



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Merrimack Ten Pin Center</u>	Date: <u>9/30/20</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>1</u>
Address: <u>698 Daniel Webster Highway</u>	Time in: <u>12:15</u> Time out: <u>12:45</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Merrimack Ten Pin Center</u>	Risk Category: <u>C</u>	Total Violations <u>1</u>
Email: <u>c9pmtp@aol.com</u>	Phone: <u>(603) 429-0489</u>	Inspection Status: <u>Green</u> Yellow Red

Inspection Type: <u>Routine</u> Re-inspection Pre-operational Illness Investigation Complaint Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge: <u>* email photo of hand sink sign on one installed.</u>	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>9/30/2020</u>

Date: 9/30/2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Zhong's	Date: 9-9-2020	Page 1 of 2	No. of Risk Factor/Intervention Violations: 4
Address: 559 D.W. Highway	Time in: 11:00	Time out: 12:00	No. of Repeat Risk Factor/Intervention Violations: 0
Owner/Permit Holder: Ginny Zhong	Risk Category: C	Total Violations: 10	
Email: Ginny.zeng229@hotmail.com	Phone: (603) 429-4289	Inspection Status: Green	Yellow Red
Inspection Type: Routine	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted: **Y** N

Discussion with Person-in-Charge:

Follow-Up: **4 days** Y N

Follow-Up Date:

Signature of Person in Charge: *Ginny Zhong*

Date: **9/9/20**

Signature of Inspector: *Paul J. [Signature]*

Date: **9-9-2020**

Date: 9-9-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Village Eatery.</u>	Date: <u>9/28/20</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>583 D.W. Highway unit 3C</u>	Time in: <u>1:30</u> Time out: <u>2:20</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>The Village Eatery LLC</u>	Risk Category: <u>C</u>	Total Violations <u>1</u>
Email: <u>villageeatery@gmail.com</u>	Phone: <u>(603) 262-5196</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection Pre-operational Illness Investigation Complaint Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>Vicki Lee</u>	Follow-Up Date:
Signature of Inspector: <u>Eric E. Ch</u>	Date: <u>9/28/2020</u>
	Date: <u>9/28/2020</u>

Date: 9/28/2020



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>John O'leary Adult comm. center</u>	Date: <u>9/25/20</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>4 church street</u>	Time in: <u>1:00</u>	Time out: <u>1:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>St. Joseph's comm. services inc.</u>	Risk Category: <u>G</u>	Total Violations <u>0</u>	
Email:	Phone: <u>(424) 2100</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation: Meals on wheels programLicense Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge:

Date:

Signature of Inspector:

Date:

Patricia M. Rocca

Eric [Signature]

09/25/2020

9/25/2020

Date: 9/25/2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: @ Rincha	Date: 9/4/2020	Page 1 of 2	No. of Risk Factor/Intervention Violations: 2
Address: 808 Continental Blvd	Time in: 1:30	Time out: 2:15	No. of Repeat Risk Factor/Intervention Violations: 0
Owner/Permit Holder: @ Rincha Inc.	Risk Category: C	Total Violations: 2	
Email: hut123@hotmail.com	Phone: 420-8235	Inspection Status: Green Yellow Red	
Inspection Type: Routine	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT			15	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			16	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
Employee Health				17	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Proper disposition or returned, previously served, reconditioned & unsafe food			
Management/food employees & conditional employees; knowledge, responsibilities and reporting				Time / Temperature Control for Safety			
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT			18	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
Proper use of restriction and exclusion				Proper cooking time and temperature			
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT			19	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygiene Practices				20	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
6	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO			Proper cooling time and temperatures			
Proper eating, tasting, drinking, or tobacco use				21	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
7	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO			Proper hot holding temperatures			
No discharge from eyes, nose, mouth				22	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			23	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Hands clean & properly washed				Proper date marking and disposition			
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			24	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
No bare hand contact with RTE food				Time as a Public Health Control: procedures and records			
10	<input type="radio"/> IN <input checked="" type="radio"/> OUT			Consumer Advisory			
Adequate handwashing sinks properly supplied & accessible				25	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Approved Source				Highly Susceptible Populations			
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT			26	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Food obtained from an approved source				Pasteurized foods used; prohibited foods not offered			
12	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO			Food / Color Additives and Toxic Substances			
Food received at proper temperature				27	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A		
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT			Food additives: approved and properly used			
Food in good condition, safe & unadulterated				28	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
14	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			Toxic substances properly identified, stored and used			
Req. records available: shell stock tags, parasite destruction				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.				29	<input type="radio"/> IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A		
				Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

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

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

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

Type of Operation:	License Posted: <input checked="" type="radio"/> Y <input type="radio"/> N
Discussion with Person-in-Charge: has food protection manager certificate.	Follow-Up: <input checked="" type="radio"/> Y <input type="radio"/> N
Signature of Person in Charge: <i>[Signature]</i>	Follow-Up Date: 9/24/2020
Signature of Inspector: <i>[Signature]</i>	Date: 9/4/2020
	Date: 9/4/2020

[illegible]



MERRIMACK FIRE DEPARTMENT

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

28 / 360 unitC



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Cremeux French Patisserie</u>	Date: <u>9/23/20</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>707 Milford Road Unit 3C</u>	Time in: <u>12:45</u> Time out: <u>1:20</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Isabella</u>	Risk Category: <u>D</u>	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
---------------------------------	---------------	-----------------	-----------------------	-----------	-------

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation: <u>Bakery</u>	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
	Follow-Up Date:
Signature of Person in Charge: <u>[Signature]</u>	Date: <u>9/23/20</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>9/23/2020</u>

Date: 9/23/2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Marc's Pizza and Subs	Date: 9/14/2020	Page 1 of 2	No. of Risk Factor/Intervention Violations 0
Address: 104 Milford Road #5	Time in: 2:00	Time out: 3:00	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: Marc Joseph Benedetti	Risk Category: D	Total Violations 3	
Email: marc.bob@qmail.com	Phone: (603) 883-9000	Inspection Status: Green	Yellow Red
Inspection Type: Routine	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <input checked="" type="radio"/> Y <input type="radio"/> N
Discussion with Person-in-Charge:	Follow-Up: <input checked="" type="radio"/> Y <input type="radio"/> N
Signature of Person in Charge: <i>Marc Benedetti</i>	Follow-Up Date: <i>14 days</i>
Signature of Inspector: <i>Eric E. Clow</i>	Date: <i>9/17/2020</i>
	Date: <i>9/14/2020</i>

9/17/2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Donkin Donuts</u>	Date: <u>9/21/2020</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>3</u>
Address: <u>514 D.W. Highway</u>	Time in: <u>1:00</u> Time out: <u>1:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Merrimack Donuts Inc.</u>	Risk Category: <u>D</u>	Total Violations: <u>5</u>
Email:	Phone: <u>n/a</u>	Inspection Status: Green <u>Yellow</u> Red

Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: <u>14-9-25</u> <u>Y</u> N
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>9-20-20</u>
	Date: <u>9/21/2020</u>

Date: 9-21-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Los Primos</u>	Date: <u>9/16/2020</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>3 Amherst Road Unit A/1</u>	Time in: <u>4:45</u> Time out: <u>2:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Los Primos Mexican Rest. LLC</u>	Risk Category: <u>C</u>	Total Violations: <u>1</u>
Email: <u>editnfigueroa94@yahoo.com</u>	Phone: <u>(603) 520-8860</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection Pre-operational Illness Investigation Complaint Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	<u>IN</u> OUT			15	<u>IN</u> OUT N/A NO		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	<u>IN</u> OUT N/A			16	<u>IN</u> OUT N/A	X	
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
Employee Health				17 IN OUT <u>N/A</u> NO Proper disposition or returned, previously served, reconditioned & unsafe food			
3	<u>IN</u> OUT			Time / Temperature Control for Safety			
Management/food employees & conditional employee; knowledge, responsibilities and reporting				18	IN OUT <u>N/A</u> <u>NO</u>		
4	<u>IN</u> OUT			Proper cooking time and temperature			
Proper use of restriction and exclusion				19	IN OUT <u>N/A</u> <u>NO</u>		
5	<u>IN</u> OUT			Proper reheating procedures for hot holding			
Procedures for responding to vomiting and diarrheal events				20	IN OUT <u>N/A</u> <u>NO</u>		
Good Hygiene Practices				Proper cooling time and temperatures			
6	IN OUT <u>NO</u>			21	<u>IN</u> OUT N/A NO		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
7	IN OUT <u>NO</u>			22	<u>IN</u> OUT N/A NO		
No discharge from eyes, nose, mouth				Proper cold holding temperatures			
Preventing Contamination by Hands				23	<u>IN</u> OUT N/A NO		
8	<u>IN</u> OUT NO			Proper date marking and disposition			
Hands clean & properly washed				24	IN OUT <u>N/A</u> NO		
9	<u>IN</u> OUT N/A NO			Consumer Advisory			
No bare hand contact with RTE food				25	<u>IN</u> OUT N/A		
10	<u>IN</u> OUT			Consumer advisory provided for raw/undercooked foods			
Adequate handwashing sinks properly supplied & accessible				Highly Susceptible Populations			
Approved Source				26	IN OUT <u>N/A</u>		
11	<u>IN</u> OUT			Pasteurized foods used; prohibited foods not offered			
Food obtained from an approved source				Food / Color Additives and Toxic Substances			
12	IN OUT <u>N/A</u> <u>NO</u>			27	IN OUT <u>N/A</u>		
Food received at proper temperature				Food additives: approved and properly used			
13	<u>IN</u> OUT			28	<u>IN</u> OUT N/A		
Food in good condition, safe & unadulterated				Toxic substances properly identified, stored and used			
14	IN OUT <u>N/A</u> NO			Conformance with Approved Procedures			
Req. records available: shell stock tags, parasite destruction				19	IN OUT <u>N/A</u>		
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 variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
	Follow-Up Date:
Signature of Person in Charge:	Date: <u>9-16-20</u>
Signature of Inspector:	Date: <u>9/16/2020</u>

Date: 9/16/2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Gate City Charter School for the Arts</u>	Date: <u>9/16/20</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>4 Henry Clay Drive</u>	Time in: <u>10:20</u>	Time out: <u>10:50</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Gate City Charter School</u>	Risk Category: <u>G</u>	Total Violations <u>0</u>	
Email: <u>rae@ycos-nh.org</u>	Phone: <u>(603) 943-5773</u>	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance Status	COS	R
Supervision		
1 <u>IN</u> OUT		
2 <u>IN</u> OUT N/A		
Employee Health		
3 <u>IN</u> OUT		
4 <u>IN</u> OUT		
5 <u>IN</u> OUT		
Good Hygiene Practices		
6 IN OUT <u>NO</u>		
7 IN OUT <u>NO</u>		
Preventing Contamination by Hands		
8 IN OUT <u>NO</u>		
9 IN OUT N/A <u>NO</u>		
10 <u>IN</u> OUT		
Approved Source		
11 <u>IN</u> OUT		
12 IN OUT N/A <u>NO</u>		
13 <u>IN</u> OUT		
14 IN OUT N/A <u>NO</u>		

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

Compliance Status	COS	R
Protection from Contamination		
15 IN OUT N/A <u>NO</u>		
16 <u>IN</u> OUT N/A		
17 IN OUT <u>N/A</u> NO		
Time / Temperature Control for Safety		
18 IN OUT N/A <u>NO</u>		
19 IN OUT N/A <u>NO</u>		
20 IN OUT <u>N/A</u> NO		
21 IN OUT N/A <u>NO</u>		
22 IN OUT N/A <u>NO</u>		
23 IN OUT N/A <u>NO</u>		
24 IN OUT <u>N/A</u> NO		
Consumer Advisory		
25 IN OUT <u>N/A</u>		
Highly Susceptible Populations		
26 IN OUT <u>N/A</u>		
Food / Color Additives and Toxic Substances		
27 IN OUT <u>N/A</u>		
28 <u>IN</u> OUT N/A		
Conformance with Approved Procedures		
19 IN OUT <u>N/A</u>		

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status	COS	R
Safe Food and Water		
30		
31		
32		
Food Temperature Control		
33		
34		
35		
36		
Food Identification		
37		
Prevention of Food Contamination		
38		
39		
40		
41		
42		

Compliance Status	COS	R
Proper Use of Utensils		
43		
44		
45		
46		
Utensils, Equipment and Vending		
47		
48		
49		
Physical Facilities		
50		
51		
52		
53		
54		
55		
56		

Type of Operation: school cotermin/satellite

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date: 09/16/20

Signature of Inspector: [Signature]

Date: 9/16/2020

Date: 9/16/2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Friendly's Restaurant #1242</u>	Date: <u>9-15-2020</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>1</u>
Address: <u>710 Hilford Road</u>	Time in: <u>11:00</u> Time out: <u>11:45</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Friendly's Restaurant's LLC</u>	Risk Category: <u>B</u>	Total Violations: <u>1</u>
Email: <u>1242@Friendly.com</u>	Phone: <u>(603) 594-0239</u>	Inspection Status: Green <u>Yellow</u> Red

Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance Status		COS	R	Compliance Status		COS	R
Supervision							
1	<u>IN</u> OUT			15	<u>IN</u> OUT N/A NO		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	<u>IN</u> OUT N/A			16	<u>IN</u> OUT N/A		
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
Employee Health							
3	<u>IN</u> OUT			17	IN OUT <u>N/A</u> NO		
Management/food employees & conditional employee; knowledge, responsibilities and reporting				Proper disposition or returned, previously served, reconditioned & unsafe food			
4	<u>IN</u> OUT			Time / Temperature Control for Safety			
Proper use of restriction and exclusion				18	IN OUT N/A <u>NO</u>		
5	<u>IN</u> OUT			Proper cooking time and temperature			
Procedures for responding to vomiting and diarrheal events				19	IN OUT N/A <u>NO</u>		
				Proper reheating procedures for hot holding			
Good Hygiene Practices							
6	IN OUT <u>NO</u>			20	IN OUT N/A <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperatures			
7	IN OUT <u>NO</u>			21	IN OUT N/A <u>NO</u>		
No discharge from eyes, nose, mouth				Proper hot holding temperatures			
Preventing Contamination by Hands							
8	<u>IN</u> OUT NO			22	<u>IN</u> OUT N/A NO		
Hands clean & properly washed				Proper cold holding temperatures			
9	<u>IN</u> OUT N/A NO			23	<u>IN</u> OUT N/A NO		
No bare hand contact with RTE food				Proper date marking and disposition			
10	<u>IN</u> OUT			24	IN OUT <u>N/A</u> NO		
Adequate handwashing sinks properly supplied & accessible				Time as a Public Health Control: procedures and records			
Approved Source							
11	<u>IN</u> OUT			Consumer Advisory			
Food obtained from an approved source				25	<u>IN</u> OUT N/A		
12	IN OUT N/A <u>NO</u>			Consumer advisory provided for raw/undercooked foods			
Food received at proper temperature				26	IN OUT <u>N/A</u>		
13	<u>IN</u> OUT			Highly Susceptible Populations			
Food in good condition, safe & unadulterated				27	IN OUT <u>N/A</u>		
14	IN OUT <u>N/A</u> NO			Food additives: approved and properly used			
Req. records available: shell stock tags, parasite destruction				28	<u>IN</u> OUT N/A		
				Toxic substances properly identified, stored and used			
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.							
Conformance with Approved Procedures							
19	IN OUT <u>N/A</u>			Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

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

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

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

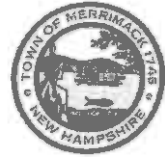
Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>9/15/2020</u>
	Date: <u>9/15/2020</u>

Date: 9/15/2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Sarno's Sweets</u>	Date: <u>9/10/2020</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>416 D.W. Highway Unit E</u>	Time in: <u>2:00</u> Time out: <u>2:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Sarno's Sweets LLC</u>	Risk Category: <u>D</u>	Total Violations <u>0</u>
Email:	Phone: <u>(603) 261-8791</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection Pre-operational Illness Investigation Complaint Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation: Bakery / commissary

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date:

Signature of Inspector: [Signature]

Date: 9/10/2020

Date: 9/10/2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Mod of Thai	Date: 9-9-20 Page 1 of 2	No. of Risk Factor/Intervention Violations: 0
Address: 360 D.W. Highway	Time in: 1:00 Time out: 2:30	No. of Repeat Risk Factor/Intervention Violations: 0
Owner/Permit Holder: Apichat Chuenprapa	Risk Category: C	Total Violations: 0
Email: chuenprapa.a@gmail.com	Phone: (603) 429-8888	Inspection Status: Green Yellow Red
Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other _____		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	IN OUT			15	IN OUT N/A NO		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	IN OUT N/A			16	IN OUT N/A		
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
Employee Health				17	IN OUT IN NO		
3	IN OUT			Proper disposition or returned, previously served, reconditioned & unsafe food			
Management/food employees & conditional employee; knowledge, responsibilities and reporting				Time / Temperature Control for Safety			
4	IN OUT			18	IN OUT N/A NO		
Proper use of restriction and exclusion				Proper cooking time and temperature			
5	IN OUT			19	IN OUT N/A NO		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygiene Practices				20	IN OUT N/A NO		
6	IN OUT NO			Proper cooling time and temperatures			
Proper eating, tasting, drinking, or tobacco use				21	IN OUT N/A NO		
7	IN OUT NO			Proper hot holding temperatures			
No discharge from eyes, nose, mouth				22	IN OUT N/A NO		
Preventing Contamination by Hands				23	IN OUT N/A NO		
8	IN OUT NO			Proper date marking and disposition			
Hands clean & properly washed				24	IN OUT IN NO		
9	IN OUT N/A NO			Time as a Public Health Control; procedures and records			
No bare hand contact with RTE food				Consumer Advisory			
10	IN OUT			25	IN OUT IN NO		
Adequate handwashing sinks properly supplied & accessible				Consumer advisory provided for raw/undercooked foods			
Approved Source				Highly Susceptible Populations			
11	IN OUT			26	IN OUT N/A		
Food obtained from an approved source				Pasteurized foods used; prohibited foods not offered			
12	IN OUT N/A NO			Food / Color Additives and Toxic Substances			
Food received at proper temperature				27	IN OUT IN NO		
13	IN OUT			Food additives: approved and properly used			
Food in good condition, safe & unadulterated				28	IN OUT N/A		
14	IN OUT IN NO			Toxic substances properly identified, stored and used			
Req. records available: shell stock tags, parasite destruction				Conformance with Approved Procedures			
<p>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.</p>				19	IN OUT IN NO		
				Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

Type of Operation:

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

Discussion with Person-in-Charge: **Renewal Doc 9/26/2020**

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

Keep up the great work!

Follow-Up Date:



Signature of Person in Charge: **gms 206622**

Date: **9/9/2020**

Signature of Inspector: **[Signature]**

Date: **9-9-2020**

Date: 9-9-2020

Type of Operation:	License Posted: <input checked="" type="radio"/> Y <input type="radio"/> N
Discussion with Person-in-Charge:	Follow-Up: 14 Days <input checked="" type="radio"/> Y <input type="radio"/> N
	Follow-Up Date:
Signature of Person in Charge: 	Date: 9-8-20
Signature of Inspector: 	Date: 9-8-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Dunkin Donuts</u>	Date: <u>9/14/2020</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>80 Continental Blvd</u>	Time in: <u>11:15</u> Time out: <u>1:40</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Attomer Donuts</u>	Risk Category: <u>C</u>	Total Violations <u>1</u>
Email:	Phone: <u>(603) 424-8512</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection Pre-operational Illness Investigation Complaint Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: Y N
	Follow-Up Date:
Signature of Person in Charge:	Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>9-14-2020</u>

Date: 9-4-1070



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Currier Orchards</u>	Date: <u>9-4-2020</u> Page 1 of 2	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>9 Peaslee Road</u>	Time in: <u>11:00</u> Time out: <u>11:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>currier orchards LLC</u>	Risk Category: <u>F</u>	Total Violations: <u>0</u>
Email: <u>currierorchards@yahoo.com</u>	Phone: <u>(603) 881-8864</u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection Pre-operational Illness Investigation Complaint Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance Status		COS	R	Compliance Status		COS	R
Supervision							
1	<u>IN</u> <u>OUT</u>			15	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>NO</u>		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	<u>IN</u> <u>OUT</u> <u>N/A</u>			16	<u>IN</u> <u>OUT</u> <u>N/A</u>		
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
Employee Health							
3	<u>IN</u> <u>OUT</u>			17	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>NO</u>		
Management/food employees & conditional employee; knowledge, responsibilities and reporting				Proper disposition or returned, previously served, reconditioned & unsafe food			
4	<u>IN</u> <u>OUT</u>			Time / Temperature Control for Safety			
Proper use of restriction and exclusion				18	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>NO</u>		
5	<u>IN</u> <u>OUT</u>			Proper cooking time and temperature			
Procedures for responding to vomiting and diarrheal events				19	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>NO</u>		
Good Hygiene Practices							
6	<u>IN</u> <u>OUT</u> <u>NO</u>			Proper reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use				20	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>NO</u>		
7	<u>IN</u> <u>OUT</u> <u>NO</u>			Proper cooling time and temperatures			
No discharge from eyes, nose, mouth				21	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>NO</u>		
Preventing Contamination by Hands							
8	<u>IN</u> <u>OUT</u> <u>NO</u>			Proper hot holding temperatures			
Hands clean & properly washed				22	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>NO</u>		
9	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>NO</u>			Proper cold holding temperatures			
No bare hand contact with RTE food				23	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>NO</u>		
10	<u>IN</u> <u>OUT</u>			Proper date marking and disposition			
Adequate handwashing sinks properly supplied & accessible				24	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>NO</u>		
Approved Source							
11	<u>IN</u> <u>OUT</u>			Time as a Public Health Control: procedures and records			
Food obtained from an approved source				Consumer Advisory			
12	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>NO</u>			25	<u>IN</u> <u>OUT</u> <u>N/A</u>		
Food received at proper temperature				Consumer advisory provided for raw/undercooked foods			
13	<u>IN</u> <u>OUT</u>			Highly Susceptible Populations			
Food in good condition, safe & unadulterated				26	<u>IN</u> <u>OUT</u> <u>N/A</u>		
14	<u>IN</u> <u>OUT</u> <u>N/A</u> <u>NO</u>			Pasteurized foods used; prohibited foods not offered			
Req. records available: shell stock tags, parasite destruction				Food / Color Additives and Toxic Substances			
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.							
Food / Color Additives and Toxic Substances							
27	<u>IN</u> <u>OUT</u> <u>N/A</u>			Food additives: approved and properly used			
Food additives: approved and properly used				28	<u>IN</u> <u>OUT</u> <u>N/A</u>		
Toxic substances properly identified, stored and used				Conformance with Approved Procedures			
Conformance with Approved Procedures							
19	<u>IN</u> <u>OUT</u> <u>N/A</u>			Compliance with variance/specialized process/HACCP			
Compliance with variance/specialized process/HACCP							

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>9-4-2020</u>
	Date: <u>9-4-2020</u>

Date: 9-4-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Dunin Donuts</u>	Date: <u>9-4-2020</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>2 Bowers Landing</u>	Time in: <u>9:30</u>	Time out: <u>10:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>ATTOM Donuts Inc.</u>	Risk Category: <u>D</u>	Total Violations <u>0</u>	
Email:	Phone: <u>886-4126</u>	Inspection Status: <u>Green</u> Yellow Red	

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
---------------------------------	---------------	-----------------	-----------------------	-----------	-------

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: Y <u>N</u>
	Follow-Up Date:
Signature of Person in Charge: <u>Kan Fane</u>	Date: <u>9-4-20</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>9-4-2020</u>

Date: 9-4-2020



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Our Lady of Mercy</u>	Date: <u>9-3-2020</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>14 + 18 Baboosic Lake Road</u>	Time in: <u>1:00</u> Time out: <u>1:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Our Lady of Mercy</u>	Risk Category: <u>0</u>	Total Violations <u>1</u>
Email: <u>shaggy@olm.org</u>	Phone:	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
Illness Investigation	Complaint	Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation: Place of Worship + Function Hall

License Posted: Y N

Discussion with Person in Charge:

Follow-Up: Y N

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: 9-3-2020

Date: 9-3-2020