

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



Est	ablish	nment: 🎀	errimack. Ten pin center	Ĺ	Date a l	30	129F	Page 1 of	2 No.	of Risk Factor/In	tervention Viol	ations	1
Add	dress:	1893	Daniel webster Highway	7	īme in	12'	15 T	ime out	No. of Repe			_	
			er. Merrimade Tep Pin Cotter	F	Risk Ca	ateg	ory:	C.			Total Viol	ations	14
1			p@ a01.00m	-					989 Inspection St	atus: (Green)		Red	
		n Type:	(Routine) Re-inspection Pre-ope				-	Investiga					
<u> </u>			FOODBORNE ILLNESS RISI								UI	-	
			Circle designated compliance status (IN, OUT, N						k "X" in appropriate b		R		
		-	IN = in compliance OUT= not in compliance NO =	not obs	erved N	VA =	not a	pplicable C	OS = corrected on-sit	te R = repeat violat	ion		
Com	pliant	e Status		cos	R	Ic	Compl	liance Stat	I Č			cos	R
	promite		Supervision	000		۲	20111PI	nance Stat		rom Contaminati	on		110
1	ING	NUT	Person in charge present, demonstrates knowledge and performs duties	T			15	IN OUT N/A	NO Food separated	and protected		T	7
2	INY	OUT N/A	Certified Food Protection Manager		+	\vdash	16	TN OUT N/A	Food-contact su	rfaces cleaned and sa	nitized	+	+
			Employee Health			-	17	IN OUT N/A	Proper disposition	n or returned, previou		+	+
3	IN)C	HIT	Management/food employees & conditional employee;	T					Treconditioned &		7-6-0-		
4			knowledge, responsibilities and reporting	-		-	40	In the court is the		ature Control for S	aicty		
5	INO		Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal events	 	-	\vdash	18	IN OUT N/A		ime and temperature	-14!	+	+
_			Good Hygiene Practices			- 1-	20	IN OUT N/A	>=	procedures for hot he me and temperatures	oluling	+	+
6	INC	UT (NO)	Proper eating, tasting, drinking, or tobacco use				21	IN OUT N/A		<u>-</u>		+	+
7	INO	UT (10)	No discharge from eyes, nose, mouth				22	IN DUT N/A		ing temperatures		 	+-
			Preventing Contamination by Hands				23	NOUT N/A	NO Proper date man	king and disposition			\top
8	M	UT NO	Hands clean & properly washed	T			24	IN OUT N/A	NO Time as a Public	Health Control: proce	dures and records		
9	-	UT N/A NO	No bare hand contact with RTE food						Consu	mer Advisory			
10	INC	UT)	Adequate handwashing sinks properly supplied & accessible			- 2	25	IN OUT N/A		ory provided for raw/u			
4.4	(N)	LIT	Approved Source	1		-		10.1 m. 100 Car		eptible Population			
11		UT N/A NO	Food obtained from an approved source Food received at proper temperature				26	IN OUT N/A		s used; prohibited foo			
13	(N)o		Food in good condition, safe & unadulterated				27	IN OUT N/A	Food additives: a	pproved and properly			
14	-	UT N/A NO	Req. records available: shell stock tags, parasite destruction	-	H	_		IN DUT N/A		properly identified, st		-	+
	R	sk factors a		ost						h Approved Proce			
	Pr	evalent cont erventions a	re improper practices or procedures identified as the m ributing factors of foodbome illness or injury, Public He are control measures to prevent foodborne illness or inj	alth ury.		1	19	IN OUT NA		variance/specialized p			
				OOD R	ETAIL.	PR	_			· · · · · · · · · · · · · · · · · · ·		J	
			Good retail practices are preventative measures						icals, and physical object	ts into foods,			
Mar	k " X " i	n box if num	bered item is not in compliance Mark "X" on app						COS =corrected on-si		R=repeat	riolation	n
Comp	lianç	e Status		COS	R	Co	omplia	ançe Statu	<u> </u>			cos	R
			Safe Food and Water							Jse of Utensils			
30		Pasteurized	eggs used where required			4	13	In-use	utensils properly stored				
31			from approved source			-	14	_	s, equipment & linens: p				\sqcup
32		Variance obt	tained for specialized processing methods				15		use/single-service article	es: properly stored & u	sed		+
33		Proper coolin	Food Temperature Control ng methods used: adequate equipment for temp, control			4	16	Gloves	used properly	pment and Vendir			
34			roperly cooked for hot holding		\dashv	4	7 .	Food a	nd non-food contact surf		· ·		$\overline{}$
35			awing methods used		\neg	4			ly designed, constructed,				H
36		Thermomete	rs provided and accurate			4	9	Warev	ashing: installed, maintai	ined, & used: test strip	s		\Box
			Food Identification						Physic	al Facilities			
37		Food properl	y labeled: original container			5	0		old water available adeq				Ш
			Prevention of Food Contamination			5			ng installed, proper back				\vdash
38			ints, & animals not present			57	_		8 & waste water properly				\vdash
39 40	\dashv	Personal clea	on prevented during food preparation, storage & display			54	-+-		acilities properly constructed & refuse properly dispo				\vdash
41	\dashv		s: properly used & stored			55	_		e & reruse property dispo		iod		-
42			ts & vegetables			56	_		te ventilation & lighting,		1		\Box
		peration:								License Po	sted:	(C)	N
Disc	cussic	n with Pen	son-in-Charge: * chail proto of ha	ndsti	nic s	19	1 00	=te		Follow-Up:		Y (N
			son-in-Charge: X email pnoto of ha	- *			-	- 100		Follow-Up [Date:		
			in Charge:	_						Date:			\dashv
													\dashv
Sigr	ature	of Inspect	OF: / 1 / / / /							Date: q	13612020	<u>) </u>	



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



Es	tablishme	nt: Herrimac	K Ten P	in ce	enter	Date: q	130/2020	Page 7	of <u>Z</u>
		18 Daniel					ance Achieved:		
		Item / Location		Temp.	TEMPERATURE OBSERVATIONS	_			
	20050 /	LDONG-in		Z9'	Item / Location	Тетр.	Item / Location		Temp.
	KK K I	<u> </u>		-21					+
									_
									
									-
					OBSERVATIONS AND/OR CORRECTIVE ACTIO	NS			
V	Item	Section of Code			Description of Violation			Dated (Corrected
	Number	3301101 0000			Description of Violation			or	cos
			Kitchen:						
\sim	10	6-301.14	Hand u	vash	sink accross from walk	in m	issing signage		
			Tostoul	11 11	andwash sink only " signe	00	7 - 1 - 1		
				- 17	ANZICAZEST SINE CHECK	45.			
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iian=	ature of Pe	erson in Charge:	<u> </u>				Date:		
_	ature of Ins)	, /	770		 		\longrightarrow
nytti	ature of Ins	speciol.	~	/_/			Date: 9 1301	2020	



4

MERRIMACK FIRE DEPARTMENT

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



Est	ablis	hment: 2,1	nongs		Date	7-9	-20	20 Pa	age 1 of <u>7</u>	No. of Risk Factor/Intervention Violations	4
Add	dress	569 D.	w. Highway		Time	e in:	W:c	od Tir	me out:(2:01	No. of Repeat Risk Factor/Intervention Violations	0
Ow	ner/F	Permit Hold	er: 6 inny zhong					ory: C		Total Violations	
Em	ail: Z	Engus	engzza @ hotmai 1. com								10
						16.				Inspection Status: Green Yellow Red	_
Ins	oecu	on Type:	Routine Re-inspection Pre-op						Investigation	Complaint Other	
			FOODBORNE ILLNESS RIS								
			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:	serve	d N	/A =	not ap	plicable COS =	corrected on-site R = repeat violation	
Com	plian	ce Status		COS	F		C	omplia	ance Status	COS	Ti
	1		Supervision							Protection from Contamination	
1		TUC	Person in charge present, demonstrates knowledge and performs duties			\perp	1	15 II	IN OUT N/A NO	Food separated and protected	
2		DUT N/A	Certified Food Protection Manager			\exists d	1	16 11	IN OUT N/A	Food-contact surfaces cleaned and sanitized	+
			Employee Health				1	17 []	N OUT N/A NO	Proper disposition or returned, previously served,	T
3	(IN)	but	Management/food employees & conditional employee;	Т	Т	\exists				reconditioned & unsafe food	_
4	N N		knowledge, responsibilities and reporting Proper use of restriction and exclusion		+	-	-		N OUT N/A	Time / Temperature Control for Safety	_
5	(S)		Procedures for responding to vomiting and diarrheal events	+	+	\dashv			IN OUT N/A	Proper cooking time and temperature	+
_	100		Good Hygiene Practices			\dashv	\vdash	_	N OUT N/A NO	Proper reheating procedures for hot holding Proper cooling time and temperatures	\vdash
6	IN 0	OUT NO	Proper eating, tasting, drinking, or tobacco use	T	Т	-	2	_	N OUT N/ANO	Proper hot holding temperatures	+
7	INC		No discharge from eyes, nose, mouth		+	\dashv	2	-	NOUT N/A NO	Proper cold holding temperatures	+
			Preventing Contamination by Hands				2		N OUT N/A (10	Proper date marking and disposition	\vdash
8	IN C	DUT NO	Hands clean & properly washed	T			24	4 11	N OUT WANO	Time as a Public Health Control: procedures and records	\vdash
9	(IN)	OUT N/A NO	No bare hand contact with RTE food			7				Consumer Advisory	
10	INC	ענו	Adequate handwashing sinks properly supplied & accessible		1		2	5 IN	A/N TU O	Consumer advisory provided for raw/undercooked foods	Г
			Approved Source							Highly Susceptible Populations	
11	ÎN		Food obtained from an approved source	4	_	4	26	41 8	N OUT N/A	Pasteurized foods used; prohibited foods not offered	
12		UT N/NO	Food received at proper temperature		1	_	_			d / Color Additives and Toxic Substances	
13		TUR	Food in good condition, safe & unadulterated	-	-	4	27		N OUT (N/A)	Food additives: approved and properly used	L
14			Req. records available; shell stock tags, parasite destruction			-	28	3 (1)	N/A TU®N	Toxic substances properly identified, stored and used	
	Pr	isk factors a evalent cont	re improper practices or procedures identified as the r ributing factors of foodbome illness or injury, Public H are control measures to prevent foodborne illness or in	nost ealth		ı	-	_		informance with Approved Procedures	
	In	terventions a	are control measures to prevent foodborne illness or in	jury.		┸	19	AI 6	OUT IO	Compliance with variance/specialized process/HACCP	
				OOD R							
Mar	, uyn ;	n how if num	Good retail practices are preventative measures bered item is not in compliance Mark "X" on an								_
TVICIL		II DOX II JIUITI	bered item is not in compliance Mark "X" on ap	propria	ie po	X IOI		5 and/	or COS	corrected on-site during inspection R=repeat violation	
omp	lianc	e Status		cos	R		Cor	mpliar	nce Status		R
20		Destruired	Safe Food and Water		_	4	<u> </u>	:	1	Proper Use of Utensils	
30			eggs used where required from approved source		-	\dashv	43			ls properly stored	_
32			tained for specialized processing methods			-	44			ipment & linens: properly stored, dried, & handled	_
-		¥11(10)(00 0D	Food Temperature Control		_	-	46	_	Gloves used	ngle-service articles: properly stored & used	_
33		Proper cooli	ng methods used: adequate equipment for temp, control			1	1		Giovea daed	Utensils, Equipment and Vending	
34			roperly cooked for hot holding			1	47		Food and nor	n-food contact surfaces cleanable.	_
35		Approved the	awing methods used			1	48		Properly desi	gned, constructed, & used	_
36		Thermomete	ers provided and accurate				49			: installed, maintained, & used: test strips	
			Food Identification							Physical Facilities	
37		Food proper	ly labeled; original container				50		Hot & cold wa	ater available adequate pressure	
			Prevention of Food Contamination				51		Plumbing inst	alled, proper backflow devices	
38			nts, & animals not present		_		52	_		ste water properly disposed	
39	Х		on prevented during food preparation, storage & display				53			s properly constructed, supplied, & cleaned	
40		Personal clea					54	_		fuse properly disposed, facilities maintained	
41 42			s: properly used & stored is & vegetables			(2)	55 56		' ' ' 	ties installed, maintained, & clean	\dashv
		er war in 19 ii Ul	w e regulation				20		Vnednate veu	tilation & lighting, designated areas used	_
Тур	e of (Operation:								License Posted: (Y) N	П
Disc	ussid	n with Per	son-in-Charge:							Follow-Up: 4 vays (Y) N	-
			-··-·· g -·								١.
										Follow-Up Date:	ot
₃ign	ature	of Person	in Charge:							Date: 9/21/20	
Sian	ature	of Inspect	or: S						······	Date: (1-Q - 2020	\dashv
- 3"										Date. 4.4. LOZO	\Box



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



Es	tablishme	t: 2hongs				Date: 4	1-9-2020	Page	20	<u>z</u>
Ad	dress: 59	14 . w. a Pi	ghway			Compli	ance Achieved:			
			9 2		TEMPERATURE OBSERVATIO	INS				
		Item / Location		Temp.	Item / Location	Temp.	· Item / Location			Temp.
rav	o Chick	ent in-line		AO'						
				i	OBSERVATIONS AND/OR CORRECTIVE	Z A AVENDING				
	Item	T							Dated C	orrected
V	Number	Section of Code		_	Description of Viola	ation 				COS
			BASENERT	7						
C	39	3 - 305 -11	Tupdik - in	Cestio	contor; food sloved directly o	Hoor PTC	concepted homostical	a h L	CE	<u>ی</u>
C	39						CC 17C CC Milled Ice	Cig .		
			1		c-in left uniquered in	-				
C	55	6-901-12	Food pn	ep. ai	rea in basement; worlds soil	त मध्य निरुप	debris, elecul Esan	Hize.		
		<u> </u>		7						
			KINGTEN:	1			<u> </u>			
C,	10	6-301.14	All Hand	was)	sinks missing "Hordwas	h sink baly	" signage.			
16	10		1		at cookline has no soay					
7	15		i		record cons being need as-	-	-		CoS	
									<u> </u>	
c	55	(- 501 17	COLUMN C.L.	L PIO	per storage of food (must)	CTOOD GIVE	Comerce 2			
_	3,5	6-301.12-	THOO DEL	<u> </u>	akline equipment and cent	er prop to	ole with allumole	1001		
			of grease	ond	fond debnis. clean ? soni	tize floors	•		-	
PF	160	4-601.11 -	2- Door to	ديداع	rutor - Bottom sport lived w	in could be	act · Remove and	board		
			and disc	onting	e this use.					
<u></u>	39	3-304-13-	2-0005	refr	igerodor - liner lesting	directly on	ATE food brown	rts.		
			temove			,	1			
اے	39	3_305.11			erator - Food in storage	Lack continue	red.			
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]
Sign	ature of Po	erson in Charge:	young	~ _			Date: 9-9	-20	20	
Sign	ature of In	spector:	15./	1			Date: 9-9	-201	O	
							*	- 46		



HEALTH DIVISION

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



Est	ablishr	ment: 🗸 🕻	hage Eatery.		Date	:91	2812	Pag	e 1 of	No. of F	Risk Factor/Intervention Vi	olation	s \$2	Š
			D.W. Highway unit 3C		Time	int;	1:34	Tim	e out 2, 23	No. of Repeat F	isk Factor/Intervention Vi	olation	s Ø	Ś
			er: The village Eatery LLC				legory				Total Vi		_	-
			reatery @ gmail.com	_				_		Inspection Statu		Red	1	*
	pection		(Routine) Re-inspection Pre-op					-	vestigation	Complain		1100		_
			FOODBORNE ILLNESS RIS			SA			-		Other			-
			Circle designated compliance status (IN, OUT, N					713111		in appropriate box f	or COS and/or R			-
			IN = in compliance OUT= not in compliance NO =					t appl						-
Com	nliance	Status										- In a		
COIII	рпапсе	datus	Supervision	cos	R	\exists	Con	nplian	ce Status	Protection from	Contamination	CO	SIR	
1	INDL	JT	Person in charge present, demonstrates knowledge and	T	T	\dashv	15	IN	OUT N/A NO	Food separated and				r-ter
2	/IÑ QU		performs duties Certified Food Protection Manager	+-	+	\dashv	16		OUT N/A		·	+	-	_
_	10.50	77 707 1	Employee Health			-		-	OUT N/A		es cleaned and sanitized returned, previously served,	+	+	-
_	575		Management/food employees & conditional employee;			4	17	IIN	OU ICM/BITNO	reconditioned & unsa				_
3	(NO)		knowledge, responsibilities and reporting	\perp	1					Time / Temperatur	e Control for Safety			
4	INOU		Proper use of restriction and exclusion	-	_	4	18	_	OUT N/	Proper cooking time	 :		\perp	
5	<u> IN</u> DU	11	Procedures for responding to vomiting and diarrheal events			4	19	_	OUT N/A(NO)		cedures for hot holding			_
6	IN OU	T (NO)	Good Hygiene Practices Proper eating, tasting, drinking, or tobacco use		_	-	20		OUT N/A NO	Proper cooling time a		+	+	_
7	IN OU		No discharge from eyes, nose, mouth	+	+	-	21	-	OUT N/A NO	Proper hot holding te Proper cold holding to			+	4
	11100	, (43)	Preventing Contamination by Hands	-		\dashv	23	-	OUT N/A NO	Proper cold holding to	·	-	+	4
8	IN OU	T (NO	Hands clean & properly washed	T	Т	-	24	_	OUT N/ANO		ith Control; procedures and record	le le	+	1
9	INJOU	T N/A NO	No bare hand contact with RTE food	+	+	-				Consumer			_	1
10	IN ON	Т	Adequate handwashing sinks properly supplied & accessible		\top	7	25		OUT N/A		rovided for raw/undercooked food	5]	T	1
			Approved Source					-		Highly Suscepti	ble Populations			1
11	IN DO		Food obtained from an approved source		-		26	IN	PUT N/A	Pasteurized foods us	ed; prohibited foods not offered]
12	-	T N/A (IO)	Food received at proper temperature			4			the state of the s	d / Color Additives	and Toxic Substances			
13	IN OU		Food in good condition, safe & unadulterated	+	-	4	27	_	OUTOVA		ved and properly used		+	ļ
14		(N/ANO	Req. records available: shell stock tags, parasite destruction			-	28	CIN	DUT N/A		perly identified, stored and used			1
	Prev	<i>k factors</i> a /alent cont	re improper practices or procedures identified as the n ributing factors of foodborne illness or injury. Public He are control measures to prevent foodborne illness or in	iost alth			-			niormance with A	pproved Procedures			1
	Inte	rventions a	ire control measures to prevent foodborne illness or in	ury.		┖	19	IN (OUT	Compliance with varia	nce/specialized process/HACCP			
				OOD R						<u></u>				ı
Mar	k "X" in	box if num	Good retail practices are preventative measures bered item is not in compliance Mark "X" on ap	_				_		and physical objects int -corrected on-site d		t violeti.		l
			THAT A OTTAP	proprie	ic Do.	A IOI	000	al lu/ol		-corrected on-site of	uring inspection R=repea	t violant)II	ł
omp	oliance :	Status	Safe Food and Water	cos	R	-	Com	plianc	e Status	70 77	CTI. 1	cos	R	l
30		Pasteurized	eggs used where required		Ī	┨	43	T	In-use utensi	Proper Use	of Utensils		-	ł
31			from approved source	1	-	1	44				ly stored, dried, & handled	+	-	
32	1	Variance obt	ained for specialized processing methods			1	45			ngle-service articles: pr		+	+	
			Food Temperature Control				46		Gloves used	properly		+	+	
33		Proper coolir	ng methods used: adequate equipment for temp, control							Utenails, Equipme	nt and Vending			
34			operly cooked for hot holding				47 -	ļ.,	Food and nor	n-food contact surfaces	cleanable,			
35			awing methods used		_		48	-		gned, constructed, & us		+	\perp	
36		I hermomete	rs provided and accurate Food Identification				49	<u> </u>	Warewashing	; installed, maintained,			\perp	
37	T F	Food properl	y labeled: original container			1	50	1	Hot & cold wa	Physical F iter available adequate			-	
			Prevention of Food Contamination				51			alled, proper backflow		+	+	
38		nsects, rode	nts, & animals not present				52			ste water properly disp		+	+	
39		Contaminatio	on prevented during food preparation, storage & display				53			properly constructed,		+	+	
40	F	Personal clea	anliness				54		Garbage & ref	fuse property disposed,	facilities maintained		\Box	
41	V	Wiping cloths	s; properly used & stored				55		Physical facilit	ties installed, maintaine	d, & clean			
42	V	Nashing fruit	s & vegetables			0	56	1	Adequate ven	tilation & lighting, desig	nated areas used			
Tyry	e of On	eration:									License Bostodi	(3)	N	
	— N ·										License Posted:	Y	N	
DISC	ussion	with Per	son-in-Charge:								Follow-Up:	Υ		
	\sqrt{W}	CLI	1166								Follow-Up Date:			
Sign	atule o	of Person	in Charge:								Date: 9 78 -	2/5	53	
		of Inspect	7 7								Date: 9 /28/7.07/	<u>, U. C</u>	-	
- 131											_ Jans. 4 /28/2020)		



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



	ent: Village E					Date: 9	18-2020	Page	
Address: c	83 D.w. Hio	nway u	Mit 34 .			Compliand	ce Achieved:		
	Item / Location			TEMPERATURI	E OBSERVATIONS				
c	Beef/ Stove		Temp.	Item / Loc	ation	Temp.	Item / Locatio	n	Tem
			राम्-इ-						
Walk -	in I ambien	T	Ap.			 			
								_	
	-		OPCE	TRATAMENTANIC AND AND	D COMPERCIAL LOW	TONG			
. Item	1]	OBSE		R CORRECTIVE ACT	IUNS			Dated Consess
Number	Section of Code			D	escription of Violation				Dated Corrected or COS
		Kitchen	1:						
C 56	6-50L.1A	Hood	Skirwar	CI)COLIC ADA	nieline eur		of service d		
	3,011,131	11.00-0	A 149	1000 PB(Live CAL	NIVELI. ILL	el selvide di	OP-K	-
		11/201	4 on to	o day scher	IDIE · PIL	advised.	they have b	>cen	
	-						ity contact		
_		49-c F	Butler Die	1 14 foot he	od strcker.				
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		Al pole							
ignature of F	Person in Charge:	Vick	1 10	2			Date: 🕥	26	707



HEALTH DIVISION

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



No. of Risk Factor/Intervention Violations

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: John D'leary Adult comm. center Date 125/2 Page 1 of 2

Ad	dress: 4	4 anu	ren stice	t		Time in	1116	pφTir	me out ! 👫 3 ¢	No. of Repeat Risl	Factor/Intervention Vic	lations	Ø
				phs comm. services in	۷.	Risk Ca	itegor	ry:@			Total Vic	lations	05
Em				Committee Commit		Phone:	(42)	4)	2100	Inspection Status:	Green Yellow	Red	6.
Ins	pection ¹	Type:	Routine	Re-inspection Pre-ope	eratic	nal	Hir	-	Investigation	Complaint	Other		
				FOODBORNE ILLNESS RIS									
			Circle desig	nated compliance status (IN, OUT, N	/A, NC) for eac	h item)	Mark "X"	in appropriate box for (COS and/or R		
			IN = in compl	ance OUT= not in compliance NO =	not ob	served N	/A = r	not ap	plicable COS =	corrected on-site R = I	repeat violation		
	- 12	01-1								oon ootog on oto 14	SPS4C FIORMOTI		
Com	pliance	Status	6	upervision	COS	S R	Co	mplia	ance Status	Protection from C		COS	R
1	CINDOUT			present, demonstrates knowledge and	T-				DOUT NA NO				
Ľ		_	performs duties		₩		15		NOUT N/A NO	Food separated and pro			\perp
2	IN OUT	(N/A)	Certified Food Pro			\dashv	16	_	N DUT N/A	Food-contact surfaces of	leaned and sanitized amed, previously served,	+	+
				ployee Health			17	7 1	N OUT N/A NO	reconditioned & unsafe f			
3	(N)DUT	•		employees & conditional employee; sibilities and reporting					7	l'ime / Temperature (ontrol for Safety		
4	TUCKI	-	Proper use of rest	iction and exclusion			18	8 1	N OUT N/ANTO	Proper cooking time and	temperature		
5	TUÇNI		Procedures for res	ponding to vomiting and diarrheal events			19	9 1	N OUT N/A	Proper reheating proced	ures for hot holding		
			Good H	ygiene Practices			20	_	N OUT N/ANO	Proper cooling time and	temperatures		
6	IN OUT			ing, drinking, or tobacco use			21	-	N OUT N/A(NO)	Proper hot holding temp	eratures		\perp
7	IN OUT	(C)		eyes, nose, mouth			22		N ON A'N TUG	Proper cold holding temp			\perp
		450		ntamination by Hands			23		NOUT N/A NO	Proper date marking and		+	\perp
8	INOUT		Hands clean & pro				24	1 11	N OUT NAMO		Control: procedures and record	3	
9	TOOUT	N/ANO	No bare hand cont		-	+	_			Consumer A			
10	CINOCUI			hing sinks properly supplied & accessible			25) 11	N OUT(NA)		ded for raw/undercooked foods		
11	TUGIAL			an approved source			26		N DUT N/A	Highly Susceptible	prohibited foods not offered		
12		N/A(NO)	Food received at p		\vdash		1	<u> </u>		d / Color Additives an			
13	INOUT			tion, safe & unadulterated			27	11	N OUT(NA)	Food additives; approved			
14	IN OUT	NANO	Req. records availa	ble: shell stock tags, parasite destruction			28	CI	DOUT N/A		y Identified, stored and used	+	
	Risk	factors a	e improper pract	ces or procedures identified as the m	ost				Co	nformance with App	roved Procedures		
	Preva Interv	alent contr entions a	ributing factors of re control measu	ces or procedures identified as the m foodborne illness or injury. Public He es to prevent foodborne illness or inj	alth ury,		19		NOUT(N/A)	Compliance with variance	/specialized process/HACCP		
						RETAIL	PRA	CEICI	FS				
			Good	retail practices are preventative measures						ind physical objects into fo	ods.		
Mar	k "X" in b	ox if num	bered item is not				_			corrected on-site during		violatio	n
Comi	oliance S	tatus			cos	R	Con	maliar	nce Status			cos	R
			Safe F	ood and Water	1000		001	repitor	ico otatas	Proper Use of	Utensils	003	1 1
30	P	asteurized	eggs used where re	quired			43		In-use utensi	s properly stored		T	
31	W	/ater & Ice	from approved source	8			44		Utensils, equi	ipment & linens: properly s	tored, dried, & handled		
32	Vi	ariance obl	ained for specialized	processing methods	Ĺ		45		Single-use/si	ngle-service articles: prope	erly stored & used		
			Food Ten	perature Control			46	\perp	Gloves used	properly			
33				equate equipment for temp, control	<u> </u>					Utensils, Equipment			
34			operly cooked for ho	t holding		+	47	-	_	i-food contact surfaces cle	anable,	 -	\perp
35			wing methods used			-	48	-		gned, constructed, & used		+-	+
36	1 11	nermomete	rs provided and acc	dentification			49		Warewasning	: installed, maintained, & u	·,		
37	Fo	ood properl	y labeled; original co		-		50	T	Hot & cold wa	Physical Fac iter available adequate pre		1	
-		p p		Food Contamination		-	51	+		alled, proper backflow dev			+
38	In	sects, rode	nts, & animals not p				52	_	-	ste water properly dispose		_	+
39	Co	ontaminatio	n prevented during t	ood preparation, storage & display			53			properly constructed, sup		+	\Box
40	Pe	ersonal clea	ınliness				54		Garbage & re	fuse properly disposed, fac	cilities maintained		\Box
41	W	iping cloths	: properly used & st	pred			55		Physical facilit	ties installed, maintained, a	L clean		
42	W	ashing fruit	s & vegetables				56		Adequate ven	tilation & lighting, designat	ed areas used		
Tue	a of One		lande								Dtl-	(3)	
				wheels program							icense Posted:	<u> </u>	N
Disc	cussion v	with Per	son-in-Charge:							F	follow-Up;	Υ (
			/	2.1	1					F	ollow-Up Date:		
Siar	nature of	Person	in Charge:	atricia M. F.	701	10/10/18					Date: 09/25/2	02	\overline{a}
	nature of		C ~	0//									
oigi	iathic of	HISPECT	UI. ///	1/1/							Date: 9125/2020		



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



Es	tablishmer	ist . Tosep	ns / Joh	in Olecut	y Adoltha Commo	nity center	Date:	912512020	Page 1	of <u>7</u>
Ad	dress: 4	charch stre	et				Comp	liance Achieved: 9/25	2020	
		To div		L 200	TEMPERATURE OB					
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				OB	SERVATIONS AND/OR CO	RRECTIVE ACTION	VS			
V	Item	Section of Code				otion of Violation	<u> </u>		Dated	Corrected
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		erson in Charge:	wills	la n	3 HOCCO			Date: 9/0	25/320	dD
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MERRIMACK FIRE DEPARTMENT

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



Establishment: Princha Date 12010 Page 1 of Z. No. of Risk Factor/Intervention Violations Address: 808 Continental Blud Time in 11:30 Time out 2:15 No. of Repeat Risk Factor/Intervention Violations Owner/Permit Holder: Princha Tr. Risk Category: Total Violations Email: hu+123 Phome: 1000 Phone: 420-8235 Inspection Status: Green Yellow Red Inspection Type: Routing Re-inspection Pre-operational Illness Investigation Complaint Other	7
Owner/Permit Holder: @ Rincha Tnc. Risk Category: C Total Violations Email: hu+1_23 @ hotmail. UM Phone: 420-8235 Inspection Status: Green Yellow Red	2
Email: hu+1_73 @ hotmail. Or Phone: 420-8235 Inspection Status: Green Yellow Red	
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	3 6
Supervision Protection from Contamination	, ,
1 Person in charge present, demonstrates knowledge and performs duties 15 NOUT N/A NO Food separated and protected	
2 INDUT N/A Cartified Food Protection Manager 16 INDUT N/A Food-contact surfaces cleaned and sanitized	+
Employee Health 17 IN OUT NADO Proper disposition or returned, previously served,	\top
3 Management/food employees & conditional employee; Time / Temperature Control for Safety	
knowledge, responsibilities and reporting knowledge, responsibilities and reporting Route 1 temperature control to Safety knowledge, responsibilities and reporting Route 1 temperature control to Safety Route 1 temperature control to Safety Route 1 temperature control to Safety	
5 (NOUT Procedures for responding to vorniting and diarrheal events 19 IN OUT N/A/O Proper reheating procedures for hot holding	+
Good Hygiene Practices 20 IN OUT N/A Proper cooling time and temperatures	
6 IN OUT (IO) Proper eating, tasting, drinking, or tobacco use 21 IN OUT N/ANO Proper hot holding temperatures	\top
7 IN OUT NO No discharge from eyes, nose, mouth 22 INOUT N/A NO Proper cold holding temperatures	
Preventing Contamination by Hands 23 INDUT N/A NO Proper date marking and disposition	
8 NOUT NO Hands clean & properly washed 24 IN OUT NANO Time as a Public Health Control: procedures and records	\perp
9 INDUT N/A NO No bare hand contact with RTE food Consumer Advisory	
10 IN OUT Adequate handwashing sinks properly supplied & accessible 25 OUT N/A Consumer advisory provided for raw/undercooked foods	
Approved Source Highly Susceptible Populations 11 (IN)UT Food obtained from an approved source 26 (IN)DUT N/A Pasteurized foods used; prohibited foods not offered	
11 (IN OUT 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 INOUT Food in good condition, safe & unadulterated 27 IN OUT (A) Food additives: approved and properly used	т-
14 IN OUT N/A NO Req. records available: shell stock tags, parasite destruction 28 NOUT N/A Toxic substances properly identified, stored and used	\top
Risk factors are improper practices or procedures identified as the most Conformance with Approved Procedures	
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 with Approved Procedures IN OUT // A Compliance with variance/specialized process/HACCP	T
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	n
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	+
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.	T
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 Personal cleanliness 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: (Y)	N
Discussion with Person-in-Charge: Hos food plaketon manager cortificate. Follow-Up:	N
Follow-Up Date: 9/24:101	()
Signature of Person in Charge: Date: 9/4/2026.	
Signature of Inspector: Date: 9/4/2020	



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



Est	ablishme	nt: (a) Rinch q				Date	9-4-2020	Page	= 2_ of	2
Ade	dress: 80	B comment	al Blud			Com	pliance Achieved: 7-24	207	D	
					TEMPERATURE OBSERVATIONS					
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		en/in-line		39						
ra	w chic	uon/ia-lin	L (Z)	40						
					OBSERVATIONS AND/OR CORRECTIVE ACTIO	NS				
	Item	T 84				14/3			Dated Co	orrected
V	Number	Section of Code			Description of Violation				ог С	os
_			Kitcher							
ka	4125h	6-301.14-	3 hand	wasi	n sinks need "Hardwash	sink	only " signacte		9/2	41207
			HACEP							
PF	29	8-103.12 -			n and Ph logs were not	avio	ilable autina			
					pection. Disrossed with PIC					
					and all logs must be ke			ne	194	11202
					s. PIC aqueed to provide					
					medeator re-inspection					
			9/24-1	2.520	re-inspection					
				. Ob:	served Ph testing ever 4.	5				-
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		erson in Charge:					Date: 9		202	
oign	ature of Ir	ispector:	mi-	[C			Date: 9-4	<u>~ LDZ</u>	رر	
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



		-						isk Factor/Intervention V		
Address: Hort Hilford Road unit 3	د	7	ïme in	2:45	Time	e out:1:20	No. of Repeat R	isk Factor/Intervention V	olations	9
Owner/Permit Holder: Tsobeke		F	isk Ca	itegory:	n			Total V	olations	e ox
Email:		_	hone:				Inspection Status		Red	~
					-				1,60	
Inspection Type: Routine Re-inspection						estigation/	Complaint	Other		
	RNE ILLNESS RISK				BLIC					
Circle designated compliance			-				in appropriate box fo			
IN = in compliance OUT= not in	n compliance NO = n	ot obs	erved N	I/A = not	applic	cable COS =	corrected on-site R	= repeat violation		
Compliance Status		cos	R	Comp	oliano	ce Status			COS	SR
Supervision							Protection from	Contamination		
Person in charge present, demonstrate performs duties	es knowledge and			15	IN C	DIT N/A NO	Food separated and	protected		
2 INOUT N/A Certified Food Protection Manager				16	IN	JUT N/A	Food-contact surface	es cleaned and sanitized	_	\neg
Employee Health				17	IN C	OU N/A NO		returned, previously served,		
Management/food and a series & condi	tional employee;				1 //		reconditioned & unsa			
knowledge, responsibilities and reporti	ing		\square					e Control for Safety		
4 INOUT Proper use of restriction and exclusion				18	+	OUT N/ (NU	Proper cooking time		_	_
5 Procedures for responding to vomiting				19	\leftarrow	OUT NAM NO		cedures for hot holding		-
Good Hygiene Practices				20	-	ON NA TUC	Proper cooling time a		-	
6 IN OUT NO Proper eating, tasting, drinking, or toba	acco use			21		DV NA NO	Proper hot holding te			+
7 IN OUT NO No discharge from eyes, nose, mouth	T1			22 (OUT N/A NO	Proper cold holding to			-
8 OUT NO Hands clean & properly washed	Hands			23		DUT N/A NO	Proper date marking			-
				24	INC	DUCNANO		Ith Control: procedures and recor	ds	٠.
	P-16			0.5	l au a		Consumer			
	supplied & accessible			. 25	INC	DU N/A		rovided for raw/undercooked food	IS	
Approved Source 11 Nout Food obtained from an approved source			\Box	26	IN C	DU (N/A)	Highly Suscepti	ed; prohibited foods not offered		
				20	1140			and Toxic Substances		
12 IN OUT N/ANO Food received at proper temperature						100	a / Color Additives	And I oxic Substitutes		
12 IN OUT N/A Food received at proper temperature 13 INOUT Food in good condition, safe & unadults	erated			27	INC	AVA TUC	Fond additives: appro-	ved and incoperly used		
13 NOUT Food in good condition, safe & unadult				27		DUT N/A		ved and properly used	_	
13 NOUT Food in good condition, safe & unadulte 14 IN OUT N/A IO Req. records available; shell stock tags	, parasite destruction	c†				UT N/A	Toxic substances prop	perly identified, stored and used		
13 NOUT Food in good condition, safe & unadulte 14 IN OUT N/A IO Req. records available; shell stock tags	, parasite destruction	st Ith		28	INC	UT N/A Co	Toxic substances prop	perly identified, stored and used		
13 NOUT Food in good condition, safe & unadult	s, parasite destruction s identified as the mo s or injury. Public Hea odborne illness or inju			28	IN C	OUT N/A Co	Toxic substances prop	perly identified, stored and used		
13 NOUT Food in good condition, safe & unadulte 14 IN OUT NATO Req. records available; shell stock tags Risk factors are improper practices or procedure Prevalent contributing factors of foodborne illness interventions are control measures to prevent food	s, parasite destruction s identified as the most of the second of the se	OD R		28 19 PRACT	IN C	OUT N/A Co	Toxic substances proportion of the propor	perly identified, stored and used pproved Procedures nce/specialized process/HACCP		
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HEALTH DIVISION 432 Daniel Webster Highway Mertimack NH, 03054 (603) 420-1730



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



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



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MERRIMACK FIRE DEPARTMENT

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



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Proper Use of Utensils	M	ark "X" in box if n	ımbered item is not	in compliance Mark "X" on a	ppropria	te box	c for	cos	and/or	COS:	=corrected on-site du	ring inspection	R=repe	at violati	on
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31 Water & Ice from approved source 32 Variance obtained for specialized processing methods Food Temperature Control 33 Proper cooling methods used: adequate equipment for temp. control 34 Plant food properly cooked for hot holding 35 Approved thawing methods used 36 Thermometers provided and accurate 37 Food properly labeled: original container 38 ★ Insacts, rodents, & animals not present 39 Contamination prevented during food preparation, storage & display 40 Personal deanliness 41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables 44 Utensils, equipment & linens: properly stored, dried, & handled 45 Single-use/single-service articles: properly stored & used 46 Gloves used properly 46 Gloves used properly 47 Food and non-food contact surfaces cleanable, 48 Properly designed, constructed, & used 49 Warewashing: installed, maintained, & used: test strips 49 Warewashing: installed, maintained, & used: test strips 49 Warewashing: installed, proper backflow devices 50 Hot & cold water available adequate pressure 51 Plumbing installed, proper backflow devices 52 Sewage & waste water properly disposed 53 Toilet facilities properly constructed, supplied, & cleaned 54 Garbage & refuse properly disposed, facilities maintained 55 ★ Physical facilities installed, maintained, & cleane 56 Adequate ventilation & lighting, designated areas used			Safe F	ood and Water							Proper Use	of Utensils			
Variance obtained for specialized processing methods Food Temperature Control	-	Pasteuri	ed eggs used where re	puired	-	ļ		43		In-use utensi	ils properly stored				\perp
Food Temperature Control 34 Proper cooling methods used: adequate equipment for temp. control 35 Plant food properly cooked for hot holding 36 Thermometers provided and accurate Food Identification 37 Food properly labeled: original container Prevention of Food Contamination 38 Naminals not present 39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness 41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables 46 Gloves used properly 10 Utensils, Equipment and Vending 47 Food and non-food contact surfaces cleanable, 48 Properly designed, constructed, & used 49 Warewashing: installed, maintained, & used: test strips Physical Facilities 50 Hot & cold water available adequate pressure 51 Plumbing installed, proper backflow devices 52 Sewage & waste water properly disposed 53 Toilet facilities properly constructed, supplied, & cleaned 54 Garbage & refuse properly disposed, facilities maintained 55 X Physical facilities installed, maintained, & clean 56 Adequate ventilation & lighting, designated areas used					-	<u> </u>		_	\sqcup						+
Proper cooling methods used: adequate equipment for temp. control Utensils, Equipment and Vending 47 Food and non-food contact surfaces cleanable, 48 Properly designed, constructed, & used 49 Warewashing: installed, maintained, & used: test strips 40 Properly disposed 50 Hot & cold water available adequate pressure 51 Plumbing installed, proper backflow devices 52 Sewage & waste water properly disposed 53 Toilet facilities properly constructed, supplied, & cleaned 54 Garbage & refuse properly disposed, facilities maintained 55 Physical facilities installed, maintained, & clean 56 Adequate ventilation & lighting, designated areas used 57 Adequate ventilation & lighting, designated areas used 56 Adequate ventilation & lighting, designated areas used 56 Adequate ventilation & lighting, designated areas used 57 Adequate ventilation & lighting 57	32	Variance				1	-	_	-			perly stored & us	ed		+
Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable, 48 Properly designed, constructed, & used 48 Properly designed, constructed, & used 49 Warewashing: installed, maintained, & used: test strips 48 Properly designed, constructed, & used 49 Warewashing: installed, maintained, & used: test strips 49 Warewashing: installed, maintained, & used: test strips 49 Warewashing: installed, maintained, & used: test strips 40 Properly labeled: original contamination 50 Hot & cold water available adequate pressure 50 Hot & cold water available adequate pressure 51 Plumbing installed, proper backflow devices 52 Sewage & waste water properly disposed 53 Toilet facilities properly constructed, supplied, & cleaned 54 Garbage & refuse properly disposed, facilities maintained 55 Physical facilities installed, maintained, & clean 56 Adequate ventilation & lighting, designated areas used 5	22	Branci o			T		-	46	1	Gloves used		137 15			
Approved thawing methods used 36 Thermometers provided and accurate Food Identification Food properly labeled: original contamination Food properly labeled: original contamination Food properly labeled: original contamination Thermometers provided and accurate Food Identification Food properly labeled: original contamination Food properly labeled: original contamination Flumbing installed, proper backflow devices Plumbing installed, proper backflow devices Sewage & waste water properly disposed Toilet facilities properly constructed, supplied, & cleaned Food properly disposed Toilet facilities properly disposed, facilities maintained Wiping cloths: properly used & stored Washing fruits & vegetables Tollet facilities installed, maintained, & clean Adequate ventilation & lighting, designated areas used	-	+ + -			-			47	Т	Ennd and no			<u> </u>		
Thermometers provided and accurate 49 Warewashing: installed, maintained, & used: test strips	-							_						+	+
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Food properly labeled: original container 50				·											
38	37	Food pro						50		Hot & cold wa				T	1
39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness 53 Toilet facilities properly constructed, supplied, & cleaned 54 Garbage & refuse properly disposed, facilities maintained 55 Whysical facilities installed, maintained, & clean 56 Adequate ventilation & lighting, designated areas used			Prevention of	Food Contamination				51		Plumbing inst	talled, proper backflow	levices			\top
40 Personal cleanliness 54 Garbage & refuse properly disposed, facilities maintained 41 Wiping cloths: properly used & stored 55 X Physical facilities installed, maintained, & clean 42 Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used	38	X Insects, r	odents, & animals not p	esent				52		Sewage & wa	aste water properly disp	sed			
Wiping cloths: properly used & stored Washing fruits & vegetables 55	_	Contamir	ation prevented during t	ood preparation, storage & display				53		Toilet facilities	s properly constructed,	supplied, & cleane	ed		
42 Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used	-	1			1								ed		
		 		pred			0		X						_
Turn of Operation	42	Washing	ruits & vegetables					56		Adequate ver	ntilation & lighting, desig	nated areas used		1	
I Treense Pristen: L. Y. M.	Tv	pe of Operation	1:									License Pos	sted:	(V)	N
	-													8	14
Discussion with Person-in-Charge: Follow-Up: 14 9 4 45 (Y) N Follow-Up Date:	l Di	scussion with F	erson-in-Charge:	_										(J)	N
Signature of Person in Charge: Date: 9 . 20 . 20	Sig	nature of Pers	on in Charge: (8								Date: 0	. 20	.3	0
Signature of Inspector: Date: Q/21/2020	Sic	nature of Insp	ector:	5/1/2								Date: a./:	21/207	>	



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



Est	ablishme	nt: Dunkin D	enuts				Di	ate.9-21-2020	Pag	e <u>2</u> c	of _2_
Ad	dress: 5[4 D.W. Hig	anway -				C	ompliance Achieved:		Dated Correct or COS	
					TEMPERAT	TURE OBSERVATI	ONS				
		Item/Location		Temp.	Item	/ Location	Temp	. Item / Locati	00		Temp.
								_			
		-									
				-							
				0	BSERVATIONS AN	D/OR CORRECTIV	E ACTIONS				
v	Item	Section of Code				Description of Vio				Dated (Corrected
	Number									or	cos
_ 0				_	E ALEA:						
Pf	<i>3</i> 8	5-501.111	- observe	d hea	frost f	y activity	1 by de	onut case and			
								nt and submil	h.		
			treater	ent in	voice via	email.					
C,	6	2-401-11	observe	d empl	nuce food	being conco	med on	pos counter.			
				,	05+ 60+ ; 9	9					
P	16	3-304-1]	4				*	oiled with accom	والمال		
					26 ris. crea			SILES CONTINUES	100410		
D.C	1	2.102.11		95						_	
24		2.102						public health que			
			1				- 100 d 3	acily principles			
		<u> </u>	duting	the 111	ne of insp	KCHIDV.					
			BASELLE								
C	55	6-501-11	pipe l	ocated	FIL Daseme	LAT Mass al	وس طرز	pleak of wat	ч.		
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Signa	ature of P	erson in Charge:	8					Date: 9.	21	20	
	ature of In	$\overline{}$	7					Date: 4	21.21	20	
			1-1						- \ 26		
		6									



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



Est	ablishment: L	os Primos	D	ate9	[16/2	26Z (Page 1	of _2_	No, of Ri	sk Factor/In	tervention '	Violatio	ns 🔁	P
Add	dress: 3 Am	herst enad unit 4/1	T	ime ir	1-4	5	Time o	ut2:50	No. of Repeat Ri	sk Factor/Int	tervention '	Violatic	ns	93
		der: Los Primos Mexican Rest. LLC	R	isk C	atego	ory:	C				Total '	Violatio	ns .	1
		igueroaga @ yanoo com					-	886 D	Inspection Status	Green	Yellow	Red		
	pection Type:	(Routine) Re-inspection Pre-ope						stigation	Complaint	Oth	er			
1113	pection Type.	FOODBORNE ILLNESS RISE												
		Circle designated compliance status (IN, OUT, N					POLO XX.		in appropriate box fo	r COS and/or	R			
		IN = in compliance OUT= not in compliance NO =					annlical							
		III - III compliance out - not in compliance ite							CONTROLOG OF CITA	Topout violat				
Com	pliance Status		cos	R	C	omp	oliance	Status	D. A. H. F.	C 1 2		C	OS	R
	3	Supervision Person in charge present, demonstrates knowledge and	Τ				O.,.		Protection from)H			
1	N OUT	performs duties	-			15		T N/A NO	Food separated and p					\vdash
2	IN OUT N/A	Certified Food Protection Manager		L	Q	16	INOU		Food-contact surfaces			-+	X	\vdash
		Employee Health				17	IN OU	T(N/A)NO	Proper disposition or r reconditioned & unsaf		siy served,			<u>L.</u>
3	TNOOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						7	Time / Temperature	Control for S	afety			
4	Nout	Proper use of restriction and exclusion		П		18	IN OU	T N/A(NO)	Proper cooking time a	ind temperature				
5	TINOUT	Procedures for responding to vomiting and diarrheal events				19	IN OU	T N/ANO	Proper reheating proc	edures for hot h	olding			
		Good Hygiene Practices				20	IN OU	T N/ NO	Proper cooling time ar	nd temperatures				
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use				21	IN DU	T N/A NO	Proper hot holding ten	mperatures				
7	IN OUT NO	No discharge from eyes, nose, mouth			- 2	22	IN OU	T N/A NO	Proper cold holding te	mperatures				
		Preventing Contamination by Hands				23 [T N/A NO	Proper date marking and disposition					L
8	ON TUCIN	Hands clean & properly washed				24	IN OU	T (A)(O)	Time as a Public Heal	th Control: proce	dures and rec	ords		
9 (IN OUT N/A NO	No bare hand contact with RTE food		Consumer Consumer selvicerus						Advisory				
10	INDUT	Adequate handwashing sinks properly supplied & accessible		25 INOUT N/A Consumer advisory pr								ods		L.,
		Approved Source				1	1	- 1	Highly Susceptil					
11	INDUT	Food obtained from an approved source	- 1-2	26	IN OU	TOP	Pasteurized foods use							
12	IN OUT N/A (IO		-			n= T	L 10.1 10.1 1		d / Color Additives					
13	IN DUT	Food in good condition, safe & unadulterated	-		-	27 IN OUT (IA) Food additives 28 IN OUT N/A Toxic substance			Food additives: approv			-	_	
14	IN OUT WAND	Req, records available: shell stock tags, parasite destruction			-	20	CINOO							
	Risk factors Prevalent co	are improper practices or procedures Identified as the m ntributing factors of foodborne illness or injury, Public He are control measures to prevent foodborne illness or inj	ost alth						onformance with A			_		
	Interventions	are control measures to prevent foodborne illness or inj	ury.		1	19	IN OU.	I(N/A)	Compliance with variar	nce/specialized p)rocess/HACC	<u> </u>		
			OOD R											
Mai	rk "X" in hox if nu	Good retail practices are preventative measures mbered item is not in compliance Mark "X" on ap							and physical objects into =corrected on-site du		n R=rer	eat viol	ation	\dashv
		The state of the s												
om	pliance Status	Safe Food and Water	COS	R	C	ompl	liance :	Status	Proper Use of	of Etomoile		C(os	R
30	Paetauriz	Sate rood and water ad eggs used where required				13		In-use utens	ils properly stored	AT CITCHIBITIES				
31	 	ce from approved source				14			ipment & linens; proper	ly stored, dried,	& handled			\exists
32		obtained for specialized processing methods	\vdash		4	15	-		ingle-service articles; pre					
	1	Food Temperature Control			4	16	- 1	Gloves used	properly					
33	Proper co	oling methods used: adequate equipment for temp. control							Utensils, Equipme	nt and Vendi	ng			
34	Plant food	properly cooked for hot holding			4	17 ·		Food and no	n-food contact surfaces	cleanable,				
35	Approved	thawing methods used			4	18	1	Properly des	igned, constructed, & us	sed				
36	Thermom	eters provided and accurate			4	19	1	Warewashin	g: installed, maintained,	& used: test strip	36.			_
		Food Identification							Physical F	acilities				
37	Food prop	erly labeled; original container			5	50	-		ater available adequate	·				
		Prevention of Food Contamination			5	\rightarrow			talled, proper backflow			+	-	\dashv
38	 	dents, & animals not present			5	\rightarrow	_		aste water properly disp			+		\dashv
39		ation prevented during food preparation, storage & display			5				s properly constructed,			+	-	\dashv
40		deanliness			5				efuse properly disposed,		ined		-	\dashv
41		ruits & vegetables			5	\rightarrow	_		lities installed, maintaine ntilation & lighting, desig		d	-+	+	\neg
42	vvasinių i	una di vegetables							Talada Para Para Para Para Para Para Para P	·				
Тур	oe of Operation	:								License Po	osted:	<u>(</u> Y	<u> </u>	4
Dis	cussion with P	erson-in-Charge:								Follow-Up:	:	Y	(1	1
				А						Follow-Up			-	
_										<u> </u>				\dashv
Sig	nature of Perso	on in Charge:	1					-		Date: 9	-/6-0	10		_
Sig	nature of Inspe	ector: Paid le								Date: 4	116/20	20		



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



		t Los Primos							Date: 9	111612020	Pag	e <u>2</u> c	of _2_
Add	dress: 🔏 ,	Amnerst Rock	A tino b	11					Compli	ance Achieved: 9/16	1202	رن. ان	
					11134		OBSERVATIO	ONS					
		Item / Location		Temp.		Item/Loca	tion	Ter	np.	· Item / Location	1		Temp.
		COOKIME dra	wer	59					_				
114	Tomos	to in-une		40'									
(200	ted pe	ef/ Hot How	ding	140.									
					OBSERVAT	IONS AND/OR	CORRECTIV	E ACTIONS					
V	Item	Section of Code				De	scription of Viol	lation					Corrected
	Number		1	1								or	cos
			Kitchen:										
259	16	4-501.114	nechas	niced w	ovewas	nina /di	sh machi	ine. ca	niti?	er observed at		CE	5
			6-com	Canitir	ar become	orl 0.7k.s	PT/ Pag	larad e	m pha	sonkizer			
			Oppm.	1	-d hacta	erry 19	· I dela ICA	WALD C	TIPE T	2-3114-201-			
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Sign	ature of E	erson in Charge:			Y	- 9		-		Date:	7 –	15-	2-
			n 5.			-/	~						
oigr	ature of I	Ispector:	レン	11		# /				Date: q / /	6161	020	



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



Est	ablist	nment: 🛵	te City charter school for the Art	5	Date q	[16 <i>i</i>	120 F	⊃age	e 1 of 2	No. of Risk Factor/Intervention Violat	ions	දුර
Ade	dress	4 Henr	y clay brive		Time ir	164	00 7	Time	outto:50	No. of Repeat Risk Factor/Intervention Violat	ions	<u>25</u>
			er. Gate city charter school	7	Risk C	ateg	ory: (G.		Total Violat	ions	ø
			cos-nn. ora	_					5-5243	Inspection Status: Green Yellow Re		
Ins	oectic	n Type:	Routine Re-inspection Pre-or	peration					estigation	Complaint Other		_
	-		FOODBORNE ILLNESS RIS									
			Circle designated compliance status (IN, OUT, I							in appropriate box for COS and/or R		
			IN = in compliance OUT= not in compliance NO =					ilaar				_
	-0	- 64-4										
Com	pilani	e Status	Supervision	cos	R		Compl	liand	e Status	Protection from Contamination	cos	R
1	(N)	DLIT	Person in charge present, demonstrates knowledge and		T	-	15	INIC	OUT N/A(NO)			Т
2	\sim	OUT N/A	performs duties		+	-	-		DUT N/A	Food separated and protected		⊬
2		JUT N/A	Certified Food Protection Manager		<u> </u>	-	16	_		Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,		⊬
			Employee Health				17	INC	DUT N/A NO	reconditioned & unsafe food		_
3	N	DUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature Control for Safety		
4		UT .	Proper use of restriction and exclusion				18	IN C	OUT N/A NO	Proper cooking time and temperature		
5		UT	Procedures for responding to vomiting and diarrheal events	\perp	Щ	L	19		DUT N/A NO	Proper reheating procedures for hot holding		
			Good Hygiene Practices			- 1-	20		DU N/A NO	Proper cooling time and temperatures		
6	IN C		Proper eating, tasting, drinking, or tobacco use		\perp	- 1-	21		DUT N/ANO	Proper hot holding temperatures		
7	INC	UT NO	No discharge from eyes, nose, mouth		Щ	-	22		DUT N/A NO	Proper cold holding temperatures		
	T		Preventing Contamination by Hands			- 1-	23		DUT N/A	Proper date marking and disposition		
8	IN C		Hands clean & properly washed		+	-	24	IN C	ON NA TUC	Time as a Public Health Control: procedures and records		
9	-	UT N/A NO	No bare hand contact with RTE food	-	+	-				Consumer Advisory		
10												
11												
12												
13	And Andrew Comment of the Comment of											
14		UTNANO	Req. records available: shell stock tags, parasite destruction	+	+	\vdash			OUT N/A	Toxic substances properly identified, stored and used		\Box
	R	isk factors a	re improper practices or procedures identified as the	most						onformance with Approved Procedures		
	Pr	evalent cont	re improper practices or procedures identified as the r ributing factors of foodborne illness or injury. Public H re control measures to prevent foodborne illness or in	ealth	- 1		19	INIO	UTNA)	Compliance with variance/specialized process/HACCP		
-					2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1					Compliance with variance/specialized process/nACCP		_
			Good retail practices are preventative measure	GOOD R						and abusinal ablants fate for all		-
Mar	k " X " i	n box if num	bered item is not in compliance Mark "X" on a							=corrected on-site during inspection R=repeat vio	lation	\dashv
		- 04-4										
om	olianc	e Status	Safe Food and Water	COS	_R	C	ompli	ançe	e Status	Proper Use of Utensils	os	R
30		Pasteurized	eggs used where required	T	\Box		43		In-use utensi	ils properly stored		
31			from approved source	_		\vdash	44			ipment & linens: properly stored, dried, & handled	-	\dashv
32			ained for specialized processing methods	+			45			ingle-service articles: properly stored & used		\neg
			Food Temperature Control				46		Gloves used	properly		
33		Proper cooli	ng methods used: adequate equipment for temp, control							Utensils, Equipment and Vending	-10	
34		Plant food p	operly cooked for hot holding			4	47 ·		Food and nor	r-food contact surfaces cleanable,		
35		Approved the	awing methods used			4	18		Properly desi	igned, constructed, & used		
36		Thermomete	rs provided and accurate			4	19		Warewashing	g: installed, maintained, & used: test strips		
			Food Identification			-				Physical Facilities		
37		Food proper	y labeled: original container			_	50			ater available adequate pressure		_
20	Prevention of Food Contamination 51 Plumbing installed, proper backflow devices											
3B 39	-		nts, & animals not present on prevented during food preparation, storage & display	\vdash		-	52	\dashv		aste water properly disposed s properly constructed, supplied, & cleaned	-	\dashv
40		Personal de		\vdash			4	\dashv		s properly constructed, supplied, & cleaned fuse properly disposed, facilities maintained	\dashv	\dashv
41			properly used & stored			_	5	\dashv		ities installed, maintained, & clean	-	\dashv
42			s & vegetables			5	_	\dashv		ntilation & lighting, designated areas used	-+	\dashv
							1					
Тур	e of C	peration:	school codeterior/satellite							License Posted:	") и	
Disc	cussic	n with Per	son-in-Charge:							Follow-Up: Y	(N	Ŋ
										Follow-Up Date:		
			CIXAMO									_
Sigr	ature	of Person	in Chargle: U							Date: 091620		
Sigr	nature	ure of Inspector: Pure (1) 2020										
		· ·	1							1 1 1 - 4 -		



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



Establishme	ent: Gate (ity Ma	wher shool for -	the AFTS	Date: q 1	612020	Page _2_	of z _
Address: ኳ	Henry Chy D	rive		Compliano	e Achieved: 4/16	12020	
			TEMPERATURE OBSERVA	TIONS			
	Item / Location	Temp.	Item / Location	Temp.	Item / Locuti	on	Temp.
							-
							-
			CEIDE/AUTORO AND OD CONDICO	DESCRIPTION A COMPANYO			
, Item		VB	SERVATIONS AND/OR CORRECT			Date	d Corrected
V Number	Section of Code		Description of	Violation		I	or COS
						-	
		No Walio	ns observed during	time at increasic	×D.		
		100 GIGGATO	IB Observed Wolfind	Time of the Reduction	A		
Ĭ							
	1						
	 	* Food all con	nes to establishment fo	My pepared . se	wed to		
		Students . Ple	ask email name of a	stablishment we	re food		
		is prepared					
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	 		· · · · · · · · · · · · · · · · · · ·				
			<u></u>				
Signature of F	Person in Charge:	Y00/			Date: 00	11620	
Signature of I		10-				16/2070	
	a h laterander	/ 1/2/			manager and i	w / LOTA	



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



Es1	ablish	ment:	endly's Restaurant #1242	E			-70%	Bage 1 of <u>2</u>	No. of Risk Factor/Intervention Vio	lations	7	
Add	dress:	TIO HT	Hord Road	1	Гіте	in ą ą	:00	Time out:(1:45	No. of Repeat Risk Factor/Intervention Vio	lations	Ø	
			er. Friendlys Restourant's UC	F	Risk (Cate	gory:	B	Total Vio	lations	1	
			ricing .com		_			594-0239	Inspection Status: Green (Yellow)	Red	1—	
		n Type:	(Routine) Re-inspection Pre-op					ss investigation				
1113	респо	турс.	FOODBORNE ILLNESS RIS			A PM			Complaint Other			
			Circle designated compliance status (IN, OUT, N						in appropriate box for COS and/or R			
			IN = in compliance OUT= not in compliance NO =									
			nt - in compliance do 1 - not it compliance no -		CIVCU	19177	- 1101	applicable CO3 =	corrected or-site K – repeat violation			
Com	plianc	e Status	S	cos	R	-	Com	pliance Status		COS	S R	
_	(N)o		Supervision Person in charge present, demonstrates knowledge and			┨		1 2	Protection from Contamination	-T		
	+=		performs duties	+	-	1_	15	IN OUT N/A NO	Food separated and protected	\perp	\perp	
2	MND	UT N/A	Certified Food Protection Manager			lœ		IN OUD N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	-		
	1		Employee Health		,	4	17	ON AND TUO NI	reconditioned & unsafe food			
3	(N)	TU	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature Control for Safety			
4	(IN)D		Proper use of restriction and exclusion				18	IN OUT N/A(NO)	Proper cooking time and temperature	\perp		
5		JT	Procedures for responding to vomiting and diarrheal events		<u> </u>]	19	IN OUT N/A(NO)	Proper reheating procedures for hot holding			
			Good Hygiene Practices				20	IN OUT N/A NO	Proper cooling time and temperatures		\perp	
6	INO		Proper eating, tasting, drinking, or tobacco use	-	₩	-	21	IN OUT N/A(NO)	Proper hot holding temperatures			
7	IN O	JT (B)	No discharge from eyes, nose, mouth			-	22	INOUT N/A NO	Proper cold holding temperatures	\perp	+	
		1	Preventing Contamination by Handa		1	-	23	IN OUT N/A NO	Proper date marking and disposition	+	-	
8	(IN DI		Hands clean & properly washed		-	-	24	IN OUT NAMO	Time as a Public Health Control: procedures and records	· L		
9	-	JT N/A NO	No bare hand contact with RTE food			-		Pari Augustia	Consumer Advisory			
10	IN DI	71	Adequate handwashing sinks properly supplied & accessible Approved Source			-	25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods			
11	(IN)OI	JT I	Food obtained from an approved source	Ŧ	Т.	1	26	IN OUT (NA)	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered			
12	1	JT N/A NO	Food received at proper temperature	+	-	1	- 20		ed / Color Additives and Toxic Substances			
13	IN DI		Food in good condition, safe & unadulterated	+		1	27	IN OUT N/A	Food additives: approved and properly used	1		
14	-	ITN/A NO	Reg. records available: shell stock tags, parasite destruction		\vdash	i	28	IN OUT N/A	Toxic substances properly identified, stored and used	+	+	
	RI	sk factors ar	re improper practices or procedures identified as the r	nost					onformance with Approved Procedures		-	
	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. 19 IN OUTUA Compliance with Approved Procedures Conformance with Approved Procedures											
	GOOD RETAIL PRACTICES											
			Good retail practices are preventative measure:						and physical phinate into fands			
Mar	k "X" ir	box if num	bered item is not in compliance Mark "X" on a						=corrected on-site during inspection R=repeat	violatic	on	
_						, ,						
om	pijance	Status	Safe Food and Water	cos	R		Comp	liance Status	Proper Use of Utensils	cos	R	
30		Pasteurized	eggs used where required				43	In-use utens	ils properly stored	\top	\top	
31			from approved source	 			44		uipment & linens: properly stored, dried, & handled	+		
32		Variance obt	ained for specialized processing methods				45		ingle-service articles: properly stored & used	+		
			Food Temperature Control				46	Gloves used	properly	\top	\top	
33		Proper coolin	ng methods used: adequate equipment for temp, control						Utensils, Equipment and Vending			
34		Plant food pr	operly cooked for hot holding				47 ·	Food and no	n-food contact surfaces cleanable,			
35		Approved the	awing methods used				48	Properly des	igned, constructed, & used			
36		Thermomete	rs provided and accurate				49	Warewashin	g: installed, maintained, & used; test strips			
			Food Identification			-			Physical Facilities			
37		Food propert	y labeled: original container			- 1	50		ater available adequate pressure	┼	+	
38		Incarte rada	Prevention of Food Contamination nts, & animals not present			-	51 52		aste water properly disposed	-	+	
39			n prevented during food preparation, storage & display			-	53		es properly constructed, supplied, & cleaned	+	+	
40	\vdash	Personal dea				- 1	54		efuse properly disposed, facilities maintained		+	
41			s: properly used & stored			-	55		ities installed, maintained, & clean	+-	+	
42		Washing fruit	is & vegetables				56		ntilation & lighting, designated areas used	_	+	
										-		
Тур	e of C	peration:							License Posted:	<u>(Y)</u>	N	
Disc	cussio	n with Pers	son-in-Charge:						Follow-Up:	Y		
			Man -						Follow-Up Date:			
0:			AIV									
Sigr	nature	of Person	in Charge:						Date: 9 (5 202	<u> </u>		
Sigi	nature	of Inspect	or: Pus-/Pm						Date: 9/15/2020			
			6-10									



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



Est	ablishme	nt: Friendlys				Da	ate: 9/16/2020	Page z	of _Z_
		Millord P					ompliance Achieved:		
					TEMPERATURE OBSERVATIONS				
		Item / Location		Temp.	Item/Location	Temp	. Item / Location)IR	Temp.
CD	t to mo	to/in-line		38		-			
									-
									-
									-
					OBSERVATIONS AND/OR CORRECTIVE AC	PRINCIPLE			
V	ltem	0.000						Dates	Corrected
٧	Number	Section of Code		7	Description of Violation	n			r COS
			Kitchen .						
Q	16	4-602-11	50 Die	- Dobble	lids exterior observed so	iled	alle a communication		
			l .		s. clean and santife 11d	S how	s treducting to bi	event	
			accom	MATEO	ρ-				
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igna	ture of Pe	erson in Charge:	4/1	VV			Date: 9	15/2020	
igna	ture of In	spector:	28				Date: qį į		
					<u> </u>			7120	



HEALTH DIVISION

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



Est	tablishment: ថ្	parnos sweets		Date	9/10	2020	Page 1 of 2	No. of Risk Factor/Intervention Violation	1S 🗘
Add	dress:416	W. Highway UnitE		Time	in <u>2</u> :	00	Time out2:30	No. of Repeat Risk Factor/Intervention Violation	15 (Ø
		older: Sarnos succets LLC		Risk	Cate	gory:	n	Total Violation	is (%)
Ém				Phor	ne:/	<u>્ટર</u>	261-879	Inspection Status: Green Yellow Red	
Insi	pection Type	Routine Re-inspection Pre-	operatio			_	s Investigation	Complaint Other	
1110	podion Typo	FOODBORNE ILLNESS H			SAN				
		Circle designated compliance status (IN, OUT						in appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NC							
			7 - 1101 00	Serve	IG MIM	1 = 1100	applicable COS =	corrected on-site K = repeat violation	
Com	pliance Statu		COS	S R		Com	pliance Status	CC	S R
		Supervision Person in charge present, demonstrates knowledge and			-			Protection from Contamination	
1	INDUT	performs duties			_	15	IN BUT N/A NO	Food separated and protected	
2	IN OUT N/A	Certified Food Protection Manager				16	IN OUT N/A	Food-contact surfaces cleaned and sanitized	
		Employee Health				17	IN OUT NA NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
3	INDUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature Control for Safety	
4	(IN)OUT	Proper use of restriction and exclusion			\dashv	18	IN OUT N/ NO	Proper cooking time and temperature	
5	INDUT	Procedures for responding to vomiting and diarrheal ever	nts	+	\dashv	19	IN OUT NA NO	Proper reheating procedures for hot holding	+
		Good Hygiene Practices				20	IN OUT N/A NO	Proper cooling time and temperatures	-
6	IN OUT (N	Proper eating, tasting, drinking, or tobacco use				21	IN OUT N/A NO	Proper hot holding temperatures	\top
7	IN OUT	No discharge from eyes, nose, mouth]	22	IN OUT N/A NO	Proper cold holding temperatures	\neg
		Preventing Contamination by Hands				23	MOUT N/A NO	Proper date marking and disposition	\top
8	IN OUT N	Hands clean & properly washed			7 [24	IN OUT N/A NO	Time as a Public Health Control: procedures and records	
9	IN OUT N/A N	No bare hand contact with RTE food						Consumer Advisory	
10	INDUT	Adequate handwashing sinks properly supplied & accessi	ble] [25	IN OUT (N/A')	Consumer advisory provided for raw/undercooked foods	
	V-50	Approved Source			4			Highly Susceptible Populations	
11	INDOUT	Food obtained from an approved source	\rightarrow	_	-	26	IN DUT N/A	Pasteurized foods used; prohibited foods not offered	
12	IN OUT N/A N			4	-			d / Color Additives and Toxic Substances	
13	IN OUT	Food in good condition, safe & unadulterated		+	-	27	IN OUT N/A	Food additives: approved and properly used	
14	IN OUT N/A N				- - -	28	INOUT N/A	Toxic substances properly identified, stored and used	
	Risk factor Prevalent o	s are improper practices or procedures identified as th ontributing factors of foodborne illness or injury. Public is are control measures to prevent foodborne illness o	e most Health					onformance with Approved Procedures	
	Intervention	is are control measures to prevent foodborne illness o	r injury.			19	IN OUT N/A	Compliance with variance/specialized process/HACCP	
			G00D 1	RETA	HL P	RACT	ICES		
Man	In HIMTO In Law 16	Good retail practices are preventative measu							
INIAI	K A BI DOX II I	umbered item is not in compliance Mark "X" on	appropris	ate Do	x for C	JOS a	nd/or COS	=corrected on-site during inspection R=repeat violati	on
omp	oliance Status		cos	R	1 [Comp	liance Status	cos	R
		Safe Food and Water			4 }	1 .		Proper Use of Utensils	77
30		red eggs used where required		+	┦ ├	43		ils properly stored	\perp
31		ce from approved source				44		iprnent & linens: properly stored, dried, & handled	+
32	vanance	obtained for specialized processing methods Food Temperature Control			-	45		ingle-service articles: properly stored & used	$+\!-\!\!\!+$
33	Proper o	poling methods used: adequate equipment for temp, control		Т	┤├	46	Gloves used	· · · · · · · · · · · · · · · · · · ·	-1-1
34		d properly cooked for hot holding		+	1	47 .	Food and por	Utensils, Equipment and Vending	
35		I thawing methods used		+	1	48		igned, constructed, & used	+
36		neters provided and accurate	-	+	1	49		g: installed, maintained, & used: test strips	
		Food Identification		-	1			Physical Facilities	
37	Food pro	perly labeled: original container		T	1	50	Hot & cold wa	ater available adequate pressure	\top
		Prevention of Food Contamination			1	51	Plumbing inst	talled, proper backflow devices	\top
38	Insects,	odents, & animals not present] [52	Sewage & wa	aste water properly disposed	\top
39	Contami	ation prevented during food preparation, storage & display				53	Toilet facilitie:	s properly constructed, supplied, & cleaned	
40	Personal	deanliness				54	Garbage & re	rfuse properly disposed, facilities maintained	
41	Wiping c	oths: property used & stored		\perp	. L	55	Physical facili	ties installed, maintained, & clean	
42	Washing	fruits & vegetables				56	Adequate ver	ntilation & lighting, designated areas used	
Tve	e of Operation	200000000000000000000000000000000000000						Lionnes Bestedi	- I
		Bavery / comissary						License Posted: (Y)	N
Disc	cussion with F	erson-in-Charge:						Follow-Up: Y	(M)
								Follow-Up Date:	
Sian	ature of Dom	on in Charge:						Date:	\dashv
sigr	nature of Insp	ector:						Date: q / 10/2020	
		6 6							_



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



Es	tablishmer	t Sarnos Su	icets				Date	= 9/10/2020	Page 2	of _ Z _
Ad	dress: 🗛	b.w. Hig	husey.			Com	ppliance Achieved: 9-10-2	077		
			4	(m)	TEMPERATURE OBSERVAT					
		Item / Location		Temp.	Item / Location	T	emp.	· Item / Location		Тетр.
	<u> </u>									-
	·			-						
										
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	[tem				OBSERVATIONS AND/OR CORRECTIVE		5			
V	Number	Section of Code			Description of Vi	olation				COS
	-									
				•	- 0					
			الما	VIDE	tions observed during	d time		inspection.		
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\ \:	nture of F	and in Change	11000	06	·			D-: (1)	0 -	
		erson in Charge	1207	0	<u> </u>				20	
sign	ature of In	spector:	-7-(L	~				Date: Q / VD	12020	



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



Es	tablishment:	Not of Thai		Date £ [-	9-20	Page 1 of 2	No. of Risk Factor/Intervention Violation	s 23
Ad	dress: 3 60	D.W. Highway		Time in:	2,00	Time out:2:		
Ov	ner/Permit H	lder. Apichat chuen prapa		Risk Ca	tegory:	C	Total Violation	s Ø
Em	ail: Chuer	prapa.a@amail.com		Phone:	(603)	429-898	8 Inspection Status: Green Yellow Red	
	pection Type:		peratio			ss Investigation		
		FOODBORNE ILLNESS RI	SK FAC	TORS A	ND PU	BLIC HEALT	H INTERVENTIONS	
		Circle designated compliance status (IN, OUT,	N/A, NO) for each	n item	Mark	"X" in appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NO	= not ob:	served N	/A = not	applicable CO	S = corrected on-site R = repeat violation	
Corr	pliance Status		cos	R	Com	pliance Status	CO	SR
	- pricerio d'occide	Supervision	000	110	00111	риансе отакиз	Protection from Contamination	o I n
1	IN DUT	Person in charge present, demonstrates knowledge and			15	INOUT N/A N	O Food separated and protected	
2	IN OUT N/A	performs duties Certified Food Protection Manager			16	IN DUT N/A	Food-contact surfaces cleaned and sanitized	_
<u> </u>	TIK JOOT HILL				_	IN OUT NA		-
_		Employee Health Management/food employees & conditional employee;			17	IN OUT WAT	reconditioned & unsafe food	
3	INOUT	knowledge, responsibilities and reporting					Time / Temperature Control for Safety	
4	TUQUI	Proper use of restriction and exclusion			18	IN OUT NA	Proper cooking time and temperature	
5	INOUT	Procedures for responding to vomiting and diarrheal events			19	IN OUT N/A	Proper reheating procedures for hot holding	
		Good Hygiene Practices			20	IN OUT N/A		
6	IN OUT (N			\perp	21	IN OUT N/A(N		
7	IN OUT (N				22	IN DUT N/A N		
	-	Preventing Contamination by Hands			23	IN OUT N/A N		
8	IN DUT NO	10100		1	24	IN OUT (N/A)	O Time as a Public Health Control; procedures and records	
9	IN OUT N/A NO				Consumer Advisory			
10 INDUT Adequate handwashing sinks properly supplied & accessible 25 IN OUT NA Consumer advisory provided for raw/undercooked for								
11	THOUT	Approved Source			26	IN DUT N/A	Highly Susceptible Populations	
12	IN OUT N/A	Food obtained from an approved source Food received at proper temperature	Pasteurized foods used; prohibited foods not offered	Ш.				
13	NOUT	Food in good condition, safe & unadulterated	-	+	27	IN OUT (VA)	Food / Color Additives and Toxic Substances	
14	IN OUT N/A NO				28	IN OUT N/A	Food additives: approved and properly used Toxic substances properly identified, stored and used	
				-	20	I INSOT NA	Conformance with Approved Procedures	
	Prevalent o	are improper practices or procedures identified as the entributing factors of foodbome illness or injury. Public l- s are control measures to prevent foodborne illness or i	most lealth		19	IN OUT (VA)		
	IIIICIYCINOI						Compliance with variance/specialized process/HACCP	
				RETAIL				
Mai	rk "X" in box if n	Good retail practices are preventative measure imbered item is not in compliance Mark "X" on a					DS =corrected on-site during inspection R=repeat violation	on
Com	pliance Status	Safe Food and Water	cos	R	Comp	liance Status	COS	R
30	Pasteuri	ed eggs used where required		_	43	In-use of	Proper Use of Utensils ensils properly stored	1
31		ce from approved source	+	+	44		equipment & linens: properly stored, dried, & handled	+
32		obtained for specialized processing methods	-		45		se/single-service articles: properly stored & used	+
		Food Temperature Control			46		sed properly	
33	Proper co	oling methods used: adequate equipment for temp. control					Utensils, Equipment and Vending	
34	Plant foo	properly cooked for hot holding			47 ·	Food and	f non-food contact surfaces cleanable,	
35	Approved	thawing methods used			48	Property	designed, constructed, & used	\neg
36	Thermon	eters provided and accurate			49	Warewas	hing: installed, maintained, & used: test strips	
		Food Identification					Physical Facilities	
37	Food pro	perly labeled: original container			50	Hot & col	d water available adequate pressure	
		Prevention of Food Contamination			51	Plumbing	installed, proper backflow devices	
38		odents, & animals not present			52	Sewage i	& waste water properly disposed	\perp
39		ation prevented during food preparation, storage & display	-	-	53 54	Toilet fac	ilities properly constructed, supplied, & cleaned	$\perp \!\!\! \perp$
40		deanliness	& refuse properly disposed, facilities maintained					
41		ths: properly used & stored	+		55		facilities installed, maintained, & clean	+
42	Washing	ruits & vegetables			56	Adequate	ventilation & lighting, designated areas used	
Typ	e of Operation	:					License Posted: (Y)	N
		organ in Charge: Camerical Dire 9/1/6/12	027					(N)
L/ISI	CubbiOH WI(I) [elsor-in-charge, kenewall voc 1120/2		1			Follow-Up: Y	9
		Keep up the great	mo (K.			Follow-Up Date:	
Sigr	nature of Pers	keep up the great	2	120	5 72	1	Date: 9/9/2020	2
Sign	nature of Insp	octor: 1 - 5 / 0					Date: q-q . 2020	



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



Es	tablishmer	t: Alot of Thai		Date: q_	9-2020	Page 2 of 2				
		D.w. Highwa	LU .		Compliance Achieved: 9-2-2020					
				TEMPERATURE OBSERVA						
		Item / Location	Temp.	Item / Location	Тетр.	Item / Location	Temp.			
		en/in-line	39							
<u>C</u> .U	+ Brock	oli/wouldern	35'							
				<u></u>						
			01	SERVATIONS AND/OR CORRECT	TIVE ACTIONS					
V	ltem Number	Section of Code		Description of	Violation		Dated Corrected or COS			

					·					
			No violat	ions observed duri	ng time of in	spection.				
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			200	1 ((2))			10/22			
		erson in Charge:	MM	21,00,12			19/2020			
3ign	ature of In	spector:	7///	8		Date: 9-9	-2020			



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



Es	tablis	اهـا: hment	oster Boat	Date 1 Page 1 of 1 No. of Risk Factor/Interv			No. of Risk Factor/Intervention Violations			
			w. Highway	-	Time	if	45	Tim	e out:2:45	No. of Repeat Risk Factor/Intervention Violations
Ov	vner/F	Permit Hold	er. John Thistle	F	Risk	Cat	egory	: C.		Total Violations
		_	er board agmail .com					-	A-5221	Inspection Status: Green Yellow Red
		on Type:		eration					vestigation	Complaint Other
			FOODBORNE ILLNESS RIS			Z A1				
		-	Circle designated compliance status (IN, OUT, I					27224		in appropriate box for COS and/or R
			IN = in compliance OUT= not in compliance NO =					t appl		
		- 04-4								
COF	npilan	ce Status	Supervision	cos	R	+	Corr	ıplian	ice Status	Protection from Contamination
1		buт	Person in charge present, demonstrates knowledge and	T		-	1.		D	
<u> </u>			performs duties	-	+-	4	15	-1-	DUT N/A NO	Food separated and protected
2	CIND	DUT N/A	Certified Food Protection Manager			-	16	_	DUT N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,
			Employee Health			4	17	IN	ONEMATO	reconditioned & unsafe food
3		DUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature Control for Safety
4		DUT	Proper use of restriction and exclusion				18	IN	OUT N/A NO	Proper cooking time and temperature
5	(N)	DUT	Procedures for responding to vomiting and diarrheal events			_	19	IN	OUT N/A(NO)	Proper reheating procedures for hot holding
-			Good Hygiene Practices				20	_	OUT N/A(NO)	Proper cooling time and temperatures
6	IN C		Proper eating, tasting, drinking, or tobacco use		1	4	21	-	OUT N/(NO)	Proper hot holding temperatures
7	INC	DUT (NO)	No discharge from eyes, nose, mouth			-	22	7	OUT N/A NO	Proper cold holding temperatures
_	1		Preventing Contamination by Hands			-[23	_	OUT N/A NO	Proper date marking and disposition
8	IN	OUT N/A NO	Hands clean & properly washed		+	-	24	1N	OUT NA NO	Time as a Public Health Control: procedures and records
9			No bare hand contact with RTE food	+	+	-	-	1000	BUT N/A	Consumer Advisory
10		201	Adequate handwashing sinks properly supplied & accessible Approved Source		<u> </u>	-	25	<u>UN</u>	DUI N/A	Consumer advisory provided for raw/undercooked foods
11	Approved Source Highly Susceptible Populations 11 DOUT Food obtained from an approved source 26 INOUT N/A Pasteurized foods used; prohibited foods not offered									
12										
13	(IN)		Food in good condition, safe & unadulterated	+		1	27	IN	OUT N/A	Food additives: approved and properly used
14	IN C	ON AVE	Req. records available: shell stock tags, parasite destruction	1	\vdash	1	28	100	DUT N/A	Toxic substances properly identified, stored and used
	F	isk factors a	re Improper practices or procedures identified as the	nost		1			C	onformance with Approved Procedures
	Pi In	evalent cont terventions a	re Improper practices or procedures Identified as the r ributing factors of foodborne illness or injury. Public H are control measures to prevent foodborne illness or ir	ealth niurv.			19	IN	OUT NA	Compliance with variance/specialized process/HACCP
H				OOD R	ENT A	11 1				
-			Good retail practices are preventative measure	-						and physical objects into foods
Ma	rk "X"	in box if num	bered item is not in compliance Mark "X" on a							=corrected on-site during inspection R=repeat violation
Com	nliana	e Status		COR	LB	_	10	-11	- C4-4	Icoe I p
GOIN	ipnani.	e status	Safe Food and Water	cos	R	1	Comp	ollare	ce Status	Proper Use of Utensils
30	Т	Pasteurized	eggs used where required	Τ	Τ	1	43	Т	In-use utens	ils properly stored
31		Water & Ice	from approved source	1		1	44			uipment & linens: properly stored, dried, & handled
32		Variance ob	ained for specialized processing methods			1	45		Single-use/s	ingle-service articles: properly stored & used
			Food Temperature Control				46	Ι	Gloves used	properly
33		Proper cooli	ng methods used: adequate equipment for temp, control			L				Utensils, Equipment and Vending
34	<u> </u>	Plant food p	operly cooked for hot holding			$\langle \mathcal{O} \rangle$	47 ·	X	Food and no	n-food contact surfaces cleanable,
35		Approved th	awing methods used				48	1	Properly des	igned, constructed, & used
36		Thermomete	rs provided and accurate			10	49	IX	Warewashin	g: installed, maintained, & used: test strips
0.7			Food Identification	т .		-			I	Physical Facilities
37		Food proper	y labeled: original container			1	50	-	_	ater available adequate pressure
38	5/	languate vale	Prevention of Food Contamination				51	-		stalled, proper backflow devices
39	X		ints, & animals not present on prevented during food preparation, storage & display			1	52			aste water properly disposed es properly constructed, supplied, & cleaned
40	$\uparrow \land$	Personal cle					54			efuse properly disposed, facilities maintained
41	-		s: properly used & stored		-	A	55	X		lities installed, maintained, & clean
42			ts & vegetables		 '	٧	56	-	 	ntilation & lighting, designated areas used
Ту	pe of (Operation:								License Posted: (Y) N
Dis	cussi	on with Per	son-in-Charge:							Follow-Up: 14 Days (Y) N
			-							Follow-Up Date:
Sig	nature	of Person	in Charge:							Date: 9-8-20
Sig	natur	e of Inspect	or: Sur Silla							Date: 9.8.2070
			1 60							



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



Establishment: Lobster Boot						Date:9-8-2020 Page <u>2</u> of <u>7</u> .				
		BDW. High				Com	pliance Achieved:			
					TEMPERATURE OBSERVATIONS					
		Item / Location		Temp.	Item / Location	Temp.	· Item / Location			Temp.
		llops/in-li		34						
012	علحد (بح	olad in-li	HC.	46.			<u> </u>			
					OBSERVATIONS AND/OR CORRECTIVE ACTIO	NS				
V	Item Number	Section of Code		<u></u>	Description of Violation	·····				orrected COS
			Kitchen.					1		
C	39	3-307-11		ed eos	disposed on food prop. surface tod	No v	rading batter/ La.	V/		
	1	3 -30 -11					a de la companya de l	~~		
Ç	AC.	12			ours and discontinue use of co					
ما	401	1	1		igerator gastet soiled with fo					
	411_	4-501-11	in-line	restica	protos bottom shelf in botton:	SULF	ace is in dislepci	r,		
			nº 100	ger si	mooth of recity cleanable Here	sheld	- lining reported.			
0	.55	6-501.12			on of grease on cooplines be			127		
			1		can and southize.		V -			
	55	6-561.12			mout whole kitchen territy &	متاهط	with debtis. Discos	يحوط		
					of stooss/ walls fincturing be					
			PTC.			-				
9.F	38	5-501.11		الأروارية الد	hante 6 hatter' languitest annu	4 46 64	the 2- MA Charlin			
	_365	2 8- 1-111			Lerke of micese dropping along			ent.		
		<u> </u>			ren Chan up all widence of je	STS A	MI SOMETH -HERBY	<i>u </i>		
			_		a email.	1	- \10 074			
C	55	6-201-11			ognown kitchen are not smoo			_		
					ton for installation - wrougho					
C.	55	6-201.13	- 00 mg	2 tope	sogout leitoren in listopair/	mis	sing REC MUST			
_			sumi	+ poA	tand timoline for installation			-		
							<u> </u>	_		
								_		
						-				
\neg										
-										
						_				
\dashv								+		
\dashv										
_										
Sigr	ature of F	erson in Charge:	9	n				3-20		
Sigr	nature of I	nspector:	Lin	/5	Ch		Date: q-g-	202	<u> </u>	
		((



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



Es	tablishment: Dv	Date 7/4/202 Page 1 of Z No. of Risk Factor/Intervention V						No. of Risk Factor/Intervention Violations	
Ad	dress: 80 con	tinental Blud.		Time in:(1:15) Time out:1 (:40 No. of Repeat Risk Factor/Interv					
		der. Attorner Donuts		Risk	Cate	egory	: C.		Total Violations
	nail:							- 8517	Inspection Status: Green Yellow Red
Ins	pection Type:	Re-inspection Pre-o	peration			-		vestigation	Complaint Other
	poolion 1 y poi	FOODBORNE ILLNESS RI	·		C AN			0	
		Circle designated compliance status (IN, OUT,					DILL		in appropriate box for COS and/or R
							4		
		IN = in compliance OUT= not in compliance NO	= HOLOD	serve	a NVP	4 = no	t appi	licable COS =	corrected on-site K = repeat violation
Com	pliance Status		cos	R		Com	pliar	nce Status	Cos
		Supervision Person in charge present, demonstrates knowledge and			4		-		Protection from Contamination
1	TUOVAL	performs duties				15	IN	DUT N/A NO	Food separated and protected
2	INDUT N/A	Certified Food Protection Manager				16		DUT N/A	Food-contact surfaces cleaned and sanitized
		Employee Health				17	IN	OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food
3	INOUT	Management/food employees & conditional employee;		T				-	Time / Temperature Control for Safety
4	OUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion		+	\dashv	18	TIN	OUT N/AUNO	Proper cooking time and temperature
5	NOUT	Procedures for responding to vomiting and diarrheal events	-	+	\dashv	19	_	OUT N/ NO	Proper reheating procedures for hot holding
		Good Hygiene Practices		_	\dashv	20		OU N/A NO	Proper cooling time and temperatures
6	IN OUT (NO	Proper eating, tasting, drinking, or tobacco use	T	Т	-	21		OUT N/ NO	Proper hot holding temperatures
7	IN OUT (NO	No discharge from eyes, nose, mouth		+	\dashv	22	-	DUT N/A NO	Proper cold holding temperatures
		Preventing Contamination by Hands				23	_	OUT N/A NO	Proper date marking and disposition
8 (LIN DUT NO	Hands clean & properly washed	T	T	-	24		OUTNANO	Time as a Public Health Control: procedures and records
9	IN-OUT N/A NO	No bare hand contact with RTE food	_	+	1		104	COREE	Consumer Advisory
10	INDUT	Adequate handwashing sinks properly supplied & accessible		+	-	25	IN	OU (N/A)	Consumer advisory provided for raw/undercooked foods
		Approved Source	- [-		1 114	OUCHA	Highly Susceptible Populations
11 7	INOUT	Food obtained from an approved source	1	T	1	26	TIN	CAVATUO	Pasteurized foods used; prohibited foods not offered
12	IN OUT N/ NO	Food received at proper temperature	\rightarrow	+	1				d / Color Additives and Toxic Substances
13	NOUT	Food in good condition, safe & unadulterated		+	1	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			1	28	-	OUT N/A	Toxic substances properly identified, stored and used
	Risk factors a	re improper practices or procedures identified as the	most		1 1		_	Co	informance with Approved Procedures
	Prevalent cont Interventions	re improper practices or procedures identified as the tributing factors of foodbome illness or injury. Public l- are control measures to prevent foodborne illness or i	lealth			19	IN	OU NA	Compliance with variance/specialized process/HACCP
_				- TIPE 4	<u> </u>		1		Compilative with variance/apecialized processor (ACC)
			GOOD I						
Mar	k "X" in box if num	Good retail practices are preventative measure abered item is not in compliance Mark "X" on a							and physical objects into foods. =corrected on-site during inspection R=repeat violation
		The state of the s	pproprio	10 100	. 101		1100		Tepeat violation
om	oliance Status	0.4 = 1.1 =	cos	R	.	Comp	liano	ce Status	cos
20	Beste vise d	Safe Food and Water	7		-	40	_	1	Proper Use of Utensils
30		leggs used where required	+	\vdash	1	43	₩		Is properly stored
31 32		from approved source		\vdash		44	-		ipment & linens: properly stored, dried, & handled
3Z	variance of	tained for specialized processing methods	4		1	45	-	+ -	ngle-service articles: properly stored & used
33	Proper confi	Food Temperature Control ing methods used: adequate equipment for temp, control		т—	-	46		Gloves used	
34		roperly cooked for hot holding	-	┼	1	47 ·		Conduction	Utensils, Equipment and Vending
35		awing methods used	-	\vdash	1	48	\vdash		n-food contact surfaces cleanable,
36		ers provided and accurate		 	1	49	-		gned, constructed, & used
	Montonieu	Food Identification				70		1191CM4813IUZ	: installed, maintained, & used: test strips Physical Facilities
37	Food proper	ly labeled: original container			1 1	50		Hot & cold wa	ater available adequate pressure
-		Prevention of Food Contamination		-		51		 	alled, proper backflow devices
38	Insects, rode	ents, & animals not present	T	F	1 -	52	_		ste water properly disposed
39	Contaminati	on prevented during food preparation, storage & display	+			53			s property constructed, supplied, & cleaned
10	Personal cle					54			fuse properly disposed, facilities maintained
11		s: properly used & stored	1		7	55	1		ties installed, maintained, & clean
12		its & vegetables	1		4	56	-5		tilation & lighting, designated areas used
			1						
Гур	e of Operation:								License Posted: (Y) N
Disc	cussion with Per	son-in-Charge:							Follow-Up: Y N
		-							'
									Follow-Up Date:
igr	ature of Person	in Charge:							Date:
Siar	nature of Inspec	lor: \$1 - \$ ///_							Data: Q B
#1		myny							Date: 9-4-2020



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



Establishment: Dunkin donuts					Date: 9 - 4 - 20 20 Page Z of Z				
Address: 8	o continent	tal blud-	-			Complia	nce Achieved:		
					URE OBSERVAT				
	Item / Location		Temp.	Item	/ Location	Temp.	· Item / Loca	ition	Temp.
			OB	SERVATIONS AN	D/OR CORRECTI	VE ACTIONS			
V Item Number	Section of Code				Description of V	iolation			COS
		POS ARE	Ail						
							4-		
C 55	6-50L12	ACC DINO	ation	of depris	Delovo	coonten in ia	o coffee avea		
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	Person in Charge:	Kulla _	NCOK K	dour	<u>_</u>		Date:	9-4-20	
Signature of	Inspector:	ヘノ /	E.	_			Date: 9	4-1020	



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



Est	ablish	ment:	rrier Orchards		Date¶_	4202	Pinge	1 of 2	No. of Risk Factor/Intervention Violati	ions	<u>Ç</u> 25
			sice Road		Time in:	11:00	Time	out:1(! 30	No. of Repeat Risk Factor/Intervention Violati	ions ((Z)
$\overline{}$			er corrier orchards LLC		Risk Ca	tegory:	=		Total Violati	ions (<u>ー</u>
Em	ail: در	orriet	orchards @ yanoo.com	1	Phone:	(603	1)8	ar8864	Inspection Status: Green Yellow Re		
		n Type:	Routine Re-inspection Pre-opt					estigation	Complaint Other		
		71	FOODBORNE ILLNESS RISI					-			
			Circle designated compliance status (IN, OUT, N	A, NO) for eacl	h item		Mark "X"	in appropriate box for COS and/or R		
			IN = in compliance OUT= not in compliance NO =	not ob:	served N	/A = not	applic	able COS =	corrected on-site R = repeat violation		
Com	plianc	e Status		cos	R	Comi	ntiano	e Status		cos	R
-	pilatio	0 00000	Supervision	1000		00111	pridire	70 Otatas	Protection from Contamination	000	-
1	(IN)	UT	Person in charge present, demonstrates knowledge and performs duties			15	TING	UT N/A NO	Food separated and protected		
2	INO	U N/A	Certified Food Protection Manager		+	16	INC	DUT(N/A)	Food-contact surfaces cleaned and sanitized		
			Employee Health			17	_	OUT N/A NO	Proper disposition or returned, previously served,		П
3	ZIN O	IT	Management/food employees & conditional employee;	1			1		reconditioned & unsafe food		
L°			knowledge, responsibilities and reporting	-	-	10	Lauc		Time / Temperature Control for Safety		
5	(IN)		Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal events		-	18		ON NO TUC	Proper cooking time and temperature Proper reheating procedures for hot holding	-	\vdash
-	T (IN)	31	Good Hygiene Practices			20		DUT N/A NO	Proper cooling time and temperatures		\vdash
6	IN OI	JT (ID)	Proper eating, tasting, drinking, or tobacco use	T		21	-	OUT (N/A) NO	Proper hot holding temperatures		\dashv
7	IN OI	-	No discharge from eyes, nose, mouth	+	+	22	1	UT N/A NO	Proper cold holding temperatures		П
			Preventing Contamination by Hands			23	IN C	OUT N/A NO	Proper date marking and disposition		
8	IN OIL	JT NO	Hands clean & properly washed			24	IN C	OU N/ANO	Time as a Public Health Control: procedures and records		
9	IN OI	JT NA NO	No bare hand contact with RTE food						Consumer Advisory		
10	INOI	JT T	Adequate handwashing sinks properly supplied & accessible			25	INO	TWA	Consumer advisory provided for raw/undercooked foods		
			Approved Source						Highly Susceptible Populations		
11	(IN)OI	JT N/A(NO)	Food obtained from an approved source	-	-	26	26 IN OUTNA Pasteurized foods used; prohibited foods not offered				
12	IN DU		Food received at proper temperature Food in good condition, safe & unadulterated	-	+	27	INC	DUT (VA)	od / Color Additives and Toxic Substances Food additives: approved and properly used		
14		J N/A NO	Req. records available: shell stock tags, parasite destruction		+	28		OUT N/A	Toxic substances properly Identified, stored and used	-+	\dashv
				nost		20			onformance with Approved Procedures		
	Pre	evalent cont erventions a	re improper practices or procedures identified as the m ributing factors of foodbome illness or injury. Public He ire control measures to prevent foodborne illness or inj	alth ury.		19	IN O	OUT(N/A)	Compliance with variance/specialized process/HACCP		
			G	OOD I	RETAIL	PRACT	ICES				
		_	Good retail practices are preventative measures	to conti	ol the add	lition of pa	thoger	ns, chemicals,	and physical objects into foods.		
Mai	'k "X" ir	box if num	bered item is not in compliance Mark "X" on ap	propria	te box fo	or COS a	nd/or	COS	=corrected on-site during inspection R=repeat vio	lation	
Com	pliance	Status		COS	R	Comp	liance	e Status	C	os	R
			Safe Food and Water						Proper Use of Utensils		
30	\vdash		eggs used where required	ļ		43			ils properly stored		_
31	\vdash		from approved source		\vdash	44		-	uipment & linens: properly stored, dried, & handled		-
32		Variance ob	tained for specialized processing methods			45 46		Gloves used	ingle-service articles: properly stored & used	-	\dashv
33		Proper cooli	Food Temperature Control ng methods used: adequate equipment for temp, control			40		Cioves used	Utensils, Equipment and Vending		
34			roperly cooked for hot holding		\vdash	47 ·		Food and no	n-food contact surfaces cleanable,	1	
35			awing methods used		\Box	48			igned, constructed, & used		
36		Thermomete	rs provided and accurate			49		Warewashin	g: installed, maintained, & used; test strips		
			Food Identification						Physical Facilities		
37		Food proper	ly labeled: original container		Щ	50			ater available adequate pressure		_
	1		Prevention of Food Contamination		_	51			stalled, proper backflow devices	\rightarrow	\dashv
38			ents, & animals not present		\vdash	52			aste water properly disposed	\rightarrow	-
39	-		on prevented during food preparation, storage & display			53	-		es properly constructed, supplied, & cleaned efuse properly disposed, facilities maintained		\dashv
40	\vdash	Personal de	anmess s: properly used & stored		\vdash	55			lities installed, maintained, & clean	-+	\dashv
42			ts & vegetables			56			ntilation & lighting, designated areas used	\dashv	-
									111-11-5-1-1	7	\exists
		peration:							License Posted:	() N	-
Dis	cussio	n with Per	son-in-Charge:						Follow-Up: Y	(7	5
			`						Follow-Up Date:		
Sign	nature	of Person	in Charge:						Date: 9-4-2020		
Sig	gnature of Inspector: Date: 9-4-7070										



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



	nt: Currier Ord	rard		Date: 💎 🗸	4-2020	Page	of
Address: ्	Peaske Road			Compliance	e Achieved: 4 - 4	-2020	
			TEMPERATURE OBSERVATIO	NS			
	Item / Location	Тешр.	Item / Location	Тетр.	Item / Location	DII	Temp
							-
							ļ
		OBS	SERVATIONS AND/OR CORRECTIVE	ACTIONS			
V Item	Section of Code		Description of Viola	ation			Corrected
Number						or	cos
		330 (3)01	ations absolved day	ina the laces	chino -		
		<u> </u>	ations observed dor	mg mg	CÉ1011		
						1	
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					-		
				·	·		
-							
gnature of P	erson in Charge:	JOUX D.C	~		Date: 9	-4-2020	3
ignature of I		1//				-4-7078	



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



Est	ablishment:	union Donuts		Date:4	e:q.4.2026Pag		e 1 of 2	No. of Risk Factor/Intervention Violations			
Add	dress: 2 130	was landing		Time in	Time inq 30		e out16:07	No. of Repeat Risk Factor/Intervention Violati	ons (3	
Ow	ner/Permit Hold	er: ATTOM Donots Inc.		Risk Ca	ategory	: 0		Total Violati	ons 7	×	
Em		- 1. Landan Maria				-	7126	Inspection Status: Green Yellow Re	- /	_	
Ins	pection Type:	Routine Re-inspection Pre-ox	peration				vestigation	Complaint Other		_	
	poolion Typo.	FOODBORNE ILLNESS RIS					_				
\vdash		Circle designated compliance status (IN, OUT, I				DEIG		in appropriate box for COS and/or R		_	
		IN = in compliance OUT= not in compliance NO =				t annli				_	
Com	pliance Status	Supervision	cos	R	Con	plian	ce Status	Protection from Contamination	cos	R	
1	(NOUT	Person in charge present, demonstrates knowledge and			45	211	OH AND NO	T T			
<u>'</u>	-	performs duties	-	\perp	15		DUT N/A NO	Food separated and protected		_	
2	(NOUT N/A	Certified Food Protection Manager			16	+=	DUT N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	\rightarrow	_	
		Employee Health			17	IN	OUTNANO	reconditioned & unsafe food		_	
3	W OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting					*	Time / Temperature Control for Safety			
4	IN O UT	Proper use of restriction and exclusion			18	IN	OUT WAND	Proper cooking time and temperature			
5	INOUT	Procedures for responding to vomiting and diarrheal events			19	-	PILL N/V NO	Proper reheating procedures for hot holding			
		Good Hygiene Practices			20	+	OUT N/A NO	Proper cooling time and temperatures		_	
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	-		21		OUT NIANO	Proper hot holding temperatures	_		
7	IN OUT NO	No discharge from eyes, nose, mouth			22	_	DUT N/A NO	Proper cold holding temperatures			
	25.	Preventing Contamination by Hands			23	-	OUT N/A NO	Proper date marking and disposition	\rightarrow	_	
8	DOUT NO	Hands clean & properly washed	-	\perp	24	IN	OUT N/ANO	Time as a Public Health Control: procedures and records		_	
9	IN OUT N/A NO	No bare hand contact with RTE food	-	+		T		Consumer Advisory			
10	TUQUI	Adequate handwashing sinks properly supplied & accessible Approved Source		1	25	INC	DU (N/A)	Consumer advisory provided for raw/undercooked foods		_	
11	Approved Source Highly Susceptible Populations INDUT Food obtained from an approved source 26 IN OUTN/A Pasteurized foods used; prohibited foods not offered										
12	IN OUT N// NO Food received at proper temperature Food / Color Additives and Toxic Substances										
13	INDUT	Food in good condition, safe & unadulterated	-	+	27	T IN C	DUT N/A	Food additives: approved and properly used		-	
14	IN OUT NAMO	Req. records available: shell stock tags, parasite destruction	+		28 INDUT N/A Toxic substances properly identified, stored and				\rightarrow	-	
	Risk factors a		most					onformance with Approved Procedures			
	Prevalent cont	re improper practices or procedures identified as the r tributing factors of foodborne illness or injury. Public H are control measures to prevent foodborne illness or ir	ealth		19	TINI	DUP N/A	Compliance with variance/specialized process/HACCP			
				A TARREA WY				Compilative with variative operatized process in 1900		-	
		Good retail practices are preventative measure			PRACT			and physical phierte into fande		-	
Mar	k "X" in box if num	bered item is not in compliance Mark "X" on a						=corrected on-site during inspection R=repeat viol	ation	\dashv	
20111	dianas Status		COR		10	-11	- Pt-tu-		00		
20lir	oliance Status	Safe Food and Water	COS	R	Com	ыалс	e Status	Proper Use of Utensils	OS I	4	
30	Pasteurized	eggs used where required	T		43	T	In-use utensi	ils properly stored		٦	
31	Water & Ice	from approved source			44			ipment & linens: properly stored, dried, & handled		٦	
32	Variance ob	tained for specialized processing methods			45		Single-use/si	ingle-service articles: properly stored & used			
		Food Temperature Control			46		Gloves used	properly			
33	Proper cooli	ng methods used: adequate equipment for temp. control				,		Utensils, Equipment and Vending			
34	Plant food p	roperty cooked for hat holding			47 ·		Food and no	n-food contact surfaces cleanable,		_	
35		awing methods used	-	\vdash	48	ļ		igned, constructed, & used	\rightarrow	4	
36	Thermomete	ars provided and accurate	<u> </u>		49	<u> </u>	Warewashing	g: installed, maintained, & used: test strips		-	
37	Food proper	Food Identification			E0]	Not 9 polet us	Physical Facilities		-	
31	Food proper	ly labeled: original container Prevention of Food Contamination		\Box	50	-		ater available adequate pressure talled, proper backflow devices	-	\dashv	
38	Insects rode	ents, & animals not present	T		52	-		aste water properly disposed	+	\exists	
39		on prevented during food preparation, storage & display		\vdash	53		· · · · · · · · · · · · · · · · · · ·	s properly constructed, supplied, & cleaned		┨	
40	Personal de		1		54			efuse properly disposed, facilities maintained	\rightarrow	1	
41	Wiping cloth	s: properly used & stored			55		Physical facili	ities installed, maintained, & clean		7	
42	Washing frui	ts & vegetables			56		Adequate ver	ntilation & lighting, designated areas used			
_							 	License Posted:	1	7	
Тур	e of Operation:							License Posted: (Y	J N		
Disc	cussion with Per	son-in-Charge:						Follow-Up: Y	(N)		
								Follow-Up Date:			
Sin	nature of Person	in Charge:		-	,			Data: O+ U Z A		-	
		- 0 - 0 - 1 1	4					Date: 01-4-20		-	
Sign	nature of Inspec	tor: / m///					<u>. </u>	Date: q - 4 - 4070		J	



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



Establishment: Dunicin ponuts							Date: Q _ 4-202 Page <u>2</u> of <u>2</u>					
Ad	dress: 2	Bowers Land	ina				Comp	liance Achieved: q .	4-2020			
						TURE OBSERVA	FIONS					
		Item / Location		етр.	Item	/ Location	Temp.	Item / Loc	ation	Temp.		
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				OPCI	EDWATEONS AN	D/OR CORRECT	INTE APPRONG					
	Item			OBSI	ERVATIONS AN				T	Dated Corrected		
V	Number	Section of Code				Description of \	/iolation			or COS		
				·	 							
			مدا	Wolat	tons cos	erved duri	ng inspection	۵۸ .				
							1					
	Ì											
						-						
										-		
_												
Sigr	nature of P	erson in Charge:	_		. /			Date:	~_ M.	-20		
Sigi	nature of Ir	spector:	5/	/_	Ka	1 Ta	~	Date:	9-4-60	70		



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MERRIMACK FIRE DEPARTMENT

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



Est	ablisł	nment:س	Lady of Mercy	Date 1-3-2020 Page 1 of 2 No. of Risk Factor/Intervention				No. of Risk Factor/Intervention Violation	\$ 75		
L.			Babbosic Lake Road		Time in	1110	Tin	ne out: :30	No. of Repeat Risk Factor/Intervention Violations	s Ø	
			er: our Lady of Mercy		Risk Ca	atego	ry: 👝)	Total Violations	s 1	
			2 olman. org.		Phone:				Inspection Status: Green Yellow Red	المحاددا	
		n Type:	Routine Re-inspection Pre-op	eratio	nal	III	ness li	nvestigation	Complaint Other		
-			FOODBORNE ILLNESS RIS								
			Circle designated compliance status (IN, OUT, N						in appropriate box for COS and/or R		
			IN = in compliance OUT= not in compliance NO =	not ob:	served N	N/A =	not app				
C	nlien	on Céntura			-				·	S S	
GUIII	pnant	e Status	Supervision	cos	R	C	отриа	nce Status	Protection from Contamination	SR	
1		DUT	Person in charge present, demonstrates knowledge and performs duties	Τ		1	15	OUT N/A NO	Food separated and protected		
2	INC	DUT N/A	Certified Food Protection Manager		+	1	16 (IN	DUT N/A	Food-contact surfaces cleaned and sanitized		
			Employee Health			1	17 IN	OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food	\neg	
3	/NZ	out	Management/food employees & conditional employee;	Т	\top						
	-			+	+	1	18 116				
Knowledge, responsibilities and reporting Froper use of restriction and exclusion 18 IN OUT N/A NO Proper cooking time and temperature 19 IN OUT N/A NO Proper reheating procedures for hot holding 18 IN OUT N/A NO Proper reheating procedures for hot holding 19 IN OUT N/A NO Proper cooling time and temperatures 19 IN OUT N/A NO Prop											
				+							
Frocedures for responding to vomiting and diarrheal events Good Hygiene Practices 6 IN OUT NO Proper eating, tasting, drinking, or tobacco use 7 IN OUT NO No discharge from eyes, nose, mouth 8 IN OUT NO Hands clean & properly washed 9 IN OUT N/ANO No bare hand contact with RTE food 10 IN OUT N/ANO Proper reheating procedures for hot holding 20 IN OUT N/ANO Proper cooling time and temperatures 21 IN OUT N/ANO Proper cooling time and temperatures 22 IN OUT N/ANO Proper cold holding temperatures 23 IN OUT N/ANO Proper cold holding temperatures 24 IN OUT N/ANO Proper date marking and disposition 25 IN OUT N/ANO Proper date marking and disposition 26 IN OUT N/ANO Proper date marking and disposition 27 IN OUT N/ANO Proper date marking and temperatures 28 IN OUT N/ANO Proper coling time and temperatures 29 IN OUT N/ANO Proper coling time and temperatures 20 IN OUT N/ANO Proper coling time and temperatures 21 IN OUT N/ANO Proper date marking and disposition 22 IN OUT N/ANO Proper coling time and temperatures 23 IN OUT N/ANO Proper coling time and temperatures 24 IN OUT N/ANO Proper coling time and temperatures 25 IN OUT N/ANO Proper coling time and temperatures 26 IN OUT N/ANO Proper coling time and temperatures 27 IN OUT N/ANO Proper coling time and temperatures 28 IN OUT N/ANO Proper coling time and temperatures 29 IN OUT N/ANO Proper coling time and temperatures 20 IN OUT N/ANO Proper coling time and temperatures 21 IN OUT N/ANO Proper coling time and temperatures 22 IN OUT N/ANO Proper coling time and temperatures 23 IN OUT N/ANO Proper coling time and temperatures 24 IN OUT N/ANO Proper coling time and temperatures 25 IN OUT N/ANO Proper coling time and temperatures 26 IN OUT N/ANO Proper coling time and temperatures 27 IN OUT N/ANO Proper coling time and temperatures 28 IN OUT N/ANO Proper coling time and temperatures 29 IN OUT N/ANO Proper coling time and temperatures 20 IN OUT N/ANO Proper coling time and temperatures 21 IN OUT N/ANO Proper coling time and temperatures 22											
Frocedures for responding to vomiting and diarrheal events Good Hygiene Practices 6 IN OUT NO Proper eating, tasting, drinking, or tobacco use 7 IN OUT NO No discharge from eyes, nose, mouth Preventing Contamination by Hands 8 IN OUT NO No bare hand contact with RTE food 9 IN OUT N/ANO No bare hand contact with RTE food 10 IN OUT Adequate handwashing sinks properly supplied & accessible Approved Source 11 IN OUT N/ANO Proper reheating procedures for hot holding 20 IN OUT N/ANO Proper cooling time and temperatures 21 IN OUT N/ANO Proper cold holding temperatures 22 IN OUT N/ANO Proper cold holding temperatures 23 IN OUT N/ANO Proper date marking and disposition 24 IN OUT N/ANO Time as a Public Health Control: procedures and records Consumer Advisory 25 IN OUT N/A Consumer advisory provided for raw/undercooked foods Highly Susceptible Populations 16 IN OUT N/ANO Pasteurized foods used; prohibited foods not offered											
						2				+	
8	IN C	UT NO	Hands clean & properly washed	OUT N/A NO	Time as a Public Health Control: procedures and records	\top					
9											
10	IN	UT	Adequate handwashing sinks properly supplied & accessible		\top	2	5 IN	OUT N/A	Consumer advisory provided for raw/undercooked foods		
			Approved Source						Highly Susceptible Populations		
11	Pa		Food obtained from an approved source			2	6 IN	OUT N/A	Pasteurized foods used; prohibited foods not offered		
12	INC	UT N/ANO	Food received at proper temperature	<u> </u>					d / Color Additives and Toxic Substances		
13	IN/O		Food in good condition, safe & unadulterated	ļ	1	27		OUT(N/A)	Food additives; approved and properly used		
14	IN O	UTANANO	Req. records available: shell stock tags, parasite destruction			20	B (IN	OUT N/A	Toxic substances properly identified, stored and used		
	R	isk factors a	re improper practices or procedures identified as the rr ributing factors of foodborne illness or injury. Public He are control measures to prevent foodborne illness or inj	ost		-		Co	onformance with Approved Procedures		
	İn	erventions a	are control measures to prevent foodborne illness or in	ury.		19	9 IN	OUT	Compliance with variance/specialized process/HACCP		
			G	00D I	RETAIL	PRA	CTICE	S	- '//		
			Good retail practices are preventative measures	to cont	rol the ad	dition o	of pathog	ens, chemicals, a	and physical objects into foods.		
Маг	k " X " i	n box if num	bered item is not in compliance Mark "X" on ap	propria	ite box f	or CO	S and/o	or COS	corrected on-site during inspection R=repeat violation	on	
omp	lianc	e Status		cos	R	Co	mplian	ce Status	cos	R	
			Safe Food and Water						Proper Use of Utensils		
30		Pasteurized	eggs used where required			43	3	In-use utensi	ls properly stored		
31		Water & Ice	from approved source			44	1	Utensils, equ	ipment & linens: properly stored, dried, & handled		
32		Variance ob	tained for specialized processing methods			45	5	Single-use/si	ngle-service articles: properly stored & used	\perp	
			Food Temperature Control	r		46	3	Gloves used		\perp	
33			ng methods used: adequate equipment for temp, control			_			Utensils, Equipment and Vending		
34			roperly cooked for hot holding		+	47	\rightarrow		n-food contact surfaces cleanable,	+	
35			awing methods used			48	-		gned, constructed, & used		
36		Inemnomete	rs provided and accurate Food Identification			49	, ,	warewasning	g: installed, maintained, & used: test strips Physical Facilities		
37		Food woner	ly labeled: original container			50	<u>. </u>	Hot & cold ws	ater available adequate pressure		
01		1 ood proper	Prevention of Food Contamination		1	51	_		talled, proper backflow devices	+	
38	V	Insects, rode	ents, & animals not present		T	52			aste water properly disposed	+	
39	\sim		on prevented during food preparation, storage & display			53	_		s properly constructed, supplied, & cleaned	+	
40		Personal cle		fuse properly disposed, facilities maintained	\top						
41		Wiping cloth	s: properly used & stored			55		Physical facili	ties installed, maintained, & clean	\top	
42		Washing frui	ts & vegetables			56		Adequate ver	ntilation & lighting, designated areas used		
7.		>									
Гур	e of (Place of Worship + To netion H	વાધ					License Posted: (Y)	N	
Disc	Sussig	h with Pe	son in Charge						Follow-Up: Y	(N)	
//		LV.	UMI, VOX. h.						Follow-Up Date:		
Sim	1011111	of Porson	in Cooms					*****	Date:	\dashv	
			in Charge:				.				
Sigr	nature	of Inspec	or: / his / flore						Date: Q-3-2020		



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Establishment: oor lady of Mercy				Date: 9-3-20 20 Page 2 of 2					
Add	iress: 14	tis Baboo	sic larce	Rood		(Compliance Achieved:		
					TEMPERATURE OBSE	RVATIONS			
		Item / Location		Temp.	Item / Location	Теп	np. · Item	/ Location	Temp.
					<u></u>				
	14	Г	1	OB	SERVATIONS AND/OR CORR	ECTIVE ACTIONS			Dated Corrected
٧	Item Number	Section of Code			Descriptio	n of Violation			or COS
			Kitchen:	1					
- 5	20		1			C h ava	2 0		
7.5	38	5-501.111	Moose_	a obbitud	s observed on	How benin	U TREAL AN	a grease	<u> </u>
			trap.	Lecin up	and sanitive s	offaces. con	tinus with n	outine_	
			treatme	nt.	<u> </u>		<u> </u>		
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		erson in Charge:	1 pm		WITCHER		Dat		,3, 2026
Sign	ature of Ir	nspector:	1 /	VIL	_		Dat	ie: q - 3 - 202	o l