

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



Est	ablishment:	Pizzaroma	C	Date ()	1/24	Page 1 of	<u>Z.</u>	No. of Risk Factor/Intervention Violations	0	
			1	Time in	000.	Time outz.	00	No. of Repeat Risk Factor/Intervention Violations		
Ow	ner/Permit H	older: p: = zaroma LLC	F	Risk Ca	tegory:	D		Total Violations	8	
Em		P. # Zaverrac Co	F	Phone:				Inspection Status: Green Yellow Red	~	
_		Routine Re-inspection Pre-ope			Ilines	ss Investiga		Complaint Other	_	
Ins	pection Type:	Re-inspection Pre-ope								
-		Circle designated compliance status (IN, OUT, N						n appropriate box for COS and/or R		
-		IN = in compliance OUT= not in compliance NO =								
	- TARK	IIV - III compliance ou i - Not in compliance ivo	mpin k							
Com	pliance Status		cos	R	Com	pliance Stat	itus	Protection from Contamination	R	
		Supervision Person in charge present, demonstrates knowledge and	1		45	A CUT N	/A NO. T		Ť	
1	(II) OUT	performs duties	-	1	15 (IN OUT NA		Food separated and protected	-	
2	IN OUT N/A	Certified Food Protection Manager	1	\perp	16	(IN)OUT NA	_	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	+	
		Employee Health	7	1	17	IN OUT (N/) NO	reconditioned & unsafe food		
3	FINOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting			1750		1	ime / Temperature Control for Safety		
4	TNOUT	Proper use of restriction and exclusion			18	IN OUT NA	IA(NO)	Proper cooking time and temperature		
5	TINOUT	Procedures for responding to vomiting and diarrheal events			19	IN OUT NA	IA(NO)	Proper reheating procedures for hot holding		
1		Good Hygiene Practices			20	IN OUT N/	/A(NO)	Proper cooling time and temperatures		
6	IN OUT	O) Proper eating, tasting, drinking, or tobacco use	ų –		21	IN TUQUE	/A NO	Proper hot holding temperatures		
7	IN OUT	No discharge from eyes, nose, mouth			22	THOUT NA	/A NO	Proper cold holding temperatures		
		Preventing Contamination by Hands	Tel E		23	ARYOUT N/	/A NO	Proper date marking and disposition		
8	NOUT N	O Hands clean & properly washed			24	IN OUT NO	NO	Time as a Public Health Control: procedures and records		
9	IN OUT N/A N	O No bare hand contact with RTE food						Consumer Advisory		
10	IN)OUT	Adequate handwashing sinks properly supplied & accessible			25	IN OUT N/	/A	Consumer advisory provided for raw/undercooked foods		
		Approved Source	1				<u> </u>	Highly Susceptible Populations	-	
11	INOUT	-		26	IN OUT (N/	/	Pasteurized foods used; prohibited foods not offered			
12				+		Lucius Zi		d / Color Additives and Toxic Substances		
13	TUQUI	Food in good condition, safe & unadulterated	+-	+	27	IN OUT W	_	Food additives: approved and properly used Toxic substances properly identified, stored and used	+	
14	IN OU N/A N		1	4	28	(IN)OUT N/			100	
	Risk facto Prevalent	rs are improper practices or procedures identified as the montributing factors of foodborne illness or injury. Public Heads are control measures to prevent foodborne illness or injury.	nost ealth					onformance with Approved Procedures		
	Interventio	ns are control measures to prevent foodborne illness or in	jury.		19	IN OUT N/	(A)	Compliance with variance/specialized process/HACCP		
					PRAC		a en			
Ma	de "V" in how if	Good retail practices are preventative measures						and physical objects into foods. -corrected on-site during inspection R≃repeat violatio	on I	
IVIA	K A III DOXII I	nombered item is not in compliance		1/2/25	ns in the				11,100	
Com	pliance Status		cos	R	Com	pliance Stat	tus	COS	R	
	- Lake 1	Safe Food and Water	1		43	I In us	co utoncii	Proper Use of Utensils Is properly stored		
30		ized eggs used where required	-	+-	43			ipment & linens: properly stored, dried, & handled	+	
31		clee from approved source	+	-	45	_		ngle-service articles: properly stored & used	+	
32	Variand	e obtained for specialized processing methods Food Temperature Control	the Unit		46	-	ves used		+	
33	Proper	cooling methods used: adequate equipment for temp. control	T	1		160	31.28	Utensils, Equipment and Vending	No.	
34		od properly cooked for hot holding	_	1	47	Food	d and nor	n-food contact surfaces cleanable,		
35		ed thawing methods used			48	Prop	perly desi	igned, constructed, & used		
36		meters provided and accurate			49	Ware	rewashing	g: installed, maintained, & used: test strips		
1		Food Identification					L.,	Physical Facilities	500	
37	Food pr	operly labeled; original container			50	Hot 8	& cold wa	ater available adequate pressure		
4 :		Prevention of Food Contamination	in my	E THE	51	Plum	nbing inst	talled, proper backflow devices	\perp	
38	Insects,	rodents, & animals not present			52	Sewa	vage & wa	aste water properly disposed		
39	Contam	ination prevented during food preparation, storage & display			53	_		s properly constructed, supplied, & cleaned	+	
40	Persona	al cleanliness			54			fuse properly disposed, facilities maintained	\perp	
41	Wiping	cloths: properly used & stored			55	-		ities installed, maintained, & clean	+-	
42	Washin	g fruits & vegetables			56	Adec	quate ver	ntilation & lighting, designated areas used		
Tw	oe of Operation							License Posted:	N	
_								Follow-Up: Y	(N)	
Dis	cussion with	Person-in-Charge:						Follow-Up Date:	9	
		1 2								
Sig	nature of Per	son in Charge: M / 21						Date:		
Sig	nature of Ins	pector.						Date: 1-31-2024		



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



Establishm	nent: DTZZCL Ron	na	Date: 1-31-2024 Page Zof Z				
Address:	280 DW High	way		Compliance Achieved:	- \$1-7024		
2			TEMPERATURE OBSERVATION				
	Item / Location	Тетр.	Item / Location	Temp. Item / I	ocation Temp.		
	Carbon Records 1975			4 CENTONO			
Itom		OBS	SERVATIONS AND/OR CORRECTIVE		Dated Corrected		
V Item Number	Section of Code		Description of Viola	tion	or COS		
-							
		N		orthography and the second second			
_		No violat	ions observed during	time of inspection.			
-							
-			AND SECTION AND ADDRESS OF THE PARTY OF THE				
-							
-		V					
-							
-							
		- 2					
	Person in Charge:	W/S		Date:			
signature of	f Inspector:	1/1h		Date:	1-81-2024		



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



Est:	ablishment:		Date:	24/24	Page 1 of Z	No. of Risk Factor/Intervention Violati	ions Ç	0
_		terrimacic Vinca	Time in		Time out 1:00	No. of Repeat Risk Factor/Intervention Violations		
	Iress: 6 Her	my clay prive	1	ategory:		Total Violati	-	3
_	ner/Permit Holde	VYCA of Gleater Hashua	Phone:		G	Inspection Status: Green Yellow Re	ed :	
Ema		Day and the Day and the			s Investigation	This position of the same of t		
Insp	ection Type:	Routine Re-inspection Pre-operat FOODBORNE ILLNESS RISK F.					173	2115
		Circle designated compliance status (IN, OUT, N/A, N				" in appropriate box for COS and/or R		
_		IN = in compliance OUT= not in compliance NO = not						
		IN = in compliance OUT = not in compliance NO = not	observeu	W/A = 110t	аррисавие ССС			
Com	pliance Status	A STATE OF THE STA	OS R	Com	pliance Status	Protection from Contamination	cos	R
11.	120	Supervision			7			
1	I) OUT	Person in charge present, demonstrates knowledge and performs duties		15 (IN OUT N/A NO	Food separated and protected		
2	OUT N/A	Certified Food Protection Manager		16	OUT N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served.		
		Employee Health		17	ON (NM) TO NI	reconditioned & unsafe food		
3	TINOUT	Management/food employees & conditional employee;		97) - 1 O - 11 SH	Time / Temperature Control for Safety		
4	(H)OUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion		18	IN OUT N/A NO	Proper cooking time and temperature		
5	OUT	Procedures for responding to vomiting and diarrheat events		19	IN OUT N/A NO	Proper reheating procedures for hot holding		
100	The hallow at a relation	Good Hygiene Practices		20	IN OUT N/A NO	Proper cooling time and temperatures		
6	IN OUT	Proper eating, tasting, drinking, or tobacco use		21	IN OUT N/A(NO	Proper hat holding temperatures		
7	IN OUT	No discharge from eyes, nose, mouth		22	ON AN TUO I	Proper cold holding temperatures		
	TROUGH BE	Preventing Contamination by Hands	F.ac.	23	N OUT N/A NO	Proper date marking and disposition		
8	IN OUT (NO)	Hands clean & properly washed		24	IN OUT N/A NO	Time as a Public Health Control: procedures and records		
9	IN OUT N/ANO	No bare hand contact with RTE food		17.		Consumer Advisory		25
10	IN OUT	Adequate handwashing sinks properly supplied & accessible		25	IN OUT NA	Consumer advisory provided for raw/undercooked foods		Щ
W		Approved Source		illette.		Highly Susceptible Populations		
11	INOUT	Food obtained from an approved source		26	OUT N/A	Pasteurized foods used; prohibited foods not offered	10	Н
12	IN OUT N/A NO	Food received at proper temperature	_			ood / Color Additives and Toxic Substances		П
13	(N gut	Food in good condition, safe & unadulterated		27	A'N TUO NI	Food additives: approved and properly used Toxic substances properly identified, stored and used		\vdash
14	IN OUT NA NO	Req. records available: shell stock tags, parasite destruction		28	~	Conformance with Approved Procedures		
	Risk factors a Prevalent con Interventions	are improper practices or procedures identified as the most tributing factors of foodborne illness or injury. Public Healtl are control measures to prevent foodborne illness or injury		19	IN OUT	Compliance with variance/specialized process/HACCP		
			D RETAI		HULL			
		Good retail practices are preventative measures to				s, and physical objects into foods.		
Ma	rk "X" in box if nun	nbered item is not in compliance Mark "X" on appro	priate box	for COS	and/or CO:	S =corrected on-site during inspection R=repeat v	IOIATION	1091
Com	pliance Status	CO	OS R	Com	pliance Status		cos	R
	Called Resolven	Safe Food and Water				Proper Use of Utensils	10/02	
30	Pasteurized	d eggs used where required		43		nsils properly stored		
31	Water & Ice	e from approved source		44		equipment & linens: properly stored, dried, & handled		\vdash
32	Variance of	blained for specialized processing methods		45		e/single-service articles: properly stored & used		\vdash
		Food Temperature Control		46		ed properly Utensils, Equipment and Vending		1.84
33		ling methods used: adequate equipment for temp. control		47	T Food and	non-food contact surfaces cleanable,		
34		property cooked for hot holding		47		lesigned, constructed, & used		\vdash
35		hawing methods used	-	48		ning: installed, maintained, & used: test strips		П
36		ters provided and accurate Food Identification		43	TVEICWES!	Physical Facilities	JE PA	
27	Enad prope	erly labeled: original container		50	Hot & cold	l water available adequate pressure		
37	Food prope	Prevention of Food Contamination	10	51		installed, proper backflow devices		
38	Insects roo	dents, & animals not present		52	Sewage &	waste water properly disposed		
39		tion prevented during food preparation, storage & display		53	Toilet facil	lities properly constructed, supplied, & deaned		
40	Personal cl			54	Garbage 8	& refuse property disposed, facilities maintained		
41		hs; properly used & stored		55		acilities installed, maintained, & dean		
42	1	uits & vegetables		56	Adequate	ventilation & lighting, designated areas used	_	
	SECURIORIES -	「用一种的工具用的工具用的工作。」(**。21) □	***	oguith.	STATE OF THE STATE OF	Liganes Bostod:	(Y)	N
Ту	pe of Operation:					License Posted:	\sim	_
Dis	scussion with Pe	erson-in-Charge:				Follow-Up:	Υ (Ñ)
						Follow-Up Date:		_
<u> </u>		a in Charges RUJU/ANIM	-			Date:		
_	nature of Perso			-				
Sic	nature of Inspe	ctor:	_			Date: 1-30-20	4	



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



Establishm	6 Henry day	YMCA	Date: 1-30-2024 Page Z of Z Compliance Achieved: 1-30-2014			
Address:	6 Henry day	prive		Compliance Achieve	ed: t-30 - U	52 A_
			TEMPERATURE OBSERVATI	ONS	N. A. R. H. B. L. B. L. B. C.	
	Item / Location	Temp.	Item / Location	Temp. I	tem / Location	Temp.
T YELL		OBSE	RVATIONS AND/OR CORRECTIV	E ACTIONS		
V Item	Section of Code		Description of Vic	. 83		Dated Corrected
Numbe	er Codion of Code					or COS
		62%	20 125\ 25 12 1 4	Name and the second	is exercised at	
_		No viola	tions observed d	wring time of i	ns pection.	
_						
_						
		2 02	2			
Signature of	Person in Charge:	BuAn 1	W/A		Date:	
Signature of		-8-1-1			Date: 1-70-2024	
orginature Or	moposion.	111				



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



Esta	ablishment:	errimack HOP	Date\129/24 Page 1 of _2		of _2	No. of Risk Factor/Intervention Violations	Ø	
		w Highway		e in[:30	Time out		No. of Repeat Risk Factor/Intervention Violations	
	ner/Permit Hold		_	Category	. C.		Total Violations	1
_		er A MA VAR 2	Pho				Inspection Status: Green Yellow Red	
Em		Dr. Dr. Dre opera			ss Invest	igation	Complaint Other	
Insp	pection Type:	Routine Re-inspection Pre-opera FOODBORNE ILLNESS RISK F				_		my's
		Circle designated compliance status (IN, OUT, N/A,			DDIE III	/lark "X"	in appropriate box for COS and/or R	
_		IN = in compliance OUT≈ not in compliance NO = not	obsente	ad N/A = no				
						100		
om	pliance Status		os F	Con	npliance S	tatus	Protection from Contamination	R
	*	Supervision Person in charge present, demonstrates knowledge and				N/4 N/0		
1 (IN OUT	performs duties		15	INOUT		Food separated and protected	_
2	(N)OUT N/A	Certified Food Protection Manager		16	TUQUT	>	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	+
		Employee Health		17	IN OUT	N/A) NO	reconditioned & unsafe food	
3	INOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting					Time / Temperature Control for Safety	
4	INOUT	Proper use of restriction and exclusion		18	IN OUT	N/A(NO)	Proper cooking time and temperature	
5	DOUT	Procedures for responding to vomiting and diarrheal events		19	IN OUT	N/A(NO)	Proper reheating procedures for hot holding	
İ		Good Hygiene Practices	Trop.	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(0)	Proper hot holding temperatures	_
7	IN OUT (NO)	No discharge from eyes, nose, mouth		22	D OUT	N/A NO	Proper cold holding temperatures	
		Preventing Contamination by Hands		23	UNDUT	N/A NO	Proper date marking and disposition	
8	ON TUO(II)	Hands clean & properly washed		24	IN OUT	N/A 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	
10	тиоит	Adequate handwashing sinks properly supplied & accessible		25	(OUT	N/A	Consumer advisory provided for raw/undercooked foods	
1	~	Approved Source	101			_	Highly Susceptible Populations	
11	(I) OUT	Food obtained from an approved source		26	IN OUT		Pasteurized foods used; prohibited foods not offered	
12	IN OUT NA NO	Food received at proper temperature					od / Color Additives and Toxic Substances	
13	Nyout	Food in good condition, safe & unadulterated		27	(I) OUT	~	Food additives: approved and properly used	+
14	IN OUT WANO	Req. records available: shell stock tags, parasite destruction		28	IN OUT	\sim	Toxic substances properly identified, stored and used	\pm
	Risk factors	are improper practices or procedures identified as the mos tributing factors of foodborne illness or injury. Public Heal are control measures to prevent foodborne illness or injur	st th	200	-	_	Conformance with Approved Procedures	1
	Interventions	are control measures to prevent foodborne illness or injur	y.	19	IN OUT	(VA)	Compliance with variance/specialized process/HACCP	
	IS ON THE LIN			AIL PRAC				1.0
		Good retail practices are preventative measures to	control th	ne addition of	pathogens, o	hemicals	, and physical objects into foods.	
Ma	rk " X " in box if nur	nbered item is not in compliance Mark "X" on appr	opriate b	ox for COS	and/or	COS	s =corrected on-site during inspection R=repeat violati	Off
-OIII	pliance Status	C C	OS F	R Con	npliance S	tatus	cos	R
		Safe Food and Water					Proper Use of Utensils	-
30	Pasteurize	d eggs used where required		43			nsils properly stored	_
31	Water & Ico	from approved source		44			quipment & linens: properly stored, dried, & handled	_
32	Variance o	btained for specialized processing methods		45			/single-service articles: properly stored & used	-
		Food Temperature Control		46			ed properly	
33	Proper coo	ling methods used: adequate equipment for temp, control		30,00		rii.	Utensils, Equipment and Vending	2000
34	Plant food	properly cooked for hot holding	_	47			non-food contact surfaces cleanable,	+
35		hawing methods used		48			esigned, constructed, & used ing: installed, maintained, & used: test strips	-
36		ters provided and accurate		49		varewash	Physical Facilities	100
		Food Identification		50	TT	int & cold	water available adequate pressure	
37	Food prope	rly labeled; original container	3 11 1	50			nstalled, proper backflow devices	1
10		Prevention of Food Contamination	T	52			waste water properly disposed	
38		dents, & animals not present	-	53			ties properly constructed, supplied, & cleaned	
39		tion prevented during food preparation, storage & display	-	54			refuse properly disposed, facilities maintained	
40	Personal d	eaniness hs: properly used & stored	-	55			cilities installed, maintained, & dean	
41		uits & vegetables		56			ventilation & lighting, designated areas used	
72	4 A STINING II		180	action is	L DIST	W(C.)		
Ту	pe of Operation:						License Posted:	N
_	scussion with Person-in-Charge:						Follow-Up:	N
٠,٠	JUGGO OFF WHITE	Judion William Ground in Gridings.					Follow-Up Date:	
Sig	nature of Perso	n in Charge: Hams					Date:	
Siz	gnature of Inspe	ctor: 57 51/1					Date: 1.29. 2024	
	, or mape						,	



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



Es	tablishme	nt: Merrimack	HOP			· 29 - 2024	Page _Z	of Z	
Ad	dress:	100 HOLLING	janua	1		Complia	nce Achieved: 1 - 29	- 2024	
					TEMPERATURE OBSERVATION	S			T
		Item / Location		Тетр.	Item / Location	Temp.	Item / Locatio	n	Temp.
_									-
									+
_									+
									+
								- The State of the	0.0
	*			OB	SERVATIONS AND/OR CORRECTIVE	ACTIONS		Dotad	Corrected
٧	Item Number	Section of Code			Description of Violat	on			r COS
			Kitonen	7					
	102200	0 202	HOTE			n (26.20 9av	Ser a celeman	105	
<u>_</u>	55	6 soi 12"	wall	Hoor	below 3-Bay sinv	C Soiled	wimaquing	, race	
			of de	elaris	cean.				
	-								
	 				11000				
	1		-						
_									
-									
								Y	
Sin	nature of F	Person in Charge:	Hang				Date:		
_			2) " A		,			10 26	
SIG	nature of I	inspector:	11/	11			Daic.	29.2524	



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



Est	ablishment: 🖪	1259 = T VINA + 7866	Date	126/29	Page 1 of _2	No. of Risk Factor/Intervention Violations	Ø		
Add	dress: 7 A.	orger king # 2805	Time i	11:50	Time out 2: 30	No. of Repeat Risk Factor/Intervention Violations	Risk Factor/Intervention Violations		
_	ner/Permit Hold	onnerst Road OF Mortheast Foods LLC		ategory:		Total Violations			
Em		Martheast Foods CCC	Phone	:	<u> </u>	Inspection Status: Green Yellow Red			
		Routine Re-inspection Pre-operation	-		ss Investigation	Complaint Other	-		
Ins	pection Type:	Re-inspection Pre-operation FOODBORNE ILLNESS RISK F							
		Circle designated compliance status (IN, OUT, N/A,				in appropriate box for COS and/or R			
_		IN = in compliance OUT= not in compliance NO = not							
Com	pliance Status		OS R	Com	pliance Status	Protection from Contamination	R		
	6	Supervision Person in charge present, demonstrates knowledge and		-	1				
1	NOUT	performs duties		15	ON AN TUCKI	Food separated and protected			
2	OUT N/A	Certified Food Protection Manager		16	(IN)OUT N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,			
		Employee Health		17	IN OUT (NA)NO	reconditioned & unsafe food			
3	(Mout	Management/food employees & conditional employee; knowledge, responsibilities and reporting				Time / Temperature Control for Safety			
4	TUQUI	Proper use of restriction and exclusion		18	IN OUT N/A	Proper cooking time and temperature			
5	INOUT	Procedures for responding to vomiting and diarrheal events		19	IN OUT N/A NO	Proper reheating procedures for hot holding			
90		Good Hygiene Practices		20	IN OUT N/A	Proper cooling time and temperatures			
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use		21	ON AN TUC(N)	Proper hot holding temperatures			
7	IN OUT (NO)	No discharge from eyes, nose, mouth		22	(TR)OUT N/A NO	Proper cold holding temperatures			
		Preventing Contamination by Hands		23	IN OUT N/A NO	Proper date marking and disposition	_		
8	MOUT NO	Hands clean & properly washed		24	N DUT N/A NO	Time as a Public Health Control: procedures and records			
9	OUT N/A NO	No bare hand contact with RTE food		138		Consumer Advisory			
10	TNOUT	Adequate handwashing sinks properly supplied & accessible		25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods			
		Approved Source			0	Highly Susceptible Populations			
11	(N) DUT	Food obtained from an approved source	_	26	(IN)OUT N/A	Pasteurized foods used; prohibited foods not offered	-		
12	IN OUT N/A	Faod received at proper temperature		-		od / Color Additives and Toxic Substances	_		
13	TN DUT	Food in good condition, safe & unadulterated	_	27	IN OUT (IA)	Food additives: approved and properly used Toxic substances properly identified, stored and used	-		
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction		28	10	Conformance with Approved Procedures	10		
	Risk factors a	are improper practices or procedures identified as the mos tributing factors of foodbome illness or injury. Public Healt are control measures to prevent foodborne illness or injury	t h	N. C.	1		Ť		
	Interventions	are control measures to prevent foodborne illness or injury	<i>1</i> .	19	IN OUT (IA)	Compliance with variance/specialized process/HACCP			
			D RETA						
Ma	rk "X" in box if nun	Good retail practices are preventative measures to observe item is not in compliance Mark "X" on appro				and physical objects into foods. =corrected on-site during inspection R=repeat violation	on		
~~	pliance Status	IC.	OS R	Com	pliance Status	cos	R		
SOIT		Safe Food and Water	20 -0			Proper Use of Utensils	0.55		
30	1 1	d eggs used where required		43	In-use uten	sils properly stored			
31	Water & Ice	e from approved source		44	Utensits, ed	uipment & linens: properly stored, dried, & handled			
32	Variance of	btained for specialized processing methods		45	Single-use/	single-service articles: properly stored & used			
		Food Temperature Control		46	Gloves use				
33	Proper cool	ling methods used: adequate equipment for temp. control		102		Utensils, Equipment and Vending			
34	Plant food p	property cooked for hot holding		47		on-food contact surfaces cleanable,	+		
35	Approved ti	hawing methods used		48		signed, constructed, & used	+		
36		ters provided and accurate		49	Warewashi	ng: installed, maintained, & used: test strips Physical Facilities			
H		Food Identification		50	Hat & cold	water available adequate pressure			
37	Food prope	rrly labeled: original container		51		estalled, proper backflow devices			
20	I I I I I I I I I I I I I I I I I I I	Prevention of Food Contamination	T	52		waste water properly disposed			
38		dents, & animals not present tion prevented during food preparation, storage & display	_	53		ies properly constructed, supplied, & cleaned			
39 40	Personal cl			54		refuse properly disposed, facilities maintained			
41		hs: properly used & stored		55	1	cilities installed, maintained, & clean			
42		uits & vegetables		56	Adequate v	entilation & lighting, designated areas used			
	Albert Carried Williams		Sin' Si	*.=i=	ON THE BEAUTY STATE		motors		
Ту	pe of Operation:					License Posted:	N		
Dis	scussion with Pe	erson-in-Charge:				Follow-Up: Y Follow-Up Date:	(A)		
Sic	nature of Person	n in Charge: M				Date:			
_		1 . 1				Date: \-25 - ZOZ4			
SIG	gnature of Inspec	CIOI.							



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



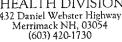
Elabelishment Borger King #280S Address: 2 Annuarist DOCK TEMPRATURE OBSERVATIONS Item / Leastina Trop. Item / Leastina Trop. Item / Leastina Trop. Item / Leastina Item / Le	Es	tablishmer	E Borger Ki	NA. \$ 7805		Date: 1. 2.5 - 2.024 Page 2 of 2				
Trent Lecention Remy Brant Lecention Trop. Brant Lecention Brant Lecention Brant Lecention Brant Lecention Brant B	Ad	dress: 2	Anoners+ 1	pad			Achieved: I - 25			
OBSERVATIONS AND/OR CORRECTIVE ACTIONS No				7.					T	
V Number Section of Code Description of Violation Code or COS Code of	_		Item / Location	Temp.	Item / Location	Temp.	Item / Location) ii	Temp.	
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No world tions described during time of inspection. No world tions described during time of inspection. Signature of Person in Charge.	· ·	,	Section of Code							
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Signature of Person in Charge: Date:				No viole	ations obseived di	oring time of	inspection	•		
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	Sign	nature of P	erson in Charge:	ha-			Date:			
originature of inspector.				-011				76 . 10= 4		
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Signature of Inspector:

MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054





Date: 1-25-2024

FOOD ESTABLISHMENT INSPECTION REPORT No. of Risk Factor/Intervention Violations Establishment: Local Discoont Wart No. of Repeat Risk Factor/Intervention Violations Time in 1:00 Time out 7:00 Address: 55 p BU HALLOU Total Violations Risk Category Owner/Permit Holder: Sex Inspection Status: Green Yellow Red Phone: Email: Other Complaint Pre-operational Illness Investigation Re-inspection Routine Inspection Type: FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R IN = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation COS R COS R Compliance Status Compliance Status Protection from Contamination Supervision Person in charge present, demonstrates knowledge and ()N OUT N/A NO Food separated and protected IN OUT performs duties IN OUT N/A Food-contact surfaces cleaned and sanitized 16 IN OUT NA Certified Food Protection Manager Proper disposition or returned, previously served IN OUT NA NO 17 Employee Health reconditioned & unsafe food Management/food employees & conditional employee; knowledge, responsibilities and reporting Time / Temperature Control for Safety TUO VIT Proper cooking time and temperature Proper use of restriction and exclusion 18 IN OUT N/A(NO) INOUT Proper reheating procedures for hot holding 19 IN OUT NAMO Procedures for responding to vomiting and diarrheal events TNOUT IN OUT N/A NO Proper cooling time and temperatures 20 **Good Hygiene Practices** IN OUT N/A NO Proper hot holding temperatures 21 Proper eating, tasting, drinking, or tobacco use 6 IN OUT IN OUT N/A NO Proper cold holding temperatures 22 IN OUT No discharge from eyes, nose, mouth IN OUT N/A NO 23 Proper date marking and disposition Preventing Contamination by Hands Time as a Public Health Control: procedures and records 24 TN OUT NA NO Hands clean & properly washed MOUT NO Consumer Advisory No bare hand contact with RTE food TOUT N/A NO 9 Consumer advisory provided for raw/undercooked foods Adequate handwashing sinks properly supplied & accessible 25 IN OUT NA IN OUT 10 Highly Susceptible Populations Approved Source IN OUT NA Pasteurized foods used; prohibited foods not offered 26 Food obtained from an approved source TOOUT 11 Food / Color Additives and Toxic Substances IN OUT N/A NO Food received at proper temperature 12 IN OUT WA Food additives: approved and properly used 27 Food in good condition, safe & unadulterated 13 MOUT Toxic substances properly identified, stored and used Req. records available: shell stock tags, parasite destruction 28 IN OUT NA 14 IN OUT N/A NO Conformance with Approved Procedures Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Compliance with variance/specialized process/HACCP IN OUT (NA) GOOD RETAIL PRACTICES Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods COS =corrected on-site during inspection R=repeat violation Mark "X" on appropriate box for COS and/or Mark "X" in box if numbered item is not in compliance COS R COS R Compliance Status Compliance Status Proper Use of Utensils Safe Food and Water 43 In-use utensils properly stored Pasteurized eggs used where required 30 Utensils, equipment & linens: properly stored, dried, & handled 44 31 Water & Ice from approved source 45 Single-use/single-service articles: properly stored & used Variance obtained for specialized processing methods 32 46 Gloves used properly Food Temperature Control Utensils, Equipment and Vending Proper cooling methods used: adequate equipment for temp, control 33 Food and non-food contact surfaces cleanable 47 Plant food properly cooked for hot holding 34 Properly designed, constructed, & used 48 35 Approved thawing methods used Warewashing: installed, maintained, & used: test strips 49 Thermometers provided and accurate 36 **Physical Facilities** Food Identification Hot & cold water available adequate pressure 50 Food properly labeled; original container 37 Plumbing installed, proper backflow devices 51 Prevention of Food Contamination Sewage & waste water properly disposed 52 Insects, rodents, & animals not present 38 Toilet facilities properly constructed, supplied, & cleaned 53 Contamination prevented during food preparation, storage & display 39 Garbage & refuse properly disposed, facilities maintained 54 40 Personal cleanliness Physical facilities installed, maintained, & dean 55 41 Wiping cloths: properly used & stored Adequate ventilation & lighting, designated areas used 56 42 Washing fruits & vegetables License Posted: Type of Operation: Follow-Up: Discussion with Person-in-Charge: Follow-Up Date: Date: Signature of Person in Charge:



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



Address: 3.5	The High	Temp.	TEMPERATURE OBSERVATI	UNS	S - 7024 e Achieved: 1 - 25 -	2024	
				UNS			
	Item/ Location	Temp.		Temp.	Item / Location		Temp.
				Temp.	Item / Docation		Temp.
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		OBS	ERVATIONS AND/OR CORRECTIVE	E ACTIONS			
V Item	Section of Code		Description of Vio	olation			Corrected
Number						OI	cos
N .							
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		No violeti	ons observed duri	ng time of	ins pection		
				(V):			
ignature of Pe	erson in Charge:	Dans		31-12-1	Date:	***************************************	
		-	/			- 11	
ignature of In	spector:				Date: 1-25	-2024	



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



		FOOD ESTABL	ISHME	VI II	NSPECTIO			
Establishm	ent: Floor 6	authen Balcory	Date:1-19	70	Page 1 of Z		k Factor/Intervention Viola	- W
Address: 4	- 121450	i prive	Time in []	00	Time out	No. of Repeat Ris	k Factor/Intervention Viola	tions
Owner/Pen		7.10	Risk Cate	gory:	1+		Total Viola	lions
Email:			Phone:		-1	Inspection Status	Green Yellow Re	ed
	Tunes Paytin	Re-inspection Pre-operation	nal	Illnes	s Investigatio	n Complaint	Other	
Inspection	Type: (Routin	FOODBORNE ILLNESS RISK FA					WE REPORT	II
	Circle	designated compliance status (IN, OUT, N/A, N				X" in appropriate box for	COS and/or R	
		compliance OUT= not in compliance NO = not o						
	III - MI							COS R
Compliance	Status	Supervision	SR	Com	pliance Status	Protection from (Contamination	CO3 K
	Person in	Supervision charge present, demonstrates knowledge and		15	OUT N/A NO			
1 (IN)OUT	performs of	duties		-	INOUT N/A	Food-contact surfaces		
2 IN OUT	(N/A) Certified F	ood Protection Manager	y 2	16	IN OUT N/A NO	Deceas disposition or se	turned, previously served,	1
-6		Employee Health		17	IN OU (N/A)NC	reconditioned & drisale		
3 (IN)OUT		ent/food employees & conditional employee; e, responsibilities and reporting				Time / Temperature		
4 IN OUT	Proper us	e of restriction and exclusion		18	IN OUT N/A NO	-		
5 (IN DUT		s for responding to vomiting and diarrheal events		19	IN OUT N/A NO	J		+
		Good Hygiene Practices		20	IN OUT N/A NO			
6 IN OUT		ting, tasting, drinking, or tobacco use		22	IN OUT N/A NO	/		
7 IN OUT		rge from eyes, nose, mouth ting Contamination by Hands		23	/IN OUT N/A NO			
8 IN OUT		an & properly washed		24	IN OUT NIANO	Time as a Public Health	Control: procedures and records	
		and contact with RTE food		H (M)		Consumer /	Advisory	
10 INOUT		handwashing sinks properly supplied & accessible		25	IN OUT NA	Consumer advisory pro	vided for raw/undercooked foods	
		Approved Source		- 61	<u> </u>	Highly Susceptibl		
11 NOUT	Food obtain	ned from an approved source		26	IN OUT (VA)		d; prohibited foods not offered	
12 IN OUT		ved at proper temperature			1	Food / Color Additives a		
13 IN OUT	>-	od condition, safe & unadulterated	-	27	IN OUT N/A	Food additives: approve	erly identified, stored and used	
		ds available: shell stock tags, parasite destruction		20	CI) COT IVA	Conformance with Ap		Contract Con
Risk Prev Inter	t factors are improper alent contributing far ventions are control	er practices or procedures identified as the most ctors of foodborne illness or injury, Public Health measures to prevent foodborne illness or injury.		19	и ои	-	ce/specialized process/HACCP	
			RETAIL 1			A Comment		N. Indies
		Good retail practices are preventative measures to co						iolation
Mark "X" in I	box if numbered iten	n is not in compliance Mark "X" on approp	nate box for	COS	and/or CL	OS ≈corrected on-site du	Itily inspection 14-repear	Remarkation of the second
Compliance !		co	SR	Comp	oliance Status		A. T	COS R
		Safe Food and Water		40	I I.	Proper Use o	i Utensils	
	Pasteurized eggs used			43		ensils properly stored equipment & linens; properly	v stored dried & handled	
	Water & Ice from approv	ved source pecialized processing methods		45		se/single-service articles: pro		
32		pod Temperature Control		46		sed properly		
33 1		used: adequate equipment for temp. control				Utensils, Equipme	nt and Vending	
	Plant food properly cool			47	Food and	d non-food contact surfaces	deanable,	
	Approved thawing meth			48		designed, constructed, & us-		
36	Thermometers provided	and accurate		49	Warewas	shing: installed, maintained,	and the same of th	
		Food Identification	1721/15		Luus	Physical F		
37	Food properly labeled: o		10000000	50		ld water available adequate p g installed, proper backflow d		
		ntion of Food Contamination	1	52		& waste water properly dispo		
	Insects, rodents, & anim	d during food preparation, storage & display	-	53		cilities properly constructed,		
	Personal cleanliness	d duling lood preparation, storage a display		54		& refuse properly disposed,		
	Wiping cloths: properly	used & stored		55		facilities installed, maintaine		
	Washing fruits & vegeta			56	Adequate	e ventilation & lighting, desig	nated areas used	
No.			1, 46.			: Sold M	License Posted:	(Y) N
Type of Op	peration:			_				-
Discussion	with Person-in-C	harge:					Follow-Up:	Y (N)
							Follow-Up Date:	
Signature	of Person in Charg	10: 1/4 /1/51-					Date: 1-19-20	24
		0/10/					Date: 1-19-20	7 0
Signature	of Inspector:	myll					Date. 1-14-20	



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



Es	tablishmen	wild floor	or Bakor	_	Date: 1-19-2014 Page 2 of Z							
Ad	dress:	t wild floor	Drive	•				Compliand	ce Achieved:	9-202	4	
151					TEMPERATU					1,4,43		m
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			39									
94				OBSE	RVATIONS AND/	OR CORRECTI	VE ACTION		say		Dated C	опеcted
٧	Item Number	Section of Code				Description of Vi	iolation					COS
	7,141,142											
										-		
			3/6	-201-	bining of	racted	ما ۱۳۵۰	-1-1 made	(a)(\)	rtita-		
			MO.	GLOCA	CITOPO O	Se local	done	TUPE	of inspe	3,100	-	
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			2	5								
Sig	nature of P	erson in Charge:	VA W	of					Date: /	-19-2 -19-20	02	4
	nature of la	V	5/6						Date: 1	-19-20	24	



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



Esta	ablishment: G	ate city chaiter school	Date.	ate 1/19/24 Page 1 of _Z No. of Risk Factor/Intervention Vic			Ø	
		enry day drive	Time ii	10:00	Time out	No. of Repeat Risk Factor/Intervention Violations		
Owi	ner/Permit Hol	der sate City Charter school	Risk C	ategory:	G	Total Violations	0	
Ema		GOLE CITY CHAPEN SCHOOL	Phone			Inspection Status: Green Yellow Red		
_	ection Type:	Routine Re-inspection Pre-opera	ntional	Ilines	s Investigation	Complaint Other		
11121	ection Type.	FOODBORNE ILLNESS RISK I				NTERVENTIONS		
		Circle designated compliance status (IN, OUT, N/A,				in appropriate box for COS and/or R		
_		IN = in compliance OUT= not in compliance NO = not						
					A LEAD TO A VERY SET			
Com	pliance Status		OS R	Com	pliance Status	Protection from Contamination	R	
-,		Supervision Person in charge present, demonstrates knowledge and		1000	7		\neg	
1(NOUT	performs duties		15	IN OUT N/A NO	Food separated and protected	\perp	
2	IN OUT N/A	Certified Food Protection Manager	1	16	IN OUT N/A	Food-contact surfaces cleaned and sanitized	4	
- 1	9	Employee Health		17	IN OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food		
3	NOUT	Management/food employees & conditional employee;				Time / Temperature Control for Safety		
4	PINOUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion		18	IN OUT N/ANO	Proper cooking time and temperature		
5	OUT	Procedures for responding to vomiting and diarrheal events		19	IN OUT N/A NO	Proper reheating procedures for hot holding		
	U. ser	Good Hygiene Practices	V-12	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 discharge from eyes, nose, mouth		22	IN OUT N/A NO	Proper cold holding temperatures		
-	I II CO.	Preventing Contamination by Hands	ELITE A SELECTION	23	N OUT N/A NO	Proper date marking and disposition		
	IN OUT NO	Hands clean & properly washed		24	IN OUT N/A NO	Time as a Public Health Control: procedures and records		
8		No bare hand contact with RTE food	_	081/2	. 0	Consumer Advisory		
9	IN OUT WAND	Adequate handwashing sinks properly supplied & accessible		25	IN OUT NA	Consumer advisory provided for raw/undercooked foods		
10	UNOUT	Approved Source		20	111001	Highly Susceptible Populations		
44/	NOUT	Food obtained from an approved source		26	IN OUT NA	Pasteurized foods used; prohibited foods not offered		
11(IN OUT N/A NO	Food received at proper temperature				od / Color Additives and Toxic Substances		
12		Food in good condition, safe & unadulterated		27	IN OUT	Food additives; approved and properly used		
13	IN OUT N/A NO	Reg. records available: shell stock tags, parasite destruction		28	IN OUT N/A	Toxic substances properly identified, stored and used		
14				20		Conformance with Approved Procedures	4.90	
	Risk factors Prevalent co	are improper practices or procedures identified as the mos ntributing factors of foodborne illness or injury, Public Heal are control measures to prevent foodborne illness or injur	th	10				
	Interventions	s are control measures to prevent foodborne illness or injur	у.	19	IN OUT N/A	Compliance with variance/specialized process/HACCP		
			OD RETAI			Σ··· χ··		
		Good retail practices are preventative measures to				and physical objects into foods. =corrected on-site during inspection R=repeat violation	on	
Mai	k "X" in box if nu	mbered item is not in compliance Mark "X" on appr	opriate box	101 COS	anu/or cos	-corrected diff-site during inspection (N=repeat violation	-	
Com	pliance Status	C	OS R	Com	pliance Status	cos	R	
		Safe Food and Water		1130		Proper Use of Utensils		
30	Pasteuriz	ed eggs used where required		43		sils properly stored	+	
31	Water & I	ce from approved source		44		quipment & linens: properly stored, dried, & handled	4-	
32	Variance	obtained for specialized processing methods		45	-	single-service articles: properly stored & used	+	
		Food Temperature Control		46	Gloves use	The state of the s	\perp	
33	Proper co	oling methods used: adequate equipment for temp. control		(BSE)	THE VILLEY O		_	
34	Plant food	properly cooked for hot holding		47		on-food contact surfaces cleanable,	-	
35	Approved	thawing methods used		48		signed, constructed, & used	+	
36	Thermom	eters provided and accurate		49	Warewashi	ng: installed, maintained, & used: test strips		
E	The Market State	Food Identification		400		Physical Facilities		
37	Food prop	perly labeled: original container		50		water available adequate pressure	+	
		Prevention of Food Contamination	w "	51		stalled, proper backflow devices	+	
38	Insects, re	odents, & animals not present		52		waste water properly disposed	\perp	
39	Contamin	ation prevented during food preparation, storage & display		53		ies properly constructed, supplied, & deaned	+	
40	Personal	cleanliness		54		refuse properly disposed, facilities maintained	+	
41	Wiping ck	oths: properly used & stored		55		cilities installed, maintained, & dean	+	
42	Washing	ruits & vegetables		56	Adequate v	rentilation & lighting, designated areas used		
_						License Posted:	N	
Typ	e of Operation	1:						
Dis	cussion with P	erson-in-Charge:				Follow-Up: Y	(N)	
		\cap 2				Follow-Up Date:		
Oi-	gnature of Person in Charge:					Date: () 1924		
_		N. 16 10		Date: (-19 - 7074			=	
Sin	nature of Inch	ector:				Dalc. - M - 1074		



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



Esta	ablishmer	nt: Gate city thensiv cla	chart	ei sch	001		Date: 1-19-2024 Page Z of Z					
Add	ress: 17	Henry cla	y Dri	ve			Complian	ce Achieved: _\9 -	2020			
184	- 53	tient ca			TEMPERATURE OBSI		1 17					
		Item / Location		Temp.	Item / Location	Т	emp.	Item / Location		Temp.		
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			- A-2-1	0.00	CERT LETONE LAID OR COR	DECEME ACTION				L		
	Item			UB	SERVATIONS AND/OR COR			×	Dated	Соптесте		
٧	Number	Section of Code			Descript	ion of Violation				cos		
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-												
			No	ninatio	on observed o	uriva time	of ins	rection				
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Signa	ature of P	erson in Charge:	JW K	2_			ā	Date: () (1924			
Signa	ature of Ir	nspector:	7	5/	Le .				19- ZOZE	+		
_			1	/ / /					117 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			



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



Esta	ablishment: 20	rid Retill # 134	Date1/18/14 Page 1 of		Page 1 of Z _	No. of Risk Factor/Intervention Violations 💋			
		whree Lane	Time in	:50	Time ou 2 500	No. of Repeat Risk Factor/Intervention Violations			
-		HP6 Corporation	Risk Ca		D	Total Viol	ations	Ø	
Em		HAR COLDOLOGIONI	Phone:	2		Inspection Status: Green Yellow F	Red	•	
_		Routine Re-inspection Pre-operati			s Investigation	Complaint Other			
Insp	pection Type:	POODPODMENT IN A PROCEDURE FOR					CILINA		
		Circle designated compliance status (IN, OUT, N/A, N				in appropriate box for COS and/or R			
		IN = in compliance OUT= not in compliance NO = not of							
		IN = in compliance OD I= not in compliance NO = not to	observed 14			Topour violation	15.55		
Com	pliance Status		S R	Com	pliance Status	Protection from Contamination	cos	R	
	K	Supervision Person in charge present, demonstrates knowledge and			(Food separated and protected	T	T	
1	LIDOUT	performs duties		15 (IN OUT N/A NO		+		
2	IN OUT NA	Certified Food Protection Manager		16	UN OUT N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	+	+	
		Employee Health		17	IN OUT WANO	reconditioned & unsafe food			
3	II) OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting				Time / Temperature Control for Safety			
4	INOUT	Proper use of restriction and exclusion		18	IN OUT N/A	Proper cooking time and temperature			
5	INOUT	Procedures for responding to vomiting and diarrheal events		19	IN OUT N/A	Proper reheating procedures for hot holding			
	11 C 11 S 20 7 1	Good Hygiene Practices		20	IN OUT N/A(NO)	Proper cooling time and temperatures	+-	\perp	
6	IN OUT	Proper eating, tasting, drinking, or tobacco use		21	IN OUT N/A NO	Proper hot holding temperatures	-	-	
7	IN OUT	No discharge from eyes, nose, mouth		22	IN OUT N/A NO	Proper cold holding temperatures	+		
		Preventing Contamination by Hands		23	TNOUT N/A NO	Proper date marking and disposition	+-	+-	
8	IN OUT	Hands clean & properly washed		24	IN OUT (/A) O	Time as a Public Health Control: procedures and records		4	
9	IN OUT N/A	No bare hand contact with RTE food		This.		Consumer Advisory			
10	(N) OUT	Adequate handwashing sinks properly supplied & accessible		25	IN OUT (A)	Consumer advisory provided for raw/undercooked foods		4	
		Approved Source		26	IN OUT (VA)	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	T	1	
11	TNOUT	Food obtained from an approved source		26		od / Color Additives and Toxic Substances	200		
12	IN OUT N/A	Food received at proper temperature	\dashv	27	IN OUT (A)	Food additives: approved and properly used	T		
13	TUCHT	Food in good condition, safe & unadulterated Reg. records available: shell stock tags, parasite destruction	+	28	INOUT N/A	Toxic substances properly identified, stored and used	+		
14	IN OUT (N/A)NO			2.0		Conformance with Approved Procedures		BOE	
	Prevalent cont Interventions	re improper practices or procedures identified as the most ributing factors of foodborne illness or injury. Public Health ire control measures to prevent foodborne illness or injury.		19	IN OUT	Compliance with variance/specialized process/HACCP			
1	Consultation and Nation		D RETAIL	PRACI	TICES			HUE!	
		Good retail practices are preventative measures to c	ontrol the ad	dition of p	athogens, chemicals,	and physical objects into foods.			
Ma	rk "X" in box if num	bered item is not in compliance Mark "X" on appro	oriate box f	or COS	and/or COS	=corrected on-site during inspection R=repeat	violatio	ภา	
Com	pliance Status	lcc	SR	Com	pliance Status		cos	R	
Olli	(A MUNICIPALITY	Safe Food and Water	3 H			Proper Use of Utensils	6.715		
30	Pasteurized	eggs used where required		43		sils properly stored	-	4-	
31	Water & Ice	from approved source		44		quipment & linens: properly stored, dried, & handled	-	4-1	
32		tained for specialized processing methods		45		/single-service articles: properly stored & used	-	+	
		Food Temperature Control		46	Gloves use			1 20	
33		ng methods used: adequate equipment for temp. control	_	47	T Territoria	Utensils, Equipment and Vending on-food contact surfaces cleanable,			
34		roperly cooked for hot holding		47		esigned, constructed, & used	-	+	
35		awing methods used		49		ng: installed, maintained, & used: test strips	+	+	
36		ers provided and accurate	5 II 18	45	yvarewasiii.	Physical Facilities	Argista III	SALE	
27	T Food group	Y labeled; original container		50	Hot & cold	water available adequate pressure	T		
37	Food prope	Prevention of Food Contamination	NEW PER	51		nstalled, proper backflow devices			
38	I Inserts rod	ents, & animals not present		52	Sewage & v	waste water properly disposed			
39		on prevented during food preparation, storage & display		53	Toilet facilit	ies properly constructed, supplied, & cleaned			
40	Personal cle			54	Garbage &	refuse properly disposed, facilities maintained			
41		s: properly used & stored		55	Physical fac	cilities installed, maintained, & clean			
42		its & vegetables		56	Adequate v	rentilation & lighting, designated areas used			
		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		- 1 App	H USARIS	License Bested:	(Y)	N	
Ту	pe of Operation:					License Posted:	\vee	~	
Dis	scussion with Pe	rson-in-Charge				Follow-Up:	Y	N	
		1/1/10				Follow-Up Date:			
_	,	1.01)			Date:			
_	nature of Persor	0/0//					1		
Sic	mature of Insper	tor: ()				Date: - (3-207	س	- 1	



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



Establish	nment: Rapid 1	setill #	134		Date: 1/18/2024 Page Z of Z					
Address:	ment: Rapid 1	tree ba	ne		Compliand	ce Achieved: [- L	8-2024			
Series I			with.	TEMPERATURE OBSERVA	ITONS					
	Item / Location		Temp.	Item / Location	Temp.	Item / Locati	011	Temp.		
								-		
								-		
								-		
			OB	SERVATIONS AND/OR CORRECT	IVE ACTIONS					
V Ite	Section of Lone			Description of \	Violation			Corrected r COS		
Hull	ibei									
	1									
			V. 10.0							
-		N	טוסנים	ations observed di	oring time of	inspection	-			
_										
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-										
- 4										
		Δ								
		VAA	Λ	y y						
Signature	of Person in Charge:	NV	V			Date:				
		- 5	1				10 252			
oignature	of Inspector:	M/	1/6			Date. •	18-2024			



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



Est	ablishment:	Bid Refill #140	E	Date://L/ZA Page		Page 1 of 2	No. of Risk Factor/Intervention Violations			
		w Highway			-	Time out 0:30	No. of Repeat Risk Factor/Intervention Violations	Ø		
		Hips corporation	F	Risk Ca	tegory:	D	Total Violations	Ø		
Em		Tipe corporation	F	Phone:			Inspection Status: Green Yellow Red			
		Routine Re-inspection Pre-ope			Illne	ss Investigation	Complaint Other			
ınsı	ection Type:	FOODBORNE ILLNESS RISK								
-		Circle designated compliance status (IN, OUT, N/					in appropriate box for COS and/or R			
_		IN = in compliance OUT= not in compliance NO = r								
-25		ne - in compliance COT motific compliance (COT)					lcos	R		
Com	pliance Status	Superician Chicago Company	cos	R	Com	pliance Status	Protection from Contamination	1 1		
	6	Supervision Person in charge present, demonstrates knowledge and	T		15	MOUT N/A NO	Food separated and protected	T		
1	OUT	performs duties	-	+	15	<u> </u>		+		
2	OUT N/A	Certified Food Protection Manager		_	16	IN OUT N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	+		
-15		Employee Health			17	IN OUT N/A NO	reconditioned & unsafe food			
3	TWOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting					Time / Temperature Control for Safety			
4	FINOUT	Proper use of restriction and exclusion			18	IN OUT N/A NO	Proper cooking time and temperature			
5	NOUT	Procedures for responding to vomiting and diarrheal events			19	IN OUT N/A	Proper reheating procedures for hot holding			
	<u> </u>	Good Hygiene Practices			20	IN OUT N/A	Proper cooling time and temperatures	\perp		
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use			21	IN OUT N/A	Proper hot holding temperatures	\perp		
7	IN OUT NO			22	MOUT N/A NO	Proper cold holding temperatures	-			
			,	23	ON ANA TUO	Proper date marking and disposition	4-4			
8	IN OUT (NO	Hands clean & properly washed			24	IN OUT TO NO	Time as a Public Health Control: procedures and records			
9	IN OUT N/A	No bare hand contact with RTE food					Consumer Advisory	-		
10	торит	Adequate handwashing sinks properly supplied & accessible			25	AW) TUO NI	Consumer advisory provided for raw/undercooked foods	Щ		
		Approved Source	_		-	1 ou = 60	Highly Susceptible Populations			
11	(i)OUT	Food obtained from an approved source			26	IN OUT	Pasteurized foods used; prohibited foods not offered			
12	IN OUT N/A(NO)	Food received at proper temperature	-	4	07	1 3	od / Color Additives and Toxic Substances			
13	MOUT	Food in good condition, safe & unadulterated	-	+	27	IN OUT NA	Food additives: approved and properly used Toxic substances properly identified, stored and used	+		
14	ON AND TUO NI	Req. records available: shell stock tags, parasite destruction	_		28	OUT N/A	Conformance with Approved Procedures	USS		
	Risk factors a Prevalent cont	re improper practices or procedures identified as the m tributing factors of foodbome illness or injury. Public He are control measures to prevent foodborne illness or inj	ost alth	- 1	19	IN OUT (A)	Compliance with variance/specialized process/HACCP	\Box		
	Interventions a						The second secon	1		
	The Children Co.		41.4		LPRAC	TICLE		12.		
Ma	rk "Y" in hov if num	Good retail practices are preventative measures abered item is not in compliance Mark "X" on ap	to cont	roi the ac	for COS	and/or COS	s =corrected on-site during inspection R=repeat violation	1		
IVIA	K X III DOX II IIOII	ibered Rem is not in compilated	20				lens			
Com	pliance Status	C.C.D. I. I.W.	cos	R	Com	pliance Status	Proper Use of Utensils	R		
		Safe Food and Water	1	T	43	In-use uten	nsils properly stored			
30		l eggs used where required from approved source			44		guipment & linens: properly stored, dried, & handled	\vdash		
31		etained for specialized processing methods	1		45		/single-service articles: properly stored & used	\Box		
32	Vallatice of	Food Temperature Control	100	RESID	46	Gloves use		П		
33	Proper cool	ing methods used: adequate equipment for temp. control	T T	T	Jaco		Utensils, Equipment and Vending			
34		properly cooked for hot holding			47	Food and n	non-food contact surfaces cleanable,			
35		nawing methods used			48	Properly de	esigned, constructed, & used			
36		ers provided and accurate			49	Warewashi	ing: installed, maintained, & used: test strips			
300		Food Identification	TO L				Physical Facilities	000		
37	Food prope	rly labeled: original container			50		water available adequate pressure	\sqcup		
		Prevention of Food Contamination		12.	51	Plumbing in	nstalled, proper backflow devices	\sqcup		
38	Insects, rod	ents, & animals not present			52		waste water properly disposed	\vdash		
39	Contaminat	ion prevented during food preparation, storage & display			53		ties properly constructed, supplied, & cleaned	\vdash		
40	Personal cle	eanliness			54		refuse properly disposed, facilities maintained	\vdash		
41	Wiping cloth	ns; properly used & stored	_		55		cilities installed, maintained, & dean	\vdash		
42	Washing fru	uits & vegetables			56	Adequate v	ventilation & lighting, designated areas used			
Tree	oe of Operation:						License Posted: (Y)	N		
_							Follow-Up: Y	(N)		
Dis	scussion with Person-in-Charge:							\vee		
	1						Follow-Up Date:			
Sin	nature of Persor	n in Charge: Laly Magn	19	n	-		Date:			
_	nature of Inspec	0 4.45					Date: 1.12-2024	\neg		
Sic	inature of Insper	TOP: >" ///					Date. 12-2024			



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



Es	tablishmer	It: Rapid Refill	# IAO	Date: 1-1	2-202A	Page 2	of _2_	
Ad	dress: 👊	s ow Highu	oay		Compliance	ce Achieved: L-	12 - 2024	
6.3				TEMPERATURE OBSERVAT	IONS		The state of the s	1
		Item / Location	Temp.	Item / Location	Temp.	Item / Loca	tion	Temp.
_								+
_								+
_								+
								+
			OBS	ERVATIONS AND/OR CORRECTI	VE ACTIONS		THE PURSUIT	KATE II.
	Item						Dated	Corrected
٧	Number	Section of Code		Description of V	lolation		OI	r COS
	-							
_								
			No violatio	u bosened during	time of insp	ection.		
-	-							
_								
					1			
_			· · · · · · · · · · · · · · · · · · ·					
-								
_								
-								
			lice to	200000		D :		
		erson in Charge: 2	OUT THE	mon		Date:		
Sigr	nature of Ir	spector: \ \	1.//			Date:	-12-10LA	



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



TOOD ESTA	100				At a f Diele Frankenhammerien Mieletien	- 006
Establishment: VFW Post &A\		Date:	0/21	Page 1 of _ Z _	No. of Risk Factor/Intervention Violation	1
Address: 282 pw Highway	Т	îme inz	:00	Time out:50	No. of Repeat Risk Factor/Intervention Violation	SØ
Owner/Permit Holder: reterans Affairs war Post 8	41 F	Risk Ca	legory:	0	Total Violation	S
Email:		hone:		~	Inspection Status Green Yellow Red	
Inspection Type: Routine Re-inspection Pre-ope	eration	al	Illnes	s Investigation	Complaint Other	
FOODBORNE ILLNESS RISI			ND PUE	LIC HEALTH	INTERVENTIONS	TIPOT IN
Circle designated compliance status (IN, OUT, N				Mark "X	" in appropriate box for COS and/or R	
IN = in compliance OUT= not in compliance NO =				applicable COS	= corrected on-site R = repeat violation	
		THE			lcc	S R
Compliance Status Supervision	cos	R	Comp	liance Status	Protection from Contamination	111
Person in charge present, demonstrates knowledge and	T		15	IN OUT N/A NO	Food separated and protected	
performs duties	-			IN OUT N/A	Food-contact surfaces cleaned and sanitized	
2 IN OU N/A Certified Food Protection Manager		1	16		Proper disposition or returned, previously served.	
Employee Health	10.1		17	IN OUT N/A NO	reconditioned & unsafe food	
3 Management/food employees & conditional employee; knowledge, responsibilities and reporting					Time / Temperature Control for Safety	
4 INOUT Proper use of restriction and exclusion			18	IN OUT N/A NO	Proper cooking time and temperature	
5 IN OUT Procedures for responding to vomiting and diarrheal events			19	IN OUT N/A NO	Proper reheating procedures for hot holding	_
Good Hygiene Practices			20	IN OUT N/A NO		-
6 IN OUT NO Proper eating, tasting, drinking, or tobacco use			21	IN OUT N/A NO		
7 IN OUT NO No discharge from eyes, nose, mouth			22	IN OUT N/A NO		
Preventing Contamination by Hands			23	IN OUT N/A NO		
8 IN OUT NO Hands clean & properly washed			24	IN OUT N/A NO		
9 IN OUT N/A No bare hand contact with RTE food					Consumer Advisory	- 1
10 Adequate handwashing sinks properly supplied & accessible			25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods	
Approved Source		-		IN CUTAVA	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	
11 INOUT Food obtained from an approved source		-	26	IN OUT N/A	Cood / Color Additives and Toxic Substances	
12 IN OUT N/A Food received at proper temperature	-	+	27	IN OUT N/A	Food additives: approved and properly used	
13 IN OUT Food in good condition, safe & unadulterated		+	27	IN OUT N/A	Toxic substances properly identified, stored and used	
14 IN OUT NANO Req. records available: shell stock tags, parasite destruction		1	28	OUT N/A	Conformance with Approved Procedures	ochte:
Risk factors are improper practices or procedures identified as the r Prevalent contributing factors of foodborne illness or injury. Public H Interventions are control measures to prevent foodborne illness or in	most lealth njury.	1	19	IN OUT (TA)	Compliance with variance/specialized process/HACCP	
		RETAIL	PRACI	TICES		
Good retail practices are preventative measure	es to conti	rol the ad	dition of pa	athogens, chemical	ls, and physical objects into foods.	
Mark "X" in box if numbered item is not in compliance Mark "X" on a	ppropria	ate box f	or COS a	and/or CO	S =corrected on-site during inspection R=repeat viola	ition
Compliance Status	cos	R	Comp	liance Status	cc	S R
Safe Food and Water			EN		Proper Use of Utensils	
30 Pasteurized eggs used where required			43		ensils 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-us	e/single-service articles: properly stored & used	_
Food Temperature Control	E Pag		46	In the second	sed properly	
Proper cooling methods used: adequate equipment for temp. control			10000	\$ -48/A		
34 Plant food properly cooked for hot holding		4	47		I non-food contact surfaces cleanable,	
35 Approved thawing methods used	4	1	48		designed, constructed, & used	
36 Thermometers provided and accurate			49		hing: installed, maintained, & used: test strips	
Food Identification	4			0.00	Physical Facilities	
37 Food properly labeled: original container		1	50		d water available adequate pressure	=
Prevention of Food Contamination			51		installed, proper backflow devices	
38 Insects, rodents, & animals not present		+	52		& waste water properly disposed ilities properly constructed, supplied, & cleaned	-
39 Contamination prevented during food preparation, storage & display	-	-	53		& refuse properly disposed, facilities maintained	\dashv
40 Personal cleanliness	_	+	55		facilities installed, maintained, & clean	
41 Wiping cloths: properly used & stored	-	+	56		e ventilation & lighting, designated areas used	
42 Washing fruits & vegetables	77781	7.	i det	neithers to each		
Type of Operation:					License Posted: Y) N
				`	Follow-Up: Y	N
Discussion with Person-in-Charge: Signature of Person in Charge: Signature of Inspector:	γ.		A A	6	Follow-Up Date:)
Signature of Person in Charge:		HUL	A M	~	Date:	
Signature of Inspector:					Date1 - 10-7674	



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



				of 2				
Establishment: VFW Post # 8641 Address: Z82 RW Highway TEMPERATURE OBSERVATIONS	Complian	16-2024 ce Achieved: 140	1010					
	Di RA-0 OS	The treatment of the	344.	T				
Item / Location Temp. Item / Location	Temp.	Item / Locati	ôn	Temp.				
OBSERVATIONS AND/OR CORRECTIVE AC	OBSERVATIONS AND/OR CORRECTIVE ACTIONS							
V Item Section of Code Description of Violation	n			Corrected COS				
Number Section Section 1			Of	005				
AL - 150 5 - 150 6 1 60 0	Laura of	ooch'.						
No violations observed during	FIRME OF CHS	peccian.						
1 Day of the								
Signature of Person in Charge: A Supleme News Manager		Date:						
Signature of Person in Charge: A tepleure Desmura Signature of Inspector:		Date:	10-7020					



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



Est	ablishment: (irains	Date - 10 - 24 Page 1 of _ 2		No. of Risk Factor/Intervention Violations						
-		Milford Road		ime in		Time out2:00	No. of Repeat Ris	No. of Repeat Risk Factor/Intervention Violations			Ø
			_	isk Cat					Total	Violation	Ø
		der GIE Restoculant (DIP.	-	hone:			Inspection Status:	Green	Yellow	Red	
Em		Routine Re-inspection Pre-oper	_		Illnes	s Investigation		Othe	er		
Insp	pection Type:	Routine Re-inspection Pre-oper FOODBORNE ILLNESS RISK						The State of the S		27 B	
		Circle designated compliance status (IN, OUT, N/A					" in appropriate box for	COS and/or l	R		
-		IN = in compliance OUT= not in compliance NO = no				applicable COS	= corrected on-site R =	repeat violati	on		
13.0		THE COLUMN TO PERSON AND ADMINISTRATION OF THE PERSON AND ADMINIST	cos	R		pliance Status		lcc			SR
Com	pliance Status	Supervision	003					ontaminatio	эп	بالأنفاج	
1	TINOUT	Person in charge present, demonstrates knowledge and			15 (IN OUT N/A NO	Food separated and pro-	otected			
,		performs duties Certified Food Protection Manager	_	1	16	IN OUT N/A	Food-contact surfaces	cleaned and sa	initized		
2	TRYOUT N/A	(1) 10 (1) 1	200		17	IN OUT WAYO	Proper disposition or re	turned, previou			
		Employee Health Management/food employees & conditional employee;		-	25.0	THYOS! (MA)	reconditioned & unsafe	12-46-0	la fata		- 100
3	TNOUT	knowledge, responsibilities and reporting				- 6	Time / Temperature	4.7	areay		-
4	NOUT	Proper use of restriction and exclusion		1-1	18	IN OUT N/A NO	<i>A</i>		oldina		=
5	OUT	Procedures for responding to vomiting and diarrheal events		1	19	IN OUT N/A NO					1
(15)	I	Good Hygiene Practices		1	21	TIN OUT N/A NO	Proper hot holding tem				
6	IN OUT NO Proper eating, tasting, drinking, or tobacco use IN OUT NO No discharge from eyes, nose, mouth			\vdash	22	MOUT N/A NO	Proper cold holding ten				
7	IN DUT NO	577		23	ON AU TUO NO	Proper date marking ar					
8	VINOUT NO			24	IN OUT WAYO	Time as a Public Health	Control: proce	edures and re	cords		
9	IN OUT N/A NO		\vdash		A STATE OF THE STA	Consumer A	dvisory				
10	INOUT			25	(IN)OUT N/A	Consumer advisory pro	vided for raw/u	ndercooked f	oods		
10	(M)COT						ptible Populations				
11	TNOUT	Approved Source Food obtained from an approved source					Pasteurized foods used			d	
12	IN OUT N/A	Food received at proper temperature			-133		ood / Color Additives a	nd Toxic Sul	bstances		
13					27	IN OUT NA	Food additives: approve				
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction			28	IN OUT N/A	Toxic substances prope			ed	
	Risk factors	are improper practices or procedures identified as the mo	ost		11.0		Conformance with Ap	proved Proc	edures		
	Intervention	s are improper practices or procedures identified as the montributing factors of foodborne illness or injury. Public Hes s are control measures to prevent foodborne illness or inju	ury.		19	IN OUT (IA)	Compliance with varian	ce/specialized p	process/HAC	CP	
	IF A SUBJECT				PRACI						11000
5-4		Good retail practices are preventative measures t	to contr	ol the add	dition of p	athogens, chemical	s, and physical objects into	foods.			ti
Ma	rk "X" in box if n	umbered item is not in compliance Mark "X" on app	propria	te box fo	or COS	and/or CO	S =corrected on-site du	nng inspectio	n K=re	epeat violat	uon
Com	pliance Status		cos	R	Com	pliance Status				co	S R
0.0		Safe Food and Water			44		Proper Use o	f Utensils			
30	Pasteuriz	zed eggs used where required			43		nsils properly stored				
31	Water &	Ice from approved source			44		equipment & linens: properly				-
32	Variance	obtained for specialized processing methods			45		e/single-service articles: pro	peny stored &	used		
		Food Temperature Control			46	Gioves us	ed properly Utensils, Equipme	nt and Vendi	ing	The same	97
33		poling methods used: adequate equipment for temp. control	_	+	47	Food and	non-food contact surfaces				
34		d properly cooked for hot holding	-	+	48		designed, constructed, & us				
35 36		d thawing methods used neters provided and accurate	-	\vdash	49		ning: installed, maintained,		ips		
30		Food Identification		4111			Physical F				Dyld
37	Food pro	perly labeled: original container			50	Hot & col	water available adequate	oressure			
		Prevention of Food Contamination			51	Plumbing	installed, proper backflow of	evices			
38	Insects, i	odents, & animals not present			52	Sewage 8	waste water properly dispo	sed			
39	Contami	nation prevented during food preparation, storage & display			53		lities properly constructed, s				
40	Personal	cleanliness			54		& refuse properly disposed,		ained		
41					55		acilities installed, maintaine				_
42	Washing	fruits & vegetables	400		56	Adequate	ventilation & lighting, desig	nateo areas us	ed -	<u>y</u>	
Τv	pe of Operatio	n:	1,770	- 119				License P	osted:	(Y) N
_								Follow-Up):	Y	3
UIS	Discussion with Person-in-Charge:							Follow-Up			
								. 0017 0			
Sig	Signature of Person in Charge:							Date:			
Sic	gnature of Insp						Date:	1-10-	1016		
	,			_						S. 7.	



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



Es	tablishmer	t Graics		Date: 1 - 16 - 2024 Page 2 of 2				
Ad	dress:	at: Girgies by Hultford P	rad			Achieved: L-		
., .	-	Patiola v		TEMPERATURE OBSERVATION	ONS			
		Item / Location	Тетр.	Item / Location	Temp.	Item / Locat	on Temp.	
J.			oB €	SERVATIONS AND/OR CORRECTIV	E ACTIONS			
٧	Item	Section of Code		Description of Vic	lation		Dated Corrected or COS	
	Number						0,000	
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_								
_			**************************************			and an ada.		
_			No vio	lations obscrived d	bring time of	- inspectio	n.	
			7-//					
Sia	nature of P	erson in Charge:	19/200			Date:		
	nature of Ir		1.0/		155	Date:	-L0-2624	
-19			The		***			



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



Esta	ablishment:	arties thomastyle Dinar	Date 19/24 Page 1 c		Page 1 of _2_	No. of Risk Factor/Intervention Violations			
		ow Highway		e in:([:&&	Time out 13:00	No. of Repeat Risk Factor/Intervention Violations			
		ercharics honestyle piner LLC	Rist	k Category	_	Total Viola	ations	Ø	
		Charles Monestaire Divisi Co	Pho			Inspection Status: Green Yellow R	Red		
Ema		5 i vadia Parasa			se Investigation	Complaint Other			
Inst	ection Type:	Routine Re-inspection Pre-oper FOODBORNE ILLNESS RISK			ss Investigation		-	2-1-7	
						in appropriate box for COS and/or R			
		Circle designated compliance status (IN, OUT, N/A					_	_	
		IN = in compliance OUT= not in compliance NO = no	ot observ	ed N/A = no	t applicable COS =	corrected on-site R - repeat violation		V. 2-12-	
Com	pliance Status		cos	R Corr	pliance Status		cos	R	
		Supervision	6/20	500		Protection from Contamination		5,51	
1	INOUT	Person in charge present, demonstrates knowledge and performs duties		15	OUT N/A NO	Food separated and protected			
2	FIN OUT N/A	Certified Food Protection Manager		16	IN OUT N/A	Food-contact surfaces cleaned and sanitized			
		Employee Health		17	IN OUT NAMO	Proper disposition or returned, previously served, reconditioned & unsafe food			
	IC	Management/food employees & conditional employee;				Time / Temperature Control for Safety			
3	EMPOUT .	knowledge, responsibilities and reporting		18	IN OUT N/A NO	Proper cooking time and temperature	T		
4	TUQUIT	Proper use of restriction and exclusion	-	19	IN OUT N/A	Proper reheating procedures for hot holding	+	+	
5	MOUT	Procedures for responding to vomiting and diarrheal events		20	IN OUT N/A NO	Proper cooling time and temperatures	+	+	
•	LINGUE GO	Good Hygiene Practices		21	MOUT N/A NO	Proper hot holding temperatures			
6	TUO NI TUO NI	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, mouth		22	TINOUT N/A NO	Proper cold holding temperatures			
7	по от бо	Preventing Contamination by Hands		23	IN OUT N/A NO	Proper date marking and disposition			
	THOUT NO	Hands clean & properly washed		24	IN OUT NAMO	Time as a Public Health Control: procedures and records			
8	N OUT N/A NO	No bare hand contact with RTE food	-			Consumer Advisory	ZEV	III ALE	
9	TIMOUT	Adequate handwashing sinks properly supplied & accessible		25	NOUT N/A	Consumer advisory provided for raw/undercooked foods	T		
10	(MO01	Approved Source	100		<u> </u>	Highly Susceptible Populations			
11	VINOUT	Food obtained from an approved source		26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered			
12	IN OUT N/A (O)			Fo	od / Color Additives and Toxic Substances				
13	IN OUT	Food received at proper temperature Food in good condition, safe & unadulterated		27	IN OUT (A)	Food additives: approved and properly used			
14	IN OUT NAMO	Req. records available: shell stock tags, parasite destruction		28	(N)OUT N/A	Toxic substances properly identified, stored and used			
	Risk factors a	re improper practices or procedures identified as the mo	ost	10.0		Conformance with Approved Procedures	45.5		
	Prevalent cont	are improper practices or procedures identified as the mo tributing factors of foodborne illness or injury. Public Hea are control measures to prevent foodborne illness or inju	alth ury,	19	IN OUT	Compliance with variance/specialized process/HACCP			
				TAIL PRAC	TICES		Kill		
		Good retail practices are preventative measures t				and physical objects into foods.			
Ma	rk "X" in box if num	nbered item is not in compliance Mark "X" on app				=corrected on-site during inspection R=repeat	violatio	on	
3,73			cos	R Com	pliance Status		cos	R	
Com	pliance Status	Safe Food and Water	COS	K Com	phance Status	Proper Use of Utensils	1000		
30	T * 1	leggs used where required		43	In-use uten	sils properly stored			
31		from approved source		44	Utensifs, ed	quipment & linens: properly stored, dried, & handled			
32	-	otained for specialized processing methods		45	Single-use/	single-service articles: properly stored & used			
		Food Temperature Control		46	Gloves use	d properly			
33	Proper cool	ing methods used: adequate equipment for temp. control		370		Utensils, Equipment and Vending		#54 #54	
34	Plant food p	properly cooked for hot holding		47	Food and n	on-food contact surfaces cleanable,		\perp	
35	Approved th	nawing methods used		48		signed, constructed, & used	_	\perp	
36	Thermomet	ers provided and accurate		49	Warewashi	ng: installed, maintained, & used: test strips			
		Food Identification		JU Y		Physical Facilities	-	100	
37	Food prope	rly labeled: original container		50		water available adequate pressure	+	+	
		Prevention of Food Contamination		51		stalled, proper backflow devices	+-	+	
38	Insects, rod	ents, & animals not present		52		waste water properly disposed	+-	+	
39	Contaminat	ion prevented during food preparation, storage & display		53		ies properly constructed, supplied, & cleaned	+-	+	
40	Personal cle			54		refuse properly disposed, facilities maintained	+-	+	
41		ns: properly used & stored		55		cilities installed, maintained, & dean	1	+	
42	Washing fru	its & vegetables	TOX.	56	Adequate v	entilation & lighting, designated areas used		e Legi	
Tv	oe of Operation:					License Posted:	(Y)	N	
						Follow-Up:	Y	B	
UIS	cussion with Person-in-Charge:				The second secon	•			
	1est 1	~				Follow-Up Date:			
Sin	nature of Persor	n in Charge:				Date:			
	nature of Inches					Date: 1-9-7.07	_		



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



Es	tablishmen	ignarcies 1	tomestyle Di	Date:1 - 9 - 2024 Page _ z of _ z				
		oo ow vin			Complianc	e Achieved:		
8 4	0	SE VOS VIII		TEMPERATURE OBSERVAT	IONS			
		Item / Location	Temp.	Item / Location	Тегпр.	Item / Loc	ation Temp.	
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100			OP	SERVATIONS AND/OR CORRECTI	VE ACTIONS	131 147	AT THE RESIDENCE TO BE	
	Item	A STORY	UL UL				Dated Corrected	
٧	Number	Section of Code		Description of V			or COS	
				1				
			No violotio	ns observed during t	ime of inspec	tion.		
				•	V			
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_								
Sigi	nature of P	erson in Charge: 🕢	st on		20110	Date:		
	nature of I		- 5//			Date:	-9-20ZA	
		-//4	-/-/	7				



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



-		1000 ESTAD	DateL	Page 1 c	of 7	No. of Risk Factor/Intervention Violations 1				
		orry Bites	Date()	11500			No. of Repeat Risk Factor/Intervention Violations			
Add	ress: 80 P	emium autet Blud	Time in		Time out	12:00			2	
Owr	ner/Permit Hold	er sajal Lotks	_	ategory:					_	
Ema	ail:	F. (18)	Phone:				Inspection Status: Green Yellow	Red	_	
Insp	ection Type:	Routine Re-inspection Pre-opera			s Investi	-	Complaint Other			
E		FOODBORNE ILLNESS RISK F			BLIC HEA	ALTH I	NTERVENTIONS	110		
		Circle designated compliance status (IN, OUT, N/A,	NO) for eac	ch item			in appropriate box for COS and/or R			
		IN = in compliance OUT= not in compliance NO = not	observed N	V/A = not	applicable	COS =	corrected on-site R = repeat violation			
Com	pliance Status	C	OS R	Com	pliance S	tatus		cos	R	
		Supervision	of privile y			V	Protection from Contamination		- 15	
17	NOUT	Person in charge present, demonstrates knowledge and performs duties		15	OUT	ON AN	Food separated and protected			
2	INOUT N/A	Certified Food Protection Manager		16	N OUT	N/A	Food-contact surfaces cleaned and sanitized			
1 8		Employee Health		17	IN OUT	NANO	Proper disposition or returned, previously served, reconditioned & unsafe food			
3	OUT OUT	Management/food employees & conditional employee;		THE STATE OF	1.00		Time / Temperature Control for Safety		1	
3	DOUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion		18	IN OUT	NANO	Proper cooking time and temperature			
5	THOUT	Procedures for responding to vomiting and diarrheal events		19	IN OUT	N/A(NO)	Proper reheating procedures for hot holding			
7	1000	Good Hygiene Practices	\$4. III	20	IN OUT	N/A(NO)	Proper cooling time and temperatures			
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use		21	TIY OUT	N/A NO	Proper hot holding temperatures			
7	IN OUT (10)	No discharge from eyes, nose, mouth		22	TN OUT		Proper cold holding temperatures		44	
		Preventing Contamination by Hands		23	INOUT	_	Proper date marking and disposition		+	
8	IN OUT (NO)	Hands clean & properly washed		24	TUO NI	N/A)NO	Time as a Public Health Control: procedures and reco	irds	Щ	
9	IN OUT N/A NO	No bare hand contact with RTE food Adequate handwashing sinks properly supplied & accessible			Table 1	A L CA	Consumer Advisory Consumer advisory provided for raw/undercooked for	nde		
10	IN OUT)	X	25	TUO(NI)	N/A	Highly Susceptible Populations	,do			
		Approved Source Food obtained from an approved source		26	IN OUT	N/A	Pasteurized foods used; prohibited foods not offered			
11	IN OUT N/A(NO)			1	$\overline{}$	od / Color Additives and Toxic Substances				
12	IN OUT MAINO		27	IN OUT	(V/A)	Food additives: approved and properly used				
14	IN OUT WANO	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruction		28	MOUT	N/A	Toxic substances properly identified, stored and used	1		
			it 1			C	Conformance with Approved Procedures		. 21	
	Prevalent con	are improper practices or procedures identified as the mos tributing factors of foodborne illness or injury. Public Heall are control measures to prevent foodborne illness or injur	th y.	19	IN OU	N/A	Compliance with variance/specialized process/HACC	2		
OLE:	4 . m/s. 11 . 11		D RETAI	LPRAC	rices	vis				
		Good retail practices are preventative measures to	control the a	ddition of p	athogens, o	chemicals,	, and physical objects into foods.			
Ma	rk " X " in box if nur	nbered item is not in compliance Mark "X" on appro	opriate box	for COS	and/or	cos	=corrected on-site during inspection R=rep	eat violation	n	
Com	pliance Status	C	OS R	Com	pliance S	tatus		cos	R	
	434137	Safe Food and Water				TREATED	Proper Use of Utensils	BT LOS	-	
30	Pasteurize	d eggs used where required		43			isils properly stored	_	+-	
31		e from approved source	_	44			quipment & linens: properly stored, dried, & handled		+	
32	Variance o	btained for specialized processing methods		45			/single-service articles: properly stored & used	_	+	
483		Food Temperature Control		46	1 19	noves use				
33		ling methods used: adequate equipment for temp. control	_	47	I I	27.3.	non-food contact surfaces cleanable,			
34		properly cooked for hot holding	-	48			esigned, constructed, & used			
35 36		hawing methods used ters provided and accurate		49			ing: installed, maintained, & used: test strips			
30	The mone			inc		1	Physical Facilities	s į	100	
37		erly labeled; original container		50	Н	lot & cold	water available adequate pressure			
		Prevention of Food Contamination		51			nstalled, proper backflow devices	_	+	
38	Insects, ro	dents, & animals not present		52			waste water properly disposed		4	
39	Contamina	tion prevented during food preparation, storage & display		53			ties properly constructed, supplied, & cleaned		-	
40	Personal o	leanliness		54			refuse properly disposed, facilities maintained	_	+	
41	Wiping clo	ths: properly used & stored		55			cilities installed, maintained, & dean		+	
42	Washing fr	uits & vegetables	*35	56] A	wednate A	ventilation & lighting, designated areas used			
Tv	pe of Operation						License Posted:	(A)	N	
							Follow-Up:	(Y)	N	
Dis	scussion with Pe	erson-in-Charge:		1			Follow-Up Date:			
		(/								
Sig	nature of Perso	on in Charge:	1	4			Date:			
Sic	nature of Inspe	octor: S					Date: 1-9-2	>24		
	,									



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



Estab	اے blishment:	STEY B	ites					9.2024	Page (or
Addre	ess: 80 Pr	emion	r outlet	Bud.			Compliano	e Achieved:	- Traines	
Mg.		/ Location	* 3	Temp.	TEMPERATURE		Тегар.	Item / Location		Temp.
	Hein	Location		1emp.	Hem/ Local	1011	Temp.	Hem / Docation		Тепр.
				OB	SERVATIONS AND/OR	CORRECTIVE ACT	IONS			
v	Item Sect	ion of Code			Des	scription of Violation				Corrected COS
			Kitchen	(
c 5	c /-	25 / 12		<u>+14 -</u>	الموازوء المرار		mulation	of alabor clay	. 4	
-31	5 6-		USCUIS	MIDDA	AUT ZEIRE	OSAVI COLL	Maria d	of debris class work zink	CC	~
28	10 5-	201 1	Handi	exesu s	ink blocked	by boxes	. House	wan zink	- 4	δ
			most	be a	cesible of	ill times.	PTC Care	Ctect		
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Signate	ure of Person	in Charge:		/\((3. V-V	4		Date:		
	ure of Inspect	$\overline{}$	- 0	-) · · · · · · ·	-4			-0-0	
oignati	ure of inspect	JI. /	u/-1		7			Date: (- 9	-ZOZA	



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



Esta	ablishment: Po	rpac Ginos	Date!	Date1-8-24 F	Page 1	1 of <u>Z</u>	No. of Ris	k Factor/Inte	rvention Viola	tions	25	
		Atinental Blud.	Time	in t :	30	Time c	ut z:3 0	No. of Repeat Ris	k Factor/Inte	rvention Viola	tions	0
	ner/Permit Hold		Risk (Cate	gory:	R				Total Viola	tions	3
Em:			Phone	_				Inspection Status:	Green	Yellow R	ed	
_	pection Type:	Routine Re-inspection Pre-opera	tional		lline	ss Inve	stigation	Complaint	Other			
II 15	beclion Type.	FOODBORNE ILLNESS RISK F		AN				NTERVENTIONS	O'Re Coult's			ire
_		Circle designated compliance status (IN, OUT, N/A,						in appropriate box for	COS and/or R			
		IN = in compliance OUT= not in compliance NO = not				applica	ble COS =	corrected on-site R =	repeat violatio	n		
2000	pliance Status		OS R	Т		pliance	THE RAP				cos	R
COM	pitatice Status	Supervision						Protection from (ontamination	n	ES ES	
1 (IN OUT	Person in charge present, demonstrates knowledge and		7	15	(IN)OU	T N/A NO	Food separated and pro	otected			
2	(IN)OUT N/A	performs duties Certified Food Protection Manager		1	16	MOU	IT N/A	Food-contact surfaces	cleaned and san	itized		
		Employee Health	FE L		17	IN OU	TAVANO	Proper disposition or re reconditioned & unsafe		ly served,		
	Sour	Management/food employees & conditional employee:		1		100	\cup	Time / Temperature	- CONTRACTOR - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	fety	775	Te l
3	OUT	knowledge, responsibilities and reporting	-	4				Proper cooking time an			T	7
4	INDUT	Proper use of restriction and exclusion Procedures for responding to vorniting and diarrheal events		+	- W.			Proper reheating proce		ding	1	
5	(IN)OUT	Good Hygiene Practices	-	1				Proper cooling time and				
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use		1	21 IN OUT N/A NO Proper hot holding to			Proper hot holding tem	peratures			
7	IN OUT	No discharge from eyes, nose, mouth		1	22	INOL	JT N/A NO	Proper cold holding ten	nperatures			
		Preventing Contamination by Hands			23	MOL	JT N/A NO	Proper date marking an	nd disposition			
8	ON TUO(NI)	Hands clean & properly washed			24	IN OU	ONAWIT	Time as a Public Health	Control; proced	ures and records		
9	IN OUT N/A NO	No bare hand contact with RTE food				-		Consumer A		4,		
10	TNOUT	Adequate handwashing sinks properly supplied & accessible			25 IN DUT N/A Consumer advisory					1 - 1 - 1 - 1 - 1 - 1 - 1	_	_
		Approved Source		4	00	IN OU	(A)	Highly Susceptibl		prohibited foods not offered		
11	OUT	Food obtained from an approved source		-	26	IN OC		od / Color Additives a	1000 100			-
12	IN OUT N/AND	Food received at proper temperature		-	27	MOL		Food additives: approve			T	Т
13	IN OUT NO	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruction			28	TINDL		Toxic substances prope				
14			it	1			C C	Conformance with Ap	proved Proced	lures		1
	Prevalent con	are 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	iĥ V.		19	IN OL	INA	Compliance with variant	ce/specialized pr	ocess/HACCP		
)D RETA	II. F	PRAC	TICES	<u> </u>			BUREL I	N. S.	E E
	2.7 %41	Good retail practices are preventative measures to					, chemicals,	and physical objects into	foods.			
Mai	rk "X" in box if nur	nbered item is not in compliance Mark "X" on appro	opriate bo	x for	cos	and/or	cos	=corrected on-site du	ring inspection	R=repeat	/iolatio	n
Com	pliance Status	C	OS R	T	Com	pliance	Status				cos	R
0	TAN LINATURE	Safe Food and Water		Proper Use of Utensils								
30	Pasteurize	d eggs used where required			43			sils properly stored				
31	Water & Ice	from approved source			44			uipment & linens: properly			-	+
32	Variance of	otained for specialized processing methods		-	45	+-+	Gloves user	single-service articles: pro	peny stored & us	sea	-	
- 11		Food Temperature Control	- i	-	46		Gioves usei	Utensils, Equipme	nt and Vendin	ø.	4000	2077
33		ing methods used: adequate equipment for temp. control properly cooked for hot holding		0	47	X	Food and n	on-food contact surfaces of		ъ	T	T
34		nawing methods used		۲	48			signed, constructed, & use				
36		ers provided and accurate			49		Warewashir	ng: installed, maintained, 8	& used: test strip:	S		
1		Food Identification	100		9100			Physical Fa	acilities	·		
37	Food prope	rly labeled: original container			50			water available adequate p			_	\perp
		Prevention of Food Contamination	100	-	51			stalled, proper backflow d			-	+
38		lents, & animals not present	-	1	52	-		waste water properly dispo		od	├	+
39		ion prevented during food preparation, storage & display	_	-	53 54	+		ies properly constructed, s refuse properly disposed,			-	+
40	Personal cl		-	12	-	~		refuse property disposed, silities installed, maintained				×
41		ns: properly used & stored uits & vegetables			56	12		entilation & lighting, design		1		
	y	The second secon		il.	U=l/o	Sec. Uga	14 14 5	1 4 70 To	STAU PER	and a second		
Тур	e of Operation:								License Po	sted:	(Y)	N
Dis	cussion with Pe	rson-in-Charge:							Follow-Up:		(λ)	N
									Follow-Up I	Date:		
<u> </u>		s in Charges 1		_					Date:			
_	nature of Perso	Colored Mary								A 1921	0.00	
Sig	nature of Inspe	etor:							Date: 1-	8-20Z	4	



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



Est	ablishme	nt: papa 6in	nos		Date: 1-	8-2024	Page _	Z of	7	
Add	iress: 3	continen	tal Blue	4.		ce Achieved:				
11		Allert S		1 1 1	TEMPERATURE OBSERVATIONS	- 1 - 3°		top in		
		Item / Location		Temp.	Item / Location	Temp.	Item / Locati	on	-	Temp.
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		4600 100 - 1	VENT 150-1	0	BSERVATIONS AND/OR CORRECTIVE AC	PIONS				
	Item							D	ated Co	orrected
٧	Number	Section of Code		-	Description of Violation				or C	os
			kitchen	1						
1	55	6-501-12	+ SLOOT	drain	n below map sink !	soiled u	oth accom	viation	·	
0					dean.				3	
C	55	C 501 17	01 9		refrigerator floor so	lad	to a MUNACI	atido		
_	05	6-2011/2				11901 (65)	The Allerton	30.1-X.		
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<u>ر</u>	9	4-602.13	TA-	line r	efrigerator across fro	m (00 K)	ne accomo	rection		
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablishment:	os primos	D	ater-£	3-24	Page 1 of _	No. of Risk Factor/Intervention Violations	ろ
			-			Time out[:		5
-		lar	_		tegory:		Total Violations Z	5
		der Los Primos	-	hone:	3 . ,		Inspection Status: Green Yellow Red	
Em		Routine) Re-inspection Pre-ope			Illnes	ss Investiga		П
Ins	pection Type:	Routine Re-inspection Pre-ope FOODBORNE ILLNESS RISE						
		Circle designated compliance status (IN, OUT, N/					k "X" in appropriate box for COS and/or R	
-		IN = in compliance OUT= not in compliance NO =						
		IN = in compliance OU I = not in compliance NO -	TIOL ODS	erveu iv	110t	applicable C		
Com	pliance Status		cos	R	Com	pliance Stat	us COS COS Protection from Contamination	R
	6	Supervision Person in charge present, demonstrates knowledge and	*%. T			6		
1	ONOUT	performs duties		1	15 (OUT N/A		-
2	THOUT N/A	Certified Food Protection Manager			16	OUT N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	
		Employee Health	h.	100	17	IN OUT	NO reconditioned & unsafe food	
3	TIMOUT	Management/food employees & conditional employee;	117			IE EV	Time / Temperature Control for Safety	
4	TITOUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion		+	18	IN OUT N//	NO Proper cooking time and temperature	
5	MOUT	Procedures for responding to vomiting and diarrheal events		+	19	IN OUT NA	Proper reheating procedures for hot holding	
-319	T (C)	Good Hygiene Practices	12	_	20	IN OUT N/	Proper cooling time and temperatures	
6	IN OUT (NO		T		21	SINOUT NIA	Proper hot holding temperatures	
7	IN OUT				22	TN OUT N/A	NO Proper cold holding temperatures	
TE		Preventing Contamination by Hands			23	(IN OUT N/A	NO Proper date marking and disposition	
8	NO TUO	Hands clean & properly washed			24	IN OU N	NO Time as a Public Health Control: procedures and records	
9	IN OUT N/A NO	No bare hand contact with RTE food				= 41,100	Consumer Advisory	
10	(NOUT			25 (OUT N/A	Consumer advisory provided for raw/undercooked foods		
		Adequate handwashing sinks properly supplied & accessible Approved Source					Highly Susceptible Populations	
11	FINOUT	Food obtained from an approved source			26	OUT N/A		
12	IN OUT N/A NO	Food received at proper temperature					Food / Color Additives and Toxic Substances	
13	IN OUT	Food in good condition, safe & unadulterated		Ш	27	IN OUT 14	\	_
14	IN OU NAMO	Req. records available: shell stock tags, parasite destruction			28	IN OUT MH	Toxic substances property identified, stored and used	
	Risk factors	are improper practices or procedures identified as the n	nost				Conformance with Approved Procedures	001
	Prevalent co Interventions	are improper practices or procedures identified as the n ntributing factors of foodborne illness or injury, Public He s are control measures to prevent foodborne illness or in	jury.		19	IN OUT	Compliance with variance/specialized process/HACCP	
-	S. L. J. Sailon			RETAIL	PRAC	TICES		
-		Good retail practices are preventative measures	to contr	ol the ad	dition of p	athogens, che	nicals, and physical objects into foods.	
Ma	rk "X " in box if nu	mbered item is not in compliance Mark "X" on ap	ргоргіа	ite box t	or COS	and/or	COS =corrected on-site during inspection R=repeat violation	
Com	pliance Status		cos	R	Com	pliance Stat	us	R
COIII	phance Status	Safe Food and Water					Proper Use of Utensils	
30	Pasteuriz	ed eggs used where required			43	In-us	e utensils properly stored	_
31	Water & I	ce from approved source			44	Uten	sils, equipment & linens: property stored, dried, & handled	_
32	Variance	obtained for specialized processing methods			45	Singl	e-use/single-service articles: properly stored & used	
		Food Temperature Control	M -48		46	Glov	es used properly	- 49
33	Proper co	oling methods used: adequate equipment for temp. control		1	145.57		Utensils, Equipment and Vending	**
34	Plant food	property cooked for hot holding		Ш	47		and non-food contact surfaces cleanable,	-
35	Approved	thawing methods used			48		erly designed, constructed, & used	-
36	Thermom	eters provided and accurate			49	Ware	washing: installed, maintained, & used: test strips	- 70
	- 151 ** · · ·	Food Identification	1		50	1 1 1 1 1 1 1	Physical Facilities	
37	Food proj	perly labeled; original container	11	1	50		bing installed, proper backflow devices	
		Prevention of Food Contamination		-	51 52		age & waste water properly disposed	-
38		odents, & animals not present	-	+	53		t facilities properly constructed, supplied, & deaned	
39		alion prevented during food preparation, storage & display	-	+	54		age & refuse properly disposed, facilities maintained	
40		cleanliness	-	+	55		ical facilities installed, maintained, & clean	
41	 	oths: properly used & stored		+	56		uate ventilation & lighting, designated areas used	
42	wasning	fruits & vegetables		1	- VA - 3 30		The state of the s	
Tv	pe of Operation	1:					License Posted:	1
	scussion with F			Follow-Up:			D)	
יוט ן	cussion With F					Follow-Up Date:		
		A () \					1 Ollow-op Bato.	_
Signature of Person in Charge:							Date:	
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishmen	t Los Primo	S		Date: L	8-2075	Page	of 2
	dress: 3	Amnerst R	oad		Complianc	e Achieved: (- g	-2018	
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	CALLEY!	3 2	OBS	ERVATIONS AND/OR CORRECTIV	E ACTIONS			NEW YORK
	Item			Description of Vic				Corrected
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			No viole	ctions observed do	ring time of	inspection	in.	
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Siar	nature of P	erson in Charge:	Tonatil	1		Date:		
_	nature of Ir		1000				8-285	8
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Esta	ablishment:	- d- 2-00-0		Date; [41	74	Page	1 of _ Z _	No. of Ris	k Factor/Intervention Vio	lations	2
Ado	ress: ele	ade Pragon		Time ir				ои В:6 0	No. of Repeat Ris	k Factor/Intervention Vio	lations	Z
Ow	per/Permit Hold	Plo Highway	-	Risk C	÷		~			Total Vio	lations	7
Em:		der Evergreen Hospitality LLC		Phone:		3-7	-		Inspection Status:	Green Yellow	Red	
_		Routine Re-inspection Pre-ope										
insp	ection Type:	FOODBORNE ILLNESS RISI						estigation	Complaint NTERVENTIONS	Other		
		Circle designated compliance status (IN, OUT, N							in appropriate box for	COS and/or R		
-		IN = in compliance OUT= not in compliance NO =					applica	able COS =	corrected on-site R =	repeat violation		
1-3-25			77.5	R				derfa de a c	Part of the second		cos	R
Com	pliance Status	Supervision	COS	K		Com	рианс	e Status	Protection from (Contamination		
4	TNOUT	Person in charge present, demonstrates knowledge and	T			15	TINO	UT N/A NO	Food separated and pr	otected		
	MOUT N/A	performs duties Certified Food Protection Manager	+	+	2	16	INO	UTINIA	Food-contact surfaces	cleaned and sanitized		V
-	UN COT WA	Employee Health	137		\sim	Proper disposition or returned, pre						
		Management/food employees & conditional employee;	N/SE			reconditioned & unsafe food Time / Temperature Control for Safety					130	
3	(IN)OUT	knowledge, responsibilities and reporting	-						Proper cooking time an			
4	TUOUT	Proper use of restriction and exclusion	+	-		18	-	UT N/A(NO)	Proper reheating proce			
5	MOUT ,	Procedures for responding to vomiting and diarrheal events Good Hygiene Practices	No.	-		20	_	UT N/ANO	Proper cooling time and			
6	IN OUT ATO	Proper eating, tasting, drinking, or tobacco use	T		21	-	UT N/A (VO)	Proper hot holding tem				
7	IN OUT	No discharge from eyes, nose, mouth				22	-	UT N/A NO	Proper cold holding ten	nperatures		
Ħ		Preventing Contamination by Hands				23	(M)	UT N/A NO	Proper date marking ar	nd disposition		
8	FINOUT NO	Hands clean & properly washed			24	INO	UT (TIME)O	Time as a Public Health	n Control: procedures and record	s		
9	INOUT N/A NO			TELE		e hai ne		Advisory				
10	TUQUT			25	(IN)O	UT N/A		vided for raw/undercooked food		\perp		
				26	10000	UT N/A	Highly Susceptible	t; prohibited foods not offered	\neg	\neg		
11	CHOUT	Food obtained from an approved source	+	+		26	IUNDO		od / Color Additives a			
12	IN OUT N/AINO	Food received at proper temperature Food in good condition, safe & unadulterated	+	+		27	CIND	UT N/A	Food additives: approve			
13	IN OUT MANO			28	1	UT N/A		erly identified, stored and used				
		Req. records available: shell stock tags, parasite destruction	nost			130		- C	onformance with Ap	proved Procedures	100	
	Prevalent co	are improper practices or procedures identified as the n tributing factors of foodborne illness or injury. Public Ho are control measures to prevent foodborne illness or in	ealth jury.			19	INO	UT(N/A)	Compliance with varian	ce/specialized process/HACCP		
				RETAI	L P	RAC	TICES					MS(I
		Good retail practices are preventative measures						s, chemicals,	, and physical objects into	foods.		
Mai	k "X" in box if nu	mbered item is not in compliance Mark "X" on ap	propri	ate box	for	cos	and/or	cos	=corrected on-site du	ring inspection R≃repea	t violatio	on
Com	pliance Status		cos	R		Com	pliance	Status			cos	R
		Safe Food and Water	(in a						Proper Use o	f Utensils		
30	Pasteurize	d eggs used where required	_	_		43	-		sils properly stored	a taka basana	-	
31		e from approved source	+	-		44	-		quipment & linens: properly single-service articles: pro			-
32	Variance	obtained for specialized processing methods	2015 B			45		Gloves use		perly stored & used		1
22	l Desagne	Food Temperature Control ling methods used: adequate equipment for temp. control	T			10	100	1996 Bush	Utensils, Equipme	nt and Vending		- 11
33		properly cooked for hot holding				47	12	Food and n	on-food contact surfaces			
35		thawing methods used			~	48		Properly de	signed, constructed, & us	ed		
36		eters provided and accurate				49		Warewashii	ng: installed, maintained,	& used: test strips		\perp
		Food Identification		N. C.					Physical F			E III
37	Food prop	erly labeled: original container				50			water available adequate			+
		Prevention of Food Contamination				51	-		nstalled, proper backflow d waste water properly dispo			+
38		dents, & animals not present	-	+		53			ies properly constructed,		1	+
40		ation prevented during food preparation, storage & display		+		54			refuse properly disposed,			
41		ths: properly used & stared	1		13	55	x		cilities installed, maintaine			X
42	-	ruits & vegetables			X	56	X	Adequate v	entilation & lighting, desig	nated areas used		×
	B PC7 - 673 8				Ů			to i	i i	License Dested:	()	N
Ту	e of Operation				_		_			License Posted:	2	
Dis	cussion with P	erson-in-Charge:								Follow-Up:	(N
										Follow-Up Date:		
Sin	nature of Pers	on in Charge:								Date:		
		0.01	1	1	_					Date:	*	
Sig	nature of Inspe	ector: /// //	2 E 5		_					Date: 1-4-202	70	



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



TEMPERATURE ORSERVATIONS Temp temp temp temp temp temp temp temp t	Esta	ablishme	nt: Jode d	tragon					-2024	Page 2	. of _2
Temp								Compliar	ce Achieved:		
OBSERVATIONS AND DESCRIPTIVE ACTIONS V Northern Section of Code V Northern Section O	H	- 10 174-50		,	Borre III			Hawaii		4	
V Nomber Section of Code Description of Violation of Queens on Floor I wall below cooking clean. C. 55 4-501-11 - accumulation of greese on Mood before, new Section of Code Description of Queense on Mood before, new Allowing and plastic food containers (single are local being asset of food parties). C. 55 8-501-11 - Pry storage, thom: Floor and wall peruity socied with accumulation of application of a period accumulation of application of accumulation of application of accumulation of application of accumulation of accumulation of application accumulation of accumulation			Item / Location		Temp.	Item / Loca	tion	Temp.	Item / Location	ón	Temp.
V Nomber Section of Code Description of Violation of Queens on Floor I wall below cooking clean. C. 55 4-501-11 - accumulation of greese on Mood before, new Section of Code Description of Queense on Mood before, new Allowing and plastic food containers (single are local being asset of food parties). C. 55 8-501-11 - Pry storage, thom: Floor and wall peruity socied with accumulation of application of a period accumulation of application of accumulation of application of accumulation of application of accumulation of accumulation of application accumulation of accumulation											_
V Nomber Section of Code Description of Violation of Queens on Floor I wall below cooking clean. C. 55 4-501-11 - accumulation of greese on Mood before, new Section of Code Description of Queense on Mood before, new Allowing and plastic food containers (single are local being asset of food parties). C. 55 8-501-11 - Pry storage, thom: Floor and wall peruity socied with accumulation of application of a period accumulation of application of accumulation of application of accumulation of application of accumulation of accumulation of application accumulation of accumulation											
V Nomber Section of Code Description of Violation of Queens on Floor I wall below cooking clean. C. 55 4-501-11 - accumulation of greese on Mood before, new Section of Code Description of Queense on Mood before, new Allowing and plastic food containers (single are local being asset of food parties). C. 55 8-501-11 - Pry storage, thom: Floor and wall peruity socied with accumulation of application of a period accumulation of application of accumulation of application of accumulation of application of accumulation of accumulation of application accumulation of accumulation											
V Nomber Section of Code Description of Violation of Queens on Floor I wall below cooking clean. C. 55 4-501-11 - accumulation of greese on Mood before, new Section of Code Description of Queense on Mood before, new Allowing and plastic food containers (single are local being asset of food parties). C. 55 8-501-11 - Pry storage, thom: Floor and wall peruity socied with accumulation of application of a period accumulation of application of accumulation of application of accumulation of application of accumulation of accumulation of application accumulation of accumulation											
Number Section of Code Number Section of Code Number Numb					OB	SERVATIONS AND/OF	CORRECTIVE ACT	ONS			
Kitchen Pt 16 4-601.4(A) ice machine - interior chote soiled with and rephiciden. C 55 5-501.11 accomplation of grease on mood baffer again team. Pt 47 4-702.11 Aluminam and pastic food contributes (single ose) obsolved being osed for food storage. Food may only be stored in tood grate containers. C 55 6-501.11 physiology room From and wall heavily soiled with accomplation of optic again. C 55 6-501.11 walk in refrigerator and walk in received with accommendation of optic. Pt 46 9-501.4(A) exterior of mach spirit heavily soiled with accommendation of its advance of person in Charge. Signature of Person in Charge: Date:	٧		Section of Code			De	scription of Violation				
Pt 16 4-EDI.4(A) ice machine — interior chote soiled with analyterischem. C 55 4-501.11 — accomplation of grease on floor / wall bolow sookline clean. C 56 4-501.14 — accomplation of grease on road bafter. Again. Pt 47 9 702.11 — Aluminum and plastic food containers (single ose) obelied being used for food storage. Food may only be stored in too dipate containers. C 55 4-501.11 — pry storage room: Floor and wall peavily soiled with accomplation of certic dean. C 55 6-501.11 — walk in refrigerator and wall peavily soiled with accomplation of details. Again. Pt 46 9-501.11(A) exterior of mach spirit heavily soiled with accomplation of its debits. Clean and society with accomplation of its debits. Clean and society. Signature of Person in Charge: Date:				Kitcher	7						
C 55 (-501-1) - accumplation of gresse on floor / wall below cooking lean C 56 (-501-1) - accumplation of gresse on mood batter. again. BY 47 a 702-11 - Allowinson and plastic food contributes (single ose) obelow being used for food storage. Food may any be stored in food grate containers. C 55 (-501-11 - pry storage from: Froot and walls pecuvity soiled with accumplation of certic dean. C 55 (-501-11 - walk-in retireprator and walk-in freezer froot soiled with accompation of detail socied with accomplation of food details clean and society. Signature of Person in Charge: Date:	P-	16	COLUCA)		_	e minterior	canate so	iled wi	the and lives	nc.deun	
C 56 6-501-11 - ALLIMINION AND PLASTIC FOOD CONTRINETS (SINGLE OSE) Obselved BEING USED FOR STORAGE. FOOD MAY BE STORED IN FOOD GETTE CONTRINETS. C 55 6-501-11 - WALK-IN PERFORMATION AND WALK-IN FREEZER FLOOD SOIVED WITH ALDINION OF HEATH MAY DECLEMENT PE 46 9-601-11(A) exterior of macet slice heavily soiled with a production of debits. Clean and south to. Date: Date:											
Signature of Person in Charge: A 2021 - Aluminium and piastic food containers (single as) obselved being ased for food storacy. Food may any to store d in food gathe containers. C 55 = 501.11 - pry storacy from Evor and wally nearly sailed with accommission of active dean. C 55 = 501.11 - walk - in refrigerator and wally in freezer from soiled with acommission of detail. Occur. Pt 46 = 501.11 - exterior of meat size heavily soiled with accommission of food debails clean and wall to. Signature of Person in Charge: Date:										Allow Case	
being used for feath storage. Food may only be stored in tood apathe Contrainess. C 55 & 501.11 - Dry storage from Floor and wall meanily soiled with accomplation of ceptic accord. C 55 6-501.11 - walk-in refrigerator and brak-in freezer froof soiled with accomplation of details. Accord. Physical debails clean and societies. Of frood debails clean and societies. Signature of Person in Charge: Date:			6-501-10	A	ALS IN A	of great c	food solver	MOTE /	51001- 00010	holder	
in tood grate containers. C 55 6-501.11 - Dry storage toom: Floor and wall perwity soiled with accomplation of dethic dean. C 55 6-501.11 - walk-in refrigerator and walk-in freezer floor soiled with accomplation of dethic accom. Pt 46 4-601.11(A) exterior of mat slice heavily soiled with accomplation of food details along and suither. Of food details accompand suither. Signature of Person in Charge: Date:	84	ch40	970411								
C 55 6-501.11 - Dry storage room: Floor and walls peauly soiled with accomplation of optics are freezer floor soiled with acomplation of the fire accomplation of the fire accomplation of the fire accomplation of the food debits clean and early soiled with accomplation of food debits clean and early to. Signature of Person in Charge: Date:							•	mean o	rig Le STOI	Cq	
accountation of certic dam c 55 6-501-11 - walk-in refrigerator and walk-in freezer flool soiled with acomorphism of deptilis. acoun. Pt 46 a-sol-11(a) exterior of maat spice heavilly soiled with accombilation of food deptils. acoun and spiritive. of food deptils. acoun and spiritive. Date:											
C 55 6-501.11 was k-in refrigerator and wask-in freezer froot soiled with accomoration of details accum. Ph 16 9-501.11(a) exterior of meat sizes nearly soiled with accomoration of food debails accum and society. Of food debails accum and society. Signature of Person in Charge: Date:	۲,	35	501 LL	1000	100			Mecon 1	of some in	tv1	
By the a-sol-likely exterior of meat sizes heavily soiled with accombilation of frod debis clean and solidite.		-	1000						a calla	۵ .	
Pt 46 a-601.11(a) exterior of mact sizer heavily soiled with archmulation of food debris clean and south te.	C	לכ	6-801-11						HOOL GOLLE	0	
of food depris clean and soliding. Of food depris clean and soliding. Signature of Person in Charge:									eran serve eran varietie		
Signature of Person in Charge:	Dr.	46	a-601-11(A)	1			- Al	led wit	ru accomo la	North	
ognature of a close in original				of food	debil	s.clean and	south re.				
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Signature of Inspector: Date: L-a.267A	Sign	ature of F	Person in Charge:		X	1	10.0		Date:		
	Sign	ature of I	nspector:) , , (115		~~~		Date: L	4.2024	-



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



Establis	hment: CV	's phon	nacy #902		3-202/	A	1 of _ Z _		sk Factor/Intervention Vi		\sim
Address	456		nuay	Time	in 2:00 Time out 2:30		No. of Repeat Ris	sk Factor/Intervention Vi	olations	B	
		ericus Phatr		Risk	Category	: +			Total Vi	olation	0
		COZ PAGE	- Flandress - III	Phon				Inspection Status:	Green Yellow	Red	,
Email:			D			es leus	ctiontion		Other		
Inspection	on Type:	Routine	Re-inspection Pre-opera				stigation		The state of the s	19	EX-III
The R		The Park	FOODBORNE ILLNESS RISK I			BLIC H			COS and/or P		
		-	nated compliance status (IN, OUT, N/A,					in appropriate box for			-
		iN = in comp	iance OUT= not in compliance NO = not	observe	N/A = no	t applica	ble COS =	corrected on-site R =	repeat violation	-	
Complian	ce Status		C	OS R	Con	pliance	Status			CO	S R
			Supervision	mi.	8		5-4-1	Protection from	Contamination	UBVC.	15-74.1
1 ()	OUT	Person in charge performs duties	present, demonstrates knowledge and		15	(M)OI	ON A\N TL	Food separated and pr	otected		
2 IN	OUT NA	Certified Food Pr	otection Manager		16	INP	JT N/A	Food-contact surfaces	cleaned and sanitized		
15 31	0		ployee Health		17	IN OIL	ONAMIT	Proper disposition or re reconditioned & unsafe	eturned, previously served,		
-			I employees & conditional employee;			EE-81	0	Time / Temperature			
3 (11)	OUT	knowledge, respo	nsibilities and reporting		- 10	T IN O	176500				
	OUT		triction and exclusion	-	18		OWAWIT	Proper cooking time an		+	-
5 (I)	OUT		sponding to vomiting and diarrheal events		19	_	ONAWIT	Proper cooling time an			+
	- F3	1	Tygiene Practices	-	21		JT NIANO	Proper hot holding tem		+	+
	OUT NO		ting, drinking, or tobacco use	_	22	-	JT N/A NO	Proper cold holding ten			
7 IN	OUT (NO)		n eyes, nose, mouth ontamination by Hands	101	23		JT N/A NO	Proper date marking ar			
8 JN	OUT (NO	Hands clean & pro			24	-	DWAWT	Time as a Public Healt	h Control: procedures and recor	ds	
	OUT N/A NO		tact with RTE food		1000		0	Consumer A	Advisory		
-	OUT		shing sinks properly supplied & accessible		25	IN OIL	JTNA	Consumer advisory pro	ovided for raw/undercooked food	ds	
- 0			proved Source			Highly Susceptible Populations					
11 / TA	OUT		m an approved source		26	IN O	JT(NA)	Pasteurized foods used	d; prohibited foods not offered		
	OUT N/A(NO)	Food received at	proper temperature				Fo	od / Color Additives a	and Toxic Substances		
13 (IN)	DUT	Food in good con	dition, safe & unadulterated		27	IN O	TL (AD) TL	Food additives: approve			
14 IN	OUTNANO	Req, records avai	able; shell stock tags, parasite destruction		28	(M)OI	JT N/A	Toxic substances prope	erly identified, stored and used		
	Risk factors a	are improper prac	tices or procedures identified as the mos	t	1 2			Conformance with Ap	proved Procedures		
F	Prevalent con interventions	tributing factors o are control meas	tices or procedures identified as the mos f foodborne illness or injury. Public Heali ures to prevent foodborne illness or injur	!⊓ / ∙	19	IN OI	JT(N)	Compliance with varian	nce/specialized process/HACCP		
V THES	EAST-BANKS	TE STATE			IL PRAC	TICES					
		Goo	d retail practices are preventative measures to		· · · · · · · · · · · · · · · · · · ·		s, chemicals	, and physical objects into	foods.		
Mark "X"	in box if num	nbered item is no						=corrected on-site du		eat violat	ion
Complian	ce Status			OS R	Com	pliance	Status			cos	S R
compitan	ce Status	Safe	ood and Water	30 8 3				Proper Use o	f Utensils		
30	Pasteurized	d eggs used where r	equired		43		In-use uter	nsils properly stored			
31	Water & Ice	from approved sou	rce		44		Utensils, e	quipment & linens: propert	ly stored, dried, & handled		
32	Variance of	btained for specializ	ed processing methods		45		Single-use	/single-service articles: pro	operly stored & used		\perp
10.35		Food Te	mperature Control		46		Gloves use	ed properly			
33	Proper cool	ling methods used:	dequate equipment for temp, control		51		A			4 7 7 7	
34	Plant food p	property cooked for	not holding		47			non-food contact surfaces		+	-
35	Approved th	hawing methods use	d		48			esigned, constructed, & us		\rightarrow	+
36		ters provided and a			49	لبيل	Warewash	ing: installed, maintained,			10.00
	10-18 to 1771		I Identification		50	1	Hat & sold	Physical F water available adequate			
37	Food prope	rly labeled: original		me albura	51	+		nstalled, proper backflow of		+	\dashv
			f Food Contamination		52	+		waste water properly dispe		_	\dashv
38		ients, & animals not	g food preparation, storage & display		53	+		ties properly constructed,			
40	Personal de		g tood preparation, storage & display		54			refuse properly disposed,			\Box
41		hs: properly used &	stored		55			cilities installed, maintaine			
42	+	uits & vegetables			56		Adequate \	ventilation & lighting, desig	nated areas used		
	1	Market Market	Hereary is a strong of the comment of the	6 U 19 U			9 "	- TOP		(3)	4
Type of	Operation:								License Posted:	(Y)	N
Discuss	sion with Pe	erson-in-Charge				Ŷ.			Follow-Up:	Y	(N)
				- 1		1			Follow-Up Date:		
			1 1 1 1 1 1 1 1		-	4-					
Signatu	re of Persor	n in Charge: 🗶	hunda Ho	W	eu	1 .			Date:		
Signatu	re of Inspec	ctor:	(1) ~ (1)						Date: 1- 3- 2026	4	



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



Establishment: VS Programment + 907. Address: As See 1 Standard	Es	tablishmen	ticus Pha	rmacu	++-9	07.			Date: 1 - 2	3-2021	Page _ 2_	of _2_
Item Lection Toup. Toup. Item / Lection Item / Lection Toup. Item / Lection Item / Lecti	Ad	dress: 🛆	(6 120) HE	Lhuran					Compliand	ce Achieved: 1-3-	2024	
V	116	- 14 D. T.	SO VOD CI P	F		TEN	IPERATURE OF	SERVATIONS				
V Item Number Section of Code Description of Violation Date Connected of COS No Unifications elbook to during time of Turpection No Unifications elbook to during time of Turpection No Unifications elbook to during time of Turpection Signature of Person in Charges Date:			Item / Location		Temp.		Item / Locatio	0	Temp.	Item / Location	1	Temp.
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