Mr. at		
	ood-contact surfaces: cleaned & sanitized roper disposition of returned, previously		P/I	Pf/C			Prevalent contril	Duting factors of foodborne	liness or injur	v Dukli.	a Maal	Mile.
IN OUT N/A	erved, reconditioned, & unsafe food	1		P		-	interventions are	control measures to preve	nt foodborne	illness c	or inju	ry.
			Good	d Refs	Prac	otic						
Mark "X" in box if n	Good retail practices are preventative mea numbered item is not in compliance Mark ")	sures to	control	the a	ddition	of	pathogone chara	icals, and physical objects in	nto foods.			
		COS F		e box	or CO)S a	and/or R COS :	icals, and physical objects in corrected on-site during in	spection F	t = repe	at viol	ation
I Destruct	Safe Food and Water					_		Proper Use of Ute		COS	S R	V
Water & Ice from	used where required		F		41	I	In-use utensils p	roperly stored			_	1 0
Variance obtained	d for specialized processing methods		P/P		42		Utensils, equipme	nt & linens; properly stored, d	ried, & handled		+	C
	Food Temperature Control		l P.	-	43	-	Single-use/single Gloves used pro	Service articles: nroperty s	tored & used			P/C
Proper cooling me	ethods used: adequate equipment for		1		77	٠,,,						C
temperature contro	ol		Pf/	C	42	T	Food and non-fo	tensils, fau pment an od contact surfaces cleanal	d Vending			
Approved thawing	y cooked for hot holding		P		45		Properly designe	d, constructed, & used		-		P/Pf/C
Thermometers pro	ovided and accurate		Pf/		46	\vdash	[Warewashing: in:	stalled, maintained & used	test strips			Pf/C
	Food dentification		1 1 1/1		4/	<u> </u>	Non-food contact					C
Food properly labe	eled: original container		Pf/0	С	48		Hot & cold water	Physical Facilities available adequate pressure			·	
Insects rodents &	revention of Food Contamination				49		Plumbing installed	, proper backflow devices	-	+		Pf P/Pf/C
Contamination prever	nted during food preparation, storage & display		Pf/C		50		Sewage & waste	water properly disposed		+ +	\vdash	P/Pf/C
Personal cleanlines	55		P/Pf/	_	51	4	Toilet facilities pro	perly constructed, supplied	& cleaned			Pf/C
Wiping cloths: prop	erly used & stored		C		53 y	Z	Physical facilities	properly disposed, facilities installed, maintained, & clea	maintained		-	С
Washing fruits & ve	getables		С	□ .	54		Adequate ventilati	n & lighting, designated ar	eas used	AUS.	\longrightarrow	P/Pf/C
BM L	Topal John St	o ich	u ſ				10/17/	KY				
on in Charge (si	gnatu(s)	7*	7			_	19/1//	0	1			
i						_	Date: 1	License Po	sted (y	N (cir	cle on	(e)
uri Full	agala * Alagala											
ector (signature)	<u> </u>					Fo	llow up: YES	No (eircle one) Follow	/ Up Date:			
nperature	S			1				<u> </u>	AP Date.			
IK MA	3 Fggs 405. Ham 40 4. Bacon 28 Balook	0		15	3 -	- 1	light	المالية	. l_			
aurt I.A.	4 Bassu 22 B -1		/	13.		l.	- YIT VI	SIDIE ON EXI	1 000r	40	240	rage
טע דיטר	A DOLLON AND DOLVON	123 - 63	~ /	1111	CCIT	40	to the second		-	4-1		



HEALTH DIVISION

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

Green

Establishmen	t/License # 2B / 3214 - 2-1		1	vio. of f	₹isk	Fac	tor/Interventio	n Violations	1	DATE _	OII	6/18
Establishmen	type: community Hospice		No. o	of Repe	at F	Risk	Factor/Interve	ention Violations		Time in: Time out	2.6	<u> </u>
Address: 2	10 Naticoals Rd							Total violations		Time out	: <u>2</u>	_34
Permit Holder	NC 100 100 110			Ris	C Ca	tego	nrv	Capacity	Teleph	one#		
Inspection Type	pe Provisional Proutine						Complaint	Other	1 elebi	IUIIC #		
		V.		PACIS	48 4	ALC I	VALIC HEALTH	Cities Cities		.,		
С	ircle designated compliance status (IN, OUT, N/	A) for	each i	tem				Mark "X" in appropriate bo	x for COS	and/or R		
- "	IN=in compliance OUT=not in complia	nce N	IO=no	t observ	ed N	I/A=n	ot applicable CO	S=corrected on-site R=repeat	violation			
Compliance state		CO	S R	<u> </u>		Co	mpliance status			CC	OS F	R V
	Supervision Person in charge present, demonstrates			_		10	IN OUT NAME	Hally Hazardous Food	in e/Ter	operatur	<u> </u>	Lade
1(N) OUT	knowledge and performs duties			Pf		17	IN OUT N/A NO	Proper cooking time & temps Proper reheating procedures	erature		+	P/Pf/
	Employee Health					18	IN OUT N/A MO	Proper cooling time & tempe	ratures		-	P
2(1) OUT	Management, all employees knowledge,		T	P/Pf		19	IN OUT N/A/NO	Proper hot holding temperatu	ıres		-	P
	responsibilities and reporting.		\perp		┵	20	(NDOUT N/A	Proper cold holding temperat	tures			P
3 (N) OUT	Proper use of restriction and exclusion			Р	_	210	IN OUT N/A NO	Proper date marking and dis			\perp	P/P
4 NOUT NO	Good Hygianic Practices Proper eating, tasting, drinking, tobacco use	7.	Т	P/C	-	22	IN OUT (NA NO	Time as a public health contr	ol:	- 1	1	P/Pf/
5(N) OUT	No discharge from eyes, nose and mouth	+	+	C	1			procedures and records Consumer Advis	s.m.Haa			
	Preventing contemination by France			1 -	-			Consumer advisory provided				1
6 NOUT NO	Hands clean and properly washed	T	1	P/Pf	1 .	23	IN OUT 🕼	undercooked foods	101 1247 01			Pf
7 NOUT N/A NO	No bare hand contact with RTE food or a pre-		1	P/Pf	1			Highly Susceptible Po	pulation	5		
TO COT NIA NO	approved alternative procedure properly allowed	<u>d </u>		PIPI	J	24	NOUT (A)	Pasteurized foods used; proh			T	Р
8(II) OUT	Adequate handwashing sinks properly supplied	.]		Pf/C		27	G001(0)	not offered				
9	and accessible			1 ' " -	- 1			Chemica				
9 UN OUT	Approved Source Food obtained from approved source	1		Louosio				Food additives: approved & u			\perp	P/Pf/C
	Food received at proper temperature	+	+-	P/Pf/C P/Pf	1 1	26(1		Toxic substances properly ide & used	entified, sto	ored,		P/Pf/C
11 OUT	Food in good condition, safe, & unadulterated	+	+	P/Pf	1			a used Mormanca with Approve	d Brook	duran		
12 IN OUT (VA) NO	Required records available: shellstock tags,	 	+		1			Compliance with variance, sp		1488114		1
12 IN OUT WATNU	parasite destruction			P/Pf/C		27 1	N OUT NA	Process, & HACCP pian	7001411204			P/Pf
13 (IN) OUT N/A	Protection from Contemination		,			_						
14 (NOUT N/A	Food separated & protected Food-contact surfaces: cleaned & sanitized	-	-	P/C P/Pf/C	-			e improper practices or proce				
	Proper disposition of returned, previously	-	-		1			ibuting factors of foodborne ill re control measures to preven				
15 (1) OUT N/A	Served, reconditioned, & unsafe food			P	1	-	interventions ar	re control measures to preven	t TOOODOIN	ie iliness o	r injury	¥.
			•	ood re	all P	ra cti	.08					
Mark "Y" in how	Good retail practices are preventative mea if numbered item is not in compliance Mark "	asure:	to co	ntrol the	addil	tion o	f pathogens, chen	nicals, and physical objects in	to foods.	_		
IVIGITA A JII DAVA	ritoribered item is not in compliance Iviark 2	cos		v V	X TOT	CUS	and/or R COS	= corrected on-site during ins	pection	R = repe		ation V
	Sale Food and Water	1000	10		l h			Preper Use of Uter	and a	JCOS) K	_ V
	ggs used where required			P		41	In-use utensils				Т	T C
	om approved source			P/Pf/C		42	Utensils, equipm	nent & linens: properly stored, dr	ied, & hand	lled		С
0 Variance obtai	ned for specialized processing methods	<u> </u>	L	PF		43	Single-use/sing	le-service articles: properly st	ored & us	ed		P/C
	Food Temperature Control methods used: adequate equipment for	Y	,			44	Gloves used pr		~~~			C
1 temperature co				Pf/C	-			Viensila, Equipment and		9		
	perly cooked for hot holding	_		Pf	—	45		ood contact surfaces cleanab ed, constructed, & used	:e,	_		P/Pf/C
3 Approved thaw	ving methods used			С	-	46		nstalled, maintained, & used;	test strips	_	\vdash	Pf/C
4 Thermometers	provided and accurate			Pf/C		47		ct surfaces clean			Ť	C
	Food Identification							Physical Facilitie				
5 Food properly	labeled: original container			Pf/C		48		r available adequate pressure)			Pf
6 Insects, rodent	Prevention of Food Contemination			500	_	49		led, proper backflow devices			\vdash	P/Pf/C
	s, & animals not present revented during food preparation, storage & display			Pf/C P/Pf/C		50		e water properly disposed	0 -1		<u> </u>	P/Pf/C
Personal clean		-1		Pf/C		51 52	Garbage & refu	properly constructed, supplied, se properly disposed, facilities	, & creaner	a a	 	Pf/C C
Wiping cloths:	properly used & stored			c		53		s installed, maintained, & clea		- T	H	P/Pf/C
Washing fruits				c		54		ation & lighting, designated ar				C
En 1/2	11 1 1/1/	4	_		>				• •			
CA.W AG	rillaneurs In 1/1	1/2	7					3 110 150		3		
erson in Charge	(signature)						Date: () 16 N License Po	sted (Y) N (ci	ircle or	ne)
Ivan ki	wada a Maanar											
nspector (signatu						E	ollow up. VE	S NO (circle one) Follov	u un Det	-		
							OIOW UP. 1E	- NO (CITCLE OTTE) FOLLOW	v up Dat	·-		
Meat ball	40 Milk HO)										

Meatball 40 Mash potatoes 40



Inspector (signature)

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT No. of Risk Factor/Intervention Violations DATE 10/16/18 Establishment/License # Time in: 1:30 Establishment type: DIA No. of Repeat Risk Factor/Intervention Violations Time out: 2:60 Address: 7g Total violations Permit Holder Telephone # Risk Category Capacity Inspection Type Routine T F/U Provisional Complaint Other Mark "X" in appropriate box for COS and/or R Circle designated compliance status (IN, OUT, N/A) for each item IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R V COS R Compliance status Supervision Potentially Hazardous Food Time I Imperature Person in charge present, demonstrates P/Pf/C 16(IN)OUT N/A NO | Proper cooking time & temperature 1(II) OUT 17 IN OUT NA NO knowledge and performs duties Proper reheating procedures P 18 IN OUT N/A P BENEFIT OF LIBERTY Proper cooling time & temperatures Management, all employees knowledge, 19 (IN) OUT N/A NO Proper hot holding temperatures 2(IN) OUT P/Pf responsibilities and reporting. 20 IN OUT N/A Р Proper cold holding temperatures Proper use of restriction and exclusion P 21 NOUT N/A NO 3/N OUT Proper date marking and disposition P/Pf **Cond Hygienia Practices** Time as a public health control: 22 IN OUT WANO P/Pf/C 4 (N OUT procedures and records Proper eating, tasting, drinking, tobacco use P/C 5 (N) OUT No discharge from eyes, nose and mouth C Consumer Advisory Preventing contamination by Hands Consumer advisory provided for raw or 23(IN) OUT N/A Pf 6 NOUT NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7 (N)OUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT (VA) Adequate handwashing sinks properly supplied not offered INOUT Pf/C and accessible Chemical Approved Source 25 IN OUT NA P/Pf/C Food additives: approved & used properly 9 NOUT Food obtained from approved source 10 NOUT N/A NO Food received at proper temperature Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 IN OUT P/Pf/C P/Pf 11(N)OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, Compliance with variance, specialized 12 IN OUT WAND P/Pf/C 27 IN OUT WA P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 (IN OUT N/A Food separated & protected Risk factors are improper practices or procedures identified as the most P/C 14 (N)OUT N/A Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 (NOUT NA Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection Mark "X" in box if numbered item is not in compliance R = repeat violation V Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required In-use utensils properly stored P 41 C 29 P/Pf/C Water & ice from approved source 42 Utensils, equipment & finens: properly stored, dried, & handled C Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food Temperature Control 44 С Gloves used properly Utensils, Equipment and Vending Proper cooling methods used: adequate equipment for Pf/C temperature control Food and non-food contact surfaces cleanable P/Pf(C 32 Plant food properly cooked for hot holding Pf Properly designed, constructed, & used 46 Pf/C Approved thawing methods used Warewashing: installed, maintained, & used: test strips Thermometers provided and accurate Pf/C (9) 47 V Non-food contact surfaces clean Food dentification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf Plumbing installed, proper backflow devices Prevention of Food Contamination 49 P/Pf/C P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained С Wiping cloths: properly used & stored 53 P/Pf/C Physical facilities installed, maintained, & clean Washing fruits & vegetables Adequate ventilation & lighting, designated areas used C co-owner Lisa atsioulis License Posted Y N (circle one) Person in Charge (signature)

Follow up:

YES NO (circle one) Follow up Date:



HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

Green

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

Est. #20 (39 Establishment	name:	D. W P122			Date	10/16/18	
Ite	m/Location	Temp.	TEMPERATUR Item/Loca		Temp.	ltem/	Location	Temp
Letture		42						
Cut tor	natnes	41						
cut onic		43						
Chicker		42						
BEEF /		165						
Sausage	: /hot hold	153						
J								
Item #		OBS	ERVATIONS AND	CORRECTIV	EACTIO	NS		
39	Couple of Corrected d	wip	ing cloths	stored - placed	1N (6)0-1	on fo	od prop	tables.
Ц5	LI-402.12 sealed to coulking to LI-501-12- discussed placing it.	C nt sink mali	Note: disc	g on mo	ith maker t	able so	about a	pplying
47	4-603-13	- V6	nt hood F	ilters di	rtg	with gre	MSe.	
Person in ch	arge: (signature) Lise		sixulis co-ou	sner Less	Kats	ioulis		16/18



Inspector (signature)

HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT 10/ Establishment/License # 50 - 4/054 No. of Risk Factor/Intervention Violations Establishment type: Domino's P1229 Time in: 1/ No. of Repeat Risk Factor/Intervention Violations Time out: 12 Address: 456 Daniel Westfor Total violations Permit Holder . Nor Risk Category Capacity Telephone # Routine Inspection Type ☐ Provisional ☐ F/U ☐ Complaint Other ARM PUBLIC HEALTH IN u wasie. 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 Compliance status COS R V COS R Supervision Potentially Hazardous Food TimeTemperature
16 IN OUT N/A/NO Proper cooking time & temperature Person in charge present, demonstrates P/Pf/C 1(IN) OUT Ρf knowledge and performs duties 17 IN OUT N/A NO Proper reheating procedures P Employed Levels 18 IN OUT N/A NO Proper cooling time & temperatures
19 IN OUT N/A NO Proper hot holding temperatures P Proper hot holding temperatures Management, all employees knowledge. P 2 (N OUT P/Pf responsibilities and reporting. 20 (NOUT N/A Proper cold holding temperatures P 3 (N) OUT Proper use of restriction and exclusion Р 21 (NOUT N/A NO Proper date marking and disposition P/Pf Good Hygienic Practices Time as a public health control: 22 NOUT(NA NO P/Pf/C 4 (IN OUT Proper eating, tasting, drinking, tobacco use P/C procedures and records 5 (N OUT No discharge from eyes, nose and mouth Consumer Advisory Preventing contemioration by Hands Consumer advisory provided for raw or 23 (N)OUT N/A Ρf 6 IN OUT NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7 IN OUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT WA P Adequate handwashing sinks properly supplied not offered 8 NOUT Pf/C and accessible Chemical 25 IN OUT WA Approved Source Food additives: approved & used properly P/Pf/C 9 (IN OUT 10 ID OUT N/A NO Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 (NOUT P/Pf/C Food received at proper temperature P/Pf & used 11(N/OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, 12 IN OUT WA NO Compliance with variance, specialized P/Pf/C 27 IN OUT WAS P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 NOUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 IN OUT (NA) Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance COS = corrected on-site during inspection Mark "X" on appropriate box for COS and/or R R = repeat violation COS R COS R Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required р 41 In-use utensils properly stored С Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled C Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food Temperature Control 44 Gloves used properly С Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used 46 Pf/C C Warewashing: installed, maintained, & used: test strips Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean С Food identification Playsical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Ρf Prevention of Pood Contamination 49 Piumbing installed, proper backflow devices P/Pf/C P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained Wiping cloths: properly used & stored P/Pf/C Physical facilities installed, maintained, & clean Washing fruits & vegetables X Adequate ventilation & lighting, designated areas used Ċ Clark Tracy Person in Charge (signature) License Posted N (circle one)

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

HEALTH DIVISION

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

G116611

5D · 4/054

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

Est. #	Establishment	name:	Dominos P1220	7	Date: 0/6/1	8
ll a	/	-	TEMPERATURE OBSER			
	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
	Reach-in	40				
Spinac	h/Reach-in	410	<u> </u>			
Chicken	1 Reach-in	40				
Chicken	Wings	40				
Chicke	uings n salad	39				
	•					
						+ -
		OBSI	RVATIONS AND CORRECT	TIVE ACTIONS		
Item #						
45	Hand Fink	100 [4]	arewash staten	not seals	1 do mall Nota	
	discussed to	Ala	been some should	1101 300 100	TO WOTH NOTE:	
	GISCUSSER D	-	manager about	appining	caulking 3 va	+ SINK
	cauking in	poor_	CONdition.			
1	1/	V. 11	1 1 2 2 1 1 1			
47	Vent hood	fillers	s dirty with deb	ris.		
	2	1 1				
53_	Base board	d und	er 3 vat sink in	loose fro	m wall. Note di	is cussed
	with manage	r abou	H fixing it.			
	J		V			
54	Inadequate	lightin	ig in the women	emploue	e restroom. Not	6:
	it was dark	on ti	ne lower part of	the rest re	30m ·	
						-
		3/1				- ()
	arge: (signature)	/	- / ·		Date 0/	16/18
nspector _	Lyan Kwa	20/01	Y		Date / 0/	16/18



HEALTH DIVISION

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

Green

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

Est. #50-4/ #Establishment	name:	VS Pharmaca TEMPERATURE OBSERV	W Caranta	Date: 6 / 1 / 6 / 1	8
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
Yongurt / Up-night coder	38				
Egg S	39				
Almond milk	38				
				<u> </u>	
	OBSER	VATIONS AND CORRECT	TIVE ACTIONS		
Item #		A STATE OF THE PARTY OF THE PAR			
37 3-305-12	- Food	in boxes stores	1 directly	on Floor in upp	rsr
storage -	Remove	ad.			
51 5-501.17	-Rece	sptacle in wor	nan restr	opm not covere	<u>ad.</u>
- Pascussed	withe	manager abou	+ providir	o cover on	
receptable	in res	troom.		<i>J</i>	
		. 1	<u></u>		
53 Light visib	le on o	sweep to pro	- manager	place a work	order
an it for	<u>a daer</u>	sucep to pro	cent the	entry of pest	
		-			
	·				
Person in charge: (signature)	y Austin 8	hyas		Date 10-10	0-18
Inspector Ivan Kwaa	ala)	dogala)		Date	



Ferson in Charge

Inspector (signature)

(signature)

kwagala

HEALTH DIVISION

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

GV6611

License Posted

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

N (circle one)

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License #5D-3 /12 -No. of Risk Factor/Intervention Violations Establishment type: Our 1ady of Time in: 10. No. of Repeat Risk Factor/Intervention Violations mercu Time out: [○.' 40 Address: IU-18 haboosic Total violations Permit Holder Our Ladu Church Risk Category Capacity Telephone # Provisional Inspection Type **☑** Routine ☐ F/U ☐ Complaint ☐ Other AND AUTOMORPHIAN AND THE RESIDENCE OF THE PARTY An A Miles 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 Compliance status COS R COS R Supervision Potentially Rezerdous Food Time/Temperature Person in charge present, demonstrates 16 IN OUT N/ANO Proper cooking time & temperature
17 IN OUT N/ANO Proper reheating procedures
18 IN OUT N/ANO Proper cooling time & temperatures 1/NOUT P/Pf/C Pf knowledge and performs duties Employee Health P 19 IN OUT N/ANO Proper hot holding temperatures Management, all employees knowledge, 2 DOUT P P/Pf responsibilities and reporting. 20 (NOUT N/A Proper cold holding temperatures P 3 (IN) OUT Proper use of restriction and exclusion P 21 (NOUT N/A NO | Proper date marking and disposition P/Pf **Good Hygienic Practices** Time as a public health control: 22 IN OUT (N/A) NO P/Pf/C 4 (IN)OUT NO Proper eating, tasting, drinking, tobacco use P/C procedures and records 5 N OUT No discharge from eyes, nose and mouth C Consumer Advisory Preventing contamination by Hands Consumer advisory provided for raw or 23 IN OUT N/A 6/IN OUT Pf NO Hands clean and properly washed P/Pf undercooked foods No bare hand contact with RTE food or a pre-7 IN OUT N/A NO Highly Susceptible Populations P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT N/A P Adequate handwashing sinks properly supplied not offered 8 (N)OUT Pf/C and accessible Chemical Approved Source 25 IN OUT/N/A Food additives: approved & used properly P/Pf/C 9 (N)OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 (N)OUT P/Pf/C 10 NOUT N/A NO Food received at proper temperature P/Pf 11(N)OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, 12 IN OUT (VA)NO Compliance with variance, specialized P/Pf/C 27 IN OUT(N/A) P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 (IN) OUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 (N)OUT N/A Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 (IN)OUT N/A Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R V Safe Pond and Water Proper Use of Utensils 28 29 Pasteurized eggs used where required In-use utensils properly stored D 41 C Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled C Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food Temperature Control 44 Gloves used properly C Proper cooling methods used: adequate equipment for Plensis, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable. 45 P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used 46 С Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean С Food identification Physical Facilities Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Pf Prevention of Food Contamination 49 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored Washing fruits & vegetables 53 🗙 Physical facilities installed, maintained, & clean P/Pf/C Adequate ventilation & lighting, designated areas used С



HEALTH DIVISION

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

Establishment/License # 50-4 /054 No. of Risk Factor/Intervention Violations DATE 101 Establishment type: CVS Pharmacy Time in: 10.40 No. of Repeat Risk Factor/Intervention Violations Time out: 11:20 456 Dani61 Highway Total violations Permit Holder CVS Manchester Risk Category Capacity Telephone # Inspection Type ☐ Provisional □ F/U Complaint Other Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status COS R Supervision Potentially Pasardous Food Time I emperature Person in charge present, demonstrates 1/IN OUT 16 IN OUT N/A (10) Proper cooking time & temperature P/Pf/C 17 IN OUT N/A NO Proper reheating procedures knowledge and performs duties Employee Health 18 IN OUT N/A RO Proper cooling time & temperatures Management, all employees knowledge, 19 IN OUT N/A Proper hot holding temperatures 2(IN) OUT p P/Pf responsibilities and reporting. 20 NOUT N/A Proper cold holding temperatures D 3(1) OUT Proper use of restriction and exclusion Ρ 21(TN)OUT N/A NO Proper date marking and disposition P/Pf Good Hygienia Practices Time as a public health control: 22 IN OUT NA NO P/Pf/C 4 NOUT NO Proper eating, tasting, drinking, tobacco use P/C procedures and records No discharge from eyes, nose and mouth 5 (N) OUT С Consumer Advisory Preventing contamination by Kands Consumer advisory provided for raw or 23 INOUT N/A 6 IN OUT NO Hands clean and properly washed Ρf P/Pf undercooked foods No bare hand contact with RTE food or a pre-7 NOUT WONO Highly Succeptible Populations P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24/IN OUT N/A P Adequate handwashing sinks properly supplied 8 (DOUT not offered Pf/C and accessible Chemical Approved Source 25 IN OUT NA Food additives: approved & used properly P/Pf/C 9(IN OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26(IN OUT 1010 OUT N/A NO Food received at proper temperature P/Pf/C P/Pf 11/17/JOUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, 12 NOUT N/A NO Compliance with variance, specialized P/Pf/C 27 IN OUT NA P/Pf parasite destruction Process, & HACCP plan Protection frem Contamination 13 IN OUT NA 14 POUT NA Food separated & protected P/C Risk factors are improper practices or procedures identified as the most Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 (IN)OUT N/A Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R Safe Ford and Prater Proper Use of Utensils Pasteurized eggs used where required P 41 In-use utensils properly stored C Water & Ice from approved source P/Pf/C 42 Utensils, equipment & linens: properly stored, dried, & handled С Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used P/C Food Temperature Control 44 Gloves used properly С Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable, 45 P/Pf/C Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used 46 Warewashing: installed, maintained, & used: test strips Pf/C Thermometers provided and accurate Pf/C 47 Non-food contact surfaces clean С Food identification Physical Facilities Food properly labeled: original container Hot & cold water available adequate pressure 48 Pf Prevention of Food Contamination 49 Piumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pf/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained С Wiping cloths: properly used & stored C 53 Physical facilities installed, maintained, & clean P/Pf/C Washing fruits & vegetables Adequate ventilation & lighting, designated areas used С Ashley Austin Person in Charge (signature) License Posted (Y N (circle one) vadala Inspector (signature) Follow up: YES NO (circle one) Follow up Date:



HEALTH DIVISION

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

Yellow

Establishmen	/License # 50 -4 / 07		N	lo. of R	isk F	act	or/Intervention	n Violations		DATE		
Establishment	type: Lobster Boot	No. c	f Repe	at Ri	sk l	Factor/Interve	ention Violations		Time in	11.	40	
Address: 21	32 Daniel Kebster			wa				Total violations	-	Time o	it: 7	18_
Permit Holder	6 FM	, , ,	J	Risk	Cate	900	rv	Capacity	Telep	hone #		-
Inspection Type							Complaint	Other	Гоюр	110110 %		_
	LANCE OF THE	NESE	RES.	I ACTO	S AN	E P	Table 1. Page 5	Date 2 A . C.				
C	rcle designated compliance status (IN, OUT, N/	 for 	each il	em				Mark "X" in appropriate be	x for CO	S and/or I	₹	
Compliance statu	IN=in compliance OUT=not in complia	nce N	IO=no	t observe V	d N/A	=no	t applicable CO	S=corrected on-site R=repea	t violation			
Compilarice state	Supervielon	100	3 K		1 -	Con	npliance status	maily Hazardous Food	Tanke, No		cos I	R V
1(h) OUT	Person in charge present, demonstrates	7	7	T 5:	1	16/	NOUT N/A NO	Proper cooking time & temp	erature		75	P/Pf/0
100 001	knowledge and performs duties			Pf		<u> 17 T</u>	N OUT NA (O)	Proper reheating procedures	3		-	P
	Explore Health			-	1 [18 I	N OUT N/A KO	Proper cooling time & temps	ratures			P
2(IN) OUT	Management, all employees knowledge,		-	P/Pf	-	19 (NOUT N/A NO	Proper hot holding temperat	ures			P
3 N OUT	responsibilities and reporting. Proper use of restriction and exclusion	+	-	P			SOUT N/A	Proper cold holding tempera Proper date marking and dis	tures	-	_	P/Pf
	Grod Hygienic Practices				4 1		-	Time as a public health cont				
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use		T	₽c	1 1	22]	NOUT(M)NO	procedures and records	VI.			P/Pf/C
5(N) OUT	No discharge from eyes, nose and mouth			С				Consumer Advi	POTY			
	Preventing contamination by Hands				Ι.	2/1	OUT N/A	Consumer advisory provided		r		Pf
6 IN OUT NO	Hands clean and properly washed	\perp		P/Pf		٠٩()	IVOUT IV/A	undercooked foods				Pī
7 NOUT N/A NO	No bare hand contact with RTE food or a pre-			P/Pf				Highly States fold Pe				
-	approved alternative procedure properly allowe Adequate handwashing sinks properly supplied	di	-		1 2	24 11	N OUT WA	Pasteurized foods used; prof	ribited foo	ds		. p
8 IN OUT	and accessible		1	€ c				not offered				
	Approved Source			1	-	5 11	V CUT (VA)	Chemical Food additives: approved & u		T		P/Pf/C
9(IN OUT	Food obtained from approved source	T	Т	P/Pf/C				Toxic substances properly ide				
10/19 OUT N/A NO	Food received at proper temperature	 	1	P/Pf	2	6 0		& used	ariuneu, si	Lorea,		P/Pf/C
11 (N OUT	Food in good condition, safe, & unadulterated			P/Pf				nformance with Approv	d Proc	deres		
12/1) OUT N/A NO	Required records available: shellstock tags,	T		P/Pf/C	1	7 IN	(AN TUO	Compliance with variance, s				P/Pf
	parasite destruction	<u> </u>	<u> </u>	17/1 1/0	٢	, ,,	1001	Process, & HACCP plan				PIPI
13 (INFOUT N/A	Protection from Contamination Food separated & protected	-		- 5/6		_	m : 1 d d				-	
14 IN OUT N/A	Food-contact surfaces: cleaned & sanitized	ces		P/C P/Pf/C			Prevalent contr	e improper practices or proce ibuting factors of foodborne il	dures ide	entified as	the mo	ost
15 (NOUT N/A	Proper disposition of returned, previously	1000		P				re control measures to prever				
13 UISCOT N/A	Served, reconditioned, & unsafe food											·
	Good salail acadina		6	eed Ret	ad Pro	6410	09					
Mark "X" in box	Good retail practices are preventative me if numbered item is not in compliance Mark "	asures X" on	s to co annmi	ntroi the a	for C	TO T	pathogens, cher and/or R COS	nicals, and physical objects in i = corrected on-site during in:	to foods.	D = mr	eat viol	Intion
	The state of the s	cos		V		00 8	3110/01 IX 000	- corrected out-site during in	pection		S R	V
	Safe Food and Water							Proper Use of Ute	neils			
8 Pasteurized eq	gs used where required			P	4	_		properly stored				С
	orn approved source ned for specialized processing methods			P/Pf/C	4:		Utensils, equipm	nent & linens: properly stored, d	ried, & han	idled		С
of Tvariance obtain	Food Temperature Control		L	PF	4		Gloves used pr	le-service articles: properly s	tored & us	sed	-	P/C
. Proper cooling	methods used: adequate equipment for				-4.	<u>' </u>		Openeda, Equipment and	d ldamatin			С
temperature co	entrol			Pf/C		. T	Food and non-i	ood contact surfaces cleanab	a vessom Je	183		T
2 Plant food prop	perly cooked for hot holding			Pf	- 45	×	Properly design	ned, constructed, & used	10,			P/Pf/C
3 Approved thaw	ing methods used			Ç		<u> </u>	Warewashing: i	installed, maintained, & used:	test strips	S		Pf/C
4 Thermometers	provided and accurate			Pf/C	47	<u>X</u>	Non-food conta	ct surfaces clean				С
5 Food properly	Food identification labeled: original container			Detro			T	Physical Facilitie				
or I rood properly	Prevention of Food Contamination			Pf/C	48	$\overline{}$		er available adequate pressure led, proper backflow devices	B	-	-	Pf P/Pf/C
6 Insects, rodent	s, & animals not present			Pf/C	50			e water properly disposed		-	-	P/Pf/C
	evented during food preparation, storage & display			P/Pf/C	51	_		properly constructed, supplied	. & cleane	ed	+	Pf/C
B Personal clean	liness			Pf/C	52		Garbage & refu	se properly disposed, facilities	maintain		_	C.
	properly used & stored	Cos		С	53			s installed, maintained, & cle				P/Pf/C
Washing fruits	a vegetables			С	54		Adequate ventil	ation & lighting, designated a	eas used			С
Person in Charge	(signature)						Date: \	0/11/18 License Po	retard (YN	circle o	,ne)
							Pate, t	OT IT IT LICEUSE FO	-aren	'	oncie 0	110)
Lvan K	wagala									-		
nspector (signati	ure)	•				F	ollow up: YE	S NO (circle one) Follo	w up Da	te:		



HEALTH DIVISION

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

YEllow

HLTH-FRM-005

Est. # Sp-4 or Establishment name: Lobs Sr Date: 10/11/18										
		TEMPERATURE OBSERV		Da - II a a a l'a -	T					
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.					
salad Refrigerator	40				_					
Colesian/AoFrigerator	40				-					
Scallop Reach-in	410									
Lobster / Walk-in	40									
Chicken Refrigerate	40				<u> </u>					
Clams / Fryer	200									
Onion ringes	200			<u> </u>						
J										
Item #	OBS	ERVATIONS AND CORRECT	VE ACTION							
4 3-301-12 -	Opse	rvad employee in	Frying	station drinking	From_					
Unapproved	cup	Note: approved cu	op is rec	juired to have a h	<u>andle</u>					
lid no stro			<u> </u>							
8 5-203.11-	No 1	nand sink provide	d in ki	tchen area. Note: c	nly					
one handwa	shine	facility prove pro	ovided -	Please Find a war	1 to					
add handsi	nk ir	food prep area.	No hand	lwashing signa	<u>qe</u>					
		sink in men's restro								
11		metal pans store		_						
It (sent to luc	chd	· •			~					
39 4-901.12 - 0) bser	ved couple of will	oing clo	ths store on prep	tables					
Note: Wet a	vipina	cloths are require	sd to be	stored in sanitizi	na					
backet with	prov	per solution. Cpla	iced into	bucket).	7					
		plastic cups next t			ied.					
		boards in kitche								
walk-in coo	lers d	are rusted - discus	sed with	manager to repl	acina					
cutting boar	ds ar	nd repaint show	ng.	J '						
47 Equipement	- thro	bugart kitchen dir	tu (legs	of preptables, Fru	Gr					
cabinets, ice	mac	nine plate and far	n quard	s in walk-in coo	oler.					
Person in charge: (signature)				Date 10///	18					
Inspector Ivan Kwado	la_	· · · · · · · · · · · · · · · · · · ·		Date (0 /11	18					

53, Floor and wall in facility in poor repair. (walkin cooler, kitchen, was wosh station. Floor under reach-in coolers, dish machine, fryers and deflueen to walk-in coolers.



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

X6H6W Green

Establishme	nt/License # 5b-4 /007		No	o. of Ri	sk Fac	tor/Intervent	ion Violations	DATE	0/1	10/1
Establishmei	nt type: Buckley Bakery	-	Vo. of	Repea	nt Risk	Factor/Inten	vention Violations	Time in	<u> </u>	00
Address: / \	36 Daniel klebster						Total violations	Time ou	ıt: <u>[0</u>	<u> </u>
Permit Holde	Mickley Rakery			Risk	Categ	nrv		Telephone #		
Inspection Ty	r Buckley Bakery pe Provisional Routine	9	☐ F/			Complaint	Other	(cicorione #	. ,	
	FOODSORNE IL	NESS	FISK F	Acron	S AND	PUBLIC HEALT	HAT TAVENTONS			,,
-	Circle designated compliance status (IN, OUT, N,	A) for e	each ite.	m			Mark "X" in appropriate box	for COS and/or F	1	
Compliance sta	IN=in compliance OUT=not in complia	ance N	O=not o	bserved V		ot applicable Compliance statu			OS R	3.7
	Supervision	100.	2] 11	•			s entially Hazardous Feed To			V
1 N OUT	Person in charge present, demonstrates		Π	. Pf	16	(IN)OUT N/A NO	Proper cooking time & tempera	iture		P/Pf/
<u> </u>	knowledge and performs duties			>	17	IN OUT N/A NO	Proper reheating procedures			P
	Employee Health Management, all employees knowledge,					NOUT N/A NO				Р
2(I) OUT	responsibilities and reporting.	-	+	P/Pf		(N)OUT N/A NO	Proper hot holding temperature Proper cold holding temperature	es .		P
3 N OUT	Proper use of restriction and exclusion			Þ		IN OUT N/A NO	Proper date marking and dispo			P/Pf
	Good Hygienic Practices					IN OUT(N) NO				
4 IN OUT NO	Proper eating, tasting, drinking, tobacco use			P.C.	۲۵.	IN COT IN A NC	procedures and records			P/Pf/0
5 NAVOUT	No discharge from eyes, nose and mouth			C			Consumer Advisor			
6 (NOUT NO	Preventing confamination by Hands Hands clean and properly washed	·		2/5/	23	IŅ OUT N/A	Consumer advisory provided for	r raw or		Pf
Br.		-	-	P/Pf			undercooked foods	III PARENTE I		
7 (N)OUT N/A NO	approved alternative procedure properly allowe	adl	1 1	P/Pf			Highly Susceptible Por Pasteurized foods used; prohib			1
8 (IN) OUT	Adequate handwashing sinks properly supplied			Dirio	24	IN OUT (1/A	not offered	IBO IOOGS		P
0(1) 001	and accessible			Pf/C			Chemical			-
9 (D) OUT	Approved Source				25 (II) OUT N/A	Food additives: approved & use	d properly		P/Pf/C
10 (N) OUT N/A NC	Food obtained from approved source Food received at proper temperature			P/Pf/C	26 (IN OUT	Toxic substances properly ident	ified, stored,		P/Pf/C
11(IN)OUT	Food in good condition, safe, & unadulterated	+-		P/Pf P/Pf			& used only mance with Approved			
12UN OUT N/A NO		+	 				Compliance with variance, spec	iolizad		
1200 OOI N/A NC	parasite destruction		[]	P/Pf/C	27	IN OUT (N)	Process, & HACCP plan	Malikeu		P/Pf
10 (00)	Protection from Contamination									
13 (NOUT N/A 14 (M)OUT N/A	Food separated & protected	-		P/C			are improper practices or procedu			
74	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously	1		P/Pf/C			stributing factors of foodborne illne are control measures to prevent f			
15 (IN)OUT N/A	Served, reconditioned, & unsafe food			P	-	ATICI VONDOTIS	are control measures to prevent	JUGDOTTIC IIITICSS	or injury.	
			89	nd Re-a	2 (8(2))	70à			,	
Mark "X" in box	Good retail practices are preventative me tif numbered item is not in compliance Mark '	asures	to conti	rol the ac	ddition o	f pathogens, che and/or R CO	emicals, and physical objects into S = corrected on-site during inspe	foods.	4	**
	THE THE THE THE THE THE THE THE THE THE	cos		V	0 003	and/orn CO	S = corrected on-site during inspe	ction R = rep		v V
	Sale Fond and Water						Proper Use of James		0 11	
8 Pasteurized e	ggs used where required			Р	41	In-use utensil	s properly stored			С
9 Water & Ice fr 0 Variance obta	om approved source ined for specialized processing methods	\vdash	P	/Pf/C	42	Utensils, equip	oment & linens: properly stored, dried	l, & handled	\bot	С
Tananco obta	Final Temporative Control	<u> </u>		PF	43	Gloves used	ngle-service articles: properly ston	ed & used	+ 1	P/C C
Proper cooling	methods used: adequate equipment for				7 77 1	Ciloves used	properly and \			
temperature c	ontrol						urfaces cleanable,	44.00	1	
Plant food pro	perly cooked for hot holding						ed, & used			P/Pf/C
A Lyphinger men	wing methods used sprovided and accurate						itained, & used: te	st strips		Pf/C
T THOMASHEE	For Identification	W.)		ean each and a second			C
Food properly	labeled: original container	-) VI	15	1	1	leguate pressure		1 7	Pf
	Prevention of Food Contamina				1	-11/1	ackflow devices		- -	P/Pf/C
Insects, roden	ts, & animals not present	C.					erly disposed			P/Pf/C
Contamination p	revented during food preparation, storage &	CU	10	-	RIM	-m7	tructed, supplied, &			Pf/C
Personal clear Wiping cloths:	properly used & stered				011		isposed, facilities m	aintained		C
Washing fruits	& vedetables	,	- 2	- 1	1	4 3 .	naintained, & clean ng, designated area	s used	+ +	P/Pf/C)
1115	/ \ / = = -/	1	V.		19	CIT	ng, douignated area			
Parson in Ma	2 (fleighturn)		N.	. 1	1	and in				
erson in Charg			(0/	Y /	P 1 45/04		Liesanes Deer	ed (Y) N i	ircle one	e)
		7	5-7C	1.40	2.0	150	License Pos	00 () 11 (ATOIC OTIC	
£ 1100			£-7C	cta	-100	celte 156	License Pos	<u> (1) 14 (</u>	AIGIC OIL	
nspector (signat	n Kwagala		E-7C	rta		156			AIGIC OIL	
spector (signat	n Kwagala	7	E-76	(ta		186	ircle one) Follow			



HEALTH DIVISION

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

HLTH-FRM-005 Est. # 50-4 00 Establishment name: TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. Chicken salade/displace Mushroom gravy 41 68 Parfait 1 display Spinach 40 Chicken wrap 1 disploq 44 Ranch salad (cooler 41 Butter milk / walk-in 40 Eggs / walk-in 41 15 Fria Grator Jona UE Ham walkin OBSERVATIONS AND CORRECTIVE ACTIONS item # 2-401.11 - Observed personal drinks in eup unapproved cups. 14 Note: approved cup is required to have a handle, I id and no Straw. 3-305.11 - Broad in coffee station and cooling broad in baking station not covered to prevent contamination. 4-901.12 /3.304.14 - Observed wiping cloths stored on prop 39 areas while wet. Note: Wet wiping cloths can be a breeding around for mircobes - so wet withing choths are required to he stored in a sanitizing bucket with proper concentration. Coffee urn cabinet wood not sealed or pla painted. 45 Handsinks throughout facility not seafed to wall. 3 vat sink and bish machine not sealed to wall 4-501.12 - cutting boards scored - Note: discussed with manager about replacing them 47 Ice machine plates in both correct station and storage dirth. 4-501.14 - 3 vat sink and interior of dish machine dirty. but No self closus on employee restroom. Person in charge: (signature) Kuagala Inspector

53. Base 6-201.11 Base cove missing en under 3 vot sink-cos. 6-201.11 stained ceiling tiles above stove. Floor dirty under

eaffee equipment in coffee station.



HEALTH DIVISION

432 Daniel Webster Highway

Yellow

Merrimack New Hampshire 03054 603-420-1730 FOOD ESTABLISHMENT INSPECTION REPORT

Establishmen	nt/License # LID-3/029		١	lo. of f	Risk I	Fac	tor/Intervention	on Violations		DATE	10	10/12
Establishmen			No. o	Repo	eat R	isk	Factor/Interve	ention Violations	-	Time in		:40
Address: 3	88 Namel wabs	Gr						Total violations		Time o	ut: 📑	3:00
Permit Holder	Mr. 6 1229			Risi	(Cat	ego	iry	Capacity	Telep	hone #		
Inspection Ty	pe Provisional Routi	ne					Complaint	Other				
200			Misk	FACTO	15 T	101	WHILE HEAVIN	以(其似)無20060 = 。	12000	2 2	1014	
722	Circle designated compliance status (IN, OUT, INein compliance OUT-not in comp	NA) for	eech II	em heerv	od M/	Amme	at anolicable CO	Mark "X" in appropriate b	ox for CO	S and/or	₹	
Compliance state	Ma Hot III down		周	V			mpliance status	amcontected on site reviewed	it violation		cosl	RV
		THE R. P.			*	**	Picto	militie Paint Botta Food	THUM TH			
1/N OUT .	Person in charge present, demonstrates knowledge and performs duties			Pf				Proper cooking time & temp			\Box	PIPIIC
CONTRACTOR OF THE PERSON NAMED IN			E E E E E E E E E E		##		NOUT NA NO	Proper reheating procedures Proper cooling time & temper			-	P
2 (A) OUT	Management, all employees knowledge,				*	19 (NOUT N/A NO	Proper hot holding temperat	ures	-	\rightarrow	P
3 (N) OUT	responsibilities and reporting.			P/PI	\Box	20 /	N)OUT N/A	Proper cold holding tempera	itures		士	P
STANGED I	Proper up a of restriction and exclusion			P	852			Proper date marking and dis			\dashv	P/Pf
4 (N)OUT NO	Proper eating, testing, drinking, tobacco use	a l	100	P/C		22	ON (A) TUO NI	Time as a public health cont procedures and records	rol:			P/Pf/C
5 NOUT	No discharge from eyes, nose and mouth			C	7	(A.C.)	Sept Estab	procedures and records	G	2	100	
	eggi (Chini barani milipinka seja hino				*	22(1	NOUT N/A	Consumer advisory provided		r	7	
	Hands clean and properly washed			P/Pf] [406	3001100	undercooked foods				Pf
7 NOUT NA NO	No bare hand contact with RTE food or a pre approved alternative procedure properly allo	2~ 	1	P/Pf	1	ad i	HOMES AND SERVICE					180 F 4 18
n (Chaut	Adequate handwashing sinks properly suppl	ied	+		1	24(NOUT N/A	Pasteurized foods used; pro- not offered	DOT DEJICT	as		P
8(N)OUT	and accessible			Pt/C				the me		1. N.	200	A Comment
	Abbured Bounds		0	9,1		25 1	(AW)TUO N	Food additives: approved & u			cs.	P/Pf/C
9 (INFOUT	Food obtained from approved source Food received at proper temperature	-		PIPIC	-	26 1	MOUD	Toxic substances properly Id	entified, st	tored,	\top	PIENC
11/NOUT	Food in good condition, safe, & unadulterate	a 	+	P/Pf	1 12	See of		≜ used aformembe with Aopenia	Laguage	*	hieka (g	
12 IN OUT W NO	Required records available: shellstock tags.		1	P/Pt/C	1 1	27 11	N OUT (NA)	Compliance with variance, s				
12 11 00 1 (0) 110	parasite destruction			FIFI/G		2/ 11	NOUTHAN	Process, & HACCP plan				P/Pf
13 (INJOUT NA	Food separated & protected	1	23153	P/C	8	_	Blak fastam a		- de 1 d -	- AIØI -		
14 ENDUT NA	Food-contact surfaces: cleaned & sentized	1		P/PI/C	1		Prevalent contr	re improper practices or proce ributing factors of foodborne il	liness or in	enunea e: niury Put	i me n lic He	nost alth
15 (N) DUT N/A	Proper disposition of returned, previously			р	1	_		re control measures to prever				
	Served, reconditioned, & unsafe food	Carl Auto	-	400 ma	WIT PA	Total State		[G3:4] 20. (2)	Br. Nation of	licent attitude		
0.0000000000000000000000000000000000000	Good retail practices are preventative r	measure	s to co	strol line	additio	on of	pathogens, cher	nicels, and physical objects in	rto foods	fin hair 18		
Mark "X" in box	If numbered Item is not in compliance Man	nt "A" on	approp	winter bo	x for C	208	and/or R COS	= corrected on-site during in	spection	R = reg		
	Este lines and Welds	lcos	R				infraction Sig		* 100 to	C	OS F	difference of the second
	ggs used where required	1		- F	- E	1		properly stored	300	A CHARLES		C
	om approved source			P/FY/C		2	Utensils, equipn	nent & linens: properly stored, d	ried, & han	died	士	С
Value 3 oca	ned or specialized processing methods	-	10000	PF (%)	_	3		le-service articles: properly s	tored & us	ed	\perp	P/C
Company of the Compan	methods used: adequate equipment for	2000					Gloves used pr	opany Light Hamberton, entropies (b)	A Mahalla	The last on	1000	C
temperature co	entrol			PI/C	4			lood contact surfaces cleanab				
2 Plant food proj	parly cooked for hot holding			Pl	<u> </u>	° >	Property design	ned, constructed, & used				P/Pf/C
	ving methods used		\longrightarrow	Pf/C	4		Warewashing:	installed, maintained, & used:	test strips	1	+	PI/C
4	Mathematica (Indiana Anno 24)	经国际						247	5.319 E		PEA.	C
Food properly	labeled; original conteiner			PI/C		8	Hot & cold water	er available adequate pressur	8		- A T	Pf
	· · · · · · · · · · · · · · · · · · ·		-					led, proper backflow devices	,			P/Pf/C
Insects, rodent	is, & enimels not present revented during food preparation, storage & displi	_		PIPIC	5			a water properly disposed	l III alaana			P/Pf/C
Personal clean	illness	7		PIC	8		Corpson & ratio	properly constructed, supplied se properly disposed, facilities	i, a cieane i maintain	ed l	+	PI/C C
Wiping cloths:	properly used & stored			C	L53	3 X	Physical facilities	rs installed, maintained, & die	19.73			PIPUL
Washing fruits				С	1 54	1 X	Adequate ventil	ation & lighting, designated a	reas used			(0)
VASILIO	& Gakis Volle		2			_						
erson in Charge	e (signature)						Date:	O 1018 License Pe	beted /	YIN	olrole	one)
Ivan	Villadala											
nspector (signate	Kwagala											
cohorant (silitati	19 //					- 15	ollow up: YE	NO (circle one) Follow	w up Da	tei		



HEALTH DIVISION

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

Y6/1000)

FOOD ESTABLISHMENT INSPECTION REPORT HLTH-FRM-005 Est. # 1111-3 Establishment name: 11229 Mr. 65 Date: TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. Lettuce walls-in Ham 38 Meach-in 40 39 Tomatoes 39 Chicken 1 46 40 FU Fryer 200 Hamburge/arril 188 Beo Meat hall 180 **OBSERVATIONS AND CORRECTIVE ACTIONS** item # 7-201.11 - Chemical bespray bottle stored next to hot 26 hold food unit Chemicals stored Can opener dirty with old road residue. Cutting board on LIS maker table by rook-line scored. Note: discussed with manager about replacing itor re-surface. 3 val sink not properly sealed to wall - Note: discussed with manager about applying 501.14 - 10 interior and exterior of dish machine dirty with 46 sink dirty with grease hoild-up. 47 dirty of Ice machine plate dirty with build-1 dirty with greass build-up. Interior and exterior of microwave dirty located by closet. Walkin cooler not air gapped 49 53 Floor + throughout Kitchen dirty with heavy 5 Under Fryers, stoves, coolers and prep tabl 54 venthood. Note: discussed with manager

Person in charge: (signature) Out Date 10/10/18
Inspector Ivan Kwaga a Date 10/18/18



HEALTH DIVISION

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

Yellow

FOOD ESTABLISHMENT INSPECTION REPORT

Establishmen	t/License	# LID-3/	029		N	lo. of R	isk Fac	tor/Interventi	ion Vio	lations		DATE	10	110	2/18
Establishmen	t type:	Mr. GE	1012701		No. o	f Repe	at Risk	Factor/Interv	ention/	Violations		Time	in:	1 : (70
Address: 3	88	Vanie	wabst	-6r					T	otal violations		Time	out: _	3.0	20
Permit Holder	Mr	GEN	22.0			Risk	Catego	DEV		apacity	Tele	phone	#		
Inspection Ty		Provisional	☐ Routin	10	F			Complaint		Other	1.0.0		10		
10000000000000000000000000000000000000	No.	THE PARTY	ATTION DESIGNATION OF THE	LANGE	BANK	E-Alloway	CHAB	PROLIGINATION	SINTS	THE TOWN TO THE	Described.		t a Mile		1
C	ircle design	nated compliance	status (IN, OUT,	N/A) for	each it	em			Ma	rk "X" in appropriate i	box for Co	05 and/o	яR		
Compliance stat	10	min compliance	OuT≈not in comp		NO=not		N/A=n	ot applicable Of	OS=com	ected on-site Rerepe	at violatio	n	cos	6	- U
	A 100 PM	Supervi	CISH PERSON	-			- S	mphance sund		Manufactus Food	YERS IT	nii on re		R	
1/N)OUT	Person i	n charge present	, demonstrates			Pf	16	(IN)OUT N/A NO	Prope	er cooking time & tem	perature	-	T	T	P/Pf/C
1(11)001	knowled	ge and performs	duties				17	(IN)OUT N/A NO	Prope	er reheating procedure	38				P
SAME AND POST	AY JAT	Animinates.	81400	The same		(保证》		IN OUT NA IOC	Prope	r cooling time & temp	eratures				Р
2 (N) OUT		ment, all employe bilities and report		-	-	P/Pf		/NOUT N/A		er hot holding tempera er cold holding temper			╁		P
3 (N) OUT		ae of restriction a				P			Prope	r date marking and di	sposition		\vdash	_	P/Pf
/高學教育/		Rose Rysterie	62		764	Year on	, , , ,	IN OUT (VA) NO	Time	as a public health con					P/Pf/C
4 MOUT NO	Proper e	ating, testing, dri	nking, tobacco use			P/C	22	IN COT WATER	proce	dures and records					F/FI/C
5 N OUT	No disch	arge from eyes,	the state of the s	-	-	C	100	2/2/3/	11686	Gogatientez Activ	-	100	* *	x 1.	
6 NOUT NO	l Handa cie	ean and properly	weehed	3.5		P/PI	23 ((IN)OUT N/A		imer advisory provide cooked foods	d for raw	or .			Pf
			RTE food or a pre		+		220	N. 3. 3. 5. 7. 5.	under	With the state of	poulatio	ories .			I .
7 NOUT NA NO			dure properly allow			P/Pf	0.4/	Thurs we	Paste	urized foods used; pro	ALM STATES	Water Contract of			
8 (IÑ)OUT		_	iks properly suppli	ed		Pf/C	24(INDUT N/A	not off						P
3()557	and acces	ssible	F/// A.M.			1110			3277	The State of			S		
9 (INPOUT		J. Algen Erword?	Onles	CONTRACTOR OF THE PARTY OF THE	C222	Supplies.		IN OUT(N/A)		additives: approved &			COS	_	PHC
10 (N) OUT N/A NO	Food mea	lined from approvinged at proper to	mnerature		+-	P/Pt/C	26	IN OUT	& used	substances properly li	dentified,	stored,		F	PHYC
11 (N)OUT			re, & unadulterated		_	P/Pf	(480)	12 PAC 2 PAC	OFFICE PROPERTY.	ende nath Approx	roil Proc	netiure:	23.00		
12 IN OUT (V) NO	Required	records available	: shellstock tags,	\neg		P/Pt/C	27	IN OUT (NA)		liance with variance,					D 4D4
12 114 001 (0). 140	parasite d	estruction	No. of the last of		-	FIFTIG	21	IN OUT (NA)	Proce	ss, & HACCP plan					P/Pf
13 (INJOUT N/A	Enod sen	arated & protects	MINERAL VERT	STREET	SHOW	PIC		Blok fostore			andresa I	ما معالمات المات	45 -		
14 ANDUT NA			aned & santized	\rightarrow		P/PI/C				oper practices or proc factors of foodborne					
15 (N) DUT N/A	Proper di	sposition of return	ned, previously			Р				rol measures to preve					
13 (13)	Served, n	econditioned, & u	insafe food	-			SECTION AND	رود المستند	z militariiko sela		·	SOFWER THE OTHER			15.
PERSONAL PROPERTY.	God	ed retail practices	are preventative of	DO BELLTO	a to co	ntroi the s	edelition o			end physical objects				علىشاس	
Mark "X" in box	If numbers	d item is not in o	compliance Mar	k "X" on	approg	oriete box	for COS	and/or R CO)S = corr	ected on-site during in	nspection	R=	repeat v	/iolatic	on .
6			gw-10	CO	R	V							COS		٧
28 Pasieurized e	No. item	Date Founds	是 特色社会 和足 ※	2000	28.00	SCHOOL STATE	8		224	Proper Use of U/	ichallus.			120	
9 Water & los fr	om epprovi	ad spurce		+-	1	P/Pt/C	41	In-use utensi		inans: properly slored,	dried & he	ndiad	-	-	C
O Variance obta	ined for sp	ecialized process	ing methods			PF	43			rice articles properly				+	P/C
	A 11 (A) A 0	ing a manage to	ne Centrals	400	自己以		44	Gloves used							С
		ised: egequate e	quipment for			PI/C	1			dis Environtra as		lao:	2024		1.44
temperature c		ed for hot holding		+		Pf				ntact surfaces cleans	bie.			P	PIPIC
3 Approved that				+		C				nstructed, & used d, meintained, & used	test etri	DS.	75		Pt/C
4 Thermometers						Pf/C		Non-food con			1001001				C
**************************************	SH NESS		cettors - A	7012	de la		* /5	. Street Barrens		Physical Paulin		13 L. Y			
5 Food propert	riabeled; o	riginal conteinsr		-		Pf/C	48	Hot & cold we	<u>iter avail</u>	able adeguate pressu					PA
6 [insects, roden	te & anima									oper backflow devices or properly disposed	,		-		JPI/G
			ion, storage & disph	N TOTAL		PARC	81	Toller feelikken	sta wata	y constructed, supplie	d & clea	ned .			PI/C
8 Personal clear	nliness					PVC	1	Garbeen A re	MARIA BASA	serie disposed, facilità	ea meinte	ined			C
Personal clear Wiping cloths: Washing fruits						C	63 7	Physical facility	ateni eck	ller malmainer ver Lighting, der anetes)gh			JP.	
* 1	-	<u> </u>	11			C	154	CI Adequate ven	tilation 8	lighting, designates	21002 UDI	é			CD.
VASILio	5 (50	Kis	WIL		-					_				-	
Person in Charg		ire)						Date:	10/	10/18 License F	osted /	TI	(alrek	one	
Ivan	1						**		, ,						
	KW	agala							4000	~					
Inspector (signat	MLA)	1/						Follow up:	YES (N	O (circle one) Felk	aw up D	ato:			
									_						



HEALTH DIVISION

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

629

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

Est. # [/]	Establishment	name:	Mr. 65 P1229		Date:	10	10/18	>
Ite	m/Location	Temp.	TEMPERATURE ORSERVAT	Temp.	Itom/i	_ocatio		Tanan
	Walk-in	38	Itam / Reach-in	40	Item/L	_ocano	<u> </u>	Temp.
	Hi / Walk-in	3%	The state of the s	1				
1 1 13	ies/walk-in	39			· · ·			
	n / cooler	46						
1	attal cooler	40						
	Fryer	200						
Hambu	rge/grill	188						
Beo Me	at ball	186						
Item #	T	OBS	ERVATIONS AND CORRECTIV	E ACTIO	NS .	- W- W		
· · ·								
26	7-201.11 -	$ \subset$ h_0	emical brspray bo	offic s	itored ne	x - 1	o hot	
	hold food	unit	- Chemicals store	d ab	OVE 3 VO	at s	in k.re	masc
LIS_	Can open	er di	rty with old Food	resid	IVE. CUH	ing	board	on
	maker tab	le b	y cook-line score	d. N.	ate: discr	122,65	1 with	
_	manager c	1 bout	replacing itor r	e-sur	Face. H	and	sinks	——
	and 3 vat	SINK	not properly	<u>scale</u>	d to wo	- 110	Note:	
1.0	discussed b	<u>jitki Y</u>	nanager about c	rb b la	ng caull	<ing< td=""><td>•</td><td></td></ing<>	•	
46	4-30174	Val	erior and exterior	of dis	h machi	ns o	lirty w	ith_
1. =	C - C - S	VQT	sink dirty with	<u>g reas</u>	s build-u	b		
47	Loca (ola	<u> </u>	or dirty of Ice ma	Chine	plate di	rty	with b	wild-
<u> </u>	CYL CITICIS IN VE	n+ nc	ood dirty with great	ase loc	uld-nb.	Inte	rior ar	7d
49	Orgin line	11111 C	crowave dirty loc	ated	ny close	<u>+-</u>		
	Floor in th	T VIC	alkin cooler not a	ir ga	pped.			
.5	debris (Liv	Hor	Fryers, stoves, concentrated Notes	Ty WI	th heav	9 9	rease a	ind
54	Light out	10 1	enthand Notes	DIETS	sal land	ep to	apies.	
	tabout rep	lacin	a light.	13005	sco with	rylo	anager	
		- 54 - 54	7 1911			-		
Person in ch	arge: (signature)	U				Date	10/10/	118
nspector -	-	agala	a			Date	10/18/	118



HEALTH DIVISION

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

Vallous	
Green	

											18	
Establishmen	VLicense # 50-4 /007		No. of	Ris	k Fa	acto	r/Interventio	n Violations	T	DATE.	10	110/1
Establishmen	type: Buckley Bakery		No. of Rep	peat	Ris	sk Fa	actor/Interve	ention Violations	1 1	Time ir	ı: <u>८</u> ४	1:35
Address: / 1	36 Daniel klebster							Total violations		Time o	ut: <u>/ ¢</u>	7.53
Permit Holder	Buckley RAKERY.		Ris	sk C	ate	gory	/	Capacity	Teleph	none #		
Inspection Typ	Buckley Bakery De Provisional Routine		☐ F/U				Complaint	Other	1 1 2 1 2 2 1			
	FOODBORNE ILL	N. Sis	HSK FACT	ORS				ALCOHOLD				
С	ircle designated compliance status (IN, OUT, N/	A) for (each item	1	B1/ 6		l' 11 666	Mark "X" in appropriate	box for COS	and/or	R	
Compliance state	IN=in compliance OUT=not in complia		S R V				applicable COs oliance status	s=corrected on-site H=repe	at violation	1	cos	R V
	Supervision	100						ntially Hazardous Fone	Time/ ex			
1 OUT	Person in charge present, demonstrates		P	f			OUT N/A NO	Proper cooking time & tem	perature			P/Pf/C
<u> </u>	knowledge and performs duties							Proper reheating procedure				P
	Employee Health Management, all employees knowledge,			-				Proper cooling time & temp Proper hot holding tempera				P
2(I) OUT	responsibilities and reporting.		P/F	°f ├			OUT N/A NO	Proper not holding tempera		-	+	P
3 N OUT	Proper use of restriction and exclusion		P	\neg	2	M) F		Proper date marking and d				P/Pf
	Good Hygienic Practices			ers		$\overline{}$	OUT (NA NO	Time as a public health cor				P/Pf/C
4 IN OUT NO	3, 3,		P.		-	- IF V	001(0)3110	procedures and records		<u> </u>		1.77.70
5 IN/OUT	No discharge from eyes, nose and mouth		C					(Parsumer Adv				
0/10/17	Preventing contamination by Hands				23	3 IŅ	OUT N/A	Consumer advisory provide	ed for raw or			Pf
<i>(</i>)	Hands clean and properly washed No bare hand contact with RTE food or a pre-	+	P/P	\neg	\vdash	- L		undercooked foods Highly Susceptible F				
7 (IN) OUT N/A NO	approved alternative procedure properly allowe	d	P/P	of				Pasteurized foods used; pro				
8 (IN) OUT	Adequate handwashing sinks properly supplied		5//		24	4 IN	OUT (V)A	not offered	Dilibitod 100			P
8 (11) 001	and accessible		Pf/0	١				Chemical				
	Approved Source				25	5 (II)		Food additives: approved &				P/Pf/C
9 (IN) OUT	Food obtained from approved source		P/Pf/		26	6 (IN		Toxic substances properly i	dentified, st	ored,		P/Pf/C
11/IN/OUT	Food received at proper temperature Food in good condition, safe, & unadulterated	+	P/P	_				& used				
	Required records available: shellstock tags,	+	P/P	\dashv				riformance with Appre Compliance with variance,				
12(IN) OUT N/A NO	parasite destruction		P/Pf/	0	27	7 IN	OUT(N)	Process, & HACCP plan	specialized	1.		P/Pf
	Protection from Contamination	-			-							
13 (NOUT N/A	Food separated & protected		P/C				Risk factors ar	e improper practices or pro-	cedures ide	ntified a	s the m	ost
14 (N)OUT N/A	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously	+-	P/Pf/	듸				ibuting factors of foodborne				
15 (IN)OUT N/A	Served, reconditioned, & unsafe food		P			_	interventions ai	re control measures to preve	ент ю <u>оарон</u>	te iliness	or stiju	ry.
			Gued P	e rail	Prac	ofice	\$,,,	
Baral avenue	Good retail practices are preventative me	asures	to control th	ie ad	dition	n of p	athogens, chen	nicals, and physical objects	into foods.	-		1-41
Mark "X" In Dox	if numbered item is not in compliance Mark *	COS	appropriate I	DOX TO	or GC	us an	id/or H COS	= corrected on-site during i	inspection	R = rej	OS R	
	Safe Food and Water	1003	1 13 1 4					Proper Lise of U	onede.		00 11	
8 Pasteurized e	gs used where required	T	P		41	Т	In-use utensils	properly stored				С
	om approved source		P/Pf/(2	42			nent & linens: properly stored,				С
0 Variance obtai	ned for specialized processing methods	<u></u>	PF		43			le-service articles: properly	stored & us	ed	+	P/C C
Proper engling	methods used: adequate equipment for	1			44		Gloves used pr	Openy Utensils, Equipment a		CDA		
temperature co			Pf/C			T		ood contact surfaces clean		9		
	perly cooked for hot holding		Pf	_	45			red, constructed, & used	uo.,			P/Pf/C
	ring methods used		С		46	X	Warewashing: i	installed, maintained, & use	d: test strips	3		PI/C
4 Thermometers	provided and accurate	L	Pf/C	_	47	IXI	Non-food conta	ct surfaces clean				C
5 Food properly	Food Id-milt carrier labeled: original container		Pf/C	4	40	1 1	llat 0 lalt	Physical Feel			-	Pf
of theod property	Prevention of Fond Contamination		[FI/C	-	48			er available adequate presso led, proper backflow device:				P/Pf/C
6 Insects, rodent	s, & animals not present		Pf/C	-	50			e water properly disposed	3	_		P/Pf/C
7 Contamination p	revented during food preparation, storage & display		P/Pf/C		51	X	Toilet facilities p	properly constructed, supplie				Pf/C
Personal clean			Pf/C	_	52			se properly disposed, faciliti		ed		C
Washing figlits	properly used & stered	<u>a</u>	- C	-{	53			es installed, maintained, & cl			+	P/Pf/C)
a land						1 14		ation & lighting, designated	erces useu			
		+-	/ Du	No	_		10/10	118		<u> </u>		
Person in Charge							Date:	License	Posted (Y) N	(circle	one)
Time	n Kwagola											
_ tVal	i wagala					_	11	-0 (0)		A	·	
nspector (signat	ure) (/					Fo	llow up: YE	S NO circle one) Foll	ow up Da	te:		



HEALTH DIVISION

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

Green

HLTH-FRM-005 Est. #50-4 60 Establishment name: TEMPERATURE OBSERVATIONS Item/Location Item/Location Temp. Item/Location Temp. Temp. Mushroomgravu 68 Chicken salade displace LIL 4.3 Spinach 40 Chicken luran Idisplag Ranch salad I cooler Rutter milk / walk-in 40 walk-in 40 refrigerator Tona UE Ham walkin **OBSERVATIONS AND CORRECTIVE ACTIONS** Item # 2-401.11 - Observed personal drinks in eup unapproved 14 Note: approved cup is required to have a handle, I id and no straw. 3-305-11 - Broad in coffee station and cooling broad in baking station not covered to prevent contamination. 3.304.14 - Observed wiping cloths stored on prop 39 4-9011 areas while wet. Note: Klet wiping cloths can be a breeding around for mircobes - so wet wiping chathe are required to stored in a sanitizing bucket with proper concentration Coffee urn cabinet wood not sealed or wha painted 45 Handsinks throughout facility not sealed to wall. 3 vat sink and 45 Dish machine not sealed to wall. 4-501.12 scored - Note: discussed with manager about replacing them Ice machine plates in both correctation and storage dirth. 47 4-501.14 - 3 vat sink and interior of dish machine dirty 40 but No self closure on employee restroom. 10/100 Person in charge: (signature) Date 10/10/18 Kuagala Inspector

53. Base 6-201.11 Base cove missing on under 3 vot sink-cos.

1 6-201.11 stained ceiling tiles above stove. Floor dirty under eafree equipment in correct 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 Calid Care Programs	
THE APPLICANT COMPLETES THIS SECTION.	2 2-2-
Child Care Program Name Merrimack PTA Kindergarten + Presch	M 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, an	d child care program licensing rules.)
THE HEALTH OFFICER MUST COMPLETE THE REMAINDER OF THE	S FORM (2 pages)
Tr. C 4002 Amos of ingrestion (unless enecified places inspect indeer	COMMENTS

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	Y (N)	
.17(a) & (b)	conditions that may be hazardous to children, other than those		
	listed below?		
-21-1/2-1		(Ŷ) N	
.14(b)(12)	Are there adequate protections against insects (screens on	(' ')	
	windows/doors)?	1/2007 27	
.14(b)(17)	Is the environment free of unclean conditions or disrepair?	CP N	
.14(b)(18)	Is the indoor environment free of damp conditions, visible	N	
	mold/mildew, or musty odor?		
.14(e)	Was the building built prior to 1978?	YN	
.14(b)(15)	If yes: Is there chipping/flaking/peeling paint?	YOP	
.14(h)	Is there information or evidence indicating the building may	Y) N	
	contain asbestos hazards?		
.14(j) & (k)	Are all toxic materials stored separately from food items?	Y N	
.27(an)	a ve A see an 1994 vession when a see a self-seement		
.14(o)	Any pets? (If yes, list type in comments)	Y (N)	
.14(o)(1)	If there is a cat/dog, is current rabies documentation on file?	Y N	
11(0)(1)		NIA	
.14(o)(2) &	Are pets, pets' living quarters, or litter boxes on food preparation	YN	
(3)	or service surfaces?	N/A	
.14(0)(3) &	Are children exposed to pets' feces or urine, including litter	YN	
(4)	boxes located where children play?	Q/A>	
	Is the child care space well ventilated, heated (at least 65°F) and	(Y) N	
.14(p) & (w)	_	``	
.15(i)(3)	lighted (including bathrooms)?	YN	
.14(x)(8)	Is there information or evidence indicating the soil on the	1 (4)	
	property may be contaminated with toxic chemical or		
	substances?	717	-
.14(ae)	Is the swimming or wading pool maintained in a clean and	YN	
	sanitary manner?	- 3	
.14(aj) &	Are trash containers where food or waste is disposed of covered (Y N	
(ak)	and emptied regularly?		
.15(a)(1) &	Is there running water under pressure available, and is the hot	N (Y)	
(2)	water between 60 - 120 degrees Fahrenheit?		
.15(a)(3)	Is the program on a city or town public water system?	Y) N	
(-)(-)	If No: Does the program have its own water supply with a U.S.	\sim 1	
	EPA ID number issued by NH DES (Dept. of Environmental	YN	
	Services) on file?		
	For programs with independent water supplies and not required	Y) N	
15(0)(4) 9-			
.15(a)(4) & (5)	to be registered with NH DES, has the water been tested and are		

.15(b)	Is there functional sewage disp	osal facilities?	N (Y)	
.15(c) & (d)	Are flush toilets and sinks (one	per every 20 children) in	N (K	
.15(i)	working order, clean and sanita	ry?	Γ	<u> </u>
.15(j) & (k)	Are potty chairs and diaper cha	nging areas away from food	N	
	preparation/service areas and le	ocated adjacent to a hand washing	T	1
	sink?		<u></u>	<u></u>
.19(s) & (t)	Are first aid supplies available	non-expired, & stored in a	Y N	
	portable container?			
.19(ab) &	Is information for managing in	uries/emergencies posted in a	Y) N	
(ad)	prominent location?			
.27(ap) &	Is refrigerator temperature at 4	l°F or lower, and freezer at 0°F	Y) N	
(aq)	or lower?			
APPROVAL	STATUS (If either the maxin	num number of children or age ran	ge is blan	k, the CCLU will determine
based on licen	sing rules and the fire inspector	and/or zoning official limits.)	-	
APPRO	VED for number of children req	uested above		
		children (if other than requested)		
	PPROVED - please specify reas	- · ·		
		cify what action(s) must be taken	hy the pr	oram and a date by which they
must be compl	-	city what action(s) must be taken	by the pro	gram time a <u>mase</u> by which they
must be comp	cau)			
COMMENT	<u>S:</u>			
				-
	X		_	1 1.0
T. LOW	kwagala &	KAHO	10	124/18
Name of Heal	th Officer Signa	ture	Date of	Inspection
140HIV OF FEGU	m OTTIMA	The same way		
			AT, PP T	
Town/City	Telep	hone	Alt. Tele	ephone (optional)



HEALTH DIVISION

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

Y6llow

FOOD ESTABLISHMENT INSPECTION REPORT Establishment/License # Un 1 05 4 - I No. of Risk Factor/Intervention Violations Time in: Establishment type: Marrima(& Food No. of Repeat Risk Factor/Intervention Violations Time out: Total violations 1 continental Bluc Permit Holder Capacity Telephone # Risk Category F/U Other Inspection Type Provisional Routine Complaint Mark "X" in appropriate box for COS and/or R 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 COS R Compliance status COS R Compliance status 16 IN OUT (VANO | Proper cooking time & temperature Supervision P/Pf/C Person in charge present, demonstrates 1(N) OUT 17 IN OUT (VA NO Proper reheating procedures knowledge and performs duties P 18 IN OUT NO Proper cooling time & temperature
19 IN OUT NO Proper hot holding temperatures Þ Proper cooling time & temperatures P Management, all employees knowledge. 2 N OUT P/Pf 20 (NOUT N/A D responsibilities and reporting. Proper cold holding temperatures 3(IN) OUT Р 21 (NOUT N/A NO Proper date marking and disposition Proper use of restriction and exclusion P/Pf Good Hygienia Practices Time as a public health control: 22 IN OUT WANO P/Pf/C 4 (IN OUT Proper eating, tasting, drinking, tobacco use P/C procedures and records 5(IN)OUT No discharge from eyes, nose and mouth Consumer Advisory C Consumer advisory provided for raw or Proventing contamination by Hands 23 IN OUT N(A) Pf 6 (N) OUT NO Hands clean and properly washed P/Pf undercooked foods Malay Sycamoral Populations No bare hand contact with RTE food or a pre-7 IN OUT NA NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NA P Adequate handwashing sinks properly supplied not offered 8 (NOUT) (P)C and accessible Ciremical 25 IN OUT(N/A P/Pf/C Approved Source Food additives: approved & used properly 9 (IN OUT Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26 IN OUT P/P(C 10 NOUT N/A NO Food received at proper temperature P/Pf 11/N)OUT Confermence with Approved Procedures P/Pf Food in good condition, safe, & unadulterated Required records available: shellstock tags, Compliance with variance, specialized 12 IN OUT (A) NO P/Pf/C 27 IN OUT N/A P/Pf Process, & HACCP plan parasite destruction Protection from Contamination 13 (IN OUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 (IN/OUT N/A Prevalent contributing factors of foodborne illness or injury. Public Health P/Pf/C Food-contact surfaces: cleaned & sanitized interventions are control measures to prevent foodborne illness or injury. Proper disposition of returned, previously 15 IN OUT (NIA) Served, reconditioned, & unsafe food Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" on appropriate box for COS and/or R Mark "X" in box if numbered item is not in compliance R = repeat violation COS = corrected on-site during inspection COS R Proper Use of Utensils In-use utensils properly stored Pasteurized eggs used where required 41 С P/Pf/C Utensils, equipment & linens: properly stored, dried, & handled Water & Ice from approved source 42 P/C Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used 44 Gloves used properly С Food Temperature Control Proper cooling methods used: adequate equipment for Uteneils, Equipment and Vanding Pf/C temperature control Food and non-food contact surfaces cleanable, P/Pf/C 45 Ρf Plant food properly cooked for hot holding Properly designed, constructed, & used Pf/C 46 Approved thawing methods used Warewashing: installed, maintained, & used: test strips C Thermometers provided and accurate Pf/C С 47 Non-food contact surfaces clean Physical Facilities Food Identification Pf Food properly labeled: original container Pf/C Hot & cold water available adequate pressure P/Pf/C Prevention of Food Continuination 49 Plumbing installed, proper backflow devices P/Pf/C Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed Toilet facilities properly constructed, supplied, & cleaned Pf/C Contamination prevented during food preparation, storage & display P/Pf/C Garbage & refuse properly disposed, facilities maintained C-Personal cleanliness Pf/C 52 53 / Physical facilities installed, maintained, & clean
54 | Adequate ventilation & lighting designated area P/Pf/C Wiping cloths: properly used & stored Ċ C Washing fruits & vegetables Adequate ventilation & lighting, designated areas used Cony Person in Charge (signature) **License Posted** N (circle one) Follow up: YES NO (circle one) Follow up Date: Inspector (signature)

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





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

Green

	nt/License # 3c (040-1		No. of R	sk F	acto	or/Intervention	on Violations		DATE_		9/18
Establishmen	it type: Dunkin Donuts	No.	of Repea	at Ris	sk F	actor/Interve	ention Violations		Time in	: 11	10
Address: ⊗	continental Blud						Total violations	' 	Time or	л: <u>Т</u>	:50.
Permit Holder	roonkin bonut		Risk	Cate	gor	y	Capacity	Telep	hone #		
Inspection Ty	pe Provisional Proutine		F/U		ň.	Complaint	Other	1			
	FOODBORNE ILLNE	es ne	KFACTOR	s an	D PL	ILIC HEALTH					
	Direle designated compliance status (IN, OUT, N/A) IN=in compliance OUT=not in compliance	for each	item ot observer	F NI/A	_not	applicable CO	Mark "X" in appropriate b	ox for CO	S and/or F	ł	
Compliance stat	us	COS	R V			pliance status		II AIDISTION		os	R V
	Supervision					Pote	ntially Hazardous Food	Time/Tel	mperatu	re	
1 (IN) OUT	Person in charge present, demonstrates		Pf		16 1	OW A/N TUO V	Proper cooking time & temp	erature			P/Pf/C
	knowledge and performs duties Employee Health						Proper reheating procedure			-	P
0.65 CUT	Management, ali employees knowledge,	·····					Proper hot holding temperat				P
2 (Ñ) OUT	responsibilities and reporting.		P/Pf	2	20 (N	DOUT N/A	Proper cold holding tempera	atures		+	P
3(N) OUT	Proper use of restriction and exclusion		Р		21 ([[OUT N/A NO	Proper date marking and dis	sposition			P/Pf
4/INOUT NO	Good Hygienic Practices		2.00	1 2	22 11	OUT WANO	Time as a public health cont	trol:			P/Pf/C
5(IN) OUT	Proper eating, tasting, drinking, tobacco use No discharge from eyes, nose and mouth		P/C C	-			procedures and records Consumer Adv				
	Preventing contamination by Hands	_		-			Consumer advisory provided		-		
6 NOUT NO	Hands clean and properly washed		P/Pf	2	:3 IN	LOUT (V/A)	undercooked foods	I IOI IAW O	'		Pf
OUT N/A NO	No bare hand contact with RTE food or a pre-		P/Pf				Highly Susceptible Pr	opulation	15		
	approved afternative procedure properly allowed		F/F)	2	4/ IN	OUT N/A	Pasteurized foods used; pro				P
8 (IN)OUT	Adequate handwashing sinks properly supplied and accessible		Pf/C			,	not offered				
	Approved Source			-	5 IN	OUT NA	Chemical Food additives: approved &	unand needs	Sultra .		D/04/C
9 (N OUT	Food obtained from approved source		P/Pf/C	$\overline{}$			Toxic substances properly id			-	P/Pf/C
10(IN OUT N/A NO	Food received at proper temperature		P/Pf	2	6 (IV		& used				P/Pf/C
11(N)OUT	Food in good condition, safe, & unadulterated		P/Pf			Çe	nformance with Approv				
12 IN OUT (A) NO	Required records available: shellstock tags, parasite destruction		P/Pf/C	2	7 IN	OUTNA	Compliance with variance, s	pecialized			P/Pf
	Protection from Contamination				—	$\overline{}$	Process, & HACCP plan				
13 OUT N/A	Food separated & protected	····	P/C			Risk factors a	re improper practices or proce	edures ide	entified as	the m	nst
14 (18 OU) N/A	Food-contact surfaces: cleaned & sanitized		P/P(C)			Prevalent conti	ributing factors of foodborne i	liness or ir	jury. Publ	іс Неа	ılth
15 IN OUT	Proper disposition of returned, previously Served, reconditioned, & unsafe food		P			interventions a	re control measures to preven	nt foodbor	ne illness	or inju	ry.
	Served, reconditioned, & drissle food		Good Refa	d Dra	ed no	ie.	· · · · · · · · · · · · · · · · · · ·				
	Good retail practices are preventative measu	res to c	ontrol the a	dditio	n of p	athogens, cher	nicals, and physical objects in	nto foods.			
Mark "X" in box	if numbered item is not in compliance Mark "X"	on appro	opriate box	for CC	DS ar	nd/or R COS	= corrected on-site during in	spection	R = rep		
	Sele Food and Water	OS R	IV				Proper tise of Life		[CC	SR	V
B Pasteurized e	ggs used where required	- 	I P	41		In-use utensils	properly stored	10110			С
	om approved source		P/Pf/C	42	2 7	Utensils, equipn	nent & linens: properly stored, d	lried, & han	dled	+	Ø
Variance obtai	ined for specialized processing methods		PF	43	+	Single-use/sing	ple-service articles: property s	tored & us	ed		P/C
Proper cooling	Food Temperature Control methods used: adequate equipment for			44		Gloves used pa					С
temperature co		-	Pf/C				Utensils, Equipment en lood contact surfaces cleanat		9		
	perly cooked for hot holding	\neg	Pf	45			ned, constructed, & used	710,			P/Pf/C
Approved thaw	ving methods used		С	46		Warewashing:	installed, maintained, & used:	test strips	:		Pf/C
I I nermometers	provided and accurate		Pf/C	47		Non-food conta	ct surfaces clean				С
Food properly	labeled: original container		Pf/C	48	1	Hot & cold water	Physical Faciliti er available adequate pressur			_	l Pf
	Prevention of Food Contemination		1110	49	$\overline{}$		led, proper backflow devices	<u> </u>		+-	P/Pf/C
	s, & animals not present		Pf/C	50	1	Sewage & wast	e water properly disposed			1	P/Pf/C
	revented during food preparation, storage & display	-	P/Pf/C	51	\prod	Toilet facilities p	properly constructed, supplied	l, & cleane	d		Pf/C
Personal clean Wiping cloths:	properly used & stored	+-	Pf/C C	52 53	+++	Garbage & refu	se properly disposed, facilities installed, maintained, & cle	s maintain an	ed	+-	P/Pf/C
Washing fruits			c	54	11	Adequate ventil	ation & lighting, designated a	reas used		+	C
harma :	1.11016 - 11 itt										
Person in Charge	Millotte There Witte	<u> </u>				D-1. 1	610 00		(2)		
<u> </u>					—	Date: \	G/9/18 License P	osted (A N (circle o	ne)
Lvan K	wagala Hagata										- 1
spector (signate	ure)				Fo	llow up: YE	S (NO) (circle one) Follo	w up Da	te:		
					_						



HEALTH DIVISION

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

Green

FOOD ESTABLISHMENT INSPECTION REPORT

Est. #3clouio-/ Establishment	name:	DUNKIN HOUR DOI TEMPERATURE OBSERV	nuts	Date:	
Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp
Cream chesse walkin	39				
Milk / walkin cooler	37				
Sousage patties/cold	38				
Chicken Reachin	41				
Potatotes / Reach-In	ш				
Eggs 1 marker table	. "				
- 70					
Item #	OBS	ERVATIONS AND CORRECT	TVE ACTIONS		
	.				_ -
		coop stored an			
giscussed 1	Nith	manager about	proper	storage of scor	3p.
	10 1				
42 4-901.11.	Plas	fic insert pan i	vet stack	<u>ked above 3 vo</u>	atsink
Note: discus	22 eq	with manager	about a	ir drying pans	perforc
storage s	toring)			
				<u>. </u>	
		<u>. </u>		<u> </u>	
Person in charge: (signature)	2650	MILLOHA FRANA	1 loton	Date 10 /	9/18
Inspector Ivan Kway		X con at a			9/18
	wide	THE		Date 10 /	7/10



HEALTH DIVISION

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

Establishment/License # L VO IGL -2 No. of Risk Factor/Intervention Violations Time in: \ Establishment type: Papa Gina's No. of Repeat Risk Factor/Intervention Violations Time out: 12 Address: 3 continent o Total violations Permit Holder Papa Risk Category Capacity Telephone # Inspection Type ☐ F/U Provisional Routine Complaint ☐ Other Mark "X" in appropriate box for COS and/or R 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 cos Compliance status COS R V Compliance status Supervision Potentially Hazardous Food Time/Temperature Person in charge present, demonstrates 16 (IN)OUT N/A NO Proper cooking time & temperature P/Pf/C (IN) OUT Pf 17 IN OUT N/A (O) Proper reheating procedures knowledge and performs duties Þ Employee Health 18 IN OUT N/A Proper cooling time & temperatures Management, all employees knowledge, P 19 (IN OUT N/A NO Proper hot holding temperatures 2/N OUT P/Pf responsibilities and reporting. 20 NOUT N/A P Proper cold holding temperatures 3 (N) OUT Р Proper use of restriction and exclusion 21 (N)OUT N/A NO Proper date marking and disposition P/Pf Good Hygianic Practices Time as a public health control: 22 IN OUT NO NO P/Pf/C 4 IN 6U P.C Proper eating, tasting, drinking, tobacco use procedures and records 5 NOUT No discharge from eyes, nose and mouth Consumer Advisory Preventing contamination by Hands Consumer advisory provided for raw or 23 (NOUT N/A Ρf 6 (N)OUT P/Pf NO Hands clean and properly washed undercooked foods No bare hand contact with RTE food or a pre-Highly Susceptible Populations 7 (N) DUT N/A NO P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NA Þ Adequate handwashing sinks properly supplied not offered 8 (INDUT Pf/C and accessible Chemical 25 IN OUT (N/) Approved Source Food additives: approved & used properly P/Pf/C 9 (N OUT Food obtained from approved source 10 NOUT N/A NO Food received at proper temperature P/Pf/C Toxic substances properly identified, stored, 26 IN OUT PPf/C P/Pf & used 11(N)OUT Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, Compliance with variance, specialized 12 IN OUT WAND P/Pf/C 27 IN OUT N/A P/Pf parasite destruction Process, & HACCP plan Protection from Contamination 13 NOUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 (N)OUT N/A Food-contact surfaces: cleaned & sanitized P/Pf/C Prevalent contributing factors of foodborne illness or injury. Public Health Proper disposition of returned, previously interventions are control measures to prevent foodborne illness or injury. 15 (N) OUT N/A Served, reconditioned, & unsafe food Svor Rafail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R COS R Safe Food and Weter Proper Use of Utensils Pasteurized eggs used where required P In-use utensils properly stored C) P/C Water & Ice from approved source P/Pf/C 42 X Utensils, equipment & linens: properly stored, dried, & handled Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used Food Temperature Control 44 Gloves used properly C Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable P/**E** Plant food properly cooked for hot holding Pf Properly designed, constructed, & used Approved thawing methods used C 46 Pf/C Warewashing: installed, maintained, & used: test strips (C) Thermometers provided and accurate Pf/C 47 X Non-food contact surfaces clean Food Identification Physical Facilities 35 X Food properly labeled: original container Pf/C 505 48 Hot & cold water available adequate pressure Pf Prevention of Food Contamination 49 P/Pf/C Plumbing installed, proper backflow devices Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C 51 Toilet facilities properly constructed, supplied, & cleaned Pt/C Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored C 53 Physical facilities installed, maintained, & clean P/Pf/C C Washing fruits & vegetables 54 X Adequate ventilation & lighting, designated areas used Person in Charge (signature) License Posted (Y) N (circle one) Inspector (signature) Follow up: YES NO (circle one) Follow up Date:



HEALTH DIVISION

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

161100

HLTH-FRM-005 Papa Ginds Est. #LØ | 054~ Establishment name: Date: TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. Meat ball / walk-in 38 Tomotoes / walk-in 39 Ham / walk-in LID Tomaloss/ cooler 40 173 Chicheken / Fruer 170 40 Sausage / Reach-in OBSERVATIONS AND CORRECTIVE ACTIONS Item # 2-401. 11- Observed personal drink in a unaproved cop stored on preptable by storage Note: Personal approved Cup is required to have Ird nandle and no straw. Food in container not labeled on prop table by pizza oven. 35 42 4-901.11 - Mental and plastic insert pans wat stacked on slicer prep table dirty. Hand sink dirty in Facility. Outling facitity dirty. Note: discussed with manager Broken tile in mop sink station and door to pizza oven station. Hole in wall by storage. Chemical bottle stored on pizza prep tabe next to pizza (removed) 54 Light out in vent hood filters dirty with debris. 47 Cup used as scoop for chease in container. Note: discussed 45 with manager about using a scoop with handle to prevent contamination Date 10/9/18 Inspector Date



HEALTH DIVISION

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

Yellow

												L
Establishmen	t/License # 30 /003 - 1		N	lo. of R	sk Fa	actor/	Interventio	n Violations		DATE_	10!	00
Establishment	t type: Subuau	N	lo. o	f Repe	at Ris	k Fac	tor/Interve	ention Violations	<u> </u>	ime in:	10:	کّی
Address: 7	Continental Bl	vd		71F T				Total violations	' T	Time ou	t: 14	<u>00</u>
Permit Holder	Shree Ranucha	7	<u> </u>		Cate	norv		Capacity	Teleph	one#		
Inspection Type					Carce		mplaint	Other	Telebii	OHE #		
mapection ry		LINES			R ARE			NTERVENIONS	,			
С	ircle designated compliance status (IN, OUT,	N/A) for e	ach it	em	and all the same	e de la constante		Mark "X" in appropriate l	box for COS	and/or R		
	IN≔in compliance OUT=not in comp	liance No)=no	t observe				=corrected on-site R=repe	at violation			
Compliance state		COS	R	V	C	Compli	ance status				OS R	V
	Supervision					C 111.0	Pate	ntially Pazardous Food	Time/Ten	peratu	/e	D/D510
1 (N) OUT	Person in charge present, demonstrates knowledge and performs duties		1	Pf	1	7 IN C	NAME OF	Proper cooking time & temp Proper reheating procedure	perature	-+	+	P/Pf/C
	Employee Health		-		1	8 IN C	UT N/A (IO)	Proper cooling time & temp	eratures		+	P
2 (N) OUT	Management, all employees knowledge,		T	T 5/04	19	9(1)	UT N/A NO	Proper hot holding tempera	tures			P
	responsibilities and reporting.			P/Pf	20		UT N/A	Proper cold holding temper	atures			P
3 (N) OUT	Proper use of restriction and exclusion		1	I P	2.	1 (N)0	UT N/A NO	Proper date marking and di				P/Pf
4 NOUT NO	Gend Hygienie Practices		T	T D/O	22	2 IN 0	ONIANO	Time as a public health con	ntrof:			P/Pf/0
5 (N)OUT	Proper eating, tasting, drinking, tobacco use No discharge from eyes, nose and mouth			P/C C				procedures and records Consumer Adv	CALL AND A			
3 [N/001	Preventing commination by Hand	•		7	-	6-		Consumer advisory provide			-	T
6 IN OUT NO	Hands clean and properly washed	₹ CS	T	PIPF	23	3 (IM)O	UT N/A	undercooked foods	in ini law oi			Pf
	4. / 4			T				Highly Susceptible P	anulation	s		
7 IN (U) N/A NO	approved alternative procedure properly allow			(P)Pf		4 114 0	UT (A)	Pasteurized foods used; pro			·	ТР
8(I) OUT	Adequate handwashing sinks properly suppli	ed		Pf/C	24	4 IN U		not offered				
009 001	and accessible			-1/0				Chemical				
<u> </u>	Approved Source							Food additives: approved &			\perp	P/Pf/C
9 WOUT	Food obtained from approved source Food received at proper temperature		<u> </u>	P/Pf/C	26	(N) o		Toxic substances properly in	dentified, sto	ored,		P/Pf/C
11(N)OUT	Food in good condition, safe, & unadulterated	,	_	P/Pf	-			& used nformence with Approx		4		
		1		 				Compliance with variance.		SHIES		Τ
12 IN OUT WA NO	parasite destruction			P/Pf/C	27	7 IN O	UTNIA	Process, & HACCP plan	aheeranzen			P/Pf
	Protection from Contamination	17						· · · · · · · · · · · · · · · · · · ·				
13 (NOUT N/A	Food separated & protected			P/C				re improper practices or prod				
14 (IN)OUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C				ibuting factors of foodborne				
15 NOUT N/A	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P		- 10	terventions a	re control measures to preve	ent toogporn	e iliness	or injury	/.
	, correct to a large to a		- 6	ond Ret	Prac	ctices						
	Good retail practices are preventative r	neasures	to co	ntro! the a	ddition	of pat	hogens, cher	nicals, and physical objects	into foods.			
Mark "X" in box	if numbered item is not in compliance Mar				for CO	OS and	or R COS	= corrected on-site during in	nspection	R = rep		
	Safe Food and Vieter	cos	K	V	-	····		Manyan Han at His	a a a tè a		SR	l V
8 Pasteurized e	ggs used where required		_	Р	41	lo	-use utensils	Proper Use of Ut	PRISHS			ГС
	om approved source			P/Pf/C	42			nent & linens: properly stored,	dried, & hand	dled	+	Ċ
	ined for specialized processing methods			PF	43			le-service articles: properly				P/C
	Food Temperature Control				44	G	loves used pr					С
111 1 1	g methods used; adequate equipment for			Pf/C				Jenella, Follipment at		g		
temperature c					45			food contact surfaces cleans	able,	_		P/Pf/C
	perly cooked for hot holding wing methods used	- 		Pf C	46			ned, constructed, & used installed, maintained, & used	d: toot etrine	-	+-	Pf/C
	s provided and accurate	-		Pf/C	47			ict surfaces clean	u. test strips	-	+-	C C
	Food Identification							Physical Facilit	es			
5 Food properly	y labeled: original container			Pf/C	48	Н	ot & cold water	er available adequate pressu				Pf
	Prevention of Food Contamination				49			led, proper backflow devices	S			P/Pf/C
	ts, & animals not present			Pf/C	50			te water properly disposed			\perp	P/Pf/C
7 X Contamination p 8 Personal clear	prevented during food preparation, storage & displ	ay CCS		P/Pf/C.	51 52			properly constructed, supplied see properly disposed, facilities			+	Pf/C C
	properly used & stored			C	53			se properly disposed, raciliti es installed, maintained, & ci		au	+	P/Pf/C
0 Washing fruits				С	54			ation & lighting, designated		\rightarrow	+	С
						-				~		
Person in Charg	e (signature) NFETA PHTE	1		N- T	Tolt	e	Date:	0/3/18 License I	Posted (Y) N (circle o	ne)
Trian L	Cilianda					_		•	`	-		
FACAL L	Wagdla					- ·						
Inspector (signat	ure) U					Follo	ow up: Yl	ES (NO) (circle one) Follo	ow up Dat	:e:		



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

ESI.# 51)	1)0034Estabilsnment	name:	<u> Subwaa</u>		Date: 0 9 14	
ite	em/Location	Temp.	TEMPERATURE OBSERV Item/Location	Temp.	Item/Location	Tome
Letture	/ cold hold	37		1011101	nonii Location	Temp
F	des [cold hold					
	1 cold hold	30				
1	/ Reach-incoder					
	wolk-in	40				
	all /wdkin	30				
	pall / hot hold					
			\$			
Item #		OBS	ERVATIONS AND CORRECT	IVE ACTIONS		
116111 #						
66	2-301.141	uhan	to wash - Obse	rved em	ployee toughing	face-
	and using	201	phone with prep	arind co	t cucumbers.	
	Laiscussed	with	employee about	when to	wash hands.)-	
	employee u	<u>jashe</u>	d hands			
7	3-301-11	- 0k	pserved employee	pre ppi	ng out cucumbe	eris
	with pare h	<u>land</u>	contact. Note: d	is cussed	with employee	10
	use gloves i	uhile	handling read-	to-eat r	Foods . Employee	put
2-	on gloves:					
37	3-302.11-	Eda	s in box not cov	isred to	prevent contam	ination
	on lower s	nelvir	ng in walk-in-co	He Freez	er (cas-cover	ed)
	A1					
45	Handsink al	nd 3	vat sink not sea	led to W	all in warewast	1.
		<u>. </u>				
	<u> </u>					
					<u> </u>	
Person in ab	large (signature)	r. TA	Parktel	1 + 2.	1- 10/2	1 10
nenector	Parge: (signature) NE	<u> </u>		N. J. Pat		18
ispector 2	Evari Kwaga	19	(6006)	<u> </u>	Date 0 / 9	18



HEALTH DIVISION

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

Grach follow-up.

Loudingiiiiic	ATT ICADEA # D VI (A A D)		No of	Rick F	actor/Intervention	n Violations	T T D	ATE K	76/1d										
Fetablichmo	nt/License # 3 D 003-1.	B. 4							17,50										
Address: -	nt type: Pizzico Krstro	The second second	o, or Kep	eat Ki	sk Factor/Interve			me out:	1:10										
	1 confinental bluc	<u> </u>				Total violations			-1-1-12										
Permit Holde		int	Ris	k Cate		Capacity	Telepho	ne#											
Inspection Ty	/pe Provisional Routine		F/U	Section Company of Com-	Complaint	Other													
	Circle designated compliance status (IN, OUT, N/	. 1.		11	7 1 1'4 · 14 ;														
	IN=in compliance OUT=not in complia	nce NO	=not observ	ed N/A	enot applicable CO:	Mark "X" in appropriate to	ox for COS a	and/or R											
Compliance sta	tus	cos	R V		Compliance status			COS	RV										
	Supervision				ر فالصحاط		Mary Mary	adrature											
1 (IN) OUT	Person in charge present, demonstrates knowledge and performs duties		Pf		16 IN OUT N/A N/O	Proper cooking time & temi	perature		P/PI										
	FID O'CO.				18 IN OUT NAME	Proper reheating procedure Proper cooling time & temp	erature.	-	P										
2 A OUT	Management, all employees knowledge,	Т	1		19 IN OUT NAME	Proper hot holding tempera	tures		P										
	responsibilities and reporting.		P/P1		20 UN OUT N/A	Proper cold holding temper	atures		P										
OUT OUT	Proper use of restriction and exclusion		Р		21 (IN) OUT N/A NO	Proper date marking and di	sposition		P/P										
(IN OUT NO	Good Hygicals Fracticas Of Proper eating, tasting, drinking, tobacco use		T 700	- 2	22 IN OUT (NO	Time as a public health con	trol:		P/Pf										
(N) OUT	No discharge from eyes, nose and mouth		P/C C		<u> </u>	procedures and records													
	Preventing appropriation by hards				4	Consumer advisory provide	d for town	1											
(IN OUT NO	Hands clean and properly washed	1	P/Pf	2	23 (NOUT N/A	undercooked foods	n ini iaw of	·	Pf										
DO OUT N/A NO	No bare hand contact with RTE food or a pre-		P/Pf				pulations	1,000											
	approved alternative procedure properly allowed	đ	P/PT		4 IN OUT (N/A	Pasteurized foods used; pro	hibited foods		Р										
₩ OUT	Adequate handwashing sinks properly supplied and accessible	1	Pf/C		- 11001(0)	not offered	Delta Vision Control of January												
	and accessible				5 OUT N/A	Chemical			/==, i == -										
CIN OUT	Food obtained from approved source	7	P/Pt/C			Food additives: approved & Toxic substances properly id			P/Pf/C										
IN OUT NA NO	Food received at proper temperature		P/Pf	- 2		& used	ientined, stori	ea,	P/Pf/										
(II) OUT	Food in good condition, safe, & unadulterated		P/Pf			Carlo Nava Large	ee 22234	uses:											
MOUTING NO	Required records available: shellstock tags,	T	P/Pf/C		7 IN OUT (NU)	Compliance with variance, s	pecialized		P/Pf										
	parasite destruction		177.00		7 11 00 1(10)	Process, & HACCP plan			PIPI										
(NOUT NA	Food separated & protected	سرد دندېه	P/C		Pi-k/	- i	- 4	707 1 11											
AN TUO OL	Food-contact surfaces; cleaned & sanitized	+	P/Pf/C	-	Prevalent contr	e improper practices or proc ibuting factors of foodborne i	edures ident Unace or injur	med as the	e most										
(OUT N/A	Proper disposition of returned, previously		P	1	interventions a	e control measures to preve	nt foodborne	illness or i	niurv.										
	Served, reconditioned, & unsafe food				•				······										
The state of the state of the state of	Good retail practices are preventative mea	asures to	control the	addition	CTTO .														
Mark "X" in box	15	X" on an	proprieto be	Side des til de l	n of pathogens chen	ricals, and physical objects is	nto fonde												
	if numbered item is not in compliance Mark ".		SIGNISTED DE	x for CC	n of pathogens, chen OS and/or R COS	nicals, and physical objects in = corrected on-site during in	nto foods. spection	R = repeat	violation										
		cos	R V	x for CC	n of pathogens, chen OS and/or R COS	= corrected on-site during in	spection F	R = repeat											
Pacteurized		cos	R V	x for CC	OS and/or R COS	= corrected on-site during in	spection F		R V										
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HEALTH DIVISION

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

Green

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Establishment type: 0						D,	ATE	10/	3// 11
Address: Called Go Sice		No. of Repea	at Ri	sk Factor/interv	ention Violations	1	me in:	4.)	10
Address: Correr Orchard					Total violations	·	me out:	10	3Y
Permit Holder Currier Orch	Superviviries Person in charge present, demonstrates Knowdage and performs duties Preson in charge present, demonstrates Knowdage and performs duties Preson in charge free Health In SULPY NO Proper cooking time & temperature In NOUTON Proper cooking time & temperature In NOUTON Proper cooking time & temperature In NOUTON Proper cooking time & temperature In NOUTON Proper cooking time & temperature In NOUTON Proper cooking time & temperature In NOUTON Proper cooking time & temperatures In NOUTON Proper cooking time and time records to temperatures In NOUTON Proper cooking time and time records to temperatures In NOUTON Proper cooking time and time records to temperatures In NOUTON Proper cooking time and time records to cook and time and time records to cook and time and time records to cook and time and time records to frooton proper time time time and time records to frooton properation and time records to	<u> </u>							
Inspection Type Provisional Routin									
	I I MALE MARK	Lateria	A AS	· T. C. B. C. S. B. L.	A THE TOTAL PORT OF THE PERSON NAMED IN COLUMN TWO IN COLUMN TO THE PERSON NAMED IN COLUMN TWO IN CO	- 1			
Circle designated compliance status (IV. OD)	N/A) for a	each item			Ridmort MS/CC 1 1 a. 1	ox for COS a	nd/or P		
Compliance status	liance N	IO=not observed	I N/A	=not applicable CO	S=corrected on-site R=repea	t violation	Haror IX		
		SRV	-	Compliance status			CO	SR	V
			-	P	minity Pagardous Food	Time/Temp	erature		
Person in charge present, demonstrates knowledge and performs duties		Pf		16 IN OUT(N/AINO	Proper cooking time & temp	erature			P/Pf/0
Employee Health						S			P
Management, all employees knowledge.		T i			Proper cooling time & tempe	ratures		+-	P
responsibilities and reporting.		P/Pf	1	O/IN OUT N/A	Proper cold holding temperat	ures	-	-	P
3 OUT Proper use of restriction and exclusion		Р			Proper date marking and dis	nosition		+	P/Pf
INJOUT NO Proper eating, tasting drinking tobaccourse								+	
			Ľ	Z IN OUT NIA NO		· · · · · · · · · · · · · · · · · · ·			P/Pf/C
		C				POTY		-	-
6 (NOUT NO Hands clean and properly washed	\$		2	3 (MICHIEL NIVA	Consumer advisory provided	for raw or		$\overline{}$	_
	_	P/Pf	Ľ	O INVA	undercooked foods				Pf
7 OUT NA NO No bare hand contact with RTE food or a pre	.]	P/Pf				pulations		-	
Adequate hands principle properly allow	ved	+	2	4 (NOUT N/A	Pasteurized foods used; prof	ibited foods		T	T _
8 NOUT Adequate handwashing sinks properly supplie	3C	Pf/C		74001100					P
									Annana
			2	5 IN OUT(NA	Food additives: approved & u	sed properly			P/Pf/C
10 IN OUT N/A)NO Food received at proper temperature			20	3 IN OUT	Toxic substances properly ide	ntified, store	d,		DIDNC
11(NOUT Food in good condition, safe & unadulterated									F/FI/C
12 IN OUT NO Required records available: shellstock tags,	-		-	<u> </u>	mormance with Approve	d Proceds	IFO8		
parasite destruction		P/Pf/C	27	7 IN OUT N/A	Compliance with variance, sp	ecialized			P/Pf
					Process, or PIACCP plan				
13 IN OUT NA Food separated & protected		P/C		Risk factors a	re improper practices or proce	durae idantii	find on th	-	
14 MOUT N/A Food-contact surfaces; cleaned & sanitized		P/Pf/C		Prevalent contr	ributing factors of foodborne ill	ness or injun	v Public I	Hoalth	
15 NOUT N/A Proper disposition of returned, previously		Р		interventions a	re control measures to preven	t foodborne i	liness or	iniurv	
T. derved, reconditioned, & unsare rood			(
Good retail practices are preventative m	Pacifica	to control the e	Prac	tices					
Mark "X" in box if numbered item is not in compliance Mark	"X" on a	no coniioi ine at	ar CC	or pathogens, chen	nicals, and physical objects in	o foods,			. 1
	cos	RV	T	O dilujoi N OO3	- corrected on-site during ins	pection R			
Safe Food and Water					Proper Heart Uses	willo.	[COS]	IK.	V
8 Pasteurized eggs used where required			41	In-use utensils	properly stored		7		
9 Water & Ice from approved source 0 Variance obtained for specialized processing methods	+			Utensils, equipm	ent & linens; properly stored, dri	ed, & handled	, 	-+	
		PF	_	Single-use/sing	lie-service articles: properly st	ored & used	11	_	P/C
			44	Gloves used pr	operly			\neg	
1 Proper cooling methods used: adequate equipment for temperature control		Pf/C			Uterialis, Equipment and	Vending			
2 Plant food properly cooked for hot holding	+		45	Food and non-f	ood contact surfaces cleanable	e,			D/DE/O
Approved thawing methods used	+			Properly design	ed, constructed, & used				
Approved thawing methods used Thermometers provided and accurate	+-+			Won food control	nstalled, maintained, & used: 1	test strips		\bot	Pf/C
Food Identification		1.70	7,	I Indii-100d contac					С
Food properly labeled: original container	CIS	Pf/C	48	Hot & cold water	rmysical racilitie	<u> </u>			
Prevention of Food Contamination	700	- "		Pitumbing install	ed proper bacificus designed		+		
Insects, rodents, & animals, not present	T	Pf/C		Severe & weet	e water properly disposed		+		
X Contamination prevented during food preparation, storage & display	1			Toilet facilities n	roperly constructed curellad	& cleaned	+		
Personal cleanliness	Pick Consultation								
Wiping cloths: properly used & stored	+			Physical facilities	s installed, maintained, & clear	h	+ +		
Washing fruits & vegetables	1	C	54	Adequate ventila	ation & lighting, designated are	as used	+ +		
Calch com rev				Co	1 1-0-	_	4		
erson in Charge (signature)					4.1				
T				Date: /	V/4/18 License Po	sted (Y)	N (circ	le one)	
LUMA KUNNAGA					,				
nspector (signature)				F-0	- (2)				
				rollow up: YE	S (10 (circle one) Follow	up Date:			



HEALTH DIVISION

432 Daniel Webster Highway Merrimack New Hampshire 03054

Green

603-420-1730 FOOD ESTABLISHMENT INSPECTION REPORT

Establishmen	t/License # 3 C / 19 / -3 A		N	lo. of R	Risk Factor/Intervention Violations DATE 10/0								
Establishmen	ttype: Starbucks coffee		No. o	f Repe	at Ri	isk F	actor/Interve	ention Violations		Time i			
Address: "i-	7 fremium outlets							Total violations		Time o	out: 1	21	30
Permit Holder	Starbuks culfee	D.	יערג	Risk	Cat	0.000		Capacity	Tolor	المصمما			
Inenestica Tu	Devisional Wooding				Call				Leiek	hone #	:		
Inspection Type	pe Provisional Routine		F	70			Complaint	☐ Other					
	ircle designated compliance status (IN, OUT, N/A	V for	anab it	gilled Sign		W P1.	BLE PRALIT		6 00	00			
	IN=in compliance OUT=not in complian	oce N	IO=not	observe	d M//	å=not	annlicable CO	Mark "X" in appropriate bo	violation	o and/or	ĸ		
Compliance state			SR	V	1 1		pliance status	s-corrected on-site K-repeat	VIOIBLIOI		cos	Ŕ	l v
	Supervision	,,,,,	-		1			neally Hazardous Food	Separati City			- 1	
- CS	Person in charge present, demonstrates	T	T-	T	1 1	16 II	OK AW TUO	Proper cooking time & temps	erafure		- C-		P/Pf/C
100 OUT	knowledge and performs duties			Pf		17 II	OUT ANA TUO I	Proper reheating procedures		-		-	P
	Employee Health				1 1	18 IN	ON AW TUO P	Proper cooling time & tempe	ratures			\neg	P
2(I) OUT	Management, all employees knowledge,	1		T 0.04	1 h	19 IN	OUT N/A NO	Proper hot holding temperatu	ıres			\neg	P
-	responsibilities and reporting.			P/Pf		20 U	∮ OUT N/A	Proper cold holding temperal	tures				P
3 (IN) OUT	Proper use of restriction and exclusion			Р] [21 (IN	NOUT N/A NO	Proper date marking and dis	position				P/Pf
	Good Hyglenia Practices					22 16	ON (N) TUO	Time as a public health contr					P/Pf/C
4 (N) OUT NO	Proper eating, tasting, drinking, tobacco use			P/C	1 4	22 11	1001	procedures and records					F/FI/C
5 (N) OUT	No discharge from eyes, nose and mouth			С			T	Consumer Advis	epry				
\wedge	Preyanting contemplation by Finds					23 61	AN TUC	Consumer advisory provided	for raw	or			Pf
	Hands clean and properly washed			P/Pf		25 (1)	DOLLING.	undercooked foods					F1
7 NOUT N/A NO	No bare hand contact with RTE food or a pre-			P/Pf				Highly Suspendide Pa	pulatio	ns			
7 119007 1474 140	approved alternative procedure properly allower	_		FIFT	l F	24 (N	DUT N/A	Pasteurized foods used; proh	ibited fo	ods			P
8 N OUT	Adequate handwashing sinks properly supplied		İ	Pf/C		27 W	0001100	not offered					
00001	and accessible			_ ""			in the second	Chemical					
	Approved Source		***************************************			25 IN	OUT (VA)	Food additives: approved & u				F	P/Pf/C
9 UN OUT	Food obtained from approved source	ļ		P/Pf/C	· ·	26 (IN	Юп	Toxic substances properly ide	entified,	stored,	\neg	5	P/Pf/C
10 IN OUT N/A NO				P/Pf	L.			& used				ľ	77 170
11 (N)OUT	Food in good condition, safe, & unadulterated	-	_	P/Pf	╵			nformance with Approve					
12 IN OUT WANO	Required records available: shellstock tags,			P/Pf/C		27 IN	OUT (A)	Compliance with variance, sa	ecialize	d			P/Pf
	parasite destruction	_			L			Process, & HACCP plan					
13 (NOUT N/A	Protection from Contamination Food separated & protected	·	T	Dic		_	Diele feetees e		.d :-		- 44		
14 (N) OUT N/A	Food-contact surfaces: cleaned & sanitized	-		P/C P/Pf/C				re improper practices or proce					
	Proper disposition of returned, previously	-						ributing factors of foodborne ill re control measures to preven					
15 (IN)OUT N/A	Served, reconditioned, & unsafe food	ľ	l _ :	P		_	nifetaetigotia a	re control measures to preven	1000000	ILITE IIIII 69	a OF IT	<u>jur</u> y.	
			6	ood Ret	di Pr	ictic	às .					-	
	Good retail practices are preventative mea	sures	to co	ntrol the	additio	on of	pathogens, cher	nicals, and physical objects in	to foods				
Mark "X" in box	if numbered item is not in compliance Mark ".	X" on	approp	riate box	for C	OS a	nd/or R COS	= corrected on-site during ins	spection	R = re	peat v		on
		cos	R	V	<u> </u>						os	R	V
	Sele Food and Water				L.,			Proper Use of Uter	halfs				
28 Pasteurized e	ggs used where required			P		11		properly stored					С
	om approved source	_		P/Pf/C		12		nent & linens: properly stored, di				\rightarrow	Ċ
30 Variance obta	ined for specialized processing methods			PF		13		gle-service articles: properly st	tored & t	ised	-	-	P/C
Description 11	Food Temperature Control				4	14	Gloves used p						С
	methods used: adequate equipment for			Pf/C				Utensils, Equipment an		ing			
temperature c				Df	- 4	5 X		food contact surfaces cleanab	ie,			F	P/Pf/C
	perly cooked for hot holding wing methods used	_		Pf C	1/2	6		ned, constructed, & used	took shift	-	-	- 1	Pf/C
	s provided and accurate		\vdash	Pf/C		7		installed, maintained, & used: act surfaces clean	rest stri	DS .		-	C C
74 Themoneters	Ford Identification			FIIC	-		14011-1000 CONE	Physical Facilitie					-
55 Food properly	/ labeled: original container			Pf/C		8	Hot & cold water	er available adequate pressure					Pf ,
o record	Prevention of Food Contamination			1 1/0	\rightarrow	$\overline{}$		led, proper backflow devices	<u> </u>		+	-	/PfC
6 Insects, rodeni	ts, & animals not present			Pf/C	5			te water properly disposed		-	+		P/Pf/C
	prevented during food preparation, storage & display		\vdash	P/Pf/C	5	\rightarrow		properly constructed, supplied	. & clear	ned	+		Pf/C
8 Personal clean		_		Pf/C	5			se properly disposed, facilities			\vdash	\dashv	c
	properly used & stored			C	53			es installed, maintained, & clea			\top	P	P/Pf/C
				C	54			ation & lighting, designated as		d I	\neg		С
0 Washing fruits				-			Voedoare selle	ation of lighting, designated at	000 000	~			
0 Washing fruits							Adequate ventil	ation a lighting, designated at	000 000	<u> </u>			
0 Washing fruits	& vegetables						Adequate vent						
Washing fruits Person in Charg	& vegetables						Date:	0/4/18 License Po			(circle	one)
Washing fruits Person in Charg	& vegetables e (signature) MCWLLL PULL										(circle	e one)
Person in Charg	e (signature) MMM MMM Wagnala Alama						Date:	0/4/18 License Po	osted	(Ý) N	(circle	е оле)
Washing fruits Person in Charg	e (signature) MMM MMM Wagnala Alama							0/4/18 License Po	osted	(Ý) N	(circle	e one)



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT
HI-TH-FRM-005

EST. #	stablishment	name:	starbucks (OFFEE	Date:	
Item/Loc	ation	Temp				
		20	item/Location	remp.	Item/Location	Temp
1000r+ / N	etrigerator	38				
Eggs / Ref	Item/Location Temp. Item/Location Temp. Item/Location Digurt / Refrigerator 38 2005 / Refrigerator 37 ILEM milk / Refrigerator 4/0 ILEM milk / Reach-in-cooler 4/0 ILEM Sow / cold hold 38 OBSERVATIONS AND CORRECTIVE ACTIONS EM # OBSERVATIONS AND CORRECTIVE ACTIONS OBJECTION OF CORRECTIVE ACTIONS IN IN INCIDENT ACTION OF CORRECTIVE ACTIONS OBJECTION OF CORRECTIVE ACTIONS IN IN INCIDENT ACTION OF CORRECTIVE ACTIONS OBJECTION OF CORRECTIVE ACTIONS OBJECTION OF CORRECTIVE ACTIONS OBJECTION OF CORRECTIVE ACTIONS OBJECTION OF CORRECTIONS OBJECTION OF CORRECTION OF CORRECTIVE ACTIONS OBJECTION OF CORRECTION OF CORRECTIONS OBJECTION OF CORRECTION OF CORRECTIONS OBJECTION OF CORRECTION OF CORRECT					
MIK MIK / I	TEMPERATURE OBSERVATIONS Item/Location Temp. Item					
Milk / Reac	TEMPERATURE OBSERVATIONS Item/Location Temp. Item					
Turkey Box	cold hold	38				
	Unit					
						
	-					
14		OBS	ERVATIONS AND CORRECT	TVE ACTIONS		
					-	
45 4-	Item/Location Temp. Item/Loca	ff around	sink next to a	AFKER		
ma	Item/Location Temp. Item/Location Temp. Gurt / Refrigerator 38 OS / Refrigerator 37 Milk / Refrigerator 40 k / Reach-incoder 40 Ley Box / cold hold 38 Unit OBSERVATIONS AND CORRECTIVE ACTIONS m# S 4-402-12 - Caulking positing off around machines. 9 5-202-13 - Ice machine and 3 vat sink pips under 3 vat sink. Note: piscussed with me a gair gap on drain.		Office			
	TEMPERATURE OBSERVATIONS The Temp Item/Location Temp Item/Location Refrigerator 38 Refrigerator 37					
49 5-2	02 - 13 -	lce	machine and zva	+ sink insi	co not interes	- 1
und	milk/Refrigerator 137 milk/Refrigerator 1/0 k/Reach-in cooler 1/0 k/Reach-in cooler 1/0 k/Reach-in cooler 1/0 k/Reach-in cooler 1/0 k/Reach-in cooler 1/0 k/Reach-in cooler 1/0 k/Reach-in cooler 1/0 k/Reach-in cooler 1/0 k/Reach-in cooler 1/0 k/Refrigerator 1/0 k/Refrigerator 1/0 k/Refrigerator 1/0 k/Refrigerator 1/0 k/Refrigerator 1/0 k/Refrigerator 1/0 k/Refrigerator 1/0 k/Refrigerator 1/0 k/Refrigerator 1/0 k/Reach-in cooler 1/0 k/Reach-in cooler 1/0 k/Reach-in cooler 1/0 k/Reach-in cooler 1/0 Notes 1/0 Not	Note Discuss	مر منائد م	les that dir da	oped .	
Item/Location Temp. Item/Location Yogard / Refrigerator 38 Eggs / Refrigerator 37 MIK milk / Refrigerator 40 Milk / Reach-incoder 40 Turkey Rox / cold hold 38 Observations and corrective actions Item # US 4-402-12 - Caulking poeling off around sink next to compact the machines. 49 5-202-13 - Ice machine and 3 vat sink pipes not air gay under 3 vat sink. Nate! Discussed with manager about paging again gap on drain. Date 10 4	aroviding					
- a 9	TEMPERATURE OBSERVATIONS Ition Temp. Item/Location It					
					<u> </u>	
	TEMPERATURE OBSERVATIONS Refrigerator 38 Krigerator 37 Refrigerator 40 Local hold 38 Vanit Brown of the manager about program of the manager about program gap on drain. Temp. Item/Location Te					
			TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. By Item/Location Temp. Item/Location Temp. OBSERVATIONS AND CORRECTIVE ACTIONS Caulking passing off around sink next to coffee Item. Ice machine and 3 vat sink pipes nat air gapped with Mote: Discussed with manager about providing in drain. Date 10 4			
						 -
					I	
erson in charge: (s	ignature) M I	MALL	INII		10/1	t —
	11100-	da da	4 1 1/04/1	 		100
TOPOGLOI ZI VAN	Nucyo	19			Date O / 7	4/18



Thermometers provided and accurate

Food properly labeled: original container

Food Identification

HEALTH DIVISION

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

Xellow

Pf/C)

С

Establishment/License # 20/19[-3 c No. of Risk Factor/Intervention Violations DATE 10/4/18 Establishment type: Gdaba maxican No. of Repeat Risk Factor/Intervention Violations Time in: 12! 17 promum outlet Time out: 1!27 Total violations Permit Holder Qdoba Restaurant Corv Risk Category Capacity Telephone # Inspection Type ☐ Provisional Routine ☐ F/U ☐ Complaint ☐ Other The of mighting in About DATES PELL ু ে বা Circle designated compliance status (IN, OUT, N/A) for each item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance NO=not observed N/A=not applicable COS=corrected on-site R=repeat violation Compliance status COS R Compliance status COS R Supervision Potentially Pazardous Food Time/Temperature Person in charge present, demonstrates 1(IN) OUT 16 NOUT N/A NO Proper cooking time & temperature P/Pt/C knowledge and performs duties 17 IN OUT N/A NO Proper reheating procedures 18 OUT N/A NO Proper cooling time & temperatures Ď Management, all employees knowledge. 19 (NOUT N/A NO Proper hot holding temperatures 20 (NOUT N/A Proper cold holding temperatures 2 (N) OUT Ď P/Pf responsibilities and reporting. Proper cold holding temperatures 3/N OUT Proper use of restriction and exclusion Þ 21 (NOUT N/A NO | Proper date marking and disposition P/Pf Gred Hygienis Practices Time as a public health control: 4(IN)OUT 22 IN OUT WANO Proper eating, tasting, drinking, tobacco use P/Pf/C P/C procedures and records 5/N OUT No discharge from eyes, nose and mouth С Consumer Advisory Land Committee C Consumer advisory provided for raw or 23(IN)OUT N/A 6 (IN) OUT NO Hands clean and properly washed P/Pf Pf undercooked foods No bare hand contact with RTE food or a pre-7 (NOUT N/A NO Highly Susceptible Populations P/Pf approved alternative procedure properly allowed Pasteurized foods used; prohibited foods 24 IN OUT NA Adequate handwashing sinks properly supplied 8 (IN OUT not offered Pf/C and accessible Chemical Approved Squrps 25 IN OUT WA Food additives: approved & used properly 9 (IN)OUT Food obtained from approved source 10/IN)OUT N/A NO Food received at proper temperature P/Pf/C Food obtained from approved source P/Pf/C Toxic substances properly identified, stored, 26(IN OUT P/Pf/C P/Pf TUQ(MK11 Food in good condition, safe, & unadulterated P/Pf Conformance with Approved Procedures Required records available: shellstock tags, 12 IN OUT (VA)NO Compliance with variance, specialized P/Pf/C 27 IN OUT (N/A parasite destruction P/Pf Process, & HACCP plan Protection from Contemination 13 UN OUT N/A Food separated & protected P/C Risk factors are improper practices or procedures identified as the most 14 (N)OUT N/A Food-contact surfaces: cleaned & sanitized Prevalent contributing factors of foodborne illness or injury. Public Health P/Pf/C Proper disposition of returned, previously 15 IN OUT NIA interventions are control measures to prevent foodborne illness or injury. Served, reconditioned, & unsafe food next Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation COS R V COS R v Safe Pope and Weter Proper Use of Utensils Pasteurized eggs used where required 41 In-use utensils properly stored C C P/C Water & Ice from approved source P/Pf/C 42 V Utensils, equipment & linens: properly stored, dried, & handled Variance obtained for specialized processing methods PF 43 Single-use/single-service articles: properly stored & used Food Temperature Control Gloves used properly 44 C Proper cooling methods used: adequate equipment for Utensils, Equipment and Vending Pf/C temperature control Food and non-food contact surfaces cleanable. 45 Plant food properly cooked for hot holding Pf Properly designed, constructed, & used P/Pf Approved thawing methods used 46 Warewashing: installed, maintained, & used; test strips

Hot & cold water available adequate pressure 48 Pf Prevention of Poors Contemination Plumbing installed, proper backflow devices P.Prc Insects, rodents, & animals not present Pf/C 50 Sewage & waste water properly disposed P/Pf/C Contamination prevented during food preparation, storage & display P/Pf/C Toilet facilities properly constructed, supplied, & cleaned Pf/C 38 Personal cleanliness Pf/C 52 Garbage & refuse properly disposed, facilities maintained C Wiping cloths: properly used & stored 53 Physical facilities installed, maintained, & clean PIPIO Washing fruits & vegetables Adequate ventilation & lighting, designated areas used C Person in Charge (signature) Date: 0/4/18 License Posted (Y) N (circle one) <u>Lvan</u> Kwadala Inspector (signature) YES Follow up: NO (circle one) Follow up Date:

Pf/C

PI/C

Non-food contact surfaces clean

Physical Facilities



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. #3c	191-3Establishment	name:	O'daba MEX Can		Date:	<u> </u>
			TEMPERATURE OBSERVAT			
	em/Location	Temp.		Temp.	Item/Location	Temp
Best !	,	200	Row beet /walkin	38		
	1 / stove	168	Gracamole/walk-in	40		
	Hot hold Unit	135				*
Rice / H	lot hold unit	138			_	
lettuce	/ cold hold	40				
I	natoes / cold hold	38				
		OB	SERVATIONS AND CORRECTIV	EACTIO	X	
Item #						
42	4-901.11 - P	hs tio	and metal insert po	ans 1	al Stackal as bigh	منه دامناس
45	Shoone star	red o	above 3 val sink are		age and	T 2UGIAILI
45	11-501-12 -	CVA	ing board on lit -	<u>e dan</u>	laged.	
	1500505	~ <u>~U</u>	ring board on dish s	<u>ng IVIY</u>	10 ,80 scared. Not	5!
	discussed 1	With	manager about re	placir	ng cutting board	ь
	11-261-12-	Han	d sink in food prep	arca	not sealed proper	19 10
1 -	Wall Shelving	10	warewash rusted.			9
710	4-501.14 -	Pref	sink and 3 vats	inke	lirty with grease a	and
	food residue	•				
49	5-103-12	Klate	r pressure on hor	ndsink	located in chin	5
	section is lo	w.				
	6-201-13 - F	loar	in warewash static	N CIO	d Fall arch area	1/61.
	with arease	. Coi	ling above 3 vat si	^ \	a loca preparea	11/ +9
	Floor drain i	70 - 101	THIS GROVE 3 VOT SI	rik di	THOUTH DEDILE .	
	LOOF Brain 1	<u>Juger</u>	3 Val sink dirty	WITH	plack - like 50D5	tance
45	Sal		1			
- 10	yuda machina	<u>no</u>	2216 dirty with br	1119-D	p	
			1 1/	<u></u>		
	large: (signature)	un!	U/ant		Date	
nspector	van kwaga	19			Date 10/L	1110





432 Daniel Webster Highway Merrimack New Hampshire 03054 603-420-1730 FOOD ESTABLISHMENT INSPECTION REPORT K66

Establishment type: Jode Dycolosis No. of Repeat Risk Factor/Intervention Violations Time out 1 Address: SI Drulle Water P High Wood Time of Total violations Time out 1 Permit Holder E ver arream Hospital Risk Factor P High Wood Time of Total Violations Time out 1 Inspection Type Provisional Risk Mount of P High Wood Time of Total Violations Time out 1 Inspection Type Provisional Risk Mount of P High Wood Time of Total Violations Time out 1 Inspection Type Provisional Risk Mount of P High Wood Time of Total Violations Time out 1 Inspection Type Provisional Risk Mount of P High Wood Time of Risk Mount of P High Wood Time of Risk Mount of P High Wood Time of Risk Mount of P High Wood Time of Risk Mount of P High Wood Time of Risk Mount of P High Wood Time of	Total violations Total violations										1	. 1	-/
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432 Daniel Webster Highway
Merrimack New Hampshire 03054
603-420-1730 • Fax 603-424-0603

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

Est.#	Establishment	name:	Jads enragion.	· · · · · · · · · · · · · · · · · · ·	Date: 10/3/18	
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1.4	cocler	3-8	cut green paper / walker	31		
	Proptable	48	coole			
Pork fn'	ed Fice / plate	138	Cabbage / Walkin conte	31		
rick /	rice cooker	150	Fried chicken 168	168		
	dish showing	50				
meat /	marker table	50				
		OBS	SERVATIONS AND CORRECTIVE	E ACTIO		
Item #		· · · · · · ·			\$ \$4.2°	
	Person - in-	charg	je not demonstratin vashing).	g ki	nowledge on tempere	Huren,
4	prep tabe t	unsi	full of water with a litty door to kitched to	n. N	ote! a personal cup)
6	WITHOUT DOS	שמעמ	rved employee eng hands. Ent example lean in use utensil	3, tak	in different active	g, thes
	3-301.11 - box using to to eat foods	<u>are</u>	hands. Note: No x	outtine oare	chicken in to c	iogh io
	placed po	per	apertowel on hand	dsink	by restroom Cemple	yee J.
	arge: (signature) () \	9-51	By RUTCHAN		Date 102-	201
nspector					Date	T



HEALTH DIVISION

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

50-2/002

Establishment name: Jade Bragon Est. # HLTH-FRM-005 TEMPERATURE OBSERVATIONS Item/Location 10/3/18 Temp. Item/Location Temp. Item/Location Tei OBSERVATIONS AND CORRECTIVE ACTIONS Item # 13 3-304.11 - scoops, beat ers, spoons dirty and stored as clean container under wooden prop table. 501.114 - Chlorine concentration is at 200 ppm

Boz. 11 - Interior of pop (soda) nozzles dirty with 14 20 Duck , meat and pork held between 48-50 degrees Ediscarded meal only 21 3-501.17 - No date mark is provided on Food stored in walkin coolers, refrigerators and reach-in coalers. 35 3-602.11 - no food label on bulk continer by cooker in kitchen Observed five Flies throughout kitchen. 34 3-305.11 - Pork; beef and chicken in containers stored 37 directly on Apor in walk-in cooler. 38 Observed employee with soiled apron. Observed wiping do the stored wet on prep tables throughout Kitchen. Note: kliping cloths are required to be store in a sanitaring bucket with proper concentration. Person in charge: (signature) WING-STRI BUT CHAW Inspector Luan Date



HEALTH DIVISION

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

Lst. #5 V-2/00 Establi	shment name:	Jade Diggerin	005			
ltem/Location	T-	LEWITCHAI UPTE ORGED	VATIONA	Date: 10/3/	14	
	remp.	Item/Location				
			remp.	Item/Location	T	
Item #	UBSER	VATIONS AND CORRECT	VE ACTEONIC			
41 Tongs	tora 1					
1:0	loved on c	irly surfaces				
Ubserve	d test star	al comments of	9 COOK - 1	ine.		
Sloves		King of papsi	CUBS in	he -		
1.7			23 111	var circo.		
	17/21/201-					
46 2 ven 1	inal in i	DOIL CIRCA SCORE	d.			
5	mk dirtu	with areass				
CF Dish	machine d	id.	a g tood	residue inter		
47 Ice man	lauta -	with build	-110.	116.5	IGI	
	mile bla	te dittu mah	in 1 1 and			
Equipents	through	ONL VIII	mold like	a substance.		
arease h	101	cut kitchen di	ctu Food	residue.		
J. See M.	MOZUE		J	estave and he	NI	
					4.00	
	20.01					
	TENTUCIE D	of provided in	Charles			
SOITCLOSE	re provided	CN - C100-11	- Employee	restroom. W	ý	
3 Floor the	Wildelin in I	on employee	restroom.			
did	cod noo1	Kitchen dirta	Carrol			
SITY WITH	stains.		Conbie o	of coiling files		
Item/Location Temp. Item/Location To Item/Location To Item/Location Item						
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in charge: (signature)[4]	20 00 . 2 1	0.01				
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