

HEALTH DIVISION

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

							NSPECTION I		φ		^	
											6	11
Establishmen	t/License # 60 - 1 1096						ctor/Interventio			E q	16	7 [
Establishment	type: The village Eater 83 Daniel Webste The Village Eater	ry	No.	of Repe	at P	≀isk	Factor/Interve	ention Violations		e in:[<u>[</u>		20
Address: 5	83 Daniel Webste	<u>. Y</u>	<u>H</u>	idht	UC	0		Total violations	· IIIII	e out:	3 .(00
Permit Holder	The village Eafar	4		Risk	Cal	teg	ory	Capacity	Telephone	#		
Inspection Typ	DE LI FIOVISIONALI LIPROUTING	е		F/U			Complaint	Other				
Ci	ircle designated compliance status (IN, OUT, N	LNESS	FIS	K FACTO	RS A	ND	PUBLIC HEALTH	INTERVENTIONS				
	IN=in compliance OUT=not in complia	ance 1	10=r	ot observe	d N/	A=r	ot apolicable COS	Mark "X" in appropriate to	oox for COS and	/or R	—	
Compliance statu	15	CO	S	R V		Cc	ompliance status		-	COS	R	V
	Supervision						Pote	ntially Hazardous Food	Time/Tempe	rature		
1 (IN) OUT	Person in charge present, demonstrates knowledge and performs duties			Pf		17	IN OUT N/A NO	Proper cooking time & temp Proper reheating procedure	perature			P/PI
	Employee Health	-			1 1	18	IN OUT N/A(NO)	Proper cooling time & temp	eratures	+-	├	P
2 (N) OUT	Management, ali employees knowledge,	T		P/Pf		19	INDOUT N/A NO	Proper not holding tempera	tures	+	-	P
3 (N) OUT	responsibilities and reporting. Proper use of restriction and exclusion	-	_		П	20	IN OUT N/A	Proper cold holding temper	atures	رور		P
0 001	Good Hyglenic Practices			P			_	Proper date marking and di				P/P
4 NOUT NO	Proper eating, tasting, drinking, tobacco use		Т	P/C	1 1	22	IN OUT N/A NO	Time as a public health con procedures and records	trol;			P/Pf/
5(N) OUT	No discharge from eyes, nose and mouth	_	_	C				Consumer Adv	SALV			
	Preventing contamination by Hands					22	IN OUT N/A	Consumer advisory provide	for raw or	1		T
	Hands clean and properly washed			P/Pf		23		undercooked foods				Pf
7 IN OUT NAMO	No bare hand contact with RTE food or a pre- approved alternative procedure properly allows			P/Pf				Highly Susceptible P				
8 DOUT	Adequate handwashing sinks properly supplied	1	+	 -		24		Pasteurized foods used; pro not offered	hibited foods	1 1	1	P
0 40001	and accessible			Pf/C				Chemical				
-/	Approved Source					25	N OUT N/A	Food additives: approved &	used properly	T		P/Pf/C
9 IN OUT N/A NO	Food obtained from approved source			P/Pf/C		26	IN OUT	Toxic substances properly ic	entified, stored,		\rightarrow	P/Pt/C
	Food received at proper temperature Food in good condition, safe, & unadulterated	+	-	P/Pf P/Pf				& used				-11-110
12 IN OUT WAVE	Required records available: shellstock tans.	+-	\vdash					n formance with Approv Compliance with variance, s	ed Procedure	iS .		
12 IN OUT NATIO	parasite destruction			P/Pf/C	2	27	IN OUT N/A	Process, & HACCP plan	pecializeo	1 1		P/Pf
13 CIN OUT N/A	Protection from Contamination								-			
	Food separated & protected Food-contact surfaces: cleaned & sanitized	+	-	P/C P/Pf/C			Risk factors are	e improper practices or proc	edures identifie	as the	most	Ł
15 IN OUT AUG	Proper disposition of returned, previously	+					interventions an	buting factors of foodborne i a control measures to preve	llness or injury. It foodborne illn	^o ublic H	ealth	
10 111001 160	Served, reconditioned, & unsafe food			P				o dominal modulica to preve	TIL TOOGDOTTIC TILL	388 Q1 III	jury.	
	Good retail practices are preventative me	and two a		Good Reta	II Pr	acti	CAS					
Mark "X" in box if	f numbered item is not in compliance Mark "	X" on a	appro	ontroi the a	danii for C	on o SOS	and/or R COS	iicals, and physical objects ii = corrected on-site during in	nto foods. Spection R –	repeat v	inlati	ion
		COS	R	V					opoution ne		R	V
28 Pasteurized equ	Safe Food and Water gs used where required					-	T	Proper Use of Ute	nsils —			
29 Water & Ice from	m approved source	+		P/Pf/C	4	2	In-use utensils p	oroperly stored eлt & linens: properly stored, d	wind 0 hondlad	\vdash	-	<u> </u>
30 Variance obtain	ed for specialized processing methods			PF	4		Single-use/single	e-service articles: properly s	tored & used	 	+	C P/C
I ID	Food Temperature Control	,			4	4	Gloves used pro	perly				С
temperature cor	methods used: adequate equipment for			Pf/C				Itensils, Equipment an	d Vending			
2 Plant food prope	erly cooked for hot holding	 		Pf	45	5	Food and non-fo	ood contact surfaces cleanab ed, constructed, & used	ole,		-	P/Pf/C
3 Approved thawir	ng methods used		-	C	46	6		ea, constructed, & used Istalled, maintained, & used:	tact strine			Pf/C
4 Thermometers p	provided and accurate			Pf/C	47		Non-food contac		teat an pa		+	C
5 Food properly is	Food Identification abeled: original container			7 - 5 - 5				Physical Faciliti				
of 1 ood property to	Prevention of Food Contamination			Pf/C	48	\rightarrow		available adequate pressur	В			Pf
6 Insects, rodents,	, & animals not present			Pf/C	50	_		ed, proper backflow devices water properly disposed		-+		P/Pf/C
7 Contamination pre	vented during food preparation, storage & display			P/Pt/C	51		Toilet facilities pr	operty constructed, supplied	, & cleaned	-		Pf/C
Personal cleanlin	roperly used & stored			Pf/C	52		Garbage & refus	e properly disposed, facilitie:	maintained			С
Washing fruits &	vegetables	-+	_	C	53	X	Adequate ventiles	installed, maintained, & cleation & lighting, designated as	an		. P	P/Pf/C
					1.04		1 - moduate setting	oon a ngming, designated at	eas used			С
Porcon in Chares	(alanatura) \A > 170(3)		-									
Person in Charge	(signature) Wil Color		<u> </u>				Date:	License Po	osted Y i	V (circle	one))
nspector (signatur	re)					F	ollow up: YE	S NO (circle one) Follo	w up Data:			
	··						onom up: 1E	- NO (circle one) Follo	winbinate:			



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

FOOD ESTABLISHMENT INSPECTION REPORT

TEMPERATURE OBSERVATIONS Est. # 6//-Establishment name: Date: Item/Location Temp. Item/Location Temp. Item/Location Temp. hat ha rs Frideralat OBSERVATIONS AND CORRECTIVE ACTIONS Item # milk in refrigerator above 10 discarded 303.11- Inadequate 54 lighting in venthood. Note at surface where a food employee is Food is required to be at Kast storage not elevated 6" inches off the 53 cleaning Person in charge: (signature) Date Inspector Date



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FOOD ESTABLISHMENT INSPECTION REPORT

Green

									-	1 1
Establishment/License # 2 D / M			No. of F	Risk Fa	actor/Interven	tion Violations	T D/	ATE (97	12711
Establishment type: Luna Capyese		No.	of Repe	at Ris	k Factor/Inte	rvention Violations	Tir	me in:	77	-30
Address: 75 Daniel WEDSte					17 40(01/11/10		Tir	me ou	t: <u></u> *	5.3
Permit Holder ABCAPRILLC	24		Diel	Cate		Total violations				
Inspection Type Provisional Deutine			F/U	Cale	Complaint	Capacity	Telepho	ne#		
FOODBORNE II.	MES	L S Els	K FACTO	RS ANT		t Other THINTERVENTIONS				
Urcle designated compliance status (IN, OUT, N.	(A) for	each	item		-	Mark "V" in appropriate to	ox for COS a	nd/or R		
IN=in compliance OUT=not in complia	ince I	NO=i	not observe	d N/A=	not applicable C	OS=corrected on-site R=repea	at violation	TOTOL LE		
Compilance Status	lcc	S	R V		ompliance stat	นร		C	OS I	R V
Supervision Person in charge present, demonstrates					Po	tentially Hazardous Food	Time/Temp	eratur	8	
knowledge and performs duties			Pf	1 1	7 IN OUT N/A N	Proper cooking time & temp Proper reheating procedure	erature	<u> </u>	\rightarrow	P/Pf/
Employee Health	!				B IN OUT N/AN	Proper cooling time & temp	S Pratures	-	+	P
Management, ali employees knowledge.			P/Pf	15	IN OUT N/A K	O Proper hot holding tempera:	ures		-	P
responsibilities and reporting.				[20	XIN OUT N/A 🖊	Proper cold holding tempers	tures		\neg	P
OUT Proper use of restriction and exclusion Good Hygienic Practices	٠.,		P	2	HOUT NAN	Proper date marking and dis	position			P/Pf
MOUT NO Proper eating, tasting, drinking, tobacco use			D/O	22	IN OUT NA	O Time as a public health cont	rol:			P/Pf/
5/IN OUT No discharge from eyes, nose and mouth	+	+-	P/C C			procedures and records				1
Preventing contamination by Hands					B	Consumer Advi Consumer advisory provided				
NO Hands clean and properly washed	1	1	P/Pf	23	(IN) OUT N/A	undercooked foods	i for raw or			Pf
7 IN OUT NAME No bare hand contact with RTE food or a pre-	\top	+			<u> </u>	Highly Susceptible Pr	anulationa			
approved alternative procedure properly allower	d		P/Pf	0.4	IN OUT NA	Pasteurized foods used; pro	hibited foods			
Adequate handwashing sinks properly supplied			Pf/C	24	IN OUT WA	not offered	10000			P
and accessible			11/0			Chemical				
9 (IN)OUT Food obtained from approved source			I married	25	IN OUT NA	Food additives: approved & i	sed properly			P/Pf/C
9 (IN)OUT Food obtained from approved source 10 IN OUT N/A NO Food received at proper temperature		+-	P/Pf/C P/Pf	26	UNDUT	Toxic substances properly id	entified, store	d,	T	P/Pf/C
(I) OUT Food in good condition, safe, & unadulterated	+	+	P/Pf	ļ		& used	1.6]
2 IN OUT N/A NO Required records available: shellstock tags,	+	+		-		Onformance with Approve Compliance with variance, s.	ed Procedu	res		
parasite destruction			P/Pf/C	27	IN OUT N/A	Process, & HACCP plan	pecianzeu	1		P/Pf
Protection from Contamination										
3 II OD N/A Food separated & protected 4 INOUT N/A Food-contact surfaces: cleaned & sanitized	کھ	-	P/C		Risk factors	are improper practices or proce	dures identif	ied as t	he mo	st
	005	-	P/Pf/C		Prevalent co	ntributing factors of foodborne il	lness or injury	/. Public	: Heal	th
Served, reconditioned, & unsafe food			P		interventions	are control measures to prever	it toodborne il	Iness o	<u>r injur</u>	y -
			Good Retz	il Prac	ices		***************************************			
Good retail practices are preventative me Mark "X" in box if numbered item is not in compliance Mark "	asures	to c	ontrol the a	ddition	of pathogens, ch	emicals, and physical objects in	to foods.	~ ~~~	***************************************	
Mark A III Box II Humbered Reili Is not III compliance Mark	COS	appr	priate box	for COS	s and/or R CC	OS = corrected on-site during in	spection R	= repea		
Safe Food and Water	1000	1				Proper Use of Ute	neila	ICOS	R	<u> </u>
Pasteurized eggs used where required	1	T	Р	41	In-use utensi	ils properly stored	isiis		T	С
Water & Ice from approved source Variance obtained for specialized processing methods			P/Pf/C	42	Utensils, equi	pment & linens; properly stored, di	ied, & handled	,	+	C
Variance obtained for specialized processing methods		L	PF	43	Single-use/si	ngle-service articles: properly si	ored & used			P/C
Food Temperature Control Proper cooling methods used: adequate equipment for			·	44	Gloves used					С
temperature control			Pf/C	-	I market	Utensils, Equipment and	Vending			
Plant food properly cooked for hot holding			Pf	45	Proporty dosi	n-food contact surfaces cleanab	e,	_		P/Pf/C
Approved thawing methods used			C	46	Warewashing	gned, constructed, & used p: installed, maintained, & used:	toot strips	-	-	Pf/C
Thermometers provided and accurate			Pf/C	47		tact surfaces clean	test strips	+	 	C
Food Identification						Physical Facilitie	S			
Food properly labeled: original container			Pf/C	48	Hot & cold wa	iter available adequate pressure		\top		Pf
Prevention of Food Contamination Insects, rodents, & animals not present				49	Plumbing inst	alled, proper backflow devices				P/Pf/C
Contamination prevented during food preparation, storage & display			Pf/C P/Pf/C	50	Sewage & wa	ste water properly disposed		\perp		P/Pf/C
Personal cleanliness	_		Pf/C	51	Garbage & re	s properly constructed, supplied fuse properly disposed, facilities	& cleaned			Pf/C
Wiping cloths: properly used & stored			C	53	Physical facilit	ties installed, maintained, & clea	mamamed in	+		P/Pf/C
Washing fruits & vegetables			С	54	Adequate ven	tilation & lighting, designated ar	eas used			C
	_	_				1 1				
erson in Charge (signature))			D-1-	0/27/12.	(
	/_				Date:	M/ ////License Po	sted Y	N (cir	rcle on	10)
van kwadala						1 /				
spector (signature)		_			Follow up:	/EQ /NO (oirola ana) Falle	u un Data			
		_			onow up: 1	(ES (NO (circle one) Follow	v up Date:			



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Est. #20	O S Establishme	ent name:	UNO CONFOS TEMPERATURE OBSE		Date: 9/27/19	/
Ite	em/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
	<u> </u>					+
ltem #		OBSER	VATIONS AND CORRE	CTIVE ACTIONS		
<u>B</u>	food day	ng dur	ing storage Manager se	in refrige	Kon From readirator that is	laratec
14	on dish	shelving to was	served dirty	pans while ware wa	sh station. P	lean
			· · · · · · · · · · · · · · · · · · ·			
					,	
						
		111				
	narge: (signature)	//			Date 9/	27/19
nspector	Ivan 4	< wagali	<u>u</u>		Date 9/	27/19



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Merrimack New Hampshire 03054
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FOOD ESTABLISHMENT INSPECTION REPORT

Yellow

													1 1
Establishmen	1t/License # 38 /360			No. of	Ris	k F	actor	/Interventi	on Violations		ATE_	al	27//
Establishmen	t type: El Tanatio.		No.	of Reg	eat	Ris	sk Fa	ctor/Interv	ention Violations	— Т	ime in	: <u>J</u> 'O	30
Address: 7	7 Milford Ra								Total violations	—— ⊤	ime ou	11: 13	.00
Permit Holder				Ris	sk C	ate	egory		Capacity	Telepho	2DA #		
Inspection Ty	pe 🔲 Provisional 🔲 Routir	ie		F/U				omplaint	Other	relepine	JIIC #		
	FOODBORNEI	LNE	S AIS	KFACT	ORS	AN	D PUE	LIC HEALT	HINTERVENTIONS	***************************************			
	arcle designated compliance status (IN, OUT, I	V/A) fo	r each	item .					Mark "V" in appropriate he	x for COS	and/or F	1	
Compliance stat	IN=in compliance OUT=not in comp	larice C	OS	R V	vea i	N/A:	t≃not a	pplicable CC liance status	S=corrected on-site R=repeat	violation		osli	3 V
	Supervision						***	Pote	entially Hazardous Food T	me/Tem	peratu	re re	1 V
(IN) OUT	Person in charge present, demonstrates	T		Pf			16 12	OUT N/A NO	Proper cooking time & tempe	rature			P/Pf/0
	knowledge and performs duties Employee Health				_	1	17 (IN)	out N/A <u>N</u> o	Proper reheating procedures			\perp	P
200 015	Management, ali employees knowledge.					1	18 IN 0	ON AN TUC					P
2(b) OUT	responsibilities and reporting.	-	-	P/P	f -			DUT N/A NO	Proper hot holding temperatu Proper cold holding temperati	res		+	P
3 N OUT	Proper use of restriction and exclusion			Р		2	21 (IN)	OUT N/A NO	Proper date marking and disp	osition		+	P/Pf
4CD OUT NO	Good Hyglenic Practices					5	22 IN (ON AM TUC	Time as a public health contro	ol:			P/Pf/C
5(IN OUT	Proper eating, tasting, drinking, tobacco use No discharge from eyes, nose and mouth	-	+	P/C				301001110	procedures and records				F/F//C
	Preventing contamination by Hands			0			711	***************************************	Consumer Advis				
6 IN OUT NO	Hands clean and properly washed			P/PI		2	23 (1) h (OUT N/A	Consumer advisory provided to	for raw or			Pf
7 NOUT N/A NO	No bare hand contact with RTE food or a pre-		\top						Highly Susceptible Po	nulations			
1 60001 11/2/100	approved alternative procedure properly allow	red		P/PI		2	14 BALC	OUT N/A	Pasteurized foods used; prohi				1 5
8 IN OUT	Adequate handwashing sinks properly supplied	d	\top	Pf/C		~	4 DV C	OIDVA	not offered				P
	and accessible Approved Source					_			Chemical				
9(I) OUT	Food obtained from approved source			P/Pf/0	_	-	5 IN C		Food additives: approved & us			\bot	P/Pf/C
10 IN OUT N/A (IO	Food received at proper temperature	_	+	P/Pf		26	6(IN)C	UT	Toxic substances properly idea & used	ntinea, stor	ed,		P/Pf/C
17 IN OUT	Food in good condition, safe, & unadulterated			P/Pf	\dashv			, Ce	informance with Approve	Proced	UZBS		
12 IN OUT MANO	Required records available: shellstock tags,			P/Pf/C	7	27	7 IN O	UTAVA	Compliance with variance, spe			<u> </u>	D/D/
<u> </u>	parasite destruction Protection from Contamination			117717	_		, ,,,,,	0100	Process, & HACCP plan				P/Pf
13 (D) OUT N/A	Food separated & protected			I P/C	-			lalı fa atava v		1 11	16	-	
14 IN OUT N/A	Food-contact surfaces: cleaned & sanitized	+	+	P/Pf/C	,				re improper practices or procec ributing factors of foodborne illn				
15 IN OUT A	Proper disposition of returned, previously		1-	Р			in	terventions a	re control measures to prevent	foodborne	illness o	or iniur	uı V.
	Served, reconditioned, & unsafe food												,
<u></u>	Good retail practices are preventative m	easure	s to c	Good Re	add	ition	Ctices	hogens cha	micals, and obveigal objects into	n foodo			
Mark "X" in box	if numbered item is not in compliance Mark	"Х" оп	appro	priate be	ox for	CO	OS and	or R COS	= corrected on-site during insp	ection	R = repe	at viol	ation
		COS		V								SR	V
8. Pasteurized en	Sate Food and Water gs used where required		T	ΙP		4.3	1 1		Proper Use of Uten	sils			
	om approved source	+	+-	P/Pf/C	+	41			properly stored nent & linens: properly stored, drie	ad P boadle		R	C
 Variance obtain 	ned for specialized processing methods			PF	1	43		ngle-use/sing	gle-service articles: properly sto	red & used	1	10	P/C
	Food Temperature Control] [44	G	loves used p	roperly			1	С
	methods used: adequate equipment for			Pf/C					Utensils, Equipment and	Vending			
temperature co	erly cooked for hot holding	+-	-	Pf	\vdash	45	FO	od and non-	food contact surfaces cleanable	3,		T	P/Pf/C
	ing methods used	-		C	1 }	46			ned, constructed, & used installed, maintained, & used: to	not string		┿	Pf/C
4 Thermometers	provided and accurate			Pf/C	1	47			ict surfaces clean	BSI SIIIPS		R	C
	Food Identification								Physical Facilities	\$	- 1		
Food properly	labeled: original container			Pf/C	-	48	Ho	t & cold water	er available adequate pressure				Pf
Insects radeats	Prevention of Food Contamination a, & animals not present		T	D 5/0		49			led, proper backflow devices				P/Pf/C
Contamination pr	evented during food preparation, storage & display	+	0	Pf/C P/Pf/C	-	50 51	I Se	wage & wast	e water properly disposed properly constructed, supplied, a	9 alasas d	_	 	P/Pf/C
Personal clean!	iness		1	Pf/C		52	Ga	irbage & refu	se properly disposed, facilities i	x cleaned maintained	_	+	Pf/C
	properly used & stored			С		53	Ph	ysical facilitie	s installed, maintained, & clear	1			P/Pf/C
Washing fruits 8	vegerables .	<u>L.</u>		С		54	X Ad	equate ventil	ation & lighting, designated are	as used			С
									$\mathcal{J} = I$.				
erson in Charge	(signature)				_			Date: C	12/1/Q License Pos	sted V	N (o	ircle or	,e/
-									1 -119 -1001100100	-100	14 (0	i old UI	~/
LVUY! K	<u>cuagala</u>												1
ispector (signatu	re)			_			Follo	w up: YE	S NO (circle one) Follow	up Date:			
	-												



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

(= W	O/N -		HLTH-FRM-005			[I A				
Est. # 10 360 Establishment name: 10 00 Date: 0 27 10										
Ite	m/Location	Temp.		Temp.	Item/Location	Temp				
Shrimo	make table		quacamole Reach-in		TOTAL MODELLOIT	101110				
	make table		Tomatos / Reach-in							
	make table	27		42						
1 1	not hold	160	Rice / walk-in	311						
	hot hold	160	Potatoss/ Walk-in	2/1						
Rice /		199		- 9 -4						
-	1 / stove	200								
						-				
item #		OBS	SERVATIONS AND CORRECTIVE	ACTIO	NS					
_8	5-202.12	<u>- Nc</u>	not water at h	and:	sink in warewash o	ue				
	to hot wat	er 1	fixture.							
1 -		<u> </u>								
	42 4-901-11 - Observed wet stat stacking of utensits on									
	shelvind ne	X	ice machine:		<u> </u>					
1.0		0				.				
43	4-903-11	- 9.11	agle-use items ab	OVE !	prop tables not					
	Stored or	kep	Fin the original	pro to	ective package of	r				
	stored by u	sind	Other means that	ar	Ford protection					
	from cont	mir	nation. Crepeat v	iald	tion)					
190	0	1.	1							
27	Can obene	r di	rty (repeat vio	latic	on)					
37	1000 TM 3-	305.	11- Observed food	2 NO	t protected from					
	Contaminat	ION	by storing the Foot	<u>da</u>	least 6 inches at	XCINE.				
	Floor, Cree	944	The Kepsat Viola	rt i on)					
71 :	C 2-2 ::									
54	5-303·11-	= 10 1	Inadquate lighting	gin	Vent hood Note	1.				
Davage in all	light out an	d li	ight Intensity is no	of a	t least 50 foot can	dlez				
	arge: (signature)	mala	1			-14				
nspector	van kura	1014	<u>/</u>		Date					



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

Establishment Upe: Chart Commonwealth Commonw	24/
Address: 600 Quite Water 10 Wood Total violations Time out: Market 10 Wood Total violations Time out: Market 10 Wood Total violations Time out: Market Time out: M	- 636
Permit Holder April Provisional Prov	. 00
Inspection Type Provisional Fourier Foodbookers Inspection Type Foodbookers Institute (IN, Out), NA) for each item Food or the Institute (IN, Out), NA) for each item Institute (Institute (Institu	<u>). 3 C</u>
Circle designated compliance status (IN, OUT, NA) for each item Nanot applicable CSS—corrected on-site R=repeat violation Nanot applicable CSS—corrected on-site R=repeat violation Nanot applicable CSS—corrected on-site R=repeat violation Supervision Compliance status COS R V Supervision Person in charge present, demonstrates Rowledge and performs duties Remyloyse Health Supervision Person in charge present, demonstrates Remyloyse Health Supervision Remyloyse Health Supervision Port Remyloyse Health Supervision Remyloyse Health Rem	
Circle designated compliance status (IN, OUT, NA) for each item IN-in compliance compliance No-end observed NA-not applicable COS-corrected on-site R-repeat violation Compliance status Supervision Person in charge present, demonstrates Knowledge and performs duties Rowledge and exclusion Rowledge from eyes, nose and mouth Rowledge and exclusion Rowledge and exclusion Rowledge and exclusion Rowledge and exclusion Rowledge from exclusion Rowledge fr	
IR-Inc compliance OUT-not in compliance NO-not observed NA-not applicable COS-corrected on-site R-repeat violation COS COS R V Compliance status COS R V COS R COS R V COS R COS R V COS R COS	
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September Preference Pref	P/Pf
Mark 32 Mark	P
responsibilities and reporting. 3 POUT Proper use of restriction and exclusion Good Hygienic Precities Whour No Proper date marking and disposition Preventing contamination by Hands Fround Consumer advisory provided for raw or undercooked floor raw or undercooked floor and records Consumer Advisory Consumer Advisory Consumer advisory provided for raw or undercooked floor and records Consumer Advisory Consumer advisory provided for raw or undercooked floor and records Consumer advisory provided for raw or undercooked floor and records Consumer advisory provided for raw or undercooked floor and records Consumer advisory provided for raw or undercooked floor and records Consumer advisory provided for raw or undercooked floor and records Consumer advisory provided for raw or undercooked floor and records Consumer advisory provided for raw or undercooked floor from a provided for raw or undercooked floor floor floor and accossible Approved Squired Approved Squired Approved Squired Approved Squired Approved Squired Approved Squired PPIFIC IN OUT NA NO Food deceived at proper temperature PRIFIC IN OUT NA NO Food spearated & property supplied and accounts available: shellstock tags, portion of particular standards. Cleaned & sanitized PPIFIC IN OUT NA Food separated & protected A (IN OUT NA Food separated & protected A (IN OUT NA Food separated & protected A (IN OUT NA Food separated & protected or set under social standards) 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 Approved the records are supported box for COS and/or R COS = corrected or-set during inspection R = repeat vice of temperature control Proper cooling methods used adequate generative control Proper disposition of returned, previously Seried, reconditioned, a unsafe food Good retail practices are preventiative measures to control the addition of pathogens, chemicals, and physical	P
Confirmation Proceedings Procedure	Р
A Proper eating, tasting, drinking, tobacco use No discharge from eyes, nose and mouth Preverting contamination by Hands (NOUT NA NO INC) Hands clean and properly washed Preverting contamination by Hands (NOUT NA NO INC) Hands clean and properly washed Preverting contamination by Hands NO INC) Hands clean and properly washed Preventing contamination by Hands NO INC) Hands clean and properly washed Preventing contamination by Hands NO INC) Hands clean and properly washed Preventing contamination by Hands NO INC) Hands clean and properly washed Preventing contamination Adequate handwashing sinks properly supplied and accessible Approved Source Previous Food obtained from approved source Previous Food obtained from approved source Previous Food doubtained from approved source Previous Food ereceived at proper temperature Prevalent contributing factors of foodborne illness or injuny. Public Heat interventions are control measures to prevent foodborne illness or injuny. Public Heat interventions are control measures to prevent foodborne illness or injuny. Public Heat interventions are control measures to prevent foodborne illness or injuny. Public Heat interventions are control measures to prevent foodborne illness or injuny. Public Heat interventions are control measures to prevent foodborne illness or injuny. Public Heat interventions are control measures to prevent foodborne illness or injuny. Public Heat interventions are control measures to prevent foodborne illness or injuny. Public Heat interventions are control measures to prevent foodborne illness or injuny. Public Heat interventions are control measures to prevent foodborne illness or injuny. Public Heat interven	P/P
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Solution Note Hands clean and property washed PiPH	Т
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Food obtained from approved source P/P/IC Pood food received at proper temperature P/P/IC Pood in good condition, safe, & unadulterated P/P/IC Protection from Contamination Protection from Contamination Protection from Contamination P/IC Protection from Contamination P/IC Protection from Contamination P/IC Pood separated & protected P/P/IC Protection from Contamination P/IC	P/Pf/C
OUT N/A (IO) Food received at proper temperature	
Required records available: shellstock tags, parasite destruction Protection from Contamination 3 CADUT N/A Food separated & protected P/C Food sonatcal surfaces: cleaned & sanitized P/P/I/C Proper disposition of returned, previously Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat vice	P/Pf/C
Protection from Contamination Protection from Contamination	
Protection from Contamination A	P/Pf
Risk factors are improper practices or procedures identified as the modern property and proper disposition of returned, previously Served, reconditioned, & unsafe food Record control the addition of pathogens, chemicals, and physical objects into foods. Poptical practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.	
Proper disposition of returned, previously Served, reconditioned, & unsafe food Good Retail Practices Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat vio. COS R V Safe Food and Water COS R V Pasteurized eggs used where required P/P/I/C Variance obtained for specialized processing methods PF 41 In-use utensits properly stored Utensits, equipment & linens: properly stored, dried, & handled Variance obtained for specialized processing methods PF 43 Single-use/single-user/single-u	ost
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Pasteurized eggs used where required PA1 In-use utensits properly stored Water & Ice from approved source P/Pf/C Variance obtained for specialized processing methods PF A3 Single-use/single-service articles: properly stored & used Gloves used properly Proper cooling methods used: adequate equipment for temperature control Pf/C Plant food properly cooked for hot holding Pf Approved thawing methods used C Thermometers provided and accurate Pf/C Thermometers provided and accurate Pf/C Properly designed, constructed, & used: test strips Properly labeled: original container Pf/C A8 Hot & cold water available adequate pressure Prevention of Food Contamination PP/C Properly designed, proper backflow devices	V
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Food properly labeled: original container Pf/C 48 Hot & cold water available adequate pressure Prevention of Food Contamination 49 Plumbing installed, proper backflow devices	С
Prevention of Food Contamination 49 Plumbing installed, proper backflow devices	
	Pf
	P/Pf/C
Contamination prevented during food preparation, storage & display P/Pt/C 51 Toilet facilities properly constructed, supplied, & cleaned	P/Pf/C Pf/C
Contamination prevented during food preparation, storage & display Personal cleanliness Pt/C Garbage & refuse properly disposed, facilities maintained Wiping cloths: properly used & stored Washing fruits & vegetables C S4 Adequate ventilation & lighting, designated areas used **C **Totalet facilities properly constructed, supplied, & cleaned **C S3 **Physical facilities installed, maintained, & clean **C S4 **Adequate ventilation & lighting, designated areas used **Totalet facilities properly constructed, supplied, & cleaned **C S4 **Adequate ventilation & lighting, designated areas used **Totalet facilities properly constructed, supplied, & cleaned **C S4 **Adequate ventilation & lighting, designated areas used **Totalet facilities properly constructed, supplied, & cleaned **Totalet facilities properly constructed, supplied, & cleaned **C S4 **Adequate ventilation & lighting, designated areas used	C
Wiping cloths: properly used & stored C 53 X Physical facilities installed, maintained, & clean	P/Pf/C
Washing fruits & vegetables C 54 Adequate ventilation & lighting, designated areas used R	С
erson in Charge (signature) Date: 4/2/// License Posted Y N (circle of	ne\
	10)
IVan Kwodola	
nspector (signature) Follow up: YES NO (circle one) Follow up Date:	



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

- 1/h	HC) 1-7		HLTH-FRM-005									
Est. #61/-	Est. #60-10 Establishment name: Charlist Date: Clarity											
Ite	m/Location	Temp.		TIONS Temp.	Item/Location	Temp.						
	Ket/walk-in		Mill refrigerator	39	item/Location	reinp.						
11.1.	walk-in		Sausage/reach-in	42								
TA' '	walk-in		Eggs/reach-in	50								
1	Wall -in		1. 1. 1									
1 /1 -1	Hot hold	165	TO CHOCK PROCEST	30								
	Hat hold	165										
Potato	· 1 \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	190										
10000	J.	, , , ,										
	OBSERVATIONS AND CORRECTIVE ACTIONS											
Item #												
20_	3-501-16A - Eggs not maintained at 41° degrees or											
	5-501-16A - Eggs not maintained at 41° degrees or below due to improper starage in reach-in cooler.											
	Eggs stored properly											
	00		J .									
26	7-102.11 -	klor	-king container us	sd Fc	ir storing chemica	21						
	not clearly	id	sntified with a c	omn	ion name while st	ared						
	on 3 vat s	ink.	Chamed onsite)								
45	4-501-11-	Reac	th-in equipment 1	ocate	ed in kitchen not							
	maintains	d in	good repair . Not		sket on doors tor	n.						
47	4-602.13.	- Int	erior of dear al	azz d	laar refrideratord	irty						
	with Food 1	NOS!	6 · Vent hood dirt	y with	Ih debrisin prope	irsa.						
				J								
53_	6-501-12 -	Kit	chen and walk in	1 Fac	cilities not clean	sd						
			cessary to keep t									
	under cook	- line	equipment and	floor	in walk-in heavily	dirty						
			stored on prep)	able								
Person in ch	narge: (signature)		Coupe		Date 9/27							
Inspector	Evan Kwag	ala		<u> </u>	Date 9/27	/19						



HEALTH DIVISION

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

Croan

								22021011	1 21231	OMI .				1_	11
Establishmer	nt/License # 3C 040-1		N	o. of	Ris	k F	acto	r/Intervent	tion V	/iolations		DATE		72	16/1
Establishmer	nt type: G Rincha		No. of	Rep	ęat	Ris	sk F	actor/Interv	venti	on Violations	1	Time i			
Address: X (OB continental Ac	100	6VC	ar C	1					Total violations		Time	out: 4	1	<u>. 30</u>
Permit Holde	a Rincha Inc			Ris	k C	ate	gor	У		Capacity	Teler	hone #	#		
Inspection Ty		977	☐ F.	/U]		Complaint		Other					
	FOODBORNE IL. Circle designated compliance status (IN, OUT, N.	NES	s pisk i	ACTO	RS	AN	D PU	BUCHEALT							
	IN-in compliance OUT-not in compliance	nce l	eacn ite NO⊨not:	em observ	red	N/A:	=not	annlicable CO	OS=co	Mark "X" in appropriate	box for CC	S and/or	'R		
Compliance stat	us	CC	OS R	V	J		Com	pliance statu:	IS				cos	R	V
	Supervision							Pot	tentia	lly Hazardous Feed	Time/Te	mpera	ure		
(I IN)OUT	Person in charge present, demonstrates knowledge and performs duties		- 1	Pf		1	6 IN	NOUT N/A NO	Q Pro	oper cooking time & tem oper reheating procedur	perature				P/Pf/C
	Employee Health					1	8 IN	OUT N/A NO	Pro	pper cooling time & temp	es peratures		\vdash		P
2/N OUT	Management, ali employees knowledge,			P/Pf		1	9 (N	OUT N/A NO	O Pro	per hot holding tempera	atures		\Box		P
3/N OUT	responsibilities and reporting. Proper use of restriction and exclusion			P	\dashv	2	0 IN	DUT N/A	Pro	per cold holding tempe	ratures				Р
	Good Hygienic Practices			1 2						per date marking and d ne as a public health cor			-		P/Pf
4 DOUT NO	Proper eating, tasting, drinking, tobacco use	T		P/C	-	2	2 IN	OUT (VA)NO		cedures and records	itroi.	- 1			P/Pf/C
5(1) OUT	No discharge from eyes, nose and mouth			С						Consumer Adv	risory				
6 INOUT NO	Preventing contamination by Hands					2	3 IN	OUT N/A		sumer advisory provide	d for raw o	or			Pf
$\overline{}$	Hands clean and properly washed No bare hand contact with RTE food or a pre-	+	+ 1	P/Pf	-		\cup			ercooked foods					1
7 (N) OUT N/A NO	approved alternative procedure properly allows	ad.		P/Pf		-				lighly Susceptible F teurized foods used; pre					T
8(I) OUT	Adequate handwashing sinks properly supplied	i		Pf/C	7	2	4 IN	OUT N/A		oftered	DIMORDO ICA	,,,,			P
0	and accessible			11/0	_					Chemical					
9(IN) OUT	Approved Source Food obtained from approved source	-	1	DIDIIO	-	25	5 114	OUT (I/A)	Foo	d additives: approved &	used prop	erly	\rightarrow		P/Pf/C
10 IN OUT N/A NO	Food received at proper temperature	+	++	P/Pf/C P/Pf	Ή	26	5/IN	OUT	& us	c substances properly i	dentified, s	itored,		ľ	P/Pf/C
11/IN/OUT	Food in good condition, safe, & unadulterated			P/Pf	1		4	Ç		rmance with Appro-	ved Proc	edures			
12 IN OUT N/A NO	Required records available: shellstock tags,	1		P/Pf/C	7	27		DUT N/A	Con	npliance with variance,					P/Pf
	parasite destruction Protection from Contamination								Pro	cess, & HACCP plan					
13 (N)OUT N/A	Food separated & protected	T	T T	P/C	-		_	Risk factors a	are im	proper practices or pro	redures id	entified s	as the	moet	
14 UNOUT N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C	1			Prevalent con	ntributi	ng factors of foodborne	illness or i	njury. Pu	blic He	alth	,
15 IN OUT N/A	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P						ontrol measures to preve					
	Served, reconditioned, & prisale long		Go	od Re	tail	Prac	tice	2							
Maria WVN in L	Good retail practices are preventative me	asure	s to cont	rol the	ado	lition	ofp	athogens, che	emical	s, and physical objects	into foods.	alaria Millionia			
Mark "X" in dox	if numbered item is not in compliance Mark	X" on	appropr	iate bo	x fo	r CC	S an	d/or R CO)S = cc	orrected on-site during it	nspection	R = re	peat v		
	Safe Food and Water	1003	1 7	v		-				Proper Use of Ut	eneile		os I	R	V
	ggs used where required	L		Р	1	41	T	In-use utensils	ls prop	erly stored					С
9 Water & Ice fro	om approved source ined for specialized processing methods	-	F	P/Pf/C		42	X	Utensils, equip	pment 8	& linens: properly stored,	dried, & har	ndled	\perp	\perp	С
of Tvariance obtai	Food Temperature Control			PF		43	X	Single-use/sin Gloves used p	ngle-se	ervice articles: properly	stored & u	sed	-	\dashv	P/C C
Proper cooling	methods used: adequate equipment for	T	T	DUO			1	cioves used p		nsils, Equipment ar	rd Vendi	90			
temperature co				Pf/C		45	T	Food and non-		contact surfaces cleans				Τ,	P/Pf/C
	perly cooked for hot holding ving methods used			Pf						constructed, & used			\bot		
Thermometers	provided and accurate		 	C Pf/C		46 47		varewasning: Von-food conta		lled, maintained, & used	t: test strip	s	-	-	Pf/C C
	Food Identification		· · · · · · · · · · · · · · · · · · ·			7,	1	1011 1000 00110	taut su	Physical Facilit	ies		_	\perp	$\stackrel{\smile}{-}$
Food properly	labeled: original container			Pf/C		48	I	lot & cold wat	iter ava	ailable adequate pressu				\top	Pf
Incaste radout	Prevention of Food Contamination s, & animals not present				_	49				proper backflow devices					P/Pf/C
Contamination p	s, a animals not present revented during food preparation, storage & display			Pf/C /Pf/C		50 51				ter properly disposed orly constructed, supplie	al 9 ala aa		\perp		P/Pf/C
Personal clean	liness			Pf/C	-	52	- 0	Garbage & refu	fuse or	roperly disposed, facilitie	u, a cieani es maintair	ned .	+	+	Pf/C C
	properly used & stored			С		53	XF	hysical facilities	ies ins	talled, maintained, & cle	ean			TP	P/Pf/C
Washing fruits	a vegetables			С	1	54	A	dequate venti	tilation	& lighting, designated a	areas usec			\perp	С
2															
erson in Charge	(signature)							Date:	-	License F	osted	Y N	(circle	one')
Lian	Kruanala														
spector (signatu							E-1	I de la constante de la consta	/EC	MO /atrala					
(oignatt	<i>U</i> — — — — — — — — — — — — — — — — — — —				_		LOI	low up: Y	E2	NO (circle one) Folia	w up Da	te:			



HEALTH DIVISION

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

FOOD ESTABLISHMENT INSPECTION REPORT

Est. #3Cl04	Establishment	name:	a hincha	-005	Date: 9/26/	19
14		I -	TEMPERATURE OBSE			
	Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Rice / cc		165				
Shrimp /		166				
1	1 Teach-in	_				
BEEF/re	. 4	38				
Tuna la		37				
Eggs / Wilk / L	ualk-in	36				
Wilk / L	valk-in	34				
		OPS	ERVATIONS AND CORRE	CTIVE ACTIONS		
Item #	MARKATAN, AND THE RESIDENCE OF THE PARKET OF	(JES)	ERVATIONS AND CORRE	G.M.A.G.ROK		
	2011/	Fac	3-1 0 10000 0 11-	Clar	2001001 0-1 111	
6	2-301-14	<u>- 100</u>	or employee	attor w	oshing pot did	1 1
Y	10 tous n).	inds and cha	indea a	loves immedi	oren
	de fore e	gag	ing in food k	erepara	ion of ready-	10-60
1	2092 · [E	mplo	yes sent to 1	wash ho		
10 12 X			4\1 '1	4 2 5	in box	25
112-45	quipme	nt,	Utensils and	single	-use item stol	(ed
					vated at least	
6	"inches o	abov	e the Hoor in	storage	*	
1 -0	O					
45553	-101.11-	1	our Observed	mater	ials (wood) not	- an
	tairs not	330	oth smodh d	urable,	and easily cle	anable
6	-201-13 -	- FIC	Jor and wall	Juncture	or not coved.	by
(6	xit door	in u	shich water	Flosh	cleaning met	zbor
	are used:					
Person in char	ge: (signature)		Sell 2		Date	
Inspector I	ian Kux	egala	1		Date C	6/19