

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



Establishment: YHLA at Greater DOKNOG		l r)ofam	114	TING		N. Tana	_
Address: 6		- 1				age 1 of _2		100
Address: 6 Henry Clay Brive Owner/Permit Holder: Kanada						me out lo;3	No. of Repeat Risk Factor/Intervention Violations	9
		R	Risk C	ategor	y:6	7	Total Violations	8
Email:		P	hone	:			Inspection Status: Green Yellow Red	
	Pre-opera			llin	ess	Investigation	Complaint Other	_
FOODBORNE ILLNE	SS RISK F	ACT	ORS.	AND P	UBL	IC HEALTH	INTERVENTIONS	_
Circle designated compliance status (IN,	OUT, N/A,	NO)	for ea	ch item		Mark "X	"in appropriate hox for COS and/or R	
IN = in compliance OUT= not in compliance	e NO = not	obse	erved	N/A = n	ot ap	plicable COS	= corrected on-site R = repeat violation	
ompliance Status		os	R			ince Status		
Supervision					- Inperior	Tive Otatus	Protection from Contamination	5
Person in charge present, demonstrates knowledge : performs duties	and			15	6	N OUT N/A NO	Food separated and protected	T
2 INOUT N/A Certified Food Protection Manager				16	7	N DUT N/A	Food-contact surfaces cleaned and sanitized	4
Employee Health				17	_	N OUT N/A NO	Proper disposition or returned, previously served	+
3 INOUT Management/food employees & conditional employee	e;			-		100.[(\ \)	reconditioned & unsafe food	
knowledge, responsibilities and reporting 4 UNDUT Proper use of restriction and exclusion							Time / Temperature Control for Safety	
5 INOUT Procedures for responding to vomiting and diamheal of	0) =0=====			18	_	N OUT N/A NO	Proper cooking time and temperature	
Good Hygiene Practices	CABLITS			19	_	OV ANA TUO	Proper reheating procedures for hot holding	
6 IN OUT NO Proper eating, tasting, drinking, or tobacco use				21	-	OUT N/A(NO	Proper cooling time and temperatures	\perp
7 IN OUT (O) No discharge from eyes, nose, mouth		-		22	100	DUT N/A NO	Proper hot holding temperatures	4
Preventing Contamination by Hands				23		OUT N/A NO	Proper cold holding temperatures Proper date marking and disposition	+
IN OUT NO Hands clean & properly washed				24		OUTNANO	Time as a Public Health Control: procedures and records	+
IN OUT N/A NO No bare hand contact with RTE food		_	\neg		1	<u> </u>		_
(in)OUT Adequate handwashing sinks properly supplied & acceptance.	essible			25	IN	OUTNA	Consumer Advisory Consumer advisory provided for raw/undercooked foods	_
Approved Source					_		Highly Susceptible Populations	Ц.
1 INOUT Food obtained from an approved source 2 IN OUT N/ANO Food received at proper to proceed and the source of				26	(IN	OUT N/A	Pasteurized foods used; prohibited foods not offered	Т
i dod jaccivca at proper temperature						Foc	od / Color Additives and Toxic Substances	_
1 554 in 9554 containin, sale a unadularated		_		27	IN	OUT (I/A)	Food additives: approved and properly used	T
The state of the s			- 1	28	- IAT	DOLLET 1444	Toxic substances properly identified, stored and used	_
		$\overline{}$	_	20		DUT N/A	Toxo odostarices properly identified, stored and used	
Prevalent contributing factors of foodborne illness or injury, Put	the most		\exists	20	-100		onformance with Approved Procedures	
Risk factors are improper practices or procedures identified as Prevalent contributing factors of foodborne illness or injury, Put Interventions are control measures to prevent foodborne illness	the most blic Health s or injury.			19				
	G001	RE	TAIL	19 PRACI	IN	OUT(VA)	conformance with Approved Procedures Compliance with variance/specialized process/HACCP	
Good retail practices are preventative me	GOOT	RE	he add	19 PRACI	IN IN athogs	OUT NA S ens, chemicals,	conformance with Approved Procedures Compliance with variance/specialized process/HACCP and physical objects into foods.	
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	TIENTY LINEY DE	IV C	TEMPERATURE OBSERVAT	Compliance Achieved: 4-28-16					
	Item / Location	Temp.	Item / Location	Temp. Item / Locution					
				testip.	Item / Location				
		OBS	SERVATIONS AND/OR CORRECTI	VE ACTIONS					
Item Number	Section of Code		Description of V		Dated Co				
114111111111111111111111111111111111111			5555151611 Q1 4	TOTALIO II	or CC				
+									
-			- <u> </u>						
	` .	No viol	ections claserved d	bring time of incom	CHIOO				
				7					
_									
lure of Pers	son in Charge:	Man -			Date:				



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



Es	tablis	hment: P	epper Palace Herrimack		Date	12 9/22	Pa	age 1 of	No. of Risk Factor/Intervention Violatio	ons (
AU	iules:	200 & US	mium outlet Blud.				7	me out:too	No. of Repeat Risk Factor/Intervention Violatio	
Ov	vner/l	Permit Hole	der: Pepper Palace Inc.			Category	-			
En	nail:				Phone				Inspection Status: Green Yellow Red	
Ins	pecti	on Type:	Routine Re-inspection Pre-	operation			1 000	Investigation	1.00	
			FOODBORNE ILLNESS R						Complaint Other_	
			Circle designated compliance status (IN, OUT,	. N/A. N	O) for ea	sch item	ILPIKAR		in appropriate box for COS and/or R	
			IN = in compliance OUT= not in compliance NO				t anı	nlinahla COS -	corrected as also B	
Con	nolian	ce Status							Corrected on-site K - repeat violation	
		00 0111110	Supervision	CO:	SR	Соп	ıplia	nce Status		os
1	(ii)	OUT	Person in charge present, demonstrates knowledge and	·		1 1	7	1	Protection from Contamination	
2	IN	DUT N/A	Performs duties Certified Food Protection Manager	-		15		N DUT N/A NO	Food separated and protected	
_			Employee Health		1	16		AN TUCK	Food-contact surfaces cleaned and sanitized	
3	(A)	DUT	Management/food employees & conditional employee;			17		NOUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
3	+		knowledge, responsibilities and reporting						Time / Temperature Control for Safety	
5	(IN)		Proper use of restriction and exclusion	_		18		OUT N/A(NO)	Proper cooking time and temperature	
	TU'S	701	Procedures for responding to vorniting and diarrheal event	S		19	_	OUT N/A NO	Proper reheating procedures for hot holding	
6	INC	OUT (NO)	Good Hygiene Practices Proper eating, tasting, drinking, or tobacco use			20	+	OUT N/A (10)	Proper cooling time and temperatures	
7	INC		No discharge from eyes, nose, mouth	+		21	100	OUT N/A (O	Proper not holding temperatures	
	-		Preventing Contamination by Hands			22	-100	ON AN TUC	Proper cold holding temperatures	
8	(IN)	ON TU	Hands clean & properly washed			24	-	OUTNANO	Proper date marking and disposition	-
9	INC	UT N/A NO	No bare hand contact with RTE food	+	+	-	1	CONTENTO	Time as a Public Health Control: procedures and records Consumer Advisory	
10	(in)o	UT	Adequate handwashing sinks properly supplied & accessible	e	+-	25	LIN	OUT (VA)	Consumer advisory provided for raw/undercooked foods	
			Approved Source	-					Highly Susceptible Populations	
11	(I)O		Food obtained from an approved source			26	IN	OUT WA	Pasteurized foods used; prohibited foods not offered	
12	(IN D	UT N/A(NO)	Food received at proper temperature		44			Food	d / Color Additives and Toxic Substances	
14	-	UT NA NO	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruction	-		27	400		Food additives: approved and properly used	
						28	(IN)		Toxic substances properly identified, stored and used	
	Pro	evalent contr	e improper practices or procedures identified as the ibuting factors of foodborne illness or injury. Public ir control measures to prevent foodborne illness or i	most lealth		-	_		nformance with Approved Procedures	
	1111	01707110713 2				19	<u> </u>		Compliance with variance/specialized process/HACCP	
						PRACT				
Marl	k "X" ir	box if numl	Good retail practices are preventative measure pered item is not in compliance Mark "X" on a	o conti	rol the add	or COS a	thoge			
		Status			-				corrected on-site during inspection R=repeat violati	on
OITIP	manice	- OLAÇUS	Safe Food and Water	cos	R	Comp	liano	ce Status	cos	R
30		Pasteurized	eggs used where required	7	\top	43		In-use utensils	Proper Use of Utensils s properly stored	
31		Water & Ice f	rom approved source	1		44			pment & linens: properly stored, dried, & handled	
32		Variance obt	ained for specialized processing methods			45			igle-service articles; properly stored & used	
			Food Temperature Control			46		Gloves used p		+-
33			g methods used: adequate equipment for temp. control						Utensils, Equipment and Vending	
35	-		operly cooked for hot holding wing methods used	+		47		Food and non-	food contact surfaces cleanable,	
36	\rightarrow		s provided and accurate	-		48			ned, constructed, & used	
			Food Identification	+		49	_	Warewashing:	installed, maintained, & used: test strips	
37		Food properly	labeled: original container	T		50	_	Hot & cold water	Physical Facilities er available adequate pressure	
			Prevention of Food Contamination			51	_		illed, proper backflow devices	+
18	-		its, & animals not present			52			te water properly disposed	+
9			prevented during food preparation, storage & display			53			properly constructed, supplied, & cleaned	+
0		Personal deal				54			se properly disposed, facilities maintained	+-
2	_		properly used & stored			55		Physical facilitie	es installed, maintained, & clean	
		Washing fruits	& vegetables	<u> </u>		56		Adequate ventil	lation & lighting, designated areas used	
ype	of O	peration:					_		Liegnes Postadi	
			on-in-Charge:				—		License Posted: Y	N
			arranger						Follow-Up: Y	\mathbb{N}
									Follow-Up Date:	
igna	ture (of Person i	Charge: Lia Subaut		_				Date:	\dashv
igna	ature	of Inspecto								\dashv
			fung of you						Date: 7-27-2022	



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



Establishment: Pepper Palace			Date: n.	77.2027	Page _2_ of _3					
Address: 80 Premium outlet	81.71.4	367	Date: q.27-2022 Page 2 of Compliance Achieved: q.27-2027							
Item / Locution		LEMPERATURE OBSERVAT	LIUMS	4-2-	- 4027_					
Item / Location	Temp.	Item / Location	Temp.	· Item / Location	Te					
	OBS									
V Item Section of Code	OBSERVATIONS AND/OR CORRECTIVE ACTIONS Description of Violation									
Number Section of Code		Describitor of A			Dated Correct or COS					
	o wiolati	ions observed du	to entite onize	inspection						
			V		-					
+ -										
 										
	-									
	01-									
gnature of Person in Charge: Jung gnature of Inspector:	I thou			Date:						



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



FOOD ESTABLISHMENT INSPECTION REPORT
Date: 12:12 Page 1 of 2 No.

Establishment:	Subble Bee Hilk Tea		Date	110-3	$\overline{}$	age 1 of _2_			
Address:	The state of the s						No. of Risk Factor/Intervention Viola		
Owner/Permit Ho	remio m outlet Blud.						No. of Repeat Risk Factor/Intervention Viola	tions	2
Email:	Iden Easy Kitchen, Inc.		Risk (Categor	A: L		Total Violati	tions	2
			Phone	e:			Inspection Status: Green Yellow Re	eď	
Inspection Type:		operation				Investigation			
	FOODBORNE ILLNESS R	ISK FAC	TORS	AND P	UBL	IC HEALTH I	INTERVENTIONS		_
	Circle designated compliance status (IN, OUT					Mark "X"	in appropriate box for COS and/or R		
	IN ≈ in compliance OUT= not in compliance NO	= not obs	served	N/A = n	ot ap	plicable COS =	corrected on-site R = repeat violation		_
ompliance Status		cos	R	Co	mpli	ance Status		cos	_
	Supervision				_a		Protection from Contamination	003	
1 IN DUT	Person in charge present, demonstrates knowledge and performs duties			15	i N	NOUT N/A NO	Food separated and protected		T
2 IN OUT N/A	Certified Food Protection Manager			16	r	N DUT N/A	Food-contact surfaces cleaned and sanitized		+-
	Employee Health			17		N OUT N/A NO	Proper disposition or returned, previously served.		+
3 ПООПТ	Management/food employees & conditional employee; knowledge, responsibilities and reporting		T -	1 -			reconditioned & unsafe food		
4 INOUT	Proper use of restriction and exclusion	-	+	18		N OUT N/A NO	Time / Temperature Control for Safety		
5 (IN)OUT	Procedures for responding to vomiting and diarrheal events	5		19	_	N OUT N/A NO	Proper cooking time and temperature		╀
	Good Hygiene Practices			20	_	N OUT N/A NO	Proper reheating procedures for hot holding Proper cooling time and temperatures		+
OV TUONI 8	Proper eating, tasting, drinking, or tobacco use			21	_	N OUT N/A NO	Proper hot holding temperatures		┼
7 IN OUT NO	No discharge from eyes, nose, mouth			22	-1-	OUT N/A NO	Proper cold holding temperatures		\vdash
	Preventing Contamination by Hands			23	(1)	ON ANN TUCK	Proper date marking and disposition		\vdash
8 (IN)OUT NO	Hands clean & properly washed			24	11	ON AN TUO	Time as a Public Health Control: procedures and records		-
INJOUT N/A NO	No bare hand contact with RTE food						Consumer Advisory		_
10 TUCKI	Adequate handwashing sinks properly supplied & accessible	e		25	IN	OUT (I/A)	Consumer advisory provided for raw/undercooked foods		
I1 (IN)OUT	Approved Source Food obtained from an approved source		-				Highly Susceptible Populations		
12 IN OUT N/A NO	Food received at proper temperature			26	IN	OUT (NIA)	Pasteurized foods used; prohibited foods not offered		
3 INOUT	Food in good condition, safe & unadulterated	_	\vdash	07	-		d / Color Additives and Toxic Substances		
4 IN OUT N/A NO	Req. records available; shell stock tags, parasite destruction	+		27	-	OUT N/A	Food additives: approved and properly used		
Risk factors a					1014		Toxic substances properly identified, stored and used		
Prevalent con Interventions	are improper practices or procedures identified as the tributing factors of foodborne illness or injury. Public I are control measures to prevent foodborne illness or i	mosi lealth	- 1	-	T-	_	informance with Approved Procedures		
				19		OUT	Compliance with variance/specialized process/HACCP		
	Good retail practices are preventative manager	GOOD RI	ETAIL	PRAC	rice.	S			
fark "X" in box if nun	Good retail practices are preventative measure abered item is not in compliance Mark "X" on a	ppropriate	e box f	or COS	athog	ens, chemicals, a			_
mpliance Status							corrected on-site during inspection R=repeat viol	anon	_
	Safe Food and Water	cos	R	Com	plian	ce Status	C	os	R
0 Pasteurized	eggs used where required			43	1	In-use utensity	Proper Use of Utensils s properly stored		
1 Water & Ice	from approved source		\neg	44			pment & linens: properly stored, dried, & handled		\dashv
2 Variance ob	tained for specialized processing methods			45			ngle-service articles: properly stored & used	-	\dashv
	Food Temperature Control			46		Gloves used p		-	\dashv
	ng methods used: adequate equipment for temp. control						Utensils, Equipment and Vending		
	roperly cooked for hot holding	-		47	<u> </u>	Food and non-	-food contact surfaces cleanable,		
	awing methods used	+ +	_	48	_	Properly desig	ned, constructed, & used		\neg
THOTHOLOGIC	Food Identification		_	49	<u> </u>	Warewashing:	installed, maintained, & used: test strips		
Food proper	y labeled: original container	T	\dashv	50		Tues	Physical Facilities		
	Prevention of Food Contamination		\dashv	51			ter available adequate pressure	-	4
Insects, rode	nts, & animals not present	1 T	\dashv	52	-		ate water properly disposed	\rightarrow	-
Contamination	on prevented during food preparation, storage & display		\dashv	53			properly constructed, supplied, & cleaned	+	\dashv
Personal clea	anliness			54			use properly disposed, facilities maintained	+	\dashv
	properly used & stored			55			es installed, maintained, & clean	+	\dashv
Washing fruit	s & vegetables			56			flation & lighting, designated areas used	+	\dashv
pe of Operation:									
	con in Charge						License Posted: (Y)	/ N	
scussion with Pers	sun-in-Charge:						Follow-Up: Y	(N)	
							Follow-Up Date:		
nature of Person	in Charge: Arthyr Aget (2)						Data: >		-
mature of leanest	July Consent de	و					Date: 7-27-2022		
andraic of Inspect	my fell						Date: q - 24-2022		
									_



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



Address: 8	Premium but	R+ RIM		Date: 7 - 277 - 2022. F					
		Let Direct :	TEMPERATURE OBSERVATIONS	Compiland	ce Achieved: 4-27-2022				
	Item / Location	Тешр.	Item / Location	Temp.					
				remp.	· Item / Locat	ion			
				+					
Item		OB	SERVATIONS AND/OR CORRECTIVE ACT	IONS					
Number	Section of Code		Description of Violation			Dated C			
						or C			
		no violat	tions observed during time	me as in	Shection .				
					SYECTION				
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1									
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ure of Perso	on in Charge: Arrol	1 Bo 7	100						
ture of Perso	on in Charge:	y Bent	age		Date: 7-	27-2022			



HEALTH DIVISION

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



Date: 14/21/2022

FOOD ESTABLISHMENT INSPECTION REPORT Establishment: Jade Pragon Date 121 7 Page 1 of _ 7 No. of Risk Factor/Intervention Violations Address 515 DW High way Time in: '60 Time out: 30 No. of Repeat Risk Factor/Intervention Violations 7 Owner/Permit Holder: Evergiven Risk Category: Hospitalit **Total Violations** Email: Phone: Inspection Status: Green Yellow Red inspection Type: Routine Re-inspection Pre-operational illness Investigation Complaint Other FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R IN = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation Compliance Status COS R Compliance Status COS R Supervision Protection from Contamination Person in charge present, demonstrates knowledge and IN DUT performs duties IN OUT N/A NO Food separated and protected IN OUT N/A Certified Food Protection Manager 16 IN OUT N/A Food-contact surfaces cleaned and sanitized **Employee Health** Proper disposition or returned, previously served. 17 IN OUT N/A reconditioned & unsafe food Management/food employees & conditional employee; TUCUL 3 knowledge, responsibilities and reporting Time / Temperature Control for Safety INDUT 4 Proper use of restriction and exclusion IN OUT N/ NO 18 Proper cooking time and temperature 5 IN DUT Procedures for responding to vomiting and diarrheal events 19 IN OUT N/A NO Proper reheating procedures for hot holding Good Hygiene Practices 20 IN OUT N/A NO Proper cooling time and temperatures 6 IN OUT Proper eating, tasting, drinking, or tobacco use 21 IN OUT N/A NO Proper hot holding temperatures IN OUT No. No discharge from eyes, nose, mouth 22 ON AW TUDIN Proper cold holding temperatures Preventing Contamination by Hands 23 IN OUT N/A NO Proper date marking and disposition IN DUT NO Hands clean & properly washed IN OUT N/A NO 24 Time as a Public Health Control: procedures and records IN OUT N/A NO No bare hand contact with RTE food Consumer Advisory 10 Adequate handwashing sinks properly supplied & accessible II) OUT IN)OUT N/A Consumer advisory provided for raw/undercooked foods Approved Source Highly Susceptible Populations IN OUT 11 Food obtained from an approved source IN OUT N/A Pasteurized foods used; prohibited foods not offered 12 IN OUT N/A NO Food received at proper temperature Food / Color Additives and Toxic Substances 13 TUCINI Food in good condition, safe & unadulterated IN DUT N/A 27 Food additives: approved and properly used 14 IN OUT(N/A)NO Req. records available; shell stock tags, parasite destruction DUT N/A Toxic substances properly identified, stored and used Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Conformance with Approved Procedures 19 IN OUT N/A Compliance with variance/specialized process/HACCP GOOD RETAIL PRACTICES Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods, Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS =corrected on-site during inspection R=repeat violation Compliance Status cos R Compliance Status COS R Safe Food and Water Proper Use of Utensils 30 Pasteurized eggs used where required In-use utensils properly stored 43 31 Water & Ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled 32 Variance obtained for specialized processing methods 45 Single-use/single-service articles: properly stored & used **Food Temperature Control** 46 Gloves used properly 33 Proper cooling methods used: adequate equipment for temp, control Utensils, Equipment and Vending 34 Plant food properly cooked for hot holding 47 Food and non-food contact surfaces cleanable 35 Approved thawing methods used 48 Properly designed, constructed, & used 36 Thermometers provided and accurate 49 Warewashing: installed, maintained, & used: test strips Food Identification **Physical Facilities** 37 Food properly labeled; original container 50 Hot & cold water available adequate pressure Prevention of Food Contamination 51 Plumbing installed, proper backflow devices 38 Insects, rodents, & animals not present 52 Sewage & waste water properly disposed 39 Contamination prevented during food preparation, storage & display 53 Toilet facilities properly constructed, supplied, & cleaned 40 Personal deanliness Garbage & refuse properly disposed, facilities maintained 41 Wiping cloths: properly used & stored 55 Physical facilities installed, maintained, & clean 42 Washing fruits & vegetables Adequate ventilation & lighting, designated areas used Type of Operation: License Posted: Ν Discussion with Person-in-Charge: Follow-Up: N Follow-Up Date: Signature of Person in Charge: M Date Signature of Inspector:



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



Establishm	ent: JEAC Drow	gon		Date: 1	T 51 5505	D	
Address: 5	ils Dw Hig	MUCH -			A - 21 - 2022 ance Achieved:	Page _2_c	of <u>Z</u>
			TEMPERATURE OBSERVAT		ance Achieved:		
	Item / Location	Temp.	Item / Location	Temp.	· Item / Location		Tem
, Item		01	BSERVATIONS AND/OR CORRECTI	VE ACTIONS			
V Number	Section of Code		Description of Vi	olation		- 1	Corrected
		kitchen:				or C	cos
c 39							
7	13230511	opserved b	ag of onions stop	ica directi	you toor. w	081	
- 1 ·		DC Stored o	uticust 6 incres of	of +100r.			
PF 16	9-601-116	interior chi	the of ice machin	ve soiled u	other accomplation	200	
		of mold . a	lean.				
C 55	6-501.12	floor and 1	wall below/ benin	d consiste			
		of grame	and food belon's	-C LADK (NV	Solled With a	uc.	
C 44	A-10111(c)-	O'S GIFABL	and Jose bebys	- clean			
C 39	7 345 11	EXTERIOR 04	- rice maker soil	ed with de	LOTIS. CROWN.		
	5-505.L) T	FOOD STOR	d in wark-in tre	czet directi	y on floor		
55	6-50117 -	(CCOMO) COTTO) at debtic on us	LUK -in free	Zer floor da	n.	
C 391	3-305.11+1	Food stored	directly on Hoor	in wasie -	in retriagrato	1.	
55	6-501.12.7	accumulation	on of food debris	of aniva	a cational atout		
39	3-505.14-4	JOIN - IN TE	frigerator, food.	o salvedia	1854 (2004)	ad let	<u> ~(.</u>
			1217300	tu 2 Horasta	1-71 OPULOU - VIC	درا ،	
	12	arl					
55							
7 27	6-501.12-0	ccom viatio	n of debris obser	ved tarous	proof bour a	lea_	
		bol (Pcro.	- capipment. Lac	cun.			
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	rson in Charge:	New			Date:		\neg
gnature of Ins	spector:	2			Date: 17 - 21 -	-2020	-
						LUL -	



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



1-	4 1 17 1								77727 0777			
ES	tablishment: 6	ocle Joels		Da	ite:	29/2	Pa	ige 1 of 2	No. of Risk Factor/Intervention	Violatio	ons	4
Ac	dress: 14.3.5	Dw Highway		Tin	ne in	(1):00	Tin	ne out:[7:00	No. of Repeat Risk Factor/Intervention	Violatic	ons	0
Ov	vner/Permit Hold	ler: CIO Group LLC				tegory				Violatio		_
1	nail:				one:		_52)				1
Ins	pection Type:	Routine Re-inspection Pre-	on oveti-						Inspection Status: Green Yellow	Red		
	7,000	110	operation					nvestigation	Complaint Other			_
\vdash		FOODBORNE ILLNESS R Circle designated compliance status (IN, OUT,	N/A N	O) to	A CAL	ND P	A 100 ILA					
		IN = in compliance OUT= not in compliance NO						Wark "X"	in appropriate box for COS and/or R			
		The state of the s	- 1101 01	nser	veu N	m - no	л арр	DICABLE COS =	corrected on-site R = repeat violation			
Con	npliance Status	Supervision	CO	S	R	Con	nplia	nce Status		C	OS	
1	(IN) DUT	Person in charge present, demonstrates knowledge and		$\overline{}$	\dashv	-	7	7	Protection from Contamination			_
	X	performs duties				15		DUT N/A NO	Food separated and protected			
2	IN DUT N/A	Certified Food Protection Manager		\perp		16	- IN	NOUT N/A	Food-contact surfaces cleaned and sanitized			1
<u> </u>		Employee Health				17	- IN	ONAMO	Proper disposition or returned, previously served, reconditioned & unsafe food			Γ
3	IN DUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting							Time / Temperature Control for Safety			_
4	TUO'OUT	Proper use of restriction and exclusion	_	\top		18	TIN	OUT N/A NO	Proper cooking time and temperature			_
5	(IN) DUT	Procedures for responding to vomiting and diarrheal event	s	_		19	_	OUT N/A NO	Proper reheating procedures for hot holding	\dashv		-
		Good Hygiene Practices				20	\rightarrow	OUT N/A	Proper cooling time and temperatures	-		H
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use				21	IN	OUT N/A NO	Proper hot holding temperatures	-		H
7	IN OUT (NO)	No discharge from eyes, nose, mouth				22	IN	DUT N/A NO	Proper cold holding temperatures	_		\vdash
		Preventing Contamination by Hands				23	IN	OUT N/A NO	Proper date marking and disposition			
8	IN DUT NO	Hands clean & properly washed				24	IN	OUT N/A NO	Time as a Public Health Control: procedures and reco	ords	\neg	\vdash
9	IN OUT N/A NO	No bare hand contact with RTE food							Consumer Advisory			-
10	(N DUT	Adequate handwashing sinks properly supplied & accessible	e			25	JIV	DUT N/A	Consumer advisory provided for raw/undercooked for	ds		
11	IN OUT	Approved Source		_	_	<u> </u>			Highly Susceptible Populations			
12	IN OUT N/A NO	Food obtained from an approved source		- -	_	26	IN	OUT(NÏA)	Pasteurized foods used; prohibited foods not offered			
13	IN DUT	Food received at proper temperature Food in good condition, safe & unadulterated	-	+	_			7	d / Color Additives and Toxic Substances			
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction	-	+-		27	1450	OUT WA	Food additives: approved and properly used			
				_	-	28		OUT NÃ	Toxic substances properly identified, stored and used			
	Prevalent conti	e improper practices or procedures identified as the ibuting factors of foodborne illness or injury. Public l re control measures to prevent foodborne illness or i	most Jealth			-	_	Co	informance with Approved Procedures			
	miervenions a	re control measures to prevent foodborne illness or i	injury.			19	1N	OUT (IA)	Compliance with variance/specialized process/HACCP			
			G00D 1									Ī
Mar	k "X" in box if num	Good retail practices are preventative measure pered item is not in compliance Mark "X" on a	es to cont	rol the	e addit	ioл of pa	athoge					
		Walk X Off 2	approprie	ile Di	UX IOI	CO2 8	ind/o	r cos =	corrected on-site during inspection R=repe	at violat	tion	
omp	liance Status	C.C. D. R. I W.	cos	R		Comp	ıliand	e Status		CO	s	R
30	Pasteurized	Safe Food and Water eggs used where required	1	_	4			T:	Proper Use of Utensils			
31		from approved source	-	+-	-	43	 -		s properly stored	\perp	_	
32		ained for specialized processing methods	-	+	-	44	├-		pment & linens: properly stored, dried, & handled	\perp	_	
		Food Temperature Control			\dashv	46			ngle-service articles: properly stored & used		\perp	_
33	Proper coolin	g methods used: adequate equipment for temp, control	T	T	- 1	40	<u> </u>	Gloves used p			_	
34		operty cooked for hot holding		\vdash	7]	47 .			Utensils, Equipment and Vending -food contact surfaces cleanable,			\dashv
35	Approved that	wing methods used	1		7	48			ined, constructed, & used	+	+-	\dashv
36	Thermometer	s provided and accurate	1	1	7 1	49			installed, maintained, & used: test strips	+-	+	\dashv
		Food Identification						-	Physical Facilities		-	\dashv
37	Food property	labeled: original container] [50		Hot & cold wat	er available adequate pressure	T		╛
		Prevention of Food Contamination] [51		Plumbing insta	illed, proper backflow devices		+	٦
38		tts, & animals not present		_]]	52		Sewage & was	ite water properly disposed		\top	┨
39		r prevented during food preparation, storage & display	1	_	. I	53		Toilet facilities	properly constructed, supplied, & cleaned		\top	7
10	Personal clea			<u> </u>	4	54		Garbage & refu	use properly disposed, facilities maintained		\top	٦
11		properly used & stored	-			55			es installed, maintained, & clean			
	Washing fruits	- A ACAGUANICS			Ц	56		Adequate venti	lation & lighting, designated areas used			
Гурє	of Operation:								Linguage Posts de	(3)		+
Disc	ussion with Pers	on-in-Charge:							License Posted:	W	_N	4
	GIS	_ l							Follow-Up:	(A)	N	
									Follow-Up Date:			
igna	ature of Person i	n Charge						<u> </u>	Date:			\dashv
Sian	ature of Inspecto	r: 0/-51/3					—					4
	Triopooto	The state of the s							Date: 12.20-201	17		



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



Establishment: once Tocys			Date:		D = -/ =
Address: 133 Dw Hignway			Compliant	20-2022	Page <u>2</u> of <u>7</u> .
		TEMPERATURE OBSERVAT	TONS	ce Achieved:	
Item / Location	Temp.	Item / Location	Temp.	Item / Location	Tem
- Itania	OBSE	ERVATIONS AND/OR CORRECTI	VE ACTIONS		
V Item Section of Code		Description of V	iolation	· · · · · · · · · · · · · · · · · · ·	Dated Correcte
Basem	ien+·				or COS
PR 16 4-601. 11/A) treat		\			
PT 16 A-GOL-MAT Pleat	Slicers (2	e) exterior back:	side behind s	licer(s) soil	ed
nffw	accomolo	ction of food de	pris, dean f	sanitize	
			*		
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			_		- 1
gnature of Person in Charge:				Date:	



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



Establishment:	lable200 st	ttl-nenth		1	Date 1				age 1 of _ 2	NEPURI	AFRICA OF A		
Address:	timenda l	Blud . wait			ime i	-	4				of Risk Factor/Intervention	_	
Owner/Permit Hol	der / reco	Sally 11C	T.					_	me out	No. of Repe	at Risk Factor/Intervention		
Email:	GIEGI	berry ccc			Risk C		gory	-				Viola	utions
Inspection Type:	Routine	Deferre			hone): -				Inspection Si	atus: Green Yellow	R	led
поресноп туре.	Rodulle	Re-inspection	Pre-ope						nvestigation		aint Other		
	Circle design	FOODBORNE IL	LNESS RISE	FACI	ORS	ANI	D PU	BLI					
		nated compliance status							Mark "X	" in appropriate b	ox for COS and/or R		
	114 - 111 COMPI	ance OUT= not in comp	liance NO = r	not obse	rved	N/A	= not	app	olicable COS	= corrected on-si	e R = repeat violation		
ompliance Status				cos	R	T	Com	plia	nce Status				cos
1 (INOUT		upervision resent, demonstrates know	edne and				<u> </u>			Protection i	rom Contamination		1===
	performs duties						15		ON AND TUE	Food separated	and protected		
2 IN OUT N/A	Certified Food Prot	ection Manager					16	Ti	N JUT N/A	Food-contact su	rfaces cleaned and sanitized		1 1
		loyee Health					17	II.	ON AW TUO	Proper disposition reconditioned &	n or returned, previously served.		
3 UN OUT	knowledge, respon	employees & conditional em sibilities and reporting	iployee;					-			ture Control for Safety		
4 INOUT	Proper use of restri	ction and exclusion					18	11	OUT N/A NO	<u> </u>	me and temperature		
5 IN OUT	Procedures for resp	onding to vomiting and diar	rheal events				19	-	OUT N/A VO		procedures for hot holding		
6 IN OUT NO.		giene Practices					20	IN	OUT N/A NO		ne and temperatures		
6 IN OUT NO		ng, drinking, or tobacco use					21	ĪN	DUT N/A NO	Proper hot holding	g temperatures	$\neg \neg$	
7 114 CO1 (NO)	No discharge from					-	22	13	ON ANN TUR	Proper cold holdi	ng temperatures		
ON TUCKID B	Hands clean & prop	tamination by Hands				-	23		DUT N/A NO	Proper date mark	ing and disposition		
IN DUT N/A NO	No bare hand contact					-	24	IN	OUT VIANO	Time as a Public	Health Control: procedures and rec	ords	
O (IN OUT		ing sinks properly supplied	9 nonno-ibl-			-		1	1		ner Advisory		
		oved Source	& accessible		\dashv	-	25	IN	J UT N/A		ry provided for raw/undercooked fo	ods	
I IN OUT	Food obtained from				\dashv	\vdash	26	IN	OUT N/A		ptible Populations		
2 IN OUT N/A NO	Food received at pro			-+	\dashv	-	20	IFA			used; prohibited foods not offered es and Toxic Substances		
3 IN DUT		on, safe & unadulterated		_			27	ÎN	DUT N/A		proved and properly used	-	
4 IN OUT N/A NO		le: shell stock tags, parasite			\neg		28	-	OUT N/A		properly identified, stored and used	_	-+
Risk factors a	re improper practic	es or procedures identifi podborne illness or injur s to prevent foodborne	ed as the mo	st	\neg			~	C		Approved Procedures	-	
Interventions a	are control measure	s to prevent foodborne	y. Public Hea Illness or injui	lth 'y.		Г	19	IN	OUTAIR		ariance/specialized process/HACC	. T	
			-	OD RE	TAIL	. PR	ACTI	_			and recopedanced process/nACCI		
	Good n	etail practices are preventat								and physical objects	into foods		
fark "X" in box if num	bered item is not in	compliance Mai	k "X" on appr	opriate	box fo	or C	OS ar	id/o			4 1 2	eat vio	lation
mpliance Status				OS	R	IC	ompl	iand	e Status			- Io	00 1 5
		d and Water								Proper U	se of Utensils		OS R
	eggs used where requ	ired				4	13		In-use utensi	ils properly stored		\top	
	from approved source				_	4	14				perly stored, dried, & handled		
variance obt	ained for specialized p				_		15		Single-use/si	ingle-service articles	properly stored & used		
Proper coolin		erature Control			\dashv	4	16		Gloves used				
	operly cooked for hot h		DITUON		\dashv		7				ment and Vending		
	wing methods used					-	8			n-food contact surfac			
	rs provided and accura	ite		-	\neg	4	-	—		gned, constructed, &		-	$-\!$
	Food Id	entification			\neg	-		_	warewasning		ed, & used: test strips		
Food properly	y labeled: original cont	ainer			7	50	0	_	Hot & cold wa	iter available adequa			
	Prevention of F	ood Contamination				5	1			alled, proper backflo		-	-
	nts, & animals not pres					52	2			ste water properly d		+	+
		d preparation, storage & dis	play			53	3		Toilet facilities	property constructe	d, supplied, & cleaned	+	_
Personal clea					_	54	4				ed, facilities maintained	_	
	properly used & store	d				55	5		Physical facilit	ies installed, mainta	ined, & clean		
wasning muits	& vegetables			!_		56	3		Adequate veni	tilation & lighting, de	signated areas used		
pe of Operation:											Linear Books	->	
scussion with Pers	on-in-Charge:			_							License Posted:	<u>(Y</u>	
	on in-onlarge.										Follow-Up:	Y	
			_								Follow-Up Date:		
nature of Person i	n Charge: An	monor stall						_			Date;		
nature of Inspecto	or: O = 7		·					—					
	/ - W	-						—			Date: 14/19/21	177	
		,	-										



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



Establishment: Sc Address: 14 CO	ا سيد هن ي	Color 1	S. —	Date, 1,	4119 2022 P	age <u>2.</u> c
	H IIIKME!	R109 - 00	T +1	Complia	nce Achieved: 74 19 1	07.2
	Location		TESTFERATURE OBSERVATION	DNS		
1tem /	TACROUL	Temp.	Item / Location	Temp.	· Item / Location	
		 				
		OBS	SERVATIONS AND/OR CORRECTIVE	E ACTIONS		
Item Section	on of Code					Dated C
Number Section			Description of Viol	ation		Dated C
	_					+
						+
		A.1				-
		NO VIOLO	tions observed doring	a time di	inspection	
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	1					
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Ture of Person in (Charge: AMOZ	h Rata			Date:	



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



Establishmen	1: Pizza Hut # 39661	17101				1ST ECTIO				
Address: 17 -	4 Milford Road		1			Page 1 of <u>7</u>				1 35
			Time	in :00	<u>ا د</u>	Time out? : o	No. of Repeat Risk Factor/Intervention	n Viol	ations	0
Owner/Permin	Holder: Tasty Hut wortheast, L	رب	Risk	Catego	ry:	В	Tota	al Viola	ations	0
Email:			Phon	e:			Inspection Status: Green Yellow		Red	1/2
Inspection Ty	pe: Routine Re-inspection Pre-	operation	onal	Hir	nes:	s investigation				
	FOODBORNE ILLNESS R	ISK FA	CTORS	AND P	UB	LIC HEALTH	INTERVENTIONS	_		
	Circle designated compliance status (IN, OUT	, N/A, N	O) for e	ach item	È	Mark "X	(* in appropriate box for COS and/or R			
	IN ≈ in compliance OUT≈ not in compliance NO	= not o	bserved	I N/A = n	iot a	applicable COS	= corrected on-site R = repeat violation			
ompliance Sta		CO				liance Status	Topod Topod			_
	Supervision		0 1 10		шрі	nance Status	Protection from Contamination		cos	j
1 (IN)DUT	Person in charge present, demonstrates knowledge and performs duties			15	5 /	IN DUT N/A NO	Food separated and protected		T	_
2 IN OUT N//	Certified Food Protection Manager	_		16	4	IN OUT N/A			+	\downarrow
	Employee Health			17	-	IN OUT MANO	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served.		+-	+
3 IN OUT	Management/food employees & conditional employee;			-		IN OUT MATO	reconditioned & unsafe food			\perp
4 (INOUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion			-	_		Time / Temperature Control for Safety			
5 INOUT	Procedures for responding to vomiting and diarrheal event	_	-	18	-	IN OUT N/A NO	Proper cooking time and temperature			
	Good Hygiene Practices	>		19	-+	IN OUT N/A NO	Proper reheating procedures for hot holding			
IN OUT	NO Proper eating, tasting, drinking, or tobacco use			20	-	IN OUT N/A NO	Proper cooling time and temperatures		<u> </u>	
IN OUT	NO No discharge from eyes, nose, mouth	-	-	22	-	IN OUT N/A NO	Proper hot holding temperatures		<u> </u>	\perp
	Preventing Contamination by Hands			23	- 100	IN DUT N/A NO	Proper cold holding temperatures		<u> </u>	+
TUCIN	NO Hands clean & properly washed			24	\rightarrow	IN OUT N/A NO	Proper date marking and disposition Time as a Public Health Control: procedures and re		<u> </u>	+
INDUT N/A	NO No bare hand contact with RTE food					3,5-1,1111113	Consumer Advisory	cords		_
0 INOUT	Adequate handwashing sinks properly supplied & accessible	e		25	1	IN OUT N/A	Consumer advisory provided for raw/undercooked f	oodo		_
	Approved Source						Highly Susceptible Populations	Jous		_
1 (IN OUT NA	Food obtained from an approved source			26		A/N TUCKN	Pasteurized foods used; prohibited foods not offered			T
2 IN OUT N/A	7 Proposition Prop		\perp			Fo	od / Color Additives and Toxic Substances			_
4 IN OUT N/A	Food in good condition, safe & unadulterated NO Req. records available: shell stock tags, parasite destruction		-	27	-12	IN OUT (N/A)	Food additives: approved and properly used			T
	The state of the s		4-1	28	_(IN DUT N/A	Toxic substances properly identified, stored and use	:d		
Prevalent	ors are improper practices or procedures identified as the contributing factors of foodborne illness or injury. Public I ons are control measures to prevent foodborne illness or i	most lealth		-	_		onformance with Approved Procedures			
11 ICOL A DI MI				19		IN OUT (N/A)	Compliance with variance/specialized process/HACC	;P		
	Cond while your	GOOD 1	RETAI	L PRAC	TIC	ES				-
lark "X" in box if	Good retail practices are preventative measure numbered item is not in compliance Mark "X" on a	S to cont	rol the ac	ldition of p	atho	ogens, chemicals,				
mpliance Statu							=corrected on-site during inspection R=rep	peat vic	plation	
riphanice Statu	Safe Food and Water	cos	R	Com	plia	nce Status		- 10	cos	R
Pasteu	rized eggs used where required	7		43	т-		Proper Use of Utensils			
Water	& Ice from approved source	+	+-	44	+-		ils properly stored uipment & linens: properly stored, dried, & handled	\rightarrow		_
Variano	ce obtained for specialized processing methods			45	+		ingle-service articles: properly stored & used	\rightarrow	-	
	Food Temperature Control			46	1	Gloves used		-	-	
	cooling methods used: adequate equipment for temp, control						Utensils, Equipment and Vending			
	ood property cooked for hot holding			47 ·		Food and no	n-food contact surfaces cleanable,			
	ed thawing methods used	↓		48		Property des	igned, constructed, & used	_	\neg	\neg
Inermo	ometers provided and accurate			49		Warewashing	g: installed, maintained, & used: test strips		\neg	
Food pr	Food Identification openly labeled; original container	т		<u> </u>	_		Physical Facilities			
1 1 1 1 1 1 1	Prevention of Food Contamination			50	\vdash		ater available adequate pressure			
Insects,	rodents, & animals not present	Т	_	51 52	-		alled, proper backflow devices			_
	ination prevented during food preparation, storage & display	 	-	53			ste water properly disposed	\rightarrow	\rightarrow	_
	al cleanliness			54	\vdash		s properly constructed, supplied, & cleaned fuse properly disposed, facilities maintained		-	_
Wiping	cloths; properly used & stored			55			ties installed, maintained, & clean		\dashv	
Washing	g fruits & vegetables			56			tilation & lighting, designated areas used	+	+	\dashv
pe of Operation							3			
							License Posted:	V) N	
scussion with	Person-in-Charge:					-	Follow-Up:	Y	N	기
	./// ///						Follow-Up Date:	•	0	1
nature of Pers	son in Charge:						1. Show op Date.			_
							Date:			
nature of Insp	pector:						Date: 7-18-2	777		
					_			166		- 1



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



Establishment: Pizze Ho	5-4		Date: In	10 1007	Poro a of S
Address: 1727 Hilford	See d		Complian	18-L02Z	Page <u>2</u> of <u>7.</u>
	tecent	TEMPERATURE OBSERVATION	Compilari	ce Achieved: 7-18-	LOZZ
Item / Location	Temp.	Item/Location	Temp.	Item / Location	Тет
				Active Population	Tem
	O.P.	CEDY ASSOCIATION CONTROL			
Item 2 // 10	UB	SERVATIONS AND/OR CORRECTIVE	ACTIONS		
V Number Section of Code		Description of Viola	ation		Dated Correcte or COS
					0,000
	No viola	tions during the ti	me of inst	ection.	
	-				
			<u></u>		
_					
					
	<u> </u>				
					-
		A			
		7			
	1/1.1/1.				
gnature of Person in Charge:					
- to a control of the				Date:	
ignature of Inspector:	>//			Date: 17 - 18	2022



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



-					***** * X	HZ 410	LCIIOI	KEI OKI	
IES	stablishment:	Rinara		Date:	H 14/	7.7 Pa	age 1 of <u>7</u>	No. of Risk Factor/Intervention Violation	15 24
		iontinental Blud.						No. of Repeat Risk Factor/Intervention Violation	
O	wner/Permit Hol	der@Rincha, Inc.			Catego		1.30		
Er	nail:	Kritchet, Lite.				у.С		Total Violation	is X
\vdash		(Bautia) Building		Phon	e:			Inspection Status: Green Yellow Red	
1113	spection Type:		operation				nvestigation	Complaint Other	
H		FOODBORNE ILLNESS R	ISK FA	CTORS	AND P	UBLI	C HEALTH I	NTERVENTIONS	
-		Circle designated compliance status (IN, OUT,					Mark "X"	in appropriate box for COS and/or R	
-		IN = in compliance OUT= not in compliance NO	= not o	bserved	N/A = r	ot app	olicable COS =	corrected on-site R = repeat violation	
Cor	npliance Status		co				nce Status		
_		Supervision						Protection from Contamination	S R
1	(I) OUT	Person in charge present, demonstrates knowledge and performs duties			15		ON AN TUO	Food separated and protected	
2	IN OUT N/A	Certified Food Protection Manager	+		16	حا	NOUT N/A		
		Employee Health			17	-		Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served.	- $+$ $ +$
3	Ооит	Management/food employees & conditional employee			'	l li	ON OUT N/A NO	reconditioned & unsafe food	
4	1	knowledge, responsibilities and reporting		_				Time / Temperature Control for Safety	
5	IN OUT	Proper use of restriction and exclusion			18	111	OUT N/A/NO	Proper cooking time and temperature	
	Tentagon	Procedures for responding to vorniting and diarrheal events	5		19	_	OUT N/A/NO	Proper reheating procedures for hot holding	
6	IN OUT (NO)	Good Hygiene Practices			20		OUT N/A NO	Proper cooling time and temperatures	
7	IN OUT NO	Proper eating, tasting, drinking, or tobacco use			21	40 -	OUT N/A/NO	Proper hot holding temperatures	
' -	TINCOT NO	No discharge from eyes, nose, mouth			22		OUT N/A NO	Proper cold holding temperatures	
8	(INOUT NO	Preventing Contamination by Hands			23	(N	DUT N/A NO	Proper date marking and disposition	
9	(IN)OUT N/A NO	Hands clean & properly washed			24	IN	OUT N/A NO	Time as a Public Health Control: procedures and records	
10	-	No bare hand contact with RTE food						Consumer Advisory	
10	TUC(NI)	Adequate handwashing sinks properly supplied & accessible	9		25		OUT N/A	Consumer advisory provided for raw/undercooked foods	
11	TNOUT	Approved Source		-				Highly Susceptible Populations	
12	IN OUT NA NO	Food obtained from an approved source			26		OUT N/A	Pasteurized foods used; prohibited foods not offered	
13	NOUT	Food received at proper temperature		-	<u> </u>	-		l / Color Additives and Toxic Substances	
14	IN OUT NANO	Food in good condition, safe & unadulterated			27			Food additives; approved and properly used	
17		Req. records available; shell stock tags, parasite destruction	_		28			Toxic substances properly identified, stored and used	
	Prevalent conf	re improper practices or procedures identified as the tributing factors of foodbome illness or injury. Public I are control measures to prevent foodbome illness or i	most lealth	J	-		Co	nformance with Approved Precedures	
	Interventions a	are control measures to prevent foodborne illness or i	njury.		19		OUT D	Compliance with variance/specialized process/HACCP	
					L PRAC				
1.4	In IPACTI TO E TE	Good retail practices are preventative measure	s to cont	rol the ac	dition of p	pathoge	ens, chemicals, ar	nd physical objects into foods,	
iviai	K X III DOX IT NUM	bered item is not in compliance Mark "X" on a	ppropria	ate box	for COS	and/o		corrected on-site during inspection R=repeat violation	n
omp	oliance Status		cos	R	Com	pliano	e Status	200	
		Safe Food and Water						Proper Use of Utensils COS	R
30	Pasteurized	eggs used where required			43	T	In-use utensils	properly stored	\top
31		from approved source			44		Utensils, equip	oment & linens: properly stored, dried, & handled	+
32	Variance ob	tained for specialized processing methods			45		Single-use/sin	gle-service articles: properly stored & used	+
1		Food Temperature Control			46		Gloves used p	roperly	+
33		ng methods used: adequate equipment for temp, control						Utensils, Equipment and Vending	
34		operly cooked for hot holding		Ш	47		Food and non-	food contact surfaces cleanable,	
35		awing methods used	 		48		Properly design	ned, constructed, & used	\Box
36	Thermomete	rs provided and accurate			49		Warewashing:	installed, maintained, & used: test strips	\Box
37	Food second	Food Identification		,				Physical Facilities	
37	rood propert	y labeled: original container		Щ	50	<u> </u>	Hot & cold water	er available adequate pressure	
38	Innet and	Prevention of Food Contamination			51	-	Plumbing instal	lled, proper backflow devices	
39		nts, & animals not present	↓	\square	52	ļ		te water properly disposed	
10	Personal clea	n prevented during food preparation, storage & display	 	\square	53		Toilet facilities	properly constructed, supplied, & cleaned	
11		: properly used & stored	 		54			se properly disposed, facilities maintained	
12		s & vegetables	—		55			s installed, maintained, & clean	
	**************************************	e a seferaniss			56	<u> </u>	Adequate ventil	ation & lighting, designated areas used	
уре	of Operation:							Liganos Bastada (V)	
)isc	ussion with Pers	con-in-Charge:							N
- 1		on in Ottalys,						Follow-Up: Y	N)
								Follow-Up Date:	ノ
igna	ature of Person	in Charge: Sutatip						Data	\dashv
_	ature of Inspecto	ON WILL						Date:	
uAl li	arare or mspecto	"/u/						Date: 4/14/2027	



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



BUS CONTRA	ental Blud.		Compliance Achi	eved: -	
		TEMPERATURE OBSERVATIONS	J Compilative ACII	2022 Pa	<u>-2022</u>
Item / Location	Temp.	Item / Location	Тенир.	Item / Location	
				TION / LOCATION	
I Manua	OB	SERVATIONS AND/OR CORRECTIVE AC	TIONS		
Number Section of Code		Description of Violation	1		Dated Co
			,		or C
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					+
				 	
	the violations observed during time of inspection.				
	the violations observed during time of inspection.		-		
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				1	
ure of Person in Charge:	Sullanin			Date:	



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



FOOD ESTABLISHMENT INSPECTION REPORT

Date 1/11 - Page 1 of Z No.

						^ · A .	A 4 hJ	LUC HOL	ALL OIL	
Es	tablishment p	ime ATC of NH		Date:	1/1:	3/12	Pa	ge 1 of <u>Z</u>	No. of Risk Factor/Intervention Violations	0
Ad	dress: 380	DW Highway					1	ne out 9: 30		
Ov	vner/Permit Hole	der: Prime ATC of NH		Risk C	_		_	(1.30		~
	nail:	Finne Aire of DH	-		_	sgory.	E		Total Violations	0
-	pection Type:	6-4-3		Phone); -				Inspection Status: Green Yellow Red	
1113	pection Type.	Re-inspection Pre-op						nvestigation	Complaint Other	
		FOODBORNE ILLNESS RIS	K.FA	CTORS	AN	D PU	BLI			
<u> </u>		Circle designated compliance status (IN, OUT, N							in appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NO =	not ob	served	N/A	\ = not	app	licable COS =	corrected on-site R = repeat violation	
Con	pliance Status		COS	S R	Ţ	Com	plia	nce Status	COS	F
	M	Supervision					,25		Protection from Contamination	
1	INDUT	Person in charge present, demonstrates knowledge and performs duties				15	(IN	ON ANTUEN	Food separated and protected	T
2	IN OUT N/A	Certified Food Protection Manager			1	16	IN	DUT N/A	Food-contact surfaces cleaned and sanitized	+
		Employee Health				17	IN	OUT NA NO	Proper disposition or returned, previously served,	+
3	INOUT	Management/food employees & conditional employee;	T		1				reconditioned & unsafe food	
4	(ID)OUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion	+-	-			T 10	ATT	Time / Temperature Control for Safety	_
5	(IN)OUT	Procedures for responding to vomiting and diarrheal events	┼─	-		18	-	ON MY NO	Proper cooking time and temperature	1
		Good Hygiene Practices	Ь		1	19	+	OUT NA NO	Proper reheating procedures for hot holding	+
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	_	7		21	-	OUT NA NO	Proper cooling time and temperatures	+
7	IN OUT (NO	No discharge from eyes, nose, mouth	+	+		22	-	OUT (TA)NO	Proper hot holding temperatures Proper cold holding temperatures	+
		Preventing Contamination by Hands	-			23	100	OUT N/A NO	Proper date marking and disposition	+-
8	IN OUT (NO)	Hands clean & properly washed	T			24	$\overline{}$	OUT N/A NO	Time as a Public Health Control: procedures and records	+-
9	IN OUT N/A VO	No bare hand contact with RTE food	_	+			1		Consumer Advisory	_
10	(N) DUT	Adequate handwashing sinks properly supplied & accessible	1	$\dagger \lnot$	ı	25	IN	OUTNA	Consumer advisory provided for raw/undercooked foods	_
		Approved Source							Highly Susceptible Populations	
11	INDUT	Food obtained from an approved source				26	ΙN	OUT N/A	Pasteurized foods used; prohibited foods not offered	T
12	IN OUT N/A/NO	Food received at proper temperature						Foo	d / Color Additives and Toxic Substances	_
13	TUCKI	Food in good condition, safe & unadulterated				27	ÌN	OUT N/A	Food additives: approved and properly used	Т
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction	<u> </u>			28	(0)	DUT N/A	Toxic substances properly identified, stored and used	
	Risk factors a Prevalent cont	re improper practices or procedures identified as the m tributing factors of foodborne illness or injury. Public He are control measures to prevent foodborne illness or inj	ost					= Co	mformance with Approved Procedures	
	Interventions a	are control measures to prevent foodborne illness or injury.	ury.			19	IN	OUT(N/A)	Compliance with variance/specialized process/HACCP	
		G	OOD F	RETAIL	P	RACT	i. ICES	3		
		Good retail practices are preventative measures							and physical objects into foods.	
Mari	k "X" in box if num	bered item is not in compliance Mark "X" on app	oropria	ite box f	or C	COS a	nd/o		corrected on-site during inspection R=repeat violation	\neg
отр	liance Status		cos	R	10	Compl	iano	e Status	Cos	
		Safe Food and Water			f		:		Proper Use of Utensils	R
30	Pasteurized	eggs used where required				43		In-use utensil	s properly stored	
31		from approved source				44		Utensils, equi	pment & linens: properly stored, dried, & handled	П
32	Variance obt	tained for specialized processing methods			L	45		Single-use/sir	igle-service articles: properly stored & used	
33		Food Temperature Control			-	46		Gloves used	properly	
34		ng methods used: adequate equipment for temp. control reperly cooked for het helding			-	-			Utensils, Equipment and Vending	
35		awing methods used			-	47	_		-food contact surfaces cleanable,	
36		rs provided and accurate			\vdash	48			ned, constructed, & used	_
		Food Identification			-	49	_	Warewashing:	installed, maintained, & used: test strips	
37	Food properl	y labeled: original container	-		H	50		Hot & cold wat	Physical Facilities ter available adequate pressure	
		Prevention of Food Contamination			\vdash	51			alled, proper backflow devices	
38	Insects, rode	nts, & animals not present			\vdash	52			ste water properly disposed	\dashv
39	Contaminatio	n prevented during food preparation, storage & display			-	53	_		properly constructed, supplied, & cleaned	{
40	Personal clea	anliness				54			use properly disposed, facilities maintained	\dashv
41	Wiping cloths	properly used & stored			1	55			es installed, maintained, & clean	\dashv
12	Washing fruit	s & vegetables			_ [56			ilation & lighting, designated areas used	\dashv
Type	of Operation:				-		-			
									License Posted:	
Disc	ussion with Pers	son-in-Charge:							Follow-Up: Y	J
		1 /							Follow-Up Date:	-
Signs	ature of Person	in Charge: PICIPINIII AI. A	IAA /	2 1	_				<u> </u>	\perp
			ЦY	<u>''M</u>		1			Date:	
signa	ature of Inspecto	or:	. (_	-			Date: 4/18/2022	\neg
									11.01000	



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



Establishme	ent: Prime ATC			Date: 4-13-2022 Page				
Address: 3	80 on High	wog		Complian	ce Achieved: 14 - (3-2022		
	Item / Location	Temp.	TEMPERATURE OBSERVAT	IONS				
		1.(111)	Item / Location	Temp.	· Item / Locat	ion	Tem	
					<u> </u>			
		OBS	ERVATIONS AND/OR CORRECTIV	VE ACTIONS				
v Item	Section of Code					Dated Cor	men	
Number	100.00, 01.0000		Description of Vi	olation		or CO		
							_	
					<u></u>			
		No via	lations observed de	select time se	Se (S		_	
		140 010	ACTIONS OBSEIVED CH	SILLY TIME OF	inspection		_	
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		0 0 0/ 1/1						
	erson in Charge:	WXXIIA	Julielle	~	Date:			
	spector:		7/00			13-2022	_	



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



Est	stablishment: Girgios			Ti-	Date: 412/2-Page 1 of 2					No. of Risk Factor/Intervention \	No. of Risk Factor/Intervention Violations		
			rivord Road				00	-	e ou 2:50	No. of Repeat Risk Factor/Intervention \	iolation	1 -	5.
			er. GIF Restourant Corp.	F	Risk	Cat	egory			Total \	/iolation	1S 2	
Em			7	_	2hon					Inspection Status: Green Yellow	Red		۵_
ins	pectic	n Type:	Routine Re-inspection Pre-or	eration	nał		Illne	ess Ir	vestigation	Complaint Other			_
			FOODBORNE ILLNESS RIS			SAI				· · · · · · · · · · · · · · · · · · ·			_
			Circle designated compliance status (IN, OUT, I	VA, NO) for e	ach	item		Mark "X"	in appropriate box for COS and/or R			_
			IN = in compliance OUT= not in compliance NO =	not obs	erve	d N/	A = no	t app	icable COS =	corrected on-site R = repeat violation			
Com	pliano	e Status		cos	R	Ŧ	Con	npliar	ice Status		CC)S	R
			Supervision	1						Protection from Contamination			
1	Link	UT	Person in charge present, demonstrates knowledge and performs duties				15	IN	OUT N/A NO	Food separated and protected			
2	(N)	UT N/A	Certified Food Protection Manager				16	IN	OUT N/A	Food-contact surfaces cleaned and sanitized			_
			Employee Health			7	17	IN	OUT(N/A)NO	Proper disposition or returned, previously served, reconditioned & unsafe food			
3	(IN)	UT	Management/food employees & conditional employee; knowledge, responsibilities and reporting		T					Time / Temperature Control for Safety			
4	(IV)	UT	Proper use of restriction and exclusion		+	1	18	1N	OUT N/A NO	Proper cooking time and temperature			-
5	N	UT	Procedures for responding to vomiting and diarrheal events		\top	7	19	IN	OUT N/A 10	Proper reheating procedures for hot holding		+	_
			Good Hygiene Practices				20	IN	OUT N/A NO	Proper cooling time and temperatures			
6	IN C		Proper eating, tasting, drinking, or tobacco use		\perp	_	21	- 1200	OUT N/A(NO)	Proper hot holding temperatures			
7	IN C	UT (Q)	No discharge from eyes, nose, mouth			\dashv	22	_	OUT N/A NO	Proper cold holding temperatures		\perp	4
	(C)	UT NO	Preventing Contamination by Hands		1	-	23	\rightarrow	OUT N/A NO	Proper date marking and disposition		_	\dashv
8	(IN)	UT NO UT N/A NO	Hands dean & properly washed No bare hand contact with RTE food	+	\vdash	\dashv	24	IN	OUT N/A NO	Time as a Public Health Control: procedures and reco	rds		\dashv
10	IN Ø		Adequate handwashing sinks properly supplied & accessible	+	\vdash	\dashv	25	INI	OUT N/A	Consumer Advisory Consumer advisory provided for raw/undercooked for	de		Н
			Approved Source			1			DOTTOR	Highly Susceptible Populations	20		۲
11	(IN)O	UT	Food obtained from an approved source				26	IN	OUT N/A	Pasteurized foods used; prohibited foods not offered			٦
12	IN O	UT N/A 🔞	Food received at proper temperature						Foo	d / Color Additives and Toxic Substances			
13	O(NI		Food in good condition, safe & unadulterated				27	IN	OUT N/A	Food additives: approved and properly used			
14		UT N/A NO	Req. records available: shell stock tags, parasite destruction			-	28		OUT N/A	Toxic substances properly identified, stored and used			_
	Pr	isk factors a evalent cont	re improper practices or procedures identified as the r ributing factors of foodborne illness or injury. Public H rre control measures to prevent foodborne illness or in	nost ealth			-	<u></u>		onformance with Approved Procedures			4
	Int	erventions a	re control measures to prevent foodborne illness or in	ijury,			19		OUT N/A	Compliance with variance/specialized process/HACCF			╛
				GOOD R		_							4
Mar	k "X" i	n box if num	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a								at violati	ion	4
-						1				Telepe			
Com)lianc	e Status	Safe Food and Water	cos	R	1	Com	pliane	ce Status	Proper Use of Utensils	COS	8 R	4
30		Pasteurized	eggs used where required			1	43	T	In-use utens	ils properly stored	T	\top	۱
31		Water & Ice	from approved source			1	44		Utensils, equ	ipment & linens; properly stored, dried, & handled			1
32		Variance ob	tained for specialized processing methods				45		Single-use/si	ingle-service articles: properly stored & used]
			Food Temperature Control	,			46		Gloves used	<u> </u>			_
33			ng methods used; adequate equipment for temp. control	-	_			Т		Utensils, Equipment and Vending			4
34			operly cooked for hot holding	 		O	48	X	+	n-food contact surfaces cleanable, igned, constructed, & used	-		-
36	-		rs provided and accurate	+			49	-		g: installed, maintained, & used: test strips		+-	+
			Food Identification					-		Physical Facilities			1
37		Food proper	y labeled; original container	<u> </u>			50		Hot & cold wa	ater available adequate pressure]
			Prevention of Food Contamination		-		51	<u> </u>	Ptumbing inst	talled, proper backflow devices			
38			nts, & animals not present				52	-		aste water properly disposed		+	-
39 40		Personal cle	on prevented during food preparation, storage & display				53 54	-	+	s properly constructed, supplied, & cleaned	+		-
41		Wiping cloth:			5	55	N.		efuse properly disposed, facilities maintained ities installed, maintained, & clean	+	+-	1	
42			is & vegetables				56	7	1	ntilation & lighting, designated areas used	+	+	1
				-		-	-		<u> </u>		1		1
Тур	e of C	peration:								License Posted:	(A)	N	1
Disc	cussic	n with Per	son-in-Charge:							Follow-Up:	(Y)	' N	
									-	Follow-Up Date:			
Sign	ature	of Parson	in Charged			-				Date:			1
Signature of Person in Charge Signature of Inspector:													1
Juli	ature	or inspect	VI 14/6							Date: 4/12/107			
			<u> </u>										



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



E	stablishme	Item/Location Temp. Item/Location OBSERVATIONS AND/OR CORRECTIVE Section of Code Description of Violation Video Code Description of Violation OBSERVATIONS AND/OR CORRECTIVE OBSERVATI	Date: 7.12-2522 Page					f_ Z			
A	ddress: 🚓	DH Milfo	rd Roc	rd			Com	pliance Achieved:			
					TEMPERATURE OBSERVATION						
-		Hem/ Location		1emp.	Item / Location	Te	mp.	Item / Location			Temp.
						_					
						-					
					OBSERVATIONS AND/OR CORRECTIVE	ACTIONS					
V	Item	Section of Code								Dated C	опестед
	Number	330,3011 31 3333							\rightarrow	or C	:os
	-		Kitcher	13 (U	pstairs)						
<u>C</u>	55	6-601.12	CICCOM	ulati	on by gressel food der	oris on	-110	or below moking	2.00	zη.	
C	44	4-60211	single	- dor	of frazzy an copyline	- ìn-	heri	OF JONE GIGLIO	h- C		
		,									
			- ZOILO	THEIT	A SMETOTING FOILER W	(77) 04	رگ	of deprise Close	1 -		
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24	16	4-601.11A -	interi	or ch	WHE OF ice machine s	oiled	آک	ith accomplati	00	*	repe
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		erson in Charge	1/0					Date:			
Sigr	ature of in	spector:	4>1		7			Date: 7/ 12	120	22	
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT

Date 119/12 Page 1 of 2 No.

Establishment: 4	FORM - TE -C		-			THE DO TIO		
	troma Toes		Date!				No. of Risk Factor/Intervention Violation	ons 🗴
	bu Highway		Time	int2:	30	Time out:[:00	No. of Repeat Risk Factor/Intervention Violation	ons o
Owner/Permit Ho	der Energy norm Inc.		Risk (Categ	зогу:	C	Total Violatio	DDS A
Email:		Ī	Phone	e:			Inspection Status: Green Yellow Red	
Inspection Type:	Routine Re-inspection Pre-	operatio	nal		llnes	ss Investigation		
	FOODBORNE ILLNESS R			AND	PUI	BLIC HEALTH	Complaint Other	
	Circle designated compliance status (IN, OUT	, N/A, NO) for e	ach ite	em		" in appropriate box for COS and/or R	
	IN = in compliance OUT= not in compliance NC					applicable COS :	= corrected on site D = connect violation	
Compliance Status							Confeded on-site K - Tepeat Violation	
	Supervision	cos	R	4 19	Com	pliance Status		os
1 LINOUT	Person in charge present, demonstrates knowledge and			1			Protection from Contamination	
2 (IN OUT N/A	performs duties Certified Food Protection Manager	\rightarrow	+-	√ ŀ	15	IN OUT WANO	Food separated and protected	
- (1) 00111					16	IN DUT N/A	Food-contact surfaces cleaned and sanitized	
- 0	Employee Health] L	17	ON AVAITUO MI	Proper disposition or returned, previously served, reconditioned & unsafe food	
3 IN OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature Control for Safety	
4 UNOUT	Proper use of restriction and exclusion			1	18	IN OUT N/A NO	Proper cooking time and temperature	
5 (IN)OUT	Procedures for responding to vomiting and diarrheal event	is	1	1	19	IN OUT N/A NO	Proper reheating procedures for hot holding	
	Good Hygiene Practices				20	IN OUT N/A NO	Proper cooling time and temperatures	-+
6 IN OUT (NO	Proper eating, tasting, drinking, or tobacco use				21	IN OUT N/A NO	Proper hot holding temperatures	\dashv
7 IN OUT NO	No discharge from eyes, nose, mouth				22	IN DUT N/A NO	Proper cold holding temperatures	-
	Preventing Contamination by Hands				23	IN BUT N/A NO	Proper date marking and disposition	
8 UN OUT NO	Hands clean & properly washed		\perp		24	IN OUT WANO	Time as a Public Health Control: procedures and records	+
ON AND THE BUT B	No bare hand contact with RTE food				1. 1.		Consumer Advisory	
10 (IN)OUT	Adequate handwashing sinks properly supplied & accessible	ie		2	25	IN OUT (IA)	Consumer advisory provided for raw/undercooked foods	
11 CINOUT	Approved Source			_			Highly Susceptible Populations	
12 IN OUT N/A VO	Food obtained from an approved source Food received at proper temperature		\vdash	2	26	IN OUT NA	Pasteurized foods used; prohibited foods not offered	
13 INDUT	Food in good condition, safe & unadulterated			 			d / Color Additives and Toxic Substances	
4 IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction		\vdash		27	IN OUT (N/A)	Food additives: approved and properly used	
				2	8 (IN DUT N/A	Toxic substances properly identified, stored and used	
Prevalent con	re improper practices or procedures Identified as the tributing factors of foodborne illness or injury. Public are control measures to prevent foodborne illness or	most -lealth		-		Co	informance with Approved Procedures	
interventions a				1		IN OUT N/A	Compliance with variance/specialized process/HACCP	
		COOD R	ETAI	L PRA	CTI	CES		
/lark "X" in box if num	Good retail practices are preventative measure bered item is not in compliance Mark "X" on a	as to contro	ol the ad	ldition o	of path	nogens, chemicals, a	and physical objects into foods.	
	bered item is not in compliance Mark "X" on a	ppropriate	e box i	or CO	S an	d/or COS =	corrected on-site during inspection R=repeat violati	ion
mpliance Status	C. P. W. J. T. W.	cos	R	Co	mpli	ance Status	lcos	R
0 Pasteurized	Safe Food and Water eggs used where required				- 25 2		Proper Use of Utensils	
	from approved source			43	-		s properly stored	
	tained for specialized processing methods			44	\rightarrow		ipment & linens: properly stored, dried, & handled	
	Food Temperature Control		-	45	-		ngle-service articles: properly stored & used	
Proper cooli	ng methods used: adequate equipment for temp. control			46		Gloves used		
	operly cooked for hot holding	+	-	47	. T	I Frank i	Utensila, Equipment and Vending	
	awing methods used	+		48	-		-food contact surfaces cleanable,	
Thermomete	rs provided and accurate	-		49	-		gned, constructed, & used	\perp
	Food Identification			43		warewasning	installed, maintained, & used: test strips Physical Facilities	
Food propert	y labeled: original container	T		50	Т	Hot & cold wa	ter available adequate pressure	
	Prevention of Food Contamination			51			alled, proper backflow devices	+
	nts, & animals not present			52			ste water properly disposed	+
	n prevented during food preparation, storage & display			53	\top		properly constructed, supplied, & cleaned	+
Personal clea	ınliness			54			use properly disposed, facilities maintained	+-
	property used & stored			55			es installed, maintained, & clean	+
Washing fruit	s & vegetables		\Box	56			ilation & lighting, designated areas used	+-
pe of Operation:								
							License Posted: (Y)	N
scussion with Pers	son-in-Charge:						Follow-Up: Y	N
							Follow-Up Date:	
nature of Person	in Charge:	100	4	0//		<u> </u>	. Silott op Date.	
		1 Mar	12	16			Date:	
gnature of Inspecto	or: /' 1 7 · // L	(-				Date: m 101-111	
	1. M. 1. C.			- (Date: 12/8/1022	



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



\ddress: [🚣	O Pras HA	WO4 -				1 0	01
	- Mary			Complianc	e Achieved: 74/8	3/2022	
	Item / Location						
				Temp.	. Item / Location	10	Ten
				 			
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		OR	SERVATIONS AND CORD CORD CORD				
Item	Section of Code	010		TIONS			
Number	- Control of Code		Description of Violation				Correcte
							003
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			lations observed durin	ncy time a	f inspection	-	
				pription of Violation Dat			
							
		\					
ure of Perso	n in Charge	Mango allera	· · · · · · ·				
	······································	MINN STUT	HVV.		Date:		
ture of Inspe	Description of Code OBSERVATIONS AND/OR CORRECTIVE ACTIONS Description of Violation Description of Violation Description of Violation Description of Code OBSERVATIONS OBSERVED Assiring time of inspection .						



HEALTH DIVISION

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



Establis	shment: S	zhweu- ±	30136		Datel				NEFORI	Did E. A. B. A. B. A. B. A.			_
Address	ess: 140 pw Highway Tre-					19/22	_	age 1 of <u>7</u>		Risk Factor/Intervention \			Z
Owner/l	Permit Hole	der C	()			n12.00		me out:\2:3	No. of Repeat	Risk Factor/Intervention V			Ø
Email:	- CATHILL FOR	Energy	both Inc.			Categor	y: (<u> </u>		Total V	'iolati	ons (Ġ
<u> </u>					Phone	-			Inspection State	us: Green Yellow	Red		_
Inspecti	on Type:	Routine	Re-inspection Pre-op					Investigation					_
		Cirela desia	FOODBORNE ILLNESS RIS	K FA(CTORS	AND P	UBL						
<u> </u>			nated compliance status (IN, OUT, N					Mark "X"	in appropriate box	for COS and/or R			
		IN = in comp	iance OUT= not in compliance NO =	not ob	served	N/A = n	ot ap	plicable COS =	corrected on-site I	R = repeat violation			
Complian	ce Status			cos	R	Cor	nplla	ance Status			le	cos	T
	L		present, demonstrates knowledge and						Protection from	m Contamination			
	DUT	performs duties				15	Ţ.	ON AN TUO	Food separated and	d protected			Τ
2 IN	DUT N/A	Certified Food Pro	tection Manager			16	(1	N DUT N/A	Food-contact surface	ces cleaned and sanitized	-		+
			ployee Health			17		N OUT N/ANO	Proper disposition o	r returned, previously served,	\rightarrow		+
3 (IN)	DUT	Management/food	employees & conditional employee; asibilities and reporting	T	T			<u> </u>	reconditioned & uns				L
4	DUT		riction and exclusion	+	+	18	Τ.	N OUT N/A(NO)	1	re Control for Safety			
5 (N	DUT		ponding to vomiting and diarrheal events	_	-	19		N OUT N/A NO	Proper cooking time		\dashv		L
			ygiene Practices			20	-	N OUT N/A NO		ocedures for hot holding	-		L
6 IN C	OUT (10	Proper eating, tast	ing, drinking, or tobacco use	Т	1	21	\neg	N OUT N/A NO	Proper cooling time Proper hot holding to		-		-
7 IN C	OUT (NO)	No discharge from	eyes, nose, mouth	_	1	22	100	N OUT N/A NO	Proper cold holding		-		\vdash
		Preventing Co	ntamination by Hands			23	-	ON AVI TUO	Proper date marking		-		
8 1100	OUT NO	Hands clean & pro	perly washed	Г	T	24	11	OUTNANO		alth Control: procedures and recor	de	\dashv	-
	OUT N/A NO	No bare hand conta	act with RTE food		1		_			Advisory	40		
10 (N)	but	Adequate handwas	hing sinks properly supplied & accessible			25	ÍN	OUT N/A		provided for raw/undercooked food	s		_
11 (N)	117		roved Source							ible Populations			
\rightarrow	UT N/A NO		an approved source	<u> </u>	\perp	26	- IN	OUT (N/A)		ed; prohibited foods not offered		$\overline{}$	1-4
13 (IN)		Food received at pr			\vdash		_		d / Color Additives	and Toxic Substances			
	UT NAMO		ion, safe & unadulterated ble: shell stock tags, parasite destruction	<u> </u>	\perp	27	+>=	DUT N/A	Food additives: appro	oved and properly used			
						28		DUT N/A	Toxic substances pro	perly identified, stored and used			
Pro	evalent cont	ibuting factors of	ces or procedures identified as the m foodborne illness or injury. Public He es to prevent foodborne illness or inju	ost alth	- 1	-	_	Co	onformance with A	pproved Procedures			
1111	terventions a	re control measur	es to prevent foodborne illness or inju	ıry.		19	IN	OUT(N/A)	Compliance with varia	ance/specialized process/HACCP			*
		01				PRAC					1.11		
Mark "X" ir	n box if num	bered item is not i	retail practices are preventative measures n compliance Mark "X" on app	o contro	ol the ad	dition of p	athog						
			Walk A Oli app	торпат	IE DOX I	br COS	and/c	or COS =	сопесted on-site d	uring inspection R=repea	t viola	tion	
ompliance	e Status	S - C - IV		cos	R	Comp	ian	ce Status			co	S	R
30	Pasteurized	aggs used where rec	od and Water		-	-	1 2 2	1.	Proper Use	of Utensils			
31		rom approved source				43	┼		s properly stored			\rightarrow	
32		ained for specialized					-			rly stored, dried, & handled		\rightarrow	_
			perature Control			45	\vdash	Gloves used	ngle-service articles: pr	operly stored & used		\dashv	4
33	Proper coolin		quate equipment for temp, control	$\overline{}$				Gibves used	Utensils, Equipme				\exists
34		perly cooked for hot				47		Food and nor	-food contact surfaces				\dashv
35	Approved tha	wing methods used				48	_		ined, constructed, & us		+		ᅱ
36	Thermometer	s provided and accu	ate			49			installed, maintained,		+-	+	\dashv
			lentification						Physical F	100		_	
37	Food properly	labeled: original cor				50		Hot & cold wa	ter available adequate	pressure	1	\top	٦
a			ood Contamination			51		Plumbing insta	alled, proper backflow	devices	_	\top	٦
38		rts, & animals not pre				52		Sewage & was	ste water property disp	osed		\top	٦
	Personal clea		od preparation, storage & display	\rightarrow	_	53		Toilet facilities	properly constructed,	supplied, & cleaned		\top	
		property used & stor		\rightarrow	[54		Garbage & ref	use properly disposed,	facilities maintained		\neg	٦
- +	Washing fruits		ed		_	55			ies installed, maintaine				
		- redetantes				56		Adequate vent	ilation & lighting, desig	nated areas used			_
ype of O	peration:					<u> </u>				License Posted:	0	14	4
Discussion	n with Pers	on-in-Charge:									7) N	4
										Follow-Up:	Υ	. (y)	IJ
		 -		D.	0			_		Follow-Up Date:			1
gnature (of Person i	n Charge:	aff Us	alm	1/	Og so	d	6		Date:			1
ignature	of Inspecto	r: C	5.11 de	1000	- (1	20						4
3			1:00				_			Date: 14 5 2011			



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



		TEMPERATURE OBSERVATO	Compliance Achiev	ed:r41817627
Item / Locution		LEBURER A PURE HINNER VATO	0.5 March 1	
	Temp.	Item / Legation		
		TOTAL DOCATION	Temp,	Item / Location
	0	RSERVATIONS AND OR CONTINUES		
Item Section of Cod				
Number Section of Cod	-	Description of Vid	lation	Dated Co.
				or CC
 	the explorations observed during time of inspection.			
	the vibilitions observed during time of inspection.			
		the vibilitions observed during time of inspection.		
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ture of Person in Charge:	Section of Code Description of Violation Date Description of Violation Description of Violation Description of Violation Description of Violation Descr			



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



Establish	ment: Beef Jerky Experience Herrima	CK	Date:	76/2	2	Page 1 of 2	No. of Risk Factor/Intervention Violati	ons £
7 (ddi C33,	TUMIOM OUTLET BUIL HALS	1			_	Fime out		
Owner/Pe	ermit Holder: Beed Jerky Experience	-		Catego	_	F	Total Violation	
Email:			Phon	e:		-	Inspection Status: Green Yellow Rec	
Inspection	1 Type: Routine Re-inspection Pre-op	peration	nal	- In	ness	s Investigation		
	FOODBORNE ILLNESS RIS			AND I	PUB	LIC HEALTH	INTERVENTIONS	
	Circle designated compliance status (IN, OUT, N	VA, NO) for ea	ach iten	n	Mark "X"	in appropriate box for COS and/or R	
	IN = in compliance OUT= not in compliance NO =	not obs	served	N/A =	not a	pplicable COS =	= corrected on-site R = repeat violation	
Compliance	2 Status	cos		1 1		iance Status		
	Supervision				viiibi	rance Status	Protection from Contamination	os
1 IND	Person in charge present, demonstrates knowledge and performs duties		T] 1	5 (IN DUT N/A NO	Food separated and protected	
2 IN OU	JT (VA) Certified Food Protection Manager	_	+	1	6	IN OUT N/A	Food-contact surfaces cleaned and sanitized	$-\!\!\!\!+$
	Employee Health				7	IN OUT IVA NO	Proper disposition or returned, previously served.	-+
3 IN OU	Management/food employees & conditional employee;	T		1			reconditioned & unsafe food	
4 (IN)0U	knowledge, responsibilities and reporting Proper use of restriction and exclusion	+-	-	-			Time / Temperature Control for Safety	
5 IN OU		 	+-	19	\rightarrow	ON AND TUO NI	Proper cooking time and temperature	
	Good Hygiene Practices		-	20	-	IN OUT N/A NO	Proper reheating procedures for hot holding	
6 IN OU	Proper eating, tasting, drinking, or tobacco use	T	T	21	-	IN OUT N/A NO	Proper cooling time and temperatures Proper hot holding temperatures	
7 IN OU	T No discharge from eyes, nose, mouth			22	_	IN OUT N/A NO	Proper cold holding temperatures	\rightarrow
	Preventing Contamination by Hands			23		IN DUT N/A NO	Proper date marking and disposition	-
8 IN OU.	S The state of property was led			24		IN OUT N/A)O	Time as a Public Health Control: procedures and records	_
TUONI E	T N/A (O) No bare hand contact with RTE food						Consumer Advisory	
IO I(IIA)OO	anks properly supplied at accessible			25	_ 1	NOUT N/A	Consumer advisory provided for raw/undercooked foods	
11 IN DUT	Approved Source Food obtained from an approved source						Highly Susceptible Populations	
12 IN OUT	N/A O Food received at proper temperature	-	\vdash	26		IN OUT (N/A)	Pasteurized foods used; prohibited foods not offered	
13 IN OUT			$\vdash \dashv$	27		N OUT N/A	d / Color Additives and Toxic Substances	
14 IN OUT	NANO Req. records available: shell stock tags, parasite destruction		\vdash	28		N DUT N/A	Food additives: approved and properly used	+
Risk		ost		1	10		Toxic substances properly identified, stored and used onformance with Approved Procedures	
Inten	factors are improper practices or procedures identified as the malent contributing factors of foodborne illness or injury. Public Heventions are control measures to prevent foodborne illness or injury.	aith ury,	ĺ	19	Τ,	N OUT(N/A)		
		DOD RE	ETAII				Compliance with variance/specialized process/HACCP	
	Good retail practices are preventative measures:						and physical phiects into foods	
/lark "X" in b	oox if numbered item is not in compliance Mark "X" on app	ropriate	e box f	or COS	and	or COS =	corrected on-site during inspection R=repeat violat	ion
mpliance S	itatus	cos	R	Com	ınlia	nce Status		
	Safe Food and Water					TOT OTHER	Proper Use of Utensils	SR
	asteurized eggs used where required			43		In-use utensil	s properly stored	
	Vater & Ice from approved source ariance obtained for specialized processing methods			44	\perp	Utensils, equi	ipment & linens: properly stored, dried, & handled	
	Food Temperature Control		_	45	╀-	Single-use/sir	ngle-service articles: properly stored & used	
3 Pi	roper cooling methods used: adequate equipment for temp. control			46		Gloves used p		
	ant food properly cooked for hot holding	-	-	47 ·			Utensils, Equipment and Vending	
5 Ap	pproved thawing methods used		\dashv	48	+		red, constructed, & used	+
3 Tr	nermometers provided and accurate	\rightarrow	\neg	49	+		: installed, maintained, & used: test strips	-
	Food Identification						Physical Facilities	
Fo	ood properly labeled: original container			50		Hot & cold war	ter available adequate pressure	
B I Ins	Prevention of Food Contamination		_	51		Plumbing insta	alled, proper backflow devices	+
+	sects, rodents, & animals not present ontamination prevented during food preparation, storage & display	\rightarrow	_	52		7	ste water properly disposed	
+	ersonal cleanliness			53	-		properly constructed, supplied, & deaned	
	ping cloths: properly used & stored		\dashv	54	-		use properly disposed, facilities maintained	
-	ashing fruits & vegetables		\dashv	55	-		es installed, maintained, & clean	\perp
pe of Ope	oration:					racquate verili	ilation & lighting, designated areas used	
							License Posted: (Y)	N
SCUSSION V	vith Person-in-Charge:						Follow-Up: Y	N
							Follow-Up Date:	\mathcal{I}
nature of	Person in Charge: 4374 Cory	70U	00_					\dashv
 gnature of	Inspector:		7				Date:	
,							Date: 11 -6 - 7 02 2	- [



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



Establishment: Beef Ter	Ky Experience	Date:	Date: 7.6-2022 Page 2 of 2					
Address: 80 premium outlet Blud. #65				Compliance Achieved: 13.6-2027				
Item / Location		TEMPERATURE OBSERVAT	TIONS					
- Committee of the Comm	Тетр.	Item / Location	Temp.	· Item / Location	Te			
14		DBSERVATIONS AND/OR CORRECTI	VE ACTIONS					
Number Section of Code		Description of V	iolation		Dated Correct			
					or COS			
<u> </u>								
	المذور ومدا	ations observed during	(final of the	n estin s				
		CHAIN AUSTINELL (MILLIO	TIME OF IN	HECTIOIL.	-			
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	* 1	icense issued for n	ieus poit-	446				
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ature of Person in Charge:	Brown	+ HOUCE		Date:				
ature of Inspector:	5/							
				Date: 17 - 6-2	550			



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



Paper Gillos /	71.0		D / -		1-					
Establishment: papa Ginos/D'Angelo Address: 2 continue la Cina					_	age 1 of _2_	No. of Risk Factor/Intervention Violations			
Address: 3 continental Blud.					_	ime outl:30	No. of Repeat Risk Factor/Intervention Violations			
Owner/Permit Holder: Use Eng	ال	Risk Category: B				Total Viola	tions C			
Email:			Phone							
Inspection Type: Routine	Re-inspection Pre-ope	eratior	nal	Illn	ess	Investigation		ed		
	FOODBORNE ILLNESS RISI	K.FAC	TORS	AND P	UBL	IC HEALTH	INTERVENTIONS			
	ted compliance status (IN, OUT, N	A, NO) for ea	ch item		Mark "X	in appropriate box for COS and/or R			
IN = in complian	nce OUT= not in compliance NO =	not obs	served	N/A = n	ot ap	plicable COS	= corrected on-site R = repeat violation			
ompliance Status		cos	R			ance Status				
	pervision		1.0		при	ance Status	Protection from Contamination	cos		
1 Person in charge pre-	sent, demonstrates knowledge and			15	r	ON AVI TUC	Food separated and protected			
2 INOUT N/A Certified Food Protect	ction Manager	\vdash	 	16		NOUT N/A	Food-contact surfaces cleaned and sanitized			
Emplo	yee Health			17	-	N OUT NIE NO	Proper disposition or returned, previously served,	-		
3 Management/food em	oployees & conditional employee;			 	1.	1100 100	reconditioned & unsafe food			
knowledge, responsib		-	-	-			Time / Temperature Control for Safety			
	nding to vomiting and diarrheal events	-		18	_	N OUT N/A NO	Proper cooking time and temperature			
	iene Practices			20	_	N OUT N/A(NO)	Proper reheating procedures for hot holding			
IN OUT NO Proper eating, tasting,	, drinking, or tobacco use			21	125	ON AW TUO N	Proper cooling time and temperatures Proper hot holding temperatures			
IN OUT NO No discharge from eye	es, nose, mouth			22	-11-	NOUT N/A NO	Proper cold holding temperatures			
	amination by Hands			23		DUT N/A NO	Proper date marking and disposition	-		
INOUT NO Hands clean & properly	ly washed			24	11	OUT N/A)NO	Time as a Public Health Control: procedures and records			
IN DUT N/A NO No bare hand contact				1.0			Consumer Advisory			
	g sinks properly supplied & accessible			25	(I)	DOUT N/A	Consumer advisory provided for raw/undercooked foods			
	ved Source						Highly Susceptible Populations			
Food obtained from an Property of the Property				26	IN	OUT (I/A)	Pasteurized foods used; prohibited foods not offered			
3 (IN OUT Food in good condition.				-	T.,		od / Color Additives and Toxic Substances			
	shell stock tags, parasite destruction			27		OUT (IA)	Food additives: approved and properly used			
			\dashv	20	CIN	OUT N/A	Toxic substances properly identified, stored and used			
Risk factors are improper practices Prevalent contributing factors of foo Interventions are control measures	odborne illness or injury. Public Hea	ilth	- 1	-	1	-	onformance with Approved Procedures			
	to provone loodborne aimess of inju	ry.					Compliance with variance/specialized process/HACCP			
	00	arte sine. May be		19		OUT N/A	The state of the s			
Good reta	GO	OD RI	TAIL	PRACI	LICE	S				
Good reta ark "X" in box if numbered item is not in co	ail practices are preventative measures to	control	the add	PRAC	FICE athog	S ens, chemicals,	and physical objects into foods.	otion		
Good reta ark "X" in box if numbered item is not in co npliance Status	ail practices are preventative measures to ompliance Mark "X" on appr	control ropriate	the add	PRACI	rice athog	ens, chemicals, a		ation		
npliance Status	ail practices are preventative measures to ompliance Mark "X" on appr	control	the add	PRACI	FICE athog	S ens, chemicals,	and physical objects into foods. =corrected on-site during inspection R=repeat viol	ation		
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Pasteurized eggs used where require Water & Ice from approved source Variance obtained for specialized pro- Food Temper Proper cooling methods used: adeque Plant food properly cooked for hot hol Approved thawing methods used Thermometers provided and accurate Food Iden Food properly labeled: original contain Prevention of Foo Insects, rodents, & animals not present Contamination prevented during food present cleanliness Wiping cloths: property used & stored Washing fruits & vegetables pee of Operation: ccussion with Person-in-Charge:	ail practices are preventative measures to compliance Mark "X" on appoint and Water and Water are control at equipment for temp. control at equipment for temp. control at equipment for temp. are control at equipment for temp. are equipment for temp. are preparation, storage & display	o control ropriate COS	the add	PRACI itition of por COS at 43 44 45 46 46 47 48 49 50 51 52 53 54 55	rice athog	ens, chemicals, a cor COS: ce Status In-use utensi Utensils, equ Single-use/si Gloves used Food and nor Properly desi Warewashing Hot & cold wa Plumbing instr Sewage & war Toilet facilities Garbage & ref Physical facilities	and physical objects into foods. =corrected on-site during inspection R=repeat viol Proper Use of Utensils is properly stored ipment & linens: properly stored, dried, & handled ingle-service articles: properly stored & used properly Utensils, Equipment and Vending infood contact surfaces cleanable, gned, constructed, & used : installed, maintained, & used: test strips Physical Facilities ter available adequate pressure alled, proper backflow devices ste water properly disposed properly disposed, facilities maintained ies installed, maintained, & cleaned use properly disposed, facilities maintained ies installed, maintained, & cleane License Posted: Follow-Up: Y Follow-Up Date:			
Pasteurized eggs used where require Water & Ice from approved source Variance obtained for specialized pro Food Temper Proper cooling methods used: adequate plant food properly cooked for hot hole approved thawing methods used Thermometers provided and accurate Food Idea Food properly labeled: original contain Prevention of Food Insects, rodents, & animals not present Contamination prevented during food presonal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables	ail practices are preventative measures to compliance Mark "X" on appoint and Water and Water are control at equipment for temp. control at equipment for temp. control at equipment for temp. are control at equipment for temp. are equipment for temp. are preparation, storage & display	o control ropriate COS	the add	PRACI itition of por COS at 43 44 45 46 46 47 48 49 50 51 52 53 54 55	FICE athog	ens, chemicals, a cor COS: ce Status In-use utensi Utensils, equ Single-use/si Gloves used Food and nor Properly desi Warewashing Hot & cold wa Plumbing instr Sewage & war Toilet facilities Garbage & ref Physical facilities	and physical objects into foods. =corrected on-site during inspection R=repeat viol Proper Use of Utensils is properly stored ipment & linens: properly stored, dried, & handled ingle-service articles: properly stored & used properly Utensils, Equipment and Vending infood contact surfaces cleanable, gned, constructed, & used it installed, maintained, & used: test strips Physical Facilities ter available adequate pressure alled, proper backflow devices site water properly disposed properly constructed, supplied, & cleaned use properly disposed, facilities maintained ies installed, maintained, & clean illation & lighting, designated areas used License Posted: Follow-Up: Y			



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



	ment: Papa Ginos 3 continental 1	Blvd.	Date: 11-L-2022 Page Compliance Achieved: 11-6-2022				
			TEMPERATURE OBSERVATION	DNS	CANHEVEU. TI-C	2022	
	Item / Location	Temp.	Item / Location	Temp.	· Item / Locati		
				2000	Item / Locati	on	
		OB	SERVATIONS AND/OR CORRECTIVI	ACTIONS			
Item Numbe	Section of Code		Description of Viol			Dated C	
IVGITIES			Description of Aloi	alion		or C	
 							
+							
<u> </u>							
 	+						
		No wi	dations observed and	No Items			
			dations observed don	mid time SE	inspection	•	
					<u>.</u>		
							
							
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ure of P	erson in Charge:	Stlly					
	oronarye.	~~ /WILL			Date:		
ture of In							



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



Establishment:	Tinckers			Ir	Tatel	1/1/0	- T.	Page 1 of 2	THE ORT	(D) 1 = 1 = 1		_
Establishment: Tockers Address: 360 Disa Hannada Hannada						_			of Risk Factor/Intervention			
Address: 360 Dw Highway #113				- '			No. of Repea	No. of Repeat Risk Factor/Intervention Violati				
Owner/Permit Holder: Tocker Restronant Group LLC					Risk Category: Risk Category: Risk			3		Total \	√iolation:	s 2
				P	hone	e:			Inspection Sta	atus: Green Yellow	Red	
Inspection Type:	Routine	Re-inspection	Pre-opera			Illn	iess	Investigation	Comple	aint Other		
	Circle des	FOODBORNE ILLN	NESS RISK I	FACI	rors	AND P	UB					
	IN = in com	ignated compliance status (IN	1, 001, N/A,	NO)	for ea	ich item		Mark "X"	" in appropriate bo	x for COS and/or R		
		pliance OUT= not in complian	nce NO = no	t obse	erved	N/A = n	ot a	pplicable COS :	corrected on-site	R = repeat violation		
Compliance Status		C		os	R	Co	mpl	iance Status			COS	S
1 INOUT	Person in charg	Supervision e present, demonstrates knowledge	ne and			{	_,		Protection for	om Contamination		
2 IN OUT N/A	performs duties				<u> </u>	15	9	IN OUT N/A NO	Food separated a	and protected		
2 TINDOTINA		Protection Manager			<u> </u>	16		IN OUT N/A		aces cleaned and sanitized		\top
		nployee Health				17		IN OUT (/A)10	Proper disposition reconditioned & u	or returned, previously served,		\top
3 UNDUT	knowledge, resp	od employees & conditional emplo onsibilities and reporting	yee;							ure Control for Safety		
4 UN OUT		striction and exclusion				18	T	IN OUT N/A NO		ne and temperature		
5 (ім)рит		esponding to vomiting and diarrhe	al events			19	_	IN OUT N/A 10	4	procedures for hot holding	_	+
6 IN OUT (NO	1	Hygiene Practices				20		IN OUT N/A I		e and temperatures	_	+
7 IN OUT (NO		sting, drinking, or tobacco use			Щ	21	-15	IN OUT N/A NO	Proper hot holding	temperatures		+
. 111001 1110	7	m eyes, nose, mouth				22	-13	INJOUT N/A NO	Proper cold holding	g temperatures		
B (IN)OUT NO						23	-1	IN OUT N/A NO	Proper date marki	-		
9 UN OUT N/A NO		ntact with RTE food			\dashv	24		ON AVIATUO NI		lealth Control: procedures and reco	/ds	
10 (IN)DUT		ashing sinks properly supplied & a	ccessible	-	\dashv	25		N OUT N/A		er Advisory		
		proved Source				-	_1	NOTIVA		y provided for raw/undercooked foo tible Populations	is	
11 IN OUT		m an approved source				26	10	IN OUT N/A		used; prohibited foods not offered		
12 IN OUT N/A NO		proper temperature								es and Toxic Substances		-
13 IN DUT		dition, safe & unadulterated				27		N OUT N/A		roved and properly used		\top
14 IN OUT NO NO		lable: shell stock tags, parasite de				28	1	N DUT N/A		roperly identified, stored and used		+
Prevalent co	are improper pract atributing factors o	tices or procedures identified f foodborne illness or injury. F ures to prevent foodborne illne	as the most				_	Co	mformance with	Approved Procedures		
interventions	are control measu	ires to prevent foodborne illne	ess or injury.		_[19	16	N OUT NA	Compliance with va	riance/specialized process/HACCP		T
		1	G001	D RE	TAIL	PRAC	ric:	ES				
/lark "X" in box if nu	nbered item is not	d retail practices are preventative	X" on approp	ontrol 1	the ado	dition of p	atho					
mpliance Status		mark /	X on approp	лане	DOX IC	or COS	and	or COS	corrected on-site	during inspection R=repea	at violation	1
inpliance Status	Safe F	ood and Water	CO	S	R	Com	oliar	nce Status			cos	R
0 Pasteurize	d eggs used where re					43	T .			e of Utensils		
1 Water & Ic	e from approved sour	ce		\dashv	\dashv	44	+		s properly stored			_
2 Variance o	btained for specialize	d processing methods		\neg	_	45	\vdash			erly stored, dried, & handled properly stored & used		-
	Food Ten	nperature Control			\neg	46	\vdash	Gloves used		properly stored a used		-
		dequate equipment for temp, contr	rof							nent and Vending		_
	properly cooked for he					47 -			-food contact surface		T	
	hawing methods used ers provided and acc			_	_	48			ned, constructed, &			
/ I Inellione		Identification				49	L	Warewashing	installed, maintaine	d, & used: test strips		
Food prope	rly labeled: original co				-	50	_	111-18-11		Facilities		
		Food Contamination		+	\dashv	50	-		ter available adequat			\square
Insects, rod	ents, & animals not p	resent		\top	\neg	52	\vdash		alled, proper backflow ste water properly dis			
Contaminat	ion prevented during t	food preparation, storage & display	у	\top		53				, supplied, & cleaned	+	
Personal de				\top		54				d, facilities maintained	+-+	
	s: properly used & sto	red				55			es installed, maintair		+	\dashv
Washing fru	its & vegetables					56	_		ilation & lighting, des		 	\dashv
pe of Operation:				-		. 1	_					
scussion with Per	enn-in-Charne:									License Posted:	(Y) N	1
- Jacob Mul Fel	corrironarge:									Follow-Up:	Y (F	a
										Follow-Up Date:		기
nature of Person	in Charge:	MULLIAN Th	IIMI	1	\					Date: 7 1 0 1 1 7		\dashv
gnature of Inspec	tor:		VVV-U	IV.	 							_
	1	16								Date: 17/6/2027		



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



Establishm	ent: Tockers		Date: 📮	6-2022	Page 2	of <u>7</u>			
Address:	360 Dw Hignw	cy #113	Complian	Compliance Achieved: 17-6-2022					
	Item / Location		TEMPERATURE OBSERVAT	TONS					
	reem / Laga(16)1	Temp.	Item / Location	Temp.	Item / Location	on	Temp		
							-		
							+		
-									
		OBS	ERVATIONS AND/OR CORRECTI	VE ACTIONS					
V Item	Section of Code		Description of Vi			Date	d Corrected		
Numbe	r		Description of Al		<u></u>		or COS		
									
		•							
		No viola	Fions observed dur	ina time of	inspection				
				,					

-									
					-				
-									
ignature of P	erson in Charge:	shugh 7	of Mul		Date: 1	9/22			
ignature of Ir	aspector:	TWANT I							
		~). /	X.		Date: 13.6	-2027			



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



Establishment: Planet Fitness						5/22	Pag	e 1 of _2	No. of Risk Factor/Intervention Violations	s 0			
Address: 360 DW Hiahway						me in 2:00 Time ou 2:20			No. of Repeat Risk Factor/Intervention Violations	S (2)			
Ow	ner/Pe	er planet fitness Assetsoil		Risk Category:				Total Violations					
Em	ail:				Phone:		Inspection Status: Green Yellow Red	190					
Insi	pection	n Type:	Routine Re-inspection Pre-op				ee In	vestigation	Complaint Other				
1110		11700	FOODBORNE ILLNESS RIS					-					
			Circle designated compliance status (IN, OUT, N				UILL		in appropriate box for COS and/or R				
			IN = in compliance OUT= not in compliance NO =				t annii						
- 1		-	The state of the s										
Com	pliance	e Status	Supervision	COS	R	Com	plian	ice Status	[CO:	SR			
1	INO	IT.	Person in charge present, demonstrates knowledge and	Τ		45	13	DUT N/A NO	Protection from Contamination				
-		JT (A)	performs duties			15	4-		Food separated and protected	_			
2	114.01	JI NA)	Certified Food Protection Manager			16		OUT (VA)	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,	+			
	100		Employee Health Management/food employees & conditional employee;			17	IN	OUT WANO	reconditioned & unsafe food				
3	Do		knowledge, responsibilities and reporting						Time / Temperature Control for Safety				
4	INDI		Proper use of restriction and exclusion	↓_		18	_	OUT N/A 10	Proper cooking time and temperature				
5	IN DI	JT .	Procedures for responding to vomiting and diarrheal events			19	_	OUT IMA NO	Proper reheating procedures for hot holding	\bot			
6	IN OL	л (10)	Good Hygiene Practices			20	_	OUT WA NO	Proper cooling time and temperatures	+			
7	IN OL	\rightarrow	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, mouth	+-		21	-	OUT N/A NO	Proper hot holding temperatures	-			
	1		Preventing Contamination by Hands			23	1000	OUT N/A NO	Proper cold holding temperatures Proper date marking and disposition				
8	IN OL	T (NO)	Hands clean & properly washed	T		24	-	OU N/A NO	Time as a Public Health Control: procedures and records	+			
9	IN OL	JT N/A NO	No bare hand contact with RTE food	+	-		1		Consumer Advisory				
10	(IN)DL	JT .	Adequate handwashing sinks properly supplied & accessible			25	IN	OUT N/A	Consumer advisory provided for raw/undercooked foods	7			
			Approved Source				Highly Susceptible Populations						
11	TIMOU.		Food obtained from an approved source	┴	\perp	26	IN (OUT (VA)	Pasteurized foods used; prohibited foods not offered				
12		JT N/A NÓ	Food received at proper temperature	↓	4				d / Color Additives and Toxic Substances				
13 IN OUT Food in good condition, safe & unadulterated				┼	-	27	-	OUT(N/A)	Food additives: approved and properly used	\perp			
14 IN OUT N/ANO Req. records available: shell stock tags, parasite destruction						28	CINY	OUT N/A	Toxic substances properly Identified, stored and used				
	Pre	valent cont	re improper practices or procedures identified as the n tributing factors of foodbome illness or injury. Public Hi are control measures to prevent foodbome illness or in	nost ealth		-			onformance with Approved Procedures				
	Inte	erventions				19		OUT N/A	Compliance with variance/specialized process/HACCP				
					RETAIL								
Mar	k "X" in	box if num	Good retail practices are preventative measures bered item is not in compliance Mark "X" on ap						=corrected on-site during inspection R=repeat violation	an l			
						1							
omi	nance	Status	Safe Food and Water	cos	R	Comp	lianc	e Status	Proper Use of Utensils	R			
30		Pasteurized	eggs used where required	Т	T	43							
31		Water & ce	from approved source			44		Utensils, equ	ipment & linens: properly stored, dried, & handled	+			
32		Variance ob	tained for specialized processing methods			45		Single-use/si	se/single-service articles: properly stored & used				
			Food Temperature Control			46	46 Gloves used properly						
33			ng methods used: adequate equipment for temp. control	—	1	:			Utensils, Equipment and Vending				
34	-		roperly cooked for hot holding	₩		47		_	n-food contact surfaces cleanable,	+			
35	-		awing methods used ers provided and accurate		-	48			igned, constructed, & used g: installed, maintained, & used; test strips	+			
50		THEITHOLIBIE	Food Identification			49	L	vvarewasning	Physical Facilities	-			
37		Food proper	ly labeled: original container			50		Hot & cold wa	ater available adequate pressure				
			Prevention of Food Contamination			51			talled, proper backflow devices	\Box			
38		Insects, rode	nrits, & animals not present			52		Sewage & wa	aste water properly disposed	1			
39		Contamination	on prevented during food preparation, storage & display			53		Toilet facilities	s properly constructed, supplied, & cleaned				
40	_	Personal cle				54		Garbage & re	fuse properly disposed, facilities maintained				
41	_	-	s: properly used & stored	<u> </u>	-	55			ties installed, maintained, & clean	\perp			
42		washing frui	ts & vegetables			56		Adequate ver	ntilation & lighting, designated areas used	1			
Тур	e of O	peration:							License Posted:	N			
			son-in-Charge:						Follow-Up: Y				
_,	-200101		www.r.r. withings.							ツ			
					:				Follow-Up Date:				
Sign	ature	of Person	in Charge: SeeW Shull	nt.	-				Date:				
Sigr	nature	of Inspect	tor: \$ 11						Date: 11/5/2022	\neg			
			1-01-00						112/2022				



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



Establishment: Planet Fitness						Date: 715/2022 Page 2 of 2					
Address: 360 DW High way							Compliance Achieved: 7 15(1017				
				TEMPERATURE OBSERV	ATTONS						
		Item / Location	Temp.	Item / Location	Ten	np.	Item / Location	<u> </u>	Temp		
						_					
						-					
				DECEDS ASSOCIATION CORNEC	TITLE A CONTONIO						
	Item			OBSERVATIONS AND/OR CORREC					ated Corrected		
V 	Number	Section of Code		Description of	Violation				or COS		
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		j									
			Po vie	playlons observed o	wring +	me	of inspection	1			
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la-	ature of D	erson in Charge:	9 01	m Shulest	,		Deter				
		$\overline{}$		2) Mulliple			Date:				
sign	ature of In	spector:	~/. <i>(</i> //				Date: 7 /	1202	7		
		(6								