



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Punkin Donuts</u>	Date: <u>3/28/23</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations	<u>0</u>
Address: <u>2 Bowers Landing</u>	Time in: <u>12:00</u> Time out: <u>12:45</u>	No. of Repeat Risk Factor/Intervention Violations	<u>0</u>
Owner/Permit Holder: <u>ATOM Donuts Inc.</u>	Risk Category: <u>D</u>	Total Violations	<u>0</u>
Email:	Phone:	Inspection Status:	<u>Green</u> Yellow Red

Inspection Type:	<u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
Supervision			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	IN OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R
Protection from Contamination			
15	IN OUT N/A NO		
Food separated and protected			
16	IN OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT N/A NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT N/A NO		
Proper cooking time and temperature			
19	IN OUT N/A NO		
Proper reheating procedures for hot holding			
20	IN OUT N/A NO		
Proper cooling time and temperatures			
21	IN OUT N/A NO		
Proper hot holding temperatures			
22	IN OUT N/A NO		
Proper cold holding temperatures			
23	IN OUT N/A NO		
Proper date marking and disposition			
24	IN OUT N/A NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT N/A		
Food additives: approved and properly used			
28	IN OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	IN OUT N/A		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water & Ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used: adequate equipment for temp. control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided and accurate		
Food Identification			
37	Food properly labeled: original container		
Prevention of Food Contamination			
38	Insects, rodents, & animals not present		
39	Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		

Compliance Status		COS	R
Proper Use of Utensils			
43	In-use utensils properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable,		
48	Properly designed, constructed, & used		
49	Warewashing: installed, maintained, & used: test strips		
Physical Facilities			
50	Hot & cold water available adequate pressure		
51	Plumbing installed, proper backflow devices		
52	Sewage & waste water properly disposed		
53	Toilet facilities properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed, facilities maintained		
55	Physical facilities installed, maintained, & clean		
56	Adequate ventilation & lighting, designated areas used		

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
	Follow-Up Date:
Signature of Person in Charge:	Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>3/28/2023</u>

Date: 3/28/2023



MERRIMACK FIRE DEPARTMENT

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

Establishment: El Tapatio	Date: 3/24/23 Page 1 of 2	No. of Risk Factor/Intervention Violations 0
Address: 404 Milford Road	Time in: 12:00 Time out: 1:00	No. of Repeat Risk Factor/Intervention Violations 0
Owner/Permit Holder: El Tapatio Restaurante Mexicano	Risk Category: B	Total Violations 0
Email:	Phone:	Inspection Status: Green Yellow Red

Inspection Type: Routine	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
Supervision			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	IN OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.			

Compliance Status		COS	R
Protection from Contamination			
15	IN OUT N/A NO		
Food separated and protected			
16	IN OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT N/A NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT N/A NO		
Proper cooking time and temperature			
19	IN OUT N/A NO		
Proper reheating procedures for hot holding			
20	IN OUT N/A NO		
Proper cooling time and temperatures			
21	IN OUT N/A NO		
Proper hot holding temperatures			
22	IN OUT N/A NO		
Proper cold holding temperatures			
23	IN OUT N/A NO		
Proper date marking and disposition			
24	IN OUT N/A NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT N/A		
Food additives: approved and properly used			
28	IN OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	IN OUT N/A		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water & Ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used: adequate equipment for temp. control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided and accurate		
Food Identification			
37	Food properly labeled: original container		
Prevention of Food Contamination			
38	Insects, rodents, & animals not present		
39	Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		

Compliance Status		COS	R
Proper Use of Utensils			
43	In-use utensils properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable,		
48	Properly designed, constructed, & used		
49	Warewashing: installed, maintained, & used: test strips		
Physical Facilities			
50	Hot & cold water available adequate pressure		
51	Plumbing installed, proper backflow devices		
52	Sewage & waste water properly disposed		
53	Toilet facilities properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed, facilities maintained		
55	Physical facilities installed, maintained, & clean		
56	Adequate ventilation & lighting, designated areas used		

Type of Operation:	License Posted: Y N
Discussion with Person-in-Charge:	Follow-Up: Y N
	Follow-Up Date:
Signature of Person in Charge:	Date:
Signature of Inspector:	Date: 3-27-2023

Date: 3-29-2023



MERRIMACK FIRE DEPARTMENT

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

Establishment: <u>Prime ATC</u>	Date: <u>3/24/23</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>380 Que Highway unit A</u>	Time in: <u>10:00</u> Time out: <u>10:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Prime ATC</u>	Risk Category: <u>F</u>	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection Pre-operational Illness Investigation Complaint Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
Supervision			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	IN OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R
Protection from Contamination			
15	IN OUT N/A NO		
Food separated and protected			
16	IN OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT N/A NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT N/A NO		
Proper cooking time and temperature			
19	IN OUT N/A NO		
Proper reheating procedures for hot holding			
20	IN OUT N/A NO		
Proper cooling time and temperatures			
21	IN OUT N/A NO		
Proper hot holding temperatures			
22	IN OUT N/A NO		
Proper cold holding temperatures			
23	IN OUT N/A NO		
Proper date marking and disposition			
24	IN OUT N/A NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT N/A		
Food additives: approved and properly used			
28	IN OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	IN OUT N/A		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

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Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
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Food Temperature Control			
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35	Approved thawing methods used		
36	Thermometers provided and accurate		
Food Identification			
37	Food properly labeled: original container		
Prevention of Food Contamination			
38	Insects, rodents, & animals not present		
39	Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		

Compliance Status		COS	R
Proper Use of Utensils			
43	In-use utensils properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable,		
48	Properly designed, constructed, & used		
49	Warewashing: installed, maintained, & used: test strips		
Physical Facilities			
50	Hot & cold water available adequate pressure		
51	Plumbing installed, proper backflow devices		
52	Sewage & waste water properly disposed		
53	Toilet facilities properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed, facilities maintained		
55	Physical facilities installed, maintained, & clean		
56	Adequate ventilation & lighting, designated areas used		

Type of Operation:

License Posted:

Y N

Discussion with Person-in-Charge:

Follow-Up:

Y N

Follow-Up Date:

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: 3-27-2023

Date: 3-27-2029



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Subway</u>	Date: <u>3/24/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>17 Continental Blvd. Unit I</u>	Time in: <u>30</u>	Time out: <u>1:15</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Green Belly, LLC</u>	Risk Category: <u>D</u>	Total Violations <u>1</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

Inspection Type: Routine Re-inspection Pre-operational Illness Investigation Complaint Other _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	COS	R
Supervision		
1 <u>IN</u> OUT Person in charge present, demonstrates knowledge and performs duties		
2 <u>IN</u> OUT N/A Certified Food Protection Manager		
Employee Health		
3 <u>IN</u> OUT Management/food employees & conditional employee; knowledge, responsibilities and reporting		
4 <u>IN</u> OUT Proper use of restriction and exclusion		
5 <u>IN</u> OUT Procedures for responding to vomiting and diarrheal events		
Good Hygiene Practices		
6 <u>IN</u> OUT <u>NO</u> Proper eating, testing, drinking, or tobacco use		
7 <u>IN</u> OUT <u>NO</u> No discharge from eyes, nose, mouth		
Preventing Contamination by Hands		
8 <u>IN</u> OUT NO Hands clean & properly washed		
9 <u>IN</u> OUT N/A NO No bare hand contact with RTE food		
10 <u>IN</u> OUT Adequate handwashing sinks properly supplied & accessible		
Approved Source		
11 <u>IN</u> OUT Food obtained from an approved source		
12 <u>IN</u> OUT N/A NO Food received at proper temperature		
13 <u>IN</u> OUT Food in good condition, safe & unadulterated		
14 <u>IN</u> OUT N/A NO Req. records available: shell stock tags, parasite destruction		

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

Compliance Status	COS	R
Protection from Contamination		
15 <u>IN</u> OUT N/A NO Food separated and protected		
16 <u>IN</u> OUT N/A Food-contact surfaces cleaned and sanitized		
17 <u>IN</u> OUT <u>N/A</u> NO Proper disposition or returned, previously served, reconditioned & unsafe food		
Time / Temperature Control for Safety		
18 <u>IN</u> OUT N/A NO Proper cooking time and temperature		
19 <u>IN</u> OUT N/A NO Proper reheating procedures for hot holding		
20 <u>IN</u> OUT N/A NO Proper cooling time and temperatures		
21 <u>IN</u> OUT N/A NO Proper hot holding temperatures		
22 <u>IN</u> OUT N/A NO Proper cold holding temperatures		
23 <u>IN</u> OUT N/A NO Proper date marking and disposition		
24 <u>IN</u> OUT N/A NO Time as a Public Health Control: procedures and records		
Consumer Advisory		
25 <u>IN</u> OUT N/A Consumer advisory provided for raw/undercooked foods		
Highly Susceptible Populations		
26 <u>IN</u> OUT N/A Pasteurized foods used; prohibited foods not offered		
Food / Color Additives and Toxic Substances		
27 <u>IN</u> OUT N/A Food additives: approved and properly used		
28 <u>IN</u> OUT N/A Toxic substances properly identified, stored and used		
Conformance with Approved Procedures		
19 <u>IN</u> OUT N/A Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status	COS	R
Safe Food and Water		
30 <u>IN</u> Pasteurized eggs used where required		
31 <u>IN</u> Water & ice from approved source		
32 <u>IN</u> Variance obtained for specialized processing methods		
Food Temperature Control		
33 <u>IN</u> Proper cooling methods used: adequate equipment for temp. control		
34 <u>IN</u> Plant food properly cooked for hot holding		
35 <u>IN</u> Approved thawing methods used		
36 <u>IN</u> Thermometers provided and accurate		
Food Identification		
37 <u>IN</u> Food properly labeled; original container		
Prevention of Food Contamination		
38 <u>IN</u> Insects, rodents, & animals not present		
39 <u>IN</u> Contamination prevented during food preparation, storage & display		
40 <u>IN</u> Personal cleanliness		
41 <u>IN</u> Wiping cloths: properly used & stored		
42 <u>IN</u> Washing fruits & vegetables		

Compliance Status	COS	R
Proper Use of Utensils		
43 <u>IN</u> In-use utensils properly stored		
44 <u>IN</u> Utensils, equipment & linens: properly stored, dried, & handled		
45 <u>IN</u> Single-use/single-service articles: properly stored & used		
46 <u>IN</u> Gloves used properly		
Utensils, Equipment and Vending		
47 <u>IN</u> Food and non-food contact surfaces cleanable		
48 <u>IN</u> Properly designed, constructed, & used		
49 <u>IN</u> Warewashing: installed, maintained, & used; test strips		
Physical Facilities		
50 <u>IN</u> Hot & cold water available adequate pressure		
51 <u>IN</u> Plumbing installed, proper backflow devices		
52 <u>IN</u> Sewage & waste water properly disposed		
53 <u>IN</u> Toilet facilities properly constructed, supplied, & cleaned		
54 <u>IN</u> Garbage & refuse properly disposed, facilities maintained		
55 <u>IN</u> Physical facilities installed, maintained, & clean		
56 <u>IN</u> Adequate ventilation & lighting, designated areas used		

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> N
	Follow-Up Date:
Signature of Person in Charge: <u>[Signature]</u>	Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>3/24/2023</u>

Date: 3-24-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Curry Bites</u>	Date: <u>3/11/23</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>80 Premium Outlet Blvd.</u>	Time in: <u>12:30</u> Time out: <u>1:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder:	Risk Category:	Total Violations <u>1</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	COS	R
Supervision		
1 <u>IN</u> OUT Person in charge present, demonstrates knowledge and performs duties		
2 <u>IN</u> OUT <u>N/A</u> Certified Food Protection Manager		
Employee Health		
3 <u>IN</u> OUT Management/food employees & conditional employee; knowledge, responsibilities and reporting		
4 <u>IN</u> OUT Proper use of restriction and exclusion		
5 <u>IN</u> OUT Procedures for responding to vomiting and diarrhea events		
Good Hygiene Practices		
6 <u>IN</u> OUT <u>NO</u> Proper eating, tasting, drinking, or tobacco use		
7 <u>IN</u> OUT <u>NO</u> No discharge from eyes, nose, mouth		
Preventing Contamination by Hands		
8 <u>IN</u> OUT <u>NO</u> Hands clean & properly washed		
9 <u>IN</u> OUT <u>N/A</u> <u>NO</u> No bare hand contact with RTE food		
10 <u>IN</u> OUT Adequate handwashing sinks properly supplied & accessible		
Approved Source		
11 <u>IN</u> OUT Food obtained from an approved source		
12 <u>IN</u> OUT <u>N/A</u> <u>NO</u> Food received at proper temperature		
13 <u>IN</u> OUT Food in good condition, safe & unadulterated		
14 <u>IN</u> OUT <u>N/A</u> <u>NO</u> Req. records available: shell stock tags, parasite destruction		

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

Compliance Status	COS	R
Protection from Contamination		
15 <u>IN</u> OUT <u>N/A</u> <u>NO</u> Food separated and protected		
16 <u>IN</u> OUT <u>N/A</u> Food-contact surfaces cleaned and sanitized		
17 <u>IN</u> OUT <u>N/A</u> <u>NO</u> Proper disposition or returned, previously served, reconditioned & unsafe food		
Time / Temperature Control for Safety		
18 <u>IN</u> OUT <u>N/A</u> <u>NO</u> Proper cooking time and temperature		
19 <u>IN</u> OUT <u>N/A</u> <u>NO</u> Proper reheating procedures for hot holding		
20 <u>IN</u> OUT <u>N/A</u> <u>NO</u> Proper cooling time and temperatures		
21 <u>IN</u> OUT <u>N/A</u> <u>NO</u> Proper hot holding temperatures		
22 <u>IN</u> OUT <u>N/A</u> <u>NO</u> Proper cold holding temperatures		
23 <u>IN</u> OUT <u>N/A</u> <u>NO</u> Proper date marking and disposition		
24 <u>IN</u> OUT <u>N/A</u> <u>NO</u> Time as a Public Health Control: procedures and records		
Consumer Advisory		
25 <u>IN</u> OUT <u>N/A</u> Consumer advisory provided for raw/undercooked foods		
Highly Susceptible Populations		
26 <u>IN</u> OUT <u>N/A</u> Pasteurized foods used; prohibited foods not offered		
Food / Color Additives and Toxic Substances		
27 <u>IN</u> OUT <u>N/A</u> Food additives: approved and properly used		
28 <u>IN</u> OUT <u>N/A</u> Toxic substances properly identified, stored and used		
Conformance with Approved Procedures		
19 <u>IN</u> OUT <u>N/A</u> Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status	COS	R
Safe Food and Water		
30 <u>IN</u> Pasteurized eggs used where required		
31 <u>IN</u> Water & ice from approved source		
32 <u>IN</u> Variance obtained for specialized processing methods		
Food Temperature Control		
33 <u>IN</u> Proper cooling methods used: adequate equipment for temp. control		
34 <u>IN</u> Plant food properly cooked for hot holding		
35 <u>IN</u> Approved thawing methods used		
36 <u>IN</u> Thermometers provided and accurate		
Food Identification		
37 <u>IN</u> Food properly labeled: original container		
Prevention of Food Contamination		
38 <u>IN</u> Insects, rodents, & animals not present		
39 <u>IN</u> Contamination prevented during food preparation, storage & display		
40 <u>IN</u> Personal cleanliness		
41 <u>IN</u> Wiping cloths: properly used & stored		
42 <u>IN</u> Washing fruits & vegetables		

Compliance Status	COS	R
Proper Use of Utensils		
43 <u>IN</u> In-use utensils properly stored		
44 <u>IN</u> Utensils, equipment & linens: properly stored, dried, & handled		
45 <u>IN</u> Single-use/single-service articles: properly stored & used		
46 <u>IN</u> Gloves used properly		
Utensils, Equipment and Vending		
47 <u>IN</u> Food and non-food contact surfaces cleanable,		
48 <u>IN</u> Properly designed, constructed, & used		
49 <u>IN</u> Warewashing: installed, maintained, & used; test strips		
Physical Facilities		
50 <u>IN</u> Hot & cold water available adequate pressure		
51 <u>IN</u> Plumbing installed, proper backflow devices		
52 <u>IN</u> Sewage & waste water properly disposed		
53 <u>IN</u> Toilet facilities properly constructed, supplied, & cleaned		
54 <u>IN</u> Garbage & refuse properly disposed, facilities maintained		
55 <u>IN</u> <u>X</u> Physical facilities installed, maintained, & clean		
56 <u>IN</u> Adequate ventilation & lighting, designated areas used		

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> N
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>3/21/2023</u>

Date: 3/21/2022



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>King Kong</u>	Date: <u>8/14/23</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations	<u>0</u>
Address: <u>336 New Highway</u>	Time in: <u>2:30</u> Time out: <u>3:00</u>	No. of Repeat Risk Factor/Intervention Violations	<u>0</u>
Owner/Permit Holder: <u>White Mountain Creamery</u>	Risk Category: <u>D</u>	Total Violations	<u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u>	Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection Pre-operational Illness Investigation Complaint Other		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R			
IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation			
Compliance Status		COS	R
Supervision			
1	IN OUT	Person in charge present, demonstrates knowledge and performs duties	
2	IN OUT N/A	Certified Food Protection Manager	
Employee Health			
3	IN OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting	
4	IN OUT	Proper use of restriction and exclusion	
5	IN OUT	Procedures for responding to vomiting and diarrheal events	
Good Hygiene Practices			
6	IN OUT <u>NO</u>	Proper eating, tasting, drinking, or tobacco use	
7	IN OUT <u>NO</u>	No discharge from eyes, nose, mouth	
Preventing Contamination by Hands			
8	IN OUT <u>NO</u>	Hands clean & properly washed	
9	IN OUT N/A <u>NO</u>	No bare hand contact with RTE food	
10	IN OUT	Adequate handwashing sinks properly supplied & accessible	
Approved Source			
11	IN OUT	Food obtained from an approved source	
12	IN OUT N/A <u>NO</u>	Food received at proper temperature	
13	IN OUT	Food in good condition, safe & unadulterated	
14	IN OUT N/A <u>NO</u>	Req. records available: shell stock tags, parasite destruction	
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			
GOOD RETAIL PRACTICES			
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection R = repeat violation			
Compliance Status		COS	R
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water & Ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
33		Proper cooling methods used: adequate equipment for temp. control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided and accurate	
Food Identification			
37		Food properly labeled: original container	
Prevention of Food Contamination			
38		Insects, rodents, & animals not present	
39		Contamination prevented during food preparation, storage & display	
40		Personal cleanliness	
41		Wiping cloths: properly used & stored	
42		Washing fruits & vegetables	
Compliance Status		COS	R
Proper Use of Utensils			
43		In-use utensils properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored & used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47		Food and non-food contact surfaces cleanable,	
48		Properly designed, constructed, & used	
49		Warewashing: installed, maintained, & used: test strips	
Physical Facilities			
50		Hot & cold water available adequate pressure	
51		Plumbing installed, proper backflow devices	
52		Sewage & waste water properly disposed	
53		Toilet facilities properly constructed, supplied, & cleaned	
54		Garbage & refuse properly disposed, facilities maintained	
55		Physical facilities installed, maintained, & clean	
56		Adequate ventilation & lighting, designated areas used	
Type of Operation:	License Posted: <u>Y</u> <u>N</u>		
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>		
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:		
Signature of Inspector: <u>[Signature]</u>	Date: <u>8-17-2023</u>		

Date: 3-14-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>PC Connection</u>	Date: <u>3/14/23</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>730 Milford Road</u>	Time in: <u>10:00</u> Time out: <u>1:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Nexdine, LLC</u>	Risk Category: <u>B</u>	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	COS	R
Supervision		
1 <u>IN</u> OUT Person in charge present, demonstrates knowledge and performs duties		
2 <u>IN</u> OUT N/A Certified Food Protection Manager		
Employee Health		
3 <u>IN</u> OUT Management/food employees & conditional employee; knowledge, responsibilities and reporting		
4 <u>IN</u> OUT Proper use of restriction and exclusion		
5 <u>IN</u> OUT Procedures for responding to vomiting and diarrheal events		
Good Hygiene Practices		
6 <u>IN</u> OUT <u>NO</u> Proper eating, tasting, drinking, or tobacco use		
7 <u>IN</u> OUT <u>NO</u> No discharge from eyes, nose, mouth		
Preventing Contamination by Hands		
8 <u>IN</u> OUT <u>NO</u> Hands clean & properly washed		
9 <u>IN</u> OUT N/A <u>NO</u> No bare hand contact with RTE food		
10 <u>IN</u> OUT Adequate handwashing sinks properly supplied & accessible		
Approved Source		
11 <u>IN</u> OUT Food obtained from an approved source		
12 <u>IN</u> OUT N/A <u>NO</u> Food received at proper temperature		
13 <u>IN</u> OUT Food in good condition, safe & unadulterated		
14 <u>IN</u> OUT N/A <u>NO</u> Reg. records available; shell stock tags, parasite destruction		

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

Compliance Status	COS	R
Protection from Contamination		
15 <u>IN</u> OUT N/A <u>NO</u> Food separated and protected		
16 <u>IN</u> OUT N/A Food-contact surfaces cleaned and sanitized		
17 <u>IN</u> OUT N/A <u>NO</u> Proper disposition or returned, previously served, reconditioned & unsafe food		
Time / Temperature Control for Safety		
18 <u>IN</u> OUT N/A <u>NO</u> Proper cooking time and temperature		
19 <u>IN</u> OUT N/A <u>NO</u> Proper reheating procedures for hot holding		
20 <u>IN</u> OUT N/A <u>NO</u> Proper cooling time and temperatures		
21 <u>IN</u> OUT N/A <u>NO</u> Proper hot holding temperatures		
22 <u>IN</u> OUT N/A <u>NO</u> Proper cold holding temperatures		
23 <u>IN</u> OUT N/A <u>NO</u> Proper date marking and disposition		
24 <u>IN</u> OUT N/A <u>NO</u> Time as a Public Health Control; procedures and records		
Consumer Advisory		
25 <u>IN</u> OUT N/A Consumer advisory provided for raw/undercooked foods		
Highly Susceptible Populations		
26 <u>IN</u> OUT N/A Pasteurized foods used; prohibited foods not offered		
Food / Color Additives and Toxic Substances		
27 <u>IN</u> OUT N/A Food additives: approved and properly used		
28 <u>IN</u> OUT N/A Toxic substances properly identified, stored and used		
Conformance with Approved Procedures		
19 <u>IN</u> OUT N/A Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status	COS	R
Safe Food and Water		
30 <u>IN</u> Pasteurized eggs used where required		
31 <u>IN</u> Water & ice from approved source		
32 <u>IN</u> Variance obtained for specialized processing methods		
Food Temperature Control		
33 <u>IN</u> Proper cooling methods used: adequate equipment for temp. control		
34 <u>IN</u> Plant food properly cooked for hot holding		
35 <u>IN</u> Approved thawing methods used		
36 <u>IN</u> Thermometers provided and accurate		
Food Identification		
37 <u>IN</u> Food properly labeled: original container		
Prevention of Food Contamination		
38 <u>IN</u> Insects, rodents, & animals not present		
39 <u>IN</u> Contamination prevented during food preparation, storage & display		
40 <u>IN</u> Personal cleanliness		
41 <u>IN</u> Wiping cloths: properly used & stored		
42 <u>IN</u> Washing fruits & vegetables		

Compliance Status	COS	R
Proper Use of Utensils		
43 <u>IN</u> In-use utensils properly stored		
44 <u>IN</u> Utensils, equipment & linens: properly stored, dried, & handled		
45 <u>IN</u> Single-use/single-service articles: properly stored & used		
46 <u>IN</u> Gloves used properly		
Utensils, Equipment and Vending		
47 <u>IN</u> Food and non-food contact surfaces cleanable,		
48 <u>IN</u> Properly designed, constructed, & used		
49 <u>IN</u> Warewashing: installed, maintained, & used: test strips		
Physical Facilities		
50 <u>IN</u> Hot & cold water available adequate pressure		
51 <u>IN</u> Plumbing installed, proper backflow devices		
52 <u>IN</u> Sewage & waste water properly disposed		
53 <u>IN</u> Toilet facilities properly constructed, supplied, & cleaned		
54 <u>IN</u> Garbage & refuse properly disposed, facilities maintained		
55 <u>IN</u> Physical facilities installed, maintained, & clean		
56 <u>IN</u> Adequate ventilation & lighting, designated areas used		

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>Ash Howard</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>3-14-2023</u>

Date: 3-14-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Burger King #2805	Date: 3/16/23	Page 1 of 2	No. of Risk Factor/Intervention Violations	0
Address: 2 Amherst Road	Time in: 10:30	Time out: 11:30	No. of Repeat Risk Factor/Intervention Violations	0
Owner/Permit Holder: Northeast Foods LLC	Risk Category: C		Total Violations	0
Email:	Phone:	Inspection Status: Green	Yellow	Red

Inspection Type: Routine	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R
IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

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

Type of Operation:	License Posted: Y N
Discussion with Person-in-Charge:	Follow-Up: Y N
	Follow-Up Date:
Signature of Person in Charge: <i>[Signature]</i>	Date:
Signature of Inspector: <i>[Signature]</i>	Date: 3/16/2023

Date: 3/16/2025



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Tortilla Flats</u>	Date: <u>8/15/23</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>595 Dow Highway</u>	Time In: <u>12:00</u> Time Out: <u>1:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Tortilla Flat Inc.</u>	Risk Category: <u>B</u>	Total Violations <u>1</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
Illness Investigation	Complaint	Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	COS	R
Supervision		
1 <u>IN</u> OUT Person in charge present, demonstrates knowledge and performs duties		
2 <u>IN</u> OUT N/A Certified Food Protection Manager		
Employee Health		
3 <u>IN</u> OUT Management/food employees & conditional employee; knowledge, responsibilities and reporting		
4 <u>IN</u> OUT Proper use of restriction and exclusion		
5 <u>IN</u> OUT Procedures for responding to vomiting and diarrheal events		
Good Hygiene Practices		
6 <u>IN</u> OUT <u>NO</u> Proper eating, tasting, drinking, or tobacco use		
7 <u>IN</u> OUT <u>NO</u> No discharge from eyes, nose, mouth		
Preventing Contamination by Hands		
8 <u>IN</u> OUT <u>NO</u> Hands clean & properly washed		
9 <u>IN</u> OUT N/A <u>NO</u> No bare hand contact with RTE food		
10 <u>IN</u> OUT Adequate handwashing sinks properly supplied & accessible		
Approved Source		
11 <u>IN</u> OUT Food obtained from an approved source		
12 <u>IN</u> OUT N/A <u>NO</u> Food received at proper temperature		
13 <u>IN</u> OUT Food in good condition, safe & unadulterated		
14 <u>IN</u> OUT N/A <u>NO</u> Req. records available: shell stock tags, parasite destruction		

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

Compliance Status	COS	R
Protection from Contamination		
15 <u>IN</u> OUT N/A <u>NO</u> Food separated and protected		
16 <u>IN</u> OUT N/A Food-contact surfaces cleaned and sanitized		
17 <u>IN</u> OUT N/A <u>NO</u> Proper disposition or returned, previously served, reconditioned & unsafe food		
Time / Temperature Control for Safety		
18 <u>IN</u> OUT N/A <u>NO</u> Proper cooking time and temperature		
19 <u>IN</u> OUT N/A <u>NO</u> Proper reheating procedures for hot holding		
20 <u>IN</u> OUT N/A <u>NO</u> Proper cooling time and temperatures		
21 <u>IN</u> OUT N/A <u>NO</u> Proper hot holding temperatures		
22 <u>IN</u> OUT N/A <u>NO</u> Proper cold holding temperatures		
23 <u>IN</u> OUT N/A <u>NO</u> Proper date marking and disposition		
24 <u>IN</u> OUT N/A <u>NO</u> Time as a Public Health Control: procedures and records		
Consumer Advisory		
25 <u>IN</u> OUT N/A Consumer advisory provided for raw/undercooked foods		
Highly Susceptible Populations		
26 <u>IN</u> OUT N/A Pasteurized foods used; prohibited foods not offered		
Food / Color Additives and Toxic Substances		
27 <u>IN</u> OUT N/A Food additives: approved and properly used		
28 <u>IN</u> OUT N/A Toxic substances properly identified, stored and used		
Conformance with Approved Procedures		
19 <u>IN</u> OUT N/A Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status	COS	R
Safe Food and Water		
30 <u>IN</u> Pasteurized eggs used where required		
31 <u>IN</u> Water & Ice from approved source		
32 <u>IN</u> Variance obtained for specialized processing methods		
Food Temperature Control		
33 <u>IN</u> Proper cooling methods used: adequate equipment for temp. control		
34 <u>IN</u> Plant food properly cooked for hot holding		
35 <u>IN</u> Approved thawing methods used		
36 <u>IN</u> Thermometers provided and accurate		
Food Identification		
37 <u>IN</u> Food properly labeled: original container		
Prevention of Food Contamination		
38 <u>IN</u> Insects, rodents, & animals not present		
39 <u>IN</u> Contamination prevented during food preparation, storage & display		
40 <u>IN</u> Personal cleanliness		
41 <u>IN</u> Wiping cloths: properly used & stored		
42 <u>IN</u> Washing fruits & vegetables		

Compliance Status	COS	R
Proper Use of Utensils		
43 <u>IN</u> In-use utensils properly stored		
44 <u>IN</u> Utensils, equipment & linens: properly stored, dried, & handled		
45 <u>IN</u> Single-use/single-service articles: properly stored & used		
46 <u>IN</u> Gloves used properly		
Utensils, Equipment and Vending		
47 <u>IN</u> Food and non-food contact surfaces cleanable,		
48 <u>IN</u> Properly designed, constructed, & used		
49 <u>IN</u> Warewashing: installed, maintained, & used: test strips		
Physical Facilities		
50 <u>IN</u> Hot & cold water available adequate pressure		
51 <u>IN</u> Plumbing installed, proper backflow devices		
52 <u>IN</u> Sewage & waste water properly disposed		
53 <u>IN</u> Toilet facilities properly constructed, supplied, & cleaned		
54 <u>IN</u> Garbage & refuse properly disposed, facilities maintained		
55 <u>IN</u> <u>X</u> Physical facilities installed, maintained, & clean		
56 <u>IN</u> Adequate ventilation & lighting, designated areas used		

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: Betty Ann Smith

Date:

Signature of Inspector: [Signature]

Date: 3/15/2023

OBSERVATIONS AND/OR CORRECTIVE ACTIONS



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Merrimack Memorial Post # 98</u>	Date: <u>3/15/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>43 Baboosic Lake Road</u>	Time in: <u>12:30</u>	Time out: <u>2:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Merrimack Memorial Post</u>	Risk Category: <u>0</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	COS	R
Supervision		
1 IN OUT		
2 IN OUT N/A		
Employee Health		
3 IN OUT		
4 IN OUT		
5 IN OUT		
Good Hygiene Practices		
6 IN OUT NO		
7 IN OUT NO		
Preventing Contamination by Hands		
8 IN OUT NO		
9 IN OUT N/A NO		
10 IN OUT		
Approved Source		
11 IN OUT		
12 IN OUT N/A NO		
13 IN OUT		
14 IN OUT N/A NO		

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

Compliance Status	COS	R
Protection from Contamination		
15 IN OUT N/A NO		
16 IN OUT N/A		
17 IN OUT N/A NO		
Time / Temperature Control for Safety		
18 IN OUT N/A NO		
19 IN OUT N/A NO		
20 IN OUT N/A NO		
21 IN OUT N/A NO		
22 IN OUT N/A NO		
23 IN OUT N/A NO		
24 IN OUT N/A NO		
Consumer Advisory		
25 IN OUT N/A		
Highly Susceptible Populations		
26 IN OUT N/A		
Food / Color Additives and Toxic Substances		
27 IN OUT N/A		
28 IN OUT N/A		
Conformance with Approved Procedures		
19 IN OUT N/A		

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" on appropriate box for COS and/or

COS = corrected on-site during inspection

R = repeat violation

Compliance Status	COS	R
Safe Food and Water		
30		
31		
32		
Food Temperature Control		
33		
34		
35		
36		
Food Identification		
37		
Prevention of Food Contamination		
38		
39		
40		
41		
42		

Compliance Status	COS	R
Proper Use of Utensils		
43		
44		
45		
46		
Utensils, Equipment and Vending		
47		
48		
49		
Physical Facilities		
50		
51		
52		
53		
54		
55		
56		

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
	Follow-Up Date:
Signature of Person in Charge: <u>Amy Salvucci</u>	Date: <u>3-15-2023</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>3/15/2023</u>

Date 3/15/76



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Walgreens #9646</u>	Date: <u>2/13/23</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>615 DW Highway</u>	Time in: <u>12:00</u> Time out: <u>12:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Walgreen Eastern CO. Inc.</u>	Risk Category: <u>F</u>	Total Violations: <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item Mark "X" in appropriate box for COS and/or R
IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	COS	R
Supervision		
1 <u>IN</u> OUT		
2 <u>IN</u> OUT <u>N/A</u>		
Employee Health		
3 <u>IN</u> OUT		
4 <u>IN</u> OUT		
5 <u>IN</u> OUT		
Good Hygiene Practices		
6 <u>IN</u> OUT <u>NO</u>		
7 <u>IN</u> OUT <u>NO</u>		
Preventing Contamination by Hands		
8 <u>IN</u> OUT <u>NO</u>		
9 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		
10 <u>IN</u> OUT		
Approved Source		
11 <u>IN</u> OUT		
12 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		
13 <u>IN</u> OUT		
14 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

Compliance Status	COS	R
Protection from Contamination		
15 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		
16 <u>IN</u> OUT <u>N/A</u>		
17 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Time / Temperature Control for Safety		
18 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		
19 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		
20 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		
21 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		
22 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		
23 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		
24 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Consumer Advisory		
25 <u>IN</u> OUT <u>N/A</u>		
Highly Susceptible Populations		
26 <u>IN</u> OUT <u>N/A</u>		
Food / Color Additives and Toxic Substances		
27 <u>IN</u> OUT <u>N/A</u>		
28 <u>IN</u> OUT <u>N/A</u>		
Conformance with Approved Procedures		
19 <u>IN</u> OUT <u>N/A</u>		

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection R = repeat violation

Compliance Status	COS	R
Safe Food and Water		
30		
31		
32		
Food Temperature Control		
33		
34		
35		
36		
Food Identification		
37		
Prevention of Food Contamination		
38		
39		
40		
41		
42		

Compliance Status	COS	R
Proper Use of Utensils		
43		
44		
45		
46		
Utensils, Equipment and Vending		
47		
48		
49		
Physical Facilities		
50		
51		
52		
53		
54		
55		
56		

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge:	Follow-Up Date:
Signature of Inspector:	Date: <u>2/13/2023</u>

Date: 3/13/2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Thirsty Moose Taphouse</u>	Date: <u>3/1/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>360 DW Highway #107</u>	Time in: <u>1:30</u>	Time out: <u>2:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Thirsty Moose Merrimack, LLC</u>	Risk Category: <u>A</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation	Complaint	Other
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, NO) for each item

Mark "X" in appropriate box for COS and/or R

IN = in compliance OUT = not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status		COS	R
Supervision			
1	<u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<u>IN</u> OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	<u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<u>IN</u> OUT		
Proper use of restriction and exclusion			
5	<u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT <u>NO</u>		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	<u>IN</u> OUT NO		
Hands clean & properly washed			
9	<u>IN</u> OUT N/A NO		
No bare hand contact with RTE food			
10	<u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	<u>IN</u> OUT		
Food obtained from an approved source			
12	IN OUT <u>N/A</u> NO		
Food received at proper temperature			
13	<u>IN</u> OUT		
Food in good condition, safe & unadulterated			
14	IN OUT <u>N/A</u> NO		
Req. records available: shell stock tags, parasite destruction			

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R
Protection from Contamination			
15	<u>IN</u> OUT N/A NO		
Food separated and protected			
16	<u>IN</u> OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT <u>N/A</u> NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT <u>N/A</u> NO		
Proper cooking time and temperature			
19	IN OUT <u>N/A</u> NO		
Proper reheating procedures for hot holding			
20	IN OUT <u>N/A</u> NO		
Proper cooling time and temperatures			
21	<u>IN</u> OUT N/A NO		
Proper hot holding temperatures			
22	<u>IN</u> OUT N/A NO		
Proper cold holding temperatures			
23	<u>IN</u> OUT N/A NO		
Proper date marking and disposition			
24	IN OUT <u>N/A</u> NO		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	<u>IN</u> OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	IN OUT <u>N/A</u>		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT <u>N/A</u>		
Food additives: approved and properly used			
28	<u>IN</u> OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	IN OUT <u>N/A</u>		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" on appropriate box for COS and/or COS = corrected on-site during inspection R = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30			
Pasteurized eggs used where required			
31			
Water & ice from approved source			
32			
Variance obtained for specialized processing methods			
Food Temperature Control			
33			
Proper cooling methods used: adequate equipment for temp. control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided and accurate			
Food Identification			
37			
Food properly labeled: original container			
Prevention of Food Contamination			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43			
In-use utensils properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
Utensile, Equipment and Vending			
47			
Food and non-food contact surfaces cleanable,			
48			
Properly designed, constructed, & used			
49			
Warewashing: installed, maintained, & used: test strips			
Physical Facilities			
50			
Hot & cold water available adequate pressure			
51			
Plumbing installed, proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed, facilities maintained			
55			
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting, designated areas used			

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: Y <u>N</u>
	Follow-Up Date:
Signature of Person in Charge: <u>Daniel Piquero</u>	Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>3-1-2023</u>

Date: 3-1-2023