

Signature of Inspector:

#### MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

432 Daniel Webster Highway Merrimack NH, 03054



Date: 8/31/2023

#### FOOD ESTABLISHMENT INSPECTION REPORT Establishment: Donkin Date 1 a/23 Page 1 of \_\_\_\_\_\_\_ No. of Risk Factor/Intervention Violations Address: 80 continental Blud. Time into South No. of Repeat Risk Factor/Intervention Violations Owner/Permit Holder Attorney Danuts Tenc -Risk Category: Total Violations 🦻 Email: Phone: Inspection Status: Green Yellow Inspection Type: Routine Re-inspection Pre-operational Illness investigation Other Complaint 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 TUO NI TIN OUT N/A NO Food separated and protected performs dutie NI OUT N/A Certified Food Protection Manager Food-contact surfaces cleaned and sanitized 16 II) OUT N/A Proper disposition or returned, previously served, **Employee Health** IN OUT N/A NO 17 reconditioned & unsafe food Management/food employees & conditional employee: TUO (AI Time / Temperature Control for Safety knowledge, responsibilities and reporting ÎN OUT IN OUT N/A NO Proper use of restriction and exclusion 18 Proper cooking time and temperature TUO INT Procedures for responding to vomiting and diarrheal events 19 IN OUT NAMO Proper reheating procedures for hot holding Good Hygiene Practices 20 IN OUT N/A NO Proper cooling time and temperatures IN OUT N/A/NO IN OUT NO Proper eating, tasting, drinking, or tobacco use 21 Proper hot holding temperatures IN OUT (O) No discharge from eyes, nose, mouth 22 TRAOUT N/A NO Proper cold holding temperatures Preventing Contamination by Hands 23 NOUT N/A NO Proper date marking and disposition TUO IN Hands clean & properly washed 24 IN OUT WANO Time as a Public Health Control; procedures and records ÎN OUT N/A NO No bare hand contact with RTF food Consumer Advisory 10 TY OUT Adequate handwashing sinks properly supplied & accessible NOUT N/A Consumer advisory provided for raw/undercooked foods Approved Source **Highly Susceptible Populations** 11 (I) OUT Food obtained from an approved source N OUT N/A 26 Pasteurized foods used; prohibited foods not offered IN OUT N/A NO 12 Food received at proper temperature Food / Color Additives and Toxic Substances 13 IN DUT Food in good condition, safe & unadulterated 27 IN OUT ATA Food additives; approved and properly used 14 IN OUT N/A)NO Reg. records available; shell stock tags, parasite destruction 28 IN OUT N/A Toxic substances properly identified, stored and used **Risk factors** are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury, Public Health Interventions are control measures to prevent foodborne illness or injury. Conformance with Approved Procedures IN OUT NA 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 52 Insects, rodents, & animals not present Sewage & waste water properly disposed 39 53 Contamination prevented during food preparation, storage & display Toilet facilities properly constructed, supplied, & cleaned 40 54 Personal deanliness Garbage & refuse property disposed, facilities maintained 41 Wiping cloths: properly used & stored 55 Physical facilities installed, maintained, & clean 42 Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used Type of Operation: License Posted: Discussion with Person-in-Charge: Follow-Up: Follow-Up Date: Signature of Person in Charge: Date:



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



Establishment: DUNKIN			Date: S	31-2029 Pa	age Z_of 7
Address: 80 continental	Brud		Complian	-31 - 2.02.5 Pa	707 2
		TEMPERATURE OBSERVAT	TIONS	8 34-7	943
Item / Location	Temp.	Item / Location	Тетр.	Item / Location	Ten
				<u> </u>	
	OBSE	RVATIONS AND/OR CORRECTI	VE ACTIONS		
V Item Section of Code					Dated Correcte
Number Security State		Description of V			or COS
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	No violatio	ons observed Aur	ing time of	inspection	
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1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		λ			
ignature of Person in Charge:	Ur CAVVVIII	<i>J</i> )		Date:	
ignature of Inspector:	11			Date: 8-31-1	023



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



Es	tablishment: De	39KG 12		Date8/	31/23	Page	1 of <u>Z</u>	No. of Risk Factor/Intervention Violations	Ø
		no Highua Y		Time in:	9:00	Time	Cor. 1/2 tuo	No. of Repeat Risk Factor/Intervention Violations	カ
Ov	vner/Permit Hold	er Merrimack ponuts Inc.		Risk Ca	tegory:			Total Violations	7
	nail:	PLEATINGUE FOR OIL SILE	$\neg$	Phone:				Inspection Status: Green Yellow Red	
	spection Type:	Routine Re-inspection Pre-oper	ratio		Illno	oo lou	estigation		
11 12	spection Type.	FOODBORNE ILLNESS RISK						Complaint Other	
-		Circle designated compliance status (IN, OUT, N/A				DLK		in appropriate box for COS and/or R	
-		IN = in compliance OUT= not in compliance NO = n	_			- nanile			
		M - In compliance ODT - not in compliance NO - n	Of OL	served N	774 - 1101	аррік	able COS =	corrected on-site R = repeat violation	_
Соп	npliance Status		COS	R	Com	pliano	e Status	cos	R
_	<b>O</b>	Supervision  Person in charge present, demonstrates knowledge and		_		5		Protection from Contamination	
1 '	( IN OUT	performs duties			15	INK	OUT N/A NO	Food separated and protected	
2	1 TN OUT N/A	Certified Food Protection Manager			16	TINK	DUT N/A	Food-contact surfaces cleaned and sanitized	
	1 11	Employee Health			17	IN C	ON AND TUC	Proper disposition or returned, previously served, reconditioned & unsafe food	
3	TIN OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature Control for Safety	
4	IN OUT	Proper use of restriction and exclusion			18	IN C	OUT N/A(NO)	Proper cooking time and temperature	
5	TUONT	Procedures for responding to vomiting and diarrheal events			19	IN C	OUT N/A TUC	Proper reheating procedures for hot holding	
	-	Good Hygiene Practices			20	IN C	DUT N/A(NO)	Proper cooling time and temperatures	
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use			21	THE	OUT N/A NO	Proper hot holding temperatures	
7	IN OUT (NO)	No discharge from eyes, nose, mouth			22	The C	ON ANN TUC	Proper cold holding temperatures	
		Preventing Contamination by Hands			23	PA	OUT N/A NO	Proper date marking and disposition	$\neg$
8	NO TUO NO	Hands clean & properly washed			24	INC	ON AND TUC	Time as a Public Health Control: procedures and records	
9	TN OUT N/A NO	No bare hand contact with RTE food						Consumer Advisory	
10	INOUT	Adequate handwashing sinks properly supplied & accessible			25	(II) o	UT N/A	Consumer advisory provided for raw/undercooked foods	$\neg$
		Approved Source				-	100	Highly Susceptible Populations	
11	TUOUT	Food obtained from an approved source			26	( ) v c	OUT N/A	Pasteurized foods used; prohibited foods not offered	
12	TN OUT N/A (10)	Food received at proper temperature					Foo	d / Color Additives and Toxic Substances	
13	INOUT	Food in good condition, safe & unadulterated			27	IN C	UT ATA	Food additives: approved and properly used	
14	IN OUT NAMO	Req. records available: shell stock tags, parasite destruction			28	1100	OUT N/A	Toxic substances properly identified, stored and used	П
	Risk factors a	re improper practices or procedures identified as the mo	st				Co	onformance with Approved Procedures	
	Prevalent cont Interventions a	re improper practices or procedures (dentified as the mo ributing factors of foodborne illness or injury. Public Hea ure controt measures to prevent foodborne illness or inju	ith rv.	- 1	19	INC	N/A	Compliance with variance/specialized process/HACCP	
				DEMAKE				The state of the s	
		Good retail practices are preventative measures to		RETAIL			bil-		
Ma	ırk "X" in box if num	bered item is not in compliance Mark "X" on app						=corrected on-site during inspection R=repeat violation	-
	-11				10	12			
om	pliance Status	Safe Food and Water	cos	R	Comp	oliance	e Status	Proper Use of Utensils	R
30	Pasteurized	eggs used where required	_		43		In-use utensi	Is properly stored	$\dashv$
31	+	from approved source	_	+	44	-		ipment & linens: properly stored, dried, & handled	$\dashv$
32	<del>                                     </del>	tained for specialized processing methods		+	45			ingle-service articles; properly stored & used	$\dashv$
-		Food Temperature Control			46		Gloves used		$\dashv$
33	Proper coolin	ng methods used: adequate equipment for temp. control		T	-			Utensils, Equipment and Vending	$\dashv$
34	<del>                                     </del>	roperly cooked for hot holding		+	47		Food and no	n-food contact surfaces cleanable.	$\dashv$
35	<del>                                     </del>	awing methods used		-	48			gned, constructed, & used	_
36	<del>                                     </del>	rs provided and accurate		+	49			r: installed, maintained, & used: test strips	-
		Food Identification			7.5		The state of the s	Physical Facilities	
37	Food proper	y labeled: original container			50		Hot & cold wa	ater available adequate pressure	-
		Prevention of Food Contamination			51			talled, proper backflow devices	$\dashv$
38	Insects rode	ints. & animals not present		T	52	$\vdash$		aste water properly disposed	$\dashv$
39	Contamination	on prevented during food preparation, storage & display		+	53	$\vdash$		s properly constructed, supplied, & cleaned	-
40	Personal clea				54			fuse properly disposed, facilities maintained	$\dashv$
41	<del></del>	s: properly used & stored		+ 1	55			ties installed, maintained, & dean	$\dashv$
42	<del>                                     </del>	ts & vegetables		+	56	-		ntilation & lighting, designated areas used	$\dashv$
				<u> </u>	>				
Тур	pe of Operation:							License Posted: Y N	1
Dis	cussion with Pen	son-in-Charge:						Follow-Up: Y N	7
			_					Follow-Up Date:	
Sig	nature of Person	in Charge: Resural R	131	Dan	10			Date:	
			×	Air	V X				$\dashv$
org	nature of Inspect	on Jan Jan						Date: 8/3V 2023	



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



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Ac	idress: 5 l	4 Dw Highw	227_		Compliano	e Achieved: 80	3112025	-
				TEMPERATURE OBSERVAT	IUNS			
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	1		OBS	ERVATIONS AND/OR CORRECTIV	VE ACTIONS	.4.7		
V	Item Number	Section of Code		Description of Vi	olation	*		d Corrected
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ian:	ature of Pe	rson in Charge:	0 4 5 4 0	P M. A.M.		Deter		
	ature of Ins	postari Q - (7	MALL	R Made		Date:		
-yı K	arone of HIS	pector.				Date: 8/	31/2023	



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



Establishment: Alot of Tha		Date	3/29	1/23	Page	e 1 of	No. of Risk Factor/Intervention Violation	ons 🧷
Address: 360 pw tignwolf		Time	intz	OO.	Time	e out(: OO	No. of Repeat Risk Factor/Intervention Violation	ons 🗷
Owner/Permit Holder: Alot of That TX.		Risk	Cate	gory:	C.		Total Violatio	ons 1
Email:		Phon			-		Inspection Status: (Green) Yellow Rec	
Inspection Type: Routine Re-inspection Pre-c	peration			Illner	ee Inv	vestigation		
FOODBORNE ILLNESS R	<u> </u>		C A DE					
Circle designated compliance status (IN, OUT,					DELL		in appropriate box for COS and/or R	
		-			onoli			
IN = in compliance OUT= not in compliance NO	- 1101 OD:	serve	u NVA	11UL	аррііі	Cable COS =	corrected on-site K = repeat violation	
Compliance Status	cos	R		Com	plian	ce Status		os
Supervision  Person in charge present, demonstrates knowledge and			-				Protection from Contamination	
1 OUT Person in charge present, demonstrates knowledge and performs duties				15	(N)	OUT N/A NO	Food separated and protected	
2 IN OUT N/A Certified Food Protection Manager			╛	16	Thy o	OUT N/A	Food-contact surfaces cleaned and sanitized	
Employee Health	. =			17	IN	ON AN TUC	Proper disposition or returned, previously served, reconditioned & unsafe food	
3 IN OUT Management/food employees & conditional employee;		$\top$	7				Time / Temperature Control for Safety	7
knowledge, responsibilities and reporting  INOUT Proper use of restriction and exclusion	_	+	-	18	IN	OUT N/A NO	Proper cooking time and temperature	
5 IN OUT Procedures for responding to vomiting and diarrheal events	3	+	$\exists$	19	-	ON AND TUC	Proper reheating procedures for hot holding	
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		1	7	21	-	ON AND TUC	Proper hot holding temperatures	
7 IN OUT NO No discharge from eyes, nose, mouth		T	7	22	(IN)	OUT N/A NO	Proper cold holding temperatures	
Preventing Contamination by Hands		Н		23	MY	OUT N/A NO	Proper date marking and disposition	
8 IN OUT NO Hands clean & properly washed		T	7	24	INC	ON AND TUC	Time as a Public Health Control: procedures and records	1
9 IN OUT N/A NO No bare hand contact with RTE food			7 (			0	Consumer Advisory	
10 INOUT Adequate handwashing sinks properly supplied & accessible	le		7	25	/IN):	DUT N/A	Consumer advisory provided for raw/undercooked foods	
Approved Source			]				Highly Susceptible Populations	
11 NOUT Food obtained from an approved source		$\perp$	] [	26	IN C	DUT(N/A)	Pasteurized foods used; prohibited foods not offered	
12 IN OUT N/ANO; Food received at proper temperature		$\perp$	]				d / Color Additives and Toxic Substances	
13 TNOUT Food in good condition, safe & unadulterated		_	4	27	-	DUT (TA)	Food additives: approved and properly used	
14 IN OUT NANO Req. records available: shell stock tags, parasite destruction	n		J	28	Mo	OUT 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	most				_	Co	onformance with Approved Procedures	
Interventions are control measures to prevent foodborne illness or	injury.			19	INC	DUT/NAA*	Compliance with variance/specialized process/HACCP	
	GOOD I	RETA	IL P	RACT	ICES			
Good retail practices are preventative measur	es to contr	ol the	additic	n of pa	thoge	ns, chemicals, a	and physical objects into foods.	
Mark "X" in box if numbered item is not in compliance Mark "X" on a	appropria	te bo	x for (	COS a	nd/or	COS:	=corrected on-site during inspection R=repeat viol	ation
ompliance Status	cos	R	1 1	Comp	lianc	e Status	lc <sub>1</sub>	OS R
Safe Food and Water							Proper Use of Utensils	
30 Pasteurized eggs used where required				43		In-use utensi	ils properly stored	
31 Water & Ice from approved source				44		Utensils, equ	ipment & linens: properly stored, dried, & handled	
32 Variance obtained for specialized processing methods			] [	45		Single-use/si	ingle-service articles: properly stored & used	
Food Temperature Control				46		Gloves used	property	
33 Proper cooling methods used: adequate equipment for temp. control	1	<u> </u>	1			72	Utensils, Equipment and Vending	
34 Plant food properly cooked for hot holding	-	-	1 -	47		-	n-food contact surfaces cleanable,	
35 Approved thawing methods used	-	ļ		48			igned, constructed, & used	
36 Thermometers provided and accurate			-	49		Warewashing	g: installed, maintained, & used; test strips	
Food Identification  37 Food properly labeled; original container		1	-	EQ.		LI=1 01-1	Physical Facilities	1
	Д		{	50			ater available adequate pressure	-
Prevention of Food Contamination  38 Insects, rodents, & animals not present	1	-	ł  -	51			talled, proper backflow devices	_
39 Contamination prevented during food preparation, storage & display			1 -	52			aste water properly disposed	
40 Personal cleanliness	+	-	-	53			s properly constructed, supplied, & cleaned	+
41 Wiping cloths: properly used & stored	+			55	10		fuse properly disposed, facilities maintained ities installed, maintained, & clean	
42 Washing fruits & vegetables		1	U	56	*/		ntilation & lighting, designated areas used	-
							w ngmang, wong rated at each	
Type of Operation:							License Posted:	) N
Discussion with Person-in-Charge:							Follow-Up: Y	N
								. 5°C
							Follow-Up Date:	
Signature of Person in Charge:							Date:	
Signature of Inspector:							Date: 67	
							Date: 8 - 29 - 2023	



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



Es	tablishme	nt: A Lot a	of Thai			Date: 8	-29-1023	Page	of <b>Z</b>
Ad	dress: 💈	360 DW H	rianus ay			Complian	nce Achieved:		
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V	!tem	Section of Code						Potenti	Correcte
	Number	Section of Code			Description of Violat	ion			COS
			Kitchen						
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Signal	ure of Pe	rson in Charge:	Onna.				Date:		
Signa	ture of Ins	pector:			L				7
			<u> </u>				Date: 8 -	291-202	43



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



Establishment: Bedford Road Bapt	rist (horen	Date <b>8/26</b>	3/2	Page 1 of <u>2</u>	No. of Risk	Factor/intervention	n Violations
Address: GFF Bed Ford Road				Time out:1-,50	No. of Repeat Risk	Factor/Interventio	n Violations
Owner/Permit Holder: Rent ford Road Bai	stiff hurson	Risk Categ	ory:	Ò		Tota	al Violations
Email:	<b>\</b> '	Phone:			Inspection Status:	Green Yellow	Red
Inspection Type: Routine Re-inspection	Pre-operatio	nal II	llnes	s Investigation	Complaint	Other	
	ILLNESS RISK FA		_		· · · · · · · · · · · · · · · · · · ·	Od lei	
Circle designated compliance sta				•	in appropriate box for C	OS and/or R	
IN = in compliance OUT= not in co							
				<u>-ii</u>			
Compliance Status Supervision	COS	S R C	omp	oliance Status	Protection from Co.	nfamination	COS   F
Person in charge present, demonstrates ki	nowledge and		15 4	IN OUT N/A NO	Food separated and prote		
2 IN OU (N/A Certified Food Protection Manager			16	N OUT N/A	Food-contact surfaces cle		
Employer Health	No. 1		17	IN OUT NIA NO	Proper disposition or retur		<del>-   -  </del>
Management/food employees & conditions	al employee:		- 17		reconditioned & unsafe for		
knowledge, responsibilities and reporting				-	Time / Temperature Co		
4 IN OUT Proper use of restriction and exclusion  5 IN OUT Procedures for responding to vomiting and		<del></del>	18	IN OUT N/A NO	Proper cooking time and t		
5 TO OUT Procedures for responding to vomiting and Good Hygiene Practices	diarmeal events	<del></del>	19 20	IN OUT NAME	Proper reheating procedur		
6 IN OUT (NO) Proper eating, tasting, drinking, or tobacco	use		21	IN OUT NAME	Proper cooling time and to Proper hat holding temper		
7 IN OUT NO No discharge from eyes, nose, mouth		<del></del>	22	IN OUT N/A NO	Proper cold holding tempe		
Preventing Contamination by Har	nds		23	(IK)OUT N/A NO	Proper date marking and o		
8 IN OUT (NO) Hands clean & properly washed			24	IN OUT NA NO	Time as a Public Health C	ontrol: procedures and r	records
9 IN OUT N/A NO No bare hand contact with RTE food				-	Consumer Adv	VISORY	
10 NOUT Adequate handwashing sinks properly supp	lied & accessible		25	IN OUT N/A	Consumer advisory provid	ed for raw/undercooked	foods
Approved Source					Highly Susceptible I		
11 1 OUT Food obtained from an approved source 12 IN OUT N/ANO Food received at proper temperature			26	IN OUT NA	Pasteurized foods used; po		ed
12 IN OUT N/ANO Food received at proper temperature  13 INOUT Food in good condition, safe & unadulterate	rd.	<del>                                     </del>	27	IN OUT NA	d / Color Additives and		
14 IN OUT N/A NO Req. records available: shell stock tags, par		<del></del>		HN OUT N/A	Food additives: approved a Toxic substances properly		ned hed
		<del></del>	-		mformance with Appro		360
Risk factors are improper practices or procedures ide Prevalent contributing factors of foodborne illness or Interventions are control measures to prevent foodbo	injury. Public Health		19	IN OUT N/A	Compliance with variance/s		200
Interventional and desirable industrial to prover record					Compliance with valiances	pecialized process/IAC	JOP
Good retail practices are prev		RETAIL PR.			and physical phiacts into foo	de	
Mark "X" in box if numbered item is not in compliance	Mark "X" on appropria		_		corrected on-site during		epeat violation
Compliance Status	cos	R C	ompl	liance Status			COS R
Safe Food and Water	1000		ompi	HAITOS OLATOS	Proper Use of U	tensils	CO3   K
30 Pasteurized eggs used where required		4	13	In-use utensi	s properly stored		
31 Water & Ice from approved source		4	14	Utensils, equ	ipment & linens: properly sto	ored, dried, & handled	
32 Variance obtained for specialized processing methods			15	Single-use/si	ngle-service articles: proper	ly stored & used	
Food Temperature Control		4	16	Gloves used			
33 Proper cooling methods used: adequate equipment for te	mp. control		-	42	Utensils, Equipment a		
34 Plant food properly cooked for hot holding 35 Approved thawing methods used		<del></del>	8		n-food contact surfaces clear	nable,	
36 Thermometers provided and accurate			9		gned, constructed, & used : installed, maintained, & us	and trust atring	
Food Identification	1			**************************************	Physical Facil		
37 Food properly labeled; original container	T	5	0	Hot & cold wa	iter available adequate pres		
Prevention of Food Contamination	n	5	11	Plumbing inst	alled, proper backflow devic	:e\$	
38 Insects, rodents, & animals not present		5:	2	Sewage & wa	ste water properly disposed	ĺ	
39 Contamination prevented during food preparation, storage	& display	5	3	Toilet facilities	s properly constructed, supp	lied, & deaned	
40 Personal cleanliness		5	$\rightarrow$	Garbage & re	fuse properly disposed, facil	ities maintained	
41 Wiping cloths: properly used & stored		5:	-	Physical facili	ties installed, maintained, &	dean	
42 Washing fruits & vegetables		5(	6	Adequate ven	tilation & lighting, designate	d areas used	
Type of Operation:					11	cense Posted:	Ø N
Discussion with Person-in-Charge:							- <del>''</del>
ызылалын жин гетэлг-ш-сови <u>р</u> е;					l l	ollow-Up;	T (M)
		$\triangle$			Fo	ollow-Up Date:	
Signature of Person in Charge:	Je Je	Da	1	4		Date:	
Signature of Inspector:			-				617
- Julian						Date: 8/18/7	<i>NU</i> )



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



Establishme	the Beaford Bo	antist Chorce	n	Date: 😪 <	.8 - 2023 Achieved: 8-2	Page 2	of 2
Address: 6	H Beaford	Road		Compliance	Achieved: 8-2	8-1023	
			TIME DICKE CARD GEORGIC TALL	UNS			
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, Item		UBSE	RVATIONS AND/OR CORRECTLY			1 - 1	
Number	Section of Code	·	Description of Vic	plation			Corrected COS
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		enul	Dans		Date:		
ignature of Ir	nspector:				Date: 💋	28/2023	;
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishn	nent: Po	PHotino	Da	1877	2/23	Pa	ge 1 of <u>2</u>	No. of R	isk Factor/Intervention Vid	olation	is 2
1			Pw Highway		ne in	7	Tin	ne out:	No. of Repeat R	isk Factor/Intervention Vid	olation	is C
Ov	/ner/Pe	rmit Hold	efortating Italian Restaurant	- Ris	sk Cal	egory:	12		<del></del>	Total Vid	olation	s I
	nail:		4	$\overline{}$	ione:		O		Inspection Status	Green Yellow	Red	
Ins	pection	Type:	Routine Re-inspection Pre-operat	tional	1	lline	ss li	nvestigation	Complaint		- 10 0	
			FOODBORNE ILLNESS RISK F					_		Othor		
			Circle designated compliance status (IN, OUT, N/A, I						in appropriate box for	or COS and/or R		
			IN = in compliance OUT= not in compliance NO = not	obser	ved N/	A = not	t app	licable COS =	corrected on-site R	= repeat violation		
Соп	pliance	Status		OS	R			nce Status			loo	0   0
	,pinatioo	Ottituo	Supervision	00		Com	piia	iice atatus	Protection from	Contamination	CO	SIR
1	MOU	Т	Person in charge present, demonstrates knowledge and performs duties			15/		OUT N/A NO	Food separated and		$\top$	T
2	INJOU	T N/A	Certified Food Protection Manager			16	$\star$	OUT N/A	· · ·	s cleaned and sanitized	+	
-			Employee Health			17	Ψ′	OUT NO	Proper disposition or	returned, previously served,	+	_
3	ROU	7	Management/food employees & conditional employee;				11.		reconditioned & unsal			
3	-		knowledge, responsibilities and reporting	_	_					e Control for Safety		
5	INOU		Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal events	+	-	18	_	OUT N/A NO	Proper cooking time a		+	
-	<u> </u>	110	Good Hygiene Practices			19	-	OUT N/ANO		edures for hot holding	_	+
6	IN OU	T (NC)	Proper eating, tasting, drinking, or tobacco use			21		OUT N/A NO	Proper cooling time a Proper hot holding ter		+	
7	IN OU		No discharge from eyes, nose, mouth		$\dashv$	22	$\sim$	OUT N/A NO	Proper cold holding te		+	-
			Preventing Contamination by Hands			23		OUT N/A NO	Proper date marking a		+	+
8	IN OUT	T NO	Hands clean & properly washed	T		24	<b>N</b>	OUT NA NO		ith Control: procedures and record	g .	
9 (	JN OUT	T N/A NO	No bare hand contact with RTE food				1		Consumer		3	
10	il ou	г	Adequate handwashing sinks properly supplied & accessible	$\dashv$	$\neg$	25 /		OUT N/A		ovided for raw/undercooked foods	T	$\neg$
			Approved Source						Highly Susceptil			
11/	רטס א	r	Food obtained from an approved source			26	IN	OUT N/A		ed; prohibited foods not offered	$\top$	
12	וטס או	N/A(NO)	Food received at proper temperature					Foo	d / Color Additives	and Toxic Substances		
13	IN OUT		Food in good condition, safe & unadulterated			27	ĪN	OUT N/A	Food additives: approv	ed and properly used		
14	IN OUT	N/A NO	Req. records available: shell stock tags, parasite destruction			28		OUT N/A	Toxic substances prop	erly identified, stored and used		
	Risk	(factors a	re improper practices or procedures identified as the most ributing factors of foodbome illness or injury, Public Health re control measures to prevent foodborne illness or injury,					Co	onformance with A	pproved Procedures		
	Inter	ventions a	re control measures to prevent foodborne illness or injury.			19	IN	OUT N/A	Compliance with varia	nce/specialized process/HACCP		
	100		GOOL	RE	TAIL	PRACT	TCE	S				
			Good retail practices are preventative measures to co	ontrol t	he addit	ion of pa	athog	ens, chemicals, a	and physical objects into	foods.		
Mar	k "X" in I	oox if num	bered item is not in compliance Mark "X" on approp	oriate	box for	COS a	and/c	or COS	=corrected on-site du	rring inspection R=repea	. violati	on
Comp	oliance s	Status	CO	s	R	Comp	lian	ce Status			cos	R
			Safe Food and Water						Proper Use of	of Utensils		
30	F	Pasteurized	eggs used where required			43	<u>_</u>	In-use utensi	is properly stored			
31			from approved source	$\rightarrow$	_	44		-		ly stored, dried, & handled		
32		/ariance obt	ained for specialized processing methods		_	45	_		ingle-service articles; pro	operly stored & used		$\perp$
33	1 6		Food Temperature Control	_		46		Gloves used				
34	<del></del>		ng methods used: adequate equipment for temp, control	+	-	47		15.	Utensils, Equipme			
35			operfy cooked for hot holding	-	_	47			n-food contact surfaces			+
36	_		rs provided and accurate	-	-	49	-		gned, constructed, & us p: installed, maintained,		+-	+
			Food Identification			7.5	1	A A ST C A ST III IS	Physical F			
37	F	ood properl	y labeled: original container			50		Hot & cold wa	ater available adequate		T	7
	11	EU IV	Prevention of Food Contamination		,	51			talled, proper backflow of		+	+-
38	Jr	nsects, rode	nts, & animals not present			52		Sewage & wa	aste water properly dispo	osed	+	+
39	0	Contaminatio	n prevented during food preparation, storage & display		╗.	53		Tollet facilities	s properly constructed, s	supplied, & cleaned		$\top$
40	P	ersonal clea	nliness			54		Garbage & re	fuse property disposed,	facilities maintained		$\Box$
41	VI	Viping cloths	properly used & stored		M	55	x	Physical facili	ties installed, maintaine	d, & clean		
42	W	ashing fruit	s & vegetables	Ш,	$\perp$	56		Adequate ven	ntilation & lighting, desig	nated areas used		
Typ	e of On	eration:								Lisanaa Dastada	13	
										License Posted:	¥	N
UISC	USSION	with Pers	son-in-Charge:							Follow-Up: (	Y	N
			any GVL						ļ	Follow-Up Date:		
- Sian	ature o	f Person	in Charge:							Date:		
												-
oigi	ature 0	f Inspect								Date: 8 - 23 - 702	<u>3</u> _	
				_	_							



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



Establishment: Poffo.	tino		Date: 8-23-2013 Page 2 of 2				
Address: 458 DU	Hanway		Compliand	ce Achieved:			
Item / Locati		TEMPERATURE OBSERVATI					
item / Locati	оп Тетр.	Item / Location	Temp.	Item / Location	n	Tem	
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	OB	SERVATIONS AND/OR CORRECTIV	E ACTIONS				
V Item Section of C	Code	Description of Vic	plation			Correcte	
	Kitchen!						
C 55 6-501.12	- wark-in	refrigerator from	r soiled w	ith accomo	pation		
	of food de	bris dean					
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	0.00						
Signature of Person in Char	ge: wygu			Date:			
Signature of Inspector:	V 14( )			Date:	75-107-	2	



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



Esta	ablishment:	Tiendys Restaurant	[	Dat <b>&amp;/2</b>	2/25	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violation	15 (Z)
Add	ress: 11 10	militard poord		Time in	-7-1-4	Time out 2:	No. of Repeat Risk Factor/Intervention Violation	15 Ø
-		er. Friendlys pestourant (o. L.C.		Risk Cat			Total Violation	is Ø
Ema		THE SALAS K SIGNICALI W. L.C.	F	Phone:		-	Inspection Status: Green Yellow Red	
Insp	ection Type:	Routine Re-Inspection Pre-oper		-		ss investigation	Complaint Other	
		FOODBORNE ILLNESS RISK				<del>-</del>		
-		Circle designated compliance status (IN, OUT, N/A					in appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NO = no	ot obs	served N/	A = not	applicable COS =	corrected on-site R = repeat violation	
Comr	oliance Status		cos	R	Com	pliance Status	100	S R
00111	A.	Supervision	1000		00111	phence diatus	Protection from Contamination	,
1	IN DUT	Person in charge present, demonstrates knowledge and performs duties			15	IN OUT N/A NO	Food separated and protected	
2	TN OUT N/A	Certified Food Protection Manager		1	16	IN OUT N/A	Food-contact surfaces cleaned and sanitized	$\dashv \dashv$
		Employee Health			17	IN OUT MAN NO	Proper disposition or returned, previously served,	
3	OUT	Management/food employees & conditional employee;		T			reconditioned & unsafe food	
3	IN OUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		+	18	IN OUT NA NO	Proper cooking time and temperature	
5	IN OUT	Procedures for responding to vomiting and diarrheal events			19	IN OUT N/A NO	Proper reheating procedures for hot holding	$\dashv$
		Good Hygiene Practices		1	20	IN OUT N/A NO	Proper cooling time and temperatures	$\dashv$
6	IN OUT (NO	Proper eating, tasting, drinking, or tobacco use			21	IN OUT N/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	TMOUT N/A NO	Proper date marking and disposition	
8	NO TUO	Hands clean & properly washed			24	IN OUT N/A NO	Time as a Public Health Control; procedures and records	
9	IN OUT N/A NO	No bare hand contact with RTE food					Consumer Advisory	
10	דטפ או	Adequate handwashing sinks properly supplied & accessible			25	IN DUT N/A	Consumer advisory provided for raw/undercooked foods	
	~	Approved Source					Highly Susceptible Populations	
11	II) OUT	Food obtained from an approved source		$\square$	26	IN OUT NA	Pasteurized foods used; prohibited foods not offered	
12	IN OUT N/A NO	Food received at proper temperature					nd / Color Additives and Toxic Substances	
13	IN DUT	Food in good condition, safe & unadulterated			27	IN OUT N/A	Food additives; approved and property used	$\perp$
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction			28	INJOUT N/A	Toxic substances properly identified, stored and used	
	Risk factors a	re improper practices or procedures identified as the mo tributing factors of foodbome illness or injury. Public Hea are control measures to prevent foodborne illness or injur	ost offb			C	onformance with Approved Procedures	
	Interventions	are control measures to prevent foodborne illness or injur	ry.		19	IN OUT N/A	Compliance with variance/specialized process/HACCP	
		GO	OD R	ETAIL	PRACT	TCES		
		Good retail practices are preventative measures to	o contr	ol the addi	tion of pa	sthogens, chemicals,	and physical objects into foods.	
Mark	"X" in box if num	bered item is not in compliance Mark "X" on app	ropria	te box fo	r COS a	and/or COS	=corrected on-site during inspection R=repeat violation	ion
Comp	liance Status		cos	R	Comp	liance Status	[CO	SR
		Safe Food and Water					Proper Use of Utensils	
30	Pasteurized	eggs used where required			43	In-use utens	ils properly stored	
31	Water & Ice	from approved source			44	Utensits, equ	uipment & linens: properly stored, dried, & handled	
32	Variance ob	tained for specialized processing methods			45	Single-use/s	Ingle-service articles: properly stored & used	
		Food Temperature Control			46	Gloves used	properly	
33		ing methods used: adequate equipment for temp. control			A.E.		Utensils, Equipment and Vending	
34		roperly cooked for hot holding			47	Food and no	n-food contact surfaces cleanable,	
35		awing methods used			48		igned, constructed, & used	$\rightarrow$
36	Thermomet	ers provided and accurate			49	Warewashin	g: installed, maintained, & used: test strips	
27	I Fordamen	Food Identification			50	11-4 P1-1	Physical Facilities	
37	Food proper	ty labeled: original container  Prevention of Food Contamination			50		rater available adequate pressure	+
38	leanets and		_		51		stalled, proper backflow devices	+
39		ents, & animals not present		-	52		aste water properly disposed	+
40	Personal de	on prevented during food preparation, storage & display			54		es properly constructed, supplied, & deaned efuse properly disposed, facilities maintained	+
41		s: properly used & stored			55	_	lities installed, maintained, & clean	
42		its & vegetables		$\vdash$	56		ntilation & lighting, designated areas used	+
1 1	Traditing no	· · · · · · · · · · · · · · · · · · ·			1 20 1	7 toodaste 10	Traducti & Hymnig, acceptance of case accept	
Туре	of Operation:						License Posted: (Y)	) N
Disc	ussion with Per	son-in-Charge:					Follow-Up: Y	N
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				1.			Follow-Up Date:	
Signa	ature of Person	in Charge: DAUGU	W	CB	7		Date:	
Sign	ature of Inspec	tor:	1				Date: 8 · 22 ~ 10 & 3	
8-1	01 1110000	- mythan	U				Date: 8 . 77 . 10 62	
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



	Fliendlys			Date: 6	-22-2023	Page 2	of
Address: 📮	nt: Fliendlys	oad		Complian	ce Achieved: 8-17	-207.3	
			TEMPERATURE OBSERVAT	HUNS			
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V Item	Section of Code	012				Dated	
Number	Section of Code		Description of V	Tolation			COS
		oiu su	outions observed d	sting time d	increct or		
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	erson in Charge:	10/180	Xe 7/1/01	(	Date:		
gnature of Pe							



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



Address: 39.2 Purch High Loader 3 Convertification of the Convertification of	Es	ablish	ment: N	rw world 6as	1	Date 3/2	<u> 21/ 23</u>	Pag	e 1 of	No, of Risk Factor/Interve	ention Violations
Owner/Fermit Holder 2 9 ON SAUCHES IN C. Ref. Calegory: Prone: Inspection Status: Original	4		-		17	Time in	200	Time	012.20	No. of Repeat Risk Factor/Interve	ention Violations
Email: Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Compilatin Other  FOODBORKS ELANESS RISK FARTORS AND POBLE (FRATTS INTENTIVENOS)  Circle designated compliance status (N, OUT, NA, NO) for each item  No. In compliance OUT- not horsepare and present of the p	Ov	ner/Pe		4	_	Risk Cat	egory:				Total Violations
Inspection Type: Routine Re-inspection Pre-operational illness investigation Complaint Other FOODBORNE ILLNESS NISK PACTORS AND FURLIL HEALTH NTERVENTIONS  Circle designated complaines table (IV, OUT, NA, NO) for each item Mark Y's inspection for the COS anator R  IN = in complaines OUT= not in complaines NO = not observed NA = not applicable COS = corrected on-site R = report violation  Supervision Supervision of the complaines NO = not observed NA = not applicable COS = corrected on-site R = report violation  Free reports of artifacts and particular defends on the complaines of t	$\vdash$	-		312 01 5121110	-					Inspection Status: Green Ye	llow Red
FOODBORNE ILANES NISK FACTORS AND PUBLIC HEALTH INTERVENTIONS	Inc	pection	n Type:	Routing Parineparting Prayon			Illne	ee Inv	vectigation		1100
Circle designated compliance Status  N = in compliance OUT= not in compliance NO = not observed NNA = not applicable COB = corrected on-site R = repeat violation  Compliance Status  Supervision  Perei in Compliance Status  Supervision  Perei in Compliance Status  Supervision  Perei in Compliance Status  Professional	1113	pection	турс.								
Image: Compilance Status								DLIL			
Compliance Status   Compliance Status   Compliance Status   Frost-edition from Contramination											<del> </del>
Supervision	_		-	IN = in compliance OU I = not in compliance NO = i	not obs	served N/	A = no	appli	cable COS =	corrected on-site R = repeat violation	
Person on charge present, demonstrates innovintega and performs duting preforms duting performs duting performs duting performs duting the perfo	Con	plianc	e Status		cos	R	Com	plian	ce Status		COS
Section   Process of presented and processes   Section   Processes of presented and processes   Section   Sec					- 111			~		Protection from Contamination	
Emply se Habit    The CUT   Management from the securition of anything as a conditional deployment, the securition of anything as a conditional deployment of the securition and securities and securities	1	(IN)O	UT				15 (	( IN)	ON AN TUO	Food separated and protected	
3 PLOUT   Company   Compan	2	IN OI	UTN/A	Certified Food Protection Manager			16	(N)	DUT N/A	Food-contact surfaces cleaned and sanitize	d
Time   Temperature Control for Safety				Employee Health	- / -		17	IN	ONAMTUO		rved,
The Continue of the Continue	3	A DI O	JΤ		T			à	,		1/
Proper cooling for responsing to workings and discribed events   19   IN OUT NAMED   Proper releasing proceedases for het hotding   20   IN OUT NAMED   Proper cooling time and temperatures   21   IN OUT NAMED   Proper cooling time and temperatures   22   IN OUT NAMED   Proper cooling time and temperatures   23   IN OUT NAMED   Proper cooling time and temperatures   23   IN OUT NAMED   Proper cooling time and temperatures   23   IN OUT NAMED   Proper cooling time and temperatures   24   IN OUT NAMED   Proper cooling time and temperatures   25   IN OUT NAMED   Proper cooling time and temperatures   25   IN OUT NAMED   Proper cooling discriptants   25   IN OUT NAMED   Proper cool hotding temperatures   26   IN OUT NAMED   Proper cool hotding temperatures   27   IN OUT NAMED   Proper cool hotding temperatures   27   IN OUT NAMED   Proper cool hotding temperatures   28   IN OUT NAMED   Proper cool hotding temperatures   29   IN OUT NAMED   Proper cool hotding temperatures   29   IN OUT NAMED   Proper cool hotding temperatures   20   IN OUT NAMED   Proper cool hotding temperatures   20   IN OUT NAMED   Proper cool hotding temperatures   25   IN OUT NAMED   Proper cool hotding temperatures   25   IN OUT NAMED   Proper cool hotding temperatures   25   IN OUT NAMED   Proper cool hotding temperatures   26   IN OUT NAMED   Proper cool hotding temperatures   26   IN OUT NAMED   Proper cool hotding temperatures   27   IN OUT NAMED   Proper cool hotding temperatures   26   IN OUT NAMED   Proper cool hotding temperatures   26   IN OUT NAMED   Proper cool hotding temperatures   27   IN OUT NAMED   Proper cool hotding temperatures   27   IN OUT NAMED   Proper cool hotding temperatures   28   IN OUT NAMED   Proper cool hotding temperatures   29   IN OUT NAMED   Proper cool hotding temperatures   29   IN OUT NAM	-	$\overline{Y}$			+	+	40	1 101			
Cond Hygiens Practices   Condition and the property stands   Condition   Con	5			<del></del>	-	+		_			
In NOUT NATED   No desharps from eyes, nose, mouth   Preventing Contamination by Handle   Preventing Contamination   Preventing C		( )	31		1	-					
NOUT   No discharge from eyes, nose, mouth   Pervending Contamination by Hands	6	IN OI	IT (NO)	70			_	-			
Preventing Contamination by Hands  8 IN OUT (INC) Hands clean & properly washed  9 IN OUT WANNO No base hands contact with RTE food  10 TOT UT Adequate handwashing airles properly supplied & accessible  10 TOT UT Adequate handwashing airles properly supplied & accessible  11 TOUT ADD Food received at proper temperature  11 TOUT ADD Food received at proper temperature  12 IN OUT WAND Received the property and the property supplied & accessible and the property a	7	_	$\rightarrow$			+					
Solution   Hands clean & properly washed   24   NOUT NAVIOR   No bure hand contact with RTE food   NOUT NAVIOR   No bure hand contact with RTE food   NOUT NAVIOR   No bure hand contact with RTE food   NOUT NAVIOR   Requirement with RTE food   Nout Navior   Nout Navi	,	111101	1 (60)		L	1	<u> </u>			_ ' ' ' '	
Solution   No bare hand contact with RTE food   No bare hand   No bare hand contact with RTE food   No bare hand   No bare ha	9	LINIO	IT (NO)		Τ	<del></del>		-			a_d
Approved Source  Approved Source  Approved Source  11 By Out Food chained from an approved source  12 IN OUT IN/AND  Food in good condition, self-a unadulerrated  13 IN OUT IN/AND  Food in good condition, self-a unadulerrated  14 IN OUT IN/AND  Food in good condition, self-a unadulerrated  15 IN OUT IN/AND  Food in good condition, self-a unadulerrated  16 IN OUT IN/AND  Food and in good condition, self-a unadulerrated  17 IN OUT IN/AND  Food solidatives and Zoxic Substances  27 IN OUT IN/A  Food additives and Zoxic Substances  28 IN OUT IN/A  Food additives and Zoxic Substances  27 IN OUT IN/A  Food additives approved and property used  Conformance with Approved Procedures  Food In Conformance with Approved Procedures  Food retail practices are preventative measures to control the additives and property used and used  COOD 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  Safe Food and Water  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  Safe Food and Water  Sa	_		- ><		-	-	24	1 114	JO NUANIO		and records
Approved Source    To Bour   Food obtained from an approved accurate   Food in good condition, self-& unadularized   Food response de at proper temperature   Food in good condition, self-& unadularized   Food response de at proper temperature   Food in good condition, self-& unadularized   Food response de at proper temperature   Food in good condition, self-& unadularized   Food in good condition, self-& unadularized   Food response description   Food in good condition, self-& unadularized   Food in good condition   Food in							25 /	100	NUT NIA		
10   The Court	10		71		-	4	20		JUT IN/A		DOKEG TODGS
Total   NOUT   NA   Nout   Food received at proper temperature   Food   Food additives and Toxic Substances	11	10.01	IT .				26	INC	OUT NO		Inffered
13   NOUT   Food in good condition, sefe & unadulterated   27   IN OUT (NA)   Food additives: approved and property used   28   IN OUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly identified, stored and used   18   NOUT (NA)   Tode substances properly ident					-	+	20	1 114			
Toda   No Cu (NA)   Co   Req. records evallable: shell stock tags, parasite destruction   Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodbrome illness or injury. Public releably interventions are control measures to prevent foodborne illness or injury. Public releably interventions are control measures to prevent foodborne illness or injury. Public releably interventions are control measures to prevent foodborne illness or injury.    Coordinate with Approved Precedures   Properties with Approved Precedures   Properties		-			-	$\Box$	27	INC			
Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of loodborne illness or injury, Public Health Interventions are contriol measures to prevent footborne illness or injury. Public Health Interventions are contriol measures to prevent footborne illness or injury. Public Health Interventions are contriol measures to centre illness or injury. Public Health Interventions are contriol measures to prevent down from illness or injury. Public Health Interventions are contriol measures to centre illness or injury. Public Health Interventions are contriol measures to centre illness or injury. Public Health Interventions are contriol measures to control the addition of pathogens, chemicals, and physical objects into foods.  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 and		_	_				$\vdash$	-			
COOD 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  Safe Food and Water  Safe Food and Water  Safe Food and Water  10 Pastsurized eggs used where required 4 Utensils properly stored 4 Utensils properly stored 4 Utensils properly stored 4 Utensils, equipment & linens; properly stored, dried, & handled 4 Utensils, equipment & linens; properly stored & used  10 Gloves used properly  11 Food and non-food contact surfaces cleanable, equipment & linens; properly designed, constructed, supperly edipment & linens; properly designed, a linens; properly desig	•	-					-20				
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  Safe Food and Water  Safe Food and Water  Safe Food and Water  10 Pastsurized eggs used where required  11 Water & loe from approved source  12 Variance obtained for specialized processing methods  Feed Temperature Control  33 Proper cooling methods used: adequate equipment for temp. control  44 Utensits, equipment & linens: property stored, dited, & handled  45 Single-use/single-service articles: property stored & used  46 Gloves used property  18 Propert Go Utensits  47 Food and non-food contact surfaces cleanable.  48 Property designed, constructed, & used  49 Warewashing: installed, maintained, & used: test strips  Food Identification  19 Playsical Facilities  10 Hot & cold water available adequate property disposed  10 Personal cleanliness  10 Personal cleanliness  11 Plumbing installed, proper backflow devices  12 Sewage & waste water property disposed. facilities maintained  19 Garbage & refuse property disposed. facilities maintained  19 Physical Facilities  10 Physical facilities maintained  10 Personal cleanliness  10 Adequate ventilation & lighting, designated areas used  10 Adequate ventilation & lighting, designated areas used		Pre	valent cont	ributing factors of foodborne illness or injury. Public He	alth	- 1		T			
Good retail practices are preventative measures to control the addition of pathogens, chemicalis, and physical objects into foods.  Mark "X" on appropriate box for COS and/or COS ecorrected on-site during inspection R=repeat violation compliance Status  Safe Food and Water  Safe Food and Water  Safe Food and Water Safe Ice from approved source  10 Variance obtained for specialized processing methods  Feed Temperature Control  32 Proper cooling methods used: adequate equipment for temp. control  33 Proper cooling methods used: adequate equipment for temp. control  44 Utensils, equipment & linens: properly stored, dried, & handled  45 Single-use/single-service articles: properly stored & used  46 Gloves used properly  47 Food and non-food contact surfaces cleanable.  48 Proper cooling methods used: adequate equipment for temp. control  49 Warewashing: installed, meintained, & used: test strips  Food Identification  71 Food properly labeled: original container  Frevention of Food Contamination  50 Hot & cold water available adequate pressure  72 Prevention of Food Contamination  51 Plumbing Installed, proper backflow devices  52 Sewage & waste water properly disposed  53 Tollet facilities properly disposed, facilities maintained  54 Garbage & refuse properly disposed, facilities maintained  55 Physical facilities maintained  56 Adequate ventiliation & lighting, designated areas used  17 Ventilities on the proper of control of		JITTE	erventions a	ire control measures to prevent toodoorne iliness or inju	ury.		19	INC	DUTINA	Compliance with variance/specialized proces	s/HACCP
Mark "X" in box if numbered item is not in compliance    COS   R   Safe Food and Water											
Compliance Status   Cos   R   Safe Food and Water   Safe Food Temperature   Safe Food Sa	4.4	4- 63-63 t-	h 16				_	_			
Safe Food and Water  7 Proper Use of Utensils  1 Pasteurized eggs used where required  1 Water & Ice from approved source  1 Variance obtained for specialized processing methods  2 Variance obtained for specialized processing methods  2 Food Temperature Control  3 Proper cooling methods used: adequate equipment for temp. control  3 Proper cooling methods used: adequate equipment for temp. control  4 Gloves used properly  4 Food and non-food contact surfaces cleanable.  4 Property designed, constructed, & used:  5 Property designed, and the used:  5 Sewage & waste water property disposed, facilities maintained  5 Property designed, and the used:  6 Glove devices	IVISI	K A in	DOX IT NUM	pered item is not in compliance Mark X on app	propria	te box tot	rcos a	and/or	COS	=corrected on-site during inspection	R=repeat violation
30 Pasteurized eggs used where required 31 Water & loe from approved source 32 Variance obtained for specialized processing methods 33 Proper cooling methods used: adequate equipment for temp. control 34 Plant food property cooked for hot holding 35 Approved thawing methods used 36 Thermometers provided and accurate 37 Food Identification 38 Insects, rodents, & animals not present 39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness 41 Wishing richts: evegetables 42 Washing fruits & vegetables 43 In-use utensils properly stored 44 Utensils, equipment & linens: properly stored & used 45 Single-use/single-service articles: properly stored & used 46 Gloves used properly 47 Food and non-food contact surfaces cleanable, 48 Properly designed, constructed, & used 49 Warewashing: installed, maintained, & used: test strips  **Physical Facilities**  **Prevention of Food Contamination** 50 Hot & cold water available adequate pressure 51 Plumbing installed, proper backflow devices 52 Sewage & waste water properly disposed 53 Tollet facilities properly constructed, supplied, & cleaned 54 Gerbage & refuse properly disposed, facilities maintained 55 Physical facilities installed, maintained, & clean 56 Adequate ventilation & lighting, designated areas used  **Type of Operation:**  **Discussion with Person-in-Charge:**  **Tollow-Up: Y N	om	oliance	Status		cos	R	Comp	olianc	e Status		COS R
Water & Ice from approved source   44										Proper Use of Utensils	
Variance obtained for specialized processing methods   45   Single-use/single-service articles: properly stored & used   46   Gloves used properly	30		Pasteurized	eggs used where required			43		In-use utensi	ils properly stored	
Food Temperature Control   46   Gloves used properly	31		Water & Ice	from approved source			44	<u> </u>	Utensils, equ	ripment & linens; properly stored, dried, & hand	ded
Proper cooling methods used: adequate equipment for temp. control  Plant food properly cooked for hot holding  Approved thawing methods used  Approved thawing methods used  Thermometers provided and accurate  Proved Identification  Food Identification  Physical Facilities  Food properly labeled: original container  Prevention of Food Contamination  Contamination prevented during food preparation, storage & display  Personal cleanliness  Warewashing: installed, maintained, & used: test strips  Physical Facilities  Hot & cold water available adequate pressure  Plumbing Installed, proper backflow devices  Sewage & waste water properly disposed  Tollet facilities properly constructed, supplied, & cleaned  Washing fruits & vegetables  Type of Operation:  License Posted:  Y N  Follow-Up:  Viniting  License Posted:  Y N  Follow-Up:  Viniting  License Posted:  Y N  Follow-Up:  Viniting  License Posted:  Y N	32		Variance obt			Щ	$\vdash$	-			
Plant food properly cooked for hot holding  Approved thawing methods used  Approved thawing methods used  Type of Operation:  Plant food properly cooked for hot holding  Approved thawing methods used  Approved thawing methods used used that the statistics  Approved thawing method used that the statistics  Approved thawing installed, method							46		Gloves used		
Approved thawing methods used  48 Properly designed, constructed, & used  49 Warewashing: installed, meintained, & used: test strips  Food Identification  37 Food properly labeled: original container  Prevention of Food Contamination  50 Hot & cold water available adequate pressure  Plumbing installed, proper backflow devices  38 Insects, rodents, & animals not present  39 Contamination prevented during food preparation, storage & displey  40 Personal cleanliness  41 Wiping cloths: properly used & stored  42 Washing fruits & vegetables  53 Adequate ventilation & lighting, designated areas used  54 Contamination & License Posted:  Type of Operation:  Ciscussion with Person-in-Charge:	_					<u> </u>					
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  Carbage & refuse properly disposed, facilities maintained  Wiping cloths: properly used & stored  Washing: installed, maintained, & used: test strips  Physical Facilities  Phumbing Installed, proper backflow devices  Sewage & waste water properly disposed  Tollet facilities properly constructed, supplied, & cleaned  Gerbage & refuse properly disposed, facilities maintained  Fhysical facilities installed, maintained, & cleaned  Adequate ventilation & lighting, designated areas used  Type of Operation:  License Posted:  Y N  Discussion with Person-in-Charge:								<u> </u>		<del></del>	
Food Identification  7 Food properly labeled: original container  8 Prevention of Food Contamination  8 Insects, rodents, & animals not present  9 Contamination prevented during food preparation, storage & display  40 Personal cleanliness  41 Wiping cloths: properly used & stored  42 Washing fruits & vegetables  Type of Operation:  Follow-Up:  Physical Facilities  50 Hot & cold water available adequate pressure  51 Plumbing Installed, proper backflow devices  52 Sewage & waste water properly disposed  53 Tollet facilities properly constructed, supplied, & cleaned  54 Garbage & refuse properly disposed, facilities maintained  55 Physical facilities installed, maintained, & clean  56 Adequate ventilation & lighting, designated areas used  Type of Operation:  Ciscussion with Person-in-Charge:							-	-			
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Prevention of Food Contamination  51 Plumbing Installed, proper backflow devices  52 Sewage & waste water properly disposed  53 Tollet facilities properly constructed, supplied, & cleaned  40 Personal cleanliness  41 Wiping cloths: properly used & stored  42 Washing fruits & vegetables  53 Tollet facilities properly disposed, facilities maintained  54 Garbage & refuse properly disposed, facilities maintained  55 Physical facilities installed, maintained, & clean  56 Adequate ventilation & lighting, designated areas used  Type of Operation:  Ciscussion with Person-in-Charge:  51 Plumbing Installed, proper backflow devices  52 Sewage & waste water properly disposed  53 Tollet facilities properly constructed, supplied, & cleaned  54 Garbage & refuse properly disposed, facilities maintained  55 Physical facilities installed, maintained, & clean  56 Adequate ventilation & lighting, designated areas used  Type of Operation:  Ciscussion with Person-in-Charge:	27	1	Enad '		4		PA		ties 0 = 11		
Sewage & waste water properly disposed   Sewage & waste water properly disposed	21		roog propert						1		
Contamination prevented during food preparation, storage & display  53 Tollet facilities properly constructed, supplied, & cleaned  54 Garbage & refuse properly disposed, facilities maintained  55 Physical facilities installed, maintained, & clean  56 Adequate ventilation & lighting, designated areas used  Type of Operation:  Ciscussion with Person-in-Charge:  58 Tollet facilities properly constructed, supplied, & cleaned  59 Garbage & refuse properly disposed, facilities maintained  50 Physical facilities installed, maintained, & clean  51 Garbage & refuse properly disposed, facilities maintained  52 Physical facilities installed, maintained & clean  53 Tollet facilities properly constructed, supplied, & cleaned  54 Garbage & refuse properly disposed, facilities maintained  55 Physical facilities maintained  56 Adequate ventilation & lighting, designated areas used  Type of Operation:  Ciscussion with Person-in-Charge:	00		1 1		•		_				
40 Personal deanliness  41 Wiping cloths: properly used & stored  42 Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  54 Garbage & refuse properly disposed, facilities maintained  55 Physical facilities installed, maintained, & clean  56 Adequate ventilation & lighting, designated areas used  V N  Discussion with Person-in-Charge:							<del></del>				
Wiping cloths: properly used & stored  Washing fruits & vegetables  Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  Type of Operation:  Eighting, designated areas used  Y N  Follow-Up:  Y N										<u> </u>	
Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used  Type of Operation:  License Posted: Y N  Discussion with Person-in-Charge:  Follow-Up: Y N	-			<del></del>		$\vdash\vdash$	-				
Type of Operation:  License Posted: Y N  Discussion with Person-in-Charge:  Follow-Up: Y N		_						-			
Discussion with Person-in-Charge:	76		evening Hun				1 90		vocdnste ver	michari o lighting, designated areas used	
Discussion with Person-in-Charge:	Typ	e of O	peration:							License Posted	: (Y) N
	_		-	non in Charge:							7 (1)
Follow-Up Date:	UIS	วตรรเดเ	i will ren								Y (N)
				PRISIDE						Follow-Up Date	:
Signature of Person in Charge: Date:	Ci.		of Domon	in Charge						D.t.	
Delici,	OIGI	nature.	OI FEISUR	III Criaide:						l jare.	
Signature of Inspector: Date: 81711207				in Charge.							
Suite. Million				or;							2112073



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



Establishment: New world 605  Address: 292 Per Highway  TEMPERATURE OBSERVA					Date: 8/21 (2023   Page _2 of _				
Address: 392 D	us Higne	21_			Compliano	e Achieved: 8/17	2023		
Item / Loc		Temp.	TEMPERATURE O						
Attail / And	atton.	Temp.	Hem / Locati	n	Temp.	Item / Location	on	Tem	
						<u> </u>			
		OBS	ERVATIONS AND/OR O	ORRECTIVE ACTION	es				
/ Item Section o	f Code			ription of Violation			Dated C	orrecte	
Number Section 5				TIPOTO O VIOLAGOTI			or C		
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	M	D Wille	tions observe	ead distinct	. Live	NE SACROCTI	C 201		
		V 10.		- CIOII NO	, , , ,	OF IVI YEAR			
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nature of Person in Chanature of Inspector:	arge: 1 B	Release				Date:			



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



Establishment: Thomas More College				Dat	4/18	123	Page 1 of _2	No. of I	Risk Factor/In	tervention Vio	lations	(2)	
			nchester street		Tim	ie in <b>i</b> j	00	Time out 7.	No. of Repeat I	Risk Factor/in	tervention Vio	lations	Ø
			er. Thomas Hore college		Ris	k Cate	gory	0			Total Vio	lations	Ø
	ail:		The last country c			one:		<i>3</i>	Inspection Statu	s: Green	Yellow	Red	
Ins	pectio	on Type:	Routine Re-inspection Pre-o	peration	onal		Illnes	ss Investigation	n Complair	t Oth	er		
			FOODBORNE ILLNESS RI		_	RS AN		<u>_</u>	1				
			Circle designated compliance status (IN, OUT,	N/A, N	<b>O</b> ) for	r each i	tem	Mark	X" in appropriate box	for COS and/or	R		
			IN = in compliance OUT= not in compliance NO	= not o	bserv	ed N/A	= not	applicable CO	S = corrected on-site F	R = repeat violat	ion		
Com	nlian	ce Status		ICO	ėΤ	R	Com	pliance Status				icos	R
0011	рици	or otatas	Supervision	100	-	-	OUNT	pitatice Status	Protection from	n Contaminati	on	003	
1	IN	DUT	Person in charge present, demonstrates knowledge and		$\top$		15	IN OUT N/A N				$\overline{}$	$\top$
2	4	OUT N/A	Certified Food Protection Manager	+	+		16	IN OUT N/A	Food-contact surface	<del></del>	noitized	+	+
-		·	Employee Health				17	IN OUT NAN	Proper disposition o	r returned, previou		+	+-
-	la-		Management/food employees & conditional employee;				17	IN CO. (IVA)	recontinuoned & uns				٠.
3	INC		knowledge, responsibilities and reporting	+	+	_			Time / Temperatu		ialety		
4	1	DUT	Proper use of restriction and exclusion		+	_	18	IN OUT N/A N	<del> </del>			+	+
5		100	Procedures for responding to vomiting and diarrheal events	3	_		19	IN OUT N/A N	<del>&lt;                                    </del>		olding	-	+
6	IN C	OUT (NO)	Good Hygiene Practices	-	_		20	IN OUT N/A N	-			+	+
7	INC		Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, mouth		+	$\dashv$	22	IN OUT N/A N		-		-	+-
<u> </u>	live	,01 (NO)	Preventing Contamination by Hands		_	-	23	IN OUT N/A N			·	+-	+
8	IN	UT NO	Hands clean & properly washed	T			24	IN OUT N/A N		· · · · ·	durae and racords	_	+
9	1	UT N/A NO	No bare hand contact with RTE food		+		2.7	I III OO I III A		r Advisory			4
10	IN		Adequate handwashing sinks properly supplied & accessible	_	_	-	25	AW TUO NI	Consumer advisory		ndercooked fonds		T
			Approved Source				2,0	TA COST ISST	Highly Suscept				_
11	IN	UT	Food obtained from an approved source				26	IN OUT N/A	Pasteurized foods u			$\top$	T
12	TN C	UT N/A NO	Food received at proper temperature	1	$\top$				Food / Color Additive	and Toxic Sul	stances		
13	(IN)C	UT	Food in good condition, safe & unadulterated				27	IN OUT WA	Food additives; appr	oved and properly	used	T	$\top$
14	IN C	ONAMITU	Req. records available: shell stock tags, parasite destruction	1			28	IN OUT N/A	Toxic substances pro	perly identified, st	ored and used		
	Ŕ	isk factors a	re improper practices or procedures identified as the	most					Conformance with	Approved Proce	dures		
	Pr In	evalent cont terventions a	re improper practices or procedures identified as the ributing factors of foodbome illness or injury. Public I are control measures to prevent foodborne illness or	Health injury.			19	IN OUT WA	Compliance with vari	ance/specialized p	rocess/HACCP		
				GOOD	RET	AII. P	RACT	TCES					-
			Good retail practices are preventative measur				-		is, and physical objects in	ito foods.			
Mar	k "X"	n box if num	bered item is not in compliance Mark "X" on a						S =corrected on-site		n R=repeat	violatio	n
Comi	oliane	e Status		cos	F	- T	Comp	liance Status		*		cos	R
20111	PHAIIC	e Diatus	Safe Food and Water	1003	, <sub> </sub> r		Coinb	nance Status	Proper Use	of Utensils		003	IK
30		Pasteurized	eggs used where required	T	$\top$	7	43	In-use ut	ensils properly stored			T	$\top$
31		Water & Ice	from approved source				44	Utensils,	equipment & linens: prop	erly stored, dried,	k handled		$\Box$
32		Variance ob	tained for specialized processing methods			7 [	45	Single-us	e/single-service articles: ¡	properly stored & u	sed		$\Box$
			Food Temperature Control				46	Gloves u	sed properly				
33		Proper cooli	ng methods used: adequate equipment for temp, control						Utensils, Equipm	ent and Vendi	ng		
34		Plant food p	roperly cooked for hot holding			_	47	Food and	non-food contact surface	s cleanable,			$\perp \perp$
35		Approved th	awing methods used			_	48	Properly	designed, constructed, &	used			
36		Thermomete	ers provided and accurate			_	49	Warewas	hing: installed, maintained	·	s		
			Food Identification	1 -	-	-				Facilities			
37		Food proper	ly labeled: original container			-	50		d water available adequat			<del>↓</del> —	$\square$
2.00		Inches de la contra	Prevention of Food Contamination	1	_		51		installed, proper backflow				
38	-	· · · · · ·	ents, & animals not present		+	$\dashv \vdash$	52		waste water properly dis	·		┼	$\vdash$
40	$\vdash$	Personal cle	on prevented during food preparation, storage & display	-	+	-	53 54		lities properly constructed & refuse properly dispose			+	+-
41			s: properly used & stored	-	+	-   -	55		acilities installed, maintair	·	nea	+-	H
42			ts & vegetables	+	+	一	56		ventilation & lighting, des		d	+	$\vdash$
							-	7 Kabadaare	Portugues of the lightening, even	gridiod diodo doc			
Тур	e of (	Operation:								License Po	osted:	(Y)	N
Disc	cussio	on with Per	son-in-Charge:							Follow-Up:		Y (	N
			<del> </del>							1 .		- \	
			1 1-1 1					-		Follow-Up	Dale.		
Sign	Signature of Person in Charge:									Date:			
Siar	Signature of Inspector:									Date: Q	8-2023	,	
			17/6						<u>-</u>	3	U WL		



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



Establishment:	homas Me	re College	<u>د</u>	Date: 8 - (8	3-2023	Page	of _2_
Address: C pt. C	anchaster	street "		Compliance	Achieved: 8 -	B-2017	
			TEMPERATURE OBSERVA	TIONS			
Iten	n / Location	Temp.	Item / Location	Temp.	Item / Locat	ion	Temp.
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						<u> </u>	1
Itom			BSERVATIONS AND/OR CORRECT	TVE ACTIONS		l B-ted	Consider
V Item Sei	ction of Code		Description of	Violation			Corrected COS
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			12-105	an a series de la company		-4125	
<del></del>		40 0101	ations observed	3 abring Tire	Of this	REJION .	
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		¥ ¢	erusate for PTC	must be con	uple tect	by	
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		1110	n /				
Signature of Person		401	h		Date:		
Signature of Inspec	tor:	1			Date: 8	-18-2023	3



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



Es	Establishment: COTTY BITCS				Date	14/23	Page 1 of Z	No. of Risk Factor/Intervention Violations
			emiomoutlet Blud.	-	Time ir	1200	Time out:2:30	No. of Repeat Risk Factor/Intervention Violations
Ov	vner/P		er Towa Enterprises, LLC			ategory:		Total Violations
	nail:		Toda Chapters,		Phone:			Inspection Status: Green Yellow Red
Ins	pectio	n Type:	Routine Re-inspection Pre-or	peration	nal	iline	ss Investigation	Complaint Other
	pootio	.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	FOODBORNE ILLNESS RIS					
			Circle designated compliance status (IN, OUT, I					in appropriate box for COS and/or R
			IN = in compliance OUT= not in compliance NO =					
Car	- Ilana	n Cántun		cos			pliance Status	
COII	Smarre	e Status	Supervision	003	R	COM	phance status	Protection from Contamination
1	INC	UT	Person in charge present, demonstrates knowledge and	$\top$		15	IN DUT N/A NO	Food separated and protected
2	INC	UT N/A	Performs duties  Certified Food Protection Manager	+-	_	16	IN OUT N/A	Food-contact surfaces cleaned and sanitized
	U	Si ·	Employee Health			17	IN OUT MANO	Proper disposition or returned, previously served,
2	Buc	HUT	Management/food employees & conditional employee;	7		1/2		reconditioned & unsafe food
3	TINO		knowledge, responsibilities and reporting	_	+-+	10	1	Time / Temperature Control for Safety
5	IND		Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal events	+	+	18	IN OUT N/A NO	Proper cooking time and temperature  Proper reheating procedures for hot holding
-	I III		Good Hygiene Practices		-	20	IN OUT WAND	Proper cooling time and temperatures
6	TINO	UT (NO)	Proper eating, tasting, drinking, or tobacco use	Т		21	IN OUT N/A NO	Proper hat holding temperatures
7	INC	UT NO	No discharge from eyes, nose, mouth			22	IN OUT N/A NO	Proper cold holding temperatures
		-0	Preventing Contamination by Hands			23	ON AVA TUO N	Proper date marking and disposition
8	No	UT NO	Hands clean & properly washed		T	24	IN OUT MA NO	Time as a Public Health Control; procedures and records
9	(IN)O	UT N/A NO	No bare hand contact with RTE food					Consumer Advisory
10	IN O	UT	Adequate handwashing sinks properly supplied & accessible			25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods
			Approved Source					Highly Susceptible Populations
11	(IN)		Food obtained from an approved source		$\perp \perp \mid$	26	IN OUT WA	Pasteurized foods used; prohibited foods not offered
12	-	UT N/A (10)	Food received at proper temperature	+	4—		T - 1	d / Color Additives and Toxic Substances
13	(IN)o		Food in good condition, safe & unadulterated		$\perp$	27	IN OUT N/A	Food additives; approved and properly used
14		UT(N/A) NO	Req. records available: shell stock tags, parasite destruction		$\perp$	28	TNJOUT N/A	Toxic substances properly identified, stored and used
	Ri	isk factors a	re improper practices or procedures identified as the r ributing factors of foodbome illness or injury. Public H are control measures to prevent foodborne illness or in	most lealth	- 1			onformance with Approved Procedures
	int	erventions a	are control measures to prevent foodborne illness or in	ijury.		19	IN OUT N/A	Compliance with variance/specialized process/HACCP
				GOOD P	RETAIL	L PRACI	TCES	
			Good retail practices are preventative measure	_				
Ma	rk "X" i	n box if num	bered item is not in compliance Mark "X" on a	ppropria	te box f	for COS	and/or COS	=corrected on-site during inspection R=repeat violation
Com	plianc	Status		cos	R	Comp	oliance Status	COS R
			Safe Food and Water					Proper Use of Utensils
30	1		eggs used where required	<u> </u>	$\perp$	43		ils properly stored
31	$\vdash$		from approved source	-	$\square$	44		upment & linens; properly stored, dried, & handled
32	Щ	Variance ob	tained for specialized processing methods	<u> </u>		45	_	ingle-service articles: properly stored & used
0.0		fo to	Food Temperature Control			46	Gloves used	
33			ng methods used: adequate equipment for temp. control		+	47	Fooderden	Utensils, Equipment and Vending
34			roperly cooked for hot holding		+	47		n-food contact surfaces cleanable,
35 36	+		awing methods used ers provided and accurate	+	+-	48		igned, constructed, & used g: installed, maintained, & used: test strips
		/ Inclination to the	Food Identification	1	1	45	1	Physical Facilities
37	T	Food proper	ly labeled: original container	T		50	Hot & cold w	ater available adequate pressure
	vi		Prevention of Food Contamination			51		talled, proper backflow devices
38	Г	Insects, rode	ents, & animals not present	Т		52		aste water properly disposed
39	$\vdash$	Contaminati	on prevented during food preparation, storage & display			53		s properly constructed, supplied, & cleaned
40		Personal cle	anliness			54	Garbage & re	efuse properly disposed, facilities maintained
41		Wiping cloth	s: properly used & stored			55	Physical facil	ities installed, maintained, & dean
42		Washing frui	ts & vegetables			56	Adequate ver	ntilation & lighting, designated areas used
1					- 1			6
Typ	e of C	peration:						License Posted:
Dis	cussic	n with Per	Perfyly-Charge:					Follow-Up: Y (N)
			A Comment of the Comm					Follow-Up Date:
C1-							<del></del>	
_			in Charge:					Date:
Sig	nature	of Inspec	tor: Sur F				M I I	Date: 8-17-2023



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



Establishme	ent: COLFY Bites		Date: 🙇	17-2023	Page _2	of <u>7</u>			
Address: 😓	o premium o	otict Blud		Compliance Achieved: 8-17-2027					
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. Item		OBS	ERVATIONS AND/OR CORRECTI						
V Number	Section of Code		Description of V	/iolation			Correcte COS		
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ignature of Pe	erson in Charge:	11413			Date:				
Signature of In						· · ·			
					Date: 8-11	7-2023			



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



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Inspection Type:	Routine Re-inspection Pre-or	 peration	nal		Illne	ss in	vestigation		nplaint		ther			
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	Circle designated compliance status (IN, OUT, I					JANE		in appropria		COS and	or R			_
	fN = in compliance OUT= not in compliance NO =					anni	-							
				-				OOM BOILD OF	1-3165 / (	repeat vic	anon			
ompliance Status	Supervision	cos	R		Com	plian	ce Status	Design	on from C				COS	S I
1 NOUT	Person in charge present, demonstrates knowledge and	$\top$	1	-	15		OUT N/A NO				arion	<u>-</u>		_
	performs duties	-		4	15	-	(	Food separa					_	$\perp$
2 IN OUT N/A	Certified Food Protection Manager  Employee Health			-	16	~	OUT N/A	Proper dispo				ed		$\perp$
	and the same of th		—	-{	17	IN	ON AN TUO	reconditione						
3 JN OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting				1	E		Time / Tem	perature (	Control fo	r Safety			
4 ON OUT	Proper use of restriction and exclusion				18	1N	OUT N/A (10)	Proper cook	ing time and	l temperatu	ire			
5 TOUT	Procedures for responding to vomiting and diarrheal events			4	19	-	OUT N/A NO	Proper rehe	ating proced	lures for ho	t holding			
	Good Hygicne Practices			1	20	-	OUT N/A (10)	Proper cooli	ng time and	temperatu	es			
6 IN OUT NO	Proper eating, tasting, drinking, or tobacco use	-	-	4	21	₩/	OUT N/A NO	Proper hot h						
7 IN OUT (10)	No discharge from eyes, nose, mouth		Щ.	4	22	1 4	OUT N/A NO	Proper cold	holding tem	peratures			_	_
. (2) 2) 5	Preventing Contamination by Hands		-	-	23	+	ON A/N TU	Proper date					1	_
8 NOUT NO	Hands clean & properly washed		-	-	24	IN	OUT N/A)NO	Time as a Pi			ocedures a	und records		1
9 IN OUT N/A NO	No bare hand contact with RTE food		-	-		-			usumer A				_	
10 NOUT	Adequate handwashing sinks properly supplied & accessible  Approved Source	Ц		-	25	The contract of	OUT N/A	Consumer a				ked foods		
11 (I) OUT	Food obtained from an approved source	T		-	26	LING	OUT MA		usceptible					
12 IN OUT N/A NO	Food received at proper temperature	+	-	-	20	IIN I		Pasteurized						_
		+	+	4								rs	_	1
13 I NOUT	Food in good condition, safe & unadulterated		1		27 4	ו אורדיף					PITY MOCH			
13 IN OUT MADO	Food in good condition, safe & unadulterated  Reg, records available; shell stock tags, parasite destruction		-	-	27	1	OUT N/A	Food additive				d used	-	+
14 IN OUT WARO	Req. records available: shell stock tags, parasite destruction	moet			27	1	OUT N/A	Toxic substar	nces proper	y identified	stored an	d used		
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: 7. (Zeven)  Address: 478 pur Hignway  TEMPERATURE OBSERVATIONS					Date: 8	6-2023	Page	<b>Z</b> of <b>Z</b>	
Ad	dress: 拜	28 pw H	iquwa	4		Compliance			
					TEMPERATURE OBSERVA				
		Item / Location		Temp.	Item / Location	Temp.	Item / Locati	ion	Temp.
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	1= . %			ODS	SERVINORS INDION CORNER	NATIONAL ASSESSMENT			
	Item			OBS	SERVATIONS AND/OR CORRECT	TIVE ACTIONS			
V	Number	Section of Code			Description of	Violation		Dat	or COS
									01 003
-									
C	55	6-501.12	Floor	below	3-Boy sinks	piked with acc.	of debris	. clean	pa.
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igna	ture of Pe	rson in Charge:	Carlos		(		Date:		
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: Gornams Catering Service		Date 2/	16/23	Page 1 c	of Z	No. of Risk Factor/Intervention Violations
Address: 326 pw Hignway	Į,	Time in	:00	Time out	7.00	No. of Repeat Risk Factor/Intervention Violations
Owner/Permit Holder: Guinam Vilk		Risk Ca	tegory	_		Total Violations
Email:	$\rightarrow$	Phone:				Inspection Status: Green Yellow Red
			III			
Inspection Type: Routine Re-inspection Pre-op				ss Investi	140	Complaint Other
FOODBORNE ILLNESS RIS						
Circle designated compliance status (IN, OUT, N	_					in appropriate box for COS and/or R
IN = in compliance OUT= not in compliance NO =	not ob	served N	/A = not	applicable	COS =	corrected on-site R = repeat violation
Compliance Status	cos	R	Com	pliance St	atus	cos
Supervision						Protection from Contamination
Person in charge present, demonstrates knowledge and performs duties			15	(T)N OUT N	WA NO	Food separated and protected
2 AN OUT N/A Certified Food Protection Manager	<b></b>		16	TINOUT	V/A	Food-contact surfaces cleaned and sanitized
Employee Health			17	IN OUT	VANO	Proper disposition or returned, previously served,
3 IN OUT Management/food employees & conditional employee;	T			-		reconditioned & unsafe food
knowledge, responsibilities and reporting	+	+		I	-	Time / Temperature Control for Safety
4 INOUT Proper use of restriction and exclusion 5 INOUT Procedures for responding to vorniting and diarrheal events	+	+	18	IN OUT I	-	Proper cooking time and temperature
	1		19	IN OUT N	~	Proper reheating procedures for hot holding
6 IN OUT NO Proper eating, tasting, drinking, or tobacco use			21	A TUO NI		Proper cooling time and temperatures
7 IN OUT NO No discharge from eyes, nose, mouth	+	+-	22	IN OUT N		Proper hot holding temperatures  Proper cold holding temperatures
Preventing Contamination by Hands	+-		23	TN DUT N		Proper date marking and disposition
8 INJOUT NO Hands clean & properly washed			24	IN OUT	$\overline{}$	Time as a Public Health Control: procedures and records
9 INOUT N/A NO No bare hand contact with RTE food	+	1	F-4	111001	20,10	Consumer Advisory
10 INDUT Adequate handwashing sinks properly supplied & accessible	+	1	25	IN OUT N	/A	Consumer advisory provided for raw/undercooked foods
Approved Source						Highly Susceptible Populations
11 Food obtained from an approved source		T	26	IN OUT N	PA	Pasteurized foods used; prohibited foods not offered
12 IN OUT NATIO Food received at proper temperature					Foo	d / Color Additives and Toxic Substances
13 INOUT Food in good condition, safe & unadulterated			27	IN OUT	7/A)	Food additives: approved and properly used
14 IN OUT N/A NO Req. records available: shell stock tags, parasite destruction			28	TRYOUT N	I/A	Toxic substances properly identified, stored and used
Risk factors are improper practices or procedures identified as the m	nost			0	Co	onformance with Approved Procedures
Risk factors are improper practices or procedures identified as the me Prevalent contributing factors of foodborne illness or injury. Public He Interventions are control measures to prevent foodborne illness or injury.	ealth jury.	- 1	19	IN OUT N	(A)	Compliance with variance/specialized process/HACCP
		RETAIL	PRACT	TCES		
Good retail practices are preventative measures					emicals. a	and physical objects into foods.
Mark "X" in box if numbered item is not in compliance Mark "X" on ap						=corrected on-site during inspection R=repeat violation
ompliance Status	cos	R	Comm	llanas Cás	A.c.	loos I
Safe Food and Water	1000	1	COMP	liance Sta	itus	Proper Use of Utensils
30 Pasteurized eggs used where required	F		43	In-u	ise utensi	ils properly stored
31 Water & Ice from approved source			44	Ute	nsils, equ	ipment & linens; properly stored, dried, & handled
32 Variance obtained for specialized processing methods			45	Sing	gle-use/si	ingle-service articles: properly stored & used
Food Temperature Control			46	Glo	ves used	properly
33 Proper cooling methods used: adequate equipment for temp. control				H (		Utensils, Equipment and Vending
Plant food properly cooked for hot holding		$\sqcup$	47	Foo	d and no	n-food contact surfaces cleanable,
35 Approved thawing methods used		$\square$	48	Pro	perly desi	igned, constructed, & used
Thermometers provided and accurate			49	War	rewashing	g: installed, maintained, & used: test strips
Food Identification				1		Physical Facilities
Food properly labeled: original container	L		50			ater available adequate pressure
Prevention of Food Contamination			51			talled, proper backflow devices
Insects, rodents, & animals not present	<u> </u>		52		_	aste water properly disposed
Contamination prevented during food preparation, storage & display  Personal cleanliness		H	53			s properly constructed, supplied, & cleaned
41 Wiping cloths: properly used & stored	-	$\vdash$	54			stuse properly disposed, facilities maintained
41 Viping cloths: properly used & stored 42 Washing fruits & vegetables	<u> </u>		55		-	ities installed, maintained, & clean
- I seem with it with as saddenings			30	Aue	draic Asi	ntilation & lighting, designated areas used
Type of Operation:						License Posted: (Y) N
Discussion with Person-in-Charge:						Follow-Up: Y (N
						Follow-Up Date:
Signature of Person in Charge: Grant VITZ /						Date:
Signature of Person in Charge: Gru V172/2			-			
- Strategie of Riopotot.						Date: 8-16-2023



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



Es	tablishme	cornam's	contering S	ersice	Date: 8-	4-2023	Page 7 of	2
Ad	dress: 3-	6 Dus High	(C)0-4_		Compliano	ce Achieved: 8-16	7	_
		a pas didi		TEMPERATURE OBSER	VATIONS	2-16	-7025	
		Item / Location	Тетр.	Item / Location	Тетр.	Item / Locatio	n :	Tem
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		Miller .	01	SERVATIONS AND/OR CORRE	CTIVE ACTIONS			
V	Item	Section of Code	<u> </u>	Description	of Violation		Dated Com	recte
	Number			Doddipton	OT VIOLETION	·	or COS	S
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gna	ture of Pe	rson in Charge:	m VIRK			Date:		
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



	114/13	Page 1 of	No. of Risk Factor/Intervention Violations	
Time	1:00	Time out 30	No. of Repeat Risk Factor/Intervention Violations	Ó
Risk (	ategory:	Г	Total Violations	7
_		+		
		- 1		
NO) for ea	ch item	Mark "X"	in appropriate box for COS and/or R	
observed	N/A = not	applicable COS =	corrected on-site R = repeat violation	
OS R	Comp	oliance Status	cos	R
			Protection from Contamination	
	15	IN OUT N/A NO	Food separated and protected	
	16 (	IN OUT N/A	Food-contact surfaces cleaned and sanitized	
	17	IN OUT NAMO	Proper disposition or returned, previously served,	1
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	25	IN OUT (VA)		П
			Highly Susceptible Populations	
	26	IN OUT (N/A)	Pasteurized foods used; prohibited foods not offered	
		Foo	od / Color Additives and Toxic Substances	
	27	IN OUT (N/A)	Food additives: approved and properly used	
	28 (	IN OUT N/A	Toxic substances properly identified, stored and used	
			onformance with Approved Procedures	
,	19	IN OUT NA	Compliance with variance/specialized process/HACCP	ll
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D RETA	L PRACT			
		ICES	and physical objects into foods.	
control the a		ICES thogens, chemicals,	and physical objects into foods, =corrected on-site during inspection R=repeat violation	
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	Phone ational FACTORS NO) for ea	ACTORS AND PUT  NO) for each item  t observed N/A = not  COS R Comp  15 (  16 (  17 )  18   19   20   21   22   23   24   25   26   27   28 (	Phone:  Itional Illness Investigation  FACTORS AND PUBLIC HEALTH INO) for each item Mark "X" tobserved N/A = not applicable COS = 15 IN OUT N/A NO 16 IN OUT N/A NO 16 IN OUT N/A NO 19 IN OUT N/A NO 20 IN OUT N/A NO 21 IN OUT N/A NO 21 IN OUT N/A NO 22 IN OUT N/A NO 24 IN OUT N/A NO 25 IN OUT N/A NO 25 IN OUT N/A NO 26 IN OUT N/A NO 27 IN OUT N/A NO 28 IN OUT N/A NO 29 IN OUT N/A NO 27 IN OUT N/A NO 28 IN OUT N/A NO 28 IN OUT N/A NO 29 IN OUT N/A NO 29 IN OUT N/A NO 20 IN OUT N/	Phone: Inspection Status: Green Yellow Red  Itional Illness Investigation Complaint Other  ACTORS AND PUBLIC HEALTH INTERVENTIONS  NO) for each item Mark "X" in appropriate box for COS and/or R  t observed N/A = not applicable COS = corrected on-site R = repeat violation  OS R  Compliance Status COS  Protection from Contamination  15 IN OUT N/A NO Food separated and protected  16 It OUT N/A Food-contact surfaces cleaned and sanitized  17 IN OUT N/A Proper disposition or returned, previously served, reconditioned & unsafe food  Time / Temperature Control for Safety  18 IN OUT N/A NO Proper cooking time and temperature  19 IN OUT N/A NO Proper reheating procedures for hot holding  20 IN OUT N/A NO Proper hot holding temperatures  21 IN OUT N/A NO Proper cold holding temperatures  22 IN OUT N/A NO Proper date marking and disposition  24 IN OUT N/A NO Proper date marking and disposition  25 IN OUT N/A NO Proper date marking and disposition  26 IN OUT N/A NO Poster advisory provided for raw/undercooked foods  Highly Susceptible Populations  26 IN OUT N/A Pasteurized foods used; prohibited foods not offered  Food / Color Additives and Toxic Substances  27 IN OUT N/A Food additives: approved and properly used  28 IN OUT N/A Toxic substances properly identified, stored and used  Conformance with Approved Procedures



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



Establishment: Bon Bon Address: 140 DW His	MODIE		Date: 6	3-14-7023	Page Z o	of <u>2</u>	
Address: 140 DW Hi	nuou		Compliano	Date: 8-14-7023 Pa			
			TIONS				
Item / Location	Temp.	Item / Location	Temp.	Item / Location		Ten	
		<u> </u>				-	
						-	
						-	
		OBSERVATIONS AND/OR CORRECT	IVE ACTIONS				
V Item Section of Code		Description of			Dated C	Correct	
Number Section of Code					or C	COS	
	<u> </u>						
		ton a literature and a second	- L L				
		iolation lopserun	a dound in	spection -			
	-						
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			·				
		<u> </u>					
	12 1/24						
gnature of Person in Charge:	1) MU	4		Date:			
ignature of Inspector		<u> </u>		Date: 8-1	4-1023		



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



Est	Establishment: St. John Wuchcum Church					Idliz	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violati	ions Ø
Ad	dress		Hilford Road		Time in	(1):00	Time out 2.20	No. of Repeat Risk Factor/Intervention Violati	ions 🕖
			erst. John buemann (nur	10	Risk Ca	ategory;	^	\ Total Violati	ions
Em			- 31- 30tty - 245/125/17-C/PC/ITC	~	Phone:			Inspection Status Green Yellow Re	
Ins	pectic	n Type:	Routine Re-inspection Pre-op	eratio	nal	Illne	ss Investigation	Complaint Other	
			FOODBORNE ILLNESS RIS						
			Circle designated compliance status (IN, OUT, N	I/A, NO	) for eac	sh item	Mark "X"	in appropriate box for COS and/or R	
			IN = in compliance OUT= not in compliance NO =	not ob	served I	V/A = not	applicable COS =	corrected on-site R = repeat violation	
Com	nlian	e Status		cos	R	Com	pliance Status		COS R
-	phan	JC Cultus	Supervision	1000		00111	phance otatus	Protection from Contamination	000 K
1	THE	DUT	Person in charge present, demonstrates knowledge and performs duties			15	IN OUT N/A NO	Food separated and protected	
2	INC	OUT N/A	Certified Food Protection Manager	+-		16	IN OUT N/A	Food-contact surfaces cleaned and sanitized	
			Employee Health	, .		17	IN OUT NANO	Proper disposition or returned, previously served,	
3	TNO	NIT	Management/food employees & conditional employee:	Τ-				reconditioned & unsafe food Time / Temperature Control for Safety	
1	<del>}</del>	DUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion	+		18	IN OUT N/A/NO	· · · · · · · · · · · · · · · · · · ·	
5	-	UT	Procedures for responding to vomiting and diarrheal events	+	+	19	IN OUT N/A (IO)	Proper cooking time and temperature  Proper reheating procedures for hot holding	-
-	0		Good Hygiene Practices			20	IN OUT N/A NO	Proper cooling time and temperatures	
6	IN C	OUT (NO)	Proper eating, tasting, drinking, or tobacco use	T		21	IN OUT N/A	Proper hot holding temperatures	
7	INC	OF TU	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	INC		Hands clean & properly washed	1	$\perp$	24	IN OUT WAYO	Time as a Public Health Control: procedures and records	
9	-	UT N/A(NO)	No bare hand contact with RTE food					Gonsumer Advisory	
10		UT	Adequate handwashing sinks properly supplied & accessible  Approved Source			25	AN OUT (IA)	Consumer advisory provided for raw/undercooked foods	
11	NO	UT	Food obtained from an approved source	T		26	IN OUT I/A	Highly Susceptible Populations  Pasteurized foods used; prohibited foods not offered	
12	$\sim$	UT N/A/NO	Food received at proper temperature	+				od / Color Additives and Toxic Substances	
13	Do	UT U	Food in good condition, safe & unadulterated	1		27	IN 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 (	JN OUT N/A	Toxic substances properly identified, stored and used	
	R	isk factors a	re improper practices or procedures identified as the n ributing factors of foodborne illness or injury. Public Ho re control measures to prevent foodborne illness or in	nost			C	onformance with Approved Procedures	
	Int	terventions a	re control measures to prevent foodborne illness or in	jury,		19	IN OUT NA	Compliance with variance/specialized process/HACCP	
			G	00D I	RETAIL	PRACI	ICES		
			Good retail practices are preventative measures						
Mai	K "X" i	n box if num	bered item is not in compliance Mark "X" on ap	propria	ate box f	or COS a	and/or COS	=corrected on-site during inspection R=repeat vio	lation
Com	olianc	e Status		cos	R	Comp	liance Status		OS R
20		Destauriend	Safe Food and Water		1	40		Proper Use of Utensils	
30			eggs used where required from approved source	-	-	43		ills properly stored  uipment & linens; properly stored, dried, & handled	
32			ained for specialized processing methods	$\vdash$	+	45		ingle-service articles: properly stored & used	
		11 1 5 1	Food Temperature Control			46	Gloves used		
33		Proper coolin	ng methods used: adequate equipment for temp. control			11		Utensils, Equipment and Vending	CALL TO
34		Plant food pr	operly cooked for hot holding			47	Food and no	n-food contact surfaces cleanable,	
35			awing methods used	_	$\sqcup$	48		igned, constructed, & used	
36	L	Thermomete	rs provided and accurate			49	Warewashin	g: installed, maintained, & used: test strips	
37	,	Fond proped	Food Identification y labeled: original container		1	50	Hot & cold	Physical Facilities eater available adequate pressure	
-		, ood propor	Prevention of Food Contamination			51		stalled, proper backflow devices	
38		Insects, rode	nts, & animals not present	1		52		aste water properly disposed	
39		Contamination	n prevented during food preparation, storage & display			53	Toilet facilitie	es properly constructed, supplied, & cleaned	
40		Personal clea	anliness			54	Garbage & re	efuse properly disposed, facilities maintained	
41			properly used & stored			55	Physical faci	lities installed, maintained, & clean	
42		Washing fruit	s & vegetables	<u> </u>		56	Adequate ve	ntilation & lighting, designated areas used	
Typ	e of C	Operation:						License Posted: (Y	N
		· · · · · · · · · · · · · · · · · · ·	son-in-Charge:					Follow-Up: Y	
ات احد ا		eri vaini i Cili	war in attender					'	
				-				Follow-Up Date:	
Sigr	ature	of Person	in Charge: \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	tt				Date: 8/14/23	
Sign	nature	of Inspect	of the Contract of the Contrac				<u> </u>	Date: 8-14-2023	
-					-				



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



Establishment: St. John A	Date: 💋	114 -1013	Page 7 of Z	
Address: 1708 Wilford	2000	Complian	14 -2013 nce Achieved: 8-14	-073
	TEMPERATURE	OBSERVATIONS	6,64	325
Item / Location	Temp. Item/Local	ation Temp.	Item / Location	Ten
	OBSERVATIONS AND/OR	R CORRECTIVE ACTIONS		
V Item   Section of Code	De	escription of Violation		Dated Correct or COS
	the violetions ab	seized discipal the	. Stirr north	h
		Solvery (see	Co. VSTECIA	
				+
			<u> </u>	
	01/2010			
	saBchnitt		Date: 8- 10	3
Signature of Inspector:			Date: 8- LO	1-2013



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



Est	ablist	nment: 🛕	apple cinemas	10	Date 3/	11/23	Pag	e 1 of _ <b>7</b> _	No. of Risk Factor/Intervention Vic	lations	Ø
Ad	dress	II Ex	ecutive Park Drive	1	Time in: 1:00 Time out 2:00 No. of Repeat R			e outp	No. of Repeat Risk Factor/Intervention Vid	lations	Ø
Ow	ner/P	ermit Holde	er. Sand Media, NH Inc.	Į,	 Risk Ca	tegory:	6		Total Vio	lations	0
Em			Sup 1-school 1910.	$\rightarrow$	hone:				Inspection Status: Green Yellow	Red	
$\vdash$		n Type:	Routine Re-inspection Pre-opera	_		Illne	ee Inv	vestigation	Complaint Other		
1113	Pectic	лгтуро.	FOODBORNE ILLNESS RISK F								
			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	-			appli			_	
	Ar.	01.1									
Con	pliano	e Status	Supervision	os	R	Com	pliane	ce Status	Protection from Contamination	cos	R
1	IN	NIT	Person in charge present, demonstrates knowledge and			15		DUT N/A NO	Food separated and protected		
		OUT N/A	performs duties		+	<u> </u>	4			_	_
	(J)	DUTNIA	Certified Food Protection Manager			16	-	DUT N/A	Food-contact surfaces cleaned and sanitized  Proper disposition or returned, previously served,	-	
	1		Employer Health  Management/food employees & conditional employee;			17	I IN C	ON (N/A)NO	reconditioned & unsafe food		
3 ′		DUT	knowledge, responsibilities and reporting		Ш			7	Time / Temperature Control for Safety		
4		DUT	Proper use of restriction and exclusion			18	IN (	OUT N/A(NO)	Proper cooking time and temperature		
5	IN)	TUC	Procedures for responding to vomiting and diarrheal events		Щ	19	_	ON NIN TUO	Proper reheating procedures for hot holding		
	1	- 1	Good Hygiene Practices			20	_	OUT N/A(ÑO)	Proper cooling time and temperatures	+	$\perp$
6	INC		Proper eating, tasting, drinking, or tobacco use			21	1000	OUT N/A NO	Proper hot holding temperatures		_
7	INC	OUT (O)	No discharge from eyes, nose, mouth		1	22	1	DUT N/A NO	Proper cold holding temperatures		-
_	1	(3)	Preventing Contamination by Hands			23	124	UT N/A NO	Proper date marking and disposition	-	+-
8	INC		Hands clean & properly washed		-	24	INC	ON AN TUC	Time as a Public Health Control: procedures and records	-	
9		UT N/A(NO)	No bare hand contact with RTE food			05	1 101 0	OUT N/A	Consumer Advisory		1
10	(IN)O	01	Approved Source	_		25	INC	JUI(N/A)	Consumer advisory provided for raw/undercooked foods		
11 (	IN O	UT T	Food obtained from an approved source		26	IM	OUT MA	Highly Susceptible Populations  Pasteurized foods used; prohibited foods not offered	T	1	
12	_	UT N/A(NO)	Food received at proper temperature			-	1 110		ed / Color Additives and Toxic Substances		
13	סעור	$\overline{}$	Food in good condition, safe & unadulterated		$\vdash$	27	LINC	OUT (A)	Food additives: approved and properly used	T	
14						28	1	OUT N/A	Toxic substances properly identified, stored and used	_	1-
	R	isk factors ar							onformance with Approved Procedures	-	
	Pr	evalent conti	re improper practices or procedures identified as the most ributing factors of foodborne illness or injury. Public Health re control measures to prevent foodborne illness or injury.	1	1	19	LINIC	DUT (IA)	Compliance with variance/specialized process/HACCP	T	
		011011011010		_	TITO 4 1 T		<u> </u>		Compliance with variance/specialized process/TACCP	Ь.	1
			Good retail practices are preventative measures to c			PRACI					
Mai	k <b>"X</b> " i	n box if numl	bered item is not in compliance Mark "X" on appro-						and physical objects into roods.  =corrected on-site during inspection R=repeat	violatio	n
om	olianc	e Status	Safe Food and Water	)5	R	Comp	lianc	e Status	Provide Viscos III	cos	R
30		Pasteurized	aggs used where required	-		43		In-use utensi	Proper Use of Utensils		
31			from approved source			44	-		uipment & linens: properly stored, dried, & handled	+	+
32			ained for specialized processing methods			45		<del> </del>	ingle-service articles: properly stored & used	+	+-
			Food Temperature Control			46		Gloves used			$\Box$
33		Proper coolin	ng methods used: adequate equipment for temp. control			-11		Ž.	Utensils, Equipment and Vending	100	
34		Plant food pr	operly cooked for hot holding			47		Food and no	n-food contact surfaces cleanable,	T	
35		Approved tha	awing methods used			48		Properly desi	igned, constructed, & used		
36		Thermomete	rs provided and accurate			49		Warewashing	g: installed, maintained, & used: test strips		
			Food Identification						Physical Facilities	W. I	
37		Food properl	y labeled: original container			50		-	ater available adequate pressure		$\square$
			Prevention of Food Contamination			51			talled, proper backflow devices	-	
38			nts, & animals not present	$\dashv$		52			aste water properly disposed	ļ	$\sqcup$
39			n prevented during food preparation, storage & display			53			s properly constructed, supplied, & cleaned	-	$\vdash$
40 41		Personal clea	anliness c: property used & stored	$\dashv$		54	-		efuse properly disposed, facilities maintained		
42			s & vegetables	-		55 56			ities Installed, maintained, & clean	-	$\vdash$
44		wasning nua	s & vegetatiles			36		Adequate ver	ntilation & lighting, designated areas used		
Тур	e of C	peration:							License Posted:	(Ý)	N_
Disc	cussic	n with Pers	son-in-Charge:	_					Follow-Up:	<u>v</u> /	N
									· ·	. (	<del>ا</del> ت
			in Charge: Ani & Philippe or: Sun & Philippe or: Sun & Philippe						Follow-Up Date:		
Sigr	ature	of Person	in Charge: Oni & Mucu	4					Date:		
Sion	ature	of Inspect	or: 57 - 0 //	/					Date: 8-11-20	72	



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



Establishm	ent: Apple C	ine mas		Date: 🔗	-11-2023	Page Z of Z
Address:	/ Executiv	e Park Dri	U.C.	Compliano	ce Achieved: 8-11	C1 00 Z
111111111111111111111111111111111111111			TEMPERATURE OBSERVA	TTOMO	8-11	2023
	Item / Location	Temp.	Item / Location	Temp.	Item / Location	Temp
		01	BSERVATIONS AND/OR CORRECT	THE ACTIONS		
V Item	Section of Code	0,		· · · · · · · · · · · · · · · · · · ·		Dated Corrected
Number	Section of Code		Description of \	/iolation		or COS
						<del>-  </del>
		No via	lations observed	during take	0+ ins 17e	ction .
				V		
			<del></del>			
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			_			
-						
		22 1				
ignature of P	erson in Charge:	Tan' & Q.	ny		Date:	
ignature of Ir	nspector:		10			70.3
					Date: 8 - 11	1013



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



Establishment: (	DUT LODY of Mercy	_	Date (	123	Page 1 of _2_	No. of Risk Factor/Intervention Violation	ons 🕖
Address: 14	Baboosic Lake Road	<u></u>	Time int	0:00	Time out[0.'3	No. of Repeat Risk Factor/Intervention Violation	ons 💋
Owner/Permit Ho	older: OUT Lady of Mercy		Risk Cat	egory:	0	Total Violatio	ence
Email:			Phone:			Inspection Status Green Yellow Red	1
Inspection Type:	Routine Re-inspection Pre-oper	ratio	nal	lline:	ss Investigatio	n Complaint Other	
	FOODBORNE ILLNESS RISK	FAC	TORS AN				
	Circle designated compliance status (IN, OUT, N/A	A, NO	) for each	Item	Mark ")	(" in appropriate box for COS and/or R	
	IN = in compliance OUT= not in compliance NO = n	ot ob:	served N/	A = not	applicable COS	= corrected on-site R = repeat violation	
Compliance Status		cos	R	Com	pliance Status		OS R
0111011000000000	Supervision				printing outling	Protection from Contamination	- T
1 IN PUT	Person in charge present, demonstrates knowledge and performs duties			15	IN OUT N/A NO	Food separated and protected	
2 IN OUT MA	Certified Food Protection Manager			16	FIN OUT N/A	Food-contact surfaces cleaned and sanitized	
	Employee Health	1.		17	IN OUT NA NO	Proper disposition or returned, previously served,	
3 IN DUT	Management/food employees & conditional employee;					reconditioned & unsafe food  Time / Temperature Control for Safety	
4 INOUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion			18	IN OUT N/A/NO		-
5 INOUT	Procedures for responding to vomiting and diarrheal events		+-1	19	IN OUT N/A/NC		
	Good Hygiene Practices			20	IN OUT N/ANC		
6 IN OUT (NO				21	IN OUT N/A NO	Proper hot holding temperatures	
7 IN OUT (NO	No discharge from eyes, nose, mouth			22	TN 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	1 1 1			24	IN OUT N/ANO	Time as a Public Health Control: procedures and records	
9 IN OUT N/A NO	<u>/</u>					Consumer Advisory	
10 IN OUT	Adequate handwashing sinks properly supplied & accessible			25	IN OUT (N/A)	Consumer advisory provided for raw/undercooked foods	
11 INOUT	Approved Source Food obtained from an approved source			26	IN OUT NA	Highly Susceptible Populations  Pasteurized foods used; prohibited foods not offered	
12 -N OUT N/A NO						ood / Color Additives and Toxic Substances	
13 NOUT	Food In good condition, safe & unadulterated			27	IN OUT (VA)	Food additives: approved and properly used	
14 TN OUT NAME	Req. records available: shell stock tags, parasite destruction			28	IN OUT N/A	Toxic substances properly identified, stored and used	
Risk factors	s are improper practices or procedures identified as the mo	st				Conformance with Approved Procedures	
Intervention	s are improper practices or procedures identified as the mo ontributing factors of foodborne illness or injury, Public Hea is are control measures to prevent foodborne illness or inju	iith iry.		19	IN OUT (IA)	Compliance with variance/specialized process/HACCP	
	GO	OD I	RETAIL I	RACI	TCES		
	Good retail practices are preventative measures to					s, and physical objects into foods.	
Mark "X" in box if no	umbered item is not in compliance Mark "X" on app	ropria	ate box for	COS	and/or CO	S =corrected on-site during inspection R=repeat viol.	ation
ompliance Status	[6	cos	R	Comp	liance Status	C	OS R
	Safe Food and Water				1	Proper Use of Utensils	
	zed eggs used where required			43		nsils properly stored	
	ce from approved source obtained for specialized processing methods		-	44		equipment & linens: properly stored, dried, & handled	-
32   Valiance	Food Temperature Control		-	46	-	ed properly	-
33 Proper co	poling methods used: adequate equipment for temp. control		T			Utensils, Equipment and Vending	
	d properly cooked for hot holding			47	Food and	non-food contact surfaces cleanable,	1
35 Approved	thawing methods used			48	Property d	esigned, constructed, & used	
36 Thermon	neters provided and accurate			49	Warewash	ing: installed, maintained, & used: test strips	
	Food Identification					Physical Facilities	
37 Food pro	perly labeled: original container			50		water available adequate pressure	
	Prevention of Food Contamination			51		nstalled, proper backflow devices	
	odents, & animals not present		-	52		waste water properly disposed	-
	lation prevented during food preparation, storage & display			53 54		ities properly constructed, supplied, & cleaned	
	oths: properly used & stored		+	55		refuse properly disposed, facilities maintained	$\dashv$
<del>-   -  </del>	fruits & vegetables		1-1	56		ventilation & lighting, designated areas used	+
Type of Operation	ղ։					License Posted: (Y	/ N
Discussion with P	Person-in-Charge:					Follow-Up: Y	(N)
						Follow-Up Date:	
Clanature of Danie	an in Charman At 101 / 100					· · · · · · · · · · · · · · · · · · ·	
Signature of Pers		-				Date:	
Signature of Inspe	ector:					Date: 8-10-202	.3



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



Temp   Leastion   Temp   Section   Tem	ess: 14 Babosic Lave Road TEMPERATURE ORSERVATION				Date: 8-10 - 2023 Page 2 of 3				
Item / Lecution  Temp  Item / Lecution  Item / Lecution	A Bab	12500	ave Roo	<u>d</u>	Compliance	Achieved: 8-11-7	023		
GBSERVATIONS AND/GR CORRECTIVE ACTIONS  V Nomber  Resident of Code  Now Use lattions posserved clusing time at inspection  No violations posserved clusing time at inspection  No violations posserved clusing time at inspection  Description of Violations and time at inspection  Description of Violations  Description of				- MARKE EDICAL CHEST OF STATE VILL	10113				
V Men Number Section of Code Description of Violation Description Descr			A Catalon	THE TACAMON	Temp.	Item / Location	Ter		
V Men Section of Code Description of Violation Description									
V Men Section of Code Description of Violation Description									
V Men Section of Code Description of Violation Description									
V Item Number Section of Code Description of Violation Description Descr									
V Item Number Section of Code Description of Violation Description Descr			OBSE	RVATIONS AND/OR CORRECTI	VE ACTIONS				
No violations observed during time at inspection.  No violations observed during time at inspection.	Section of	Code		Description of V	iolation		Dated Correct		
Ignature of Person in Charge: Author Marian Date:							or COS		
Ignature of Person in Charge: Author Marian Date:									
Ignature of Person in Charge: Author Marian Date:		+	<u> </u>						
gnature of Person in Charge: Author Marian Date:			<u> </u>				_		
Ignature of Person in Charge: Author Marian Date:									
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gnature of Person in Charge: Author Marian Date:									
gnature of Person in Charge: Author Marian Date:									
gnature of Person in Charge: Author Marian Date:			Maria 2 1	12					
gnature of Person in Charge: Author Marian Date:			No linola	tions observed di	oring time of	inspection.			
gnature of Person in Charge:  Applications of Perso									
gnature of Person in Charge:  Applications of Perso									
gnature of Person in Charge:  Applications of Perso									
gnature of Person in Charge:  Approximately a series of the series of th									
gnature of Person in Charge:  Author March  Date:  gnature of Inspector:			<del></del>				+		
gnature of Person in Charge:    Date:   Date:					<u> </u>				
gnature of Person in Charge:    Date:   Date:	-								
gnature of Person in Charge:    Date: gnature of Inspector:   Date:	-								
gnature of Person in Charge:  Approximate of Inspector:  Date:				<u> </u>					
gnature of Person in Charge:  Additional Charg									
Ignature of Person in Charge: Author My out Date:  Ignature of Inspector: Date:									
gnature of Person in Charge: Add Mark Date:									
Ignature of Person in Charge:  Authority March  Date:  Ignature of Inspector:			<u> </u>				-		
Ignature of Person in Charge:  Approximately a series of the series of t	<del>                                     </del>								
gnature of Person in Charge: Additional Date:			<del></del>						
gnature of Person in Charge: A HAM MACK Date:									
gnature of Person in Charge:  Approximately a service of the properties of the prope									
gnature of Person in Charge:  Approximately									
Ignature of Person in Charge:  A first Maria  Ignature of Inspector:  Date:									
Ignature of Person in Charge:  A first Maria  Date:  Ignature of Inspector:		-			<u>-</u>	<del> </del>	<del> </del>		
gnature of Person in Charge:  Approximately	-								
gnature of Person in Charge:  Additional Services of Inspector:  Date:									
Ignature of Person in Charge: A first My a first in the control of									
gnature of Person in Charge: Add Mac Date:									
gnature of Person in Charge: Advantage:  gnature of Inspector:  Date:									
gnature of Person in Charge: Date:									
gnature of Person in Charge: Date:	1	1			<u> </u>		<u> </u>		
gnature of Inspector:	erson in Cha	arge:	17 Whar			Date:			
Date: 8-11-200	nspector:	Jin.	E.Ma			Date: 8-11-	2023		



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



Es	stablishment: Aroma Joes						Date 3/c		/23 Page 1 of _2_		No. of Risk Factor/Intervention Violations			ø
			n Highwa								No. of Repeat R	isk Factor/Intervention Vi	iolations	(7)
F				Jorn Inc.	$\rightarrow$			egory		3,4 3,4			iolations	1
	nail:	·			$\rightarrow$	Phon					Inspection Status		Red	-
Ins	pecti	on Type:	Routine Re	e-inspection Pre-ope				Iline	ess In	vestigation	Complaint	Other	1100	
1110	·	, , , , , ,		FOODBORNE ILLNESS RISK			A.					Other		
				compliance status (IN, OUT, N/					20224		in appropriate box fo	or COS and/or R		
			<del></del>	OUT= not in compliance NO = r					t app					
-		04-4									001000000101101010	- TOPOUL TIOULION		
COR	spiian	ce Status	Superv	ision	cos	R	+	Con	npliar	ice Status	Protection from	Contamination	cos	R
1/	IN	DUT		, demonstrates knowledge and	Т		-	15	Viv.	QUT N/A NO	Food separated and a			
2	4	OUT N/A	performs duties	Hanna		+-	-	$\vdash$	-				$\rightarrow$	
-	O	001107	Certified Food Protection				-	16		OUT N/A		s cleaned and sanitized eturned, previously served,	<del></del>	+
-			Employee	yees & conditional employee;	· -	_	-	17	IIN	OUT (IA) 10	reconditioned & unsaf			
3		DUT	knowledge, responsibilitie				_				Time / Temperature	Control for Safety	f.,	
4	- 120-	puT	Proper use of restriction a	and exclusion				18	IN	OUT N/A NO	Proper cooking time a	nd temperature		
5	1 (IN)	DUT	Procedures for responding	g to vomiting and diarrheal events	<u> </u>	_		19	IN	OUT N/A 100	Proper reheating proc	edures for hot holding		
	I		Good Hygien		,	_	4	20	_	OUT N/A NO	Proper cooling time ar	nd temperatures	$\perp$	$\perp$
6	-	OUT (NO)	Proper eating, tasting, drir			+-	-	21		OUT N/A NO	Proper hot holding ten			
-	IN	DUT (NO)	No discharge from eyes, r				-	22	100	DUT N/A NO	Proper cold holding te	·		+
	FA	OUT NO	Preventing Contami				-	23	-	DUT N/A NO	Proper date marking a			-
9	-	OUT N/A NO	Hands clean & properly wa			-	┨	24	IN	OUT NAMO		th Control: procedures and recor	ds	
10	(N)		No bare hand contact with		-	+	-	DE		OUT N/A	Consumer			
10	0 (IN OUT Adequate handwashing sinks properly supplied & accessible Approved Source						$\frac{1}{2}$	25		OUT N/A	Highly Susceptib	ovided for raw/undercooked food	s	
11	11 INOUT Food obtained from an approved source					T	1	26	Lin	OUTNA		d; prohibited foods not offered		_
12	12 IN OUT N/A(IO) Food received at proper temperature					1	1		-			and Toxic Substances		
13	(IN)		Food In good condition, sa				1	27	1N	OUT(N/A)	Food additives: approv			T
14							1	28	(all	OUT N/A		erly identified, stored and used		+
	_F	lisk factors a	re improper practices or	procedures identified as the mo	ost		1			Co	onformance with Ap	proved Procedures		
	Pı İn	revalent cont terventions a	ributing factors of foodb are control measures to	procedures identified as the mo ome illness or injury. Public Hea prevent foodborne illness or inju	alth irv.			19	IN	OUT N/A		nce/specialized process/HACCP		
						FIFTA	<u>                                     </u>	PRAC						
			Good retail p	ractices are preventative measures t							and physical phiects into	foods		
Mai	k <b>"X</b> "	in box if num	bered item is not in com								corrected on-site du		at violation	$\frac{1}{n}$
Com	nlianc	e Status			cos	R	_	Icom	ollone	e Status			lace	
Joint	Pilelic	- Otatha	Safe Food an		003	1 K		COM	husruc	e Status	Proper Use o	f Litensils	cos	R
30		Pasteurized	eggs used where required			F		43	T	In-use utensi	is properly stored			$\sqcap$
31		Water & Ice	from approved source				1	44		Utensils, equ	ipment & linens: properl	y stored, dried, & handled		+-
32		Variance obt	ained for specialized proces	ssing methods				45		Single-use/si	ngle-service articles: pro	operly stored & used		$\forall$
			Food Temperat	are Control				46		Gloves used	properly			
33		Proper coolin	ng methods used: adequate	equipment for temp, control		<u>L</u>			Ξ,		Utensils, Equipme	nt and Vending		
34			operly cooked for hot holdin	g		<u> </u>		47		Food and nor	n-food contact surfaces	deanable,		
35			awing methods used					48		Properly desi	gned, constructed, & us	ed		
36		Thermomete	rs provided and accurate					49	<u> </u>	Warewashing	: installed, maintained, i			
37		Fand second	Food Identif	ication		-					Physical Fa		-	
3/		Lood brober	y labeled: original container  Prevention of Food	Contamination		L ,,	2	50	1.4		ater available adequate p			$\vdash$
38		Inserts rade	nts, & animals not present	Contamination			C	51 52	X		alled, proper backflow d			$\vdash$
39			<u></u>	maration storage & display				53			ste water properly dispo		+	+
40								54			fuse properly disposed,		+	$\vdash$
41								55	-		ties installed, maintained		+	H
42	2 Washing fruits & vegetables							56			tilation & lighting, design		+	Н
Тур	e of (	Operation:										License Posted:	(X)	N
Disc	cussic	on with Pen	son-in-Charge:									Follow-Up:	R	И
	a= 0 a										į	Follow-Up Date:		
Signature of Person in Charge:										_		. Silott-op Date.		
Sigr	nature	of Person	in Charge:	ar Xereles								Date:		
Sigr	nature	of Inspect	or: A , 3	100								Date: 8-10-20	:72	
			1									G. W. Z	-2	



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



Zarzanor arrotta: ANOTTA	2005	Date: 8 -	Date: 8-10-2023 Page 2 of 2				
Establishment: Aroma Address: (40 Dw H	ignuoay		Compliano	ce Achieved:			
	0	TEMPERATURE OBSERVA					
Item / Location	Temp.	Item / Location	Temp.	Item / Location		Te	
						-	
						⊬	
		<del></del>				⊢	
						-	
n .	OB	SERVATIONS AND/OR CORRECT	IVE ACTIONS				
V Item Section of Code		Description of \			Dated C	Corre	
Number Sasian or Sas					or C	cos	
	Kitchen		<u> </u>				
51 5-205 15	- Three - Ray	Sink - Air gapla ter leak. Disco with PIC.	is bleak not	functioning	9/		
	causing 6-00	ter leave . bisco	ussed contact	ing a plum	wer		
	for repairs	with PIC.		l			
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	100 A					_	
nature of Person in Charge:	Michel Age	toolog		Date:			
nature of Inspector:		-11		Date: 8 - (1			



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



Est	ablishment:	Rincha		Date 8	9/23	Pa	ige 1 of	No. of Risk Factor/Intervention Violations		
		ontinenta Blud:		Time in	Il:00	Tin	ne ou <b>2:0</b> 0	No. of Repeat Risk Factor/Intervention Violations		
Ow	ner/Permit Holo	ler @ Rincha, Inc.		Risk Ca				Total Violations 2		
Em		Co Ethichia / Ethe.	$\rightarrow$	Phone:				Inspection Status: (Green) Yellow Red		
		(Soution Briganism Brown					levestestes			
ınsţ	pection Type:	Re-inspection Pre-ope					Investigation	Complaint Other		
		Circle designated compliance status (IN, OUT, N				DLA		in appropriate box for COS and/or R		
_						4				
		IN = in compliance OUT= not in compliance NO =	HOE OD	serveur	WA - IIO	ır abi	plicable COS =	corrected on-site K = repeat violation		
Com	pliance Status		cos	R	Соп	nplia	nce Status	COS   R		
	6	Supervision  Person in charge present, demonstrates knowledge and	1					Protection from Contamination		
1	INDUT	performs duties	<u> </u>		15	11	N OUT N/A NO	Food separated and protected		
2	NA TUÇ M	Certified Food Protection Manager	<u> </u>		16	$\rightarrow$	N DUT N/A	Food-contact surfaces cleaned and sanitized		
		Employee Health	•		17	11	N OUT WA NO	Proper disposition or returned, previously served, reconditioned & unsafe food		
3	Поит	Management/food employees & conditional employee; knowledge, responsibilities and reporting					The A	Time / Temperature Control for Safety		
4	INOUT	Proper use of restriction and exclusion			18	ıı	N OUT N/A/NO)	Proper cooking time and temperature		
5	INOUT	Procedures for responding to vomiting and diarrheal events			19	11	N OUT N/A(NO)	Proper reheating procedures for hot holding		
		Good Hygiene Practices			20	11	N OUT N/A(NO)	Proper cooling time and temperatures		
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use			21	- II	N OUT N/A(NO)	Proper hot holding temperatures		
7	IN OUT (NO)	No discharge from eyes, nose, mouth			22	(1)	N/A NO	Proper cold holding temperatures		
		Preventing Contamination by Hunds			23	•	N DUT N/A NO	Proper date marking and disposition		
₿	IN OUT NO	Hands clean & properly washed			24	11	N OUT N/A NO	Time as a Public Health Control: procedures and records		
9	IN OUT N/A NO	No bare hand contact with RTE food			TIT			Consumer Advisory		
10	IN OUT)	Adequate handwashing sinks properly supplied & accessible	x	$\neg \neg$	25	Th	NOUT N/A	Consumer advisory provided for raw/undercooked foods		
		Approved Source						Highly Susceptible Populations		
11	TIN OUT	Food obtained from an approved source			26	-11	OUT N/A	Pasteurized foods used; prohibited foods not offered		
12							Foo	d / Color Additives and Toxic Substances		
13	TUCKI	Food in good condition, safe & unadulterated		$\top$	27	11	VOUT N/A	Food additives; approved and properly used		
14					28	1K	NOUT N/A	Toxic substances properly identified, stored and used		
	Risk factors a	are improper practices or procedures identified as the m	ost				Co	onformance with Approved Procedures		
	Prevalent con	are improper practices or procedures identified as the m tributing factors of foodborne illness or injury. Public He are control measures to prevent foodborne illness or inj	alth	- 1	19	IN	AN TUCK	Compliance with variance/specialized process/HACCP		
				D Time 4 11		بياد				
				RETAIL						
Mar	k "X" in boy if nun	Good retail practices are preventative measures abered item is not in compliance Mark "X" on app						=corrected on-site during inspection R=repeat violation		
Parities.	N PE III DOX II JIDII	in the state of th						Controller of the dating response of the controller		
omp	ollance Status		COS	R	Com	pliar	nce Status	COS R		
		Safe Food and Water			- 10	1		Proper Use of Utensils		
30	<del></del>	d eggs used where required	_	-	43	+		ils properly stored		
31	<del></del>	from approved source	_	+	44	-	-	ipment & linens: properly stored, dried, & handled		
32	Variance of	otained for specialized processing methods	L		45	+		ingle-service articles: properly stored & used		
-		Food Temperature Control			46		Gloves used			
33		ing methods used: adequate equipment for temp, control		1	400	1		Utensile, Equipment and Vending		
34		properly cooked for hot holding			47	-		n-food contact surfaces cleanable,		
35		nawing methods used			48	-		gned, constructed, & used		
36	Thermomet	ers provided and accurate			49	1	Warewashing	g: installed, maintained, & used: test strips		
		Food Identification			50		Luanata	Physical Facilities		
37	Food prope	rly labeled: original container			50	-		ater available adequate pressure		
		Prevention of Food Contamination	_	_	51	+		talled, proper backflow devices		
38		ents, & animals not present			52	┿		aste water properly disposed		
39		ion prevented during food preparation, storage & display		-	53	-		s properly constructed, supplied, & cleaned		
40	Personal cle			-	54	-		rfuse properly disposed, facilities maintained		
41		ns: properly used & stored			55	-		ities Installed, maintained, & clean		
42	į vvashing fru	its & vegetables	-		56	۰.	Adequate ver	ntilation & lighting, designated areas used		
Tvp	e of Operation:							License Posted: YN		
		ince to Observe								
DIS0	assion with Pe	rson-in-Charge:						Follow-Up: Y N		
								Follow-Up Date:		
Sian	nature of Persor	in Charge: Puntium						Date:		
Sigr	nature of Inspec	n in Charge: Tuntiro						Date: 8/9/2013		
	(									



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



Es	tablishme	nt: @ Rivici	na			Date: 8/9/2015 Page Z_ of				
Ad	dress: 2	o continu	ental B	swd.		Com	pliance Achieved: 8	19/26	スマ	
					TEMPERATURE OBSER	VATIONS			-	
_		Item / Location		Temp.	Item / Location	Тетр.	Item / Loc	ation		Temp
										<u> </u>
					DBSERVATIONS AND/OR CORR	ECTIVE ACTIONS			557	
V	Item	Section of Code				of Violation			Dated (	Corrected
_	Number	333377 0. 3333				- VIOIATION			or	cos
			Kinche h					j		
PF	10	5-205 11	Misc.	- ten	is abserved in b	nation to a code to	esh esole	DTC	-	05
• •	1	2 200.1								23
			CD (Ic (	tca.	Handsinks mos	t pe occess	ible and use	<u>'</u>		
			PINO	for	handwashing at	all times				
P	15	3.304 11 .	Theen	red	cell phone dire	ctivi on a	nttine ba	~ 5~	00	>5
						The Park of the Pa	Critical Sec	~		
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		rson in Charge:	Punt	That			Date:			
igna	ature of In:	spector:					Date: 🕰 /	9/202	<	
				-	-			1,00	-}	



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



Es	tablishment:	w Highway Hobite		Date 8/8/23		Page 1 of Z	No. of Risk Factor/Intervention Violatio	ns 🔿
Ad	dress: A68	DW HIGHWAY		Time in	-	Time out	No. of Repeat Risk Factor/Intervention Violatio	ns &
Ov	vner/Permit Hold	er au Huay Horaite (L.C.		Risk Cat	egory:		Total Violatio	
	nail:	LO FIGE / POINTE : (CO)	-	Phone:			Inspection Status: Green Yellow Red	
Ins	pection Type:	Routine Re-inspection Pre-oper			Illne	ss Investigation		
	poddor Jpor	FOODBORNE ILLNESS RISK						
		Circle designated compliance status (IN, OUT, N/A					" in appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NO = n						
Con	npliance Status		cos					
001	)	Supervision	003	1.10	Com	pliance Status	Protection from Contamination	OS R
1	IN OUT	Person in charge present, demonstrates knowledge and performs duties			15 /	NOUT N/A NO	Food separated and protected	
2	IN OUT N/A	Certified Food Protection Manager		1-1	16	/ IN OUT N/A	Food-contact surfaces cleaned and sanitized	+
	<b>O</b>	Employee Health			17	IN OUT NA NO	Proper disposition or returned, previously served,	-
-	CINOUT	Management/food employees & conditional employee;				IN CO (NEW NO	reconditioned & unsafe food	
3		knowledge, responsibilities and reporting				1 23	Time / Temperature Control for Safety	7
5	IN OUT	Proper use of restriction and exclusion			18	IN OUT N/A(NO)	Proper cooking time and temperature	
-	[ IN DO I	Procedures for responding to vomiting and diarrheal events  Good Hygiene Practices	_		19	IN OUT N/A (O	Proper reheating procedures for hot holding	
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use			21	NOUT N/A NO	Proper cooling time and temperatures  Proper hot holding temperatures	-
7	IN OUT 900	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			24	IN OUT WA NO	Time as a Public Health Control; procedures and records	
9	IN OUT N/A NO	No bare hand contact with RTE food					Consumer Advisory	
10	NOUT	Adequate handwashing sinks properly supplied & accessible			25	(IN DUT N/A	Consumer advisory provided for raw/undercooked foods	T
		Approved Source					Highly Susceptible Populations	
11	IN OUT N/A NO	Food obtained from an approved source		-	26	IN OUT (II)	Pasteurized foods used; prohibited foods not offered	
12	TNOUT N/AND			+			od / Color Additives and Toxic Substances	
14	TN OUT(N/A)IO		+	27	IN OUT N/A	Food additives: approved and properly used		
19		Req. records available: shell stock tags, parasite destruction	-4		20		Toxic substances properly identified, stored and used	
	Prevalent cont	re improper practices or procedures identified as the mo ributing factors of foodborne illness or injury, Public Hea are control measures to prevent foodborne illness or inju	st Ith			-	Conformance with Approved Procedures	· T ·-
	Interventions a				19	IN OUT N/A	Compliance with variance/specialized process/HACCP	
				ETAIL				
Ma	rk "X" in box if num	Good retail practices are preventative measures to bered Item is not in compliance Mark "X" on appr					and physical objects into foods.  =corrected on-site during inspection R=repeat viola	tion
`om	pliance Status	le l	os	R	C			
70111	phanoe Otatus	Safe Food and Water	,03		Comp	liance Status	Proper Use of Utensils	SR
30	Pasteurized	eggs used where required			43	In-use uten	sils properly stored	
31	Water & Ice	from approved source			44	Utensils, eq	uipment & linens: properly stored, dried, & handled	
32	Variance obt	tained for specialized processing methods			45	Single-use/	single-service articles: properly stored & used	
		Food Temperature Control			46	Gloves use		
33		ng methods used; adequate equipment for temp. control				13.44	Utensils, Equipment and Vending	
34		roperly cooked for hot holding			47		on-food contact surfaces cleanable,	$\dashv$
35 36	<del></del>	awing methods used			48		signed, constructed, & used	+
-	THEIMORECE	Food Identification			49	vvarewasnir	ng: installed, maintained, & used: test strips  Physical Facilities	
37	Food properl	y labeled; original container			50	Hot & cold y	vater available adequate pressure	
		Prevention of Food Contamination			51		stalled, proper backflow devices	$\dashv \dashv$
38	Insects, rode	nts, & animals not present			52	Sewage & v	vaste water properly disposed	$\dashv$
39	Contamination	on prevented during food preparation, storage & display			53	Toilet facilitie	es properly constructed, supplied, & cleaned	
40	Personal clea	anliness			54	Garbage & r	refuse properly disposed, facilities maintained	
41		s: properly used & stored			55	Physical fac	ilities installed, maintained, & clean	
42	Washing fruit	ts & vegetables		لبلب	56	Adequate ve	entilation & lighting, designated areas used	
Тур	e of Operation:						License Posted:	N
	cussion with Pen	son-in-Charge:					Follow-Up: Y	7
الهاماند								(M)
							Follow-Up Date:	
Sigr	nature of Person	in Charge:	5				Date:	
Sigi	nature of Inspect	or: Cars Ilm					Date: 8/8/7073	
				<del></del>			0101005	



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



Establishm	ent: Dw Highwa 168 Dw Highwa		Date: 8/8/2013 Page 2 of 2				
Address: ∠	168 DW Highw	ray	-	Compliance	Achieved: 8/		
	Item / Location		TEMPERATURE OBSERVAT	TONS	1.71		
	Hem / Location	Temp.	Item / Location	Temp.	Item / Locat	ion	Temp.
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							-
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		OPS	PDV ATTONE AND OD CORDECTO	EDIT A COMPANYO			
, Item	T	OB31	ERVATIONS AND/OR CORRECTI			7 7 7	10
V Number	Section of Code		Description of Vi	iolation			or COS
		No vio	lations obseized du	Cod Libera of	instruction		
		100 0.0	BELLINIB WALLESS SI	TIVE TIME OF	HORECI 1011		
			<u> </u>				
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		,					
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ignature of P	erson in Charge:		Y	34	Date:		
ignature of I	nspector:	5//				8/2013	
						91111	



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



Establishmer	" kinder care		Date	3/14/	2 2 Pa	age 1 of <b>2</b>	No. of Risk Fact	or/Intervention Viola	ations	ob.
	continental Blud			7-	<b>€</b>	- ANS	No. of Repeat Risk Fact			$\mathcal{L}$
Owner/Permi	Holder: Cinder core lecuning		Risk 0				THO. OF REPEAL MISK Paci			
Email:	Tellaci sate leconing	-	Phone		лу. [	2	la a santia a Ou a	Total Viola	9	C 3
Inspection Ty	pe: Routine Re-inspection Pre-o						Inspection Status: Gre	en Yellow R	ed	
mopodion ry	pe: Routine Re-inspection Pre-o FOODBORNE ILLNESS RI	peration				Investigation	Complaint	Other	-	
	Circle designated compliance status (IN, OUT,	N/A. NO	O) for ea	ch iten	PUBL			- 41 0		
	IN = in compliance OUT= not in compliance NO						n appropriate box for COS a			
Compliance Sta							corrected on-site <b>R</b> = repeat	violation		
Compliance 3tz	Supervision	COS	R	C	omplia	ance Status	Post of Contract	4 27	cos	R
1 IN OUT	Person in charge present, demonstrates knowledge and		T		15	OUT N/A NO	Protection from Contam	ination	T	Т
2 NOUT N	Performs duties  (A Certified Food Protection Manager	+-	-	1 -			Food separated and protected		ļ	
0	Employee Health			1 -	<del>-</del> -	NOUT N/A	Proper disposition or returned, p		├—	-
3 (i) our	Management/food employees & conditional employee;			-	7 1	IN OUT NA NO	reconditioned & unsafe food			L
	knowledge, responsibilities and reporting						Time / Temperature Control	for Safety		
4 IN OUT	Proper use of restriction and exclusion	-	+	!  —	_	IN OUT N/A NO	Proper cooking time and temper	ature		
3 10001	Procedures for responding to vomiting and diarrheal events  Good Hygieae Practices			1	_	IN OUT N/A 70	Proper reheating procedures for			
6 IN OUT	Proper eating, tasting, drinking, or tobacco use	_		2		N OUT N/A NO	Proper cooling time and tempera		$\vdash$	
7 IN OUT	No discharge from eyes, nose, mouth		+	2	27	LOUT N/A NO	Proper hot holding temperatures  Proper cold holding temperature			
	Preventing Contamination by Hands			2	- (	N DUT N/A NO	Proper date marking and dispos		$\vdash$	$\vdash$
8 IN OUT	NO Hands clean & properly washed	T		24		N OUT MARO	Time as a Public Health Control:			
9 (IN)OUT N//	A NO No bare hand contact with RTE food						Consumer Advisor			
10 (I) OUT	Adequate handwashing sinks properly supplied & accessible	,		25	5 11	N OUT (IA)	Consumer advisory provided for	raw/undercooked foods		
11 III OUT	Approved Source						Highly Susceptible Popul	ations		
11 IN OUT N/A	Food obtained from an approved source	-	$\perp$	26		OUT N/A	Pasteurized foods used; prohibit			
-0"						DOM: N	l / Color Additives and Toxi			
	J. H. Taller, J. Taller, and J. H. Taller, and J. T				-460	N OUT (/A)	Food additives: approved and pr		$\vdash$	
Risk fac				28			Toxic substances properly identif			-
Prevaler Interven	ctors are improper practices or procedures identified as the nt contributing factors of foodborne illness or injury, Public H tions are control measures to prevent foodborne illness or in	lealth					nformance with Approved			
		_	D TWO 4 Y	19		N OUT NIA	Compliance with variance/special	ized process/HACCP		_
	Good retail practices are preventative measure		RETAL				nd obvious objects into 6			
Mark "X" in box	if numbered item is not in compliance Mark "X" on a	ppropria	ate box	for CO:	S and/		corrected on-site during insp	ection R=repeat vi	olation	$\dashv$
Compliance Stat	นร	cos	R	ICor	maliar	nce Status				
	Safe Food and Water	000	1 1	001	inpiiai	ice atatus	Proper Use of Utensi		cos	R
	eurized eggs used where required			43		In-use utensil	properly stored			
	r & Ice from approved source			44			oment & linens: properly stored, d			$\neg$
32 Varia	nce obtained for specialized processing methods			45		Single-use/sir	gle-service articles: properly store	ed & used		
33 Prope	Food Temperature Control er cooling methods used: adequate equipment for temp. control		_	46	Ш.,	Gloves used p				
	food properly cooked for hot holding	+	+	47		Food and and	Utensils, Equipment and V	ending		_
	oved thawing methods used	+		48		1	-food contact surfaces cleanable, ned, constructed, & used			$\dashv$
36 Them	nometers provided and accurate	<del>                                     </del>		49	-		installed, maintained, & used: tes	et strine	$\dashv$	-
	Food Identification						Physical Facilities	it ottipa	_	$\dashv$
37 Food	properly labeled; original container			50		Hot & cold was	er available adequate pressure			
20	Prevention of Food Contamination			51		Plumbing insta	lled, proper backflow devices			
	ls, rodents, & animals not present	-	$\square$	52	-	Sewage & was	te water properly disposed			
	mination prevented during food preparation, storage & display	-	-	53	+		properly constructed, supplied, &			_
	g cloths: properly used & stored		-	54 55	+		use properly disposed, facilities m	aintained		$\dashv$
	ing fruits & vegetables	1		56	+		es installed, maintained, & clean ilation & lighting, designated area	z useń		$\dashv$
T						1 4 4 4 4 7 7 1 1 1	w ng milg, deolgitated a) 9a	- 4004		
Type of Opera	tion:			_			Licens	e Posted:	N	
Discussion with	n Person-in-Charge:						Follow-	Up:	N	2
								Up Date:	0	1
Signature of Pa	erson in Charge:					<u>.</u>		-b -mm		$\dashv$
							Date:			
Signature of In	spector:						Date:	817-12023		
								_		



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



Address: 4 continuital	ice		Date: 8/	117023 e Achieved: 8-1	Page 2	of ₹
Address: 4 continuintal	Blud.		Compliano	e Achieved: 😤 - 🗖	- 2072	
		TEMPERATURE OBSERVAT	10210		wes	
Item / Location	Temp.	Item / Location	Temp.	Item / Location	i.	Temp
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	OB	SERVATIONS AND/OR CORRECTIVE	VE ACTIONS			
V Item Section of Code		Description of Vi	olation		1	Corrected
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	No whole	etions obseived	ducine timo	as increat	204	
			7	0.0		
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ignature of Person in Charge:	i Suy			Date:		
Signature of Inspector:	7/1			Date: 😭 / 1	41202	3
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



				Tramp		Park		Date	4/72	Pag	e 1 of	No. of R	isk Factor/Intervention	Violations	0
Add	dress: 36	OP	CO H	kinus	W-		- 1	Time in	2:00	Time	e out 2: 7/	No. of Repeat R	isk Factor/Intervention	Violations	1
Ow	ner/Permit	Holde	CA STA	de tro	- MOONE IN	7 ~ 0	,	Risk Ca						Violations	2
Em	ail:		+41 111×	Mary Ho	Chillian Is	e peri		Phone:	0 ,	-		Inspection Status		Red	30
lasi	pection Typ	ne.	Routine	Pain	encetion	Bro on			101	a la	4141			TYGU	
По	pection ry	рс.	Routine		spection	Pre-ope					vestigation	Complaint	Other		
			Cirolo d							BLIC		NTERVENTIONS			
				lesignated com				<u> </u>				in appropriate box fo			
	-		IN = in co	ompliance OU	T= not in comp	liance NO =	not ob	served N	/A = not	appli	icable COS =	corrected on-site R	= repeat violation		
Com	pliance Sta	tus					cos	R	Com	plian	ce Status	<u> </u>		cos	R
	-			Supervisio								Protection from	Contamination	1200	
1	INDUT		Person in cha performs duti	narge present, dei ties	monstrates know	ledge and			15		OUT N/A NO	Food separated and p	protected		T
2	IN OUT	3	Certified Foo	od Protection Mar	nager				16		OUT N/A	Food-contact surface:	s cleaned and sanitized		+
	•			Employee He	alth				17	IN	OUT WAYO		returned, previously served,		$\top$
3	NOUT			t/food employees		nployee;	Τ	$\top$				reconditioned & unsaf			
4	IN OUT			responsibilities ar of restriction and e			-		40	Lar	OUT VA NO	Time / Temperature			
5	INDUT			for responding to		rrheal events	-	+	18	_	OUT N/A NO	Proper cooking time a			-
				od Hygiene P		THICAL CICILIS			20	_	OUTINANO	Proper reheating proc			+-
6	IN OUT	NO		g, tasting, drinking			Т	<del></del>	21	+	OUT VANO	Proper cooling time ar			+
7	IN OUT	(O)		s from eyes, nose			-	+	22	27.	OUT N/A NO	Proper hot holding ten			+
			-	g Contaminat								Proper cold holding te	<del></del>	-	-
8	IN OUT	(NO)		M		)			23		DUT N/A NO	Proper date marking a			+
9	IN OUT N/			& properly washe			-	+	24	IN	OUT WANO		th Control; procedures and rec	ords	
	IN OUT N/			d contact with RT			-	+				Consumer			
10	INJOUT	1		ndwashing sinks		1 & accessible	L		25	IN	DUT WA		ovided for raw/undercooked for	ods	$\perp$
11	MOUT			Approved Sor						T		Highly Susceptib			
12	IN OUT N/A	(CO)		d from an approv			-		26	IN 0	OUT WA		d; prohibited foods not offered		Ш.,
	ÎN OUT	100		d at proper tempe				-					and Toxic Substances		
13				condition, safe &					27	_	OUT VA	Food additives; approv	red and properly used		$\perp$
14	IN OUT NIA			available; shell st			<u> </u>		28		DUT N/A	Toxic substances prop	erly identified, stored and use	d	
	Risk fac Prevaler	<b>xiors</b> an	e improper p ibuting factor	practices or propers of foodborns easures to pre-	cedures identi	ified as the m	ost		-		C	onformance with A	pproved Procedures		-
	Interven	tions a	e control me	easures to prev	ent foodborne	illness or inj	ury.		19	IN C	OU NA	Compliance with variar	rce/specialized process/HACC	P	
						G	OOD E	RETAIL	PRACT	TCES					-
				Good retail pract	ices are preventa							and physical objects into	foods.		
Mar	k <b>"X"</b> in box	if numb	ered item is	not in complia		ark "X" on ap						=corrected on-site du		eat violation	n
omr	oliance Stat	116					cos	I B	Camp	C o	- C4-4				7 -
OIII	pilatice Stat	us	Sa	afe Food and V	Vater		CUS	R	Comp	llanc	e Status	Proper Use o	d Hannell.	cos	R
30	Paste	eurized e	eggs used whe					$\top$	43		In-usa utano	ils properly stored	n Otensius		
31	<del>                                     </del>		rom approved					+	44		_		y stored, dried, & handled	<del></del>	+
32	<del>                                     </del>			ialized processing	methods			+	45			ingle-service articles; pro	·		+
				Temperature					46		Gloves used		speriy stored is used		+
33	Propi	er coolin		ed: adequate equ		control			10		010103 0360	Utensils, Equipme	et and Vanding		1
34				for hot holding				+	47 ·		Food and no	n-food contact surfaces			
35			wing methods					+	48			igned, constructed, & us		-	+
36			s provided and					<del>                                     </del>	49			g: installed, maintained,		-	╫
				ood Identifica	tion						TTO: UWGS(11)1	g. ristalled, maintained, Physical F			Щ
37	Food	properly	labeled: origin						50		Hot & cold w	ater available adequate		T	
				on of Food Cor	itamination				51			stalled, proper backflow of		-+-	+-
38	Insec	ts. roder	its, & animals						52			aste water properly dispo			+-
39				uring food prepar	ation, storage &	display		+	53		-	s properly constructed, s		-	H
40		nal clea		France	,			<del>                                     </del>	54			sfuse properly disposed,			$\vdash$
41			properly used	d & stored					55			ities installed, maintaine			+
42			& vegetables					$\vdash$	56		-	ntilation & lighting, design			$\vdash$
		-							1		. adagaate Vel	mader or agricing, design	INVESTIGATE VACCA		
Тур	e of Opera	tion:											License Posted:	(Y)	N
Disc	cussion wit	h Pers	on-in-Char	rae:									Follow-Up:		N)
				J										, (	
					2		2						Follow-Up Date:		
Sigr	nature of Po	erson	in Charge:	MOTA	2011/11	7	M		AA				Date:		
	nature of In			1.00	PYV		- / (	70	4					A 69 70	$\dashv$
2191	iatule Of III	spec((	71.	A	7.4			/					Date: 8/4/2	025	



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



Es	tablishmer	#Actitude	Trampelin	2 Park	Date	9/4/2623 pliance Achieved: 8/4	Page 2	of _2_
Ad	ldress: 🏖	0 745 Hi	anway_		Com	pliance Achieved: 8/ 4	17023	
				TEMPERATURE OBSER	VALIONS			
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				DBSERVATIONS AND/OR CORRE	CTIVE ACTIONS			
	Item			<u> </u>			Dated	Corrected
V	Number	Section of Code		Description	of Violation			r COS
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Sign	ature of P	erson in Charge:	Meast	DESTAIL		Date:		
Sigr	nature of In	spector:	1			Date: 🔧 .	4/2023	
	· ·		7				S. I. September Land	



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



Establishment: Bootle Brown Vilk Toca	Date	13/24	Page 1 of 2	No. of Risk Factor/Intervention Violations
Address: Bo Piemium Extlet Bluci.	Time in	2:00	Time out	No. of Repeat Risk Factor/Intervention Violations
Owner/Permit Holder: Facy with nen Tru.		ategory:	6	Total Violations &
Email:	Phone:		<u> </u>	Inspection Status Green Yellow Red
Inspection Type: Routine Re-inspection Pre-operation			n Inventionting	
FOODBORNE ILLNESS RISK FA			s Investigation	Complaint Other
Circle designated compliance status (IN, OUT, N/A, No				
				in appropriate box for COS and/or R
IN = in compliance OUT= not in compliance NO = not of	DServed N	upt = not a	applicable COS =	corrected on-site K = repeat violation
Compliance Status CO	S R	Comp	liance Status	COS R
Supervision  Person in charge present, demonstrates knowledge and			60	Protection from Contamination
performs duties		15	IN OUT N/A NO	Food separated and protected
2 INOUT N/A Certified Food Protection Manager		16	IN DUT 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 IN OUT Proper use of restriction and exclusion		18	IN OUT N/A(NO)	Proper cooking time and temperature
5 Procedures for responding to vomiting and diarrheal events		19	IN OUT N/A (10)	Proper reheating procedures for hot holding
Good Hygiene Practices		20	IN OUT N/A	Proper cooling time and temperatures
6 IN OUT Proper eating, tasting, drinking, or tobacco use		21	IN OUT N/A	Proper hot holding temperatures
7 IN OUT No discharge from eyes, nose, mouth		22	IN OUT N/A NO	Proper cold holding temperatures
Preventing Contamination by Hands		23	N DUT N/A NO	Proper date marking and disposition
8 IN OUT NO Hands dean & properly washed	$\perp$	24	IN OUT WAYNO	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 & accessible		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		26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered
12 IN OUT N/AND Food received at proper temperature  13 IN OUT Food in good condition, safe & unadulterated	+			d / Color Additives and Toxic Substances
	+	27	IN OUT N/A	Food additives: approved and properly used
		28	INJOUT N/A	Toxic substances properly identified, stored and used
Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.	Î	-		onformance with Approved Procedures
Interventions are control measures to prevent foodborne illness or injury.		19	IN OUT N/A	Compliance with variance/specialized process/HACCP
	RETAIL			
Good retail practices are preventative measures to cor  Mark "X" in box if numbered item is not in compliance  Mark "X" on appropr				and physical objects into foods.  =corrected on-site during inspection R=repeat violation
		01 000 11	1001	- corrected of Parte during inspection 14-repeat violation
Compliance Status COS Safe Food and Water	R	Compl	iance Status	COS R
30 Pasteurized eggs used where required		43	In use utees	Proper Use of Utensils
31 Water & Ice from approved source	+-	44	_	ils properly stored
32 Variance obtained for specialized processing methods	+	45		ingle-service articles: properly stored & used
Food Temperature Control		46	Gloves used	
33 Proper cooling methods used; adequate equipment for temp, control	$\top$			Utensils, Equipment and Vending
34 Plant food properly cooked for hot holding		47 ·	Food and no	n-food contact surfaces cleanable,
35 Approved thawing methods used	$\top$	48	Properly des	igned, constructed, & used
36 Thermometers provided and accurate		49	Warewashing	g: installed, maintained, & used: test strips
Food Identification				Physical Facilities
37 Food properly labeled; original container		50	Hot & cold w	ater available adequate pressure
Prevention of Food Contamination		51	Plumbing ins	talled, proper backflow devices
38 Insects, rodents, & animals not present		52	Sewage & wa	aste water properly disposed
39 Contamination prevented during food preparation, storage & display		53	Toilet facilitie	s properly constructed, supplied, & cleaned
40 Personal cleanliness		54	-	fuse properly disposed, facilities maintained
41 Wiping cloths: properly used & stored	-	55		ities installed, maintained, & clean
42 Washing fruits & vegetables		56	Adequate ver	ntilation & lighting, designated areas used
Type of Operation:				License Posted: (Y) N
Discussion with Person-in-Charge:			<del></del>	Follow-Up: Y N
				Follow-Up Date:
Signature of Person in Charge: Chry diff				Date: 8 /3 / 2023
Signature of Inspector:				Date: 813/2072



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



Establishment: Booble Bee Milk and Ted		Date: 8	Date: 8-3-2013 Page 2 of Compliance Achieved: 8-3-2013					
Address: 90 Premium Carties State State TEMPERATURE OBSERVATIO				Complianc	e Achieved: 😜	3-7052-2		
			TEMPERATURE OBSERVA	TIONS				
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		OP	CERTAGEOS ASIDAR ASSESSE	FITT: A COMPANY			<u> </u>	
., Item		UB	SERVATIONS AND/OR CORRECT			l Brist	Ones de la	
V Number	Section of Code		Description of \	/iolation		I	Corrected COS	
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		Mo An	sations essented	COLLEG ALVICE	OF WASCI	ion ·		
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				<u>-</u>				
Signature of 5	Person in Charge: DV 4	1. A. H. A.			Deter P	10/4070		
Wallerrate ALL	Person in Charge:	my my			Date: Y	1312023		
Signature of I	nspector: > -	112			Date: 😫	3-2023	. [	



#### **HEALTH DIVISION**

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



Ponce   Properties   Properti	Establishme	ent: Dollar General Store F1998	4	Date:	11/13	Page 1 of 2	No. of Risk Factor/Int	ervention Viola	tions	Ø
Comparison   Com			-	Time in	COU	Time out :00	No. of Repeat Risk Factor/Int	ervention Viola	tions	3
Emel: Proces: Coult in Re-inspection Pre-operational Pre-operational Compilating Control Process Status Process Status Status (Copy Validor Red Mark York Inspection Status (Copy Validor Red Mark York Inspection Status (Copy And No.					8-2-3-			Total Viola	tions (	7
Inspection Type: #Colling Re-inspection Pre-operational Illness investigation Complaint Other ## PODDUTE ILLNESS RISK FACTORS AND PUBLIC PLANTIN TREW VEXTORS    Control consignated complaines butter on the compliance NOT in the compliance OUT in the compliance Status   Colling   Collin	Email:	Dig Velo. I CCC				9	Inspection Status Green	Yellow Rr	ed /	_
FOOD PRIVATE LIANES NESS FACTORS AND PUBLIC PRACTICES   Mark 'X' in properties box for COS and/or R   N = in compliance OUT- not in compliance NO = not observed NM = not applicable COS = conscied on-site R = repeat violation		Type' Routing Re-inspection Pre	-oneratio			e Investigation			-	
Cord designated compliance Status    N = in compliance OUT= not in compliance NO = not observed NN = not applicated on-site R = repeat violation   N = in compliance OUT= not in compliance NO = not observed NN = not applicated COB = contracted on-site R = repeat violation   N = in compliance Status	IIIapcollori I							pt		$\dashv$
M = in compliance QUT= not in compliance NO = not observed N/A = not applicable QQS = consider on the R = repeat violation						-		R		
Compliance Status										
Protection from Centamination   Protection from Centamination   Protection from Centamination   Protection from Centamination   Protection Centamination							Consider of Site (C Topodi Violati			
Person in drawage preserv. demonstrates knowledge and performs direkts preserved for food Protection Manager    Employer Realth   10	Compliance S	<del> </del>	co	SR	Com	pliance Status	The second secon		cos	<u>R</u>
Employee Reach	Doronn in obsess accept demonstrates beautodes and					I	)n	Т		
Employer Beak in Court		performs duties			15 ~		Food separated and protected			
The contraction of the properties of consideration analyses of the contraction of the properties of the contraction of the co	2 HOUT	N/A Certified Food Protection Manager			16					-
Impour   Proper use of resistant and especialists and e		Employee Health			17	IN OUT N/A NO		siy served,		Ш
Proper use of restriction and exclusion	3 IN OUT						Time / Temperature Control for S	lafety		
Good 13 years Practices    NOUT   Proper coding items and temperatures	4 TNOUT				18	IN OUT NA NO	Proper cooking time and temperature			П
NOUT   NOUT   No discharge from eye, nose, mouth   No discharge from eye, nose, mou	5 ROUT	Procedures for responding to vomiting and diarrheal eve	nts		19	IN OUT N/A NO	Proper reheating procedures for hot he	olding		П
NOUT   NO NOT   Note that the preventing containing and supposition   Nout   Note   Nout   Note   Nout   Note   Nout		Good Hygiene Practices			20	IN OUT N/A 10	Proper cooling time and temperatures			
Preventing Contamination by Hands  8 IN OUT OF Hands clean & properly washed  9 IN OUT NAME OF No base hands contact with PTE food  10 IN OUT NAME OF No base hands contact with PTE food  10 IN OUT NAME OF No base hands washing sinks properly supplied & accessible  11 IN OUT NAME OF Pood declared a proper temperature  12 IN OUT NAME OF Pood received at proper temperature  13 IN OUT NAME OF Pood received at proper temperature  14 IN OUT WAS OF Pood received at proper temperature  15 Pood in proper precipities or procedures identified as the most interventions are control in easily and the property interventions are control measures to prove during a few and another interventions are control measures to prove the property interventions are preventiative measures to control the addition of pathogens, hemicilis, and physical objects into foods.  Mark 'X' in box if numbered item is not in compliance  Mark 'X' in box if numbered item is not in compliance  Mark 'X' in box if numbered deem is not in compliance  Mark 'X' in box if numbered deem is not in compliance  Mark 'X' in box if numbered deem is not in compliance  Mark 'X' in box if numbered deem is not in compliance  Mark 'X' in box if numbered deem is not in compliance  Mark 'X' in box if numbered deeps used where required  30 Pasteurized egas used where required  41 Unation to educate the property stored of the property intervent of the property inte	6 IN OUT	Proper eating, tasting, drinking, or tobacco use			21	IN OUT WANO	Proper hot holding temperatures			
NOUT   NA   No bare hand contact with RTE food   No bare hand contact with RTE food received for contact with RTE food received for contact with RTE food received and properly used on the RTE food received and properly used   No bare hand contact with RTE food received not be received   No bare hand contact with RTE food received not be received   No bare hand contact with RTE food received food such and bare hand contact with RTE food received food such and bare hand contact with RTE food received not be received not be received   No bare hand contact with RTE food received food such and bare hand contact with RTE food received not be rev	7 IN OUT	No discharge from eyes, nose, mouth			22	TN OUT N/A NO	Proper cold holding temperatures			
No Dur No.   No bare hand contact with RTE food		Preventing Contamination by Hands			23	IN DUT N/A NO	Proper date marking and disposition			
10   No UT   Adequate handwashing sirks properly supplied & accessible   Approved Source   Bighty Susceptible Populations	8 IN OUT	NO Hands clean & properly washed			24	IN OUT WANO	Time as a Public Health Control: proce	dures and records		
Approved Source    12   IN OUT   Food obtained from an approved source	9 IN OUT	N/A No bare hand contact with RTE food			*		Consumer Advisory			
10 OUT   Food inspectived source     26   IN OUT (NA)   Food received at proper temperature     12   IN OUT (NA)   Food received at proper temperature     13   IN OUT (NA)   Food received at proper temperature     14   IN OUT (NA)   Food received at proper temperature     14   IN OUT (NA)   Food received at proper temperature     14   IN OUT (NA)   Food received at proper temperature     15   IN OUT (NA)   Food received and proper temperature     16   IN OUT (NA)   Food received and properly used	10 (IN PUT	Adequate handwashing sinks properly supplied & access	sible		25	IN OUT WA	Consumer advisory provided for raw/u	ndercooked foods		Щ
Total mouth   Food received at proper temperature   Food received available related into the department of partment   Food received available related received   Food received available related received available related received   Food received available related received   Food received available related received   Food received received   Food received received   Food received received   Food and received   Food received   Food received   Food received							1		1	
13   MOUT   Food in good condition, safe & unadulterated   27   NOUT   Food additives: approved and properly used   14   NOUT   Food additives: approved and properly used   15   NOUT   Food additives: approved and used   15   NOUT   Food additives: approved and used   16   NOUT   Food additives: approved and used   17   NOUT   Food additives: approved and used   17   NOUT   Food additives: approved and used   18   NOUT   Food additives: approved Proceedures   19   NOUT   Food additives: approved Additives: approved Proceedures   19   NOUT   Food additives: approved Additi				$\perp \perp \mid$	26					Щ
Test factors are improper practices or procedures identified at the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to control the addition of pathogens, chemicals, and physical objects into foods.    Code   Test   T				-						
Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne liness or injury. Public Health interventions are control measures to prevent foodborne liness or injury. Public Health interventions are control measures to prevent foodborne liness or injury. Public Health interventions are control measures to prevent foodborne liness or injury. Public Health interventions are control measures to prevent foodborne liness or injury. Public Health interventions are control measures to prevent food to prevent foodborne liness or injury. Public Health interventions are control in easier to control the addition of pathogens, chemicals, and physical objects into foods.  Compliance Status  Cos R  Safe Food and Water  Safe Food Temperature Coatrol  Safe Glove used property  It temperature & It temperature & It temperature & It temperature  Safe Glove used property  It temperature & It temperature & It temperature  Safe Glove used property  Safe Glove used prop							,, , , , , , , , , , , , , , , , , , , ,			$\vdash$
Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.  GOOD RETAIL PRACTICES  GOOD RETAIL PRACTICES  GOOD RETAIL PRACTICES  GOOD RETAIL PRACTICES  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 Research Value of COS R  Safe Food and Water  Safe Food and Water  GOS R  Safe Food and Water  GOS R  Variance obtained for specialized processing methods  Food Temperature Centrol  All Plant food property cocked for hot holding  All Plant food property cocked for hot holding  Themmoneters provided and accurate  Food Identification  Food Identification  Prevention of Food Contamination  Prevention of Food Contamination  Food Identification  Prevention of Food Contamination  Prevention of Food Contamination  Wiphing dicths: properly used & stored  Wiphing dicths: properly used & stored  Wiphing dicths: properly used & stored  Wiphing dicths: properly disposed  Type of Operation:  Discussion with Person-in-Charge:  In Compliance Status  Compliance, hard phylical objects into foods.  Compliance, hard phylical objects into foods.  Repeat Voidition (COS = corrected on-site during inspection Research Voidition (COS = corrected on-site during inspection Research Voiding COS = corrected on-site during inspection Research Voiding Inspectio					28					
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  =repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat violation R=repeat v	Risk Preva	factors are improper practices or procedures identified as t alent contributing factors of foodborne illness or injury. Publi	he most ic Health							
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Pasteurized eggs used where required   43   In-use utensilis properly stored   44   Utensils, equipment & linens: properly stored, dried, & handled   45   Single-use/single-sen/cice articles; properly stored & used   46   Utensils, equipment & linens: properly stored & used   46   Utensils, equipment & linens: properly stored & used   46   Gloves used properly   46   Gloves used properly   47   Food and non-food contact surfaces cleanable,   48   Properly designed, constructed, & used   49   Warewashing: installed, maintained, & used: test strips   49   Warewashing: installed, maintained, & used: test strips   49   Warewashing: installed, proper backflow devices   50   Plumbing installed, proper backflow devices   50   Plumbing installed, properly disposed   51   Plumbing installed, supplied, & cleaned   52   Sewage & waste water properly disposed   53   Toilet facilities properly used & stored   55   Physical facilities installed, maintained, & clean   56   Adequate ventilation & lighting, designated areas used   56   Adequate ventilation & lighting, designated areas used   56   Adequate ventilation & lighting, designated areas used   57   Plumbing installed, maintained, & clean   56   Adequate ventilation & lighting, designated areas used   57   Plumbing installed, maintained, & clean   57   Plumbing installed, maintained, & clean   57   Plumbing installed, maintained, & clean   57	Compliance S		COS	S R	Comp	liance Status			cos	R
Water & Ice from approved source   44			:			1 1.				
Variance obtained for specialized processing methods   45   Single-use/single-service articles: properly stored & used   46   Gloves used properly						<del>                                     </del>		D bandled		$\vdash$
Food Temperature Centrol  33 Proper cooling methods used: adequate equipment for temp. control  34 Plant food properly cooked for hot holding  35 Approved thawing methods used  36 Thermometers provided and accurate  **Food Identification**  **Food Identification**  **Food Identification**  **Food Identification**  **Prevention of Food Contamination*  38 Insects, rodents, & animals not present  39 Contamination prevented during food preparation, storage & display  40 Personal cleanliness  41 Garbage & refuse properly disposed, facilities properly used & stored  42 Washing fruits & vegetables  **Type of Operation:**  Type of Operation:**  **Food Temperature Centrol  **Utenals, Equipment and Vending  **Understance cleanable,  **Properly designed, constructed, sued  **Source cleanable,  **Source cleanable,  **Properly designed, constructed, sued  **Source cleanable,  **Source cleanable,  **On Contamined, & cleanable,  **Source cleanable,  **Source cleanable,  **Source cleanable,  **Source cleanable,  **Source cleanable,  **Sour		***************************************	_	$\dashv$	-		<del></del>	-	$\vdash$	-
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36   Thermometers provided and accurate   49   Warewashing: installed, maintained, & used: test strips										$\Box$
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Signature of Person in Charge  Date: 8/1/2023  Signature of Inspector: 2		-// ^ ^					Follow-Up	Date:		
Signature of Inspectors 2 1/2/2/2	Signature of	Person in Charge					Date: Q	11/2022		
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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HEALTH DIVISION 432 Daniel Webster Highway

Merrimack NH, 03054 (603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT Establishment: High school Axuletic Contession Stat Date 3/3/123 Page 1 of 2 No. of Risk Factor/Intervention Violations Address: 38 He Flurein Street Time in the No. of Repeat Risk Factor/Intervention Violations Time ou图: 30 Owner/Permit Holder: 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 ompliance Status COS R Compliance Status COS R Supervision Protection from Contamination Person in charge present, demonstrates knowledge and лижит IN OUT N/A NO 15 Food separated and protected IN OUT N/A Certified Food Protection Manager INOUT N/A 16 Food-contact surfaces cleaned and sanitized **Employer Health** 17 IN OUT NAMO Proper disposition or returned, previously served, reconditioned & unsafe food Management/food employees & conditional employee; ( IN OUT Time / Temperature Control for Safety knowledge, responsibilities and reporting IN OUT Proper use of restriction and exclusion 18 IN OUT N/A NO Proper cooking time and temperature 5 TUOM Procedures for responding to vomiting and diarrheal events 19 IN OUT N/A Proper reheating procedures for hot holding Good Hygiene Practices 20 IN OUT N/A Proper cooling time and temperatures 6 IN OUT Proper eating, tasting, drinking, or tobacco use 21 IN OUT N/A NO Proper hot holding temperatures 7 IN OUT NO No discharge from eyes, nose, mouth 22 IN OUT N/A Proper cold holding temperatures Preventing Contamination by Hands 23 IN OUT N/A(NO Proper date marking and disposition IN OUT 8 Hands clean & properly washed 24 IN OUT NA NO Time as a Public Health Control: procedures and records IN OUT N/A N No bare hand contact with RTE food Consumer Advisory 10 Nout Adequate handwashing sinks properly supplied & accessible Consumer advisory provided for raw/undercooked foods 25 IN OUT N/A Approved Source Highly Susceptible Populations 11( N OUT Food obtained from an approved source IN OUT NA 26 Pasteurized foods used; prohibited foods not offered 12 IN OUT N/A NO Food received at proper temperature Food / Color Additives and Toxic Substances 13 TUOIN Food in good condition, safe & unadulterated 27 IN OUT NA Food additives: approved and properly used 14 IN OUT NA NO Req. records available: shell stock tags, parasite destruction IN DUT NA 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 19 IN OUR N/A Compliance with variance/specialized process/HACCP GOOD RETAIL PRACTICES Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods Mark "X" in box if numbered Item is not in compliance Mark "X" on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation Compliance Status COS R Compliance Status COS R Safe Food and Water Proper Use of Utensils 30 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 Food and non-food contact surfaces cleanable. 47 35 Approved thawing methods used 48 Properly designed, constructed, & used 36 Thermometers provided and accurate 49 Warewashing: installed, maintained, & used: test strips Food Identification Physical Facilities 37 Food properly labeled: original container 50 Hot & cold water available adequate pressure Prevention of Food Contamination 51 Plumbing installed, proper backflow devices 38 Insects, rodents, & animals not present 52 Sewage & waste water properly disposed 39 Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned 40 Personal cleanliness 54 Garbage & refuse properly disposed, facilities maintained 41 Wiping doths: properly used & stored 55 Physical facilities installed, maintained, & clean 42 Washing fruits & vegetables 56 Adequate ventilation & lighting, designated areas used Type of Operation: License Posted: Discussion with Person-in-Charge: Follow-Up: Ň Follow-Up Date: Signature of Person in Charge: Date: Signature of Inspector: Date: 8-31-2023



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



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