



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Rite Aid #1070</u>	Date: <u>12/29/22</u> Page 1 of 2	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>416 DW Highway</u>	Time in: <u>11:00</u> Time out: <u>11:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Rite Aid of New Hampshire</u>	Risk Category: <u>F</u>	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	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
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN <u>OUT</u> N/A		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT <u>NO</u>		
Hands clean & properly washed			
9	IN OUT N/A <u>NO</u>		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	IN OUT N/A <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A <u>NO</u>		
Req. records available: shell stock tags, parasite destruction			

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.

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
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT N/A NO		
Food separated and protected			
16	<u>IN</u> OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT <u>N/A</u> NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT <u>N/A</u> NO		
Proper cooking time and temperature			
19	IN OUT <u>N/A</u> NO		
Proper reheating procedures for hot holding			
20	IN OUT <u>N/A</u> NO		
Proper cooling time and temperatures			
21	IN OUT <u>N/A</u> NO		
Proper hot holding temperatures			
22	<u>IN</u> OUT N/A NO		
Proper cold holding temperatures			
23	<u>IN</u> OUT N/A NO		
Proper date marking and disposition			
24	IN OUT <u>N/A</u> NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	IN OUT <u>N/A</u>		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	IN OUT <u>N/A</u>		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT <u>N/A</u>		
Food additives: approved and properly used			
28	<u>IN</u> OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	IN OUT <u>N/A</u>		
Compliance with variance/specialized process/HACCP			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
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			

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: Y <u>N</u>
Signature of Person in Charge: <u>Mark S. Tallon</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>12/29/2022</u>

Date: 12/29/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: HANA	Date: 12/15/22	Page 1 of 2	No. of Risk Factor/Intervention Violations 0
Address: 7 Continental Blvd. Unit C	Time in: 11:30	Time out: 12:30	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: HANA LLC	Risk Category: D	Total Violations 1	
Email:	Phone:	Inspection Status: Green Yellow Red	

Inspection Type: Routine	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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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
Supervision			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	IN OUT		
Management/food employees & conditional employees; knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			

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

Compliance Status		COS	R
Protection from Contamination			
15	IN OUT N/A NO		
Food separated and protected			
16	IN OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT N/A NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT N/A NO		
Proper cooking time and temperature			
19	IN OUT N/A NO		
Proper reheating procedures for hot holding			
20	IN OUT N/A NO		
Proper cooling time and temperatures			
21	IN OUT N/A NO		
Proper hot holding temperatures			
22	IN OUT N/A NO		
Proper cold holding temperatures			
23	IN OUT N/A NO		
Proper date marking and disposition			
24	IN OUT N/A NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT N/A		
Food additives: approved and properly used			
28	IN OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	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
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used; adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
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	X		
Adequate ventilation & lighting, designated areas used			

Type of Operation:

License Posted: **Y** N

Discussion with Person-in-Charge:

Follow-Up: **Y** N

Follow-Up Date:

Signature of Person in Charge: **Honey Bee**

Date:

Signature of Inspector: **[Signature]**

Date: **12/15/2022**

Date: 12/15/2022



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
Merrimack NH, 03054
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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: znongs	Date: 12/14/22 Page 1 of 2	No. of Risk Factor/Intervention Violations: 0
Address: 559 DW Highway	Time in: 1:00 Time out: 1:00	No. of Repeat Risk Factor/Intervention Violations: 0
Owner/Permit Holder: znongs Restaurant LLC	Risk Category: C	Total Violations: 2
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
Supervision			
1	IN OUT		
2	IN OUT N/A		
Employee Health			
3	IN OUT		
4	IN OUT		
5	IN OUT		
Good Hygiene Practices			
6	IN OUT NO		
7	IN OUT NO		
Preventing Contamination by Hands			
8	IN OUT NO		
9	IN OUT N/A NO		
10	IN OUT		
Approved Source			
11	IN OUT		
12	IN OUT N/A NO		
13	IN OUT		
14	IN OUT N/A NO		

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

Compliance Status		COS	R
Protection from Contamination			
15	IN OUT N/A NO		
16	IN OUT N/A		
17	IN OUT N/A NO		
Time / Temperature Control for Safety			
18	IN OUT N/A NO		
19	IN OUT N/A NO		
20	IN OUT N/A NO		
21	IN OUT N/A NO		
22	IN OUT N/A NO		
23	IN OUT N/A NO		
24	IN OUT N/A NO		
Consumer Advisory			
25	IN OUT N/A		
Highly Susceptible Populations			
26	IN OUT N/A		
Food / Color Additives and Toxic Substances			
27	IN OUT N/A		
28	IN OUT N/A		
Conformance with Approved Procedures			
19	IN OUT N/A		

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

Compliance Status		COS	R
Proper Use of Utensils			
43	In-use utensils properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable,		
48	Properly designed, constructed, & used		
49	Warewashing: installed, maintained, & used: test strips		
Physical Facilities			
50	Hot & cold water available adequate pressure		
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		

Type of Operation:

Discussion with Person-in-Charge:

License Posted: **Y** N

Follow-Up: **Y** N

Follow-Up Date:

Signature of Person in Charge: *[Signature]*

Date:

Signature of Inspector: *[Signature]*

Date: **12/14/2022**

Date: 12/14/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Ferry Mart LLC</u>	Date: <u>12/14/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>605 DW Highway</u>	Time in: <u>11:00</u>	Time out: <u>1:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>LCemilts Petrolcum inc.</u>	Risk Category: <u>D</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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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
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT <u>N/A</u>		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employees; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	<u>IN</u> OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	<u>IN</u> OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<u>IN</u> OUT <u>NO</u>		
Hands clean & properly washed			
9	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Req. records available: shell stock tags, parasite destruction			

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

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Food separated and protected			
16	<u>IN</u> OUT <u>N/A</u>		
Food-contact surfaces cleaned and sanitized			
17	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Proper cooking time and temperature			
19	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Proper reheating procedures for hot holding			
20	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Proper cooling time and temperatures			
21	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Proper hot holding temperatures			
22	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Proper cold holding temperatures			
23	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Proper date marking and disposition			
24	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	<u>IN</u> OUT <u>N/A</u>		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	<u>IN</u> OUT <u>N/A</u>		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	<u>IN</u> OUT <u>N/A</u>		
Food additives: approved and properly used			
28	<u>IN</u> OUT <u>N/A</u>		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	<u>IN</u> OUT <u>N/A</u>		
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
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
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			

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>12/14/2022</u>

Date: 12/14/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Sol's PIZZA</u>	Date: <u>12/13/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>501 DW Highway unit 1 & 2</u>	Time in: <u>11:00</u>	Time out: <u>12:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Ty's Pies LLC</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	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											
1	<u>IN</u> OUT			15	<u>IN</u> OUT N/A NO						
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected							
2	<u>IN</u> OUT N/A			16	<u>IN</u> OUT N/A						
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized							
Employee Health											
3	<u>IN</u> OUT			17	<u>IN</u> OUT N/A NO						
Management/food employees & conditional employee; knowledge, responsibilities and reporting				Proper disposition or returned, previously served, reconditioned & unsafe food							
4	<u>IN</u> OUT			Time / Temperature Control for Safety							
Proper use of restriction and exclusion				18	<u>IN</u> OUT N/A NO						
5	<u>IN</u> OUT			Proper cooking time and temperature							
Procedures for responding to vomiting and diarrheal events				19	<u>IN</u> OUT N/A NO						
				Proper reheating procedures for hot holding							
Good Hygiene Practices											
6	<u>IN</u> OUT <u>NO</u>			20	<u>IN</u> OUT N/A NO						
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperatures							
7	<u>IN</u> OUT <u>NO</u>			21	<u>IN</u> OUT N/A NO						
No discharge from eyes, nose, mouth				Proper hot holding temperatures							
Preventing Contamination by Hands											
8	<u>IN</u> OUT NO			22	<u>IN</u> OUT N/A NO						
Hands clean & properly washed				Proper cold holding temperatures							
9	<u>IN</u> OUT N/A NO			23	<u>IN</u> OUT N/A NO						
No bare hand contact with RTE food				Proper date marking and disposition							
10	<u>IN</u> OUT			24	<u>IN</u> OUT N/A NO						
Adequate handwashing sinks properly supplied & accessible				Time as a Public Health Control: procedures and records							
Approved Source											
11	<u>IN</u> OUT			Consumer Advisory							
Food obtained from an approved source				25	<u>IN</u> OUT N/A						
12	<u>IN</u> OUT N/A NO			Consumer advisory provided for raw/undercooked foods							
Food received at proper temperature				Highly Susceptible Populations							
13	<u>IN</u> OUT			26	<u>IN</u> OUT N/A						
Food in good condition, safe & unadulterated				Pasteurized foods used; prohibited foods not offered							
14	<u>IN</u> OUT N/A NO			Food / Color Additives and Toxic Substances							
Req. records available: shell stock tags, parasite destruction				27	<u>IN</u> OUT N/A						
				Food additives; approved and properly 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.								28	<u>IN</u> OUT N/A		
				Toxic substances properly identified, stored and used							

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							
30				Proper Use of Utensils			
Pasteurized eggs used where required				43			
31				In-use utensil properly stored			
Water & Ice from approved source				44			
32				Utensils, equipment & linens: properly stored, dried, & handled			
Variance obtained for specialized processing methods				45			
				Single-use/single-service articles: properly stored & used			
Food Temperature Control							
33				46			
Proper cooling methods used: adequate equipment for temp. control				Gloves used properly			
34				Utensils, Equipment and Vending			
Plant food properly cooked for hot holding				47			
35				Food and non-food contact surfaces cleanable,			
Approved thawing methods used				48			
36				Properly designed, constructed, & used			
Thermometers provided and accurate				49			
				Warewashing: installed, maintained, & used: test strips			
Food Identification							
37				Physical Facilities			
Food properly labeled: original container				50			
				Hot & cold water available adequate pressure			
Prevention of Food Contamination							
38				51			
Insects, rodents, & animals not present				Plumbing installed, proper backflow devices			
39				52			
Contamination prevented during food preparation, storage & display				Sewage & waste water properly disposed			
40				53			
Personal cleanliness				Toilet facilities properly constructed, supplied, & cleaned			
41				54			
Wiping cloths: properly used & stored				Garbage & refuse properly disposed, facilities maintained			
42				55			
Washing fruits & vegetables				Physical facilities installed, maintained, & clean			
				56			
				Adequate ventilation & lighting, designated areas used			

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge:

Date: 12-13-22

Signature of Inspector:

Date: 12/13/2022

[illegible]



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Villa Italian Kitchen</u>	Date: <u>12/13/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>80 Premium Outlet Blvd.</u>	Time in: <u>15</u>	Time out: <u>15</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Merrimack Food Systems</u>	Risk Category:		Total Violations <u>7</u>
Email:	Phone:	Inspection Status: <u>Green</u>	Yellow Red

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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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
Supervision		
1 <u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties		
2 <u>IN</u> OUT N/A		
Certified Food Protection Manager		
Employee Health		
3 <u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting		
4 <u>IN</u> OUT		
Proper use of restriction and exclusion		
5 <u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events		
Good Hygiene Practices		
6 <u>IN</u> OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use		
7 <u>IN</u> OUT <u>NO</u>		
No discharge from eyes, nose, mouth		
Preventing Contamination by Hands		
8 <u>IN</u> OUT <u>NO</u>		
Hands clean & properly washed		
9 <u>IN</u> OUT N/A <u>NO</u>		
No bare hand contact with RTE food		
10 <u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible		
Approved Source		
11 <u>IN</u> OUT		
Food obtained from an approved source		
12 <u>IN</u> OUT N/A <u>NO</u>		
Food received at proper temperature		
13 <u>IN</u> OUT		
Food in good condition, safe & unadulterated		
14 <u>IN</u> OUT N/A <u>NO</u>		
Req. records available: shell stock tags, parasite destruction		

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

Compliance Status	COS	R
Protection from Contamination		
15 <u>IN</u> OUT N/A <u>NO</u>		
Food separated and protected		
16 <u>IN</u> OUT N/A		
Food-contact surfaces cleaned and sanitized		
17 <u>IN</u> OUT N/A <u>NO</u>		
Proper disposition or returned, previously served, reconditioned & unsafe food		
Time / Temperature Control for Safety		
18 <u>IN</u> OUT N/A <u>NO</u>		
Proper cooking time and temperature		
19 <u>IN</u> OUT N/A <u>NO</u>		
Proper reheating procedures for hot holding		
20 <u>IN</u> OUT N/A <u>NO</u>		
Proper cooling time and temperatures		
21 <u>IN</u> OUT N/A <u>NO</u>		
Proper hot holding temperatures		
22 <u>IN</u> OUT N/A <u>NO</u>		
Proper cold holding temperatures		
23 <u>IN</u> OUT N/A <u>NO</u>		
Proper date marking and disposition		
24 <u>IN</u> OUT N/A <u>NO</u>		
Time as a Public Health Control: procedures and records		
Consumer Advisory		
25 <u>IN</u> OUT N/A		
Consumer advisory provided for raw/undercooked foods		
Highly Susceptible Populations		
26 <u>IN</u> OUT N/A		
Pasteurized foods used; prohibited foods not offered		
Food / Color Additives and Toxic Substances		
27 <u>IN</u> OUT N/A		
Food additives: approved and properly used		
28 <u>IN</u> OUT N/A		
Toxic substances properly identified, stored and used		
Conformance with Approved Procedures		
19 <u>IN</u> 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
Safe Food and Water		
30		
Pasteurized eggs used where required		
31		
Water & Ice from approved source		
32		
Variance obtained for specialized processing methods		
Food Temperature Control		
33		
Proper cooling methods used: adequate equipment for temp. control		
34		
Plant food properly cooked for hot holding		
35		
Approved thawing methods used		
36		
Thermometers provided and accurate		
Food Identification		
37		
Food properly labeled: original container		
Prevention of Food Contamination		
38		
Insects, rodents, & animals not present		
39		
Contamination prevented during food preparation, storage & display		
40		
Personal cleanliness		
41		
Wiping cloths: properly used & stored		
42		
Washing fruits & vegetables		

Compliance Status	COS	R
Proper Use of Utensils		
43		
In-use utensils properly stored		
44		
Utensils, equipment & linens: properly stored, dried, & handled		
45		
Single-use/single-service articles: properly stored & used		
46		
Gloves used properly		
Utensils, Equipment and Vending		
47 <u>X</u>		
Food and non-food contact surfaces cleanable,		
48		
Properly designed, constructed, & used		
49		
Warewashing: installed, maintained, & used: test strips		
Physical Facilities		
50		
Hot & cold water available adequate pressure		
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 <u>X</u>		
Physical facilities installed, maintained, & clean		
56		
Adequate ventilation & lighting, designated areas used		

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> N
	Follow-Up Date:
Signature of Person in Charge: <u>[Signature]</u>	Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>12/13/2022</u>

Date: 12/13/2027



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Greenleaf Deli & Bananas</u>	Date: <u>12/13/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>2</u>
Address: <u>80 premium outlet Blvd.</u>	Time in: <u>1:30</u>	Time out: <u>2:15</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Merrimack Food Systems</u>	Risk Category:		Total Violations: <u>2</u>
Email:	Phone:	Inspection Status: <u>Green</u>	Yellow Red

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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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
Supervision			
1	<u>IN</u> OUT		
2	<u>IN</u> OUT N/A		
Employee Health			
3	<u>IN</u> OUT		
4	<u>IN</u> OUT		
5	<u>IN</u> OUT		
Good Hygiene Practices			
6	<u>IN</u> OUT <u>NO</u>		
7	<u>IN</u> OUT <u>NO</u>		
Preventing Contamination by Hands			
8	<u>IN</u> OUT NO		
9	<u>IN</u> OUT N/A NO		
10	<u>IN</u> OUT		
Approved Source			
11	<u>IN</u> OUT		
12	<u>IN</u> OUT N/A <u>NO</u>		
13	<u>IN</u> OUT		
14	<u>IN</u> OUT <u>N/A</u> NO		

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

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT N/A NO		
16	<u>IN</u> OUT N/A		
17	<u>IN</u> OUT <u>N/A</u> NO		
Time / Temperature Control for Safety			
18	<u>IN</u> OUT N/A <u>NO</u>		
19	<u>IN</u> OUT N/A <u>NO</u>		
20	<u>IN</u> OUT N/A <u>NO</u>		
21	<u>IN</u> OUT N/A <u>NO</u>		
22	<u>IN</u> OUT N/A NO		
23	<u>IN</u> OUT N/A NO		
24	<u>IN</u> OUT <u>N/A</u> NO		
Consumer Advisory			
25	<u>IN</u> OUT N/A		
Highly Susceptible Populations			
26	<u>IN</u> OUT N/A		
Food / Color Additives and Toxic Substances			
27	<u>IN</u> OUT <u>N/A</u>		
28	<u>IN</u> OUT N/A		
Conformance with Approved Procedures			
19	<u>IN</u> OUT <u>N/A</u>		

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

Compliance Status		COS	R
Proper Use of Utensils			
43	In-use utensils properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	<u>X</u> Food and non-food contact surfaces cleanable,		
48	Properly designed, constructed, & used		
49	Warewashing: installed, maintained, & used: test strips		
Physical Facilities			
50	Hot & cold water available adequate pressure		
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	<u>X</u> Physical facilities installed, maintained, & clean		
56	Adequate ventilation & lighting, designated areas used		

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up:

Follow-Up Date:

Date:

Date:

12/13/2022

Date: 12/13/2022



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: pw diner	Date: 12/12/22 Page 1 of 2	No. of Risk Factor/Intervention Violations: 1
Address: 416 DW Highway unit A	Time in: 1:00 Time out: 12:15	No. of Repeat Risk Factor/Intervention Violations: 1
Owner/Permit Holder: Roci, LLC	Risk Category: B	Total Violations: 4
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
Supervision			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	IN OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			

Compliance Status		COS	R
Protection from Contamination			
15	IN OUT N/A NO		
Food separated and protected			
16	IN OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT N/A NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT N/A NO		
Proper cooking time and temperature			
19	IN OUT N/A NO		
Proper reheating procedures for hot holding			
20	IN OUT N/A NO		
Proper cooling time and temperatures			
21	IN OUT N/A NO		
Proper hot holding temperatures			
22	IN OUT N/A NO		
Proper cold holding temperatures			
23	IN OUT N/A NO		
Proper date marking and disposition			
24	IN OUT N/A NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT N/A		
Food additives: approved and properly used			
28	IN OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	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
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47	X		
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
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	X		
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up:

Follow-Up Date:

Date:

Date:

Y N

Y N

12/12/2022

Date: 12/12/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Fidelity</u>	Date: <u>12/9/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>1 Spartan Way</u>	Time in: <u>11:00</u> Time out: <u>12:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Felix Hospitality Group</u>	Risk Category: <u>A</u>	Total Violations: <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	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
Supervision			
1	IN OUT	Person in charge present, demonstrates knowledge and performs duties	
2	IN OUT N/A	Certified Food Protection Manager	
Employee Health			
3	IN OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting	
4	IN OUT	Proper use of restriction and exclusion	
5	IN OUT	Procedures for responding to vomiting and diarrheal events	
Good Hygiene Practices			
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	
7	IN OUT NO	No discharge from eyes, nose, mouth	
Preventing Contamination by Hands			
8	IN OUT NO	Hands clean & properly washed	
9	IN OUT N/A NO	No bare hand contact with RTE food	
10	IN OUT	Adequate handwashing sinks properly supplied & accessible	
Approved Source			
11	IN OUT	Food obtained from an approved source	
12	IN OUT N/A NO	Food received at proper temperature	
13	IN OUT	Food in good condition, safe & unadulterated	
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction	

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

Compliance Status		COS	R
Protection from Contamination			
15	IN OUT N/A NO	Food separated and protected	
16	IN OUT N/A	Food-contact surfaces cleaned and sanitized	
17	IN OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
Time / Temperature Control for Safety			
18	IN OUT N/A NO	Proper cooking time and temperature	
19	IN OUT N/A NO	Proper reheating procedures for hot holding	
20	IN OUT N/A NO	Proper cooling time and temperatures	
21	IN OUT N/A NO	Proper hot holding temperatures	
22	IN OUT N/A NO	Proper cold holding temperatures	
23	IN OUT N/A NO	Proper date marking and disposition	
24	IN OUT N/A NO	Time as a Public Health Control: procedures and records	
Consumer Advisory			
25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods	
Highly Susceptible Populations			
26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	
Food / Color Additives and Toxic Substances			
27	IN OUT N/A	Food additives: approved and properly used	
28	IN OUT N/A	Toxic substances properly identified, stored and used	
Conformance with Approved Procedures			
19	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
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water & Ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used: adequate equipment for temp. control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided and accurate		
Food Identification			
37	Food properly labeled: original container		
Prevention of Food Contamination			
38	Insects, rodents, & animals not present		
39	Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		

Compliance Status		COS	R
Proper Use of Utensils			
43	In-use utensils properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable,		
48	Properly designed, constructed, & used		
49	Warewashing: installed, maintained, & used: test strips		
Physical Facilities			
50	Hot & cold water available adequate pressure		
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		

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Date:

Date: 12/9/2022

No violations observed during time of inspections.



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Fidelity</u>	Date: <u>12/9/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>2 Contraway</u>	Time in: <u>10:00</u> Time out: <u>11:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Fluk Hospitality Group</u>	Risk Category: <u>A</u>	Total Violations: <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	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
Supervision			
1	IN OUT	Person in charge present, demonstrates knowledge and performs duties	
2	IN OUT N/A	Certified Food Protection Manager	
Employee Health			
3	IN OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting	
4	IN OUT	Proper use of restriction and exclusion	
5	IN OUT	Procedures for responding to vomiting and diarrheal events	
Good Hygiene Practices			
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	
7	IN OUT NO	No discharge from eyes, nose, mouth	
Preventing Contamination by Hands			
8	IN OUT NO	Hands clean & properly washed	
9	IN OUT N/A NO	No bare hand contact with RTE food	
10	IN OUT	Adequate handwashing sinks properly supplied & accessible	
Approved Source			
11	IN OUT	Food obtained from an approved source	
12	IN OUT N/A NO	Food received at proper temperature	
13	IN OUT	Food in good condition, safe & unadulterated	
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction	

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

Compliance Status		COS	R
Protection from Contamination			
15	IN OUT N/A NO	Food separated and protected	
16	IN OUT N/A	Food-contact surfaces cleaned and sanitized	
17	IN OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
Time / Temperature Control for Safety			
18	IN OUT N/A NO	Proper cooking time and temperature	
19	IN OUT N/A NO	Proper reheating procedures for hot holding	
20	IN OUT N/A NO	Proper cooling time and temperatures	
21	IN OUT N/A NO	Proper hot holding temperatures	
22	IN OUT N/A NO	Proper cold holding temperatures	
23	IN OUT N/A NO	Proper date marking and disposition	
24	IN OUT N/A NO	Time as a Public Health Control: procedures and records	
Consumer Advisory			
25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods	
Highly Susceptible Populations			
26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	
Food / Color Additives and Toxic Substances			
27	IN OUT N/A	Food additives: approved and properly used	
28	IN OUT N/A	Toxic substances properly identified, stored and used	
Conformance with Approved Procedures			
19	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
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water & ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used: adequate equipment for temp. control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided and accurate		
Food Identification			
37	Food properly labeled: original container		
Prevention of Food Contamination			
38	Insects, rodents, & animals not present		
39	Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		

Compliance Status		COS	R
Proper Use of Utensils			
43	In-use utensils properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable,		
48	Properly designed, constructed, & used		
49	Warewashing: installed, maintained, & used: test strips		
Physical Facilities			
50	Hot & cold water available adequate pressure		
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		

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up:

Follow-Up Date:

Date: 12/9/2022

Date: 12/9/2022

Date: 12/9/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Pizza Hut #39661</u>	Date: <u>12/7/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations	<u>2</u>
Address: <u>721 Milford Road</u>	Time in: <u>12:00</u> Time out: <u>1:00</u>	No. of Repeat Risk Factor/Intervention Violations	<u>0</u>
Owner/Permit Holder: <u>Tasty Hut Northeast, LLC</u>	Risk Category: <u>B</u>	Total Violations	<u>3</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	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
Supervision			
1	<u>IN</u> OUT	Person in charge present, demonstrates knowledge and performs duties	
2	<u>IN</u> OUT N/A	Certified Food Protection Manager	
Employer Health			
3	<u>IN</u> OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting	
4	<u>IN</u> OUT	Proper use of restriction and exclusion	
5	<u>IN</u> OUT	Procedures for responding to vomiting and diarrheal events	
Good Hygiene Practices			
6	IN OUT <u>NO</u>	Proper eating, tasting, drinking, or tobacco use	
7	IN OUT <u>NO</u>	No discharge from eyes, nose, mouth	
Preventing Contamination by Hands			
8	<u>IN</u> OUT NO	Hands clean & properly washed	
9	<u>IN</u> OUT N/A NO	No bare hand contact with RTE food	
10	<u>IN</u> OUT	Adequate handwashing sinks properly supplied & accessible	
Approved Source			
11	<u>IN</u> OUT	Food obtained from an approved source	
12	IN OUT N/A <u>NO</u>	Food received at proper temperature	
13	<u>IN</u> OUT	Food in good condition, safe & unadulterated	
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction	

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

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT N/A NO	Food separated and protected	
16	<u>IN</u> OUT N/A	Food-contact surfaces cleaned and sanitized	
17	IN OUT <u>NO</u>	Proper disposition or returned, previously served, reconditioned & unsafe food	
Time / Temperature Control for Safety			
18	IN OUT N/A <u>NO</u>	Proper cooking time and temperature	
19	IN OUT N/A <u>NO</u>	Proper reheating procedures for hot holding	
20	IN OUT N/A <u>NO</u>	Proper cooling time and temperatures	
21	IN OUT N/A <u>NO</u>	Proper hot holding temperatures	
22	<u>IN</u> OUT N/A NO	Proper cold holding temperatures	
23	<u>IN</u> OUT N/A NO	Proper date marking and disposition	
24	IN OUT N/A NO	Time as a Public Health Control: procedures and records	
Consumer Advisory			
25	<u>IN</u> OUT N/A	Consumer advisory provided for raw/undercooked foods	
Highly Susceptible Populations			
26	IN OUT <u>N/A</u>	Pasteurized foods used; prohibited foods not offered	
Food / Color Additives and Toxic Substances			
27	<u>IN</u> OUT N/A	Food additives: approved and properly used	
28	<u>IN</u> OUT N/A	Toxic substances properly identified, stored and used	
Conformance with Approved Procedures			
19	IN OUT <u>N/A</u>	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
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water & Ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
33		Proper cooling methods used: adequate equipment for temp. control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided and accurate	
Food Identification			
37		Food properly labeled: original container	
Prevention of Food Contamination			
38		Insects, rodents, & animals not present	
39		Contamination prevented during food preparation, storage & display	
40		Personal cleanliness	
41		Wiping cloths: properly used & stored	
42		Washing fruits & vegetables	

Compliance Status		COS	R
Proper Use of Utensils			
43		In-use utensils properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored & used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47		Food and non-food contact surfaces cleanable,	
48		Properly designed, constructed, & used	
49		Warewashing: installed, maintained, & used: test strips	
Physical Facilities			
50		Hot & cold water available adequate pressure	
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	<u>X</u>	Physical facilities installed, maintained, & clean	
56	<u>X</u>	Adequate ventilation & lighting, designated areas used	

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up:

Follow-Up Date:

Date:

Date: 12-7-2022

Date: 12-17-2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Bite Me KupaKaz	Date: 12/6/22	Page 1 of 2	No. of Risk Factor/Intervention Violations 0
Address: 4 Mound Court	Time in: 12:30	Time out: 1:30	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: Bite Me KupaKaz, LLC	Risk Category: C	Total Violations 1	
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
Supervision			
1	IN OUT		
2	IN OUT N/A		
Employee Health			
3	IN OUT		
4	IN OUT		
5	IN OUT		
Good Hygiene Practices			
6	IN OUT NO		
7	IN OUT NO		
Preventing Contamination by Hands			
8	IN OUT NO		
9	IN OUT N/A NO		
10	IN OUT		
Approved Source			
11	IN OUT		
12	IN OUT N/A NO		
13	IN OUT		
14	IN OUT N/A NO		
<p>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.</p>			

Compliance Status		COS	R
Protection from Contamination			
15	IN OUT N/A NO		
16	IN OUT N/A		
17	IN OUT N/A NO		
Time / Temperature Control for Safety			
18	IN OUT N/A NO		
19	IN OUT N/A NO		
20	IN OUT N/A NO		
21	IN OUT N/A NO		
22	IN OUT N/A NO		
23	IN OUT N/A NO		
24	IN OUT N/A NO		
Consumer Advisory			
25	IN OUT N/A		
Highly Susceptible Populations			
26	IN OUT N/A		
Food / Color Additives and Toxic Substances			
27	IN OUT N/A		
28	IN OUT N/A		
Conformance with Approved Procedures			
19	IN OUT N/A		

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

Compliance Status		COS	R
Proper Use of Utensils			
43	In-use utensils properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable,		
48	Properly designed, constructed, & used		
49	Warewashing: installed, maintained, & used: test strips		
Physical Facilities			
50	Hot & cold water available adequate pressure		
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	X Physical facilities installed, maintained, & clean		
56	Adequate ventilation & lighting, designated areas used		

Type of Operation:	License Posted: Y N
Discussion with Person-in-Charge:	Follow-Up: Y N
Signature of Person in Charge: <i>[Signature]</i>	Follow-Up Date:
Signature of Inspector: <i>[Signature]</i>	Date: 12/6/2022
	Date: 12/6/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Auntie Annes</u>	Date: <u>2/4/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>80 Premium Outlet Blvd.</u>	Time in: <u>1:30</u>	Time out: <u>2:15</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Chestnut Land Co.</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	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
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employees; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	<u>IN</u> OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	<u>IN</u> OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<u>IN</u> OUT <u>NO</u>		
Hands clean & properly washed			
9	<u>IN</u> OUT N/A <u>NO</u>		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	<u>IN</u> OUT N/A <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	<u>IN</u> OUT N/A <u>NO</u>		
Req. records available: shell stock tags, parasite destruction			

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

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT N/A <u>NO</u>		
Food separated and protected			
16	<u>IN</u> OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	<u>IN</u> OUT N/A <u>NO</u>		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	<u>IN</u> OUT N/A <u>NO</u>		
Proper cooking time and temperature			
19	<u>IN</u> OUT N/A <u>NO</u>		
Proper reheating procedures for hot holding			
20	<u>IN</u> OUT N/A <u>NO</u>		
Proper cooling time and temperatures			
21	<u>IN</u> OUT N/A <u>NO</u>		
Proper hot holding temperatures			
22	<u>IN</u> OUT N/A <u>NO</u>		
Proper cold holding temperatures			
23	<u>IN</u> OUT N/A <u>NO</u>		
Proper date marking and disposition			
24	<u>IN</u> OUT N/A <u>NO</u>		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	<u>IN</u> OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	<u>IN</u> OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	<u>IN</u> OUT N/A		
Food additives: approved and properly used			
28	<u>IN</u> OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	<u>IN</u> 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
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
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			

Type of Operation:

Discussion with Person-in-Charge:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date:

Signature of Inspector: [Signature]

Date: 12/6/2022

Date: 12/16/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>VFW Post 8641</u>	Date: <u>12/5/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>282 DW Highway</u>	Time in: <u>2:00</u>	Time out: <u>2:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Veterans of Foreign Wars</u>	Risk Category: <u>0</u>	Total Violations <u>0</u>	
Email: <u>Post 8641</u>	Phone:	Inspection Status: <u>Green</u> Yellow Red	

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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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
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT <u>N/A</u>		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	<u>IN</u> OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	<u>IN</u> OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<u>IN</u> OUT <u>NO</u>		
Hands clean & properly washed			
9	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Req. records available: shell stock tags, parasite destruction			

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

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Food separated and protected			
16	<u>IN</u> OUT <u>N/A</u>		
Food-contact surfaces cleaned and sanitized			
17	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Proper cooking time and temperature			
19	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Proper reheating procedures for hot holding			
20	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Proper cooling time and temperatures			
21	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Proper hot holding temperatures			
22	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Proper cold holding temperatures			
23	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Proper date marking and disposition			
24	<u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	<u>IN</u> OUT <u>N/A</u>		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	<u>IN</u> OUT <u>N/A</u>		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	<u>IN</u> OUT <u>N/A</u>		
Food additives: approved and properly used			
28	<u>IN</u> OUT <u>N/A</u>		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	<u>IN</u> OUT <u>N/A</u>		
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
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & Ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensils, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
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			

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>Stephanie Demarini</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>12-5-2022</u>

Date: 12/5/2022