



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

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

Green

Establishment/License # <u>40-3/00124</u>	No. of Risk Factor/Intervention Violations	DATE <u>11/5/19</u>
Establishment type: <u>Lot of Thai</u>	No. of Repeat Risk Factor/Intervention Violations	Time in: <u>12:00</u>
Address: <u>360 Daniel Webster Highway</u>	Total violations	Time out: <u>12:08</u>
Permit Holder <u>Lot of Thai</u>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

Person in Charge (signature) <u>Traitler Singh</u>	Date: <u>11/5/19</u>	License Posted <u>Y</u> N (circle one)
Inspector (signature) <u>Ivan Kwagala</u>	Follow up: YES NO (circle one) Follow up Date:	



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## HEALTH DIVISION

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

### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

Est. # 403100121

Establishment name: A lot of Thai

Date: 11/5/19

#### TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.
Rice/cooker	145	klings / makes table	29		
Beef / stove	180				
Rolls / walk-in	34				
Rice / walk-in	36				
Chicken / walk-in	34				
Spinach / refrigerator	41				
Beef / reach-in	30				

#### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #		
11	3-101.11 - Food adulterated. Note: observed piece of kitchen hair in chicken. Food discarded onsite.	
13	3-302.11 - Foods in refrigerator not prevented from cross contamination. Note: Raw chicken and shrimp stored above spinach and other ready to eat foods. Food stored properly onsite to prevent contamination.	
20	3-501.17 - Prepared foods held for more than 24 hours not properly date marked. Note: discussed with manager to date prepared food and discard after 7 days to prevent Listeria.	
35	Foods in containers not properly labeled with common names. Note: discussed with manager about labeling containers.	
54	Observed inadequate lighting in vent hood. Observed personal drink stored on prep table and above make table.	
Person in charge: (signature)		Date
Inspector	Ivan Kwagala Traithip Singto	Date 11/5/19

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### FOOD ESTABLISHMENT INSPECTION REPORT



67661

Establishment/License # <b>601086</b>	No. of Risk Factor/Intervention Violations	DATE <b>11/7/19</b>
Establishment type: <b>Reeds Ferry</b>	No. of Repeat Risk Factor/Intervention Violations	Time in: <b>10:40</b>
Address: <b>15 Lyons Road</b>	Total violations	Time out: <b>11:10</b>
Permit Holder <b>Merrimack School</b>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other		Telephone #

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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Compliance status	COS	R	V
<b>Supervision</b>			
1 IN OUT			Pf
<b>Employee Health</b>			
2 IN OUT			P/Pf
3 IN OUT			P
<b>Good Hygienic Practices</b>			
4 IN OUT NO			P/C
5 IN OUT			C
<b>Preventing contamination by Hands</b>			
6 IN OUT NO			P/Pf
7 IN OUT N/A NO			P/Pf
8 IN OUT			Pf/C
<b>Approved Source</b>			
9 IN OUT			P/Pf/C
10 IN OUT N/A NO			P/Pf
11 IN OUT			P/Pf
12 IN OUT N/A NO			P/Pf/C
<b>Protection from Contamination</b>			
13 IN OUT N/A			P/C
14 IN OUT N/A			P/Pf/C
15 IN OUT N/A			P

Compliance status	COS	R	V
<b>Potentially Hazardous Food Time/Temperature</b>			
16 IN OUT N/A NO			P/Pf/C
17 IN OUT N/A NO			P
18 IN OUT N/A NO			P
19 IN OUT N/A NO			P
20 IN OUT N/A			P
21 IN OUT N/A NO			P/Pf
22 IN OUT N/A NO			P/Pf/C
<b>Consumer Advisory</b>			
23 IN OUT N/A			Pf
<b>Highly Susceptible Populations</b>			
24 IN OUT N/A			P
<b>Chemical</b>			
25 IN OUT N/A			P/Pf/C
26 IN OUT			P/Pf/C
<b>Conformance with Approved Procedures</b>			
27 IN OUT N/A			P/Pf

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#### Good Retail Practices

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

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

*Jackie Mulken*  
Person in Charge (signature)

Date: **11/7/19** License Posted ☒ Y ☐ N (circle one)

*Ivan Kwagala*  
Inspector (signature)

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

41° Milk  
135+ Hash brow and sausages  
No violations observed during routine inspection

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FOOD ESTABLISHMENT INSPECTION REPORT

6661

Establishment/License # <b>60/086</b>	No. of Risk Factor/Intervention Violations	DATE <b>11/7/19</b>
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Permit Holder <b>Merrimack School</b>	Risk Category	Capacity
Inspection Type <input type="checkbox"/> Provisional <input checked="" type="checkbox"/> Routine <input type="checkbox"/> F/U <input type="checkbox"/> Complaint <input type="checkbox"/> Other	Telephone #	

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<input checked="" type="radio"/> IN <input type="radio"/> OUT	Person in charge present, demonstrates knowledge and performs duties			Pf
<b>Employee Health</b>				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Management, all employees knowledge, responsibilities and reporting.			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper use of restriction and exclusion			P
<b>Good Hygienic Practices</b>				
<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO	Proper eating, tasting, drinking, tobacco use			P/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	No discharge from eyes, nose and mouth			C
<b>Preventing contamination by Hands</b>				
<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO	Hands clean and properly washed			P/Pf
<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 or a pre-approved alternative procedure properly allowed			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Adequate handwashing sinks properly supplied and accessible			P/C
<b>Approved Source</b>				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food obtained from approved source			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Food received at proper temperature			P/Pf
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<b>Protection from Contamination</b>				
<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food separated & protected			P/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food-contact surfaces: cleaned & sanitized			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Proper disposition of returned, previously Served, reconditioned, & unsafe food			P
<b>Potentially Hazardous Food Time/Temperature</b>				
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<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Proper hot holding temperatures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Proper cold holding temperatures			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Proper date marking and disposition			P/Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO	Time as a public health control: procedures and records			P/Pf/C
<b>Consumer Advisory</b>				
<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Consumer advisory provided for raw or undercooked foods			Pf
<b>Highly Susceptible Populations</b>				
<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Pasteurized foods used; prohibited foods not offered			P
<b>Chemical</b>				
<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Food additives: approved & used properly			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Toxic substances properly identified, stored, & used			P/Pf/C
<b>Conformance with Approved Procedures</b>				
<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Compliance with variance, specialized Process, & HACCP plan			P/Pf

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### Good Retail Practices

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<b>Safe Food and Water</b>				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Pasteurized eggs used where required			P
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Water & Ice from approved source			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Variance obtained for specialized processing methods			PF
<b>Food Temperature Control</b>				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper cooling methods used: adequate equipment for temperature control			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Plant food properly cooked for hot holding			Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Approved thawing methods used			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Thermometers provided and accurate			Pf/C
<b>Food Identification</b>				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food properly labeled: original container			Pf/C
<b>Prevention of Food Contamination</b>				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Insects, rodents, & animals not present			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Contamination prevented during food preparation, storage & display			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Personal cleanliness			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Wiping cloths: properly used & stored			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Washing fruits & vegetables			C
<b>Proper Use of Utensils</b>				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	In-use utensils properly stored			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Utensils, equipment & linens: properly stored, dried, & handled			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Single-use/single-service articles: properly stored & used			P/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Gloves used properly			C
<b>Utensils, Equipment and Vending</b>				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food and non-food contact surfaces cleanable, Properly designed, constructed, & used			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Warewashing: installed, maintained, & used: test strips			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Non-food contact surfaces clean			C
<b>Physical Facilities</b>				
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Hot & cold water available adequate pressure			Pf
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Plumbing installed, proper backflow devices			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Sewage & waste water properly disposed			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Toilet facilities properly constructed, supplied, & cleaned			Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Garbage & refuse properly disposed, facilities maintained			C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Physical facilities installed, maintained, & clean			P/Pf/C
<input checked="" type="radio"/> IN <input type="radio"/> OUT	Adequate ventilation & lighting, designated areas used			C

Person in Charge (signature)

Date: **11/7/19** License Posted ☒ Y ☐ N (circle one)

Inspector (signature)

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

41° Milk  
135+ Hash brow and sausage  
No violations observed during routine inspection



# MERRIMACK FIRE DEPARTMENT

## HEALTH DIVISION

432 Daniel Webster Highway  
Merrimack New Hampshire 03054

603-420-1730

### FOOD ESTABLISHMENT INSPECTION REPORT

HLTH-FRM-005

5D-2/002

Est. # Establishment name: Jade Dragon Restaurant Date: 12/5/19

#### TEMPERATURE OBSERVATIONS

Item/Location	Temp.	Item/Location	Temp.	Item/Location	Temp.

#### OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	
12/5/19	
*	Overall inspection was conducted due to customer complaint of insect found in food.
⇒	Call came to Merrimack from NH DHHS 11/30/19
	Observed:
	No clear evidence of insect infestation, however we noted the light fixtures above cooking area/prep area were dirty - hoods and surrounding shelves could have items that may drop into food from above.
✓	* Noted take out containers on shelf were stored inverted.
	Recommend a thorough cleaning of light fixtures, shelves and areas above food prep area.
	Keep area clean and free of accumulated debris.
	* Pest control records were available and last visit was within 2 weeks of incident.
Person in charge: (signature)	<u>[Signature]</u>
Inspector	<u>[Signature]</u>
Date	5-12-2019
Date	12/5/19