

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



Establishment: Reeds Fory Market		Date;	31/23	Page 1 of 2	No. of Risk Factor/Intervention Violations			
Address: 601 bw Highway		Time in	1:00	Time out: AC	No. of Repeat Risk Factor/Intervention Violation	is 7		
Owner/Permit Holder: Herrimack Village Varie	WILL	Risk Ca	ategory:	C	Total Violation	s of		
Email:	Tr CI	Phone:			Inspection Status: Green Yellow Red	"14"		
Inspection Type: Routine Re-inspection Pre								
	e-operatio			ss Investigation	Complaint Other			
FOODBORNE ILLNESS								
Circle designated compliance status (IN, OL	 		_		in appropriate box for COS and/or R			
IN = in compliance OUT= not in compliance N	NO = not ob	served I	N/A = not	applicable COS =	corrected on-site R = repeat violation			
Compliance Status	COS	R	Com	pliance Status	[CO	S R		
Supervision					Protection from Contamination			
Person in charge present, demonstrates knowledge and performs duties	d		15	IN OUT N/A NO	Food separated and protected			
2 TN OUT N/A Certified Food Protection Manager			16	IN OUT N/A	Food-contact surfaces cleaned and sanitized			
Employee Health			17	IN OUT NIA NO	Proper disposition or returned, previously served, reconditioned & unsafe food			
3 INOUT Management/food employees & conditional employee;		\top			Time / Temperature Control for Safety			
knowledge, responsibilities and reporting 4 INOUT Proper use of restriction and exclusion		+	18	IN OUT N/A(NO)				
5 INPUT Procedures for responding to vorniting and diarrheal ever	ents	+	19	IN OUT N/ANO	Proper cooking time and temperature Proper reheating procedures for hot holding	-		
Good Hygiene Practices			20	IN OUT N/A (O)	Proper cooling time and temperatures			
6 IN OUT NO Proper eating, tasting, drinking, or tobacco use			21	IN OUT N/ANO	Proper hot holding temperatures			
7 IN OUT NO No discharge from eyes, nose, mouth		+	22	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		\top	24	IN OUT MA NO	Time as a Public Health Control: procedures and records	+		
9 IN OUT N/A NO No bare hand contact with RTE food					Consumer Advisory	- 17+		
10 INDUT Adequate handwashing sinks properly supplied & access	sible		25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods			
Approved Source					Highly Susceptible Populations			
11 OUT Food obtained from an approved source			26	IN OUT NA	Pasteurized foods used; prohibited foods not offered			
12 NOUT N/ANO Food received at proper temperature				Foo	d / Color Additives and Toxic Substances			
13 IN OUT Food in good condition, safe & unadulterated			27	IN OUT NA	Food additives: approved and properly used			
14 IN OUT NO Req. records available: shell stock tags, parasite destruc	tion		28	N/A TUC/NI	Toxic substances properly identified, stored and used			
Risk factors are improper practices or procedures identified as t Prevalent contributing factors of foodborne illness or injury. Publi Interventions are control measures to prevent foodborne illness	the most ic Health		- 10		onformance with Approved Procedures			
interventions are control measures to prevent toodborne limess			19	IN OUT NA	Compliance with variance/specialized process/HACCP			
			PRACT					
Good retail practices are preventative mea: Mark "X" in box if numbered item is not in compliance Mark "X" o	sures to cont on appropria	rol the add	ition of pa	thogens, chemicals, a				
Walk X of a south a form a form only little X o	и орргориа	ale DUX II	JI CO3 a	nu/oi cos	=corrected on-site during inspection R=repeat violation	on		
ompliance Status	cos	R	Comp	liance Status	cos	R		
Safe Food and Water 30 Pasteurized eggs used where required		_			Proper Use of Utensils			
		+	43		ils properly stored			
		-	44		ipment & linens: properly stored, dried, & handled	1		
		-	45		ingle-service articles; properly stored & used	\perp		
Food Temperature Control Proper cooling methods used: adequate equipment for temp. control			46	Gloves used				
Plant food properly cooked for hot holding		+	47	<u> </u>	Utensils, Equipment and Vending			
Approved thawing methods used		-	47		n-food contact surfaces cleanable,			
Thermometers provided and accurate	,		48		gned, constructed, & used	+		
Food Identification			45	avarewashing	r installed, maintained, & used: test strips			
Food properly labeled; original container		7	50	Hat & cold us	Physical Facilities ater available adequate pressure			
Prevention of Food Contamination			51		talled, proper backflow devices	+		
B Insects, rodents, & animals not present			52		aste water properly disposed	+		
9 Contamination prevented during food preparation, storage & display		+-	53		s properly constructed, supplied, & cleaned	+		
0 Personal cleanliness		+-1	54		fuse properly disposed, facilities maintained			
1 Wiping cloths: properly used & stored			55		ties installed, maintained, & dean	+		
2 Washing fruits & vegetables			56		tiliation & lighting, designated areas used	+		
					3,111.5, 0.003,120.000			
Type of Operation:					License Posted: (Y)	N		
Discussion with Person-in-Charge:					Follow-Up: Y	N		
	-					W		
					Follow-Up Date:	-		
ignature of Person in Charge:					Date:	\neg		
ignature of Inspector:								
- July 200					Date: ((3)(2023			



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Establishment: Reeds Fen	ry market		Date: U:	31/2023	Page 2	of 2
Address: 601 DW Hig	nuay_		Compliano	ce Achieved: L/3	112023	
		TEMPERATURE OBSERVAT	TONS	C 3	11222	
Item / Location	Тетр.	Item / Location	Тетр.	Item / Locat	ion	Ten
						-
V Item Section of Code	OB	SERVATIONS AND/OR CORRECTI Description of V			Dated	Соггест
Number Section of Code		Description of v				COS
	No vio	lations obscribe	d dolling tim	e of inspe	ction.	
		,				
	3					
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ignature of Person in Charge:				Date:		
ignature of Inspector:	1-5			Date: 1 / 3	1/2023	



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



Address: 600 0	ablishment: charlies Homestyle Diner				Page 1 of <u>Z</u>	No. of Risk Factor/Intervention Violations			
Owner/Permit Hol	W Highway		Time in	(I'.00	Time out	No. of Repeat Risk Factor/Intervention Violations			
	w Highway		Risk Ca	tegory:	C.	Total Violations			
Email:			Phone:			Inspection Status: Green Yellow Red			
Inspection Type:	(Routine) Re-inspection Pre-op	eratio	nal	Illne	ss Investigation	Complaint Other			
	FOODBORNE ILLNESS RIS				-				
	Circle designated compliance status (IN, OUT, N					in appropriate box for COS and/or R			
	IN = in compliance OUT= not in compliance NO =								
2						Corrected on-site K = repeat violation			
Compliance Status	Supervision	cos	R	Com	pliance Status	cos			
1 IN OUT	Person in charge present, demonstrates knowledge and				<u> </u>	Protection from Contamination			
	performs duties			15	IN OUT NA NO	Food separated and protected			
2 IN DUT N/A	Certified Food Protection Manager			16	UN OUT N/A	Food-contact surfaces cleaned and sanitized			
	Employee Health	- 11		17	IN OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food			
3 ОРОПТ	Management/food employees & conditional employee; knowledge, responsibilities and reporting	-				Time / Temperature Control for Safety			
4 UN OUT	Proper use of restriction and exclusion			18	IN OUT N/A(NG)	Proper cooking time and temperature			
5 UNDUT	Procedures for responding to vomiting and diarrheal events			19	IN OUT N/ANO	Proper reheating procedures for hot holding			
	Good Hygiene Practices			20	IN OUT N/A NO	Proper cooling time and temperatures			
6 IN OUT NO	Proper eating, tasting, drinking, or tobacco use		1	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			
8 NOUT NO	Preventing Contamination by Hands			23	(IN)OUT N/A NO	Proper date marking and disposition			
9 IN OUT N/A NO	Hands clean & properly washed		+	24	IN OUT (NO NO	Time as a Public Health Control: procedures and records			
10 IN OUT	No bare hand contact with RTE food Adequate handwashing sinks properly supplied & accessible		+	25	OUT N/A	Consumer Advisory			
10 (11,001	Approved Source			25	UN OUT N/A	Consumer advisory provided for raw/undercooked foods			
11 IN OUT	Food obtained from an approved source	T		26	IN OUT NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered			
12 IN OUT NA NO	Food received at proper temperature	1	+			ed / Color Additives and Toxic Substances			
13 IN OUT	Food in good condition, safe & unadulterated			27	IN OUT (A)	Food additives: approved and properly used			
14 IN OUT WA NO	Req. records available; shell stock tags, parasite destruction			28 (OUT N/A	Toxic substances properly identified, stored and used			
Risk factors	are improper practices or procedures identified as the n	nost			Ce	onformance with Approved Procedures			
Interventions	are improper practices or procedures identified as the n htributing factors of foodborne illness or injury. Public He are control measures to prevent foodborne illness or in	ealth jury.	- 1	19	IN OUT (N/A)	Compliance with variance/specialized process/HACCP			
				1	111 00 14 17 1				
	G	OOD R	ETAIL						
			ETAIL of the add	PRACT	ICES				
Mark "X" in box if nun	Good retail practices are preventative measures mbered item is not in compliance Mark "X" on ap	to contr	ol the add	PRACT	ICES thogens, chemicals, a				
Mark "X" in box if nun	Good retail practices are preventative measures	to contr propria	ol the add te box fo	PRACT tion of pa r COS a	ICES thogens, chemicals, and/or COS	and physical objects into foods. =corrected on-site during inspection R=repeat violation			
	Good retail practices are preventative measures	to contr	ol the add	PRACT tion of pa r COS a	ICES thogens, chemicals, a	and physical objects into foods.			
ompliance Status 30 Pasteurized	Good retail practices are preventative measures mbered item is not in compliance Mark "X" on ap	to contr propria	ol the add te box fo	PRACT tion of pa r COS a	ICES thogens, chemicals, and/or COS:	and physical objects into foods. =corrected on-site during inspection R=repeat violation			
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ompliance Status Pasteurizer Water & Ice Variance of Proper cool Plant food proper Approved the Thermomet Food proper Insects, rod Contamination Personal cle	Good retail practices are preventative measures mbered item is not in compliance Mark "X" on ap Safe Food and Water deggs used where required a from approved source btained for specialized processing methods Food Temperature Control ling methods used: adequate equipment for temp. control properly cocked for hot holding having methods used ters provided and accurate Food Identification wity labeled: original container Prevention of Food Contamination lents, & animals not present ion prevented during food preparation, storage & display eanliness	to contr	ol the add te box fo	PRACT. ition of pa r COS a Comp 43 44 45 46 47 48 49 50 51 52	ICES thogens, chemicals, and/or COS: Illance Status In-use utensi Utensils, equ Single-use/si Gloves used Food and not Properly desi Warewashing Hot & cold wa Plumbing inst Sewage & wa Tollet facilities	and physical objects into foods. COS Proper Use of Utensils Ils properly stored Inpment & linens: properly stored, dried, & handled Ingle-service articles: properly stored & used properly Utensils, Equipment and Vending Infood contact surfaces cleanable, Igned, constructed, & used grinstalled, maintained, & used: test strips Physical Facilities ater available adequate pressure Italied, proper backflow devices Installed, proper backflow devices			
ompliance Status Pasteurizer Water & Ice Variance of Proper cool Plant food proper Approved the Thermomet Insects, rod Personal cle Wiping cloth	Good retail practices are preventative measures mbered item is not in compliance Mark "X" on ap Safe Food and Water deggs used where required a from approved source btained for specialized processing methods Food Temperature Control ling methods used: adequate equipment for temp. control properly cocked for hot holding having methods used ters provided and accurate Food Identification wity labeled: original container Prevention of Food Contamination lents, & animals not present ion prevented during food preparation, storage & display earliness se; properly used & stored	to contr	ol the add te box fo	PRACT. ition of pa r COS a Comp 43 44 45 46 47 48 49 50 51 52 53	ICES thogens, chemicals, and/or COS: Illance Status In-use utensi Utensils, equ Single-use/si Gloves used Food and not Properly desi Warewashing Hot & cold wa Plumbing inst Sewage & wa Tollet facilities Garbage & re	and physical objects into foods. =corrected on-site during inspection R=repeat violation COS			
Proper cool Plant food proper Proper cool Proper cool Proper cool Plant food proper Proper cool Proper cool Plant food proper Proper cool Proper cool Proper cool Plant food proper Proper cool Proper cool Plant food proper cool Proper cool Plant food proper cool Proper cool Plant food prope	Good retail practices are preventative measures mbered item is not in compliance Mark "X" on ap Safe Food and Water deggs used where required a from approved source btained for specialized processing methods Food Temperature Control ling methods used: adequate equipment for temp. control properly cocked for hot holding having methods used ters provided and accurate Food Identification wity labeled: original container Prevention of Food Contamination lents, & animals not present ion prevented during food preparation, storage & display eanliness	to contr	ol the add te box fo	PRACT. ition of pa r COS a Comp 43 44 45 46 47 48 49 50 51 52 53 54	ICES thogens, chemicals, and/or COS: Illance Status In-use utensi Utensils, equ Single-use/si Gloves used Food and noi Properly desi Warewashing Hot & cold wa Plumbing inst Sewage & wa Tollet facilities Garbage & re	and physical objects into foods. COS Proper Use of Utensils Ils properly stored Inprent & linens: properly stored, dried, & handled Ingle-service articles: properly stored & used properly Utensils, Equipment and Vending Infood contact surfaces cleanable, Igned, constructed, & used printing: Physical Facilities ater available adequate pressure Italied, proper backflow devices Instelled, proper backflow devices Instelled, properly disposed Instelled, supplied, & cleaned Instelled, properly disposed Instelled, properly disposed, facilities maintained			
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Pasteurized Pasteurized Pasteurized Water & Ice Variance of Plant food pasteurized Approved the Thermomet Personal cle Wiping cloth Washing fru Type of Operation:	Good retail practices are preventative measures mbered item is not in compliance Mark "X" on ap Safe Food and Water deggs used where required a from approved source btained for specialized processing methods Food Temperature Control ling methods used: adequate equipment for temp. control properly cocked for hot holding having methods used ters provided and accurate Food Identification only labeled: original container Prevention of Food Contamination lents, & animals not present ion prevented during food preparation, storage & display earliness as: properly used & stored lits & vegetables	to contr	ol the add te box fo	PRACT. ition of pa r COS a Comp 43 44 45 46 47 48 49 50 51 52 53 54 55	ICES thogens, chemicals, and/or COS: Illance Status In-use utensi Utensils, equ Single-use/si Gloves used Food and noi Properly desi Warewashing Hot & cold wa Plumbing inst Sewage & wa Tollet facilities Garbage & re	and physical objects into foods. COS Proper Use of Utensils Ils properly stored Inprent & linens: properly stored, dried, & handled Ingle-service articles: properly stored & used properly Utensils, Equipment and Vending Infood contact surfaces cleanable, Igned, constructed, & used Igned, constructed, & used Igned, proper backflow devices Installed, maintained, & used: test strips Physical Facilities Installed, proper backflow devices Installed, proper backflow devices Installed, properly disposed Installed, properly disposed Installed, maintained, & cleaned Installed, maintained, & clean			
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Proper cool Plant food proper Proper cool Proper cool Proper cool Proper cool Proper cool Proper cool Plant food proper Proper cool	Good retail practices are preventative measures mbered item is not in compliance Mark "X" on ap Safe Food and Water deggs used where required a from approved source btained for specialized processing methods Food Temperature Control ling methods used: adequate equipment for temp. control properly cocked for hot holding having methods used leters provided and accurate Food Identification why labeled: original container Prevention of Food Contamination lents, & animals not present ion prevented during food preparation, storage & display earliness so: properly used & stored litts & vegetables	to contr	ol the add te box fo	PRACT. ition of pa r COS a Comp 43 44 45 46 47 48 49 50 51 52 53 54 55	ICES thogens, chemicals, and/or COS: Illance Status In-use utensi Utensils, equ Single-use/si Gloves used Food and noi Properly desi Warewashing Hot & cold wa Plumbing inst Sewage & wa Tollet facilities Garbage & re	and physical objects into foods. COS Proper Use of Utensils Ils properly stored Inipment & linens: properly stored, dried, & handled Ingle-service articles: properly stored & used properly Utensils, Equipment and Vending. Infood contact surfaces cleanable, Igned, constructed, & used Is: installed, maintained, & used: test strips Physical Facilities ater available adequate pressure Italied, proper backflow devices aste water properly disposed s properly constructed, supplied, & cleaned fluse properly disposed, facilities maintained Ities installed, maintained, & dean Itilation & lighting, designated areas used License Posted: Y N Follow-Up: Follow-Up Date:			
ompliance Status Pasteurizer Water & Ice Variance of Proper cool Plant food proper Approved the Thermomet Insects, rod Personal cle Wiping cloth	Good retail practices are preventative measures mbered item is not in compliance Mark "X" on ap Mark "X" on ap Safe Food and Water deggs used where required a from approved source brained for specialized processing methods Food Temperature Control ling methods used: adequate equipment for temp. control properly cocked for hot holding having methods used ters provided and accurate Food Identification why labeled: original container Prevention of Food Contamination lents, & animals not present ion prevented during food preparation, storage & display eanliness as: properly used & stored alts & vegetables	to contr	ol the add te box fo	PRACT. ition of pa r COS a Comp 43 44 45 46 47 48 49 50 51 52 53 54 55	ICES thogens, chemicals, and/or COS: Illance Status In-use utensi Utensils, equ Single-use/si Gloves used Food and noi Properly desi Warewashing Hot & cold wa Plumbing inst Sewage & wa Tollet facilities Garbage & re	and physical objects into foods. COS Proper Use of Utensils Ils properly stored Ingle-service articles: properly stored & used properly Utensils, Equipment and Vending. Infood contact surfaces cleanable, grand, constructed, & used grinstalled, maintained, & used: test strips Physical Facilities atter available adequate pressure Italied, proper backflow devices aste water properly disposed s properly constructed, supplied, & cleaned fuse properly disposed, facilities maintained ties installed, maintained, & dean titlation & lighting, designated areas used License Posted: Y N			



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



Establishment: Chartics	Homestyle	piner	Date: 1/1	112022	Page _2_ of _2
Address: 600 Dw His	nway		Complian	ce Achieved: 1/ 2	
Item / Location		TEMPERATURE OBSERVAT	IONS		
	Temp.	Item / Location	Temp.	Item / Loca	tion Ter
	OB	SERVATIONS AND/OR CORRECTI	VE ACTIONS		
V Item Number Section of Code		Description of Vi	olation		Dated Correct or COS
	No Viola	Hons coserved	during time	of inspec	tren
ignature of Person in Charge:	whent	Munder	0	Date:	
signature of Inspector:		> 		Date:1/31	12023



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



			No. of Risk Factor/Intervention Violations			
	ime in 1:00	Time out(13)	No. of Repeat Risk Factor/Intervention Violations			
Owner/Permit Holder: 512 Jan COFD	isk Categor		Total Violations			
	hone:		Inspection Status: Green Yellow Red			
nspection Type: Routine Re-inspection Pre-operationa		ess Investigation				
FOODBORNE ILLNESS RISK FACTO			Complaint Other			
Circle designated compliance status (IN, OUT, N/A, NO) f						
			in appropriate box for COS and/or R			
IN = in compliance OUT= not in compliance NO = not obse	erved NVA = n	ot applicable COS =	corrected on-site R = repeat violation			
ompliance Status COS	R Co	npliance Status	COS			
Supervision			Protection from Contamination			
Person in charge present, demonstrates knowledge and performs duties	15	OUT N/A NO	Food separated and protected			
2 Ti) OUT N/A Certified Food Protection Manager	16	IN OUT N/A	Food-contact surfaces cleaned and sanitized			
Employee Health	17	IN OUT NA NO	Proper disposition or returned, previously served, reconditioned & unsafe food			
3 INOUT Management/food employees & conditional employee;		7 - S	Time / Temperature Control for Safety			
knowledge, responsibilities and reporting Proper use of restriction and exclusion	18	IN OUT NA NO				
5 IN OUT Procedures for responding to vomiting and diarrheal events	19	IN OUT N/ NO	Proper cooking time and temperature Proper reheating procedures for hot holding			
Good Hygiene Practices	20	IN OUT NAME	Proper cooling time and temperatures			
6 IN OUT (NO Proper eating, tasting, drinking, or tobacco use	21	IN OUT N/ 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			
IN OUT NO Hands clean & properly washed	24	IN OUT NA NO	Time as a Public Health Control: procedures and records			
IN OUT NANO No bare hand contact with RTE food			Consumer Advisory			
0 INOUT Adequate handwashing sinks properly supplied & accessible	25	IN OUT (IA)	Consumer advisory provided for raw/undercooked foods			
Approved Source			Highly Susceptible Populations			
1 ON OUT Food obtained from an approved source	26	IN OUT MIN	Pasteurized foods used; prohibited foods not offered			
2 IN OUT N/ANO Food received at proper temperature		Foo	d / Color Additives and Toxic Substances			
3 DOUT Food in good condition, safe & unadulterated	27	IN OUT WA	Food additives: approved and properly used			
4 IN OUT NO Req. records available: shell stock tags, parasite destruction	28	AN TUCKI	Toxic substances properly identified, stored and used			
Rick faring are improper province or proceed was identified as the second						
read reserve are improper practices of procedures identified as the most		C	onformance 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.	19					
		IN OU NA	Compliance with Approved Procedures Compliance with variance/specialized process/HACCP			
GOOD RE	TAIL PRAC	IN OU (NA)	Compliance with variance/specialized process/HACCP			
	TAIL PRAC	TICES pathogens, chemicals,	Compliance with variance/specialized process/HACCP			
Good retail practices are preventative measures to control fark "X" in box if numbered item is not in compliance Mark "X" on appropriate	TAIL PRACE the addition of box for COS	TICES pathogens, chemicals, and/or COS	Compliance with variance/specialized process/HACCP and physical objects into foods. =corrected on-site during inspection R=repeat violation			
GOOD RE Good retail practices are preventative measures to control wark "X" in box if numbered item is not in compliance Mark "X" on appropriate mpliance Status	TAIL PRACE the addition of box for COS	TICES pathogens, chemicals,	Compliance with variance/specialized process/HACCP and physical objects into foods. =corrected on-site during inspection R=repeat violation COS			
Good retail practices are preventative measures to control fark "X" in box if numbered item is not in compliance Mark "X" on appropriate	TAIL PRACE the addition of box for COS	TICES pathogens, chemicals, and/or COS pliance Status	Compliance with variance/specialized process/HACCP and physical objects into foods. =corrected on-site during inspection R=repeat violation COS Proper Use of Utensils			
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GOOD RE Good retail practices are preventative measures to control of fark "X" in box if numbered item is not in compliance Mark "X" on appropriate impliance Status Safe Food and Water Pasteurized eggs used where required Water & Ice from approved source Variance obtained for specialized processing methods Food Temperature Control	TAIL PRACE the addition of box for COS R Com 43 44 45	IN OUN/ TICES pathogens, chemicals, and/or COS pliance Status In-use utens Utensils, equ Single-use/s Gloves used	and physical objects into foods. =corrected on-site during inspection R=repeat violation Proper Use of Utensils ills properly stored lipment & linens: properly stored, dried, & handled ingle-service articles: properly stored & used properly			
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishme	ent: Lucky Disc	DON Mart		Date: \(3012023	Page Z	of Z
Address: 5	ST PW HI	anna 7-		Complian	ce Achieved: 1/30	/2023	
	Item / Location		TEMPERATURE OBSERVA	TIONS			
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gnature of Pe	erson in Charge:	Toda 1 Ko	y .		Date:		
gnature of Ins	spector:	Jana Late	ha-				
J CO. O. III	The state of the s				Date: [2	0/2023	



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



Es	ablis	shment: P	octation Italian Rostaurant		Date.	26/2	Р	age 1 of 2	No. of Risk Factor/Intervention Viole	ations	Z
Ad	dres	5: 458	DW HIGHWAY		Time in	1Z:00	STI	ime out 00	No. of Repeat Risk Factor/Intervention Viole	ations	
Ои	ner/	Permit Hole	der Etalian Restouvrant LL	6	Risk Ca	ategory	· a	2	Total Viola		1
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Ins	pecti	on Type:	Routine Re-inspection Pre-ope	ratio	nal	Illne	SS	Investigation	Complaint Other		_
-			FOODBORNE ILLNESS RISK	FA	CTORS A	ND PU	BI	IC HEALTH D			
			Circle designated compliance status (IN, OUT, N/						in appropriate box for COS and/or R		
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Corr	pliar	ce Status		COS				ance Status		cos	T
			Supervision	1		-			Protection from Contamination	003	-1-
1 (IN	buт	Person in charge present, demonstrates knowledge and performs duties			15		IN OUT N/A NO	Food separated and protected	\top	T
2		OUT N/A	Certified Food Protection Manager	_		16	7	IN)OUT N/A	Food-contact surfaces cleaned and sanitized	+	+
			Employee Health	,		17		IN OUT N/A NO	Proper disposition or returned, previously served,	+	†
3	TO	PUT	Management/food employees & conditional employee;				1		reconditioned & unsafe food		+
4		OUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion	_		-10	\top		Time / Temperature Control for Safety		_
5	7	Бит	Procedures for responding to vomiting and diarrheal events	-		18	_	IN OUT N/A(NO)	Proper cooking time and temperature	+	+
_	۳		Good Hygiene Practices			20	+	IN OUT N/A(NO)	Proper reheating procedures for hot holding	-	+
6	IN	OUT NO	Proper eating, tasting, drinking, or tobacco use			21	-		Proper cooling time and temperatures	 	+
7		OUT (NO)	No discharge from eyes, nose, mouth			_	700	NOUT N/A NO	Proper hot holding temperatures	┼	+
•	114	301 (10)	Preventing Contamination by Hands			22	-	NOUT N/A NO	Proper cold holding temperatures	+-	+
6	IN)	OUT NO	Hands clean & properly washed			-	~	ON AN TUO NI	Proper date marking and disposition	┼	╀
9	\sim	OUT N/A NO	No bare hand contact with RTE food		+	24	⊥'	IN OU (N/A NO	Time as a Public Health Control: procedures and records		Ŧ
10	(IV)		Adequate handwashing sinks properly supplied & accessible			25		MOUT N/A	Consumer Advisory	1	_
10	<u> </u>		Approved Source			20	Ľ	NJOUT N/A	Consumer advisory provided for raw/undercooked foods		
11 (DUT	Food obtained from an approved source			26	T,	N OUT (A)	Highly Susceptible Populations		_
12	-	DUT N/A NO	Food received at proper temperature		+	20	1.		Pasteurized foods used; prohibited foods not offered		L
13			Food in good condition, safe & unadulterated		+	07	Τ.	N OUT NA	d / Color Additives and Toxic Substances		_
14	_	OUT N/A NO	Req. records available: shell stock tags, parasite destruction		+	28		NOUT N/A	Food additives: approved and properly used	 	+
			<u> </u>			20	12		Toxic substances properly identified, stored and used	1	\perp
	P	revalent 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	ist ilth			$\overline{}$		nformance with Approved Procedures	T	_
_	In	terventions :	are control measures to prevent foodborne illness or inju	ry.		19	L	N OUT NA	Compliance with variance/specialized process/HACCP		
_					RETAIL						
Man	. 104n	- 6 16	Good retail practices are preventative measures to								
MSI		ILL DOX IL UNIT	nbered item is not in compliance Mark "X" οπ app	горгіа	ite box to	or COS a	ındı	/or COS =	corrected on-site during inspection R=repeat v	lolation	1
mp	liand	e Status		cos	R	Comp	lia	nce Status		cos	F
	100		Safe Food and Water						Proper Use of Utensils		-
30		Pasteurized	eggs used where required			43		In-use utensi	s properly stored		Г
1		Water & Ice	from approved source			44		Utensils, equ	pment & linens: properly stored, dried, & handled		
2		Variance ob	tained for specialized processing methods			45		Single-use/si	ngle-service articles; property stored & used		
			Food Temperature Control		==	46		Gloves used	properly		Г
3		Proper cooli	ing methods used: adequate equipment for temp. control						Utensils, Equipment and Vending	ard:	- 5
4		Plant food p	roperly cooked for hot holding			47		Food and nor	n-food contact surfaces cleanable,		
5		Approved th	awing methods used			48		Properly design	gned, constructed, & used		
6		Thermomete	ers provided and accurate			49		Warewashing	: installed, maintained, & used; test strips		
	- 1-	1 00	Food Identification						Physical Facilities		
7		Food proper	ly labeled: original container			50		Hot & cold wa	ter available adequate pressure		
			Prevention of Food Contamination			51		Plumbing inst	alled, proper backflow devices		Γ
8	X	Insects, rode	ents, & animals not present			52		Sewage & wa	ste water properly disposed		
9		Contamination	on prevented during food preparation, storage & display			53		Toilet facilities	properly constructed, supplied, & cleaned		
0		Personal cle				54		Garbage & ref	fuse properly disposed, facilities maintained		_
1		Wiping cloth	s: properly used & stored			55		Physical facilit	ies installed, maintained, & dean		
2		Washing frui	ts & vegetables			56		Adequate ven	tilation & lighting, designated areas used		
VD	of (Operation:					-		Lincoln Bostodi	7	
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/ISC	ussi	on with Per	son-in-Charge:						Follow-Up:	Y) 1	N
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ign	ature	of Inspect	for:						Date: (-) (7 C)1	25	
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishm	ent: Portotino			Date: (- 2	6-2023	Page _2_	of Z
Address: 🗸	458 PW H	janmari		Compliano	ce Achieved:		
			TEMPERATURE OBSERVAT	IONS	_=11		
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		ORS	ERVATIONS AND/OR CORRECTIV	VE ACTIONS			
v Item	Section of Code	020		·	<u> </u>	Dated	Correcte
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C 38	6-202.16-	BOCKGOOT -	doorsweep in di	stepcist. con	e.15-		
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		and som					
gnature of P	erson in Charge:	mayorn			Date:		
gnature of In							



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



Es	tablishment: 🔫	-Eleven	Da	ate!	26 2	S Pi	age 1 of _2_	No. of Risk Factor/Intervention V	iolation	s 🔽
		ow Highway				_		No. of Repeat Risk Factor/Intervention V	iolation:	
		erst. Kryolos Inc.			ategor		-		iolations/	
	nail:			one:		- 10		Inspection Status: Green Yellow	Red	
Ins	spection Type:	Routine) Re-inspection Pre-ope	erationa		Illo	ess	Investigation	Complaint Other	1100	
		FOODBORNE ILLNESS RISI								
		Circle designated compliance status (IN, OUT, N						in appropriate box for COS and/or R		
	- <u>-</u>	IN = in compliance OUT= not in compliance NO =	not obser	ved I	N/A = n	ot ap	plicable COS =	corrected on-site R = repeat violation		
Con	npliance Status	L. L.	cos	R			ance Status		laa	
		Supervision			90	in par	ance status	Protection from Contamination	CO:	SF
1	(IN OUT	Person in charge present, demonstrates knowledge and performs duties	T		15		ON AW TUO	Food separated and protected		\top
2	(IN DUT N/A	Certified Food Protection Manager			16	7	LN OUT N/A	Food-contact surfaces cleaned and sanitized		+-
	TEN N	Employee Health			17		IN OUT (VA) NO	Proper disposition or returned, previously served,	_	
3	(IN)OUT	Management/food employees & conditional employee;	T				577 L II. (II.)	reconditioned & unsafe food Time / Temperature Control for Safety		
4	(IN) DUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion		\dashv	18		IN OUT N/A NO	Proper cooking time and temperature		
5	IN OUT	Procedures for responding to vorniting and diarrheal events	+	\dashv	19	-	IN OUT N/A NO	Proper reheating procedures for hot holding	+	-
		Good Hygiene Practices			20	_	IN OUT N/A (IO)	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	(ON AN TUG N	Proper cold holding temperatures		\top
		Preventing Contamination by Hands			23	(N ON AND TU	Proper date marking and disposition		\top
8	1 OUT NO	Hands dean & properly washed			24	I	N OUT WAYNO	Time as a Public Health Control; procedures and reco	rds	
9	IN OUT N/A NO	No bare hand contact with RTE food		_				Consumer Advisory		
10	INDUT	Adequate handwashing sinks properly supplied & accessible			25	I	N OUT (N/A)	Consumer advisory provided for raw/undercooked foo	ds	
11	IN OUT	Approved Source				٠.		Highly Susceptible Populations		
12	IN OUT N/A(NO)	Food obtained from an approved source Food received at proper temperature	-	\dashv	26		N OUT (II)	Pasteurized foods used; prohibited foods not offered		
13	IN OUT_	Food in good condition, safe & unadulterated	 	\dashv	27	14	NYOUT N/A	d / Color Additives and Toxic Substances		
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction	 	\dashv	28	-15	NOUT N/A	Food additives: approved and properly used Toxic substances properly identified, stored and used		+
			oct	\dashv	-			enformance with Approved Procedures		
	Prevalent cont	re improper practices or procedures identified as the m ributing factors of foodbome illness or injury. Public He are control measures to prevent foodbome illness or inju	alth		40	Т.				
	THO TOTAL COLUMN TO THE COLUMN				19		N OUT(N)	Compliance with variance/specialized process/HACCP		
_			OOD RE	·						
Mar	rk "X" in box if num	Good retail practices are preventative measures bered item is not in compliance Mark "X" on app							at violatio	
	- Harris - Od-day							To to be		
om	pliance Status	Safe Food and Water	cos	R	Com	ıpliaı	nce Status	Proper Use of Utensile	cos	R
30	Pasteurized	eggs used where required			43	T	In-use utensii	I roper Use of Cleanis		-
31	Water & Ice	from approved source		\dashv	44	+		ipment & linens: properly stored, dried, & handled		+
32	Variance ob	tained for specialized processing methods		\neg	45	+		ngle-service articles: properly stored & used		+-
		Food Temperature Control			46	†	Gloves used		_	
33	Proper coolin	ng methods used: adequate equipment for temp, control			-		1 37	Utensils, Equipment and Vending	III E	
34	Plant food pa	operly cooked for hot holding			47	>	Food and nor	n-food contact surfaces cleanable,	T	
35	Approved the	awing methods used			48	T	Properly design	gned, constructed, & used		$\neg \neg$
36	Thermomete	rs provided and accurate			49		Warewashing	: installed, maintained, & used: test strips		\top
		Food Identification						Physical Facilities		
37	Food propert	y labeled: original container			50		Hot & cold wa	iter available adequate pressure		
		Prevention of Food Contamination			51	\downarrow	Plumbing inst	alled, proper backflow devices		
38		nts, & animals not present		_	52	\perp		ste water properly disposed		
39		n prevented during food preparation, storage & display		_	53	\perp	Toilet facilities	s properly constructed, supplied, & cleaned		
40	Personal dea			_	54	\perp		fuse properly disposed, facilities maintained		\perp
41		s: properly used & stored		_	55	┼		ties installed, maintained, & clean	\bot	44
42	Washing fruit	s & vegetables			56	Щ.	Adequate ven	tilation & lighting, designated areas used		
Тур	e of Operation:							License Posted:	(8)	N
	cussion with Pen	con in Charge:							*	-N
אום (PROPERTY WILL PER	son-in-charge:						Follow-Up:	Y	N
		01 9 11.						Follow-Up Date:		- 1
Sion	ature of Person	in Charge: / G						Date:		
	nature of Inspect									
Sign	iature of inspect							Date: 1 - 26 /262	3	
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



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			<u> </u>			
			OBSERVATIONS AND/OR CORR	ECTIVE ACTIONS		
Item Number	Section of Code		Descriptio	n of Violation		Dated Con
	6					or CO
44	4.705.12	SLOTPEC/80	da machine - ca	tch wells an	d grate soiled	
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				7.4.4.4.4.4.4.4.4.4.4.4.4.4.4.4.4.4.4.4		
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ire of Per	rson in Charge:		,		Date:	



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



Esta	ablishment: 🧲	ate city charter School		Date	5/23	Pag	e 1 of _2_	No. of Risk Factor/Intervention Violation	s Q
Add	ress: 🛏 👢	enry clay prive		Time in	מביסוי	Tim	e ou ty: 00	No. of Repeat Risk Factor/Intervention Violations	s Ø
Owr	ner/Permit Hold	ier. Gate city charter scho	I_{∞}	Risk C	ategory:	G		Total Violations	5
Ema	ail:	for the Arts	<u></u>	Phone:		9		Inspection Status: Green Yellow Red	10
insp	ection Type:		peration			ee In	vestigation		
11.00	7,00	FOODBORNE ILLNESS R					-		
		Circle designated compliance status (IN, OUT,				DELL		in appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NO				annli			
		The state of the s						Confessed different - Tepeat Violation	
Comp	oliance Status	Supervision	co:	SR	Com	plian	ce Status	D. Co.	S R
1	IN OUT	Person in charge present, demonstrates knowledge and			4.5	F.		Protection from Contamination	
	\sim	performs duties	_		15	} _	OUT N/A NO	Food separated and protected	
2	AVA)TUO NI	Certified Food Protection Manager			16		OUT N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	
		Employee Health			17	İN	ON AND TUO	reconditioned & unsafe food	
3	UNOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature Control for Safety	
4	UNOUT	Proper use of restriction and exclusion			18	-	OUT N/(NO)	Proper cooking time and temperature	
5	(IN)OUT	Procedures for responding to vomiting and diarrheal events	,		19		OUT N/A NO	Proper reheating procedures for hot holding	
	IN OUT (NO	Good Hygiene Practices			20	+	OUT N/A(NO)	Proper cooling time and temperatures	_
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use	-	$\dashv \dashv$	21	-	OUT N/A(NO	Proper hot holding temperatures	
7	IN OUT (NO)	No discharge from eyes, nose, mouth			22	100	OUT N/A NO	Proper cold holding temperatures	
_ 1		Preventing Contamination by Hands			23	-	OUT N/A NO	Proper date marking and disposition	+
8	IN OUT NO	Hands clean & properly washed	+		24	IN (ON N/N TUC	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	(IN)OUT	Adequate handwashing sinks properly supplied & accessible	9		25	IN	AIN TUC	Consumer advisory provided for raw/undercooked foods	
	\bigcirc	Approved Source						Highly Susceptible Populations	
11	TUOUT	Food obtained from an approved source	+		26]N (OUT (N/A)	Pasteurized foods used; prohibited foods not offered	
12	IN OUT N/(NO)	Food received at proper temperature	—				~~	d / Color Additives and Toxic Substances	
_	INDUT	Food in good condition, safe & unadulterated	+	4-4	27	-	DUT (I/A)	Food additives: approved and properly used	
14	IN OUT NA NO	Req, records available: shell stock tags, parasite destruction			28	N/	DUT N/A	Toxic substances properly identified, stored and used	
	Risk factors a	re improper practices or procedures identified as the tributing factors of foodborne illness or injury. Public hare control measures to prevent foodborne illness or it	most lealth					informance with Approved Procedures	
	Interventions	are control measures to prevent foodborne illness or	njury.		19	IN C	DUT(N/A)	Compliance with variance/specialized process/HACCP	
	17 2 1		COOD	RETAIL	PRACT	ICES			
		Good retail practices are preventative measure	es to con	troi the add	dition of pa	thoge	ns, chemicals, a	and physical objects into foods.	
Mark	"X" in box if num	bered item is not in compliance Mark "X" on a						=corrected on-site during inspection R≃repeat violation	on
omp	liance Status		cos	R	Comp	lianc	e Status	loos	
Jp.		Safe Food and Water	003	1.0	Comp	HAIIC	e Status	Proper Use of Utensils	R
30	Pasteurized	eggs used where required	7		43		In-use utensi	is properly stored	
31	Water & Ice	from approved source	1		44			ipment & linens: properly stored, dried, & handled	+
32	Variance ob	tained for specialized processing methods			45			ngle-service articles: properly stored & used	+
	VEICUS II	Food Temperature Control			46		Gloves used		+
33	Proper cooli	ng methods used: adequate equipment for temp, control	T			` .	1 10	Utensils, Equipment and Vending	-
34	Plant food p	roperly cooked for hot holding			47		Food and no	n-food contact surfaces cleanable.	
35	Approved th	awing methods used			48			gned, constructed, & used	1-1
36	Thermomete	ers provided and accurate	1		49			: installed, maintained, & used: test strips	+
		Food Identification						Physical Facilities	
37	Food proper	ly labeled: original container			50		Hot & cold wa	ater available adequate pressure	\top
	11-11-54	Prevention of Food Contamination			51		Plumbing inst	alled, proper backflow devices	+-1
38	Insects, rode	ents, & animals not present			52		Sewage & wa	ste water properly disposed	+
39	Contamination	on prevented during food preparation, storage & display			53		Toilet facilities	s properly constructed, supplied, & cleaned	1
10	Personal cle	anliness			54		Garbage & re	fuse properly disposed, facilities maintained	\top
11	Wiping cloth	s: properly used & stored			55		Physical facili	ties installed, maintained, & clean	\top
2	Washing frui	ts & vegetables			56		Adequate ven	stilation & lighting, designated areas used	
-	-/.0		-		<i>a</i>				
ype	of Operation:	<u> </u>						License Posted: (Y)	N
Discu	ssion with Per	son-in-Charge:						Follow-Up: Y (N
								Follow-Up Date:	
								1 bilow-bp bate.	
igna	ture of Person							Date: 1 - 25 - 2023	-
igna	ature of Inspect	or:						Date: 1.25-2013	
-0-7		- Mary						Date: 1-25-2023	!



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



ddropp: +-				5-6023		_ of
stablishment: Gate City ddress: 7 Henry Clay	Drive		Complian	ce Achieved: \-2	5-2023	
Item/Location	Temp.		ITONS			
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						+
<u> </u>	ORG	SERVATIONS AND/OR CORRECT	INTE APPLONE			
Item Continue (Continue)						1.0
Number Section of Code		Description of \	/iolation		Dated	or CO
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	W/					
strong of Dougle to Observe N	11/ 000			Date:	29-2023	
ture of Person in Charge:				Daic.	しか ババス	



Signature of Inspector:

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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



Date:

1-124/2023

FOOD ESTABLISHMENT INSPECTION REPORT Establishment: 677705 Date: 1/2 A/2 Page 1 of Z No. of Risk Factor/Intervention Violations Ø Address: 707 Hilford Road Time int 50 Time out 2:30 No. of Repeat Risk Factor/Intervention Violations Owner/Permit Holder: LIE Restaurent Risk Category: Total Violations COIP Email: Phone: Inspection Status: (Green) Yellow Red Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R IN = in compliance OUT≈ not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation Compliance Status COS R Compliance Status COS R Supervision Protection from Contamination Person in charge present, demonstrates knowledge and IN OUT IN DUT N/A NO 15 Food separated and protected IN OUT N/A 2 Certified Food Protection Manager 16 IN OUT NA Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served, Employee Health IN OUT WANO 17 reconditioned & unsafe food Management/food employees & conditional employee; knowledge, responsibilities and reporting ОП 3 Time / Temperature Control for Safety บบา Proper use of restriction and exclusion 18 IN OUT N/AINO Proper cooking time and temperature 5 INOUT Procedures for responding to vomiting and diarrheal events 19 IN OUT N/A NO Proper reheating procedures for hot holding **Good Hygiene Practices** 20 IN OUT N/A NO Proper cooling time and temperatures IN OUT Proper eating, tasting, drinking, or tobacco use IN DUT N/A NO 6 21 Proper hot holding temperatures 7 NO) IN OUT No discharge from eyes, nose, mouth 22 JN OUT N/A NO Proper cold holding temperatures Preventing Contamination by Hands IN OUT N/A NO Proper date marking and disposition 23 IN OUT В IN OUT NA NO NO Hands clean & properly washed 24 Time as a Public Health Control; procedures and records IN/OUT N/A NO No bare hand contact with RTE food Consumer Advisory 10 INDUT AN TUCKI Adequate handwashing sinks properly supplied & accessible 25 Consumer advisory provided for raw/undercooked foods Approved Source Highly Susceptible Populations IN OUT IN OUT (A) 11 Food obtained from an approved source 26 Pasteurized foods used; prohibited foods not offered ON ANN TUO 12 Food received at proper temperature Food / Color Additives and Toxic Substances 13 (IN DUT Food in good condition, safe & unadulterated 27 IN OUT N/A Food additives; approved and properly used 14 IN OUT N/A NO IN OUT N/A Req. records available: shell stock tags, parasite destruction 28 Toxic substances properly identified, stored and used Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Conformance with Approved Procedures IN DUT N/A 19 Compliance with variance/specialized process/HACCP **GOOD RETAIL PRACTICES** Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation Compliance Status COS R Compliance Status COS R Safe Food and Water Proper Use of Utensils 30 Pasteurized eggs used where required 43 In-use utensils properly stored 31 Water & ice from approved source 44 Utensils, equipment & linens; properly stored, dried, & handled 32 Variance obtained for specialized processing methods 45 Single-use/single-service articles: properly stored & used 46 Food Temperature Control Gloves used properly 33 Proper cooling methods used: adequate equipment for temp, control Utensils, Equipment and Vending 34 Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable 35 Approved thawing methods used 48 Properly designed, constructed, & used 36 Thermometers provided and accurate 49 Warewashing: installed, maintained, & used: test strips Food Identification Physical Facilities 37 Food property labeled; original container 50 Hot & cold water available adequate pressure Prevention of Food Contamination 51 Plumbing installed, proper backflow devices 38 Insects, rodents, & animals not present 52 Sewage & waste water properly disposed 39 Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned 40 Personal cleanliness 54 Garbage & refuse properly disposed, facilities maintained 41 Wiping cloths: properly used & stored 55 Physical facilities installed, maintained, & clean 42 Washing fruits & vegetables L 356 Adequate ventilation & lighting, designated areas used Type of Operation: License Posted: N Discussion with Person-in-Charge: Follow-Up: Follow-Up Date: Signature of Person in Charge: Date:



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



Number Securption of Violation	of Z
Item / Location Temp. Item / Location Temp. Item / Location	
OBSERVATIONS AND/OR CORRECTIVE ACTIONS V Item Number Section of Code Description of Violation Dater of Code Code Code Description of Violation Dater of Code Code Code Code Code Code Code Code	
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OBSERVATIONS AND/OR CORRECTIVE ACTIONS V Item Number Section of Code Description of Violation Dater of Code Code Code Code Code Code Code Code	
OBSERVATIONS AND/OR CORRECTIVE ACTIONS V Item Number Section of Code Description of Violation Dater of Code Code Code Code Code Code Code Code	
V ltem Number Section of Code Description of Violation Dates Riteren C 56 6-501. At Hood ventilation street (opstairs & Bosement) expired. Jast service April 2027 on 190 day frequency.	
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Number Section of Code Description of Violation Literary C 56 6-501. At Hood ventilation giver (opstairs & Bosement) expired. Jast service April 2027 on 180 day frequency.	
C 56 6-501. At Hood yentilation giver (upstairs & Bosement) expired. last service April 2027 on 180 day frequency.	COS
C 56 6-501.10 Hood ventilation street (upstairs & Bosement) expired. last service April 2022 on 180 day frequency.	,03
last service April 2027 on 180 day frequency.	
last service April 2027 on 180 day frequency.	
contact 10 mpany for service.	
ignature of Person in Charge. Date:	
Date: 1/24/2023	



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



Establishment: Pizzaroma			3 Page 1 of 7	No. of Risk Factor/Intervention Violations	9 6
Address: 280 DW Highway_		Time in	Time out	No. of Repeat Risk Factor/Intervention Violations	2
Owner/Permit Holder: Pizzaroma LLC	1	Risk Categor		Total Violations	-
Email:		Phone:		Inspection Status: Green Yellow Red	12
Inspection Type: Routine Re-inspection			non la restination		
FOODBORNE IL	Pre-operation		ess Investigation		
Circle designated compliance status					
IN = in compliance OUT= not in compli				in appropriate box for COS and/or R	
			ot applicable CO3	- corrected on-site K = repeat violation	_
Compliance Status Supervision	cos	R Co	mpliance Status	COS	S F
1 Person in charge present, demonstrates knowle	edge and			Protection from Contamination	
performs duties		15		Food separated and protected	
2 IN/OUT N/A Certified Food Protection Manager		16		Food-contact surfaces cleaned and sanitized	
Employee Health		17	IN OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
Management/food employees & conditional em knowledge, responsibilities and reporting	ployee;			Time / Temperature Control for Safety	
4 ID OUT Proper use of restriction and exclusion		18	IN OUT N/ANO	Proper cooking time and temperature	\top
5 (IN)OUT Procedures for responding to vomiting and diarr	rheal events	19	IN OUT N/A NO	Proper reheating procedures for hot holding	
Good Hygiene Practices		20	IN OUT N/A NO	Proper cooling time and temperatures	
6 IN OUT (NO) Proper eating, tasting, drinking, or tobacco use		21	IN OUT N/A NO	Proper hot holding temperatures	
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 Controt: procedures and records	
9 INOUT N/A NO No bare hand contact with RTE food 10 INOUT Adequate handwashing sinks properly supplied 8				Consumer Advisory	
	& accessible	25	IN DUT N/A	Consumer advisory provided for raw/undercooked foods	Ш_
Approved Source 11 (IN)OUT Food obtained from an approved source		26	IN OUT (VA)	Highly Susceptible Populations	-
12 IN OUT N/A NO Food received at proper temperature		H 120		Pasteurized foods used; prohibited foods not offered od / Color Additives and Toxic Substances	
13 IN)OUT Food in good condition, safe & unadulterated		27	IN OUT(N/A)	Food additives: approved and properly used	T
				I took addites, approved and properly used	
	destruction	+			
14 IN OUT NA O Req. records available: shell stock tags, parasite		28	IN OUT N/A	Toxic substances properly identified, stored and used	
14 IN OUT NA O Req. records available: shell stock tags, parasite		28	IN OUT N/A	Toxic substances properly identified, stored and used enformance with Approved Procedures	
	ed as the most y, Public Health illness or injury,	28	IN OUT NA	Toxic substances properly identified, stored and used	
14 IN OUT (VA) O Req. records available: shell stock tags, parasite Risk factors are improper practices or procedures identification of foodborne illness or injurinterventions are control measures to prevent foodborne	ed as the most y. Public Health illness or injury.	28 19 ETAIL PRAC	IN OUT NA TICES	Toxic substances properly identified, stored and used enformance with Approved Procedures Compliance with variance/specialized process/HACCP	
14 IN OUT (IA) O Req. records available: shell stock tags, parasite Risk factors are improper practices or procedures identifi Prevalent contributing factors of foodborne illness or injun Interventions are control measures to prevent foodborne i	ed as the most y. Public Health illness or injury. GOOD R	19 ETAIL PRACE the addition of	IN OUT N/A IN OUT N/A TICES pathogens, chemicals,	Toxic substances properly identified, stored and used enformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods.	
14 IN OUT (VA) O Req. records available: shell stock tags, parasite Risk factors are improper practices or procedures identification of foodborne illness or injuriant interventions are control measures to prevent foodborne in Good retail practices are preventations. Mark "X" in box if numbered item is not in compliance.	ed as the most y. Public Health illness or injury. COOD R ive measures to control or injury.	19 ETAIL PRA(old the addition of the box for COS	IN OUT N/A IN OUT N/A IN OUT N/A TICES Dathogens, chemicals, and/or COS	Toxic substances properly identified, stored and used enformance with Approved Procedures Compliance with variance/specialized process/HACCP	on
Risk factors are improper practices or procedures identified Prevalent contributing factors of foodborne illness or injuninterventions are control measures to prevent foodborne in Good retail practices are preventated Mark "X" in box if numbered item is not in compliance Mark ompliance Status	ed as the most y. Public Health illness or injury. GOOD R	19 ETAIL PRA(old the addition of the box for COS	IN OUT N/A IN OUT N/A TICES pathogens, chemicals,	Toxic substances properly identified, stored and used enformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. =corrected on-site during inspection R≃repeat violatio	on R
Risk factors are improper practices or procedures identification of contributing factors of foodborne illness or injuninterventions are control measures to prevent foodborne interventions are control measures to prevent foodborne in Good retail practices are prevented Mark "X" in box if numbered item is not in compliance Marompliance Status Safe Food and Water	ed as the most y. Public Health illness or injury. COOD R ive measures to control or injury.	ETAIL PRA(of the addition of the box for COS	IN OUT N/A IN OUT N/A IN OUT N/A TICES pathogens, chemicals, and/or COS pliance Status	Toxic substances properly identified, stored and used enformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods. =corrected on-site during inspection R≃repeat violatio COS Proper Use of Utensils	, .
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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



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1/	INOUT	Person in charge present, demonstrates knowledge and			15	IN DUT WANO	Food separated and p				
2	IN OUT N/A	Performs duties Certified Food Protection Manager	—	+	16	TN OUT N/A			-	\rightarrow	
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3	HIOUT	knowledge, responsibilities and reporting					Time / Temperature	Control for Safety			
4 (INOUT	Proper use of restriction and exclusion			18	IN OUT N/A(NO)	Proper cooking time a			\dashv	_
5	тосит	Procedures for responding to vomiting and diarrheal events	_		19	IN OUT N/A(NO)	Proper reheating proce			\rightarrow	
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7	TUO NI	Proper eating, testing, drinking, or tobacco use No discharge from eyes, nose, mouth	—		22	ON AN TUO NI	Proper hot holding ten		-	\rightarrow	\dashv
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9	IN OUT N/A NO	No bare hand contact with RTE food		+	4-7	III COC (NAZ NO	Consumer		143	_	-
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		Approved Source			120	110011112	Highly Susceptib		45		\dashv
11	TUOUT	Food obtained from an approved source			26	IN DUT N/A		d; prohibited foods not offered		\top	ヿ
12	HI OUT N/A(NO)	Food received at proper temperature				~		and Toxic Substances	1.0		
13	TUO NIC	Food in good condition, safe & unadulterated			27	IN OUT N/A	Food additives; approv	ed and properly used		\top	\neg
14	IN OUT (N) NO	Req. records available: shell stock tags, parasite destruction			28	IN DUT N/A		erly identified, stored and used			ᅱ
	Risk factors a	re improper practices or procedures identified as the most				C	onformance with Ap	proved Procedures			
	Prevalent cont	re improper practices or procedures identified as the most ributing factors of foodbome illness or injury. Public Health are control measures to prevent foodborne illness or injury.	'n		19	IN OUT ATTA		ce/specialized process/HACCP		\top	\exists
	Intervettions o						Compilance with varian			_	4
				ETAIL							_
Mark	"X" in boy if num	Good retail practices are preventative measures to c bered item is not in compliance Mark "X" on appro-				-	and physical objects into ≕corrected on-site du		at violat	tion	\dashv
			_								
omp	liance Status	Safe Food and Water	os	R	Comp	liance Status	Y2 ¥2	£17	CO	S :	R
30	Pastaurized	eggs used where required			43	In use utens	Proper Use o	I Utensiis	$\overline{}$		-
31		from approved source			44			y stored, dried, & handled	+	+	\dashv
32		tained for specialized processing methods			45		ingle-service articles: pro		-	-	\dashv
		Food Temperature Control			46	Gloves used		perly stored wased	+	-	\dashv
33	Proper coolin	ng methods used: adequate equipment for temp, control					Utensils, Equipme	nt and Vending	1000		\dashv
34		operly cooked for hot holding	\neg		47	Food and no	n-food contact surfaces of	9		T	7
35		awing methods used	\neg		48		igned, constructed, & use			+	7
36		rs provided and accurate	\neg		49		g: installed, maintained, a			\pm	┨
		Food Identification	1				Physical Fa	cilities			
37	Food proper	y labeled; original container			50	Hot & cold w	ater available adequate p	pressure	1	\neg	٦
		Prevention of Food Contamination			51	Plumbing ins	talled, proper backflow d	evices	$\neg \neg$	\neg	٦
38	Insects, rode	nts, & animals not present			52	Sewage & wa	aste water properly dispo	sed			
39	Contamination	on prevented during food preparation, storage & display			53	Toilet facilitie	s properly constructed, s	upplied, & cleaned			
40	Personal clea	anliness			54	Garbage & re	fuse properly disposed,	facilities maintained			
41	Wiping cloths	s: properly used & stored			55	Physical facil	ities installed, maintained	i, & clean			
42	Washing fruit	s & vegetables			56	Adequate ver	ntilation & lighting, design	nated areas used			
Type	of Operation:					, , , , , , , , , , , , , , , , , , , 		License Posted:	P	\ N	+
			_							/ N	+
UISCI	ussion with Pen	son-in-Charge:						Follow-Up:	Y	N	1
								Follow-Up Date:			
Sions	ature of Person	in Charge:						Date: 1 / 18/2	77		\dashv
			—							—	-
oigna	ature of Inspect	or suffer						Date: 1/18/20	23		╛
		1. 1									



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



	ent: Dairy Que			Date: 1	118/2023 Ince Achieved: 1118	Page 2 0	of _ 2 _
Address: &	30 Premium DI	onet BWd.	Complia	ince Achieved: 1118	12027		
	Item / Location		TEMPERATURE OBSERV	ALIUNS			
	Item / Location	Temp.	Item / Location	Temp.	Item / Location	1	Temp.
							<u> </u>
		OBSI	ERVATIONS AND/OR CORRECT	TIVE ACTIONS			
V Item Number	Section of Code		Description o	f Violation		Dated	Corrected
114111001						or	cos
_				<u> </u>			
					<u></u>		
				<u> </u>			
		11	-11 -0 -:	1 1 2 2 1 12			
		NO VIOL	ations observe	d during the	r of inspect	6n -	
_	-						
				Sie			
			OK to re- 0	ren			
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		<u> </u>					
_		<u></u>					
							-
					<u> </u>		
		1 -2					-
Signature of F	Person in Charge:	75/-1			Date: 4	18/23	
Signature of I	Inspector:	15/			Date: [] [1]	2 12	
			7		Date.	014023	



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



Est	tablishment: M	estimack YMCA		Date	3 /23	Pag	e 1 of _2_	No. of R	sk Factor/Inte	ervention Vi	olations	Ø
Ad	dress: 6 He	ory clay brive					e out.12:00	No. of Repeat R	sk Factor/Inte	ervention Vi	olations	7
Ow	ner/Permit Hold	er. YMCA of Granter Norma	-	Risk Ca			,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,			Total Vi	olations	05
	ail:		\sim	Phone:		G		Inspection Status	Green	Yellow	Red	
Ins	pection Type:	Routine Re-inspection Pre-ope	eratio		llines	ss In	vestigation	Complaint	Othe		1100	
	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	FOODBORNE ILLNESS RIS							Othe			
		Circle designated compliance status (IN, OUT, N						in appropriate box fo	r COS and/or F	3		
		IN = in compliance OUT= not in compliance NO =	not ob	served N	I/A = not	appli	icable COS =	corrected on-site R	= repeat violation	on		
Соп	pliance Status		COS				ce Status				cos	I R
	2	Supervision	1000		0011	Pilali	or others	Protection from	Contaminatio	п	[003	
1	IN OUT	Person in charge present, demonstrates knowledge and performs duties			15	IN	ON AN TU	Food separated and p	rotected			\top
2	IN DUT N/A	Certified Food Protection Manager	\vdash		16	N	DUT N/A	Food-contact surface	cleaned and sar	nitized		$\dashv \dashv$
		Employee Health			17	IN:	OUTWANO	Proper disposition or reconditioned & unsaf		ly served,	\neg	\top
3	INOUT	Management/food employees & conditional employee;	T					Time / Temperature		fetu		1
4	TNOUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion		+	18	IN	OUT N/A NO	Proper cooking time a		-		
5	IN OUT	Procedures for responding to vomiting and diarrheal events	-	\dashv	19	-	OUT N/A NO	Proper reheating proc		ding	+-	+-
		Good Hygiene Practices			20	_	OUT N/A(NO)	Proper cooling time ar			\dashv	
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use			21	IN	OUT N/A(NO)	Proper hot holding ten	peratures		\neg	
7	IN OUT (NO)	No discharge from eyes, nose, mouth			22	(IN	OUT N/A NO	Proper cold holding te	nperatures			
		Preventing Contamination by Hands			23	M	OUT N/A NO	Proper date marking a	nd disposition			
8	IN OUT NO	Hands dean & properly washed			24	-IN (OUT WAND	Time as a Public Heat	h Control: proced	ures and record	sk	
9	IN OUT N/(NO)	No bare hand contact with RTE food						Consumer				,
10	INOUT	Adequate handwashing sinks properly supplied & accessible Approved Source	_		25	INC	DUT (N/A	Consumer advisory pr			s	
11	INOUT	Food obtained from an approved source			26	(IN	DUT N/A	Highly Susceptil Pasteurized foods use				
12	IN OUT N/A(NO)	Food received at proper temperature		+	-	~		d / Color Additives				
13	IN OUT	Food in good condition, safe & unadulterated			27	IN C	OUT NA	Food additives: approv			\top	
14	IN OU N/A NO	Req. records available: shell stock tags, parasite destruction			28	ÎN]	DUT N/A	Toxic substances prop				
	Risk factors a	re improper practices or procedures identified as the m	ost				Co	onformance with A	proved Proces	ures		
	Interventions a	re improper practices or procedures identified as the m ributing factors of foodborne illness or injury, Public He are control measures to prevent foodborne illness or inj	alth Jry.	- 1	19	IN C	OUT(N/A)	Compliance with variar	ce/specialized pr	cess/HACCP		\Box
				RETAIL	PRACT	TCES			- 19			
		Good retail practices are preventative measures	- /-					and physical objects into	foods.			
Mar	k "X" in box if num	bered item is not in compliance Mark "X" on app	propria	ate box fo	or COS a	nd/or	COS =	corrected on-site du	ring inspection	R=repea	at violation	n
omp	oliance Status		cos	R	Comp	llanc	e Status				lcos	R
		Safe Food and Water						Proper Use o	f Utensils			
30	Pasteurized	eggs used where required			43		In-use utensi	ls properly stored				
31		from approved source		+	44			ipment & linens: properl				
32	Vaniance ob	tained for specialized processing methods			45		_	ngle-service articles: pro	perly stored & us	ed	-	-
33	Proper soull	Food Temperature Control ng methods used: adequate equipment for temp. control			46		Gloves used		. 137 31			
34		roperly cooked for hot holding		+	47	-	Food and not	Utensils, Equipme		5		T .
35		awing methods used		+	48			gned, constructed, & us			+	+
36		rs provided and accurate			49		 	r installed, maintained,			+-	+
		Food Identification						Physical F		^	7.	
37	Food proper	y labeled: original container			50		Hot & cold wa	iter available adequate ;			T	
- /		Prevention of Food Contamination			51		Plumbing inst	alled, proper backflow d	evices			
38		nts, & animals not present			52		Sewage & wa	ste water properly dispo	sed			
39		on prevented during food preparation, storage & display			53		Toilet facilities	s properly constructed, a	upplied, & cleane	d		Щ
40	Personal clea				54			fuse properly disposed,		ed		
41		s: properly used & stored		-	55			ties installed, maintaine	·			\vdash
92	vvasang nun	s & vegetables			56		Adequate ven	tilation & lighting, design	ated areas used			
Тур	e of Operation:								License Pos	ited:	(Y)	M
Disc	ussion with Pen	son-in-Charge:							Follow-Up:		Y	
									Follow-Up D	late:		7
		Call dina							TOROW-UP L	alc.		
Sign	ature of Person	in Charge: KKM W							Date:			
Sign	ature of Inspect	or:							Date: \ -	13-20	ZZ	\neg



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



Estab	olishmen	Herrima	CIC YHU	Α	Date:	13-2023	Page	e_ 7 _0	f Z	
Addre	ess: 6	Henry clay	Drive.			Complia	nce Achieved: (-			
					TEMPERATURE OBSERVAT	TONS		124 ZI	, 2 ,	
		Item / Location	Тетр	1.	Item / Location	Temp.	Item / Locat	ion		Temp.
				-						
				OB	SERVATIONS AND/OR CORRECTI	VE ACTIONS				
V	Item	Section of Code			Description of V	iolation			Dated C	опестед
- IN	lumber				2303,1740110110				or C	cos
_										
										
\dashv										
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			Ι-Λ.	* /						
gnatur	e of Pers	on in Charge: 🙌	<u> </u>	V			Date:			
gnatur	e of Insp	ector:	- 6 70					-		
				~			Date. 1-	3-202	-5	



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



Es	tablishment: R	apid Refill #134		Date:	23	Page 1 of <u>2</u>	No. of Risk Factor/Inte	ervention Vio	lations	0
Αđ	dress: 1 Per	der MP6 corporation	-	Time int	`-₹a	Time out	o. of Repeat Risk Factor/Inte	ervention Vio	lations	8
Ои	vner/Permit Hold	ier: MD6 cosporation	i	Risk Cate	gory:	D		Total Vio	lations	8
En	nail:	THE CONFORMATION		Phone:	<u> </u>		Inspection Status: Green		Red	_
Ine	pection Type:	Routine Re-inspection Pre-ope		-	Ilton				IXCU	
1113	pecuon type.	Re-inspection Pre-operation Pr				ss Investigation	Complaint Othe	r		
_		Circle designated compliance status (IN, OUT, N/A								
				<u></u>			in appropriate box for COS and/or F			
		IN = in compliance OUT= not in compliance NO = n	101 005	served N/A	= not	applicable COS =	corrected on-site R = repeat violation	'n		
Con	pliance Status		cos	R	Com	pliance Status			cos	R
		Supervision	1				Protection from Contamination	n		
1	IN DUT	Person in charge present, demonstrates knowledge and performs duties]	1 1	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 san	ltized		
		Employee Health			17	ON AVAITUO NI	Proper disposition or returned, previous reconditioned & unsafe food	ly served,		7
3	INDUT	Management/food employees & conditional employee;					Time / Temperature Control for Se	fety		
4	ÎN DUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion			18	IN OUT N/A NO		lay		
5	(IN OUT	Procedures for responding to vomiting and diamheal events		+	19	IN OUT N/A NO	Proper cooking time and temperature Proper reheating procedures for hot hot	dina	-	+-
		Good Hygiene Practices			20	IN OUT NA NO	Proper cooling time and temperatures	aing	+-	+
6	IN OUT YOU	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 WO	Hands clean & properly washed			24	IN OUT N/A NO	Time as a Public Health Control: proced	was and same	_	+
9	IN OUT N/A NO	No bare hand contact with RTE food		+	2-7	in contact	Consumer Advisory	Lates and records	<u>' </u>	_
10	IN OUT	Adequate handwashing sinks properly supplied & accessible		+	25	PINOUT N/A	Consumer advisory provided for raw/und	demonstration feeds		7
_		Approved Source			20	II) COT NO.	Highly Susceptible Populations			
11	INOUT	Food obtained from an approved source			26	IN OUT WA	Pasteurized foods used; prohibited foods			
12	IN OUT N/A NO	Food received at proper temperature		 			d / Color Additives and Toxic Subs		_	-
13	TUO NI	Food in good condition, safe & unadulterated		 	27	IN OUT (VA)	Food additives: approved and properly t			
14	IN OUT N/A NO	Req, records available: shell stock tags, parasite destruction			28	IN OUT N/A	Toxic substances properly identified, stor		+-	+
	1						informance with Approved Proced			-
	Prevalent cont	re improper practices or procedures identified as the mo ributing factors of foodborne illness or injury. Public Hea are control measures to prevent foodborne illness or inju	ilth						T-	
	interventions a	are control measures to prevent roodborne illness or inju	ıry.		19	IN OUT (N/A)	Compliance with variance/specialized pro	cess/HACCP		
				ETAIL P						24
1./	1. 83/8 (- 1	Good retail practices are preventative measures to								
IVIAI	K A III DOX IF HUITI	bered item is not in compliance Mark "X" on appr	ropriai	le box for (505 a	nd/or COS =	-corrected on-site during inspection	R≃repeat	violation	1
om	pliance Status		cos	R	Comp	liance Status			cos	R
		Safe Food and Water					Proper Use of Utensils			
30	Pasteurized	eggs used where required			43	In-use utensi	ls properly stored			
31	Water & Ice	from approved source			44	Utensils, equ	ipment & linens: properly stored, dried, &	handled		
32	Variance ob	lained for specialized processing methods			45	Single-use/si	ngle-service articles; properly stored & us	ed		
		Food Temperature Control			46	Gloves used	properly			
33	Proper coolii	ng methods used: adequate equipment for temp, control				the state of the s	Utensils, Equipment and Vending	5		
34	Plant food pr	roperly cooked for hot holding			47	Food and nor	r-food contact surfaces cleanable,			
35	Approved the	awing methods used			48	Property design	gned, constructed, & used			
36	Thermomete	ers provided and accurate			49	Warewashing	: installed, maintained, & used: test strips			
	1,20, 1	Food Identification					Physical Facilities			
37	Food propert	ly labeled: original container			50	Hot & cold wa	ter available adequate pressure			
- 1.	6 _ 0_	Prevention of Food Contamination			51	Plumbing inst	alled, proper backflow devices			
38		nts, & animals not present			52		ste water properly disposed			
39	Contamination	on prevented during food preparation, storage & display		L	53	Toilet facilities	s properly constructed, supplied, & cleane	d		
10	Personal clea			_	54	Garbage & ret	fuse properly disposed, facilities maintain	ad		
11	Wiping cloths	s: properly used & stored			55	Physical facilit	ties installed, maintained, & clean			
2	Washing fruit	ts & vegetables			56	Adequate ven	tilation & lighting, designated areas used			
-	o of Operations	<u> </u>					1	. 1		
	e of Operation:						License Pos	ted:		M
Disc	cussion with Pen	son-in-Charge:					Follow-Up:		Y (N)
							Follow-Up D	ate:		1
										_
ign	ature of Person	in Charge: A July Jew					Date:			
Sigr	nature of Inspect	or:					Date: 1	11/202	3	
	6									



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



Address	ent Rougid Ped	in the	Date: 1/	Date: 1/11/2023 Page Z of Compliance Achieved: 1/11/2023						
Audress: 4	Peacutree L	ane	TEMPERATURE OBSERVAT	Complian	ce Achieved: 1 / W/Z	023				
	Item / Location	Temp.	Item / Location	Temp.	Item / Location					
				20.00	Item / Docution	Ter				
		OBSE	RVATIONS AND/OR CORRECTI	VE ACTIONS						
v Item	Section of Code		Description of Vi	iolation		Dated Correct				
Number						or COS				
-										
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		<u> </u>								
		No winted	ions observed d	enit political	of increation					
		010-100			er aspection					
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1						+				
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1										
gnature of Pe	erson in Charge:	28 N			Dates					
gnature of In		- Aug			Date:					
S. RATOLE OF [1]	pooloi.	47 0			Date: 1/11/	2023				



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



Es	tablishment: 👨	cypid Refill# 40		Dates, 1	1/23	Pa	ige 1 of 2	No. of Ri	sk Factor/Int	tervention Vi	olation	ns &
		Ples Highway_		Time in	1:15	Tir	ne out? : oc	No. of Repeat Ri	sk Factor/Inf	tervention Vid	olation	-
		ler: MPG Corporation		Risk Ca						Total Vid		- 32
	nail:		_	Phone:			· .	Inspection Status	Green	Yellow	Red	
Ins	spection Type:	Routine Re-inspection Pre-oper			lline	es I	nvestigation	Complaint	Othe		7100	-
		FOODBORNE ILLNESS RISK					_			21		
		Circle designated compliance status (IN, OUT, N/A						in appropriate box fo	COS and/or	R		
	-	IN = in compliance OUT= not in compliance NO = n	ot ob	served N	/A = not	t app		,				
Con	npliance Status		COS	-			nce Status				loc	
	I PITALITUS WOLLDON	Supervision	000	, , ,	Com	рпа	ince Status	Protection from	Contamination	on	CO	DS R
1	TUO NE	Person in charge present, demonstrates knowledge and performs duties			15	1	NOUT N/A NO	Food separated and p			T	
2	HI OUT N/A	Certified Food Protection Manager			16		NOUT N/A	Food-contact surfaces		nitized	-	+
	5 4 14 5 1 1 1 2	Employee Health	,		17	-	N OUT NA NO	Proper disposition or r	sturned, previou		_	_
3	NOUT	Management/food employees & conditional employee;						reconditioned & unsef		-5		
4	TINIOUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion			18	10	N OUT N/ANO	Time / Temperature		atery		
5	TNOUT	Procedures for responding to vomiting and diarrheal events	_	+	19	-	N OUT N/A NO	Proper cooking time a Proper reheating proof		aldina	+	-
		Good Hygiene Practices			20	-	ON AND TUO	Proper cooling time ar		- Iding	+	+
6	IN OUT (NO	Proper eating, tasting, drinking, or tobacco use			21	-	OUT N/A NO	Proper hot holding ten			-	+
7	IN OUT NO	No discharge from eyes, nose, mouth		\top	22	7	OUT N/A NO	Proper cold holding ter			_	+
		Preventing Contamination by Hands			23	~	OUT N/A NO	Proper date marking a	·		+	-
8	IN OUT (NO	Hands clean & properly washed		T	24	1	OUT/N/A NO	Time as a Public Healt		dures and record	is	_
9	IN OUT N/A (10)	No bare hand contact with RTE food				_		Consumer				
10	INOUT	Adequate handwashing sinks properly supplied & accessible			25	Tin	OUTNA	Consumer advisory pre		odercooked foods	s T	
		Approved Source				1		Highly Susceptib				
11	TN OUT	Food obtained from an approved source			26	IN	OUTNA	Pasteurized foods use			T	
12	TN OUT N/A NO	Food received at proper temperature					Foo	d / Color Additives a				
13	(IN)DUT	Food in good condition, safe & unadulterated		1-1	27	TIN	AN TUO	Food additives: approv				
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction			28	485	OUT N/A	Toxic substances prope				+
	Risk factors a	re improper practices or procedures identified as the mo	st		- "		Co	onformance with Ap		· · · · · · · · · · · · · · · · · · ·		
	Prevalent cont	re improper practices or procedures identified as the mo ributing factors of foodbome illness or injury. Public Hea are control measures to prevent foodbome illness or injur	lth 2		19	LIN	OUT(VA)					$\neg \neg$
	William Controller							Compliance with varian	ce/specialized p	TOCOSSYNACCP		
				RETAIL								
Mai	rk "X" in hoy if num	Good retail practices are preventative measures to bered item is not in compliance Mark "X" on appr									1 1 1 1	
IAIMI	IN A III DOX II HOIII	Mark X dirappi	чрие	ate DOX 10	1 003 8	ariu/(oi coa -	corrected on-site du	ing inspection	R=repea	I VIOISTI	on
om	pliance Status		os	R	Comp	olian	ce Status				COS	R
-		Safe Food and Water				_		Proper Use o	Utensils			
30		eggs used where required			43	_		s properly stored				
31	 	from approved source		4	44		Utensils, equ	Ipment & linens: properly	stored, dried, 8	handled		
32	Variance ob	tained for specialized processing methods			45		Single-use/siz	ngle-service articles: pro	perly stored & us	sed		
	1 1 -	Food Temperature Control			46		Gloves used	properly				
33		ng methods used: adequate equipment for temp. control						Utensils, Equipme	it and Vendin	8		
34		roperly cooked for hot holding			47		Food and nor	r-food contact surfaces of	leanable,			
35		awing methods used		\vdash	48		Properly design	gned, constructed, & use	d			\perp
36		ers provided and accurate			49	<u> </u>	Warewashing	: installed, maintained, &		S		
0.7		Food Identification				_		Physical Fa				
37	Food proper	ly labeled: original container			50	_		ter available adequate p			 	\perp
0.0		Prevention of Food Contamination			51		+ -	alled, proper backflow de				\perp
38		ints, & animals not present			52	<u> </u>		ste water property dispo				\perp
39		on prevented during food preparation, storage & display		-	53			properly constructed, s				
40	Personal cles				54	<u> </u>	1	fuse properly disposed, t		ied		
41		s: properly used & stored			55			ties installed, maintained				4
42	Washing fruit	is & vegetables			56	L.,	Adequate ven	tilation & lighting, design	ated areas used	<u> </u>		
Typ	e of Operation:								License Po	etod:	(2)	N.
										Sied.	<u>U</u>	-N
UIS(cussion with Pen	son-in-Charge:							Follow-Up:		Y	N
									Follow-Up [Date:		Į
Sion	nature of Person	in Charge:							D.t.			
									Date:			
Sigr	nature of Inspect	or:							Date: 11	1/2025	5	
									0			
		(



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



Establishm	ent: Rapid Ret	111 # 140	Date: \(\)	9 2023	Page <u>2</u>	of Z	
Address:	HS DW HIGH	Lixer				19/2023	
			TEMPERATURE OBSERVAT				
	Item / Location	Тетр.	Item / Location	Temp.	Item / Loca	tion	Temp
10.00		OBS	ERVATIONS AND/OR CORRECTIV	E ACTIONS			
V Item Numbe	Section of Code		Description of Vi	olation		1	Corrected
						or	COS
						i	
	 						
		voic on	ations observed	900,000 tim	re of insi	rection.	
				3			
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			<u></u>				
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 		1					
ianatura ef 5	laman in Charter						
	Person in Charge:	4			Date:		
ignature of l	nspector:	30/1			Date: 1	19/202	3
		-					



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



Es	Establishment: Papa Ginos/D'Angelos			Date: 16/23 Page 1 of 2 No. of Risk Factor/Interven					ervention Vi	olation	1S 2		
		retinental Blod.		Time	e int	1:00	Tim	e out Z: O	No. of Repeat R	No. of Repeat Risk Factor/Intervention Violations			
Ow	ner/Permit Hold					egory:					Total Vi		
En	nail:			Phor	ne:				Inspection Status	: Green	Yellow	Red	<u> </u>
ins	pection Type:	Routine Re-inspection Pre-op	eratio	nal		Illne	ss In	vestigation	Complaint	Oth	er		
		FOODBORNE ILLNESS RIS			SAI			_				_	
		Circle designated compliance status (IN, OUT, N							in appropriate box for	or COS and/or	R		
		IN = in compliance OUT= not in compliance NO =	not ob	serve	d N/	A = not	appli						
Соп	pliance Status		cos					ce Status				loc	20 5
	principal deadard	Supervision	000	1 17		OOIII	pitati	ce Status	Protection from	Contamination)TI	[CO	OS R
1	INDUT	Person in charge present, demonstrates knowledge and performs duties		\top		15	h	DUT NVA NO	Food separated and			Т	
2	IN OUT N/A	Certified Food Protection Manager		+	\dashv	16	NI)	BUT N/A	Food-contact surface		nifized	-	-
	121 1 2	Employee Health				17	$\overline{}$	OUT N/A NO	Proper disposition or	returned, previou		+	-
3	TUOUIT	Management/food employees & conditional employee;	1	Τ-	-		111		reconditioned & unsa				
4	(IN)OUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion	+	+-	-	40	L		Time / Temperature		aicty		* *
5	TUCUT	Procedures for responding to vomiting and diarrheal events	+	-	\dashv	18	-	OUT N/A(NO)	Proper cooking time a		127	+	
		Good Hygiene Practices				20	+	OUT N/A NO	Proper reheating prod Proper cooling time a		olaing	+	+
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use			\dashv	21	1	DUT N/A NO					+
7	IN OUT NO	No discharge from eyes, nose, mouth	+	+	\dashv	22	+	PUT N/A NO	Proper hat holding ter				+
•	1	Preventing Contamination by Hands	-		-	23		OUT N/A NO	Proper cold holding to	<u> </u>		+	-
8	IN OUT NO	Hands clean & properly washed	Т		7	24	1	OUT N/A NO	Proper date marking a		d	_	
9	IN OUT N/A NO	No bare hand contact with RTE food	+	+	\dashv	24	100	DOI NUANO	Time as a Public Hea		dures and record	s	
10	(in but	Adequate handwashing sinks properly supplied & accessible	+		┨	25	LIND	OUT N/A	Consumer		1 1 1 1	-	
-	ПОРОТ	Approved Source	1.		-	20		DOT N/A	Consumer advisory pr			;	
11	INDUT	Food obtained from an approved source	_		1	26	IAN)	DUT N/A	Highly Susceptil Pasteurized foods use				
12	IN OUT N/A NO	Food received at proper temperature	+	+	\dashv	20			d / Color Additives				
13	INDUT	Food in good condition, safe & unadulterated	-	+	-	27	LINIT	TUC					
14	IN OUT WANO	Req. records available: shell stock tags, parasite destruction	+	+	\dashv	28		BUT N/A	Food additives: approv			+	-
			<u> </u>	-	٠.	20	TU2		Toxic substances prop				
	Prevalent cont	re improper practices or procedures identified as the m ributing factors of foodborne illness or injury. Public He are control measures to prevent foodborne illness or inj	nost ealth				-	- I	onformance with A	pproved Proce	dures		
	Interventions a	are control measures to prevent foodborne illness or inj	lury,			19	INC	DUT 🐠 📗	Compliance with varia	nce/specialized p	rocess/HACCP		
			OOD I	ETA	ILF	RACT	ICES						
		Good retail practices are preventative measures	to contr	ol the	additi	ion of pa	thoge	ns, chemicals, a	and physical objects into	foods.			
Mar	k "X" in box if num	bered item is not in compliance Mark "X" on ap	propria	te bo	x for	COS a	ınd/or	COS =	-corrected on-site du	iring inspection	n R≃repea	t violati	on
omr	oliance Status		cos	R	T .	Comp	liane	e Status				COS	S R
		Safe Food and Water	, , ,	1		001110	HELIO	C Otatos	Proper Use o	f Utensils			,
30	Pasteurized	eggs used where required			1 1	43		In-use utensi	Is properly stored			\top	
31	Water & Ice	from approved source			1 '	44			ipment & linens: proper	v stored, dried, 8	handled		+
32	Variance ob	tained for specialized processing methods			1 !	45	-		ngle-service articles: pro			+	+
		Food Temperature Control			1	46	_	Gloves used	<u>-</u>			+	+
33	Proper coolii	ng methods used: adequate equipment for temp. control						1. 1. 1. 1.	Utensils, Equipme	nt and Vendir	g .	-	1 3
34	Plant food pr	roperly cooked for hot holding		1	1 1	47		Food and nor	n-food contact surfaces		8	\top	\top
35	Approved the	awing methods used		1	1 1	48			gned, constructed, & us				+-
36	Thermomete	rs provided and accurate			1 1	49			: installed, maintained,			+-	$\dashv \dashv$
		Food Identification		-	1 1				Physical F				
37	Food properl	y labeled: original container			1	50		Hot & cold wa	ter available adequate		Carlo	T	\top
		Prevention of Food Contamination				51			alled, proper backflow o			+	+
38	insects, rode	nts, & animals not present			1 1	52			ste water properly dispo			+-	+-1
39	Contamination	on prevented during food preparation, storage & display			1	53			s properly constructed, a		ed	+	+
40	Personal clea	anliness			1	54			fuse properly disposed,			+	+-
41	Wiping cloths	s: properly used & stored			3	_	X		ties installed, maintaine			+-	+
42	Washing fruit	s & vegetables				56	Ť		tilation & lighting, desig			+	+
		115		-	:					1 %	*	(6)	
	e of Operation:									License Po	sted:	(0)	N
Disc	ussion with Per	son-in-Charge:								Follow-Up:		(Y)	N
										Follow-Up [Date:		- 1
21.	-6	10 N SBC 11											[
>ign	acure of Person	in Charge: New Cors								Date:			
Sign	ature of Inspect	or:5'								Date: 6	61202	3	



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



Establishment: Papa Ginos/Dangelos Address: 3 continental Blud.						Date: 1 / 6 / 2023 Page 2 of 2					
						Compliance Achieved:					
				TEMPERATURE OBSERV							
	Item / Location	Tem	р.	Item / Location	Temp.	Item / Location	n	Temp			
			_	<u> </u>			<u> </u>				
			_			<u> </u>					
								-			
								-			
			OB	SERVATIONS AND/OR CORRECT	TIVE ACTIONS		1				
V Item	Section of Code			Description o			Date	ed Corrected			
Number	-							or COS			
		Kitchen:									
C 55	6-801.12.	wark - in	<u>^ re</u>	frigerator floc	crsoiled a	with accomut	24100				
		of debri	s	cleans							
C 55	6-501-12 ·	- FLOOF (trai	A below 3-Bau	Sink soile	a with ac	٠. ا				
				clean-							
C 55	6-501.12	1		w fryers of con	Okline entl	ed with ac	c .				
				- cican.	200						
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ianatum of D	mon in Character	06-20	0								
	erson in Charge:	1 vers		, the		Date:					
ignature of In:	spector:	~>/	/			Date: [-	6 - ZOZ	-3			



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



Es	tablishment: C	VS Pharmacy #907		Date	5/23	Page 1 of _	No. of Risk F	actor/Intervention Viola	ations	0
Ad	dress:456	ow Highway					No. of Repeat Risk F	actor/Intervention Viol	ations	25
Ov	ner/Permit Hold	ler: CNS Manchester Nt. LLC			ategory			Total Viola		$\frac{\sim}{\varnothing}$
	nail:	CNS POLOSIE NE TELE		Phone		1	Inspection Status:		Red	
Ins	pection Type:	Routine Re-inspection Pre-ope	eratio			ss Investigat			ieu	
-	poolion Typo.	FOODBORNE ILLNESS RIS						Other		
		Circle designated compliance status (IN, OUT, N					"X" in appropriate box for CO	S and/or R		
		IN = in compliance OUT= not in compliance NO =								
Con	pliance Status		COS						Jana	
	priorito occido	Supervision	1000	3 K	Com	pliance Statu	Protection from Cont	amination	cos	R
1	IN OUT	Person in charge present, demonstrates knowledge and performs duties	T		15	TIN OUT WAT			Т	T
2	IN OUT NA	Certified Food Protection Manager	+	-	16	INJOUT N/A	Food-contact surfaces clear		+	+
		Employer Health			17	IN OUT N/A	Proper disposition or returne	ed, previously served,	+	+
2	NOUT	Management/food employees & conditional employee;	1			1 11 00 100	reconditioned & unsale rood			
4	INOUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion	+	-	10	IN OUT NA	Time / Temperature Cont		1	_
5	TUCINI	Procedures for responding to vomiting and diarrheal events	-	-	18	IN OUT N/A	-	·	-	+-
		Good Hygiene Practices	-		20	IN OUT N/A	2		+-	+
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use	T		21	IN OUT NAM		·	_	+
7	IN OUT (NO)	No discharge from eyes, nose, mouth			22	IN OUT N/A N			+-	+
		Preventing Contamination by Hands			23	IN OUT N/A N	O Proper date marking and dis	position		
В	IN OUT (NO)	Hands clean & property washed			24	IN OUT THAN	O Time as a Public Health Con	ntrol; procedures and records		Т
9	IN OUT N/A(NO)	No bare hand contact with RTE food	1				Consumer Advis	sory		11
10	(IN)OUT	Adequate handwashing sinks properly supplied & accessible			25	IN OUT NA	Consumer advisory provided			
11	TINOUT	Approved Source Food obtained from an approved source	1	-	76	IN OUT #	Highly Susceptible Po			_
12	JN OUT N/A/NO	Food received at proper temperature	-	+	26	IN OUT (IA)	Pasteurized foods used; prob Food / Color Additives and T		<u> </u>	
13	INOUT	Food in good condition, safe & unadulterated			27	IN OUT (A)	Food additives; approved and			-
14	IN OUT(N/A NO	Req. records available: shell stock tags, parasite destruction	1		28	INOUT N/A	Toxic substances properly Ide			\vdash
	Risk factors a	re improper practices or procedures identified as the m	ost				Conformance with Approv			
	Prevalent cont Interventions a	re improper practices or procedures identified as the m ributing factors of foodbome illness or injury, Public He are control measures to prevent foodbome illness or inj	alth ury.		19	IN OUT NA	Compliance with variance/spe	ecialized process/HACCP		
-				RETAIL	L PRACT	TCES				_
		Good retail practices are preventative measures	,				als, and physical objects into foods			
Mar	k "X" In box if num	bered item is not in compliance Mark "X" on app	oropri	ate box	for COS a	ind/or C	S =corrected on-site during in	nspection R≃repeat v	iolation	
omp	oliance Status		cos	R	Comp	liance Status			cos	R
		Safe Food and Water					Proper Use of Ute			
30		eggs used where required			43		ensils properly stored			
31		from approved source			44		equipment & linens: properly store			Ш
	variance obt	Food Temperature Control			45 46		se/single-service articles: properly	stored & used		\square
33	Proper coolin	ng methods used: adequate equipment for temp, control			***	Gibves L	sed properly Utensils, Equipment an	d Vending		
34		operly cooked for hot holding			47	Food an	non-food contact surfaces cleans			
35	Approved that	awing methods used			48		designed, constructed, & used			\exists
36	Thermomete	rs provided and accurate			49	Warewa	hing: installed, maintained, & used	l: test strips	\neg	
		Food Identification					Physical Faciliti	ės .		
37	Food properl	y labeled; original container			50	Hot & co	d water available adequate pressu	re		
38	I beaute sede	Prevention of Food Contamination			51		installed, proper backflow devices			_
39		nts, & animals not present on prevented during food preparation, storage & display		+	52		waste water properly disposed			_
40	Personal clea			+-	53		lities properly constructed, supplied & refuse properly disposed, facilities			\dashv
41		: properly used & stored		+	55		acilities installed, maintained, & cle		-+	\dashv
42	Washing fruit	s & vegetables			56		ventilation & lighting, designated a		-	\dashv
			· .							
	e of Operation:						Lice	ense Posted:	<u>Y) N</u>	1
Disc	ussion with Pers	son-in-Charge:					Follo	ow-Up:	Y (N	1)
							Follo	ow-Up Date:		7
Sian	ature of Person	in Charme: V 1/1/7						<u> </u>		\dashv
							Da			_
oign	ature of Inspect	or: July					Da	ite: 1/5/2023	>	



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



Establishment: CVS Phore	nacy # 902		Date: \ /	5/2023	Page 2 of 2
Establishment: CVS Phore Address: 456 DW Hig	hurail.	Compliano	Compliance Achieved: 1/5/2023		
		TEMPERATURE OBSERVAT	TONS		2025
Item / Location	Temp.	Item / Location	Temp.	Item / Location	Ten
	OPCI	ERVATIONS AND/OR CORRECTIVE	UT 14THONG		
V Item Section of Code	08:11				Dated Correcte
Number Section of Code		Description of Vi	olation		or COS
		<u> </u>			
	No wiold	tions dosesued d	ntine time at	inspection.	
			3.7.4	IID PEC (COIL V	
		- <u> </u>			
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				-	
		<u> </u>			
		7			
+ + +	//				
	VIII				
gnature of Person in Charge:	17/14			Date:	
ignature of Inspector:	125	/		Date: 1/5	17225
	12				60-7



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



			Date!	4/23	Pag	ge 1 of	No. of Risk Factor/Intervention Violations 7	Ø	
Ad		DW Highway		Time in	12:00	Tim	ne out:00		
Ov	vner/Permit Hold	der: Social Bowl LLC		Risk Ca	ategory:	~			<u>ン</u>
	nail:			Phone:				Inspection Status: Green Yellow Red	2
Ins	spection Type:	Routine Re-inspection Pre-open	atic	nal	Illne	ee In	vestigation	Complaint Other	_
		FOODBORNE ILLNESS RISK							
		Circle designated compliance status (IN, OUT, N/A				W-112		in appropriate box for COS and/or R	_
		IN = in compliance OUT= not in compliance NO = no	_			anni			
Con	npliance Status								
-	ipiialice status	Supervision	COS	S R	Com	pliar	nce Status	Protection from Contamination	R
1	TINOUT	Person in charge present, demonstrates knowledge and			15		ON AW TU		_
-	IN OUT N/A	performs duties	_	-		\rightarrow		Food separated and protected	
-	INDUTTOR	Certified Food Protection Manager		-	16	-	OUT N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	_
_		Employee Health Management/food employees & conditional employee;			17	IN	OUT (N/A N)O	reconditioned & unsafe food	
3	INJOUT	knowledge, responsibilities and reporting				1		Time / Temperature Control for Safety	
4	INFOUT	Proper use of restriction and exclusion			18	IN	OUT N/A(NO)	Proper cooking time and temperature	
5	(I) OUT	Procedures for responding to vorniting and diarrheal events	_		19	+	OUT N/A(NO)	Proper reheating procedures for hot holding	
6	IN OUT (NO)	Good Hygiene Practices			20		OUT N//(NÒ)	Proper cooling time and temperatures	_
7	IN OUT NO	Proper eating, tasting, drinking, or tobacco use		+	21	1000	PUT N/A NO	Proper hot holding temperatures	_
-	IN OUT (NO)	No discharge from eyes, nose, mouth			22	-	OUT N/A NO	Proper cold holding temperatures	
_	VINIOUT NO	Preventing Contamination by Hands	_		_23	1	DUT 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	IN DUT N/A NO	No bare hand contact with RTE food		+				Consumer Advisory	
10	TUCKI	Adequate handwashing sinks properly supplied & accessible			25		DUT N/A	Consumer advisory provided for raw/undercooked foods	
44	PT OUT	Approved Source				_		Highly Susceptible Populations	
11	IN OUT N/A(NO)	Food obtained from an approved source			26	IN	OUT(N/A)	Pasteurized foods used; prohibited foods not offered	
12		Food received at proper temperature						d / Color Additives and Toxic Substances	
13	IN OUT N/A NO	Food in good condition, safe & unadulterated			27	486	OUT(N/A)	Food additives: approved and properly used	
14		Req. records available: shell stock tags, parasite destruction			28	(IN)	DUT N/A	Toxic substances properly identified, stored and used	
	Risk factors a Prevalent cont	re improper practices or procedures identified as the mos tributing factors of foodborne illness or injury. Public Healt are control measures to prevent foodborne illness or injury	it Ih				Co	informance with Approved Procedures	
	Interventions a	are control measures to prevent foodborne illness or injury	y.		19	1N-0	OUT N/A	Compliance with variance/specialized process/HACCP	
		GOO	D I	RETAIL	PRACT	ICES	3		
		Good retail practices are preventative measures to	cont	rol the add	litlon of pa	thoge	ens, chemicals, a	and physical objects into foods,	٦
Mar	k "X" in box if num	bered item is not in compliance Mark "X" on appro	pria	ate box fo	or COS a	nd/o		corrected on-site during inspection R=repeat violation	┨
omi	pliance Status	lo.	0S	R	Comp	lianc	e Status	lane L	
		Safe Food and Water	-	1 1	Comp	Hairo	e otatus	Proper Use of Utensils	R
30	Pasteurized	eggs used where required		T	43		In-use utensi	Is properly stored	٦
31	Water & Ice	from approved source			44			ipment & linens; properly stored, dried, & handled	\dashv
32	Variance ob	tained for specialized processing methods			45			ngle-service articles: properly stored & used	┪
		Food Temperature Control	ė		46		Gloves used		┥
33	Proper cooli	ng methods used: adequate equipment for temp. control		T	=01			Utensils, Equipment and Vending	1
34	Plant food p	roperly cooked for hot holding			47		Food and non	-food contact surfaces cleanable.	
35	Approved the	awing methods used			48			gned, constructed, & used	\dashv
36	Thermomete	ers provided and accurate			49			: installed, maintained, & used: test strips	\dashv
	A STEED LITTLE	Food Identification		2				Physical Facilities	
37	Food proper	ly labeled: original container			50		Hot & cold wa	ter available adequate pressure	7
		Prevention of Food Contamination			51		Plumbing insta	alled, proper backflow devices	\dashv
38	Insects, rode	ents, & animals not present		T	52		Sewage & wa	ste water properly disposed	┨
39	Contamination	on prevented during food preparation, storage & display			53		Toilet facilities	properly constructed, supplied, & cleaned	\exists
40	Personal clea	anliness			54		Garbage & ref	ruse properly disposed, facilities maintained	1
41	Wiping cloths	s: properly used & stored			55			ies Installed, maintained, & clean	1
42 Washing fruits & vegetables				56			tilation & lighting, designated areas used	7	
er.									
Тур	e of Operation:							License Posted: (Y) N	1
Disc	ussion with Pen	son-in-Charge:						Follow-Up: Y N	7
		1 -						,	
		- $4/$ 0 0 0						Follow-Up Date:	
3ign	ature of Person	in Charge:						Date:	1
Sian	ature of Inspect	or: Ca S						Polos I I A I = 5 = 7	-
								Date: 1/4/2023	_



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



Address: /	98 Dw High	Ten Pin	Date: (/	Date: 1/4/2023 Page 2 0 Compliance Achieved: 1/4/2023			
	19 pm High	way.	TEMPERATURE OBSERVAT	Complian	ce Achieved: 1,4	2023	
	Item / Location	Temp.	Item / Location	Temp.	Item / Location		Tem
							100
							1
							1
<u> </u>	3-7.	OBS	ERVATIONS AND/OR CORRECTI	VE ACTIONS			
V Item Number	Section of Code		Description of Vi	iolation			Correcte
						O	r COS
1							
							
		No viola	tions observed du	ting the time	e of inspect	ימס	
	<u> </u>						
		-					
							
 							
				<u> </u>			
				<u> </u>			
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		1 - 0					
nature of Pe	rson in Charge:	10.1	,		Dete		
nature of Ins			_		Date:		
principle Of ITS	puller.	->-			Date: 1/4/	7023	