

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



Address: 31 Colombia Circle		Dayor	124/12	Page 1 of Z	No. of Risk Factor/Intervention Viola	ations 🗲
		Time	12:00	Time out 2:30	No. of Repeat Risk Factor/Intervention Viole	
Owner/Permit Holder: Abl Ebenezer Bewing (	·O.		Category:		Total Viola	
Email:		Phone				Red
Inspection Type: (Routine) Re-inspection Pre-	-operatio	nal	lline	ss Investigation		
FOODBORNE ILLNESS F	*					
Circle designated compliance status (IN, OUT	I. N/A. NC	)) for ea	ch item		in appropriate box for COS and/or R	
IN = in compliance OUT= not in compliance NO						
			1874 - 1100	applicable COS -	corrected on-site K = repeat violation	
Compliance Status	cos	R	Com	pliance Status		cos
Supervision  1 Person in charge present, demonstrates knowledge and			┨ ├──		Protection from Contamination	<del> </del>
performs duties			15	IN OUT N/A NO	Food separated and protected	
2 IN OUT N/A Certified Food Protection Manager			16	(I) OUT N/A	Food-contact surfaces cleaned and sanitized	
Employee Health			17	IN OUT NA NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
Management/food employees & conditional employee;     knowledge, responsibilities and reporting					Time / Temperature Control for Safety	
4 DOUT Proper use of restriction and exclusion		+	18	IN OUT N/A NO	Proper cooking time and temperature	T .
5 INOUT Procedures for responding to vomiting and diarrheal even	its	+	19	IN OUT N/A (O)	Proper reheating procedures for hot holding	<del>                                     </del>
Good Hygiene Practices			20	IN OUT N/ANO	Proper cooling time and temperatures	
6 IN OUT (NO) Proper eating, tasting, drinking, or tobacco use		T	21	IN OUT N/A/NO	Proper hot holding temperatures	-
7 IN OUT (NO) No discharge from eyes, nose, mouth			22	I) OUT N/A NO	Proper cold holding temperatures	
Preventing Contamination by Hands			23	IN)OUT N/A NO	Proper date marking and disposition	
8 IN OUT NO Hands clean & properly washed			24	IN OUT VANO	Time as a Public Health Control: procedures and records	
9 IN OUT N/ANO No bare hand contact with RTE food					Consumer Advisory	
10 NOUT Adequate handwashing sinks properly supplied & accessib	ole		25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods	
Approved Source				-	Highly Susceptible Populations	
11 INOUT Food obtained from an approved source 12 IN OUT N/A NO Food received at proper temperature		$\perp$	26	IN OUT (VA)	Pasteurized foods used; prohibited foods not offered	
		$\perp \perp \mid$			d / Color Additives and Toxic Substances	
		4	27	IN OUT N/A	Food additives: approved and properly used	
		44	28	IN DUT N/A	Toxic substances properly identified, stored and used	
Risk factors are improper practices or procedures identified as the Prevalent contributing factors of foodborne illness or injury. Public interventions are control measures to prevent foodborne illness or	∍ most Health			Co	nformance with Approved Procedures	
interventions are control measures to prevent foodborne illness or	injury.		19	IN OUT N/A	Compliance with variance/specialized process/HACCP	
			L PRACT			
Good retail practices are preventative measurement "X" in box if numbered item is not in compliance Mark "X" on						
wark X" in box if numbered item is not in compliance Mark "X" on	арргорпа	te Dox 1	or COS a	nd/or COS =	corrected on-site during inspection R=repeat vi	olation
ompliance Status	cos	R	Compl	iance Status		COS R
Safe Food and Water  Pasteurized eggs used where required		$\dashv$			Proper Use of Utensils	
Pasteurized eggs used where required  Water & Ice from approved source			1			
1 Pract of les nous abbidged and de			43		s properly stored	
		+	44	Utensils, equi	pment & (inens: properly stored, dried, & handled	
2 Variance obtained for specialized processing methods			44	Utensils, equi Single-use/sir	pment & finens: properly stored, dried, & handled  gle-service articles: properly stored & used	
2 Variance obtained for specialized processing methods  Food Temperature Control			44	Utensils, equi Single-use/sir Gloves used p	pment & linens: properly stored, dried, & handled  gle-service articles: properly stored & used  properly	
Variance obtained for specialized processing methods     Food Temperature Control  Proper cooling methods used: adequate equipment for temp. control			44 45 46	Utensils, equi Single-use/sir Gloves used p	pment & linens: properly stored, dried, & handled gle-service articles: properly stored & used properly Utensils, Equipment and Vending	
2 Variance obtained for specialized processing methods  Food Temperature Control  3 Proper cooling methods used: adequate equipment for temp. control  4 Plant food properly cooked for hot holding			44 45 46	Utensils, equi	pment & finens: properly stored, dried, & handled gle-service articles: properly stored & used properly  Utensils, Equipment and Vending  -food contact surfaces cleanable,	
Variance obtained for specialized processing methods  Food Temperature Control  Proper cooling methods used: adequate equipment for temp. control  Plant food properly cooked for hot holding  Approved thawing methods used			44 45 46 47 48	Utensils, equi Single-use/sir Gloves used p Food and non Properly desig	pment & finens: properly stored, dried, & handled gle-service articles: properly stored & used properly  Utensils, Equipment and Vending  -food contact surfaces cleanable, pred, constructed, & used	
Variance obtained for specialized processing methods  Food Temperature Control  Proper cooling methods used: adequate equipment for temp. control  Plant food property cooked for hot holding  Approved thawing methods used			44 45 46	Utensils, equi Single-use/sir Gloves used p Food and non Properly desig	pment & linens: properly stored, dried, & handled gle-service articles: properly stored & used properly  Utensils, Equipment and Vending  -food contact surfaces cleanable, pred, constructed, & used installed, maintained, & used: test strips	
Variance obtained for specialized processing methods  Food Temperature Control  Proper cooling methods used: adequate equipment for temp. control  Plant food properly cooked for hot holding  Approved thawing methods used  Thermometers provided and accurate  Food Identification			44 45 46 47 48	Utensils, equi Single-use/sir Gloves used p Food and non Properly desig Warewashing:	pment & linens: properly stored, dried, & handled gle-service articles: properly stored & used properly  Utensils, Equipment and Vending  -food contact surfaces cleanable, pred, constructed, & used installed, maintained, & used: test strips  Physical Facilities	
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Variance obtained for specialized processing methods  Food Temperature Control  Proper cooling methods used: adequate equipment for temp. control  Plant food properly cooked for hot holding  Approved thawing methods used  Thermometers provided and accurate  Food Identification  Food properly labeled: original container  Prevention of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Wiping ctoths: properly used & stored  Washing fruits & vegetables			44 45 46 47 48 49 50 51 52 53 54 55	Utensils, equi Single-use/sir Gloves used p  Food and non Properly desig Warewashing:  Hot & cold wal Plumbing insta Sewage & was Toilet facilities Garbage & refe Physical faciliti	pment & linens: properly stored, dried, & handled gle-service articles: properly stored & used properly  Utenails, Equipment and Vending  -food contact surfaces cleanable, greed, constructed, & used linstalled, maintained, & used: test strips  Physical Facilities  er available adequate pressure glilled, proper backflow devices give water properly disposed groperly constructed, supplied, & cleaned green groups are properly disposed, facilities maintained ges installed, maintained, & clean glidting, designated areas used	N N
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Variance obtained for specialized processing methods  Food Temperature Control  Proper cooling methods used: adequate equipment for temp. control  Plant food properly cooked for hot holding  Approved thawing methods used  Thermometers provided and accurate  Food Identification  Food properly labeled: original container  Prevention of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  ype of Operation:  iscussion with Person-in-Charge:			44 45 46 47 48 49 50 51 52 53 54 55	Utensils, equi Single-use/sir Gloves used p  Food and non Properly desig Warewashing:  Hot & cold wal Plumbing insta Sewage & was Toilet facilities Garbage & refe Physical faciliti	prinent & linens: properly stored, dried, & handled gle-service articles: properly stored & used properly  Utensils, Equipment and Vending  food contact surfaces cleanable, lined, constructed, & used linstalled, maintained, & used: test strips  Physical Facilities  er available adequate pressure lilled, proper backflow devices ste water properly disposed properly constructed, supplied, & cleaned lise properly disposed, facilities maintained es installed, maintained, & clean lilation & lighting, designated areas used  License Posted:  Follow-Up:  Follow-Up Date:	N   N   N   N   N   N   N   N   N   N
Variance obtained for specialized processing methods  Food Temperature Control  Proper cooling methods used: adequate equipment for temp. control  Plant food properly cooked for hot holding  Approved thawing methods used  Thermometers provided and accurate  Food Identification  Food properly labeled: original container  Prevention of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Wiping cloths: properly used & stored			44 45 46 47 48 49 50 51 52 53 54 55	Utensils, equi Single-use/sir Gloves used p  Food and non Properly desig Warewashing:  Hot & cold wal Plumbing insta Sewage & was Toilet facilities Garbage & refe Physical faciliti	pment & linens: properly stored, dried, & handled gle-service articles: properly stored & used properly  Utensils, Equipment and Vending  -food contact surfaces cleanable, gried, constructed, & used installed, maintained, & used: test strips  Physical Facilities  er available adequate pressure glilled, proper backflow devices ground the properly disposed properly constructed, supplied, & cleaned green gried, and green ground	



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



Address: 7	colombia ci	er la		Date: A	29 1 7022	Page _2_ of	_2
2	- CO-COT- 0 4 (OC. []	11 che	TEMBER ATTICK	Compliand	e Achieved: 4 1 2	7/2022	
	Item / Location	Temp.	TEMPERATURE OBSERVATIONS Item/Location				
			Actual / Englation	Temp.	· Item / Location	DE LEGICIO	Te
							_
, Item		ОВ	SERVATIONS AND/OR CORRECTIVE A	CTIONS			
Number	Section of Code		Description of Violation	n		Dated Co	
						or CC	72
				<u> </u>			
			violations observed du	oring time	of inspection	7-	
		* 200	OSC I had form dispersion and	. 4		17	
			ase label handwash sinl	Z Hand w	cash sink only		
							_
							_
							_
Thurs of D		KJ 11:					
	on in Charge: ////	byen			Date:		
ature of Insp	ector:	1/1			Date: 4/29	1 2K 77	



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



Est	ablish	ment:	Kels The Cream		Date	29/72	Pag	e 1 of <b>Z</b>	No. of Risk Factor/Intervention V	iolations	æs
Add	dress	608 DU	s Highway_					e out::30	No. of Repeat Risk Factor/Intervention V	iolations	Ø
			er. Axels Place LLC		Risk Ca					iolations	න
Em			HARD TIMECTIC	$\rightarrow$	Phone:				Inspection Status: Green Yellow	Red	-
Insi	pectio	n Type:	Routine Re-inspection Pre-ope			Illne	ee In	vestigation	Complaint Other	7 100	
			FOODBORNE ILLNESS RISI								
			Circle designated compliance status (IN, OUT, N				,,,,,,,,,,		in appropriate box for COS and/or R		
			iN = in compliance OUT= not in compliance NO =				t appli				
Com	nlian	e Status		cos				ce Status		cos	
OUIII	phane	.o otatus	Supervision	1000	R	CON	трпап	ce status	Protection from Contamination	[003	R
1	TINO	DUT	Person in charge present, demonstrates knowledge and	T		15	1 IN	OUT N/A NO	Food separated and protected		$\top$
2	IN	OUT N/A	performs duties  Certified Food Protection Manager	+		16	$\rightarrow$	DUT N/A	Food-contact surfaces cleaned and sanitized	+	+
			Employee Health	_		17	_	OUT N/A NO	Proper disposition or returned, previously served,	+	+
			Management/food employees & conditional employee;		$\overline{}$	17	IIV I		reconditioned & unsafe food		
3	(IN)C		knowledge, responsibilities and reporting	↓	$\perp$				Time / Temperature Control for Safety		
4	INC		Proper use of restriction and exclusion	ــــــ	1	18	_	OUT N/A(NO)	Proper cooking time and temperature		44
5	(N)	100	Procedures for responding to vomiting and diarrheal events	<u></u>		19	-	OUT N/A(NO)	Proper reheating procedures for hot holding	$+\!\!-$	+
6	INC	UT (NO)	Good Hygiene Practices  Proper eating, tasting, drinking, or tobacco use	Т		20		OUT N/A NO	Proper cooling time and temperatures		+
7	INC		No discharge from eyes, nose, mouth	┼	+	22	60	OUT N/A(NO/	Proper hot holding temperatures  Proper cold holding temperatures		
,	1110	01	Preventing Contamination by Hands			23		DUT N/A NO	Proper date marking and disposition	+-	+
8	IN)O	ON TU	Hands clean & properly washed			24		OUT N/A NO	Time as a Public Health Control: procedures and recor	de	+
9	1-	UT N/A NO	No bare hand contact with RTE food	-	+		11111	001107110	Consumer Advisory	us	
10	IN)O		Adequate handwashing sinks properly supplied & accessible		+	25	INC	OUT N/A	Consumer advisory provided for raw/undercooked food	le I	$\top$
			Approved Source	1		-		1.	Highly Susceptible Populations		$\dashv$
11	IN O	UT	Food obtained from an approved source			26	Mil	OUT N/A	Pasteurized foods used; prohibited foods not offered	T	
12	INO	UT N/A NO	Food received at proper temperature				_	Foo	d / Color Additives and Toxic Substances		
13	(IN)O	UT	Food in good condition, safe & unadulterated			27	(I)	OUT N/A	Food additives: approved and properly used		
14	IN O	UT(N/A)NO	Req. records available: shell stock tags, parasite destruction			28	(IN)	DUT N/A	Toxic substances properly identified, stored and used		
	R	lsk factors a	e improper practices or procedures identified as the m	ost				Co	onformance with Approved Procedures		
	Int	terventions a	re improper practices or procedures identified as the m ributing factors of foodborne illness or injury. Public He re control measures to prevent foodborne illness or inj	aith ury.		19	IN C	DUT(N/A)	Compliance with variance/specialized process/HACCP		
			G	00D F	RETAIL	PRAC	FICES	;			
2.4	1. 6th /m 7	. 1 . 15	Good retail practices are preventative measures	_							
IVIAI	K X I	n box ii num	bered item is not in compliance Mark "X" on ap	эгорпа	ite box to	or COS	and/or	r COS	=corrected on-site during inspection R=repe	at violation	n
om	olianc	e Status		cos	R	Com	plianc	e Status		cos	R
			Safe Food and Water				1 1		Proper Use of Utensils		
30			eggs used where required	<u> </u>		43			ils properly stored		+
31			from approved source ained for specialized processing methods		-	44			ipment & linens: properly stored, dried, & handled		+
02		valiatios opi	Food Temperature Control		-	46	-	Gloves used	ngle-service articles; properly stored & used		+-
33		Proper cooli	ng methods used: adequate equipment for temp. control		$\Box$	1		010103 0300	Utensils, Equipment and Vending		
34			operly cooked for hot holding		-	47	T	Food and no	n-food contact surfaces cleanable,	7	
35		Approved the	awing methods used			48			igned, constructed, & used	$\top$	
36		Thermomete	rs provided and accurate			49		Warewashing	g: installed, maintained, & used: test strips		
			Food Identification						Physical Facilities		
37		Food proper	y labeled: original container			50	<u> </u>	Hot & cold wa	ater available adequate pressure		
			Prevention of Food Contamination			51			talled, proper backflow devices	+	
38			nts, & animals not present			52	ļ		aste water properly disposed		
39			n prevented during food preparation, storage & display			53		_	s properly constructed, supplied, & cleaned	-	$\vdash$
40		Personal cle				54		<del> </del>	rfuse properly disposed, facilities maintained	-	-
42	41 Wiping doths: properly used & stored 42 Washing fruits & vegetables						-		ities installed, maintained, & clean ntilation & lighting, designated areas used	+-	$\vdash$
						56		Auequate ver	manori & ngming, designated areas daed		
Тур	e of C	peration:							License Posted:	(4)	N
Disc	cussic	n with Per	son-in-Charge:						Follow-Up:	Y	N
									Follow-Up Date:		1
		-4 D	T. Charles T.	$\equiv$							$\dashv$
			in Charge:						Date:		
Sigr	ature	of Inspect	or: ying //						Date: 4   29   161-		



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



Latabilatilitie	nt: Axels			Date: 4 -	29-2022	Page 7 of
Address: 60	28 DW Hianway	-		Complian	ce Achieved: 4 - 2	9 - 7077
			TEMPERATURE OBSERVAT	TONS		-1-2022
	Item / Location	Temp.	Item / Location	Temp.	Item / Locati	ou 1
14			DBSERVATIONS AND/OR CORRECTI	VE ACTIONS		
V Item Number	Section of Code		Description of V	olation		Dated Corre
						or COS
	-					
		No.	violations observed d	ofina time of	inspection	
				<u>.                                      </u>		
-						
						_
+						
-						
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-			<u> </u>		·	
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		<u> </u>				
-						
-						
			<u> </u>			
nature of Po-	son in Charge:		<u></u>	<del></del>		
		0 -	75		Date:	
nature of Ins	pector:	>//			Date: 4/2	9 17022



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



Est		)asserman Park function	Hall	Date	1/29	122	Page 1 of <b>Z</b>	No. of Risk Factor/Intervention Violation	ns 💋
Ad	dress: [16	Naticook Road		Time	inlo:	רסס	ime out: o:50	No. of Repeat Risk Factor/Intervention Violation	
Ow	ner/Permit Hold	er Town of Herrimack		Risk	Categ	ory:	Ó	Total Violation	-
Em	ail:			Phor	e:			Inspection Status: Green Yellow Red	
Ins	pection Type:	(Routine) Re-inspection	Pre-operation	nal		liness	Investigation	Complaint Other	
		FOODBORNE ILL	VESS RISK FA	CTOR					
		Circle designated compliance status (II						in appropriate box for COS and/or R	
		IN = in compliance OUT= not in complia	nce NO = not ob	serve	1 N/A =	not a		***	
Com	pliance Status								
		Supervision	COS	R	- I I	>omp	iance Status	Protection from Contamination	DS F
1	ім рит .	Person in charge present, demonstrates knowled	ge and		7 h	15	DOUT N/A NO		
2	IN OUT N/A	Performs duties  Certified Food Protection Manager		-	-   -			Food separated and protected	_
		Employee Health			-  -	16	IN OUT N/A	Food-contact surfaces cleaned and sanitized  Proper disposition or returned, previously served,	
-	Cour	Management/food employees & conditional employees	ovee.	_	4  -	17	IN OUT WA NO	reconditioned & unsafe food	
3	Nour	knowledge, responsibilities and reporting	-,000.	$\perp$	1			Time / Temperature Control for Safety	
5	(IN)OUT	Proper use of restriction and exclusion		$\perp$	⊣ ⊢	18	IN OUT N/A NO	Proper cooking time and temperature	
บ	TINOU I	Procedures for responding to vomiting and diarrhe	eal events		-{	19	IN OUT NA NO	Proper reheating procedures for hot holding	
6	IN OUT RO	Good Hygiene Practices  Proper eating, tasting, drinking, or tobacco use		_	-1	20	IN OUT N/A(IO)	Proper cooling time and temperatures	_
7	IN OUT NO	No discharge from eyes, nose, mouth		+	-{ ⊢	21	IN OUT N/A	Proper hot holding temperatures	
<u>,                                     </u>		Preventing Contamination by Hands			⊣ ⊦-		IN OUT N/A NO	Proper cold holding temperatures	
8	CINDUT NO	Hands clean & properly washed			┨ ├-	-		Proper date marking and disposition	-
9	(ÎN DUT N/A NO	No bare hand contact with RTE food		+	-{	24	IN OUT (IA) NO	Time as a Public Health Control: procedures and records	
10	IN DUT	Adequate handwashing sinks properly supplied &	arcessible	+	┨ ┝╴	25	N OUT N/A	Consumer Advisory	
		Approved Source	accessible		1 F	23	OOT WA	Consumer advisory provided for raw/undercooked foods Highly Susceptible Populations	
11	TOUT	Food obtained from an approved source		1	1	26	INDUT N/A	Pasteurized foods used; prohibited foods not offered	
12	TN OUT NIA NO	Food received at proper temperature		1	1 1			d / Color Additives and Toxic Substances	
13	TNOUT	Food in good condition, safe & unadulterated		1	1   7	27	IN OUT (N/A)	Food additives: approved and properly used	
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite de	estruction				IN OUT N/A	Toxic substances properly identified, stored and used	+
	Risk factors a	re improper practices or procedures identified	d as the most				Co	nformance with Approved Procedures	
	Prevalent conf Interventions	re improper practices or procedures identified ributing factors of foodborne illness or injury, are control measures to prevent foodborne illn	Public Health ness or injury.			19	IN OUT N/A	Compliance with variance/specialized process/HACCP	
			G00D 1	e unite				TOTAL VALUE VALUE OF THE PROPERTY OF THE PROPE	
_		Good retail practices are preventative						nd physical chicate into facels	
Marl	("X" in box if num		"X" on appropria					corrected on-site during inspection R=repeat violat	ion
ome	liance Status		cos	LB					
OTTO	narioc otatas	Safe Food and Water	cos	] R		əmprıa	ince Status	Proper Use of Utensils	SR
30	Pasteurized	eggs used where required		T	4	3	In-use utensil	s properly stored	
31	Water & Ice	from approved source			4	4		pment & linens: properly stored, dried, & handled	
32	Variance ob	ained for specialized processing methods			4	5		ngle-service articles; properly stored & used	+
		Food Temperature Control			4	6	Gloves used p	properly	-
33	Proper cooli	ng methods used: adequate equipment for temp. cor	ntrol					Utensils, Equipment and Vending	
34	Plant food p	operly cooked for hot holding			4	7 .	Food and non	-food contact surfaces cleanable,	
35	Approved the	awing methods used			41	В	Properly design	ned, constructed, & used	
36	Thermomete	rs provided and accurate			45	9	Warewashing:	installed, maintained, & used: test strips	
37	Fand:	Food Identification	· ·		-			Physical Facilities	
27	Food proper	y labeled: original container		Щ	50			ter available adequate pressure	
38	Invente rodo	Prevention of Food Contamination nts, & animals not present	<del></del>		51	-		illed, proper backflow devices	
9		in prevented during food preparation, storage & displ	l=v	-	52			ste water properly disposed	44
10	Personal clea		lay	$\vdash\vdash$	53 54	_		properly constructed, supplied, & cleaned	
11		: properly used & stored	-	$\vdash$	55	-		use properly disposed, facilities maintained	-
2		s & vegetables		H	56			es installed, maintained, & clean ilation & lighting, designated areas used	+
					- 1 - 2		7 idedagte von	manon or nightering, designated areas used	
уре	of Operation:							License Posted: (Y)	N
Disc	ussion with Per	sqn-in-Charge:				-		Follow-Up; Y	(N)
	(1)	$AO$ , $A \subseteq$							9
		All All	9					Follow-Up Date:	
igna	ature of Person	in Charge:	•					Date:	
ign	ature of Inspect	or: 1 5						Date: 4/79/2027	
		/						Date: 4/29/2027	



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



Establishment: wassermal	n polic Function Hall	Date: 4	129 12022 Page Z of Z
Address: 116 Waticool	c load	Complian	ce Achieved: 4/29/2022
	TEMPERAT	CILE OBSERVATIONS	4/21/222
Item/Location	Temp. Item	/ Location Temp.	Item / Location Te
	OBSERVATIONS AN	D/OR CORRECTIVE ACTIONS	
V Item Section of Code		Description of Violation	Dated Correc
			or COS
<del>                                      </del>			
	pe violations ob	selved during time of	inspection
+			
<del> </del>			
	. 1/1		
gnature of Person in Charge:	a delini		Date:



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



Es	tablishment:	McdonaldS	1	Date4 (	26/22	Page 1 of <b>7</b>	No. of Risk Factor/Intervention Violation	ns Ø
Ad	dress: 🐧 g	obson way	_			Time out: 45	No. of Repeat Risk Factor/Intervention Violation	15 0
Ov	ner/Permit H	older: JBK Hanagment LL(	F	Risk Ca	ategory:		Total Violation	
	ıail:		1	Phone:			Inspection Status: Green Yellow Red	7,00
Ins	pection Type	Routine Re-inspection Pre-ope	eration	nal	lilne	ss Investigation	Complaint Other	
		FOODBORNE ILLNESS RISI						-
		Circle designated compliance status (IN, OUT, N					in appropriate box for COS and/or R	
-		IN = in compliance OUT= not in compliance NO =						
Con	miliana - Ctatu						Softested by Site It - Topeat Violation	
Can	pliance Statu	Supervision	cos	R	Com	pliance Status		OS R
1	ID OUT	Person in charge present, demonstrates knowledge and	$\top$	$\top$		6	Protection from Contamination	
Ť.	X	performs duties	ـ	$\perp$	15	IN OUT N/A NO	Food separated and protected	
2	IN PUT N/A	Certified Food Protection Manager	1	$\perp$	16	UNDUT N/A	Food-contact surfaces cleaned and sanitized	$-\!\!\!\!-$
		Employee Health			17	IN OUT NA NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
3	TUO	Management/food employees & conditional employee; knowledge, responsibilities and reporting					Time / Temperature Control for Safety	
4	INDUT	Proper use of restriction and exclusion		$\top$	18	IN OUT N/A(NO)	Proper cooking time and temperature	
5	(IN) DUT	Procedures for responding to vomiting and diarrheal events			19	IN OUT N/A NO	Proper reheating procedures for hot holding	
		Good Hygiene Practices			20	IN OUT N/A(NO)	Proper cooling time and temperatures	
6	IN OUT	Proper eating, tasting, drinking, or tobacco use			21	NOUT N/A NO	Proper hot holding temperatures	
7	IN OUT	No discharge from eyes, nose, mouth			22	UN DUT N/A NO	Proper cold holding temperatures	
		Preventing Contamination by Hands			23	IN OUT N/A NO	Proper date marking and disposition	
8	IN OUT N				24	IN OUT N/A NO	Time as a Public Health Control: procedures and records	
9	W ANT N/A N	No bare hand contact with RTE food					Consumer Advisory	
10	IN OUT	Adequate handwashing sinks properly supplied & accessible			25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods	
	V55	Approved Source					Highly Susceptible Populations	
11	INJOUT	Food obtained from an approved source			26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	
12	TN OUT N/AN			$\square$			d / Color Additives and Toxic Substances	
13	IN OUT N/AN	Food in good condition, safe & unadulterated		$\square$	27	IN OUT N/A	Food additives: approved and properly used	$\perp \perp \perp$
14					28	IN OUT N/A	Toxic substances properly identified, stored and used	
	Prevalent o	s are improper practices or procedures identified as the montributing factors of foodbome illness or injury. Public Heas are control measures to prevent foodborne illness or inju	ost alth		-		onformance with Approved Procedures	
	Interventio	is are control measures to prevent foodborne îliness or inju	ıry.		19	IN OUT NA	Compliance with variance/specialized process/HACCP	
					PRACT			
Mar	k "X" in hov if r	Good retail practices are preventative measures tumbered item is not in compliance Mark "X" on app						
IANCTI	K Z HIDOXIII	umbered item is not in compliance Mark "X" on app	порпат	e box to	r cos a	na/or COS :	-corrected on-site during inspection R-repeat violat	ion
omj	oliance Status		cos	R	Comp	liance Status	Co:	S R
30	Protection	Safe Food and Water			<u> </u>		Proper Use of Utensils	
31		red eggs used where required			43		is properly stored	
32		obtained for specialized processing methods			44		ipment & linens; properly stored, dried, & handled	+
92	Valiation	Food Temperature Control			45		ngle-service articles: properly stored & used	+
33	Proper o	poling methods used: adequate equipment for temp, control			40	Gloves used		
34		d properly cooked for hot holding			47 ·	Food and por	Utensils, Equipment and Vending	
35		I thawing methods used	$\neg$		48		gned, constructed, & used	
36	Thermor	eters provided and accurate	$\neg \neg$		49		p: installed, maintained, & used; test strips	<del></del>
		Food Identification					Physical Facilities	
37	Food pro	perly labeled: original container			50	Hot & cold wa	ater available adequate pressure	
		Prevention of Food Contamination			51	Plumbing inst	alled, proper backflow devices	+
38	Insects,	odents, & animals not present			52	Sewage & wa	ste water properly disposed	
39	Contami	ation prevented during food preparation, storage & display			53	Toilet facilities	s properly constructed, supplied, & cleaned	$\top$
40	Persona	cleanliness			54	Garbage & re	fuse properly disposed, facilities maintained	
41	Wiping c	oths: properly used & stored			55	Physical facili	ties installed, maintained, & clean	
42	2 Washing fruits & vegetables					Adequate ven	itilation & lighting, designated areas used	
Type of Operation:						<u></u>	Lineau Bertrik	
							License Posted: Y	N
DISC	ussion with F	erson-in-Charge;					Follow-Up: Y	(N)
		^					Follow-Up Date:	
Sian	ature of Pers	on in Charge: Alle Farme 12					Date:	
		(D-4004) 1000 0223 FT	<del>}                                    </del>				- <u> </u>	
oigr	ature of Insp	GCIOI:					Date: 4/26/2022	



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



Acdress: Q D D D S ON USAY  TEMPS ATTURE OBSERVATIONS  Street   Leading   Temps   Rem   Leading   Temps   Rem   Leading    DESERVATIONS AND NO CORRECTIVE ACTIONS    Number   Section of Code   Description of Violation   Description of Violation	Establishment: Mcdonalds			Date:	171/7/17	Page 2 of -
Item / Lecation  Temp. Born / Decetion  Temp. Born / Decetion  Temp. Born / Lecation  Temp. Born / Lecation  Temp. Born / Lecation  OBSKEVATIONS AND UR CORRECTIVE ACTIONS  OBSKEVATIONS AND UR CORRECTIVE ACTIONS  Power of Code  Description of Violation  NO violations observed across firme of inspection  ACTIONS  ACTIO	Address: 9 DODSON WOW	\_		Compliano		
Item / Lecation   Temp.   Item / Lecation   Temp.   Item / Lecation   Temp.   Item / Lecation   Item /			TEMPERATURE OBSERVAT	IONS	Serionerou. Al-	16/ 2022
Description of Violation  Description of Vio	Item / Location	Temp.			· Item / Location	on Ter
Description of Violation  Description of Vio						
Description of Violation  Description of Vio						
Description of Violation  Description of Vio						
Description of Violation  Description of Vio						
Description of Violation  Description of Vio						
Number Section of Code  Description of Violation  No violations observed doring time of inspection.  No violations observed doring time of inspection.  A feed likening goods to be posted in a conspicable location.  Description of Violation  Description		OB	SERVATIONS AND/OR CORRECTIV	VE ACTIONS		
No violations objected doring time of inspection.  * food licens greats to be posted in a conspicable forestion.	V Section of Code		Description of Vi	olation		Dated Correct
No violations observed doring time of inspection.  * food license greats to be posted in a  Conspicosos location.	TVGITIDGE					or COS
No violations observed doring time of inspection.  * food license greats to be posted in a  conspicoses location.						
No violations observed doring time of inspection.  * food license greats to be posted in a  Conspicosos location.						
No violations observed doring time of inspection.  * food license greats to be posted in a  conspicoobs location.						
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No violations observed doring time of inspection.  * food license greats to be posted in a  conspicoobs location.						
* food license needs to be posted in a  conspicosos location.						
* food license needs to be posted in a  Lanspicoobs Location.		וט סטן	olations observed a	oring time of	inspection	
nature of Person in Charge:  Date:				SI TIPL TITLE OF	mo pect 10/1	
nature of Person in Charge:  Date:						
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nature of Person in Charge:  Date:						
nature of Person in Charge:  Date:		* +0	of license needs to	be posted in	<u> a                                    </u>	
nature of Person in Charge:  Date:		(0)	aspicados Location			
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mature of inspector:		m rathron	00			
Date: 4/26/12027	meture or inspector:	1)			Date: 4/2	612027



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



	mich. Be	er and wine potion		Dated	25/22	Pag	ge 1 of <u>2</u>	No. of Risk Factor/Intervention Vio	lations	0
Address	360 €	W Highway et 119		Time ir	מליון	Tim	ne out:/2 ! a	No. of Repeat Risk Factor/Intervention Vio		
Owner/P	ermit Hold	er Kajal 2 LLC			ategory			Total Vio		
Email:				Phone:					Red	صر
Inspection	on Type:	Routine Re-inspection Pre	e-operatio			ee In	vestigation		\cu	
	71	FOODBORNE ILLNESS								
		Circle designated compliance status (IN, OL				JUJEJI C		in appropriate box for COS and/or R		
		IN = in compliance OUT= not in compliance N				t anni				
Camalian	- Ctetue				-			Corrected of Psite K - repeat Violation		
Compliand	e Status	Supervision	cos	6   R	Com	plian	ice Status		COS	F
1 TNy	TIT	Person in charge present, demonstrates knowledge and	d		-	15		Protection from Contamination		т.
$\overline{}$	DUT	performs duties			15	=	OUT N/A NO	Food separated and protected		
2 1110	7014025	Certified Food Protection Manager			16	-	DUT N/A	Food-contact surfaces cleaned and sanitized		$\perp$
12		Employee Health			17	IN	ON AND THO	Proper disposition or returned, previously served, reconditioned & unsafe food		
3 (I)	UT	Management/food employees & conditional employee; knowledge, responsibilities and reporting					1	Time / Temperature Control for Safety		
4 (IN)	UT	Proper use of restriction and exclusion			18	JN	OUT NA NO	Proper cooking time and temperature		T
5 (1)0	UT	Procedures for responding to vomiting and diarrheal even	ents		19	IN	OUT NO NO	Proper reheating procedures for hot holding	1	+
	<u> </u>	Good Hygiene Practices			20	IN	OUT NO NO	Proper cooling time and temperatures	<b>†</b>	+
6 INO		Proper eating, tasting, drinking, or tobacco use			21	IN	OUT N/A NO	Proper hot holding temperatures		1
7 INO	UT (NO	No discharge from eyes, nose, mouth			22	IN	OUT N/A NO	Proper cold holding temperatures		
		Preventing Contamination by Hands			23	(IN)	OUT N/A NO	Proper date marking and disposition	1-	$\top$
8 IN O	UT 🔞	Hands clean & properly washed			24	IN	OUT NANO	Time as a Public Health Control: procedures and records	1	$^{\dagger}$
9 IN O	UT N/A(Nb)	No bare hand contact with RTE food						Consumer Advisory		
10 (1) 0	UT	Adequate handwashing sinks properly supplied & access	sible	1	25	IN	OUT (VA)	Consumer advisory provided for raw/undercooked foods	T	T
		Approved Source						Highly Susceptible Populations	1	
11 100	UT _	Food obtained from an approved source			26	IN (	OUT N/A	Pasteurized foods used; prohibited foods not offered	T	T
12 IN O	UT N/A(NO)	Food received at proper temperature					Foo	d / Color Additives and Toxic Substances		
40 100	UT	Food in good condition, safe & unadulterated			27	INC	OUT N/A)	Food additives: approved and properly used	T	T
13 (IN) DI								(1 hinday) and	-	
	UT (NO)	Req. records available: shell stock tags, parasite destruc	tion		28	TRO	OUT N/A	Toxic substances properly identified, stored and used		
14 IN O					28	T)	OUT N/A	Toxic substances properly identified, stored and used	1	
14 IN O					:		Co	onformance with Approved Procedures		
14 IN O		Req. records available: shell stock tags, parasite destruc- e improper practices or procedures identified as t ibuting factors of foodborne illness or injury. Publi re control measures to prevent foodborne illness or	he most ic Health or injury.		19	INC	Co OUT (IA)			
14 IN O		e improper practices or procedures identified as t ibuting factors of foodborne illness or injury, Publi re control measures to prevent foodborne illness o	he most ic Health or injury.		19 PRACT	INC	Co OUT (IA)	onformance with Approved Procedures  Compliance with variance/specialized process/HACCP		
14 IN OU	sk factors are evalent contr erventions a	e improper practices or procedures identified as t ibuting factors of foodborne illness or injury. Publi re control measures to prevent foodborne illness of Good retail practices are preventative measures.	he most ic Health or injury. GOOD F	rol the ado	19 PRACT	IN C	OUT (VA)	Compliance with Approved Procedures  Compliance with variance/specialized process/HACCP  and physical objects into foods.		
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14 IN OUR RESERVED IN OUR PRESERVED IN O	sk factors at evalent conti erventions a box if numl Status	e improper practices or procedures identified as tibuting factors of foodborne illness or injury. Publice control measures to prevent foodborne illness of Good retail practices are preventative measured item is not in compliance Mark "X" of Safe Food and Water	he most ic Health or injury. GOOD F sures to contr n appropria	rol the add	19 PRACT	IN C	Cooperation Cooper	Compliance with Approved Procedures  Compliance with variance/specialized process/HACCP  and physical objects into foods.  -corrected on-site during inspection R=repeat of the contract of th		
Mark "X" ir	sk factors at avalent conti erventions a box if numl Status Pasteurized Water & Ice	re improper practices or procedures identified as to ibuting factors of foodborne illness or injury. Public control measures to prevent foodborne illness of Good retail practices are preventative measured item is not in compliance Mark "X" of Safe Food and Water required from approved source	he most ic Health or injury. GOOD F sures to contr n appropria	rol the add	PRACT dition of pa or COS a	IN C	Court of the court	Compliance with Approved Procedures  Compliance with variance/specialized process/HACCP  and physical objects into foods.		
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HEALTH DIVISION 432 Daniel Wehster Highway Merrimack NH, 03054 (603) 420-1730



Establishme	it: Beer and wi	we housing			Date: A L	25/2022	Page 2 of	f <u>z</u>
Address: ≥	60 PW Itiqu	way			Compliance	Achieved 1,25	2012	
				TURE OBSERVATIO	INS			
	Item / Location	Тетр.	Iten	/ Location	Temp.	· Item / Location	а	Tem
		OBS	ERVATIONS AN	D/OR CORRECTIVE	ACTIONS			
v Item	Section of Code						Dated Co	amack
Number	Section of Code			Description of Viola	ation		or C	
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ignature of Pe	rson in Charge:	5 1/1	75	lla		Date:		
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Sucreme Of Its	position the	///				Date: 4 12:	5/2017	



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



		o pane Memorial Concessi	<u>ens</u>	Dated	124/22	Pag	e 1 of <u>2</u>	No. of Risk Factor/Intervention Violation	ons 🔏
Ad	dress: 10 At	nerton Road		Time i	n8:45	Tim	e oul <b>9:</b> 30	No. of Repeat Risk Factor/Intervention Violation	ons 🔼
1		der sozanne Hailhoit			ategory		1 -	Total Violation	
	ıail:	DOTALITIC MAINTINI		Phone		U			
Ins	pection Type:	Routine Re-inspection Pre-o	peratio			!-			
							vestigation	Complaint Other	
		FOODBORNE ILLNESS RI				BLAC			
-		Circle designated compliance status (IN, OUT,						in appropriate box for COS and/or R	
<u> </u>		IN = in compliance OUT= not in compliance NO	= not ob	oserved	N/A = not	appl	icable COS =	согrected on-site R = repeat violation	
Com	pliance Status		COS	S R	Com	plian	ce Status		COS F
<u> </u>		Supervision						Protection from Contamination	_
1	INDUT	Person in charge present, demonstrates knowledge and performs duties			15	(IN	DUT N/A NO	Food separated and protected	T
2	IN OUT (N/A)	Certified Food Protection Manager			16	(IN)	DUT N/A	Food-contact surfaces cleaned and sanitized	
		Employee Health			17	IN	OUT WANO	Proper disposition or returned, previously served,	
3	INOUT	Management/food employees & conditional employee;		_				reconditioned & unsafe food	
4	(IN)OUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		-		Т		Time / Temperature Control for Safety	
5 '	CID OUT	Procedures for responding to vomiting and diarrheal events		-	18	+-	OV AVA TUO	Proper cooking time and temperature	
		Good Hygiene Practices			19	+-	OUT (VIA)NO	Proper reheating procedures for hot holding	
6	IN OUT	Proper eating, tasting, drinking, or tobacco use			21	_	OUT NIA NO	Proper cooling time and temperatures	$\rightarrow$
7	IN OUT (I)	No discharge from eyes, nose, mouth	+	+	22	200	DUT N/A NO	Proper hot holding temperatures  Proper cold holding temperatures	-
		Preventing Contamination by Hands		-	23	1	DUT N/A NO	Proper date marking and disposition	
8	IN OUT	Hands clean & properly washed	T		24	1	OUT (VA)NO	Time as a Public Health Control: procedures and records	
9	IN OUT N/A NO	No bare hand contact with RTE food	+-	+		7.1.		Consumer Advisory	_
10	INOUT	Adequate handwashing sinks properly supplied & accessible	,	+	25	INC	DUT N/A	Consumer advisory provided for raw/undercooked foods	
	C	Approved Source						Highly Susceptible Populations	
11	ÚN OUT	Food obtained from an approved source			26	IN	DUT (N/A)	Pasteurized foods used; prohibited foods not offered	
12	IN OUT N/A NO	Food received at proper temperature					Foo	d / Color Additives and Toxic Substances	
13	TUO(NI	Food in good condition, safe & unadulterated			27	IN C	DUT (V/A)	Food additives: approved and properly used	
14	IN OUT NA NO	Req. records available: shell stock tags, parasite destruction			28	(in c	OUT N/A	Toxic substances properly identified, stored and used	
	Risk factors a	re improper practices or procedures identified as the I tributing factors of foodbome illness or injury. Public H are control measures to prevent foodborne illness or i	most	1			Co	nformance with Approved Procedures	
	Interventions	are control measures to prevent foodborne illness or in	eann 1jury.		19	IN C	OUT (NA)	Compliance with variance/specialized process/HACCP	
			GOOD 1	RETAIL	PRACT	TCES			
		Good retail practices are preventative measure						and physical objects into foods.	
Marl	k "X" in box if num	bered item is not in compliance Mark "X" on a						corrected on-site during inspection R=repeat viole	ation
omp	liance Status		COS	R	Comn	lianc	e Status	loc	S R
		Safe Food and Water	-		001111		c otatas	Proper Use of Utensils	)3   K
30	Pasteurized	eggs used where required	T		43		In-use utensi	s properly stored	
31		from approved source			44		Utensils, equ	ipment & linens: properly stored, dried, & handled	
32	Variance ob	tained for specialized processing methods			45		Single-use/si	ngle-service articles; properly stored & used	
		Food Temperature Control	<u> </u>	-	46		Gloves used	properly	
33		ng methods used: adequate equipment for temp. control			1			Utensils, Equipment and Vending	(17, 11
34		roperty cooked for hot holding	┿		47		Food and nor	n-food contact surfaces cleanable,	
35 36		awing methods used	<del> </del>		48			gned, constructed, & used	
30	Inennomete	rs provided and accurate  Food Identification		1	49		Warewashing	: installed, maintained, & used: test strips	
37	Food proper	ly labeled: original container			50		11-1 81-1	Physical Facilities	
•	T and proposi	Prevention of Food Contamination			50			ter available adequate pressure alled, proper backflow devices	-
38	Insects, rode	ents, & animals not present		<del>-</del>	52	$\neg$		ste water properly disposed	-
39		on prevented during food preparation, storage & display	+		53			properly constructed, supplied, & cleaned	-
40	Personal de			$\Box$	54			use properly disposed, facilities maintained	$\dashv$
41	Wiping cloths	s: properly used & stored			55			ies installed, maintained, & clean	$\dashv$
42	Washing fruit	ts & vegetables			56			tilation & lighting, designated areas used	+
Гуре	of Operation:							License Posted:	) N [
Disc	ussion with Pen	son-in-Charge:		-				Follow-Up: Y	(N)
	-							Follow-Up Date:	
		11154/1					<u></u>	Toxon-op bate.	
_	ature of Person							Date:	
3ign	ature of Inspect	or: 1 1 5.1						Date: 4/22/2022	$\neg \neg$
								TO TOLL	



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



Address: 10 Atherton Road TEMPERATURE OBSERVATIONS  Temperature Observations	Establishme	ent: Ed poune H	emorial ce	ncession	Date: 4- /	ZZ/ 20ZZ	Page 2	of <b>7</b>
The Iteration   Temp.   Item   Lecation   Temp.   New   Temp.   Temp.	Address: [	O Atherton Ro	ad		Compliance	Achieved: 4./2:	12022	,
OBSERVATIONS AND OR CORRECTIVE ACTIONS  OBSERVATIONS AND OR CORRECTIVE ACTIONS  Description of Violation  Description of Violation  Description of Violation  Action of Code  Action of Code  Description of Violation  Action of Code  Action of Code  Action of Code  Description of Violation  Action of Code  Description of Violation  Action of Code  Action of Code  Description of Violation  Action of Code  Description of Violation  Action of Code  Action of Code  Description of Violation  Date:							1 2000	
Section of Code  Description of Violation  Deter Common  Description of Violation  Description o		rtem / Laggarian	Temp.	Item / Location	Temp.	Item / Location		Tem
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Section of Code  Description of Violation  Deter Common  Description of Violation  Description o			ODG	EDE ATTONIC AND OUR COMMING				
Number Section of Code  Description of Violation  Description of Viola	, Item		0.63	ERVALIONS AND/OR (JUKKE)	TIVE ACTIONS			
Do Wichatlens abserved during inspection.  **Clean floors prior to appring  analyse of Person in Charge  Dete:	V Number	Section of Code		Description of	of Violation			
Aclean floors prior to opening  Aclean floors prior to opening  Date:								
Aclean floors prior to opening  Aclean floors prior to opening  Date:								
Aclean floors prior to opening  Aclean floors prior to opening  Date:								
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Aclean floors prior to opening  Aclean floors prior to opening  Date:			12- 12%	Nedten C beer				
gnature of Person in Charge				STOCK LOUTS OBSELL	low appropriate	PECTION		
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gnature of Person in Charge				ean floors brig	or to opening			
gnature of Person in Charge					Value			
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gnature of Inspector: Date: 4/7.7./2027						Date:		
	gnature of In	spector: //	500	3	<del></del>	Date: 4/7	2/2027	,



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



FOOD ESTABLISHMENT INSPECTION REPORT

Date: 1 7 | Page 1 of 7 | No.

Est	tablish	ment: 🕆	he Biergarten	- ]	Date 1/2/22 Page 1 of 2 No. of Risk Factor/Interven					ervention Vi	olation	IS 8	
Ad	dress:	221 P	w. Hignway	-	Time in	([!00	Tim	e out;(30)	No. of Repeat Ris	sk Factor/Int	tervention Vi	olation	is 85
			er Anneuser - Busch LLC		Risk Ca	tegory.					Total Vi	olation	IS (7)
	ail:			ı	Phone:				Inspection Status:	Green	Yellow	Red	
Ins	pection	1 Type:	Routine Re-inspection Pre-ope	eration	ıəl	Illne	ss in	vestigation	Complaint	Othe			
			FOODBORNE ILLNESS RIS					-		Ottre	<u> </u>		
			Circle designated compliance status (IN, OUT, N						in appropriate box for	COS and/or	R		
			IN = in compliance OUT= not in compliance NO =	not obs	erved N	/A = no	t appli						
Corr	nliana	e Status											
COII	ipiiaiici	e Status	Supervision	cos	R	Com	prian	ce Status	Protection from	Contaminatio	371	CC	S R
1	MI OI	JT	Person in charge present, demonstrates knowledge and	T		15		OUT N/A NO	Food separated and p.		, , , , , , , , , , , , , , , , , , ,		
2	ullet	UT(N/A)	performs duties  Certified Food Protection Manager	-	-	16	F	OUT N/A			-141	$-\!\!\!+\!\!\!\!-$	
-	111100	5 1(10)	Employee Health			17	-	OUT N/A NO	Food-contact surfaces Proper disposition or re			+	
	0		Management/food employees & conditional employee;			17	IM		reconditioned & unsafe	food			
3	UN OIL		knowledge, responsibilities and reporting	-	$\perp \perp$			713	Time / Temperature	Control for S	afety		
5	IN DI		Proper use of restriction and exclusion	-	1	18	+	OUT N/A NO	Proper cooking time ar			$\perp$	
2	INDU	J1	Procedures for responding to vomiting and diarrheal events		-	19	+	OUT N/A NØ	Proper reheating proce		olding	+	+
6	IN OL	ON TI	Proper eating, tasting, drinking, or tobacco use			21	+	OUT N/A(NO)	Proper cooling time an Proper hot holding tem				+
7	IN OL	<del></del>	No discharge from eyes, nose, mouth	<del>                                     </del>		22	4775	OUT N/A NO	Proper cold holding ten				+
			Preventing Contamination by Hands			23	No.	OUT N/A NO	Proper date marking a				+
8	IN OL	T (NO	Hands clean & properly washed			24	IN	OU (Ñ) TUC	Time as a Public Healt		dures and recon	da	$\dashv \dashv$
9	IN OL	T N/A(NO)	No bare hand contact with RTE food						Consumer A	Advisory			
10	iyou	JT	Adequate handwashing sinks properly supplied & accessible			25	INC	DUT (VA)	Consumer advisory pro	vided for raw/ur	ndercooked food	s	
_	_		Approved Source				,		Highly Susceptib	e Population	ıŝ		
11	IN)DU	7.00	Food obtained from an approved source	-		26	IN C	DUT (N/A)	Pasteurized foods used				
12	-	IT N/A(NO)	Food received at proper temperature	<u> </u>		ļ	1		d / Color Additives a				
13	INGU	N/A NO	Food in good condition, safe & unadulterated	-		27	1	OUT (VA)	Food additives: approve			$\perp$	$\dashv$
14			Req. records available; shell stock tags, parasite destruction	1	-	28		DUT N/A	Toxic substances prope				
	Pre	<b>ik factors</b> a valent cont	re improper practices or procedures identified as the m ributing factors of foodbome illness or injury. Public He are control measures to prevent foodbome illness or inj	iost alth			T	-	informance with Ap	proved Proce	dures		
	Inte	erventions a	are control measures to prevent foodborne illness or inj	ury.		19	IN C	OUT (N/A)	Compliance with variance	ce/specialized p	rocess/HACCP		
					ETAIL								
Mai	k "X" in	box if num	Good retail practices are preventative measures bered item is not in compliance Mark "X" on ap						and physical objects into =corrected on-site dur		R=repea	t violat	ion
			Than 74 of the		3 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -				-corrected orr-site dur	ing inspection	i N-icpcc	IL VIOIAL	OH
Com	pliance	Status	Safe Food and Water	cos	R	Comp	lianc	e Status	Their William	F 177 11		COS	S R
30	T T	Pasteurized	eggs used where required		$\overline{}$	43		In-use utensi	Proper Use of ils properly stored	Utensils			
31	$\vdash$		from approved source		$\vdash$	44			ipment & linens: properly	stored, dried, 8	handled	+-	+
32		Variance ob	tained for specialized processing methods			45			ingle-service articles: pro				+
			Food Temperature Control			46		Gloves used	properly			$\top$	$\top$
33		Proper cooli	ng methods used: adequate equipment for temp, control						Utensils, Equipmen	t and Vendir	g		
34		Plant food p	roperly cooked for hot holding			47 ·		Food and no	n-food contact surfaces c	leanable,			
35	_		awing methods used			48	_		gned, constructed, & use				
36		Thermomete	ers provided and accurate			49	<u> </u>	Warewashing	: installed, maintained, &		S		
37		Food proper	Food Identification  ly labeled: original container			50	·	Net 9 celel	Physical Fa				_
		rood proper	Prevention of Food Contamination			51			ater available adequate p lalled, proper backflow de			-	++
38		Insacts, rode	onts, & animals not present		$\Box$	52	-	-	aste water properly dispos			+	+
39		Contaminati	on prevented during food preparation, storage & display			53			s properly constructed, su		ėď	+	+
40		Personal cle	anliness			54		Garbage & re	fuse properly disposed, f	acilities maintair	ned	_	+
41		Wiping cloth	s: properly used & stored			55		Physical facili	ties installed, maintained	, & clean			
42		Washing frui	ts & vegetables			56		Adequate ver	ntilation & lighting, design	ated areas used			
Turn	o of O	peration:								Lingers - E-	atad:	13	- h1
										License Po	stea:	7	A
LIS	CUSSION	n with Per	son-in-Charge:						-	Follow-Up:		Y	W
	(U	n.a.s	Rearden							Follow-Up [	Date:		
Sign	nature		in Charge:							Date:			
_		of Inspect									1./1/7-		-
Jigi	- GRUIT	от птарес	and of the							Date. 4	10/2677		



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



Establishment: Annewar - F Address: 221 D.W. High	365CH BIEIG	Date: 4/20/2072 Page 7  Compliance Achieved: 4/20/2077				
ZZI V.W. HICK	way-	PROPERTY AND ADDRESS OF THE PARTY OF THE PAR	Compliand	ce Achieved: 4/20	12027	
Item / Location	Temp.	TEMPERATURE OBSERVAT	10/13			
	Xediga	пеш/ Досацод	Тетр.	Item / Location	1	
	OBS	ERVATIONS AND/OR CORRECTIV	VE ACTIONS			
/ Item   Section of Code		Description of Vi			Dated Corre	
Manipel		Dood plan of the			or COS	
	L 30. 157a	WATER OF THE !	Janian Indon			
		plations observed a	JOINA WINKT	OM		
			<u> </u>			
					1	
nature of Person in Charge:	Markear	do		 Date:		
nature of Inspector:						
nature of inspector.	1-//			Date: 4/20	12077	



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



Es	tablishment: 🗛	whoeser-busch -vending		Date:	12423	Page 1 of	2	No. of Risk Factor/Intervention Viol	ations	0
Ad	dress: 221	760 Highway		Time i	n/O:OC	Time out	:30	No. of Repeat Risk Factor/Intervention Viol		Ø
Ow	ner/Permit Hol	der: E & & vanding co.		Risk C	ategory	: 🛱		Total Viol		Ø
Em				Phone					Red	_
Ins	pection Type:	Routine Re-inspection Pre-o	peratio	nal	Illne	ess Investig	ation	Complaint Other		
		FOODBORNE ILLNESS RI								
		Circle designated compliance status (IN, OUT,						in appropriate box for COS and/or R		
		IN = in compliance OUT= not in compliance NO								
Com	pliance Status		cos			npliance Sta				
		Supervision	1000	<u>, 1 (7)</u>		ipilance ota	itus	Protection from Contamination	cos	R
1	INDUT	Person in charge present, demonstrates knowledge and performs duties			15	(IN)OUT N/	'A NO	Food separated and protected	T	T
2	IN OUT NA	Certified Food Protection Manager	+	+	16	א דעטעו.	'A	Food-contact surfaces cleaned and sanitized	+	+
		Employee Health	-		17	IN OUT N	A NO	Proper disposition or returned, previously served,	+	+
3	(IN)OUT	Management/food employees & conditional employee;						reconditioned & unsafe food		
4	NOUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion	-		18	IN OUT N		Time / Temperature Control for Safety		,
5	INDUT	Procedures for responding to vorniting and diarrheal events	5	-	19	IN OUT N	_	Proper cooking time and temperature  Proper reheating procedures for hot holding	+	┼─
		Good Hygiene Practices			20	IN OUT V		Proper cooling time and temperatures	+	$\vdash$
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use			21	IN OUT (V/	A)NO	Proper hot holding temperatures	_	+
7	IN OUT (NO)	No discharge from eyes, nose, mouth			22	IN OUT N/	A NO	Proper cold holding temperatures		
		Preventing Contamination by Hands			23	(IN) DUT N/		Proper date marking and disposition		
8	IN OUT NO	Hands clean & properly washed		1	24	IN OUT N	A)NO	Time as a Public Health Control: procedures and records		
10	IN OUT N/A (IO)	No bare hand contact with RTE food	_			1	. 7	Consumer Advisory		
		Adequate handwashing sinks properly supplied & accessible  Approved Source	3		25	IN OUT NO		Consumer advisory provided for raw/undercooked foods		
11	IN OUT	Food obtained from an approved source			26	IN OUT N/A	) T	Highly Susceptible Populations  Pasteurized foods used; prohibited foods not offered		
12	IN OUT N/A NO	Food received at proper temperature						d / Color Additives and Toxic Substances		Н
13	INOUT	Food in good condition, safe & unadulterated			27	IN OUT I		Food additives: approved and properly used		$\Box$
14	IN OUT NA NO	Req. records available; shell stock tags, parasite destruction			28	IN OUT N/A	1	Toxic substances properly identified, stored and used		
	Risk factors a Prevalent con	are improper practices or procedures identified as the tributing factors of foodborne illness or injury. Public I are control measures to prevent foodborne illness or i	most				Co	onformance with Approved Procedures		
	Interventions	are control measures to prevent foodborne illness or i	njury.	- 1	19	IN OUT N/A	)	Compliance with variance/specialized process/HACCP		
					L PRACI					
Mari	K "X" in how if num	Good retail practices are preventative measure hered item is not in compliance Mark "X" on a								
		nbered item is not in compliance Mark "X" on a	ppropria	ite box i	or COS	and/or	COS =	-corrected on-site during inspection R=repeat v	iolation	
omp	liance Status	Safe Food and Water	cos	R	Comp	oliance Statu	18		cos	R
30	Pasteurized	eggs used where required			43	I In use	n utamail	Proper Use of Utensils Is properly stored		
31		from approved source	+	+	44			ipment & linens: properly stored, dried, & handled	-	$\dashv$
32	Variance ob	tained for specialized processing methods			45			ngle-service articles: properly stored & used	-	$\dashv$
		Food Temperature Control			46			properly		$\dashv$
33		ng methods used: adequate equipment for temp, control						Utensils, Equipment and Vending		
34		roperly cooked for hot holding	+	-	47 ·	Food	and non	n-food contact surfaces cleanable,		
35		awing methods used	-	+	48			gned, constructed, & used		
20	*Tiennorfield	Food Identification	1		49	Warev	wasning	: Installed, maintained, & used: test strips Physical Facilities		
37	Food proper	ly labeled; original container	T		50	Hot &	cold wa	ter available adequate pressure		-
		Prevention of Food Contamination			51			alled, proper backflow devices		$\dashv$
38	Insects, rode	ents, & animals not present			52	Sewag	je & wa:	ste water properly disposed		$\neg$
39		on prevented during food preparation, storage & display			53	Toilet f	facilities	properly constructed, supplied, & cleaned		
40	Personal cle		+		54			use properly disposed, facilities maintained		
41		s: property used & stored ts & vegetables	-		55			ies installed, maintained, & clean		_
	Present giron	a d vegetables			56	Adequi	ate veni	tilation & lighting, designated areas used		
Туре	of Operation:	<del>-</del>						License Posted:	Y N	
Disc	ussion with Per	son-in-Charge:						Follow-Up:	/ N	7
		_								7
N: -		1 month						Follow-Up Date:		_
	ature of Person							Date:		
Sign	ature of Inspect	or: 1 1 1						Date: 4/70/2017		7
		( ( )	-							_



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



Addrosova	ATTIVE USER _	BUSCEN/ UN	nding		Date: 4/20/2022 Pa				
Address. 2.1	nt: Anneuser _ 21 Du High	way.	TOWN THE PARTY AS A PERSON AS	Complian	ce Achieved: 4/20	12022			
	Item / Location	Тетр,	TEMPERATURE OBSERVA						
		Admir,	Tem / Location	Тетр.	· Item / Location	ů '			
, Item		UBS	ERVATIONS AND/OR CORRECT	TVE ACTIONS					
V Number	Section of Code		Description of	Violation		Dated Com			
						or COS			
		No 01010	ations observed de	sring time of	inspection.				
					•				
1									
				<del>,</del>					
+					<u> </u>				
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	_								
					<del></del>				
		1 1	1						
nature of Pe	rson in Charge:	NE HAM	h		Date:				
nature of Ins		1 / fill	- 1						
91 1113		1./1.			Date: 4/71	17677			



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



Es	tablishmen	1	Date	ate 24 [19/22 Page 1 of 2 No.				No. of Risk Factor/Intervention Violati	ons	Ø	
Ad	dress: 🙎	Jennifer Drive	1	Time	in	0,00	Tin	ne outili. oc	No. of Repeat Risk Factor/Intervention Violati	ons	(2)
Ои	ner/Permit	Holder: Paula wnittier				egory			Total Violati		<u>4</u> 1
	ıail:		-	hor			_		Inspection Status: Green Yellow Re	-	=
Ins	pection Ty	pe: Routine Re-inspection Pre-opera	tion	al		Illne	ee li	nvestigation	Complaint Other		
		FOODBORNE ILLNESS RISK F			S A			-		_	_
		Circle designated compliance status (IN, OUT, N/A,							in appropriate box for COS and/or R		
		IN = in compliance OUT= not in compliance NO = not					t app				
Corr	pliance Sta		os								
		Supervision	03	R	$\dashv$	Com	ipitai	nce Status	Protection from Contamination	COS	R
1	NOUT	Person in charge present, demonstrates knowledge and performs duties		T		15	( in	DUT N/A NO	Food separated and protected		T
2	(IN OUT N/			╆	7	16	No.	OUT N/A	Food-contact surfaces cleaned and sanitized		╁
		Employee Health				17	7-	OUT NA NO	Proper disposition or returned, previously served,		$\vdash$
3	(IN)DUT	Management/food employees & conditional employee;		Ť	+		Н.		reconditioned & unsafe food		_
4	TUOUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		+-	$\dashv$	18	LIN	OUT N/A NO	Time / Temperature Control for Safety		
5	IN)OUT	Procedures for responding to vorniting and diarrheal events		+	-	19	-	OUT N/A NO	Proper cooking time and temperature  Proper reheating procedures for hot holding		$\vdash$
		Good Hygiene Practices		-	1	20	+	OUT N/A NO	Proper cooling time and temperatures		-
6	IN OUT	NO Proper eating, tasting, drinking, or tobacco use		Γ	7	21	-	OUT N/A NO	Proper hot holding temperatures		
7	IN OUT	No discharge from eyes, nose, mouth				22	(IN	DUT N/A NO	Proper cold holding temperatures		
		Preventing Contamination by Hands				23	<b>(</b>	OUT N/A NO	Proper date marking and disposition		
8	IN)OUT	NO Hands clean & properly washed				24	IN	OUT N/A NO	Time as a Public Health Control: procedures and records		
10	IN OUT N/A			ļ	-			_	Consumer Advisory		
10	I IN DOI	Approved Source			+	25	IN	OUT N/A	Consumer advisory provided for raw/undercooked foods		L
11	IN OUT	Food obtained from an approved source	-		1	26	KIN	OUT N/A	Highly Susceptible Populations  Pasteurized foods used; prohibited foods not offered		
12	IN OUT N/A				1				d / Color Additives and Toxic Substances		
13	INDUT	Food in good condition, safe & unadulterated				27	IN	OUT (VA)	Food additives: approved and properly used	T	
14	IN OUT N/A	NO Req. records available: shell stock tags, parasite destruction			]	28	(N	OUT N/A	Toxic substances properly identified, stored and used		
	Risk fac Prevalen	tors are improper practices or procedures identified as the most t contributing factors of foodborne illness or injury. Public Health ions are control measures to prevent foodborne illness or injury.						Co	onformance with Approved Procedures		
	Intervent	ions are control measures to prevent foodborne illness or injury.				19	IN	OUT (IA)	Compliance with variance/specialized process/HACCP		
			_	_		RACI					
Mor	V "V" in hov i	Good retail practices are preventative measures to c f numbered item is not in compliance Mark "X" on approp									
FVICIS	N N III DOX	f numbered item is not in compliance Mark "X" on approp	огат	e po	K TOP	COS a	and/o	r COS =	=corrected on-site during inspection R=repeat viol	ation	
om	liance Stat		S	R		Comp	lian	ce Status		os	R
30	Paste	Safe Food and Water urized eggs used where required		-		43	_	I le use idensi	Proper Use of Utensils	- +	-
31		& Ice from approved source	$\dashv$			44			Is properly stored ipment & linens; properly stored, dried, & handled		$\dashv$
32	Varia	nce obtained for specialized processing methods				45			ngle-service articles: properly stored & used		$\dashv$
		Food Temperature Control				46		Gloves used			$\neg$
33	Ргоре	r cooling methods used: adequate equipment for temp, control							Utensils, Equipment and Vending		
34		food properly cooked for hot holding	_			47 ·			n-food contact surfaces cleanable,		
35 36		ved thawing methods used someters provided and accurate	$\dashv$			48	_		gned, constructed, & used	_	_
-	11143)	Food Identification	_			49		vvarewasning	r installed, maintained, & used: test strips Physical Facilities	_	$\dashv$
37	Food	properly labeled; original container	T			50		Hot & cold wa	ater available adequate pressure		-
		Prevention of Food Contamination				51			alled, proper backflow devices		7
38	Insect	s, rodents, & animals not present				52		Sewage & wa	ste water properly disposed		$\neg$
39		mination prevented during food preparation, storage & display	_			53		Toilet facilities	properly constructed, supplied, & cleaned		
40	<del></del>	nal cleanliness	$\dashv$			54	. 4		fuse properly disposed, facilities maintained		$\Box$
41		cloths: properly used & stored	-+	$\dashv$	U	55	76		ties installed, maintained, & clean	$\rightarrow$	$\dashv$
	V153()	- System is				56		Adequate ven	tilation & lighting, designated areas used		-
Тур	e of Operat	ion:							License Posted:	) N	
Disc	ussion with	Person-in-Charge:							Follow-Up:	N	
									Follow-Up Date:		
01	etres :5D	i Ch		1							$\dashv$
_		rson in Charge:		V		L	_		Date:		
Sigr	ature of Ins	spector:				7			Date: 4/19/2012		_ [
		1 1.0									



Establishment: Rose Howen

## MERRIMACK FIRE DEPARTMENT

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



Page \_ 2 of \_ 3

Date: 4/19/22

Address: 8	Jennifer Dr	ive		Compliance Achieved:						
	Item / Location		Temp.	TEMPERATURE OBSERV						
	ACCES APPLICATION		remp.	Item / Location	Тетр.	· Item / Location		Temp.		
								-		
				<u> </u>				-		
								L		
, Item	T	· · · · · · · · · · · · · · · · · · ·	UI	SERVATIONS AND/OR CORRECT	TIVE ACTIONS					
V Number	Section of Code			Description of	of Violation			Corrected COS		
C 55	6-501.11	Bosemen	+ - 1				011	500		
		Pipe in	<u> Þ</u>	ment observed wit	n a small	water reak. PIC				
		advisco	ne u	vill contact for re	epair.					
		<del></del>			····					
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								$\neg \neg$		
ignature of Pe	rson in Charge:	_,								
		_		- 1 //- 9	)	Date:				
ignature of Ins	spector:	7/		No Ven		Date: 4   19   20	22			



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



Est	ablisi	nment: 44	. Janes church	Ti	DateA 18 22  Page 1 of 2 N		Page 1 of 2_	No. of Risk Factor/Intervention Violation	f Risk Factor/Intervention Violations		
			ous Highward						No. of Repeat Risk Factor/Intervention Violation	-1-3/4	_
			er. 5t. James United tethodistum		Risk Ca		_		Total Violation	17	_
Em				_	Phone:				Inspection Status: Green Yellow Red	1,00	-
Insi	pectio	n Type:	Routine Re-inspection Pre-ope				Iness	Investigation	Complaint Other		-
			FOODBORNE ILLNESS RISI								-
			Circle designated compliance status (IN, OUT, N						in appropriate box for COS and/or R		_
			IN = in compliance OUT= not in compliance NO =	not obs	served N	[/A =	not a	pplicable COS =	corrected on-site R = repeat violation		_
Com	pliane	ce Status		cos	R	Ic	omal	liance Status	CC	)S	R
	_		Supervision						Protection from Contamination		-
1		DUT	Person in charge present, demonstrates knowledge and performs duties			1	15	IN OUT N/A NO	Food separated and protected		
2	IN C	DUT N/A	Certified Food Protection Manager			1	16	NOUT N/A	Food-contact surfaces cleaned and sanitized		-
			Employee Health			1	17	IN OUT NO NI	Proper disposition or returned, previously served, reconditioned & unsafe food		
3	(i)	DUT	Management/food employees & conditional employee;	Т	$\top$				Time / Temperature Control for Safety		
4			knowledge, responsibilities and reporting  Proper use of restriction and exclusion		+	1	18	IN OUT N/A NO	Proper cooking time and temperature		_
5	fin):		Procedures for responding to vomiting and diarrheal events		+	$\vdash$	19	IN OUT N/A ÑO	Proper reheating procedures for hot holding	$\dashv$	-
			Good Hygiene Practices			2	20	IN OUT N/A	Proper cooling time and temperatures		-
6	INC	OUT (D)	Proper eating, tasting, drinking, or tobacco use	1		2	21	IN OUT N/A	Proper hot holding temperatures	$\neg$	_
7	IN C	DUT (VC)	No discharge from eyes, nose, mouth			2	22	OUT N/A NO	Proper cold holding temperatures		_
			Preventing Contamination by Hands			2	23	(N)OUT N/A NO	Proper date marking and disposition		Ī
8	IN C	OUT (NO	Hands clean & properly washed			2	24	IN OUT WANO	Time as a Public Health Control: procedures and records		Ī
9	IN C	ON A'N TU	No bare hand contact with RTE food				3		Consumer Advisory		Ī
10	TNC	UT	Adequate handwashing sinks properly supplied & accessible			2	25	IN OUT NA	Consumer advisory provided for raw/undercooked foods		
	r>		Approved Source		,—	-			Highly Susceptible Populations		_
11	II) C	400-	Food obtained from an approved source	-	-	2	26	IN OUT (A)	Pasteurized foods used; prohibited foods not offered		_
12		UT N/A 😥	Food received at proper temperature						d / Color Additives and Toxic Substances		4
13	(N)	UT N/A NO	Food in good condition, safe & unadulterated	-		2		IN OUT (UA)	Food additives: approved and properly used		4
14			Req. records available; shell stock tags, parasite destruction		4	21	8 (	fis) OUT N/A	Toxic substances properly identified, stored and used		4
	R Pr	<b>isk factors</b> a evalent cont	re improper practices or procedures identified as the m ributing factors of foodbome illness or injury. Public He are control measures to prevent foodbome illness or inj	ost alth		-			onformance with Approved Procedures		4
	Int	terventions a	are control measures to prevent foodborne illness or inj	ury.		15	9	IN OUT (N/A)	Compliance with variance/specialized process/HACCP		
					ETAIL						4
Mar	k " <b>X</b> " i	n box if num	Good retail practices are preventative measures bered item is not in compliance Mark "X" on ap						and physical objects into foods.  =corrected on-site during inspection R=repeat violate	ion	1
~	- Linna	e Status				-	- 1				1
Com	manç	e Status	Safe Food and Water	cos	R	100	mpiia	ance Status	Proper Use of Utensils	S R	1
30		Pasteurized	eggs used where required			43	3	In-use utensi	ils properly stored	1	1
31		Water & Ice	from approved source			44	4	Utensils, equ	ipment & linens: properly stored, dried, & handled	$\top$	1
32		Variance ob	tained for specialized processing methods			45	5	Single-use/si	ingle-service articles; properly stored & used		1
			Food Temperature Control			46	6	Gloves used	properly	$\neg \vdash$	1
33		Proper cooli	ng methods used: adequate equipment for temp, control				- '		Utensils, Equipment and Vending		1
34		Plant food p	roperty cooked for hot holding			47	7 ·	Food and no	n-food contact surfaces cleanable,	$\perp$	
35			awing methods used			48	В	Properly desi	igned, constructed, & used		l
36	نــــا	Thermomete	ers provided and accurate		Щ	49	9	Warewashing	g: installed, maintained, & used: test strips		l
27		Food was as	Food Identification	· · · · · ·		50		Hat 8 and m	Physical Facilities		ł
37		Food proper	ly labeled: original container  Prevention of Food Contamination			50	_		ater available adequate pressure talled, proper backflow devices	+	ł
38		Insects rode	ents, & animals not present		-	52	_	<del>-</del>	aste water properly disposed	-	ł
39			on prevented during food preparation, storage & display			53	_		s properly constructed, supplied, & cleaned	+	١
40		Personal de				54	_		fuse properly disposed, facilities maintained	+	l
41		Wiping cloth:	s: property used & stored			55	5		ities installed, maintained, & clean	$\top$	
42			ts & vegetables			56	-		ntilation & lighting, designated areas used		
Tue	o of (	Deposition:							Lisana Bartadi (X	N.I.	
		Operation:	and in Observation						License Posted: (Y)	N	
UIS	:USSI(	on with Per	son-in-Charge:						Follow-Up: Y	(N)	
									Follow-Up Date:		
Sigr	ature	of Person	in Charge: Robin House						Date: 4/18/22		
Sign	nature	of inspect	in Charge: A de House						Date: 4/18/1022		
			12/1/2						all tot with		



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



Address 4 4	James un	ted them	odist chorch	Date: 4	18/2627	Page _2 of	
Address:646 Du	Highway	-		Compliand	ce Achieved: 4/15	12022	
Item / Loc	ation	Temp.	TEMPERATURE OBSERVA	EXECUTO:			
			Tent / Location	Тетр.	· Item / Location		Ter
					<u> </u>		
		ORSE	RVATIONS AND/OR CORRECT	PINE ACCIONO			_
/ Item Section of	f Codo	01012				1 2000	
Number Gection 6	Code		Description of	Violation		Dated Co. or CC	
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		120 150	plations Abserved	dana dana	A. Turneral broad		
		<del>500 010</del>	plations observed	auring time	St INSLECTON		_
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nature of Person in Cha	orge: R W.	* 11-4				- 1	
		· Hou	عر	<del></del>	Date: 4/18	3/22	_
nature of Inspector:	' 'へっ ) '				Date: 4/10	12021	



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



FOOD ESTABLISHMENT INSPECTION REPORT

Date 4 1.2 1.2 Page 1 of 7. No.

Es	tablishment:	Minos		Date	Date: No. of Risk Factor/Interver					Ch
Ad	dress: A56 Du	9 Highway				-	Time out;			700
Ov	ner/Permit Holo	der TBD Plaza: Inc.				egory		Total Viol		_
	iail:			Pho		-0	<u></u>	Lucius de la companya del companya de la companya del companya de la companya de		
Ins	pection Type:	Routine Re-inspection Pre-or	peratio			liloo	ss Investigation		Red	_
		FOODBORNE ILLNESS RIS			S AR		-			
		Circle designated compliance status (IN, OUT, I						X" in appropriate box for COS and/or R		
		IN = in compliance OUT= not in compliance NO =								_
Con	pliance Status							S Corrected Gir-site K - repeat violation		
COIL	ipriance status	Supervision	cos	S F	4	Com	pliance Status	Production of the Control of the Con	cos	F
1	INDUT	Person in charge present, demonstrates knowledge and	Т			15	IN OUT N/A NO	Protection from Contamination	T	
2	IN OUT N/A	performs duties  Certified Food Protection Manager	+-	+	4	-			<del> </del>	$\perp$
Ť	1	Employee Health				16	IN OUT N/A	Food-contact surfaces cleaned and sanitized  Proper disposition or returned, previously served,	-	+
	<b>(</b> )	Management/food employees & conditional employee;			_	17	IN OUT WAN	reconditioned & unsafe food	<u> </u>	$\perp$
3	<b>Ш</b> УОИТ	knowledge, responsibilities and reporting		$\perp$				Time / Temperature Control for Safety		
5	UNOUT	Proper use of restriction and exclusion			_	18	IN OUT N/A			$\perp$
3	INOUT	Procedures for responding to vomiting and diarrheal events		<u> </u>	4	19	IN OUT N/A NO	4		
6	IN OUT (10)	Proper eating, tasting, drinking, or tobacco use	_		-	20	IN OUT N/A NO		<del> </del>	+
7	IN OUT AO	No discharge from eyes, nose, mouth		+	-	22	IN OUT N/A NO		┼	+
		Preventing Contamination by Hands			1	23	IN OUT N/A NO		+-	+
8	ON TUDOUT NO	Hands clean & property washed	T	T	1	24	IN OUT NAME		-	+
9	ON AN TUCKE	No bare hand contact with RTE food			7			Consumer Advisory		_
10	(IN OUT	Adequate handwashing sinks properly supplied & accessible				25	(IN)DUT N/A	Consumer advisory provided for raw/undercooked foods	T	T
		Approved Source			]			Highly Susceptible Populations		
11	IN OUT NA NO	Food obtained from an approved source Food received at proper temperature	-	_	4	26	IN OUT (IA	Pasteurized foods used; prohibited foods not offered		
12	IN OUT	+-	1	4		1	ood / Color Additives and Toxic Substances			
14	IN OUT NÃNO	Food in good condition, safe & unadulterated  Req. records available: shell stock tags, parasite destruction	+	+	+	27	IN OUT NA	Food additives: approved and properly used	—	$\perp$
			- net		-	28	IN/OUT N/A	Toxic substances properly identified, stored and used		_
	Prevalent cont	re improper practices or procedures identified as the r ributing factors of foodbome illness or injury. Public Hr are control measures to prevent foodbome illness or in	ealth			-		Conformance with Approved Precedures		Τ
				rs wires a		19	IN OUT NA	Compliance with variance/specialized process/HACCP		L
		Good retail practices are preventative measures	OOD I							
Mar	k "X" in box if num	bered item is not in compliance Mark "X" on ap						s, and physical objects into roods.  S =corrected on-site during inspection R=repeat v	iolation	
omr	liance Status		cos	R		C	May 1			
,		Safe Food and Water	003	1 1%	1	Comp	liance Status	Proper Use of Utensils	cos	R
30	Pasteurized	eggs used where required			]	43	In-use ute	nsils properly stored		
31		from approved source				44	Utensils, s	equipment & linens: properly stored, dried, & handled		
32	Variance ob	tained for specialized processing methods				45	Single-use	s/single-service articles: properly stored & used		
33	Droser seeti	Food Temperature Control	1		4	46	Gloves us	ed properly		Щ
34		ng methods used: adequate equipment for temp. control	-	-	┨╏	47 .	I e	Utensils, Equipment and Vending		
35	-	awing methods used	-	+	1 }	48		non-food contact surfaces cleanable, esigned, constructed, & used		$\dashv$
36		rs provided and accurate	-	+-	1	49		ing: installed, maintained, & used: test strips		-
		Food Identification		1	1			Physical Facilities		$\dashv$
37	Food proper	y labeled: original container				50	Hot & cold	water available adequate pressure		
		Prevention of Food Contamination			] [	51	Plumbing i	nstalled, proper backflow devices		
38		nts, & animals not present		ļ		52	Sewage &	waste water property disposed		
39 40		on prevented during food preparation, storage & display		-	-	53		ties properly constructed, supplied, & cleaned		$\Box$
41	Wining daths	animess c properly used & stored			} }	54		refuse properly disposed, facilities maintained	$\rightarrow$	
42		is & vegetables		-	<b> </b>	55 56		citities installed, maintained, & clean	$\rightarrow$	$\dashv$
				L			- Mortinara /	ventilation & lighting, designated areas used		
Тур	of Operation:							License Posted:	Y) N	7
Disc	ussion with Per	son-in-Charge:						Follow-Up;		0
								Follow-Up Date:	. 40	-
N:.		/al ma	2					r ollow-op Date.		_
	ature of Person							Date:		
Sign	ature of Inspect	or: ) in S'/h						Date: 41  2   2022		
		6 6 0								



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



Establishment: Dominos			Date: 4	12/2022	Page _2_of _2
Address: 456 DW Highu	عوالم		Complian	ice Achieved: A-In	7/2022
		TEMPERATURE OBSERVATI	IONS	-4 (6)	-1700
Item / Location	Temp.	Item / Location	Temp.	· Item / Loca	tion Tel
	OB	SERVATIONS AND/OR CORRECTIV	E ACTIONS		
/ Item   Section of Code		Description of Vic	plation		Dated Correct
					or COS
+			_ <del>.</del>		
	No wint	ations observed during	cu dama - C da	mee I Mh	
		ATTOMA CARLO TO AND	d IIIA OF IIB	Dection!	
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	1 00				
nature of Person in Charge:	hue Dr	inho.		Date:	



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Wiping cloths: property used & stored

Washing fruits & vegetables

### MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION



432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730 FOOD ESTABLISHMENT INSPECTION REPORT Establishment: Hot Rizc Date:411/12Page 1 of 2 No. of Risk Factor/Intervention Violations Address: @ Dw Highway Time in:11:00 Time out:11:45 No. of Repeat Risk Factor/Intervention Violations 05 Owner/Permit Holder: Armada Enterprise LLL Risk Category: Total Violations Email: Phone: 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 Person in charge present, demonstrates knowledge and `IN]OUT ON AW TUCKNI Food separated and protected performs duties (IN)OUT N/A Certified Food Protection Manager IN OUT N/A W) 16 Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served, Employee Health IN OUT N/A NO 17 reconditioned & unsafe food Management/food employees & conditional employee; IN)OUT Time / Temperature Control for Safety knowledge, responsibilities and reporting TUO (II) Proper use of restriction and exclusion IN OUT N/A NO 18 Proper cooking time and temperature [INDUT Procedures for responding to vomiting and diarrheal events 19 IN OUT N/A(NO) Proper reheating procedures for hot holding **Good Hygiene Practices** IN OUT N/A/NO 20 Proper cooling time and temperatures IN OUT Proper eating, tasting, drinking, or tobacco use 6 21 IN OUT N/A NO Proper hot holding temperatures IN OUT No discharge from eyes, nose, mouth 22 INOUT N/A NO Proper cold holding temperatures Preventing Contamination by Hands 23 OUT N/A NO Proper date marking and disposition INOUT 8 NO Hands clean & properly washed IN OUT NA NO 24 Time as a Public Health Control: procedures and records 9 IN OUT N/A NO No bare hand contact with RTE food Consumer Advisory тио(иі) Adequate handwashing sinks properly supplied & accessible 10 IN OUT N/A Consumer advisory provided for raw/undercooked foods Approved Source **Highly Susceptible Populations** IN OUT 11 Food obtained from an approved source 26 IN OUT N/A Pasteurized foods used; prohibited foods not offered 12 IN OUT N/A NO Food received at proper temperature Food / Color Additives and Toxic Substances (IN DUT 13 Food in good condition, safe & unadulterated 27 IN OUT NA Food additives: approved and properly used 14 IN OUT NAMO Req. records available: shell stock tags, parasite destruction OUT N/A 28 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 IN OUT N/A 19 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 Pasteurized eggs used where required 43 In-use utensils properly stored 31 Water & Ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled 32 Variance obtained for specialized processing methods 45 Single-use/single-service articles: properly stored & used Food Temperature Control 46 Gloves used properly 33 Proper cooling methods used; adequate equipment for temp, control Utensils, Equipment and Vending 34 Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable, 35 Approved thawing methods used 48 Properly designed, constructed, & used 36 Thermometers provided and accurate 49 Warewashing: installed, maintained, & used: test strips Food Identification **Physical Facilities** 37 Food properly labeled: original container 50 Hot & cold water available adequate pressure Prevention of Food Contamination 51 Plumbing installed, proper backflow devices 38 insects, rodents, & animals not present 52 Sewage & waste water properly disposed 39 Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned 40 Personal cleanliness 54 Garbage & refuse properly disposed, facilities maintained

Type of Operation:	License Posted:	(Y) N
Discussion with Person-in-Charge:	Follow-Up:	Ø N
	Follow-Up Date:	
Signature of Person in Charge:	Date: 4/1/22	
Signature of Inspector:	Date: 4/11/2023	

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Physical facilities installed, maintained, & clean

Adequate ventilation & lighting, designated areas used



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



Establishment: Hot Rize							Date:	4/11/2022	Page 2	of <u>2</u>				
		34 DW H		<b></b>			Compliance Achieved:							
				-	TEMPERATURE OBS									
		Item / Location		Temp.	Item / Location		Temp.	Item / Location		Temp.				
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										4				
					OBSERVATIONS AND/OR COR	RECTIVE ACTION	vs							
V	Item Number	Section of Code			Descrip	tion of Violation				d Corrected				
	Nullibei		1000	1:0					- + '	or COS				
			Kitche											
25	16	4-601.11 -	exteri	01 b	ack side of me	cut slicer	Soile	d with actomo	petion.					
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Sicc	ature of D	erson in Charge:	Se	Ve				Date: 4/1	1117					
			<del>- 23-</del>	11	>			(.) *	014-					
Sign	ature of Ir	spector:	<u> رکز کر</u>		<u> </u>			Date: 4 / I	1/2027					



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



							_   \
Address: 4-3	Babbook Lake Road	Address: 43 Rabboosic Lake Road Tir				No. of Repeat Risk Factor/Intervention Violati	ons g
Owner/Permit Hol			•	ategory:		Total Violati	_
Email:			Phone:			Inspection Status: Green Yellow Re-	7
Inspection Type:	Routine Re-inspection Pre-op				ss Investigation		
,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	FOODBORNE ILLNESS RIS				-		
	Circle designated compliance status (IN, OUT, N					"in appropriate box for COS and/or R	
	IN = in compliance OUT= not in compliance NO =						
	in a simplified of the form compliance to	TIOU OD.	serveu i	N/A - NOC	applicable COS	- corrected on-site K = repeat violation	
Compliance Status	S	COS	R	Com	pliance Status		cos
1 <b>N</b> OUT	Supervision  Person in charge present, demonstrates knowledge and					Protection from Contamination	<del></del>
	performs duties	4		15	IN OUT N/A NO	Food separated and protected	
2 IN OUT NA	Certified Food Protection Manager			16	IN/OUT N/A	Food-contact surfaces cleaned and sanitized	
	Employee Health			17	IN OUT WANO	Proper disposition or returned, previously served, reconditioned & unsafe food	
3 GROUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting					Tune / Temperature Control for Safety	
4 UNDUT	Proper use of restriction and exclusion			18	IN OUT N/A NO	Proper cooking time and temperature	
5 UNDUT	Procedures for responding to vomiting and diarrheal events			19	IN OUT NA NO	Proper reheating procedures for hot holding	-+
	Good Hygiene Practices			20	IN OUT NAMO	Proper cooling time and temperatures	
6 IN OUT NO	Proper eating, tasting, drinking, or tobacco use			21	IN OUT NA NO	Proper hot holding temperatures	
7 IN OUT NO	No discharge from eyes, nose, mouth			22	IN OUT N/A NO	Proper cold holding temperatures	
	Preventing Contamination by Hands			23	IN OUT N/A NO	Proper date marking and disposition	
8 IN OUT (NO)	Hands clean & properly washed		4	24	IN OUT WA NO	Time as a Public Health Control: procedures and records	
9 IN OUT N/A NO		-	$\perp$	1 1		Consumer Advisory	
10 IN DUT	Adequate handwashing sinks properly supplied & accessible			25	IN OUT NA	Consumer advisory provided for raw/undercooked foods	
11 INDUT	Approved Source			-		Highly Susceptible Populations	
12 IN OUT N/A NO	Food obtained from an approved source Food received at proper temperature	+-	+	26	IN OUT (N/A)	Pasteurized foods used; prohibited foods not offered	
	Food received at proper temperature			<u> </u>		od / Color Additives and Toxic Substances	
	Food in good condition, safe & upadulterated			27	IN OUT TO		
13 IN OUT	Food in good condition, safe & unadulterated  Reg, records available: shell stock tags, parasite destruction	+	$\square$	27	IN OUT (IA)	Food additives: approved and properly used	-
13 IN OUT NANO	Req. records available: shell stock tags, parasite destruction			27	IN OUT N/A	Toxic substances properly identified, stored and used	
13 IN OUT NANO	Req. records available: shell stock tags, parasite destruction	nost ealth		28	IN OUT N/A	Toxic substances properly identified, stored and used  Conformance with Approved Procedures	
13 IN OUT 14 IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction are improper practices or procedures identified as the natributing factors of foodborne illness or injury. Public Heare control measures to prevent foodborne illness or in			19	IN OUT N/A	Toxic substances properly identified, stored and used	
13 IN OUT 14 IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction are improper practices or procedures identified as the natributing factors of foodborne illness or injury. Public Heare control measures to prevent foodborne illness or in	OOD R		28 19	IN OUT N/A IN OUT N/A	Toxic substances properly identified, stored and used  Conformance with Approved Procedures  Compliance with variance/specialized process/HACCP	
13 IN OUT 14 IN OUT NAMO  Risk factors : Prevalent con Interventions	Req. records available: shell stock tags, parasite destruction are improper practices or procedures identified as the natributing factors of foodborne illness or injury. Public Heare control measures to prevent foodborne illness or in Good retail practices are preventative measures.	COOD R	ol the ad	19 L PRACT	IN OUT N/A IN OUT N/A ICES thogens, chemicals,	Toxic substances properly identified, stored and used  Conformance with Approved Procedures  Compliance with variance/specialized process/HACCP  and physical objects into foods.	ation
13 IN OUT 14 IN OUT NANO Risk factors : Prevalent con Interventions  Mark "X" in box if num	Req. records available: shell stock tags, parasite destruction are improper practices or procedures identified as the natributing factors of foodborne illness or injury. Public Heare control measures to prevent foodborne illness or in	GOOD R s to contr opropria	of the add	19 L PRACT dition of particle or COS at	IN OUT N/A IN OUT N/A ICES thogens, chemicals, nd/or COS	Toxic substances properly identified, stored and used  Conformance with Approved Procedures  Compliance with variance/specialized process/HACCP	ation
13 IN OUT 14 IN OUT NAMO  Risk factors : Prevalent con Interventions	Req. records available: shell stock tags, parasite destruction are improper practices or procedures identified as the natributing factors of foodborne illness or injury. Public Hare control measures to prevent foodborne illness or in Good retail practices are preventative measures mbered item is not in compliance Mark "X" on appliance	COOD R	ol the ad	19 L PRACT dition of particle or COS at	IN OUT N/A IN OUT N/A ICES thogens, chemicals,	Toxic substances properly identified, stored and used  Conformance with Approved Procedures  Compliance with variance/specialized process/HACCP  and physical objects into foods.  =-corrected on-site during inspection R=repeat viol	ation OS R
13 IN OUT 14 IN OUT NANO Risk factors a Prevalent con Interventions  Mark "X" in box if nun ompliance Status	Req. records available: shell stock tags, parasite destruction are improper practices or procedures identified as the natributing factors of foodborne illness or injury. Public Hi are control measures to prevent foodborne illness or in Good retail practices are preventative measures inbered item is not in compliance Mark "X" on applicable of the stock of	GOOD R s to contr opropria	of the add	19 PRACT dition of particle COS at	IN OUT N/A IN OUT N/A ICES thogens, chemicals, and/or COS	Toxic substances properly identified, stored and used  Conformance with Approved Procedures  Compliance with variance/specialized process/HACCP  and physical objects into foods, corrected on-site during inspection R=repeat viol	
13 IN OUT 14 IN OUT NANO Risk factors a Prevalent con Interventions  Mark "X" in box if nun ompliance Status	Req. records available: shell stock tags, parasite destruction are improper practices or procedures identified as the natributing factors of foodborne illness or injury. Public Hare control measures to prevent foodborne illness or in Good retail practices are preventative measures mbered item is not in compliance Mark "X" on appliance	GOOD R s to contr opropria	of the add	19 L PRACT dition of particle or COS at	IN OUT N/A  IN OUT N/A  ICES  thogens, chemicals, nd/or COS  iance Status	Toxic substances properly identified, stored and used  Conformance with Approved Procedures  Compliance with variance/specialized process/HACCP  and physical objects into foods, i = corrected on-site during inspection R=repeat viol  Proper Use of Utensils  sits properly stored	
13 IN OUT 14 IN OUT NANO Risk factors a Prevalent con Interventions  Mark "X" in box if nun  ompliance Status  30 Pasteurized 31 Water & Ice	Req. records available: shell stock tags, parasite destruction are improper practices or procedures identified as the intributing factors of foodborne illness or injury. Public Heare control measures to prevent foodborne illness or in Good retail practices are preventative measures inbered item is not in compliance Mark "X" on applicable of the stage of	GOOD R s to contr opropria	of the add	19 L PRACT dition of partor COS at Complete 43	IN OUT N/A  IN OUT N/A  ICES  thogens, chemicals, nd/or COS  liance Status  In-use uten  Utensils, ed	Toxic substances properly identified, stored and used  Conformance with Approved Procedures  Compliance with variance/specialized process/HACCP  and physical objects into foods,  -corrected on-site during inspection R=repeat viol  Corrected on-site during inspection R=repeat viol  Broper Use of Utensils  Sits properly stored  guipment & linens: properly stored, dried, & handled	
13 IN OUT 14 IN OUT NANO Risk factors a Prevalent con Interventions  Mark "X" in box if nun  ompliance Status  30 Pasteurized 31 Water & Ice	Req. records available: shell stock tags, parasite destruction are improper practices or procedures identified as the natributing factors of foodborne illness or injury. Public Hi are control measures to prevent foodborne illness or in Good retail practices are preventative measures inbered item is not in compliance Mark "X" on approved source brained for specialized processing methods	GOOD R s to contr opropria	of the add	19 L PRACT dition of pa or COS a  Compl 43 44	IN OUT N/A  IN OUT N/A  ICES  thogens, chemicals, nd/or COS  liance Status  In-use uten  Utensils, ec  Single-use/	Toxic substances properly identified, stored and used  Conformance with Approved Procedures  Compliance with variance/specialized process/HACCP  and physical objects into foods,  corrected on-site during inspection R=repeat viol  corrected on-site during inspec	
13 IN OUT 14 IN OUT WAND  Risk factors: Prevalent con Interventions  Mark "X" in box if nun  ompliance Status  30 Pasteurized 31 Water & loc 32 Variance of	Req. records available: shell stock tags, parasite destruction are improper practices or procedures identified as the intributing factors of foodborne illness or injury. Public Hi are control measures to prevent foodborne illness or in Good retail practices are preventative measures inbered item is not in compliance Mark "X" on approved source	GOOD R s to contr opropria	of the add	19 L PRACT dition of pa or COS at Compl 43 44 45	IN OUT N/A  IN OUT N/A  ICES  thogens, chemicals, nd/or COS  liance Status  In-use uten  Utensils, ed	Toxic substances properly identified, stored and used  Conformance with Approved Procedures  Compliance with variance/specialized process/HACCP  and physical objects into foods,  corrected on-site during inspection R=repeat viol  corrected on-site during inspec	
13 IN OUT 14 IN OUT WAND  Risk factors: Prevalent con Interventions  Mark "X" in box if nun  ompliance Status  30 Pasteurized 31 Water & loc 32 Variance of	Req. records available: shell stock tags, parasite destruction are improper practices or procedures identified as the natiributing factors of foodborne illness or injury. Public Heare control measures to prevent foodborne illness or in Good retail practices are preventative measures mbered item is not in compliance Mark "X" on an Safe Food and Water deggs used where required a from approved source balance for specialized processing methods  Fuod Temperature Control	GOOD R s to contr opropria	of the add	19 L PRACT dition of pa or COS at Compl 43 44 45	IN OUT N/A  In use uten  Utensits, eq  Single-use/ Gloves user	Toxic substances properly identified, stored and used  Conformance with Approved Procedures  Compliance with variance/specialized process/HACCP  and physical objects into foods.  Ecorrected on-site during inspection R=repeat viol  Conformance with variance/specialized process/HACCP  Conformance with variance/specialized process/HACCP  Conformance with variance/specialized process/HACCP  Conformance with Approved Procedures  Compliance with variance/specialized process/HACCP  Compliance with variance/specializ	
13 IN OUT 14 IN OUT NAME 15 Prevalent con Interventions  Mark "X" in box if num  16 Pasteurized 17 Water & loc 18 Variance of 18 Proper cool 18 Approved the	Req. records available: shell stock tags, parasite destruction are improper practices or procedures identified as the intributing factors of foodborne illness or injury. Public Heare control measures to prevent foodborne illness or in Good retail practices are preventative measures in the modern of them is not in compliance. Mark "X" on a process of the modern of	GOOD R s to contr opropria	of the add	19 L PRACT dition of pa for COS at Complex 43 44 45 46	IN OUT N/A  In use uten  Utensils, eq  Single-use/ Gloves user  Food and n	Toxic substances properly identified, stored and used  Conformance with Approved Procedures  Compliance with variance/specialized process/HACCP  and physical objects into foods.  =corrected on-site during inspection R=repeat viol  Conformance with Approved Procedures  R=repeat viol  Conformance with Approved Process/HACCP  Conformance with variance/specialized process/HACCP  Conformance with Approved Process/HACCP  Conformance with Approved Process/HACCP  Conformance with Approved Process/HACCP  Conformance with Approved Procedures  Conformance with Approved Procedures  Compliance with Variance/specialized process/HACCP  Conformance with Approved Procedures  Compliance with Variance/specialized process/HACCP  Compliance wi	
13 IN OUT 14 IN OUT NAME 15 Prevalent con Interventions  Mark "X" in box if num  16 Pasteurized 17 Water & Ice 18 Variance of 18 Proper cool 18 Approved the	Req. records available: shell stock tags, parasite destruction are improper practices or procedures identified as the natiributing factors of foodborne illness or injury. Public Heare control measures to prevent foodborne illness or in Good retail practices are preventative measures in the modern of them is not in compliance. Mark "X" on a process of the modern of	GOOD R s to contr opropria	of the add	19 19 PRACT dition of pa or COS a  Compl 43 44 45 46	IN OUT N/A  In use uten  Utensils, eq  Single-use/ Gloves user  Food and n  Properly de	Toxic substances properly identified, stored and used  Conformance with Approved Procedures  Compliance with variance/specialized process/HACCP  and physical objects into foods.  =corrected on-site during inspection R=repeat viol  Conformance with variance/specialized process/HACCP  Proper Use of Utensiles  In the property stored are properly utensiles. Equipment and Vending on-food contact surfaces cleanable.	
13 IN OUT 14 IN OUT NAMO  Risk factors: Prevalent con Interventions  Mark "X" in box if num  ompliance Status  30 Pasteurized 31 Water & Ice 32 Variance of 33 Proper cool 34 Plant food p 35 Approved to 36 Thermomet	Req. records available: shell stock tags, parasite destruction are improper practices or procedures identified as the instributing factors of foodborne illness or injury. Public Heare control measures to prevent foodborne illness or in Good retail practices are preventative measures in the modern of the moder	GOOD R s to contr opropria	of the add	28 19 19 19 19 10 10 10 10 10 10 10 10 10 10 10 10 10	IN OUT N/A  In use uten  Utensils, eq  Single-use/ Gloves user  Food and n  Properly de	Toxic substances properly identified, stored and used  Conformance with Approved Procedures  Compliance with variance/specialized process/HACCP  and physical objects into foods.  =corrected on-site during inspection R=repeat viol  Conformance with variance/specialized process/HACCP  Proper Use of Utensiles  In the property stored are properly utensiles. Equipment and Vending on-food contact surfaces cleanable, signed, constructed, & used	
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13 IN OUT 14 IN OUT NAME  Risk factors is Prevalent con Interventions  Mark "X" in box if num  Discriptions  Passential Authority  Passential Authority  Discriptions  Mark "X" in box if num  Discriptions  Mark "X" in box if num  Discriptions  Discriptions	Req. records available: shell stock tags, parasite destruction are improper practices or procedures identified as the intributing factors of foodborne illness or injury. Public Heare control measures to prevent foodborne illness or in Good retail practices are preventative measures in the measures in	GOOD R s to contr opropria	of the add	28 19 19 2 PRACT dition of pa or COS a  Compl 43 44 45 46 47 48 49 50 51 52 53 54 55	IN OUT N/A  IN OUT N/A  IN OUT N/A  It is	Toxic substances properly identified, stored and used  Conformance with Approved Procedures  Compliance with variance/specialized process/HACCP  and physical objects into foods.  Ecorrected on-site during inspection Rerepeat viol  Conformance with variance/specialized process/HACCP  Proper Use of Utensils  saits properly stored  quipment & linens: properly stored, dried, & handled  single-service articles: properly stored & used  do properly  Utensils, Equipment and Vending  on-food contact surfaces cleanable,  signed, constructed, & used  ng: installed, maintained, & used: test strips  Physical Facilities  water available adequate pressure  stalled, proper backflow devices  vaste water properly disposed  es properly constructed, supplied, & cleaned  refuse properly disposed, facilities maintained  sillities installed, maintained, & clean  entilation & lighting, designated areas used  License Posted:  Y  Foflow-Up:  Y	OS F
13 IN OUT 14 IN OUT NAMO  Risk factors: Prevalent con Interventions  Mark "X" in box if num  prompliance Status  30 Pasteurized 31 Water & Ice 32 Variance of  33 Proper cool 34 Plant food pasteurized 35 Approved to Thermomet 36 Thermomet 37 Food prope 38 Insects, rod 39 Contaminat 30 Personal cle 31 Wiping cloth 32 Washing fru  Type of Operation:  Discussion with Personal cle	Req. records available: shell stock tags, parasite destruction are improper practices or procedures identified as the intributing factors of foodborne illness or injury. Public Heare control measures to prevent foodborne illness or in Good retail practices are preventative measures in the management of them is not in compliance. Mark "X" on approved item is not in compliance. Mark "X" on approved source betained for specialized processing methods.  Fund Temperature Centrol.  Iling methods used adequate equipment for temp. control properly cooked for hot holding having methods used ters provided and accurate.  Feed Identification. In the prevention of Food Contamination lents, & animals not present it ion prevented during food preparation, storage & display eanliness. Instruments of the property used & stored with a vegetables.	GOOD Restoration of the control of t	of the addite box for R	28  19  19  LPRACT dition of pa or COS a  Compl  43  44  45  46  47  48  49  50  51  52  53  54  55  56	IN OUT N/A  IN OUT N/A  IN OUT N/A  It is	Toxic substances properly identified, stored and used  Conformance with Approved Procedures  Compliance with variance/specialized process/HACCP  and physical objects into foods.  Ecorrected on-site during inspection Rerepeat viol  Proper Use of Utensils  sits properly stored  quipment & linens: properly stored, dried, & handled  single-service articles: properly stored & used  d properly  Utensils, Equipment and Vending  on-food contact surfaces cleanable,  signed, constructed, & used  ng: installed, maintained, & used: test strips  Physical Facilities  water available adequate pressure  stalled, proper backflow devices  vaste water properly disposed  es properly constructed, supplied, & cleaned  refuse properly disposed, facilities maintained  illities installed, maintained, & clean  entilation & lighting, designated areas used  License Posted:	OS F
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishm	ent: Nerriman	k diemorio	LL POST #98	Date:4, (		age 2 of 2
Address: A	43 Baboasic	Lake Room	<u> </u>	Compliand	ce Achieved: 🛧 / 🎞 / 🗷	27
	Item / Location	T	FEMPERATURE OBSERVA	ATIONS		
	Meth / Location	Temp.	Item / Location	Temp.	Item / Location	Теп
			DESERVATIONS AND/OR CORRECT	TIVE ACTIONS		
V Item	Section of Code		Description of	Violation		Dated Correct
Number						or COS
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ignature of D	erson in Charge:		1			
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Date 4(1) 7 Page 1 of 2 No.

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ES	stablishment:	pple Ciremas		Date	4/4/2	12	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violation	S 0
_	idress:   Ex	ecotive Pork Drive		Time	inito	lod	Time out : 30	No. of Repeat Risk Factor/Intervention Violations	s Ø
Ov	wner/Permit Ho	dersand media NH Drc.		Risk (				Total Violations	+-
En	nail:	The state of the s		Phone					90
Ins	spection Type:	Routine Re-inspection Pre-o	ti-			191	- 1 0 - 1		
-			peratio				s Investigation	Complaint Other	
$\vdash$		FOODBORNE ILLNESS RI Circle designated compliance status (IN, OUT,							
$\vdash$								in appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NO	= not of	served	I N/A	= not a	applicable COS =	corrected on-site R = repeat violation	
Con	npliance Status		COS	R		Comp	oliance Status		SR
$\vdash$		Supervision Person in charge present, demonstrates knowledge and		-	4			Protection from Contamination	
1	INJOUT	performs duties			11	15	UN OUT N/A NO	Food separated and protected	
2	IN DUT N/A	Certified Food Protection Manager			7 /	16	IN OUT N/A	Food-contact surfaces cleaned and sanitized	+
		Employee Health			7 [	17	IN OUT N/A NO	Proper disposition or returned, previously served,	$\top$
3	INOUT	Management/food employees & conditional employee;	T		1			reconditioned & unsafe food	
4	TUOUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion	-	<del></del>	┨┞	40		Time / Temperature Control for Safety	
5	IN OUT	Procedures for responding to vomiting and diarrheal events			┨╶├	18	IN OUT N/A NO	Proper cooking time and temperature	
		Good Hygiene Practices	·		1	20	IN OUT N/A NO	Proper reheating procedures for hot holding	
6	IN OUT TO	Proper eating, tasting, drinking, or tobacco use	Τ.		┥┝	21	IN OUT N/A(NO)	Proper cooling time and temperatures  Proper hot holding temperatures	+
7	IN OUT TO	No discharge from eyes, nose, mouth		+	4 H	22	TIN OUT N/A NO	Proper cold holding temperatures	+
		Preventing Contamination by Hands			: H	23	TN)OUT N/A NO	Proper date marking and disposition	+
8	IN OUT (NO	Hands dean & properly washed	T		-{ }-	24	IN OUT N/ANO	Time as a Public Health Control: procedures and records	+
9	IN OUT N/A 10	No bare hand contact with RTE food		+-	1			Consumer Advisory	
10	IN DUT	Adequate handwashing sinks properly supplied & accessible	e	_	1	25	IN OUT N/	Consumer advisory provided for raw/undercooked foods	_
		Approved Source			1			Highly Susceptible Populations	
11	TUONI	Food obtained from an approved source				26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	T
12	IN OUT N/A NO	Food received at proper temperature					Foor	d / Color Additives and Toxic Substances	
13	(IN)DUT	Food in good condition, safe & unadulterated			] [	27	IN OUT NIA	Food additives: approved and properly used	
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction				28	IN OUT N/A	Toxic substances properly identified, stored and used	
	Risk factors Prevalent cor	are improper practices or procedures identified as the tributing factors of foodbome illness or injury. Public I are control measures to prevent foodborne illness or i	most				Co	nformance with Approved Procedures	
	Interventions	are control measures to prevent foodborne illness or i	njury.		-	19	IN OUT NA	Compliance with variance/specialized process/HACCP	
			GOOD I	RETAI	LPR	ACTI	CES		-
		Good retail practices are preventative measure	s to cont	rol the a	ddition	of path	hogens, chemicals, a	nd physical objects into foods.	
Mar	rk "X" in box if nur	nbered item is not in compliance Mark "X" on a						corrected on-site during inspection R=repeat violatio	n
omj	pliance Status		cos	R	Ici	ompli	ance Status	cos	
		Safe Food and Water						Proper Use of Utensils	R
30	Pasteurize	l eggs used where required			4	13	In-use utensil:	s properly stored	$\top$
31		from approved source			4	14	Utensils, equi	pment & linens: properly stored, dried, & handled	$\top$
32	Variance of	otained for specialized processing methods			4	5	Single-use/sin	igle-service articles: properly stored & used	$\Box$
		Food Temperature Control			4	6	Gloves used p	properly	
33		ing methods used: adequate equipment for temp, control	4	$\square$				Utensils, Equipment and Vending	
34		properly cooked for hot holding	-	-	4	-	Food and non-	-food contact surfaces cleanable,	
35 36		awing methods used ers provided and accurate	-	Ш	4	-		ned, constructed, & used	
30	mennome	Food Identification		4	4	9	Warewashing:	installed, maintained, & used: test strips	
37	Food prope	dy labeled: original container	T		50	n T	Hat 8 and wat	Physical Facilities	-
		Prevention of Food Contamination		4	5	_		ter available adequate pressure	$\vdash$
38	Insects, rod	ents, & animals not present	Т-		52	_	-	ate water properly disposed	+
39		on prevented during food preparation, storage & display	1	1	53	_		properly constructed, supplied, & cleaned	+
40	Personal cle				54	-		use properly disposed, facilities maintained	+
41	Wiping cloth	s: properly used & stored			55	-+-		es installed, maintained, & clean	$\vdash$
42	Washing fru	its & vegetables			56	3		ilation & lighting, designated areas used	$\vdash$
Тур	e of Operation:							License Posted:	N
Disc	cussion with Pe	son-in-Charge:						Follow-Up: Y 2	N
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		am	-/	_				1 ollow-op Date;	
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Sign	nature of Inspec	tor: S						Date: 4 // /2027	$\dashv$
		124					<u> </u>	Date: 4/6/2022	



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



T E ELL TACHA	Oncy of the		Date: 4	an Anhinimate data a	Page 7 of
stablishment: Apple (i ddress:    Executiv	THE MICH	TEMPERATURE OBSERVATIO	Compliand	ce Achieved: 4/6/	7077
Item / Location	Temp.	Item / Location	Temp.	Item / Location	
			Teap.	Item / Locution	4
Item 2	OB	SERVATIONS AND/OR CORRECTIVE	ACTIONS		
Number Section of Code		Description of Viola	ation		Dated Cor
					or CO
		-			
	110 00-105				
	NO GIDIAG	ions observed during ti	me of insp	ection.	
				****	
			·		
			<u> </u>		
	^				
		-			1
ture of Person in Charge:	Laymon	d		Date:	



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



Est	tablishment: 🎀	2310		Date	414	127	Page 1 of	No. of Ri	sk Factor/Inte	ervention Viol	ation	ns Q
		tinental Blud.						No. of Repeat Ri				- 10-
Ov	ner/Permit Holo	ler: p:22100 of Matrimery LL	1	Risk						Total Viol		
Em	nail:	FIRE ST MEIT (MECC) LT.	-	Phone		37-		Inspection Status	Green		Red	یکو ۱۹
Ins	pection Type:	Routine) Re-inspection Pre-or	oratio		_	Illnor	ss Investigation				rea	
-		FOODBORNE ILLNESS RIS					_	Complaint	Othe	r		
		Circle designated compliance status (IN, OUT, I						in appropriate box fo	r COS andlor E	,		
		IN = in compliance OUT= not in compliance NO =				_						
Com	pliance Status							CONTROLLED ON SING IN	- repeat violation	71		
CON	ipriance Status	Supervision	COS	S   R	-	Com	pliance Status	Puntanting from	C		CC	OS I
1	IN OUT	Person in charge present, demonstrates knowledge and	$\top$		1 1	15	IN OUT N/A NO	Protection from Food separated and p		4	Т	$\neg$
2	TIN OUT N/A	Performs duties  Certified Food Protection Manager			-	16	IN OUT N/A				$\bot$	$\rightarrow$
		Employee Health			-	17	IN OUT NAMO	Proper disposition or re			+	+
3	NOUT	Management/food employees & conditional employee;			-	17		reconditioned & unsafe	food		$\perp$	
3	$\vdash$	knowledge, responsibilities and reporting	-	_			100	Time / Temperature	Control for Sa	fety		
5	IN DUT	Proper use of restriction and exclusion	-		┦┟	18	IN OUT N/A (10)	Proper cooking time a			$\perp$	
	Tin bot	Procedures for responding to vomiting and diarrheal events  Good Hygiene Practices			┧┠	19	IN OUT N/A NO	Proper reheating proce		ding	<del> </del>	-
6	IN OUT (NO	Proper eating, tasting, drinking, or tobacco use	1		1 }	21	IN OUT N/A NO	Proper cooling time an Proper hot holding tem			+	+
7	IN OUT (NO	No discharge from eyes, nose, mouth	_		1	22	IN OUT N/A NO	Proper cold holding ter	·		+	+
		Preventing Contamination by Hands			1	23	IN DUT N/A NO	Proper date marking a			+	+
8	NO TUQNI	Hands clean & properly washed			1	24	IN OUT N/A NO	Time as a Public Healt		ures and records	+	_
9	IN OUT N/A NO	No bare hand contact with RTE food				1		Consumer A	Advisory			_
10	<b>Т</b> ) О∪Т	Adequate handwashing sinks properly supplied & accessible			] [	25	IN OUT N/A	Consumer advisory pro	vided for raw/und	ercooked foods	Π	
11	INOUT	Approved Source			-	- :		Highly Susceptib				
12	IN OUT N/A NO	Food obtained from an approved source Food received at proper temperature	+	<del> </del>	┨	26	IN OUT N/A	Pasteurized foods used			$\perp$	
13	INOUT	Food in good condition, safe & unadulterated	+	+-	<del> </del>	27	IN OUT (N/A)	d / Color Additives a Food additives: approve			Ţ	
14	IN OUT N/A NO	Req, records available: shell stock tags, parasite destruction	+	-	1	28	IN OUT N/A	Toxic substances prope			+-	+-
	Risk factors a	re improper practices or procedures identified as the n	nost					nformance with Ap			-	-
	Prevalent cont interventions a	re improper practices or procedures identified as the n ributing factors of foodbome illness or injury, Public Hr are control measures to prevent foodborne illness or in	ealth iurv.			19	IN OUT N/A	Compliance with variance				
				RÉTAI	$\perp$			The state of the s	ourope didilized pre	OBSS/TIACOT		
		Good retail practices are preventative measures						ind physical objects into	foods.			
Mar	k "X" in box if num	bered item is not in compliance Mark "X" on ap						corrected on-site dur		R=repeat v	riolati	ion
omp	liance Status		cos	R	C	ompl	lance Status				COS	s R
		Safe Food and Water						Proper Use of	Utensils		000	, , , ,
30		eggs used where required	_		- H	43	In-use utensil	s properly stored				
31		from approved source	-	+	$\vdash$	44		pment & linens; properly				
34	variance ob	lained for specialized processing methods  Food Temperature Control	<u> </u>		$\vdash$	45 46		ngle-service articles: prop	perly stored & use	d		4
33	Proper coolii	ng methods used: adequate equipment for temp, control		_	-	40	Gloves used	Utensils, Equipmen	e and Wanding			
34		operfy cooked for hot holding				47 -	Food and non	-food contact surfaces c				
35	Approved the	awing methods used				48	Property desig	gned, constructed, & use	d			+-
36	Thermomete	rs provided and accurate			4	9	Warewashing	: installed, maintained, &	used: test strips			
27	Food	Food Identification	1					Physical Fa				
37	Food proper	y labeled: original container  Prevention of Food Contamination		4	-	50		ter available adequate pi				
38	Insects rode	nts, & animals not present		-		51		alled, proper backflow de				$\perp$
39		on prevented during food preparation, storage & display		+		3		ste water properly dispos properly constructed, su				+
40	Personal clea				$\vdash$	4		use properly disposed, fa				+
41	Wiping cloths	properly used & stored			5	5		ies installed, maintained,				+
42	Washing fruit	s & vegetables			5	6	Adequate vent	ilation & lighting, design:	ated areas used			
Typs	e of Operation:								1.1		0	
	<del></del>	to Observe							License Post	ed: (	עצ	N
SCI	ussion with Pen	son-in-Unarge:							Follow-Up:	,	Y .	(N)
									Follow-Up Da	ite:		- 1
Sign	ature of Person	in Charge:		~~					Date:			
	ature of Inspect							<del></del>				$\dashv$
911	or mapoot	1 - 1 - 1							Date: 4/	112017		



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



Establishment: 772210			Date: 🛕	14/2022	Page 2_ of 2			
Address: 7 Continental	Bwd.		Complian	Compliance Achieved: 4/4/2022				
		TEMPERATURE OBSE	RVATIONS	71712				
Item / Location	Temp.	Item / Location	Temp.	· Item / Location	Ten			
tem 0 // 10 /	OBSE	RVATIONS AND/OR CORR	ECTIVE ACTIONS					
V Number Section of Code		Description	n of Violation		Dated Correct			
					or COS			
	<u> </u>							
	MA winted	TODS phaserued	duting time of	2 02 - 01 22				
	Jeo Giorea	3,016 CO35 (G)	AGIND TIME BY	inspection.				
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					<del> </del>			
The second secon	1 0/1							
nature of Person in Charge:	A ( 11/han	<u> </u>		Date:				
gnature of Inspector:	1./1			Date: 4/4/2	022			



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



				240221	1 1 1 2 1	4 8 81	ADI ECTIO	TREFORT			
Es	رم :tablishment	orry Bites		Date/	4/5	122	Page 1 of <b>2</b>	No. of Risk Factor/Inte	ervention Viola	itions	Ø
Ad	dress: 80 81	emium outlet Blud.		Time		-	Time out1:15	No. of Repeat Risk Factor/Inte			April 1
Ov	vner/Permit Hol	dan		<del>                                     </del>			71110 0014.15	No. of Repeat Nisk Factor/file			_
	nail:	Der Sajal Latka		Risk (		gory:			Total Viola	itions	Ø
-				Phone	e:			Inspection Status: Green	Yellow R	ed	
Ins	pection Type:	Routine Re-inspection Pre-o	peratio	onal		Ilines	s Investigation	Complaint Other			_
_		FOODBORNE ILLNESS RI	SK FA	CTORS	ANI	PUE	BLIC HEALTH I	NTERVENTIONS			
<u></u>		Circle designated compliance status (IN, OUT,	N/A, N	O) for ea	ach it	em		In appropriate box for COS and/or R			_
		IN ≈ in compliance OUT= not in compliance NO	= not o	bserved	N/A	= not	applicable COS =	corrected on-site R ≃ reneat violatio	n		
Con	npliance Status							Topour violatio			
-		Supervision	CO	5 R	1	Comp	oliance Status	TD1 6 0 - 1		COS	F
1	INOUT	Person in charge present, demonstrates knowledge and	$\neg$		1			Protection from Contamination	1		
ļ.	<del></del>	performs duties	$\bot$		]	15	IN OUT N/A NO	Food separated and protected			
2	(IN)OUT N/A	Certified Food Protection Manager			4 1	16	(IN)OUT N/A	Food-contact surfaces cleaned and sani			T
<u></u>		Employee Health				17	IN OUT NAMO	Proper disposition or returned, previously reconditioned & unsafe food	/ served,		T
3	CINOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting			1			Time / Temperature Control for Sa	Cintrar	_	-
4	(IN)OUT	Proper use of restriction and exclusion		-	1	18	IN OUT NAMO	Proper cooking time and temperature	icty		_
5	TUCKI	Procedures for responding to vomiting and diarrheal events	_	-	1	19	IN OUT NA DO	Proper reheating procedures for hot hold		<del>  -</del>	+-
		Good Hygiene Practices			1 1	20	IN OUT NA NO		ing	<del>  -</del>	+
6	IN OUT 10	Proper eating, tasting, drinking, or tobacco use	_	T	1	21	IN OUT N/A NO	Proper cooling time and temperatures			+
7	IN OUT (10)	No discharge from eyes, nose, mouth	+	_	1	22	IN OUT N/A NO	Proper hot holding temperatures  Proper cold holding temperatures			╁
		Preventing Contamination by Hands			1 1	23	IN OUT N/A NO	Proper date marking and disposition			+-
8	NO TUO	Hands clean & properly washed	$\top$	T	1	24	IN OUT NAMO				⊬
9	(INOUT N/A NO	No bare hand contact with RTE food	+	-	-	:	IN COTTUE	Time as a Public Health Control: procedu	res and records		_
10	INOUT	Adequate handwashing sinks properly supplied & accessible	+-	-	-	25	IN OUT N/A	Consumer Advisory			_
		Approved Source			}  -	20	IN DOT NOT	Consumer advisory provided for raw/under	arcooked foods		
11	NOUT	Food obtained from an approved source	T		-	26	IN DUT N/A	Highly Susceptible Populations Pasteurized foods used; prohibited foods	nnt offered		
12	IN OUT N/A NO	Food received at proper temperature	+	1				d / Color Additives and Toxic Subst			<u></u>
13	(IN)OUT	Food in good condition, safe & unadulterated	1			27	IN OUT (VA)	Food additives: approved and properly us			
14	IN OUT (IA)NO	Req. records available: shell stock tags, parasite destruction				28	IN DUT N/A	Toxic substances properly identified, store			
	Risk factors a	re improper practices or procedures identified as the r	nost				Co	nformance with Approved Procedu			
	Interventions	re improper practices or procedures identified as the r cributing factors of foodborne illness or injury. Public H are control measures to prevent foodborne illness or in	ealth			19	IN OUT N/A				
				DE ENDO A V				Compliance with variance/specialized proc	:ess/HACCP		
				RETAL							
Marl	k "X" in box if num	Good retail practices are preventative measures bered item is not in compliance Mark "X" on a	noconi	ate hov	for C	of patr				4 11	
		The state of the s	ргорпе	ate pox	101 0	oo an	0/01 003 -	corrected on-site during inspection	R=repeat vio	lation	
omp	liance Status	S. A. D. 1 2 wh	COS	R	C	ompli	ance Status		C	cos	R
30	Paetaurizad	Safe Food and Water eggs used where required	т		-	. 1	-	Proper Use of Utensils			
31		from approved source	├	-	$\vdash$	13		s properly stored			
32		tained for specialized processing methods	-	-	$\vdash$	14		prinent & linens: properly stored, dried, & ha			
	V4112)100 0D	Food Temperature Control	Ь		_  -	15		ngle-service articles: properly stored & used			
33	Proper cooli	ng methods used: adequate equipment for temp. control	<del></del>		Ľ	16	Gloves used				_
34		roperly cooked for hot holding			$\perp$	- T		Utensils, Equipment and Vending			
35		awing methods used	-	+-		7		-food contact surfaces cleanable,			_
36		rs provided and accurate		+	$\vdash$	8		gned, constructed, & used			_
		Food Identification	L	-	-	3	vvarewasning	installed, maintained, & used: test strips			_
37	Food propert	y labeled: original container			5	0	Hot & cold wa	Physical Facilities ter available adequate pressure			-
		Prevention of Food Contamination		-	5			alled, proper backflow devices	<del></del>	$\rightarrow$	$\dashv$
38	Insects, rode	nts, & animals not present		T	5	-+		ste water property disposed		$\rightarrow$	
39	Contaminatio	on prevented during food preparation, storage & display		+	5			properly constructed, supplied, & cleaned		$\rightarrow$	$\dashv$
10	Personal clea				5	-		use properly disposed, facilities maintained	+	$\rightarrow$	$\dashv$
11	Wiping cloths	properly used & stored			5	-		ies installed, maintained, & clean			$\dashv$
12	Washing fruit	s & vegetables			50	3		ilation & lighting, designated areas used		+	-
					- 1			and the state of t		_	
Гуре	of Operation:							License Poste	ed: Y	) N	П
Disc	ussion with Pers	son-in-Charge:						Follow-Up:		N	<b></b>
									Y	T	7
		1113						Follow-Up Dat	e:		
igna	ature of Person	in Charge: 4						Date:			$\neg$
Signa	ature of Inspect	or:						Doto: A- I-	1		$\dashv$
		1 2 1 2						Date: 4/6	17072		



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



Establishment: CURY BITES			Date. 4	5 2027	Page _ <b>2</b> _ of _
Address: Bo fremium out	et Blud.		Compliar	ce Achieved: 4	:/2577
Item / Location	77	TEMPERATURE OBSERVATIO	7,965		1 = 02.2
ACCULA LANGINIA	Temp.	Item / Location	Temp.	ltem / Local	tion T
	<del></del>				
Item O v co c	UB	SERVATIONS AND/OR CORRECTIVE	ACTIONS		
V Number Section of Code		Description of Viola	ation		Dated Correct
					or COS
	Land Land of	althur to a district			
	DD GIO	letions diserved duri	ng time of 1	is pection.	
			<u> </u>		
+					
	-				
100					
	1 0				
nature of Person in Charge: (V. )	Je			Date:	



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



Esta	ablishment: 🗛	lot of Their		Date	15	22	Page	e 1 of <b>Z</b>	No. of F	Risk Factor/Inte	ervention V	iolatio	ns (X
Add	ress: 360	De Highway		Time i	rki :	36	Time	out 2:30					
	ner/Permit Hold			Risk C	- 0						Total V		
Ema	ail:		_	Phone		1	<u> </u>		Inspection Statu	Green	Yellow	Red	1
Insp	ection Type:	(Routine) Re-inspection Pre-ope				lnes	e Inv	estigation	Complain			IXEU	
<u> </u>		FOODBORNE ILLNESS RIS								t Othe	r		
		Circle designated compliance status (IN, OUT, N							in appropriate box f	or COS and/or F	?		
		IN = in compliance OUT= not in compliance NO =					applic						
Come	oliance Status								SOTTOGOG BIT SILE PE	- repeat violati	JII		
OUIII	Jilance Status	Supervision	cos	R	1	somp	oliane	e Status	Protection from	Contaminatio	_	C	OS R
1 [	TUCINI	Person in charge present, demonstrates knowledge and	T		1	15	IN	OUT N/A NO	Food separated and		и		
2	(IN OUT N/A	Performs duties  Certified Food Protection Manager	-	-	1	16	$\sim$	OUT N/A		-	***	-	
		Employee Health			1	17	-	ON AND TUC	Food-contact surface Proper disposition or			-	-
3	(INOUT	Management/food employees & conditional employee;	T	_	-	''	1114		reconditioned & unsa	fe food			
4	INDUT	knowledge, responsibilities and reporting	-	_	-			7.5	lime / Temperatur	e Control for Sa	afety		
5	INDUT	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal events	-	-	; <u> </u>	18	_	OUT N/A (NO)	Proper cooking time				$\perp$
		Good Hygiene Practices	<u> </u>		⊢	19		OUT N/A (TO)	Proper reheating pro-		lding	+	
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use	Т	_	' H	21	_	OUT N/A NO	Proper hot holding te			-	-
7	IN OUT (NO)	No discharge from eyes, nose, mouth		$\top$	H	22		OUT N/A NO	Proper cold holding to			-	+
		Preventing Contamination by Hands				23	LOC-	UT N/A NO	Proper date marking			-	_
8	NO TUENO	Hands clean & properly washed				24	IN O	UT N/A NO	Time as a Public Hea	Ith Control: proced	ures and recor	ds	_
9	IN OUT N/A NO	No bare hand contact with RTE food							Сопянтег	Advisory			
10	(N)OUT	Adequate handwashing sinks properly supplied & accessible				25	(IN)	UT N/A	Consumer advisory p	rovided for raw/und	dercooked food	ls	
11	Nout	Approved Source Food obtained from an approved source	1		-	aa T	7		Highly Suscepti				
12	IN OUT N/A NO	Food received at proper temperature	-	+	F	26	(IN 9	UT N/A	Pasteurized foods use				
	(IN OUT	Food in good condition, safe & unadulterated		+	-	27	IN O	UTAVA	d / Color Additives Food additives: appro-				<del></del>
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction			$\vdash$	28	-	UT N/A	Toxic substances prop			+	
	Risk factors a	re improper practices or procedures identified as the m	ost					Co	nformance with A				
	Prevalent cont Interventions a	re improper practices or procedures identified as the m ributing factors of foodborne illness or injury. Public He are control measures to prevent foodborne illness or inju	aith ury.			19	IN O	UT N/A	Compliance with varia			T	
				ETAIL	. PR	ACTI							
		Good retail practices are preventative measures						s, chemicals, a	nd physical objects into	o foods,			
Mark	"X" in box if num	bered item is not in compliance Mark "X" on app							corrected on-site di		R=repea	it violat	ion
ompl	iance Status		cos	R	Ci	ompli	iance	Status				cos	SR
		Safe Food and Water					- 1		Proper Use	of Utensils			
30		eggs used where required			-	3			s properly stored				
31		from approved source lained for specialized processing methods			-	4	_		pment & linens: proper				$\dashv$
02	Valiance obs	Food Temperature Control		$\perp$	-	5	$\dashv$	Gloves used p	ngle-service articles; pr	operly stored & use	ed	+-	+
33	Proper coolir	ng methods used: adequate equipment for temp, control			F	<u> </u>			Utensils, Equipme	est and Vandina			
34		operly cooked for hot holding			4	7 -	T		-food contact surfaces		<u> </u>		$\neg \neg$
35	Approved that	awing methods used			4	8		Properly design	gned, constructed, & us	ed			+1
36	Thermomete	rs provided and accurate			4	9		Warewashing:	installed, maintained,	& used: test strips			
37	Enad area ed	Food Identification				- 1			Physical F				
21	Food propert	y labeled: original container  Prevention of Food Contamination			5/		-		ter available adequate			-	$\dashv$
38	Insects, rode	nts. & animals not present			5:	-			alled, proper backflow o		<u> </u>	+	+
39		on prevented during food preparation, storage & display			53	-	$\overline{}$		property constructed,		1	+-	+
40	Personal clea				54	-			use properly disposed,			+	+
41	Wiping cloths	properly used & stored			55	5	$\rightarrow$		ies installed, maintaine			+-	+
42	Washing fruit	s & vegetables			56	3		Adequate vent	ilation & lighting, design	nated areas used			
Type	of Operation:				-	-				12		(3)	
										License Pos	ted:	(A)	N
DISCL	ssion with Pers	son-in-Charge:							ļ	Follow-Up:		Y	(M)
										Follow-Up Da	ate:		
Signa	ture of Person	in Charge:								Date:			
Signa	ture of inspect	OF: S									Eln.		-
		Jay.com								Date: A	3/40%	el-	



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



ddress: 3	nt: Alot of Tr	200		Date: 415/10	7.2 Page <u>2</u>	_ of
	7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	-	TOMBER AND ORGANIZATION	Compliance Achiev	ed: 4/5/2022	
	Item / Location	Temp.	TEMPERATURE OBSERVATIONS  Item/Location			
			Mem / Location	Тепар.	Item / Location	
						$\neg$
						$\dashv$
						$\dashv$
		OB	SERVATIONS AND/OR CORRECTIVE ACT	IONG .		
Item	Section of Code			IONS		
Number			Description of Violation		Date	ed C or C
						OI C
						_
		136 C	piolations obseived dur	ing time of in	s pection.	
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Ure of Dam	on in Charge:	lank.				
		orri .		Dat	e:	
	ector:	C. M			le: 4/5/202Z	