



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Dough-Licious Baking Co. LLC</u>	Date: <u>2/24/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>1</u>
Address: <u>4 McDore Lane</u>	Time in: <u>3:00</u> Time out: <u>8:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>1</u>
Owner/Permit Holder:	Risk Category:	Total Violations: <u>1</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red

Inspection Type: <u>Routine</u> Re-inspection <u>Pre-operational</u> 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	Compliance Status			COS	R
Supervision									
1	IN OUT	Person in charge present, demonstrates knowledge and performs duties			15	IN OUT N/A NO	Food separated and protected		
2	IN OUT N/A	Certified Food Protection Manager			16	IN OUT N/A	Food-contact surfaces cleaned and sanitized		
Employee Health									
3	IN OUT	Management/food employees & conditional employees; knowledge, responsibilities and reporting			17	IN OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food		
4	IN OUT	Proper use of restriction and exclusion			Time / Temperature Control for Safety				
5	IN OUT	Procedures for responding to vomiting and diarrheal events			18	IN OUT N/A NO	Proper cooking time and temperature		
Good Hygiene Practices									
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use			19	IN OUT N/A NO	Proper reheating procedures for hot holding		
7	IN OUT NO	No discharge from eyes, nose, mouth			20	IN OUT N/A NO	Proper cooling time and temperatures		
Preventing Contamination by Hands									
8	IN OUT NO	Hands clean & properly washed			21	IN OUT N/A NO	Proper hot holding temperatures		
9	IN OUT N/A NO	No bare hand contact with RTE food			22	IN OUT N/A NO	Proper cold holding temperatures		
10	IN OUT	Adequate handwashing sinks properly supplied & accessible			23	IN OUT N/A NO	Proper date marking and disposition		
Approved Source									
11	IN OUT	Food obtained from an approved source			24	IN OUT N/A NO	Time as a Public Health Control: procedures and records		
12	IN OUT N/A NO	Food received at proper temperature			Consumer Advisory				
13	IN OUT	Food in good condition, safe & unadulterated			25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods		
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction			Highly Susceptible Populations				
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.									
Food / Color Additives and Toxic Substances									
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	Compliance Status			COS	R
Safe Food and Water									
30		Pasteurized eggs used where required			Proper Use of Utensils				
31		Water & Ice from approved source			43		In-use utensils properly stored		
32		Variance obtained for specialized processing methods			44		Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control									
33		Proper cooling methods used: adequate equipment for temp. control			45		Single-use/single-service articles: properly stored & used		
34		Plant food properly cooked for hot holding			46		Gloves used properly		
35		Approved thawing methods used			Utensils, Equipment and Vending				
36		Thermometers provided and accurate			47		Food and non-food contact surfaces cleanable,		
Food Identification									
37		Food properly labeled: original container			48		Properly designed, constructed, & used		
Prevention of Food Contamination									
38		Insects, rodents, & animals not present			49		Warewashing: installed, maintained, & used: test strips		
39		Contamination prevented during food preparation, storage & display			Physical Facilities				
40		Personal cleanliness			50		Hot & cold water available adequate pressure		
41		Wiping cloths: properly used & stored			51		Plumbing installed, proper backflow devices		
42		Washing fruits & vegetables			52		Sewage & waste water properly disposed		
Physical Facilities									
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>Jessie Senechal</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>2/24/2022</u>
	Date: <u>2/24/2022</u>

Date: 2/24/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Xing Wang</u>	Date: <u>2/22/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>1404 Milford Road</u>	Time in: <u>1:00</u>	Time out: <u>2:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Xing wang 898 inc.</u>	Risk Category: <u>C</u>	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		

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			
1	IN OUT			15	IN OUT N/A NO		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	IN OUT N/A			16	IN OUT N/A		
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
Employee Health				17	IN OUT N/A NO		
3	IN OUT			Proper disposition or returned, previously served, reconditioned & unsafe food			
Management/food employees & conditional employee; knowledge, responsibilities and reporting				Time / Temperature Control for Safety			
4	IN OUT			18	IN OUT N/A NO		
Proper use of restriction and exclusion				Proper cooking time and temperature			
5	IN OUT			19	IN OUT N/A NO		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygiene Practices				20	IN OUT N/A NO		
6	IN OUT	NO		Proper cooling time and temperatures			
Proper eating, tasting, drinking, or tobacco use				21	IN OUT N/A NO		
7	IN OUT	NO		Proper hot holding temperatures			
No discharge from eyes, nose, mouth				22	IN OUT N/A NO		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	IN OUT	NO		23	IN OUT N/A NO		
Hands clean & properly washed				Proper date marking and disposition			
9	IN OUT N/A NO			24	IN OUT N/A NO		
No bare hand contact with RTE food				Time as a Public Health Control: procedures and records			
10	IN OUT			Consumer Advisory			
Adequate handwashing sinks properly supplied & accessible				25	IN OUT N/A		
Approved Source				Consumer advisory provided for raw/undercooked foods			
11	IN OUT			Highly Susceptible Populations			
Food obtained from an approved source				26	IN OUT N/A		
12	IN OUT N/A NO			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food / Color Additives and Toxic Substances			
13	IN OUT			27	IN OUT N/A		
Food in good condition, safe & unadulterated				Food additives: approved and properly used			
14	IN OUT N/A NO			28	IN OUT N/A		
Req. records available; shell stock tags, parasite destruction				Toxic substances properly identified, stored and used			
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.				Conformance with Approved Procedures			
				19	IN 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				43			
Pasteurized eggs used where required				In-use utensils properly stored			
31				44			
Water & Ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored & used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used: adequate equipment for temp. control				Utensils, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable,			
35				48			
Approved thawing methods used				Properly designed, constructed, & used			
36				49			
Thermometers provided and accurate				Warewashing: installed, maintained, & used: test strips			
Food Identification				Physical Facilities			
37				50			
Food properly labeled: original container				Hot & cold water available adequate pressure			
Prevention of Food Contamination				51			
38				Plumbing installed, proper backflow devices			
39	X			52			
Insects, rodents, & animals not present				Sewage & waste water properly disposed			
40				53			
Contamination prevented during food preparation, storage & display				Toilet facilities properly constructed, supplied, & cleaned			
41				54			
Personal cleanliness				Garbage & refuse properly disposed, facilities maintained			
42				55	X		
Wiping cloths: properly used & stored				Physical facilities installed, maintained, & clean			
Washing fruits & vegetables				56			
				Adequate ventilation & lighting, designated areas used			

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: 2/22/2022

Date: 2/22/2022



MERRIMACK FIRE DEPARTMENT

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

Establishment: <u>Thomas Moore college</u>	Date: <u>2/18/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>6 Manchester street</u>	Time in: <u>10:00</u> Time out: <u>10:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Thomas Moore college</u>	Risk Category: <u>G</u>	Total Violations: <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> 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			
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				Proper disposition or returned, previously served, reconditioned & unsafe food			
3	<u>IN</u> OUT			Time / Temperature Control for Safety			
Management/food employees & conditional employee; knowledge, responsibilities and reporting				18	<u>IN</u> OUT N/A <u>NO</u>		
4	<u>IN</u> OUT			Proper cooking time and temperature			
Proper use of restriction and exclusion				19	<u>IN</u> OUT N/A <u>NO</u>		
5	<u>IN</u> OUT			Proper reheating procedures for hot holding			
Procedures for responding to vomiting and diarrheal events				20	<u>IN</u> OUT N/A <u>NO</u>		
Good Hygiene Practices				Proper cooling time and temperatures			
6	<u>IN</u> OUT <u>NO</u>			21	<u>IN</u> OUT N/A <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
7	<u>IN</u> OUT <u>NO</u>			22	<u>IN</u> OUT N/A <u>NO</u>		
No discharge from eyes, nose, mouth				Proper cold holding temperatures			
Preventing Contamination by Hands				23	<u>IN</u> OUT N/A <u>NO</u>		
8	<u>IN</u> OUT <u>NO</u>			Proper date marking and disposition			
Hands clean & properly washed				24	<u>IN</u> OUT N/A <u>NO</u>		
9	<u>IN</u> OUT N/A <u>NO</u>			Time as a Public Health Control: procedures and records			
No bare hand contact with RTE food				Consumer Advisory			
10	<u>IN</u> OUT			25	<u>IN</u> OUT N/A		
Adequate handwashing sinks properly supplied & accessible				Consumer advisory provided for raw/undercooked foods			
Approved Source				Highly Susceptible Populations			
11	<u>IN</u> OUT			26	<u>IN</u> OUT N/A		
Food obtained from an approved source				Pasteurized foods used; prohibited foods not offered			
12	<u>IN</u> OUT N/A <u>NO</u>			Food / Color Additives and Toxic Substances			
Food received at proper temperature				27	<u>IN</u> OUT N/A		
13	<u>IN</u> OUT			Food additives: approved and properly used			
Food in good condition, safe & unadulterated				28	<u>IN</u> OUT N/A		
14	<u>IN</u> OUT N/A <u>NO</u>			Toxic substances properly identified, stored and used			
Req. records available: shell stock tags, parasite destruction				Conformance with Approved Procedures			
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.				29	<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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils properly stored			
31				44			
Water & Ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored & used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used: adequate equipment for temp. control				Utensils, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable,			
35				Properly designed, constructed, & used			
Approved thawing methods used				48			
36				Warewashing: installed, maintained, & used: test strips			
Thermometers provided and accurate				Physical Facilities			
Food Identification				50			
37				Hot & cold water available adequate pressure			
Food properly labeled: original container				51			
Prevention of Food Contamination				Plumbing installed, proper backflow devices			
38				52			
Insects, rodents, & animals not present				Sewage & waste water properly disposed			
39				53			
Contamination prevented during food preparation, storage & display				Toilet facilities properly constructed, supplied, & cleaned			
40				54			
Personal cleanliness				Garbage & refuse properly disposed, facilities maintained			
41				55			
Wiping cloths: properly used & stored				Physical facilities installed, maintained, & clean			
42				56			
Washing fruits & vegetables				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>
	Follow-Up Date:
Signature of Person in Charge: <u>[Signature]</u>	Date: <u>2-18-2022</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>2/18/2022</u>

Date: 2/18/2002



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>James Mastriello Upper</u>	Date: <u>2/16/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>17 School Street</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>SAU 26</u>	Risk Category: <u>0</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	Compliance Status		COS	R
Supervision				Protection from Contamination			
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				17	IN OUT <u>N/A</u> NO		
3	<u>IN</u> OUT			Proper disposition or returned, previously served, reconditioned & unsafe food			
Management/food employees & conditional employee; knowledge, responsibilities and reporting				Time / Temperature Control for Safety			
4	<u>IN</u> OUT			18	IN OUT N/A <u>NO</u>		
Proper use of restriction and exclusion				Proper cooking time and temperature			
5	<u>IN</u> OUT			19	IN OUT N/A <u>NO</u>		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygiene Practices				20	IN OUT N/A <u>NO</u>		
6	IN OUT <u>NO</u>			Proper cooling time and temperatures			
Proper eating, tasting, drinking, or tobacco use				21	IN OUT N/A <u>NO</u>		
7	IN OUT <u>NO</u>			Proper hot holding temperatures			
No discharge from eyes, nose, mouth				22	<u>IN</u> OUT N/A NO		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	IN OUT <u>NO</u>			23	<u>IN</u> OUT N/A NO		
Hands clean & properly washed				Proper date marking and disposition			
9	IN OUT N/A <u>NO</u>			24	IN OUT N/A NO		
No bare hand contact with RTE food				Time as a Public Health Control: procedures and records			
10	IN OUT			Consumer Advisory			
Adequate handwashing sinks properly supplied & accessible				25	IN OUT <u>N/A</u>		
Approved Source				Consumer advisory provided for raw/undercooked foods			
11	<u>IN</u> OUT			Highly Susceptible Populations			
Food obtained from an approved source				26	<u>IN</u> OUT N/A		
12	IN OUT N/A <u>NO</u>			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food / Color Additives and Toxic Substances			
13	<u>IN</u> OUT			27	IN OUT N/A		
Food in good condition, safe & unadulterated				Food additives: approved and properly used			
14	IN OUT N/A <u>NO</u>			28	<u>IN</u> OUT N/A		
Req. records available: shell stock tags, parasite destruction				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.							

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				43			
Pasteurized eggs used where required				In-use utensils properly stored			
31				44			
Water & Ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored & used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used: adequate equipment for temp. control				Utensils, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable,			
35				Properly designed, constructed, & used			
Approved thawing methods used				49			
36				Warewashing: installed, maintained, & used: test strips			
Thermometers provided and accurate				Physical Facilities			
Food Identification				50			
37				Hot & cold water available adequate pressure			
Food properly labeled: original container				51			
Prevention of Food Contamination				Plumbing installed, proper backflow devices			
38				52			
Insects, rodents, & animals not present				Sewage & waste water properly disposed			
39				53			
Contamination prevented during food preparation, storage & display				Toilet facilities properly constructed, supplied, & cleaned			
40				54			
Personal cleanliness				Garbage & refuse properly disposed, facilities maintained			
41				55			
Wiping cloths: properly used & stored				Physical facilities installed, maintained, & clean			
42				56			
Washing fruits & vegetables				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>2/16/2022</u>
	Date: <u>2/16/22</u>

Date: 2/16/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>James Mastricola Elementary</u>	Date: <u>2/16/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>26 Baboosic Lake Road</u>	Time in: <u>9:30</u>	Time out: <u>10:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>SAD 26</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

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		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT		
Hands clean & properly washed			
9	IN OUT N/A		
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		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A		
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:

License Posted:

Follow-Up:

Follow-Up Date:

Signature of Person in Charge:

Date: 2/16/2022

Signature of Inspector:

Date: 2/16/2022

Date: 2/16/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Thorntons Ferry School</u>	Date: <u>2/16/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>134 Camp Sargeant Road</u>	Time in: <u>9:00</u> Time out: <u>9:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>SAD 26</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	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		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT		
Hands clean & properly washed			
9	IN OUT N/A		
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		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A		
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:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date: 2/16/2022

Signature of Inspector: [Signature]

Date: 2/16/2022

2/16/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Merrimack High School</u>	Date: <u>2/16/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>38 McElwain Street</u>	Time in: <u>9:00</u> Time out: <u>1:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>SAU 26</u>	Risk Category: <u>0</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 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	IN 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.

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 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 <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	<u>IN</u> OUT N/A		
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			

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>2/16/2022</u>
	Date: <u>2/16/2022</u>

Date: 2 / 16 / 2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Reeds Ferry school</u>	Date: <u>2/14/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>15 Lyons Road</u>	Time in: <u>10:00</u>	Time out: <u>10:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>SAU 26</u>	Risk Category: <u>0</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> 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			
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				17	<u>IN</u> OUT <u>N/A</u> NO		
3	<u>IN</u> OUT			Proper disposition or returned, previously served, reconditioned & unsafe food			
Management/food employees & conditional employee; knowledge, responsibilities and reporting				Time / Temperature Control for Safety			
4	<u>IN</u> OUT			18	<u>IN</u> OUT <u>N/A</u> NO		
Proper use of restriction and exclusion				Proper cooking time and temperature			
5	<u>IN</u> OUT			19	<u>IN</u> OUT <u>N/A</u> NO		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygiene Practices				20	<u>IN</u> OUT <u>N/A</u> NO		
6	<u>IN</u> OUT <u>NO</u>			Proper cooling time and temperatures			
Proper eating, tasting, drinking, or tobacco use				21	<u>IN</u> OUT <u>N/A</u> NO		
7	<u>IN</u> OUT <u>NO</u>			Proper hot holding temperatures			
No discharge from eyes, nose, mouth				22	<u>IN</u> OUT <u>N/A</u> NO		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	<u>IN</u> OUT <u>NO</u>			23	<u>IN</u> OUT <u>N/A</u> NO		
Hands clean & properly washed				Proper date marking and disposition			
9	<u>IN</u> OUT <u>N/A</u> NO			24	<u>IN</u> OUT <u>N/A</u> NO		
No bare hand contact with RTE food				Time as a Public Health Control: procedures and records			
10	<u>IN</u> OUT			Consumer Advisory			
Adequate handwashing sinks properly supplied & accessible				25	<u>IN</u> OUT <u>N/A</u>		
Approved Source				Consumer advisory provided for raw/undercooked foods			
11	<u>IN</u> OUT			Highly Susceptible Populations			
Food obtained from an approved source				26	<u>IN</u> OUT <u>N/A</u>		
12	<u>IN</u> OUT <u>N/A</u> NO			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food / Color Additives and Toxic Substances			
13	<u>IN</u> OUT			27	<u>IN</u> OUT <u>N/A</u>		
Food in good condition, safe & unadulterated				Food additives: approved and properly used			
14	<u>IN</u> OUT <u>N/A</u> NO			28	<u>IN</u> OUT <u>N/A</u>		
Req. records available: shell stock tags, parasite destruction				Toxic substances properly identified, stored and used			
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.				Conformance with Approved Procedures			
				19	<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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils properly stored			
31				44			
Water & Ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored & used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temp. control				Utensils, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable,			
35				48			
Approved thawing methods used				Properly designed, constructed, & used			
36				49			
Thermometers provided and accurate				Warewashing: installed, maintained, & used: test strips			
Food Identification				Physical Facilities			
37				50			
Food properly labeled: original container				Hot & cold water available adequate pressure			
Prevention of Food Contamination				51			
38				Plumbing installed, proper backflow devices			
Insects, rodents, & animals not present				52			
39				Sewage & waste water properly disposed			
Contamination prevented during food preparation, storage & display				53			
40				Toilet facilities properly constructed, supplied, & cleaned			
Personal cleanliness				54			
41				Garbage & refuse properly disposed, facilities maintained			
Wiping cloths: properly used & stored				55			
42				Physical facilities installed, maintained, & clean			
Washing fruits & vegetables				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: 2/16/2022

Signature of Inspector: [Signature]

Date: 2/16/2022

Date: 2/16/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Merrimack Middle School</u>	Date: <u>2/16/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>31 Mateline Bennett Lane</u>	Time in: <u>10:00</u> Time out: <u>10:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>SAC 26</u>	Risk Category: <u>0</u>	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> 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			
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				17	<u>IN</u> OUT <u>N/A</u> NO		
3	<u>IN</u> OUT			Proper disposition or returned, previously served, reconditioned & unsafe food			
Management/food employees & conditional employees; knowledge, responsibilities and reporting				Time / Temperature Control for Safety			
4	<u>IN</u> OUT			18	<u>IN</u> OUT N/A <u>NO</u>		
Proper use of restriction and exclusion				Proper cooking time and temperature			
5	<u>IN</u> OUT			19	<u>IN</u> OUT N/A <u>NO</u>		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygiene Practices				20	<u>IN</u> OUT N/A <u>NO</u>		
6	<u>IN</u> OUT <u>NO</u>			Proper cooling time and temperatures			
Proper eating, tasting, drinking, or tobacco use				21	<u>IN</u> OUT N/A <u>NO</u>		
7	<u>IN</u> OUT <u>NO</u>			Proper hot holding temperatures			
No discharge from eyes, nose, mouth				22	<u>IN</u> OUT N/A <u>NO</u>		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	<u>IN</u> OUT <u>NO</u>			23	<u>IN</u> OUT N/A <u>NO</u>		
Hands clean & properly washed				Proper date marking and disposition			
9	<u>IN</u> OUT N/A <u>NO</u>			24	<u>IN</u> OUT N/A <u>NO</u>		
No bare hand contact with RTE food				Time as a Public Health Control: procedures and records			
10	<u>IN</u> OUT			Consumer Advisory			
Adequate handwashing sinks properly supplied & accessible				25	<u>IN</u> OUT N/A		
Approved Source				Consumer advisory provided for raw/undercooked foods			
11	<u>IN</u> OUT			Highly Susceptible Populations			
Food obtained from an approved source				26	<u>IN</u> OUT N/A		
12	<u>IN</u> OUT N/A <u>NO</u>			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food / Color Additives and Toxic Substances			
13	<u>IN</u> OUT			27	<u>IN</u> OUT N/A		
Food in good condition, safe & unadulterated				Food additives: approved and properly used			
14	<u>IN</u> OUT N/A <u>NO</u>			28	<u>IN</u> OUT N/A		
Req. records available: shell stock tags, parasite destruction				Toxic substances properly identified, stored and used			
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.				Conformance with Approved Procedures			
				19	<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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils properly stored			
31				44			
Water & Ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored & used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used: adequate equipment for temp. control				Utensils, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable,			
35				Properly designed, constructed, & used			
Approved thawing methods used				48			
36				Warewashing: installed, maintained, & used: test strips			
Thermometers provided and accurate				Physical Facilities			
Food Identification				50			
37				Hot & cold water available adequate pressure			
Food properly labeled: original container				51			
Prevention of Food Contamination				Plumbing installed, proper backflow devices			
38				52			
Insects, rodents, & animals not present				Sewage & waste water properly disposed			
39				53			
Contamination prevented during food preparation, storage & display				Toilet facilities properly constructed, supplied, & cleaned			
40				54			
Personal cleanliness				Garbage & refuse properly disposed, facilities maintained			
41				55			
Wiping cloths: properly used & stored				Physical facilities installed, maintained, & clean			
42				56			
Washing fruits & vegetables				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>
	Follow-Up Date:
Signature of Person in Charge: <u>[Signature]</u>	Date: <u>2/16/2022</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>2/16/2022</u>

Date: 2/16/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Reeds Ferry Market</u>	Date: <u>2/15/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>601 DW Highway</u>	Time in: <u>2:00</u> Time out: <u>3:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Merrimack Village Variety 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
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	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 <u>N/A</u> 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>N/A</u> NO	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 <u>N/A</u> 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	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	

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>
	Follow-Up Date:
Signature of Person in Charge:	Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>2/15/2022</u>

Date: 2/18/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Tomanawk Tavern	Date: 2/14/22 Page 1 of 2	No. of Risk Factor/Intervention Violations: 0
Address: 458 PW Highway	Time in: 10:30 Time out: 11:30	No. of Repeat Risk Factor/Intervention Violations: 0
Owner/Permit Holder: Tomanawk Tavern LLC	Risk Category: B	Total Violations: 0
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 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			
29	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:	License Posted: Y N
Discussion with Person-in-Charge: D. Jones	Follow-Up: Y N
Signature of Person in Charge: [Signature]	Follow-Up Date:
Signature of Inspector: [Signature]	Date: 2/14/2022

Date: 2/14/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Elbit Systems</u>	Date: <u>2/14/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>220 Dwy Highway</u>	Time in: <u>1:00</u> Time out: <u>2:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Elbit Systems of America</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.			

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: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date:

Signature of Inspector: [Signature]

Date: 2/14/2022

Date: 2/14/2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Haywards</u>	Date: <u>2/11/22</u> Page 1 of <u>3</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>364 Old Highway</u>	Time in: <u>11:00</u> Time out: <u>11:45</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Haywards Ice Cream</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 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 <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 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:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
	Follow-Up Date:
Signature of Person in Charge:	Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>2/11/22</u>

Date: 2/11/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Merrimack Valley Baptist Church</u>	Date: <u>2/10/21</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>517 Boston Post Road</u>	Time in: <u>1:00</u>	Time out: <u>1:50</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Merrimack Valley Baptist Church</u>	Risk Category: <u>G</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> <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	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 <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	IN 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	IN OUT <u>N/A</u> <u>NO</u>		
Req. records available: shell stock tags, parasite destruction			
<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>			

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>2/10/2021</u>

Date: 21/10/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>charlies homestyle diner</u>	Date: <u>2/9/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>600 Bow 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>charlies Homestyle Diner</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> 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	<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	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.

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 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 <u>N/A</u> 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	<u>IN</u> OUT N/A		
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			

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:

Date: 2/9/2022

Date: 21/9/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>619-105</u>	Date: <u>2/18/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>1</u>
Address: <u>104 Milford Road</u>	Time in: <u>11:30</u>	Time out: <u>1:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>GIE Restaurant corp.</u>	Risk Category: <u>C</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	Compliance Status		COS	R
Supervision				Protection from Contamination			
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				17	<u>IN</u> OUT N/A NO		
3	<u>IN</u> OUT			Proper disposition or returned, previously served, reconditioned & unsafe food			
Management/food employees & conditional employee: knowledge, responsibilities and reporting				Time / Temperature Control for Safety			
4	<u>IN</u> OUT			18	<u>IN</u> OUT N/A NO		
Proper use of restriction and exclusion				Proper cooking time and temperature			
5	<u>IN</u> OUT			19	<u>IN</u> OUT N/A NO		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygiene Practices				20	<u>IN</u> OUT N/A NO		
6	<u>IN</u> OUT <u>NO</u>			Proper cooling time and temperatures			
Proper eating, tasting, drinking, or tobacco use				21	<u>IN</u> OUT N/A NO		
7	<u>IN</u> OUT <u>NO</u>			Proper hot holding temperatures			
No discharge from eyes, nose, mouth				22	<u>IN</u> OUT N/A NO		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	<u>IN</u> OUT <u>NO</u>			23	<u>IN</u> OUT N/A NO		
Hands clean & properly washed				Proper date marking and disposition			
9	<u>IN</u> OUT N/A <u>NO</u>			24	<u>IN</u> OUT N/A NO		
No bare hand contact with RTE food				Time as a Public Health Control: procedures and records			
10	<u>IN</u> OUT			Consumer Advisory			
Adequate handwashing sinks properly supplied & accessible				25	<u>IN</u> OUT N/A		
Approved Source				Consumer advisory provided for raw/undercooked foods			
11	<u>IN</u> OUT			Highly Susceptible Populations			
Food obtained from an approved source				26	<u>IN</u> OUT N/A		
12	<u>IN</u> OUT N/A <u>NO</u>			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food / Color Additives and Toxic Substances			
13	<u>IN</u> OUT			27	<u>IN</u> OUT N/A		
Food in good condition, safe & unadulterated				Food additives: approved and properly used			
14	<u>IN</u> OUT N/A NO			28	<u>IN</u> OUT N/A		
Req. records available; shell stock tags, parasite destruction				Toxic substances properly identified, stored and used			
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.				Conformance with Approved Procedures			
				19	<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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils properly stored			
31				44			
Water & Ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored & used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used: adequate equipment for temp. control				Utensils, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable,			
35				Properly designed, constructed, & used			
Approved thawing methods used				49			
36				Warewashing: installed, maintained, & used: test strips			
Thermometers provided and accurate				Physical Facilities			
Food Identification				50			
37				Hot & cold water available adequate pressure			
Food properly labeled: original container				51			
Prevention of Food Contamination				Plumbing installed, proper backflow devices			
38				52			
Insects, rodents, & animals not present				Sewage & waste water properly disposed			
39				53			
Contamination prevented during food preparation, storage & display				Toilet facilities properly constructed, supplied, & cleaned			
40				54			
Personal cleanliness				Garbage & refuse properly disposed, facilities maintained			
41				55	<u>X</u>		
Wiping cloths: properly used & stored				Physical facilities installed, maintained, & clean			
42				56			
Washing fruits & vegetables				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:

Signature of Inspector:

Date: 2/18/2022

Date: 2/8/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>walgreens</u>	Date: <u>2/17/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>615 BW Highway</u>	Time in: <u>4:00</u> Time out: <u>4:50</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>walgreens Food Co. Inc.</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	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:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: 2/17/2022

Date: 2/7/2022



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: papa ginos	Date: 4/27 Page 1 of 2	No. of Risk Factor/Intervention Violations 0
Address: 3 continental Blvd	Time in: 12:00 Time out: 12:45	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: New England Authentic eats	Risk Category: B	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		
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			
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:

2/7/22

Signature of Inspector:

Date:

2/7/2022

Date: 21/7/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: 7-Eleven #33293	Date: 2/1/22	Page 1 of 2	No. of Risk Factor/Intervention Violations 0
Address: 728 Dow Highway	Time in: 00	Time out: 1:30	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: St. Kryolos, Inc.	Risk Category: D	Total Violations 0	
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 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 NO	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:	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: 2/1/2022

Date: 2/21/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Bubble Bee Milk & Tea</u>	Date: <u>2/2/22</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>1:00</u> Time out: <u>11:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder:	Risk Category:	Total Violations: <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> 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							
1	IN OUT			15	IN OUT N/A NO		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	IN OUT N/A			16	IN OUT N/A		
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
Employee Health							
3	IN OUT			17	IN OUT N/A NO		
Management/food employees & conditional employee; knowledge, responsibilities and reporting				Proper disposition or returned, previously served, reconditioned & unsafe food			
4	IN OUT			Time / Temperature Control for Safety			
Proper use of restriction and exclusion				18	IN OUT N/A NO		
5	IN OUT			Proper cooking time and temperature			
Procedures for responding to vomiting and diarrheal events				19	IN OUT N/A NO		
				Proper reheating procedures for hot holding			
Good Hygiene Practices							
6	IN OUT NO			20	IN OUT N/A NO		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperatures			
7	IN OUT NO			21	IN OUT N/A NO		
No discharge from eyes, nose, mouth				Proper hot holding temperatures			
Preventing Contamination by Hands							
8	IN OUT NO			22	IN OUT N/A NO		
Hands clean & properly washed				Proper cold holding temperatures			
9	IN OUT N/A NO			23	IN OUT N/A NO		
No bare hand contact with RTE food				Proper date marking and disposition			
10	IN OUT			24	IN OUT N/A NO		
Adequate handwashing sinks properly supplied & accessible				Time as a Public Health Control: procedures and records			
Approved Source							
11	IN OUT			Consumer Advisory			
Food obtained from an approved source				25	IN OUT N/A		
12	IN OUT N/A NO			Consumer advisory provided for raw/undercooked foods			
Food received at proper temperature				Highly Susceptible Populations			
13	IN OUT			26	IN OUT N/A		
Food in good condition, safe & unadulterated				Pasteurized foods used; prohibited foods not offered			
14	IN OUT N/A NO			Food / Color Additives and Toxic Substances			
Req. records available: shell stock tags, parasite destruction				27	IN 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	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	Compliance Status		COS	R
Safe Food and Water							
30				Proper Use of Utensils			
Pasteurized eggs used where required				43			
31				In-use utensils 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: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge:	Follow-Up Date:
Signature of Inspector:	Date: <u>2-2-2022</u>

Date: 2-2-2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Big Kahuna's	Date:	Page 1 of 2	No. of Risk Factor/Intervention Violations 0
Address: 380 DW Highway	Time in: 12:00	Time out: 1:00	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: Big Kahuna's Catering 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		
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			
29	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	X		
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: 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: 2/2/2022

Date: 2/2/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>VFW Post 884</u>	Date: <u>2/1/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>282 Du 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 Post 884</u>	Risk Category: <u>0</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> <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	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 <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	IN 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	IN 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	IN OUT <u>N/A</u> <u>NO</u>		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT <u>N/A</u> <u>NO</u>		
Proper cooking time and temperature			
19	IN OUT <u>N/A</u> <u>NO</u>		
Proper reheating procedures for hot holding			
20	IN OUT <u>N/A</u> <u>NO</u>		
Proper cooling time and temperatures			
21	IN 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	IN OUT <u>N/A</u> <u>NO</u>		
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 <u>N/A</u>		
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			
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:

Signature of Inspector:

Date: 2/1/2022

Date: 2/11/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Merrimack HOP	Date: 2-1-22	Page 1 of 2	No. of Risk Factor/Intervention Violations: 1
Address: 563 DW Highway	Time in: 30	Time out: 2:30	No. of Repeat Risk Factor/Intervention Violations: 0
Owner/Permit Holder: MHPRS 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	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	IN OUT			15	IN OUT N/A NO		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	IN OUT N/A			16	IN OUT N/A		
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
Employee Health				17	IN OUT N/A NO		
3	IN OUT			Proper disposition or returned, previously served, reconditioned & unsafe food			
Management/food employees & conditional employee; knowledge, responsibilities and reporting				Time / Temperature Control for Safety			
4	IN OUT			18	IN OUT N/A NO		
Proper use of restriction and exclusion				Proper cooking time and temperature			
5	IN OUT			19	IN OUT N/A NO		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygiene Practices				20	IN OUT N/A NO		
6	IN OUT NO			Proper cooling time and temperatures			
Proper eating, tasting, drinking, or tobacco use				21	IN OUT N/A NO		
7	IN OUT NO			Proper hot holding temperatures			
No discharge from eyes, nose, mouth				22	IN OUT N/A NO		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	IN OUT NO			23	IN OUT N/A NO		
Hands clean & properly washed				Proper date marking and disposition			
9	IN OUT N/A NO			24	IN OUT N/A NO		
No bare hand contact with RTE food				Time as a Public Health Control: procedures and records			
10	IN OUT			Consumer Advisory			
Adequate handwashing sinks properly supplied & accessible				25	IN OUT N/A		
Approved Source				Consumer advisory provided for raw/undercooked foods			
11	IN OUT			Highly Susceptible Populations			
Food obtained from an approved source				26	IN OUT N/A		
12	IN OUT N/A NO			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food / Color Additives and Toxic Substances			
13	IN OUT			27	IN OUT N/A		
Food in good condition, safe & unadulterated				Food additives: approved and properly used			
14	IN OUT N/A NO			28	IN OUT N/A		
Req. records available: shelf stock tags, parasite destruction				Toxic substances properly identified, stored and used			
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.				Conformance with Approved Procedures			
				19	IN 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				43			
Pasteurized eggs used where required				In-use utensils properly stored			
31				44			
Water & Ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored & used			
Food Temperature Control				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temp. control				Utensile, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable,			
35				48			
Approved thawing methods used				Properly designed, constructed, & used			
36				49			
Thermometers provided and accurate				Warewashing: installed, maintained, & used: test strips			
Food Identification				Physical Facilities			
37				50			
Food properly labeled: original container				Hot & cold water available adequate pressure			
Prevention of Food Contamination				51			
38				Plumbing installed, proper backflow devices			
Insects, rodents, & animals not present				52			
39				Sewage & waste water properly disposed			
Contamination prevented during food preparation, storage & display				53			
40				Toilet facilities properly constructed, supplied, & cleaned			
Personal cleanliness				54			
41				Garbage & refuse properly disposed, facilities maintained			
Wiping cloths: properly used & stored				55	X		
42				Physical facilities installed, maintained, & clean			
Washing fruits & vegetables				56			
				Adequate ventilation & lighting, designated areas used			

Type of Operation:	License Posted: Y N
Discussion with Person-in-Charge:	Follow-Up: Y N
Signature of Person in Charge: Mina Said	Follow-Up Date:
Signature of Inspector: [Signature]	Date: 2-1-2022

Date: 2-1-2022