

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



Control Cont	Esta	ahlishment	1002 201.	1	Date /	18/11	Page 1 of Z	No. of Risk	k Factor/Intervention Viola	tions	Ø
Covereir Permit Moder: Email: Inspection Type: Routing Re-Inspection Pre-operation Pre-oper			•					No. of Repeat Risk	K Factor/Intervention Viola	tions ¿	8
Propertion Pro	_			_							0
Email: Industrial Procession (Procession Procession Pro	_		ar.	_				Inspection Status:	Green Yellow R	ed	
FOLIDIBINAS LILATEN RISK FATORS AND PUBLIC HEALTH INTERVENTIONS (Crid designated correlatione setated (NR, OLT, NR, NO) for each imm. R = in compliance OUT = not in compliance NO = not observed NA = not applicable COS = corrected on-site R = repeat violation No out	_				_	Illnoo	no Investigation				
Core designated compliance Status N = in compliance OTF = not in compliance NO = not believe No. No.	Insp	ection Type:							MINIORE EL TORIES		a E
Rive in compliance OUTs not in compliance NO = not experience of the compliance out in compliance out	0.00								COS and/or R		
Supervision Supervision Person in Chemical Control Processing Company Control Contro			Circle designated compliance status (III, 001, III	not ob	convod N	I/A = not					
Protect is discussed. current view for the control of the contro		78	IN = in compliance OU I = not in compliance NO =	HOL OD:	serveu r			- CONTROLLE CONTROL		loop	-
NOUT Proper single processory and processory an	Com	pliance Status				Com	pliance Status	Ductarting from (ontomination	COS	K
Properties delice Procession Manager				599.6			6			T	
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The continue of the proper is an endowner employee: The continue of the proper is an endowner employee: The continue of the proper is an endowner or employee:	2	OUT N/A	Certified Food Protection Manager	1		16	OUT N/A			-	\vdash
10 10 10 10 10 10 10 10			Employce Health			17	IN OU NA NO				
Court Proper used of receptions and excellation	3	FROUT	Management/food employees & conditional employee;					Time / Temperature	Control for Safety		
Second Proper allowing and distributed events 19 III NOUT NATION Proper allowing procedures for hot holding temperatures 19 III NOUT NATION Proper allowing procedures for hot holding temperatures 10 III NOUT NATION Proper allowing form yee, nose, mouth 10 III NOUT No discharge from yee, nose, mouth 10 III NOUT NATION Proper and holding temperatures 10 III NOUT NATION	4			1	\top	18	IN OUT N/A NO	Proper cooking time an	d temperature		
Good It yigine Practices Proper earling, disking, or thetace use	5	h al				19	IN OUT N/A	Proper reheating proces	dures for hot holding		
Proper lating, tasting, dirinking, or tobacco use 22 QUT NA NO Proper the holding temperatures 22 QUT NA NO No are holding temperatures 22 QUT NA NO No are holding temperatures 23 QUT NA NO No are holding temperatures 24 QUT NA NO No lare has made death & properly washed 25 QUT NA NO No lare has made contact with RTE fool 19 QUT NA NO No lare has made contact with RTE fool 19 QUT NA NO No lare has made contact with RTE fool 19 QUT NA NO No lare has made contact with RTE fool 19 QUT NA NO No lare has made contact with RTE fool 19 QUT NA NO No lare has made contact with RTE fool 19 QUT NA NO No lare has made contact with RTE fool 19 QUT NA NO No lare has made contact with RTE fool 19 QUT NA NO No lare has made contact with RTE fool 19 QUT NA NO No lare has made from an approved source 19 QUT NA NO No lare has made from an approved source 19 QUT NA NO No lare has made from an approved source 19 QUT NA NO Question of protections and control with the control with RTE fool 19 QUT NA NO Question of protection of						20	IN OUT N/A NO	Proper cooling time and	i temperatures		
NOUT No No discharge from year, note, mouth Preventing Contamination by Hands Preventing Contamination Preventing Contaminatio	6	IN OUT NO				21	TO OUT N/A NO	Proper hot holding temp	peratures		
Preventing Contamination by Hands		V X				22	OUT N/A NO	Proper cold holding terr	peratures		
OUT NO No ber hand corried with RTE food	ins-					23	ON ANN TUCK	Proper date marking an	d disposition		\vdash
Court NA NO No bare hand contact with RTE food	8	NOUT NO				24	IN OUT NAMO	Time as a Public Health	Control: procedures and records		
Agraved Source Approved Source 11 It) OUT Food detained from an approved source 28 IN OUT (W) Pasteurized foods used; prohibited foods not offered 29 IN OUT (W) Pasteurized foods used; prohibited foods not offered 29 IN OUT (W) Pasteurized foods used; prohibited foods not offered 29 IN OUT (W) No. Req. records available: shell stock logs, paraellate destruction 29 IN OUT (W) No. Req. records available: shell stock logs, paraellate destruction 29 IN OUT (W) No. Req. records available: shell stock logs, paraellate destruction 29 IN OUT (W) No. Req. records available: shell stock logs, paraellate destruction 29 IN OUT (W) No. Req. records available: shell show the shell stock logs, paraellate destruction 29 IN OUT (W) No. Req. records available: shell show the shell sheep of the shell sheep	-4							Consumer A	Advisory Advisory		
Approved Source Approved Source	-					25	IN OUT N/A	Consumer advisory pro	vided for raw/undercooked foods		
10 CUT Food received at proper temperature	10	000				1 67					_
12 NOUTNINO Food received at proper temperature	11	(I) OUT				26	IN OUT (N/A)	Pasteurized foods used	; prohibited foods not offered		
13 TOUT Food in good condition, safe & unadulerated 27 Tout	_		Food received at proper temperature				F	ood / Color Additives a	nd Toxic Substances		_
Risk factors are improper practices or procedures footborne literas or injury. Public Health Interventions are control measures to prevent lood-borne literas or injury. Public Health Interventions are control measures to prevent lood-borne literas or injury. Public Health Interventions are control measures to prevent lood-borne literas or injury. Public Health Interventions are control measures to prevent lood-borne literas or injury. Public Health Interventions are control measures to prevent lood-borne literas or injury. Public Health Interventions are control measures to prevent lood. COOD RETAIL PRACTICES	_	MOUT	Food in good condition, safe & unadulterated			27	IN OUT NA				\vdash
Risk factors are improper practices of proceduates utilities. Public Health Prevention are control measures to prevent floodborne liliness or injury. Interventions are control measures to prevent floodborne liliness or injury. Interventions are control measures to prevent floodborne liliness or injury. Interventions are control 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 Safe Food and Water 30 Pasteurized eggs used where required Property use of Utensils. Proper Use of Utensils. Single-use/single-service articles: properly stored. Let Utensils. Equipment & inens: properly stored, died, & handled Let Utensils. Single-use/single-service articles: properly stored, died, & handled Let Utensils. Single-use/single-service articles: properly stored, died, & handled Let Utensils. Single-use/single-service articles: properly stored, died, & handled Let Utensils. Single-use/single-service articles: properly stored, died, & handled Let Utensils. Single-use/single-service articles: properly stored, died, & handled Let Utensils. Single-use/single-service articles: properly stored, died, & handled Let Utensils. Single-use/single-service articles: properly stored, died, & handled Let Utensils. Single-use/single-service articles: properly stored, died, & handled Let Utensils. Single-use/single-service articles: properly stored, died, & handled Let Utensils. Properly designed, constructed, & used Let stips. Food Temperature Control Single-use/single-service articles: properly stored, died, & handled Let	14	TN OUT N/ NO	Req. records available: shell stock tags, parasite destruction			28	IN OUT N/A	Toxic substances prope	rly identified, stored and used		Щ
Good retail practices are preventative measures to control the addition of perhaptogens, 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 R=repeat violation R=repeat violation COS R Safe Food and Water Safe Food and Water So Proper Use of Utensils Proper Use of Utensils 1 Utensils, equipment & linens; properly stored, died, & handled 43 In-use utensils properly stored, died, & handled 44 Utensils, equipment & linens; properly stored & used 45 Single-use/single-service articles; properly stored & used 46 Cilores used properly Food Temperature Control 1 Print food properly cooked for hot holding 35 Approved thawing methods used 46 Cilores used properly 1 Proper cooling methods used 47 Food and non-food contact surfaces cleanable, 48 Properly designed, constructed, & used 49 Warewashing: installed, maintained, & used: test strips Physical Facilities Physical Facilities 1 Proper Use of Utensils 48 Cilores used properly stored divided used 49 Warewashing: installed, animation, & used: test strips Physical Facilities 1 Physical Objects properly disposed, facilities maintained 1 Constantination prevented during food preparation, storage & display 1 Proper cooling methods used: used: test strips 1 Properly designed, constructed, supplied, & deaned 40 Garbage & refuse properly disposed, facilities maintained 50 Hot & cold water available adequate pressure 50 Physical Facilities 50 Physical Facilities 50 Physical facilities minitained 51 Cilores Postet: 52 Sewage & waste water properly disposed, facilities maintained 53 Adequate ventilation & lighting, designated area used 54 Garbage & refuse properly disposed, facilities maintained 55 Physical Facilities 56 Adequate ventilation & lighting, designated areas used 57 Foolow-Up: 58 Foolow-Up: 59 Follow-Up: 59 Follow-Up: 50 Follow-Up Date:		Risk factors a	are improper practices or procedures identified as the r	most		2 /3		Conformance with Ap	proved Procedures	6 th g 1	
Good retail practices are preventative measures to control the addition of perhaptogens, 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 R=repeat violation R=repeat violation COS R Safe Food and Water Safe Food and Water So Proper Use of Utensils Proper Use of Utensils 1 Utensils, equipment & linens; properly stored, died, & handled 43 In-use utensils properly stored, died, & handled 44 Utensils, equipment & linens; properly stored & used 45 Single-use/single-service articles; properly stored & used 46 Cilores used properly Food Temperature Control 1 Print food properly cooked for hot holding 35 Approved thawing methods used 46 Cilores used properly 1 Proper cooling methods used 47 Food and non-food contact surfaces cleanable, 48 Properly designed, constructed, & used 49 Warewashing: installed, maintained, & used: test strips Physical Facilities Physical Facilities 1 Proper Use of Utensils 48 Cilores used properly stored divided used 49 Warewashing: installed, animation, & used: test strips Physical Facilities 1 Physical Objects properly disposed, facilities maintained 1 Constantination prevented during food preparation, storage & display 1 Proper cooling methods used: used: test strips 1 Properly designed, constructed, supplied, & deaned 40 Garbage & refuse properly disposed, facilities maintained 50 Hot & cold water available adequate pressure 50 Physical Facilities 50 Physical Facilities 50 Physical facilities minitained 51 Cilores Postet: 52 Sewage & waste water properly disposed, facilities maintained 53 Adequate ventilation & lighting, designated area used 54 Garbage & refuse properly disposed, facilities maintained 55 Physical Facilities 56 Adequate ventilation & lighting, designated areas used 57 Foolow-Up: 58 Foolow-Up: 59 Follow-Up: 59 Follow-Up: 50 Follow-Up Date:		Prevalent con Interventions	tributing factors of foodborne illness or injury. Public H are control measures to prevent foodborne illness or in	eaith njury,		19	IN OUT(N/A)	Compliance with varian	ce/specialized process/HACCP		
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 R=repeat violation COS R COS R	_	S-SEE STATE OF			RETAI	L PRAC	TICES	N SHEER BURNE			
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 R=rep		Manage And Angelon						ls, and physical objects into	foods.		
Compliance Status	Mai	rk "X" in box if num		ppropri	ate box	for COS	and/or CO	S =corrected on-site du	ring inspection R=repeat	violation	1
Safe Food and Water Safe Food and Water		8 J 3 J 3 J 3 J 3 J 3 J 3 J 3 J 3 J 3 J		cos		Com	nliance Status			cos	R
Pasteurized eggs used where required	Com	pliance Status	Safe Food and Water	1000	150	Com	phanoe otatao	Proper Use o	f Utensils		
Water & toe from approved source 44	30	Paetaurizad		T		43	In-use uto	ensils properly stored			
Variance obtained for specialized processing methods Single-use/single-service articles: properly stored & used Gloves used properly	_					44	Utensils,	equipment & linens: properly	y stored, dried, & handled		
Food Temperature Control 46 Gloves used properly						45	Single-us	e/single-service articles: pro	perly stored & used		
Proper cooling methods used: adequate equipment for temp. control	32				SE 577	46	Gloves u	sed properly			
Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled: original container Prevention of Food Contamination Insects, rodents, & animals not present Contamination prevented during food preparation, storage & display Personal deanliness Umping cloths: properly used & stored Washing fruits & vegetables Type of Operation: Discussion with Person-in-Charge: 47	33			T		14.05	\$10 MARCA	Utensils, Equipme	nt and Vending	PAGE.	10
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 Type of Operation: Discussion with Person-in-Charge: 48 Properly designed, constructed, & used 49 Warewashing: installed, maintained, & used: test strips Fhysical Facilities Physical Facilities Follow-Up Date: 48 Properly designed, constructed, & used 49 Warewashing: installed, maintained, & used: test strips Fhysical Facilities Physical Facilities Follow-Up Date:	_					47	Food and	non-food contact surfaces	deanable,		\sqcup
Type of Operation: Thermometers provided and accurate Food Identification Food properly labeled: original container Prevention of Food Contamination Selection of Food Contamination Type of Operation:	_					48					\sqcup
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 Type of Operation: Discussion with Person-in-Charge: Follow-Up Date: Hot & cold water available adequate pressure	_					49	Warewas			L	
Prevention of Food Contamination Standard Insects, rodents, & animals not present Sewage & waste water properly disposed Contamination prevented during food preparation, storage & display 40 Personal cleanliness 41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables Type of Operation: Discussion with Person-in-Charge: 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: Follow-Up: Follow-Up Date:	7			SIL	EXHOR	1					
Prevention of Food Contamination Standard Standard	37	Food prope	erly labeled; original container			50				-	\vdash
Se Insects, Toderis, & arimination prevented during food preparation, storage & display 40 Personal cleanliness 41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables Type of Operation: Discussion with Person-in-Charge: 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 License Posted: Y N Follow-Up: Follow-Up Date:	743			10.0		51				-	-
40 Personal cleanliness 41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables Type of Operation: Discussion with Person-in-Charge: 54 Garbage & refuse properly disposed, facilities maintained 55 Physical facilities installed, maintained, & dean Adequate ventilation & lighting, designated areas used License Posted: Y N Follow-Up: Follow-Up Date:	38	Insects, roo	dents, & animals not present			52				-	\vdash
Wigning cloths: properly used & stored Washing fruits & vegetables Type of Operation: Discussion with Person-in-Charge: 55 Physical facilities installed, maintained, & dean Adequate ventilation & lighting, designated areas used License Posted: Y Follow-Up: Follow-Up Date:	39	Contaminat	tion prevented during food preparation, storage & display			53				-	\vdash
Washing fruits & vegetables Type of Operation: Discussion with Person-in-Charge: License Posted: Follow-Up: Follow-Up Date:	40			1						-	\vdash
Type of Operation: Discussion with Person-in-Charge: License Posted: Follow-Up: Follow-Up Date:	41	Wiping clot	hs: properly used & stored							-	\vdash
Discussion with Person-in-Charge: Follow-Up: Y Follow-Up Date:	42	Washing fro	uits & vegetables			56	Adequate	ventilation & lighting, desig	nated areas used	Saut N	
Discussion with Person-in-Charge: Follow-Up: Y Follow-Up Date:	11.1	H 1 2 K 2019				Sign (THE REPORT OF THE PARTY OF THE	WE	License Posted	(Y)	N
Follow-Up Date:	Ту	pe of Operation:								7	7
At A A	Dis	scussion with Pe	erson-in-Charge:						· ·	1	אַע
Signature of Person in Charge Date: Date: 2-28-2024									Follow-Up Date:		
Signature of Person in Charger VV VV Date: 2-28-2024			AL A.M.						Date:		
Signature of Inspector: Date: 2.28-2024	Sig	nature of Perso	n in Charge/ VV	`							-
	Sic	nature of Inspe	ctor:						Date: 2-28-20	24	
			(- 7								



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



Establishment: Harcs 21820 & 3059				Date:	2-28-2024	Page Z	of_ Z _	
		4 Hilford			Complia	ance Achieved: 7 - 28	- 2024	_
15	15,708			TEMPERATURE OBSERVATION			A SECTION AND A	I m
		Item / Location	Temp.	Item / Location	Тешр.	Item / Location		Temp.
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_			000	CONTRACTOR LANGER CORRECTION	TI ACTIONS		No literate a	VIE IL
	1 10 14 1		OB:	SERVATIONS AND/OR CORRECTIV			Dated 6	Corrected
٧	Item Number	Section of Code		Description of Vio	lation			cos
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			Memore	rions rearred do	Time drawn o	S		
			140 01010	tions observed do	ing time	inchection.		
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			Α.					
			Anna Vh	W				_
Sigi	nature of P	erson in Charge:	1,00	V-V -		Date:		
Sig	nature of Ir	spector:	2/6			Date: Z_	28 - 202	4



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



Ecto	ablichment: La	liday Tun Tuness & anite (Date 1	27/10	Page 1 of _2_	No. of Risk Factor/Intervention Violation	15 Ø
_		liday Inn Express & soites			Time out(:30	No. of Repeat Risk Factor/Intervention Violation	is &
		nerst Road	_	ategory:		Total Violation	- ml
		en Roedel companies LCC	Phone:			Inspection Status: Green Yellow Red	-
Ema					s Investigation	Complaint Other	
Insp	ection Type:	Routine Re-inspection Pre-operation FOODBORNE ILLNESS RISK I					umajs,
		Circle designated compliance status (IN, OUT, N/A,				in appropriate box for COS and/or R	
	-	IN = in compliance OUT= not in compliance NO = not	s observed l	MA = not			
		IN = in compliance OU I = not in compliance NO = no	i observeu i	1/74 - HOL	аррисавіе 000 -		2. 2.2
Com	pliance Status		OS R	Com	pliance Status	Protection from Contamination	OS R
		Supervision			6		Ť
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 DUT N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	-
		Employee Health		17	IN OUT (N/A N/O	reconditioned & unsafe food	
3	MOUT	Management/food employees & conditional employee;				Time / Temperature Control for Safety	
4	INOUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion		18	IN OUT N/A	Proper cooking time and temperature	
5	TUO(NI)	Procedures for responding to vomiting and diarrheal events		19	IN OUT N/A	Proper reheating procedures for hot holding	
2	(U)	Good Hygiene Practices		20	IN OUT N/A	Proper cooling time and temperatures	
6	IN OUT (10)	Proper eating, tasting, drinking, or tobacco use		21	IN OUT N/A(NO	Proper hot holding temperatures	
7	IN OUT NO	No discharge from eyes, nose, mouth		22	ON AN TUCKI	Proper cold holding temperatures	
		Preventing Contamination by Hands		23	ON AM TUG (II)	Proper date marking and disposition	
8	IN OUT (NO)	Hands clean & properly washed		24	IN OUT (VA)10	Time as a Public Health Control: procedures and records	
9	IN OUT N/A(NO)	No bare hand contact with RTE food				Consumer Advisory	
10	TUC(NI)	Adequate handwashing sinks properly supplied & accessible		25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods	
	THE PERSON NAMED IN	Approved Source			IN OUT	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	
11	TUOUT	Food obtained from an approved source		26		od / Color Additives and Toxic Substances	
12	IN OUT N/ANO	Food received at proper temperature		27	IN OUT (VA)	Food additives: approved and properly used	
13	(IN)OUT	Food in good condition, safe & unadulterated		28	IN OUT N/A	Toxic substances properly identified, stored and used	
14	IN OUT NIANO	Req. records available: shell stock tags, parasite destruction		20	~	conformance with Approved Procedures	5
	Risk factors a Prevalent con Interventions	are improper practices or procedures identified as the mo tributing factors of foodborne illness or injury, Public Heal are control measures to prevent foodborne illness or injur	st th y.	19	IN OU N/A	Compliance with variance/specialized process/HACCP	
5.0	TO SECURE	CO	OD RETAI	L PRAC	TICES		
		Good retail practices are preventative measures to	control the a	ddition of p	athogens, chemicals,	and physical objects into foods. =corrected on-site during inspection R=repeat viola	ation
Mai	rk "X" in box if nun	nbered item is not in compliance Mark "X" on appr	opriate box	for COS	and/or COS	=corrected on-site during inspection R=repeat viola	IIIO(1
Com	pliance Status		OS R	Com	pliance Status	cc	OS R
Jil.	\$ 260,000	Safe Food and Water	NY			Proper Use of Utensils	F 20 112
30	Pasteurize	d eggs used where required		43		sils property stored	
31		e from approved source		44		quipment & linens: properly stored, dried, & handled single-service articles: properly stored & used	
32		btained for specialized processing methods	11111111111	45	Gloves use		\dashv
18				40	Colores use		William S
33		ling methods used; adequate equipment for temp. control		47	W - W - 2 - 2 - 2 - 2 - 2	on-food contact surfaces cleanable,	
34		properly cooked for hot holding hawing methods used		48		esigned, constructed, & used	
35 36		ters provided and accurate		49	Warewashi	ng: installed, maintained, & used: test strips	
30	THEIRIOIDE		11.15			Physical Facilities	
37		erly labeled: original container		50	Hot & cold	water available adequate pressure	
1.00		Prevention of Food Contamination		51		nstalled, proper backflow devices	
38	Insects, roo	dents, & animals not present		52		waste water properly disposed	_
39	Contamina	tion prevented during food preparation, storage & display		53		ties properly constructed, supplied, & cleaned	-
40	Personal c	eanliness		54		refuse properly disposed, facilities maintained	
41	Wiping clot	hs: properly used & stored		55		cilities installed, maintained, & clean	-
42	Washing fr	uits & vegetables		56	Adequate v	ventilation & lighting, designated areas used	
7	no of Operation		, A			License Posted: Y) N
	pe of Operation:					Follow-Up: Y	N
Dis	scussion with Pe	erson-in-Charge:				Follow-Up Date:	
-		9/1				Detail	
Sig	nature of Perso	n in Charge:				Date:	
Sic	nature of Inspe	ctor: O S V				Date: 2 -2-7 - 20 2.4	<u> </u>



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



Establishmer	Holiday In	n EXPress & S	soites		27·2024	Page _ 2 .0	of Z
Address: A	Amnerst Ro			Complianc	e Achieved: 2-21	1.2024	
			TEMPERATURE OBSERVATI	ONS		Hill Holder Savery	
	Item / Location	Temp.	Item / Location	Temp.	Item / Location)n	Tem
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		OBSEI	RVATIONS AND/OR CORRECTIV	Æ ACTIONS			
/ Item Number	Section of Code		Description of Vio	olation			Correcte COS
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		No violation	is observed doring -	time of inspec	tion.		
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	erson in Charge:	WE Ca			Date:		
	spector:	110			Date: Z	27-2024	0



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



Esta	ablishment	t ı	HOMOSton of		Da	ate 2/2	6/20	Page	1 of <u>Z</u>	No. of Ris	sk Factor/Intervention Vio	lations	ュ
Add	Iress: 60	£L c	tomestead		Ti	ne in tc	:30	Time	ou !\/:3 0	No. of Repeat Ris	sk Factor/Intervention Vio	lations	ø
Owi	ner/Permit	Holde	er.		Ri	sk Cate	egory:	R			Total Vio	lations	2
Em	 ail:					none:				Inspection Status:	Green Yellow	Red	
-	ection Type	Je.	Routine Re-inspection	n Pre-ope	rationa		Illne	ss Inv	estigation	Complaint	Other		
mor	7000011171	JG.	\							NTERVENTIONS :		5 1 10	
			Circle designated compliance							in appropriate box for	COS and/or R		
-			IN = in compliance OUT= not in					t applic					
			IN = In compliance OD I - Not II	Compliance NO - 1	//	ved No	1 – 110	Гаррію	abic ooc	- doirebled on alle it	A SIM	27 25 1	S CONT
Com	pliance Sta	tus			cos	R	Com	plianc	e Status			cos	R
			Supervision	F	21					Protection from	Contamination		5,539
1	TUOUT		Person in charge present, demonstrate performs duties	es knowledge and			15	(IN)	UT N/A NO	Food separated and pr	rotected		
2	OUT N/	A	Certified Food Protection Manager			0	16	INC	N/A		cleaned and sanitized		
.,	\circ		Employee Health	*		- 1	17	INC	N/A)NO	Proper disposition or re reconditioned & unsafe	eturned, previously served,		
_	CHIQUIT		Management/food employees & condit	ional employee;			78	1.8		Time / Temperature			-27
3 .	OUT		knowledge, responsibilities and reporti	XVI		_	40	INC	OUT N/A NO		and the state of t		_
4	IN OUT		Proper use of restriction and exclusion		-	-	18	_	OUT N/A NO	Proper cooking time at Proper reheating proce		_	
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	COMP.	-	Good Hygiene Practices				-	_	OUT NA NO	Proper hot holding tem		-	+
6	IN OUT >	(29)	Proper eating, tasting, drinking, or toba	icco use			21	-		Proper cold holding ten		_	+
7	IN OUT	NO	No discharge from eyes, nose, mouth				22	-	ON ANN TUC		·		-
		~ 1	Preventing Contamination by	Hands			23	1	UT N/A NO	Proper date marking a			+
8	IN OUT	No	Hands clean & properly washed				24	INC	ON AIM THE	1	th Control; procedures and record	.5	-
9	IN OUT N/	(N)	No bare hand contact with RTE food				1			Consumer		In all	_
10	INOUT		Adequate handwashing sinks properly	supplied & accessible			25	CIDO	UT N/A	4	ovided for raw/undercooked foods	3	
		in a	Approved Source					T		Highly Susceptib		-	_
117	MOUT	_	Food obtained from an approved source	e		_	26	INC	DUT	A	d; prohibited foods not offered	_	-
12	IN OUT N/	1NO	Food received at proper temperature		_				117.00		and Toxic Substances	THE LOT	
13	(IN)OUT		Food in good condition, safe & unadulte			_	27	12	N/A U	Food additives: approv		_	-
14	IN OUT NO	_	Req. records available: shell stock tags				28	CINC	OUT N/A		erly identified, stored and used	2010	71V8
	Risk fac	ctors a	e improper practices or procedure ributing factors of foodborne illness re control measures to prevent foo	s identified as the m	ost		13			Conformance with Ap	proved Procedures		
	Interven	nt cont ntions a	re control measures to prevent for	dborne illness or inj	ury.	- 1	19	INC	OUT (N/A)	Compliance with varian	nce/specialized process/HACCP		
-	A HELL	- T. I.	The selection of	G	OOD RI	ETAIL	PRAC	TICES					3
			Good retail practices are	preventative measures	to control	the addi	tion of p	athoger	ns, chemicals	, and physical objects into	foods.		
Mar	k "X" in box	if num	bered item is not in compliance	Mark "X" on app	propriate	box fo	cos	and/or	cos	=corrected on-site du	uring inspection R=repea	it violatio	วท
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Com	pliance Sta	LUS	Safe Food and Water		000		00111	phane		Proper Use o	of Utensils		1 = 110
30	Past	eurized	eggs used where required				43		In-use uten	sils properly stored			
31			from approved source				44		Utensils, ed	quipment & linens: proper	ly stored, dried, & handled		
32			ained for specialized processing method	is			45		Single-use	/single-service articles: pro	operly stored & used		
UE	10/E3/1E		Food Temperature Contro		THE PER		46		Gloves use	d properly			
33	Pron	er cooli	ng methods used: adequate equipment f				70.0		11 (12.20)	Utensils, Equipme	nt and Vending		"
34	-		operty cooked for hot holding			7	47	X	Food and n	on-food contact surfaces			
35	_	<u>_</u>	awing methods used			$\neg \lor$	48		Properly de	esigned, constructed, & us	sed		
36			rs provided and accurate				49		Warewashi	ing: installed, maintained,	& used: test strips		
	4. 4. 5.		Food Identification			02.11				Physical F	acilities		
37	The state of the s		y labeled; original container				50		Hot & cold	water available adequate	pressure		
		1144	Prevention of Food Contamin	ation		and the fi	51		Plumbing it	nstalled, proper backflow of	devices		
38	Inse	cts. rode	ents, & animals not present				52		Sewage &	waste water properly disp	osed		
39	_		on prevented during food preparation, st	orage & display			53		Toilet facilit	ies properly constructed,	supplied, & cleaned		
40			anliness				54		Garbage &	refuse properly disposed,	, facilities maintained		
41			s: properly used & stored				55		Physical fa	cilities installed, maintaine	d, & clean		
42		_	ts & vegetables				56		Adequate v	entilation & lighting, desig	nated areas used		
pi dili.	parties:	19400	es illustration de la company		M.C.	N. A.					everage of the second second	1	UNEC.
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: Homestcod			Date: 2 -	26-2024	Page Zof Z
Address: 641 Dus High				e Achieved:	//
		TEMPERATURE OBSERVAT			T
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V Item Section of Code		Description of \	√iolation		Dated Corrected
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Signature of Person in Charge:	bert	4		Date:	
Signature of Inspector:	5			Date: Z -	26-7024



Signature of Person in Charge:

Signature of Inspector:

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION 432 Daniel Webster Highway



Date: 2-23-2024

Merrimack NH, 03054 (603) 420-1730 FOOD ESTABLISHMENT INSPECTION REPORT No. of Risk Factor/Intervention Violations Date2/25/24 Page 1 of _ Z Establishment: Xing Wang Time inti-co Time out: No. of Repeat Risk Factor/Intervention Violations Address: And Milford Road **Total Violations** Risk Category: Owner/Permit Holder: king wong 888, Inc Inspection Status: Green Yellow Red Phone: Email: Other Complaint Pre-operational Illness Investigation Re-inspection Inspection Type: Routine 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 COS R COS R Compliance Status Compliance Status **Protection from Contamination** Supervision X Person in charge present, demonstrates knowledge and INOU N/A NO Food separated and protected 15 **(** OUT 10 performs duties N OUT N/A Food-contact surfaces cleaned and sanitized 16 Certified Food Protection Manager N/A TUO M 2 Proper disposition or returned, previously served, ON AM TUO NI 17 · - (P.5) Employee Health reconditioned & unsafe food Management/food employees & conditional employee; Time / Temperature Control for Safety TUQUI 3 knowledge, responsibilities and reporting Proper cooking time and temperature IN OUT NAMO 18 INOUT Proper use of restriction and exclusion 4 19 IN OUT N/A Proper reheating procedures for hot holding Procedures for responding to vomiting and diarrheal events 5 IN OUT 20 IN OUT N/A Proper cooling time and temperatures **Good Hygiene Practices** IN OUT N/A 21 Proper hot holding temperatures (NO Proper eating, tasting, drinking, or tobacco use IN OUT 6 TO OUT N/A NO Proper cold holding temperatures 22 NO No discharge from eyes, nose, mouth IN OUT NOUT N/A NO Proper date marking and disposition 23 Preventing Contamination by Hands Time as a Public Health Control: procedures and records 24 IN OUT WANO NOUT NO Hands clean & properly washed Consumer Advisory No bare hand contact with RTE food TO OUT N/A NO OUT N/A Consumer advisory provided for raw/undercooked foods 25 Adequate handwashing sinks properly supplied & accessible MOUT 10 Highly Susceptible Populations Approved Source IN OUT NA Pasteurized foods used; prohibited foods not offered 26 Food obtained from an approved source PHOUT 11 Food / Color Additives and Toxic Substances IN OUT N/A NO 12 Food received at proper temperature Food additives: approved and properly used 27 IN OUT NI Food in good condition, safe & unadulterated 13 T) OUT (TRYOUT N/A Toxic substances properly identified, stored and used Req. records available: shell stock tags, parasite destruction 28 14 IN OUT WA NO 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. IN OUT N/A Compliance with variance/specialized process/HACCF 19 GOOD RETAIL PRACTICES Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods, R=repeat violation Mark "X" on appropriate box for COS and/or COS =corrected on-site during inspection Mark "X" in box if numbered item is not in compliance COS R Compliance Status COS R ompliance Status Proper Use of Utensils Safe Food and Water 43 In-use utensils property stored 30 Pasteurized eggs used where required Utensils, equipment & linens: properly stored, dried, & handled 44 31 Water & Ice from approved source Single-use/single-service articles: properly stored & used 45 Variance obtained for specialized processing methods 32 46 Gloves used properly Food Temperature Control Utensils, Equipment and Vending 363. 33 Proper cooling methods used: adequate equipment for temp, control 47 Food and non-food contact surfaces cleanable 34 Plant food properly cooked for hot holding 48 Properly designed, constructed, & used 35 Approved thawing methods used Warewashing: installed, maintained, & used: test strips 49 36 Thermometers provided and accurate **Physical Facilities** Food Identification Hot & cold water available adequate pressure 50 37 Food properly labeled: original container 51 Plumbing installed, proper backflow devices **Prevention of Food Contamination** 52 Sewage & waste water properly disposed Insects, rodents, & animals not present 38 53 Toilet facilities properly constructed, supplied, & deaned Contamination prevented during food preparation, storage & display 39 54 Garbage & refuse properly disposed, facilities maintained 40 Personal cleanliness Physical facilities installed, maintained, & clean \cap 55 Wiping cloths: properly used & stored 41 Adequate ventilation & lighting, designated areas used 56 Washing fruits & vegetables 42 License Posted: Type of Operation: Follow-Up: Discussion with Person-in-Charge: Follow-Up Date: Date:



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



Establishment: Xiva wang				Date:	2.23-2024	Page 2	of <u>Z</u>
Address: 904 Milford Road	Ĭ			Compl	iance Achieved:		
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablishment: -Tu	romas modie collège	Date / 14/24 Page 1 of 2 No. of Risk Factor/Intervention Violation					×		
Add	dress: 6	ncharter street	Ti	ime in (D	00;	Time out				
		emnomos Have college	Ri	isk Cate	gory:		Total Violations	8		
Em		TIONIOS HOOFE LOUGE		hone:			Inspection Status: Green Yellow Red			
_		Routine Re-inspection Pre-ope			Illnos	s Investigation	Complaint Other			
Ins	pection Type:	Re-inspection Pre-ope FOODBORNE ILLNESS RISK								
		Circle designated compliance status (IN, OUT, N/A					in appropriate box for COS and/or R			
_		IN = in compliance OUT= not in compliance NO = n								
		IN = In compliance OD1 - not in compliance NO - n	iot obsc	Jived 1471				200		
Соп	pliance Status		cos	R	Com	pliance Status	Protection from Contamination	R		
	1	Supervision Person in charge present, demonstrates knowledge and	_	$\overline{}$						
1 (N OUT	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			17	IN OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food			
3	NOUT	Management/food employees & conditional employee;			KIL		Time / Temperature Control for Safety			
4	(IN)DUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion			18	IN OUT NA NO	Proper cooking time and temperature			
5	INOUT	Procedures for responding to vomiting and diarrheal events			19	IN OUT NA	Proper reheating procedures for hot holding			
		Good Hygiene Practices			20	IN OUT N/A	Proper cooling time and temperatures			
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use			21	IN OUT N/A(NO)	Proper hot holding temperatures			
7	IN OUT (NO)	No discharge from eyes, nose, mouth			22	NOUT N/A NO	Proper cold holding temperatures			
Ė	9	Preventing Contamination by Hands			23	IN OUT N/A NO	Proper date marking and disposition			
8	NO TUO	Hands clean & properly washed			24	IN OUT N/A/NO	Time as a Public Health Control: procedures and records			
9	ON AN TUO NI	No bare hand contact with RTE food			0.60		Consumer Advisory	14		
10	TUQUI	Adequate handwashing sinks properly supplied & accessible			25	IN DUT N/A	Consumer advisory provided for raw/undercooked foods			
	I U	Approved Source				· »	Highly Susceptible Populations			
11	7N)put	Food obtained from an approved source			26	IN OUT (N/a)	Pasteurized foods used; prohibited foods not offered			
12	IN OUT N/AND	Food received at proper temperature			1,000	Foo	od / Color Additives and Toxic Substances			
13	INOUT	Food in good condition, safe & unadulterated			27	IN OUT N/A	Food additives: approved and properly used			
14	IN OUT (N/A)NO	Req. records available: shell stock tags, parasite destruction			28	IN OUT N/A	Toxic substances properly identified, stored and used			
	Risk factors a	are improper practices or procedures identified as the mo	ost			C	onformance with Approved Procedures	160		
	Prevalent cont Interventions	are improper practices or procedures identified as the mo tributing factors of foodbome illness or injury. Public Hea are control measures to prevent foodborne illness or inju	ury.		19	IN OUT	Compliance with variance/specialized process/HACCP			
				ETAIL P	RACI	TICES		1.14		
		Good retail practices are preventative measures	to contro	of the additi	on of p	athogens, chemicals,	and physical objects into foods.			
Ма	rk "X" in box if num	nbered item is not in compliance Mark "X" on app	propriat	te box for	COS	and/or COS	=corrected on-site during inspection R=repeat violation			
°om	pliance Status		cos	R	Com	oliance Status	cos	R		
2011	phance Status	- 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	91.71	Test 1			Proper Use of Utensils	in.		
30	Pasteurized	d eggs used where required			43	In-use utens	sils properly stored			
31	Water & Ice	from approved source			44	Utensils, eq	uipment & linens; properly stored, dried, & handled			
32	Variance of	otained for specialized processing methods			45	Single-use/s	single-service articles: properly stored & used			
		Food Temperature Control		E_0	46	Gloves used	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			
33	Proper cool	ing methods used: adequate equipment for temp. control			147	The Garage	Utensils, Equipment and Vending	101		
34	Plant food p	properly cooked for hot holding			47	Food and no	on-food contact surfaces cleanable,	_		
35	Approved th	nawing methods used			48		signed, constructed, & used	-		
36	Thermomet	ers provided and accurate			49	Warewashir	ng: installed, maintained, & used: test strips			
						1 1 1 1 1 2 2 2 1 2 1	Physical Facilities	9 (6)		
37	Food prope	rly labeled; original container			50		water available adequate pressure stalled, proper backflow devices	\dashv		
		Prevention of Food Contamination		_	51		vaste water properly disposed	\dashv		
38		lents, & animals not present			52		es properly constructed, supplied, & cleaned	\dashv		
39	+	ion prevented during food preparation, storage & display			53		refuse properly disposed, facilities maintained	\dashv		
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41		ns: properly used & stored			56		entilation & lighting, designated areas used	\dashv		
42	Washing In	uits & vegetables	-	32 35 35	7	/ Adducto to				
Tv	pe of Operation:			101			License Posted:	4		
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DIS	scussion with Person-in-Charge:						Follow-Up Date:			
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishmer	it Thomas M	coone college		Date: 2 -	14-2024	Page 2	of _ Z _
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Signature of Person in Charge:

Signature of Inspector:

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION 432 Daniel Webster Highway

Merrimack NH, 03054 (603) 420-1730



Date:

Date: 2-13-2024

FOOD ESTABLISHMENT INSPECTION REPORT No. of Risk Factor/Intervention Violations 6 Date/s/z4 Page 1 of Z Establishment: Aroma Toes No. of Repeat Risk Factor/Intervention Violations Time inter Time outz on Address: AD DW Highwach Ø **Total Violations** Risk Category: Owner/Permit Holder: Energy Lorth Inc Inspection Status: (Green) Yellow Red Phone: Email Other Pre-operational Illness Investigation Complaint Re-inspection Inspection Type: Routine FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark "X" in appropriate box for COS and/or R Circle designated compliance status (IN, OUT, N/A, NO) for each item IN = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation COS R COS R Compliance Status Compliance Status Protection from Contamination Supervision Person in charge present, demonstrates knowledge and N OUT N/A NO Food separated and protected TUO(NI performs duties IN OUT N/A Food-contact surfaces cleaned and sanitized 16 IN OUT N/A Certified Food Protection Manager Proper disposition or returned, previously served, IN OUT NA NO Employee Health 17 reconditioned & unsafe food Management/food employees & conditional employee; knowledge, responsibilities and reporting Time / Temperature Control for Safety THOUT 3 Proper cooking time and temperature IN OUT N/A NO 18 TWO UT Proper use of restriction and exclusion Proper reheating procedures for hot holding 19 IN OUT N/A NO Procedures for responding to vomiting and diarrheal events NOUT IN OUT N/A NO Proper cooling time and temperatures 20 Good Hygiene Practices IN OUT N/A NO Proper hot holding temperatures 21 Proper eating, tasting, drinking, or tobacco use 6 IN OUT IN OUT N/A NO Proper cold holding temperatures 22 IN OUT No discharge from eyes, nose, mouth 23 MOUT N/A NO Proper date marking and disposition Preventing Contamination by Hands Time as a Public Health Control: procedures and records 24 IN OUT NA NO (INDUT Hands clean & properly washed 8 NO Consumer Advisory ON AND TUE NO No bare hand contact with RTE food Consumer advisory provided for raw/undercooked foods TO OUT N/A Adequate handwashing sinks properly supplied & accessible 10 (IN DUT Highly Susceptible Populations Approved Source IN OUT NA Pasteurized foods used; prohibited foods not offered 25 Food obtained from an approved source TINOUT 11 Food / Color Additives and Toxic Substances IN OUT N/A NO Food received at proper temperature 12 IN OUT IA Food additives: approved and properly used 27 Food in good condition, safe & unadulterated 13 MOUT Toxic substances properly identified, stored and used Req. records available: shell stock tags, parasite destruction 28 (IN OUT N/A 14 IN OUT WANO 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 Compliance with variance/specialized process/HACCP IN OUT (N/A) 19 GOOD RETAIL PRACTICES Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. COS =corrected on-site during inspection R=repeat violation Mark "X" on appropriate box for COS and/or Mark "X" in box if numbered item is not in compliance cos COS R Compliance Status Compliance Status Proper Use of Utensils Safe Food and Water 43 In-use utensils properly stored Pasteurized eggs used where required 30 Utensils, equipment & linens: properly stored, dried, & handled 44 31 Water & Ice from approved source 45 Single-use/single-service articles: properly stored & used Variance obtained for specialized processing methods 32 46 Gloves used properly Food Temperature Control Utensils, Equipment and Vending Proper cooling methods used: adequate equipment for temp. control 33 Food and non-food contact surfaces cleanable 47 Plant food properly cooked for hot holding 34 Properly designed, constructed, & used 48 35 Approved thawing methods used Warewashing: installed, maintained, & used: test strips 49 36 Thermometers provided and accurate **Physical Facilities** Food Identification Hot & cold water available adequate pressure 50 37 Food properly labeled; original container Plumbing installed, proper backflow devices 51 Prevention of Food Contamination 52 Sewage & waste water properly disposed 38 Insects, rodents, & animals not present Toilet facilities properly constructed, supplied, & deaned 53 Contamination prevented during food preparation, storage & display 39 Garbage & refuse properly disposed, facilities maintained 54 40 Personal cleanliness 55 Physical facilities installed, maintained, & dean Wiping cloths: property used & stored 41 56 Adequate ventilation & lighting, designated areas used 42 Washing fruits & vegetables License Posted: Type of Operation: N Follow-Up: Discussion with Person-in-Charge: Follow-Up Date:



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



Es	tablishmer	i: Aroma Ji	oe\$		Date: 2 -	13-2024	Page	of
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Esta	ablishment: mortimack valley Baptist church			Date 2/9/24 Page 1 of 2			No. of Risk Factor/Intervention Violations			
				e in(o:00)			No. of Repeat Risk Factor/Intervention Violations	Ø		
	ner/Permit Hold	Boston post Road	Risk	Category	2		Total Violations	Ø		
		oi.	Pho				Inspection Status: Green Yellow Red			
Ema		Routine Re-inspection Pre-oper			ss Investi	igation	Complaint Other			
Insp	ection Type:	Routine Re-inspection Pre-oper FOODBORNE ILLNESS RISK				_		-1		
		Circle designated compliance status (IN, OUT, N/A					in appropriate box for COS and/or R			
_		IN = in compliance OUT= not in compliance NO = no								
			Serie.			71111111111	ICOS	R		
Com	pliance Status		COS I	R Com	pliance S	tatus	Protection from Contamination			
	1	Supervision Person in charge present, demonstrates knowledge and	r	15	IN OUT	N/A NO	Food separated and protected	T		
1 (IN OUT	performs duties		_			Food-contact surfaces cleaned and sanitized	-		
2	IN OUT (1/A)	Certified Food Protection Manager		16	TIN OUT	_	Proper disposition or returned, previously served,	+		
		Employee Health		17	IN OUT	MANO	reconditioned & unsafe food	_		
3	NOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting					Time / Temperature Control for Safety			
4	INOUT	Proper use of restriction and exclusion		18	IN OUT		Proper cooking time and temperature	-		
5	TIGOUT	Procedures for responding to vomiting and diarrheal events		19	IN OUT		Proper reheating procedures for hot holding	-		
		Good Hygiene Practices		20		N/A(NO)	Proper cooling time and temperatures	+		
6	IN OUT (O)	Proper eating, tasting, drinking, or tobacco use		21	-	N/A (10)	Proper hot holding temperatures	-		
7	IN OUT	No discharge from eyes, nose, mouth		22	IN OUT		Proper cold holding temperatures			
		Preventing Contamination by Hands		23	IN)OUT	-	Proper date marking and disposition Time as a Public Health Control: procedures and records	-		
8	IN OUT (N)	Hands clean & properly washed		24	IN OUT	MAMO	Consumer Advisory	-		
9	IN OUT N/ANO	No bare hand contact with RTE food		25	IN OUT	(VA)	Consumer advisory provided for raw/undercooked foods			
10	INDUT	Adequate handwashing sinks properly supplied & accessible		25	114 00 1	INIA	Highly Susceptible Populations			
	ALCUT.	Approved Source Food obtained from an approved source		26	IN OUT	(N/A)	Pasteurized foods used; prohibited foods not offered			
11	IN OUT N/A	Food received at proper temperature				\sim	od / Color Additives and Toxic Substances	JE I		
12	IN OUT N/A NO	Food in good condition, safe & unadulterated		27	IN OUT		Food additives: approved and properly used			
14	IN OUT NAMO	Req. records available: shell stock tags, parasite destruction		28	OUT	N/Ā	Toxic substances properly identified, stored and used			
			ost			C	Conformance with Approved Procedures			
	Prevalent con	are improper practices or procedures identified as the mo tributing factors of foodbome illness or injury, Public Hea are control measures to prevent foodborne illness or inju	alth ury.	19	IN OUT	0	Compliance with variance/specialized process/HACCP			
	II ILCI YOMIOTIC			TAIL PRAC	TICES	, while				
		Good retail practices are preventative measures to				chemicals,	and physical objects into foods.			
Ma	rk "X" in box if nur	mbered item is not in compliance Mark "X" on app	propriate l	box for COS	and/or	COS	=corrected on-site during inspection R=repeat violati	on		
			cos I	R Com	npliance S	tatus	cos	R		
com	pliance Status					BV.	Proper Use of Utensils	1 119		
30		d eggs used where required		43	Ir	n-use uten	sils properly stored			
31		e from approved source		44			quipment & linens: properly stored, dried, & handled	_		
32	Variance o	btained for specialized processing methods		45	S	ingle-use/	/single-service articles: properly stored & used	-		
		Food Temperature Control		46			d properly	E/PERST		
33	Proper coo	ling methods used: adequate equipment for temp. control		- 200		\$2/JA.	Utensils, Equipment and Vending			
34	Plant food	property cooked for hot holding		47			non-food contact surfaces cleanable,	+		
35		thawing methods used		48			esigned, constructed, & used ing: installed, maintained, & used: test strips	+		
36		eters provided and accurate		49	v	varewasni	Physical Facilities			
100		Food Identification	П	50	ТТн	lot & cold	water available adequate pressure			
37	Food prope	erly labeled: original container Prevention of Food Contamination	EN DASO	51			nstalled, proper backflow devices			
20	l legado en	dents, & animals not present		52			waste water properly disposed			
38		dents, & animals not present ition prevented during food preparation, storage & display		53			lies properly constructed, supplied, & cleaned			
40	Personal c			54	G	Sarbage &	refuse property disposed, facilities maintained			
41		ths: properly used & stored		55	P	hysical fac	cilities installed, maintained, & dean			
42		uits & vegetables		56	A	dequate v	ventilation & lighting, designated areas used			
		- Section (x)					License Posted:	N		
Ту	pe of Operation	:								
Dis	cussion with Pe	erson-in-Charge:					Follow-Up: Y ((N		
		1					Follow-Up Date:	mes."		
Ole	nature of Perso	on in Charge: Linette lukouw	uL	/			Date: 2-9 2024			
			1113/				Date: 2 -9 - 2024			
Sic	nature of Inspe	ector:	0				Date: 2 -4 - 2024			



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



Est	ablishmen	i: merrima	ICK U	quey B	aprist chorch	Date: 2 -	9-2028	Page	of
Add	ress: 51	4 Boston	post	Road	TEMPERATURE ORSERVATIONS	Complianc	e Achieved: z-9	2021	
1		4.4			TEMI ENATORE ODDERVATIONS	Turn	Item / Location		Temp.
		Item / Location		Temp.	Item / Location	Текир.	Hem) Location		Temp.
_									
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			IS WAR	de OB	SERVATIONS AND/OR CORRECTIVE AC	TIONS			AT E
V	Item	Section of Code		7	Description of Violation				Corrected
<u> </u>	Number	Section of Code			Description of violation			or	cos
				-					
				No Vi	plations obscived di	uring ins	pection.		
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			()		1. 1 ->		<u>-</u>	0 0 :	7
Sigr	ature of P	erson in Charge:	LIM	the I	Waw to		Date: 2-	9-2024	<u> </u>
Sign	nature of I	nspector:	211	5/11	10		Date: Z ~	9-2024	
			7	0					



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



Est	ablishment	Wayawk Tovern & Bitchery	Date 2/8/14 Page 1 of			Page 1 c	of _Z						
			er Highway	Time i	# -c	O	Time out	Q:30	No. of Repeat Risk Factor/Intervention Violations				
			Tomanaux Tavern UC	Risk C	ateg	gory:	B		Total Violati	ons .	1_		
Em			TOTAL CONTRACTOR	Phone	:				Inspection Status: Green Yellow Re	d			
-	ection Typ	ne: /	Routing Re-inspection Pre-operat	ional		Illnes	ss Investi	igation	Complaint Other				
Itist	Dection Typ	ле. (FOODBORNE ILLNESS RISK F.		ANI) PUI	BLIC HE	ALTH II	NTERVENTIONS	He:			
-			Circle designated compliance status (IN, OUT, N/A, N						in appropriate box for COS and/or R				
_			IN = in compliance OUT= not in compliance NO = not				applicable	COS =	= corrected on-site R = repeat violation				
				3/8/6/15						cos	R		
Com	pliance Sta	tus	Supervision *	OS R		Com	pliance S	tatus	Protection from Contamination				
-	1		Person in charge present, demonstrates knowledge and			15 /	TUOUT	N/A NO	Food separated and protected				
3	INDUT		performs duties		1	16	TUOUT		Food-contact surfaces cleaned and sanitized				
2	OUT NA		Certified Food Protection Manager	Series	1	17	IN OUT		Proper disposition or returned, previously served,				
	100 2	i jis	Employee Health	-		- 17	114 001		reconditioned & unsafe food	(E)			
3	MOUT		Management/food employees & conditional employee; knowledge, responsibilities and reporting					-	Time / Temperature Control for Safety				
4	INJOUT		Proper use of restriction and exclusion			18	IN OUT		Proper cooking time and temperature Proper reheating procedures for hot holding		H		
5	TUOUT		Procedures for responding to vomiting and diarrheal events	4		19	IN OUT	-	Proper reneating procedures for not noting Proper cooling time and temperatures	-			
iin			Good Hygiene Practices		1	20	IN OUT	-	Proper hot holding temperatures				
6	IN OUT	(NO)	Proper eating, tasting, drinking, or tobacco use		1	22	INOUT	$\overline{}$	Proper cold holding temperatures				
7	IN OUT	(10)	No discharge from eyes, nose, mouth Preventing Contamination by Hands			23	INOUT		Proper date marking and disposition				
8	IN OUT	NO	Hands clean & properly washed		1	24	IN OUT	NA NO	Time as a Public Health Control: procedures and records				
a	IN OUT N//		No bare hand contact with RTE food		1		1	200	Consumer Advisory				
10	IN OUT		Adequate handwashing sinks properly supplied & accessible		1 1	25	IN OUT	N/A	Consumer advisory provided for raw/undercooked foods				
	V		Approved Source] [0	^	Highly Susceptible Populations				
11	AN OUT		Food obtained from an approved source			26	IN OUT		Pasteurized foods used; prohibited foods not offered	PARTIE:			
12	NOUT N/	AND	Food received at proper temperature			100	1	-	ood / Color Additives and Toxic Substances	SCIPHE	\vdash		
13	(NOUT		Food in good condition, safe & unadulterated	_		27	IN OUT		Food additives: approved and properly used Toxic substances properly identified, stored and used	_	\vdash		
14	IN OUT (N)		Req. records available: shell stock tags, parasite destruction			28	0001		Conformance with Approved Procedures	1911	TE.		
	Risk fac	ctors and	re improper practices or procedures identified as the most ributing factors of foodborne illness or injury, Public Healtt ire control measures to prevent foodborne illness or injury	1		115	IN OUT	_					
	Interven	ntions a				19	-	N/A)	Compliance with variance/specialized process/HACCP				
	Da Dan Pa			D RETA				t!-ele	and abusing abiosts into foods		ISSUE:		
	al. #SZE in the acc	:6	Good retail practices are preventative measures to obered item is not in compliance Mark "X" on appro					COS	s, and physical objects into looks. S =corrected on-site during inspection R=repeat vi	olation			
Ma	LK .Y. IU DOX	ii num		HARRIE	4.5	Thirties		1010		200	R		
Com	pliance Sta	tus	C 4 P 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	OS R		Com	pliance St		Proper Use of Utensils	cos	-		
20	I David		Safe Food and Water			43	IIIn		nsils properly stored				
30		_	eggs used where required from approved source		1	44			quipment & linens: properly stored, dried, & handled				
32			tained for specialized processing methods		1	45	Si	ingle-use/	/single-service articles: properly stored & used				
		ration.	Food Temperature Control]	46	G	loves use	ed properly				
33	Prop	oer cooli	ng methods used: adequate equipment for temp. control				75		Utensils, Equipment and Vending				
34	Plan	t food p	roperly cooked for hot holding			47			non-food contact surfaces cleanable,	_			
35	Аррг	roved th	ewing methods used	-		48			esigned, constructed, & used	-	\vdash		
36			ers provided and accurate			49	1 1 1 1 1 1	/arewasni	ing: installed, maintained, & used: test strips Physical Facilities				
87			Food Identification ly labeled: original container			50	ТТн	ot & cold	water available adequate pressure				
37	1 1 1000	a proper	Prevention of Food Contamination			51			installed, proper backflow devices				
38	lose	cts rode	ents, & animals not present		1	52	S	ewage & v	waste water properly disposed				
39			on prevented during food preparation, storage & display			53	To	oilet facilit	ities properly constructed, supplied, & cleaned				
40			anliness			54	G	arbage &	k refuse properly disposed, facilities maintained				
41	Wipi	ing cloth	s; properly used & stored		\bigcirc	55	/4		acilities installed, maintained, & dean				
42	Was	shing frui	its & vegetables			56	A	dequate v	ventilation & lighting, designated areas used				
1.90		_1!		7/	navent.			,	License Posted:	(Y)	N		
-	pe of Opera	_				-			Follow-Up: (Ŏ	N		
Dis	scussion w	ith Per	rson-in-Charge:								``		
			,						Follow-Up Date:				
Sin	nature of F	Person	in Charge: Al Jams						Date:				
_			~ A .						Date: z-8-2024				
Sig	nature of I	ınspec	101:						20101 # 0 5245 4				



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



Address: 3.54 Put tientical TEMPERATURE OBSERVATIONS Items/Lacation Temp. Temp.	Establishment: Tomanacok Butchory & Buern				Date: 2-8-202A Page 2 of 2					
Trop Person in Charge: Date:	Add	lress:	ISA. Pu	100 10 10 10 10 10 10 10 10 10 10 10 10	2001	4 600171			8-2024	
OBSERVATIONS AND OR CORRECTIVE ACTIONS Item	144	100	104 00		MEANING TO SELECT			CONA VE		
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Number Extern		Item	Section of Codo						Da	
C 55 Shear II - Floor I wall or long cooking, and dien machine would still with accomplantion by deems.	V	Number	Section of Code		_		TO TO LANCE			or COS
Signsture of Person in Charge:				kitchen						
Signsture of Person in Charge:	C	55	5 601 11	- floor/	wall	along cookline	and dien maci	hum wall	Solled	
Signature of Person in Charge:				with a	momo	lastion of depts				
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	Sign	ature of P	erson in Charge:	117	_			Date:		
				135	16			Date:	2-8-20	24



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



Est	ablishment: 44	Nwards Ice Cream	Date2	19124	Page 1 of	No. of Risk Factor/Intervention Violations	Ø
		Dus Highwally			Time out:2:.00	No. of Repeat Risk Factor/Intervention Violations	ク
_		er Hayures Ice crown stand	Risk C	ategory:	D	Total Violations	0
Em		58 Million 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Phone	:		Inspection Status: Green Yellow Red	
-		Routine) Re-inspection Pre-operat	ional	Hines	ss Investigation	Complaint Other	
ınsı	pection Type:	FOODBORNE ILLNESS RISK F.					9.7
200		Circle designated compliance status (IN, OUT, N/A, I				in appropriate box for COS and/or R	
-		IN = in compliance OUT= not in compliance NO = not					
. 05		THE PERSON OF TH				lcos	R
Com	pliance Status		OS R	Com	pliance Status	Protection from Contamination	K
Ŀ.,	×	Supervision Person in charge present, demonstrates knowledge and		1 45	TIN DUT N/A NO	Food separated and protected	
1	OUT	performs duties		15			
2	IN OUT N/A	Certified Food Protection Manager	15151 183	16	OUT N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	
		Employee Health		17	IN OUT (NA) NO	reconditioned & unsafe food	
3	MOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting				Time / Temperature Control for Safety	
4	ТПООТ	Proper use of restriction and exclusion		18	IN OUT N/A (10)	Proper cooking time and temperature	
5	PROUT	Procedures for responding to vomiting and diarrheal events		19	IN OUT N/A	Proper reheating procedures for hot holding	
A		Good Hygiene Practices		20	IN OUT N/A	Proper cooling time and temperatures	
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use		21	IN OUT N/A NO	Proper hot holding temperatures	
7	IN OUT (NO)	No discharge from eyes, nose, mouth		22	IN OUT N/A NO	Proper cold holding temperatures	
		Preventing Contamination by Hands		23	MOUT N/A NO	Proper date marking and disposition	
8	INOUT NO	Hands clean & properly washed		24	IN OUT NIZ NO	Time as a Public Health Control: procedures and records	
9	IN OUT N/A NO	No bare hand contact with RTE food	_	3,45		Consumer Advisory	100
10	(I) OUT	Adequate handwashing sinks properly supplied & accessible		25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods Highly Susceptible Populations	
	I Suran	Approved Source		26	NOUT N/A	Pasteurized foods used; prohibited foods not offered	
11	IN OUT N/A(NO)	Food obtained from an approved source		20		od / Color Additives and Toxic Substances	
12	IN OUT N/AND	Food received at proper temperature Food in good condition, safe & unadulterated	_	27	IN OUT	Food additives: approved and properly used	
13	IN OUT NAMO	Req. records available: shell stock tags, parasite destruction		28	AROUT N/A	Toxic substances properly identified, stored and used	
				UTS	· / /	Conformance with Approved Procedures	·
	Prevalent cor	are improper practices or procedures identified as the most tributing factors of foodborne illness or injury, Public Health are control measures to prevent foodborne illness or injury	1	19	IN OUT	Compliance with variance/specialized process/HACCP	\Box
	Witel verilions		D RETA				300
-	11. T	Good retail practices are preventative measures to o				, and physical objects into foods.	
Ma	k "X" in box if nur	nbered item is not in compliance Mark "X" on appro				=corrected on-site during inspection R=repeat violation	
		ico	S R	Com	pliance Status	cos	R
om	pliance Status	Safe Food and Water	JO I K	00,,,		Proper Use of Utensils	123
30		d eggs used where required		43	In-use uten	sils properly stored	
31	Water & Ic	e from approved source		44	Utensils, ed	quipment & linens: properly stored, dried, & handled	
32	Variance o	btained for specialized processing methods		45	Single-use/	single-service articles: properly stored & used	
		Food Temperature Control		46	Gloves use		
33	Proper coc	ling methods used: adequate equipment for temp, control		94,5		Utensils, Equipment and Vending	DX
34	Plant food	properly cooked for hot holding		47		on-food contact surfaces cleanable,	\vdash
35	Approved t	hawing methods used		48	+	esigned, constructed, & used	
36		ters provided and accurate		49	Warewashi	ng: installed, maintained, & used: test strips Physical Facilities	
		Food Identification		50	Hot & cold	water available adequate pressure	
37	Food prope	Prevention of Food Contamination		51		nstalled, proper backflow devices	\neg
20	I laggets ray	dents, & animals not present	- 1	52	+	waste water properly disposed	
38		tion prevented during food preparation, storage & display		53	+	ies properly constructed, supplied, & cleaned	
40	Personal c			54	Garbage &	refuse properly disposed, facilities maintained	
41		hs: properly used & stored		55	Physical fa	cilities installed, maintained, & clean	
42		uits & vegetables		56	Adequate v	rentilation & lighting, designated areas used	
Ēķ.	English With	(, 142		PRILITY OF		License Posted: (Y)	N
	e of Operation:						-
Dis	cussion with Pe	erson-in-Charge:				Follow-Up: Y (N
		C 4				Follow-Up Date:	
C:	- the of Dece	n in Charges		_		Date:	
_	nature of Perso			_			-
Sig	nature of Inspe	ctor:				Date: z - 9 - 2021	



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



Est	ablishmer	it: Hayword	15 Ice	cream	<u> </u>						2024	Page	of
Add	ress: 2	य १० संवा	MORU	20					Compli	ance Achi	eved: 2.4	-2024	
176			4	The state of the s	167	TEMPER	ATURE OBSERV	ATIONS		filt - 1	Will - Din X	a invalue s	
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	Contract Dis		E Safe		OBSEI	RVATIONS.	AND/OR CORRE	CTIVE ACT	IONS				7
V	Item	Section of Code					Description	of Violation					Corrected
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		Person in Charge:	THO	unch							Date:		
Sign	nature of I	nspector:	2/11		58.4.						Date: 2.	9-201	



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



Est	ablishment	C	Date 2/	61	24	Page	1 of _Z	No. of Ris	k Factor/In	lervention Viol	ations	Ø		
			3 Highway	Т	ime in	11	:30	Time	out(2:30	No. of Repeat Ris	k Factor/Int	tervention Viol	ations	B
			Portofino Italian Pestavaon+ 11	- F	Risk Ca	ate	gory:	R				Total Viol	ations	1
Em			POTIONIO HALLAN WESTERNAMINE	-	hone:					Inspection Status:	Green	Yellow I	Red	,
		9	Routine Re-inspection Pre-ope			_	Illnes	es Inv	estigation	Complaint	Oth	er		
Ins	ection Typ	e. I	Routine Re-inspection Pre-operation Pre-operation Re-inspection Pre-operation Re-inspection Pre-operation Re-inspection Pre-operation Re-inspection Re-inspection Pre-operation Re-inspection Re-inspe								A DATE OF THE STATE OF THE STAT		DEL III	2015
-			Circle designated compliance status (IN, OUT, N/A							in appropriate box for	COS and/or	R		
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Com	pliance Stat	tus	Supervision	cos	R		Com	pliano	e Status	Protection from	Contaminati	0D	cos	S K
	^		Person in charge present, demonstrates knowledge and		T		15	5	OUT N/A NO	Food separated and pr		V	T	
1	TUC(NE		performs duties		-			\simeq				naitinad		
2	IN TURNIA	4	Certified Food Protection Manager		4		16	-	DUT N/A	Food-contact surfaces Proper disposition or re			+-	+
T S			Employee Health	18,			17	IN	ON AN TUC	reconditioned & unsafe				
3	TUQ(NI)		Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature	Control for S	Safety	11	
4	INOUT		Proper use of restriction and exclusion				18	IN	OJ AN TUC	Proper cooking time ar				
5	TROUT		Procedures for responding to vomiting and diarrheal events				19	-	DUT N/A(N)	Proper reheating proce			+	_
1		~	Good Hygiene Practices				20	+	DUT N/A(N)	Proper cooling time an			+	_
6	IN OUT	(10)	Proper eating, tasting, drinking, or tobacco use		\vdash		21	1	OUT N/A(NO)	Proper hot holding tem			-	-
7	IN OUT	(NO)	No discharge from eyes, nose, mouth		1		22	-	DUT N/A NO	Proper cold holding ter			+	+
			Preventing Contamination by Hands		-		23	1	ON AN TUC	Proper date marking at Time as a Public Healt		advene and records		-
8	NOUT	ИО	Hands clean & properly washed		+		24	INC	DOLENIANO				II SAN	_
9	NOUT N/A	ON	No bare hand contact with RTE food		\vdash		25	VIN	DUT N/A	Consumer advisory pro	Advisory //	10	-	-1-
10	TUQ(NI)	- 123	Adequate handwashing sinks properly supplied & accessible		-		23	U	JUT INA	Highly Susceptib				
11	TUQUIT	T	Approved Source Food obtained from an approved source		T		26	INC	OUT (N/A)	Pasteurized foods used			T	
12	IN OUT N/A	(NO)	Food received at proper temperature							od / Color Additives a		4		
13	NOUT	0	Food in good condition, safe & unadulterated				27	INC	OUT (A)	Food additives: approve	ed and properl	y used		
14	IN OUT NA	NO	Req. records available: shell stock tags, parasite destruction				28		OUT N/A	Toxic substances prope	erly identified, s	tored and used		
	Risk fac	tors ar	e improper practices or procedures identified as the m	ost						conformance with Ap	proved Proc	edures	ALC:	TY.
	Prevaler Interven	nt contr tions a	e improper practices or procedures identified as the m ibuting factors of foodborne illness or injury. Public He re control measures to prevent foodborne illness or inju	alth ury.	- 1		19	INC	OUT (A)	Compliance with varian	ce/specialized	process/HACCP		
W.	n Samuel Const				ETAIL	P	RACI	TICES				13.1	1 P. 1	14
			Good retail practices are preventative measures	- 11		_				and physical objects into	foods.			
Ma	k "X" in box	if numl	pered item is not in compliance Mark "X" on app	oropria	te box f	or	COS	and/o	cos	=corrected on-site du		on R=repea	violation	on
Com	pliance Stat	110	Company to said the contract of the	cos	R		Comi	oliano	e Status				cos	R
COIII	pliance Stat		Safe Food and Water	1167			100			Proper Use o	f Utensils			
30	Paste	eurized	eggs used where required				43		In-use uten	sils properly stored				
31	Wate	er & Ice	from approved source				44		Utensils, ed	quipment & linens: propert	y stored, dried,	& handled	_	
32	Varia	ance obt	ained for specialized processing methods			-	45		Single-use/	single-service articles: pro	operfy stored &	used		\perp
PM.	rolluş ve,	ST X T	Food Temperature Control				46		Gloves use					1
33	Prop	er coolir	ng methods used: adequate equipment for temp, control			-	Harrie.	-	1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	Utensils, Equipme		ing		a tender
34			operly coaked for hot holding	_	-	1	47			on-food contact surfaces			+-	
35	 		awing methods used		-		48	-		signed, constructed, & us ng: installed, maintained,		ins	+	+
36	Then	momete	rs provided and accurate Food Identification				49	_	vvarewasni	Physical F		ny Africa (Text	1,570	011
37		Laranad	y labeled: original container			1	50	T	Hot & cold	water available adequate		The Late of the La	1	
31	Food	properi	Prevention of Food Contamination	1115	1	0	51	×		nstalled, proper backflow of				
38	Inser	ts rode	nts, & animals not present			7	52			waste water properly dispo			1	
39			on prevented during food preparation, storage & display			Ì	53		Toilet facilit	ies properly constructed,	supplied, & dea	aned		
40							54		Garbage &	refuse properly disposed,	facilities maint	ained		
41	Wiping cloths; properly used & stored						55		Physical fac	cilities installed, maintaine	d, & clean			
42	Wash	hing frui	ts & vegetables				56		Adequate v	entilation & lighting, desig	nated areas us	ed		
See .	10	A STATE	NG (16 80)	The		100	1000	-		tian delli	License F	osted:	(7)	N
	e of Opera				_	_		_					X	14
Dis	cussion wit	th Per	son-in-Charge:								Follow-Up			N
											Follow-Up	Date:		
Qi-	noture of D	orean	in Charge: Cally Bat		-	_					Date:			
_			2 000			_	_							
Sig	nature of Ir	nspect	or: ///			_					Date:	2-6 - 2026	+	



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



Establishment: Portofino			Date: Z.	-6-2014	Page	of Z_ _
Address: 458 pus Hia	hwau		e Achieved:			
· · · · · · · · · · · · · · · · · · ·		TEMPERATURE OBSERVATIONS				
Item / Location	Temp.	Item / Location	Temp.	Item / Locati	on	Temp.
		OBSERVATIONS AND/OR CORRECTIVE A	CTIONS			EVAL B
I ttom	7455	Description of Violatio			Dated (Corrected
V Number Section of Code		Description of Violatio	(1)		or	cos
	Kitchen					
C 51 5.205.15	Hawleson	sink in cookline area in	discepair	•		
	-					
	-					
Signature of Person in Charge:	Cuty from			Date:		
				Date: 2		



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



Esta	ablishment:	T-Eleven	Date2/1/20 Page 1 of			of				
		3 Des Highway	Time	inecoo	Time ou	E:30	No. of Repeat Risk Factor/Intervention Violati	ions Ø		
		older: 54 KIYOLOS	Risk (Category	D		Total Violat	ions		
Ema		81, 214000	Phone	e:			Inspection Status: Green Yellow Re	:d		
-	ection Type	Routine Re-inspection Pre-oper	rational	Illne	ess Inves	tigation	Complaint Other			
msp	ection Type	FOODBORNE ILLNESS RISK					NTERVENTIONS + SOME STATE OF THE STATE OF TH			
-		Circle designated compliance status (IN, OUT, N/A				Mark "X"	in appropriate box for COS and/or R			
		IN = in compliance OUT= not in compliance NO = n			t applicab	le COS =	corrected on-site R = repeat violation			
					npliance S	1000		COS R		
Com	pliance Statu	Supervision	COS R	Con	ipitatice c	Jialus	Protection from Contamination	THE SH		
		Person in charge present, demonstrates knowledge and		15/	INOUT	N/A NO	Food separated and protected			
(TUOUT	performs duties		16	NO OUT		Food-contact surfaces cleaned and sanitized			
2	IN OUT N/A	Certified Food Protection Manager	65.5	17	11	MANO	Proper disposition or returned, previously served,			
		Employee Health		'	IN OU	THE PINC	reconditioned & unsafe food			
3 (UN OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting	i i		11 111 1	_	Time / Temperature Control for Safety			
4	IN OUT	Proper use of restriction and exclusion		18	_	LN/V NO	Proper cooking time and temperature			
5 (I) OUT	Procedures for responding to vomiting and diarrheal events		19	_	NATO	Proper reheating procedures for hot holding			
	all dis	Good Hygiene Practices		20		T N/A/NO	Proper cooling time and temperatures			
6	IN OUT	Proper eating, tasting, drinking, or tobacco use		21	-	N/A(NG	Proper hot holding temperatures			
7	INOUT	No discharge from eyes, nose, mouth		22	-	F N/A NO	Proper cold holding temperatures Proper date marking and disposition			
		Preventing Contamination by Hands		23		ONANO	Time as a Public Health Control: procedures and records			
8		O Hands clean & properly washed		24	111 001	MAJIO	Consumer Advisory	0.00		
9	N OUT N/A			25	TUQUI	- NI(A	Consumer advisory provided for raw/undercooked foods			
10	NOUT	Adequate handwashing sinks properly supplied & accessible		25	UNDUI	IN/A	Highly Susceptible Populations			
	Two our	Approved Source Food obtained from an approved source		26	IN OUT	N/A)	Pasteurized foods used; prohibited foods not offered			
11	IN OUT N/A					-	ood / Color Additives and Toxic Substances	Market V		
12	IN OUT	Food in good condition, safe & unadulterated		27	IN OUT	MA	Food additives: approved and properly used			
13	IN OUT WA			28 -	INGUI	T N/A	Toxic substances properly identified, stored and used			
14			ost			Hr's (Conformance with Approved Procedures			
	Prevalent	ors are improper practices or procedures identified as the micontributing factors of foodbome illness or injury, Public Heads are control measures to prevent foodborne illness or injury.	alth	19	IN OUT	N/A	Compliance with variance/specialized process/HACCP			
	mervenik		OOD RETA			\smile	TOTAL SERVICE	5-19		
	EL ELE	Good retail practices are preventative measures				chemicals	s. and physical objects into foods.			
Mai	rk "X" in hoy if	numbered item is not in compliance Mark "X" on app	propriate bo	x for COS	and/or	COS	S =corrected on-site during inspection R=repeat v	iolation		
IVICA	K A III DOXII			OFFICE K	npliance \$	Matura		COS R		
Com	pliance Statu	Safe Food and Water	COS R	Con	npliance	status	Proper Use of Utensils	000 11		
20		rized eggs used where required		43	TT	In-use uter	nsils properly stored			
30		& Ice from approved source		44		Utensils, e	quipment & linens: properly stored, dried, & handled			
32		the obtained for specialized processing methods		45		Single-use	s/single-service articles: properly stored & used			
32	The second second	Food Temperature Control	7	46		Gloves use	ed property			
33		cooling methods used: adequate equipment for temp. control		400		ralia.	Utensils, Equipment and Vending			
34		ood properly cooked for hot holding		47		Food and i	non-food contact surfaces cleanable,			
35		ed thawing methods used		48			esigned, constructed, & used			
36	Therm	ometers provided and accurate		49	,	Warewash	ning: installed, maintained, & used: test strips			
į Pi		Food Identification				HA THE	Physical Facilities			
37	Food p	roperly labeled: original container		50	_		water available adequate pressure			
500		Prevention of Food Contamination		51			installed, proper backflow devices	-		
38		, rodents, & animals not present		52	_		waste water properly disposed			
39	Contar	nination prevented during food preparation, storage & display		53	_		ities properly constructed, supplied, & cleaned			
40		al cleanliness		54			a refuse properly disposed, facilities maintained	\vdash		
41	1-1-	cloths: properly used & stored		55 56		<u> </u>	ventilation & lighting, designated areas used			
42	Washi	ng fruits & vegetables		30	97					
Tvi	oe of Operat	on:					License Posted:	W N		
_							Follow-Up:	YN		
UIS	cussion with	Person-in-Charge:					Follow-Up Date:			
		1				_	1 Ollow-op Date.			
Sia	nature of Pe	rson in Charge:	7)			Date:			
_		0 80					Date: 7 - L- Z0Z	4		
1 210	nature of In:	speciol. > 1 , 1///						· -		



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



Establishme	nt: 4 - Eleven				1-2024		of _Z_
	28 DUS HIS	anuell		Compliano	e Achieved: 2 - 1	-2024	
*			TEMPERATURE OBSERVATIONS				
	Item / Location	Temp.	Item / Location	Тетпр.	Item / Location	n	Temp.
		OB	SERVATIONS AND/OR CORRECTIVE AC	CTIONS	3		
V Item	Section of Code		Description of Violation	1			Corrected
Number						or	cos
	-						
		6-2-01-0+	ions asselved doring		acanctica_		
		10000	TO IS CHEST BOTT TO	Time of the	s (estimate)		
	-						
-							
		1991					
		AA					
Signature of F	Person in Charge:	And	(32		Date:		
Signature of I	nspector: S	191			Date: Z	1-2020	1



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



Feta	hlishment: N.	srimack Highschool		Date 2	-2-24	Page 1	of 2	No. of Risk Factor/Intervention Violat	ions 6		
		7		Time i	19('00)	Time o	ut:tooo	No. of Repeat Risk Factor/Intervention Violations			
_		ic Elvain Street		_	ategory:			Total Violat	ions 🦝		
		3AU 26	_	Phone				Inspection Status: Green Yellow Re	ed .		
Ema		Routine Re-inspection Pre-o	neratio			ss Inves	tigation	Complaint Other			
Insp	ection Type:	Routine Re-inspection Pre-o									
		Circle designated compliance status (IN, OUT,						in appropriate box for COS and/or R			
_		IN = in compliance OUT= not in compliance NO	= not o	bserved	N/A = not	t applicat	ole COS =	corrected on-site R = repeat violation			
.510	TODAY (I		co			pliance			COS R		
Com	pliance Status	Supervision	je o	-	0011	phance	Otatas	Protection from Contamination	lies / re		
4	IN OUT	Person in charge present, demonstrates knowledge and			15	N OU	T N/A NO	Food separated and protected			
	×	performs duties Certified Food Protection Manager			16	INOU	T N/A	Food-contact surfaces cleaned and sanitized			
2	(IN OUT N/A				17	IN OU	TNA NO	Proper disposition or returned, previously served, reconditioned & unsafe food			
	\sim	Management/food employees & conditional employee;	-	T			_	Time / Temperature Control for Safety			
3 (INJOUT	knowledge, responsibilities and reporting			18	I IN OU	T N/A(NO)	Proper cooking time and temperature			
4	IN DUT	Proper use of restriction and exclusion		-	19	_	TNIANO	Proper reheating procedures for hot holding			
5	тиорит	Procedures for responding to vomiting and diarrheal events Good Hygiene Practices		VI.5	20	_	T N/A NO	Proper cooling time and temperatures			
6	IN OUT RO	Proper eating, tasting, drinking, or tobacco use			21	IN OU	T N/A	Proper hot holding temperatures			
7	IN OUT TO	No discharge from eyes, nose, mouth			22	(IN)OU	T N/A NO	Proper cold holding temperatures			
	\	Preventing Contamination by Hands			23		T N/A NO	Proper date marking and disposition			
8	IN OUT NO	Hands clean & properly washed			24	IN OU	TNANO	Time as a Public Health Control: procedures and records			
9	UN AND TUO NI	No bare hand contact with RTE food					-0	Consumer Advisory			
10	(IN DUT	Adequate handwashing sinks property supplied & accessible	e	_	25	IN OU	T(VA)	Consumer advisory provided for raw/undercooked foods Highly Susceptible Populations			
		Approved Source	-	-	26	(IN)OU	T N/A	Pasteurized foods used; prohibited foods not offered			
11	IN OUT N/A NO	Food obtained from an approved source Food received at proper temperature		-	-	10000		od / Color Additives and Toxic Substances			
12	IN OUT NIA	Food in good condition, safe & unadulterated			27	INOL	т (%)	Food additives: approved and properly used			
14	IN OUT NAMO	Req. records available: shell stock tags, parasite destructio	n		28	(N)OL	T N/A	Toxic substances properly identified, stored and used			
		are improper practices or procedures identified as the	most				C	onformance with Approved Procedures	CHANGE S		
	Prevalent con Interventions	are improper practices or procedures identified as the tributing factors of foodborne illness or injury. Public are control measures to prevent foodborne illness or	nealth injury.		19	IN OL	TOVA	Compliance with variance/specialized process/HACCP			
i i	TELLING HENDS		GOOI	RETA	IL PRAC						
		Good retail practices are preventative measu	res to co	ontrol the	addition of	pathogens	, chemicals,	and physical objects into foods. =corrected on-site during inspection R=repeat \	inlation		
Mar	k "X" in box if nun	nbered item is not in compliance Mark "X" on	approp	oriate bo	c for COS	and/or	CUS	s =corrected on-site during inspection R=repeat \	170		
Com	pliance Status		co	S R	Com	pliance	Status	The street of th	COS R		
	196. Ext. 11. 11. 11.				42	+ 1	le use uten	Proper Use of Utensils sils properly stored	2,000		
30		d eggs used where required			43	-		quipment & linens: properly stored, dried, & handled			
31		e from approved source	-		45	+		/single-service articles: properly stored & used			
32	Variance of	ptained for specialized processing methods Food Temperature Control	-	201	46	17	Gloves use	d properly			
33	Proper cool	ling methods used: adequate equipment for temp. control					Prys., :	Utensils, Equipment and Vending			
34		properly cooked for hol holding			47			non-food contact surfaces cleanable,			
35	Approved to	hawing methods used			48	1-1		esigned, constructed, & used			
36		ters provided and accurate			49			ing: installed, maintained, & used: test strips Physical Facilities			
r.,		Food Identification	-		50	T		Physical Facilities			
37	Food prope	rly labeled: original container Prevention of Food Contamination	101270		51	+ +		nstalled, proper backflow devices			
20	Incode roo	dents, & animals not present			52			waste water properly disposed			
38		tion prevented during food preparation, storage & display			53			ties properly constructed, supplied, & deaned			
40	Personal cl				54			refuse properly disposed, facilities maintained			
41		hs: property used & stored			55			cilities installed, maintained, & dean			
42	Washing fro	uits & vegetables			56		Adequate v	ventilation & lighting, designated areas used			
-	on of Constitution		\$ 3.,		THE STATE OF THE S			License Posted:	(Y) N		
_	oe of Operation:							Follow-Up:	YN		
Dis	cussion with Pe	erson-in-Charge:						Follow-Up Date:			
		7							,		
Sia	nature of Perso	n in Charge: Qaud D						Date: 2-2-2044 Date: 2-7-2014			
_	nature of Inspe	0011						Date: 7 -7 - 201/L			
Sig	mature of mape	W. /1///									



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



Establishm	ent: nerrimack	- Hanschool				Page _2)1
Address:	38 HIELWA	in street		Complianc	e Achieved: 2 - 2 - 7	DZA	
7		Temp.	TEMPERATURE OBSERVATION Item / Location	S Temp.	Item / Location		Temp.
	Item / Location	Lemp.	Hem? Location	Temp.	Item / Document		1000
		OB:	SERVATIONS AND/OR CORRECTIVE.	ACTIONS		5	Corrected
V Item Numbe	Section of Code		Description of Violat	ion			COS
	1				Fate.		
_		No vi	olations observed e	lucing inst	ection		
						-	
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	-						
_						_	
							_
			,				
Signature of	Person in Charge:	Carde	Q		Date: 2 - 2 Date: 2 - 2	-202	4
Signature of		5/11	-0		Date: 2 - 2	- 2024	
	-	-					



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



No. of Risk Factor/Intervention Violations

Esta	ablishment: 🛶 🧸	rrimack hiddle school	Date 2/2/24 Page 1 of		Page 1 of _2	No. of Risk Factor/Intervention Violations			
		ideline Bennettane	Т	ime i n l	00	Time out 500	No. of Repeat Risk Factor/Intervention Violations	Ø	
		ers au Z6	F	Risk Cate	gory:	\wedge	Total Violations	0	
Ema		370 20	_	hone:			Inspection Status: Green Yellow Red		
-		Routine Re-inspection Pre-oper	ation	al	Illnes	ss Investigation	Complaint Other		
insp	ection Type:	FOODBORNE ILLNESS RISK							
		Circle designated compliance status (IN, OUT, N/A					in appropriate box for COS and/or R		
_		IN = in compliance OUT= not in compliance NO = no							
-55							ico:	S R	
Com	pliance Status		cos	R	Com	pliance Status	Protection from Contamination) K	
	*	Supervision Person in charge present, demonstrates knowledge and			15	IN OUT N/A NO	Food separated and protected		
	IN OUT	performs duties		\vdash		V	Food-contact surfaces cleaned and sanitized	-	
2	IN OUT N/A	Certified Food Protection Manager		-	16	IN OUT N/A	Proper disposition or returned, previously served,	-	
		Employee Health	2		17	ON AVA TUO NI	reconditioned & unsafe food	100	
3	TNOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting					Time / Temperature Control for Safety		
4	IN OUT	Proper use of restriction and exclusion			18	IN OUT N/A NO	Proper cooking time and temperature		
5	(i) OUT	Procedures for responding to vomiting and diarrheal events			19	IN OUT N/A NO	Proper reheating procedures for hot holding	-	
100		Good Hygiene Practices			20	IN OUT N/A NO	Proper cooling time and temperatures		
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use			21	IN OUT N/ANO	Proper hot holding temperatures	-	
7	IN OUT (NO)	No discharge from eyes, nose, mouth	2 20		22	IN OUT N/A NO	Proper cold holding temperatures	+-	
3.0	_	Preventing Contamination by Hands		_	23	IN OUT N/A NO	Proper date marking and disposition	-	
8	NOUT NO	Hands clean & properly washed			24	ON ANTUO NI	Time as a Public Health Control: procedures and records		
9	ON AND THO	No bare hand contact with RTE food		\vdash	05	IN OUT NA	Consumer Advisory Consumer advisory provided for raw/undercooked foods		
10	IN)OUT	Adequate handwashing sinks properly supplied & accessible	VIE	4	25	IN OUT (N/A)	Highly Susceptible Populations		
11	PA OUT	Approved Source Food obtained from an approved source		\vdash	26	IN OUT WA	Pasteurized foods used; prohibited foods not offered		
11	IN OUT N/A(NO)	Food received at proper temperature		\vdash	1		od / Color Additives and Toxic Substances		
13	INOUT	Food in good condition, safe & unadulterated		17	27	IN OUT NA	Food additives: approved and properly used		
14	IN OUT NA NO	Reg. records available: shell stock tags, parasite destruction		\vdash	28	IN)OUT N/A	Toxic substances properly identified, stored and used		
			ost				Conformance with Approved Procedures	200	
	Prevalent cont	re improper practices or procedures identified as the mo tributing factors of foodborne illness or injury. Public Hea are control measures to prevent foodborne illness or inju	alth Irv.	- 1	19	IN OUT NA	Compliance with variance/specialized process/HACCP		
_	Interventions a			RETAIL P					
		Good retail practices are preventative measures t					and physical objects into foods.		
Mai	k "X" in box if num	bered item is not in compliance Mark "X" on app					=corrected on-site during inspection R=repeat violati	on	
944	W Guran III		COS	I B I	Com	pliance Status	COS	S R	
Com	pliance Status	Safe Food and Water	cos	R	Com	phance Status	Proper Use of Utensils	-1111201	
30	Pasteurized	leggs used where required			43	In-use uter	nsils properly stored		
31		from approved source			44	Utensils, e	quipment & linens: properly stored, dried, & handled		
32		ntained for specialized processing methods			45	Single-use	/single-service articles: properly stored & used		
SIR	FILE OF THE SE	Food Temperature Control		6.131	46	Gloves use	ed properly		
33	Proper cool	ing methods used: adequate equipment for temp, control			Jail 1		Utensils, Equipment and Vending		
34	Plant food p	properly cooked for hot holding			47	Food and r	non-food contact surfaces cleanable,		
35		nawing methods used			48		esigned, constructed, & used	\perp	
36	Thermomet	ers provided and accurate			49	Warewash	ing: installed, maintained, & used: test strips		
ř. ;		Food Identification			DV=		Physical Facilities		
37	Food prope	rly labeled: original container			50	-	water available adequate pressure	+	
100	8 5 305 501	Prevention of Food Contamination			51		nstalled, proper backflow devices	+	
38		ents, & animals not present			52		waste water properly disposed ties properly constructed, supplied, & cleaned	+	
39		ion prevented during food preparation, storage & display			53 54		refuse properly disposed, facilities maintained	+	
40	Personal cle			+	55		cilities installed, maintained, & dean	+	
41		ns: properly used & stored			56		ventilation & lighting, designated areas used		
42	vvasning fru	its & vegetables	7	land of			Comment of the Commen	REUDIT	
Тур	e of Operation:						License Posted: Y	N	
		rson-in-Charge:					Follow-Up: Y	N)	
5,3	COSCION WILLIAM						Follow-Up Date:		
		10 10	_						
Sig	nature of Persor	n in Charge: Caud Co					Date: 2-2-2024	f"	
Sin	nature of Inspec	etor:					Date: 2-2-7024		
2,9		1001-100			_		# #		



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



Esta	blishmen	t: Darimack	Withle Sine	2 (Date: 2 -	2-2024	Page _2	of Z
Addr	ess: 2L	proderine Be	nnett lane		Complianc	Z-ZOZA e Achieved: z	1-1524	
N.				TEMPERATURE OBSERVAT	IONS			
		Item / Location	Temp.	Item / Location	Temp.	Item / Locati	on	Temp.
								-
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			OBSE	RVATIONS AND/OR CORRECTIV	VE ACTIONS			
v	Item Number	Section of Code		Description of Vi	olation			Corrected COS
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			1-11	D		Dotor	9,7,700	1
		erson in Charge:	ward.	8		Date.	2-2-202 -z-202	/
Signa	ture of In	spector:	2///	' J		Date: Z	- 7- 702	L



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



FOOD ESTABLISHMENT INSPECTION REPORT

No. of Risk Factor/Intervention Violations

Esta	stablishment: Reed's Felly school					Page 1 of Z		RISK Factor/intervention violations		
			ons pood	Time in	:c	Time out: 3	No. of Repeat Risk Factor/Intervention Violations			
			er 540 26	Risk Cate	egory		Total Violations			
			54C 20	Phone:			Inspection Status: Green Ye	ellow Red		
Em:			Routine Re-inspection Pre-opera	-	Illno	ss Investigation	n Complaint Other_			
Insp	ection	Type:	Routine Re-inspection Pre-opera FOODBORNE ILLNESS RISK I						UEV VIII	
						Mark *	(" in appropriate box for COS and/or R			
			Circle designated compliance status (IN, OUT, N/A,	NO) for each	nem					
			IN = in compliance OUT= not in compliance NO = no	t observed N/	A = no	t applicable COS	= corrected ori-site K = repeat violation			
Com	pliance	Status		COS R	Соп	pliance Status		cc	S R	
TIE!			Supervision				Protection from Contamination		1	
1	IN OL	JΤ	Person in charge present, demonstrates knowledge and performs duties		15	(IN OUT N/A NO	Food separated and protected			
2	MOL	JT N/A	Certified Food Protection Manager		16	AN TUC(NI	Food-contact surfaces cleaned and sanitize			
			Employee Health		17	IN OUT NA NO	Proper disposition or returned, previously se reconditioned & unsafe food	erved,		
	5	HEIDEN A	Management/food employees & conditional employee;		91=1		Time / Temperature Control for Safet	v	E FE	
3	INOL		knowledge, responsibilities and reporting		40	IN OUT NAN			T	
4	(IN)OL		Proper use of restriction and exclusion		18	IN OUT N/A NO				
5	INOU	JT	Procedures for responding to vomiting and diarrheal events		20	IN OUT NAME		-		
HA.	T	0	Good Hygiene Practices		21	IN OUT NAME				
6	IN OL	100	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, mouth		22	IN OUT N/A NO				
7	IN OL	IT (NO)	Preventing Contamination by Hands		23	NOUT N/A NO				
_	(IN)OL	JT NO	Hands clean & properly washed		24	TN QUITNA NO	Time as a Public Health Control: procedure	s and records		
8		JT N/A NO	No bare hand contact with RTE food				Consumer Advisory			
10	TINOL		Adequate handwashing sinks properly supplied & accessible		25	IN OUT N/A	Consumer advisory provided for raw/under	cooked foods		
10	U	A TOTAL	Approved Source		The latest	0	Highly Susceptible Populations	Sa Place		
11	TNOL	JT _	Food obtained from an approved source		26	IN OUT N/A	Pasteurized foods used; prohibited foods n	ot offered		
12	-	T N/A NO	Food received at proper temperature				Food / Color Additives and Toxic Substa	nces		
13	(IN DL	JT	Food in good condition, safe & unadulterated		27	IN OUT N/A	Food additives; approved and properly use	ıd		
14	IN OL	JT N/A NO	Req. records available: shell stock tags, parasite destruction		28	IN DUT N/A	Toxic substances properly identified, stored			
	Ris	sk factors a	re improper practices or procedures identified as the mo-	st			Conformance with Approved Procedu	res		
	Pre Inte	evalent cont erventions a	re improper practices or procedures identified as the mo ributing factors of foodbome illness or injury. Public Heal are control measures to prevent foodborne illness or injur	y.	19	IN OUT (VA)	Compliance with variance/specialized proce	ass/HACCP		
	M. Tey	ASPLIES LIE		OD RETAIL	PRAC	TICES		BY WELL		
			Good retail practices are preventative measures to			pathogens, chemica	als, and physical objects into foods.			
Ma	rk "X" in	box if num	bered item is not in compliance Mark "X" on appr				OS =corrected on-site during inspection	R=repeat viola	ition	
		24 4		OS R	Corr	pliance Status	INTERNAL DISTRIBUTION	cc	S R	
Com		Status	Safe Food and Water	1277			Proper Use of Utensils		au juan	
30			eggs used where required		43	In-use ut	ensils properly stored			
31			from approved source		44		equipment & linens: properly stored, dried, & ha			
32		Variance ob	otained for specialized processing methods		45		se/single-service articles: properly stored & used	1	-	
1/8			Food Temperature Control		46		sed properly	-10-11-11-11-11-11-11-11-11-11-11-11-11-		
33		Proper cool	ing methods used: adequate equipment for temp, control		744			· · · ·	2/1	
34		Plant food p	properly cooked for hot holding		47		d non-food contact surfaces cleanable,		-	
35		Approved th	nawing methods used		48		designed, constructed, & used		_	
36			ers provided and accurate		49	Warewa	shing: installed, maintained, & used: test strips Physical Facilities		- 1297	
		West .	Food Identification	Described in	50		Id water available adequate pressure			
37		Food prope	rly labeled; original container		50		g installed, proper backflow devices			
U. L	No.		Prevention of Food Contamination		52		& waste water properly disposed			
38	-		ents, & animals not present	-+-	53		cilities properly constructed, supplied, & cleaned			
39			ion prevented during food preparation, storage & display	-++	54		& refuse properly disposed, facilities maintained			
40	-	Personal cle		-	55		facilities installed, maintained, & clean			
41	+		ns: properly used & stored uits & vegetables		56		e ventilation & lighting, designated areas used			
42	ARTER	wasi iing iit	nia di Yegotanica	12 1 3 a	gg k				3	
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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



Address 2.6 Convertify Pormit Holder: CALO 26 Reliance 26 Risk Category Routine Re-inspection Propers Routine Repeat of the Reliance of the	Esta	Establishment: THUES UPPER				Date 2/2/24 Page 1 of		No. of Risk Factor/Intervention Violations			0		
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Email: Inspection Type: Routine Re-inspection Pre-operation Re-inspection Pre-operation Re-inspection Re	_				1	Risk Category:			Total Violations			M	
Re-inspection Type: Routine Re-inspection Pre-operational liness investigation Complains Other FOODBORN: ILLNESS RISK FACTORS AND PETILIC HEALTH INTERVENTIONS Note that the properties of th					1	Phone:			Inspection Status:	Green	Yellow	Red	90
Circle designated compliance status (N, Out, NAM, N) or each hier Mark X* in appropriate box for COS and/or R IN = to compliance OUT+ not in compliance NO = not conserved NA = not applicable COS = corrected on-site R = repeat vicialism COS R	_		Typo:	Pouting Re-inspection Pre-one	ration	nal	ilines	ss Investigation	Complaint	Other			
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In In compliance QUTh not in compliance NO = not observed MA = not applicable COS = corrected on-ails R = repital violation Supervision										COS and/or R			
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The properties of the proper	1 /	TINDU	т	Person in charge present, demonstrates knowledge and			15(IN OUT N/A NO	Food separated and pro-	tected			
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Strick Procedures for responding to verifying and distributed events Social Plyginner Practices	3	-		knowledge, responsibilities and reporting	_		40	1			ici y		\neg
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Preventing Contamination by Hands 23	_	-	0				22	OUT N/A NO	Proper cold holding temp	peratures			
B B OUT NO No Hands cleam & properly washed							23	OUT N/A NO	Proper date marking and	d disposition			
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11 NOUT Food schalared from an approved source 26 IN OUT (N) Pool received at proper temperature 17 NOUT (N) Food received at proper temperature 18 NOUT (N) Food received at proper temperature 19 NOUT (N) Req. records available: shell stock tags, parasite destruction 28 IN OUT (N) Tool of sood additives approved and properly used 28 IN OUT (N) Tool of sood additives approved and properly used 28 IN OUT (N) Tool is substances properly identified, stored and used 28 IN OUT (N) Tool is substances properly identified, stored and used 28 IN OUT (N) Tool is substances properly identified, stored and used 28 IN OUT (N) Tool is substances properly identified, stored and used 28 IN OUT (N) Tool is substances properly identified, stored and used 28 IN OUT (N) Tool is substances properly identified, stored and used	10	II) OU	T	Adequate handwashing sinks properly supplied & accessible			25	IN OUT (N/A)	AND THE RESERVE OF THE PARTY OF			s	
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13 NDUT Food in good condition, safe & unadulterated 14 NOUT(ND) Req. records available: shell stock tags, parasite destruction PRobe 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. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent food prevent food foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent food foodborne illness or injury. Public Health Interventions are control measures to prevent food foodborne illness or injury. Public Health Interventions are control measures to prevent interventions are control measures to prevention of Section Advance of the addition of patients. And prevent are control measures to prevent interventions and properly set of the during inspect of COS ecorrected on-site during inspect on Rerepeat violation. Volume Volu	-	0 /				-	26					_	-
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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



Esta	ablishment:	- VACE	Date 7/2/24 Page 1 of		Page 1 of _Z	No. of Risk Factor/Intervention Violations		
	Address: M &CL 001 STREET				Time outl:30	No. of Repeat Risk Factor/Intervention Violations		
	ner/Permit Hol	der e A a a c	Risk Category:			Total Violations		
_		SAU ZE	Phone:			Inspection Status: Green Yellow Red		
Ema		Routine Re-inspection Pre-operati	J	Illnes	s Investigation	Complaint Other		
Insp	ection Type:	Routing Re-inspection Pre-operation FOODBORNE ILLNESS RISK FA				The state of the s		
1 111		Circle designated compliance status (IN, OUT, N/A, N			Mark "X"	in appropriate box for COS and/or R		
		IN = in compliance OUT= not in compliance NO = not of	bserved N	/A = not				
-	\$					COS R		
Com	pliance Status	[CC	S R	Com	pliance Status	Protection from Contamination		
	\triangleright	Supervision Person in charge present, demonstrates knowledge and		15 /	ON AVA TUO	Food separated and protected		
1	INOUT	performs duties		15 (Food-contact surfaces cleaned and sanitized		
2	IN OUT N/A	Certified Food Protection Manager		16	IN OUT N/A	Proper disposition or returned, previously served,		
		Employee Health		17	IN OUT N/A NO	reconditioned & unsafe food		
3	(ÎN)OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting				Time / Temperature Control for Safety		
4	TUO(NI	Proper use of restriction and exclusion		18	IN OUT N/A NO	Proper cooking time and temperature		
5	TNOUT	Procedures for responding to vomiting and diarrheal events		19	IN OUT N/A NO	Proper reheating procedures for hot holding		
16	The state of the	Good Hygiene Practices	NO 00	20	IN OUT N/ NO	Proper cooling time and temperatures		
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use		21	IN OUT N/A NO	Proper hot holding temperatures		
7	IN OUT NO	No discharge from eyes, nose, mouth		22	OUT N/A NO	Proper cold holding temperatures		
1		Preventing Contamination by Hands		23	IN OUT N/A NO	Proper date marking and disposition		
8	(NOUT NO	Hands clean & properly washed	\perp	24	IN OUT (N/A)NO	Time as a Public Health Control: procedures and records		
9	(N OUT N/A NO				Lui our 60	Consumer Advisory		
10	TUOUT	Adequate handwashing sinks properly supplied & accessible		25	IN OUT (A)	Highly Susceptible Populations		
	6	Approved Source		26	IN OUT (A)	Pasteurized foods used; prohibited foods not offered		
11	INOUT	Food obtained from an approved source		20	The state of the s	ood / Color Additives and Toxic Substances		
_	12 IN OUT N/ANO Food received at proper temperature				IN OUT MA	Food additives; approved and properly used		
13	INJOUT	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruction	\dashv	27	IN OUT N/A	Toxic substances properly identified, stored and used		
14	IN OUT N/A NO		_		A service of the serv	Conformance with Approved Procedures		
	Risk factors Prevalent co	s are improper practices or procedures identified as the most intributing factors of foodborne illness or injury. Public Health is are control measures to prevent foodborne illness or injury.	- 1	19	IN OUT (IA)	Compliance with variance/specialized process/HACCP		
	Intervention							
		Good retail practices are preventative measures to c	D RETAIL			and physical objects into foods		
110	d. ava in how if m	Good retail practices are preventative measures to c ambered item is not in compliance Mark "X" on appro	ontroi the ad	for COS	and/or CO	S =corrected on-site during inspection R=repeat violation		
Mai	K X IN BOX II III					COS R		
Com	pliance Status	[CC	S R	Com	pliance Status	Proper Use of Utensils		
OUS!			-	43	In-use ute	nsils properly stored		
30		ted eggs used where required	_	44		equipment & linens: properly stored, dried, & handled		
31		ce from approved source obtained for specialized processing methods	-	45	Single-use	e/single-service articles: properly stored & used		
32		Food Temperature Control	18	46	Gloves us	ed properly		
33		poling methods used: adequate equipment for temp. control			The state of the s	Utensils, Equipment and Vending		
34		d property cooked for hot holding		47	Food and	non-food contact surfaces deanable,		
35		I thawing methods used		48		lesigned, constructed, & used		
36	Thermon	neters provided and accurate		49	Warewast	ning: installed, maintained, & used: test strips		
QP.	The Mary sch	Food Identification		com		Physical Facilities		
37	Food pro	perly labeled; original container		50		water available adequate pressure		
		Prevention of Food Contamination		51		installed, proper backflow devices		
38		odents, & animals not present	-	52		waste water properly disposed iities properly constructed, supplied, & cleaned		
39		nation prevented during food preparation, storage & display	- $+$ $ +$ $ +$ $ -$	53 54		Ries properly constitucied, supplied, a dealed 3. refuse properly disposed, facilities maintained		
40		cleanliness	\dashv	55		acilities installed, maintained, & dean		
41		oths: property used & stored	=	56		ventilation & lighting, designated areas used		
42	Washing	fruits & vegetables	2	30	, sales sure	Total and the second se		
Tvi	oe of Operatio	n:				License Posted: Y N		
_						Follow-Up: Y N		
Discussion with Person-in-Charge:						Follow-Up Date:		
		100						
Sig	nature of Pers	son in Charge: (Qaul W				Date: 2-2-2021		
_		D C I				Date: 2-2-2021		
210	nature of Insp	GUIUI.						



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



Es	tablishmer	II. JHEES		Date: 2-2-	Date: 2 - 2 - 70 74 Page 2 of 2				
Ad	dress:	school street	_	Date: 2 - 2 - 70 74 Page 2 of 2 Compliance Achieved: 2 - 2 - 1 0 7 4					
Ι,,	5 500			TEMPERATURE OBSERVATION	ONS		M		
_		Item / Location	Temp.	Item / Location	Temp.	Item / Locati	on	Temp.	
_								-	
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	Tell.		OBSI	ERVATIONS AND/OR CORRECTIV	E ACTIONS			WE I	
٧	Item Number	Section of Code		Description of Vio	lation			Corrected COS	
	Rember								
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			No	violations 805.	rued				
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Sigr	nature of P	erson in Charge:	said (0		Date: 💈	2-2-2024	0	
Siar	nature of Ir		(11			Date: 7	- Z - ZOZA		



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



Esta	ablishment: 🤫	normtons Ferry school	Date	e2/2/24 Page 1 of _2 No. of Risk Factor/Intervention Viol					
		camp saggent Road	Time in	10:00	Time out:30 No. of Repeat Risk Factor/Intervention Violations				
Owi	ner/Permit Hold	er Sala 24		ategory		Total Violations	0		
		3AO [E	Phone:			Inspection Status: Green Yellow Red			
Ema		Routine Re-inspection Pre-operat			s Investigation	Complaint Other			
Insp	ection Type:	Routing Re-inspection Pre-operal FOODBORNE ILLNESS RISK F					Note To		
- 4		Circle designated compliance status (IN, OUT, N/A, I				in appropriate box for COS and/or R			
		IN = in compliance OUT= not in compliance NO = not							
-					17 17 18 18 18		7		
Com	pliance Status		OS R	Com	pliance Status	Protection from Contamination	5 R		
	_	Supervision Person in charge present, demonstrates knowledge and		45	(Dour WANG				
1 (II) OUT	performs duties	_	15	IN OUT N/A NO	Food separated and protected	_		
2	IMOUT N/A	Certified Food Protection Manager		16	IN OUT N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	-		
		Employee Health		17	IN OU N/A)NO	reconditioned & unsafe food			
3	MOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting				Time / Temperature Control for Safety			
4	(IN)OUT	Proper use of restriction and exclusion		18	IN OUT N/A NO	Proper cooking time and temperature			
5	INCUT	Procedures for responding to vomiting and diarrheal events		19	IN OUT N/A	Proper reheating procedures for hot holding			
330		Good Hygiene Practices		20	IN OUT N/A	Proper cooling time and temperatures			
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use		21	IN OUT N/A NO	Proper hot holding temperatures			
7	IN OUT (NO)	No discharge from eyes, nose, mouth		22	IN OUT N/A NO	Proper cold holding temperatures			
		Preventing Contamination by Hands		23	IN OUT N/A NO	Proper date marking and disposition			
8	IN OUT NO	Hands clean & properly washed		24	IN OUT N/A NO	Time as a Public Health Control: procedures and records			
9	ON AN TUD WE	No bare hand contact with RTE food		THE		Consumer Advisory			
10	(IN)OUT	Adequate handwashing sinks properly supplied & accessible		25	IN OUT NA	Consumer advisory provided for raw/undercooked foods			
- 157	(C)	Approved Source			0	Highly Susceptible Populations			
11	ANOUT	Food obtained from an approved source		26	IN OUT NZ	Pasteurized foods used; prohibited foods not offered			
12	IN OUT N/A NO	Food received at proper temperature		1346	For	od / Color Additives and Toxic Substances			
13	(INOUT	Food in good condition, safe & unadulterated		27	IN OUT NA	Food additives: approved and properly used			
14	IN OUT NA NO	Reg. records available: shell stock tags, parasite destruction		28	IN OUT N/A	Toxic substances properly identified, stored and used			
				-00	C	Conformance with Approved Procedures	*		
	Prevalent conf	re improper practices or procedures identified as the most tributing factors of foodborne illness or injury. Public Healtl are control measures to prevent foodborne illness or injury	۱	19	IN OUT N/A)	Compliance with variance/specialized process/HACCP			
	interventions					2 state and a state of the stat	1,000		
Y			D RETAL						
Mar	de "V" in how if num	Good retail practices are preventative measures to on the retail practices are preventative measures to on the retail practices are preventative measures to on the retail practices are preventative measures to one of the retail practices are preventative measures to one of the retail practices are preventative measures to one of the retail practices are preventative measures to one of the retail practices are preventative measures to one of the retail practices are preventative measures to one of the retail practices are preventative measures to one of the retail practices are preventative measures to one of the retail practices are preventative measures to one of the retail practices are preventative measures to one of the retail practices are preventative measures to one of the retail practices are preventative measures to one of the retail practices are preventable to the retail practices are proved to the retail practices are preventable to the ret				=corrected on-site during inspection R=repeat violation	on		
IVIAI	K A III DOX II IIGII	ibered Remains not in compliance	1 4 4 4	116	E/11 E 11 E 150/				
Com	pliance Status		OS R	Comp	oliance Status	cos	R		
	1	Safe Food and Water		- 40		Proper Use of Utensils			
30	Pasteurized	l eggs used where required	_	43		sils properly stored	+		
31	Water & Ice	from approved source	-	44		pulpment & linens: properly stored, dried, & handled	+-		
32	Variance of	otained for specialized processing methods		45		single-service articles: properly stored & used	+		
				46	Gloves use		Displication of the last of th		
33	Proper cool	ing methods used: adequate equipment for temp. control	_	SHIP	1 1-	Utensils, Equipment and Vending	7-1		
34	Plant food p	properly cooked for hot holding	_	47	-	on-food contact surfaces cleanable,	+		
35		nawing methods used	_	48		signed, constructed, & used	+		
36	Thermomet	ers provided and accurate		49	Warewashii	ng: installed, maintained, & used: test strips	100		
		Food Identification		50	1 11-4 8 4-14.	Physical Facilities	_		
37	Food proper	rly labeled: original container		50		water available adequate pressure	+		
-		Prevention of Food Contamination		51	 	estalled, proper backflow devices	+		
38		ents, & animals not present	-	52		waste water properly disposed	+		
39		ion prevented during food preparation, storage & display	-	53	+	ies properly constructed, supplied, & deaned	+-		
40	Personal de			54		refuse properly disposed, facilities maintained	-		
41		ns: properly used & stored	_	55 56		entilation & lighting, designated areas used	+		
42	Washing fru	its & vegetables		1 30	1 Auequate V	enulation a lighting, designated areas used	May.		
Tvr	e of Operation:					License Posted:	N		
		roon in Charge:				Follow-Up: Y	N)		
DIS	cussion with Pe	rson-in-Charge:				· ·	\sim		
		1				Follow-Up Date:			
Sia	nature of Persor	n in Charge: Caudles				Date: 22 704	6		
_		0000				Date: 2 - 2 - 20 Z4			
Sig	nature of Inspec	COT: PULL				Date. 2 6 WLG			



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



Est	ablishmer	it: Thoruta	Feiry	snool		Date: 2 /	2/2024	Page	of _ Z
Add	dress: 13	4 camp	Sarge	NT KOO	S)	Compliand	e Achieved: z - z -	2020	
ME.					TEMPERATURE OBSERVATIONS				T 75
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					BSERVATIONS AND/OR CORRECTIVE AC	rions		Dated	Corrected
V	Item Number	Section of Code			Description of Violation				COS
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Sign	ature of F	Person in Charge:	10	and	(0_		Date:	2-202	24
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