

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



FOOD ESTABLISHMENT INSPECTION REPORT

Date 5/30/12 Page 1 of \_\_7 No. of Risk Factor/Inte

Time lift; Col Time out_26 No. of Repeat Risk Factorintervention Visibilities of Proceedings of Risk Factorintervention Visibilities of Proceding Risk Factorintervention Visibilities Risk Factorintervention Visibilit	Establi	ishment: 31	145 Famous Pizza	2	Pates/30	1/23	Page 1 of	-7	No. of Risk Factor/Intervention Violat	ions	9
Control   Cont			•	T	îme irţ:[	00	Time out	200	No. of Repeat Risk Factor/Intervention Violat		_
Email: Process (Routine) Re-inspection Pro-operational Inness Investigation Compilarit Other.  FOODBORKE ELARES RISK FACTORS AND PUBLIC REALTH INTERVENTORS  Circle designated compliance status (IX, OUT, NA, NO) for each item.  No. in compliance OUT end in compliance No = not beneated No. = not signatus Ecole Coffee and not status (IX, OUT, NA, NO) for each item.  No. in compliance Status  Specialized St	$\overline{}$			F	Risk Cate	gory:	D		Total Violat	ions \$	Z
Impection Type: Routine Re-inspection Pre-operational Illness Investigation Compilate Other  FOODBORNE LLAKES RINES FACTORS AND PERLICHERATURI INTERVENTIONS  AND PERLICHERATURI INTERVENTIONS  Mark X* in a propriet box for COS and/or R  IN = in compliance OUT = roll in compilance NO = not cates aved NIA = not applicable COS = corrected on-site R = repeat violation  Compliance Setux  Supervision  Supervision  Supervision  COS R  Food Interventional Interventions of Setux  Supervision  Compliance Setux  Supervision  Compliance Setux  Supervision  Compliance Setux  Supervision  Compliance Setux  Protection from Centerniosities  Protection from Centerniosit		77 0111111101010	PATRICE POLICE	$\rightarrow$			· V		Inchestion Status Pages Vallow Re		
FOODBORNE ILLNESS RISKY PACTORS AND PUBLIC HEALTH INTERVENTIONS  Circle designated compliance selected (N), OUT, NA, NO for each form Mark X* in appropriate box for COS ancidor R  Ne * in compliance Strius*  COS   R  Supervision  DUT on design present control control on the each form many present violation of the each form many present violation of the each form many present violation of the each form of the ea										-	
Circle designated complained Status  N = in complained Status  Corpliance Status  Supervision  S	Inspec	tion Type:					0				
Supprivision											
Compliance Status   Supervision   COS   R									<del></del>		
Supervision			IN = in compliance OUT= not in compliance NO = no	ot obs	erved N/A	= not	applicable (	cos =	corrected on-site R = repeat violation		
Supervision Single-general demonstrates invalidage and performs affects affects affects desired and performs affects affects affects desired and performs affects affects affects affects desired and resolution of the performs affects and performs affects	Complia	ince Status		cos	R	Com	pliance Stat	tus		cos	R
Popular divises   Popular di	200		Supervision						Protection from Contamination		
September   Court Nation   Court Red Food Protection Marriages   Court Nation   Proper disposation of continued employees   Court Nation   Proper disposation of continued personal protections of ministry   Proper disposation of continued personal protections of ministry   Proper disposation of personal protections of ministry   Proper disposation of personal protections are preventative measures to certain proper personal protections a	1/ 11	OUT				15 ′	IN DUT NA	A NO	Food separated and protected		
Exployer Health    Proper and representation of exposure a conditional employer.	2 27	LOUT N/A				16	N TUO (II	Ά.	Food-contact surfaces cleaned and sanitized		
Section   Properties   Proper	-	)		,		17	IN OUT N	ANO			$\vdash$
The properties of testing and electricities and expecting of the strength of	100				1	-	1				-
Second   Proper entending and distributed events   Second   Byginner Practices   Second   Byginner Byginner   Second   Byginner Byginner Byginner   Second   Byginner Byginn	3 11	моит			$\square$						
Good Hygiese Practices    NOUT NOT   NOT   Proper ading issels, drinking, or tobacco use   21   MOUT NA   MO   Proper coling time and semperatures   22   MOUT NA   MO   Proper coling time and semperatures   22   MOUT NA   MO   Proper doth adding imprastrates   23   MOUT NA   MO   Proper date marking and deposition   23   MOUT NA   MO   Proper date marking and deposition   23   MOUT NA   MO   Proper date marking and deposition   23   MOUT NA   MO   Proper date marking and deposition   23   MOUT NA   MO   Proper date marking and deposition   24   MOUT NA   MO   Proper date marking and deposition   25   MOUT NA   MO   Proper date marking and deposition   25   MOUT NA   MO   Proper date marking and deposition   25   MOUT NA   MO   Proper date marking and deposition   25   MOUT NA   MO   MO   MO   MO   MO   MO   MO   M		-				$\vdash$		V .			-
6 IN CUT NO. Proper eating, deriking, or robbecouse  Proventing Contamination by Hundle  Proventing Contamination and approper question of the Control procedures and records  Proventing Contamination of the Control procedures and records  Proventing Contamination of the Control procedures and records  Proventing Control of Control C	5 (1	TUOUT				_	+				-
No Cut					T		1-2	~~			$\vdash$
Preventing Contamination by Hands   23   Work   No De Park and Expressive washed   24   10   OUT NA NO   Park and Expressive washed   25   No DUT NA NO   Time as a Public feath Contact with FTE food   10   MPDUT   Adequate handwashing sinks properly supplied & accessible   25   NO DUT NA   Consumer advisory provides for rawhundercoked foods   11   NO DUT NA   NO   Park and Public feath Contact with FTE food   Park and Public feath Contact with Park   NO   Park   N						1					$\vdash$
8 NOUT NO Hands clean & properly washed 9 NN DUTINAN O No bare hand contact with RTE food 1 ND UTINAN O No bare hand contact with RTE food 1 ND UTINAN O No bare hand contact with RTE food 1 ND UTINAN O No bare hand contact with RTE food 1 ND UTINAN O No bare hand contact with RTE food 1 ND UTINAN O No bare hand contact with RTE food 1 ND UTINAN O No bare hand contact with RTE food 1 ND UTINAN O No bare hand contact with RTE food 1 ND UTINAN O No hand demandabling sinks properly supplied & accessible 1 ND UTINAN O No hand demandabling sinks properly supplied & accessible 1 ND UTINAN O No hand available chief sold not offered 1 ND UTINAN O No hand available chief sold not firmed 1 ND UTINAN O No hand available chief sold not firmed 1 ND UTINAN O No hand available chief sold not firmed 1 ND UTINAN O No hand available chief sold to the parallel destruction 1 ND UTINAN O No hand available chief sold to the parallel destruction 1 ND UTINAN O No hand available chief sold to the parallel destruction 1 ND UTINAN O No hand available chief sold to the parallel destruction 1 ND UTINAN O No hand available chief sold to the parallel destruction 1 ND UTINAN O No hand available chief sold to the parallel destruction 1 ND UTINAN O No hand available chief sold not firmed 1 ND UTINAN O No hand available chief sold not firmed 1 ND UTINAN O No hand available chief sold not firmed 1 ND UTINAN O No hand available chief sold not firmed 1 ND UTINAN O No hand available chief sold not firmed 1 ND UTINAN O No hand available chief sold not offered 1 ND UTINAN O No hand available food not offered 1 ND UTINAN O No hand available food not offered 1 ND UTINAN O No hand available food not offered 1 ND UTINAN O No hand available food not offered 1 ND UTINAN O No hand available food not offered 1 ND UTINAN O No hand available food not offered 1 ND UTINAN O Tirne as a Public health of the which subsequed food not offered 1 ND UTINAN O No hand available food not offered 1 ND UTINAN O Tirne as a Public health of the which subsequed available chies n	7 11	TOUT NOT			1						$\vdash$
Solution   No bare hand contact with RTE food						-					
Approved Source  Approved Source  11 (B)CUT   Food delined from an approved source   28   N CUT (NA)   Prod / Color and and an advanced color and an advanced from an approved source   27   N CUT (NA)   Prod / Color and and an advanced as a provinced from an approved source   28   N CUT (NA)   Prod / Color and and an advanced as a provinced source   27   N CUT (NA)   Prod / Color and and an advanced as a provinced source   28   N CUT (NA)   Prod / Color and all three and a property used as a provinced source   28   N CUT (NA)   Prod / Color and all three and a property used and prop						24	CHI OUT NO	ANO			
Approved Source  11 (**Iti)CUT** Food detained from an approved source  12   NOUT** Food retained from an approved source  13 (**R*)DUT** Food in good condition, safe & unadularized  14   NOUT** No Food proced available: shell stock tegs, persists destruction  Pale & Rec, records available: shell stock tegs, persists destruction  Risk factors are Improved practices or procedures lederitotical interventions are centrol measures to prevent floodbornel filmess or injury. Public releast interventions are centrol measures to prevent floodbornel filmess or injury. Public releast interventions are centrol measures to prevent floodbornel filmess or injury. Public releast interventions are centrol measures to prevent floodbornel filmess or injury. Public releast interventions are centrol measures to provent floodbornel filmess or injury. Public releast interventions are centrol measures to proceed and process/HACCP  **COOD RETAIL PRACTICES**  **TOUT OA Compliance with variance repeated and used of the during inspection Repeated with research and the cood of the cood						25	KIN OUT NU	^			
10   TOOLT   Food obtained from an approved source   28   IN OUT (NA SO)   Food received at proper temperature   13   IN OUT (NA SO)   Food received at proper temperature   14   IN OUT (NA SO)   Food received at proper temperature   15   IN OUT (NA SO)   Food received at proper temperature   16   IN OUT (NA SO)   Food received at proper temperature   17   Food in good condition, safe & unadularisted   27   IN OUT (NA SO)   Food addivives approved and properly used   28   IN OUT (NA SO)   Toxic audistances properly identified, stored and used   17   Toxic audistances properly identified, stored and used   18   IN OUT (NA SO)   Toxic audistances properly identified, stored and used   18   IN OUT (NA SO)   Toxic audistances properly identified, stored and used   19   IN OUT (NA SO)   Toxic audistances properly identified, stored and used   19   IN OUT (NA SO)   Toxic audistances properly identified, stored and used   19   IN OUT (NA SO)   Toxic audistances properly identified, stored and used   19   IN OUT (NA SO)   Toxic audistances properly identified, stored and used   19   IN OUT (NA SO)   Toxic audistances properly identified, stored and used   19   IN OUT (NA SO)   Toxic audistances properly identified, stored and used   19   IN OUT (NA SO)   Toxic audistances properly identified, stored and used   19   IN OUT (NA SO)   Toxic audistances properly identified, stored and used   19   IN OUT (NA SO)   Toxic audistances properly identified, stored and used   19   IN OUT (NA SO)   Toxic audistances properly identified, stored and used   19   IN OUT (NA SO)   Toxic audistances properly identified properly in the proper stored in the properly interest of properly and a used   19   IN OUT (NA SO)   Toxic audistances properly identified properly interest of properly and a used   19   IN OUT (NA SO)   Toxic audistances properly identified p	10 (11	ADOLI				25	CA COLINA	^			-
Total Court NA GO   Food received at proper temperature   Food   Goldreite and Toxic Substances   Food   Goldreite and Toxic Substances   Food   Goldreite and Food   Food additives and Toxic Additives and Toxic Substances   Food   Food additives and Foxic Substances   Food   Food property   Food   Food additives and Foxic Substances   Food   Food property   Food   Food additives and Foxic Substances   Food	11 (1)	JOUT				26	IN OUT N	A			П
13   TN DUT   Food in good condition, safe & unadulterated   27   N DUT   Food additives: approved and properly used   14   IN OUT   N   N   N   N   Req. records available: shell stock teps, paraelle destruction   28   TN DUT   N   Total caubstances properly (dentified, stored and used   D   TOTAL PRACTICES   TOTAL PRACTICES   TOTAL PRACTICES   TOTAL PRACTICES   TOTAL PRACTICES   TN DUT   TOTAL caubstances properly (dentified, stored and used   D   TOTAL PRACTICES   TN DUT   TOTAL parameters provided in the parameters of foodborne illness or injury, Public Health inleventions are control measures to provent foodborne illness or injury, Public Health inleventions are control measures to provent foodborne illness or injury, Public Health inleventions are control measures to provent foodborne illness or injury, Public Health inleventions are control measures to provent foodborne illness or injury, Public Health inleventions are control measures to prevent foodborne illness or injury, Public Health inleventions are control measures to prevent foodborne illness or injury, Public Health inleventions are control measures to prevent foodborne illness or injury, Public Health inleventions are control measures to prevent foodborne illness or injury, Public Health inleventions are control measures to prevent food both incompliance Status	_				+		1	_			
Took of the property in the					<del>                                     </del>	27	IN OUT M				
Pisk factors are improper practices or procedures identified as the most Prevalent contributing factors of location mediums of injury. Public procedures  Good retail practices are preventative measures to centre 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 acorrected on-site during inspection. Re-repeat violation.  Compliance Status  Safe Food and Water  Safe Food and Water  Safe Food and Water  Safe Food and Water  Frager Use of Utensils  1	_						_	_	Toxic substances properly identified, stored and used		П
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  Safe Food Indentification  Safe Themmenters provided and accurate  Safe Food Indentification  Safe Themmenters provided and accurate pressure  Safe Themmenters provided and accurate pressure  Safe Food Indentification  Safe Themmenters provided and accurate pressure  Safe Themmenters provided and accurate pressure  Safe Food Indentification  Safe Themmenters provided and accurate pressure  Safe Food Indentification  Safe Themmenters provided and accurate pressure  Safe Food Indentification  Safe Themmenters provided and accurate pressure  Safe Provided Runaria Indentification  Safe Themmenters provide				st				C	onformance with Approved Procedures		
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  Safe Food Indentification  Safe Themmenters provided and accurate  Safe Food Indentification  Safe Themmenters provided and accurate pressure  Safe Themmenters provided and accurate pressure  Safe Food Indentification  Safe Themmenters provided and accurate pressure  Safe Themmenters provided and accurate pressure  Safe Food Indentification  Safe Themmenters provided and accurate pressure  Safe Food Indentification  Safe Themmenters provided and accurate pressure  Safe Food Indentification  Safe Themmenters provided and accurate pressure  Safe Provided Runaria Indentification  Safe Themmenters provide		Prevalent cont	ributing factors of foodborne illness or injury. Public Heal	lth CV		19	IN OUT N	A	Compliance with variance/specialized process/HACCP		
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 = COS		interventions e			TOTAL TELE			7			$\vdash$
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   R=repeat violation   R=repeat violation								micale	and alwaical phicate into foods		
Compliance Status   CoS   R   Safe Food and Water   Safe Food and Water   CoS   R   Proper Use of Utensils	Mark ")	C' in boy if num								olation	-
Safe Food and Water    Proper Use of Utensils	(vica)it y	THE COST IN FROM								000	
Pasteurized eggs used where required   43   In-use utensits property stored   44   Utensits, equipment & linens: property stored, & handled   45   Single-use/single-service articles: property stored & used   46   Utensits, equipment & linens: property stored & used   46   Single-use/single-service articles: property stored & used   46   Gloves used property   47   Food and non-food contact surfaces cleanable,   48   Property designed, constructed, & used   48   Property designed, constructed, & used   49   Warewashing: installed, maintained, & used: test strips   49   Warewashing: installed, maintained, & used: test strips   49   Warewashing: installed, proper backflow devices   49   Physical Facilities   40   P	Complia	nce Status		cos	R	Com	pliance Stat	tus		cos	K
Water & Ice from approved source   44	20	Destauring				43	ln-us	se utens			
Variance obtained for specialized processing methods   45   Single-use/single-service articles; properly stored & used   46   Gloves used properly					$\vdash$		+				П
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  48 Properly designed, constructed, & used  37 Food properly labeled: original container  38 Insects, rodents, & animals not present  39 Contamination prevented during food preparation, storage & display  40 Personal deanliness  41 Wiping cloths: properly used & stored  42 Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:					1	_		<u> </u>		-	
Proper cooling methods used: adequate equipment for temp. control   Utrusils, Equipment and Vending   47   Food and non-food contact surfaces cleanable,   48   Properly designed, constructed, & used   48   Properly designed, constructed, & used   49   Warewashing: installed, maintained, & used: test strips   40   Warewashing: installed, maintained, & used: test strips   40   Properly labeled: original container   50   Hot & cold water available adequate pressure   51   Plumbing installed, proper backflow devices   52   Sewage & waste water properly disposed   53   Tollet facilities properly constructed, supplied, & cleaned   53   Tollet facilities properly constructed, supplied, & cleaned   55   Physical facilities maintained   55   Physical facilities maintained   55   Physical facilities installed, maintained, & clean   55   Physical facilities installed, maintained, & clean   56   Adequate ventilation & lighting, designated areas used   56   Adequate ventilation & lighting, designated areas used   57   N   Pollow-Up:   57   N	32	V21121100 0D				-					П
Plant food properly cooked for hot holding  Approved thawing methods used  Approved thawing methods used  Approved thawing methods used  Thermometers provided and accurate  Food Identification  Food properly labeled: original container  Prevention of Food Contamination  Insects, rodents, & animals not present  Contamination prevented during food preparation, storage & display  Personal deanliness  Tollet facilities properly used & stored  Washing finits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  Food and non-food contact surfaces cleanable,  Proved and non-food contact surfaces cleanable,  Properly designed, constructed, & used  Warewashing: installed, maintained, & used: test strips  Physical Facilities  Hot & cold water available adequate pressure  Flumbing installed, proper backflow devices  Plumbing installed, proper packflow devices  Sewage & waste water properly disposed  Sewage & waste water properly disposed  Type of Operation:  License Posted:  Y N  Food and non-food contact surfaces cleanable,  Properly designed, constructed, & used  Warewashing: installed, maintained, & used: test strips  Physical Facilities  Foldow-Up:  Follow-Up:  Follow-Up Date:	33	Proper cooli						4.5			
Approved thawing methods used  36 Thermometers provided and accurate  37 Food Identification  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  Type of Operation:  Discussion with Person-in-Charge:  48 Properly designed, constructed, & used  49 Warewashing: installed, maintained, & used: test strips  49 Warewashing: installed, maintained, & used: test strips  49 Warewashing: installed, maintained, & used: test strips  50 Hot & cold water available adequate pressure  51 Plumbing installed, proper backflow devices  52 Sewage & waste water properly disposed  53 Tollet 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  57 Pollow-Up:  58 Follow-Up:  59 Follow-Up:  50 Follow-Up:  50 Follow-Up:  50 Follow-Up:		<del></del>				47	Food	d and no			
49   Warewashing: installed, maintained, & used: test strips		<del> </del>	· · · · · · · · · · · · · · · · · · ·		1		Prop	erly des	signed, constructed, & used		
Food Identification  7 Food properly labeled: original container  7 Prevention of Food Contamination  8 Insects, rodents, & animals not present  9 Contamination prevented during food preparation, storage & display  40 Personal cleanliness  41 Wiping cloths: properly used & stored  42 Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  Physical Facilities  50 Hot & cold water available adequate pressure  51 Plumbing installed, proper backflow devices  52 Sewage & waste water properly disposed  53 Toillet 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  10 Viping cloths: properly used & stored  11 Ucense Posted:  12 Viping of Operation:  13 Toillet facilities properly constructed, supplied, & cleaned  14 Washing fruits & vegetables  15 Physical facilities installed, maintained, & clean  15 Adequate ventilation & lighting, designated areas used  15 Plumbing installed, proper backflow devices  15 Sewage & waste water properly disposed  15 Garbage & refuse properly disposed, facilities maintained  16 Plumbing installed, proper backflow devices  17 Dillet facilities properly constructed, supplied, & cleaned  17 Dillet facilities properly constructed, supplied, & cleaned  18 Adequate ventilation & lighting, designated areas used  19 Plumbing installed, proper backflow devices  19 Plumbing installed, properly disposed  10 Plumbing installed, properly dispos						49	Ware	ewashin	g: installed, maintained, & used: test strips		
Prevention of Food Contamination  S1 Plumbing installed, proper backflow devices  Sewage & waste water properly disposed  S2 Sewage & waste water properly disposed  S3 Tollet facilities properly constructed, supplied, & cleaned  S4 Garbage & refuse properly disposed, facilities maintained  Wiping cloths: properly used & stored  Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  S6 Plumbing installed, proper backflow devices  S6 Sewage & waste water properly disposed  S7 Tollet facilities properly constructed, supplied, & cleaned  S8 Tollet facilities properly constructed, supplied, & cleaned  S8 Washing fruits & vegetables  S6 Adequate ventilation & lighting, designated areas used  License Posted:  Y N  Follow-Up:  Follow-Up:  Follow-Up:  Follow-Up Date:					(0)			I	Physical Facilities		
Insects, rodents, & animals not present  Solution of Contamination prevented during food preparation, storage & display  On the Personal deanliness  On the Personal deanl	37	Food proper	ly labeled: original container			50	Hot &	& cold w	vater available adequate pressure		Ш
39 Contamination prevented during food preparation, storage & display 40 Personal deanliness 41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  53 Tollet 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  License Posted:  Y N  Follow-Up: Follow-Up: Follow-Up Date:			Prevention of Food Contamination			51	Plum	nbing ins	stalled, proper backflow devices		Щ
Personal deanliness  Wiping doths: properly used & stored  Wiping doths: properly used & stored  Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  54 Garbage & refuse properly disposed, facilities maintained  55 Physical facilities installed, maintained, & dean  56 Adequate ventilation & lighting, designated areas used  License Posted:  Y N  Follow-Up:  Follow-Up:  Follow-Up Date:	38	Insects, rode	ents, & animals not present			52	Sewa	age & w	zaste water properly disposed		
Wiping doths: properly used & stored  Wiping doths: properly used & stored  Washing fruits & vegetables  Type of Operation:  Discussion with Person-in-Charge:  55 Physical facilities installed, maintained, & clean  56 Adequate ventilation & lighting, designated areas used  License Posted:  Y N  Follow-Up:  Follow-Up Date:	39	Contaminati	on prevented during food preparation, storage & display			53	Toile	et facilitie	es properly constructed, supplied, & cleaned		
Washing fruits & vegetables  56 Adequate ventilation & lighting, designated areas used  Type of Operation:  Discussion with Person-in-Charge:  Follow-Up: Follow-Up Date:	40	Personal de	anliness			_					
Type of Operation:  Discussion with Person-in-Charge:  License Posted:  Y N  Follow-Up:  Follow-Up:  Follow-Up Date:	41	Wiping cloth	s: properly used & stored			55	Phys	sical faci	ílities installed, maintained, & dean		
Discussion with Person-in-Charge:  Follow-Up: Follow-Up: Follow-Up Date:	42	Washing frui	ts & vegetables			56	Adec	quate ve	entilation & lighting, designated areas used	_	
Discussion with Person-in-Charge:  Follow-Up: Follow-Up: Follow-Up Date:	No.	10 0	<u> </u>	-	`				License Posteri	2	
Follow-Up Date:										-	5
Signature of Person in Charge: Muslime Kwelle Date:  Signature of Inspector: Date: 5-30-2023	Discus	ssion with Per	son-in-Charge:						Follow-Up:	~(	<u>ツ</u>
Signature of Person in Charge: Musclein & Kwelle Date:  Signature of Inspector: Date: 5-30-2023									Follow-Up Date:		1
Signature of Inspector:  Date: 5-30-2023	Oleman	use of Donner	in Charact It No No in a Sol Wera	)					Date:		
Signature of Inspector: Date: 5-50-2023	Signat	OI PEISON	III Oliqiya.			-				<del></del>	
	Signat	ure of inspec	tor:						Date: 5-50-202	<u> </u>	



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



Establishme	ent: Billys Far 80 DW Itiq	LOW PIZZA		Date: 5/	30/2023	Page Z of	12
Address: 39	80 pw Hig	huray_		Compliance	e Achieved: 5/36	12023	
			TEMPERATURE OBSERVAT	110115			
	Item / Location	Temp.	Item / Location	Тетр.	Item / Location		Temp.
			<del></del>				
		OBS	SERVATIONS AND/OR CORRECTI	IVE ACTIONS			1 2
v Item	Section of Code		Description of V	/iolation			опестед
Number			·			or C	;05
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					<del></del>		
		No vio	nations observed,	during time e	f inspection	,	
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Signature of F	Person in Charge:				Date:		
Signature of I		5 01			Date:	0/2023	
		-/				4000	



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



Esta	ablishment: 👩	10ba #2449		Dates/16	123	Page 1 of	2	No. of Risk Factor/Intervention Violations	0
		milim cotlet idud .	-	Time irl7	00	Time out	00	No. of Repeat Risk Factor/Intervention Violations	d
_		er. Odolza Rest comporation		Risk Cate		<u></u>		Total Violations	D
Ema	_	OCIOCAC Laces Controles (2)	F	Phone:				Inspection Status: Green Yellow Red '	
	ection Type:	(Routine) Re-inspection Pre-oper	ration	nal	llines	ss Investig	ation	Complaint Other	
irisp	еспол туре.	FOODBORNE ILLNESS RISK							
		Circle designated compliance status (IN, OUT, N/A						n appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NO = n							
		III — III compilato con il factifi companio il						Icos	R
Com	oliance Status		cos	R	Com	pliance Sta	atus	Protection from Contamination	, <sub> </sub> K
-		Supervision  Person in charge present, demonstrates knowledge and			15	THOUT N	ZA NO	Food separated and protected	T
1	NOUT	performs duties			ļ'				-
2	N OUT N/A	Certified Food Protection Manager			16	IN OUT N		Food-contact surfaces cleaned and sanitized  Proper disposition or returned, previously served,	-
		Employee Health			17	IN OUT N	NO	reconditioned & unsafe food	
3 (	NOUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting			-		7	Time / Temperature Control for Safety	
47	THOUT	Proper use of restriction and exclusion			18	IN OUT N	IANO	Proper cooking time and temperature	
5	INOUT	Procedures for responding to vomiting and diarrheal events			19	IN OUT N	I/A(NO)	Proper reheating procedures for hot holding	$\perp$
		Good Hygiene Practices			20	IN OUT N	-64	Proper cooling time and temperatures	
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	<u></u>		21	NOUTN		Proper hot holding temperatures	
7	IN OUT (40	No discharge from eyes, nose, mouth		$\perp$	22	N TUO N		Proper cold holding temperatures	
		Preventing Contamination by Hands			23	(RI)OUT N	-	Proper date marking and disposition	$\dashv$
8 (	IN OUT NO	Hands clean & properly washed		1	24	IN OUT	IANO	Time as a Public Health Control: procedures and records	
9	ON ANN TUO NI	No bare hand contact with RTE food		1	_	7		Consumer Advisory	
10	TUOUT	Adequate handwashing sinks properly supplied & accessible	L		25	( JN OUT N	/A	Consumer advisory provided for raw/undercooked foods	
		Approved Source			26	IN OUT	FA.	Highly Susceptible Populations  Pasteurized foods used; prohibited foods not offered	
	NOUT	Food obtained from an approved source		+-	20	1110011		d / Color Additives and Toxic Substances	
12	N OUT N/A NO	Food received at proper temperature		+	27	IN OUT N		Food additives: approved and properly used	
13	IN OUT N/ANO	Food in good condition, safe & unadulterated  Req. records available: shell stock tags, parasite destruction		+-	28	IN OUT N		Toxic substances properly identified, stored and used	
14			oet.				C	onformance with Approved Procedures	
	Prevalent cor	are improper practices or procedures identified as the mo tributing factors of foodbome illness or injury. Public Hea are control measures to prevent foodborne illness or inju	alth		19	IN OUT N		Compliance with variance/specialized process/HACCP	$\Box$
	Interventions				<u> </u>		<u> </u>	Compilative Will Verial locate State of Proceed in Co.	
				RETAIL)				and alternated ablanta into foods	
Man	to Wall in how if nour	Good retail practices are preventative measures inbered item is not in compliance Mark "X" on app	to com	ate box for	COS	and/or		=corrected on-site during inspection R=repeat violati	on
Inisit	K A III DOXII IIdi							loos	
Com	ollance Status		cos	R	Com	pliance Sta	atus	Proper Use of Utensils	R
		Safe Food and Water		_	43	In-u	use utens	ils properly stored	$\top$
30		d eggs used where required		+	44			uipment & linens: properly stored, dried, & handled	$\top$
31		e from approved source blained for specialized processing methods		+	45			single-service articles: properly stored & used	$\top$
32	Vallatice	Food Temperature Control			46	<del>                                     </del>		properly	
33	Proper coo	ling methods used: adequate equipment for temp. control		T				Utensils, Equipment and Vending	
34		properly cooked for hot holding		$\uparrow \neg \uparrow$	47	Foo	od and no	on-food contact surfaces cleanable,	
35		hawing methods used			48	Pro	perly des	signed, constructed, & used	ota
36	- ''	ters provided and accurate			49	Wai	rewashin	g: installed, maintained, & used: test strips	$\perp$
		Food Identification		141				Physical Facilities	
37	Food prop	rty labeled: original container			50			vater available adequate pressure	4
		Prevention of Food Contamination			51			stalled, proper backflow devices	44
38	Insects, ro	dents, & animals not present		4	52			raste water properly disposed	$\dashv$
39	Contamina	tion prevented during food preparation, storage & display			53			es properly constructed, supplied, & cleaned	+
40	Personal c			4	54			refuse properly disposed, facilities maintained	+
41		hs: properly used & stored		-	55			illities installed, maintained, & clean	+
42	Washing fr	uits & vegetables			56	Ade	equate ve	entilation & lighting, designated areas used	
Tree	e of Operation	· / W	-					License Posted: (Y)	N
								Follow-Up; Y	ক্ষা
Dis	cussion with Pe	erson-in-Charge:						·	0
								Follow-Up Date:	
Sign	nature of Perso	n in Charge: Devid.						Date:	
Sign		7						Date: 6/11/2523	$\neg \neg$
Sig	nature of Inspe	CLOF:						Date: 5/16/2023	



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



Establishment: Octobra  Address: IFF Premium cortle  Item/Location  V   Item   Section of Code	Temp.	TEMPERATURE OBSERVATIONS AND/OR CORRECTIVE	Compliand	16/1023 ce Achieved: 5/16 Item/Locati	12623	Tem
Item / Location	Temp.	Item / Location	LOTES			Tem
V Item Section of Code			Temp.	Item / Locati	on	Ten
V Item Section of Code	ORSE	RVATIONS AND/OR CORRECTIV			<u> </u>	
V Item Section of Code	OBSE	RVATIONS AND/OR CORRECTIV				$\overline{}$
V Item Section of Code	OBSE	RVATIONS AND/OR CORRECTIV				
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V Item Section of Code	UBSE	RVATIONS AND/OR CORRECTLY				Ш.
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		Description of Vic	olation			l Correcte r COS
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	40 Kielatio	ns absenced during	time of rus	pection,		
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<del>                                     </del>						
	11.3					
gnature of Person in Charge: OeV	VN.			Date:		
gnature of Inspector:				Date: 5/	6/7023	



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



(603) 420-1730

FOOD ESTABLISHMENT INSPECTION REPORT

Esta	ablishment:	out Fac	n Stand		Date5((	6/23	Page 1	of _2	No. of Risk	Factor/Interv	ention Viola	ations	D
		w Highu			Time in	1:00	Time o	ut(:30	No. of Repeat Risk	Factor/Interv	ention Viol	ations	Ø
			im stand		Risk Ca	legory:	F				Total Viola	ations	Ø
Ema		rehot to	1111 3112112		Phone:		•		Inspection Status:	Green Y	ellow F	Red	
_	pection Type:	(Routine)	Re-inspection	Pre-operati		Illnes	s Inve	stigation	Complaint	Other			
ınsp	bection Type.	Routine	FOODBORNE ILL										
		Circle degia	nated compliance status (						in appropriate box for C	OS and/or R			
			ance OUT= not in complic				annlical						$\overline{}$
_		IN = in compl	ance OUT = not in compile	ance NO = not t	pserveu N	// - HOL	applica	DIE 000 -	CONTECTED ON SILE IX - I	opear violation			
om	pliance Status			CC	S R	Com	oliance	Status				cos	R
			upervision				Let		Protection from C	ntammation			
1	TIN OUT	Person in charge performs duties	present, demonstrates knowle	dge and		15	MOU	T N/A NO	Food separated and pro	lected			
2	IN OUT N/A	Certified Food Pro	tection Manager		$\neg$	16	IN OU	T N/A	Food-contact surfaces of	leaned and sanitiz	zed		
-			ployee Health			17	TN OU	TNANO	Proper disposition or return reconditioned & unsafe f		served,	T	
	l-		employees & conditional emp	loves:				<u> </u>			de		
3	NOUT		nsibilities and reporting				1	- 73	Time / Temperature C		~7	_	
4	TUOUT	_	riction and exclusion			18	-	T N/A NO	Proper cooking time and			-	+
5 (	TOOUT	Procedures for res	ponding to vomiting and diam	heal events		19	IN OU		Proper reheating proced		19	+	+
		Good H	lygiene Practices			20	***	T N/A	Proper cooling time and			-	+
6	IN OUT (VO)	Proper eating, tas	ting, drinking, or tobacco use		$\perp$	21	-	T N/A NO	Proper hot holding temp				+
7	IN OUT (NO)	No discharge from	eyes, nose, mouth			22	- لحبا	T N/A NO	Proper cold holding tem			+	
		Preventing Co	ntamination by Hands			23	$\sim$	T N/A NO	Proper date marking and	disposition			4-1
В	IN OUT MQ	Hands clean & pro	perly washed			24	IN OU	TAIANO	Time as a Public Health	Control: procedur	es and records	1	$\perp$
9	IN OUT N/A	No bare hand con	act with RTE food						Consumer A	dvisory.		4	
10	NOUT	Adequate handwa	shing sinks properly supplied	& accessible		25	IN OU	N/A	Consumer advisory prov	ided for raw/unde	rcooked foods		
		Арр	roved Source						Highly Susceptible	Populations			
11	IN OUT	Food obtained from	n an approved source			26	IN OU	T (VA	Pasteurized foods used;	prohibited foods	not offered		
12	IN OUT NA NO	Food received at p	roper temperature					Foo	od / Color Additives ar	d Toxic Subst	ances		
13	CHU OUT	Food in good cond	ition, safe & unadulterated			27	IN OL	T(N/A)	Food additives: approved	and properly us	ed		
14	UN OUT NA NO	Reg. records avail	able: shell stock tags, parasite	destruction		28	ON OF	T N/A	Toxic substances proper	y identified, store	d and used		
	Piek fectors	are improper pract	ices or procedures identif	ed as the most			-	C	onformance with App	roved Procedu	ires		
	Prevalent cor	tributing factors of	ices or procedures identif f foodborne illness or Injur Ires to prevent foodborne	y, Public Health		19	IN OL	TINA	Compliance with variance	e/specialized pror	cess/HACCP		
	Interventions	are control fricade	, do to protein to a to the			DD ACT	1						
			d retail practices are preventat		DRETAIL			abomionlo	and physical phiects into f	node			
8.6-	A. HVTI in how if no	mbered item is not		rk "X" on appro					=corrected on-site duri		R=repeat	violatio	n
IVI	IK A III DOX II IIU	increditent is not	in compliance 14th	III X OII OPPIO								1000	
om	pliance Status			GC	S R	Comp	liance	Status	n 11	¥24 2¥.		cos	R
			ood and Water				_		Proper Use of	Utensiis			$\dashv$
30	Pasteurize	d eggs used where re	equired			43	-		sils properly stored	stand dried 9 h		+-	+
31	Water & Id	e from approved sour	roe			44			uipment & linens; properly			+	+
32	Variance o		d processing methods			45	-		single-service articles: prop	erly stored & use	<u> </u>	+	-
		Food Te	mperature Control			46	<u> </u>	Gloves used		2 00 14			
33	Proper cod	ling methods used: a	dequate equipment for temp.	control			1	7.4.1	Utensils, Equipmen				
34	Plant food	properly cooked for h	ot holding			47			on-food contact surfaces cl				+
35	Approved	thawing methods use	d			48	$\sqcup$		signed, constructed, & use			+	+
36	Thermome	ters provided and ac	curate			49		Warewashir	ng: installed, maintained, &				
		Food	Identification					**	Physical Fa				
37	Food prop	erly labeled; original o	container			50			vater available adequate p			+	+
		Prevention o	f Food Contamination		1/11	51	$\sqcup$	Plumbing in	stalled, proper backflow de	vices		+	4
38	Insects, ro	dents, & animals not	present			52			vaste water properly dispos			+	44
39	Contamina	ition prevented during	food preparation, storage & c	lisplay		53			es properly constructed, su			+	4
40	Personal o	teanliness				54		Garbage & I	refuse properly disposed, f	acilities maintaine	d		44
41	Wiping clo	tha: properly used & :	stored			55	$\square$	Physical fac	ilities installed, maintained	, & clean		+-	44
42	Washing fi	uits & vegetables				56		Adequate ve	entilation & lighting, design	ated areas used			
										License Pos	tod:	10	NI NI
Ту	pe of Operation										ieu.	¥	<b>~</b>
Dis	cussion with P	erson-in-Charge								Follow-Up:		Y	W
			۸	f						Follow-Up Da	ate:		
			C1. 12000	-1						-			
Sig	nature of Perso	on in Charge:	7101700	SUL						Date:			
Sic	mature of Inspe	ector:	- (6)	-						Date: 5 - (	6-702	3	



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



Establishment: perset Fasion & Address: 668 Dw Higner	itand		Date: 5/ \	6(7023 Achieved: 5/16	Page 7	of <b>Z</b>
Address: 668 DW Highly	say-		Compliance	Achieved: 5/16	12023	
		TEMPERATURE OBSERVA	TIONS			
Item / Location	Temp.	Item / Location	Тенар.	Item / Location	on	Temp.
						-
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	070/	TIME ACTION OF AND ADDRESSED	THE A CONTAINS			
tem Contract Costs	OB	ERVATIONS AND/OR CORRECT			Detail	Сопестед
V Number Section of Code		Description of '	Violation		L L	COS
				-		
						-
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	16 Viblati	ons obversed du	ring Intractio	<u>^</u>		
	·					
						_
<u> </u>						
		<u></u>				
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	r					
	trahe )					
Signature of Person in Charge:	White !	VW/		Date:		
Signature of Inspector:	911			Date: 5-	15-2023	



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



Est	abtishment:	artel concessions		Date5/	2/23	Page 1 of _Z	No. of Risk Factor/Intervention Violations	S
Ado	dress: (O A	therton poad	ĺ	ime in:	10.00	Time out: (2):37	No. of Repeat Risk Factor/Intervention Violations	8
	ner/Permit Hold			Risk Ca			Total Violations	<del></del>
Em	ail:			hone:			Inspection Status: Green Yellow Red	<del>\</del>
Ins	pection Type:	Routine Re-inspection Pre-ope			Illnes	s Investigation		
1110		FOODBORNE ILLNESS RISK				-		
		Circle designated compliance status (IN, OUT, N/					in appropriate box for COS and/or R	
		IN = in compliance OUT= not in compliance NO = r				applicable COS =	corrected on-site R = repeat violation	
					,			
Com	pliance Status	Supervision	cos	R	Com	pliance Status	Protection from Contamination	R
1	N OUT	Person in charge present, demonstrates knowledge and	T		15	IN OUT N/A NO	Food separated and protected	$\top$
Ļ	J 6	performs duties		-		TIN OUT N/A	<u> </u>	+
2	IN OUT(N/A)	Certified Food Protection Manager			16 (	IN OUT N/A NO	Food-contact surfaces cleaned and sanitized  Proper disposition or returned, previously served,	+
	<u> </u>	Employee Health  Management/food employees & conditional employee;			17	IN OUT (N/A)NO	reconditioned & unsafe food	بلل
3	TNOUT	knowledge, responsibilities and reporting				Accar st	Time / Temperature Control for Safety	
4	TUOUT	Proper use of restriction and exclusion		-	18	IN OUT N/A NO	Proper cooking time and temperature	Щ.
5	TUOUT	Procedures for responding to vomiting and diarrheal events			19	IN OUT RISK NO	Proper reheating procedures for hot holding	4-1
		Good Hygiene Practices			20	IN OUT NA NO	Proper cooling time and temperatures	+
6	IN OUT (NO )	Proper eating, tasting, drinking, or tobacco use		+	21	IN OUT (N/A) NO	Proper hot holding temperatures	+
7	IN OUT NO	No discharge from eyes, nose, mouth			22 (	N OUT N/A NO	Proper cold holding temperatures	+
8	IN OUT (NO	Preventing Contamination by Hands			24	IN OUT N/A NO	Proper date marking and disposition  Time as a Public Health Control; procedures and records	+-
9	IN OUT N/(NO)	No bare hand contact with RTE food		-	24	IN COLINIA NO	<u> </u>	$\perp$
10	INOUT	Adequate handwashing sinks properly supplied & accessible			25	IN OUT NÃ	Consumer Advisory  Consumer advisory provided for raw/undercooked foods	
10	Unit por	Approved Source			20	II OO I WA	Highly Susceptible Populations	4-1
11	INOUT	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					od / Color Additives and Toxic Substances	
13 (	TUO VI	Food in good condition, safe & unadulterated			27	IN OUT (N/A)	Food additives; approved and properly used	T
14	IN OUT NA NO	Req. records available: shell stock tags, parasite destruction			28	IN OUT (IA)	Toxic substances properly identified, stored and used	
	Risk factors a	re improper practices or procedures identified as the mo	ost			0	conformance with Approved Procedures	
	Prevalent cont Interventions a	re improper practices or procedures identified as the marking factors of foodbome illness or injury. Public Heare control measures to prevent foodbome illness or injury.	aith iry.		19	IN OUT (NA	Compliance with variance/specialized process/HACCP	
				ETAIL	PRACE			
		Good retail practices are preventative measures					and physical objects into foods,	
Mar	k "X" in box if num	bered item is not in compliance Mark "X" on app	ropriat	le box fo	r COS a	nd/or COS	=corrected on-site during inspection R=repeat violation	n
com:	pliance Status		cos	R	Comp	liance Status	cos	R
	P.1121100 010100	Safe Food and Water			-	7111100 000100	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, eq	uipment & linens: properly stored, dried, & handled	
32	Variance ob	tained for specialized processing methods			45	Single-use/s	single-service articles: properly stored & used	
		Food Temperature Control			46	Gloves used		
33	<del> </del>	ing methods used: adequate equipment for temp, control					Utensils, Equipment and Vending	
34		roperly cooked for hot holding			47	<del></del>	on-food contact surfaces cleanable,	1
35		awing methods used		$\vdash$	48		signed, constructed, & used	$\vdash$
36	I hermomete	ers provided and accurate  Food Identification			49	warewashir	ng: installed, maintained, & used: test strips  Physical Facilities	1
37	Food proper	ly labeled: original container			50	Hot & cold v	vater available adequate pressure	
3,	1 ood proper	Prevention of Food Contamination			51		stalled, proper backflow devices	H
38	Insects, rode	ents, & animals not present	_		52		vaste water properly disposed	$\vdash$
39		on prevented during food preparation, storage & display	-		53		es properly constructed, supplied, & cleaned	Н
40	Personal de	antiness			54		refuse properly disposed, facilities maintained	$\Box$
41	Wiping cloth	s: property used & stored			55	Physical fac	ilities installed, maintained, & clean	
42	Washing frui	its & vegetables			56	Adequate ve	entilation & lighting, designated areas used	
-	6 0		-					
Тур	e of Operation:						License Posted: (Y	N
Disc	cussion with Per	son-in-Charge;					Follow-Up:	N
		4-2					Follow-Up Date:	
Sim-	nature of Person	in Charge:					Date:	
		III Originge.						
Sigi	nature of Inspect	tor:					Date: 5/(2/2023	



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



Establishme	nt: Martel Co	nessions		Date: 5 / 6	2/2023	Page Z	of $Z$
Address: (2)	Atherton	Road		Compliance	Achieved: 5/1Z	12023	
			TEMPERATURE OBSERVA	ATIONS			
	Item / Location	Temp.	Item / Location	Temp.	Item / Location	à	Tem
							1
	101131	OBS	ERVATIONS AND/OR CORREC	TIVE ACTIONS			
v Item Number	Section of Code		Description of	f Violation		- 1	Correcte
Mullipei						Oi	COS
					•		
						-	
		100 12000	tions observed	1.10 m Lue	-> ( `GCN-/	V 54	-
		No CASIO	Aunto Consciona	done la Line	or inspec	Francis	
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	- <u>-</u>				-		
-					<u>.                                    </u>		
						<del></del>	
		110					
Signature of D	mon in Character	H/M),.			5 :		
	erson in Charge:	)(//L			Date:		
Signature of In	spector:	63/1			Date: 5/	12/702	7-5



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



							_						
Est	ablishm	ent: 8	te the rupcaset	_ '	Date:5/	d co-		1 of					Ø
Add	lress: 🗸	4 142	ound court		Time in:	1200	Time	out\1 : C	No. of Repeat Ris	k Factor/Int	ervention Viola	tions	Ø
Ow	ner/Pen	mit Holde		- 1	Risk Cat	egory:					Total Viola	tions	ズ
Em	 ail:	-			Phone:		9		Inspection Status:	Green	Yellow R	ed	
-	ection	Type	Routine Re-inspection Pre-operat	tior	nal	flines	ss Inv	estigation	Complaint	Othe	r		
1112	echori	Type.	FOODBORNE ILLNESS RISK F							Othic	<u> </u>		
			Circle designated compliance status (IN, OUT, N/A,				uraji (i		in appropriate box for	COS and/or	₹		
			IN = in compliance OUT= not in compliance NO = not	_			annlic						
									CONTROLLE ON CITE TO	Topour Front			
Com	pliance	Status		OS	R	Com	pliand	e Status	Protection from	Contamination		cos	R
	5	. 1	Supervision Person in charge present, demonstrates knowledge and			45	1/	A			м	Т	H
1	IN OUT	r	performs duties			15	1	ON AVA TU	Food separated and pr			ļ	ļ
2	NOUT	T N/A	Certified Food Protection Manager			16	INS	JUT N/A	Food-contact surfaces				
			Employee Health			17	INC	OWAWTUC	Proper disposition or re reconditioned & unsafe		siy served,	<u> </u>	
3 /	וטס או	г	Management/food employees & conditional employee; knowledge, responsibilities and reporting						Time / Temperature	Control for S	afety		
4 4	INOUT	r	Proper use of restriction and exclusion		-	18	IN C	OUT N/A NO	Proper cooking time ar	nd temperature			$\Box$
5 -	FINOUT		Procedures for responding to vomiting and diarrheat events			19	INC	OUT N/A(NO)	Proper reheating proce		lding		П
			Good Hygiene Practices			20	IN C	OUT N/A(NO)	Proper cooling time an	d temperatures			П
6	נטס או	r (NO)	Proper eating, tasting, drinking, or tobacco use			21	IN C	OUT N/A (70	Proper hot holding tem	peratures			
7	זעס או	r NO	No discharge from eyes, nose, mouth			22	(N)	OUT N/A NO	Proper cold holding ten	nperatures			
	~		Preventing Contamination by Hands			23	ANC	OUT N/A NO	Proper date marking as	nd disposition			
8	TUQUI	NO 1	Hands clean & properly washed			24	INC	OVANATU	Time as a Public Healt	h Control: proce	dures and records		
9	INDUT	N/A NO	No bare hand contact with RTE food						Consumer !	Advisory			
10	TUON	г	Adequate handwashing sinks properly supplied & accessible			25	ÎNG	JUT N/A	Consumer advisory pro	vided for raw/ur	dercooked foods		
			Approved Source						Highly Susceptib	le Population	lé		
11/	IN ON	Г	Food obtained from an approved source			26	IN	PUT N/A	Pasteurized foods used	t; prohibited foo	ds not offered		
12	דעס אוד	N/KNO	Food received at proper temperature					Foo	d / Color Additives a	ind Toxic Sul	stances		$\dashv$
13	דטס או)		Food in good condition, safe & unadulterated			27	1	DUT N/A	Food additives: approve				1
14	IN OUT	NO	Req. records available: shell stock tags, parasite destruction			28	M	DUT N/A	Toxic substances prope	erly identified, st	ored and used		
	Risk	(factors a	e improper practices or procedures identified as the most	į.				C	onformance with Ap	proved Proce	dures		_
	Inter	ventions a	e improper practices or procedures identified as the most ibuting factors of foodbome illness or injury. Public Health re control measures to prevent foodborne illness or injury	/,		19	IN C	UTNA)	Compliance with varian	ce/specialized p	rocess/HACCP	1	
		115/11	G00	D I	RETAIL	PRACI	TICES						
			Good retail practices are preventative measures to	cont	rol the add	tion of pa	athoge	ns, chemicals,	and physical objects into	foods,			
Mar	k "X" in l	box if num	pered item is not in compliance Mark "X" on appro	ргіг	ate box fo	r COS a	and/or	COS	=corrected on-site du	ring inspection	n R=repeat v	iolation	
Comi	oliance S	Status	lcc	os	R	Comp	oliane	e Status				cos	R
00111	JII DE G	J. Lates	Safe Food and Water						Proper Use o	f Utensils			
30	F	asteurized	eggs used where required			43		In-use utens	ils properly stored				
31	1	Nater & Ice	from approved source			44		Utensils, equ	uipment & linens: properl	y stored, dried, &	k handled		
32	1	/ariance obt	ained for specialized processing methods			45		Single-use/s	ingle-service articles: pro	perly stored & u	sed		
			Food Temperature Control			46		Gloves used	l properly				Щ
33	F	Proper coolin	ng methods used: adequate equipment for temp. control					12.	Utensils, Equipme	nt and Vendi	ng		
34	F	Plant food pr	operty cooked for hot holding			47		Food and no	n-food contact surfaces	cleanable,	<u> </u>		Ш
35	1	Approved the	awing methods used			48	<u> </u>		signed, constructed, & us				Ш
36	1	Thermomete	rs provided and accurate			49	<u> </u>	Warewashin	g: installed, maintained, a		05		
	1, 1		Food Identification					T	Physical F				
37	F	ood properl	y labeled; original container			50	<u> </u>		rater available adequate				$\vdash$
7			Prevention of Food Contamination	_	_	51			stalled, proper backflow d				-
38			nts, & animals not present		+	52		<del></del>	aste water properly dispo				Н
39			on prevented during food preparation, storage & display	_	+	53	-		es properly constructed, sefuse properly disposed,				$\vdash$
40		Personal cle			+	54			lities installed, maintaine		iled		H
41			s: properly used & stored	_	+-	55 56	-	<del></del>	ntilation & lighting, design		d		H
72			a vegetance		1			7.55					
Тур	e of Op	eration:								License Po	osted:	2	N
Dis	cussion	with Per	son-in-Charge:							Follow-Up:		Y (	N
										Follow-Up			
	4	4 D	in change of the little -							Data	· · · · · · · · · · · · · · · · · · ·		$\dashv$
Sign	nature c	or Person	in Charge: Keather Aller			-				Date:	· I m I		
Sig	nature d	of Inspect	ore Inca							Date: 5	lulio	2ح	



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



Establishment: 18:10 h	le Kupcalcoz		Date: 5 /	11/2023	Page 2 of 2
Address: 4 Mound	COUIT	EMPERATURE OBSERVATI	Complian	ce Achieved: 5 / 11	12023
Item / Location	Temp.	Item / Location	Temp.	Item / Location	
				Hem? Location	Ter
Item	OBSERVA	TIONS AND/OR CORRECTLY	Æ ACTIONS		
V Number Section of Code		Description of Vic	olation		Dated Correct or COS
	<u> </u>				
			4		
	No vioya	tions absertic	d during	time or ilige	Ction.
			7	<u> </u>	
			· · · · · · · · · · · · · · · · · · ·		
	1 - 1		· · · · · · · · · · · · · · · · · · ·		
nature of Person in Charge:	Centara less	2		Date:	
nature of Inspector:	-0				
	73			Date: 5/ []	1023



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



Esta	ablishment: T	ucleis	Date\$/(	0/23	Page 1 of Z	No, of Risk Factor/Intervention Violations			
Add		Pw Highway	Time in:	2:00	Time out \$\documer{0}\$	No. of Repeat Risk Factor/Intervention Violations	3		
		Tuckers Rest Group LLC	Risk Cat	egory:	2	Total Violations	3		
Ema		TOCKETS TOCKET	Phone:			Inspection Status: Green Yellow Red			
	pection Type:	Routine Re-inspection Pre-operation	nnal	Illnes	s Investigation	Complaint Other			
msp	ection Type.	FOODBORNE ILLNESS RISK FA				• • • • • • • • • • • • • • • • • • • •	-		
		Circle designated compliance status (IN, OUT, N/A, N				in appropriate box for COS and/or R	$\neg$		
		IN = in compliance OUT= not in compliance NO = not of					$\dashv$		
		IN = In compliance OUT = not in compliance NO = not of	pserved NA	n - Hot	applicable COS -				
Com	pliance Status	co	SR	Comp	oliance Status		R		
		Supervision				Protection from Contamination			
1/	INJOUT	Person in charge present, demonstrates knowledge and performs duties		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	$\Box$		
	4 × ± ±	Employee Health		17	IN OUT WANO	Proper disposition or returned, previously served, reconditioned & unsafe food			
3	IN DUT	Management/food employees & conditional employee;				Time / Temperature Control for Safety			
4	IN OUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		18	IN OUT N/A NO	Proper cooking time and temperature	一		
5 1	THOUT	Procedures for responding to vomiting and diarrheal events	+-	19	IN OUT N/A NO	Proper reheating procedures for hot holding	$\neg$		
3	(INCOT	Good Hygiene Practices		20	IN OUT N/A NO	Proper cooling time and temperatures	$\neg$		
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use		21	IN DUT N/A NO	Proper hot holding temperatures			
7	IN OUT NO	No discharge from eyes, nose, mouth		22	IN OUT N/A NO	Proper cold holding temperatures			
		Preventing Contamination by Hands		23	IN OUT N/A NO	Proper date marking and disposition			
8	IN OUT NO	Hands clean & properly washed		24	IN OUT NA NO	Time as a Public Health Control: procedures and records	$\neg$		
9 1	IN OUT N/A NO	No bare hand contact with RTE food	-			Consumer Advisory			
10	INOUT	Adequate handwashing sinks properly supplied & accessible		25	IN OUT N/A	Consumer advisory provided for raw/undercooked foods			
		Approved Source				Highly Susceptible Populations			
11 (	TYOUT	Food obtained from an approved source	$\neg \neg$	26 (	IN OUT N/A	Pasteurized foods used; prohibited foods not offered			
12	TH OUT N/A VO	Food received at proper temperature			For	od / Color Additives and Toxic Substances			
13	IN)OUT	Food in good condition, safe & unadulterated		27	IN OUT (MA)	Food additives; approved and properly used			
14	IN OUT NA NO	Req. records available: shell stock tags, parasite destruction		28	N OUT NA	Toxic substances properly Identified, stored and used	_		
	Risk factors a	re improper practices or procedures identified as the most			C	onformance with Approved Procedures			
	Prevalent cont Interventions a	re improper practices or procedures identified as the most ributing factors of foodbome illness or injury, Public Health are control measures to prevent foodborne illness or injury.	i	19	IN OUT NA	Compliance with variance/specialized process/HACCP			
			RETAIL	PRACT	ICES				
		Good retail practices are preventative measures to co	ntrol the add	tion of pa	thogens, chemicals,	and physical objects into foods.			
Mar	k "X" in box if num	bered item is not in compliance Mark "X" on approp	riate box fo	r COS a	ind/or COS	=corrected on-site during inspection R=repeat violation			
Comi	pliance Status	Ico	SR	Comp	Hance Status	cos	R		
COMI	phance status	Safe Food and Water	111			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, eq	uipment & linens: properly stored, dried, & handled	$\Box$		
32	Variance ob	tained for specialized processing methods		45	Single-use/	single-service articles: properly stored & used			
-		Food Temperature Control		46	Gloves use	d properly	_		
33	Proper cool	ng methods used: adequate equipment for temp, control		14.		Utensils, Equipment and Vending			
34	Plant food p	roperly coaked for hot holding		47	l	on-food contact surfaces cleanable,	_		
35	Approved th	awing methods used		48	1 1	signed, constructed, & used	_		
36	Thermomete	ers provided and accurate		49	Warewashin	ng: installed, maintained, & used: test strips	_		
4.5		Food Identification		4.7		Physical Facilities	-		
37	Food proper	ly labeled: original container		50		water available adequate pressure	$\dashv$		
		Prevention of Food Contamination		51		stalled, proper backflow devices waste water properly disposed	$\dashv$		
38		ents, & animals not present	+	52	<del></del>	ies properly constructed, supplied, & cleaned	$\dashv$		
39		on prevented during food preparation, storage & display	+	53 54		refuse properly disposed, facilities maintained	$\dashv$		
40	Personal cle		+	55		cilities installed, maintained, & dean	$\neg$		
41		its & venetables	+	56		entilation & lighting, designated areas used	$\dashv$		
42	vvasning mu	its & vegetables			, modeste vi				
Typ	e of Operation:					License Posted: (Y)	N		
-	cussion with Per	rson-in-Charge:				Follow-Up: Y	1		
Dia	OGSSION WINE CO	ner in enwege.				Follow-Up Date:			
						Tollow-op bate.	$\dashv$		
Sig	nature of Persor	in Charge: () () () () () () () () () () () () ()	$\cap$			Date:			
_	nature of Inspec	tor	-1			Date: 5 / 10 /2023			
oig	nature or thaped	ioi.				5   10   2025	لــــ		



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



Establishme	nt: TUCKET	-5			Date:	5-10-2012	Page 7	of <u>Z</u>
Address: 2	360 000	Highway			Compl	5-(6-2023 iance Achieved: 5-10	2025	
			1 EBITERATURE UBSE					
	Item / Location	Temp.	Item / Location		Cermp.	Item / Location		Temp.
					-+			+
								-
						<del></del>		+
			OBSERVATIONS AND/OR CORR	ECTIVE ACTION	S			
V Item	0-5				9			d Corrected
Number	Section of Code		Descriptio	n of Violation				or COS
					_			
		:						
		No	violations obse	rued dus	ina	time of inspec	tion	
	-							
	i							
	-							
				<u> </u>				
	-							
				<del></del>				
Signature of Pa	erson in Charge:	MALOTON	19hDI (I/I/Im			Date:		
Signature of In		MAIMA	19 COULD					
SIGNATURE OF IN	apacior;	C)	1-2			Date: 5/1	5/202	3



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



Establishment: Sals Pizza	Da	Date:5/8/, 2 Page 1 of 2		1 of <u>7</u>	No. of Risk Factor/Intervention Violations			
Address: 501 Dw Highway	Tir	Time in: 100 Time out 2:00		out <b>2:00</b>	No. of Repeat Risk Factor/Intervention Violations			
Owner/Permit Holder: Ties Pies LCC		Risk Category:				Total Violat	ions :	1
Email:	Pr	none:		<u> </u>		Inspection Status: Green Yellow Re	ed :	
Inspection Type: (Routine) Re-inspection Pre-opera	tiona		llne	ss Inv	estigation	Complaint Other		
FOODBORNE ILLNESS RISK F								-
Circle designated compliance status (IN, OUT, N/A,						in appropriate box for COS and/or R		
IN = in compliance OUT= not in compliance NO = not	obse	rved N/	/A = not	applic	able COS =	corrected on-site R = repeat violation		
Compliance Status C	os	R	Com	nlianc	e Status		cos	R
Supervision						Protection from Contamination		
1 IN OUT Person in charge present, demonstrates knowledge and performs duties			15	(IN)c	OUT N/A NO	Food separated and protected		T
2 LINOUT N/A Certified Food Protection Manager			16	IN	OUT N/A	Food-contact surfaces cleaned and sanitized		
Employee Health			17	INC	OUT (N/A) YO	Proper disposition or returned, previously served, reconditioned & unsafe food		
3 ANOUT Management/food employees & conditional employee;				3 / 94 1		Time / Temperature Control for Safety	1.7	
knowledge, responsibilities and reporting  4 IN OUT Proper use of restriction and exclusion	-		18	INC	UT N/A NO	Proper cooking time and temperature		1
5 INJOUT Procedures for responding to vomiting and diarrheal events			19	_	ON ANA TUC	Proper reheating procedures for hot holding		
Good Hygiene Practices			20	IN C	UT N/A(NO)	Proper cooling time and temperatures		
6 IN OUT (NO) Proper eating, tasting, drinking, or tobacco use			21	IN C	UT N/A(NO)	Proper hot holding temperatures		
7 IN OUT (NO No discharge from eyes, nose, mouth	$\exists$		22	AHO	UT N/A NO	Proper cold holding temperatures		
Preventing Contamination by Hands			23	<b>STATE</b>	UT N/A NO	Proper date marking and disposition		
8 IN OUT NO Hands clean & properly washed			24	KIR	UT N/A NO	Time as a Public Health Control: procedures and records		
9 9 Thi OUT N/A NO No bare hand contact with RTE food		$\neg$				Consumer Advisory		
10 INOUT Adequate handwashing sinks properly supplied & accessible			25(	No	UT N/A	Consumer advisory provided for raw/undercooked foods		
Approved Source						Highly Susceptible Populations	- 1	
11 (IN OUT Food obtained from an approved source			26	IN O	UT(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	INO	UT(N/A)	Food additives: approved and properly used		
14 IN OUT N/ANO Req. records available: shell stock tags, parasite destruction			28 (	Ting o	UT N/A	Toxic substances property identified, stored and used		
Risk factors are improper practices or procedures identified as the most	t				C	onformance with Approved Procedures		
Risk factors are improper practices or procedures identified as the most Prevalent contributing factors of foodborne illness or injury. Public Healt Interventions are control measures to prevent foodborne illness or injury	n /.		19	INO	UT N/A	Compliance with variance/specialized process/HACCP		
	_	STEATE	DD ACT					
Good retail practices are preventative measures to c			PRACI		n chomicals :	and pluminal phicate into fearle		
Mark "X" in box if numbered item is not in compliance Mark "X" on appro						=corrected on-site during inspection R=repeat vi	olation	
Compliance Status CC	os	R	Com	lionos	Status		cos	R
Safe Food and Water	73	R   Compliance Status   Proper Use of Utensils					503	K
30 Pasteurized eggs used where required		_	43	T	In-use utens	ils properly stored		
31 Water & Ice from approved source			44	$\vdash$		uipment & linens: properly stored, dried, & handled	$\neg$	_
32 Variance obtained for specialized processing methods	$\neg$		45		Single-use/si	ingle-service articles: properly stored & used		
Food Temperature Control			46	ſП	Gloves used			
33 Proper cooling methods used: adequate equipment for temp. control			171	•	1, 1	Utensils, Equipment and Vending		
34 Plant food properly cooked for hot holding	$\neg$	$\neg$	47		Food and no	on-food contact surfaces cleanable,		
35 Approved thawing methods used	$\neg$	$\neg$	48		Properly des	igned, constructed, & used		
36 Thermometers provided and accurate	-		49			g: installed, maintained, & used: lest strips		
Food Identification			1 =			Physical Facilities		
37 Food properly labeled: original container			50		Hot & cold w	rater available adequate pressure		
Prevention of Food Contamination			51		Plumbing ins	stalled, proper backflow devices	T	
38 Insects, rodents, & animals not present			52		Sewage & wa	aste water properly disposed		
39 Contamination prevented during food preparation, storage & display	$\neg$		53		Toilet facilitie	es properly constructed, supplied, & cleaned		
40 Personal cleanliness			54		Garbage & re	efuse properly disposed, facilities maintained		
41 Wiping cloths: properly used & stored		7	55	x	Physical facil	lities installed, maintained, & clean		
42 Washing fruits & vegetables		Y	56		Adequate ver	ntilation & lighting, designated areas used		
Type of Operation:						License Posted:	1 (7	7
							4	7
Discussion with Person-in-Charge:						Follow-Up:	r ( 1	N)
						Follow-Up Date:		
Signatura of Pamon in Charge:				Deta: 5-8-77		$\dashv$		
Signature of Person in Charge:	Date: 3 -0-27		[					
Signature of Inspector:						Date: 5-8-27 Date: 5-8-202	<u> </u>	



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



Est	ablishmer	nt: Souls p	i-eza		Date: 5	Date: 5.8-2023 Page 2 of 2					
Ad	dress:5 <i>c</i>	I BOO H	iduwa	4			e Achieved:				
					TEMPERATURE OBSERVAT						
		Item / Location		Temp.	Item / Location	Тетр.	Item / Locati	on		Temp.	
	100			OB	SERVATIONS AND/OR CORRECTIV	Æ ACTIONS	-				
V	Item	Section of Code	-		Description of Vi	olation				Corrected	
	Number				<u></u>				or C	COS	
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Sign	ature of Pa	erson in Charge:					Bato: €	- 0 - 7	3		
							Date: 5	- 0 - 6			
sign	ature of In	spector:	1	Y'_/	1		Date: 5	<u>-8-2</u>	025		



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



Esta	ablishment: M	Date /	5/	23	Page 1	of Z	No. of Risk Factor/Intervention Violation			
Address: 487 pw Highway					ij,	00	Time o	ul: U-32	No. of Repeat Risk Factor/Intervention Violation	ins 🕖
Owi	ner/Permit Hold	er. Herrimack 400 th Ass.		Risk Ca	ate	gory:	$\overline{\bigcirc}$		Total Violation	ns 🤈
		Metrimacic gooth Ass.		Phone:	_		<u> </u>		Inspection Status: Green Yellow Rec	
Ema						Waa.	farra	-4141		
Insp	ection Type:	Routine Re-inspection Pre-ope						stigation		
		FOODBORNE ILLNESS RISK					SLIL HI			
		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 of	served	WA.	= not	applicat	ole COS =	corrected on-site K = repeat violation	
Com	pliance Status		COS	B R		Comp	pliance	Status		OS R
,		Supervision							Protection from Contamination	
1	IN OUT	Person in charge present, demonstrates knowledge and performs duties				15	Man	ON AW T	Food separated and protected	
2	IN OUT NA	Certified Food Protection Manager				16	IN DU	T N/A	Food-contact surfaces cleaned and sanitized	
				17	IN OU	TNANO	Proper disposition or returned, previously served, reconditioned & unsafe food			
3	INOUT	Management/food employees & conditional employee;					L 0.		Time / Temperature Control for Safety	
4	TINOUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion	-			18	IN OU	T N/A NO	Proper cooking time and temperature	
5	IN DUT	Procedures for responding to vomiting and diarrheal events	-	+-		19		T N/A/NO	Proper reheating procedures for hot holding	
_	The state of the s	Good Hygiene Practices	'			20	IN OU	T N/A NO	Proper cooling time and temperatures	
6	IN OUT (NO)	Proper eating, tasting, drinking, or tobacco use	Г			21	IN OU	T N/A(NO)	Proper hot holding temperatures	
7	IN OUT (NO)	No discharge from eyes, nose, mouth				22	IN OU	T N/A NO	Proper cold holding temperatures	
		Preventing Contamination by Hands				23	(IN)OU	T N/A NO	Proper date marking and disposition	
8	IN OUT NO	Hands clean & property washed				24	IN OU	TN/A 10	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	TOPOUT	Adequate handwashing sinks properly supplied & accessible				25	IN OU	TAR	Consumer advisory provided for raw/undercooked foods	
		Approved Source					T		Highly Susceptible Populations	
11	IN OUT	Food obtained from an approved source	-	+		26	IN OU		Pasteurized foods used; prohibited foods not offered	
12	IN OUT N/A(NO )	Food received at proper temperature	-	$\dashv$		07	IN OU		od / Color Additives and Toxic Substances	
13	IN)OUT	Food in good condition, safe & unadulterated		+		27	טס און		Food additives: approved and properly used  Toxic substances properly identified, stored and used	$\dashv$
14	IN OUT N/A NO	Req. records available: shell stock tags, parasite destruction	- 1			-20	1,00		Conformance with Approved Procedures	
	Risk factors a Prevalent con	are improper practices or procedures identified as the matributing factors of foodbome illness or injury. Public He are control measures to prevent foodborne illness or inj	alth		1		Line			
	Interventions				$\perp$	19	IN OU	NIA	Compliance with variance/specialized process/HACCP	
				RETAI				1	and the standard standards	
Mar	de PVV in the could not be	Good retail practices are preventative measures need item is not in compliance Mark "X" on ap							=corrected on-site during inspection R=repeat vic	lation
INSIN	K A III DOXII IIOII	ipered Rettris not in compliance			_					
Com	pliance Status		COS	R		Comp	pliance	Status	Proper Use of Utensils	OS R
		Safe Food and Water	-		-	43	1	louise litens	sils properly stored	
30		d eggs used where required	-	_		44			ruipment & linens: properly stored, dried, & handled	-
31		otained for specialized processing methods	-			45	+		single-service articles: properly stored & used	
32	Valigitor of	Food Temperature Control		1		46	+	Gloves used		$\neg \neg$
33	Proper cool	ling methods used: adequate equipment for temp. control	Г			d			Utensils, Equipment and Vending	
34	<del></del>	properly cooked for hot holding			Ì	47	T	Food and no	on-food contact surfaces cleanable,	
35		nawing methods used				48		Property dea	signed, constructed, & used	
36	Thermomet	ers provided and accurate				49		Warewashin	ng: installed, maintained, & used: test strips	
A .		Food Identification							Physical Facilities	
37	Food prope	rly labeled: original container				50	<del>                                     </del>		water available adequate pressure	$\dashv$
		Prevention of Food Contamination			-	51	+		stalled, proper backflow devices	$-\!\!+\!\!\!-\!\!\!+\!\!\!\!-$
38	<del>                                     </del>	lents, & animals not present	_			52			vaste water properly disposed	-H
39		tion prevented during food preparation, storage & display		_		53	<del>                                     </del>		ies property constructed, supplied, & cleaned	$\dashv$
40	Personal cl		-		질	54	-		refuse properly disposed, facilities maintained	-+
41		hs: properly used & stored	-		긕	55 56	173		entilation & lighting, designated areas used	$\dashv \dashv$
42	Washing fru	uits & vegetables		, , ,	_	30		rauquate Vi	extensional of the things manifestation of ourse or one	
Tvs	e of Operation:								License Posted:	() N
		erson-in-Charge:							Follow-Up:	) N
טוט	OGSSION WINT FE	on and an							Follow-Up Date:	/
Sig	nature of Perso	n in Charge:							Date: 5/5/2023	3
	nature of Inspec				_				Date: 6_ 5_207	5
Sig	. Ataro or moper				_					



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



Establishr	ment: MYA BIS	noiszanas si	stand	Date: 5	-8-2623 Pag	e_2_0	<u>f_Z_</u>
Address:	484 DW	Highway		Compliar	nce Achieved:		
			TEMPERATURE OBSERVATIONS	I m			
	Item / Location	Temp.	Item / Location	Temp.	Item / Location		Temp.
				-	<u> </u>		
				+	· · · · · · · · · · · · · · · · · · ·		
				-			
		01	CERTAINANG AND AND CORRECTION ACT	TONG			
. Item		UI	BSERVATIONS AND/OR CORRECTIVE ACT	IUNS		Botod C	Corrected
V Numb	I Section of Code	<u></u>	Description of Violation				COS
	ĺ	Kitchen					
	1-501-17		t december	mb a Mari	an dalla t		
C 55	6-30 4.12.	710013784	vipnent throughou	I PACE	SOLIS CA		
		with acom	colation of debri	ς			
C 55	6- soill.	- window	screen in distero	- T	cpair scheen		
		to encore	protection from [	243	·		
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ignature of	f Person in Charge:	XX			Date: 5/5/2	023	
Signature of	f Inspector:	2 0			Date: 5-5-20		
3					3-5-20	45	



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



Establishment: poncin ponuts				Da	te <b>5/</b>	2/2	3 1	Page 1 of Z	No. of Risk Factor/Intervention Violations
	dress:	_	continental Blud.		Time in(2:00 Time out):00			Time out! :00	No. of Repeat Risk Factor/Intervention Violations
-	-		Alterror populs Inc.	Ris	sk Ca	itego	ry:	1	Total Violations 1
Em		<u> </u>	Attoriot Gamera Line:	_	one:			1	Inspection Status: Green Yellow Red
		n Type:	Routine Re-inspection Pre-opera	1		Illi	nes	s Investigation	Complaint Other
1(13)	DGCBOI	17900.	FOODBORNE ILLNESS RISK I						
			Circle designated compliance status (IN, OUT, N/A,						in appropriate box for COS and/or R
			IN = in compliance OUT= not in compliance NO = not	t obser	ved N	I/A = 1	not a	applicable COS =	corrected on-site R = repeat violation
Com	nliance	e Status	le le	cos	R	lC.	2000	liance Status	COS   R
0011	pisario	o ocacus	Supervision	,00	**		omp	nation officer	Protection from Contamination
1	IND	UT	Person in charge present, demonstrates knowledge and performs duties			1	5 (	IN OUT N/A NO	Food separated and protected
2	IND	UT N/A	Certified Food Protection Manager	$\neg \uparrow$	$\neg$	1	6	IN OUT N/A	Food-contact surfaces cleaned and sanitized
		4	Employee Health			1	7	IN OUT N/A NO	Proper disposition or returned, previously served, reconditioned & unsafe food
3	INDI	IT.	Management/food employees & conditional employee;						Time / Temperature Control for Safety
1	JN OI		knowledge, responsibilities and reporting  Proper use of restriction and exclusion			1	8	IN OUT N/A NO	Proper cooking time and temperature
5	(IN DI		Procedures for responding to vomiting and diarrheal events	-	一	1	_	IN OUT N/A NO	Proper reheating procedures for hot holding
	100		Good Hygiene Practices			2	0	IN OUT N/A NO	Proper cooling time and temperatures
6	IN OL	UT (NO)	Proper eating, tasting, drinking, or tobacco use	T		2	1	IN OUT N/A NO	Proper hot holding temperatures
7	IN OL	TU (NO)	No discharge from eyes, nose, mouth	$\neg$	$\neg$	2	2	IN OUT N/A NO	Proper cold holding temperatures
	-		Preventing Contamination by Hands			2:	3	IN DUT N/A NO	Proper date marking and disposition
6	MOL	JT NO	Hands clean & properly washed			2	4	IN OUT N/ANO	Time as a Public Health Control: procedures and records
9	INOU	JT N/A NO	No bare hand contact with RTE food						Consumer Advisory
10	IN OL	JT	Adequate handwashing sinks properly supplied & accessible			2	5 (	A/N TUC(NI	Consumer advisory provided for raw/undercooked foods
			Approved Source						Highly Susceptible Populations
11	THIPL	л 🗼	Food obtained from an approved source			26	6	IN OUT NA	Pasteurized foods used; prohibited foods not offered
12	IN OF	ON ANN TL	Food received at proper temperature					Foo	d / Color Additives and Toxic Substances
13	(IN OL	JT C	Food in good condition, safe & unadulterated			27	7 (	IN OUT N/A	Food additives: approved and properly used
14	IN Or	JT N/A NO	Req. records available: shell stock tags, parasite destruction			28	8	IN OUT N/A	Toxic substances properly identified, stored and used
	Rk	sk factors a	re improper practices or procedures identified as the mos	ţ.				C	onformance with Approved Procedures
	Pre	evalent cont erventions a	re improper practices or procedures identified as the mos ributing factors of foodborne illness or injury, Public Healt re control measures to prevent foodbome illness or injury	th ⁄/-	- 1	15	9	IN OUT NA	Compliance with variance/specialized process/HACCP
				D RE	TAIL	PRA	ויודי)	(CES	
			Good retail practices are preventative measures to			_			and physical objects into foods.
Mai	k "X" in	box if num	bered item is not in compliance Mark "X" on appro				<u> </u>		=corrected on-site during inspection R=repeat violation
	44	***		00.1	5 1	To.			2000 1 0
com	pliance	Status	Safe Food and Water	OS	R	Co	mpı	iance Status	Proper Use of Utensils
30		Pasteurized	eggs used where required			43	3	In-use utens	ils properly stored
31			from approved source			44	$\rightarrow$		ipment & linens: properly stored, dried, & handled
32			ained for specialized processing methods	-+		45			ingle-service articles; properly stored & used
			Food Temperature Control			46	$\rightarrow$	Gloves used	
33		Proper cooli	ng methods used: adequate equipment for temp. control						Utensils, Equipment and Vending
34			operly cooked for hot holding		7	7 /47	,	Y Food and no	n-food contact surfaces cleanable,
35			awing methods used			48	3	Properly des	igned, constructed, & used
36	$\Box$		rs provided and accurate		$\neg$	49	1	Warewashin	g: installed, maintained, & used; test strips
			Food Identification						Physical Facilities
37		Food proper	y labeled; original container		$\neg$	50		Hot & cold w	ater available adequate pressure
			Prevention of Food Contamination			51		Plumbing ins	stalled, proper backflow devices
38		Insects, rode	nts, & animals not present			52	2 ]	Sewage & w	aste water properly disposed
39		Contamination	on prevented during food preparation, storage & display			53	3	Toilet facilitie	s properly constructed, supplied, & cleaned
40		Personal cle	anliness			54		Garbage & re	efuse properly disposed, facilities maintained
41		Wiping doth:	s: properly used & stored			55		Physical faci	ities installed, maintained, & clean
42		Washing frui	is & vegetables			56	5	Adequate ve	ntilation & lighting, designated areas used
T	60					e.	_		Lineana Bested
		peration:							License Posted: Y N
Dis	cussio	n with Per	son-in-Charge:						Follow-Up: (Y) N
									Follow-Up Date:
0:-		of Dorses	in Charman Jan M. M.		_/	)			
		_	in Charge: freshune, hime	1 a	ia A	<u> </u>			Date:
Sig	nature	of Inspect	or:						Date: 5-Z-Z0Z3
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HEALTH DIVISION 432 Daniel Webster Highway Merrimack NH, 03054 (603) 420-1730



Establishment: Dunium bonuts							Date: 5 - 2 - 2023 Page 2 of 2					
Address: 80	Conting	ental 12	bod			Compliance Achieved:						
				TEMPERATURE OBSE								
	Item / Location	Te	mp.	Item / Location		Генър.	Item / Location	1	Temp			
· <del>-</del>												
, Item			OBS	SERVATIONS AND/OR COR	RECTIVE ACTION	5	<u> </u>					
V Number	Section of Code			Descripti	on of Violation				Dated Corrected or COS			
		POS Are	al									
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417	4-602.[2	inline	16+1	decotor out	s - gas	W2-45 C	and draw	215				
-		soiled	which	accomola	tion of	food	denier. cla	in				
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ignature of Pers	son in Charge:	predin	271	uner Camelo			Date:					
ignature of Insp	pector: 9 10	1	7				Date: 5-2	7 - 70	7₹			
							3-6	<u> </u>	<del></del>			



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



ι.		1002		TEN TENT		1100 11.		TIME OTTE				
Esta	ablishment A	E E G vending		Datez.	1-23	Page	1 of <u>Z</u>	No. of Ri	sk Factor/Intervention Viol	ations	Ø	
		ow Highway		Time in	0:50	Time	out too	No. of Repeat Ri	No. of Repeat Risk Factor/Intervention Violations			
	ner/Permit Hold			Risk Ca			1120	ļ	Total Viola	ations	// C/S	
Ema		er E & G benting compo	Lhoj-	Phone:		No.		Inspection Status		Red	_	
					10	1	4747	<u> </u>		ieu		
Insp	pection Type:		-operation				estigation	Complaint	Other			
		FOODBORNE ILLNESS				BLIC			- COO			
		Circle designated compliance status (IN, OU						in appropriate box fo				
		IN = in compliance OUT= not in compliance N	O = not o	bserved N	/A = not	applic	cable COS =	corrected on-site R	repeat violation			
Comj	pliance Status		CO	SR	Com	pliano	e Status_		,	cos	R	
	12	Supervision						Protection from	Contamination			
1	IN OUT	Person in charge present, demonstrates knowledge and performs duties			15	INC	ON A'N TUC	Food separated and p	rotected			
2	UN OUT ATA	Certified Food Protection Manager			16	M)	OUT N/A	Food-contact surfaces	cleaned and sanitized			
		Employee Health			17	IN C	OVIAVANO	Proper disposition or reconditioned & unsafe	etumed, previously served,			
3	MOUT	Management/food employees & conditional employee;		$\neg \neg$		-		Time / Temperature				
4	TIV DUT	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		+	18	INC	OUT N/A NO	Proper cooking time a		T		
5	IN DUT	Procedures for responding to vomiting and diarrheal eve	nte	+	19	_	ON AWATUC	Proper reheating proc	<del></del>	+		
J	UNDO!	Good Hygiene Practices	1165		20	+	DUT/N/A)NO	Proper cooling time ar		+	+	
6	IN OUT (NO	Proper eating, tasting, drinking, or tobacco use		$\neg \neg$	21	_	OUT N/A NO	Proper hot holding ten		+-	+	
7	IN OUT NO	No discharge from eyes, nose, mouth		_	22	1	OUT N/A NO	Proper cold holding te	<del></del>			
		Preventing Contamination by Hands			23	1-	OUT N/A NO	Proper date marking a			+	
8	IN OUT (NO)	Hands clean & properly washed			24	INC	OUT MANO	Time as a Public Heat	th Control: procedures and records	+	$\top$	
9	IN OUT N/A NO	No bare hand contact with RTE food						Consumer	Advisory			
10	TUQ'NI	Adequate handwashing sinks properly supplied & access	ible	$\dashv \dashv$	25	INC	OUT MIA		ovided for raw/undercooked foods	T	$\Box$	
		Approved Source				_	0	Highly Susceptil	le Populations			
18	NOUT	Food obtained from an approved source			26	IN C	OUT MA	Pasteurized foods use	d; prohibited foods not offered	T		
12	IN OUT NIA NO	Food received at proper temperature					Foo	od / Color Additives	and Toxic Substances			
13	INPUT	Food in good condition, safe & unadulterated			27	INC	OUT (A)	Food additives: approv	ed and properly used		$\Box$	
14	TO OUT N/A NO	Req. records available: shell stock tags, parasite destruct	tion		28	ING	UT N/A	Toxic substances prop	erly identified, stored and used			
	Risk factors a	are improper practices or procedures identified as t	he most				C	onformance with A	proved Procedures			
	Prevalent con Interventions	are improper practices or procedures identified as to tributing factors of foodborne illness or injury. Publi are control measures to prevent foodborne illness of	ic Health or injury.		19	JN C	OUT (TA)	Compliance with variar	ce/specialized process/HACCP			
	-		GOOD	RETAIL	PRACT	TCES						
	_	Good retail practices are preventative measures	sures to co	ntrol the add	lition of pa	thoge	ns, chemicals,	and physical objects into	foods,			
Mari	k "X" in box if nun	bered item is not in compliance Mark "X" o	n appropi	riate box fo	r COS a	ind/or	COS	=corrected on-site du	ring inspection R=repeat	violation	n	
omp	liance Status		Icos	R	Comp	lianc	e Status		·	cos	R	
		Safe Food and Water						Proper Use o	f Utensils			
30	Pasteurized	l eggs used where required			43		In-use utens	sils properly stored			$\Box$	
31	Water & Ice	from approved source			44		Utensils, eq	uipment & linens: proper	y stored, dried, & handled			
32	Variance of	tained for specialized processing methods			45		Single-use/s	single-service articles; pro	pperly stored & used			
		Food Temperature Control			46		Gloves used	д ргорелу				
33	Proper cool	ing methods used: adequate equipment for temp. control					l, lwj.	Utensile, Equipme	nt and Vending	100		
34	Plant food p	properly cooked for hot holding			47		Food and no	on-food contact surfaces	cleanable,		$\sqcup$	
35	Approved to	nawing methods used			48			signed, constructed, & us			Ш	
36	Thermomet	ers provided and accurate			49	Ĺ	Warewashin	g: installed, maintained,			Щ	
	in the second	Food Identification						Physical F				
37	Food prope	rly labeled; original container	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		50		-	vater available adequate			4	
_		Prevention of Food Contamination			51			stalled, proper backflow of		<del> </del>		
38		ents, & animals not present			52		<u> </u>	vaste water properly disp				
39		ion prevented during food preparation, storage & display			53			es properly constructed,			+	
40	Personal cl				54			refuse properly disposed,		-	+	
41		is: properly used & stored			55 56	-	<u> </u>	dities installed, maintaine entilation & lighting, desig	· · · · · · · · · · · · · · · · · · ·		+	
42	vvasning m	its & vegetables			90		Adequate VE	amadan e iighung, desig	lieten ei ees noon			
Тур	e of Operation:								License Posted:	Y	N_	
		rson-in-Charge:							Follow-Up:	Y	N	
ادات	AZGGIT WILLTE	ioon in Olaige.							·	. '	4	
			//						Follow-Up Date:			
Sign	nature of Person	in Charge: full E	eh						Date:			
Siar	nature of Inspec	tor:							Date: 5-1-702	<b>~</b>		
- '43'	we disable	a factor of							3-1 - / - / - / / / / /	75	1	



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



Establis	thment: Annewser.  E 221 Des High	BUSCH E &	Date:5-	Date: 5-1-2023 Page 2 of 2  Compliance Achieved: 5-1-2025								
Address	: 221 DW HO	inceay '	Compliance	Compliance Achieved: 5-1-Z-2								
			ADMI DIGIL OND ODDING TALL	IONS								
	Item / Location	Тетр.	Item / Location	Temp.	Item / Locatio	n	Тепір.					
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		OBS	ERVATIONS AND/OR CORRECTIVE	E ACTIONS								
v [te	em contractor at	Section of Code Description of Violation										
Nur	nber Section of Code		Description of Vi	Diation			Corrected COS					
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	of Inspector:	- (				1-Z0Z3						
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