

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



| Address: Att Bas . 3   |                                       | 17-113   | Page 1 of 2_  | No. of Risk Factor/Intervention Violations   |
|--|---------------------------------------|--|---|--|
| Address: 416 Dw Highway  | Time                                  | in[1:00  | Time out  | No. of Repeat Risk Factor/Intervention Violations  |
| Owner/Permit Holder: Rik Aid of New Hampswire  | Risk                                  | Category:  | £   | Total Violations   |
| Email:   | Phon                                  | e:   | -   | Inspection Status: Green / Yellow Red  |
| Inspection Type: Routine Re-inspection Pre-opera   | ational                               | flines   | s Investigation   |  |
| FOODBORNE ILLNESS RISK   |                                       |  |   |  |
| Circle designated compliance status (IN, OUT, N/A,   | NO) for e                             | ach item   |   | in appropriate box for COS and/or R  |
| IN = in compliance OUT= not in compliance NO = no  |                                       |  |   |  |
|  |                                       |  |   | Concored on-Site K = Tepesit Violation   |
| Supervision  | COS R                                 | Comp   | oliance Status  | COS  |
| Person in charge present, demonstrates knowledge and   |                                       | 15   | IN OUT N/A NO   | Protection from Contamination  |
| 2 IN OUT NA Certified Food Protection Manager  |                                       | -  | $\simeq$  | Food separated and protected   |
|  | _                                     | 16   | IN)OUT N/A  | Front disposition as estimated and sanitized   |
| Employer Health  |                                       | 17   | IN OUT (WANO  | Proper disposition or returned, previously served, reconditioned & unsafe food   |
| 3 Management/food employees & conditional employee; knowledge, responsibilities and reporting  |                                       |  | 1. 4.   | Time / Temperature Control for Safety  |
| 4 IN OUT Proper use of restriction and exclusion   |                                       | 18   | IN OUT MANO   | 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  |
| Good Hygiene Practices   |                                       | 20   | IN OUT N/A NO   | Proper cooling time and temperatures   |
| 6 IN OUT O Proper eating, tasting, drinking, or tobacco use  |                                       | 21   | IN OUT NIA(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  8 IN OUT (NO) Hands clean & properly washed   |                                       | 23   | IN)OUT N/A NO   | Proper date marking and disposition  |
|  |                                       | 24   | ON ANTUO NI   | Time as a Public Health Control: procedures and records  |
| The state of the s |                                       |  |   | Consumer Advisory  |
| 10 (IN)OUT Adequate handwashing sinks properly supplied & accessible  Approved Source  |                                       | 25   | IN OUT (N/A)  | Consumer advisory provided for raw/undercooked foods   |
| 11 (I) OUT Food obtained from an approved source   |                                       | 20   | 111 011 7   | Highly Susceptible Populations   |
| 12 IN OUT N/A(NO) Food received at proper temperature  | _                                     | 26   | IN OUT (A)  | Pasteurized foods used; prohibited foods not offered   |
| 13 INOUT Food in good condition, safe & unadulterated  |                                       | 27   | IN OUT WA   | d / Color Additives and Toxic Substances   |
| 14 IN OU N/ NO Req. records available; shell stock tags, parasite destruction  | _                                     |  | IN OUT N/A  | Food additives: approved and properly used   |
|  |                                       | 20   |   | Toxic substances properly identified, stored and used  |
| Risk factors are improper practices or procedures identified as the most<br>Prevalent contributing factors of foodborne illness or injury. Public Health<br>Interventions are control measures to prevent foodborne illness or injury.   | ,                                     |  | T.C.  | omormance with Approved Procedures   |
|  | '                                     |  |   |  |
|  |                                       | 19   | IN OUT N/A  | Compliance with variance/specialized process/HACCP   |
| G001   | D RETAI                               | L PRACTI   | IN OUT (NA)   | Compliance with variance/specialized process/HACCP   |
| Good retail practices are preventative measures to co  | D RETAI                               | L PRACTION of path   | IN OUT NA CES rogens, chemicals, a  | Compliance with variance/specialized process/HACCP   |
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| Item / Location Temp.    Hem / Location   Temp.   Hem / Location   Temp.   Item / Location   | 2.2 Page 4 | 12/29/202         | Date.             |  | 07-01 th | - AR SHA        | dress: 🔼 🕽  | Add          |
|--|------------|-------------------|-------------------|--|----------|-----------------|-------------|--------------|
| Temp   Rem / Location   Temp   Rem / Location   Temp   Rem / Location   Temp   Rem / Location   Rem / Loca | 12/29/202  | pliance Achieved: | Comp              | TEMPERATURE OBSERVATIONS               | 0000     | A D- CIGN       |             |              |
| V Number Section of Code  Description of Volation  No violations at served doining time as inspection  No violations at served doining time as inspection  | Location   | Item / Le         | Temp.             |  | Temp.    | Item / Location |             |              |
| Number   Section of Code   Description of Violation  |            |                   |                   |  |          |                 |             |              |
| Illan Number Section of Code Description of Violation  No violations a bicrucal during time are inspection  No violations a bicrucal during time are inspection  |            |                   |                   |  |          |                 |             |              |
| Illem Number  Section of Code  Description of Violation  No violations a because during time as inspection  No violations a because during time as inspection  |            |                   | $\longrightarrow$ |  |          |                 |             |              |
| Illem Number  Section of Code  Description of Violation  No violations a because during time as inspection  No violations a because during time as inspection  |            |                   |                   |  |          |                 | _           | _            |
| Illian   Section of Code   Description of Violation  |            |                   |                   | ET ATTYONIC A NID-ION CONTINUES A      | OT       |                 |             |              |
| No violations abserved doing time as inspection  | Dated 0    |                   | UNS               |  | 01       |                 | Item        | 7            |
|  | or or      |                   |                   | Description of Violation               |          | Section of Code | Number      | -            |
|  |            |                   |                   |  |          |                 |             | $\dashv$     |
|  |            |                   |                   |  |          |                 |             | $\dashv$     |
|  |            |                   |                   |  |          |                 |             | $\perp$      |
|  |            |                   |                   |  |          |                 |             | 4            |
|  |            |                   |                   |  |          |                 |             | 1            |
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| nature of Person in Charge: Mark 5 Talln Date:   |            | Date:             |                   | luc                                    | enp 5 /a | on in Charge:   | re of Pers  | atu          |
| orbitro of Inspectors  | 12/29/2027 |                   |                   |  | 5        | ector:          | ure of Insp | natu         |



HEALTH DIVISION 432 Daniel Webster Highway

Merrimack NH, 03054 (603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT Establishment: HANA Date:2/15/2 Page 1 of 1 No. of Risk Factor/Intervention Violations Address: 4 continental Blud . onit C Time out 3:30 No. of Repeat Risk Factor/Intervention Violations Owner/Permit Holder: HAND LLC Risk Category: **Total Violations** Email: Phone: Inspection Status: Green Yellow Red Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R IN = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation Compliance Status COS R Compliance Status COS | R Supervision Protection from Contamination Person in charge present, demonstrates knowledge and тио(иг IN OUT N/A NO 15 Food separated and protected performs duties IN DUT N/A Certified Food Protection Manager 16 INJOUT N/A Food-contact surfaces cleaned and sanitized IN OUT (N/A )O Proper disposition or returned, previously served Employee Health 17 reconditioned & unsafe food Management/food employees & conditional employee; TUO III Time / Temperature Control for Safety knowledge, responsibilities and reporting TIN OUT Proper use of restriction and exclusion 18 IN OUT N/C RO Proper cooking time and temperature OUT Procedures for responding to vomiting and diarrheal events 19 IN OUT N/A N Proper reheating procedures for hot holding Good Hygiene Practices 20 IN OUT N/ANG Proper cooling time and temperatures Proper eating, tasting, drinking, or tobacco use IN OUT NO 21 IN OUT N/AINO Proper hot holding temperatures TUO NI No discharge from eyes, nose, mouth 22 INJOUT N/A NO Proper cold holding temperatures Preventing Contamination by Hands 23 IN OUT N/A NO Proper date marking and disposition 8 UN OUT NO Hands clean & properly washed IN OUT NO NO 24 Time as a Public Health Control: procedures and records 9 ON AW TUCKN No bare hand contact with RTE food Consumer Advisory 10 INDUT Adequate handwashing sinks properly supplied & accessible 25 N/A Consumer advisory provided for raw/undercooked foods Approved Source Highly Susceptible Populations IN OUT 11 Food obtained from an approved source DI OUT N/A 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 (INDOUT Food in good condition, safe & unadulterated IN OUT N/A 27 Food additives: approved and properly used 14 IN OUT WANO Req. records available: shell stock tags, parasite destruction 28 (IN DUT 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 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 Gloves used property 46 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 Property 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 deanliness 54 Garbage & refuse properly 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: thone Date: Signature of Inspector: Date: 12/15/2022



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



| Establishment: HALA                              |               |                             |            | -15-2022        | Page 2 of 2   |
|--|---------------|-----------------------------|------------|-----------------|---------------|
| Address: 4 Continento                            | rr 807 - ONHC |                             | Compliand  | ce Achieved:    |               |
| Item / Location                                  | Temp.         | TEMPERATURE OBSERVAT        | Temp.      | Item / Location |               |
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|  |               | BSERVATIONS AND/OR CORRECTI | VE ACTIONS |                 |               |
| V Item Section of Code                           |               | Description of V            | iolation   |                 | Dated Correct |
| Y  | 14316         |                             |            |                 | or COS        |
| C 56 6-501-14:                                   | kitchen:      |                             |            |                 |               |
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| gnature of Person in Charge:                     | Honey         | Bet.                        |            | Date:           |               |



Signature of Inspector:

#### MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION 432 Daniel Webster Highway

Merrimack NH, 03054 (603) 420-1730



Date: 12/14/2021

FOOD ESTABLISHMENT INSPECTION REPORT Establishment: 2,00095 Date 1 / A/Z Page 1 of \_ Z No. of Risk Factor/Intervention Violations Address: 559 DW Highway Time irt1:00 Time outl:00 No. of Repeat Risk Factor/Intervention Violations Owner/Permit Holder: znonces Restaurant Risk Category: حدد Email: Phone: Inspection Status: Green Yellow Red Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R IN = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation Compliance Status COS R Compliance Status COS R Supervision Protection from Contamination Person in charge present, demonstrates knowledge and OUT ON AW TUOM Food separated and protected performs duties IN DUT N/A Certified Food Protection Manager 16 NA TUO (NI Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served, Employee Health IN OUT NA NO 17 reconditioned & unsafe food Management/food employees & conditional employee; INJOUT Time / Temperature Control for Safety knowledge, responsibilities and reporting INOUT Proper use of restriction and exclusion 18 IN OUT N/AMO Proper cooking time and temperature IN PUT Procedures for responding to vomiting and diarrheal events 19 IN OUT N/A NO Proper reheating procedures for hot holding **Good Hygiene Practices** 20 IN OUT N/A(NO) Proper cooling time and temperatures 6 IN OUT No Proper eating, tasting, drinking, or tobacco use 21 IN OUT N/A(NO) Proper hot holding temperatures IN OUT No discharge from eyes, nose, mouth (NO) IN OUT N/A NO 22 Proper cold holding temperatures Preventing Contamination by Hands 23 IN OUT N/A NO Proper date marking and disposition 8 INOUT NO Hands clean & properly washed IN OUT N/A NO 24 Time as a Public Health Control: procedures and records 9 INJOUT N/A NO No bare hand contact with RTE food Consumer Advisory 10 IN DUT Adequate handwashing sinks properly supplied & accessible 25 NOUT N/A Consumer advisory provided for raw/undercooked foods Approved Source Highly Susceptible Populations 11 TUOPP Food obtained from an approved source IN OUT NA 26 Pasteurized foods used; prohibited foods not offered TN OUT NA NO 12 Food received at proper temperature Food / Color Additives and Toxic Substances 13 IN DUT DOUT N/A Food in good condition, safe & unadulterated 27 Food additives: approved and properly used IN OUT N/ANO Req. records available; shell stock tags, parasite destruction 28 IN DUT 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 Compliance with variance/specialized process/HACCP GOOD RETAIL PRACTICES Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation Compliance Status COS R Compliance Status COS R Safe Food and Water Proper Use of Utensils 30 Pasteurized eggs used where required 43 In-use utensils properly stored 31 Water & Ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled 32 Variance obtained for specialized processing methods 45 Single-use/single-service articles: properly stored & used Food Temperature Control 46 Gloves used properly 33 Proper cooling methods used: adequate equipment for temp, control Utensils, Equipment and Vending 34 Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable 35 Approved thawing methods used 48 Properly designed, constructed, & used 36 Thermometers provided and accurate 49 Warewashing: installed, maintained, & used: test strips Food Identification Physical Facilities 37 Food properly labeled: original container 50 Hot & cold water available adequate pressure Prevention of Food Contamination 51 Plumbing installed, proper backflow devices 38 Insects, rodents, & animals not present 52 Sewage & waste water properly disposed 39 Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned 40 Personal deanliness 54 Garbage & refuse properly 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: N Follow-Up Date: Signature of Person in Charge: Date:



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



| Establishment: Zho       | ngs                                   |        |  | Date: 12     | 114/2022        | Page 2. of 4 |
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| V Item Section of        | Code                                  | OB     | SERVATIONS AND/OR CORRECT Description of |              |                 | Dated Corre  |
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| nature of Person in Char | ma. Ghama                             |        |  |              |                 |              |
| nature of Inspector:     | ge: my                                |        | <i></i>                                  | <u></u>      | Date:           |              |
| nature of inspector.     | · · · · · · · · · · · · · · · · · · · |        |  |              | Date: 12        | 1 14/202     |



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



| Es     | tablishment:                            | erry Mart LLC  |          | Date            | 2/14/22  | Pa       | ge 1 of <u>Z</u>  | No. of                          | Risk Factor/Intervention Vic   | olation  | ns 🗁            |
|--------|---|--|----------|-----------------|----------|----------|-------------------|---------------------------------|--|----------|-----------------|
| Ad     | idress: 65 p                            | w Highway  |          |                 |          | _        |                   |                                 | Risk Factor/Intervention Vic   |          | _               |
|        |   | der Leemilts Petrolcum inc.  |          |                 | Category | _        |                   |                                 | Total Vic  |          | -               |
|        | nail:                                   |  |          | Phone           |          | <u> </u> |                   | Inspection Statu                | The state of the s | Red      | ~~              |
| ins    | spection Type:                          | Re-inspection Pre-ope  | erafi    |                 |          | ee Ir    | nvestigation      | Complair                        |  | 1160     |                 |
|        |   | FOODBORNE ILLNESS RISI   |          |                 |          |          |                   | ,                               | it Other   |          |                 |
|        |   | Circle designated compliance status (IN, OUT, N  |          |                 |          |          |                   | in appropriate box              | for COS and/or R   |          |                 |
|        |   | IN = in compliance OUT= not in compliance NO =   |          |                 |          | app      |                   |                                 |  |          |                 |
| Con    | npliance Status                         |  |          | SR              |          |          |                   |                                 |  |          |                 |
| -      | Terrainos ocucero                       | Supervision  | 100      | 3   K           | Com      | pitar    | nce Status        | Protection from                 | n Contamination  | CO       | OS   I          |
| 1      | IN OUT                                  | Person in charge present, demonstrates knowledge and performs duties   | T        |                 | 15       | IN       | ON AVA TUE        | Food separated and              |  | 7        | $\top$          |
| 2      | IN OUT N/A)                             | Certified Food Protection Manager  | +-       | -               | 16       | -        | DUT N/A           |                                 | es cleaned and sanitized   | +        | +               |
|        |   | Employee Health  |          |                 | 17       | +=       | OUT NIA NO        |                                 | r returned, previously served,   | +        | +               |
| -      | Via)our                                 | Management/food employees & conditional employee;  |          |                 |          | 1114     |                   | reconditioned & uns             |  |          |                 |
| 3      | INJOUT                                  | knowledge, responsibilities and reporting  | _        |                 |          | 1,11     |                   | Time / Temperatu                | re Control for Safety  |          |                 |
| 5      | TUC(NI)<br>TUC(NI)                      | Proper use of restriction and exclusion  | -        |                 | 18       | -        | OUT N/A(NO)       | Proper cooking time             |  | $\perp$  |                 |
| 5      | HINDOI                                  | Procedures for responding to vomiting and diarrheal events   |          |                 | 19       | +-       | OUT N/A(NO)       |                                 | ocedures for hot holding   |          | $\rightarrow$   |
| 6      | IN OUT NO                               | Proper eating, tasting, drinking, or tobacco use   | 1        |                 | 20       |          | OUT N/A(NO)       | Proper cooling time             |  | -        | -               |
| 7      | IN OUT (NO                              | No discharge from eyes, nose, mouth  |          | -               | 21       | 75       | OUT N/A NO        | Proper hot holding to           |  | -        | +               |
| Ė      | 111 001                                 | Preventing Contamination by Hands  | -        |                 | 22       | <b>N</b> | OUT N/A NO        | Proper cold holding             |  | +        | -               |
| 6      | IN OUT (NO                              | Hands clean & properly washed  | _        | 7               | 24       | $\sim$   | OUT N/A NO        | Proper date marking             |  | +        |                 |
| 9      | IN OUT N/A NO                           | No bare hand contact with RTE food   | -        |                 | 24       | IIIA     | OU INIA NO        |                                 | alth Control: procedures and records   | ;        | _               |
| 10     | TUCINI                                  | Adequate handwashing sinks properly supplied & accessible  | $\vdash$ | +               | 25       | LINI     | OUT (N/A)         |                                 | r Advisory.  | -        |                 |
|        |   | Approved Source  |          |                 | 23       | 1 119    | COTTO             |                                 | provided for raw/undercooked foods   |          |                 |
| 11     | INPUT                                   | Food obtained from an approved source  |          | 1               | 26       | IN       | OUT N/A           |                                 | ed; prohibited foods not offered   |          |                 |
| 12     | IN OUT N/A NO                           | Food received at proper temperature  |          | $\dashv \dashv$ |          | 1 174    |                   |                                 | and Toxic Substances   | -        |                 |
| 13     | (IN)DUT                                 | Food in good condition, safe & unadulterated   |          | +               | 27       | IN       | OUT (VA)          |                                 | eved and properly used   | _        |                 |
| 14     | IN OUT NO NO                            | Req. records available: shell stock tags, parasite destruction   |          |                 | 28       | (N)      | PUT N/A           | -                               | perly Identified, stored and used  | +        | +               |
|        | Risk factors a                          | re improper practices or procedures identified as the mo   | ost      |                 |          |          | Co                |                                 | approved Procedures  |          |                 |
|        | Prevalent cont<br>Interventions a       | re improper practices or procedures identified as the mo<br>ributing factors of foodborne illness or injury, Public Hea<br>are control measures to prevent foodborne illness or inju | alth     | - 1             | 19       | INL      | OUT(N/A)          |                                 | ance/specialized process/HACCP   | T        |                 |
| _      |   |  |          | DEED A LE       |          | Ь        |                   |                                 | incorpedializes processi MOOF  |          |                 |
|        |   | Good retail practices are preventative measures t  |          |                 | PRACT    |          |                   | nd absolute int                 | - f d-   | 111      |                 |
| Mar    | k "X" in box if num                     | bered item is not in compliance Mark "X" on app  |          |                 |          |          |                   | corrected on-site d             |  | violati  | on              |
|        | Vienes Chefus                           |  |          |                 |          |          |                   |                                 | The state of the s |          |                 |
| omp    | liance Status                           | Safe Food and Water  | cos      | R               | Comp     | lanc     | e Status          | D TT                            | C 234  | cos      | R               |
| 30     | Pasteurized                             | eggs used where required   |          | -               | 43       |          | In use utensil    | Proper Use<br>s properly stored | of Utchsils  |          |                 |
| 31     |   | from approved source   |          | -               | 44       |          |                   |                                 | rly stored, dried, & handled   | +-       | -               |
| 32     | Variance obt                            | ained for specialized processing methods   |          |                 | 45       |          |                   | gle-service articles; p         |  | +-       |                 |
|        | T 2 T 2 T 2 T 2 T 2 T 2 T 2 T 2 T 2 T 2 | Food Temperature Control   |          |                 | 46       |          | Gloves used p     |                                 | - Perily elorou at addy  | +        | $\dashv \dashv$ |
| 33     | Proper coolir                           | ng methods used: adequate equipment for temp. control  |          |                 |          |          |                   | Utensils, Equipme               | ent and Vending  |          |                 |
| 34     | Plant food pr                           | operly cooked for hot holding  |          |                 | 47       |          | Food and non      | food contact surfaces           |  | T        |                 |
| 35     | Approved that                           | wing methods used  |          |                 | 48       |          | Properly desig    | ned, constructed, & u           | sed  | +        | +               |
| 36     | Thermometer                             | rs provided and accurate   |          |                 | 49       |          | Warewashing:      | installed, maintained,          | & used; test strips  | $\vdash$ | $\top$          |
| -      |   | Food Identification  |          |                 |          |          | 1                 | Physical I                      | acilities  |          |                 |
| 37     | Food properly                           | y labeled; original container  |          |                 | 50       |          | Hot & cold wat    | er available adequate           | pressure   |          |                 |
|        |   | Prevention of Food Contamination   |          |                 | 51       |          | Plumbing insta    | illed, proper backflow          | devices  |          |                 |
| 38     |   | nts, & animals not present   |          |                 | 52       |          | Sewage & was      | ste water properly disp         | osed   |          |                 |
| 39     |   | n prevented during food preparation, storage & display   |          |                 | 53       |          | Toilet facilities | properly constructed,           | supplied, & cleaned  |          |                 |
| 10     | Personal clea                           |  |          |                 | 54       |          | Garbage & refe    | use properly disposed           | facilities maintained  |          |                 |
| 12     |   | : properly used & stored   |          |                 | 55       |          |                   | es installed, maintaine         | <del></del>  | <u> </u> | 1               |
| 2      | wasning mule                            | a & vegetables   |          |                 | 56       |          | Adequate vent     | ilation & lighting, desig       | nated areas used   |          |                 |
| уре    | of Operation:                           |  |          |                 | ·        |          |                   |                                 | License Posted: (  | Ŷ        | NI NI           |
| _      | ussion with Pers                        | con_in_Charge:   |          |                 |          |          |                   |                                 |  | <u>ب</u> | K               |
| -,     |   | / /  |          |                 |          |          |                   |                                 | Follow-Up:   | Y        | (N)             |
|        |   | ///  |          |                 |          |          |                   |                                 | Follow-Up Date:  |          |                 |
| igna   | ature of Person i                       | in Charge:   |          |                 |          |          |                   |                                 | Date:  |          |                 |
|        | ature of Inspecto                       | 1///   |          |                 |          | —        |                   |                                 | <del></del>  |          |                 |
| uAt te | amie oi inspecto                        | "  |          |                 |          |          |                   |                                 | Date: 12/14/20   | 25       | 2               |



HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (003) 420-1730



| Establishment: Ferry M<br>Address: 665 DW High | art UC                                |   | Date: 12    | 114/2022           | Page <b>2</b> of <b>7</b> |
|--|---------------------------------------|---|-------------|--------------------|---------------------------|
| Address: 665 pw High                           | huay                                  |   | Complian    | ce Achieved: 12/14 | 12022                     |
| Item / Location                                | Temp.                                 | TEMPERATURE OBSERVATION Item / Location | 110113      |                    |                           |
| NOTES TO LEGICAL                               | Temp.                                 | Rem / Location                          | Temp.       | Item / Location    | Ter                       |
|  |                                       |   |             |                    |                           |
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|  |                                       |   |             |                    |                           |
|  |                                       |   |             |                    |                           |
|  |                                       | OBSERVATIONS AND/OR CORRECTI            | IVE ACTIONS |                    |                           |
| V Item Section of Code                         |                                       | Description of V                        | /iolation   |                    | Dated Correct             |
|  |                                       |   |             |                    | or COS                    |
|  | <del> </del>                          |   | <u> </u>    |                    |                           |
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|  |                                       |   |             |                    |                           |
|  |                                       |   |             |                    | -                         |
|  | No ON                                 | intions observed d                      | pring time  | of inspection      | -                         |
|  |                                       |   |             |                    | -                         |
|  |                                       |   |             |                    |                           |
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|  | <u> </u>                              |   |             |                    |                           |
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|  | 4                                     |   |             |                    | -                         |
|  |                                       |   |             |                    |                           |
| repaired of Pares in Charles                   | 1-1-                                  |   |             |                    |                           |
| nature of Person in Charge                     | 1/200-/M                              |   |             | Date:              |                           |
| gnature of Inspector:                          | 1                                     | <u> </u>                                |             | Date: (2/(4        | 12022                     |



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



|   | Dat              | e12/13/2    | <b>∦</b> Page                                    | 1 of          | No. of Risk Factor/Intervention Viol                    | lations     |
|---|------------------|-------------|--|---------------|---|-------------|
| Establishment: Sal's Pizza  Address: 501 DW Hig Moay and 1 & Z  |                  |             | -  |               | No. of Repeat Risk Factor/Intervention Viol             |             |
| Owner/Permit Holder: Tys Pies LCC   |                  | c Category  |  |               | Total Viol  |             |
| Email:  | Pho              |             |  |               |   | Red         |
| Inspection Type: Routine Re-inspection Pre-oper   | ational          | lline       | ess Inv  | estigation    | Complaint Other   | 100         |
| FOODBORNE ILLNESS RISK  |                  |             |  |               |   | _           |
| Circle designated compliance status (IN, OUT, N/A   |                  |             |  |               | in appropriate box for COS and/or R                     | <u> </u>    |
| IN = in compliance OUT= not in compliance NO = no   | ot observ        | ed N/A = no | t applic   |               |   | -           |
|   |                  |             |  |               |   |             |
| Supervision   | 005              | R Con       | ipitanc  | e Status      | Protection from Contamination                           | cos         |
| 1 Person in charge present, demonstrates knowledge and  |                  | 15          | ING  | UT N/A NO     | Food separated and protected                            | $\top$      |
| performs duties 2 IN)OUT N/A Certified Food Protection Manager  | _                | 16          |  | UT N/A        |   | -           |
|   |                  |             |  | -             | Proper disposition or returned, previously served,      | +           |
| Employee Health  Management/food employees & conditional employee;  |                  | 17          | INO  | OI (N/A)TU    | reconditioned & unsafe food                             |             |
| 3 INOUT knowledge, responsibilities and reporting   |                  |             |  |               | Time / Temperature Control for Safety                   |             |
| 4 INOUT Proper use of restriction and exclusion   |                  | 18          | IN O   | UT N/ANO      | Proper cooking time and temperature                     |             |
| 5 NOUT Procedures for responding to vomiting and diarrheal events   |                  | 19          | INO  | UT N/ NO      | Proper reheating procedures for hot holding             |             |
| Good Hygiene Practices  |                  | 20          | _  | UT N/A(NO)    | Proper cooling time and temperatures                    |             |
| 6 IN OUT NO Proper eating, tasting, drinking, or tobacco use  |                  | 21          | -  | UT N/A NO     | Proper hot holding temperatures                         |             |
| 7 IN OUT (NO) No discharge from eyes, nose, mouth   |                  | 22          | (II) OI  | UT N/A NO     | Proper cold holding temperatures                        |             |
| Preventing Contamination by Hands   |                  | 23          |  | UT N/A NO     | Proper date marking and disposition                     |             |
| 8 IN OUT NO Hands clean & properly washed   |                  | 24          | IN O   | U NA NO       | Time as a Public Health Control: procedures and records |             |
| 9 OUT N/A NO No bare hand contact with RTE food   |                  |             |  |               | Consumer Advisory                                       |             |
| 10 NOUT Adequate handwashing sinks properly supplied & accessible   |                  | 25          | (IN OL   | JT N/A        | Consumer advisory provided for raw/undercooked foods    | T           |
| Approved Source   |                  |             |  |               | Highly Susceptible Populations                          |             |
| 11 INOUT Food obtained from an approved source  |                  | 26          | IN OI  | JT(N/A)       | Pasteurized foods used; prohibited foods not offered    | J T         |
| 12 IN OUT 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          | IN Of  | ( AW)TL       | Food additives: approved and properly used              |             |
| 14 IN OUT N/A NO Req. records available: shell stock tags, parasite destruction   |                  | 28          | (N)  | JT N/A        | Toxic substances properly identified, stored and used   |             |
| Risk factors are improper practices or procedures identified as the mos   | st               |             |  | C             | enformance with Approved Procedures                     |             |
| Risk factors are improper practices or procedures identified as the mos<br>Prevalent contributing factors of foodborne illness or injury. Public Healt<br>Interventions are control measures to prevent foodborne illness or injury | ит<br><b>У</b> - | 19          | IN OL  | JT N/A        | Compliance with variance/specialized process/HACCP      |             |
| G00   | D RET            | AIL PRACI   | TCES   |               |   |             |
| Good retail practices are preventative measures to  | <del></del>      |             |  | . chemicals.  | and physical objects into foods.                        |             |
| Mark "X" in box if numbered item is not in compliance Mark "X" on appro   |                  |             |  |               | corrected on-site during inspection R=repeat            | /iolation   |
| ompliance Status  | 06   0           | I (c        | II.  | Chahaa        |   | 1000        |
| Safe Food and Water   | OS R             | Comp        | liance   | Status        | Proper Use of Utensils                                  | cos         |
| 30 Pasteurized eggs used where required   |                  | 43          |  | In-use utensi | ls properly stored                                      |             |
| 31 Water & Ice from approved source   | _                | 44          | _  |               | ipment & linens: properly stored, dried, & handled      |             |
| 32 Variance obtained for specialized processing methods   |                  | 45          |  |               | ngle-service articles: properly stored & used           |             |
| Food Temperature Control  |                  | 46          |  | Gloves used   |   | <del></del> |
| 33 Proper cooling methods used: adequate equipment for temp, control  |                  |             |  |               | Utensils, Equipment and Vending                         |             |
| 34 Plant food properly cooked for not holding   | $\neg$           | 47          |  | Food and no   | n-food contact surfaces cleanable,                      |             |
| 35 Approved thawing methods used  |                  | 48          | <del>                                     </del> |               | gned, constructed, & used                               |             |
| 36 Thermometers provided and accurate   |                  | 49          |  |               | r: installed, maintained, & used: test strips           |             |
| Food Identification   |                  |             |  | Tranomouning  | Physical Facilities                                     |             |
| 37 Food properly labeled: original container  |                  | 50          |  | Hot & cold wa | tter available adequate pressure                        |             |
| Prevention of Food Contamination  |                  | 51          |  |               | alled, proper backflow devices                          |             |
| Insects, rodents, & animals not present   |                  | 52          | _  |               | ste water properly disposed                             |             |
| Contamination prevented during food preparation, storage & display  |                  | 53          |  |               | properly constructed, supplied, & cleaned               |             |
| 10 Personal cleanliness   |                  | 54          |  |               | fuse properly disposed, facilities maintained           |             |
| 11 Wiping cloths: properly used & stored  | _                | 55          | -  |               | ties installed, maintained, & clean                     |             |
| 12 Washing fruits & vegetables  |                  | 56          | -  |               | tilation & lighting, designated areas used              | -           |
|   |                  |             |  |               |   |             |
| Type of Operation:  |                  |             |  |               | License Posted: (                                       | Y N         |
| Discussion with Person-in-Charge:   |                  |             |  |               |   |             |
|   |                  |             |  |               | Follow-Up:  | 1 (N        |
|   |                  |             |  |               |   |             |
|   | _                |             |  |               | Follow-Up Date:   |             |
|   | 7                |             |  |               |   | 1.1         |
| Signature of Person in Charge:  | ~                |             |  |               | Date: 12 - 13 - 12 - 13 - 12 - 13 - 13 - 13 -           | ιį          |



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



| Establishment: Sal's Pizza                              |           |                                       | Date: 12   | 113/2022           | age <u>7.</u> of <u>7</u> |
|---|-----------|---------------------------------------|------------|--------------------|---------------------------|
| Establishment: Sai's Pizza Address: 501 out High        | way 1 2 2 | 7                                     | Compliano  | ce Achieved: 17/13 |                           |
|   | A         | EMITERATURE OBSERVAL                  | TONS       |                    |                           |
| Item / Location   | Temp.     | Item / Location                       | Temp.      | Item / Location    | Ten                       |
|   |           |                                       |            |                    |                           |
|   |           |                                       |            |                    |                           |
| y Item Out of Control                                   | OBSERV.   | ATIONS AND/OR CORRECTI                | VE ACTIONS |                    |                           |
| V Number Section of Code                                |           | Description of V                      | iolation   |                    | Dated Corrects<br>or COS  |
|   |           |                                       |            |                    |                           |
|   |           |                                       |            |                    |                           |
|   | No violat | ions observed                         | doring tim | e of inspects      | n -                       |
|   |           |                                       |            |                    |                           |
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|   |           | 3/ </td <td></td> <td></td> <td></td> |            |                    |                           |
| ignature of Person in Charge:<br>ignature of Inspector: | 5         | 28-1                                  |            | Date:              | /20 = =                   |
| and of hispotol.  |           |                                       |            | Date: 1 7 / 13     | 1202Z                     |



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



| Establis      | shment: 📞     | ilia Ita                                       | lian witchen   |                | Date         | 12       | <u>/U/2</u> | /2 P    | age 1 of <u>2</u> | No. of   | Risk Factor/Inter        | vention Violat  | ions     | 龙         |
|---------------|---------------|--|--|----------------|--------------|----------|-------------|---------|-------------------|--|--------------------------|-----------------|----------|-----------|
| Address       | S: 80 1       | Premiom  | outlet Blud.   |                | Time         | е іл     | 7:15        | ; Ti    | ime out: \S       | No. of Repeat                                    | Risk Factor/Inter        | vention Violat  | ions     | 2         |
| Owner/        | Permit Holo   | der:   | ock Food systems   |                | Risk         | Ca       | ategor      | y:      |                   |  |                          | Total Violat    | ions     | -         |
| Email:        |               |  | V-12-12-12-12-12-12-12-12-12-12-12-12-12-  |                | Pho          | ne:      |             |         |                   | Inspection State                                 | us: Green                | Yellow Re       |          | -         |
| Inspecti      | on Type:      | Routine  | Re-inspection Pre-   | operatio       | nal          |          | llin        | 2291    | Investigation     | Complain   |                          |                 |          |           |
|               |               |  | FOODBORNE ILLNESS R  |                |              | S A      |             |         |                   | 4  |                          |                 |          |           |
|               |               | Circle desig                                   | nated compliance status (IN, OUT   |                |              |          |             |         |                   | in appropriate box                               |                          |                 |          |           |
|               |               |  | iance OUT= not in compliance NO  | <del> </del>   |              | _        |             |         |                   |  |                          |                 |          |           |
|               |               | W W Collips                                    | ALIOS OF THE HOLLIN COMPILATION NO   |                |              | 502 [4   | W/ ~ 11     | ot ap   | plicable COS =    | Corrected or -site i                             | K - repeat violation     | 1               |          | _         |
| Complian      | ce Status     |  |  | COS            | S F          | 3        | Co.         | mpli    | ance Status       |  |                          |                 | COS      | Ti        |
|               |               | <del></del>                                    | resent, demonstrates knowledge and   |                |              | $\dashv$ |             |         |                   | Protection fro                                   | m Contamination          |                 |          | _         |
| 1 (11)        | OUT           | performs duties                                |  |                |              |          | 15          |         | NOUT N/A NO       | Food separated an                                | d protected              |                 |          | 1         |
| 2             | PUT N/A       | Certified Food Pro                             | tection Manager  |                |              |          | 16          |         | IN OUT N/A        | Food-contact surface                             | ces cleaned and saniti   | ized ·          |          | T         |
|               | 1 1           | was in the Em                                  | ployee Health  |                |              |          | 17          | 1       | ON AVA TUO NI     | Proper disposition or<br>reconditioned & uns     | r returned, previously   | served.         |          |           |
| 3 (II)        | OUT           |  | employees & conditional employee;<br>asibilities and reporting   |                | T            |          |             | ,       | 111               | Time / Temperatu                                 |                          | ets             | = .      | -         |
| 4 (IN)        | OUT           |  | iction and exclusion   |                | _            | $\dashv$ | 18          |         | IN OUT N/A(NO)    | Proper cooking time                              |                          |                 |          | 1         |
| $\rightarrow$ | )UT           |  | ponding to vomiting and diarrheal event  | s              |              | ┪        | 19          |         | IN OUT N/A (10)   |  | ocedures for hot holdi   | 20              |          | +         |
|               |               | 47   | ygiene Practices   |                |              |          | 20          | _       | N OUT N/A (10)    | Proper cooling time                              |                          | 18              |          | ┿         |
| 5 IN          | ON TUC        |  | ing, drinking, or tobacco use  |                | Т.           | 7        | 21          | _       | N OUT N/A NO      | Proper hot holding t                             |                          |                 |          | +         |
| 7 IN (        | OUT (O)       | No discharge from                              | eyes, nose, mouth  |                | +            | 7        | 22          | _       | NOUT N/A NO       | Proper cold holding                              |                          |                 |          | +         |
|               |               | Preventing Co                                  | ntamination by Hands   |                |              |          | 23          |         | NOUT N/A NO       | Proper date marking                              | <del></del>              |                 |          | $\vdash$  |
| 3 (IN)        | ON TUC        | Hands clean & proj                             | perly washed   |                | T            |          | 24          | I       | N OUT NA NO       | Time as a Public He                              | alth Control: procedur   | res and records |          | +         |
|               | ON ANN TUC    | No bare hand conta                             | act with RTE food  |                |              |          |             |         |                   |  | z Advisory               |                 | _        |           |
| 10 (II) (I    | TUC           | · Adequate handwas                             | hing sinks properly supplied & accessib  | le             |              | ٦        | 25          | - fi    | N DUT N/A         | Consumer advisory                                | provided for raw/unde    | ropoked foods   |          | $\top$    |
|               |               | Аррг   | roved Source   |                |              |          |             |         |                   | Highly Suscept                                   | ible Populations         |                 |          | -         |
|               |               | Food obtained from                             | an approved source   |                |              | ╛        | 26          |         | OUT N/A           | Pasteurized foods us                             | sed; prohibited foods r  | not offered     |          |           |
|               | DUT N/AND     | Food received at pr                            | oper temperature   |                |              | _        |             |         | Foo               | d / Color Additive                               | s and Toxic Substa       | ances           |          |           |
| 3 (IN)C       |               |  | tion, safe & unadulterated   | $\bot$         | _            | _        | 27          | 11      | N OUT NA          | Food additives; appr                             | oved and properly use    | ed              |          |           |
|               | OUT (N/A)NO   |  | ble: shell stock tags, parasite destruction  |                |              | 4        | 28          |         | OUT N/A           | Toxic substances pro                             | perly identified, stored | beau bns t      |          |           |
| R<br>Pi       | isk factors a | re improper practic                            | ces or procedures identified as the foodbome illness or injury. Public les to prevent foodborne illness or | most<br>Health |              |          |             |         | Co                | informance with                                  | Approved Procedu         | res             | _=_      |           |
| În            | terventions a | re control measur                              | es to prevent foodborne illness or   | injury.        |              |          | 19          | 11      | N OUT NA          | Comptiance with vari                             | ance/specialized proce   | ess/HACCP       | İ        |           |
| - 1           |               |  |  | GOOD I         | RETA         | IL.      | PRAC        | TICI    | ES                |  |                          |                 |          | _         |
|               |               | Good   | retail practices are preventative measur   |                |              |          |             |         |                   | and physical objects in                          | to foods.                |                 |          |           |
| /lark "X" i   | n box if num  | bered item is not i                            | n compliance Mark "X" on a   | appropria      | ate bo       | x fo     | COS         | and/    | or COS =          | corrected on-site of                             | during inspection        | R=repeat viol   | lation   |           |
| mplianc       | e Status      |  |  | cos            | R            | Ť        | Com         | pliar   | nce Status        | <del></del>                                      |                          | C               | os       | R         |
|               |               | Safe Fo  | od and Water   |                |              |          |             |         |                   | Proper Use                                       | of Utensils              |                 | -        |           |
| 0             | Pasteurized   | eggs used where rec                            | uired  |                |              | ]        | 43          |         | In-use utensi     | ls properly stored                               |                          |                 |          |           |
| 1             | Water & Ice   | from approved source                           | <u> </u>   |                |              |          | 44          |         | Utensils, equi    | ipment & linens: prope                           | erly stored, dried, & ha | ndled           |          |           |
| 2             | Variance obt  | ained for specialized                          |  |                |              |          | 45          | $\perp$ | Single-use/sii    | ngle-service articles: p                         | roperly stored & used    |                 |          |           |
|               |               | ***  | perature Control   |                |              | į        | 46          |         | Gloves used       | property   |                          |                 |          |           |
| 3             |               |  | equate equipment for temp, control   |                | <del> </del> |          | 1           | _       | 107 (             | Utensils, Equipm                                 | <u></u>                  |                 |          |           |
| 4             |               | operly cooked for ho                           | holding  |                | -            | [3       |             | 1×      |                   | r-food contact surface:                          |                          |                 | _        |           |
| 5             |               | wing methods used                              |  |                | ļ            | -        | 48          | ــــ    | -                 | gned, constructed, & u                           |                          |                 | _        | _         |
| 9             | Inermomete    | rs provided and accu                           |  |                | -            | -        | 49          |         | Warewashing       | : installed, maintained                          |                          |                 |          |           |
| 7             | Enad proped   | y labeled; original cor                        | dentification  | 1              | _            | -        |             | _       | 11-10-11          | Physical I                                       |                          |                 |          |           |
|               | 1 dod properi |  | Food Contamination   |                | <u> </u>     | ł        | 50          | +       |                   | ter available adequate                           |                          |                 | -        | $\dashv$  |
| 3             | Insects rode  | nts, & animals not pr                          |  | 1              |              | 1        | 52          | ┼       |                   | alled, proper backflow                           |                          |                 |          | $\dashv$  |
| -             |               |  | od preparation, storage & display  | -              | +            |          | 53          | +       |                   | ste water properly disp<br>properly constructed, |                          |                 | -        | ᅱ         |
| ,             | Personal clea |  | or propositioning of a coping  | +              |              |          | 54          | -       |                   | use properly disposed                            |                          |                 |          | $\dashv$  |
|               |               | : property used & sto                          | red  | +              | 1            | 4        | 55          | ₩       |                   | ies installed, maintain                          | <del></del>              |                 | $\dashv$ | $\dashv$  |
|               |               | s & vegetables                                 |  | +              |              | $\vdash$ | 56          |         | <del> </del>      | tilation & lighting, design                      |                          |                 |          | $\dashv$  |
|               |               | N N 18 1 1 10 10 10 10 10 10 10 10 10 10 10 10 |  |                |              | _        |             |         | 1 -4-20 1011      |  | ,                        |                 |          |           |
| pe of C       | peration:     |  |  |                |              |          |             |         |                   |  | License Poste            | ed: 😯           | Z N      |           |
| scussic       | n with Pers   | son-in-Charge:                                 |  |                |              |          |             |         |                   |  | Follow-Up:               | Q               | 1        | $\exists$ |
|               |               |  |  |                |              |          |             |         |                   |  |                          |                 | יו ע     | .         |
|               |               |  |  |                |              |          |             |         |                   |  | Follow-Up Date           | e:              |          | _         |
| ınature       | of Person     | in Charge: 🏒                                   | Sille  | -              |              |          |             |         |                   | _  | Date:                    |                 |          |           |
| onature       | of Inspect    | or:  | 5//1   |                |              |          |             |         |                   |  | Deter 1                  |                 |          | -         |
|               |               | pre  | 1-1-   |                |              |          |             |         |                   |  | Date. 12./               | 13/2022         |          |           |



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



| Extraction of Person in Charge.    Signature of Person in Charge.   Part of Person in Charge.  | Establis   | hment: Villa  | Italicen kit | Oven  |                  |               |             | 12/15/2022       | Page _  | 2 of 2                   |
|--|------------|---|--------------|-------|------------------|---------------|-------------|------------------|---------|--------------------------|
| Temp. Hearline Temp. Hearl Leadine Temp. Hearline Temp. Hearline Temp. Description of Vehicles.  V. Mienn. Section of Code Description of Vehicles. The Section of Code Temp. Leading to the Prizable when the Code Temp. Code Temp. Leading to the Prizable with the Code Temp. Leading to the Code Temp. Leading t | Address    | SO BACHELON   | w oother Bli | vd.   |                  |               |             | liance Achieved: |         |                          |
| OBSERVATIONS AND/OR CORRECTIVE ACTIONS  OBSERVATIONS AND/OR CORRECTIVE ACTIONS  V Number  OBSERVATIONS AND/OR CORRECTIVE ACTIONS  Description of Violation  Victory:  C SS 6-SD1.12 Firste dues - Capacity sent / hard Sailed with accorded disset (destric feety)  C ATH A. Soli, Life of pirste dues - Sailed with accorded disset (destric feety)  C ATH A. Soli, Life of pirste dues - Sailed with accorded destric feety  C ATH A. Soli, Life of Pirste dues of pirste dues of dues feety destric dues of the pirste dues of dues feety dues of the pirste due of the pirste due of dues feety destriction of the pirste due of dues feety destriction of the pirste due of the |            | Item / Location   | Terun        |       |                  |               |             |                  |         |                          |
| V Number  Number  Network  Net |            | ACCEPT TO THE PROPERTY OF THE | Хемр         |       | nem              | / Location    | Temp.       | Item / Location  | 1       | Tem                      |
| V Number Section of Code    Number   Section of Code   Description of Violeton   Date Code   |            |   |              |       |                  |               |             |                  |         |                          |
| V Number Section of Code    Number   Section of Code   Description of Violeton   Date Code   |            |   | -            | OBSE  | ERVATIONS AN     | D/OR CORRECTI | VE ACTIONS  |                  |         |                          |
| C 477 A. GOLLIE FIZZER DOWN - CAMPACK LOCATE INCOME SOLIED WITH CICL OF GLASS (SPECE GADIN ACC. OF FRONT CHEM.  C 477 A. GOLLIE CHEM.  C 477 A. GOLLIE CHEM.  C 478 4-62-13 FIZZER ONEN FOR JESSES (SPECE GADIN) and food prep with solied with food with food prep with solied with food with food with food with food chems. Clean.  C 55 6-501-12 FLOOR SHOOL CHEM.  C 55 6-501-12 FLOOR SHOOL CHEM.  C 55 6-501-12 FLOOR SHOOL GOOD PREP CIME NEADILY SOILED WITH ACCUMULATION OF DEED CIME NEAD COLLIES OF DEED CIME NEAD COLLIES OF DEED CIME NEAD COLLIES OF DEED COLLIES OF  | - V        | I Section of Code   |              |       |                  |               |             |                  |         | Dated Correcte<br>or COS |
| distriction of pizza oven solled with acc. at fead debtic clean.  C 40 4-62.13 Pizza display glass (speeze govid) and food prep brit solled with food debtic clean.  C 55 6-501.17 thood vent battles soiled with acc. at dot [debte, date c 41 4.62.18] exterior of stove batt heavily soiled with food debtic. Clean.  C 55 6-501.12 floors browghout frod prep area negurity soiled with acbits. Clean.  C 55 6-501.12 Floor drain below food prep sink neabity soiled with accumulation of debtic. creat.  Signature of Person in Charge.  Date:   |            |   |              |       |                  |               |             |                  |         |                          |
| C 47 A-COLLIEST EXTERIOR OF PIZZA OUTER SOILED WITH ACC. At tead  debtic clean.  C 41 4-62.13 Pizza display glass (species gapita) and food prep  unit soiled with food debts clean.  C 55 6-501.12 Hood with tooktel soiled with acc. of dist /debts. dear  c 47 A-COLLIEST extersoil of stoles which nearly soiled with food  debtic clean.  C 55 6-501.12 Floors throughout frod prep area neavily soiled  with activities food prep sink nearity soiled  with accumulation at debtic clear.  Signalure of Person in Charge:  Dete:   | C 55       | 6-501-12-   | dust (de     | en.   | - CANOU          | st went /     | hood coile  | d with acc       | ٥٢      |                          |
| C 42 4-62.13 Pizza display glass (sneeze gapid) and food prep  unit soiled with food debts: class.  C 55 6-501.12 Hood vent traffel soiled with acc. of dist (debts. dan  C 47 4-61.16) Exterior of stove unit nearly soiled with food  C 47 6-501.12 Floors throughout food prep area neavily soiled  with active food prep area neavily soiled  with active food prep time nearly soiled  with actumolation of debtic creat.  Date:  | C 45       | 1-4-601.11B)  | exterior     | _of_  | pizza            |               | siled with  | acc. of too      | d       |                          |
| C 55 6-501.12 Hood vent patter soiled with acc. et dust /design. adar C att a tollier of stove onit weapily soiled with food  C 65 6-501.12 Floors throughout frod prep are neavily soiled with acbris. Itean.  C 55 6-501.17 Floor drain below food prep sink neavily soiled with accumulation at deptis. Clear.  With accumulation at deptis. Clear.  Date:  | C 49       | 4-62-13   | Pizza di     | 6 210 | بع عادده         | (Snee2        | e donia)    | and food pm      | P       |                          |
| C 55 6-SOLIZ FLOORS THROUGHOUT FROM PREP AREA NEQUITY SOILED  WITH ACEDIE. CHEAN.  C 55 6-SOLIZ FLOOR TROUGHOUT FROM PREP CIME NEADILY SOILED  WITH ACCUMPLATION OF DEPT. CREAT.   | C 55       | 6-501-12-   |              |       |                  |               |             | dunt I de son    | Clark C | -                        |
| C 55 6-SOLIZ- FLOORS - TOUGHOOF FOOD PRED GIVE NEADING SOILED WITH ACCUMULATION of deptic. Creat.  C 55 6-SOLIZ- FLOOR drain belows food pred GIVE Neading soiled with accumulation of deptic. Creat.  Date:   | C 47       | 4-601-11(5)   | - exterior   | of S  | HOUR O           | nct nea       | bily soiled | with food        | gar     |                          |
| with activity food prep state nearity soiled with accumulation of deptic chear.  With actumulation of deptic chear.  Biginalure of Person in Charge:  Date:  | C 66       | 6-60512-  |              |       |                  |               |             |                  | _       |                          |
| C 55 6-SOL-12 Floor drain below food prep cinc neavity soiled  with accumulation of deptic . clean.  | 33         |   |              |       |                  | क्ष्य हार     | p area no   | avily soiled     |         | <u> </u>                 |
| Signature of Person in Charge:  Date:  | C 55       | 6-501.17-   | - Floor dra  | zin_  | <b>p=</b> /pas € |               |             | sality spiled    |         |                          |
| Signature of Inspectory  |            |   | with accu    | mol   | ation of         | deptie.       | c)eat.      |                  |         | <u> </u>                 |
| Signature of Ingresters  |            |   |              |       |                  |               |             |                  |         |                          |
| Signature of Inspectory  |            |   |              |       |                  |               |             |                  |         |                          |
| Signature of Inspectory  |            |   |              |       |                  |               |             |                  |         |                          |
| Signature of Inspectory  |            |   |              |       |                  |               |             |                  |         |                          |
| Signature of Inspectory  |            |   |              |       |                  | ·             |             |                  |         |                          |
| Signature of Ingresters  |            |   |              |       |                  |               |             |                  |         |                          |
| Signature of Inspectory  |            |   |              |       |                  |               |             |                  |         |                          |
| impature of Impactors  |            |   |              |       |                  |               |             |                  |         |                          |
| Signature of Inspectory  |            |   |              |       |                  |               |             |                  |         |                          |
| impature of Impactors  |            |   |              |       | <del></del> _    | <u></u>       |             |                  |         |                          |
| Signature of Inspectory  |            |   |              |       |                  |               |             |                  |         |                          |
| ignature of Inspector:   | gnature of | Person in Charge:   | Person       | 15    |                  |               |             | Date:            |         |                          |
| Date: AZ/13/20Z/   | gnature of | Inspector:  | 4//          | 7     |                  |               |             |                  | 2/00    | 7-7                      |



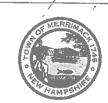
HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



| vner/Permit Holder: **Herrimack Food Sustems** nail: pection Type: Routine Re-inspection Pre-operation FOODBORNE ILLNESS RISK FAC   |          | 7 Fat 6                        |               | Page 1 of 2   | No. of Risk Factor/Intervention Violation  | ons     |
|---|----------|--------------------------------|---------------|---|--|---------|
| pection Type: Routine Re-inspection Pre-operation  FOODBORNE ILLNESS RISK FACE  | Diele    | : III, V: 5                    | 0             | Time out: Z:1   | S No. of Repeat Risk Factor/Intervention Violatio  |         |
| pection Type: Routine Re-inspection Pre-operation  FOODBORNE ILLNESS RISK FAC   | KISK     | Catego                         |               |   | Total Violatio   | -       |
| FOODBORNE ILLNESS RISK FAC  | Phon     | ne;                            |               |   | Inspection Status: Green Yellow Red  |         |
|   | nal      | li                             | ines          | s Investigatio  |  |         |
|   | TOR      |                                |               |   |  | -       |
| Circle designated compliance status (IN, OUT, N/A, NO   |          |                                |               |   | X" in appropriate box for COS and/or R   |         |
| IN = in compliance OUT= not in compliance NO = not obs  | serve    | d N/A =                        | not           |   |  |         |
| ipliance Status COS   |          |                                |               | liance Status   |  | OS      |
| Supervision   | 1        | 7 1                            | 01111         | Alterios Otalias  | Protection from Contamination  | 05      |
| Person in charge present, demonstrates knowledge and performs duties  | $\top$   | 7 [                            | 15            | IN OUT N/A NO   | Food separated and protected   |         |
| IN OUT N/A Cartified Food Protection Manager  | +-       | 7   7                          | 16            | IN OUT N/A  | Food-contact surfaces cleaned and sanitized  |         |
| Employee Health   |          | 1 .                            | 17            | IN OUT WANO   | Proper disposition or returned, previously served,   |         |
| Management/food employees & conditional employee;   | T        | 1  -                           |               |   | Trecordadored & unsale rood  | _       |
| knowledge, responsibilities and reporting  [INOUT Proper use of restriction and exclusion   | +-       |                                |               | IN OUT NAME   | Time / Temperature Control for Safety  |         |
| INOUT Procedures for responding to vomiting and diarrheal events  | +        |                                | 8             | IN OUT N/A NO   |  |         |
| Good Hygiene Practices  |          | 2                              | -             | IN OUT N/A (O   |  |         |
| IN OUT (NO) Proper eating, tasting, drinking, or tobacco use  | Т        | 2                              | -             | IN OUT N/A NO   |  |         |
| IN OUT (IO) No discharge from eyes, nose, mouth   | +-       |                                | _             | IN OUT N/A NO   | Proper cold holding temperatures   |         |
| Preventing Contamination by Hands   |          | 2                              | $\rightarrow$ | (IN) DUT N/A NO   | Proper date marking and disposition  |         |
| IN)OUT NO Hands clean & properly washed   | T        | 2                              | 4             | IN OUT WARD   | Time as a Public Health Control: procedures and records  |         |
| IN OUT N/A NO No bare hand contact with RTE food  | -        | 1  -                           | _             |   | Consumer Advisory  |         |
| INOUT Adequate handwashing sinks properly supplied & accessible   |          | 2                              | 5             | IN OUT N/A  | Consumer advisory provided for raw/undercooked foods   |         |
| Approved Source   |          |                                |               |   | Highly Susceptible Populations   |         |
| INDUT Food obtained from an approved source   |          | 26                             | 3             | IN OUT N/A  | Pasteurized foods used; prohibited foods not offered   |         |
| IN OUT N/A(NO Food received at proper temperature   | _        |                                |               | Fe  | ood / Color Additives and Toxic Substances   |         |
| NOUT Food in good condition, safe & unadulterated   | $\perp$  | 27                             | 7             | IN OUT (IA)   | Food additives: approved and properly used   |         |
| IN OUT (NA) NO Req. records available: shell stock tags, parasite destruction   |          | 28                             |               | INOUT N/A   | Toxic substances properly identified, stored and used  |         |
| Risk factors are improper practices or procedures identified as the most<br>Prevalent contributing factors of foodborne illness or injury. Public Health<br>Interventions are control measures to prevent foodborne illness or injury.  |          |                                | _             | 1   | Conformance with Approved Procedures   |         |
| Interventions are control measures to prevent foodborne illness or injury.  |          | 19                             |               | IN OUT NA   | Compliance with variance/specialized process/HACCP   |         |
| COOD R  | ETA      | L PRA                          | CTI           | CES   |  |         |
| Good retail practices are preventative measures to control  | il the a | iddition o                     | f path        | ogens, chemicals  | , and physical objects into foods.   |         |
| ("X" in box if numbered item is not in compliance Mark "X" on appropriate   | e box    | for CO                         | San           | d/or COS  | =corrected on-site during inspection R=repeat violat   | tion    |
| liance Status COS   | R        | Cor                            | npli          | ance Status   | COS  | s T     |
| Safe Food and Water   |          |                                |               |   | Proper Use of Utensils   |         |
| Pasteurized eggs used where required  |          | 43                             |               | In-use uten   | sils properly stored   |         |
| Water & Ice from approved source  |          | 44                             | 4             | Utensils, ed  | quipment & linens; properly stored, dried, & handled   |         |
| Variance obtained for specialized processing methods  |          | 45                             | _             | Single-use/   | single-service articles: properly stored & used  |         |
| Food Temperature Control  |          | 46                             | $\perp$       | Gloves use  | d properly   |         |
| Proper cooling methods used: adequate equipment for temp. control   |          |                                |               |   | Utensils, Equipment and Vending  |         |
|   |          | 47                             | -12           | -   | on-food contact surfaces cleanable,  | 4       |
| Plant food properly cooked for hot holding  |          | 48                             | +             |   | signed, constructed, & used  | 4       |
| Plant food property cooked for hot holding Approved thawing methods used  |          | 49                             |               | Warewashii  | ng: installed, maintained, & used: test strips   | $\perp$ |
| Plant food properly cooked for hot holding  Approved thawing methods used  Thermometers provided and accurate   |          |                                |               |   | Physical Facilities  |         |
| Plant food properly cooked for hot holding  Approved thawing methods used  Thermometers provided and accurate  Food Identification  |          | 50                             | _             | Lint 2 colot a  | vertex everilebledev-t   | -       |
| Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate  Food Identification  Food properly labeled: original container   |          | 50                             | T             |   | vater available adequate pressure  | T       |
| Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate  Food Identification Food properly labeled: original container  Prevention of Food Contamination  |          | 51                             | -             | Plumbing in   | stalled, proper backflow devices   |         |
| Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate  Food Identification Food properly labeled: original container  Prevention of Food Contamination Insects, rodents, & animals not present  |          | 51<br>52                       | -             | Plumbing in<br>Sewage & v                                       | stalled, proper backflow devices vaste water properly disposed   |         |
| Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate  Food Identification Food properly labeled: original container  Prevention of Food Contamination  |          | 51<br>52<br>53                 |               | Plumbing in<br>Sewage & v<br>Toilet faciliti                    | stalled, proper backflow devices vaste water properly disposed es properly constructed, supplied, & cleaned  |         |
| Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate  Food Identification  Food properly labeled: original container  Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display  |          | 51<br>52                       |               | Plumbing in<br>Sewage & v<br>Toilet faciliti<br>Garbage & r     | stalled, proper backflow devices vaste water properly disposed es properly constructed, supplied, & cleaned efuse properly disposed, facilities maintained   |         |
| Plant food properly cooked for hot holding  Approved thawing methods used  Thermometers provided and accurate  Food Identification  Food properly tabeled: original container  Prevention of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  |          | 51<br>52<br>53<br>54           |               | Plumbing in Sewage & w Toilet faciliti Garbage & r Physical fac | stalled, proper backflow devices vaste water properly disposed es properly constructed, supplied, & cleaned  |         |
| Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate  Food Identification Food properly labeled: original container  Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables                  |          | 51<br>52<br>53<br>54<br>(L) 55 |               | Plumbing in Sewage & w Toilet faciliti Garbage & r Physical fac | stalled, proper backflow devices  vaste water properly disposed  es properly constructed, supplied, & cleaned  efuse properly disposed, facilities maintained  lities installed, maintained, & clean   |         |
| Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate  Food Identification  Food properly labeled: original container  Prevention of Food Contamination  Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display Personal cleanliness  Wiping cloths: properly used & stored   |          | 51<br>52<br>53<br>54<br>(L) 55 |               | Plumbing in Sewage & w Toilet faciliti Garbage & r Physical fac | stalled, proper backflow devices  vaste water properly disposed  es properly constructed, supplied, & cleaned  efuse properly disposed, facilities maintained  lities installed, maintained, & clean   | N       |
| Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate  Food Identification Food properly labeled: original container  Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables                  |          | 51<br>52<br>53<br>54<br>(L) 55 |               | Plumbing in Sewage & w Toilet faciliti Garbage & r Physical fac | stalled, proper backflow devices  vaste water properly disposed  es properly constructed, supplied, & cleaned  efuse properly disposed, facilities maintained  lities installed, maintained, & clean  entilation & lighting, designated areas used                           | N<br>N  |
| Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate  Food Identification  Food properly labeled: original container  Prevention of Food Contamination  Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables  of Operation: |          | 51<br>52<br>53<br>54<br>(L) 55 |               | Plumbing in Sewage & w Toilet faciliti Garbage & r Physical fac | stalled, proper backflow devices vaste water properly disposed es properly constructed, supplied, & cleaned efuse properly disposed, facilities maintained littes installed, maintained, & clean untilation & lighting, designated areas used  License Posted:  Y Follow-Up: | N N     |
| Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate  Food Identification  Food properly labeled: original container  Prevention of Food Contamination  Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables  of Operation: |          | 51<br>52<br>53<br>54<br>(L) 55 |               | Plumbing in Sewage & w Toilet faciliti Garbage & r Physical fac | stalled, proper backflow devices vaste water properly disposed es properly constructed, supplied, & cleaned efuse properly disposed, facilities maintained diffes installed, maintained, & clean entilation & lighting, designated areas used  License Posted:               | N (     |



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



| Establishmen     | t Greenk        | of Peli &  | Sar      | scinais                     | Date: N     | 2/13/2012 P     | age <b>Z</b> of <b>Z</b> |
|------------------|-----------------|------------|----------|-----------------------------|-------------|-----------------|--------------------------|
| Address: St      | Premior         | N potlet s | 2170     | 4                           |             | nce Achieved:   |                          |
|                  | Item / Location |            | тр.      | TEMPERATURE OBSERVA         |             |                 |                          |
|                  | 20011 2000100   | 16         | amp.     | Rein / Location             | Temp.       | Item / Location | Ter                      |
|                  |                 |            |          |                             |             |                 |                          |
|                  |                 |            | $\dashv$ |                             |             |                 |                          |
|                  |                 |            | +        |                             |             |                 |                          |
|                  |                 |            | -        | OBSERVATIONS AND/OR CORRECT | IVE ACTIONS |                 |                          |
| V Item<br>Number | Section of Code |            |          | Description of \            | /iolation   |                 | Dated Correct<br>or COS  |
|                  |                 | Kitchen:   | 1        |                             |             |                 | Br CO3                   |
| C 55             | 6-501.1Z .      |            |          | ecck area + 3-Ba            | y sinklice  | Machina / Mas   |                          |
|                  |                 | sink or    | ea       | sorred with acco            | mulation of | depris: checu   |                          |
| C 49             | 4-501-11-       | wank       | -in      | freczer - metal qu          | ate four    | opt installed   |                          |
| _                |                 | DIRT VE    | n+       | Laccombiation of            | ice observe | ed. repair tipe | 30(                      |
|                  |                 | to good    | دی       | orking condition.           |             |                 |                          |
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| <del> </del>     |                 |            |          |                             |             |                 |                          |
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| +                |                 |            |          |                             |             |                 |                          |
|                  |                 |            |          |                             |             |                 |                          |
| +                |                 |            |          |                             |             |                 |                          |
| gnature of Pers  | on in Charge:   | 10         |          |                             |             |                 |                          |
| gnature of Insp  |                 | Jan.       | -00      |                             |             | Date:           |                          |
| J. ALGO OF HISP  |                 | 4->-       |          |                             |             | Date: 12/13     | 12022                    |



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



|  | Pho Diner  |                                     | Date                | <i>7/12/</i>  | 22F                      | Page 1 of $Z$   | - No   | . of Risk Factor/In   | ervention Viol                | ations  |
|--|--|-------------------------------------|---------------------|---|--------------------------|---|--|---|-------------------------------|---------|
| Address:416 P  | w Highway unit A   |                                     | _                   |   | _                        | ime out   |  | eat Risk Factor/Int   |                               |         |
| Owner/Permit He  | olden Moci .LLC  |                                     |                     | Catego  |                          |   |  |   | Total Viol                    |         |
| Email:   |  |                                     | Phon                | _   |                          | D   | Inspection S   | Status: Green   |                               | Red     |
| Inspection Type:   | Routine Re-inspection Pre-   | operatio                            |                     |   | nece                     | Investigation   |  |   |                               |         |
|  | FOODBORNE ILLNESS I  |                                     |                     |   |                          |   |  |   | er                            |         |
|  | Circle designated compliance status (IN, OUT   |                                     |                     |   |                          |   |  | box for COS and/or  |                               |         |
|  | iN = in compliance OUT= not in compliance No   |                                     |                     |   |                          | nnlicable COS   | in appropriate   | its B = sepert violeti  | <u> </u>                      | _       |
| andiana Ciata  |  |                                     |                     |   | HOL BI                   | ppiloable CO3   | - corrected on-s   | site K = repeat violati   | on                            |         |
| ompliance Status   | Supervision  | COS                                 | R                   | C   | ompli                    | iance Status  |  |   |                               | COS     |
| 1 INOUT  | Person in charge present, demonstrates knowledge and   | T                                   | <del></del>         | -  -  | - 7                      | 7   | 1  | from Contamination  | n                             | _       |
|  | performs duties  |                                     |                     |   |                          | IN DUT N/A NO   | Food separate  | d and protected   |                               |         |
| 2 INOUT N/A  | Certified Food Protection Manager  |                                     |                     | ( <u>)</u>  | 16                       | IN OUT N/A  |  | urfaces cleaned and sa  |                               |         |
|  | Employee Health  | 144                                 |                     | 1   | 7                        | OKANO AI  | reconditioned 8  | ion or returned, previous<br>unsafe food  | sly served.                   |         |
| 3 (N)OUT   | Management/food employees & conditional employee;<br>knowledge, responsibilities and reporting   |                                     |                     |   |                          |   | Time / Temper  | rature Control for S  | afety                         |         |
| 4 (IN)OUT  | Proper use of restriction and exclusion  |                                     |                     | 1   | В                        | IN OUT N/A NO   | Proper cooking   | time and temperature  |                               | _       |
| 5 (IN)OUT  | Procedures for responding to vomiting and diarrheal even   | ts                                  |                     | 1   | 9                        | IN OUT N/A(NO)  |  | g procedures for hot ho   | Iding                         | -       |
|  | Good Hygiene Practices   |                                     |                     | 2   | 0                        | IN OUT N/A(NO)  | Proper cooling   | time and temperatures   |                               | _       |
| IN OUT (NO   | 7  |                                     |                     | 2   | 1                        | IN OUT N/A NO   | Proper hot hold  | ing temperatures  |                               |         |
| 7 INOUT TO   | ,  |                                     |                     | 2   | 2                        | IN OUT N/A NO   | Proper cold hole   | ding temperatures   |                               |         |
| (2)  | Preventing Contamination by Hands  |                                     |                     | 2:  | 3 (                      | IN DUT N/A NO   | Proper date ma   | rking and disposition   |                               |         |
| LINJOUT NO   | Hands clean & properly washed  |                                     |                     | 24  | 4 1                      | IN OUT NIA NO   | Time as a Publi  | c Health Control; proced  | lures and records             |         |
| IN OUT N/A NO  | No bare hand contact with RTE food   |                                     |                     |   |                          |   | Const  | umer Advisory   |                               |         |
| 0 (IN)OUT  | Adequate handwashing sinks properly supplied & accessit  | le                                  |                     | 25  | 5 (I                     | NOUT N/A  | Consumer advis   | sory provided for raw/un  | dercooked foods               |         |
| 1 TROUT  | Approved Source Food obtained from an approved source  |                                     | т.                  |   |                          |   |  | ceptible Populations  |                               |         |
| 2 IN OUT N/A NO  | Food received at proper temperature  | -                                   | -                   | 26  | 3 1                      | N OUT N(A)  |  | ds used; prohibited food  |                               |         |
| 3 INDUT  | Food in good condition, safe & unadulterated   |                                     | +                   | -   |                          |   |  | ives and Toxic Subs   |                               |         |
| 4 IN OUT N/A NO  | Req. records available: shell stock tags, parasite destruction   | _                                   |                     | 27  |                          | N OUT (NA)  | Food additives: a  | approved and properly (   | ısed                          |         |
|  |  |                                     |                     | 20  | 100                      | DOUTLINA  | Total  | 4 11 400 4  |                               |         |
|  |  |                                     |                     | 28  | Ū                        | OUT N/A   |  | s properly identified, sto  |                               |         |
|  |  |                                     |                     |   |                          | C   | onformance wi  | th Approved Proced  | ures                          |         |
|  | are improper practices or procedures identified as the<br>htributing factors of foodborne illness or injury. Public<br>are control measures to prevent foodborne illness or  |                                     |                     | 19  |                          |   | onformance wi  |   | ures                          |         |
|  | are improper practices or procedures identified as the<br>htributing factors of foodborne illness or injury. Public<br>are control measures to prevent foodborne illness or  | most<br>Health<br>injury.           |                     | 19<br>L PRA   | CITIC                    | N OUT (IIA)   | onformance with  | th Approved Proced<br>variance/specialized pro  | ures                          |         |
| Risk factors<br>Prevalent col<br>Interventions   | are improper practices or procedures identified as the<br>htributing factors of foodborne illness or injury. Public<br>are control measures to prevent foodborne illness or<br>Good retail practices are preventative measures.  | most<br>Health<br>injury.<br>GOOD R | ol the a            | 19<br>L PRA   | CTIC                     | N OUT (IA) ES gens, chemicals,  | Compliance with  | th Approved Proced<br>variance/specialized pro-<br>ts into foods.   | nres<br>ocess/HACCP           |         |
| Risk factors Prevalent co- Interventions  fark "X" in box if nur   | are improper practices or procedures identified as the<br>htributing factors of foodborne illness or injury. Public<br>are control measures to prevent foodborne illness or  | most<br>Health<br>injury.<br>GOOD R | ol the a            | 19<br>L PRA   | CTIC                     | N OUT (IA) ES gens, chemicals,  | Compliance with  | th Approved Proced<br>variance/specialized pro  | ures                          | olation |
| Risk factors<br>Prevalent col<br>Interventions   | are improper practices or procedures identified as the htributing factors of foodborne illness or injury. Public are control measures to prevent foodborne illness or Good retail practices are preventative measures to prevent item is not in compliance Mark "X" on   | most<br>Health<br>injury.<br>GOOD R | ol the a            | L PRA   | III<br>CTICI<br>patho    | N OUT (IA) ES gens, chemicals,  | Compliance with  | th Approved Proced<br>variance/specialized pro-<br>ts into foods.   | nres  cess/HACCP  R=repeat vi | olation |
| Risk factors Prevalent con Interventions  fark "X" in box if nur  mpliance Status  | are improper practices or procedures identified as the htributing factors of foodborne illness or injury. Public are control measures to prevent foodborne illness or Good retail practices are preventative measures the moderne item is not in compliance.  Safe Food and Water  | most<br>Health<br>injury.<br>GOOD R | ol the au<br>te box | L PRA   | III<br>CTICI<br>patho    | N OUT (II) ES gens, chemicals, for COS  | Compliance with and physical objec corrected on-si   | th Approved Proced<br>variance/specialized pro-<br>ts into foods.   | nres  cess/HACCP  R=repeat vi |         |
| Risk factors Prevalent con Interventions  fark "X" in box if nur  mpliance Status  Pasteurize  | are improper practices or procedures identified as the htributing factors of foodborne illness or injury. Public are control measures to prevent foodborne illness or Good retail practices are preventative measures to the management of the managem | most<br>Health<br>injury.<br>GOOD R | ol the au<br>te box | L PRAddition of for COS   | III<br>CTICI<br>patho    | N OUT (IA)  ES  gens, chemicals, for COS  nce Status  | Compliance with and physical objectorrected on-si  Proper I  | th Approved Proced<br>variance/specialized pro-<br>ts into foods.<br>ite during inspection<br>Use of Utensils   | cess/HACCP  R=repeat vi       |         |
| Risk factors Prevalent con Interventions  lark "X" in box if nur  mpliance Status  Pasteurize Water & Ice  | are improper practices or procedures identified as the htributing factors of foodborne illness or injury. Public are control measures to prevent foodborne illness or Good retail practices are preventative measurembered item is not in compliance Mark "X" on Safe Food and Water deggs used where required a from approved source  | most<br>Health<br>injury.<br>GOOD R | ol the au<br>te box | L PRAddition of for COS   | III<br>CTICI<br>patho    | NOUT (IA) ES gens, chemicals, (for COS) Ince Status  In-use utensi Utensils, equ  | Compliance with and physical objectorrected on-si  Proper I is properly stored inpment & linens: pr  | th Approved Proced<br>variance/specialized pro-<br>ts into foods.<br>ite during inspection<br>Use of Utensils   | R=repeat vi                   |         |
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



| Establishme      | nt: ow piner    |                                       |                             | Date: 12     | /12/2022 Page 2   | of <b>Z</b>         |
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| ignature of Pe   | rson in Charge: | 10 cm                                 |                             |              | Date:             |                     |
| ignature of Ins  | pector:         |                                       | 12                          |              | Date: 12/12/207   | 7.7                 |
|                  |                 |                                       |                             | <del></del>  | 1 - L LO 4        | <u></u>             |



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



(603) 420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

| Address: 1 Sport cun Way  Owner/Permit Holder: Firk Hospitality 6roup  Risk Category: A Total Violations  Risk Category: A Total Violations  Email: 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  | Establishment: Fid                               | elity  |        | Date 2   | 19/21         | Page 1 of 2                                      | No. of Risk Factor/Intervention Viola              | itions     |
|--|--|--|--------|----------|---------------|--|--|------------|
| Connent Price   Fig.    | A 1 A  |  |        |          |               |  |  |            |
| Email: Inspection Type: Roufine Re-inspection Pre-operational Engagement of the Proposition Pre-operational Proposition Complaint Other  FOODBORNE ELLANSS RISK FACTORS AND FUBLIC RELATED INTERVITYONS  Circle designates conclained status (N, OUT, NA, NO) for each item.  No. In complained OUT- not in complained No. not observed NA. not applicate Collection of the Collecti |  |  |        |          |               |  |  | - 14       |
| Proposition Type: Routine Re-inspection Pre-operational Illness investigation Compilarity Other Propositions of Colon Interest Proposition of Colon Interest Proposition of Colon Interest Proposition of Colon Interest Proposition Interest Interest Proposition Interest Inter |  | FIRE FISHTERITY GROS   |        |          |               | ·A   |  |            |
| PODEBORNE ILLINESS (ISSE PACTORS AND PUBLIC PREALTY INTERVENTIONS  Re of compliance organized entering the compliance of | Inspection Type:                                 | Routine Re-inspection Pre-on   |        |          |               | van Importiantia                                 |  | 20         |
| Circle designated compliance status  ### In an incompliance OUT= not in compliance MO = not observed MNA = not applicable COS = cornected on eith R = repeat violation    Cost   R   | 11000000111700.                                  |  |        |          |               |  |  |            |
| N = in compliance OUT= not in compliance NO = not observed NNA = not applicable COS = corrected on site R = repeat violation   Cost   Compliance Status  |  |  |        |          |               |  |  |            |
| Supervision   Person is charge present, demonstrates knowledge and personal design of the charge present, demonstrates knowledge and personal design of the personal design of the charge present, demonstrates knowledge and personal design of the perso   |  |  |        |          |               |  |  |            |
| Supervision    Supervision   Protection from Contamination   |  | The ampliance of the notation in plants in the notation in the |        |          | W/A - 110     | r applicable COS                                 | = corrected on-site R = repeat violation           |            |
| Person in charge present, demonstrates knowledge and personal personal design of person   | ompliance Status                                 | 6  | cos    | R        | Con           | pliance Status                                   |  | cos        |
| performs dides  Remployer Health  Remployer Heal | 1 INOUT PE                                       |  |        |          |               | 67-  |  |            |
| Employer Realits    Residence   Propertical and interesting and interesting and properties   | pe   | rforms duties  |        | $\perp$  | 15            | IN OUT N/A NO                                    | Food separated and protected                       |            |
| The continue of the property of the continue   | 2 IN OUT N/A CE                                  |  |        | 4        | 16            |  |  |            |
| Section   Management/hoof encloyers & constitoed encloyers   Figure   Proper conducting to constitute   Proper conducting constitute   Proper   | 256 3 6 2 6 1                                    | * 1  | i.     |          | 17            | ON AND TUO NI                                    |  |            |
| Second Hygiese Practices   Frequency   F   |  |  |        |          |               | 1.2  |  |            |
| Second    |  |  | †      | +        | 18            | IN OUT NA NO                                     |  |            |
| South   Note     | 5 IN OUT Pro                                     | ocedures for responding to vomiting and diarrheal events   | 1 -    | $\vdash$ | 19            | - Y  |  |            |
| 8 IN OUT 60 Proper esting, lasting, drinking, or behance use Preventing Contamination by Hands Preventing Contamination by Hands  8 IN DUT No Hands dean & properly washed  9 IN DUT No No be lare hand contact with PTE lood  10 IN DUT No No be use hand contact with PTE lood  10 IN DUT No No be use hand contact with PTE lood  11 IN DUT No No be used to contact with PTE lood  12 IN DUT No No De look and contact with PTE lood  13 IN DUT No No De look and contact with PTE lood  14 IN DUT Pool in pool decidinant from an approved source  15 IN DUT Pool in pool decidinant from an approved source  16 IN DUT Pool in pool decidinant from an approved source  17 IN DUT Pool in pool decidinant from an approved source  18 IN DUT Pool in pool decidinant from an approved source  19 IN DUT Pool in pool decidinant from an approved source  19 IN DUT No No No Dut Pool in pool decidinant from an approved source  19 IN DUT No No No Dut Pool in pool decidinant from an approved source  19 IN DUT No No No Dut Pool in pool decidinant from an approved source  19 IN DUT No No No Dut Pool in pool decidinant from an approved source  19 IN DUT No No No Dut Pool in pool decidinant from an approved source  19 IN DUT No No No Dut Pool in pool decidinant from an approved source  19 IN DUT No No No Dut Pool in pool decidinant from an approved source  10 IN DUT No No No Dut Pool in pool decidinant from an approved source  10 IN DUT NO NO DUT NO DUT NO DUT NO NO DUT NO DUT NO NO DUT NO DUT NO DUT NO NO DUT NO |  | Good Hygiene Practices   |        |          | 20            | 1  |  |            |
| 7 NOT 60 No discharge from eyas, nose, mouth Preventing Contamination by Hands 6 RPDUT NO No No have hard contact with FTE food 10 NOUT NO NO No have hard contact with FTE food 11 NOUT NO NO No have hard contact with FTE food 12 NOUT NO A No No have hard contact with FTE food 13 NOUT NO A No No have hard contact with FTE food 14 NOUT NO A No No have hard contact with FTE food 15 NOUT NO A Adequate handwards give from properly supplied & accessable 16 NOUT NO A No No have hard contact with FTE food 17 Pood of the food man approved source 18 NOUT NO NO Proper from previous or procedures identified as the most Provident control from the property from proper from previous or injury.  Risk factors are improper practices or procedures identified as the most Prevolent control tituling factors of foodborns illies are injury.  Risk factors are improper practices or procedures identified as the most Prevolent control influence of foodborns illied factors of foodborns illied factors of foodborns illied factors or injury.  Risk factors are improper practices are prevontalized 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' in appropriatible box for COS and/or COS accorded on-site during inspection.  Rise Food and Water  Read Team and property stored A used  ON Pasterutzed again used where required  Warrance additional or specialized processing methods  Read Team property stored A used  Approved thaving methods used: adequate adjustment for temp, control  Read Team and Team and property stored A used  Approved thaving methods used: adequate adjustment for temp, control  Read Team and Team and property stored A used  Single-usefulingle-service articles; properly stored A used  Warrance addition of expecialized processing methods  Read Team and Team and property stored A used  Single-usefulingle-service articles; properly stored A used  Single-usefulingle-service articles; properly stored A used  Single-usefulingle-servi | 6 IN OUT NO Pro                                  | per eating, tasting, drinking, or tobacco use  | $\top$ |          | 21            |  |  |            |
| Preventing Contamination by Handle   Proper date making and disposition  | 7 IN OUT NO No                                   | discharge from eyes, nose, mouth   |        |          | 22            | V  |  |            |
| SEPUT NO   No   No base hand cented with RTE food   Sepurative management   Sepuration   Sepur   | P  | reventing Contamination by Hands   |        |          | 23            | <b>-</b>   |  | _          |
| SOUT NA NO   No bave hand contact with KTE food   Consumer Advisory   Consumer Advisory   Consumer Advisory   Consumer Advisory   Consumer advisory provided for rankundercobed foods   Consumer advisory provided for rankundercobed   Consumer advisory provided foods   Consumer advisory provided foods   Consumer advisory provided foods   Consumer advisory provided foods   Consumer advisory provided   Consumer advisory provided   Consumer advisory provided   Consumer advisory provided   Consumer advis   | 8 IN OUT NO Har                                  | nds clean & properly washed  | T      |          | 24            | <del>}                                    </del> |  | -          |
| Approved Source  Approved Source  Itighty Susceptible Populations  11 RPOUT   Food detained from an approved source   25 IN OUT NA   Consumer additions provided for rew/undercocked foods   27 IN OUT NA   Consumer additions proved foods used proper temperature   28 IN OUT NA   Consumer additions proved foods used proper temperature   28 IN OUT NA   Consumer additions and provided and proper temperature   28 IN OUT NA   Consumer additions and a constitution of the | INOUT N/A NO No                                  | bare hand contact with RTE food  |        |          |               |  |  |            |
| Approved Source    Report   Food obtained from an approved source   28 IN OUT NA   Pasteutros floods used prohibited toods not offered   | ID (IN O)JT Ade                                  | quate handwashing sinks properly supplied & accessible   |        |          | 25            | IN OUT N/A                                       |  |            |
| 11 NOUT Pood obtained from an approved apoces 12 NOUT NAME Pood decided from an approved a proper temperature 13 NOUT NAME Pood decided at proper temperature 14 NOUT NAME Pood and properly temperature 15 NOUT Pood and pood condition, safe & unadulterated 16 NOUT Pood and pood condition, safe & unadulterated 17 NOUT NAME Pood additives and Taxis Substances 18 NOUT NAME Pood additives approved and properly used 18 NOUT NAME Pood additives approved and properly used 19 NOUT NAME Pood additives approved and properly used 19 NOUT NAME Pood additives approved and properly used 19 NOUT NAME Pood additives approved and properly used 19 NOUT NAME Pood additives approved and properly used 19 NOUT NAME Pood additives and Taxis Substances 20 NOUT NAME Pood additives and Taxis Substances 21 NOUT NAME Pood additives approved and properly used 22 NOUT NAME Conformance with Approved Procedures 23 NOUT NAME Conformance with Approved Procedures 24 Nout Name Procedures 25 NOUT NAME Conformance with variance approved and used 26 Nout numbered item is not in compliance 27 NOUT NAME Conformance with variance approved and properly intended 28 NOUT NAME Conformance with variance approved and used 29 Nout numbered item is not in compliance 20 Nout numbered item is not in compliance 20 Nout numbered item is not in compliance 20 Nout numbered item is not in compliance 21 Nout Name Proper Use of Utensils 22 Nout Name Proper Use of Utensils 23 In-use utensils properly stored, died, & handed 24 Notes & tem provided and accurate 25 Nout Name Proper Cooling methods used 26 Nout numbered item is not in compliance of the property occlosed for the holding 26 Approved thaving methods used 27 Pood properly labeled: stripinal container 28 Nout Name Propert Cooling Name Propert Cooling Name Propert Cooling Name Propert Name Property dependent in the Name Property dep |  | Approved Source  |        |          |               | <u> </u>   |  |            |
| 12   NOUT NIANO  Food ingood condition, safe & unadultaristed   Food received and used   Food received   Food recei   | IN OUT Foo                                       | d obtained from an approved source   |        |          | 26            | IN OUT N/A                                       |  |            |
| 13   NOUT   Food in good condition, safe & unadularized   14   IN OUT NAN   Req. records availables; shall stock tags, parasite destruction   14   IN OUT NAN   Req. records availables; shall stock tags, parasite destruction   15   IN OUT NAN   Req. records availables; shall stock tags, parasite destruction   16   IN OUT NAN   Req. records availables; shall stock tags, parasite destruction   17   IN OUT NAN   Req. records availables; shall stock tags, parasite destruction   18   IN OUT NAN   Req. records availables; shall stock tags, parasite destruction   18   IN OUT NAN   Req. records availables; stored and used   18   IN OUT NAN   Req. records availables; stored and used   18   IN OUT NAN   Req. records availables; stored and used   18   IN OUT NAN   Req. records availables; stored and used   18   IN OUT NAN   Req. records availables; stored and used   18   IN OUT NAN   Req. records availables; stored and used   18   IN OUT NAN   Req. records and properly used   19   IN OUT NAN   Req. records and properly used and used   18   IN OUT NAN   Req. records and properly described   19   IN OUT NAN   Req. records and properly described   19   IN OUT NAN   Req. records and properly described provided   19   IN OUT NAN   Req. records and properly described provided   19   IN OUT NAN   Req. records and properly described provided   19   IN OUT NAN   Req. records and properly described provided records and properly described provided   19   IN OUT NAN   Red. records and properly described provided parabogens, chemicals, and physical objects into foods.   19   IN OUT NAN   Req. records and properly described properly described properly described provided properly described by the foliation of parabogens, chemicals, and physical objects into foods.   19   IN OUT NAN   Torote addition of parabogens, chemicals, and physical objects into foods.   19   IN OUT NAN   Torote addition of parabogens, chemicals, and physical objects into foods.   19   IN OUT NAN   Torote addition of parabogens, chemicals, and physical objects int   | 12 IN OUT N/A NO Foo                             | d received at proper temperature   |        |          |               |  |  |            |
| Req. records available: shell stock tags, parastic destruction  Risk factors are improper practices or procedures identified as the most Prevalent contributing lactics of locationne illness or injury. Public Health Interventions are control measures to prevent floodborne illness or injury. Public Health Interventions are control measures to prevent floodborne illness or injury.  Good retail practices are preventable measures to control the addition of pathogens, chemicals, and physical objects into foods.  Good retail practices are preventable measures to control the addition of pathogens, chemicals, and physical collects into foods.  Good retail practices are preventable measures to control the addition of pathogens, chemicals, and physical collects into foods.  Good retail practices are preventable measures to control the addition of pathogens, chemicals, and physical collects into foods.  Good retail practices are preventable measures to control the addition of pathogens, chemicals, and physical collects into foods.  Good retail practices are preventable measures to control the addition of pathogens, chemicals, and physical collects into foods.  Compliance Status  Good Responsible to the property used during inspection  Rerepeat violation  Proper Use of Utensils  1 In use utensile property stored.  4 Utensils, equipment & linens: property stored.  4 In use utensils property conditions: property stored.  4 In use utensils property stored.  5 Approved the wind in the foo | IN OUT Foo                                       | d in good condition, safe & unadulterated  |        |          | 27            | 4.3  |  |            |
| Risk fectors are improper practices or procedures leferified as the most Prevalent contributing lackeds of loadborne illiness or injury. Public region interventions are control measures to prevent foodborne illiness or injury. Public region interventions are control measures to prevent foodborne illiness or injury. Public region of participation 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/or COS = corrected on-site during inspection Rerepeat violation 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 Rerepeat violation 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 Rerepeat violation of pathogens, chemicals, and physical objects into foods.  Compliance Status  Safe Food and Water  COS R  Vere 1 to 1 to 2 to 2 to 3 to 4   | 4 IN OUT N/A NO Req                              | records available: shell stock tags, parasite destruction  |        |          | 28            |  |  |            |
| COOD RETAIL PRACTICES  Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark 'X' on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation or pathogens, chemicals, and physical objects into foods.  Mark 'X' on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation or pathogens, chemicals, and physical objects into foods.  COS =corrected on-site during inspection R=repeat violation COS =corrected on-site during inspection R=repeat violation Pathogens COS = corrected on-site during inspection R=repeat violation R=repeat viola | Risk factors are im                              | proper practices or procedures identified as the m   | ost    | $\neg$   |               |  |  |            |
| COOD RETAIL PRACTICES  Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark 'X' on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation or pathogens, chemicals, and physical objects into foods.  Mark 'X' on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation or pathogens, chemicals, and physical objects into foods.  COS =corrected on-site during inspection R=repeat violation COS =corrected on-site during inspection R=repeat violation Pathogens COS = corrected on-site during inspection R=repeat violation R=repeat viola | Prevalent contributi                             | ng factors of foodborne illness or injury. Public He   | alth   |          | 40.           |  |  |            |
| 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 prompliance Status  Safe Food and Water    O   | interventions are or                             |  |        |          |               |  | Compliance with variance/specialized process/HACCP |            |
| Mark "X" in box if numbered item is not in compliance  Mark "X" on appropriate box for COS and/or  COS = corrected an-site during inspection  R=repeat violation  R=re |  |  |        |          |               |  |  |            |
| Safe Food and Water    Proper Use of Utonsils   Proper Use of Utonsils   | lark "X" in box if numbered                      |  |        |          |               |  |  |            |
| Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required Weter & Ice from approved source Variance obtained for specialized processing methods Poed Temperature Control Single-use/single-service articles: properly stored, dired, & handled Gloves used properly Utensils, equipment & linens: properly stored & used Gloves used properly Utensils, equipment and Vending Food Temperature Control  Gloves used properly Utensils, equipment and Vending Food and non-food contact surfaces cleanable, Food and non-food contact surfaces cleanable, Food Identification Food Identification Physical Facilities Food Identification Prevention of Food Contamination Insects, rodents, & animals not present Signification Physical Facilities Food Identification Physical Facilities Food Identification Food Identification Physical Facilities  Food Identification Food Identification Physical Facilities  Food Identification Food Identificatio |  | THE THE STATE OF T | лорпан | ; DDX 10 | 1003 a        | no/oi cos  | R=repeat vio                                       | lation     |
| Pasteurized eggs used where required Water & Ice from approved source Variance obtained for specialized processing methods Foed Temperature Control Gloves used properly Gloves used properly Utrustils, Equipment & finens: properly stored, dried, & handled Gloves used properly Utrustils, Equipment and Vending Food and non-food contact surfaces cleanable, Food and non-food contact surfaces cleanable, Food learnification Food properly tabeled: original container Food properly tabeled: original container Free Tevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display Personal cleanliness Washing fruits & vegetables  Washing fruits & vegetables  Post Operation:  License Posted:  Follow-Up: Follow-Up: Follow-Up: Follow-Up Date:  Date:  | mpliance Status                                  |  | cos    | R        | Сотр          | liance Status                                    |  | OS F       |
| Water & loc from approved source  Variance obtained for specialized processing methods  Food Temperature Control  Proper cooling methods used adequate equipment for temp. control  Plant food properly cooked for hot holding  Approved thawing methods used  Thermometers provided and accurate  Food Identification  Food properly labeled: original container  Preventions of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Washing fruits & vegetables  Washing fruits & vegetables  Properly used & stored  Washing fruits & vegetables  Date:  Date:  Pare:  Uterails, equipment & linens: properly stored, d. used  45 Single-use/single-service articles: properly stored & used  46 Glovas used properly  Uterails, Equipment and Vending  47 Food and non-food contact surfaces cleanable,  Properly designed, constructed, & used  48 Properly designed, constructed, & used  49 Warewashing: installed, maintained, & used: test strips  Flustical Facilities  Flusting installed, proper backlow devices  Flusting installed, proper backlow devices  Somage & waste water properly disposed  Totel facilities properly constructed, a used  Somage & waste water properly disposed  Garbage & refuse properly disposed, facilities maintained  Wiping cloths: properly used & stored  Washing fruits & vegetables  Follow-Up:  Follow-Up:  Follow-Up Date:   | O Destaurted and                                 |  |        |          |               |  |  |            |
| Variance obtained for specialized processing methods  Foed Temperature Control  Single-usefulingle-service articles: properly stored & used  Foed Temperature Control  Gloves used property  Utensils, Equipment and Vending  Thermometers provided and accurate  Foed Identification  Foed Identification  Foed Identification  Foed property labeled: original container  Prevention of Foed Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Washing fruits & vegetables  Washing fruits & vegetables  Property designation and vending  Warewashing: installed, maintained, & used: test strips  Physical Facilities  So Hot & cold water available adequate pressure  Frevention of Foed Contamination  So Hot & cold water available adequate pressure  Found installed, proper backflow devices  To lief facilities properly constructed, supplied, & cleaned  Garbage & refuse properly disposed  Garbage & refuse properly disposed, facilities maintained  Wiping doths: properly used & stored  Washing fruits & vegetables  Follow-Up:  Follow-Up:  Follow-Up Date:   |  |  |        | _        | <u> </u>      |  |  |            |
| Proper cooling methods used: adequate equipment for temp. control   46   Gloves used property  |  |  |        |          | 1             |  |  |            |
| 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  Food Identification  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  Washing fruits & vegetables  Physical facilities properly disposed, facilities maintained  Adequate ventilation & lighting, designated areas used  Adequate ventilation & lighting, designated areas used  pate:  Date:   | z vanance obtained                               |  |        |          | $\vdash$      |  |  |            |
| Plant food properly cooked for hot holding Approved thawing methods used Approved thaving feeling installed, maintained, & used: test strips  Physical Facilities Approved thawing installed, maintained, & used: test strips  Approved thawing installed, maintained, & used: test strips  Approved thawing installed, proper backflows Approved that & cold water available adequate pressure  Physical Fa | 2 Drawn matter and                               |  |        |          | 46            | Gloves use                                       |  |            |
| Approved thawing methods used  Approved thawing methods used  Thermometers provided and accurate  Food Identification  Food properly labeled: original container  Prevention of Food Contamination  B Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Garbage & refuse properly disposed, facilities maintained  Wiping doths: properly used & stored  Washing fruits & vegetables  Follow-Up:  Follow-Up Date:  gnature of Person in Charge:  Date:  |  |  |        | _        | 201           |  |  |            |
| Themometers 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  Warewashing: installed, maintained, & used: test strips  Flumbing installed, proper backflow devices  Sewage & waste water properly disposed  Contamination prevented during food preparation, storage & display  Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Follow-Up:  Follow-Up:  Follow-Up Date:  Date:   |  |  |        |          | $\rightarrow$ |  |  |            |
| 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  Wisping cloths: properly used & stored  Washing fruits & vegetables  Follow-Up: Follow-Up Date:  Soundard Facilities  Physical Facilities  Physical Facilities  Physical Facilities  Follow-Up Date:  Physical Facilities  Physical Facilities  Physical Facilities  Follow-Up Date:  Date:   |  |  |        |          | $\rightarrow$ |  |  |            |
| Food properly labeled: original container  Prevention of Food Contamination  B Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Washing fruits & vegetables  Follow-Up:  Follow-Up:  Follow-Up:  Follow-Up Date:  Garbage:  Garbage:  Follow-Up Date:  Date:   | I nermometers pro                                |  |        | _        | 49            | Warewashir                                       |  |            |
| Prevention of Food Contamination  B Insects, rodents, & animals not present  C Contamination prevented during food preparation, storage & display  D Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Date:  Pumbing installed, proper backflow devices  51 Plumbing installed, proper backflow devices  52 Sewage & waste water properly disposed  53 Toilet facilities properly constructed, supplied, & cleaned  54 Garbage & refuse properly disposed, facilities maintained  55 Physical facilities installed, maintained, & clean  56 Adequate ventilation & lighting, designated areas used  Follow-Up:  Follow-Up Date:   | Food present 2-1-                                |  | -      |          | p- 1          | 1 11 12 1  |  |            |
| Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Washing fruits & vegetables  Department  Depart |  |  |        |          |               |  |  |            |
| Contamination prevented during food preparation, storage & display  Personal cleanliness  Garbage & refuse properly disposed, facilities maintained  Wiping cloths: properly used & stored  Washing fruits & vegetables  Washing fruits & vegetables  Follow-Up:  Follow-Up:  Follow-Up Date:  Garbage & refuse properly disposed, facilities maintained  Adequate ventilation & lighting, designated areas used  License Posted:  Follow-Up:  Follow-Up Date:   |  |  | -      | _        |               | Plumbing in:                                     | stalled, proper backflow devices                   |            |
| Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Washing fruits & vegetables  Department of Person-in-Charge:  Gentland   |  |  |        | _        | <b></b>       | Sewage & w                                       | vaste water properly disposed                      |            |
| Wiping cloths: properly used & stored  Washing fruits & vegetables  Washing fruits & vegetables  Washing fruits & vegetables  Washing fruits & vegetables  Date:   | <del>                                     </del> |  |        | _        | <del></del>   |  |  |            |
| Washing fruits & vegetables  56 Adequate ventilation & lighting, designated areas used  ype of Operation: License Posted: Follow-Up: Follow-Up Date:  gnature of Person in Charge:  Date:  |  |  |        | _        | -             |  |  |            |
| ype of Operation:  License Posted:  Follow-Up:  Follow-Up Date:  Date:   |  |  |        | _        | <del></del>   |  |  |            |
| iscussion with Person-in-Charge:  Follow-Up: Y N Follow-Up Date:  Date:  | washing fruits & ve                              | getables   |        |          | 56            | Adequate ve                                      | entilation & lighting, designated areas used       |            |
| iscussion with Person-in-Charge:  Follow-Up: Y N Follow-Up Date:  Date:  | ne of Operation                                  |  |        |          |               |  | 111 5 11 6   |            |
| gnature of Person in Charge:  Date:  |  |  |        |          |               |  | License Posted: CY                                 | <u> りん</u> |
| gnature of Person in Charge: Date:   | scussion with Person-i                           | n-Charge:  |        |          |               |  | Follow-Up: Y                                       |            |
| gnature of Person in Charge: Date:   |  | ./   |        |          |               |  | Follow-Up Date:                                    |            |
|  | nachus of David A C                              |  |        |          |               |  | . Chart als mater                                  |            |
| gnature of Inspector:  | gnature of Person in Cl                          |  |        |          |               |  | Date:  |            |
|  | gnature of Inspector:                            | 5/6/5/11   |        |          |               |  | Date:  |            |



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



|                     | Fidelity.     |         |  | Date:     | 12/9/2022            | Page 2 of             |
|---------------------|---------------|---------|--|-----------|----------------------|-----------------------|
| Address: 🗘 🙎        | partan wa     | e u     |  | Comp      | liance Achieved: 12/ | 9/1077                |
|                     |               | -       | TEMPERATURE OBSERVA  | ATIONS    | 100                  | 1/2-2-                |
| Iter                | n / Location  | Тешр.   | Item / Location  | Temp.     | Item / Locatio       | n T                   |
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| V Item Sec          |               | Oil Oil | SERVATIONS AND/OR CORREC   |           |                      |                       |
| V Number Sec        | ction of Code |         | Description of   | Violation |                      | Dated Corre<br>or COS |
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| nature of Person in | n Charge:     |         |  |           | Date:                |                       |



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



| Esta    | blishment:       | Fidelitz  |          | Date       | 2/9/22   | Pa       | ge 1 of _Z_     | No. of Risk Factor/Intervention Violation                                      | ns C          |
|---------|------------------|---|----------|------------|----------|----------|-----------------|--|---------------|
| Add     | ress: 2_ C       | ontra way   |          |            | -        |          |                 | No. of Repeat Risk Factor/Intervention Violation                               | ns /9/        |
|         |                  | der: Prik Hospitality Group   |          |            | ategory: |          |                 | Total Violation  | - 16-         |
| Ema     |                  |   |          | Phone      |          | 4        |                 | Inspection Status: Green Yellow Red  | عدا"          |
| Insp    | ection Type:     | Routine Re-inspection Pre-op  | eratio   |            |          | ee Ir    | vestigation     | Complaint Other  |               |
|         |                  | FOODBORNE ILLNESS RIS   | _        |            |          |          |                 |  |               |
|         |                  | Circle designated compliance status (IN, OUT, N   |          |            |          |          |                 | in appropriate box for COS and/or R  |               |
| l       |                  | IN = in compliance OUT= not in compliance NO =  |          |            |          | ann      |                 |  |               |
|         | Hanna Dinter     |   |          |            |          |          |                 | Controlled on Site It - Topoat Violation                                       |               |
| Comp    | liance Status    | Supervision   | CO       | SR         | Com      | pliar    | ice Status      | (CC  | 28   1        |
| 1/      | UN OUT           | Person in charge present, demonstrates knowledge and  | 7        |            |          | <i>F</i> |                 | Protection from Contamination  |               |
|         |                  | performs duties   | -        |            | 15       |          | OUT N/A NO      | Food separated and protected   |               |
| 2       | IN DUT N/A       | Certified Food Protection Manager   |          |            | 16       | -        | OUT N/A         | Food-contact surfaces cleaned and sanitized                                    |               |
|         |                  | Employee Health   |          |            | 17       | IN       | OUT N/A NO      | Proper disposition or returned, previously served, reconditioned & unsafe food |               |
| 3       | INOUT            | Management/food employees & conditional employee;<br>knowledge, responsibilities and reporting  | 1        |            |          |          | 4-11            | 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       | INJOUT           | Procedures for responding to vomiting and diarrheal events  |          |            | 19       | IN       | OUT N/A NO      | Proper reheating procedures for hot holding                                    | $\top$        |
| 1112    |                  | Good Hygiene Practices  |          |            | 20       | IN       | OUT N/A(NO)     | Proper cooling time and temperatures   | $\top$        |
|         | IN OUT (NO)      | Proper eating, tasting, drinking, or tobacco use  |          |            | 21       |          | OUT N/A NO      | Proper hot holding temperatures  | $\neg$        |
| 7       | IN OUT NO        | No discharge from eyes, nose, mouth   |          |            | 22       |          | OUT N/A NO      | Proper cold holding temperatures   |               |
|         | <u> </u>         | Preventing Contamination by Hands   | _        |            | 23       | (IV      | OUT N/A NO      | Proper date marking and disposition  |               |
|         | и тио            | Hands clean & properly washed   | <u> </u> | 4          | 24       | ĪN       | OUT N/A NO      | Time as a Public Health Control: procedures and records                        |               |
|         | ON ANN TUO NA    | No bare hand contact with RTE food  | <u> </u> |            |          | _        |                 | Consumer Advisory  |               |
| 10      | INOUT            | Adequate handwashing sinks properly supplied & accessible   | _        |            | 25 (     | الإل     | OUT N/A         | Consumer advisory provided for raw/undercooked foods                           | $\perp$       |
| 11.0    | ÎN OUT           | Approved Source   |          |            |          |          |                 | Highly Susceptible Populations   |               |
|         | IN OUT N/A NO    | Food obtained from an approved source   | -        | +          | 26       | !N       | OUT(N/A         | Pasteurized foods used; prohibited foods not offered                           |               |
|         | INOUT            | Food received at proper temperature  Food in good condition, safe & unadulterated   |          | +          | 07       | TAL      |                 | d / Color Additives and Toxic Substances                                       |               |
| - 1     | IN OUT WANO      | Req. records available: shell stock tags, parasite destruction  |          | +          | 27       | -        | OU N/A          | Food additives: approved and properly used                                     | +             |
|         |                  |   |          |            | 20       |          | DUT N/A         | Toxic substances properly identified, stored and used                          |               |
|         | Prevalent con    | re improper practices or procedures identified as the matributing factors of foodborne illness or injury. Public He<br>are control measures to prevent foodborne illness or inj | alth     |            |          |          |                 | informance with Approved Procedures  | _             |
| _       | Interventions is |   |          |            | 19       | <u></u>  | OUT N/A         | Compliance with variance/specialized process/HACCP                             |               |
|         |                  |   |          |            | PRACTI   |          |                 |  |               |
| Mark *  | X" in box if num | Good retail practices are preventative measures<br>bered item is not in compliance Mark "X" on ap-  |          |            |          |          |                 |  |               |
|         |                  |   |          | III DOX II |          | 10/01    |                 | corrected on-site during inspection R=repeat violati                           | ON .          |
| ompli   | ance Status      | Safe Food and Water   | cos      | R          | Compl    | ianc     | e Status        | cos  | R             |
| 30      | Pasteurized      | eggs used where required  |          |            | 43       |          | In one of small | Proper Use of Utensils   |               |
| 31      | _                | from approved source  |          | +          | 44       |          |                 | s properly stored prent & linens: properly stored, dried, & handled            | -             |
| 32      |                  | tained for specialized processing methods   |          | +          | 45       |          | -               | ngle-service articles: properly stored & used                                  | +             |
|         |                  | Food Temperature Control  |          |            | 46       |          | Gloves used p   |  | +-            |
| 33      | Proper coolin    | ng methods used: adequate equipment for temp, control   |          |            | Lagran . |          |                 | Utensils, Equipment and Vending  |               |
| 34      | Plant food pi    | roperly cooked for hot holding  |          |            | 47       |          | _               | -food contact surfaces cleanable,  |               |
| 35      | Approved the     | awing methods used  |          |            | 48       |          | Properly desig  | gned, constructed, & used  | +             |
| 36      | Thermomete       | rs provided and accurate  |          |            | 49       |          | Warewashing:    | installed, maintained, & used: test strips                                     | 1-1           |
|         |                  | Food Identification   |          |            |          |          |                 | Physical Facilities  |               |
| 37      | Food properl     | y labeled: original container   |          |            | 50       |          | Hot & cold war  | ter available adequate pressure  |               |
|         | 1                | Prevention of Food Contamination  |          |            | 51       |          | Plumbing insta  | alled, proper backflow devices   |               |
| 38      |                  | nts, & animals not present  |          |            | 52       |          |                 | ste water properly disposed  |               |
| 19      | Personal clea    | n prevented during food preparation, storage & display  |          |            | 53       |          |                 | properly constructed, supplied, & cleaned                                      | $\perp \perp$ |
| 1       |                  |   |          |            | 54       |          |                 | use properly disposed, facilities maintained                                   | 44            |
| 2       |                  | x properly used & stored  |          | $\vdash$   | 55       |          |                 | es Installed, maintained, & dean   | +             |
| -1-     | Trading name     | a di Vegetables   |          |            | 36       |          | Adequate vent   | ilation & lighting, designated areas used                                      |               |
| уре с   | of Operation:    |   |          |            |          |          |                 | License Posted: (Y)  | N             |
| )iscus  | sion with Pers   | son-in-Charge:  |          |            |          |          |                 |  | <del></del>   |
|         |                  | earth at the gran   |          |            |          |          |                 | Follow-Up:   | <b>M</b>      |
|         |                  |   |          |            |          |          |                 | Follow-Up Date:  |               |
| ignatı  | ure of Person    | in Charge:  |          |            |          |          |                 | Date: \2/9/2022  | $\neg$        |
| ignati  | ure of Inspect   | or S XXX  |          |            |          |          |                 |  |               |
| .51.166 | o or mopoott     | / May at  |          | -          | _        |          |                 | Date: (2/9/2022  |               |



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



| Address: Fidelity                                |   | Date:                    | z/9/2027<br>ince Achieved: [2/9] | Page Z of  |
|--|---|--------------------------|----------------------------------|--|
| Address: 2 CONTROL W                             | Jay                                     | Complia                  | nce Achieved: [2/4]              | 2022   |
| Item / Location                                  | TEMPERATU                               | THE UDSERVATIONS         |                                  |  |
| Atems Laboration                                 | Temp. Item/                             | Location Temp.           | Item / Location                  |  |
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|  | OBSERVATIONS AND                        | OR CORRECTIVE ACTIONS    |                                  |  |
| V Item Section of Code                           |   |                          |                                  | Dated Con  |
| Number Security Code                             |   | Description of Violation |                                  | or CO  |
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|  | M6 violations ob                        | scrued doling tim        | ne of increase                   | · (C) (O   |
|  |   |                          | TOT HAPPELL                      | 19 11  |
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| ature of Person in Charge:                       | all all                                 |                          | Dete: 10 10                      | 12010  |
| ature of Inspector:                              | *************************************** |                          | Date: 12/9                       | LULL   |
| and of mopositor.                                |   |                          | Date: [2/q]                      | 7.07.2   |



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



| Establishment:p:230 Hot #  | 3966   | Da                              | ate 2   | 14/2:  | 2.Page 1 of _2_  | No. of Risk Factor/Intervention Violati  | ons   |  |  |
|--|--|---------------------------------|---------|--|--|--|-------|--|--|
| Address: 721 Milford Road  | 7 10 10 10 10 10 10 10 10 10 10 10 10 10   |                                 | -       |  | Time out:\:c   | No of D. A. B.   |       |  |  |
| Owner/Permit Holder: Tosty Hut   | Intland 110  |                                 |         | ategory  |  | Total Violati  | -     |  |  |
| Email:   | POFTIKUSH . L.CC   |                                 | ione:   |  | . 12   |  |       |  |  |
| Inspection Type: Routine Re-ins  | pection Pre-opera  |                                 |         |  | no Investigation   |  | u     |  |  |
|  | DBORNE ILLNESS RISK I  |                                 |         |  | ess Investigation  |  |       |  |  |
|  | oliance status (IN, OUT, N/A,  |                                 |         |  |  | " in appropriate box for COS and/or R  |       |  |  |
|  |  |                                 | _       |  |  | = corrected on-site R = repeat violation   |       |  |  |
|  |  |                                 |         |  |  | - corrected off-site K = repeat violation  |       |  |  |
| ompliance Status Supervision   |  | os                              | R       | Con  | pliance Status   |  | cos   |  |  |
| 1 Person in charge present, demo   |  |                                 |         | 15   | IN DUT N/A NO  | Protestion from Contamination  Food separated and protected  |       |  |  |
| performs duties  Certified Food Protection Mana  | 200  |                                 |         | (1)6   | $\sim$   | · · · · · · · · · · · · · · · · · · ·  |       |  |  |
| Employee Heal  |  | -                               |         |  | IN OUT DIA   | Food-contact surfaces cleaned and sanitized  Proper disposition or returned, previously served,  | -     |  |  |
| Management for a small see 2   |  |                                 |         | 17   | IN OUT NA NO   | reconditioned & unsafe food  |       |  |  |
| knowledge, responsibilities and  | reporting  | _                               |         |  |  | Time / Temperature Control for Safety  |       |  |  |
| Proper use of restriction and exc  |  |                                 | _       | 18   | IN OUT N/A (IO   | Proper cooking time and temperature  |       |  |  |
| Commence of the position of the  |  |                                 |         | 19   | IN OUT N/A NO  | Proper reheating procedures for hot holding  |       |  |  |
| Good Hygiene Pra   |  |                                 |         | 20   | IN OUT N/A NO  | Proper cooling time and temperatures   |       |  |  |
| IN OUT (NO) Proper eating, tasting, drinking, IN OUT (NO) No discharge from eyes, nose, r  |  |                                 |         | 21   | IN OUT N/A (10)  | Proper hot holding temperatures  |       |  |  |
| Preventing Contamination   |  |                                 | _       | 22   | IN OUT N/A NO  | Proper cold holding temperatures   |       |  |  |
| INOUT NO Hands clean & properly washed   |  |                                 |         | 24   | IN OUT NA NO   | Proper date marking and disposition  |       |  |  |
| INOUT N/A NO No bare hand contact with RTE f   |  | -+                              | -       | 24   | IN COT MANA  | Time as a Public Health Control: procedures and records  |       |  |  |
| NOUT Adequate handwashing sinks pro  |  | -                               |         | 25   | N/A TUO(vii  | Consumer Advisory  Consumer advisory provided for raw/undercooked foods  |       |  |  |
| Approved Source  |  |                                 |         | 20   | THOUT WA   | Highly Susceptible Populations   | _     |  |  |
| OUT Food obtained from an approved   |  | $\top$                          | $\neg$  | 26   | IN OUT (IA)  | Pasteurized foods used; prohibited foods not offered   |       |  |  |
| 2 IN OUT N/A Food received at proper tempera   | rture  |                                 | $\neg$  |  |  | od / Color Additives and Toxic Substances  |       |  |  |
| B INOUT Food in good condition, safe & ur  | nadulterated   |                                 | $\neg$  | 27   | IN OUT N/A   | Food additives; approved and properly used   |       |  |  |
| IN OUTBURNO December 19 44 1 1 11  | 1.4  |                                 |         |  |  |  |       |  |  |
|  |  |                                 |         | 28   |  | Toxic substances properly Identified, stored and used  onformance with Approved Procedures  Compliance with variance/specialized process/HACCP   |       |  |  |
| Risk factors are improper practices or proce<br>Prevalent contributing factors of foodborne il<br>Interventions are control measures to preven<br>Good retail practice   | edures identified as the most<br>Ilness or injury. Public Health<br>nt foodborne Illness or injury.<br>G001<br>ss are preventative measures to co  | D RET                           | ne addi | 19 PRACT   | IN OUT N/A TCES thogens, chemicals,  | onformance with Approved Procedures  Compliance with variance/specialized process/HACCP  and physical objects into foods.  | ation |  |  |
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| Risk factors are improper practices or proce Prevalent contributing factors of foodborne il Interventions are control measures to prevent  Good retail practice ark "X" in box if numbered item is not in compliance ark "X" in box if numbered item is not in compliance ark "X" in box if numbered item is not in compliance ark "X" in box if numbered item is not in compliance  Pasteurized eggs used where required  Water & Ice from approved source  Variance obtained for specialized processing m  Food Temperature Co  Proper cooling methods used: adequate equipm  Plant food properly cooked for hot holding  Approved thawing methods used  Thermometers provided and accurate  Food Identificatio  Food properly labeled: original container  Prevention of Food Conta  Insects, rodents, & animals not present  Contamination prevented during food preparatio  Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  | edures identified as the most illness or injury. Public Health nt foodborne illness or injury.  G001 es are preventative measures to come Mark "X" on appropriater  inethods  pontrol ment for temp. control   | D RET<br>ontrol the<br>priate b | e addi  | 19 PRACT COS a Comp  43 44 45 46  47 48 49  50 51 52 53 54   | IN OUT N/A  TCIES  Ithogens, chemicals, and/or COS  Itance Status  In-use utens  Utensils, equ Single-use/s Gloves used  Food and no Properly desi Warewashing  Hot & cold with the cold | compliance with Approved Procedures  Compliance with variance/specialized process/HACCP  and physical objects into foods.  =corrected on-site during inspection R=repeat violated property use of Utensils  ills property stored during inspection R=repeat violated property stored during inspection R=repeat violated property stored during property stored during property stored during property  Utensils, Equipment and Vending property stored during property  Utensils, Equipment and Vending property stored during property disposed stated during property disposed stored during property disposed stored property disposed, facilities maintained still strategic property disposed stored  | 98    |  |  |
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



|           | ·              | ent: P.ZZa      | HOT 11  | 3966          | 1                       |                | Date: 11/4/202       | Z Pa        | age _ <b>2</b> _ of _ <b>Z</b> |
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| Ad        | dress: 🖭       | 121 Mitto       | rd Roac | <u> </u>      |                         |                | Compliance Achieved: |             |                                |
| _         |                | Item / Location |         | T             | TEMPERATURE OBSE        |                |                      |             |                                |
|           |                | Atem / Location |         | Temp.         | Item / Location         | Ten            | ip. Item             | / Location  | Ten                            |
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|           |                |                 |         | 01            | BSERVATIONS AND/OR CORR | ECTIVE ACTIONS |                      |             |                                |
| V         | Item<br>Number | Section of Code |         |               | Descriptio              | n of Violation |                      |             | Dated Correcte or COS          |
|           |                |                 | Kitchen |               |                         |                |                      |             |                                |
| <u>_</u>  | 55             | 6-501-12 -      | FLOOR   | drair         | 1 below 3- Bay          | Sink Sol       | ed unitro au         | nous late   | òo                             |
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|           |                | 1.0             | ( )     |               | ,                       |                |                      |             |                                |
|           |                | son in Charge:  | 1998    | St.           | <b>—</b> —              |                | Date:                |             |                                |
| Jnati     | ire of Ins     | pector:         | -       | 1             | ~                       |                | Date:                | 12-12       | 12027                          |



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



| Establishment: Bite the tup cake ?  | D           | ate <b>i 1</b> | 14/22    | Pa        | ge 1 of         | No. of Risk Factor/Intervention Viola   | tions  |  |
|---|-------------|----------------|----------|-----------|-----------------|---|--------|--|
| Address: 4 Hound Court  |             |                |          | -         | ne out          |   |        |  |
| Owner/Permit Holder: Bile He Vapcoke 2 ( LLC  |             |                | ategory  |           | 1.50            |   | -      |  |
| Email:  |             | none           |          | <u>ب </u> |                 | Total Viola   |        |  |
|   |             |                |          |           |                 |   | ed     |  |
|   |             |                |          |           | nvestigation    | Complaint Other   |        |  |
| FOODBORNE ILLNESS RISK  Circle designated compliance status (IN, OUT, N/A,  |             |                |          | RITI      |                 |   |        |  |
|   |             |                |          | 4         |                 | in appropriate box for COS and/or R   |        |  |
| IN = in compliance OUT= not in compliance NO = no   | N ODSE      | rvea           | N/A = no | т арр     | ircable COS =   | corrected on-site R = repeat violation  |        |  |
|   | cos         | R              | Com      | ıpliaı    | nce Status      |   | cos    |  |
| Supervision 1   Person in charge present, demonstrates knowledge and  |             |                |          | $\sigma$  | 1               | Protection from Contamination   |        |  |
| performs duties   |             |                | 15       | 7         | OUT N/A NO      | Food separated and protected  |        |  |
| 2 NOUT N/A Certified Food Protection Manager  |             |                | 16       |           | OUT N/A         | Food-contact surfaces cleaned and sanitized   |        |  |
| Employee Health   |             |                | 17       | IN        | OUT WA NO       | Proper disposition or returned, previously served, reconditioned & unsafe food                    |        |  |
| 3 Management/food employees & conditional employee; knowledge, responsibilities and reporting   |             | _ ]            |          | ٠.١.      |                 | Time / Temperature Control for Safety   |        |  |
| 4 INOUT Proper use of restriction and exclusion   |             |                | 18       | IN        | OUT N/A         | Proper cooking time and temperature   |        |  |
| 5 INOUT Procedures for responding to vomiting and diarrheal events  |             |                | 19       | IN        | OUT N/A KO      | Proper reheating procedures for hot holding   |        |  |
| Good Hygiene Practices  |             |                | 20       | IN        | OUT N/ANO       | Proper cooling time and temperatures  |        |  |
| 6 IN OUT (NO) Proper eating, tasting, drinking, or tobacco use  |             |                | 21       | IN        | OUT N/ANO       | Proper hot holding temperatures   |        |  |
| 7 IN OUT No No discharge from eyes, nose, mouth   |             |                | 22       | 10        | OUT N/A NO      | Proper cold holding temperatures  |        |  |
| 8 INOUT NO Hands dean & properly washed   |             |                | 23       | + 7       | OUT N/A NO      | Proper date marking and disposition   |        |  |
|   |             | _              | 24       | M         | ON (VI) TOO     | Time as a Public Health Control: procedures and records   |        |  |
|   |             |                |          | 85        |                 | Consumer Advisory   |        |  |
|   |             | _              | 25       |           | OUT N/A         | Consumer advisory provided for raw/undercooked foods  |        |  |
| Approved Source  11 (TN OUT Food obtained from an approved source   |             |                | 26       | 75        | OUT NA          | Highly Susceptible Populations  |        |  |
| 12 IN OUT N/ANO Food received at proper temperature   |             |                | 20       | 7         | OUT N/A         | Pasteurized foods used; prohibited foods not offered  |        |  |
| 13 (IN) DUT Food in good condition, safe & unadulterated  |             |                | 27       | IN        | OUT N/A         | d / Color Additives and Toxic Substances  |        |  |
| 14 IN OUT N/A NO Req. records available: shell stock tags, parasite destruction   | $\dashv$    | $\dashv$       | 28       |           | DUT N/A         | Food additives: approved and properly used  Toxic substances properly identified, stored and used | -      |  |
|   | <del></del> | 7              | -        | 2         |                 | onformance with Approved Procedures   |        |  |
| Risk factors are improper practices or procedures identified as the most<br>Prevalent contributing factors of foodborne illness or injury. Public Health<br>Interventions are control measures to prevent foodborne illness or injury | h .         |                | 19       | INL       | OUT (A) TUC     |   |        |  |
|   | -           | 24.77          |          |           |                 | Compliance with variance/specialized process/HACCP  |        |  |
| Good retail practices are preventative measures to d  |             |                | PRACT    |           |                 |   |        |  |
| Mark "X" in box if numbered item is not in compliance Mark "X" on appro   | priate      | box fo         | or COS a | nd/o      |                 | and physical objects into foods.  -corrected on-site during inspection R=repeat vic               | lation |  |
|   |             |                |          |           |                 |   |        |  |
| Safe Food and Water   | OS I        | R              | Comp     | lianc     | e Status        |   | O\$ I  |  |
| 30 Pasteurized eggs used where required   | -           | _              | 43       |           | In-use utensil  | Proper Use of Utensils s properly stored  |        |  |
| 31 Water & Ice from approved source   |             |                | 44       |           |                 | pment & linens: properly stored, dried, & handled   | _      |  |
| 32 Variance obtained for specialized processing methods   | $\neg$      | $\neg$         | 45       |           |                 | ngle-service articles: properly stored & used   | -      |  |
| Food Temperature Control  |             |                | 46       |           | Gloves used     |   | -      |  |
| Proper cooling methods used: adequate equipment for temp. control   |             |                | , v      |           | 7 2 5           | Utensils, Equipment and Vending   |        |  |
| Plant food properly cooked for hot holding  |             |                | 47       |           | Food and non    | -food contact surfaces cleanable,   |        |  |
| Approved thawing methods used   |             |                | 48       |           | Property design | gned, constructed, & used   |        |  |
| Thermometers provided and accurate  |             |                | 49       |           | Warewashing     | : installed, maintained, & used: test strips  |        |  |
| Food Identification   |             |                |          |           | Y =             | Physical Facilities   | =111   |  |
| Food properly labeled: original container   |             |                | 50       |           | Hot & cold wa   | ter available adequate pressure   |        |  |
| Prevention of Food Contamination  8 Insects, rodents, & animals not present   | -           | -              | 51       |           | Plumbing insta  | alled, proper backflow devices  |        |  |
|   |             | -              | 52       |           |                 | ste water properly disposed   |        |  |
| Contamination prevented during food preparation, storage & display  Personal cleanliness  |             | -              | 53       |           |                 | properly constructed, supplied, & cleaned   |        |  |
| Wiping cloths: properly used & stored   |             | -              | 54       |           |                 | use properly disposed, facilities maintained  |        |  |
| 2 Washing fruits & vegetables   |             | _ _            | 55<br>56 | <u>×</u>  |                 | ies installed, maintained, & clean  |        |  |
|   |             |                | 30       |           | Auequate vent   | ilation & lighting, designated areas used   |        |  |
| ype of Operation:   |             |                |          |           |                 | License Posted: (Y  | N      |  |
| Scussion with Person-in-Charge:   |             |                | ·        |           |                 |   | _      |  |
|   |             |                |          |           |                 | Follow-Up: Y  | ) N    |  |
| - A A   |             |                |          |           |                 | Follow-Up Date:   |        |  |
| ignature of Person in Charge:   |             |                |          |           |                 | Date: 12/10/2000  | 5      |  |
|   |             |                |          |           |                 | 1010100   |        |  |
| ignature of Inspector:  |             |                |          |           |                 | Date: 12 /4 /257  |        |  |



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



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| 7100     | 1033.       | Moond           | COOLL    |           | PENSION AND ADDRESS | 0200                   | Compli    | ance Achieved:  |  |          |
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| T        | /tem        |                 |          | U         | BSERVATIONS AND/OR  | CURRECTIVE ACTIO       | NS        |                 |  | 11       |
| ٧        | Number      | Section of Code |          |           | De                  | scription of Violation |           |                 | Dated Corr<br>or CO                              |          |
|          |             | }               | Kitchen  | 7         |                     |                        |           |                 | 0,00   | 3        |
| c,       | 55          | 1 221 14        | ATTERES  |           |                     |                        |           |                 |  |          |
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| Jnatu.   | re of Per   | son in Charge:  |          | YN        | 101                 |                        |           | Date: /2/0/     | 202  | 习        |
| gnatu    | re of Insp  | pector:         |          |           | 1                   |                        |           |                 | <u> </u>   | -        |
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



| Address & Prender the send to  | Est    | ablishment: 🛕     | untis Amer  |              | Date 2      | 16/22                                    | Page        | 1 of <u>2.</u>    | No. of Risk Factor/Intervention Violatio   | ns 🙎          |
|--|--------|-------------------|---|--------------|-------------|--|-------------|-------------------|--|---------------|
| Compilared Status  | Add    | ress: 80 G        | Premion outlet Blod.  |              | Time i      | in\:36                                   | Time        | OUZILS            | No. of Repeat Risk Factor/Intervention Violatio  | ns Z          |
| Email: Phone: Inspection Type: Roofing Re-inspection Pre-operational lines investigation Complete Other Complete Complet | Owi    | ner/Permit Hole   | der chestnut Land Co.   |              |             |  |             |                   |  |               |
| Inspection Type: Routing Ro-inspection Pre-operational liness investigation Complaint Other  FOODBORNE ILLANSS NISS FATORS AND VILLLE HIS.ALTH INTERVENTIONS  IN I in compliance COPT not in compliance NOT not not   |        |                   |   |              |             |  | _           |                   |  |               |
| FOODBORNE ILLANSS RISK PACTORS AND PUBLIC HEALTH NTERVENTONS  N= in compliance of three (IN), OLT, NA, NO) for each airc.  Max Y** in appropriate box for COS and/or R  N= in compliance of the incompliance o | Inst   | ection Type:      | Routine Re-inspection Pre-one   | eratic       |             |  | ee Inv      | estigation        |  |               |
| Compliance Status   God   Supervision   God    |        |                   |   |              |             |  |             |                   |  |               |
| N = in compliance OUT = not in compliance NO = not observed NA = not applicable COS = consider on-site R = repeat violation   OUT   OUT   Protection in class   Compliance Status   Cos   Representation   Protection for from Contamination   |        |                   |   |              |             |  | IJUIC .     |                   |  |               |
| Supervision    Compliance Status   |        |                   |   |              |             |  | annlin      |                   |  | —             |
| Supera sizes    Profession Active present in characterise hamolegies and performs dates   Profession Active present in Comparison dates   Profession dates   Prof |        |                   |   |              |             | 1071 - 1101                              | аррис       | able ooo -        | Conscied on-site K - repeat violation  |               |
| Properties in charge present, demonstrates inconsisting and performs deliced presented incomplete properties of the pr   | Comp   | ollance Status    | Supervicini   | cos          | SR          | Com                                      | plianc      | e Status          |  | OS            |
| 2 POOLT NA  Employee Relatib  Thour Employee Relation and exclusion and expering  Propose used referenciation and exclusion and expering  Propose used referenciation and exclusion and expering  Thour Employee Relation and expering  Thour Employee Relation and exclusion and expering  Thour Employee Relation and exclusion and expering  Thour Employee Relation and exclusion and expering  Thour Employee Relation and expering and experin | 1 /    | DI OUT            | Person in charge present, demonstrates knowledge and  | _            |             | 1 10                                     | E           |                   |  |               |
| Employe Health    The Cut   Graph   Proper and expension or returned, production of employees a conditional employee;   Time / Temperature Control for Safety  | . (    |                   |   | ┼            |             | 1  | ¥/          |                   |  |               |
| The content of the proper was a constituted employee, the content of the proper and the property of the content of of   |        | III CUT N/A       |   |              |             | 1 —                                      | <del></del> | -                 |  |               |
| Second control of the control of t   |        | ~~                |   | 1            |             | 17                                       | INC         | UT N/A NO         |  |               |
| Description   Procedures for responding to scentifing and discribed events   Cool Rigiting Practices   Cool Rigiting Pra   | 3      | INJOUT            |   |              |             |  |             | 85 [ <u>-</u> ]   | Time / Temperature Control for Safety  |               |
| Good Hygiene Practices  Frequency and the property services of the prop | 4      |                   | Proper use of restriction and exclusion   |              |             | 18                                       | INC         | UT N/A(NO)        | Proper cooking time and temperature  | $\overline{}$ |
| NOUT   NO   Proper cating, fasting, dishing, or tobacco use   21   NOUT NA NO   Proper not hoding temperatures   | 5      | INDUT             |   | $\perp$      |             | 19                                       | IN O        | UT N/(NO)         | Proper reheating procedures for hot holding  |               |
| Proper for seven with Approved Force and Procedures identified as the most information are control inserting and approved and properly wanted information are control inserting and approved for many approved source  12 IN OUT NA DIA NO as were hand contact with RTE flood  Approved Source  12 IN OUT NA DIA OR Approved Source  13 IN OUT OR Food accided from an approved source  14 IN OUT OR Food accided at proper typesmatus  15 IN OUT OR Food accided and approved source  16 IN OUT OR Food accided and accordance with substances and records  Resk factors are improper practices of procedures identified as the most information are control inferventions are control in easily of the property accides an approved source inferventions are control in easily of the property of the property accides an approved source inferventions are control in easily of the property accides an approved accident and accident to the property of  | _      | 5                 |   |              |             | 20                                       |             |                   | Proper cooling time and temperatures   |               |
| Freventing Contamination by Hands    DOUT NO   Hands deem 8 properly washed   24   IN OUT @ A   O   Time as a Public Health Centric procedures and records   | _      |                   |   | <u> </u>     |             | 21                                       |             |                   | Proper hot holding temperatures  |               |
| Solid Color No.   Hends clean & properly washed   24 IN OUT (100 No.   Date hand cented with RTE food   100 No.   No.   Date hand cented with RTE food   100 No.   No.   Date hand cented with RTE food   100 No.   No.   Date hand cented with RTE food   100 No.   No.   Date hand cented with RTE food   100 No.   Date   D   | 7      | IN OUT (NO)       | No discharge from eyes, nose, mouth   | <u> </u>     |             | 22                                       | (M)         | UT N/A NO         | Proper cold holding temperatures   |               |
| Consumer Advisory   Consumer advisory provided for rewindercoked foods   Advantage   Advisory   Advantage    |        |                   | Preventing Contamination by Hands   |              |             | 23                                       | (N)         | UT N/A NO         | Proper date marking and disposition  |               |
| Approved Source  Approved Source  Approved Source  11  | -      |                   | Hands clean & properly washed   |              |             | 24                                       | INO         | UT WANO           | Time as a Public Health Control; procedures and records  | $\neg$        |
| Approved Source    17   NOUT   Food obtained from an approved source   28   IN OUT   Pool   Pasteurized foods used proper imperature   28   IN OUT   Pool   Pasteurized foods used properly used   28   IN OUT   Pool   Pasteurized foods used properly used   28   IN OUT   Pool   Pasteurized foods used properly used   28   IN OUT   Pool   Pasteurized foods used probleted foots not offered   28   IN OUT   Pool   Pasteurized foods used probleted foots not offered   28   IN OUT   Pool   Pasteurized foods used probleted foods not offered   28   IN OUT   Pool   Pasteurized foods used probleted foots not offered   28   IN OUT   Pool   Pasteurized foods used probleted foods not offered   28   IN OUT   Pool   Pasteurized foods used probleted foods not offered   28   IN OUT   Pool   Pasteurized food used probleted foods not offered   28   IN OUT   Pool   Pasteurized food used probleted foods not offered   28   IN OUT   Pool   Pasteurized food used probleted foods not offered   28   IN OUT   Pool   Pasteurized food used probleted foods not offered   28   IN OUT   Pool   Pasteurized food used probleted foods not offered   28   IN OUT   Pool   Pasteurized food used properly used   28   IN OUT   Pool   Pasteurized food used properly used   28   IN OUT   Pool   Pool   Pool   Pasteurized food used properly used   28   IN OUT   Pool   Poo | 9      | I) OUT N/A NO     | No bare hand contact with RTE food  |              |             |  |             |                   | Consumer Advisory  |               |
| 11   | 10     | TUOUT             | Adequate handwashing sinks properly supplied & accessible   |              |             | 25                                       | INDI        | JT N/A            | Consumer advisory provided for raw/undercooked foods   |               |
| 12 IN OUT NATED 15 INDUT   Food received at proper temperature 16 INDUT   Food in good condition, sale & unadularated 17 IN OUT NATED Food in good condition, sale & unadularated 28 IN OUT NA   Food additives and Toxic Substances 29 IN OUT NA   Food additives and Toxic Substances 20 IN OUT NA   Food additives and Toxic Substances 20 IN OUT NA   Food additives and Toxic Substances 21 IN OUT NA   Food additives and Toxic Substances 22 IN OUT NA   Food additives and Toxic Substances 23 IN OUT NA   Food additives and Toxic Substances 24 IN OUT NA   Food additives and Toxic Substances 25 IN OUT NA   Food additives and Toxic Substances 26 IN OUT NA   Food additives and Toxic Substances 27 IN OUT NA   Food additives and Toxic Substances 28 IN OUT NA   Food additives and Toxic Substances 29 IN OUT NA   Food additives and Toxic Substances 20 IN OUT NA   Food additives an |        |                   | Approved Source   |              |             |  |             |                   | Highly Susceptible Populations   |               |
| 13   TOUT   Food in good condition, sele & unadultarized   |        |                   | Food obtained from an approved source   |              |             | 26                                       | IN O        | JT (TA)           | Pasteurized foods used; prohibited foods not offered   |               |
| Risk factors are improper practices or procedures identified as the most Prevented contributing factors of roctions filted in the most Prevented contributing factors of roctions filted in the most Prevented contributing factors of roctions filted in the most Prevented contributing factors of roctions filted in the most Prevented contributing factors of roctions filted in the most Prevented contributing factors of roctions filted in the most Prevented contributing factors of roctions filted in the most Prevented contributing factors of roctions for the addition of pathogens, chemicals, and physical objects into foods.  **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 Re-repeat violation opportunities.  **Safe Feed and Water**  Safe Feed and Water A large of Utensils.  Safe Feed and Water**  Safe Feed and Water A large of Utensils.  Safe Feed Actinities and Variance obtained for property stored.  Safe Feed Temperature Control  The Proper Cooling methods used: adequate equipment for temp. control  Safe Feed Temperature Control  Safe Feed Temperature Control  Water & Ice from approved and accurate  Feed Temperature Control  Water A large obtained for specialized processing methods  Safe Feed Temperature Control  Safe Feed Temperature Control  Safe Feed Temperature Control  Water A large obtained for specialized processing methods used: adequate specialized processing methods used: adequate property decided for help belief of property decided for help belief of property used as stored and processing m | 12     | IN OUT NAMO       | Food received at proper temperature   |              |             |  |             | Foo               | d / Color Additives and Toxic Substances   |               |
| Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne liness or injury, Public Health Indiversions are control measures to prevent foodborne liness or injury, Public Health Indiversions are control measures to prevent foodborne liness or injury, Public Health Indiversions are control measures to prevent foodborne liness or injury, Public Health Indiversions are control measures to prevent foodborne liness or injury, Public Health Indiversions are control measures to prevent food process.  Good retail practices are preventative measures to control the addition of publicans, chemicals, and physical objects into foods.  Good retail practices are preventative measures to control the addition of publicans, chemicals, and physical objects into foods.  Good retail practices are preventative measures to control the addition of publicans, chemicals, and physical objects into foods.  Good retail practices are preventative measures to control the addition of publicans, chemicals, and physical objects into foods.  Good retail practices are preventative measures to control the addition of publicans, chemicals, and physical objects into foods.  Good retail practices are preventative measures to control the addition of publicans, chemicals, and physical objects into foods.  Compliance Status  Froper Lace of Practices of Proper Use of Utensilis and Individual Completes into foods.  Compliance Status  Froper Lace of Practices of Proper Use of Utensilis and Individual Completes into foods.  Compliance Status  Froper Lace of Utensilis and Individual Completes into foods.  Cost of COS and/or | 13     | TUQUT             | Food in good condition, safe & unadulterated  |              |             | 27                                       | FIN OI      | JT N/A            | Food additives: approved and properly used   |               |
| God 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 ecurrected on-site during inspection  Rerepeat violation  COS   R    Safe Food and Water   COS   R    Safe Food and Water   COS   R    Water & Repeat where required   I   I   I   I    Water & Repeat during inspection   Rerepeat violation   Rerepeat violation   Repeat violation   Rerepeat violation   Rerepeat violation   Repeat violation   Rerepeat violation   Re | 14     | IN OUT NA NO      | Req. records avallable: shell stock tags, parasite destruction  |              |             | 28                                       | INJO        | JT N/A            | Toxic substances properly identified, stored and used  | $\neg$        |
| COOD RETAIL PRACTICES  God 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 ecurrected on-site during inspection  Rerepeat violation  COS   R  Safe Food and Water  Safe Food and Reversable Safe Food and Water  Safe Food and Water  Safe Food and Water  Safe Food and Reversable Safe Safe Safe Safe Safe Safe Safe Saf  |        | Risk factors a    | re improper practices or procedures identified as the mo  | ost          |             |  |             | Co                | informance with Approved Procedures  |               |
| COOD RETAIL PRACTICES  God 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 compiliance  Mark "X" on appropriate box for COS and/or  COS ecurrected on-site during inspection  Rerepeat violation  ToS ecurrected on-site during inspection  Rerepeat violation  COS   R    Cos   R    Safe Food and Water  valuation  Safe Food Temperature Centrol  Safe Goves used properly stored, divende a used  Safe Food and non-food contact aurface cleanable,  Safe Food and non-food contact aurface deanable,  Warewashing: installed, ministered, & used: test strips  Physical Facilities  Physical Facilities  Physical Facilities  Safe Food Property Individual Centrol  Safe Food Temperature Centrol  Safe Food Temperature Centrol  Safe Food Temperatur |        | Interventions     | ifibuting factors of foodborne illness or injury. Public Hea<br>are control measures to prevent foodborne illness or inju | alth<br>Jrv. |             | 19                                       | IN OL       | ITA VA            | Compliance with variance/specialized process/HACCP   | $\neg \neg$   |
| 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  Rerepeat violation  Rerepeat violation  Rerepeat violation  COS = corrected on-site during inspection  Rerepeat violation  Proper Lee of Utensils.  43   |        | 11 21 22          |   |              | 0.3203.4.11 |  |             |                   | The state of the s |               |
| Mark "X" in box if numbered item is not in compliance  Mark "X" on appropriate box for COS and/or  Safe Food and Water  Safe Food And Safe Food and Water  Safe Food Included Safe Safe Safe Safe Safe Safe Safe Safe  |        |                   |   |              |             |  |             |                   |  |               |
| Safe Food and Water  Water & Ice from approved source  Variance obtained for specialized processing methods  Food Temperature Control  Food Temperature Control  Approved thaving methods used: adequate equipment for temp. control  Food Identification  Food Identification  Food Identification  Prevention of Food Contamination prevented during food preparation, storage & display  Contamination prevented during food preparation, storage & display  Warping cothis: property used & stored  Wishing fruits & vegetables  Washing fruits & vegetables  Follow-Up:  Follow-Up:  Follow-Up Date:  Date:  Corpolitance Status  Compliance Status  Froper Use of Utensils  As In-use utensils property stored.  43 In-use utensils property stored. As In-use utensils property stored. As In-use utensils property stored.  44 Utensils, equipment & linens: property stored & used  45 Gioves used property  Utensils, Equipment and Vending  47 Food and non-food contact auriaces cleanable,  48 Property designed, constructed, a used  49 Warewashing: installed, maintained, & used: test strips  Flysical Faculties  Physical Faculties  Food property used & stored  So Hot & cold water available adequate pressure  Food property used & stored  So Washing installed, proper backflow devices  50 Hot & cold water available adequate pressure  Food property disposed, facilities maintained  51 Plumbing installed, proper backflow devices  52 Sowage & waste water property disposed, facilities maintained  53 Tollet facilities installed, maintained, & deen  54 Garbage & refuse property disposed, facilities maintained  55 Physical Facilities installed, maintained, & deen  56 Adequate ventilation & lighting, designated areas used  Food Presson in Charge:  Follow-Up:  Follow-Up:  Follow-Up:  Follow-Up:  Follow-Up:  Follow-Up Date:   | Mark   | "X" in box if num |   |              |             |  |             |                   |  | lon           |
| Safe Food and Water  Pasteurized eggs used where required  Water & Ice from approved source  Variance obtained for specialized processing methods  Food Temperature Centrol  Pinnt food properly cooked for hot holding  Proper cooling methods used: adequate equipment for temp. control  Approved thaving methods used  Food Identification  Food properly labeled: original container  Prevention of Food Contamination  Insects, rodenis, & animals not present  Contamination prevented during food preparation, storage & display  Contamination prevented during food preparation, storage & display  Warehing fruits & vegetables  Food in Charge:  Proper Use of Utensils  In-use utensils properly stored  Utensils, Equipment & linens; properly stored & used  Single-use/ningle-service articles: properly stored & used  Utensils, Equipment and Vending  Food and non-food contact surfaces cleanable,  Warewashing: installed, maintained, & used: test strips  Food Identification  Physical Facilities  Food Identification  Single-use/ningle-service articles: properly stored & used  Warewashing: installed, maintained, & used: test strips  Physical Facilities  Physical Facilities  Food properly labeled: original container  So Hot & cold water available adequate pressure  Physical Facilities  Physical Facilities  Food Identification  Single properly disposed of the properly disposed of the property disposed |        |                   |   |              |             | -, -, -, -, -, -, -, -, -, -, -, -, -, - | - Turoi     |                   | CONTECTED OF SIZE CITING MODELLING M | 1011          |
| Pasteur/zed eggs used where required   43   In-use utensils properly stored   44   Utensils, equipment & linens: properly stored   44   Utensils, equipment & linens: properly stored, dried, & handled   45   Single-user/single-service articles: properly stored & used   46   Gloves used properly stored & used   46   Gloves used properly stored & used   46   Gloves used properly stored & used   47   Food and non-food contact aurfaces cleanable,   48   Properly designed, constructed, & used   48   Properly designed, constructed, & used   49   Warewashing: installed, maintained, & used: test strips   Physical Facilities   Physical Facilities   Food Identification   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   56   Physical facilities properly constructed, supplied, & cleaned   55   Physical facilities properly disposed, facilities maintained   56   Adequate ventilation & gighting, designated areas used   56   Follow-Up: Y (incomplete   Follow-Up   Follo   | ompli  | iance Status      |   | cos          | R           | Compl                                    | liance      | Status            |  | SR            |
| Water & Ice from approved source  12 Variance obtained for specialized processing methods  Food Temperature Centrol  13 Proper cooling methods used: adequate equipment for temp, control  14 Utensils, equipment & linens: properly stored & used  15 Single-use/single-service articles: properly stored & used  16 Gloves used properly  17 Food and non-food contact surfaces cleanable,  18 Proper designed, constructed, & used  19 Properly designed, constructed, & used  19 Warewashing: installed, maintained, & used: test strips  19 Contamination prevented during food preparation, storage & display  10 Personal cleanificass  11 Wiping cloths: properly used & stored  12 Washing fruits & vegetables  13 Variance obtained for specialized processing methods  14 Utensils, equipment & linens: properly stored & used  15 Single-use/single-service articles: properly stored & used  16 Gloves used properly  16 Cloves used properly  17 Food and non-food contact surfaces cleanable,  18 Properly designed, constructed, & used  18 Properly designed, constructed, & used  19 Warewashing: installed, maintained, & used: test strips  10 Hot & cold water available adequate pressure  11 Plumbing installed, proper backflow devices  12 Sewage & waste water properly disposed  13 Tollet facilities properly constructed, supplied, & cleaned  14 Wiping cloths: properly used & stored  15 Physical facilities properly constructed, supplied, & cleaned  16 Gloves used properly  17 Food and non-food contact surfaces cleanable,  18 Properly designed, constructed, used: test strips  18 Properly designed, constructed, sused: test strips  19 Physical Facilities  19 Sewage & waste water properly disposed  20 Sewage & waste water properly disposed  21 Gerbage & refuse properly disposed  22 Washing fruits & vegetables  23 Food and non-food contact surfaces cleanable,  24 Warewashing: installed, proper backflow devices  25 Physical Facilities  26 Physical Facilities  27 Properly designed, constructed, supplied, & cleaned  28 Properly designed, constructed, supplied | 20 1   | Pasta of a d      |   |              |             |  |             |                   |  |               |
| Variance obtained for specialized processing methods  Food Temperature Control  33 Proper cooling methods used: adequate equipment for temp, control  46 Gloves used properly  16 Gloves used properly  17 Food and non-food contact surfaces cleanable,  48 Properly designed, constructed, & used  49 Warewashing: installed, maintained, & used: test strips  Food Identification  71 Food properly labeled: original container  Prevention of Food Contamination  80 Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  10 Personal cleanliness  11 Wiping cloths: properly used & stored  22 Washing fruits & vegetables  15 Physical Facilities maintained, & clean  15 Physical facilities installed, maintained, & clean  15 Physical facilities maintained  15 Physical facilities installed, maintained, & clean  16 Single-use/single-service articles: properly stored & used  17 Food and non-food contact auffects of temp.  18 Properly designed, constructed, & used  19 Warewashing: installed, a used: test strips  Physical Facilities  Physical Facilities  Physical facilities proper backfilow devices  15 Sewage & waste water properly disposed  15 Sewage & waste water properly disposed  16 Gloves used properly  17 Food and non-food contact auffects of used  18 Properly designed, constructed, & used  19 Warewashing: installed, maintained, & used: test strips  10 Hot & cold water available adequate pressure  11 Plumbing installed, proper backfilow devices  12 Sewage & waste water properly disposed, facilities maintained  19 Contamination prevented during food preparation, storage & display  10 Personal cleanliness  11 Wiping cloths: properly used & stored  12 Washing fruits & vegetables  13 Adequate ventilation & lighting, designated areas used  14 License Posted:  15 Follow-Up:  16 Follow-Up:  17 Follow-Up Date:   | _      |                   |   |              | +           | $\rightarrow$                            |             | In-use utensil    | s properly stored  |               |
| Feed Temperature Centrol  46 Gloves used properly  33 Proper cooling methods used: adequate equipment for temp, control  46 Gloves used properly  47 Food and non-food contact surfaces cleanable,  48 Properly designed, constructed, & used  49 Warewashing: installed, maintained, & used: test strips  Food Identification  77 Food properly labeled: original container  Prevention of Food Contamination  88 Insects, rodents, & animals not present  99 Contamination prevented during food preparation, storage & display  50 Personal cleantliness  51 Plumbing installed, properly disposed  52 Sewage & waste water properly disposed  53 Tollet facilities properly disposed, constructed, supplied, & cleaned  54 Garbage & refuse properly disposed, facilities maintained  55 Physical Facilities  56 Adequate ventilation & deen  57 Food properly disposed, designed areas used  58 Insects, rodents, & animals not present  59 Sewage & waste water properly disposed  50 Forsonal cleantliness  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  56 Adequate ventilation & lighting, designated areas used  57 Physical facilities installed, maintained, & clean  58 Adequate ventilation & lighting, designated areas used  58 Adequate ventilation & lighting, designated areas used  59 Properly designed, constructed, & used  50 Hot & cold water available adequate pressure  50 Hot & cold water available adequate pressure  51 Plumbing installed, proper backflow devices  52 Sewage & waste water properly disposed, callities maintained  54 Garbage & refuse properly disposed, constructed, supplied, & cleaned  55 Physical Facilities  56 Adequate ventilation & lighting, designated areas used  57 Follow-Up:  58 Follow-Up:  59 Follow-Up:  50 Follow-Up:  50 Follow-Up:  50 Follow-Up:  50 Follow-Up:  50 Follow-Up:  51 Follow-Up:  52 Follow-Up:  53 Follow-Up:  54 Follow-Up:  55 Follow-Up:  56 Follow-Up: | -      |                   |   |              |             | -  |             |                   |  |               |
| 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  Food Identification  Food properly labeled: original container  Prevention of Food Contamination  Insects, ordents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Tollet facilities properly used & stored  Warehing fruits & vegetables  Tollet proper facilities installed, maintained, & clean  Sampled food properly disposed, facilities maintained  Garbage & refuse properly disposed, facilities maintained  Discussion with Person-in-Charge:  Follow-Up:  Follow-Up Date:  Date:   | 22     | vanance obi       |   |              |             | <del></del>                              | -           |                   |  |               |
| Plant food properly cooked for hot holding  Approved thawing methods used  Approved thawing methods  Approved thawing methods used  Approved thawing methods  Approved thawing methods  Approved thawing methods  Approved thaving feathers  Approved th | 20     | 1 5               |   |              |             | 46                                       |             |                   |  |               |
| Approved thawing methods used  Approved thawing installed, maintained, & used  Approved thawing installed, proper backflow devices  Approved thawing installed, proper bac | -      |                   |   |              |             |  |             | Sand and          | Utensils, Equipment and Vending  |               |
| Thermometers provided and accurate  Food Identification  Food properly labeled: original container  Prevention of Food Contamination  B Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Follow-Up:  Follow-Up Date:  Ingulature of Person in Charge:  Washing fruits & washing: installed, maintained, & used: test strips  Physical Facilities  Physical Facilities  Physical Facilities  Physical Facilities  Physical Facilities  Physical Facilities  Follow-Up Date:  Date:  | _      |                   |   |              |             | 1  | _           |                   |  |               |
| Food Identification  Food properly labeled: original container  Prevention of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Follow-Up: Follow-Up Date:  Physical Facultities  Physi |        |                   |   |              |             | <del></del>                              |             | Properly desig    | gned, constructed, & used  |               |
| Food properly tabeled: original container  Prevention of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  O Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Follow-Up:  Follow-Up Date:  Date:   | 56     | Thermomete        |   |              |             | 49                                       |             | Warewashing:      | installed, maintained, & used: test strips   |               |
| Prevention of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Washing fruits & vegetables  License Posted:  Follow-Up: Follow-Up Date:  Date:   |        | T.F.              |   |              |             |  |             |                   |  |               |
| Insects, rodents, & animals not present    Solution   S | 17     | Food propert      |   |              |             | 50                                       |             | Hot & cold war    | ter available adequate pressure  |               |
| Contamination prevented during food preparation, storage & display  Dersonal cleanliness  Wiping cloths: properly used & stored  Washing fruits & vegetables  Washing fruits & vegetables  License Posted:  Follow-Up: Follow-Up Date:  Date:  |        | 1.                |   |              |             | 51                                       |             | Plumbing insta    | alled, proper backflow devices   |               |
| Personal cleanliness  1 Wiping cloths: properly used & stored  2 Washing fruits & vegetables  54 Garbage & refuse properly disposed, facilities maintained  55 Physical facilities installed, maintained  56 Adequate ventilation & lighting, designated areas used  57 Vegetables  58 Vegetables  59 Physical facilities installed, maintained & clean  59 Vegetables  50 Physical facilities installed, maintained & clean  50 Vegetables  50 Physical facilities installed, maintained & clean  50 Vegetables  50 Physical facilities installed, maintained & clean  50 Vegetables  50 Vegeta |        |                   |   |              |             | 52                                       |             | Sewage & was      | ste water properly disposed  |               |
| Wiping cloths: properly used & stored  Washing fruits & vegetables  Washing fruits & vegetables  Washing fruits & vegetables  License Posted:  Follow-Up: Follow-Up Date:  Date:   |        |                   |   |              |             | 53                                       |             | Tollet facilities | properly constructed, supplied, & cleaned  |               |
| Washing fruits & vegetables  56 Adequate ventilation & lighting, designated areas used  License Posted:  Follow-Up: Follow-Up Date:  Date:   | _      |                   |   |              |             | 54                                       |             | Garbage & refi    | use properly disposed, facilities maintained   |               |
| Type of Operation:  License Posted:  Pollow-Up: Follow-Up Date:  Date:   |        |                   |   |              |             | 55                                       |             | Physical faciliti | es installed, maintained, & clean  |               |
| Discussion with Person-in-Charge:  Follow-Up: Y (in Follow-Up Date:  Date:   | 2      | Washing fruit     | s & vegetables  |              |             | 56                                       | /           | Adequate vent     | ilation & lighting, designated areas used  |               |
| ignature of Person in Charge:  Follow-Up: Y (in Follow-Up Date:  Date:   | VDE -  | of Operation:     |   |              |             |  |             |                   | Lieuwa Dantati (Sa   |               |
| ignature of Person in Charge:  Date:   |        |                   |   |              |             |  |             |                   | License Posted; Y  | N             |
| ignature of Person in Charge: Date:  | IISCU: | ssion with Pers   | son-in-Charge:  |              |             |  |             |                   | Follow-Up: Y   | (1)           |
| ignature of Person in Charge: Date:  |        |                   |   |              |             |  |             |                   | Follow-Up Date:  |               |
| Out.   | ier-   | use of Deep 1     | in Channel Man / Mar  |              |             |  |             |                   |  |               |
|  |        |                   |   |              |             |  |             |                   | Date:  | - 1           |
| ignature of Inspector: Date: (2/4/2022   | ignat  | ture of Inspecto  | or:   |              |             |  |             |                   | Date: (= / / /2.53.7   | $\neg \neg$   |



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



| Es       | tablishme      | nt: Auntic Anne  | <              |                           | Date: 14      | 6/2022            | Page <b>Z</b> of <b>Z</b> |
|----------|----------------|------------------|----------------|---------------------------|---------------|-------------------|---------------------------|
| Ac       | idress: 80     | premism c        | Market Privace |                           | Compliano     | e Achieved:       | rage <u>2</u> 01 <u>2</u> |
|          |                |                  |                | TEMPERATURE OBSERVAT      | TIONS         | e Achieved: [7_[4 | 12022                     |
|          |                | Item / Location  | Тешр.          | Item / Location           | Temp.         | · Item / Locat    | ion Temp                  |
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|          | 14             |                  | OBS            | ERVATIONS AND/OR CORRECTI | VE ACTIONS    |                   |                           |
| V        | Item<br>Number | Section of Code  |                | Description of V          | iolation      |                   | Dated Corrected           |
|          |                |                  |                |                           |               |                   | or COS                    |
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|          |                |                  | No vio         | lations observed          | dusting +: me | af int pe         | Ction -                   |
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| are'     | huma of Do     |                  | 100            |                           |               |                   |                           |
|          |                | son in Charge: 1 |                |                           |               | Date:             |                           |
| igna     | ture of Insp   | pector:          |                |                           |               | Date:             | 6/2022                    |
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



| Establishment: VFW POST 8641                  |   |   |   |                |              | 45/2  | Page   | 1 of <u>7</u>  | No. of Risk Factor/Intervention Vio                        | lations  | Q            |  |  |
|---|---|---|---|----------------|--------------|---|--|--|--|----------|--------------|--|--|
| Address: 282 DW Highway                       |   |   |   |                |              | 2.00  | Time   | ou7.130  | No. of Repeat Risk Factor/Intervention Viol                | lations  | Ö            |  |  |
| Owner/Permit Holder: Veterans of Foreign wars |   |   |   |                |              | Risk Category:                                  |  |  | Total Violations   |          |              |  |  |
| Email: 765+ 8641                              |   |   |   |                |              | Phone:  |  |  |  | Red      |              |  |  |
| Inspe   | ction Type:   | Routine   | Re-inspection Pre-o   | peratio        | onal         | lline   | ess Invi   | estigation   |  |          |              |  |  |
|   |   |   | FOODBORNE ILLNESS RI  | SK FA          | CTORS A      |   |  |  |  |          | _            |  |  |
|   |   | Circle design   | ated compliance status (IN, OUT,  |                |              |   |  |  | in appropriate box for COS and/or R                        |          | _            |  |  |
|   |   |   |   |                |              |   | t applica  |  | corrected on-site R = repeat violation                     |          |              |  |  |
| Comnti  | iance Status  |   |   |                |              |   |  |  | Topoda violation   |          |              |  |  |
| ОСПІРП  | miroc otatua  | Sı  | pervision   | CO             | S R          | Com   | pliance  | Status   | Protection from Contact                                    | cos      | _            |  |  |
| 1   | N OUT   |   | resent, demonstrates knowledge and  | 7              |              | 15  | TINO   | JT N/A NO  | Protection from Contamination Food separated and protected |          | Т            |  |  |
| 2   | IN OUT (A)  | Certified Food Prot   | ection Manager  | +              | +-           | 16  | IND  | JT N/A   | Food-contact surfaces cleaned and sanitized                |          | +            |  |  |
|   | 1.1   | Emp   | loyee Health  | . ,            |              | 17  |  | JT WA NO   | Proper disposition or returned, previously served,         | +        | ╁            |  |  |
| 3   | N OUT   | Management/food   | employees & conditional employee;   | 1              |              |   | 1.70   |  | reconditioned & unsafe food                                |          | _            |  |  |
| <u>\</u>                                      | IN OUT  | knowledge, responsibilities and reporting                         |   |                |              |   | Time / Temperature Control for Safety            |  | _  |          |              |  |  |
| - 3   | OUT   |   | onding to vomiting and diarrheal events   | -              |              | 18  |  | OWAW TU  | Proper cooking time and lemperature                        |          | ļ            |  |  |
|   | ingeo!  | - 25  | giene Practices   |                |              | 19  | +  | JT N/A(NO)   | Proper reheating procedures for hot holding                |          | $\downarrow$ |  |  |
| 6 1   | N OUT (NO)  |   | g, drinking, or tobacco use   |                | _            | 20  | _  | JT N/A NO  | Proper cooling time and temperatures                       | —        | $\downarrow$ |  |  |
|   | NOUT (0)  | No discharge from e   |   | -              |              | 21  | -  | IT N/A (VO)  | Proper hot holding temperatures                            | -        | $\perp$      |  |  |
| , ,   | 11001 10  |   |   |                |              | 22  | <del></del>                                      | JT N/A NO  | Proper cold holding temperatures                           |          | ╀            |  |  |
| 8   | NOUT NO   |   | tamination by Hands   | _              |              | 23  | 1  | IT N/A NO  | Proper date marking and disposition                        |          | L            |  |  |
|   |   | Hands clean & prope   |   | -              |              | 24  | IN OL  | NANO   | Time as a Public Health Control: procedures and records    |          |              |  |  |
|   | ON A/N TUC  | No bare hand contact  |   | -              | _            |   |  |  | Consumer Advisory  |          | Ū            |  |  |
| 10 (11  | N OUT   |   | ing sinks properly supplied & accessible  |                |              | 25  | IN ON  | TOTA   | Consumer advisory provided for raw/undercooked foods       |          |              |  |  |
| 44 / 70                                       | DOLLE .   |   | oved Source   | _              |              |   |  |  | Highly Susceptible Populations                             |          |              |  |  |
| 100.00  | YOUT NA NO  | Food obtained from a  |   | -              | $\bot$       | 26  | IN OU  | TNA  | Pasteurized foods used; prohibited foods not offered       |          |              |  |  |
| -   |   | Food received at pro  |   | ┿              | 1            |   |  |  | d / Color Additives and Toxic Substances                   |          |              |  |  |
| $\sim$  | TUO   |   | n, safe & unadulterated   |                | +            | 27  | IN OU  | N/A  | Food additives: approved and properly used                 |          |              |  |  |
|   | OUTIVIANO   |   | e: shell stock tags, parasite destruction   |                |              | 28  | INDO   | T N/A  | Toxic substances properly identified, stored and used      |          |              |  |  |
|   | Risk factors a  | re improper practice  | es or procedures identified as the r<br>odborne illness or injury. Public H<br>s to prevent foodborne illness or in | nost           |              |   |  | Co   | informance with Approved Procedures                        |          |              |  |  |
|   | Interventions a   | are control measure   | s to prevent foodborne illness or in  | ealth<br>jury. |              | 19  | IN OU  | TOTA   | Compliance with variance/specialized process/HACCP         |          |              |  |  |
|   |   |   |   |                | RETAIL       | DD A CTC  |  | <u> </u>   |  |          | _            |  |  |
|   |   | Good re   | tail practices are preventative measures  |                |              |   |  | ahamisala e  |  |          |              |  |  |
| Mark "X                                       | (" in box if num  | bered item is not in  | compliance Mark "X" on ap   |                |              |   |  |  | corrected on-site during inspection R=repeat v             | iolation | _            |  |  |
|   |   |   |   |                |              |   |  |  | Corrected on sale during mapedition (K-repeat V            | Mandil   | -            |  |  |
| ompliai                                       | nce Status  | C. (. D   | d and Water   | cos            | R            | Compl   | liance !   | Status   |  | cos      | R            |  |  |
| 30  | Boots wired   |   |   | 1              |              | Proper Use of Utensils                          |  |  |  |          |              |  |  |
| 31  |   | eggs used where required from approved source                     | red   | -              |              | 43  |  |  |  |          |              |  |  |
| _   |   |   |   | -              |              | 44  |  | Jtensils, equi   | pment & linens: properly stored, dried, & handled          |          |              |  |  |
| 32  | Variance obtained for specialized processing methods              |   |   |                |              | 45  |  | Single-use/single-service articles: properly stored & used |  |          |              |  |  |
| 22  | Ta .  |   | erature Control   |                | -            | 46 Gloves used property                         |  |  |  |          |              |  |  |
| 33  | Proper cooling methods used: adequate equipment for temp, control |   |   |                |              | Utensils, Equipment and Vending                 |  |  |  |          |              |  |  |
| 34  |   | Plant food properly cooked for hot holding                        |   |                |              | 47  | 47 Food and non-food contact surfaces cleanable, |  |  |          |              |  |  |
| 35  |   | Approved thawing methods used                                     |   |                |              | 48  | F  | roperly desig  | signed, constructed, & used                                |          |              |  |  |
| 36  | Thermomete  | rs provided and accura  |   | L              |              | 49  | V  | Varewashing:   | installed, maintained, & used: test strips                 |          | _            |  |  |
| 7   | F .   |   | entification  |                |              |   |  | 1==4   | Physical Facilities  |          |              |  |  |
| 37  | Food propert  | y labeled: original cont  |   |                |              | 50 Hot & cold water available adequate pressure |  |  |  |          |              |  |  |
| _   |   |   | ood Contamination   |                |              | 51  | P  | lumbing insta  | alled, proper backflow devices                             |          |              |  |  |
| 8   |   | nts, & animals not pres   |   |                |              | 52  | S  | ewage & was  | ste water properly disposed                                |          |              |  |  |
| 9   |   | ontamination prevented during food preparation, storage & display |   |                | 53           | T   | oilet facilities                                 | properly constructed, supplied, & cleaned                  |  |          |              |  |  |
| 0   | Personal clea   |   |   |                |              | 54  | G  | arbage & refi  | use properly disposed, facilities maintained               |          | $\neg$       |  |  |
| 1   |   | properly used & store   | d   |                |              | 55 Physical facilities                          |  |  | es installed, maintained, & dean                           |          |              |  |  |
| Washing fruits & vegetables                   |   |   |   |                |              | 56  | A  | dequate vent   | ntilation & lighting, designated areas used                |          |              |  |  |
| vpe of  | Operation:  |   |   |                |              |   |  |  | Lineano Bostado  | -        | $\exists$    |  |  |
|   |   | on-in-Charge:   |   | <u>y</u> N     |              |   |  |  |  |          |              |  |  |
| กรตนรร  | NULL WILL PERS  |   |   |                | Follow-Up: Y |   |  | N  | 7  |          |              |  |  |
| Stephenic Chemaries                           |   |   |   |                |              |   |  |  | Follow-Up Date:  | _        | 1            |  |  |
| ionetre                                       | re of Person i  | n Charge:   | - WOON  |                |              | 7   |  |  |  |          | _            |  |  |
|   |   |   |   |                |              |   |  |  | Date:  |          | -            |  |  |
| ignatur                                       | re of Inspecto  | or: Single  |   |                |              |   |  |  | Date: 12-5-2027  | ,        | ٦            |  |  |
|   |   | 1   |   |                |              |   |  |  | VA-3-COVC  |          |              |  |  |



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



| Establishme      | nt: VFW Post   | Date: 12    | Date: 12-5-2012 Page Z of    |                             |                 |             |         |
|------------------|--|-------------|------------------------------|-----------------------------|-----------------|-------------|---------|
| Address: Z       | 82 OW High   | mach        | Complian                     | Compliance Achieved: 12-5-2 |                 |             |         |
|                  | Item / Location  | Temp.       | TEMPERATURE OBSERVAT         | TUNS                        |                 |             |         |
|                  |  | Zemp.       | Hein / Location              | Temp.                       | Item / Location | )n          | Ten     |
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| T EL             |  | 0           | BSERVATIONS AND/OR CORRECTIV | VE ACTIONS                  |                 |             |         |
| V Item<br>Number | Section of Code  |             | Description of Vi            |                             |                 | Dated       | Correct |
| radiliber        |  |             |                              |                             |                 | 01          | rCOS    |
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|                  |  | No vio      | actions observed d           | oring time o                | f inspection    | 1           |         |
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| ature of Per     | son in Charge:   | 4000        | 10011111                     |                             |                 |             |         |
| ature of Ins     |  | Frequen     | e Memaries                   |                             | Date:           |             |         |
| MINE OF ITES     | ALL STATE OF THE S | 1/1         |                              |                             | Date: 12 / S    | 12622       |         |