



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Green

| | | |
|--|---|-----------------------|
| Establishment/License # <u>60-11096</u> | No. of Risk Factor/Intervention Violations | DATE <u>4/26/19</u> |
| Establishment type: <u>The Village Eatery</u> | No. of Repeat Risk Factor/Intervention Violations | Time in: <u>2:00</u> |
| Address: <u>583 Daniel Webster Highway</u> | Total violations | Time out: <u>3:00</u> |
| Permit Holder <u>The Village Eatery</u> | Risk Category | Capacity |
| Inspection Type <input type="checkbox"/> Provisional <input type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other | Telephone # | |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

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

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

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

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

Person in Charge (signature) Victor Lee Date: License Posted Y N (circle one)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 60-1

Establishment name:

Date:

TEMPERATURE OBSERVATIONS

| Item/Location | Temp. | Item/Location | Temp. | Item/Location | Temp. |
|----------------------|-------|---------------|-------|---------------|-------|
| Chili / hot hold | 170 | | | | |
| mash / hot hold | 160 | | | | |
| Sausage / make table | 41 | | | | |
| ground beef | 42 | | | | |
| Milk / refrigerator | 49 | | | | |
| Potato / reach-in | 41 | | | | |
| Chicken / walk-in | 40 | | | | |
| | | | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item # | Observations | Corrective Actions |
|--------|--|--------------------|
| 20 | 3-501.16 - Observed milk in refrigerator above 41 degrees (milk discarded). | |
| 54 | 6-303.11 - Inadequate lighting in vent hood. Note lighting at surface where a food employee is working with food is required to be at least 50 foot candles. | |
| 53 | Items in storage not elevated 6" inches off the floor to access for cleaning. | |

Person in charge: (signature)

Victoriz her

Date _____

Inspector

Date _____



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Grosh

| | | |
|---|---|-----------------------|
| Establishment/License # <u>201028</u> | No. of Risk Factor/Intervention Violations | DATE <u>9/27/19</u> |
| Establishment type: <u>Luna Caprese</u> | No. of Repeat Risk Factor/Intervention Violations | Time in: <u>12:30</u> |
| Address: <u>75 Daniel Webster</u> | Total violations | Time out: <u>13:3</u> |
| Permit Holder <u>ABCAPRI LLC</u> | Risk Category | Capacity |
| Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other | Telephone # | |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Good Retail Practices

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Person in Charge (signature)

Ivan Kwagala

Date: 9/27/19 License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

[illegible]



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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

Yellow

| | | |
|---|---|------------------------|
| Establishment/License # 2B/360 | No. of Risk Factor/Intervention Violations | DATE 9/27/19 |
| Establishment type: EI Tapatio | No. of Repeat Risk Factor/Intervention Violations | Time in: 10:30 |
| Address: 707 Milford Rd | Total violations | Time out: 12:00 |
| Permit Holder EI Tapatio | Risk Category | Capacity |
| Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other | Telephone # | |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance status COS R V

Supervision

1 IN OUT Person in charge present, demonstrates knowledge and performs duties P

Employee Health

2 IN OUT Management, all employees knowledge, responsibilities and reporting. P/Pf

3 IN OUT Proper use of restriction and exclusion P

Good Hygienic Practices

4 IN OUT NO Proper eating, tasting, drinking, tobacco use P/C

5 IN OUT No discharge from eyes, nose and mouth C

Preventing contamination by Hands

6 IN OUT NO Hands clean and properly washed P/Pf

7 IN OUT N/A NO No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed P/Pf

8 IN OUT Adequate handwashing sinks properly supplied and accessible P/C

Approved Source

9 IN OUT Food obtained from approved source P/Pf/C

10 IN OUT N/A NO Food received at proper temperature P/Pf

11 IN OUT Food in good condition, safe, & unadulterated P/Pf

12 IN OUT N/A NO Required records available: shellstock tags, parasite destruction P/Pf/C

Protection from Contamination

13 IN OUT N/A Food separated & protected P/C

14 IN OUT N/A Food-contact surfaces: cleaned & sanitized P/Pf/C

15 IN OUT Proper disposition of returned, previously Served, reconditioned, & unsafe food P

Compliance status COS R V

Potentially Hazardous Food Time/Temperature

16 IN OUT N/A NO Proper cooking time & temperature P/Pf/C

17 IN OUT N/A NO Proper reheating procedures P

18 IN OUT N/A NO Proper cooling time & temperatures P

19 IN OUT N/A NO Proper hot holding temperatures P

20 IN OUT N/A Proper cold holding temperatures P

21 IN OUT N/A NO Proper date marking and disposition P/Pf

22 IN OUT N/A NO Time as a public health control: procedures and records P/Pf/C

Consumer Advisory

23 IN OUT N/A Consumer advisory provided for raw or undercooked foods P

Highly Susceptible Populations

24 IN OUT N/A Pasteurized foods used; prohibited foods not offered P

Chemical

25 IN OUT N/A Food additives: approved & used properly P/Pf/C

26 IN OUT Toxic substances properly identified, stored, & used P/Pf/C

Conformance with Approved Procedures

27 IN OUT N/A Compliance with variance, specialized Process, & HACCP plan P/Pf

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R = repeat violation

COS R V

Safe Food and Water

28 Pasteurized eggs used where required P

29 Water & ice from approved source P/Pf/C

30 Variance obtained for specialized processing methods PF

Food Temperature Control

31 Proper cooling methods used: adequate equipment for temperature control P/C

32 Plant food properly cooked for hot holding Pf

33 Approved thawing methods used C

34 Thermometers provided and accurate P/C

Food Identification

35 Food properly labeled: original container P/C

Prevention of Food Contamination

36 Insects, rodents, & animals not present P/C

37 Contamination prevented during food preparation, storage & display R P/Pf/C

38 Personal cleanliness P/C

39 Wiping cloths: properly used & stored C

40 Washing fruits & vegetables C

COS R V

Proper Use of Utensils

41 In-use utensils properly stored C

42 X Utensils, equipment & linens: properly stored, dried, & handled A C

43 X Single-use/single-service articles: properly stored & used R P/C

44 Gloves used properly C

Utensils, Equipment and Vending

45 Food and non-food contact surfaces cleanable, properly designed, constructed, & used P/Pf/C

46 Warewashing: installed, maintained, & used: test strips P/C

47 X Non-food contact surfaces clean R C

Physical Facilities

48 Hot & cold water available adequate pressure Pf

49 Plumbing installed, proper backflow devices P/Pf/C

50 Sewage & waste water properly disposed P/Pf/C

51 Toilet facilities properly constructed, supplied, & cleaned P/C

52 Garbage & refuse properly disposed, facilities maintained C

53 Physical facilities installed, maintained, & clean P/Pf/C

54 X Adequate ventilation & lighting, designated areas used C

Person in Charge (signature)

Date: **9/27/19** License Posted Y N (circle one)

Ivan Kwagala
Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 281860 Establishment name: El Tapatio Date: 9/27/19

TEMPERATURE OBSERVATIONS

| Item/Location | Temp. | Item/Location | Temp. | Item/Location | Temp. |
|---------------------|-------|----------------------|-------|---------------|-------|
| Shrimp / make table | 40 | guacamole / Reach-in | 41 | | |
| Fish / make table | 40 | Tomatoes / Reach-in | 42 | | |
| beef / make table | 37 | Spinach / Reach-in | 42 | | |
| Chicken / hot hold | 160 | Rice / Walk-in | 34 | | |
| Chili / hot hold | 169 | Potatoes / Walk-in | 34 | | |
| Rice / stove | 199 | | | | |
| chicken / stove | 200 | | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item # | |
|--|--|
| 8 | 5-202.12 - No hot water at hand sink in warewash due to hot water fixture. |
| 42 | 4-901.11 - Observed wet steel stacking of utensils on shelving next ice machine. |
| 43 | 4-903.11 - Single-use items above prep tables not stored or kept in the original protective package or stored by using other means that afford protection from contamination. (Repeat violation) |
| 47 | Can opener dirty (repeat violation) |
| 37 | Food in 3-305.11 - Observed foods not protected from contamination by storing the food at least 6 inches above floor. Repeat (Repeat violation) |
| 54 | 6-303.11 - light Inadequate lighting in vent hood. Note light out and light intensity is not at least 50 foot candles. |
| Person in charge: (signature) <u>[Signature]</u> Date <u>9-27-19</u> | |
| Inspector <u>Ivan Kuzgalev</u> Date | |



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HEALTH DIVISION

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

Grash

| | | |
|---|---|------------------------|
| Establishment/License # <u>6D-1/029</u> | No. of Risk Factor/Intervention Violations | DATE <u>4/27/19</u> |
| Establishment type: <u>Charles</u> | No. of Repeat Risk Factor/Intervention Violations | Time in: <u>9:00</u> |
| Address: <u>600 Daniel Webster Highway</u> | Total violations | Time out: <u>10:30</u> |
| Permit Holder <u>Charles Homestyle</u> | Risk Category | Capacity |
| Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other | Telephone # | |

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

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

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

Good Retail Practices

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

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

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

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

Person in Charge (signature)

Date: 4/27/19 License Posted Y N (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 60-11029 Establishment name: Charlies Date: 9/27/19

TEMPERATURE OBSERVATIONS

| Item/Location | Temp. | Item/Location | Temp. | Item/Location | Temp. |
|-----------------------|-------|---------------------|-------|---------------|-------|
| Ground beef / walk-in | 39 | Milk / refrigerator | 39 | | |
| Ham / walk-in | 40 | Sausage / reach-in | 42 | | |
| Beans / walk-in | 40 | Eggs / reach-in | 50 | | |
| Eggs / walk-in | 39 | Tomatoes / reach-in | 38 | | |
| Corn / Hot hold | 165 | | | | |
| Gravy / Hot hold | 165 | | | | |
| Potato / grill | 190 | | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item # | |
|--------|---|
| 20 | 3-501-16A - Eggs not maintained at 41° degrees or below due to improper storage in reach-in cooler. Eggs stored properly. |
| 26 | 7-102.11 - Working container used for storing chemical not clearly identified with a common name while stored on 3 vat sink. (named onsite) |
| 45 | 4-501-11 - Reach-in equipment located in kitchen not maintained in good repair. Note gasket on doors torn. |
| 47 | 4-602.13 - Interior of clear glass door refrigerator dirty with food waste. Vent hood dirty with debris in prep area. |
| 53 | 6-501-12 - kitchen and walk-in facilities not cleaned as often as necessary to keep them clean. Note: Floor under cook-line equipment and floor in walk-in heavily dirty. |
| 84 | Personal drinks stored on prep table where food is prepped. |

Person in charge: (signature) [Signature]

Date 9/27/19

Inspector Ivan Kwagala

Date 9/27/19



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway

Merrimack New Hampshire 03054

603-420-1730 • Fax 603-424-0603

FOOD ESTABLISHMENT INSPECTION REPORT

Green

| | | |
|---|---|-----------------|
| Establishment/License # 3c6040-1 | No. of Risk Factor/Intervention Violations | DATE 9/26/19 |
| Establishment type: @ Rincha | No. of Repeat Risk Factor/Intervention Violations | Time in: 10:40 |
| Address: 808 Continental Boulevard | Total violations | Time out: 12:30 |
| Permit Holder @ Rincha Inc | Risk Category | Capacity |
| Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other | Telephone # | |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

| Compliance status | COS | R | V |
|--|-----|---|--------|
| Proper Use of Utensils | | | |
| 41 | | | C |
| 42 | | | C |
| 43 | | | P/C |
| 44 | | | C |
| Utensils, Equipment and Vending | | | |
| 45 | | | P/Pf/C |
| 46 | | | Pf/C |
| 47 | | | C |
| Physical Facilities | | | |
| 48 | | | Pf |
| 49 | | | P/Pf/C |
| 50 | | | P/Pf/C |
| 51 | | | Pf/C |
| 52 | | | C |
| 53 | | | P/Pf/C |
| 54 | | | C |

Person in Charge (signature)

Date:

License Posted Y N (circle one)

Inspector (signature)

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



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054

603-420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 3040 Establishment name: @ Pincha Date: 9/26/19

TEMPERATURE OBSERVATIONS

| Item/Location | Temp. | Item/Location | Temp. | Item/Location | Temp. |
|--------------------|-------|---------------|-------|---------------|-------|
| Rice / cooker | 165 | | | | |
| Shrimp / grill | 166 | | | | |
| Chicken / reach-in | 38 | | | | |
| Beef / reach-in | 38 | | | | |
| Tuna / cold hold | 37 | | | | |
| Eggs / walk-in | 36 | | | | |
| Milk / walk-in | 34 | | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item # | |
|--------|---|
| 6 | 2-301.14 - Food employee after washing pot did not wash hands and changed gloves immediately before engaging in food preparation of ready-to-eat foods. (Employee sent to wash hands) |
| 42-43 | Equipment, Utensils and single-use items stored in boxes directly on the floor and not elevated at least 6" inches above the floor in storage. |
| 45-53 | 6-101.11 - Floor observed materials (wood) not on stairs not smooth, durable, and easily cleanable |
| | 6-201.13 - Floor and wall junctures not covered by exit door in which water flush cleaning methods are used. |
| | |
| | |
| | |
| | |
| | |
| | |

Person in charge: (signature)

Date

Inspector Ivan Kwagala

Date 9/26/19