

### **HEALTH DIVISION**

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

Green

			B.L.	( D)	-I. C-	-t/ t	- Walakaaa	I DAT	- 11	/ <u>t</u>	-// 9
Editabilitimono Electrico " ZIV - 3					Risk Factor/Intervention Violations DAT				e in: <u> </u>	7 (	27.
Establishment type: A Lot of That						Factor/Interve	Time	e out: j	2 1	K K	
Address: 360 Daniel webster			19	1W	<u>iy</u>		Total violations		, 001. 1	<u> </u>	F.22
Permit Holder	ALOF OF That		J.	Risk	Categ		Capacity	Telephone	<del>)</del> #		
Inspection Type	pe ☐ Provisional - ☐ Routine		☐ F				Other		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		
	FOODBORNEILLN				SAND	PUBLIC HEALTH					
G	ircle designated compliance status (IN, OUT, N/A IN=in compliance OUT=not in complian				N/A_r	not applicable. CO	Mark "X" in appropriate b		/or R		
Compliance statu			R	V		ompliance status		at violation	cos	R	ΙV
	Supervision					Pote	ntially Hazardous Food	Time/Tempe	rature		/
I IN OUT	Person in charge present, demonstrates			Pf		OUT N/A NO					P/Pf/C
0	knowledge and performs duties	_	1.,,			IN OUT N/A	Proper reheating procedure			<del> </del>	P
	Employee Health  Management, ali employees knowledge,	_	_	<u> </u>		IN OUT N/A NO	Proper cooling time & temp Proper hot holding tempera			<del> </del>	P
2(IN) OUT	responsibilities and reporting.	-	<del>                                     </del>	P/Pf		IN OUT N/A	Proper cold holding tempera		+-	$\vdash$	P
3/N OUT	Proper use of restriction and exclusion			þ	21	IN OUT N/A NO	Proper date marking and di		(3)		P/Pf
3	Good Hyglenic Practices				22	IN OUT NANO	Time as a public health con	trol:			P/Pf/C
	Proper eating, tasting, drinking, tobacco use			P/C			procedures and records	· · · · · · · · · · · · · · · · · · ·		<u></u>	1
5 NOUT	No discharge from eyes, nose and mouth		1	С		_	Consumer Adv			T	T
6 NOUT NO	Preventing contamination by Hands Hands clean and properly washed	T	_	P/Pf	23	IN)OUT N/A	Consumer advisory provide undercooked foods	d for raw or		ĺ	Pf
			1				Highly Susceptible P	engitelung			
7 IN OUT N/A/NO	approved alternative procedure properly allowed	l		P/Pf	24	IN OUT N/A	Pasteurized foods used; pro		$\overline{}$		Р
в Моит	Adequate handwashing sinks properly supplied			Pf/C	24	IN OUT (WA)	not offered				P _
0,0001	and accessible	<u> </u>	<u> </u>	1 1/0			Chemical				
A COLUMN	Approved Source	_		D (D )	$\rightarrow$	IN OUT NA	Food additives: approved &				P/Pf/C
9 NOUT	Food obtained from approved source Food received at proper temperature			P/Pf/C P/Pf	26	INJOUT	Toxic substances properly in & used	dentified, stored	,		P/Pf/C
11 IN OUT	Food in good condition, safe, & unadulterated	(0)	7	P/Pf		Cr	onformance with Approx	ved Procedu	'AS		
	Required records available: shellstock tags,			P/Pf/C	0.7	IN OUT WA	Compliance with variance,				P/Pf
12 IN OUT N/A	parasite destruction	ļ		P/PI/G	21	IN OUT WAY	Process, & HACCP plan				P/PI
	Protection from Contamination										
13 INOUT N/A 14 IN OUT N/A	Food separated & protected Food-contact surfaces: cleaned & sanitized	ത്ര		P/C P/Pf/C		Risk factors a	are improper practices or proc tributing factors of foodborne	cedures identifi	ed as the	e mos	t
	Proper disposition of returned, previously		$\vdash$				are control measures to previ				
15 IN OUT N/A	Served, reconditioned, & unsafe food			Р			210 2011, 21110 200100 10 2101			<u>,</u> , , .	
				and Ret							
Made "Y" in hov	Good retail practices are preventative mea if numbered item is <b>not</b> in compliance Mark "						micals, and physical objects S = corrected on-site during i		= repeat	tviola	tion
Walk A III DOX	Il numbered tem is not in compilance - wark 2	cos		V	107 00	S and/of A CO.	3 = contected on-site during t	inspection in	cos		V
	Sate Food and Water						Proper Use of Ut	ensils			
	ggs used where required			Р	41		s properly stored				С
	om approved source ined for specialized processing methods	_		P/Pf/C PF	42		ment & linens: properly stored, agle-service articles: properly		+		C P/C
JUJ VARIANCE UDIA	Food Temperature Control		i		43	Gloves used p		Stoled & hzed	+		C
Proper cooling	methods used: adequate equipment for		T	DUO		1 1010100 0000	Utensils, Equipment a	nd Vendina			
temperature c	ontrol			Pf/C	45	Food and non	-food contact surfaces clean				P/Pf/C
	perly cooked for hot holding			Pf			gned, constructed, & used		$\Box$		
	wing methods used			C	46		: installed, maintained, & use	d: test strips	+		Pf/C
34 Thermometers	s provided and accurate Food identification			Pf/C	47		tact surfaces clean  Physical Facili	line			С
35 X Food properly	/ labeled: original container			Pf/C	48	Hot & cold wa	ter available adequate pressi		1		Pf
	Prevention of Food Contamination				49		alled, proper backflow device		+	$\neg$	P/Pf/C
36 Insects, roden	ts, & animals not present			Pf/C	50	Sewage & was	ste water properly disposed				P/Pf/C
37 Contamination (	prevented during food preparation, storage & display			P/Pf/C	51		properly constructed, supplied		+		Pf/C
Insects, roden Contamination p Bersonal clear Wiping cloths:	properly used & stored		$\vdash$	Pf/C C	52 53		luse properly disposed, facilit ies installed, maintained, & c		+	$\rightarrow$	P/Pf/C
Washing fruits			$\vdash$	C	54		iles installed, maintailled, & d tilation & lighting, designated		+	$\rightarrow$	C
						1	1 ,	_1			
Traitly	) Jingo						11/2/10		**		
Person in Charb	je (signatuve)					Date:	/ License	Posted Y/	N (cir	rcle or	10)
Ivan	kwadala							<del></del> -			
Inspector (signate	ture)					Follow up: \	rES NO (circle one) Fol	low up Date:			
abaarar (aigilia						- 0.1071 001	140 (on 010 0110) 1 01	up Dare			



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

FOOD ESTABLISHMENT INSPECTION REPORT
A HLTH-FRM-005

100/12/

Est. # 403 Establishmen		116	HLTH-FRM-005			1.0
Est. #403 Establishmen	: name:	A-LOT	CATURE OBSERVAT	OME	Date: 11/3	[/4
Item/Location	Temp.	I EWIPER	em/Location	Temp.	Item/Location	Temp.
Rich Cooker	1615		Make table			
BEEF/ Stove	180	U				
Rolls/ Wolk-in	34					
Rice / Walk-in	36		= 1 10		-	
Chroken / walk-in	_					
Spinach / refrigerat						
Bea Flreach-in	30					
200						
	OB	SERVATION	S AND CORRECTIV	E ACTIO	)NS	
Item #						
11 3-101.11	· Fo	ad a d	lulterated.	Note	: observed	piece of
11 3-101.11  kitchen hair in	chick	on Fo	and discord	ded	onsite.	
13 3-302.11	- Fo	sod & i	n refrider	atar	not provent	ed from
kitchen Cross O	onta	minati	ian. Note	Ram	chicken or	nd shrimp
					ready to eat	
					eveny contar	
		,	J			
20 303-501.	17 -	Prenda	red foods	he	ld for more	than
kitchen 24 hours	not	orop	erla date	mar	ced. Note: d	120122569
with ma	node	ta de	te prepare	sd 1	and dis	corde
affer 1	days	to r	prevent la	<del>da i</del> c	Listeria.	
	3					
35 Foods in	Cont	ainers	not props	rlo	labeled with	Common
	le: di	27202	d with man	ader	about labe	lind containers
1,00,100		<u> </u>	- rather to Mi	J	True Cons	J
54 Observed	Ina	danate	s lighting	in v	ent hand	
Observed	DETS	onal c	trink store	30	n preptable	and above
Person in charge: (signature)	4	<del>~   , ~    </del>		<del></del>	Date	
Inspector Ivan Ku	)O (1G	19 7	Traither Sins	10	Date	11/5/10
· · · · · · · · · · · · · · · · · · ·	The same of the sa					N/UI-I



#### **HEALTH DIVISION**

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1001	LOIMDI		741 114	SPECTION	CEFORI		1	Ĭ.
Establishment/License # 60 056	٨	lo. of Ris	sk Fac	tor/Interventio		ATE 1		7// 9
Establishment type: 6608 GYKU	No. o	f Repea	t Risk	Factor/Interve		ime in: 🔼		40'
Address: 15 Luons hood					Total violations	ime out:	4	10
Permit Holder MEY TIYMACK SCHOOL		Risk (	Catego		Capacity Telepho	one #		
Inspection Type  Provisional  Routine	□F	-/U		Complaint	☐ Other			
FOODBORNE ILLI Circle designated compliance status (IN, OUT, N//			S AND F	PUBLIC HEALTH	Mark "X" in appropriate box for COS	and/or D		
IN=in compliance OUT=not in complian	nce NO=no	t observed	N/A=n	ot applicable COS	S=corrected on-site R=repeat violation	aliu/oi n		
Compliance status	COS R		Co	mpliance status		cos	R	V
Supervision Person in charge present, demonstrates	T T		16	IN OUT WAYO	ntially Hazardous Food Time/Tem Proper cooking time & temperature	perature		P/Pf/C
knowledge and performs duties		Pf	17	IN OUT WONO	Proper reheating procedures			P
Employee Health			18	IN OUT NIA NO	Proper cooling time & temperatures			P
Management, ali employees knowledge, responsibilities and reporting.	-	P/Pf	19(	DOUT N/A NO	Proper hot holding temperatures Proper cold holding temperatures		_	P
3/N OUT Proper use of restriction and exclusion		P		IN OUT N/A NO	Proper date marking and disposition		_	P/Pf
Good Hygienic Practices			22	IN OUT NAMO	Time as a public health control:			P/Pf/C
4 NOUT NO Proper eating, tasting, drinking, tobacco use  7 NOUT No discharge from eyes, nose and mouth		P/C G			procedures and records			1111110
Preventing contamination by Hands		1 9			Consumer Advisory Consumer advisory provided for raw or			Т
W IN OUT NO Hands clean and properly washed	T	P/Pf	23	IN OUT (VA)	undercooked foods			Pf
7 NOUT N/A NO No bare hand contact with RTE food or a pre-		P/Pf			Highly Susceptible Population:			
approved alternative procedure properly allowed			24	IN OUT WA	Pasteurized foods used; prohibited food not offered	s		P
8 (NOUT Adequate handwashing sinks properly supplied and accessible		Pf/C		4	Chemical			
Approved Source			25	IN OUT WA	Food additives: approved & used proper	iy ]		P/Pf/C
SINOUT Food obtained from approved source		P/Pf/C	26	INOUT	Toxic substances properly identified, sto			P/Pf/C
10 IN OUT N/ANO) Food received at proper temperature 1 (N) OUT Food in good condition, safe, & unadulterated		P/Pf P/Pf		_	& used informance with Approved Proced	diame.		I
12 IN OUT WANO Required records available: shellstock tags,	<del>                                     </del>		07		Compliance with variance, specialized	aur <del>v</del> \$		
parasite destruction		P/Pf/C	27	IN OUT (IA)	Process, & HACCP plan			P/Pf
Protection from Contamination  13 IN OUT Food separated & protected		D/0						
13 IN OUT N/A Food separated & protected 14 INOUT N/A Food-contact surfaces: cleaned & sanitized	<del>                                     </del>	P/C P/Pf/C			re improper practices or procedures ider ributing factors of foodborne illness or inj			
Proper disposition of returned, previously		р			re control measures to prevent foodborn			
Served, reconditioned, & unsafe food		Good Reta	NI S					
Good retail practices are preventative me	asures to co	ntrol the a	ddition (	of pathogens, che	micals, and physical objects into foods.			
Mark "X" in box if numbered item is not in compliance Mark "	X" on appro	priate box	for COS	and/or R COS	S = corrected on-site during inspection	R = repeat		
Safe Food and Water	COS R	V			Proper Use of Utensils	cos	R	V
28 Pasteurized eggs used where required		Р	41	In-use utensils	properly stored			С
29 Water & ice from approved source		P/Pf/C	42	Utensils, equipr	ment & linens: properly stored, dried, & hand			С
30 Variance obtained for specialized processing methods Food Temperature Control		PF	43	Single-use/sin Gloves used p	gle-service articles: properly stored & use	ed		P/C C
Proper cooling methods used: adequate equipment for			441	Gioves used p	Utensils, Equipment and Vendin	rs		
temperature control		Pf/C	45	Food and non-	food contact surfaces cleanable,			P/Pf/C
Plant food properly cooked for hot holding		Pf			ned, constructed, & used			
Approved thawing methods used Thermometers provided and accurate		C Pf/C	46		installed, maintained, & used: test strips act surfaces clean			Pf/C C
Food Identification		1 110		THOIT TOOL COINC	Physical Facilities			
Food properly labeled: original container		Pf/C	48		er available adequate pressure			Pf
Prevention of Food Contamination		DUC	49		lled, proper backflow devices			P/Pf/C
77 Contamination prevented during food preparation, storage & display		Pf/C P/Pf/C	50		ste water properly disposed properly constructed, supplied, & cleaner	d	-	P/Pf/C Pf/C
Personal cleanliness		Pf/C	52	Garbage & refu	use properly disposed, facilities maintaine	∍d		С
Wiping cloths: properly used & stored Washing fruits & vegetables		C	53		es installed, maintained, & clean		$\exists$	P/Pf/C
11 1001 11		Ų	1 34	_ I wnednate veut	ilation & lighting, designated areas used			C _
- Cachy Muchen					1/-/10	$\overline{}$		
Person in Charge (signature)				Date: /	License Posted (	Y N (cire	cle on	ie)
Lvan Ewagala								
Inspector (signature)				Follow up: Y	ES (NO circle one) Follow up Dat	te:	_	
110			-			_		

His Milk 135+ Hash brow and sausage

No violations observed during multin in-particle





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FOOD ESTABLISHMENT INSPECTION REPORT

	50/ -0	JN EST	ADDIASHIVIDA	N I IIN	Brechon N	CHOKI			1	-/1-
Establishment	/License # 60 086		No. of Risl	k Fact	tor/Interventio	n Violations	1 1 -	ATE 1	$Z_{I}$	1129
Establishment	N						Time in: 10.740			
Address: 15 Luchs hogo					Total violations					
Permit Holder		100	Risk C			Capacity	Telepho	ne#		
Inspection Typ	e Provisional Proutir	10	☐ F/U		Complaint	☐ Other				
	FOODBORNE II rcle designated compliance status (IN, OUT,			AND P	UBLIC HEALTH	INTERVENTIONS  Mark "X" in appropriate l	how for COS	and/or P		
- Cl	IN=in compliance OUT=not in comp			N/A=no	ot applicable COS			aliu/oi n		-
Compliance statu	S	cos			mpliance status				S R	V
	Supervision			40	Pote	ntially Hazardous Food Proper cooking time & tem	Time/Jem	perature		I P/Pf/C
TUO (NI)	Person in charge present, demonstrates knowledge and performs duties		Pf P			Proper reheating procedure			+-	P
	Employee Health			18	IN OUT NAMO	Proper cooling time & temp	peratures			Р
2(IN)OUT	Management, ali employees knowledge,		P/Pf			Proper hot holding tempera		-		P
3/IN/OUT	responsibilities and reporting.  Proper use of restriction and exclusion		P		IN OUT NAME OF THE OUT	Proper cold holding temper Proper date marking and d			+-	P/Pf
3/11/7/001	Good Hygienic Practices				IN OUT N/A NO	Time as a public health cor				P/Pf/C
4 INJOUT NO	Proper eating, tasting, drinking, tobacco use		P/C_	22	IN OU NAME	procedures and records				177770
5 IN OUT	No discharge from eyes, nose and mouth		l c			Consumer Ad				Т
OUT NO	Preventing contamination by Hand Hands clean and properly washed	ş	P/Pf	23	IN OUT (V/A)	Consumer advisory provide undercooked foods	ed for raw or	-		Pf
~	No bare hand contact with RTE food or a pre	-			3	Highly Succeptible	opulation	3		
7 IN OUT N/A NO	approved alternative procedure properly allo	wed	P/Pf	24	IN OUT N/A	Pasteurized foods used; pr			T	P
8 (IN)OUT	Adequate handwashing sinks properly suppl	ed	Pf/C			not offered			ــــــــــــــــــــــــــــــــــــــ	
	and accessible  Approved Source			25	IN OUT N/A	Chemical Food additives: approved 8	the Country of the Co	80	T	P/Pf/C
9 INOUT	Food obtained from approved source	1	P/Pf/C		NOUT	Toxic substances properly			+-	P/Pf/C
10 IN OUT N/ANO	Food received at proper temperature		P/Pf	260		& used				PIPIIC
11 NOUT	Food in good condition, safe, & unadulterate	d ·	P/Pf		Çe	informance with Appro		dures		
12 IN OUT WANO	Required records available: shellstock tags, parasite destruction		P/Pf/C	27	IN OUT A/A)	Compliance with variance, Process, & HACCP plan	specialized			P/Pf
	Protection from Contamination									
13 IN OUT WA	Food separated & protected		P/C			are improper practices or pro				
14 TOUT N/A	Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously		P/Pf/C			tributing factors of foodborne are control measures to prev				
15 IN OUT MA	Served, reconditioned, & unsafe food		P		THE VEHILIONS	are control medadres to pre-	GIIL IOUUDUII			
			Cood Hela							
Mark "X" in box	Good retail practices are preventative if numbered item is <b>not</b> in compliance Ma	measures rk "X" on a	to control the ac appropriate box f	dation of	or parnogens, cne and/or R CO:	micais, and physical objects S = corrected on-site during	inspection	R = repea	at viola	ition
THEIR 77 III BOX		COS	R V						R	V
	Side Food and Water		_			Proper Use of U	tensils			
	ggs used where required on approved source		P/Pf/C	41		s properly stored ment & linens: properly stored	dried & hand	lled	-	C
	ined for specialized processing methods		PF	43		gle-service articles: properly				P/C
	Food Temperature Control			44	Gloves used p					C
111 1 1 9	methods used: adequate equipment for		Pf/C		1=	Utensils, Equipment :		9		
temperature c	perly cooked for hot holding		Pf	45		-food contact surfaces clear med, constructed, & used	iaole,			P/Pf/C
	ving methods used		С	46	Warewashing	: installed, maintained, & use	ed: test strips			Pf/C
	provided and accurate		Pf/C	47	Non-food cont	lact surfaces clean				C
El I Es d	Food Identification		1 840	40	I let 0 cold wa	Physical Faciliter available adequate press				Pf
5 Food properly	labeled: original container  Prevention of Food Contamination		Pf/C	48		ter available adequate press alled, proper backflow device				P/Pf/C
6 Insects, roden	ts, & animals not present		Pf/C	50		ste water properly disposed				P/Pf/C
7 Contamination p	revented during food preparation, storage & disp	lay	P/Pf/C	51	Toilet facilities	properly constructed, suppl				Pf/C
Personal clear Wiping cloths: Washipe fruits	nliness properly used & stored		Pf/C C	52 53		iuse properly disposed, facili ies installed, maintained, &		ed	$\vdash$	P/Pf/C
0 Washing fruits	& vegetables	$\dashv$	č	54		tilation & lighting, designated				C
// /	m//					4 1		1		
Jack					Data	11/7/10	Dontod /		laala :	
Person in Charg					Date:	///// License	Posted (	Y )N (c	ircle or	ne)
1 Van	Fwagala									
Inspector (signat	ture) U				Follow up:	YES (NO circle one) Fo	llow up Da	te:		

HI Milk
135+ Hash brow and sacsage
No violations absenced during routin inspection

### **HEALTH DIVISION**

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

FOOD ESTABLISHMENT INSPECTION REPORT
HLTH-FRM-005

Est. #	Establishm		rde Oragon IEMPERATURI GESER	Nestauran	Date: /2/5	119
İte	m/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
	-					
	<del></del>		-		···	
~	*****	A SOLED	VATIONS AND CORREC	TAVE ACTIONS		
item #	12/5/1	<u> </u>	AN GASARD CORRES	HIVE ACTIONS		
*	Over	all 11150	rection was	Condu	ter due to	
	Custim		4 4 4	/ /	n 1	(,
	Call	come to	Merrimak fro	nn NH	DHH5 11/30	/19
	Objerv	. /				
			evidence of 18	rect int	Atrafian, hon	leven
	(A/C	noted the	hoods and so	NS 4000	e cooking not	have
	den 9 4	that man	drop the	food )+	Sam above	
		/		/ /		
D	K Note	á tako	and container;	s en The	1. were stores	inverter
	(4)		<del>, , , , , , , , , , , , , , , , , , , </del>	( /1	// /	7/
			vroust: Jeain	1 200	V- TIKTURES, 5.	158 1000
	and Area Keep		Lean and fre		undated deb	t ma
	* Pen	Control	records we	e availat	ok and losi	- Wisit
	Luas	whin E	rungeles of	incident		
Person in o	harge: (signature)		THOUSE		Date	1-10
nspector	ine ye. (signature)	THE PA	3-5		Date /2 /	5/19
						1