

HEALTH DIVISION

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



Date: 10/27-12021

FOOD ESTABLISHMENT INSPECTION REPORT Establishment: Hr. 64 Disse. Date 1214 (7) Page 1 of 2 No. of Risk Factor/Intervention Violations Address: 380 DW HTMWay Time in € Time oul1:45 No. of Repeat Risk Factor/Intervention Violations 2 Owner/Permit Holder: Pizza LLC Risk Category: Total Violations Email: Phone: Inspection Status: (Green) Yellow Red Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R IN = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation Compliance Status COS R Compliance Status COS R Supervision Protection from Contamination Person in charge present, demonstrates knowledge and IN OUT performs duties ON AVA TUO Food separated and protected IN DUT N/A Certified Food Protection Manager 16 IN OUT N/A Food-contact surfaces cleaned and sanitized **Employee Health** Proper disposition or returned, previously served, 17 IN OUT WAND reconditioned & unsafe food Management/food employees & conditional employee; knowledge, responsibilities and reporting TUOUT Time / Temperature Control for Safety II) OUT Proper use of restriction and exclusion IN OUT N/A NO 18 Proper cooking time and temperature IN OUT Procedures for responding to vomiting and diarrheal events 19 IN OUT N/A TO Proper reheating procedures for hot holding Good Hygiene Practices 20 IN OUT N/A NO Proper cooling time and temperatures IN OUT ์เทด Proper eating, tasting, drinking, or tobacco use 21 IN OUT N/ANO Proper hot holding temperatures IN OUT No discharge from eyes, nose, mouth 22 IN OUT N/A NO Proper cold holding temperatures Preventing Contamination by Hands 23 IN OUT N/A NO Proper date marking and disposition JIJ)OUT 8 NO Hands clean & properly washed 24 IN OUT NAMO Time as a Public Health Control: procedures and records ID OUT N/A NO No bare hand contact with RTE food Consumer Advisory 10 INOUT Adequate handwashing sinks properly supplied & accessible AN TUCKIL 25 Consumer advisory provided for raw/undercooked foods Approved Source Highly Susceptible Populations 11 TUO(NI) Food obtained from an approved source 26 IN OUT N/A Pasteurized foods used; prohibited foods not offered 12 IN OUT N/A(NO) Food received at proper temperature Food / Color Additives and Toxic Substances 13 IN OUT Food in good condition, safe & unadulterated 27 IN OUT NA Food additives; approved and properly used 14 IN OUT N/A NO Req. records available: shell stock tags, parasite destruction 28 IN OUT N/A Toxic substances properly identified, stored and used Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Conformance with Approved Procedures 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 Compliance Status COS R Safe Food and Water Proper Use of Utensils 30 Pasteurized eggs used where required 43 In-use utensils properly stored 31 Water & Ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled 32 Variance obtained for specialized processing methods 45 Single-use/single-service articles: property stored & used Food Temperature Control 46 Gloves used properly 33 Proper cooling methods used: adequate equipment for temp, control Utensils, Equipment and Vending 34 Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable, 35 Approved thawing methods used 48 Properly designed, constructed, & used 36 Thermometers provided and accurate 49 Warewashing: installed, maintained, & used: test strips Food Identification Physical Facilities 37 Food properly labeled: original container 50 Hot & cold water available adequate pressure Prevention of Food Contamination 51 Plumbing installed, proper backflow devices 38 Insects, rodents, & animals not present 52 Sewage & waste water properly disposed 39 Contamination prevented during food preparation, storage & display 53 Toilet facilities property constructed, supplied, & cleaned 40 Personal deanliness 54 Garbage & refuse properly disposed, facilities maintained 41 Wiping cloths: property used & stored 0 55 Physical facilities installed, maintained, & clean 42 Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used Type of Operation: License Posted: N Discussion with Person-in-Charge: Follow-Up: Follow-Up Date: Signature of Person in Charge: Date: Signature of Inspector:



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



Estai	olishmer	t pur. 6 é	Pizza					Date: Lo/	2912021	Page	2. of _
Addr	ess: 35	18 pw 14	14husa	4				Compliance		1 age	Or
		Item / Location			TEMPER.	ATURE OBSERVA	TIONS		TO HOVEL,		
1.01				Temp.	It	em / Location	Te	mp.	· Item / Location	0	Т
Cat	to me	40 / [n-11	N.O.	40.							
				0.7							
v .	Item	0		U1	SERVATIONS A	ND/OR CORRECT					
_ \	lumber	Section of Code				Description of	Violation				Dated Corre
			Kitchen:	: \							or COS
4 5	5	6-501-17 -	Floor	Luncal	11 - 10	15-1	4.	-	tn deloris. (
					BELOW	alsh ma	Chipe s	كتاحط نهز	tn deloris. (TOWN!	
-										- 1	
_											
										_	
+											
-											
-											
+	-										
-											
							<u> </u>				
_	_										
-											-
+											
-											
					1					-	
		-		7	11					_	
nature	of Pere	on in Charge:									
	of Inspe		'	//					Date:		
ariatule	oi inspe	CIOI.	2/						Date: ID/2	17170	17.1



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



Establishment: Dairy Queen	N. T. I. I.				Page 1 of 2		
Address: 80 premium outlets Blud			_			The state of the s	
Owner/Permit Holder: David C. Dron.		Dist	s urifi	1-00	I Time out 11: 52	No. of Repeat Risk Factor/Intervention Violation	ns Ø
Email:				egory	-	Total Violatio	ns Ø
Inspection Type: Routine Re-inspection Pre		Phor	ne;			Inspection Status: Green Yellow Red	
The map ection	operation			Illne	ss investigation	Complaint Other	
FOODBORNE ILLNESS Circle designated compliance status (IN, OU	KISK FA	CTOR	SAN	ID PU			
IN = in compliance OUT= not in compliance N	1, N/A, NO	D) for e	each	item	Mark "X"	in appropriate box for COS and/or R	
IN = in compliance OUT= not in compliance N	U ≈ not ot	oserve	d N//	A = no	t applicable COS =	corrected on-site R = repeat violation	
Compliance Status Supervision	COS	S R		Com	pliance Status	Ic.	OS R
1 Person in charge present, demonstrates knowledge and			4	-		Protection from Contamination	- 1
performs duties 2 TNOUT N/A Certified Food Protection Manager				15	IN OUT N/A NO	Food separated and protected	
Solitified Food Fiblection Mariager			-	16	IN OUT N/A	Food-contact surfaces cleaned and sanitized	_
Employee Health Management/food employees & conditional employee;				17	IN OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
knowledge, responsibilities and reporting						Time / Temperature Control for Safety	
4 (IN OUT Proper use of restriction and exclusion 5 (IN OUT Propertures for recognition to use it is				18	IN OUT N/A/NO	Proper cooking time and temperature	
Tocedards for responding to vomitting and diarrheal ever	ıts			19	IN OUT N/A (10)	Proper reheating procedures for hot holding	
6 IN OUT NO Proper eating, tasting, drinking, or tobacco use				20	IN OUT N/A NO	Proper cooling time and temperatures	_
7 IN OUT NO No discharge from eyes, nose, mouth		+-	-	21	IN OUT N/A(NO)	Proper hot holding temperatures	
Preventing Contamination by Hands			-	22	IN OUT N/A NO	Proper cold holding temperatures	
8 INJUT NO Hands clean & properly washed		Т	1	23	IN OUT N/A NO	Proper date marking and disposition	
9 ANOUT N/A NO No bare hand contact with RTE food	_	+	1 1	- 24	IN OUT N/A NO	Time as a Public Health Control: procedures and records	
10 INOUT Adequate handwashing sinks property supplied & accessil	ole		1 1	25	IN DUT N/A	Consumer Advisory	
Approved Source			1		THE POST NAME OF	Consumer advisory provided for raw/undercooked foods Highly Susceptible Populations	
11 (INOUT Food obtained from an approved source 12 IN OUT NANO Food received at proper temperature				26	IN DUT N/A	Pasteurized foods used; prohibited foods not offered	
Toda todated at proper temperature		<u> </u>			Food	1 / Color Additives and Toxic Substances	
Food in good condition, safe & unadulterated 14 IN OUT N/ NO Req. records available: shell stock tags, parasite destruction		-	1	27	IN OUT WA	Food additives: approved and properly used	7
The state of the s			-	28		Toxic substances property identified, stored and used	
Risk factors are improper practices or procedures identified as the Prevalent contributing factors of foodborne illness or injury. Public Interventions are control measures to prevent foodborne illness or	most Health		-			nformance with Approved Procedures	
or the discontinuity of the series of the se			Ш	19		Compliance with variance/specialized process/HACCP	
Good retail practices are preventative many	GOOD R	ETAL	LPR	RACTI	CES		
Good retail practices are preventative measu Mark "X" in box if numbered item is not in compliance Mark "X" on	appropriat	te box	for C	OS an	hogens, chemicals, an	nd physical objects into foods.	
mpliance Status						corrected on-site during inspection R=repeat violation	חיי
Safe Food and Water	cos	R	IC	ompli	ance Status	COS	R
Pasteurized eggs used where required				43	In-use utensils	Proper Use of Utensils properly stored	
1 Water & Ice from approved source				44		ment & linens: properly stored, dried, & handled	+
2 Variance obtained for specialized processing methods			[45		gle-service articles: properly stored & used	+
Food Temperature Control Proper cooling methods used: adequate equipment for the second seco	-		4	46	Gloves used pr		+
Proper cooling methods used: adequate equipment for temp. control Plant food property cooked for hot holding						Utensils, Equipment and Vending	
Approved thawing methods used			\vdash	47 ·		food contact surfaces cleanable,	П
Thermometers provided and accurate				18		ned, constructed, & used	
Food Identification			-	*3	warewashing: ii	installed, maintained, & used: test strips	
Food properly labeled; original container	T		5	00	Hot & cold water	Physical Facilities r available adequate pressure	
Prevention of Food Contamination			5	1		ad, proper backflow devices	
Insects, rodents, & animals not present Contamination prevented during food presenting above 8 in the			5	2		e water properly disposed	\vdash
Contamination prevented during food preparation, storage & display Personal deanliness	+	_	5	3	Toilet facilities p	roperly constructed, supplied, & cleaned	
Wiping cloths: properly used & stored	+		5	-		se properly disposed, facilities maintained	
Washing fruits & vegetables	++		5	-		s installed, maintained, & clean	
			56		Adequate ventila	ation & lighting, designated areas used	
pe of Operation:						License Posted: (Y)	
scussion with Person-in-Charge:			_				5
						Follow-Up: Y	
anature of Porcon in Cha		9-		- 0		Follow-Up Date:	
nature of Person in Charge:	1,1	an	_\{		taur	Date: 10/20/21	\neg
gnature of Inspector:						Date: 10 (10/101)	-
1 1						Date. WILULI	



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



	y queer	Ct Blud		0	012012021	Page _2_ of
		21 0140	TEMPERATURE OBSERVATIONS	Compliar	ice Achieved: 1017	021
Item / Lo	cation	Temp.	Item / Location	I ar		
			200027	Temp.	Item / Locati	911
				+		
Item		OBS	SERVATIONS AND/OR CORRECTIVE ACT	IONS		
Number Section of	f Code		Description of Violation			Dated Co
						or CC
		ا من مط	ations observed during	time .	f inspection	5.
				_		
			The state of the s			
ure of Person in Cha	ide.		J. Parkhunst		Date: \o\	



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



Establishment:	BAE MER 24		- 1			_		NE of Piels		_
Address: 136	DW Highway						age 1 of 2			
	Ider: BAE SYSTEMS		Die	11011	10:00	<u> </u>	me out. IL.Z	No. of Repeat Risk Factor/Intervention Vic	olation_	IS C
Email:	DIE 24245412				ategory			Total Vic	plation	is (
Inspection Type:	(Parison III)			one:					Red	
mopeodor type.	Re-inspection	Pre-opera			Illne	288	Investigation	Complaint Other		
	FOODBORNE ILLN	ESS RISK F	ACTO	RS	AND PU	BL				
	Circle designated compliance status (IN	I, OUT, N/A, I	NO) fo	reac	sh item		Mark "X	in appropriate box for COS and/or R		
	IN = in compliance OUT= not in complian	nce NO = not	obser	ved N	VA = no	t ap	plicable COS	= corrected on-site R = repeat violation		
Compliance Status		C	os	R	Con	ıplia	ance Status		lco:	s T
1 WOUT	Supervision Person in charge present, demonstrates knowledge	na nad				100		Protection from Contamination	100	-
	performs duties	je arių			15	Ĺ	N DUT N/A NO	Food separated and protected		\top
2 IN OUT N/A	Certified Food Protection Manager				16	0	N/OUT N/A	Food-contact surfaces cleaned and sanitized		+
	Employee Health				17	li ii	N OUT N/A TO	Proper disposition or returned, previously served, reconditioned & unsafe food		+
3 (N)OUT	Management/food employees & conditional emplo knowledge, responsibilities and reporting	yee;						Time / Temperature Control for Safety		-4
4 (IN)OUT	Proper use of restriction and exclusion		_	\exists	18	Tr	N OUT N/A NO	Proper cooking time and temperature		
5 OUT	Procedures for responding to vomiting and diarrhed	al events			19	-	N OUT N/A NO	Proper reheating procedures for hot holding	-	+
a	Good Hygiene Practices				20	TI	N OUT N/A	Proper cooling time and temperatures	+-	+
7 IN OUT (NO	Proper eating, tasting, drinking, or tobacco use				21	11	ON NU TUO N	Proper hot holding temperatures	+	+
7 IN OUT NO	No discharge from eyes, nose, mouth			_	22		OUT N/A NO	Proper cold holding temperatures	_	+
ON TUONIN B	Preventing Contamination by Hands			_	23		DUT N/A NO	Proper date marking and disposition	_	+
9 IN OUT N/A NO	Hands clean & properly washed No bare hand contact with RTE food		4	_	24	IN	OUT NIZMO	Time as a Public Health Control: procedures and records		\top
10 IN DUT	Adequate handwashing sinks properly supplied & at	- 1		4	-	I de		Consumer Advisory		
	Approved Source	cessible		\dashv	25		OUT N/A	Consumer advisory provided for raw/undercooked foods		
11 INOUT	Food obtained from an approved source		_	\dashv	26		I OUT N/A	Highly Susceptible Populations		
12 IN OUT N/A NO	Food received at proper temperature		_	\dashv	20	U		Pasteurized foods used; prohibited foods not offered		\perp
13 IN OUT	Food in good condition, safe & unadulterated			\dashv	27	IN	LOUT NA	od / Color Additives and Toxic Substances		
14 IN OUT NA NO	Req. records available: shell stock tags, parasite des	struction	_	\dashv	28	 _ `	OUT N/A	Food additives: approved and properly used Toxic substances properly identified, stored and used	₩	+
Risk factors a	re improper practices or procedures identified	as the most		٦				onformance with Approved Procedures		
Interventions	are improper practices or procedures identified tributing factors of foodbome illness or injury. F are control measures to prevent foodborne illne	ublic Health ss or injury.			19	IN	OUT			_
			RET	A IT .	PRACT			Compliance with variance/specialized process/HACCP		
	Good retail practices are preventative	neasures to cor	ntrol the	addi	tion of pa	thog	ens chemicals :	and physical phicete into feed		
Mark "X" in box if num	bered item is not in compliance Mark ")	C on appropr	iate bo	ox for	COS a	nd/c	COS	=corrected on-site during inspection R=repeat v	iolatio	<u> </u>
ompliance Status		cos	R		Compl	lian	ce Status			.1
	Safe Food and Water	1000	/ [] \	-	Солир	raiit	ce Status	Proper Use of Utensils	COS	R
	eggs used where required		\top	7	43		In-use utensi	Is properly stored		7
	from approved source				44		Utensils, equ	ipment & linens; properly stored, dried, & handled		\vdash
2 Variance ob	tained for specialized processing methods				45			ngle-service articles: properly stored & used		
3 Proper coolin	Food Temperature Control ng methods used: adequate equipment for temp. control			-	46		Gloves used			
	operly cooked for hot holding	DI	-	-				Utensils, Equipment and Vending		
	awing methods used		+	-	47 ·			n-food contact surfaces cleanable,		
	rs provided and accurate		+	1	48			gned, constructed, & used		
	Food Identification			1 }	49		vvarewashing	: installed, maintained, & used: test strips		
7 Food properl	y labeled; original container		T	1 1	50		Hot & cold war	Physical Facilities ter available adequate pressure		
	Prevention of Food Contamination			1	51			alled, proper backflow devices		\vdash
	nts, & animals not present			1	52			ste water properly disposed		-
	n prevented during food preparation, storage & display				53	_		properly constructed, supplied, & cleaned	\rightarrow	\dashv
Personal clea					54			use properly disposed, facilities maintained	-+	\dashv
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	properly used & stored				55			ies installed, maintained, & cleaл		\dashv
Avazulud unit	s & vegetables			Ц	56		Adequate vent	ilation & lighting, designated areas used		\dashv
pe of Operation:									-	
scussion with Pers	on-in-Charge:							License Posted:	1) 1	7
	on in Olizige,							Follow-Up:	' /N	í])
								Follow-Up Date:		1
gnature of Person i	n Charge:		21	1	1-	-				\dashv
gnature of Inspecto		-5//	-		4	_			21	
	1 -1 -1							Date: 10/22/2071		
										_



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



Address: 1	30 DW Highw	<u> </u>		Date: La	122/2021	Page 2 o)f _Z
	- PW HIGHW	2	TEMPER AWAR AROSE	Compliand	ce Achieved: 6 / 2	2/2021	
	Item / Location	Temp.	TEMPERATURE OBSERVAT	10115			
			TATE LOCATION	Temp.	· Item / Locatio	<u> </u>	Ter
							<u> </u>
							_
							_
		OP	ODINE AND				
Item		VB.	SERVATIONS AND/OR CORRECTIVE				
Number	Section of Code		Description of Vi	iolation		Dated Cor C	
						010	103
 							
-							
1							
+		<u> 136 41</u>	lokations observed	dring time	of increate	n.	
-							
					,		
-+							
-1 - 1 -							
ature of Per	son in Charge:		-1 /W	W.	Date:	/22/2022	
ature of Insp							





HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730 FOOD ESTABLISHMENT INSPECTION REPORT Date: Page 1 of Z

Establishment: BAddress: \35 D	AS MEDIE				INSPECTIO	
100 9			Date:	19/22/2	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violatic
WDer/Permit Hold	w Hanway		Time	in ۽ ڪ رور	Time out! 2	No. of Repeat Risk Factor/Intervention Violation
	er: BAE systems		Risk (Category	<i>r</i> :	Total Violation
Email:			Phone	e:		Inconction Status Co.
nspection Type:	Routine Re-inspection Pre-	operatio	onal	Illne	ess Investigatio	7,00
	FOODBORNE ILLNESS R	ISK FA	CTORS	AND PI	BLIC HEALTH	n Complaint Other
	Circle designated compliance status (IN, OUT,	, N/A, NC	for ea	ach item	Mark **	X" in appropriate how for COD
	IN = in compliance OUT= not in compliance NO	= not ot	served	N/A = no	t applicable COS	= corrected on-site P = report violation
ompliance Status		ICOS				to reded off-site K - repeat violation
0	Supervision	1000	- 1		pliance Status	Protection from Contamination
NOUT	Person in charge present, demonstrates knowledge and performs duties			15	IN DUT N/A NO	
IN OUT N/A	Certified Food Protection Manager	_	-	16	IN OUT N/A	The state of the proteoted
	Employee Health	-		17	IN OUT WAND	Proper disposition or returned, previously served,
DROUT	Management/food employees & conditional employee;			<u> ''</u>	IN OUT NIA NO	reconditioned & unsafe food
IN OUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion		+			Time / Temperature Control for Safety
INOUT	Procedures for responding to vomiting and diarrheal events		+	18	IN OUT N/A VO	The state of the s
	Good Hygiene Practices	<u>, </u>		19	IN OUT N/A (10	y proceeding for flot floting
IN OUT NO	Proper eating, tasting, drinking, or tobacco use			20	IN OUT N/A NO	Proper cooling time and temperatures
IN OUT NO	No discharge from eyes, nose, mouth		+	21	IN OUT N/A NO	Proper hot holding temperatures
	Preventing Contamination by Hands			23	IN OUT N/A NO	Proper cold holding temperatures
IN DUT NO	Hands clean & properly washed		T	24	IN OUT NA NO	Proper date marking and disposition
UN DUT N/A NO	No bare hand contact with RTE food	+-	+	2.4	T 114 OO I WAT INO	Time as a Public Health Control: procedures and records
INDUT	Adequate handwashing sinks properly supplied & accessible	,	+	25	N OUT N/A	Consumer Advisory
	Approved Source				JA OUT NIA	Consumer advisory provided for raw/undercooked foods Highly Susceptible Populations
T	Food obtained from an approved source			26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered
	Food received at proper temperature				Fo	od / Color Additives and Toxic Substances
	Food in good condition, safe & unadulterated			27	IN OUT N/A	Food additives: approved and properly used
	Req. records available: shell stock tags, parasite destruction			28	IN DUT N/A	Toxic substances properly identified, stored and used
Prevalent contrib	improper practices or procedures identified as the r outing factors of foodborne illness or injury. Public H a control measures to prevent foodborne illness or in	nost			C	onformance with Approved Procedures
Interventions are	control measures to prevent foodborne iliness or in	njury.		19	IN OUT NA	Compliance with variance/specialized process/HACCP
		300D R	ETAIL	PRACTI	CES	
rk "Y" in hoy if numbe	Good retail practices are preventative measures ared item is not in compliance Mark "X" on an	s to contro	the add	lition of pat	hogens, chemicals,	and physical objects into foods
X III DOX II IIIIIIDG	ared item is not in compliance Mark "X" on ap	propriat	e box fo	or COS ar	nd/or COS	=corrected on-site during inspection R=repeat violation
pliance Status		cos	R	Compli	ance Status	
Desta wind a	Safe Food and Water				and Ottices	Proper Use of Literails
	gs used where required			43		Proper Use of Utensils ils properly stored
Water & Ice fro	gs used where required m approved source				In-use utens	Proper Use of Utensils
Water & Ice fro	gs used where required m approved source ned for specialized processing methods			43 44 45	In-use utensi Utensils, equ	Proper Use of Utensils
Water & Ice from	gs used where required m approved source ned for specialized processing methods Food Temperature Control			43	In-use utensi Utensils, equ	Proper Use of Utensils ils properly stored ipment & linens: properly stored, dried, & handled ingle-service articles: properly stored & used properly
Water & Ice froi Variance obtain Proper cooling i	gs used where required m approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for temp. control			43 44 45 46	In-use utensi Utensils, equ Single-use/si Gloves used	Proper Use of Utensils ils properly stored sipment & linens: properly stored, dried, & handled ingle-service articles: properly stored & used properly Utensils, Equipment and Vending
Water & Ice froi Variance obtain Proper coolling r Plant food proper	gs used where required m approved source ned for specialized processing methods Food Temperature Control			43 44 45 46	In-use utensi Utensils, equ Single-use/si Gloves used	Proper Use of Utensils ils properly stored ipment & linens: properly stored, dried, & handled ingle-service articles: properly stored & used properly Utensils, Equipment and Vending infood contact surfaces cleanable,
Water & Ice froi Variance obtain Proper cooling i Plant food prope Approved thawin	gs used where required m approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for temp. control erfy cooked for hot holding			43 44 45 46 47 48	In-use utensils, equ Single-use/si Gloves used Food and not Property desi	Proper Use of Utensils ils properly stored ipment & linens: properly stored, dried, & handled ingle-service articles: properly stored & used properly Utensils, Equipment and Vending infood contact surfaces cleanable, gned, constructed, & used
Water & Ice froi Variance obtain Proper cooling i Plant food prope Approved thawin	gs used where required m approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for temp. control erly cooked for hot holding ng methods used			43 44 45 46	In-use utensils, equ Single-use/si Gloves used Food and not Property desi	Proper Use of Utensils ils properly stored iipment & linens: properly stored, dried, & handled ingle-service articles: properly stored & used properly Utensils, Equipment and Vending n-food contact surfaces cleanable, gned, constructed, & used i installed, maintained, & used: test strips
Water & Ice froi Variance obtain Proper cooling r Plant food prope Approved thawir Thermometers p	gs used where required m approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for temp. control erly cooked for hot holding ng methods used provided and accurate			43 44 45 46 47 48 49	In-use utensis, equ Single-use/si Gloves used Food and nor Properly desi Warewashing	Proper Use of Utensils ils properly stored ils properly stored ingle-service articles: properly stored & used properly Utensils, Equipment and Vending infood contact surfaces cleanable, gned, constructed, & used installed, maintained, & used: test strips Physical Facilities
Water & Ice froi Variance obtain Proper cooling r Plant food proper Approved thawir Thermometers p	gs used where required m approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for temp. control erly cooked for hot holding ng methods used provided and accurate Food Identification			43 44 45 46 47 48	In-use utensils, equ Utensils, equ Single-use/si Gloves used Food and nor Properly desi Warewashing Hot & cold wa	Proper Use of Utensils ils properly stored ils properly stored ingle-service articles: properly stored & used properly Utensils, Equipment and Vending n-food contact surfaces cleanable, gned, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure
Water & Ice fro Variance obtain Proper cooling r Plant food proper Approved thawir Thermometers p Food properly la	gs used where required m approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for temp. control erly cooked for hot holding ng methods used provided and accurate Food Identification sibeled: original container Prevention of Food Contamination & animals not present			43 44 45 46 47 48 49 50	In-use utens Utensils, equ Single-use/si Gloves used Food and nor Properly desi, Warewashing Hot & cold wa	Proper Use of Utensils ils properly stored ils properly stored ingle-service articles: properly stored & used properly Utensils, Equipment and Vending n-food contact surfaces cleanable, gned, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure alled, proper backflow devices
Water & Ice fro Variance obtain Proper cooling i Plant food propet Approved thawii Thermometers p Food properly la Insects, rodents, Contamination p	gs used where required m approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for temp. control erfly cooked for hot holding ng methods used provided and accurate Food Identification abeled: original container Prevention of Food Contamination & animals not present revented during food preparation, storage & display			43 44 45 46 47 48 49 50 51	In-use utens Utensils, equ Single-use/si Gloves used Food and nor Properly desi, Warewashing Hot & cold wa Plumbing inst	Proper Use of Utensils ils properly stored ils properly stored ingle-service articles: properly stored & used properly Utensils, Equipment and Vending n-food contact surfaces cleanable, gned, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure alled, proper backflow devices ste water properly disposed
Water & Ice fro Variance obtain Proper cooling it Plant food proper Approved thawin Thermometers p Food properly la Insects, rodents, Contamination p Personal cleanlin	gs used where required m approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for temp. control erfy cooked for hot holding ng methods used provided and accurate Food Identification abeled: original container Prevention of Food Contamination & animals not present revented during food preparation, storage & display ness			43 44 45 46 47 48 49 50 51 52	In-use utensils, equ Single-use/si Gloves used Food and nor Properly desi, Warewashing Hot & cold wa Plumbing inst: Sewage & wai Toilet facilities	Proper Use of Utensils ils properly stored ils properly stored ingle-service articles: properly stored & used properly Utensils, Equipment and Vending n-food contact surfaces cleanable, gned, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure alied, proper backflow devices ste water properly disposed properly constructed, supplied, & cleaned
Water & Ice fro Variance obtain Proper cooling i Plant food proper Approved thawin Thermometers p Food properly la Insects, rodents, Contamination p Personal cleantin Wiping cloths: pn	gs used where required m approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for temp. control erfy cooked for hot holding ng methods used provided and accurate Food Identification deled: original container Prevention of Food Contamination & animals not present revented during food preparation, storage & display ness operly used & stored			43 44 45 46 47 48 49 50 51 52 53	In-use utensils, equivalent single-use/si Gloves used Food and nor Property desi, Warewashing Hot & cold was Plumbing instructured sewage & was Toilet facilities Garbage & ref	Proper Use of Utensils ils properly stored ils properly stored ingle-service articles: properly stored & used properly Utensils, Equipment and Vending n-food contact surfaces cleanable, gned, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure alled, proper backflow devices ste water properly disposed
Water & Ice fro Variance obtain Proper cooling it Plant food proper Approved thawin Thermometers p Food properly la Insects, rodents, Contamination p Personal cleanlin	gs used where required m approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for temp. control erfy cooked for hot holding ng methods used provided and accurate Food Identification deled: original container Prevention of Food Contamination & animals not present revented during food preparation, storage & display ness operly used & stored			43 44 45 46 47 48 49 50 51 52 53 54	In-use utensils, equivalent single-use/si Gloves used Food and nor Properly desi, Warewashing Hot & cold wa Plumbing inst. Sewage & was Toilet facilities Garbage & ref Physical facilities	Proper Use of Utensils ils properly stored ils properly stored ingle-service articles: properly stored & used properly Utensils, Equipment and Vending n-food contact surfaces cleanable, gned, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure alied, proper backflow devices ste water properly disposed properly constructed, supplied, & cleaned use properly disposed, facilities maintained ies installed, maintained, & ctean
Water & Ice fro Variance obtain Proper cooling i Plant food proper Approved thawii Thermometers p Food properly la Insects, rodents, Contamination p Personal cleanlir Wiping cloths: pn Washing fruits &	gs used where required m approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for temp. control erfy cooked for hot holding ng methods used provided and accurate Food Identification deled: original container Prevention of Food Contamination & animals not present revented during food preparation, storage & display ness operly used & stored			43 44 45 46 47 48 49 50 51 52 53 54 55	In-use utensils, equivalent single-use/si Gloves used Food and nor Properly desi, Warewashing Hot & cold wa Plumbing inst. Sewage & was Toilet facilities Garbage & ref Physical facilities	Proper Use of Utensils ils properly stored properly stored properly stored & used properly Utensils, Equipment and Vending -food contact surfaces cleanable, gned, constructed, & used rinstalled, maintained, & used: test strips Physical Facilities ter available adequate pressure alled, proper backflow devices ste water properly disposed properly constructed, supplied, & cleaned use properly disposed, facilities maintained
Water & Ice fro Variance obtain Proper cooling i Plant food proper Approved thawin Thermometers p Food properly la Insects, rodents, Contamination p Personal cleanlin Wiping cloths: pn Washing fruits &	gs used where required m approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for temp. control erfy cooked for hot holding ng methods used provided and accurate Food Identification abeled: original container Prevention of Food Contamination & animals not present revented during food preparation, storage & display ness operly used & stored vegetables			43 44 45 46 47 48 49 50 51 52 53 54 55	In-use utensils, equivalent single-use/si Gloves used Food and nor Properly desi, Warewashing Hot & cold wa Plumbing inst. Sewage & was Toilet facilities Garbage & ref Physical facilities	Proper Use of Utensils ils properly stored ils properly stored ingle-service articles: properly stored & used properly Utensils, Equipment and Vending n-food contact surfaces cleanable, gned, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure alied, proper backflow devices ste water properly disposed properly constructed, supplied, & cleaned use properly disposed, facilities maintained ies installed, maintained, & ctean
Water & Ice fro Variance obtain Proper cooling i Plant food proper Approved thawii Thermometers p Food properly la Insects, rodents, Contamination p Personal cleanlir Wiping cloths: pn Washing fruits &	gs used where required m approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for temp. control erfy cooked for hot holding ng methods used provided and accurate Food Identification abeled: original container Prevention of Food Contamination & animals not present revented during food preparation, storage & display ness operly used & stored vegetables			43 44 45 46 47 48 49 50 51 52 53 54 55	In-use utensils, equivalent single-use/si Gloves used Food and nor Properly desi, Warewashing Hot & cold wa Plumbing inst. Sewage & was Toilet facilities Garbage & ref Physical facilities	Proper Use of Utensils ils properly stored ils properly stored ils properly stored dried, & handled ingle-service articles: properly stored & used properly Utensils, Equipment and Vending infood contact surfaces cleanable, gned, constructed, & used installed, maintained, & used: test strips Physical Facilities Iter available adequate pressure alled, proper backflow devices ste water properly disposed properly constructed, supplied, & cleaned use properly disposed, facilities maintained ies installed, maintained, & clean illation & lighting, designated areas used License Posted: Y
Water & Ice fro Variance obtain Proper cooling i Plant food proper Approved thawin Thermometers p Food properly la Insects, rodents, Contamination p Personal cleanlin Wiping cloths: pn Washing fruits &	gs used where required m approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for temp. control erfy cooked for hot holding ng methods used provided and accurate Food Identification abeled: original container Prevention of Food Contamination & animals not present revented during food preparation, storage & display ness operly used & stored vegetables			43 44 45 46 47 48 49 50 51 52 53 54 55	In-use utensils, equivalent single-use/si Gloves used Food and nor Properly desi, Warewashing Hot & cold wa Plumbing inst. Sewage & was Toilet facilities Garbage & ref Physical facilities	Proper Use of Utensils ils properly stored ils properly stored ingle-service articles: properly stored & used properly Utensils, Equipment and Vending n-food contact surfaces cleanable, gned, constructed, & used installed, maintained, & used: test strips Physical Facilities Iter available adequate pressure alied, proper backflow devices ste water properly disposed properly constructed, supplied, & cleaned use properly disposed, facilities maintained ies installed, maintained, & clean illation & lighting, designated areas used License Posted: Y Foltow-Up:
Water & Ice fro Variance obtain Proper cooling i Plant food proper Approved thawin Thermometers p Food properly la Insects, rodents, Contamination p Personal cleanlin Wiping cloths: pn Washing fruits &	gs used where required m approved source ned for specialized processing methods Food Temperature Control methods used: adequate equipment for temp. control erfy cooked for hot holding ng methods used provided and accurate Food Identification abeled: original container Prevention of Food Contamination & animals not present revented during food preparation, storage & display ness operly used & stored vegetables			43 44 45 46 47 48 49 50 51 52 53 54 55	In-use utensils, equivalent single-use/si Gloves used Food and nor Properly desi, Warewashing Hot & cold wa Plumbing inst. Sewage & was Toilet facilities Garbage & ref Physical facilities	Proper Use of Utensils ils properly stored ils properly stored ils properly stored dried, & handled ingle-service articles: properly stored & used properly Utensils, Equipment and Vending infood contact surfaces cleanable, gned, constructed, & used installed, maintained, & used: test strips Physical Facilities Iter available adequate pressure alled, proper backflow devices ste water properly disposed properly constructed, supplied, & cleaned use properly disposed, facilities maintained ies installed, maintained, & clean illation & lighting, designated areas used License Posted: Y



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



Establishment: BAF MER. Address: ISO DW Highw	ay			LO(22/2021	Page Z	of
Item / Location		TEMPERATURE OBSERVATION	Comp	liance Achieved: 10	122/202	1
nem/Location	Temp.	Item / Location	Temp.	· Item / Locati		
				rtem / Locati	on	Tem
						+
						+
						+-
						-
Item Section of Code	UBSEI	RVATIONS AND/OR CORRECTIVE	ACTIONS			
Number Section of Code		Description of Viola	ation		Dated 0	Correcte
					or (cos
	140 137					
	<u> </u>	olations observed d	Uring time	of inspection		
						-
						\neg
						\dashv
						—
						_
ire of Person in Charge:	(D.V.	ZW.				
		=(6		Date:		\neg
ure of Inspector:	SUL			Date:		



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



Establishment: Fidetity					NSPECTION			
Address: 1 Sports and				$\overline{}$	Page 1 of <u>2</u>	No. of Risk Factor/Intervention \	iolatio	ns Z
Owner/Permit Holder: Edelity		Lime	irlio;	00	Time outo: 51	No. of Repeat Risk Factor/Intervention V	iolation	ns 🖊
Email:		Risk	Categ	югу:		Total V		-
Inspection Types		Phor	ne:			Inspection Status: Green Yellow	Red	
The inepocitor	Pre-operat	lional	F	llnes	s Investigation	Complaint Other	- 104	
FOODBORNE ILLNE	SS RISK F.	ACTOR	S AND	PUB	LIC HEALTH	INTERVENTIONS		
Oncid designated compliance status (IN, i	OUT, N/A, I	NO) for (each ite	m	Mark "Y"	in conservation to the contract of		
IN = in compliance OUT= not in compliance	NO = not	observe	d N/A =	not a	applicable COS =	corrected on-site R = repeat violation		
Somphance Status	c				liance Status			
Supervision 1 INOUT Person in charge present, demonstrates knowledge :] [Protection from Contamination	CO	S
performs duties	and		11	15	INOUT N/A NO	Food separated and protected		
2 (IN)OUT N/A Certified Food Protection Manager				16	N/A TUO(NI	Food-contact surfaces cleaned and sanitized		\dashv
Employee Health				17	IN OUT WANO	Proper disposition or returned, previously served	-	+
Management/food employees & conditional employee knowledge, responsibilities and reporting	∌;	T	1			reconditioned & unsafe food		
4 Proper use of restriction and exclusion			- -	18	IN OUT N/A NO	Time / Temperature Control for Safety		
5 Procedures for responding to vorniting and diarrheal e	events		⊣ /—	19	IN OUT N/A NO	Proper cooking time and temperature Proper reheating procedures for hot holding		
Good Hygiene Practices			2	20	IN OUT N/A NO	Proper cooling time and temperatures	-	
Proper eating, tasting, drinking, or tobacco use] 2	1	IN OUT N/A RO	Proper hot holding temperatures		+
The discharge from eyes, nose, mouth			2	10	IN OUT N/A NO	Proper cold holding temperatures	-	-
Preventing Contamination by Hands			2	3	N DUT N/A NO	Proper date marking and disposition	-	+
Hands clean & properly washed Hands clean & properly washed No bare hand contact with RTE food			2	4	ON AND TUO NI	Time as a Public Health Control: procedures and record	<u> </u>	+
O UNDUT Adequate handwashing sinks properly supplied & acce			_	1		Consumer Advisory		
Approved Source	ssible		2:	5 (1	OUT N/A	Consumer advisory provided for raw/undercooked foods		7
1 CM OUT Food obtained from an approved source				. 72	9)=::-:::	Highly Susceptible Populations		
2 IN OUT N/(NO) Food received at proper temperature	_		26	, (IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
3 IN OUT Food in good condition, safe & unadulterated			27	. T.		l / Color Additives and Toxic Substances		
4 IN OUT (N/s) NO Req. records available; shell stock tags, parasite destru		_			IV OUT WA	Food additives: approved and properly used		
g-, parecito desite	ction	1 1	28	6		Toyle substance		$\overline{}$
Risk factors are improper practices or procedures identified as	the most		28		N DUT N/A	Toxic substances properly identified, stored and used		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness	the most lic Health or injury.				N DUT N/A Con	nformance with Approved Procedures		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness	the most lic Health or injury.	DENTAL	19	0	OUT N/A	Toxic substances properly identified, stored and used informance with Approved Procedures Compliance with variance/specialized process/HACCP		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative more	the most lic Health or injury.	RETAI	19 PR A	CTC	OUT N/A	Informance with Approved Procedures Compliance with variance/specialized process/HACCP		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures.	the most lic Health or injury. GOOD I	rol the ac	19 L PRA	CTIC	OUT N/A Con OUT N/A (ES gens, chemicals, an	Informance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods.		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures.	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 L PRAC dition of	MTICI patho	OUT N/A Con Con Con Con Con Con Con Co	Informance with Approved Procedures Compliance with variance/specialized process/HACCP	violation	
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures "X" in box if numbered item is not in compliance Mark "X" of mpliance Status Safe Food and Water	the most lic Health or injury. GOOD I	rol the ac	19 L PRAC dition of	MTICI patho	OUT N/A Con OUT N/A (ES gens, chemicals, an	nformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat	violation	1 R
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures "X" in box if numbered item is not in compliance Mark "X" of mpliance Status Safe Food and Water Pasteurized eggs used where required	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 L PRAC dition of	MTICI patho	Con COS = Concession of the control	Compliance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures. War in box if numbered item is not in compliance. Mark "X" of mpliance Status Safe Food and Water Pasteurized eggs used where required Water & Ice from approved source	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 PRAI dition of or COS	MTICI patho	Con COS = Concestatus	compliance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. corrected on-site during inspection R=repeat Proper Use of Utensils properly stored		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures. War in box if numbered item is not in compliance. Mark "X" of in box if numbered item is not in compliance. Mark "X" of injuries Status Safe Food and Water Pasteurized eggs used where required Water & Ice from approved source Variance obtained for specialized processing methods	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 L PRACIDITION OF COS	MTICI patho	Con COS = Concestatus In-use utensits, equip	Compliance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils properly stored ment & linens: properly stored, dried, & handled		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures. War in box if numbered item is not in compliance. Mark "X" of mpliance Status Safe Food and Water Pasteurized eggs used where required Water & Ice from approved source Variance obtained for specialized processing methods Food Temperature Control	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 L PRACIDITION OF COST	MTICI patho	Con COS = Concestatus In-use utensits, equip	compliance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils properly stored ment & linens: properly stored, dried, & handled ple-service articles: properly stored & used		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures. War in box if numbered item is not in compliance. Mark "X" of in box if numbered item is not in compliance. Mark "X" of in box if numbered item is not in compliance. Mark "X" of in box if numbered item is not in compliance. Mark "X" of in box if numbered item is not in compliance. Mark "X" of in box if numbered item is not in compliance. Mark "X" of in box if numbered item is not in compliance. Mark "X" of in box if numbered item is not in compliance. Mark "X" of in box if numbered item is not in compliance. Mark "X" of in box if numbered item is not in compliance. Mark "X" of interventions are preventative measures. The properties of interventions are preventative measures. The properties of interventions are preventative measures in box if numbered item is not in compliance. Mark "X" of interventions are preventative measures in box if numbered item is not in compliance. Mark "X" of interventions are preventative measures are preventative measures. The properties of interventions are preventative measures. The properties of interventions are preventative measures in properties of interventions are preventative measures. The properties of interventions are preventative measures in properties of interventions are preventative measures. The properties of interventions are preventative measures of interventions are preventative measures of interventions are preventative measures. The properties of interventions are preventative measures of interventions are preventative measures of interventions are preventative measures. The properties of interventions are preventative measures of interventions are prev	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	PRAC drition of or COS Com 43 44 45	MTICI patho	Cour N/A Cour N/A Cour N/A Cour N/A Cour Course Course Status In-use utensils Utensils, equip Single-use/sing Gloves used pr	compliance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils properly stored ment & linens: properly stored, dried, & handled ple-service articles: properly stored & used operly		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Publinterventions are control measures to prevent foodborne illness Good retail practices are preventative measures. Wark "X" in box if numbered item is not in compliance. Mark "X" of mpliance Status Safe Food and Water Pasteurized eggs used where required Water & Ice from approved source Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used: adequate equipment for temp. control Plant food property cooked for hot holding	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 PRAddition of or COS Com 43 44 45 46	MTICI patho	Con COS = Conce Status In-use utensits, equip Single-use/sing Gloves used pr	compliance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils properly stored ment & linens: properly stored, dried, & handled ple-service articles: properly stored & used		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures. Wark "X" in box if numbered item is not in compliance. Mark "X" of mpliance Status Safe Food and Water Pasteurized eggs used where required Water & Ice from approved source Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used: adequate equipment for temp. control Plant food property cooked for hot holding Approved thawing methods used	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 PRAd dition of or COS Com 43 44 45 46 47 48	MTICI patho	Cour N/A Cour N/A Cour N/A Cour N/A Cour Cos = course In-use utensits, equip Single-use/sing Gloves used pr Food and non-for Properly design	compliance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils properly stored ment & linens: properly stored, dried, & handled ple-service articles: properly stored & used operly Jtensils, Equipment and Vending ood contact surfaces cleanable, ed, constructed, & used		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Publinterventions are control measures to prevent foodborne illness Good retail practices are preventative measures. Wark "X" in box if numbered item is not in compliance. Mark "X" of mpliance Status Safe Food and Water Pasteurized eggs used where required Water & Ice from approved source Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used: adequate equipment for temp. control Plant food property cooked for hot holding	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 PRAddition of or COS Com 43 44 45 46	MTICI patho	Cour N/A Cour N/A Cour N/A Cour N/A Cour Cos = course In-use utensits, equip Single-use/sing Gloves used pr Food and non-for Properly design	compliance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils properly stored ment & linens: properly stored, dried, & handled ple-service articles: properly stored & used operly Utensils, Equipment and Vending ood contact surfaces cleanable, ed, constructed, & used installed, maintained, & used: test strips		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures. When it is not in compliance in the measures of mark "X" of the measures	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 L PRAC dition of COS Com 43 44 45 46 47 48 49	MTICI patho	Cour N/A Cour N/A Cour N/A Cour N/A Cour N/A Cour Cos = c In-use utensits Utensits, equip Single-use/sing Gloves used pr Food and non-f Property design Warewashing: in	compliance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils properly stored ment & linens: properly stored, dried, & handled ple-service articles: properly stored & used operly Itensils, Equipment and Vending ood contact surfaces cleanable, ed, constructed, & used nstalled, maintained, & used; test strips Physical Facilities		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures. When it is not in compliance in the mark "X" of the mark	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 L PRAC dition of COS Com 43 44 45 46 47 48 49 50	MTICI patho	Cour N/A Cour N/A Cour N/A Cour N/A Cour N/A Cour N/A Cour COS = Course In-use utensils Utensils, equip Single-use/sing Gloves used pr Food and non-f Properly design Warewashing: in	compliance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils properly stored ment & linens: properly stored, dried, & handled ple-service articles: properly stored & used operly Jtensils, Equipment and Vending ood contact surfaces cleanable, ed, constructed, & used installed, maintained, & used; test strips Physical Facilities r available adequate pressure		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures. Water *X" in box if numbered item is not in compliance Mark "X" of the properties of the property labeled: original container Prevention of Food Contamination Insects, rodents, & animals not present	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 L PRAC dition of COS Com 43 44 45 46 47 48 49	MTICI patho	Cour N/A Cour N/A Cour N/A Cour N/A Cour N/A Cour N/A Cour COS = C Cor CoS = C Cos = C Cor CoS = C Cos = C Cor CoS = C Cos = C Cor CoS	compliance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils properly stored ment & linens: properly stored, dried, & handled ple-service articles: properly stored & used operly Itensils, Equipment and Vending ood contact surfaces cleanable, ed, constructed, & used installed, maintained, & used; test strips Physical Facilities r available adequate pressure ed, proper backflow devices		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures. When it is not in compliance in the compliance is not in compliance. The compliance is not in compliance in the compliance in the compliance in the compliance is not in compliance. Safe Food and Water Pasteurized eggs used where required Water & Ice from approved source Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used: adequate equipment for temp. control Plant food properly cooked for hot holding Approved the wing methods used Thermometers provided and accurate Food Identification Food properly labeled: original container Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 L PRAC dition of COS Com 43 44 45 46 47 48 49 50 51	MTICI patho	Cour N/A Cour N/A Cour N/A Cour N/A Cour N/A Cour N/A Cour COS = C Cos Status In-use utensits Utensits, equip Single-use/sing Gloves used pr Food and non-f Property design Warewashing: in Hot & cold water Plumbing installe Sewage & waste	compliance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils properly stored ment & linens: properly stored, dried, & handled ple-service articles: properly stored & used operly Itensils, Equipment and Vending ood contact surfaces cleanable, ed, constructed, & used installed, maintained, & used: test strips Physical Facilities r available adequate pressure ed, proper backflow devices e water properly disposed		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures. When it is not in compliance in the compliance is and in the compliance in the compliance in the compliance is a safe Food and Water. Pasteurized eggs used where required Water & Ice from approved source Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used: adequate equipment for temp. control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled: original container Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display Personal cleanliness	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 L PRAC dition of COS Com 43 44 45 46 47 48 49 50 51	MTICI patho	Cour N/A Cour N/A Cour N/A Cour N/A Cour N/A Cour N/A Cour COS = C Cor CoS = C Cos = C Cor CoS = C Cos = C Cor CoS = C Cos = C Cor Cos	compliance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils properly stored ment & linens: properly stored, dried, & handled ple-service articles: properly stored & used operly Itensils, Equipment and Vending ood contact surfaces cleanable, ed, constructed, & used installed, maintained, & used: test strips Physical Facilities r available adequate pressure ed, proper backflow devices a water properly disposed operly constructed, supplied, & cleanad		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures. When it is not in compliance in the c	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 L PRAC dition of COS Com 43 44 45 46 47 48 49 50 51 52 53	MTICI patho	Cour N/A Cour N/A Cour N/A Cour N/A Cour N/A Cour COS = Course of Cor COS = Course of Cours	Compliance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils properly stored ment & linens: properly stored, dried, & handled ple-service articles: properly stored & used operly Jensils, Equipment and Vending cod contact surfaces cleanable, ed, constructed, & used installed, maintained, & used: test strips Physical Facilities r available adequate pressure ed, proper backflow devices e water properly disposed roperly constructed, supplied, & cleaned e properly disposed, facilities maintained		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures. When it is not in compliance in the compliance is and in the compliance in the compliance in the compliance is a safe Food and Water. Pasteurized eggs used where required Water & Ice from approved source Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used: adequate equipment for temp. control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled: original container Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display Personal cleanliness	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 L PRAC dition of COS Com 43 44 45 46 47 48 49 50 51 52 53	MTICI patho	Cour N/A Cour N/A Cour N/A Cour N/A Cour N/A Cour COS = Course of Cor COS = Course of Cours	Compliance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils properly stored ment & linens: properly stored, dried, & handled gle-service articles: properly stored & used operly Itensils, Equipment and Vending ood contact surfaces cleanable, ed, constructed, & used installed, maintained, & used; test strips Physical Facilities r available adequate pressure ed, proper backflow devices e water properly disposed operly constructed, supplied, & cleaned e properly disposed, facilities maintained i installed, maintained, & clean		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures. When it is not in compliance in the c	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 L PRAC dition of COS Com 43 44 45 46 47 48 49 50 51 52 53 54 55	MTICI patho	Cour N/A Cour N/A Cour N/A Cour N/A Cour N/A Cour COS = Course of Cor COS = Course of Cours	Compliance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils properly stored ment & linens: properly stored, dried, & handled ple-service articles: properly stored & used operly Jensils, Equipment and Vending cod contact surfaces cleanable, ed, constructed, & used installed, maintained, & used: test strips Physical Facilities r available adequate pressure ed, proper backflow devices e water properly disposed roperly constructed, supplied, & cleaned e properly disposed, facilities maintained		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures. When it is not in compliance in the c	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 L PRAC dition of COS Com 43 44 45 46 47 48 49 50 51 52 53 54 55	MTICI patho	Cour N/A Cour N/A Cour N/A Cour N/A Cour N/A Cour COS = Course of Cor COS = Course of Cours	Compliance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils properly stored ment & linens: properly stored, dried, & handled gle-service articles: properly stored & used operly Itensils, Equipment and Vending ood contact surfaces cleanable, ed, constructed, & used installed, maintained, & used; test strips Physical Facilities r available adequate pressure ed, proper backflow devices e water properly disposed operly constructed, supplied, & cleaned e properly disposed, facilities maintained i installed, maintained, & clean		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measure. When it is not in compliance Mark "X" of mpliance Status Safe Food and Water Pasteurized eggs used where required Water & Ice from approved source Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used: adequate equipment for temp. control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled: original container Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 L PRAC dition of COS Com 43 44 45 46 47 48 49 50 51 52 53 54 55	MTICI patho	Cour N/A Cour N/A Cour N/A Cour N/A Cour N/A Cour COS = Course of Cor COS = Course of Cours	Compliance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils properly stored ment & linens: properly stored, dried, & handled ple-service articles: properly stored & used operly Itensils, Equipment and Vending ood contact surfaces cleanable, ed, constructed, & used: test strips Physical Facilities r available adequate pressure ed, proper backflow devices as water properly disposed roperly constructed, supplied, & cleaned te properly disposed, facilities maintained i installed, maintained, & dean tion & lighting, designated areas used		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures. Good retail practices are preventative measures. Wark "X" in box if numbered item is not in compliance. Mark "X" of mpliance Status Safe Food and Water Pasteurized eggs used where required Water & Ice from approved source Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used: adequate equipment for temp. control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled: original container Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables De of Operation: Cussion with Person-in-Charge:	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 L PRAC dition of COS Com 43 44 45 46 47 48 49 50 51 52 53 54 55	MTICI patho	Cour N/A Cour N/A Cour N/A Cour N/A Cour N/A Cour COS = Course of Cor COS = Course of Cours	Compliance with Approved Procedures Compliance with variance/specialized process/HACCP Independent of the procedure of the property of the property stored on the property stored of the property stored on the property stored of the property stored on the property of		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Publinterventions are control measures to prevent foodborne illness Good retail practices are preventative measures. When it is not in compliance into the mark "X" of mark "X" in box if numbered item is not in compliance into Mark "X" of mpliance Status Safe Food and Water Pasteurized eggs used where required Water & Ice from approved source Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used: adequate equipment for temp. control Plant food property cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food property labeled: original container Prevention of Food Contamination Insects, rodents, animals not present Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths: property used & stored Washing fruits & vegetables De of Operation: Cussion with Person-in-Charge:	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 L PRAC dition of COS Com 43 44 45 46 47 48 49 50 51 52 53 54 55	MTICI patho	Cour N/A Cour N/A Cour N/A Cour N/A Cour N/A Cour COS = Course of Cor COS = Course of Cours	Compliance with Approved Procedures Compliance with variance/specialized process/HACCP Indiphysical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils properly stored ment & linens: properly stored, dried, & handled ple-service articles: properly stored & used operly Itensils, Equipment and Vending cod contact surfaces cleanable, ed, constructed, & used pstalled, maintained, & used: test strips Physical Facilities revailable adequate pressure ed, proper backflow devices water properly disposed roperly constructed, supplied, & cleaned e properly disposed, facilities maintained i installed, maintained, & clean tion & lighting, designated areas used License Posted:		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pub Interventions are control measures to prevent foodborne illness Good retail practices are preventative measures. Good retail practices are preventative measures. Wark "X" in box if numbered item is not in compliance. Mark "X" of mpliance Status Safe Food and Water Pasteurized eggs used where required Water & Ice from approved source Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used: adequate equipment for temp. control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled: original container Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables De of Operation: Cussion with Person-in-Charge:	the most lic Health or injury. GOOD I asures to cont on appropria	rol the ac ate box	19 L PRAC dition of COS Com 43 44 45 46 47 48 49 50 51 52 53 54 55	MTICI patho	Cour N/A Cour N/A Cour N/A Cour N/A Cour N/A Cour COS = Course of Cor COS = Course of Cours	Compliance with Approved Procedures Compliance with variance/specialized process/HACCP Independent of the procedure of the property of the property stored on the property stored of the property stored on the property stored of the property stored on the property of		



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



Date: 10/21/202 Compliance Achieved:	Location Location	
cop. Item /	Location	
		Te
		d Correc
		or COS
<u></u>		
e of inspati	on .	
	(1)	
		Date: W V V V Date: D/21/2021



Signature of Inspector:

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway Merrimack NH, 03054



Date: (0/21/2021

(603) 420-1730 FOOD ESTABLISHMENT INSPECTION REPORT Establishment: Fideuty Date 0 / 21/7 Page 1 of 2 No. of Risk Factor/Intervention Violations Address: 2 Time in 30 Time out 15 CONTICL Was No. of Repeat Risk Factor/Intervention Violations Owner/Permit Holder: Fidel: Fo Risk Category: Total Violations Email: Phone: Inspection Status: Green Yellow Red Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R IN = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation Compliance Status COS R Compliance Status COS R Supervision Protection from Contamination Person in charge present, demonstrates knowledge and IN OUT NO AVA TUO I performs duties Food separated and protected 2 IN OUT N/A Certified Food Protection Manager IN OUT N/A 16 Food-contact surfaces cleaned and sanitized **Employee Health** Proper disposition or returned, previously served. 17 IN OUT NO NO reconditioned & unsafe food Management/food employees & conditional employee; 3 TUOUT knowledge, responsibilities and reporting Time / Temperature Control for Safety IN DUT Proper use of restriction and exclusion 18 IN OUT N/A NO Proper cooking time and temperature 5 TUC NI Procedures for responding to vomiting and diarrheal events 19 IN OUT N/A NO Proper reheating procedures for hot holding Good Hygiene Practices IN OUT N/A(NO 20 Proper cooling time and temperatures 6 IN OUT Proper eating, tasting, drinking, or tobacco use IN OUT N/A(NO) 21 Proper hot holding temperatures IN OUT NO No discharge from eyes, nose, mouth 22 IN OUT N/A NO Proper cold holding temperatures Preventing Contamination by Hands 23 (IN OUT N/A NO Proper date marking and disposition INOUT Hands clean & properly washed 24 IN OUT WANO Time as a Public Health Control: procedures and records (IN DUT N/A NO No bare hand contact with RTE food Consumer Advisory IN DUT 10 Adequate handwashing sinks properly supplied & accessible 25 NA TUO AT Consumer advisory provided for raw/undercooked foods Approved Source **Highly Susceptible Populations** 11 TUOIN Food obtained from an approved source IN OUT N/A 26 Pasteurized foods used; prohibited foods not offered IN OUT N/A NO 12 Food received at proper temperature Food / Color Additives and Toxic Substances 13 (IN DUT Food in good condition, safe & unadulterated 27 IN OUT NA Food additives: approved and properly used 14 IN OUT N/A NO Req. records available: shell stock tags, parasite destruction 28 IN DUT N/A Toxic substances properly identified, stored and used Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Conformance with Approved Procedures 19 IN OUT WA Compliance with variance/specialized process/HACCP GOOD RETAIL PRACTICES Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods, Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation Compliance Status COS R Compliance Status COS R Safe Food and Water Proper Use of Utensils 30 Pasteurized eggs used where required 43 In-use utensils properly stored 31 Water & Ice from approved source 44 Utensils, equipment & linens; properly stored, dried, & handled 32 Variance obtained for specialized processing methods 45 Single-use/single-service articles: properly stored & used Food Temperature Control 46 Gloves used properly 33 Proper cooling methods used: adequate equipment for temp. control Utensils, Equipment and Vending 34 Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable, 35 Approved thawing methods used 48 Properly designed, constructed, & used 36 Thermometers provided and accurate 49 Warewashing; installed, maintained, & used: test strips Food Identification Physical Facilities 37 Food properly labeled: original container 50 Hot & cold water available adequate pressure Prevention of Food Contamination 51 Plumbing installed, proper backflow devices 38 Insects, rodents, & animals not present 52 Sewage & waste water properly disposed 39 Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned 40 54 Garbage & refuse properly disposed, facilities maintained 41 Wiping cloths: properly used & stored 55 Physical facilities installed, maintained, & clean 42 Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used Type of Operation: License Posted: Discussion with Person-in-Charge: Follow-Up: N Follow-Up Date: Signature of Person in Charge Date: 10/21/202



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



Address: 2	contra utan			2000	121/2021	rage	_ Z of _
	contra way		TEMPER ATTIES OF THE	Compliance	ce Achieved: 101	21/202	. [
	Item / Location	Temp.	TEMPERATURE OBSERVATIONS Item / Location				
			Atomy Document	Temp.	Item / Locat	ion	Tei
	· · · · · · · · · · · · · · · · · · ·						
				-			
Item		OB	SERVATIONS AND/OR CORRECTIVE ACT	TONS			
Number	Section of Code		Description of Violation				Dated Correct
							or COS
 							
	_						
-		<u>100 000</u>	lations observed during ti	the of inc	perfice		
						_	
						_	
						-	
				-	<u>-</u>		
		1 1					
ture of Perso	on in Charge:	an Ma					
ature of Inspe					Date: (0/2	1/201	
or mape	The state of the s	/			Date: 10/2		



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



	762160			11	Jate'l	رو راح ا	nl P	age 1 of _2	Me of District on the control		\top
Address: The Annual Address:	Hinental B	hid .							No. of Risk Factor/Intervention V		
Owner/Permit Hol	der Diagon 4	of Merrimack LL						ime out l: 00	No. of Repeat Risk Factor/Intervention V		-
Email:	TIESTO 6	* MICHINETCK IT		_		Catego			Total V	iolation	5 1
Inspection Type:	Pouting	D- t #						G001-AS	Inspection Status: Green Yellow	Red	
rispection Type.	Routine		Pre-oper				ness	Investigation	Complaint Other		
	Circle designal	FOODBORNE ILLNE ted compliance status (IN,	SS RISK	FAC	ORS	AND F	PUBL				
								Mark "X"	in appropriate box for COS and/or R		
	in a mi compilari	ice ODT - Not in compliance	e NO = no	ot obs	erved	N/A = r	not ap	plicable COS =	= corrected on-site R = repeat violation		
ompliance Status				cos	R	Co	mpli	ance Status		CO	s T
1 ON OUT		ocrvision sent, demonstrates knowledge	and				-		Protection from Contamination		
2 IN OUT N/A	performs duties					(P)	5	IN OUT WA NO	Food separated and protected	V	^
2 MIDOTINA	Certified Food Protect					1 16	6	N OUT N/A	Food-contact surfaces cleaned and sanitized		7
		yee Health				17	7 1	ON ANTUO NI	Proper disposition or returned, previously served, reconditioned & unsafe food		
3 (IN)OUT	knowledge, responsib	nployees & conditional employe pilities and reporting	18;						Time / Temperature Control for Safety		
4 INOUT	Proper use of restriction					18	3 1	N OUT N/A NO	Proper cooking time and temperature		_
5 TIN DUT	and the second	nding to vomiting and diarrheal	events			19	1	N OUT N/A NO	Proper reheating procedures for hot holding	+	\dashv
EN TUONI B		iene Practices				20	_ i	N OUT N/ANO	Proper cooling time and temperatures		+
7 IN OUT (NO)	No discharge from eye	, drinking, or tobacco use			\square	21	-	OUT N/A NO	Proper hot holding temperatures		\top
		amination by Hands				22	- 1	NOUT N/A NO	Proper cold holding temperatures		\exists
IN OUT NO	Hands clean & properly					23		ON AVA TUCK	Proper date marking and disposition		
(IN) DUT N/A NO	No bare hand contact y		-+			24	- 11	N OUT W NO	Time as a Public Health Control: procedures and record	8	
0 (IN)OUT	Adequate handwashing	g sinks properly supplied & acco	essible		\dashv	25	A IN	OUT N/A	Consumer Advisory		
		ed Source				-	_	JOOI NIX	Consumer advisory provided for raw/undercooked foods Highly Susceptible Populations	-	
1 (N) DUT	Food obtained from an					26	(1)	OUT N/A	Pasteurized foods used; prohibited foods not offered		
2 IN OUT N/A (10)	Food received at prope							Foo	d / Color Additives and Toxic Substances		
3 (N) OUT	Food in good condition,	, safe & unadulterated		-							
4 INCUITAGE	5					27	_ IN	OUT NA	Food additives: approved and properly used		
4 IN OUT WATO		shell stock tags, parasite destr				27 28		OUT N/A	Food additives: approved and properly used Toxic substances properly identified, stored and used	+	+
		shell stock tags, parasite destr		st tb		_		OUT N/A			1
				st th y.		_		OUT N/A	Toxic substances properly identified, stored and used		
	re improper practices ributing factors of foo ire control measures t	shell stock tags, parasite destr or procedures identified as dborne illness or injury. Pu to prevent foodborne illnes	s the mos iblic Healt is or injury	D RE	TAIL	28 19 PRAC	TICE	OUT N/A Co OUT N/A	Toxic substances properly identified, stored and used onformance with Approved Procedures Compliance with variance/specialized process/HACCP		
Risk factors at Prevalent contributions a	re improper practices ributing factors of foo ire control measures to Good reta	shell stock tags, parasite destri or procedures identified as dborne illness or injury. Pu to prevent foodborne illnes sil practices are preventative me	s the mos rblic Healt s or injury GOO easures to	D RE	the add	19 PRAC	(N)	OUT N/A Co DUT N/A SS Jens, chemicals, a	Toxic substances properly identified, stored and used informance with Approved Procedures Compliance with variance/specialized process/HACCP		
Risk factors at Prevalent control Interventions at Interventions at Intervention in the Intervention in th	re improper practices ributing factors of foo ire control measures t	shell stock tags, parasite destri or procedures identified as dborne illness or injury. Pu to prevent foodborne illnes sil practices are preventative me	s the mos iblic Healt is or injury	D RE	the add	19 PRAC	(N)	OUT N/A Co DUT N/A SS Jens, chemicals, a	Toxic substances properly identified, stored and used onformance with Approved Procedures Compliance with variance/specialized process/HACCP	violation	
Risk factors at Prevalent contributions a	re improper practices ributing factors of foot re control measures to Good reta bered item is not in co	shell stock tags, parasite destriction or procedures identified at dborne illness or injury. Put to prevent foodborne illness ill practices are preventative me ompliance Mark "X"	s the mos rblic Healt ss or injury GOO easures to on appro	DD RE control opriate	the add	19 PRAC	IN CINE	OUT N/A Co DUT N/A SS Jens, chemicals, a	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP	violation	
Risk factors at Prevalent continuentions a lark "X" in box if number mpliance Status	re improper practices ributing factors of foot recontrol measures in Good retailed bered item is not in constant of Safe Food	shell stock tags, parasite destriction or procedures identified at dborne illness or injury. Put to prevent foodborne illness ill practices are preventative me ompliance Mark "X" and Water	s the mos rblic Healt ss or injury GOO easures to on appro	DD RE control opriate	the add	19 PRACIfition of por COS	IN CINE	OUT N/A Co OUT N/A CS pens, chemicals, a or COS =	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat		
Risk factors at Prevalent continuerventions at Interventions at Intervention at Interve	re improper practices ributing factors of foot re control measures to Good reta bered item is not in co	shell stock tags, parasite destriction or procedures identified at dborne illness or injury. Put to prevent foodborne illness ill practices are preventative me ompliance Mark "X" and Water	s the mos rblic Healt ss or injury GOO easures to on appro	DD RE control opriate	the add	19 PRACIdition of por COS Com 43	IN CINE	OUT N/A Co DUT N/A CS pens, chemicals, a or COS = ce Status	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils s properly stored		
Risk factors at Prevalent continuerventions at Interventions at Intervention at Interve	re improper practices ributing factors of footere control measures to Good retail bered item is not in control measures. Safe Food eggs used where require from approved source	shell stock tags, parasite destriction or procedures identified at dborne illness or injury. Put to prevent foodborne illness ill practices are preventative me ompliance Mark "X" and Water	s the mos rblic Healt ss or injury GOO easures to on appro	DD RE control opriate	the add	19 PRACE Com Com 43	IN CINE	DUT N/A Co DUT N/A Co Sens, chemicals, a Cor COS = Ce Status In-use utensil Utensils, equi	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils s properly stored pment & linens; properly stored, dried, & handled		
Risk factors at Prevalent continuer interventions at Prevalent continuer interventions at Prevalent continuer interventions at Prevalent interventions at Pasteurized Water & Ice for Variance obtains	Good retained for specialized processing the second reconstruction of the	shell stock tags, parasite destriction or procedures identified as doorne illness or injury. Put to prevent foodborne illness all practices are preventative meteompliance Mark "X" and Water and water docessing methods returne Control	s the mossiblic Healt so or injury COO easures to or appro	DD RE control opriate	the add	19 PRACIdition of por COS Com 43	IN CINE	DOUT N/A Co DUT N	Toxic substances properly identified, stored and used informance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. -corrected on-site during inspection R=repeat Proper Use of Utensils s properly stored pment & linens: properly stored, dried, & handled agle-service articles: properly stored & used		
Risk factors at Prevalent continuer ventions at Prevalent continuer ventions at Prevalent continuer ventions at Prevalent ventions at Proper cooling Proper cooling Proper cooling Prevalent ventions at Proper cooling Prevalent ventions at Proper cooling Prevalent ventions at Prevalent v	Good reta Good reta bered item is not in co Safe Food eggs used where require from approved source ained for specialized proc Food Temper g methods used: adequa	shell stock tags, parasite destriction or procedures identified as doorne illness or injury. Put to prevent foodborne illness ill practices are preventative me ompliance Mark "X" and Water od cessing methods ature Control at equipment for temp. control	s the mossiblic Healt so or injury COO easures to or appro	DD RE control opriate	the add	28 19 PRAC dition of por COS Com 43 44 45	IN CINE	DOUT N/A Co DUT N	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods, corrected on-site during inspection R=repeat Proper Use of Utensils s properly stored pment & linens: properly stored, dried, & handled ngle-service articles: properly stored & used properly		
Risk factors at Prevalent continuer ventions at Prevalent continuer ventions at Prevalent continuer ventions at Prevalent ventions at Proper cooling Plant food prevalent ventions at Prevalent ventio	Good reta Good reta Bered item is not in co Safe Food eggs used where require from approved source ained for specialized proc Food Temper g methods used: adequa	shell stock tags, parasite destriction or procedures identified as doorne illness or injury. Put to prevent foodborne illness ill practices are preventative me ompliance Mark "X" and Water od cessing methods ature Control at equipment for temp. control	s the mossiblic Healt so or injury COO easures to or appro	DD RE control opriate	the add	28 19 PRAC dition of por COS Com 43 44 45	IN CINE	DOUT N/A Co DUT N	Toxic substances properly identified, stored and used informance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. -corrected on-site during inspection R=repeat Proper Use of Utensils s properly stored pment & linens: properly stored, dried, & handled agle-service articles: properly stored & used		
Risk factors as Prevalent continuerventions as Prevalent continuerventions as Prevalent continuerventions as Prevalent continuerventions as Pasteurized Water & Ice of Variance obtained Proper coolin Plant food prevalent food preval	Good reta Good reta Bered item is not in co Safe Food eggs used where require from approved source ained for specialized proc Food Temper. g methods used	shell stock tags, parasite destriction of procedures identified as doorne illness or injury. Put to prevent foodborne illness ill practices are preventative me ompliance Mark "X" and Water od cessing methods rature Control ate equipment for temp, control ding	s the mossiblic Healt so or injury COO easures to or appro	DD RE control opriate	the add	28 19 PRAC dition of por COS Com 43 44 45 46	IN CINE	DOUT N/A Co DUT N	Toxic substances properly identified, stored and used informance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils s properly stored preperly stored preperly stored preperly stored and the properly stored and used or operly Utensils, Equipment and Vending		
Risk factors as Prevalent continuerventions as Prevalent continuerventions as Prevalent continuerventions as Prevalent continuerventions as Pasteurized Water & Ice of Variance obtained Proper coolin Plant food prevalent food preval	Good reta Good reta Good reta Bered item is not in co Safe Food eggs used where require from approved source ained for specialized proc Food Temper g methods used: adequa poperly cooked for hot hold wing methods used s provided and accurate	shell stock tags, parasite destriction or procedures identified as doorne illness or injury. Put to prevent foodborne illness or injury. Put to prevent foodborne illness or injury. Put to prevent foodborne illness or many practices are preventative me ompliance. Mark "X" and Water or injury. A state of the control of the processing methods or injury. The control of the put to processing methods or injury. The p	s the mossiblic Healt so or injury COO easures to or appro	DD RE control opriate	the add	28 19 PRAC dition of por COS Com 43 44 45 46	IN CINE	DOUT N/A Co DUT N	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils s properly stored pment & linens: properly stored, dried, & handled ingle-service articles: properly stored & used properly Utensils, Equipment and Vending -food contact surfaces cleanable,		
Risk factors as Prevalent continuer ventions as Prevalent continuer ventions as Prevalent continuer ventions as Prevalent continuer ventions as Pasteurized Water & Ice of Variance obtained Proper coolin Plant food prevalent food prevalent food prevalent ventions as Proper ventions as Provided Proper ventions as Provided Proper ventions as Provided Proper ventions as Proper ventions as Provided Proper ventions as Provided Proper ventions as Provided Proper ventions as Provided Proper ventions as Proper	Good reta Good reta Good reta Bered item is not in co Safe Food eggs used where require from approved source ained for specialized prox Food Temper. g methods used: adequa poperly cooked for hot hold wing methods used s provided and accurate Food Idem	shell stock tags, parasite destriction of procedures identified as doorne illness or injury. Put to prevent foodborne illness ill practices are preventative me ompliance Mark "X" and Water od cessing methods rature Control ate equipment for temp, control ding	s the mossiblic Healt so or injury COO easures to or appro	DD RE control opriate	the add	28 19 PRAC dition of por COS Com 43 44 45 46 47 48 49	IN CINE	DOUT N/A Co DUT N	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils s properly stored pment & linens: properly stored, dried, & handled agle-service articles: properly stored & used coroperly Utensils, Equipment and Vending -food contact surfaces cleanable, and, constructed, & used installed, maintained, & used: test strips Physical Facilities		
Risk factors as Prevalent continuer ventions as Prevalent continuer ventions as Prevalent continuer ventions as Prevalent continuer ventions as Pasteurized Water & Ice of Variance obtained Proper coolin Plant food prevalent food prevalent food prevalent ventions as Proper ventions as Provided Proper ventions as Provided Proper ventions as Provided Proper ventions as Proper ventions as Provided Proper ventions as Provided Proper ventions as Provided Proper ventions as Provided Proper ventions as Proper	Good reta Good reta Good reta Bered item is not in co Safe Food eggs used where require from approved source ained for specialized proc Food Temper g methods used: adequa poperly cooked for hot hold wing methods used s provided and accurate	shell stock tags, parasite destriction or procedures identified as doorne illness or injury. Put to prevent foodborne illness or injury. Put to prevent fo	s the mossiblic Healt so or injury COO easures to or appro	DD RE control opriate	the add	28 19 PRAC dition of por COS Com 43 44 45 46 47 48 49	IN CINE	DOUT N/A Co DUT N	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils s properly stored prient & linens; properly stored, dried, & handled ingle-service articles: properly stored & used properly. Utensils, Equipment and Vending -food contact surfaces cleanable, pried, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure		
Risk factors as Prevalent continuer ventions as Prevalent continuer ventions as Prevalent continuer ventions as Prevalent continuer ventions as Prevalent vention vent	Good reta Good reta Good reta Bered item is not in co Safe Food eggs used where require from approved source ained for specialized proc Food Temper g methods used: adequa periy cooked for hot hole wing methods used s provided and accurate Food Idem labeled: original contain	shell stock tags, parasite destriction or procedures identified as doorne illness or injury. Put to prevent foodborne illness or injury. Put to prevent fo	s the mossiblic Healt so or injury COO easures to or appro	DD RE control opriate	the add	28 19 PRAC dition of por COS Com 43 44 45 46 47 48 49 50	IN CINE	DOUT N/A Co DUT N	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils s properly stored pment & linens; properly stored, dried, & handled angle-service articles: properly stored & used properly. Utensils, Equipment and Vending -food contact surfaces cleanable, pned, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure stilled, proper backflow devices		
Risk factors as Prevalent continuer ventions a Prevalent continuer ventions as Prevalent continuer ventions as Prevalent ventions as Prevalent vention	Good reta Good reta Bered item is not in co Safe Food eggs used where require from approved source ained for specialized proc Food Temper g methods used: adequa periy cooked for hot hold wing methods used s provided and accurate Food Idem rabeled: original contain Prevention of Food its, & animals not present	shell stock tags, parasite destriction or procedures identified as doorne illness or injury. Put to prevent foodborne illness or injury. Put to prevent fo	s the mossiblic Healt so or injury COO easures to or appro	DD RE control opriate	the add	28 19 PRAC dition of por COS Com 43 44 45 46 47 48 49	IN CINE	DOUT N/A Co DUT N	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils s properly stored pment & linens; properly stored, dried, & handled agle-service articles: properly stored & used properly Utensils, Equipment and Vending -food contact surfaces cleanable, pred, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure tilled, proper backflow devices te water properly disposed		
Risk factors as Prevalent continuer ventions a Prevalent continuer ventions as Prevalent continuer ventions as Prevalent ventions as Prevalent vention	Good reta Good reta Bered item is not in co Safe Food eggs used where require from approved source ained for specialized proc Food Temper g methods used: adequa periy cooked for hot hold wing methods used s provided and accurate Food Idem retabeled: original contain Prevention of Food ts, & animals not present	shell stock tags, parasite destriction or procedures identified as doorne illness or injury. Put to prevent foodborne illness or injury. Put to prevent fo	s the mossiblic Healt so or injury COO easures to or appro	DD RE control opriate	the add	28 19 19 PRAC dition of por COS Com 43 44 45 46 47 48 49 50 51	IN CINE	DOUT N/A Co DUT N	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils s properly stored prient & linens; properly stored, dried, & handled angle-service articles: properly stored & used properly Utensils, Equipment and Vending -food contact surfaces cleanable, pried, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure site water properly disposed properly constructed, supplied, & cleaned		
Risk factors as Prevalent continuer ventions a Prevalent continuer ventions as Prevalent continuer ventions as Prevalent continuer ventions as Prevalent vention venti	Good reta Good reta Bered item is not in co Safe Food eggs used where require from approved source ained for specialized proc Food Temper g methods used: adequa perity cooked for hot hole wing methods used is provided and accurate Food Idem retabeled: original contain Prevention of Food its, & animals not present properly used & stored	shell stock tags, parasite destriction or procedures identified as doorne illness or injury. Put to prevent foodborne illness or injury. Put to prevent fo	s the mossiblic Healt so or injury COO easures to or appro	DD RE control opriate	the add	28 19 19 PRAC dition of por COS Com 43 44 45 46 47 48 49 50 51 52 53	IN CINE	DUT N/A Co Co Sees tatus In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing: Hot & cold wat Plumbing insta Sewage & was Toilet facilities Garbage & refu	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils s properly stored priest stored priest interest properly stored, dried, & handled angle-service articles: properly stored & used properly Utensils, Equipment and Vending -food contact surfaces cleanable, pried, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure alled, proper backflow devices ste water properly disposed properly disposed, facilities maintained		
Risk factors as Prevalent continuer ventions a Prevalent continuer ventions as Prevalent continuer ventions as Prevalent continuer ventions as Prevalent vention venti	Good reta Good reta Bered item is not in co Safe Food eggs used where require from approved source ained for specialized proc Food Temper g methods used: adequa perity cooked for hot hole wing methods used is provided and accurate Food Idem retabeled: original contain Prevention of Food its, & animals not present properly used & stored	shell stock tags, parasite destriction or procedures identified as doorne illness or injury. Put to prevent foodborne illness or injury. Put to prevent fo	s the mossiblic Healt so or injury COO easures to or appro	DD RE control opriate	the add	28 19 19 PRAC dition of por COS Com 43 44 45 46 47 48 49 50 51 52 53	IN CINE	DOUT N/A Co DUT N/A Co DUT N/A Co DUT N/A Co DUT N/A Co Co Sees, chemicals, a Co	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils s properly stored prient & linens; properly stored, dried, & handled angle-service articles: properly stored & used properly Utensils, Equipment and Vending -food contact surfaces cleanable, pried, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure site water properly disposed properly constructed, supplied, & cleaned		
Risk factors as Prevalent continuerventions as Pasteurized Water & Ice of Variance obtained Proper coolin Plant food properly Approved tha Thermometer Food properly Insects, roden Contamination Personal clear Wiping cloths: Washing fruits	Good reta Good reta Bered item is not in co Safe Food eggs used where require from approved source ained for specialized proc Food Temper g methods used: adequa perity cooked for hot hole wing methods used is provided and accurate Food Idem retabeled: original contain Prevention of Food its, & animals not present properly used & stored	shell stock tags, parasite destriction or procedures identified as doorne illness or injury. Put to prevent foodborne illness or injury. Put to prevent fo	s the mossiblic Healt so or injury COO easures to or appro	DD RE control opriate	the add	28 19 PRAC dition of por COS Com 43 44 45 46 47 48 49 50 51 52 53 54	IN CINE	DOUT N/A Co DUT N/A Co DUT N/A Co DUT N/A Co DUT N/A Co Co Sees, chemicals, a Co	Toxic substances properly identified, stored and used onformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils s properly stored pment & linens: properly stored, dried, & handled angle-service articles: properly stored & used properly Utensils, Equipment and Vending -food contact surfaces cleanable, and, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure site water properly disposed properly constructed, supplied, & cleaned use properly disposed, facilities maintained es installed, maintained, & clean liation & lighting, designated areas used		
Risk factors as Prevalent continuer ventions a Prevalent continuer ventions as Prevalent continuer ventions as Prevalent continuer ventions as Prevalent vention venti	Good reta Good reta Bered item is not in co Safe Food eggs used where require from approved source ained for specialized proc Food Temper g methods used: adequa operly cooked for hot hole wing methods used is provided and accurate Food Idem rabeled: original contain Prevention of Foo its, & animals not present or properly used & stored & vegetables	shell stock tags, parasite destriction or procedures identified as doorne illness or injury. Put to prevent foodborne illness or injury. Put to prevent fo	s the mossiblic Healt so or injury COO easures to or appro	DD RE control opriate	the add	28 19 PRAC dition of por COS Com 43 44 45 46 47 48 49 50 51 52 53 54	IN CINE	DOUT N/A Co DUT N/A Co DUT N/A Co DUT N/A Co DUT N/A Co Co Sees, chemicals, a Co	Toxic substances properly identified, stored and used onformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils s properly stored pment & linens: properly stored, dried, & handled angle-service articles: properly stored & used properly Utensils, Equipment and Vending -food contact surfaces cleanable, and, constructed, & used: test strips Physical Facilities ter available adequate pressure alled, proper backflow devices ste water properly disposed properly disposed, facilities maintained es installed, maintained, & cleaned se properly disposed, facilities maintained es installed, maintained, & cleaned	COS	
Risk factors as Prevalent continuerventions as Pasteurized Water & Ice of Variance obtained Proper coolin Plant food properly Approved tha Thermometer Food properly Insects, roden Contamination Personal clear Wiping cloths: Washing fruits	Good reta Good reta Bered item is not in co Safe Food eggs used where require from approved source ained for specialized proc Food Temper g methods used: adequa operly cooked for hot hole wing methods used s provided and accurate Food Idem rabeled: original contain Prevention of Foo its, & animals not present or properly used & stored & vegetables	shell stock tags, parasite destriction or procedures identified as doorne illness or injury. Put to prevent foodborne illness or injury. Put to prevent fo	s the mossiblic Healt so or injury COO easures to or appro	DD RE control opriate	the add	28 19 PRAC dition of por COS Com 43 44 45 46 47 48 49 50 51 52 53 54	IN CINE	DOUT N/A Co DUT N/A Co DUT N/A Co DUT N/A Co DUT N/A Co Co Sees, chemicals, a Co	Toxic substances properly identified, stored and used onformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils s properly stored pment & linens: properly stored, dried, & handled angle-service articles: properly stored & used properly Utensils, Equipment and Vending -food contact surfaces cleanable, and, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure site water properly disposed properly constructed, supplied, & cleaned use properly disposed, facilities maintained es installed, maintained, & clean liation & lighting, designated areas used	COS V	F
Risk factors as Prevalent continuerventions as Proper coolin Plant food properly proper coolin Plant food properly proper coolin Plant food properly	Good reta Good reta Bered item is not in co Safe Food eggs used where require from approved source ained for specialized proc Food Temper g methods used: adequa operly cooked for hot hole wing methods used is provided and accurate Food Idem revention of Foo its, & animals not present properly used & stored a vegetables on-in-Charge:	shell stock tags, parasite destriction or procedures identified as doorne illness or injury. Put to prevent foodborne illness or injury. Put to prevent fo	s the mos triblic Healt ss or injury GOO easures to " on appro	DD RE control opriate	the add	28 19 PRAC dition of por COS Com 43 44 45 46 47 48 49 50 51 52 53 54	IN CINE	DOUT N/A Co DUT N/A Co DUT N/A Co DUT N/A Co DUT N/A Co Co Sees, chemicals, a Co	Toxic substances properly identified, stored and used onformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat Proper Use of Utensils is properly stored preperly stored preperly stored preperly stored properly Utensils, Equipment and Vending -food contact surfaces cleanable, pred, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure site water properly disposed properly constructed, supplied, & cleaned use properly disposed, facilities maintained es installed, maintained, & clean liation & lighting, designated areas used License Posted:	COS V	R
Risk factors as Prevalent continuer ventions a Prevalent continuer ventions as Prevalent continuer ventions as Prevalent continuer ventions as Prevalent vention venti	Good retained and retained and retained for specialized procession of the specialized procession	shell stock tags, parasite destriction or procedures identified as doorne illness or injury. Put to prevent foodborne illness or injury. Put to prevent fo	s the mos iblic Healt is or injury G000 easures to of on approximation of the control of the co	DD RE control of the	the add	28 19 PRAC dition of por COS Com 43 44 45 46 47 48 49 50 51 52 53 54	IN CINE	DOUT N/A Co DUT N/A Co DUT N/A Co DUT N/A Co DUT N/A Co Co Sees, chemicals, a Co	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. corrected on-site during inspection R=repeat Proper Use of Utensils is properly stored prient & linens; properly stored, dried, & handled ingle-service articles; properly stored & used properly Utensils, Equipment and Vending -food contact surfaces cleanable, pried, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure filled, proper backflow devices site water properly disposed properly constructed, supplied, & cleaned use properly disposed, facilities maintained es installed, maintained, & clean liation & lighting, designated areas used License Posted: Follow-Up:	COS V	R



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



Address: A CONTINENTAL ISUA TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. Item/Location Temp. Item/Location Temp. OBSERVATIONS AND/OR CORRECTIVE ACTIONS V Item Number Section of Code Description of Violation Compliance Achieved: 10/19/2021 Temp. Item/Location Temp. Item/Location Temp. OBSERVATIONS AND/OR CORRECTIVE ACTIONS Dated Corrected or COS Kitcuen:	Es	tablishme	nt: 9:34 TCO				Date: 10	19/2021	Page_	Z of Z
TEMPERATURE DISSERVATIONS Item Location Trop Item Location Trop Item Location Trop	Ad	dress: 🚖	continent	al Bh	pd					
CON + tomosto/ be-18the 170 Sauce/ HOT Modified 18th 18th 18th 18th 18th 18th 18th 18th							S			
DESCRIPTIONS AND OR CORRECTIVE ACTIONS OBSERVATIONS AND OR CORRECTIVE ACTIONS Description of Voluntum Notice S. 5.50.2.1.1 Cuscime in Terrifogracies. Focus critician shored directly ontap COS. Of pite find product. Discussed & roper and stored with pite. **Service certificate expired 2/ 2021. Post valid CP py certificate or research. Continued of the continued of the certificate expired 2/ 2021. Post valid CP py Continued of the certificate expired 2/ 2021. Post valid CP py Continued of the continued of the certificate expired 2/ 2021. Post valid CP py Continued of the continued of the certificate expired 2/ 2021. Post valid CP py Continued of the continued of the certificate expired 2/ 2021. Post valid CP py Continued of the certificate expired 2/ 2021. Post valid CP py Continued of the certificate expired 2/ 2021. Post valid CP py Continued of the certificate expired 2/ 2021. Post valid CP py Continued of the certificate expired 2/ 2021. Post valid CP py Continued of the certificate expired 2/ 2021. Post valid CP py Continued of the certificate expired 2/ 2021. Post valid CP py Continued of the certificate expired 2/ 2021. Post valid CP py Continued of the certificate expired 2/ 2021. Post valid CP py Continued of the certificate expired 2/ 2021. Post valid CP py Continued and continue		al Lagran						· Item / Loc	ation	Тетр
OBSERVATIONS AND/OR CORRECTIVE ACTIONS V Number Section of Code Description of Violation Description of Violation Kitchen: P 15 3-502.11 - USCUM in Terriferrate: The United Attributed With MC OF ETTE EXCLIPTIONAL EXPLINATE EXPLINED TO POST VALID CETTLY LETTIFICATE OF TEKEN. Date: Date:						Sauce/ Hot holding	12/2			
Description of Violation Vilturary Description of Violation Died Camerole of Cost	1.54	THE CIPE	(EIGHT) WOOL	W - (h)	1-2					
Description of Violation Vilturary Description of Violation Died Camerole of Cost										_
Description of Violation Vilturary Description of Violation Died Camerole of Cost										-
Description of Violation Vilturary Description of Violation Died Camerole of Cost						OBSERVATIONS AND/OR CORRECTIVE A	CTIONS			
S S-SOZII - USAUK-in refrigerator : raps anticident stored directly onted to the first fixed product. Discussed proper food storage with proceedings of reference of restaurance expired 2/2021. Post varida (1874) - Certificate of reson in Charge: The Realmand Date:	V		Section of Code						Da	ted Corrected
P S S. SOZII - USCUK-in refrigeretter. Pour enseign stored directly onter OS. OF DTE GOD product. Discussed proper feat storage with pix # SOUSESTE CERTIFICATE expired 21 2021. Post valid CPTM CERTIFICATE OF TEXAS. ISSUED OF TEXAS. Date:		Number		-	-	Description of violation				or COS
A Sensete certificate expired 2/2021. Post varid CSFM certificate or reven.	_									
A Sensete certificate expired 2/2021. Post varid CSFM certificate or reven.	P	15	3-30Z.11 -	USCUL	-in	refrigerouse: rous corre	cen stored	directly o	1-1-00	08.
de servicio certificate expired 2/2021. Post vauid CFFU certificate or reseur.				OF E	6 37	20d product Discussed P	POPEL FROM	1 Storoge w	जीव त्या	
Ignature of Person in Charge: Fran Rischmond. Date:									71	
Ignature of Person in Charge: Fran Rischmond. Date:							· · · · ·			
Ignature of Person in Charge: Fran Rischmond. Date:					-					
Ignature of Person in Charge: Fran Rischmond. Date:										
Ignature of Person in Charge: Fran Rischmond. Date:				<u> </u>						
ignature of Person in Charge: Fran Rightmand. Date:					_ 3 (_3≥	iusafe certificate expired	21.2021.	Post vouid	CPAM	
ignature of Person in Charge: Fun Richard Date: Ignature of Inspector: Date: 10/12/1 202-1				<u></u>		stiticall or rekew.				
ignature of Person in Charge: Frank Richard Date: Ignature of Inspector: Date: 10/12/12021	_									
Ignature of Person in Charge: Frank Richmond Date: Ignature of Inspector: Date: 10/12/201/										
ignature of Person in Charge: Frank Richard Date: ignature of Inspector: Date: ignature of Inspector: Date:			i							
ignature of Person in Charge: Fran Richmand Date: Ignature of Inspector: Date: 1201										
ignature of Person in Charge: Fran Richard Date: Date: 10/12/1 ZOZ-1			-					-		
ignature of Person in Charge: Engagement Date: Date: Date				-1						
ignature of Person in Charge: Franch Richard Date: Date: Logist 2021	-									
ignature of Person in Charge: Fran Richmand Date: Date: Losses L	\dashv	1					<u> </u>			
ignature of Person in Charge: Fran Richard Date: Date: vol 121 ZOZ-1	+									
ignature of Person in Charge: Fran Richard Date: Date: Lofted ZODI	+									
ignature of Person in Charge: Franklichmend Date: Date: Los (21 2021)										
ignature of Person in Charge: From Rechanced Date: Date: Date: Date: Date: Date: Date: Date: Date: Date: Date: Date: Da										
ignature of Person in Charge: Franch Rechard Date: Date: 10/12/1 2021										
ignature of Person in Charge: Fran Richard Date: Date: 10/12/201/										
ignature of Person in Charge: Sour Rechanced Date: Date: Date: Lof (2/1 ZO2)	\top									
ignature of Person in Charge: Fran Richard Date: Jagnature of Inspector: Date: 10/12/2021	+									
ignature of Person in Charge: Fran Richard Date: Date: Date: Lo/12/2021	+	-		<u> </u>						
ignature of Person in Charge: Sun Richard Date: Da	_									
ignature of Person in Charge: Franking Richard Date: Date: Date: Lo/12/2021	4									
ignature of Person in Charge: Fran Richard Date: Date: Date: Lo/12/2021										
ignature of Person in Charge: Franklich Richard Date: ignature of Inspector: Date: Lo/12/2021										
ignature of Person in Charge: Franklich Richard Date: ignature of Inspector: Date: Lo/12/2021	\top									
ignature of Person in Charge: Fun Richard Date: ignature of Inspector: Date: 10/12/2021	+						<u> </u>			
ignature of Inspector: Date:	+						 			
ignature of Inspector: Date: Lo/12/2021										
ignature of Inspector: Date: to/[2/202/				-print	Tu	chmand		Date:		
	igna	iture of Ins	spector:	2)				Date: Lo	119/2021	



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



(603) 420-1730
FOOD ESTABLISHMENT INSPECTION REPORT

	tot Rize Boyel cote			10/18/21		,	No. of Risk Factor/Intervention Viola	lional.
Address: L3A	Highway Highway		Time				No. of Repeat Risk Factor/Intervention Viola	
Owner/Permit Ho	Ider: Armodo Enterpiscs LLC		Risk	Category	:C.	, ,		
Email:			Pho				Inspection Status: Green Yellow R	
nspection Type:	Routine Re-inspection P	re-operation			see In	vestigation		ed
	FOODBORNE ILLNES			S AND PL	TRIJIC	HEATTEL	Complaint Other	
	Circle designated compliance status (IN, O	UT, N/A, N	O) for	each item	,131,310		in appropriate box for COS and/or R	
	IN = in compliance OUT= not in compliance				t appli	icable COS -	corrected on site B	
ompliance Status							- corrected on-site R = repeat violation	
	Supervision	co:	SR	Com	plian	ce Status		COS
1 (IN OUT	Person in charge present, demonstrates knowledge at performs duties	nd		-		buttun	Protection from Contamination	
2 IN OUT N/A	Certified Food Protection Manager		-	15	-	OUT N/A NO	Food separated and protected	
	Employee Health			16	_	OUT N/A	Food-contact surfaces cleaned and sanitized	
MOUT	Management/food employees & conditional employees			17	IN t	OUTWANO	Proper disposition or returned, previously served, reconditioned & unsafe food	
	knowledge, responsibilities and reporting						Time / Temperature Control for Safety	
UNDUT	Proper use of restriction and exclusion			18	IN	OUT N/A NO	Proper cooking time and temperature	_
(IN)OUT	Procedures for responding to vomiting and diarrheal ex	/ents		19	IN 0	OUT N/A I O	Proper reheating procedures for hot holding	
IN OUT (NO)	Good Hygiene Practices			20	IN 0	OUT N/A (10)	Proper cooling time and temperatures	
IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use		4	21	INC	OUT N/A(NO	Proper hot holding temperatures	
1 11 11 11	No discharge from eyes, nose, mouth			22		ON AN TUC	Proper cold holding temperatures	
(I) OUT NO	Preventing Contamination by Hands Hands clean & properly washed			23	IN	ON AN TUG	Proper date marking and disposition	
OUT N/A NO	No bare hand contact with RTE food		4	24	TN C	ON N/N TUC	Time as a Public Health Control: procedures and records	
(IN)OUT	Adequate handwashing sinks properly supplied & access		-				Consumer Advisory	
	Approved Source	Sible		25		DUT N/A	Consumer advisory provided for raw/undercooked foods	
TNOUT	Food obtained from an approved source			26	7000	DUT N/A	Highly Susceptible Populations	
IN OUT N/A NO	Food received at proper temperature	$\overline{}$	-	1 20	TUNC		Pasteurized foods used; prohibited foods not offered d / Color Additives and Toxic Substances	
IN OUT WARD	i						4 / LOIOT Additives and Toxic Substances	
	Food in good condition, safe & unadulterated		-	27	INO	LIT WA		
INDUT	Food in good condition, safe & unadulterated	:tion	-	27	100	DUT ((A)	Food additives: approved and properly used	
IN OUT (VA) NO	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destructions.			27	100	DUT (/A)	Food additives: approved and properly used Toxic substances properly identified, stored and used	
IN OUT (VA) NO	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destructions.			28	(N)	OUT (/A)	Food additives: approved and properly used Toxic substances properly identified, stored and used anformance with Approved Procedures	
IN OUT (VANO	Food in good condition, safe & unadulterated	the most lic Health or injury.		28	IN O	DUT (/A)	Food additives: approved and properly used Toxic substances properly identified, stored and used	
IN OUT (VANO	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destructed improper practices or procedures identified as tributing factors of foodborne illness or injury. Published control measures to prevent foodborne illness.	the most lic Health or injury.	RETA	28 19	IN O	DUT (IA) DUT N/A Ca UT (I/A)	Food additives: approved and properly used Toxic substances properly identified, stored and used Informance with Approved Procedures Compliance with variance/specialized process/HACCP	
IN OUT MANO Risk factors a Prevalent cont Interventions a	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruct re improper practices or procedures identified as a ributing factors of foodborne illness or injury. Publiare control measures to prevent foodborne illness Good retail practices are preventative mea	the most lic Health or injury. GOOD It sures to contr	ol the a	19 L PRACT	IN O	DUT (IA) Co UT (IA) s, chemicals, a	Food additives: approved and properly used Toxic substances properly identified, stored and used Informatice with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods.	
Risk factors a Prevalent cont Interventions a	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruct re improper practices or procedures identified as a ributing factors of foodborne illness or injury. Publiare control measures to prevent foodborne illness Good retail practices are preventative mea	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	19 L PRACT	IN O	DUT (IA) Co UT (IA) s, chemicals, a	Food additives: approved and properly used Toxic substances properly identified, stored and used Informance with Approved Procedures Compliance with variance/specialized process/HACCP	ation
IN OUT (IANO Risk factors a Prevalent cont Interventions a	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destructive improper practices or procedures identified as tributing factors of foodborne illness or injury. Publiare control measures to prevent foodborne illness Good retail practices are preventative measured item is not in compliance Mark "X" o	the most lic Health or injury. GOOD It sures to contr	ol the a	19 L PRACT ddition of part for COS at	IN O	DUT (IA) Co UT (IA) s, chemicals, a	Food additives: approved and properly used Toxic substances properly identified, stored and used Deformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Formeded on-site during inspection R=repeat vio	ation
IN OUT (IA)NO Risk factors a Prevalent cont Interventions a ark "X" in box if num apliance Status	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruction in the stock tags and the stock tags are improper practices or procedures identified as tributing factors of foodborne illness or injury. Publiare control measures to prevent foodborne illness Good retail practices are preventative measured item is not in compliance Mark "X" of Safe Food and Water	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	19 L PRACT ddition of pat for COS at	IN O	OUT NA Co UT NA Co UT NA Co S, chemicals, a COS =	Food additives: approved and properly used Toxic substances properly identified, stored and used Deformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Foorrected on-site during inspection R=repeat vio	
IN OUT (IANO Risk factors a Prevalent cont Interventions a ark "X" in box if num apliance Status Pasteurized	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destructive improper practices or procedures identified as tributing factors of foodborne illness or injury. Publiare control measures to prevent foodborne illness Good retail practices are preventative measured item is not in compliance Mark "X" o	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	19 L PRACT ddition of par for COS at	IN O	OUT NA Co UT NA S, chemicals, a COS =	Food additives: approved and properly used Toxic substances properly identified, stored and used Deformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Foorrected on-site during inspection R=repeat vio Proper Use of Utensils Is properly stored	
IN OUT IN	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destructive improper practices or procedures identified as tributing factors of foodborne illness or injury. Publiare control measures to prevent foodborne illness Good retail practices are preventative measured item is not in compliance Mark "X" of Safe Food and Water eggs used where required	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	28 19 L PRACT ddition of par for COS ar Compl 43 44	IN O	DUT NA Co UT NA Cos s, chemicals, a COS = Status In-use utensil Utensils, equi	Food additives: approved and properly used Toxic substances properly identified, stored and used Deformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods, Foorrected on-site during inspection R=repeat vio Proper Use of Utensils Is properly stored In properly stored In properly stored, dried, & handled	
IN OUT IN	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruction of the condition	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	L PRACT ddition of par for COS ar Compl 43 44 45	IN O	DUT (VA) COS = Status In-use utensil Utensils, equi	Food additives: approved and properly used Toxic substances properly identified, stored and used performance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods, Foorrected on-site during inspection R=repeat vio Proper Use of Utensils Is properly stored prenent & linens: properly stored, dried, & handled agle-service articles: properly stored & used	
IN OUT (VANO Risk factors a Prevalent cont Interventions a ark "X" in box if num infliance Status Pasteurized Water & Ice Variance obt	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destructive improper practices or procedures identified as a tributing factors of foodborne illness or injury. Publiare control measures to prevent foodborne illness Good retail practices are preventative measured item is not in compliance Mark "X" of Safe Food and Water eggs used where required from approved source cained for specialized processing methods	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	28 19 L PRACT ddition of par for COS ar Compl 43 44	IN O	OUT (VA) UT (VA) UT (VA) UT (VA) UT (VA) Status In-use utensil Utensils, equi Single-use/sir Gloves used p	Food additives: approved and properly used Toxic substances properly identified, stored and used proformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods, Foorrected on-site during inspection R=repeat vio Proper Use of Utensils Is properly stored Ipment & linens: properly stored, dried, & handled Ingle-service articles: properly stored & used properly	
IN OUT (IANO Risk factors a Prevalent cont Interventions a rk "X" in box if num pliance Status Pasteurized Water & Ice Variance obt Proper coolin	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruction of the condition	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	L PRACT ddition of par for COS ar Compl 43 44 45	IN O	DUT (VA) UT (VA) UT (VA) UT (VA) UT (VA) S, chemicals, a COS = Status In-use utensil Utensils, equi Single-use/sir Gloves used p	Food additives: approved and properly used Toxic substances properly identified, stored and used Informance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods, Foorrected on-site during inspection R=repeat vio Proper Use of Utensils Is properly stored Ipment & linens: properly stored, dried, & handled Ingle-service articles: properly stored & used properly Utensils, Equipment and Vending	
IN OUT I/ANO Risk factors a Prevalent cont Interventions a rk "X" in box if num pliance Status Pasteurized Water & Ice Variance obt Proper coolir Plant food pn Approved tha	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruct re improper practices or procedures identified as a tributing factors of foodborne illness or injury. Publiare control measures to prevent foodborne illness Good retail practices are preventative measured item is not in compliance Mark "X" of Safe Food and Water eggs used where required from approved source tained for specialized processing methods Food Temperature Control ing methods used: adequate equipment for temp. control operly cooked for hot holding twing methods used	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	L PRACTION of part for COS at Complement 43 44 45 46	IN OF ICES thogen and/or liance	DUT (VA) UT (VA) S, chemicals, a COS = Status In-use utensil Utensils, equi Single-use/sir Gloves used p	Food additives: approved and properly used Toxic substances properly identified, stored and used Informance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. =corrected on-site during inspection R=repeat vio Proper Use of Utensils Is properly stored Ipment & linens: properly stored, dried, & handled Ingle-service articles: properly stored & used property Utensils, Equipment and Vending -food contact surfaces cleanable,	
IN OUT IN	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruct re improper practices or procedures identified as a tributing factors of foodborne illness or injury. Publiate control measures to prevent foodborne illness. Good retail practices are preventative measured item is not in compliance. Mark "X" of Safe Food and Water eggs used where required from approved source tained for specialized processing methods. Food Temperature Control in gmethods used: adequate equipment for temp. control operly cooked for hot holding swing methods used as provided and accurate.	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	28 19 L PRACT ddition of par for COS ar Compl 43 44 45 46	IN OI ICES thogen nd/or liance	DUT (VA) UT (VA) S, chemicals, a COS = Status In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly design	Food additives: approved and properly used Toxic substances properly identified, stored and used Informance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods, Foorrected on-site during inspection R=repeat vio Proper Use of Utensils Is properly stored Ipment & linens: properly stored, dried, & handled Ingle-service articles: properly stored & used properly Utensils, Equipment and Vending	
IN OUT IN	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruct re improper practices or procedures identified as a tributing factors of foodborne illness or injury. Publiate control measures to prevent foodborne illness. Good retail practices are preventative measured item is not in compliance. Mark "X" of Safe Food and Water eggs used where required from approved source tained for specialized processing methods. Food Temperature Control ing methods used: adequate equipment for temp. control operly cooked for hot holding twing methods used. Temperature for temps are provided and accurate food Identification.	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	28 19 L PRACT ddition of par for COS ar Compl 43 44 45 46 47 48	IN OI ICES thogen nd/or liance	DUT (VA) UT (VA) S, chemicals, a COS = Status In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly design	Food additives: approved and properly used Toxic substances properly identified, stored and used Informance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods,	
IN OUT IN	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruction in the property practices or procedures identified as a tributing factors of foodborne illness or injury. Published control measures to prevent foodborne illness. Good retail practices are preventative measured item is not in compliance. Mark "X" of the process of the pr	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	28 19 L PRACT ddition of par for COS ar Compl 43 44 45 46 47 48	IN OI ICES thogenador idance	DUT (VA) UT (VA) S, chemicals, a COS = Status In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing:	Food additives: approved and properly used Toxic substances properly identified, stored and used Informance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Foorrected on-site during inspection R=repeat vio Proper Use of Utensils Is properly stored Imple-service articles: properly stored & used properly Utensils, Equipment and Vending food contact surfaces cleanable, pned, constructed, & used	
IN OUT IN	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruct re improper practices or procedures identified as tributing factors of foodborne illness or injury. Published control measures to prevent foodborne illness. Good retail practices are preventative measured item is not in compliance. Mark "X" of the safe Food and Water eggs used where required from approved source alined for specialized processing methods. Food Temperature Control of the safe adequate equipment for temp. control operly cooked for hot holding awing methods used are provided and accurate Food Identification. I passed to require the safe and accurate for the safe and	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	L PRACTI ddition of part for COS are Completed 43 44 45 46 47 48 49	IN OI ICES thogen: nd/or	DUT (VA) UT (VA) S, chemicals, a COS = Status In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing:	Food additives: approved and properly used Toxic substances properly identified, stored and used Informance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Foorrected on-site during inspection R=repeat vio Proper Use of Utensils Is properly stored Imple-service articles: properly stored, dried, & handled Ingle-service articles: properly stored & used Ingle-service articles: properly stored & used Ingle-constructed, & used Installed, maintained, & used: test strips Physical Facilities	
IN OUT IN	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruction of procedures identified as a tributing factors of foodborne illness or injury. Published control measures to prevent foodborne illness. Good retail practices are preventative measured item is not in compliance. Mark "X" of the safe Food and Water eggs used where required from approved source alined for specialized processing methods. Food Temperature Control and methods used: adequate equipment for temp. control operly cooked for hot holding awing methods used: affective food Identification approved in the food Identification and in the safe in the	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	L PRACTI ddition of part for COS at 43 44 45 46 47 48 49	IN OI ICES thogen: nd/or	DUT (VA) UT (VA) s, chemicals, a COS = Status In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing: Hot & cold wat Plumbing insta Sewage & was	Food additives: approved and properly used Toxic substances properly identified, stored and used Informance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods,	
IN OUT IN	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruction in the property practices or procedures identified as a tributing factors of foodborne illness or injury. Published control measures to prevent foodborne illness. Good retail practices are preventative measured item is not in compliance. Mark "X" of the process of the pro	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	28 19 L PRACT ddition of par for COS ar Compl 43 44 45 46 47 48 49 50 51 52 53	IN OI ICES thogen: nd/or liance	DUT (VA) S, chemicals, a COS = Status In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing: Hot & cold wat Plumbing insta Sewage & was Toilet facilities	Food additives: approved and properly used Toxic substances properly identified, stored and used Informance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Foorrected on-site during inspection R=repeat vio Proper Use of Utensils Is properly stored Ingle-service articles: properly stored & used Ingerials, Equipment and Vending Indeed, constructed, & used Installed, maintained, & used: test strips Physical Facilities Iter available adequate pressure alled, proper backflow devices ste water properly disposed properly constructed, & uspplied, & cleaned	
IN OUT IN	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruct re improper practices or procedures identified as tributing factors of foodborne illness or injury. Publiane control measures to prevent foodborne illness Good retail practices are preventative meathered item is not in compliance Mark "X" of Safe Food and Water eggs used where required from approved source tained for specialized processing methods Food Temperature Control and methods used: adequate equipment for temp. control operly cooked for hot holding twing methods used are provided and accurate Food Identification and provided and accurate required and accurate required from approved source and in prevention of Food Contamination and prevented during food preparation, storage & display niness	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	28 19 L PRACT ddition of par for COS ar Compl 43 44 45 46 47 48 49 50 51 52 53 54	IN OI ICES thogenind/or liance	DUT (VA) UT (VA) In-use utensit Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing: Hot & cold wat Plumbing insta Sewage & was Toilet facilities Garbage & refu	Food additives: approved and properly used Toxic substances properly identified, stored and used Informance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Foorrected on-site during inspection R=repeat vio Proper Use of Utensils Is properly stored Important a linens: properly stored, dried, & handled Ingle-service articles: properly stored & used Installed, maintained, & used: test strips Physical Facilities Iter available adequate pressure alled, proper backflow devices ste water properly disposed properly disposed, facilities maintained	
IN OUT IN	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruct re improper practices or procedures identified as tributing factors of foodborne illness or injury. Publiane control measures to prevent foodborne illness Good retail practices are preventative meathered item is not in compliance Mark "X" of Safe Food and Water eggs used where required from approved source tained for specialized processing methods Food Temperature Control openity cooked for hot holding the provided and accurate for provided and accurate food Identification and prevention of Food Contamination on the prevention of Food Contamination of prevented during food preparation, storage & display niliness.	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	28 19 L PRACT ddition of par for COS ar Compl 43 44 45 46 47 48 49 50 51 52 53 54 55	IN OI IN OI ICES In oi I	DUT (VA) S, chemicals, a COS = Status In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing: Hot & cold wat Plumbing insta Sewage & was Toilet fecilities Garbage & reft Physical facilitie	Food additives: approved and properly used Toxic substances properly identified, stored and used Informance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Foorrected on-site during inspection R=repeat vio Proper Use of Utensils Is properly stored Import a linens: properly stored, dried, & handled Import a linens: properly stored & used Intensils, Equipment and Vending Food contact surfaces cleanable, Intensilated, maintained, & used: test strips Physical Facilities Is available adequate pressure Is available adequate pressure Is water properly disposed Intensiled, maintained, & cleaned Installed, maintained, & cleaned	
Risk factors a Prevalent cont Interventions a Prevalent contained Water & Ice Variance obt Proper coolin Plant food prevalent property Insects, roder Contamination Personal clear Wiping cloths:	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruct re improper practices or procedures identified as tributing factors of foodborne illness or injury. Publiane control measures to prevent foodborne illness Good retail practices are preventative meathered item is not in compliance Mark "X" of Safe Food and Water eggs used where required from approved source tained for specialized processing methods Food Temperature Control and methods used: adequate equipment for temp. control operly cooked for hot holding twing methods used are provided and accurate Food Identification and provided and accurate required and accurate required from approved source and in prevention of Food Contamination and prevented during food preparation, storage & display niness	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	28 19 L PRACT ddition of par for COS ar Compl 43 44 45 46 47 48 49 50 51 52 53 54	IN OI IN OI ICES In oi I	DUT (VA) S, chemicals, a COS = Status In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing: Hot & cold wat Plumbing insta Sewage & was Toilet fecilities Garbage & reft Physical facilitie	Food additives: approved and properly used Toxic substances properly identified, stored and used Informance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Foorrected on-site during inspection R=repeat vio Proper Use of Utensils Is properly stored Important a linens: properly stored, dried, & handled Ingle-service articles: properly stored & used Installed, maintained, & used: test strips Physical Facilities Iter available adequate pressure alled, proper backflow devices ste water properly disposed properly disposed, facilities maintained	
Risk factors a Prevalent cont Interventions a Proper Status Pasteurized Water & Ice Variance obt Proper coolin Plant food pn Approved tha Thermometer Food properly Insects, roder Contamination Personal clea Wiping cloths: Washing fruits	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruct re improper practices or procedures identified as tributing factors of foodborne illness or injury. Publiane control measures to prevent foodborne illness Good retail practices are preventative meathered item is not in compliance Mark "X" of Safe Food and Water eggs used where required from approved source tained for specialized processing methods Food Temperature Control openity cooked for hot holding the provided and accurate for provided and accurate food Identification and prevention of Food Contamination on the prevention of Food Contamination of prevented during food preparation, storage & display niliness.	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	28 19 L PRACT ddition of par for COS ar Compl 43 44 45 46 47 48 49 50 51 52 53 54 55	IN OI IN OI ICES In oi I	DUT (VA) S, chemicals, a COS = Status In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing: Hot & cold wat Plumbing insta Sewage & was Toilet fecilities Garbage & reft Physical facilitie	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat vio Proper Use of Utensils is properly stored prement & linens: properly stored, dried, & handled ingle-service articles: properly stored & used properly Utensils, Equipment and Vending -food contact surfaces cleanable, and, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure alled, proper backflow devices ste water properly disposed properly disposed, facilities maintained es installed, maintained, & clean liation & lighting, designated areas used	DS
Risk factors a Prevalent cont Interventions a Prevalent contained Water & Ice Variance obt Proper coolin Plant food properly Approved tha Thermometer Food properly Insects, roder Contamination Personal clea Wiping cloths: Washing fruits e of Operation;	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruction in proper practices or procedures identified as tributing factors of foodborne illness or injury. Publiate control measures to prevent foodborne illness Good retail practices are preventative measured item is not in compliance. Mark "X" of the same proved item is not in compliance. Mark "X" of the same proved source and the same proved source and the same proved source are prevented from approved source. In great the same proved source are prevented in great and the same provided and accurate from the same prevention of food Contamination into the same prevented during food preparation, storage & display inliness. For properly used & stored is a vegetables.	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	28 19 L PRACT ddition of par for COS ar Compl 43 44 45 46 47 48 49 50 51 52 53 54 55	IN OI IN OI ICES In oi I	DUT (VA) S, chemicals, a COS = Status In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing: Hot & cold wat Plumbing insta Sewage & was Toilet fecilities Garbage & reft Physical facilitie	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat vio Proper Use of Utensils Is properly stored Ipment & linens: properly stored, dried, & handled Ipment & linens: properly stored & used Ipment & linens: properly disposed Ipment & lin	DS N
IN OUT (IANO) Risk factors a Prevalent cont Interventions a Prevalent cont Interventions a Prevalent cont Interventions a Prevalent contains a Prevalent contains a Prevalent contains a Proper coolin Plant food properly Insects, roder Contamination Personal clea Wiping cloths: Washing fruits e of Operation;	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruction in proper practices or procedures identified as tributing factors of foodborne illness or injury. Publiate control measures to prevent foodborne illness Good retail practices are preventative measured item is not in compliance. Mark "X" of the same proved item is not in compliance. Mark "X" of the same proved source and the same proved source and the same proved source are prevented from approved source. In great the same proved source are prevented in great and the same provided and accurate from the same prevention of food Contamination into the same prevented during food preparation, storage & display inliness. For properly used & stored is a vegetables.	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	28 19 L PRACT ddition of par for COS ar Compl 43 44 45 46 47 48 49 50 51 52 53 54 55	IN OI IN OI ICES In oi I	DUT (VA) S, chemicals, a COS = Status In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing: Hot & cold wat Plumbing insta Sewage & was Toilet fecilities Garbage & reft Physical facilitie	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat vio Proper Use of Utensils is properly stored prement & linens: properly stored, dried, & handled ingle-service articles: properly stored & used properly Utensils, Equipment and Vending -food contact surfaces cleanable, and, constructed, & used installed, maintained, & used: test strips Physical Facilities ter available adequate pressure alled, proper backflow devices ste water properly disposed properly disposed, facilities maintained es installed, maintained, & clean liation & lighting, designated areas used	DS
IN OUT IN	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruct re improper practices or procedures identified as tributing factors of foodborne illness or injury. Publiane control measures to prevent foodborne illness Good retail practices are preventative meathered item is not in compliance Mark "X" of Safe Food and Water eggs used where required from approved source ained for specialized processing methods Food Temperature Control and methods used: adequate equipment for temp. control operly cooked for hot holding awing methods used are provided and accurate Food Identification y labeled: original container Prevention of Food Contamination ints, & animals not present in prevented during food preparation, storage & display inliness properly used & stored is & vegetables On-in-Charge:	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	28 19 L PRACT ddition of par for COS ar Compl 43 44 45 46 47 48 49 50 51 52 53 54 55	IN OI IN OI ICES In oi I	DUT (VA) S, chemicals, a COS = Status In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing: Hot & cold wat Plumbing insta Sewage & was Toilet fecilities Garbage & reft Physical facilitie	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat vio Proper Use of Utensils Is properly stored Ipment & linens: properly stored, dried, & handled Ipment & linens: properly stored & used Ipment & linens: properly disposed Ipment & lin	DS
IN OUT IN OUT (IANO) Risk factors a Prevalent cont Interventions a ark "X" in box if num pliance Status Pasteurized Water & Ice Variance obt Proper coolir Plant food pn Approved tha Thermometer Food properly Insects, roder Contamination Personal clea Wiping cloths:	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruct re improper practices or procedures identified as tributing factors of foodborne illness or injury. Publiane control measures to prevent foodborne illness Good retail practices are preventative meathered item is not in compliance Mark "X" of Safe Food and Water eggs used where required from approved source ained for specialized processing methods Food Temperature Control and methods used: adequate equipment for temp. control operly cooked for hot holding awing methods used are provided and accurate Food Identification y labeled: original container Prevention of Food Contamination ints, & animals not present in prevented during food preparation, storage & display inliness properly used & stored is & vegetables On-in-Charge:	the most lic Health or injury. GOOD It sures to contr on appropria	ol the a	28 19 L PRACT ddition of par for COS ar Compl 43 44 45 46 47 48 49 50 51 52 53 54 55	IN OI IN OI ICES In oi I	DUT (VA) S, chemicals, a COS = Status In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing: Hot & cold wat Plumbing insta Sewage & was Toilet fecilities Garbage & reft Physical facilitie	Toxic substances properly identified, stored and used conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. Corrected on-site during inspection R=repeat vio Proper Use of Utensils Is properly stored Imple-service articles: properly stored & used Property Utensils, Equipment and Vending Indicated Approved Section	



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



Establishment: tot 2:2C			Date	10/18/2021	Page 2_of
Address: 634 Dw Highwa	4		Com	pliance Achieved:	0/18/2021
		TEMPERATURE OBSERVATIONS			110(2021
Item / Location	Temp.	Item / Location	Temp.	· Item/Lo	testion
				20011/ 20	ention 7
100	OB	SERVATIONS AND/OR CORRECTIVE ACT	IONS		
Number Section of Code		Description of Violation			Dated Corre
		2 - 2 - 2 - 2 - 2 - 2 - 2 - 2 - 2 - 2 -			or COS
	120.1	ilolations observed durin			
		HOLOGIANIS OFFICING SOLIL	ng tim	e of increctio	<i>N</i> .
					
		_			
		_			
ature of Person in Charge:	B HO			Date: (e	2/18/21



HEALTH DIVISION

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



Esta	ablishment:	tarbucks # 181714				- 1	Page 1 of					_
Add	ress: [F4 p	remium outet Blud		_	0/14/2		Page 1 of		f Risk Factor/Interventi			
Owr	ner/Permit Hol	ider Stanvocks conforation			in:50	_	Time out 2:15	No. of Repea	Risk Factor/Intervention	on Viola	itions	e
Ema	ili:	Starractics conforce-tow			Categor	1:0	<u> </u>			lal Viola	tions	2
Insp	ection Type:	Routine Re-inspection Pre-o		Phone		_		Inspection Sta	tus: Green Yellov	/ R	ed	
Пор	COLIOTI TYPE.	- map = map = 1 (C C	peration		liln	988	Investigation	n Compla	int Other			
		FOODBORNE ILLNESS RI Circle designated compliance status (IN, OUT,	N/A NO	TURS	AND PI	JB:						
							Mark "X	" in appropriate bo	x for COS and/or R			
C	U D4-4	IN = in compliance OUT= not in compliance NO	= not obs	ervea	N/A = no	nt a	pplicable COS	= corrected on-site	R = repeat violation			
Comp	liance Status	Supervision	cos	R	Cor	npi	iance Status				COS	T
1	IN OUT	Person in charge present, demonstrates knowledge and			-	_		Protection fro	om Contamination			
2	IN OUT N/A	periorms duties		1	15		IN OUT N/A NO	Food separated a	nd protected			
-	IN COT IWA	Certified Food Protection Manager			16	4	IN OUT N/A		ices cleaned and sanitized		_	+
		Employee Health			17		ON AVA TUO NI	Proper disposition reconditioned & un	or returned, previously served,			\top
3	INOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting							are Control for Safety		_	
4	INDUT	Proper use of restriction and exclusion			18	T	IN OUT N/A NO	Proper cooking tim				_
5	IN OUT	Procedures for responding to vomiting and diarrheal events			19		IN OUT N/A VO		rocedures for hot holding		-	+
6	IN OUT TO	Good Hygiene Practices			20	I	IN OUT N/A NO	Proper cooling time				+
-	IN OUT NO	Proper eating, tasting, drinking, or tobacco use			21	-46	IN OUT N/A(NO)	Proper hot holding	temperatures			+
		Preventing Contamination by Hands		L	22	_	IN OUT N/A NO	Proper cold holding	temperatures			+
в (IN DUT NO	Hands clean & properly washed		,	23	-10	IN OUT N/A NO	Proper date markin				十
	IN OUT N/A NO	No bare hand contact with RTE food		\vdash	24	L	IN OUT NA NO	Time as a Public H	ealth Control: procedures and i	ecords		Т
0	IN DUT	Adequate handwashing sinks properly supplied & accessible		\vdash	25		1)01121111		er Advisory			
		Approved Source			25	U	NOUT N/A		provided for raw/undercooked	foods		
11	OUT	Food obtained from an approved source			26	7	NOUT N/A		tible Populations			
_	ON NIA TUO NI	Food received at proper temperature				_	/		sed; prohibited foods not offer e and Toxic Substances	ad		<u></u>
-	NOUT	Food in good condition, safe & unadulterated			27	Ti	N OUT N/A		oved and properly used			Ţ-
4	N OUT (N/A) NO	Req. records available; shell stock tags, parasite destruction			28	C	NOUT N/A		operly identified, stored and us	end bes		┿
	Risk factors a	re improper practices or procedures identified as the n	nost						Approved Procedures	ed		-
	Interventions a	re improper practices or procedures identified as the n ributing factors of foodbome illness or injury. Public Ha are control measures to prevent foodborne illness or in	ealth ijury.		19] p	N OUT NA		ance/specialized process/HAC	cp T		Г
		G	OOD RE	TAIL	PRACT	TC	ES		- TOPOGENIE OF PROCESSI I MC			_
April "	Vn in house is access	Good retail practices are preventative measures	s to control	the add	dition of pa	atho	gens, chemicals, a	and physical objects in	to foods.			
Tark A	A III DOX II DUM	bered item is not in compliance Mark "X" on ap	propriate	box fe	or COS a	nd	or COS	corrected on-site		peat viol	ation	
mplia	nce Status		cos	R	Comp	lia	nce Status				00	
o T	Pactourined	Safe Food and Water	1					Proper Use	of Utensils		os	R
1		eggs used where required from approved source			43	<u> </u>	In-use utensi	is properly stored		\neg		
2		ained for specialized processing methods	+	_	44	_			erly stored, dried, & handled		\neg	
		Food Temperature Control		\dashv	45	_		ngle-service articles: p	roperly stored & used			
3	Proper coolin	ng methods used: adequate equipment for temp. control		-	46		Gloves used					
1		operly cooked for hot holding	 	-	47 ·	-	Food and pag	Utensils, Equipm				
-	Approved that	wing methods used			48			ned, constructed, & u				
	Thermometer	rs provided and accurate			49	_		: installed, maintained		-+		\dashv
		Food Identification						Physical l				
_	Food properly	/ labeled: original container		_	50		Hot & cold wa	ter available adequate				\dashv
_	Inceste rode	Prevention of Food Contamination		_	51			alled, proper backflow			\dashv	\dashv
+-		n prevented during food preparation, storage & display		_	52			ste water property disp			_	\neg
1	Personal clea				53	_		properly constructed,				\neg
	+	properly used & stored	-+		54			use properly disposed				
	Washing fruits		-	-	55	_		es installed, maintaine			\perp	
					1 20 1	_	Adequate vent	ilation & lighting, desig	nated areas used			
pe o	Operation:								License Posted:	V	N	\exists
scuss	sion with Pers	on-in-Charge:							Follow-Up:	-	, IN	4
										T	(1)	1
natu	re of Person i	n Chamai				_			Follow-Up Date:		_	
									Date:			7
ınatu	re of Inspecto	1: 9'm> // -	-						Date: 10/14/701			-
						_			Date. tot 121 101			_ J



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



ddress: Let S	# 18194		Date: 10/14/202	Page Z
ddress: the premion	DOHOL RING.	A	Compliance Achieve	ed:10/14/2021
Item / Location	Temp.	TESTI ERATURE OBSERVATIONS		
	Temp.	Item / Location	Temp. 1	tem / Location
	OB	SERVATIONS AND/OR CORRECTIVE ACTI	IONS	
Item Number Section of Code		Description of Violation		Dated C
Traintoot		2003 Pilot Of Violation		or (
	454	in almos a series		
		pickations observed doring	time of inspec	TIPA
ure of Person in Charge:	1-5/1	me) -	Dat	o:
ure of Inspector:				



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



Establishment:	Herrimack High school		Datel		_	briction			
Address: 36	_			0[13]2	4	age 1 of 2	No. of Risk Factor/Intervention Vic		1 6
				m 9;20		ime out2:00	No. of Repeat Risk Factor/Intervention Vic	lations	0
Email:	loider: Hetrimauk SAU			Category	<i>/</i> :		Total Vic	lations	D
			Phone	2:			Inspection Status Green Yellow	Red	
Inspection Type	Tie mapacaan 116-0	peration				Investigation			
	FOODBORNE ILLNESS R	ISK FAC	TORS	AND PI	BI	JC HEALTH I	INTERVENTIONS		
	Circle designated compliance status (IN, OUT,					Mark "X"	in appropriate box for COS and/or R		
	IN = in compliance OUT= not in compliance NO	= not obs	served	N/A = no	ıt ap	plicable COS =	corrected on-site R = repeat violation		
Compliance Status		cos	R	Соп	npli	ance Status		COS	
	Supervision Person in charge present, demonstrates knowledge and				-1		Protection from Contamination	000	
1 IN OUT	performs duties			15	-	ON A'N TUO	Food separated and protected		T
2 IN OUT N/A	Certified Food Protection Manager			16	I	IN OUT N/A	Food-contact surfaces cleaned and sanitized	+	+
	Employee Health			17		IN OUT WANO	Proper disposition or returned, previously served, reconditioned & unsafe food	_	+
3 IN OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature Control for Safety	_	-
4 INOUT	Proper use of restriction and exclusion			18	T	IN OUT N/A	Proper cooking time and temperature		_
5 IN OUT	Procedures for responding to vomiting and diarrheal events			19	†	IN OUT N/A NO	Proper reheating procedures for hot holding	-	+
0 Luioux 6	Good Hygiene Practices			20	I	N OUT N/A NO	Proper cooling time and temperatures	+	+
6 IN OUT N	The series of annual distriction disc			21	_	N OUT N/A	Proper hot holding temperatures	+	+
7 IN OUT				22	U	OUT N/A NO	Proper cold holding temperatures		+
8 IN OUT A	Preventing Contamination by Hands Hands clean & properly washed			23	~	NOUT N/A NO	Proper date marking and disposition		
9 IN OUT N/AINC		-	\vdash	24	1	ON AW TUO N	Time as a Public Health Control: procedures and records		T
10 IN OUT	Adequate handwashing sinks properly supplied & accessible		$\vdash \vdash \mid$	25	W.	ubur vu	Consumer Advisory		
	Approved Source		4	25	10°	N/OUT N/A	Consumer advisory provided for raw/undercooked foods	<u>L</u>	
11 IN OUT	Food obtained from an approved source			26	Ū	OUT N/A	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	T	_
12 IN OUT N/A NO	/ Proper temperature		П				d / Color Additives and Toxic Substances		
13 IN OUT	Food in good condition, safe & unadulterated			27		NOUT WA	Food additives: approved and properly used	1	T
4 IN OUT WAND	T T T T T T T T T T T T T T T T T T T		Щ	28	(OUT N/A	Toxic substances properly identified, stored and used		\vdash
Prevalent co	s are improper practices or procedures identified as the intributing factors of foodbome illness or injury. Public Has are control measures to prevent foodbome illness or in	most lealth			,	Co	onformance with Approved Procedures		
Intervention	s are control measures to prevent foodborne illness or in	njury.		19	11	TUO	Compliance with variance/specialized process/HACCP		Г
		GOOD RI							_
Mark "X" in box if nu	Good retail practices are preventative measure umbered item is not in compliance Mark "X" on a	s to contro	the ad	dition of pa	ithog				
	main X ora	ppropriate	S DOX 10	JI COS 8	na/	or COS =	corrected on-site during inspection R=repeat	iolation	
mpliance Status	Safe Food and Water	cos	R	Comp	lian	ice Status		cos	R
0 Pasteuriz	ed eggs used where required		-	43		In one of and	Proper Use of Utensils		
1 Water & I	ce from approved source	† †		44			s properly stored pment & linens: properly stored, dried, & handled		<u> </u>
2 Variance	obtained for specialized processing methods			45			ngle-service articles: properly stored & used		_
	Food Temperature Control			46		Gloves used p			
	oling methods used: adequate equipment for temp. control						Utensils, Equipment and Vending	-31	
	properly cooked for hot holding			47 ·			-food contact surfaces cleanable,		
	thawing methods used sters provided and accurate	\vdash	_	48		Properly desig	ned, constructed, & used		
- I Mornioni	Food Identification		_	49		Warewashing:	installed, maintained, & used: test strips		
Food prop	erly labeled: original container	T	\dashv	50		Hot 9 cold wet	Physical Facilities		
	Prevention of Food Contamination		\dashv	51			ter available adequate pressure alled, proper backflow devices		—
Insects, ro	dents, & animals not present		_	52	_		ste water properly disposed		
	ation prevented during food preparation, storage & display			53	_		properly constructed, supplied, & cleaned	-	\dashv
Personal c				54			use properly disposed, facilities maintained		\dashv
	ths: properly used & stored		_	55	_	Physical facilities	es installed, maintained, & clean		
washing h	uits & vegetables			56		Adequate venti	ilation & lighting, designated areas used		
pe of Operation				<u> </u>			Lionnes Bastada		\exists
scussion with Pe	erson-in-Charge:							Y) N	\Box
							Follow-Up:	((N	1)
							Follow-Up Date:	-	
gnature of Perso		-					Date: 10/12/21		\dashv
gnature of Inspe	ctor: } ~ > / C				_		19/3/84		\dashv
	1 600				_		Date: (6/13/202.)		



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



ESTADIISTILLE	Herrimack	Itigh school		Date: 01		Page <u>Z</u> of <u>Z</u>
Address: 31	3 HCGIWATA	Street		Compliance	Achieved: 6/15	1011
	Item / Location	Temp.	TEMPERATURE OBSERV.	ATIONS		
	Hem / Focscion	1 cmp.	Item/Location	Temp.	· Item / Locatio	п Тетр
Itom		089	SERVATIONS AND/OR CORRECT	TIVE ACTIONS		
V Item Number	Section of Code		Description of	Violation		Dated Corrected or COS
						0,000
			<u> </u>			
	-		<u> </u>			
					<u> </u>	
		Up Uto	lations observed	doring time of	inspection	
				-		
					-	
			<u> </u>			
_				 -		
						
				-		
-						
-						
	_	-				
innature of P	erson in Charge:	and los	7	<u></u>	Date: /	0/12/21
		Cary,			Date. /	0/13/21
ignature of Ir	ispector:	>//			Date: (0)	13/2021



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



Establishment: THU	- TITE	_				N REPORT		_
Address: 26 Bahoosic Lake Road			D/13/2		ge 1 of <u>2</u>	No. of Risk Factor/Intervention Vi	olations	8
Owner/Permit Holder: Merrimack Sew		rime	HALLED	IIIm	e out: [2]	No. of Repeat Risk Factor/Intervention Vid	olations	4
Email:			ategor	у: <u>()</u>		Total Vid	olations	E
Inspection Types (C)		Phone	:			Inspection Status: Green Yellow	Red	_
The moreovery	-operatio		flln	ess In	vestigation	Complaint Other		_
FOODBORNE ILLNESS I	RISK FAC	TORS	AND P	UBLIC	HEALTH	INTERVENTIONS		-
Circle designated compliance status (IN, OUT	T, N/A, NO) for ea	ch item		Mark "X	in appropriate box for COS and/or R		_
IN = in compliance OUT≂ not in compliance No	O = not ob:	served	N/A = no	ot appli	cable COS	= corrected on-site R = repeat violation		_
ompliance Status	cos				ce Status		Joon	Ţ
Supervision 1 NOUT Person in charge present, demonstrates knowledge and						Protection from Contamination	cos	_
performs duties			15		ON AW TU	Food separated and protected		T
2 INOUT N/A Certified Food Protection Manager			16	IN C	JUT N/A	Food-contact surfaces cleaned and sanitized	-	+
Employee Health			17	IN C	OUT WA DO	Proper disposition or returned, previously served	-	+
Management/food employees & conditional employee; knowledge, responsibilities and reporting		\top				reconditioned & unsafe food		Ţ
4 INOUT Proper use of restriction and exclusion	_		40	101.0		Time / Temperature Control for Safety		
5 Procedures for responding to vomiting and diarrheal even	ıts.		18	_	OUT N/A NO	Proper cooking time and temperature		Ι
Good Hygiene Practices		-	20		DUT N/A (O	Proper reheating procedures for hot holding		L
6 IN OUT (IO) Proper eating, tasting, drinking, or tobacco use		T	21		OUT N/A (O)	Proper cooling time and temperatures		Ļ
7 IN OUT No discharge from eyes, nose, mouth		1	22	10	OUT N/A NO	Proper hot holding temperatures Proper cold holding temperatures		Ļ
Preventing Contamination by Hands		_	23	170	OUT N/A NO	Proper date marking and disposition	-	L
B IN OUT (O) Hands clean & properly washed			24		OVAN TUC	Time as a Public Health Control: procedures and records		┝
IN OUT N/A (O) No bare hand contact with RTE food			1.5			Consumer Advisory		L
O OUT Adequate handwashing sinks properly supplied & accessib	ole		25	(IN)	UT N/A	Consumer advisory provided for raw/undercooked foods		_
1 / NOUT Food obtained from an approved source						Highly Susceptible Populations		-
and an approved source			26	(M)	UT N/A	Pasteurized foods used; prohibited foods not offered	1	
Tood received at proper temperature					Foo	d / Color Additives and Toxic Substances		
Food in good condition, safe & unadulterated IN OUT (A) IO Req. records available: shell stock tags, parasite destruction			27		UT I(A)	Food additives; approved and properly used		
Tags, parasite destruction			28	(in)or	UT N/A	Toxic substances properly identified, stored and used		
Risk factors are improper practices or procedures identified as the Prevalent contributing factors of foodborne illness or injury. Public I Interventions are control measures to prevent foodborne illness or	most Health				Co	onformance with Approved Procedures		
			19		JT W	Compliance with variance/specialized process/HACCP		
Coord metall association	GOOD RI	ETAIL	PRACT	TICES				
Good retail practices are preventative measur fark "X" in box if numbered item is not in compliance Mark "X" on a	es to control	the add	ition of pa	athogens	s, chemicals, a	and physical objects into foods.		
mpliance Status			, 003 8	ariu/oi	LUS =	corrected on-site during inspection R=repeat	iolation	_
Safe Food and Water	cos	R	Comp	liance	Status		cos	R
Pasteurized eggs used where required			43	1		Proper Use of Utensils		
1 Water & Ice from approved source	 	\dashv	44			s properly stored		_
Variance obtained for specialized processing methods			45			pment & linens: properly stored, dried, & handled		_
Food Temperature Control			46		Gloves used p	rgle-service articles: properly stored & used		_
Proper cooling methods used: adequate equipment for temp, control	TT	\neg	<u> </u>			Utensils, Equipment and Vending		_
Plant food properly cooked for hot holding			47 ·			-food contact surfaces cleanable,		_
Approved thawing methods used			48			ned, constructed, & used		_
Thermometers provided and accurate			49			installed, maintained, & used: test strips	-+	
Food cropped labeled activity to the control of the						Physical Facilities		
Food properly labeled: original container Prevention of Food Contamination		_	50		Hot & cold wat	er available adequate pressure		-
Insects, rodents, & animals not present	T	_	51			lled, proper backflow devices		٦
Contamination prevented during food preparation, storage & display	+		52			te water properly disposed		٦
Personal cleanliness			53			properly constructed, supplied, & cleaned		٦
Wiping cloths: properly used & stored			54			se properly disposed, facilities maintained		7
Washing fruits & vegetables	+		55 56			es installed, maintained, & clean]
			30	^	raequate ventil	lation & lighting, designated areas used		4
pe of Operation:						License Posted:	V) NL	4
cussion with Person-in-Charge:								Н
A						Follow-Up:	N	
notive of Person is Ob.						Follow-Up Date:		
nature of Person in Charge: Ward W						Date: 10/13/2		1
Inature of Inspector:						10/10/21		-
						Date: 10/13/2021		1



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



ddress: 🤊	nt: THU Elene 6 Baboosic L	all mand		Date: 10/		Page Z
	- 50000010 0	THE PROOF		Complianc	e Achieved:	
	Item / Location	Temp.	TEMPERATURE OBSERVAT			
		ленір.	Item / Location	Тетр.	· Item / Loca	tion
		OR	SERVATIONS AND/OR CORRECTIVE			
Item	Section of Code	0,0				
Number	Section of Code		Description of Vi	olation		Dated (
						OF OF
-						
		<u> </u>				

		- NO VIOL	ations observed duri	ng time of insi	rection.	
				4		
1						
		_				
ure of Pers	on in Charge:	- 1/ N-	-			
	on in Oriolyd.	red (so-			Date: 10/	/ - / -
ure of Insp				_	Date. ZCII	1:3/2/



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



Est	tablishment:	Herrimoux Hiddle school		Datel	7642	. Pa	ge 1 of Z	No. of F	Risk Factor/Intervention Vic	ations	0
Ad	dress: 🚜 👢	madeline Bennett street	-	Time i	A:.00	Tim	ne ou tz: 👓		Risk Factor/Intervention Vio		0
Οw	ner/Permit H	older: Matrimock SAU		Risk C	ategor	y: O	1		_ Total Vio		3
Em	ail:			Phone		: 0		Inspection Statu		Red	
Ins	pection Type	(Routine) Re-inspection Pre-or	peratio	nal	UIn	ess Ir	nvestigation	Complain		1100	
		FOODBORNE ILLNESS RE							t Other		
		Circle designated compliance status (IN, OUT, I						in appropriate box f	or COS and/or P		
		IN = in compliance OUT= not in compliance NO				_					
Com	pliance Statu		-					Concoted on-site in	repeat violation		
GUII	huaire aram	Supervision	cos	R	Co	mplia	nce Status	Donate of C	0	COS	R
1	INGUT	Person in charge present, demonstrates knowledge and	T	Т.	15	6	ON A'N TUE		1 Contamination		
,	IN OUT N/A	performs duties Certified Food Protection Manager	-					Food separated and	<u> </u>		
-	TINDST NA				16		DUT N/A		es cleaned and sanitized returned, previously served,	+	4_
	60	Employee Health Management/food employees & conditional employee;			17	IN	OUT (/A)NO	reconditioned & unsa	ife food		
3	тио	knowledge, responsibilities and reporting						Time / Temperatur	e Control for Safety		
4	IN DUT	Proper use of restriction and exclusion			18	IN	OUT N/A	Proper cooking time	and temperature		T
5	TUO(NI)	Procedures for responding to vomiting and diarrheal events			19	-	OUT N/A NO	Proper reheating pro	cedures for hot holding		
6	IN OUT	Good Hygiene Practices Proper eating, tasting, drinking, or tobacco use			20	_	OUT N/A	Proper cooling time a			
7		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, mouth			21		OUT N/A (10)	Proper hot holding te			
,	THADDI &	Preventing Contamination by Hands			22		DUT N/A NO	Proper cold holding to		ļ	
8	IN OUT N		Т		23	_	OUT N/A NO	Proper date marking		-	+
9	IN OUT N/AN	The state of the s	+	+	24	IN	OUT WANO		ith Control: procedures and records		
10	IN OUT	Adequate handwashing sinks properly supplied & accessible	+-	-	25	ÎN	DUT N/A	Consumer			,
		Approved Source			25		DOLINY	Highly Suscepti	rovided for raw/undercooked foods		\perp
11	IN OUT	Food obtained from an approved source	7		26	()N	OUT N/A		ed; prohibited foods not offered		
12	IN OUT N/A N	Food received at proper temperature		\top					and Toxic Substances		
13	IN OUT	Food in good condition, safe & unadulterated	1		27	IN	OUT I		ved and properly used	1	
14	IN OUT (IA)NO	Req. records available: shell stock tags, parasite destruction			28		OUT N/A		perly identified, stored and used	1	\Box
	Risk factor	are improper practices or procedures identified as the reportified in the post of the procedure in the procedure in the procedure in the procedure is a second of the procedure in the procedure is a second of the procedu	nost				Co	nformance with A	pproved Procedures		
	Intervention	s are control measures to prevent foodborne illness or in	eaith jury.		19	JN -	OUT (MA)	Compliance with varia	nce/specialized process/HACCP		
			00D I	RETAIL	PRAC	TICES	S				\vdash
		Good retail practices are preventative measure	s to cont	rol the ad	dition of p	pathoge	ens, chemicals, a	ind physical objects into	o foods.		
Mari	k "X" in box if n	umbered item is not in compliance Mark "X" on a	propria	ate box f	or COS	and/o	r COS =	corrected on-site di	uring inspection R=repeat	violation	
omp	liance Status		COS	R	Com	pliano	ce Status			cos	R
		Safe Food and Water			-	- 1		Proper Use	of Utensils	1000	
30		ed eggs used where required			43		In-use utensil	s properly stored			
31	-	ce from approved source	-		44	\perp	Utensils, equi	pment & linens: proper	ly stored, dried, & handled		
32	Vanance	obtained for specialized processing methods		_	45	-		ngle-service articles: pr	operly stored & used		
33	Proper o	Food Temperature Control			46		Gloves used				
34		oling methods used: adequate equipment for temp, control	-	1	47		I s	Utensils, Equipme			
35		thawing methods used		\vdash	47	-		-food contact surfaces		\vdash	\dashv
36		eters provided and accurate	-	+-	49	+		gned, constructed, & us installed, maintained,			
		Food Identification				_1	- Trail o Walaning	Physical F			
37	Food pro	perly labeled; original container	Τ		50	T	Hot & cold wa	ter available adequate		T	
		Prevention of Food Contamination			51		Plumbing insta	alled, proper backflow of	devices		\neg
38	Insects, r	dents, & animals not present			52		Sewage & was	ste water properly dispo	osed		\neg
39	Contamir	ation prevented during food preparation, storage & display			53		Toilet facilities	properly constructed,	supplied, & cleaned		\neg
40		cleanliness			54	<u> </u>	Garbage & ref	use properly disposed,	facilities maintained		
41		ths: properly used & stored			55	\perp	Physical facilit	ies installed, maintaine	d, & clean		
42	Washing	ruits & vegetables	<u> </u>		56	<u> </u>	Adequate vent	tilation & lighting, design	nated areas used		
Type	of Operation							·	License Bested	2	
		erson-in-Charge:							License Posted: (<u>مرب</u>	\mathcal{H}
ناداب	LOGICIT WILL F	Gradie II Forlange.						i	Follow-Up:	A (V	IJ
									Follow-Up Date:		
Signa	ature of Pers	on in Charge: Ward W							Date: 10/13/2		\dashv
	ature of Inspe								14/10/7	<u>r</u>	\dashv
21811	- arana ar mapr	man police							Date: 10/13/2021		



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



Establishme	nt: herrimous b	riddle sonool		Date:10/	13/2021	Page Z of Z
Address: 3	Madeline.	Bennett		Compliano	ce Achieved: 10/13	7/707
	Item / Location		TEMPERATURE OBSERVATION	ONS	10710	178021
	Rent / Location	Temp.	Item / Location	Temp.	Item / Location	Ten
		OB	SERVATIONS AND/OR CORRECTIVE	F ACTIONS		
/ Item	Section of Code					
Number			Description of Viol	ation		Dated Corrects or COS
						0,000
						İ
+		PO 01	dations optained du	ting time o	f inspection	
				4		
			·			
-						
 						
-						
						-
	and in Ohn	aulle				,
ature of Pers	ion in Unarde: 1/ 🎍					
ature of Pers		and a			Date: [0]	13/2/



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



Fe	tablishment: 🕶	the management		D		. 1			1121 0111		
		"H Elementary				-		e 1 of	No. of Risk Factor/Intervention Viola		0
		ool street						e out: 2.00	No. of Repeat Risk Factor/Intervention Viola		0
		der: Heritmock sow		Risk C		jory:			Total Violat	lions	Ø
-	nail:			Phone): 				Inspection Status: Green Yellow Re	∍d	
Ins	pection Type:	Routine Re-inspection Pre-or						vestigation	Complaint Other		
\vdash		FOODBORNE ILLNESS RE					3LIC	HEALTH I	NTERVENTIONS		
		Circle designated compliance status (IN, OUT, I							in appropriate box for COS and/or R		
		IN = in compliance OUT= not in compliance NO =	not ob	served	N/A	= not	appl	icable COS =	corrected on-site R = repeat violation		
Com	pliance Status		COS	R	H	Comp	olian	ce Status		cos	
		Supervision] [Protection from Contamination		-
1	(N) DUT	Person in charge present, demonstrates knowledge and performs duties				15	ÍN	ON AN TU	Food separated and protected		Г
2	NOUT N/A	Certified Food Protection Manager				16	M	OUT N/A	Food-contact surfaces cleaned and sanitized		┢
		Employee Health] [17	IN	OUT WANO	Proper disposition or returned, previously served, reconditioned & unsafe food		T
3	NOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting	\top		1				Time / Temperature Control for Safety		
4	TUCKI	Proper use of restriction and exclusion	+-	+	┧┝	18	IN	OUT N/A NO	Proper cooking time and temperature		_
5	TUQUIT	Procedures for responding to vomiting and diarrheal events			1	19	_	OUT N/A NO	Proper reheating procedures for hot holding		-
		Good Hygiene Practices				20	_	OUT N/A 10	Proper cooling time and temperatures		\vdash
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	\top	Т		21		OUT N/A NO	Proper hot holding temperatures		-
7	IN OUT	No discharge from eyes, nose, mouth				22	(N	UT N/A NO	Proper cold holding temperatures		
		Preventing Contamination by Hands				23	N	DUT N/A NO	Proper date marking and disposition		
8	IN OUT	Hands clean & properly washed				24	JN 0	OUT MANO	Time as a Public Health Control: procedures and records		
9	IN OUT N/A IO	No bare hand contact with RTE food							Consumer Advisory		
10	I) OUT	Adequate handwashing sinks properly supplied & accessible				25	(IN)C	DUT N/A	Consumer advisory provided for raw/undercooked foods		
11 (IN OUT	Approved Source			_				Highly Susceptible Populations		
12	IN OUT N/A	Food obtained from an approved source	-	4	-	26	JD C	DUT N/A	Pasteurized foods used; prohibited foods not offered		
13	IN OUT N/AING	Food received at proper temperature	+		-				d / Color Additives and Toxic Substances		
14	IN OUT MANO	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruction	┼	+	-	27	1	DUTWA	Food additives: approved and properly used		
				-	F	28		DUT N/A	Toxic substances properly identified, stored and used		
	Prevalent conf	re improper practices or procedures identified as the n tributing factors of foodborne illness or injury. Public Ho are control measures to prevent foodborne illness or in	nost ealth		-		_		nformance with Approved Procedures		
	miervenilons					19		DUT N/A	Compliance with variance/specialized process/HACCP		
				RETAIL							
Mari	« "X" in box if num	Good retail practices are preventative measures bered item is not in compliance Mark "X" on ap								l=4f=	
	liance Status			1		1.00			corrected on-site during inspection R=repeat vio	аиоп	
, onlie	matice Status	Safe Food and Water	cos	R	C	ompli	ance	e Status		os T	R
30	Pasteurized	eggs used where required	T		-	3	-	In-use utensils	Proper Use of Utensils s properly stored		-
31	Water & Ice	from approved source	_		4	-			prenent & linens; properly stored, dried, & handled	-+	-
32	Variance ob	tained for specialized processing methods	\vdash		4	.5			ngle-service articles: properly stored & used	\rightarrow	-
		Food Temperature Control			4	6		Gloves used p		_	ㅓ
33	Proper cooli	ng methods used: adequate equipment for lemp, control							Utensils, Equipment and Vending		\exists
34		roperly cooked for hot holding			4	7 -			-food contact surfaces cleanable,		٦
35		awing methods used			41	8		Properly desig	ned, constructed, & used		٦
36	Thermomete	rs provided and accurate			45	9		Warewashing:	installed, maintained, & used: test strips		╗
37	Food prepared	Food Identification y labeled: original container				-			Physical Facilities		
0, [Food propert	Prevention of Food Contamination			50		\dashv		ter available adequate pressure	\perp	
3B	Insects rode	nts, & animals not present		-	51	_	-		alled, proper backflow devices	\dashv	_
39		on prevented during food preparation, storage & display		-	52	-	\dashv		ste water properly disposed	$-\!\!\!+$	4
40	Personal clea			\vdash	54	-	\dashv		properly constructed, supplied, & cleaned	\rightarrow	4
41	Wiping cloths	s: properly used & stored			55	-	\dashv		use properly disposed, facilities maintained es installed, maintained, & clean	+	4
42	Washing fruit	s & vegetables			56	_	+		ilation & lighting, designated areas used		\dashv
									and an analysis of the same same same		
Туре	of Operation:								License Posted:	N	7
Disc	ussion with Pers	son-in-Charge:							Follow-Up: Y	CN	V
									Follow-Up Date:	<u> </u>	1
Sion	ature of Person	in Charge: (Charlet)					—				4
_									Date: [0] (3/2)		
signa	ature of Inspect	or: / ~ / /							Date: 10/13/2021		
											_



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



Establishment: JH Element Address: H School Street	+		Date: 10 -	13-2021	Page _ Z_ of _
4 3011001 81100	C1		Compliand	ce Achieved: (of	1312021
Item / Location	Temp.	TEMPERATURE OBSERVATIONS			
	zomp.	Item / Location	Temp.	· Item / Loc	ation T
			+		
Item 0	OB	SERVATIONS AND/OR CORRECTIVE ACT	IONS		
Number Section of Code		Description of Violation			Dated Correct
					or COS
	too the	overtions deserved dust	1500 Á	L "100	10 ED
		overtions observed durin	HIN C	36 412 18 CF	1077 -
					1
nture of Person in Charge: Lature of Inspector:	Dand led			Date: /	0-13-21



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



Establishment: Reeds Ferry Elementary	A	- 10)atel:	41971	Ip	age 1 of _2_	Ma as Dille	4 9 4		
Address: IS Lygns Road	7	_		in 3 20	-			actor/Intervention \		[
Owner/Permit Holder: Marrimania SAU		-				ime oul	No. of Repeat Risk Fa			
mail:		_		Categor	<u>у:</u> (<u></u>	<u> </u>	Total \	/iolatio	ns 🧷
Connection T		_	hone	e:			Inspection Status:	reen Yellow	Red	7
The Inspection	Pre-opera			Illn	ess	Investigation	Complaint	Other		
FOODBORNE ILLNE	SS RISK	FACI	ORS	AND P	UBL					
Circle designated compliance status (IN,	OUT, N/A,	NO)	for ea	ch item		Mark "X"	in appropriate box for COS	and/or R		
· IN = in compliance OUT= not in compliance	е NO = ло	t obse	erved	N/A = n	ot ap	plicable COS	corrected on-site R = repe	at violation		
ompliance Status	C	os	R	Cor	npli	ance Status			ico	os l
Supervision NOUT Person in charge present, demonstrates knowledge	and			-	-		Protection from Conta	mination		
performs duties	2110			15		IN DUT N/A NO	Food separated and protects	d		
ositinda i osa i rotacilori iviariager				16	C	IN DUT N/A	Food-contact surfaces cleans		\neg	_
Employee Health				17	ŀ	IN OUT WAND	Proper disposition or returned reconditioned & unsafe food	f, previously served,		
Management/food employees & conditional employe knowledge, responsibilities and reporting	10;						Time / Temperature Conti	rol for Safety		
INOUT Proper use of restriction and exclusion				18		N OUT N/A NO	Proper cooking time and tem			
Procedures for responding to vomiting and diamheal	events			19	ī	N OUT N/A NO	Proper reheating procedures		_	+
IN OUT NO Proper eating, tasting, drinking, or telephone use				20	ı	N OUT N/A NO	Proper cooling time and temp			
IN OUT NO Proper eating, tasting, drinking, or tobacco use IN OUT NO No discharge from eyes, nose, mouth				21	_	N OUT N/A NO	Proper hot holding temperatur	res		\neg
Preventing Contamination by Hands				22		ON AVA TUC	Proper cold holding temperate	ires		
INOUT NO Hands clean & properly washed		-		23		N PUT N/A NO	Proper date marking and disp			
INOUT N/A NO No bare hand contact with RTE food				24	111	N OUT NIA NO	Time as a Public Health Contr		ds	
INOUT Adequate handwashing sinks properly supplied & acc	essible		\dashv	25	A IA	OUT N/A	Consumer Adviso	and the second s		
Approved Source					<u>ت ر</u>	900114//	Consumer advisory provided for Highly Susceptible Pop		ls	
IN DUT Food obtained from an approved source				26	(IA	OUT N/A	Pasteurized foods used; prohil			
IN OUT N/A NO Food received at proper temperature						Foo	d / Color Additives and To			_
. See at geod consider, sale a briadulerated				27	LIN	NOUT(N/A)	Food additives: approved and			
L IN VIJ FN/AINCE I Reg. records quallable, about about a			_	_	₹		1111111111			
IN OUTNANO Req. records available: shell stock tags, parasite destr			\exists	28	₹	OUT N/A	Toxic substances properly iden	tified, stored and used		
(The state of the				_		Co		tified, stored and used		
IN OUT(N/A)NO Req. records available: shell stock tags, parasite destr Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Pu Interventions are control measures to prevent foodborne illnes	s the most blic Health s or injury.			19		COUTINA	Toxic substances properly iden	tified, stored and used Procedures		
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury. Pu Interventions are control measures to prevent foodborne illnes	s the most blic Health s or injury.	RE	TAIL	28 19	IN	Cout N/A	Toxic substances properly iden informance with Approved Compliance with variance/speci	tified, stored and used Procedures		
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Pu Interventions are control measures to prevent foodborne illnes	s the most blic Health s or injury. G001	RE ontrol t	he add	19 PRACT	IN	OUTINA S Jens, chemicals, a	Toxic substances properly iden enformance with Approved Compliance with variance/spec and physical objects into foods.	tified, stored and used Procedures ialized process/HACCP		
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Pure interventions are control measures to prevent foodborne illness. Good retail practices are preventative measure. With in box if numbered item is not in compliance. Mark "X" in box if numbered item is not in compliance.	s the most blic Health s or injury. GOOI easures to co	D RE	he add	19 PRACI	IN PICE athog	COS =	Toxic substances properly iden informance with Approved Compliance with variance/speci	tified, stored and used Procedures ialized process/HACCP	t violatio	on
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Pu Interventions are control measures to prevent foodborne illnes	s the most blic Health s or injury. G001	D RE	he add	19 PRACI	IN PICE athog	OUTINA S Jens, chemicals, a	Toxic substances properly iden informance with Approved Compliance with variance/special objects into foods. Incorrected on-site during instance of the corrected on-site during instance.	itified, stored and used Procedures ialized process/HACCP	t violatio	
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Pure interventions are control measures to prevent foodborne illness of injury. Pure interventions are control measures to prevent foodborne illness of Good retail practices are preventative measure. The injury in box if numbered item is not in compliance. Mark "X" in box if numbered item is not in compliance.	s the most blic Health s or injury. GOOI easures to co	D RE	he add	19 PRACI	IN PICE athog	Co I OUT (VA) CS gens, chemicals, a Or COS =	Toxic substances properly iden informance with Approve Compliance with variance/spec and physical objects into foods. corrected on-site during ins Proper Use of Utens	itified, stored and used Procedures ialized process/HACCP		
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Pure Interventions are control measures to prevent foodborne illness are preventative measures. The individual of the interventions are control measures to prevent foodborne illness are preventative measures. The interventions are control measures to prevent foodborne illness are preventative measures. The interventions are preventative measures are preventative measures. The interventions are preventative measures are preventative measures. The interventions are preventative measures are preventative measures. The interventions are preventative measures. The interventative measures are preventative measures. The interventions are preventative measures are preventative measures. The interventions are preventative measures are preventative measures. The interventions are preventative measures are preventative measures. The interventation is a preventative measures are preventative measures. The interventation is a preventative measures are preventative measures are preventative measures. The interventation is a preventative measures are pre	s the most blic Health s or injury. GOOI easures to co	D RE	he add	19 PRACI	IN PICE athog	Control OUT (NA) SS Jens, chemicals, a Or COS = Ce Status	Toxic substances properly iden informance with Approve Compliance with variance/special and physical objects into foods. corrected on-site during ins Proper Use of Utens s properly stored	I Procedures ialized process/HACCP		
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Pure Interventions are control measures to prevent foodborne illness are preventative measures. The procedure of the preventative measures are preventative measures. The procedure of th	s the most blic Health s or injury. GOOI easures to co	D RE	he add	28 19 19 PRACI dition of pror COS a Comp	IN PICE athog	Color COS = CC Status In-use utensil, equi	Toxic substances properly iden informance with Approve Compliance with variance/spec and physical objects into foods. corrected on-site during ins Proper Use of Utens s properly stored pment & linens: properly stored,	iffied, stored and used I Procedures ialized process/HACCP pection R≃repea		
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Pure Interventions are control measures to prevent foodborne illness are preventative measures. The individual of the information of	s the most blic Health s or injury. GOOI easures to or on approp	D RE	he add	PRACIdition of p. pr COS at Comp	IN PICE athog	Color COS = CC Status In-use utensil, equi	Toxic substances properly iden informance with Approve compliance with variance/spec and physical objects into foods. corrected on-site during ins Proper Use of Utems a properly stored pment & linens; properly stored, gle-service articles; properly sto	iffied, stored and used I Procedures ialized process/HACCP pection R≃repea		
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Pure Interventions are control measures to prevent foodborne illness are preventative measures to prevent foodborne illness are with the control measures to prevent foodborne illness are preventative measures. In the compliance of the control of the cont	s the most blic Health s or injury. GOOI easures to or on approp	D RE	he add	19 PRACI dition of pror COS a Comp	IN PICE athog	Control of the contro	Toxic substances properly iden informance with Approve compliance with variance/spec and physical objects into foods. corrected on-site during ins Proper Use of Utems a properly stored pment & linens; properly stored, gle-service articles; properly sto	tified, stored and used I Procedures ialized process/HACCP pection R≃repea iils dried, & handled red & used		
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Pure Interventions are control measures to prevent foodborne illness are preventative measures to prevent foodborne illness are preventative measures are preventative measures. In the second of the	s the most blic Health s or injury. GOOI easures to or on approp	D RE	he add	19 PRACI dition of pror COS a Comp 43 44 45 46	IN PICE athog	I OUT (VA) SS gens, chemicals, a or COS = ce Status In-use utensil Utensils, equi Single-use/sir Gloves used p	Toxic substances properly iden informance with Approve to compliance with variance/special objects into foods. In the corrected on-site during insupport Use of Utens approperly stored, and the corrected on-site sproperly stored on on-site sprope	tified, stored and used I Procedures ialized process/HACCP pection R=repeat iils dried, & handled red & used		
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Pure Interventions are control measures to prevent foodborne illness are preventative measures to prevent foodborne illness are with the control measures to prevent foodborne illness are preventative measures. In the compliance of the control of the cont	s the most blic Health s or injury. GOOI easures to or on approp	D RE	he add	19 PRACI dition of pror COS a Comp 43 44 45 46 47 48	IN PICE athog	In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig	Toxic substances properly iden informance with Approved Compliance with variance/special of the property of the property stored on-site during instance/special on-site during instance/special on-site during instance/special on-site during instance/special on-site during instance of Utens of Utens of Special Operation of Sp	iffied, stored and used I Procedures ialized process/HACCP pection R=repea sile dried, & handled red & used Vending		
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Pur Interventions are control measures to prevent foodborne illness are preventative measures in practices are preventative measures. With in box if numbered item is not in compliance. Mark "X" in box if numbered item is not in compliance. Mark "X" in political sequences and water. Pasteurized eggs used where required. Water & Ice from approved source. Variance obtained for specialized processing methods. Food Temperature Control. Proper cooling methods used: adequate equipment for temp. control. Plant food properly cooked for hot holding. Approved thawing methods used:	s the most blic Health s or injury. GOOI easures to or on approp	D RE	he add	19 PRACI dition of pror COS a Comp 43 44 45 46	IN PICE athog	In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig	Toxic substances properly iden informance with Approve to informance with Approve to informance with variance/special distribution of the informance with variance distribution of the informance with variance informance	iffied, stored and used I Procedures ialized process/HACCP pection R=repea sile dried, & handled red & used Vending		
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Purinterventions are control measures to prevent foodborne illness are preventative measures. The procedure is not in compliance of the procedure in the procedure in the procedure is not in compliance. The procedure is not in compliance of the procedure of the procedure is not in compliance. The procedure is not in compliance of the procedure in the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is not in compliance of the procedure is not in compliance. The procedure is	s the most blic Health s or injury. GOOI easures to or on approp	D RE	he add	19 PRACI dition of pror COS a Comp 43 44 45 46 47 48	IN PICE athog	I OUT (VA) Sees, chemicals, a cor COS = CCS Status In-use utensil Utensils, equi Single-use/sir Gloves used properly desig Warewashing:	Toxic substances properly iden informance with Approve to informance with Approve to informance with variance/special distribution of the informance with variance/special distribution of the informance with variance/special distribution of the informance with variance w	iffied, stored and used I Procedures ialized process/HACCP pection R=repea sile dried, & handled red & used Vending		
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Purinterventions are control measures to prevent foodborne illness are preventative measures in practices are preventative measures. The procedure is not in compliance of the many many many measures. Good retail practices are preventative measures.	s the most blic Health s or injury. GOOI easures to or on approp	D RE	he add	28 19 19 PRACI dition of pror COS a Comp 43 44 45 46 47 48 49	IN PICE athog	I OUT (VA) Sens, chemicals, a cor COS = CCS Status In-use utensil Utensils, equi Single-use/sir Gloves used properly desig Warewashing:	Toxic substances properly iden informance with Approve to informance with approve to informance with variance/special distribution of the informance with variance/special distribution of the informance with variance/special distribution of the informance with variance variance with variance with variance with variance variance with variance with variance variance with variance variance variance with variance varia	iffied, stored and used I Procedures ialized process/HACCP pection R=repea sile dried, & handled red & used Vending		
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Purinterventions are control measures to prevent foodborne illness are preventative measures in practices are preventative measures. The procedure is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Food Contamination of Food Contamination in Insects, rodents, & animals not present	s the most blic Health s or injury. GOOI easures to or on approp	D RE	he add	28 19 19 PRACI dition of part of COS a Comp 43 44 45 46 47 48 49 50	IN PICE athog	I OUT (VA) Sees, chemicals, a cor COS = Ce Status In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing: Hot & cold wat Plumbing insta	Toxic substances properly iden informance with Approve to informance with Approve to informance with variance/special distribution of the informance with variance/special distribution of the informance with variance/special distribution of the informance with variance w	iffied, stored and used I Procedures ialized process/HACCP pection R=repea sile dried, & handled red & used Vending		
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Purinterventions are control measures to prevent foodborne illness are preventative measures in practices are preventative measures. The procedure is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered edges used where required or Water & Ice from approved source of Temperature Control of Proper cooling methods used: Proper cooling methods used: adequate equipment for temp. control of Plant food properly cooked for hot holding of Approved thawing methods used: Thermometers provided and accurate	s the most blic Health s or injury. GOOI easures to or on approp	D RE	he add	28 19 19 PRACI dition of part COS a Comp 43 44 45 46 47 48 49 50 51	IN PICE athog	I OUT (VA) Sees, chemicals, a cor COS = Ce Status In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing: Hot & cold wat Plumbing instat Sewage & was	Toxic substances properly iden informance with Approved compliance with variance/special objects into foods. In the conference of the conf	itilied, stored and used I Procedures ialized process/HACCP spection R=repea sils dried, & handled red & used Vending sest strips		
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Purinterventions are control measures to prevent foodborne illness are preventative measures in practices are preventative measures. The procedure is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Food Temperature Control of Proper cooling methods used: Proper cooling methods used: adequate equipment for temp. control plant food properly cooked for hot holding of Approved thawing methods used: Thermometers provided and accurate Food Identification	s the most blic Health s or injury. GOOI easures to or on approp	D RE	he add	28 19 19 PRACI dition of part of COS at 43 44 45 46 47 48 49 50 51 52 53 54	IN PICE athog	I OUT (VA) Sees, chemicals, a cor COS = Ce Status In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing: Hot & cold wat Plumbing instat Sewage & was Toilet facilities Garbage & refit	Toxic substances properly iden informance with Approved compliance with variance/special disconnected on-site during instance of the second on-site during second on the second on t	itified, stored and used I Procedures ialized process/HACCP spection R=repea sils dried, & handled red & used Vending st strips st cleaned naintained		
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Purinterventions are control measures to prevent foodborne illness are preventative measures in practices are preventative measures. The procedure is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered edges used where required or Water & Ice from approved source of Temperature Control of Proper cooling methods used: Proper cooling methods used: adequate equipment for temp. control of Plant food properly cooked for hot holding of Approved thawing methods used: Thermometers provided and accurate	s the most blic Health s or injury. GOOI easures to or on approp	D RE	he add	28 19 19 PRACI dition of proc COS a Comp 43 44 45 46 47 48 49 50 51 52 53 54 55	IN PICE athog	I OUT (VA) Sees, chemicals, a pers, chemicals, chemicals	Toxic substances properly iden informance with Approved compliance with variance/special disconnected on-site during instance of the second on-site during second on the second on t	itified, stored and used I Procedures ialized process/HACCP ipection R=repea sils dried, & handled red & used Vending est strips & cleaned naintained		
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Purinterventions are control measures to prevent foodborne illness are preventative measures in practices are preventative measures. The procedure is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Food Temperature Control of Temperature Control of Proper cooling methods used of not holding of Approved thawing methods used of the holding of Approved thawing methods used of Thermometers provided and accurate of Temperature Contamination of Food Items is not present of Food Contamination of Food Contaminat	s the most blic Health s or injury. GOOI easures to or on approp	D RE	he add	28 19 19 PRACI dition of part of COS at 43 44 45 46 47 48 49 50 51 52 53 54	IN PICE athog	I OUT (VA) Sees, chemicals, a pers, chemicals, chemicals	Toxic substances properly iden informance with Approved compliance with variance/special disconnected on-site during instance of the second on-site during second on the second on t	itified, stored and used I Procedures ialized process/HACCP ipection R=repea sils dried, & handled red & used Vending est strips & cleaned naintained		
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Purinterventions are control measures to prevent foodborne illness are preventative measures in practices are preventative measures. The procedure is not in compliance of Mark "X" in box if numbered item is not in compliance of including methods used. Food Temperature Control Proper cooling methods used: adequate equipment for temp. control Plant food properly cooked for hot holding Approved thawing methods used: adequate equipment for temp. control Plant food properly cooked for hot holding Approved thawing methods used: adequate equipment for temp. control Proper cooling methods used: adequate equipment for temp. control Proper cooling methods used: adequate equipment for temp. control Proper cooling m	s the most blic Health s or injury. GOOI easures to or on approp	D RE	he add	28 19 19 PRACI dition of proc COS a Comp 43 44 45 46 47 48 49 50 51 52 53 54 55	IN PICE athog	I OUT (VA) Sees, chemicals, a pers, chemicals, chemicals	Toxic substances properly iden informance with Approved compliance with variance/spectand physical objects into foods. In the conference of the proper Use of Utens is properly stored of the properly stored prent & linens: properly stored, gle-service articles: properly stored, gle-service articles: properly stored, food contact surfaces cleanable installed, maintained, & used: the Physical Facilities er available adequate pressure fled, proper backflow devices the water properly disposed properly constructed, supplied, it is properly disposed, facilities resinstalled, maintained, & clean lation & lighting, designated are:	itified, stored and used I Procedures ialized process/HACCP ipection R=repea ills dried, & handled ired & used Vending est strips & cleaned naintained as used	COS	R
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Purinterventions are control measures to prevent foodborne illness are preventative measures in practices are preventative measures. The procedure is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Mark "X" in box if numbered item is not in compliance of Food Temperature Control of Temperature Control of Proper cooling methods used of not holding of Approved thawing methods used of the holding of Approved thawing methods used of Thermometers provided and accurate of Temperature Contamination of Food Items is not present of Food Contamination of Food Contaminat	s the most blic Health s or injury. GOOI easures to or on approp	D RE	he add	28 19 19 PRACI dition of proc COS a Comp 43 44 45 46 47 48 49 50 51 52 53 54 55	IN PICE athog	I OUT (VA) Sees, chemicals, a pers, chemicals, chemicals	Toxic substances properly iden enformance with Approved compliance with variance/spec and physical objects into foods. corrected on-site during ins Proper Use of Utems s properly stored properly stored properly stored gle-service articles: properly stored, gle-service articles: properly stored installed, maintained, & used: to Physical Facilities er available adequate pressure lled, proper backflow devices te water properly disposed properly constructed, supplied, & use properly disposed, facilities r es installed, maintained, & clean lation & lighting, designated are: Licens	tified, stored and used I Procedures ialized process/HACCP ipection R=repea iils dried, & handled red & used Vending i. est strips & cleaned naintained as used See Posted:	COS	
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Purinterventions are control measures to prevent foodborne illness are preventative measures in practices are preventative measures. The procedure is not in compliance of Mark "X" in box if numbered item is not in compliance of food Temperature Control Proper cooling methods used: adequate equipment for temp. control Proper cooling methods used: adequate equipment for temp. control Proper cooling methods used: adequate equipment for temp. control Proper cooling methods used: adequate equipment for temp. control Proper cooling methods used: adequate equipment for temp. control Proper cooling methods used: adequate equipment for temp. control Proper cooling methods used: adequate equipment for temp. control Proper cooling methods used: adequate equipment for temp	s the most blic Health s or injury. GOOI easures to or on approp	D RE	he add	28 19 19 PRACI dition of proc COS a Comp 43 44 45 46 47 48 49 50 51 52 53 54 55	IN PICE athog	I OUT (VA) Sees, chemicals, a pers, chemicals, chemicals	Toxic substances properly iden informance with Approved compliance with variance/spectand physical objects into foods. In the corrected on-site during instance of the corrected on-site on-site of the corrected on-site on-site of the corrected on-site on-sit	tified, stored and used I Procedures ialized process/HACCP ipection R=repea iilis dried, & handled red & used Vending sest strips a cleaned maintained as used See Posted: Up:	COS	R
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Purinterventions are control measures to prevent foodborne illness are preventative measures in practices are preventative measures. The procedure is not in compliance of Mark "X" in box if numbered item is not in compliance of incompliance of inc	s the most blic Health s or injury. GOOI easures to or on approp	D RE	he add	28 19 19 PRACI dition of proc COS a Comp 43 44 45 46 47 48 49 50 51 52 53 54 55	IN PICE athog	I OUT (VA) Sees, chemicals, a cor COS = Ce Status In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing: Hot & cold wat Plumbing instates a constant of the cold was to the cold was t	Toxic substances properly iden informance with Approved compliance with variance/spectand physical objects into foods. In the corrected on-site during instance of the corrected on-site on-site of the corrected on-site on-site of the corrected on-site on-sit	tified, stored and used I Procedures ialized process/HACCP ipection R=repea iils dried, & handled red & used Vending i. est strips & cleaned naintained as used See Posted:	COS	R
Risk factors are improper practices or procedures identified at Prevalent contributing factors of foodborne illness or injury. Purinterventions are control measures to prevent foodborne illness are preventative measures in practices are preventative measures. The procedure is not in compliance of Mark "X" in box if numbered item is not in compliance of food Temperature Control Proper cooling methods used: adequate equipment for temp. control Proper cooling methods used: adequate equipment for temp. control Proper cooling methods used: adequate equipment for temp. control Proper cooling methods used: adequate equipment for temp. control Proper cooling methods used: adequate equipment for temp. control Proper cooling methods used: adequate equipment for temp. control Proper cooling methods used: adequate equipment for temp. control Proper cooling methods used: adequate equipment for temp	s the most blic Health s or injury. GOOI easures to or on approp	D RE	he add	28 19 19 PRACI dition of proc COS a Comp 43 44 45 46 47 48 49 50 51 52 53 54 55	IN PICE athog	I OUT (VA) Sees, chemicals, a cor COS = Ce Status In-use utensil Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing: Hot & cold wat Plumbing instates a constant of the cold was to the cold was t	Toxic substances properly iden informance with Approved compliance with variance/spectand physical objects into foods. In the corrected on-site during instance of the corrected on-site on-site of the corrected on-site on-site of the corrected on-site on-sit	tified, stored and used I Procedures ialized process/HACCP ipection R=repea iils dried, & handled red & used Vending i. est strips & cleaned naintained se Posted: Up: Up Date:	COS	R



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



dress: 18 Lyons 12 oc		Date: Vol	1302141	Page Z of
19 TIPIS (2)		Compliance	t3 / ZOZ e Achieved: p/ [3/702/
Item / Location	TEMPERATURE O			2 404
Access, Education	Temp. Item/Location	оп Тетр.	· Item / Locati	ien
	ODCUPY ANYONG ANYON			
Item	OBSERVATIONS AND/OR O	DRRECTIVE ACTIONS		
Number Section of Code	Desc	ription of Violation		Dated Co
				or C
	no riginations observed	h during time of a	meret Line	
		COP I	SKECHOLI	
				1
re of Person in Charge:	Day of (D)			
			Date:	0-13-21
re of Inspector:	7-1		Date: 16/1	3/707-1
/				U L // 16-1



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



Establishment: Thorntons Ferru	A series and a series		Datet			Person 1 of E		(5)		_
Address: 184 camp surgent	Exerch toury	_		/(3/Z)	-	Page 1 of Z		Risk Factor/Intervention Vi		_ 3
Owner/Permit Holder: Herrimatk					_	Time out 2:00	No. of Repeat	Risk Factor/Intervention Vi	olation	is (
Email:				Categor	y: (0		Total Vi	olation	is Z
		1	Phone	<u>:</u>			Inspection Sta	tus: Green Yellow	Red	
	nspection Pre-op					Investigation		int Other		
Circle decises of the	DODBORNE ILLNESS RIS	K FAC	TORS	AND P	UB	LIC HEALTH	INTERVENTION:	3		
	mpliance status (IN, OUT, N					Mark "X	in appropriate box	for COS and/or R		
IN = in compliance Ot	JT= not in compliance NO =	not obs	erved	N/A = n	ot a	pplicable COS	corrected on-site	R = repeat violation		
ompliance Status		cos	R	Co	mpl	iance Status			Ico	
Supervisi	on emonstrates knowledge and		,				Protection fro	m Contamination		3
performs duties				15		ON A'N TUO	Food separated ar	nd protected		\top
2 Certified Food Protection Ma	mager			16		OUT N/A		ces cleaned and sanitized	_	\dashv
Employee H				17		IN OUT WA NO	Proper disposition reconditioned & un	or returned, previously served,	\vdash	+
Management/food employee knowledge, responsibilities a	s & conditional employee;		\Box		_			ure Control for Safety		
4 (IN)OUT Proper use of restriction and		_	\vdash	18	Т	IN OUT N/A (O	Proper cooking tim			
5 Procedures for responding to	vomiting and diarrheal events			19	\rightarrow	IN OUT N/A NO		rocedures for hot holding	+	+
Good Hygiene F				20	_	IN OUT N/A 10	Proper cooling time		+	+
6 IN OUT O Proper eating, tasting, drinking				21	T	IN OUT N/A NO	Proper hot holding			+
7 IN OUT No discharge from eyes, nos				22		IN OUT N/A NO	Proper cold holding	temperatures	+-	+
Preventing Contamina				23	(IN OUT N/A NO	Proper date markin		_	+
That too clear to properly wash				24		IN OUT WANO	Time as a Public He	ealth Control: procedures and records	,	\top
TWO Balle Halld Colffact Will R						~		r Advisory		
Approved So	properly supplied & accessible			25	1	NOUT N/A		provided for raw/undercooked foods	T	T
1 INOUT Food obtained from an approx						10)		ible Populations		
2 IN OUT N/AND Food received at proper temp				26	16	N/A TUO(NI		sed; prohibited foods not offered		
3 INOUT Food in good condition, safe &				27	T-	N OUT (VA)		s and Toxic Substances		
4 IN OUT (IANO Req. records available: shell s				28	-	N OUT N/A		oved and properly used		
		ost	\neg		-1			operly identified, stored and used Approved Procedures		
Risk factors are improper practices or pro Prevalent contributing factors of foodborn Interventions are control measures to pre	e illness or injury, Public Hea vent foodborne illness or inju	alth	ı	19	T	N OUT/N/A			T	-
			OT A II	PRACI	Щ.		Compliance with vari	ance/specialized process/HACCP		
Good retail pract	lices are preventative measures to						and physical chicate i-	to to a d		
Mark "X" in box if numbered item is not in complia	nce Mark "X" on app	ropriate	box fo	or COS	and	or COS	corrected on-site	luring inspection R=repeat	violetio	
mpliance Status		cos T	R	Comr	dia	nce Status				
Safe Food and V				001113	III	ice atatus	Proper Use	of Utensile	cos	R
Pasteurized eggs used where required				43		In-use utensi	s properly stored	or Otensus		$\overline{}$
Water & Ice from approved source Variance obtained for specialized processing				44				rly stored, dried, & handled	_	+
The state of the specialized processing				45				roperly stored & used	_	+-
Front Cooling methods used: sequeste equ				46		Gloves used	properly		_	\vdash
Proper cooling methods used; adequate equipment food properly cooked for hot holding	pment for temp, control						Utensils, Equipm	ent and Vending		
Approved thawing methods used				47	_		-food contact surfaces			
Thermometers provided and accurate		-+	\dashv	48	_		ned, constructed, & u			
Food Identificat	tion		\dashv	49		Warewashing	installed, maintained,			
Food properly labeled; original container			\dashv	50	_	Hot & cold wa	Physical I ter available adequate			
Prevention of Food Con	tamination		\dashv	51	_		alled, proper backflow			Н
Insects, rodents, & animals not present		T	\neg	52	_		ste water properly disp			\vdash
Contamination prevented during food prepara	ition, storage & display		\neg	53			properly constructed,			\vdash
Personal cleanliness				54			use properly disposed			-
Wiping cloths: properly used & stored				55			es installed, maintaine			\dashv
Washing fruits & vegetables				56			ilation & lighting, desig			\neg
pe of Operation:									>	
scussion with Person-in-Charge:								License Posted: (<u>لـ (۲</u>	N
								Follow-Up:	Y (1	(N
	/_						i	Follow-Up Date:		-
nature of Person in Charge: Quanture of Inspector:	ela				_					-
nature of Inspector:								Date: 10/13/2		
								Date: 16 1 131 202		
-										



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



uuiess. r	ent: Tinonitons	4 a mala 1 =	4		0113/2021	Page _2
	- COLM P	Sargent Roc		Complia	nce Achieved: (0/	15/2071
	Item / Location	7.	TEMPERATURE OBSERVATION	INS		10(202)
		Тетр.	Item / Location	Temp.	· Item / Local	tion
1 44		0	BSERVATIONS AND/OR CORRECTIVE	ACTIONS		
Item Number	Section of Code		Description of Viola			I Barrie
				iuori		Dated 0
			and the same			
		No un	ations observed doil	ing time of	inspection.	
					•	
-						
		1/2				
ure of Pers	on in Chame	ela de la	m ₁			
ure of Pers		in de	-		Date: 10	113/21



Signature of Inspector:

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION



Date:

Date: 10 /12/207

432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730 FOOD ESTABLISHMENT INSPECTION REPORT Establishment: Dom Inos Date | 4 1/17 | Page 1 of Z No. of Risk Factor/Intervention Violations Address: 4.56 DW HIGHWAY Time int 1:30 Time out 12:00 No. of Repeat Risk Factor/Intervention Violations Owner/Permit Holder: TBb Pizaa Risk Category: Total Violations Email: Phone: Inspection Status: Green Yellow Red Inspection Type: Routine Re-inspection Pre-operational Iliness Investigation Complaint Other FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R IN = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation Compliance Status COS R Compliance Status COS R Supervision Protection from Contamination Person in charge present, demonstrates knowledge and IN OUT LIN OUT N/A NO performs duties Food separated and protected 2 IN OUT N/A Certified Food Protection Manager 16 IN DUT N/A Food-contact surfaces cleaned and sanitized **Employee Health** Proper disposition or returned, previously served, 17 IN OUT WANO reconditioned & unsafe food Management/food employees & conditional employee: 3 MOUT knowledge, responsibilities and reporting Time / Temperature Control for Safety TUOUT 4 Proper use of restriction and exclusion IN OUT NA NO 18 Proper cooking time and temperature **IN** DUT 5 Procedures for responding to vomiting and diarrheal events 19 IN OUT N/ANO Proper reheating procedures for hot holding Good Hygiene Practices 20 IN OUT N/A(NO) Proper cooling time and temperatures 6 IN OUT Proper eating, tasting, drinking, or tobacco use 21 IN OUT NAMO Proper hot holding temperatures IN OUT NO No discharge from eyes, nose, mouth 22 OUT N/A NO Proper cold holding temperatures Preventing Contamination by Hands 23 INOUT N/A NO Proper date marking and disposition MOUT NO Hands clean & properly washed IN OUT NA NO Time as a Public Health Control: procedures and records NOUT N/A NO No bare hand contact with RTE food Consumer Advisory INDOUT 10 Adequate handwashing sinks properly supplied & accessible 25 OUT N/A Consumer advisory provided for raw/undercooked foods Approved Source **Highly Susceptible Populations** 11 THOUTE Food obtained from an approved source 26 N/A OUT N/A Pasteurized foods used; prohibited foods not offered IN OUT N/A (O) 12 Food received at proper temperature Food / Color Additives and Toxic Substances 13 / IN OUT Food in good condition, safe & unadulterated 27 IN OUT VA Food additives: approved and properly used 14 IN OUT WANO Req. records available: shell stock tags, parasite destruction TIN OUT N/A 28 Toxic substances properly identified, stored and used Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Conformance with Approved Procedures 19 IN OUT NA Compliance with variance/specialized process/HACCP GOOD RETAIL PRACTICES Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation Compliance Status COS R Compliance Status COS R Safe Food and Water Proper Use of Utensils 30 Pasteurized eggs used where required 43 In-use utensils properly stored 31 Water & Ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled 32 Variance obtained for specialized processing methods 45 Single-use/single-service articles: properly stored & used Food Temperature Control 46 Gloves used properly 33 Proper cooling methods used: adequate equipment for temp, control Utensils, Equipment and Vending 34 Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable, 35 Approved thawing methods used 48 Properly designed, constructed, & used 36 Thermometers provided and accurate 49 Warewashing: installed, maintained, & used: test strips Food Identification Physical Facilities 37 Food properly labeled; original container 50 Hot & cold water available adequate pressure Prevention of Food Contamination 51 Plumbing installed, proper backflow devices 38 Insects, rodents, & animals not present 52 Sewage & waste water properly disposed 39 Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned 40 54 Garbage & refuse properly disposed, facilities maintained 41 Wiping cloths: properly used & stored 55 Physical facilities installed, maintained, & clean 42 Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used Type of Operation: License Posted: Ν Discussion with Person-in-Charge: Follow-Up: N Follow-Up Date: Signature of Person in Charge:



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



	56 ow How	0.00		Compliana	a Arbiovad. see e.	1 1 - 1
			TEMPERATURE OBSERVATI	ONS	e Achieved: 101	2 (202)
	Item / Location	Тетр.	Item / Location	Temp.	· Item / Locati	ion
					arout, zareati	ion]
14		OB	SERVATIONS AND/OR CORRECTIV	E ACTIONS		
Number	Section of Code		Description of Vio			Dated Corre
						or COS
		No utolosts	ons observed doning	Library of the	00-11-550	
				ANTHOR OF IN	PECTION!	-
		<u> </u>				
-						
		7				
ture of Pers	son in Charge:	2~			Date:	



34

35

36

37

38

39

40

41

42

Signature of Inspector:

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION



Date:

10/8/2021

432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730 FOOD ESTABLISHMENT INSPECTION REPORT Establishment: Adult community center Date **5/9/21** Page 1 of _____ No. of Risk Factor/Intervention Violations Address: church street Time in Time out 11'30 No. of Repeat Risk Factor/Intervention Violations Owner/Permit Holder: Tok n O eury Adolt come cens Risk Category: **Total Violations** Email: Phone: Inspection Status: Green Yellow Red Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R IN = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation Compliance Status COS R Compliance Status Supervision COS R Protection from Contamination Person in charge present, demonstrates knowledge and INJOUT performs duties IN OUT N/A NO 15 Food separated and protected 2 OUT N/A Certified Food Protection Manager 16 IN DUT N/A Food-contact surfaces cleaned and sanitized **Employee Health** Proper disposition or returned, previously served, 17 IN OUT WA NO Management/food employees & conditional employee; reconditioned & unsafe food TUC(NI) knowledge, responsibilities and reporting Time / Temperature Control for Safety TUONE 4 Proper use of restriction and exclusion IN OUT N/A NO 18 Proper cooking time and temperature 5 (IN/OUT Procedures for responding to vomiting and diarrheal events IN OUT N/A NO 19 Proper reheating procedures for hot holding Good Hygiene Practices 20 IN OUT N/A NO Proper cooling time and temperatures IN OUT Proper eating, tasting, drinking, or tobacco use IN OUT N/A(NO) 21 Proper hot holding temperatures IN OUT No discharge from eyes, nose, mouth 22 OUT N/A NO Proper cold holding temperatures Preventing Contamination by Hands 23 IN OUT N/A NO Proper date marking and disposition 8 IN OUT Hands clean & properly washed 24 IN OUT N/A NO Time as a Public Health Control: procedures and records 9 IN OUT N/A No bare hand contact with RTE food Consumer Advisory TUOUT 10 Adequate handwashing sinks properly supplied & accessible 25 IN OUT WA Consumer advisory provided for raw/undercooked foods Approved Source Highly Susceptible Populations 11 TUOUT Food obtained from an approved source IN OUT N/A Pasteurized foods used; prohibited foods not offered TN OUT N/A NO 12 Food received at proper temperature Food / Color Additives and Toxic Substances (IN) DUT 13 Food in good condition, safe & unadulterated 27 IN OUT N/A Food additives; approved and properly used 14 IN OUT N/A NO Req. records available: shell stock tags, parasite destruction OUT N/A 28 Toxic substances properly identified, stored and used Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Conformance with Approved Procedures IN OUT VA 19 Compliance with variance/specialized process/HACCP GOOD RETAIL PRACTICES Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation Compliance Status COS R Compliance Status Safe Food and Water COS R Proper Use of Utensils 30 Pasteurized eggs used where required 43 In-use utensils properly stored 31 Water & Ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled 32 Variance obtained for specialized processing methods 45 Single-use/single-service articles: properly stored & used Food Temperature Control 46 Gloves used properly 33 Proper cooling methods used: adequate equipment for temp, control Utensils, Equipment and Vending Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable, Approved thawing methods used 48 Properly designed, constructed, & used Thermometers provided and accurate 49 Warewashing: installed, maintained, & used; test strips Food Identification Physical Facilities Food properly labeled; original container 50 Hot & cold water available adequate pressure Prevention of Food Contamination 51 Plumbing installed, proper backflow devices Insects, rodents, & animals not present 52 Sewage & waste water properly disposed Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned Personal cleanliness 54 Garbage & refuse properly disposed, facilities maintained Wiping cloths: properly used & stored 55 Physical facilities installed, maintained, & clean Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used Type of Operation: License Posted: Discussion with Person-in-Charge: Follow-Up: Follow-Up Date: Signature of Person in Charge:



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



	monity cen			10/8/21	Page of
		TEMPERATURE OBSERV	ATTONS	ance Achieved: (8/8	312021
Item / Location	Temp.	Item / Location	Temp.	· Item / Locat	
				ACCEL / LOCAL	100
, Item	OB	SERVATIONS AND/OR CORREC	TIVE ACTIONS		
Number Section of Code		Description of	Violation		Dated Cor
					or CC
	- No Utole	ations observed	during t	ime of insin	ection.
		<u> </u>			
		<u></u>			
					_
				_	
ture of Person in Charge:	AMOIA Da	LCCO.		Date:	



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



	west linger			Jailetti						
Address: 6 Dot	weet finger con way Eif						Page 1 of _Z		of Risk Factor/Intervention	
Owner/Permit Hol	der day 5 8 F		- '	ime	in ;•	D	ime out 120	No. of Repea	at Risk Factor/Intervention	Violatio
Email: 1 1	Kodai CCC				Catego				Total	Violation
	aral ganoo.com				:(60	5)4	24-8050	Inspection Sta	atus: Green Yellow	Red
Inspection Type:	Routine Re-inspection	Pre-oper				ness	Investigation	Comple	aint Other	
	FOODBORNE ILLI	NESS RISK	FAC:	rors	AND I	PUBI	LIC HEALTH	INTERVENTION	VS	
	Circle designated compliance status (II	N, OUT, N/A	, NO)	for ea	ch iten	n	Mark "X	in appropriate bo	ox for COS and/or R	
	IN = in compliance OUT= not in complia	ance NO = no	ot obs	erved	N/A =	not a	pplicable COS	corrected on-site	e R = repeat violation	
Compliance Status			cos	R			iance Status			CC
1 INOUT	Supervision Person in charge present, demonstrates knowled	den en d						Protection fr	rom Contamination	
	performs duties	vge and				5	IN OUT NA NO	Food separated a	and protected	
2 IN OUT N/A	Certified Food Protection Manager					6 7	IN OUT N/A	Food-contact surf	faces cleaned and sanitized	
	Employee Health				1	7	ON (N) TUO NI	Proper disposition reconditioned & un	or returned, previously served	
3 INOUT	Management/food employees & conditional emplo knowledge, responsibilities and reporting	oyee;							ture Control for Safety	
4 INOUT	Proper use of restriction and exclusion				18	3	IN OUT WA NO		ne and temperature	
5 (IN)OUT	Procedures for responding to vomiting and diarrhe	eal events			19		IN OUT N/A NO		procedures for hot holding	
6 IN OUT (O)	Good Hygiene Practices				20		IN OUT N/A(NO		ie and temperatures	
7 IN OUT NO	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, mouth				21	_	N OUT N/A NO	Proper hot holding	temperatures	
	Preventing Contamination by Hands				22	_	IN OUT N/A NO	Proper cold holdin	g temperatures	
ON TUOM	Hands clean & properly washed				23		N DUT N/A NO	Proper date marking		
IN OUT N/A NO	No bare hand contact with RTE food				24		ON AND TUO NI		lealth Control: procedures and rec	ords
0 (IN)OUT	Adequate handwashing sinks properly supplied & a	accessible			25		OUT N/A		ter Advisory	
	Approved Source				1		JOOI NA	Highly Sugges	y provided for raw/undercooked for ptible Populations	ods
IT KIN OUT	Food obtained from an approved source				_	1	OUT N/A		used; prohibited foods not offered	
					26	- 11.4	DIOUTN/A	Lagrentized toods	USBO: Dronibited toods not offered	
2 IN OUT N/AND	Food received at proper temperature			\exists	26		Foo			
2 IN OUT N/A NO 3 IN OUT	Food received at proper temperature Food in good condition, safe & unadulterated				27		Foo	d / Color Additiv	es and Toxic Substances soved and properly used	
2 IN OUT N/A O 3 IN OUT 4 IN OUT N/A O	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de						N OUT (VA)	d / Color Additive Food additives: app Toxic substances pa	es and Toxic Substances proved and properly used roperly identified, stored and used	
2 IN OUT N/A O 3 IN OUT 4 IN OUT N/A O	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de		t		27		N OUT (VA)	d / Color Additive Food additives: app Toxic substances pa	ce and Toxic Substances proved and properly used	
2 IN OUT N/A O 3 IN OUT 4 IN OUT N/A O	Food received at proper temperature Food in good condition, safe & unadulterated	d as the most Public Health ness or injury			27 28 19		Food NOUT (VA) OUT N/A CONT OUT (VA)	d / Color Additive Food additives: app Toxic substances pro- proformance with	es and Toxic Substances proved and properly used roperly identified, stored and used	
2 IN OUT N/A O 3 IN OUT 4 IN OUT N/A O	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re control measures to prevent foodborne illness.	d as the most Public Health ness or injury	D RE	TAIL	27 28 19		N OUT (A) OUT N/A OUT N/A N OUT (A)	d / Color Additives: app Food additives: app Toxic substances proformance with Compliance with var	es and Toxic Substances proved and properly used roperly identified, stored and used Approved Procedures riance/specialized process/HACCF	
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO Risk factors ar Prevalent contrinterventions a	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re control measures to prevent foodborne illn Good retail practices are preventative	d as the most Public Health ness or injury G00	D RE	the add	27 28 19 PRAC	III	NOUT (A) OUT N/A OUT (A) OUT (A) ES gens, chemicals, a	d / Color Additives: app Food additives: app Toxic substances proformance with Compliance with valued and physical objects in	es and Toxic Substances proved and properly used roperly identified, stored and used Approved Procedures riance/specialized process/HACCF	
2 IN OUT N/A IO 3 IN OUT 1/A IO 4 IN OUT 1/A IO Risk factors an Prevalent continuerventions a	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re control measures to prevent foodborne illn Good retail practices are preventative	d as the most Public Health ness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC lition of	III (III) TICE pathog and/	N OUT (A)	d / Color Additives: app Food additives: app Toxic substances proformance with Compliance with var	es and Toxic Substances proved and properly used roperly identified, stored and used Approved Procedures riance/specialized process/HACCF	
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO Risk factors ar Prevalent contrinterventions a	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re control measures to prevent foodborne illn Good retail practices are preventative	d as the most Public Health ness or injury G00	D RE control of priate	the add	27 28 19 PRAC lition of	III (III) TICE pathog and/	NOUT (A) OUT N/A OUT (A) OUT (A) ES gens, chemicals, a	d / Color Additives: app Food additives: app Toxic substances proformance with Compliance with var and physical objects is corrected on-site	es and Toxic Substances proved and properly used roperly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods. during inspection R=repe	
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO Prevalent contributer of the	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re control measures to prevent foodborne illn Good retail practices are preventative pered item is not in compliance Mark "	d as the most Public Health ness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC lition of or COS	III (III) TICE pathog and/	N OUT (A) OUT (VA) OU	d / Color Additives: app Toxic substances pr onformance with Compliance with var and physical objects i corrected on-site Proper Use	es and Toxic Substances proved and properly used roperly identified, stored and used Approved Procedures riance/specialized process/HACCF	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO Prevalent contributer of the	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de red improper practices or procedures identified ributing factors of foodborne illness or injury, re control measures to prevent foodborne illn Good retail practices are preventative pered item is not in compliance Mark " Safe Food and Water eggs used where required rom approved source	d as the most Public Health ness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC lition of	III (III) TICE pathog and/	N OUT (IA) OUT N/A OUT (IA) OUT N/A OUT (IA) OUT	d / Color Additive Food additives: app Toxic substances pr onformance with Compliance with var and physical objects i corrected on-site Proper Use s properly stored	es and Toxic Substances proved and properly used roperly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods. during inspection R=repe	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO Prevalent contributer of the	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re control measures to prevent foodborne illn Good retail practices are preventative pered item is not in compliance Mark " Safe Food and Water reggs used where required rom approved source ained for specialized processing methods	d as the most Public Health ness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC lition of COS Com 43	III (III) TICE pathog and/	N OUT (A) OUT N/A OUT (A) OUT N/A OUT (A) OUT	d / Color Additive Food additives: app Toxic substances proformance with Compliance with val and physical objects is corrected on-site Proper Use s properly stored pment & linens: prop	es and Toxic Substances proved and properly used roperly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods. during inspection R=repe e of Utensils	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO Risk factors a Prevalent contributions a fark "X" in box if numb impliance Status D Pasteurized of Variance obta	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re control measures to prevent foodborne illn Good retail practices are preventative pered item is not in compliance Mark " Safe Food and Water reggs used where required rom approved source ained for specialized processing methods Food Temperature Control	d as the most Public Healthness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRACItion of for COS Com 43 44	III (III) TICE pathog and/	N OUT (A) OUT N/A OUT (A) OUT N/A OUT (A) OUT	d / Color Additive: app Toxic substances proformance with Compliance with val and physical objects is corrected on-site Proper Use s properly stored pment & linens: prop gle-service articles:	es and Toxic Substances proved and properly used roperly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods. during inspection R=repe	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO Risk factors a Prevalent contributer on the interventions a fark "X" in box if numbers Pasteurized of Water & Ice for Variance obtains Proper cooling	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re control measures to prevent foodborne illn Good retail practices are preventative pered item is not in compliance Mark " Safe Food and Water reggs used where required rom approved source ained for specialized processing methods Food Temperature Control g methods used: adequate equipment for temp. control	d as the most Public Healthness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC lition of or COS Com 43 44 45	III (III) TICE pathog and/	NOUT (/A) OUT N/A OUT N/A OUT N/A OUT N/A ES gens, chemicals, a for COS = fo	d / Color Additives: app Toxic substances profermance with Compliance with val and physical objects is corrected on-site Proper Use s properly stored pment & linens: prop tigle-service articles: properly	es and Toxic Substances proved and properly used roperly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods. during inspection R=repe e of Utensils erity stored, dried, & handled properly stored & used	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO Risk factors and Prevalent contributer ventions and Interventions and Interven	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re control measures to prevent foodborne illn Good retail practices are preventative Dered item is not in compliance Mark " Safe Food and Water eggs used where required from approved source ained for specialized processing methods Food Temperature Control g methods used: adequate equipment for temp, control poperly cooked for hot holding	d as the most Public Healthness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC lition of or COS Com 43 44 45 46	III (III) TICE pathog and/	NOUT (/A) OUT N/A OUT N/A OUT N/A CO Segens, chemicals, a COS = The Status In-use utensil Utensils, equi Single-use/sir Gloves used g Food and non	d / Color Additives: app Toxic substances pr Toxic substances with var Preper Use Toxic substances propriete substances properly stored preper use substances propriete substances properly Utensils, Equipm Tood contact surfaces	es and Toxic Substances proved and properly used roperly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods, during inspection R=repe e of Utensils rerly stored, dried, & handled properly stored & used ment and Vending es cleanable,	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO 4 IN OUT N/A IO 7 Risk factors as Prevalent contributer ventions a lark "X" in box if number interventions a lark "	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re control measures to prevent foodborne illn Good retail practices are preventative pered item is not in compliance Mark " Safe Food and Water reggs used where required rom approved source ained for specialized processing methods Food Temperature Control g methods used: adequate equipment for temp. control	d as the most Public Healthness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC Com 43 44 45 46 47 48	III (III) TICE pathog and/	NOUT (/A) OUT N/A OUT N/A OUT N/A Ses Gens, chemicals, a or COS = nce Status In-use utensil Utensils, equi Single-use/sir Gloves used j Food and non Properly desig	d / Color Additive Food additives: app Toxic substances pi puformance with Compliance with val and physical objects i corrected on-site Preper Use s properly stored prent & linens: prop igle-service articles: exceptly Utensils, Equipm food contact surface ned, constructed, & a	es and Toxic Substances proved and properly used roperly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods, during inspection R=repe e of Utensils rerly stored, dried, & handled properly stored & used ment and Vending es cleanable, used	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO 4 IN OUT N/A IO 7 Risk factors as Prevalent contributer ventions a lark "X" in box if number interventions a lark "	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re control measures to prevent foodborne illn Good retail practices are preventative Dered item is not in compliance Mark " Safe Food and Water eggs used where required rom approved source ained for specialized processing methods Food Temperature Control g methods used: adequate equipment for temp, control properly cooked for hot holding wing methods used	d as the most Public Healthness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC lition of or COS Com 43 44 45 46	III (III) TICE pathog and/	NOUT (/A) OUT N/A OUT N/A OUT N/A Ses Gens, chemicals, a or COS = nce Status In-use utensil Utensils, equi Single-use/sir Gloves used j Food and non Properly desig	d / Color Additive Food additives: app Toxic substances pi Informance with Compliance with val and physical objects i Corrected on-site Proper Use s properly stored pment & linens: prop igle-service articles: properly Utensils, Equipm food contact surface ned, constructed, & i installed, maintained	es and Toxic Substances proved and properly used roperly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods. during inspection R=repe e of Utensils erly stored, dried, & handled properly stored & used dent and Vending es cleanable, used d, & used: test strips	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO Risk factors a Prevalent contributions a fark "X" in box if numb mpliance Status D Pasteurized of Water & Ice of Variance obte Proper cooling Plant food pro Approved that Thermometers	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re control measures to prevent foodborne illn Good retail practices are preventative Dered item is not in compliance Mark " Safe Food and Water eggs used where required from approved source ained for specialized processing methods Food Temperature Control g methods used: adequate equipment for temp, control properly cooked for hot holding wing methods used s provided and accurate	d as the most Public Healthness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC Com 43 44 45 46 47 48	III (III) TICE pathog and/	NOUT (/A) OUT N/A OUT N/A OUT N/A Ses Gens, chemicals, a Cor COS = Ince Status In-use utensil Utensils, equi Single-use/sir Gloves used g Food and non Properly desig Warewashing:	d / Color Additive: app Toxic substances pi Toxic substances pi Informance with Compliance with val and physical objects i corrected on-site Proper Use s properly stored pment & linens: prop igle-service articles: properly Utensils, Equipm food contact surface and, constructed, & a installed, maintained Physical	es and Toxic Substances proved and properly used roperly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods, during inspection R=repe e of Utensils rerly stored, dried, & handled properly stored & used ment and Vending es cleanable, used d, & used: test strips Facilities	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO 4 IN OUT N/A IO 7 Risk factors and Prevalent contributions and Interventions an	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re control measures to prevent foodborne illn Good retail practices are preventative Dered item is not in compliance Mark to be safe Food and Water eggs used where required rom approved source ained for specialized processing methods Food Temperature Control g methods used: adequate equipment for temp. control properly cooked for hot holding wing methods used s provided and accurate Food Identification [abeled: original container Prevention of Food Contamination	d as the most Public Healthness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC Com 43 44 45 46 47 48 49	III (III) TICE pathog and/	NOUT (/A) OUT N/A OUT N/A OUT N/A OUT N/A CO NOUT (/A) CO	d / Color Additive Food additives: app Toxic substances pi Informance with Compliance with val and physical objects i corrected on-site Proper Use s properly stored pment & linens: prop igle-service articles: properly Utensils, Equipm food contact surface ned, constructed, & i installed, maintained Physical er available adequate	es and Toxic Substances proved and properly used properly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods. during inspection R=repe e of Utensils perly stored, dried, & handled properly stored & used ment and Vending as cleanable, used d, & used: test strips Facilities e pressure	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO 4 IN OUT N/A IO 7 Risk factors ar Prevalent contributer ventions a lark "X" in box if number interventions a lark "	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ibuting factors of foodborne illness or injury, re control measures to prevent foodborne illn Good retail practices are preventative Dered item is not in compliance Mark in the same proventative of the same proventation of the same pr	d as the most Public Healthness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC Communication of COS Communication of COS 43 44 45 46 47 48 49 50	III (III) TICE pathog and/	NOUT (/A) OUT N/A OUT N/A OUT N/A OUT N/A CO NOUT (/A) OUT N/A CO NOUT (/A) CO NO	d / Color Additive Food additives: app Toxic substances pi Informance with Compliance with val and physical objects i corrected on-site Proper Use s properly stored pment & linens: prop Informance articles: properly Utensils, Equipm food contact surface ned, constructed, & i installed, maintained Physical er available adequate Illed, proper backflow	es and Toxic Substances proved and properly used properly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods. during inspection R=repe e of Utensils perly stored, dried, & handled properly stored & used ment and Vending es cleanable, used d, & used: test strips Facilities e pressure	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO 7 IN OUT N/A IO 8 IN OUT N/A IO 9 IN OUT N/A IO 1 IN	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re- Good retail practices are preventative Good retail practices are preventative Dered item is not in compliance Mark to Safe Food and Water eggs used where required from approved source ained for specialized processing methods Food Temperature Control g methods used: adequate equipment for temp, control perly cooked for hot holding wing methods used s provided and accurate Food Identification Labeled: original container Prevention of Food Contamination is, & animals not present prevented during food preparation, storage & display	d as the most Public Healthness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC Com 43 44 45 46 47 48 49 50 51	III (III) TICE pathog and/	Food and non Properly desig Warewashing: Hot & cold wat Plumbing inste Sewage & was NOUT (/A) OUT N/A CO COS In-use utensil Utensils, equi Single-use/sir Gloves used j Hot & cold wat Plumbing inste Sewage & was	d / Color Additive Food additives: app Toxic substances pi Informance with Compliance with val and physical objects i corrected on-site Proper Use s properly stored pment & linens: prop igle-service articles: properly Utensils, Equipm food contact surface ned, constructed, & i installed, maintained Physical er available adequate lled, proper backflow te water properly dis	es and Toxic Substances proved and properly used properly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods. during inspection R=repe e of Utensils perly stored, dried, & handled properly stored & used ment and Vending es cleanable, used d, & used: test strips Facilities e pressure	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO 7 Risk factors as Prevalent contributer ventions a Prevalent contributer ventions a Interventions a Intervention Interventions a Intervention Intervention Interventions Interventions Interventions Intervention Inte	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re- control measures to prevent foodborne illness or injury. Good retail practices are preventative pered item is not in compliance Mark to Safe Food and Water eggs used where required rom approved source ained for specialized processing methods Food Temperature Control g methods used: adequate equipment for temp, control perly cooked for hot holding wing methods used s provided and accurate Food Identification labeled: original container Prevention of Food Contamination is, & animals not present prevented during food preparation, storage & displantiness	d as the most Public Healthness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC Common 43 44 45 46 47 48 49 50 51 52 53 54	III (III) TICE pathog and/	Food and non Properly desig Warewashing: Hot & cold wat Plumbing insta Sewage & was Toilet facilities	d / Color Additive: app Toxic substances pi Informance with Compliance with val and physical objects i corrected on-site Proper Use s properly stored pment & linens: prop igle-service articles: properly Utensils, Equipm food contact surface ned, constructed, & i installed, maintained Physical er available adequate lled, proper backflow te water properly dis properly constructed.	es and Toxic Substances proved and properly used properly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods. during inspection R=repe e of Utensils perly stored, dried, & handled properly stored & used ment and Vending as cleanable, used d, & used: test strips Facilities e pressure devices posed	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO 7 Risk factors as Prevalent contributer ventions as Prevalent contributer ventions as Interventions I	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re- control measures to prevent foodborne illness or injury. Good retail practices are preventative bered item is not in compliance Mark to Safe Food and Water reggs used where required from approved source sained for specialized processing methods Food Temperature Control g methods used: adequate equipment for temp, control perly cooked for hot holding wing methods used s provided and accurate Food Identification Labeled: original container Prevention of Food Contamination ts. & animals not present In prevented during food preparation, storage & displaintiness properly used & stored	d as the most Public Healthness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC (inition of pr COS Comm 43 44 45 46 47 48 49 50 51 52 53 54 55	III (III) TICE pathog and/	Food and non Properly designate was a sewage & was Toilet facilities Food and and non Properly designate was a sewage & was Toilet facilities Food and facilities Food and non Properly designate was a sewage & was Toilet facilities Garbage & refi	d / Color Additive: app Toxic substances pi Informance with Compliance with val and physical objects i corrected on-site Preper Use s properly stored pment & linens: prop Igle-service articles: properly Utensils, Equipm food contact surface ned, constructed, & i installed, maintained Physical er available adequate Illed, proper backflow te water properly disposed se properly disposed se installed, maintained	es and Toxic Substances proved and properly used properly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods. during inspection R=repe e of Utensils perly stored, dried, & handled properly stored & used detailed used detailed used est canable, used d, & used: test strips Facilities e pressure devices posed d, supplied, & cleaned d, facilities maintained led, & clean led, & cleaned detailed used led, & cleaned	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO Risk factors are Prevalent contributer ventions a Iark "X" in box if number of the interventions a Pasteurized of Water & Ice of Variance obta Proper cooling Plant food properly Insects, roden Contamination Personal clear Wiping cloths: Washing fruits	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re- control measures to prevent foodborne illness or injury. Good retail practices are preventative bered item is not in compliance Mark to Safe Food and Water reggs used where required from approved source sained for specialized processing methods Food Temperature Control g methods used: adequate equipment for temp, control perly cooked for hot holding wing methods used s provided and accurate Food Identification Labeled: original container Prevention of Food Contamination ts. & animals not present In prevented during food preparation, storage & displaintiness properly used & stored	d as the most Public Healthness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC Common 43 44 45 46 47 48 49 50 51 52 53 54	III (III) TICE pathog and/	Food and non Properly designate was a sewage & was Toilet facilities Food and and non Properly designate was a sewage & was Toilet facilities Food and facilities Food and non Properly designate was a sewage & was Toilet facilities Garbage & refi	d / Color Additive: app Toxic substances pi Informance with Compliance with val and physical objects i corrected on-site Proper Use s properly stored pment & linens: prop Igle-service articles: properly Utensils, Equipm food contact surface ned, constructed, & installed, maintained Physical er available adequate Illed, proper backflow te water properly disposed	es and Toxic Substances proved and properly used properly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods. during inspection R=repe e of Utensils perly stored, dried, & handled properly stored & used detailed used the steamable, used d, & used: test strips Facilities e pressure devices posed d, supplied, & cleaned d, facilities maintained led, & clean led, & cleaned detailed used led, & cleaned	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO 7 Risk factors as Prevalent contributer ventions as Prevalent contributer ventions as Interventions I	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re- control measures to prevent foodborne illness or injury. Good retail practices are preventative bered item is not in compliance Mark to Safe Food and Water reggs used where required from approved source sained for specialized processing methods Food Temperature Control g methods used: adequate equipment for temp, control perly cooked for hot holding wing methods used s provided and accurate Food Identification Labeled: original container Prevention of Food Contamination ts. & animals not present In prevented during food preparation, storage & displaintiness properly used & stored	d as the most Public Healthness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC (inition of pr COS Comm 43 44 45 46 47 48 49 50 51 52 53 54 55	III (III) TICE pathog and/	Food and non Properly designate was a sewage & was Toilet facilities Food and and non Properly designate was a sewage & was Toilet facilities Food and facilities Food and non Properly designate was a sewage & was Toilet facilities Garbage & refi	d / Color Additive: app Toxic substances pi Informance with Compliance with val and physical objects i corrected on-site Preper Use s properly stored pment & linens: prop Igle-service articles: properly Utensils, Equipm food contact surface ned, constructed, & i installed, maintained Physical er available adequate Illed, proper backflow te water properly disposed se properly disposed se installed, maintained	es and Toxic Substances proved and properly used properly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods. during inspection R=repe e of Utensils perly stored, dried, & handled properly stored & used the and Vending es cleanable, used d, & used: test strips Facilities e pressure devices posed d, supplied, & cleaned d, facilities maintained led, & clean ignated areas used	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO Risk factors are Prevalent contributer ventions a Iark "X" in box if number of the interventions a Pasteurized of Water & Ice of Variance obta Proper cooling Plant food properly Insects, roden Contamination Personal clear Wiping cloths: Washing fruits	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re- control measures to prevent foodborne illness or injury. Good retail practices are preventative pered item is not in compliance Mark to the safe food and Water eggs used where required rom approved source ained for specialized processing methods Food Temperature Control g methods used: adequate equipment for temp, control perly cooked for hot holding wing methods used s provided and accurate Food Identification labeled: original container Prevention of Food Contamination is, & animals not present prevented during food preparation, storage & displantiness properly used & stored & vegetables	d as the most Public Healthness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC (inition of pr COS Comm 43 44 45 46 47 48 49 50 51 52 53 54 55	III (III) TICE pathog and/	Food and non Properly designate was a sewage & was Toilet facilities Food and and non Properly designate was a sewage & was Toilet facilities Food and facilities Food and non Properly designate was a sewage & was Toilet facilities Garbage & refi	d / Color Additive: app Toxic substances pi Informance with Compliance with val and physical objects i corrected on-site Preper Use s properly stored pment & linens: prop Igle-service articles: properly Utensils, Equipm food contact surface ned, constructed, & i installed, maintained Physical er available adequate Illed, proper backflow te water properly disposed se properly disposed se installed, maintained	res and Toxic Substances revoved and properly used reperly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods. during inspection R=repe e of Utensis erry stored, dried, & handled properly stored & used ment and Vending es cleanable, used d, & used: test strips Facilities e pressure devices posed d, facilities maintained died, & cleaned d, facilities maintained led, & clean gnated areas used License Posted:	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO 7 Risk factors ar Prevalent contributerventions a Proper cooling Plant food properly Insects, roden Contamination Personal clear Wiping cloths: Washing fruits pe of Operation:	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re- control measures to prevent foodborne illness or injury. Good retail practices are preventative pered item is not in compliance Mark to the safe food and Water eggs used where required rom approved source ained for specialized processing methods Food Temperature Control g methods used: adequate equipment for temp, control perly cooked for hot holding wing methods used s provided and accurate Food Identification labeled: original container Prevention of Food Contamination is, & animals not present prevented during food preparation, storage & displantiness properly used & stored & vegetables	d as the most Public Healthness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC (inition of pr COS Comm 43 44 45 46 47 48 49 50 51 52 53 54 55	III (III) TICE	Food and non Properly designate was a sewage & was Toilet facilities Food and and non Properly designate was a sewage & was Toilet facilities Food and facilities Food and non Properly designate was a sewage & was Toilet facilities Garbage & refi	d / Color Additive: app Toxic substances pi Informance with Compliance with val and physical objects i corrected on-site Preper Use s properly stored pment & linens: prop Igle-service articles: properly Utensils, Equipm food contact surface ned, constructed, & i installed, maintained Physical er available adequate Illed, proper backflow te water properly disposed se properly disposed se installed, maintained	res and Toxic Substances revoved and properly used reperly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods. during inspection R=repe e of Utensils erry stored, dried, & handled properly stored & used ment and Vending as cleanable, used d, & used: test strips Facilities e pressure devices posed d, facilities maintained ded, & cleaned d, facilities maintained gnated areas used License Posted: Follow-Up:	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO 7 Risk factors ar Prevalent contributerventions a Proper coolin Plant food properly Insects, roden Contamination Personal clear Wiping cloths: Washing fruits Per of Operation: Scussion with Personal clear Coussion with Personal C	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re- control measures to prevent foodborne illness or injury. Good retail practices are preventative Dered item is not in compliance Mark of the processing methods Food Temperature Control g methods used: adequate equipment for temp, control perly cooked for hot holding wing methods used: Food Identification Labeled: original container Prevention of Food Contamination Is. & animals not present prevented during food preparation, storage & displantiness properly used & stored & vegetables On-in-Charge:	d as the most Public Healthness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC (inition of pr COS Comm 43 44 45 46 47 48 49 50 51 52 53 54 55	III (III) TICE	Food and non Properly designate was a sewage & was Toilet facilities Food and and non Properly designate was a sewage & was Toilet facilities Food and facilities Food and non Properly designate was a sewage & was Toilet facilities Garbage & refi	d / Color Additive: app Toxic substances pi Informance with Compliance with val and physical objects i corrected on-site Preper Use s properly stored pment & linens: prop Igle-service articles: properly Utensils, Equipm food contact surface ned, constructed, & i installed, maintained Physical er available adequate Illed, proper backflow te water properly disposed se properly disposed se installed, maintained	res and Toxic Substances revoved and properly used reperly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods. during inspection R=repe e of Utensis erry stored, dried, & handled properly stored & used ment and Vending es cleanable, used d, & used: test strips Facilities e pressure devices posed d, facilities maintained died, & cleaned d, facilities maintained led, & clean gnated areas used License Posted:	eat violatio
2 IN OUT N/A IO 3 IN OUT 4 IN OUT N/A IO 7 Risk factors ar Prevalent contributerventions a Proper cooling Plant food properly Insects, roden Contamination Personal clear Wiping cloths: Washing fruits pe of Operation:	Food received at proper temperature Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite de re improper practices or procedures identified ributing factors of foodborne illness or injury, re control measures to prevent foodborne illn Good retail practices are preventative pered item is not in compliance Mark ** Safe Food and Water reggs used where required rom approved source ained for specialized processing methods Food Temperature Control g methods used: adequate equipment for temp. control g methods used: adequate equipment for temp. control g methods used: adequate equipment for temp. control g methods used: and accurate Food Identification labeled: original container Prevention of Food Contamination ts. & animals not present p revented during food preparation, storage & displantiness properly used & stored & vegetables	d as the most Public Healthness or injury G00 measures to c "X" on appro	D RE control of priate	the add	27 28 19 PRAC (inition of pr COS Comm 43 44 45 46 47 48 49 50 51 52 53 54 55	III (III) TICE	Food and non Properly designate was a sewage & was Toilet facilities Food and and non Properly designate was a sewage & was Toilet facilities Food and facilities Food and non Properly designate was a sewage & was Toilet facilities Garbage & refi	d / Color Additive: app Toxic substances pi Informance with Compliance with val and physical objects i corrected on-site Preper Use s properly stored pment & linens: prop Igle-service articles: properly Utensils, Equipm food contact surface ned, constructed, & i installed, maintained Physical er available adequate Illed, proper backflow te water properly disposed se properly disposed se installed, maintained	res and Toxic Substances revoved and properly used reperly identified, stored and used Approved Procedures riance/specialized process/HACCF into foods. during inspection R=repe e of Utensils erry stored, dried, & handled properly stored & used ment and Vending as cleanable, used d, & used: test strips Facilities e pressure devices posed d, facilities maintained ded, & cleaned d, facilities maintained gnated areas used License Posted: Follow-Up:	eat violatio



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



Addrone		
TEMPERATURE OBSERVATIONS Item/Location Temp. CLY ORIGINAL 41' FALL CARGON CORRECTIVE ACTIONS OBSERVATIONS AND/OR CORRECTIVE ACTIONS V Number Section of Code Description of Violation Litchen: P 15 3-302.11 in line preputit across from cookerne: realized in boust needing direction cot anion. Pict	0-5-2021 F	age _2_ of _2
OBSERVATIONS AND/OR CORRECTIVE ACTIONS V Item Section of Code Description of Violation P 15 3-302. in line preputit across from cooksine: real in boust needing direction cut anion. Pict		
OBSERVATIONS AND/OR CORRECTIVE ACTIONS V Item Number Section of Code Description of Violation Litchen: P 15 3-302.11 in line preputit across from cookerne: realized bound needing direction cot anion. Place	Item / Location	Теп
V Item Number Section of Code Description of Violation P 15 3-302.11 - in - line preputit across from coaction: red in boust needing direction cut onion. Pict		
V Item Number Section of Code Description of Violation P 15 3-302.11 - in - line preputit across from coaction: red in boust needing direction cut onion. Pict		
V Item Number Section of Code Description of Violation P 15 3-302.11 - in - line preputit across from coaction: red in boust needing direction cut onion. Pict		
V Item Number Section of Code Description of Violation P 15 3-302.11 - in - line preputit across from coaction: red in boust needing direction cut onion. Pict		
V Item Number Section of Code Description of Violation P 15 3-302.11 - in - line preputit across from coaction: red in boust needing direction cut onion. Pict		
P 15 3-302.11 - in-line preputit across from cooksine: rou in boust needing direction out onion. Disc		
in bows nesting direction cut onion. Dias		Dated Correct
in bows nesting direction out onion. Dias		
in bows needling Arrectlyon cut onion. Plan with PIC. Cos.	I Shall cook observ	KU COS
with PIC. COS.	2 21611 5-1-12 00381	4 (10/21CI)
	18260 (1082 - COV	K (10 3151)
		
		
		
400		
gnature of Person in Charge:	Date:	
gnature of Inspector:	Date: 10-5- Z	

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



Establishment:	Village	Eateru_	1-			F	age 1 of _7_	KEPURI	(B) LE			_
Address: 584	no.	hway				-			Risk Factor/Inte	rvention Vic	roitsk	ıs 🕻
	- VI V-	Mage Eccery LLC						No. of Repeat	Risk Factor/Inte	rvention Vic	lation	15
Email:	11/10	Made Brashy CCC	_		ategor	/: C				Total Vio	dation	ıs S
Inspection Type:	Routine	Delinant		Phone				Inspection Sta	tus: Green	Yellow	Red	
mopocitori Type.	Rouling	Re-inspection Pre-op			Illn	ess	Investigation	Compla	int Other		_	
	Circle de	FOODBORNE ILLNESS RIS	A NO	TURS	AND PI	BL						
	IN = in co	mpliance OLIT= not in compliance NO.	A, NO) for ea	ch item		Mark "X	in appropriate box	for COS and/or R			
Compliance State		mpliance OUT= not in compliance NO =	not obs	served	N/A = no	ıt ap	plicable COS	= corrected on-site	R = repeat violation	1		
Compliance Status		Supervision	cos	R	Cor	ıplia	ance Status				Ico	S
1 HOUT	Person in cha	rge present, demonstrates knowledge and	_		 		7	Protection fro	om Contamination			
2 NOUTN/A	perionns dutie	S	-	4	15	Ų	OUT N/A NO	Food separated ar	nd protected			
- IJ COT NA		Protection Manager			16	-	IN OUT N/A		ices cleaned and sanit			_
		Comployee Health Ood employees & conditional employee;			17	11	NOW TUO N	Proper disposition reconditioned & un	or returned, previously safe food	served,		
3 IN OUT	knowledge, res	sponsibilities and reporting						Time / Temperati		etv		
4 NOUT		estriction and exclusion			18	10	N OUT N/A NO	Proper cooking tim		,	7-	
5 IN DUT		responding to vomiting and diarrheal events	<u></u>		19	11	N OUT N/A VO		rocedures for hot holdi	ng	+-	\neg
6 IN OUT NO		Hygiene Practices tasting, drinking, or tobacco use	т—		20	-1/-	N OUT N/A	Proper cooling time	and temperatures		+-	\exists
7 IN OUT NO	i i i i i i i i i i i i i i i i i i i	om eyes, nose, mouth	 -	+	21	-	ON A'N TUO	Proper hot holding				
		Contamination by Hands		4	22		ON AN TUCK	Proper cold holding				
8 INOUT (0		properly washed			23	-	ON AN TUE N	Proper date marking				\Box
9 IN OUT N/A (IO		ontact with RTE food		\vdash	24	1 11	N ON (N) NO		ealth Control: procedur	es and records	1_	
10 (IN)DUT		washing sinks properly supplied & accessible		\vdash	25	FIN	OUT N/A		r Advisory			_
	A	pproved Source					, 001 1874		provided for raw/unde	cooked foods	1 5	_
11 (IN)OUT		rom an approved source			26	D	OUT N/A		sed; prohibited foods r	ot offered	T -	Т
12 IN OUT N// NO 13 IN OUT		t proper temperature					Foo	d / Color Additive	and Toxic Substa	IDC66		
14 IN OUT NA NO		ndition, safe & unadulterated			27	_	OUTWA		oved and properly use		T	Т
		allable: shell stock tags, parasite destruction			28	(Ki	DUT N/A		perly Identified, stored			+
Prevalent cor	are improper pra	ctices or procedures identified as the mo of foodborne illness or injury. Public Hea sures to prevent foodborne illness or inju	ıst ılth		_	_	C	informance with	Approved Procedu	res		
IIItel Veritions	are control mea		_		19	_	OUT(N/A	Compliance with vari	ance/specialized proce	ss/HACCP		
	Go	G0	OD RE	ETAIL	PRACT	ICE	S					-
Mark "X" in box if nur	nbered item is no	od retail practices are preventative measures to ot in compliance Mark "X" on app	ontrol	the add	lition of pa	thog	ens, chemicals, a	and physical objects in	to foods.			
ompliance Status					7 000 8	Tiuro	01 008	corrected on-site of	furing inspection	R=repeat v	iolatio	n
inpliance otatus	Safe	Food and Water	cos	R	Comp	lian	ce Status				cos	I
0 Pasteurized	d eggs used where				43		In tipe utonell	Proper Use	of Utensils			
1 Water & Ice	from approved so	игсе	$\neg \neg$	\neg	44			s properly stored ipment & linens: prope	du atazari diia da ba			+
2 Variance of	otained for specializ	red processing methods		\neg	45	_		ngle-service articles; p		idled		+
		emperature Control			46		Gloves used		Topony otored a pseu			+
		adequate equipment for temp, control						Utensils, Equipm	ent and Vending			_
	properly cooked for sawing methods us				47		Food and non	-food contact surfaces				T
	ers provided and a		\dashv	\dashv	48			ned, constructed, & u				\vdash
		Identification		-	49		Warewashing	installed, maintained,				
Food proper	ly labeled: original	container		\dashv	50		Hot & cold way	Physical I ter available adequate				
	Prevention of	f Food Contamination		\neg	51			alled, proper backflow				L
	ents, & animals not				52			ste water properly disp				-
		food preparation, storage & display			53			properly constructed.				-
Personal de Wiping deth					54			use properly disposed			$\neg \neg$	
Toping state	s: properly used & s ts & vegetables	stored		_	55		Physical faciliti	es installed, maintaine	d, & clean			_
**************************************	is a vegetables				56		Adequate vent	ilation & lighting, desig	nated areas used			
pe of Operation:									Linearo	7		
scussion with Pen	son-in-Charge								License Posteo	i: C	וַע	N.
		\wedge							Follow-Up:	Y	(A)
									Follow-Up Date	4		
gnature of Person		return M. L	1						Date: 17	4,7	77	
gnature of Inspect	or:	-01/								1.0	<u> </u>	-11
	/		$\overline{}$						Date: 15 - 4	-7PZ		



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



ESTADRISHMENT INCOMODIC	Eatery		Date: In	4 0 0 0 1	D. #	
Establishment: The Village I Address: 583 PW HIGHWO	WLA		Carrellia	4-2021	Page 7	_ 012
	1	TEMPERATURE OBSERVATION	Compliand	e Achieved: 10	4-2021	
Item / Location	Temp.	Item / Location	Temp.	· Item / Locat	ion	T
sravy / Hot nod sne				A STATE OF THE PARTY OF THE PAR	1011	1
						+
						+-
						+
						+-
	ОВ	SERVATIONS AND/OR CORRECTIVE	ACTIONS			
/ Item Section of Code		Description of Viol	ation		Dated	d Corre
						or COS
	NO US	plations obscrized du	ring time o	inspection		
			J			
				<u> </u>		
						_
						_
						_
						_
F						
ature of Person in Charge:	trappor 1					-
The second of th	UKLINE W. / Th	A = A = A = A		Date: 1	14120	115