

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



Establishment: 2	unkin bonuts	Da	te 3/2	8/23	Page 1 of _	2	No. of Risk Factor/Intervention Viola	ions	0
	owers Landing	Tim	ne in	CO	Time out[2]	: 45	No. of Repeat Risk Factor/Intervention Violation	ions	05
	der: ATTOM DONOTS Inc.	Ris	k Cate	gory:	D		Total Viola	ions	X
Email:		_	one:		<u> </u>	lı lı	nspection Status: Green Yellow Re		_
Inspection Type:	Routine Re-inspection Pre-opera	tional		lines	s investiga		Complaint Other		
, , , , , , , , , , , , , , , , , , ,	FOODBORNE ILLNESS RISK F							_	
	Circle designated compliance status (IN, OUT, N/A,	NO) fo	r each i	item	Mari	k "X" in	appropriate box for COS and/or R		
	IN = in compliance OUT= not in compliance NO = not	obsen	ed N/A	= not	applicable C	OS = c	orrected on-site R = repeat violation		
Compliance Status	lc.	OS	R	Com	oliance Statu	us		cos	IR
	Supervision						Protection from Contamination	1000	1
1 IN OUT	Person in charge present, demonstrates knowledge and performs duties			15 (IN OUT N/A	NO	Food separated and protected		
2 / N OUT N/A	Certified Food Protection Manager			16 (II) OUT N/A		Food-contact surfaces cleaned and sanitized		1
- W 112	Employee Health			17	IN OUT NA		Proper disposition or returned, previously served, reconditioned & unsafe food		
3 NOUT	Management/food employees & conditional employee;						me / Temperature Control for Safety		10
4 (II) OUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion	\rightarrow	\dashv	18	IN OUT N/A		Proper cooking time and temperature		Т
5 IN OUT	Procedures for responding to vomiting and diarrheal events	\rightarrow		19	IN OUT N/A		Proper reheating procedures for hot holding		
	Good Hygiene Practices			20	IN OUT N/A	7	Proper cooling time and temperatures		
6 IN OUT (NO	Proper eating, tasting, drinking, or tobacco use			21	IN OUT N/A	NO I	Proper hot holding temperatures		\Box
7 IN OUT NO	No discharge from eyes, nose, mouth			22	IN OUT N/A	NO I	Proper cold holding temperatures		
	Preventing Contamination by Hands			23	A'N TUC NI	NO I	Proper date marking and disposition		
8 (IN) OUT NO	Hands clean & properly washed			24	IN OU (N)	NO 1	Time as a Public Health Control: procedures and records		
9 INJOUT N/A NO	No bare hand contact with RTE food	\neg					Consumer Advisory		
10 /IN)OUT	Adequate handwashing sinks properly supplied & accessible			25	IN OUT N/A	- (Consumer advisory provided for raw/undercooked foods		
9	Approved Source		- 1 :				Highly Susceptible Populations		
11 (IN)DUT	Food obtained from an approved source		\neg	26	IN OUT (N/A)	F	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 IN OUT	Food in good condition, safe & unadulterated			27	IN OUT N/A	F	Food additives; approved and properly used		
14 IN OUT NA NO	Req, records available: shell stock tags, parasite destruction			28	IN OUT N/A	Т	oxic substances properly identified, stored and used		
Risk factors	are improper practices or procedures identified as the most		\neg			Con	formance with Approved Procedures		
Prevalent cor Interventions	are improper practices or procedures identified as the most stributing factors of foodborne illness or injury, Public Health are control measures to prevent foodborne illness or injury.)		19	IN OUT NA		Compliance with variance/specialized process/HACCP		\Box
		-	CAIL P	RACT	TOFS				
	Good retail practices are preventative measures to c					icals an	d physical phierts into foods		
Mark "X" in box if nu	nbered item is not in compliance Mark "X" on appro						corrected on-site during inspection R=repeat vi	olation	\dashv
Compliance Status	loc	e I r	3 I I	Comp	lianca Statu			200	
omphance status	Safe Food and Water	3 1	2	Comp	liance Status	5	Proper Use of Utensils	cos	R
30 Pasteurize	d eggs used where required	T	7 1	43	in-use	utensils	properly stored		
	e from approved source	\neg	-	44			ment & linens: properly stored, dried, & handled		-
32 Variance o	btained for specialized processing methods	\dashv	⊣	45			ale-service articles; properly stored & used		\neg
	Food Temperature Control			46	Gloves	s used pr	roperly		\neg
33 Proper coo	ling methods used: adequate equipment for temp. control		7	1	1.5	1	Utensils, Equipment and Vending		
34 Plant food	properly cooked for hot holding		7	47	Food a		food contact surfaces cleanable,		
35 Approved t	hawing methods used		7 1	48	Proper	ty design	ned, constructed, & used		
36 Thermome	ters provided and accurate			49			installed, maintained, & used: test strips		\neg
- 42	Food Identification						Physical Facilities		
37 Food prope	erly labeled: original container			50	Hot & c	cold wate	er avallable adequate pressure		\neg
	Prevention of Food Contamination			51	Plumbi	ing instal	led, proper backflow devices		
38 Insects, roo	dents, & animals not present		7 [52	Sewag	e & wast	te water property disposed		
39 Contamina	tion prevented during food preparation, storage & display		7 [53	Toilet fa	acilities p	properly constructed, supplied, & cleaned		
40 Personal c	eanliness] [54	Garbag	ge & refu	se properly disposed, facilities maintained		
41 Wiping clot	hs: properly used & stored			55	Physica	al facilitie	es installed, maintained, & clean		
42 Washing fro	uits & vegetables			56	Adequa	ate ventil	lation & lighting, designated areas used		
Type of Operation:							License Posted:	V)	7
							2.551.551.55.55.	1	•
Discussion with Pe	rison-in-unarge:					Follow-Up:		(Y	
	<u></u>						Follow-Up Date:		
Signature of Perso	n in Charge:						Date:		\dashv
						\dashv			
Signature of Inspec	TOP: SALVE TO THE	Date: 3 / 28 / 2073							



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



Establishme	ent: Dunicin Do	nuts	<u> </u>	Date: 3	8-2023	Page 2 of Z
Address: 1	Bowers Land	ding		Compliance	Achieved: 31Z	8/2023
			TEMPERATURE OBSERVAT	IONS		
	Item / Location	Temp.	Item / Location	Текир.	Item / Locatio	n Tem
		OBS	ERVATIONS AND/OR CORRECTIVE	VE ACTIONS		
V Item Number	Section of Code		Description of Vi	olation		Dated Corrected
Hajiiboi						or COS
						
				· · · · · · · · · · · · · · · · · · ·		
		No Diel	ations maked .	In Sec. 15:	C 3.4.2.613	
		KIB OIL	ations observed o	White time a	+ INC DECTO	30
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				-		
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			(#)			-
-	1					
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ignature of P	erson in Charge:	(29)			Date:	
Signature of Ir		7				
- STICKETS OF ST	Appendi.			<u> </u>	Date: 3 2	8/2023



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



Establis	shment: 🔁	1 Tapetio	ľ	Date 3/	19/25	Page 1 of 2	No. of Risk Factor/Intervention Violati	ions 💋
		milford Road		Time in	2:00	Time out !oC	No. of Repeat Risk Factor/Intervention Violati	ions Ø
		er.E.J. Taketio Restourante hexico		Risk Ca	ategory:	13	Total Violati	ions 💋
Email:		TO TOTAL O CESTONICE HEAVE	- 1	Phone:		<u> </u>	Inspection Status: Green Yellow Re	1.0
	on Type:	Routine Re-inspection Pre-ope			Illnor	ss Investigatio		
mspecu	or type.	Re-inspection Pre-ope FOODBORNE ILLNESS RISK						
		Circle designated compliance status (IN, OUT, N/					X" in appropriate box for COS and/or R	
				·				
		IN = in compliance OUT= not in compliance NO = I	HOL OD	served n	MA = not	applicable COS	= corrected on-site R = repeat violation	
Complian	ice Status		cos	R	Com	pliance Status		COS R
		Supervision					Protection from Contamination	
1 (11)	OUT	Person in charge present, demonstrates knowledge and performs duties			15 (DIN OUT N/A NO	Food separated and protected	
2 M	OUT N/A	Certified Food Protection Manager			16	IN OUT N/A	Food-contact surfaces cleaned and sanitized	
		Employee Health			17	IN OUT NA NO	Proper disposition or returned, previously served, reconditioned & unsafe food	
3 IN	OUT	Management/food employees & conditional employee;		7		W 1987 I T 1	Time / Temperature Control for Safety	
	OUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion	+-		18	IN OUT N/A NO		
	рит	Procedures for responding to vomiting and diarrheal events	┼	+	19	IN OUT N/A NO		
<u> </u>	501	Good Hygiene Practices	<u> </u>		20	IN OUT N/A NO		-
6 IN	OUT (NO)	Proper eating, tasting, drinking, or tobacco use			21	TNOUT N/A NO	4	
	OUT (NO)	No discharge from eyes, nose, mouth		+	22	IN OUT N/A NO		
7 1111	001	Preventing Contamination by Hands			23	AN DUT N/A NO		
8 M	OUT NO				24		, , , , , , , , , , , , , , , , , , , ,	
	OUT N/A NO	Hands clean & properly washed		+	24	IN OUT N/A NO		
		No bare hand contact with RTE food		+		L INDOLUTION AND ADDRESS OF THE PARTY OF THE	Consumer Advisory	
10 TNY	OUT	Adequate handwashing sinks properly supplied & accessible			25	IN)OUT N/A	Consumer advisory provided for raw/undercooked foods	
11 (IN)	OUT _	Approved Source Food obtained from an approved source		_	26	IN OUT (NA)	Highly Susceptible Populations	
	OUT N/A(NO)	Food received at proper temperature		+	20		Pasteurized foods used; prohibited foods not offered	
				 	27	IN OUT NA	ood / Color Additives and Toxic Substances	
	13 INOUT Food in good condition, safe & unadulterated 14 INOU N/ NO Req. records available: shell stock tags, parasite destruction					IN OUT N/A	Food additives: approved and properly used	
					28	IN DOT IWA	Toxic substances properly identified, stored and used	!
þ	revalent cont	re improper practices or procedures identified as the m ributing factors of foodborne illness or injury, Public He are control measures to prevent foodborne illness or inju	ost aith	- 1			Conformance with Approved Procedures	
In	nterventions a	are control measures to prevent foodborne illness or inju	ury.		19	IN OUT	Compliance with variance/specialized process/HACCP	
		GC)OD 1	RETAIL	PRACT	ICES		
		Good retail practices are preventative measures						
Mark "X"	in box if num	bered item is not in compliance Mark "X" on app	oropria	ate box fo	or COS a	ind/or CO:	S =corrected on-site during inspection R=repeat vio	lation
ompliand	ce Status		cos	R	Comp	llance Status	C	OS R
		Safe Food and Water	=_				Proper Use of Utensils	
30	Pasteurized	eggs used where required			43	In-use ute	nsils properly stored	
31	Water & Ice	from approved source			44	Utensils, e	equipment & linens: properly stored, dried, & handled	
32	Variance ob	tained for specialized processing methods			45	Single-use	e/single-service articles: properly stored & used	
		Food Temperature Control			46	Gloves us	ed properly	
33	Proper coolii	ng methods used: adequate equipment for temp, control					Utensils, Equipment and Vending	
34	Plant food p	roperly cooked for hot holding			47	Food and	non-food contact surfaces cleanable.	
35	Approved the	awing methods used			48	Properly d	esigned, constructed, & used	
36	Thermomete	rs provided and accurate			49	Warewash	ning: installed, maintained, & used: test strips	
		Food Identification					Physical Facilities	
37	Food properl	ly labeled: original container	,		50	Hot & cold	water available adequate pressure	
		Prevention of Food Contamination			51	Plumbing i	installed, proper backflow devices	
38	Insects, rode	ents, & animals not present			52	Sewage &	waste water properly disposed	
39	Contamination	on prevented during food preparation, storage & display			53	Toilet facili	ities properly constructed, supplied, & cleaned	
40	Personal de				54	Garbage &	refuse properly disposed, facilities maintained	
41		s: properly used & stored		-	55 56	Physical fa	cilities installed, maintained, & clean	
42	2 Washing fruits & vegetables					Adequate	ventilation & lighting, designated areas used	
Type of (Operation:						License Posted:	N
Discussion with Person-in-Charge:						<u> </u>		
Discussion with Person-in-Charge:							Follow-Up: Y	
							Follow-Up Date:	
Signature of Person in Charge:							Date:	
						_		
signatur	e of Inspect	or:					Date: 3-27-102	<u> </u>
	_						*	



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



stabiishment.	El Tapati		<u> </u>		4-20.53	
ddress: 140	A Miltord	Road		Compliance	Achieved: 3 -Z.	1-2023
Tı	em / Location	Temp.	TEMPERATURE OBSERVATIO	NS Temp.	Item / Locati	on T
	dir / Location	a.carp.	ATOME / LANGELINE	Zuitp.	Ittim', Excati	
						
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	,	OR	SERVATIONS AND/OR CORRECTIVE	E ACTIONS		
Item c	Section of Code					Dated Corre
Number	section of Code		Description of Viola	allon		or COS
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		NO Violat	ions observed doni	na time of	inspection	-
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ature of Pers	on in Charge:				Date:	
		u 5 2				



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



Establi	ishment: P	rime ATC		Dates, 2	416	Page	1 of _Z_	No. of Risk Factor/Interver	ition Violatio	ons 🕖
Addres	S:380 6	ou Highway unit A		Time in	0.00	Time	ou[0 >30	No. of Repeat Risk Factor/Interver	ition Violatio	ons
Owner	/Permit Hold	er prince ATC		Risk Ca	tegory:	2		Т	otal Violatio	ons (X
Email:		PITTOC /(C)		Phone:				Inspection Status: Green Yell	-	
					101		41 11		797 1100	
Inspect	tion Type:	Routine Re-inspection Pre-ope					estigation	Complaint Other		
		FOODBORNE ILLNESS RISK				BLIC H		· · · · · · · · · · · · · · · · · · ·		
		Circle designated compliance status (IN, OUT, N/						in appropriate box for COS and/or R		
		IN = in compliance OUT= not in compliance NO = r	not ol	served N	/A = not	applic	able COS =	corrected on-site R = repeat violation		
Complia	nce Status		CO	SR	Com	plianc	e Status		10	COS F
		Supervision						Protection from Contamination		
1/ 1	OUT	Person in charge present, demonstrates knowledge and performs duties			15	/ND	UT N/A NO	Food separated and protected		
2	N OUT (N)A)	Certified Food Protection Manager			16	IN)o	UT N/A	Food-contact surfaces cleaned and sanitized		
	1138 11 11 11	Employee Health			17	INO	UTNANO	Proper disposition or returned, previously sen- reconditioned & unsafe food	ed,	
3 (1)	OUT	Management/food employees & conditional employee;						Time / Temperature Control for Safety		
-	OUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion	-		18	LIMIO	ON NOTU	Proper cooking time and temperature		
	OUT	Procedures for responding to vomiting and diarrheal events	-		19	-	UI NA NO	Proper reheating procedures for hot holding		_
, III	9001	Good Hygiene Practices			20	-	UTNANO	Proper cooling time and temperatures		-
6 IN	TUO I	Proper eating, tasting, drinking, or tobacco use		\top	21		UTINIAINO	Proper hot holding temperatures		
	OUT NO	No discharge from eyes, nose, mouth		\top	22	+	UT NVA NO	Proper cold holding temperatures		\neg
	0	Preventing Contamination by Hands			23	(IN)	UT N/A NO	Proper date marking and disposition		
8 IN	OUT NO	Hands clean & property washed			24	INO	UT N/A NO	Time as a Public Health Control: procedures a	and records	
9 IN	OUT NIA TO	No bare hand contact with RTE food						Consumer Advisory		118
10 (I)	OUT	Adequate handwashing sinks properly supplied & accessible			25	IN O	UT(N/A)	Consumer advisory provided for raw/undercoo	ked foods	
		Approved Source				,		Highly Susceptible Populations		
	OUT	Food obtained from an approved source			26	INO	UT WA	Pasteurized foods used; prohibited foods not o		
	OUT NATIO	Food received at proper temperature	_				The second second	d / Color Additives and Toxic Substanc	66	
	OUT	Food in good condition, safe & unadulterated	<u>-</u> -	-	27		UT (W)	Food additives: approved and property used		
	OU N/A NO	Req. records available: shell stock tags, parasite destruction			28		UT N/A	Toxic substances properly identified, stored an		
	Risk factors a Prevalent cont	re improper practices or procedures identified as the m ributing factors of foodborne illness or injury, Public He are control measures to prevent foodborne illness or inju	ost al th				AND THE RESERVE OF THE PERSON NAMED IN COLUMN TWO IN COLUM	onformance with Approved Procedures		
	Interventions a	are control measures to prevent foodborne illness or inju	ıry,		19	IN OI	U FAA	Compliance with variance/specialized process	HACCP	
				RETAIL						
Mork "V	/II in how if name	Good retail practices are preventative measures bered Item is not in compliance Mark "X" on app							R=repeat viol	istina
IVIAIR A	III DOX II ROIII	bered item is not it compliance want a on app	лора	ale DUX IC	11 003 8	HILLYCH	003	-corrected on-site during inspection	V-Tebest viol	Janon
ompliar	nce Status		cos	R	Comp	liance	Status		C	OS R
	1 5 7 7 7	Safe Food and Water		-	40			Proper Use of Utensils		_
30		eggs used where required		-	43			ils properly stored .ipment & linens: properly stored, dried, & handl		$-\!\!\!+\!\!\!\!-$
31		from approved source tained for specialized processing methods		+	45			ingle-service articles: property stored & used	-	$\overline{}$
52	Validation	Food Temperature Control			46		Gloves used			
33	Proper cooli	ng methods used: adequate equipment for temp. control		T		7. 5.	1. N. v. 1	Utensils, Equipment and Vending		
34		roperly cooked for hot holding			47			n-food contact surfaces cleanable,		
35		awing methods used			48		Properly des	igned, constructed, & used		\neg
36	Thermomete	ers provided and accurate			49		Warewashin	g: installed, maintained, & used: test strips		
		Food Identification						Physical Facilities		
37	Food proper	ty labeled: original container			50		Hot & cold w	ater available adequate pressure		
		Prevention of Food Contamination			51			stalled, proper backflow devices		\perp
38		ants, & animals not present			52			aste water properly disposed		
39		on prevented during food preparation, storage & display		+	53	\square		es properly constructed, supplied, & cleaned		+
40	Personal cle			+	54			efuse properly disposed, facilities maintained	\longrightarrow	-
41		s; properly used & stored			55 56			ntiletion & lighting designated areas used		+
42	vvasning mu	its & vegetables			30	1	Aucquate ve	ntilation & lighting, designated areas used		
Type of	f Operation:							License Posted:	(Y	N
	<u></u>	son-in-Charge:						Follow-Up:		(N)
_,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	o.on mull Gi							,		
								Follow-Up Date:		
Signatu	ire of Person	in Charge: Sungh Dus Oble	,					Date:		
Signatu	re of Inspec	for:						Date: 2 - 1	7-102	. <
Jigi latt	are or maped	m.) see						Date. 5 - L	4-10-	- 0



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



Establishme	nt: Prime ATO			Date:	14.2023	Page 2 of 2
Address: 2	30 DW High	way un	itA		Achieved: 3 -27	-2023
		4	TEMPERATURE OBSERVAT	TONS		
	Item / Location	Temp.	Item / Location	Temp.	Item / Location	Temp
	<u> </u>		·			
		OBS	ERVATIONS AND/OR CORRECTI	VE ACTIONS		
, (tem						Dated Corrected
Number	Section of Code		Description of V	folation		or COS
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		No viol	lations obscived	doring tim	ke of income	ection.
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		··				
ignature of Pe	erson in Charge:	under bus	eru		Date:	
Signature of In	spector:	12 1	7		Date: 2 _ 4	JA-2023
			- Commence		3-2	



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



Est	ablishment:	Busay	1	Date 3	124	423	Page	1 of Z	No. of Ris	sk Factor/Inte	ervention V	iolation	S	\overline{z}	
			Hinental Blod. onit I		îme i		_	_	OUZ!LS	No. of Repeat Ris	k Factor/Inte	ervention V	iolation	s R	3
			Freen Belly, LLC	F	Risk (Cate	egory:	D				Total V	iolation:	s	ī
Em			Bleen Beit, 1000	_	hone					Inspection Status	Green	Yellow	Red	10	
	ection Type	. ,	Routine Re-inspection Pre-ope				Illnes	s Inv	estigation	Complaint	Othe	Г			_
1110	, dodd, 1, 1, po	. (FOODBORNE ILLNESS RISI			AN									
			Circle designated compliance status (IN, OUT, N	(A, NO)	for ea	ach	item		Mark "X"	in appropriate box for	COS and/or F	₹			
			IN = in compliance OUT= not in compliance NO =	not obs	erved	N/A	= not	applic	able COS =	corrected on-site R =	repeat violation	on			
Com	pliance Statu	e		cos	R	T	Com	olianc	e Status				ico	sT	R
00111	pinanoe otota		Supervision	1-00						Protection from	Contaminatio	n			
1	IN OUT		Person in charge present, demonstrates knowledge and performs duties			7	15		OUT N/A NO	Food separated and p	rotected				
2	IN OUT N/A		Certified Food Protection Manager	-		1	16	IN)C	UT N/A	Food-contact surfaces	cleaned and sar	itized		\top	
			Employee Health	M			17	INC	U N/A NO	Proper disposition or re reconditioned & unsafe		ly served,			
3	FINOUT	Т	Management/food employees & conditional employee;	T	T	1		20.00		Time / Temperature		fety			
4	INOUT	\dashv	knowledge, responsibilities and reporting Proper use of restriction and exclusion		+-	+	18	INC	ON ANA TUR	Proper cooking time as				T	
5	INOUT	\dashv	Procedures for responding to vomiting and diarrheal events		_	1	19	-	UT N/A NO	Proper reheating proce		ding		\top	\exists
			Good Hygiene Practices				20	IN C	UT N/A(NO)	Proper cooling time an	d temperatures				
6	IN OUT	(OI	Proper eating, testing, drinking, or tobacco use				21	IN	UT N/A NO	Proper hot holding tem	peratures			\Box	
7	IN OUT	5	No discharge from eyes, nose, mouth]	22	W	OUT N/A NO	Proper cold holding ter	nperatures				
			Preventing Contamination by Hands			ļ	23	 	UT N/A NO	Proper date marking a	nd disposition			_	_
8		10	Hands clean & property washed	ļ	ļ		24	INC	U NA NO	Time as a Public Healt		lures and reco	rds		_
9	A AN TUC(NI)	10	No bare hand contact with RTE food	-	-	1			4 MM h 14 h	Consumer				_	-
10	TUC(NI)		Adequate handwashing sinks properly supplied & accessible Approved Source			1	25	INO	UT N/A	Consumer advisory pro Highly Susceptib			ØS	\perp	\dashv
11 /	IN OUT	Food obtained from an approved source	T	Τ-		26	INC	UTNA	Pasteurized foods use				Т	┪	
12	IN OUT N/A	 	+	1				od / Color Additives a							
13							27	INC	UT WA	Food additives; approv	ed and properly	used			
14				28	(N)	UT N/A	Toxic substances prope	orly identified, sto	red and used		\perp				
	Risk facto	rs ar	e improper practices or procedures identified as the more illustrial fractors of foodborne illness or injury, Public Here control measures to prevent foodborne illness or injury.	iost valth					C	onformance with Ap	proved Proce	dures		_	
	Intervention	ns a	re control measures to prevent foodborne illness or injury.	ury.			19	INO	U N/A	Compliance with varian	ce/specialized pr	ocess/HACCF	,		
			G	OOD R	ETA	LF	RACT	TCES							
			Good retail practices are preventative measures												_
Mar	k "X" in box if	numl	bered item is not in compliance Mark "X" on ap	propria	te box	tor	COS a	nd/or	COS	=corrected on-site du	ring inspection	K=repe	eat violat	ion	
Comp	liance Status	3		cos	R		Comp	liançe	Status				COS	5	R
			Safe Food and Water				43			Proper Use o	f Utensils				-
30			eggs used where required from approved source	-			44	-		uipment & linens: propert	stored dried &	handled		+	\dashv
32			ained for specialized processing methods	-	 		45	-		single-service articles: pro			+	+	\dashv
			Food Temperature Control	11 2			46		Gloves used				\neg	\top	┪
33	Proper	coolir	ng methods used: adequate equipment for temp. control		Г				3.7	Utensils, Equipme	nt and Vendin	g	,_		
34	Plant fo	od pr	operly cooked for hot holding		ļ		47		Food and no	on-food contact surfaces	deanable,		\perp	_	
35	Approv	ed tha	awing methods used	<u> </u>			48	ļ		signed, constructed, & us			\rightarrow	\perp	4
36	Thermo	mete	rs provided and accurate				49		Warewashin	ng: installed, maintained,		S			\dashv
37	Food	'Annal	Food Identification y labeled; original container				50		Hot & cold :	Physical Factor available adequate		<u> </u>	1	T	
3/	Food pr	open	Prevention of Food Contamination				51			stalled, proper backflow d			_	+	\dashv
38	Insects	rode	nts, & animals not present				52			aste water properly dispo				+	\dashv
39			on prevented during food preparation, storage & display	<u> </u>			53			es properly constructed, s		ed	\top	十	٦
40			anliness			-	54		Garbage & r	efuse properly disposed,	facilities maintair	ned		\perp	
41	Wiping	cioths	s: properly used & stored			C)55	X	Physical fac	Ulties installed, maintaine	i, & clean			\perp	\Box
42 Washing fruits & vegetables							56		Adequate ve	entilation & lighting, design	nated areas used			\perp	
Typ	e of Operation	on:	<u> </u>					-,4,-			License Po	sted:	Y	N	٦
			son-in-Charge:			-					Follow-Up:		\nearrow) N	\dashv
□ 15	Propioti Milli	,-en	sortin – onarge.							Ì		Tate:		, 14	
						82					Follow-Up I	Jaie:			_
Sign	nature of Per	son	in Charge: /////								Date:				
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishme	The Copies				<u></u>	Date:	3-29-2023	Page _ 2 _	of Z
		- continer	utal 130	3.4	T time	-	Comp	liance Achieved:		
					TEMPERATUR	E OBSERVATIONS				
		Item / Location		Temp.	Item/Lo	cation	Тетр.	Item / Location		Temp.
										<u> </u>
				OF	SERVATIONS AND/O	R CORRECTIVE ACTION)N/S		u- II- II	
_	Item			OI.			7110		Dotad	Corrected
V	Number	Section of Code			D	escription of Violation			L L	COS
			Kitcher							
_	= -	100								
<u>_</u>	55	6-601.12	- Back	. 100N	1 floors (i	ncluding b	والن سا	sink) heavi	19-	
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HEALTH DIVISION

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



Est	ablishment:	ury bites	Date	5/2	No. of Risk Factor/Intervention Violations			
		ienzium outlet Blud.	Time in 12:3 Jime out :00 No. of Repeat				out :oo	No. of Repeat Risk Factor/Intervention Violations
Ow	ner/Permit Holde		1		gory:			Total Violations ユ
Em	ail:		Phon	e:				Inspection Status: Green Yellow Red
Inst	pection Type: (Routine Re-inspection Pre-operati	onal		Illnes	s Inv	estigation	Complaint Other
1110	Scoudii 13pc.	FOODBORNE ILLNESS RISK FA		AN				
_		Circle designated compliance status (IN, OUT, N/A, N						in appropriate box for COS and/or R
		IN = in compliance OUT= not in compliance NO = not of				applic		
Com	pliance Status	Supervision	SR	+	Comp	lianc	e Status	Protection from Contamination
1	IN OUT	Person in charge present, demonstrates knowledge and		7	15	TING	OUT N/A NO	Food separated and protected
1		performs duties		-				
2	IN OUT N/A	Certified Food Protection Manager		\dashv	16	L	DUT N/A	Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served,
		Employee Health		_	17	INO	OUT (N/A)O	reconditioned & unsafe food
3	(II) OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting				117.		Time / Temperature Control for Safety
4	INOUT	Proper use of restriction and exclusion			18	IN C	OUT (N/A)NO	Proper cooking time and temperature
5	TUQUI	Procedures for responding to vomiting and diarrheat events		_	19		DUT N/A NO	Proper reheating procedures for hot holding
		Good Hygiene Practices		4	20		ON/A/NO	Proper cooling time and temperatures
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use	+	_	21 (OUT N/A NO	Proper hot holding temperatures
7	IN OUT (NO)	No discharge from eyes, nose, mouth			22	-	ON AN TUC	Proper cold holding temperatures
	() au	Preventing Contamination by Hands		-	23		OUT N/A NO	Proper date marking and disposition
8 1	IN)OUT NO	Hands clean & properly washed	+	-	24	INO	OUT WANO	Time as a Public Health Control: procedures and records
40	IN OUT N/A NO	No bare hand contact with RTE food		-	25	LING	UTMA	Consumer Advisory
10	INDUT	Adequate handwashing sinks properly supplied & accessible Approved Source		\dashv	25	INC	OTNIA	Consumer advisory provided for raw/undercooked foods Highly Susceptible Populations
11 /	NOUT	Food obtained from an approved source		1	26	IN C	OUT MA	Pasteurized foods used; prohibited foods not offered
12	TN OUT N/A NO	Food received at proper temperature		1				od / Color Additives and Toxic Substances
13	(IN OUT		1	27	INO	UT N/A	Food additives; approved and properly used	
14	IN OUT (N/A DO	Food in good condition, safe & unadulterated Req. records available: shell stock tags, parasite destruction		1	28	IN)O	OUT N/A	Toxic substances properly identified, stored and used
	Risk factors a	re improper practices or procedures identified as the most		1			C	onformance with Approved Procedures
	Prevalent cont	re improper practices or procedures identified as the most ributing factors of foodbome illness or injury. Public Health ire control measures to prevent foodbome illness or injury.			19	INO	OUT N/A	Compliance with variance/specialized process/HACCP
	THE TOTAL OF THE PARTY OF THE P		an italier a	TY Y				
		Good retail practices are preventative measures to co	RETA		-		ns chemicals	and physical objects into foods
Mar	k "X" in box if num	bered item is not in compliance Mark "X" on approp					-	=corrected on-site during inspection R=repeat violation
								loca L n
Com	oliance Status	Safe Food and Water	SR	-	Comp	Hance	e Status	Proper Use of Utensils
30	Pasteurized	eggs used where required	-		43		In-use utens	sils properly stored
31		from approved source	_	1	44			uipment & linens: properly stored, dried, & handled
32		tained for specialized processing methods		1	45		Single-use/s	single-service articles: property stored & used
		Food Temperature Control]	46		Gloves used	i properly
33	Proper cooli	ng methods used; adequate equipment for temp, control]				Utensils, Equipment and Vending
34	Plant food p	roperly cooked for hot holding]	47		Food and no	on-food contact surfaces cleanable,
35	Approved th	awing methods used			48		Properly des	signed, constructed, & used
36	Thermomete	rs provided and accurate			49		Warewashin	g: installed, maintained, & used: test strips
	13.5	Food Identification						Physical Facilities
37	Food proper	ly labeled: original container		-	50			vater available adequate pressure
		Prevention of Food Contamination	_	-	51	\longrightarrow		stalled, proper backflow devices
38		ints, & animals not present		-	52	-	-	raste water properly disposed
39		on prevented during food preparation, storage & display		-	53 54	\dashv		as properly constructed, supplied, & cleaned efuse properly disposed, facilities maintained
40	Personal de	animess s: properly used & stored		1	55	V		Rities installed, maintained, & clean
41		ts & vegetables		۲	56			entilation & lighting, designated areas used
76	1 44eaning nui			Įl				
Тур	e of Operation:							License Posted: (Y) N
Disc	cussion with Per	son-in-Charge:					-	Follow-Up: (Y) N
								Follow-Up Date:
								Tollow-op Date.
Sigr	nature of Person	in Charge:						Date:
Sia	nature of Inspect	tor: \$ 1 1						Date: 3/21/2023



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



Establishment: COTY & Pites Address: BO Premium outlet Blud. TEMPERATORS OBSERVATIONS Item/Lecation Pemp. Item/Lecation Temp. Item/Lecation OBSERVATIONS AND/OR CORRECTIVE ACTIONS V Number Section of Code Vittner: C SS 6-SD1.12 - Wall / floor below 3 - Body Sink and Mandwash Sink Soiled With accumulation of Food Arbitis. Accum.	e <u>Z</u> of <u>Z</u>
TEMPERATURE OBSERVATIONS Item/Location Temp. Item/Location Temp. Item/Location Temp. Item/Location OBSERVATIONS AND/OR CORRECTIVE ACTIONS V Item Number Section of Code Description of Violation Vitchen: C 55 6-501.12 wall / floor below 3-Bay Sink and handwash Sink Soiled with accumulation of food activit.	
OBSERVATIONS AND/OR CORRECTIVE ACTIONS V Item Number Section of Code Description of Violation Vitchen: C 55 6-501.12 wall / floor below 3-Bay Sink and handwash sink soiled with accomplation of food debris.	
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V Item Number Section of Code Description of Violation Vitchen: C 55 6-501.12 - wall / floor below 3-Bay Sink and handwash Fink Soiled with accomplation of food debris.	
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C 55 6-501.12- wall / floor below 3-Bay sink and handwash sink soiled with accomplation of food debris.	Dated Corrected
C 55 6-501.12- wall / floor below 3-Bay sink and handwash sink soiled with accomplation of food debris.	or COS
Cean.	<u> </u>
Signature of Person in Charge: Date:	
Signature of Inspector: Date: 3/21/2	6 <u>7</u> 2



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



Establishment: King Kong Address: 336 (2) Highwork Time ing: 30 Time out 2:00 No. of Repeat Risk Factor/Intervention Violat Owner/Permit Holder: Figure 1	ions
Owner/Permit Holder: Email: 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 Person in charge present, demonstrates knowledge and performs duties Supervision Person in charge present, demonstrates knowledge and performs duties Compliance Status COS R Compliance Status Protection from Contamination 1 I/OUT Person in charge present, demonstrates knowledge and performs duties Management/food employees & conditional employee; knowledge, responsibilities and reporting Management/food employees & conditional employee; knowledge, responsibilities and reporting Management/food employees & conditional employee; knowledge, responsibilities and reporting Management/food employees & conditional employee; knowledge, responsibilities and reporting Management/food employees & conditional employee; knowledge, responsibilities and reporting Management/food employees & conditional employee; knowledge, responsibilities and reporting Management/food employees & conditional employee; knowledge, responsibilities and reporting Management/food employees & conditional employee; knowledge, responsibilities and reporting Management/food employees & conditional employee; knowledge, responsibilities and reporting Management/food employees & conditional employee; knowledge end Proper use of restriction and exclusion Management/food employees & conditional employee; knowledge end Management/food	d
Email: 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 Supervision Protection from Contamination Supervision Compliance Status Supervision Protection from Contamination Frod separated and protected 15 IN OUT N/A NO Food-contact surfaces cleaned and sanitized Employer Health Tin NOUT WANO Proper disposition or returned, previously served, reconditioned & unserfs food Time / Temperature Control for Safety Time / Temperature Control for Safety NOUT NO Proper use of restriction and exclusion In OUT NO Proper eating, tasting, drinking, or tobacco use NOUT NO Proper disposition or returned, previously served, reconditioned & unserfs food Time / Temperature Control for Safety Time /	d
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 Protection from Contamination Person in charge present, demonstrates knowledge and performs duties Compliance Status Protection from Contamination 15 IN OUT N/A NO Food separated and protected 16 IN OUT N/A Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served, reconditioned & unsafe food Time / Temperature Control for Safety Time / Temperature Control for Safety Time / Temperature Control for Safety 18 IN OUT N/A NO Proper reheating procedures for hot holding temperatures 19 IN OUT N/A NO Proper cooling time and temperatures 19 IN OUT N/A NO Proper cooling time and temperatures 20 IN OUT N/A NO Proper cooling time and temperatures 21 IN OUT N/A NO Proper cooling temperatures 22 IN OUT N/A NO Proper cooling temperatures 23 IN OUT N/A NO Proper cooling temperatures 24 IN OUT N/A NO Proper cooling temperatures 25 IN OUT N/A NO Proper cooling temperatures 26 IN OUT N/A NO Proper cool holding temperatures 27 IN OUT N/A NO Proper date marking and disposition	
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 Compliance Status Protection from Contamination Frod separated and protected Person in charge present, demonstrates knowledge and performs duties Control of the performs duties Employer Health This out N/A NO Food-contact surfaces cleaned and sanitized To NOUT N/A Food-contact surfaces cleaned and sani	COS R
Compliance Status COS R Compliance Status COS R Supervision Person in charge present, demonstrates knowledge and performs duties Conflict Management/food employees & conditional employee; knowledge, responsibilities and reporting Management/food employees & conditional employee; knowledge, responsibilities and reporting MoUT Proper use of restriction and exclusion Mout Proper use of restriction and exclusion NOUT NO Proper eating, tasting, drinking, or tobacco use Nout Nout Nout Nout Nout Nout Nout Nout	COS R
IN = in compliance OUT= not in compliance NO = not observed N/A = not applicable COS = corrected on-site R = repeat violation Compliance Status Supervision Person in charge present, demonstrates knowledge and performs duties IN OUT Person in charge present, demonstrates knowledge and performs duties Employer Health IN OUT N/A Certified Food Protection Manager Employer Health Management/food employees & conditional employee; knowledge, responsibilities and reporting IN OUT Proper use of restriction and exclusion Froger disposition or returned, previously served, reconditioned & unsafe food Time / Temperature Control for Safety IN OUT N/A NO Proper cooking time and temperature Froger disposition or returned, previously served, reconditioned & unsafe food Time / Temperature Control for Safety IN OUT N/A NO Proper cooking time and temperature IN OUT N/A NO Proper cooking time and temperatures Preventing Contamination by Hands	COS R
COS R Compliance Status COS R Compliance Status Protection from Contamination	COS R
Supervision Person in charge present, demonstrates knowledge and performs duties Certified Food Protection Manager Employer Health In OUT WAND Proper disposition or returned, previously served, recorditioned & unsafe food Time / Temperature Control for Safety IN OUT WAND Proper use of restriction and exclusion IN OUT NO Proper using disposition to vomiting and diarrheal events Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served, recorditioned & unsafe food Time / Temperature Control for Safety IN OUT NAND Proper cooking time and temperature IN OUT NAND Proper reheating procedures for hot holding Good Hygrene Practices IN OUT NAND Proper cooling time and temperatures IN OUT NAND Proper cooling time and temperatures IN OUT NAND Proper date marking and disposition	COS R
Person in charge present, demonstrates knowledge and performs duties INOUT N/A Certified Food Protection Manager Employer Health IN OUT WANO Food separated and protected Employer Health IN OUT WANO Food-contact surfaces cleaned and sanitized Froper disposition or returned, previously served, reconditioned & unsafe food Time / Temperature Control for Safety IN OUT Proper use of restriction and exclusion IN OUT Procedures for responding to vomiting and diarrheal events Good Hygrene Practices IN OUT N/A Proper cooling time and temperatures IN OUT N/A Proper hot holding temperatures IN OUT N/A Proper cold holding temperatures Preventing Contamination by Hands	18 1
performs duties 2 (IN)OUT N/A Certified Food Protection Manager Eurployer 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 6 (IN)OUT N/O Proper eating, tasting, drinking, or tobacco use 7 (IN)OUT N/O Proper eating, tasting, drinking, or tobacco use Preventing Contamination by Hands 16 (IN)OUT N/A Food-contact surfaces cleaned and sanitized Proper disposition or returned, previously served, reconditioned & unsafe food reconditional employee; knowledge, responsibilities and reporting 18 (IN)OUT N/A N/O Proper cooking time and temperature 19 (IN)OUT N/A N/O Proper cooking time and temperatures 20 (IN)OUT N/A N/O Proper hot holding temperatures 21 (IN)OUT N/A N/O Proper cold holding temperatures 22 (IN)OUT N/A N/O Proper date marking and disposition	15 17
2 INOUT N/A Certified Food Protection Manager Employer Health 17 IN OUT N/A Food-contact surfaces cleaned and sanitized 18 IN OUT N/A NO Proper cooling time and temperatures IN OUT N/A NO Proper cooling temperatures IN OUT N/A NO Proper cold holding temperatures 19 IN OUT N/A NO Proper cold holding temperatures 19 IN OUT N/A NO Proper cold holding temperatures 19 IN OUT N/A NO Proper cold holding temperatures 20 IN OUT N/A NO Proper cold holding temperatures 21 IN OUT N/A NO Proper cold holding temperatures 22 IN OUT N/A NO Proper date marking and disposition	18 4
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Preventing Contamination by Hands 23 INOUT N/A NO Proper date marking and disposition	
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The little decard biological and the little and the	
9 IN OUT N/A(NO) No bare hand contact with RTE food Consumer Advisory.	
10 (IN)OUT Adequate handwashing sinks properly supplied & accessible 25 (IN)OUT N/A Consumer advisory provided for raw/undercooked foods	
Approved Source Highly Susceptible Populations	
11 (IN)OUT Food obtained from an approved source 26 (IN)OUT N/A Pasteurized foods used; prohibited foods not offered	
12 IN OUT N/ANO) Food received at proper temperature Food / Color Additives and Toxic Substances	
13 NOUT Food in good condition, safe & unadulterated 27 JUDUT N/A Food additives: approved and properly used	
14 IN OUT N/A NO Req. records available: shell stock tags, parasite destruction 28 UN OUT N/A Toxic substances properly identified, stored and used	
Risk factors are improper practices or procedures identified as the most Conformance with Approved Procedures	
Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury, Public Health Interventions are control measures to prevent foodborne illness or injury, 19 IN OUT (NA) Compliance with Approved Procedures 19 IN OUT (NA)	
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 vi	lation
Compliance Status COS R Compliance Status Proper Use of Utensils	OS R
30 Pasteurized eggs used where required 43 In-use utensils properly stored	
31 Water & Ice from approved source 44 Utensils, equipment & linens: properly stored, dried, & handled	\rightarrow
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	
Insects, rodents, & animals not present 52 Sewage & waste water properly disposed	
Insects, rodents. & animals not present 52 Sewage & waste water properly disposed	
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Insects, rodents. & animals not present Sewage & waste water properly disposed Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths: properly used & stored Washing fruits & vegetables Type of Operation: Discussion with Person-in-Charge: Sewage & waste water properly disposed Say Tollet facilities properly constructed, supplied, & cleaned Say Tollet facilities properly constructed, supplied, & cleaned Follow-Up: Sewage & waste water properly disposed Tollet facilities properly constructed, supplied, & cleaned Say Tollet facilities properly constructed, supplied, & cleaned Follow-Up: Sewage & waste water properly disposed Tollet facilities properly constructed, supplied, & cleaned Follow-Up:	(A)



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



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					OBSERVATIONS AND/OR CORRECT	TIVE ACTION	S				
V	Item	Section of Code			Description of	Violation					Corrected
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Sigr	nature of In	spector:	1 1/2	- 4)			Date:	3-12	- Z.C	23



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



Establishme	stablishment: PC Connection					Date3/14/23 Page 1 of _Z No. of Risk Factor/Interven				
1		Milford Road					No. of Repeat Risk Factor/Intervention Viola	ations	0	
		er alexpine, LLC	R	lisk Cal	legory:	В	Total Viola	ations /	1	
Email:				hone:			Inspection Status: Green Yellow R	Red		
Inspection T	vpe:	Routine Re-inspection Pre-ope	eration	al	liines	s Investigation	Complaint Other			
mapasaan .	,,,,,	FOODBORNE ILLNESS RISE						_		
		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 = i	not obse	erved N	A = not	applicable COS =	corrected on-site R = repeat violation			
Compliance S	tatus		cos	R	Com	pliance Status		cos	R	
		Supervision					Protection from Contamination			
1 INJOUT		Person in charge present, demonstrates knowledge and performs duties			15	OUT N/A NO	Food separated and protected			
2 IN OUT	N/A	Certified Food Protection Manager			16	IN DUT N/A	Food-contact surfaces cleaned and sanitized	1		
		Employee Health			17	IN OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food		П	
3 IN DUT		Management/food employees & conditional employee; knowledge, responsibilities and reporting					Time / Temperature Control for Safety			
4 (IN)OUT		Proper use of restriction and exclusion			18	IN OUT N/ANO)	Proper cooking time and temperature	T	П	
5 IN OUT		Procedures for responding to vorniting 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	(NG	Proper eating, tasting, drinking, or tobacco use			21	IN OUT N/A NO	Proper hot holding temperatures	-		
7 IN OUT	(Ng)	No discharge from eyes, nose, mouth	<u> </u>		22	IN OUT N/A NO	Proper cold holding temperatures	↓		
		Preventing Contamination by Hands			23	(IN)OUT N/A NO	Proper date marking and disposition		_	
6 INDUT	NO	Hands clean & properly washed	ļ		24	IN OUT WAYO	Time as a Public Health Control; procedures and records			
9 (i) OUT N/A NO No bare hand contact with RTE food Consumer Advisory.										
10 INOUT		Adequate handwashing sinks properly supplied & accessible	l		25 (IN OUT N/A	Consumer advisory provided for raw/undercooked foods		Щ	
44 Chour		Approved Source			26	IN OUT NA	Highly Susceptible Populations	T	_	
11 IN OUT Food obtained from an approved source 12 IN OUT N/ANO Food received at proper temperature					20		Pasteurized foods used; prohibited foods not offered od / Color Additives and Toxic Substances	-		
13 (IN)OUT	WARVO	Food in good condition, safe & unadulterated	+		27	IN OUT (N/A)	Food additives: approved and properly used			
14 IN OUT 1	VA NO	Req. records available: shell stock tags, parasite destruction			28	(IN OUT N/A	Toxic substances properly identified, stored and used	 	Н	
							onformance with Approved Procedures			
Preval	ent cont	re improper practices or procedures identified as the m ributing factors of foodborne illness or injury. Public He ire control measures to prevent foodborne illness or inj	ealth		19	IN OUT N/A	Compliance with variance/specialized process/HACCP		П	
litter 44	CHIOHA 6			ENTS A RE			· ·		Н	
<u> </u>		Good retail practices are preventative measures		ETAIL			and physical phasts into foods			
Mark "X" in bo	ox if num	bered item is not in compliance Mark "X" on ap					=corrected on-site during inspection R=repeat	violation		
			1000	100		P D4-4		1000		
Compliance St	atus	Safe Food and Water	cos	R	Comp	liance Status	Proper Use of Utensils	cos	R	
30 Pa	steurized	eggs used where required			43	In-use utens	sils properly stored		П	
		from approved source			44	Utensils, eq	uipment & linens: properly stored, dried, & handled	\Box		
32 Va	niance ob	tained for specialized processing methods			45	Single-use/s	single-service articles: properly stored & used			
		Food Temperature Control			46	Gloves used	ргорелу			
33 Pro	oper cooli	ng methods used: adequate equipment for temp. control					Utensils, Equipment and Vending			
		roperly cooked for hot holding			47		on-food contact surfaces cleanable,	\perp		
		awing methods used		Ш	48		signed, constructed, & used	\vdash	\vdash	
36 Th	ermomete	ers provided and accurate			49	Warewashin	eg: installed, maintained, & used: test strips			
37 Fo	ad proper	Food Identification ly labeled; original container			50	Hot & cold w	Physical Facilities vater available adequate pressure		\vdash	
3/	ou proper	Prevention of Food Contamination			51		stalled, proper backflow devices		\vdash	
38 Ins	sects, rode	ents, & animals not present			52		raste water properly disposed	\Box	П	
		on prevented during food preparation, storage & display			53		es properly constructed, supplied, & cleaned	\vdash	П	
	rsonal cle				54		efuse properly disposed, facilities maintained	\Box	\sqcap	
	ping cloth	s: properly used & stored			55	Physical faci	ilities installed, maintained, & clean		\Box	
42 Wa	ashing frui	ts & vegetables			56	Adequate ve	entilation & lighting, designated areas used			
T							Lienne Bested	3		
Type of Ope							License Posted:	<u> </u>	4	
Discussion with Person-in-Charge:							Follow-Up:	Y (1		
							Follow-Up Date:			
Signature of	Person	in Charge: Juh Hum	L				Date:		\neg	
Signature of		ior C					Date: 3- [4-20Z	<u> </u>	\dashv	
SIGNALIA OF	mapou					 -	3-14-00			



Establishment: PC connection

MERRIMACK FIRE DEPARTMENT

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



Page z of Z

Date: 3-19-202.3

Ad	dress: 🔼	30 milfor	a boad	Compliance Achieved: 3_14_2023					
				TEMPERATURE OBSERVATI					
		Item / Location	Temp.	Item / Location	Temp.	Item / Location		Temp	
		<u> </u>							
			OBSE	RVATIONS AND/OR CORRECTIV	Æ ACTIONS				
V	Item	Section of Code		Description of Vio	olation			Corrected	
	Number	-		·			ort	cos	
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			No violati	ons obselved d	DIING Time	of inspection			
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lion	ature of Ba	erson in Charge:		Out S	10.44	Date:			
_		$\overline{}$	-	ach	hm.M.				
Sign	ature of In	spector: \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	252			Date:3-14 - 2	023		







		FOOD E	STABL			NSPECTION	N REPORT		
Est	ablishment:	orger king #2805		Date 3	16/23	Page 1 of _2_	No. of Risk Factor/Interver	ntion Violations	d
		nerst road		Time in	(0'5	Time out:	No. of Repeat Risk Factor/Interver	ntion Violations	77
		er. Northeast Foods LLC		Risk Ca	24		1	Fotal Violations	X
Em		Worthsort Long 1 Co.	•	Phone:	aogory.			/	<u>Z</u>
								low Red	
Ins	pection Type:		e-operatio			s Investigation			
		FOODBORNE ILLNESS							
		Circle designated compliance status (IN, OU					in appropriate box for COS and/or R		
		IN = in compliance OUT= not in compliance N	IO = not of	bserved N	I/A = not	applicable COS	= corrected on-site R = repeat violation		
Com	pliance Status		COS	SR	Com	pliance Status		cos	R
-		Supervision Person in charge present, demonstrates knowledge and	d			h	Protection from Contamination		_
1	TUONI	performs duties	<u> </u>		15	IN OUT N/A NO	Food separated and protected		
2	(IN)OUT N/A	Certified Food Protection Manager			16	IN OUT N/A	Food-contact surfaces cleaned and sanitized		\perp
	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Employee Health			17	IN OUT	Proper disposition or returned, previously ser reconditioned & unsafe food	ved,	
3	1) OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting				T	Time / Temperature Control for Safety		
4	INOUT	Proper use of restriction and exclusion		$\neg \neg$	18	IN OUT N/A NO	Proper cooking time and temperature		$\overline{}$
5 ((IN) OUT	Procedures for responding to vomiting and diarrheal eve	ents		19	IN OUT N/A NO	Proper reheating procedures for hot holding		
		Good Hygiene Practices			20	IN OUT N/A (10)	Proper cooling time and temperatures		
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use			21	IN OUT N/A NO	Proper hot holding temperatures		
7	IN OUT (NO)	No discharge from eyes, nose, mouth			22	ON AVA TUO	Proper cold holding temperatures		\Box
		Preventing Contamination by Hands			23	ON A'N TUO	Proper date marking and disposition		\Box
в	(ID) OUT NO	Hands clean & properly washed			24	(IN)OUT N/A NO	Time as a Public Health Control; procedures	and records	\Box
9	IN OUT N/A NO	No bare hand contact with RTE food					Consumer Advisory	Sell that of	
10	(IN)OUT	Adequate handwashing sinks properly supplied & access	sible		25 (IN OUT N/A	Consumer advisory provided for raw/underco	oked foods	
	,	Approved Source			1		Highly Susceptible Populations		
11 (INOUT	Food obtained from an approved source			26	IN OUT N/A	Pasteurized foods used; prohibited foods not	offered	
12	IN OUT N/AINO	Food received at proper temperature				Fo	od / Color Additives and Toxic Substance	ces .	
13	IN OUT	Food in good condition, safe & unadulterated			27 (UN OUT N/A	Food additives; approved and properly used		
14	IN OUT NAMO	Req. records available: shell stock tags, parasite destruc	tion		28	NOUT N/A	Toxic substances properly identified, stored ar	nd used	
	Risk factors a	re Improper practices or procedures identified as i	the most				Conformance with Approved Procedures		
	Prevalent cont Interventions	re Improper practices or procedures identified as t ributing factors of foodbome illness or injury. Publ are control measures to prevent foodbome illness	ic Health or injury.		19	IN OUT N/A	Compliance with variance/specialized process		
			GOOD	RETAIL	PRACT	ICES			
		Good retail practices are preventative mea	sures to con	trol the add	lition of pa	thogens, chemicals	, and physical objects into foods.		
Mar	k "X" in box if num	bered item is not in compliance Mark "X" o	on appropri	iate box fo	or COS a	ind/or COS	=corrected on-site during inspection	R≃repeat violation	
omi	pliance Status		cos	R	Comp	liance Status		cos	R
		Safe Food and Water					Proper Use of Utensils		
30	Pasteurized	eggs used where required			43	In-use uten	sils properly stored		
31	Water & Ice	from approved source			44	Utensils, ed	quipment & linens: properly stored, dried, & hand	ed	
32	Variance ob	lained for specialized processing methods			45	Single-use/	single-service articles; properly stored & used		
		Food Temperature Control		E	46	Gloves use	d properly		
33	Proper cooli	ng methods used: adequate equipment for temp. control			.5	To The	Utensils, Equipment and Vending		
34	Plant food p	roperly cooked for hot holding			47	Food and n	on-food contact surfaces cleanable,		
35	Approved th	awing methods used			48	Properly de	signed, constructed, & used		
36	Thermomete	ers provided and accurate	_ _		49	Warewashi	ng: installed, maintained, & used: test strips		
		Food Identification	4			:	Physical Facilities		
37	Food proper	ly labeled; original container			50	Hot & cold	water available adequate pressure		
		Prevention of Food Contamination			51	Plumbing in	stalled, proper backflow devices		
38	Insects, rode	ents, & animals not present			52	Sewage & v	waste water properly disposed		
39	Contaminati	on prevented during food preparation, storage & display			53	Toilet faciliti	ies properly constructed, supplied, & cleaned		
40	Personal de	anliness			54	Garbage &	refuse properly disposed, facilities maintained		
41	Wiping doth	s: properly used & stored			55	Physical fac	zilities installed, maintained, & clean		_
42	Washing frui	ts & vegetables			56	Adequate v	entilation & lighting, designated areas used		
Тур	e of Operation:						License Posted	(7)	N
	cussion with Per	son-in-Charge					Follow-Up:		7
U 5(Juasion Willi Per	sorriir-Cilaige.					·		ツ
							Follow-Up Date:		
Sign	nature of Person	in Charge:		-		-	Date:		
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ပုပ္ပါ	nature of Inspec						Date: 3/ (L	12023	



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



Est	tablishmer	it Burger Ki	1200cd	Date: 311	6/7023	Page2_	of _Z_	
Ad	dress: 2	Amnerst	Board		Complianc	e Achieved: 3/1(.12023	
		total television and the second		TEMPERATURE OBSERVA	TIONS			
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	Mann		OE	SERVATIONS AND/OR CORRECT	IVE ACTIONS		1 - 4	
٧	ltem Number	Section of Code		Description of \	/iolation			Corrected r COS
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			No Uiolo	tions observed d	uring time of	inspection	7L -	
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Signa	ature of Po	erson in Charge:	BAL	// 0		Date:		
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HEALTH DIVISION 432 Daniel Wehster Highway

Merrimack NH, 03054 (603) 420-1730



FOOD ESTABLISHMENT INSPECTION REPORT Dat@/(\$/ 2 4 Page 1 of _Z Establishment: Tortilla Flats No. of Risk Factor/Intervention Violations Time ir 2:00 Time out 1:00 No. of Repeat Risk Factor/Intervention Violations Address: 595 Dus Highway Risk Category: 6 Owner/Permit Holder: **Total Violations** Tortina Flat Inc. Phone: Inspection Status: Green Yellow Red Email: Inspection Type: Routine Re-inspection Pre-operational lilness 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 ICOS I R COS R Compliance Status Compliance Status Protection from Contamination Supervision Person in charge present, demonstrates knowledge and IN DUT WA NO IN DUT Food separated and protected performs duties AN TUCKNI 16 AN TUCKIT Food-contact surfaces cleaned and sanitized Certified Food Protection Manager Proper disposition or returned, previously served, IN OUT WANO **Employee Health** 17 reconditioned & unsafe food Management/food employees & conditional employee; TUOM 3 Time / Temperature Control for Safety knowledge, responsibilities and reporting INOUT Proper use of restriction and exclusion 18 IN OUT N/A NO Proper cooking time and temperature IN OUT N/A 5 OUT Procedures for responding to vomiting and diarrheal events 19 Proper reheating procedures for hot holding Good Hygiene Practices 20 IN OUT N/A/NO) Proper cooling time and temperatures ON AN TUO Proper hot holding temperatures 6 IN OUT . NO Proper eating, tasting, drinking, or tobacco use 21 IN OUT NO No discharge from eyes, nose, mouth 22 ON AVA TUCKI Proper cold holding temperatures Preventing Contamination by Hands 23 IN OUT N/A NO Proper date marking and disposition TUONE IN OUT NA NO Time as a Public Health Control; procedures and records NO Hands clean & properly washed 24 ON AW TUCKIL Consumer Advisory 9 No bare hand contact with RTE food A/N TUC (NI 10 (IN)OUT Adequate handwashing sinks properly supplied & accessible 25 Consumer advisory provided for raw/undercooked foods Approved Source **Highly Susceptible Populations** IN OUT WA Pasteurized foods used; prohibited foods not offered TUQUI Food obtained from an approved source 26 12 IN OUT N/A(NO) Food received at proper temperature Food / Color Additives and Toxic Substances 13 TUO(NI Food in good condition, safe & unadulterated 27 IN OUT WAY Food additives: approved and properly used IN OUT N/A 14 IN OUT N/A NO Req. records available; shell stock tags, parasite destruction 28 Toxic substances properly identified, stored and used Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Conformance with Approved Procedures 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 43 In-use utensils properly stored 30 Pasteurized eggs used where required 44 Utensils, equipment & linens: properly stored, dried, & handled 31 Water & Ice from approved source 45 Single-use/single-service articles: properly stored & used 32 Variance obtained for specialized processing methods 46 Food Temperature Control Gloves used properly 33 Proper cooling methods used: adequate equipment for temp. control Utensils, Equipment and Vending 47 Food and non-food contact surfaces cleanable, 34 Plant food properly cooked for hot holding 35 48 Properly designed, constructed, & used Approved thawing methods used 36 Thermometers provided and accurate 49 Warewashing: installed, maintained, & used: test strips Physical Facilities Food Identification 50 Hot & cold water available adequate pressure 37 Food properly labeled; original container

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 54 Garbage & refuse properly disposed, facilities maintained Personal cleanliness ì 41 Wiping cloths; properly used & stored 55 Physical facilities installed, maintained, & clean 56 42 Washing fruits & vegetables Adequate ventilation & lighting, designated areas used N Type of Operation: License Posted: Follow-Up:

Discussion with Person-in-Charge:

Follow-Up Date:

Signature of Person in Charge:

Signature of Inspector:

Date:

Date: 3 / 15 / 20 12



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



Establishment: Tortilla Flats								Date: 3/15/2023 Page 2 of Z				
Add	dress: 5	95 DW F	tanus	eq.				Compliance Achieved:				
				-	TEMPERA	TURE OBSERVAT						
		Item / Location		Тетр.	Ites	n / Location	Ter	np.	Item / Location	0	Temp.	
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	,			OI	RSERVATIONS A	ND/OR CORRECTI	VE ACTIONS					
	Item		Ī.							l ns	ated Corrected	
٧	Number	Section of Code				Description of V	iolation				or COS	
			Kitch	=0 :								
		C C 22 17	<u></u>	1000		_ ~ _	_	,	33 - 3 - 3 -			
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Est	ablishment:	ssimack memoral Post #	. 75	Date /	15/23 Page 1 of 2 No. of			sk Factor/Intervention Vid	lations	Ø	
		aboosic Jake Road		Time in	350	Time ou 2:0	No. of Repeat Ris	sk Factor/Intervention Vic	lations	Ø	
Ow	ner/Permit Hold	er Merrinack Memorial POST	_	Risk Ca	tegory			Total Vic	lations	05	
Em				Phone:			Inspection Status:	Green Yellow	Red		
Inst	pection Type:	(Routine) Re-inspection Pre	-operation	onal	Illnes	ss Investigatio		Other	-		
1110	700110111177	FOODBORNE ILLNESS									
		Circle designated compliance status (IN, OU	T, N/A, N	O) for eacl	h item	Mark "	C in appropriate box for	COS and/or R			
		IN = in compliance OUT= not in compliance N	O = not ol	bserved N	/A = not	applicable COS	= corrected on-site R =	repeat violation			
Com	pliance Status		lco	SR	Com	pliance Status			icos	R	
	7	Supervision	. ,				Protection from	Contamination			
7	IN OUT	Person in charge present, demonstrates knowledge and performs duties			15 (IN OUT NA NO	Food separated and p	rotected			
1	IN OUT N/A	Certified Food Protection Manager		$\dashv \dashv$	16	IN OUT N/A	Food-contact surfaces	cleaned and sanitized	1	\top	
		Employee Health			17	IN OUT N/A NO	Proper disposition or re reconditioned & unsafe	eturned, previously served,			
3	INOUT	Management/food employees & conditional employee;					Time / Temperature		٠,		
4	IN OUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion			18	IN OUT NA NO		· · · · · · · · · · · · · · · · · · ·			
5	INOUT	Procedures for responding to vomiting and diarrheal eve	nts		19	IN OUT N/A NO	/ 		_		
	<u> </u>	Good Hygiene Practices			20	IN OUT N/A NO	Proper cooling time an	id temperatures	\top	\Box	
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use			21	IN OUT N/A	Proper hot holding tem	peratures			
7	IN OUT (NO)	No discharge from eyes, nose, mouth			22	IN OUT N/A NO	Proper cold holding ter	mperatures			
		Preventing Contamination by Hands			23	IN OUT N/A NO					
8	IN OUT (NO)	Hands clean & properly washed		\rightarrow	24	IN OUT (N/A) NO		h Control: procedures and record	s	Щ	
9	IN OUT N/ANO	No bare hand contact with RTE food			0.5	Lincolayus	Consumer		-		
10	(i) OUT	Adequate handwashing sinks properly supplied & access Approved Source	sible		25	25 IN OUT N/A Consumer advisory provided for raw/undercooked for Highly Susceptible Populations					
11/	NOUT	Food obtained from an approved source		\top	26	IN OUT N/A		d; prohibited foods not offered	Т		
12	IN OUT N/A(NO)	Food received at proper temperature			-		ood / Color Additives a				
13	INOUT	Food in good condition, safe & unadulterated			27	IN OUT NA	Food additives: approve	ed and properly used	I		
14	IN OUT NIA NO	Req. records available: shell stock lags, parasite destruc	tion		28	IN OUT N/A	Toxic substances prope	erly identified, stored and used			
	Risk factors a	re improper practices or procedures identified as t ributing factors of foodborne illness or injury. Publi are control measures to prevent foodborne illness o	he most				Conformance with Ap	proved Procedures			
	Interventions	are control measures to prevent foodborne illness	or injury.		19	IN OUT NA	Compliance with varian	ce/specialized process/HACCP			
			COOD	RETAIL	PRACT	TCES					
Маг	k "X" in box if num	Good retail practices are preventative meas bered item is not in compliance Mark "X" o					s, and physical objects into S =corrected on-site du		t violatio	n	
om	oliance Status		cos	R	Comp	liance Status			cos	R	
		Safe Food and Water					Proper Use o	f Utensils			
30		eggs used where required			43		nsils properly stored			\perp	
31		from approved source			44		equipment & linens: properly		+	-	
32	Variance ob	tained for specialized processing methods			45 46		e/single-service articles: pro ed properly	peny stored & used	-		
33	Proper cooli	Food Temperature Control			40	Gloves us	Utensils, Equipme	nt and Vending	1		
34	· · · · · ·	roperly cooked for hot holding		+	47	Food and	non-food contact surfaces of		T		
35		awing methods used			48		lesigned, constructed, & use			\Box	
36	Thermomete	ers provided and accurate			49	Warewas	ning: installed, maintained, l	& used: test strips			
		Food Identification		-24			Physical F	acilities			
37	Food proper	ly labeled: original container			50		water available adequate p		+	Ш	
		Prevention of Food Contamination	-		51		installed, proper backflow d		+	+	
38		ents, & animals not present	_	+	52		waste water properly dispo		+		
39 40	Personal de	on prevented during food preparation, storage & display			53 54		ities properly constructed, s k refuse properly disposed,		+	+-	
41		s: properly used & stored	-	+	55		acilities installed, maintained		+	\vdash	
42		its & vegetables			56		ventilation & lighting, design				
							71 -	at an Park I	(3)		
Type of Operation:								License Posted:		N	
Disc	iscussion with Person-in-Charge:							Follow-Up: Follow-Up Date:	Υ (P)	
Siar	nature of Person	in Charge: Come A So O	25/	<u> </u>				Date: 3-15-202	22		
_	nature of Inspec	// 044/04			-			Date: 3/15/202		-	
oigi	rereite of Highec	WI. /						Date. >1 13 (20 Z	<u> </u>		



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



Establishme	ent: Merrima	ck memorial	Post	#78		Date:3	11512023	Page Z	of Z
Address: 🚄	13 Raboosic	Lave Room					ance Achieved: 3/ (5		
HEAT IN			T	EMPERATURE OBSERV					
	Item / Location	Temp.		Item / Location		Temp.	Item / Location		Temp.
					-				
									-
			ORSERVA	TIONS AND/OR CORREC	TIME ACTION	36			
Item			ODSERVA			13		Dated (Corrected
V Number	Section of Code			Description o	f Violation				COS
							<u> </u>		
		<u> </u>							
		אומ פון	vation	S OBSETTED O	arina +	000	of inspection	,	
		<u> </u>	1011 101	9 9 930 10-61 (5.110	0,502 (71 11 3 FEE 1 (-)1		
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	1		1 542	em due for	Seluic	2.大			
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		0. 0					-		
	Person in Charge:	any Se	lvac	26			Date: 3-	18-23	
Signature of I	nspector: 6	-					Date 3/ 14	/2023	<u>.</u>



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



Est	ablishment:		Date3	131,2	Page	1 of <u>4</u>	No. of Risk Factor/Intervention Viola	tions	Ø	
Add	Iress: 615 6	oalgreens #9646						No. of Repeat Risk Factor/Intervention Viola	tions (グ
Ow	ner/Permit Hold	"Wougreen Baskin CO. The			ategory:		-	Total Viola		ろ
Em		Weller Francis Co. Tile.		Phone:		_		Inspection Status: Green Yellow Ro	ed	
-	ection Type:	Routine Re-inspection Pre-ope	eratio			vol 25	estigation	Complaint Other		
HIS	bection Type.	FOODBORNE ILLNESS RISH						-		
		Circle designated compliance status (IN, OUT, N						in appropriate box for COS and/or R		
		IN = in compliance OUT= not in compliance NO =				applic	able COS =	corrected on-site R = repeat violation		
Com	pliance Status		COS	S R	Com	nlianc	e Status		cos	R
COIII	pilatice Status	Supervision	100.	3 1	COIII	pilatic	e otatus	Protection from Contamination	000	
1 (NOUT	Person in charge present, demonstrates knowledge and			15	TING	OUT N/A NO	Food separated and protected		
2	IN OUT N/A	performs duties Certified Food Protection Manager	+-	+	16	L	UT N/A	Food-contact surfaces cleaned and sanitized		
-		Employee Health			17	INC	Proper disposition or returned, previously served,		Н	
_	(A) our	Management/food employees & conditional employee;				1111	\cup	reconditioned & unsafe food		
3	TUO	knowledge, responsibilities and reporting	-	\dashv	-	Luc		Time / Temperature Control for Safety	1	
4	IN DUT	Proper use of restriction and exclusion	-		18	+	N/ANO	Proper cooking time and temperature	-	\vdash
5	(IN DUT	Procedures for responding to vomiting and diarrheal events Good Hygiene Practices			19	+	OUT N/A NO	Proper reheating procedures for hot holding Proper cooling time and temperatures		H
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use	1	-1	21		UT WAYO	Proper hot holding temperatures		\vdash
7	IN OUT TOO	No discharge from eyes, nose, mouth		+	22	1-5	UT N/A NO	Proper cold holding temperatures		\Box
Ť		Preventing Contamination by Hands			23	<u> </u>	UT N/A NO	Proper date marking and disposition		
8	IN OUT NO	Hands clean & properly washed			24	INC	ONAMTU	Time as a Public Health Control: procedures and records		
9	IN OUT N/A(NO)	No bare hand contact with RTE food						Consumer Advisory		П
10	(IN)DUT	Adequate handwashing sinks properly supplied & accessible			25	INO	UT N/)	Consumer advisory provided for raw/undercooked foods		
						Highly Susceptible Populations				
11	INOUT	Food obtained from an approved source			26	INC	UT (VA)	Pasteurized foods used; prohibited foods not offered	<u>. </u>	Ц
12								od / Color Additives and Toxic Substances		
13	TUQ(NI)	Food in good condition, safe & unadulterated	-	\perp	27	_	(A/N)ru	Food additives: approved and properly used		\vdash
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction			28	IND	UT N/A	Toxic substances properly identified, stored and used		\dashv
	Risk factors a Prevalent cont	re improper practices or procedures identified as the m ributing factors of foodbome illness or injury. Public He are control measures to prevent foodbome illness or inj	ost alth					onformance with Approved Procedures		$\overline{}$
	Interventions a	are control measures to prevent foodborne illness or inj	ury.		19	INO	UT (VA)	Compliance with variance/specialized process/HACCP		
		G	00D	RETAIL	PRACI	ICES				
Mar	k "X" in box if num	Good retail practices are preventative measures bered item is not in compliance Mark "X" on ap						and physical objects into foods. =corrected on-site during inspection R=repeat v.	iolation	
'omr	liance Status		cos	R	Comr	diance	Status		cos	R
JOHN	Marice Graços	Safe Food and Water	1000		Comp	71101101	. otatao	Proper Use of Utensils		
30	Pasteurized	eggs used where required			43		In-use utens	sils properly stored		
31	Water & Ice	from approved source			44		Utensils, eq	uipment & linens; properly stored, dried, & handled		
32	Variance ob	tained for specialized processing methods			45		Single-use/s	single-service articles: property stored & used		
		Food Temperature Control			46	<u>. </u>	Gloves used			_
33	 	ng methods used: adequate equipment for temp, control	_			1		Utensils, Equipment and Vending	-	
34	<u> </u>	roperly cooked for hot holding	-		47	-		on-food contact surfaces cleanable,		
35 36		awing methods used		 	48			signed, constructed, & used		\dashv
30	Themlower	Food Identification			45		Walewasiiii	Physical Facilities		
37	Food proper	ly labeled: original container			50		Hot & cold w	vater available adequate pressure		\dashv
		Prevention of Food Contamination	0 =		51			stalled, proper backflow devices		
38	Insects, rode	ents, & animals not present			52		Sewage & w	aste water properly disposed		\neg
39	Contaminati	on prevented during food preparation, storage & display			53		Toilet facilitie	es properly constructed, supplied, & cleaned		
40	Personal de	anliness			54		Garbage & r	refuse properly disposed, facilities maintained	1	
41	Wiping doth			55		Physical faci	illties installed, maintained, & clean		_	
42	Washing frui			56	لببا	Adequate ve	entilation & lighting, designated areas used	\perp	_	
Тур	e of Operation:		~ _					License Posted:	N N	1
Disc	scussion with Person-in-Charge:							Follow-Up:	Y/N	V
	TO STATE OF				Follow-Up Date:				/	
			2_,					Tollow-op bate.		_
Sigr	ature of Person	in Charge:	5					Date:		
Sign	nature of Inspec	tor:	1					Date: 2/13/1633		
									,	



HEALTH DIVISION

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



Establishment: walgreens # 9646							Date: 3/13/2023 Page Z of Z					
Ac	ldress: 61	5 DW High	سامص			Co	Compliance Achieved: 3 / 13 / 20 23					
			٥		TEMPERATURE OBSERVAT	TIONS						
		Item / Location		Тешр.	Item / Location	Тетр	. Item / Location	n	Temp.			
	<u> </u>											
									 			
	3.15				OBSERVATIONS AND/OR CORRECTI	VE ACTIONS						
V	(tem Number	Section of Code			Description of V	iolation		1	Corrected			
	HUITIDE							_ or	COS			
	-						<u></u>					
							. <u></u>					
			s.i.	e challe	LIANT ADJUSTED ALAN	Tines Allena	ac insportion					
				Cioro	front oprand you	they time	OF THOSECTION	1				
\dashv												
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3ign	ature of Pe	erson in Charge:					Date:					
	nature of In			$\overline{}$			Date: 3/1	312023				
٠,٠	27 171	,					20.0. 7/1	31606)				



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



Est	ablishment:	Mirsty Moose Taphouse		Date311/23 Page 1 of _Z No. of Risk Factor/Intervention V				
Add	dress: 360	For # paunay # 10H	7	Time in	11:30	Time out 2:32	No. of Repeat Risk Factor/Intervention Violation	15 💋
Ow	ner/Permit Ho	older Thirdy House Herrimaux , L	LC. F	Risk Ca	tegory:	A.	Total Violation	15
Em		This Proce Perimeter		hone:		, ,	Inspection Status: Green Yellow Red	
Insi	pection Type:	Routine Re-inspection Pre-ope	eration	al	Illnes	ss Investigation	Complaint Other	
11.00		FOODBORNE ILLNESS RISE						
		Circle designated compliance status (IN, OUT, N/	/A, NO)	for eac	h Item	Mark "X"	in appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NO =	not obs	erved N	I/A = not	applicable COS =	corrected on-site R = repeat violation	
Com	pliance Status		cos	R	Com	pliance Status	lcc	OS R
		Supervision					Protection from Contamination	
1 (INOUT	Person in charge present, demonstrates knowledge and performs duties			15	ON AVA TUCINI	Food separated and protected	
2	(IN)OUT N/A	Certified Food Protection Manager			16	ID OUT N/A	Food-contact surfaces cleaned and sanitized	
		Employee Health	- 1		17	IN OUT WANO	Proper disposition or returned, previously served, reconditioned & unsafe food	
3	(in out	Management/food employees & conditional employee;	T	\Box			Time / Temperature Control for Safety	
4	INOUT	knowledge, responsibilities and reporting Proper use of restriction and exclusion	+	+	18	IN OUT N/A/NO	Proper cooking time and temperature	
5	(in out	Procedures for responding to vomiting and diarrheal events			19	IN OUT NAMO	Proper reheating procedures for hot holding	$\dashv \vdash$
		Good Hygnene Practices			20	IN OUT N/A/NO	Proper cooling time and temperatures	
6	IN OUT N	Proper eating, tasting, drinking, or tobacco use	I		21	ON AND TUO PT	Proper hot holding temperatures	
7	IN OUT NO	No discharge from eyes, nose, mouth			22	ON AN TUON	Proper cold holding temperatures	
		Preventing Contamination by Hands			23	ON A'N TUO	Proper date marking and disposition	
8	TN OUT NO	Hands clean & properly washed			24	IN OUT NAMO	Time as a Public Health Control; procedures and records	
9	IN OUT N/A NO	No bare hand contact with RTE food					Consumer Advisory	
10	IN OUT	Adequate handwashing sinks property supplied & accessible			25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods	
		Approved Source					Highly Susceptible Populations	
11	NOUT	Food obtained from an approved source			26	IN OUT(N/A)	Pasteurized foods used; prohibited foods not offered	
12	IN OUT N/A NO	Food received at proper temperature				Foo	od / Color Additives and Toxic Substances	
13	(IN)OUT	Food in good condition, safe & unadulterated			27	IN OUT WA	Food additives: approved and properly used	
14	IN OUT NO	Reg, records available: shell stock tags, parasite destruction			26	OUT N/A	Toxic substances property identified, stored and used	
	Risk factor	s are improper practices or procedures identified as the m	nost			C	onformance with Approved Procedures	
	Prevalent of Intervention	s are improper practices or procedures identified as the m ontributing factors of foodborne illness or injury. Public He is are control measures to prevent foodborne illness or inj	alth jury.		19	IN OUT NA	Compliance with variance/specialized process/HACCP	1 1
				10 TO A T.Y.	PRACI	TCES		
		Good retail practices are preventative measures					and physical objects into foods	
Mar	k "X" In box if n	umbered item is not in compliance Mark "X" on app				-	=corrected on-site during inspection R=repeat viola	tion
			lana		10		lao	-
Comp	oliance Status		cos	R	Comp	liance Status	Proper Use of Utensils	S R
30	Besteven	Safe Food and Water ted eggs used where required			43	In use utees	ils properly stored	
31	 		\vdash	\Box	44		uipment & linens: properly stored, dried, & handled	+
		ce from approved source		\vdash	45	 		
32	Valiance	obtained for specialized processing methods			46	Gloves used	single-service articles; properly stored & used	+
33	December of	Food Temperature Control coling methods used: adequate equipment for temp. control			40	City es asec	Utensile, Equipment and Vending	
					47	Feed and ex	on-food contact surfaces cleanable.	
34		d property cooked for hot holding	 		48			\dashv
35 36		I thawing methods used		\vdash	49		signed, constructed, & used g: installed, maintained, & used: test strips	+
30	Thermon	neters provided and accurate Food Identification			43	Trai Gwasiiii	Physical Facilities	
37		perly labeled; original container			50	Hot & cold w	vater available adequate pressure	
37	1 Food pro	Prevention of Food Contamination			51		stalled, proper backflow devices	+
38	lamenta .	odents, & animals not present			52		raste water properly disposed	
39		nation prevented during food preparation, storage & display			53	<u> </u>	es properly constructed, supplied, & cleaned	+
				\vdash	54		efuse properly disposed, facilities maintained	_
40		cleanliness oths: properly used & stored	-		55		eruse property disposed, racinties maintained	
42		fruits & vegetables			56		entilation & lighting, designated areas used	+
75,		vogomero	-			Fractions ve	on till month serves many	
Тур	e of Operatio	n:					License Posted:	N
Die	cussion with F	Person-in-Charge:					Follow-Up: Y	(N)
Discussion with Person-in-Charge:								
		0-0-1					Follow-Up Date:	
Sigr	nature of Pers	on in Charge: Day Mush					Date:	
	nature of Insp						Date: 3-1-2023	$\overline{}$
ugi	rereie oi iliah						3-1-20-3	
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Es	tablishmer	Thirty A	100se Tax	NOOSE	Date: 3	11/2023	Page 2	of <u>Z</u>
Ad	dress: 30	O DW H	ignway or	TEMPERATURE OBSERVA	Complian	ce Achieved: 3/ 1/		
		Item / Location	Тетр.	TEMPERATURE OBSERVA Item / Location	Temp.	Item / Location		Temp.
						a court of Authorities		- Kings
								-
				DOEDLY ATTONO AND TOD CODWING				
	Item		0	BSERVATIONS AND/OR CORRECT			Dated	Corrected
V	Number	Section of Code		Description of	Violation			cos
						 .		
			No Vio	lations observed	disting time	COSPEC	-500 -	
				TOTAL CONTRACTOR OF THE PARTY O	COLUMN FILM	- Ot Urston		
							-	
				 				
				 				
			* Discuss	ed re-education	for shaff o	on proper		
				drinking of emp			\	
			With.		1			
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			54.7	ho		An.	/1/0 - 53	
		erson in Charge:	M/L Fan	F*			1/2023	
Sign	ature of In	spector:	in)			Date: 3	1-2023	