



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Mr. 6's Pizza</u>	Date: <u>10/27/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>388 DW Highway</u>	Time in: <u>11:00</u>	Time out: <u>11:45</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Mr. 6's Pizza LLC</u>	Risk Category: <u>C</u>	Total Violations: <u>1</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other:	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status		COS	R
<b>Supervision</b>			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
<b>Employee Health</b>			
3	<u>IN</u> OUT		
Management/food employees & conditional employee: knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygiene Practices</b>			
6	IN OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
<b>Preventing Contamination by Hands</b>			
8	<u>IN</u> OUT NO		
Hands clean & properly washed			
9	<u>IN</u> OUT N/A NO		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
<b>Approved Source</b>			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	IN OUT N/A <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			
<p><b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			

  

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

  

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date:

Signature of Inspector: [Signature]

Date: 10/27-11/02/21

Date: 10/27/2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Dairy Queen</u>	Date: <u>10/20/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>80 premium outlets Blvd</u>	Time in: <u>1:00</u>	Time out: <u>1:50</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>David C. Dron</u>	Risk Category:		Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u>	Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge:

Signature of Inspector:

Date: 10/20/21

Date: 10/20/2021

Date: 10/20/2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>BAE MER 24</b>	Date: <b>10/22/21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>0</b>
Address: <b>130 DW Highway</b>	Time in: <b>10:00</b>	Time out: <b>1:00</b>	No. of Repeat Risk Factor/Intervention Violations: <b>0</b>
Owner/Permit Holder: <b>BAE SYSTEMS</b>	Risk Category:	Total Violations: <b>0</b>	
Email:	Phone:	Inspection Status: <b>Green</b> Yellow Red	
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation
Complaint Other			

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

### GOOD RETAIL PRACTICES

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <b>Y</b> <b>N</b>
Discussion with Person-in-Charge:	Follow-Up: <b>Y</b> <b>N</b>
Follow-Up Date:	
Signature of Person in Charge:	Date: <b>10/22/2021</b>
Signature of Inspector: <i>[Signature]</i>	Date: <b>10/22/2021</b>



Date: 10/22/2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>BAE MER 15</b>	Date: <b>10/22/21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>130 DW Highway</b>	Time in: <b>10:00</b>	Time out: <b>1:00</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder: <b>BAE Systems</b>	Risk Category:		Total Violations <b>0</b>
Email:	Phone:	Inspection Status: <b>Green</b>	Yellow Red
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation Complaint Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

#### Compliance Status

COS R

##### Supervision

- |   |            |  |  |  |
|---|------------|--|--|--|
| 1 | IN OUT     | Person in charge present, demonstrates knowledge and performs duties |  |  |
| 2 | IN OUT N/A | Certified Food Protection Manager                                    |  |  |

##### Employee Health

- |   |        |   |  |  |
|---|--------|---|--|--|
| 3 | IN OUT | Management/food employees & conditional employee; knowledge, responsibilities and reporting |  |  |
| 4 | IN OUT | Proper use of restriction and exclusion   |  |  |
| 5 | IN OUT | Procedures for responding to vomiting and diarrheal events                                  |  |  |

##### Good Hygiene Practices

- |   |        |    |  |  |  |
|---|--------|----|--|--|--|
| 6 | IN OUT | NO | Proper eating, tasting, drinking, or tobacco use |  |  |
| 7 | IN OUT | NO | No discharge from eyes, nose, mouth              |  |  |

##### Preventing Contamination by Hands

- |    |               |    |   |  |  |
|----|---------------|----|---|--|--|
| 8  | IN OUT        | NO | Hands clean & properly washed                             |  |  |
| 9  | IN OUT N/A NO |    | No bare hand contact with RTE food                        |  |  |
| 10 | IN OUT        |    | Adequate handwashing sinks properly supplied & accessible |  |  |

##### Approved Source

- |    |               |  |  |  |  |
|----|---------------|--|--|--|--|
| 11 | IN OUT        |  | Food obtained from an approved source                          |  |  |
| 12 | IN OUT N/A NO |  | Food received at proper temperature                            |  |  |
| 13 | IN OUT        |  | Food in good condition, safe & unadulterated                   |  |  |
| 14 | IN OUT N/A NO |  | Req. records available: shell stock tags, parasite destruction |  |  |

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

#### Compliance Status

COS R

##### Safe Food and Water

- |    |  |  |  |  |
|----|--|--|--|--|
| 30 |  | Pasteurized eggs used where required                 |  |  |
| 31 |  | Water & Ice from approved source                     |  |  |
| 32 |  | Variance obtained for specialized processing methods |  |  |

##### Food Temperature Control

- |    |  |   |  |  |
|----|--|---|--|--|
| 33 |  | Proper cooling methods used: adequate equipment for temp. control |  |  |
| 34 |  | Plant food properly cooked for hot holding                        |  |  |
| 35 |  | Approved thawing methods used                                     |  |  |
| 36 |  | Thermometers provided and accurate                                |  |  |

##### Food Identification

- |    |  |   |  |  |
|----|--|---|--|--|
| 37 |  | Food properly labeled: original container |  |  |
|----|--|---|--|--|

##### Prevention of Food Contamination

- |    |  |  |  |  |
|----|--|--|--|--|
| 38 |  | Insects, rodents, & animals not present                            |  |  |
| 39 |  | Contamination prevented during food preparation, storage & display |  |  |
| 40 |  | Personal cleanliness   |  |  |
| 41 |  | Wiping cloths: properly used & stored                              |  |  |
| 42 |  | Washing fruits & vegetables  |  |  |

#### Compliance Status

COS R

##### Protection from Contamination

- |    |               |  |  |  |
|----|---------------|--|--|--|
| 15 | IN OUT N/A NO | Food separated and protected   |  |  |
| 16 | IN OUT N/A    | Food-contact surfaces cleaned and sanitized                                    |  |  |
| 17 | IN OUT N/A NO | Proper disposition or returned, previously served, reconditioned & unsafe food |  |  |

##### Time / Temperature Control for Safety

- |    |               |   |  |  |
|----|---------------|---|--|--|
| 18 | IN OUT N/A NO | Proper cooking time and temperature                     |  |  |
| 19 | IN OUT N/A NO | Proper reheating procedures for hot holding             |  |  |
| 20 | IN OUT N/A NO | Proper cooling time and temperatures                    |  |  |
| 21 | IN OUT N/A NO | Proper hot holding temperatures                         |  |  |
| 22 | IN OUT N/A NO | Proper cold holding temperatures                        |  |  |
| 23 | IN OUT N/A NO | Proper date marking and disposition                     |  |  |
| 24 | IN OUT N/A NO | Time as a Public Health Control: procedures and records |  |  |

##### Consumer Advisory

- |    |            |  |  |  |
|----|------------|--|--|--|
| 25 | IN OUT N/A | Consumer advisory provided for raw/undercooked foods |  |  |
|----|------------|--|--|--|

##### Highly Susceptible Populations

- |    |            |  |  |  |
|----|------------|--|--|--|
| 26 | IN OUT N/A | Pasteurized foods used; prohibited foods not offered |  |  |
|----|------------|--|--|--|

##### Food / Color Additives and Toxic Substances

- |    |            |   |  |  |
|----|------------|---|--|--|
| 27 | IN OUT N/A | Food additives: approved and properly used            |  |  |
| 28 | IN OUT N/A | Toxic substances properly identified, stored and used |  |  |

##### Conformance with Approved Procedures

- |    |            |  |  |  |
|----|------------|--|--|--|
| 29 | IN OUT N/A | Compliance with variance/specialized process/HACCP |  |  |
|----|------------|--|--|--|

#### Compliance Status

COS R

##### Proper Use of Utensils

- |    |  |   |  |  |
|----|--|---|--|--|
| 43 |  | In-use utensils properly stored                                 |  |  |
| 44 |  | Utensils, equipment & linens: properly stored, dried, & handled |  |  |
| 45 |  | Single-use/single-service articles: properly stored & used      |  |  |
| 46 |  | Gloves used properly  |  |  |

##### Utensils, Equipment and Vending

- |    |  |   |  |  |
|----|--|---|--|--|
| 47 |  | Food and non-food contact surfaces cleanable,           |  |  |
| 48 |  | Properly designed, constructed, & used                  |  |  |
| 49 |  | Warewashing: installed, maintained, & used: test strips |  |  |

##### Physical Facilities

- |    |  |   |  |  |
|----|--|---|--|--|
| 50 |  | Hot & cold water available adequate pressure                |  |  |
| 51 |  | Plumbing installed, proper backflow devices                 |  |  |
| 52 |  | Sewage & waste water properly disposed                      |  |  |
| 53 |  | Toilet facilities properly constructed, supplied, & cleaned |  |  |
| 54 |  | Garbage & refuse properly disposed, facilities maintained   |  |  |
| 55 |  | Physical facilities installed, maintained, & clean          |  |  |
| 56 |  | Adequate ventilation & lighting, designated areas used      |  |  |

Type of Operation:

Discussion with Person-in-Charge:

License Posted: **Y** **N**

Follow-Up: **Y** **N**

Follow-Up Date:

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: **10/22/2021**







# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Fidelity</u>	Date: <u>10/21/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>2 Spartan Way</u>	Time in: <u>10:00</u>	Time out: <u>10:50</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Fidelity</u>	Risk Category:	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint Other			

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted:

Follow-Up:

Follow-Up Date:

Signature of Person in Charge:

Signature of Inspector:

Date: 10/21/21

Date: 10/21/2021

Date: 10/21/2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Fidelity</u>	Date: <u>10/21/21</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>2 Central way</u>	Time in: <u>10:30</u> Time out: <u>1:15</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Fidelity</u>	Risk Category:	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
	Illness Investigation	Complaint
		Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>10/21/2021</u>
	Date: <u>10/21/2021</u>





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Pizzico</b>	Date: <b>01/19/21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>1</b>
Address: <b>7 Continental Blvd</b>	Time in: <b>12:00</b>	Time out: <b>00:00</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder: <b>Pizzico of Merrimack LLC</b>	Risk Category: <b>B</b>	Total Violations <b>1</b>	
Email:	Phone: <b>(603) 424-1000</b>	Inspection Status: <b>Green</b> Yellow Red	
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status		COS	R
<b>Supervision</b>			
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Certified Food Protection Manager			
<b>Employee Health</b>			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Proper use of restriction and exclusion			
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygiene Practices</b>			
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO		
Proper eating, tasting, drinking, or tobacco use			
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO		
No discharge from eyes, nose, mouth			
<b>Preventing Contamination by Hands</b>			
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO		
Hands clean & properly washed			
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
No bare hand contact with RTE food			
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Adequate handwashing sinks properly supplied & accessible			
<b>Approved Source</b>			
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Food obtained from an approved source			
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO		
Food received at proper temperature			
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Food in good condition, safe & unadulterated			
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO		
Req. records available: shell stock tags, parasite destruction			
<p><b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <input checked="" type="radio"/> Y <input type="radio"/> N
Discussion with Person-in-Charge:	Follow-Up: <input type="radio"/> Y <input checked="" type="radio"/> N
Signature of Person in Charge: <i>Evan Richmond</i>	Follow-Up Date:
Signature of Inspector: <i>[Signature]</i>	Date: <b>01/19/2021</b>







# MERRIMACK FIRE DEPARTMENT

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



6E-21007

## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Hot Rize Bagel Cafe</u>	Date: <u>9/18/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>634 DW Highway</u>	Time in: <u>11:00</u>	Time out: <u>12:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Armada Enterprises LLC</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: Sophia

Date: 10/18/21

Signature of Inspector: [Signature]

Date: 10/18/2021

Date: 10/18/2021



# MERRIMACK FIRE DEPARTMENT

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



30/191-3  
Unit 4

## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Starbucks # 181974</u>	Date: <u>10/14/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>17 premium outlet Blvd</u>	Time in: <u>1:50</u>	Time out: <u>2:15</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Starbucks corporation</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date:

Signature of Inspector: [Signature]

Date: 10/14/2021







# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Merrimack High School</b>	Date: <b>10/13/21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>0</b>
Address: <b>30 McElwain Street</b>	Time in: <b>9:00</b>	Time out: <b>12:00</b>	No. of Repeat Risk Factor/Intervention Violations: <b>0</b>
Owner/Permit Holder: <b>MERRIMACK SAU</b>	Risk Category:		Total Violations: <b>0</b>
Email:	Phone:	Inspection Status: <b>Green</b>	Yellow Red

Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status		COS	R
<b>Supervision</b>			
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Person in charge present, demonstrates knowledge and performs duties	
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Certified Food Protection Manager	
<b>Employee Health</b>			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Management of food employees & conditional employee; knowledge, responsibilities and reporting	
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper use of restriction and exclusion	
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Procedures for responding to vomiting and diarrheal events	
<b>Good Hygiene Practices</b>			
6	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO	Proper eating, tasting, drinking, or tobacco use	
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO	No discharge from eyes, nose, mouth	
<b>Preventing Contamination by Hands</b>			
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO	Hands clean & properly washed	
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	No bare hand contact with RTE food	
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Adequate handwashing sinks properly supplied & accessible	
<b>Approved Source</b>			
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food obtained from an approved source	
12	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Food received at proper temperature	
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food in good condition, safe & unadulterated	
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Req. records available: shell stock tags, parasite destruction	
<b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <b>Y</b> <b>N</b>
Discussion with Person-in-Charge:	Follow-Up: <b>Y</b> <b>N</b>
Signature of Person in Charge: <i>[Signature]</i>	Follow-Up Date:
Signature of Inspector: <i>[Signature]</i>	Date: <b>10/13/21</b>
	Date: <b>10/13/2021</b>





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>JHU</b>	Date: <b>10/13/21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>26 Bahasick Lane Road</b>	Time in: <b>9:00</b>	Time out: <b>12:00</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder: <b>Merrimack Saw</b>	Risk Category: <b>0</b>	Total Violations <b>0</b>	
Email:	Phone:	Inspection Status: <b>Green</b> Yellow Red	
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: **Y** **N**

Follow-Up: **Y** **N**

Follow-Up Date:

Signature of Person in Charge: *[Signature]*

Date: **10/13/21**

Signature of Inspector: *[Signature]*

Date: **10/13/2021**

Date: 01/13/2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Merrimack Middle School</b>	Date: <b>10/13/21</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>0</b>
Address: <b>81 Madeline Bennett Street</b>	Time in: <b>1:00</b>	Time out: <b>2:00</b>	No. of Repeat Risk Factor/Intervention Violations: <b>0</b>
Owner/Permit Holder: <b>Merrimack SAU</b>	Risk Category: <b>0</b>	Total Violations: <b>0</b>	
Email:	Phone:	Inspection Status: <b>Green</b> Yellow Red	
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other:	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status		COS	R
<b>Supervision</b>			
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Certified Food Protection Manager			
<b>Employee Health</b>			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Proper use of restriction and exclusion			
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygiene Practices</b>			
6	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO		
Proper eating, tasting, drinking, or tobacco use			
7	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO		
No discharge from eyes, nose, mouth			
<b>Preventing Contamination by Hands</b>			
8	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO		
Hands clean & properly washed			
9	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
No bare hand contact with RTE food			
10	<input type="radio"/> IN <input type="radio"/> OUT		
Adequate handwashing sinks properly supplied & accessible			
<b>Approved Source</b>			
11	<input type="radio"/> IN <input type="radio"/> OUT		
Food obtained from an approved source			
12	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
Food received at proper temperature			
13	<input type="radio"/> IN <input type="radio"/> OUT		
Food in good condition, safe & unadulterated			
14	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
Req. records available: shell stock tags, parasite destruction			
<p><b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</p>			

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <b>Y</b> <b>N</b>
Discussion with Person-in-Charge:	Follow-Up: <b>Y</b> <b>N</b>
	Follow-Up Date:
Signature of Person in Charge: <i>[Signature]</i>	Date: <b>10/13/21</b>
Signature of Inspector: <i>[Signature]</i>	Date: <b>10/13/2021</b>



Date: 10/13/2021



## MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>JH Elementary</b>	Date: <b>10/13/2</b>	Page 1 of <b>1</b>	No. of Risk Factor/Intervention Violations: <b>0</b>
Address: <b>7 School Street</b>	Time in: <b>9:00</b>	Time out: <b>12:00</b>	No. of Repeat Risk Factor/Intervention Violations: <b>0</b>
Owner/Permit Holder: <b>MERRIMACK SAV</b>	Risk Category: <b>0</b>	Total Violations: <b>0</b>	
Email:	Phone:	Inspection Status: <b>Green</b> Yellow Red	
Inspection Type: <b>Routine</b>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

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

## GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <b>Y</b> <b>N</b>
Discussion with Person-in-Charge:	Follow-Up: <b>Y</b> <b>N</b>
Signature of Person in Charge: <i>[Signature]</i>	Follow-Up Date:
Signature of Inspector: <i>[Signature]</i>	Date: <b>10/13/21</b>
	Date: <b>10/13/2021</b>

Date: 16-13-2021



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Reeds Ferry Elementary</u>	Date: <u>10/17/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>15 Lyons Road</u>	Time in: <u>9:20</u>	Time out: <u>12:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Merrimack SAU</u>	Risk Category: <u>0</u>	Total Violations: <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date: 10/13/21

Signature of Inspector: [Signature]

Date: 10/13/2021

Date: 15/13/2021





# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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



### FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Morrison's Ferry Elementary</u>	Date: <u>10/13/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>184 Camp Sargent Road</u>	Time in: <u>9:00</u>	Time out: <u>12:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Merrimack</u>	Risk Category: <u>0</u>	Total Violations: <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

#### Compliance Status

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

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

#### Compliance Status

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

#### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

#### Compliance Status

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

#### Compliance Status

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date: 10/13/21

Signature of Inspector: [Signature]

Date: 10/13/2021





# MERRIMACK FIRE DEPARTMENT

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



50-4 1054

## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Dominos</u>	Date: <u>11/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>456 DW Highway</u>	Time in: <u>11:30</u>	Time out: <u>12:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>TBD PIZZA, inc.</u>	Risk Category: <u>C</u>	Total Violations: <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date:

Signature of Inspector: [Signature]

Date: 10/12/2021





# MERRIMACK FIRE DEPARTMENT

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



5D-3/045A

## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Adult community center</u>	Date: <u>6/8/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>4 church street</u>	Time in: <u>1:00</u>	Time out: <u>4:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>John O'Leary Adult com. center</u>	Risk Category: <u>6</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

#### Compliance Status

COS R

##### Supervision

- |   |            |  |  |  |
|---|------------|--|--|--|
| 1 | IN OUT     | Person in charge present, demonstrates knowledge and performs duties |  |  |
| 2 | IN OUT N/A | Certified Food Protection Manager                                    |  |  |

##### Employee Health

- |   |        |   |  |  |
|---|--------|---|--|--|
| 3 | IN OUT | Management/food employees & conditional employee; knowledge, responsibilities and reporting |  |  |
| 4 | IN OUT | Proper use of restriction and exclusion   |  |  |
| 5 | IN OUT | Procedures for responding to vomiting and diarrheal events                                  |  |  |

##### Good Hygiene Practices

- |   |        |    |  |  |  |
|---|--------|----|--|--|--|
| 6 | IN OUT | NO | Proper eating, tasting, drinking, or tobacco use |  |  |
| 7 | IN OUT | NO | No discharge from eyes, nose, mouth              |  |  |

##### Preventing Contamination by Hands

- |    |            |    |   |  |  |
|----|------------|----|---|--|--|
| 8  | IN OUT     | NO | Hands clean & properly washed                             |  |  |
| 9  | IN OUT N/A | NO | No bare hand contact with RTE food                        |  |  |
| 10 | IN OUT     |    | Adequate handwashing sinks properly supplied & accessible |  |  |

##### Approved Source

- |    |            |    |  |  |  |
|----|------------|----|--|--|--|
| 11 | IN OUT     |    | Food obtained from an approved source                          |  |  |
| 12 | IN OUT N/A | NO | Food received at proper temperature                            |  |  |
| 13 | IN OUT     |    | Food in good condition, safe & unadulterated                   |  |  |
| 14 | IN OUT N/A | NO | Req. records available: shelf stock tags, parasite destruction |  |  |

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

#### Compliance Status

COS R

##### Safe Food and Water

- |    |  |  |  |  |
|----|--|--|--|--|
| 30 |  | Pasteurized eggs used where required                 |  |  |
| 31 |  | Water & Ice from approved source                     |  |  |
| 32 |  | Variance obtained for specialized processing methods |  |  |

##### Food Temperature Control

- |    |  |   |  |  |
|----|--|---|--|--|
| 33 |  | Proper cooling methods used: adequate equipment for temp. control |  |  |
| 34 |  | Plant food properly cooked for hot holding                        |  |  |
| 35 |  | Approved thawing methods used                                     |  |  |
| 36 |  | Thermometers provided and accurate                                |  |  |

##### Food Identification

- |    |  |   |  |  |
|----|--|---|--|--|
| 37 |  | Food properly labeled: original container |  |  |
|----|--|---|--|--|

##### Prevention of Food Contamination

- |    |  |  |  |  |
|----|--|--|--|--|
| 38 |  | Insects, rodents, & animals not present                            |  |  |
| 39 |  | Contamination prevented during food preparation, storage & display |  |  |
| 40 |  | Personal cleanliness   |  |  |
| 41 |  | Wiping cloths: properly used & stored                              |  |  |
| 42 |  | Washing fruits & vegetables  |  |  |

#### Compliance Status

COS R

##### Protection from Contamination

- |    |               |  |  |  |
|----|---------------|--|--|--|
| 15 | IN OUT N/A NO | Food separated and protected   |  |  |
| 16 | IN OUT N/A    | Food-contact surfaces cleaned and sanitized                                    |  |  |
| 17 | IN OUT N/A NO | Proper disposition or returned, previously served, reconditioned & unsafe food |  |  |

##### Time / Temperature Control for Safety

- |    |               |   |  |  |
|----|---------------|---|--|--|
| 18 | IN OUT N/A NO | Proper cooking time and temperature                     |  |  |
| 19 | IN OUT N/A NO | Proper reheating procedures for hot holding             |  |  |
| 20 | IN OUT N/A NO | Proper cooling time and temperatures                    |  |  |
| 21 | IN OUT N/A NO | Proper hot holding temperatures                         |  |  |
| 22 | IN OUT N/A NO | Proper cold holding temperatures                        |  |  |
| 23 | IN OUT N/A NO | Proper date marking and disposition                     |  |  |
| 24 | IN OUT N/A NO | Time as a Public Health Control: procedures and records |  |  |

##### Consumer Advisory

- |    |            |  |  |  |
|----|------------|--|--|--|
| 25 | IN OUT N/A | Consumer advisory provided for raw/undercooked foods |  |  |
|----|------------|--|--|--|

##### Highly Susceptible Populations

- |    |            |  |  |  |
|----|------------|--|--|--|
| 26 | IN OUT N/A | Pasteurized foods used; prohibited foods not offered |  |  |
|----|------------|--|--|--|

##### Food / Color Additives and Toxic Substances

- |    |            |   |  |  |
|----|------------|---|--|--|
| 27 | IN OUT N/A | Food additives: approved and properly used            |  |  |
| 28 | IN OUT N/A | Toxic substances properly identified, stored and used |  |  |

##### Conformance with Approved Procedures

- |    |            |  |  |  |
|----|------------|--|--|--|
| 29 | IN OUT N/A | Compliance with variance/specialized process/HACCP |  |  |
|----|------------|--|--|--|

#### Compliance Status

COS R

##### Proper Use of Utensils

- |    |  |   |  |  |
|----|--|---|--|--|
| 43 |  | In-use utensils properly stored                                 |  |  |
| 44 |  | Utensils, equipment & linens: properly stored, dried, & handled |  |  |
| 45 |  | Single-use/single-service articles: properly stored & used      |  |  |
| 46 |  | Gloves used properly  |  |  |

##### Utensils, Equipment and Vending

- |    |  |   |  |  |
|----|--|---|--|--|
| 47 |  | Food and non-food contact surfaces cleanable,           |  |  |
| 48 |  | Properly designed, constructed, & used                  |  |  |
| 49 |  | Warewashing: installed, maintained, & used: test strips |  |  |

##### Physical Facilities

- |    |  |   |  |  |
|----|--|---|--|--|
| 50 |  | Hot & cold water available adequate pressure                |  |  |
| 51 |  | Plumbing installed, proper backflow devices                 |  |  |
| 52 |  | Sewage & waste water properly disposed                      |  |  |
| 53 |  | Toilet facilities properly constructed, supplied, & cleaned |  |  |
| 54 |  | Garbage & refuse properly disposed, facilities maintained   |  |  |
| 55 |  | Physical facilities installed, maintained, & clean          |  |  |
| 56 |  | Adequate ventilation & lighting, designated areas used      |  |  |

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Date: 10/8/2021

Date: 10/8/2021

Signature of Person in Charge: Patricia Rocca

Signature of Inspector: [Signature]





**MERRIMACK FIRE DEPARTMENT**

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

**FOOD ESTABLISHMENT INSPECTION REPORT**

Establishment: Adult community center

Date: 10/8/21

Page 2 of 2

Address: 4 church street

Compliance Achieved: 10/8/2021

### TEMPERATURE OBSERVATIONS

[illegible]

## OBSERVATIONS AND/OR CORRECTIVE ACTIONS

[illegible]

no violations observed during time of inspection.

Signature of Person in Charge:

Signature of Inspector:

Date:

Date: 10/8/2021



# MERRIMACK FIRE DEPARTMENT

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



3D/003-2  
E & F

## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Sweet Ginger</u>	Date: <u>10/5/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>1</u>
Address: <u>6 Dobson way E &amp; F</u>	Time in: <u>11:00</u>	Time out: <u>12:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Kodai LLC</u>	Risk Category: <u>C</u>	Total Violations: <u>1</u>	
Email: <u>tpatchnara@gmail.com</u>	Phone: <u>(603) 424-8054</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

Compliance Status		COS	R
<b>Supervision</b>			
1	IN OUT		
2	IN OUT N/A		
<b>Employee Health</b>			
3	IN OUT		
4	IN OUT		
5	IN OUT		
<b>Good Hygiene Practices</b>			
6	IN OUT NO		
7	IN OUT NO		
<b>Preventing Contamination by Hands</b>			
8	IN OUT NO		
9	IN OUT N/A NO		
10	IN OUT		
<b>Approved Source</b>			
11	IN OUT		
12	IN OUT N/A NO		
13	IN OUT		
14	IN OUT N/A NO		
<b>Protection from Contamination</b>			
15	IN OUT N/A NO		
16	IN OUT N/A		
17	IN OUT N/A NO		
<b>Time / Temperature Control for Safety</b>			
18	IN OUT N/A NO		
19	IN OUT N/A NO		
20	IN OUT N/A NO		
21	IN OUT N/A NO		
22	IN OUT N/A NO		
23	IN OUT N/A NO		
24	IN OUT N/A NO		
<b>Consumer Advisory</b>			
25	IN OUT N/A		
<b>Highly Susceptible Populations</b>			
26	IN OUT N/A		
<b>Food / Color Additives and Toxic Substances</b>			
27	IN OUT N/A		
28	IN OUT N/A		
<b>Conformance with Approved Procedures</b>			
19	IN OUT N/A		

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge: <u>P&amp;A</u>	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge:	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>10-5-2021</u>
	Date: <u>10-5-2021</u>

Date: 10-6-2021



# MERRIMACK FIRE DEPARTMENT

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



60-11096  
unit 3C

## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Village Eatery</u>	Date: <u>10/4/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>588 DW Highway</u>	Time in: <u>1:00</u>	Time out: <u>12:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>The Village Eatery LLC</u>	Risk Category: <u>C</u>	Total Violations: <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
	Complaint	Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

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

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

### GOOD RETAIL PRACTICES

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40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge:

Date: 10-4-2021

Signature of Inspector:

Date: 10-4-2021

Date: 10-4-2021