



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>cremieux French Patisserie</u>	Date: <u>11/30/22</u> Page 1 of <u>3</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>707 Milford Road unit C</u>	Time in: <u>1:45</u> Time out: <u>2:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Isabelle Waddell</u>	Risk Category:	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red

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

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

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

Compliance Status		COS	R	Compliance Status		COS	R
<b>Supervision</b>				<b>Protection from Contamination</b>			
1	<u>IN</u> OUT			15	<u>IN</u> OUT N/A NO		
Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	<u>IN</u> OUT N/A			16	<u>IN</u> OUT N/A		
Certified Food Protection Manager				Food-contact surfaces cleaned and sanitized			
<b>Employee Health</b>				17	<u>IN</u> OUT <u>N/A</u> NO		
3	<u>IN</u> OUT			Proper disposition or returned, previously served, reconditioned & unsafe food			
Management/food employees & conditional employees; knowledge, responsibilities and reporting				<b>Time / Temperature Control for Safety</b>			
4	<u>IN</u> OUT			18	<u>IN</u> OUT <u>N/A</u> NO		
Proper use of restriction and exclusion				Proper cooking time and temperature			
5	<u>IN</u> OUT			19	<u>IN</u> OUT <u>N/A</u> NO		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
<b>Good Hygiene Practices</b>				20	<u>IN</u> OUT <u>N/A</u> NO		
6	<u>IN</u> OUT <u>NO</u>			Proper cooling time and temperatures			
Proper eating, tasting, drinking, or tobacco use				21	<u>IN</u> OUT <u>N/A</u> NO		
7	<u>IN</u> OUT <u>NO</u>			Proper hot holding temperatures			
No discharge from eyes, nose, mouth				22	<u>IN</u> OUT <u>N/A</u> NO		
<b>Preventing Contamination by Hands</b>				Proper cold holding temperatures			
8	<u>IN</u> OUT <u>NO</u>			23	<u>IN</u> OUT <u>N/A</u> NO		
Hands clean & properly washed				Proper date marking and disposition			
9	<u>IN</u> OUT <u>N/A</u> NO			24	<u>IN</u> OUT <u>N/A</u> NO		
No bare hand contact with RTE food				Time as a Public Health Control: procedures and records			
10	<u>IN</u> OUT			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied & accessible				25	<u>IN</u> OUT <u>N/A</u>		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked foods			
11	<u>IN</u> OUT			<b>Highly Susceptible Populations</b>			
Food obtained from an approved source				26	<u>IN</u> OUT <u>N/A</u>		
12	<u>IN</u> OUT <u>N/A</u> NO			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food / Color Additives and Toxic Substances</b>			
13	<u>IN</u> OUT			27	<u>IN</u> OUT <u>N/A</u>		
Food in good condition, safe & unadulterated				Food additives: approved and properly used			
14	<u>IN</u> OUT <u>N/A</u> NO			28	<u>IN</u> OUT <u>N/A</u>		
Req. records available: shell stock tags, parasite destruction				Toxic substances properly identified, stored and used			
<b>Risk factors</b> 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.				<b>Conformance with Approved Procedures</b>			
				19	<u>IN</u> OUT <u>N/A</u>		
				Compliance with variance/specialized process/HACCP			

### GOOD RETAIL PRACTICES

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

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

Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30				43			
Pasteurized eggs used where required				In-use utensils properly stored			
31				44			
Water & ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored & used			
<b>Food Temperature Control</b>				46			
33				Gloves used properly			
Proper cooling methods used: adequate equipment for temp. control				<b>Utensils, Equipment and Vending</b>			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable,			
35				48			
Approved thawing methods used				Properly designed, constructed, & used			
36				49			
Thermometers provided and accurate				Warewashing: installed, maintained, & used: test strips			
<b>Food Identification</b>				<b>Physical Facilities</b>			
37				50			
Food properly labeled: original container				Hot & cold water available adequate pressure			
<b>Prevention of Food Contamination</b>				51			
38				Plumbing installed, proper backflow devices			
Insects, rodents, & animals not present				52			
39				Sewage & waste water properly disposed			
Contamination prevented during food preparation, storage & display				53			
40				Toilet facilities properly constructed, supplied, & cleaned			
Personal cleanliness				54			
41				Garbage & refuse properly disposed, facilities maintained			
Wiping cloths: properly used & stored				55			
42				Physical facilities installed, maintained, & clean			
Washing fruits & vegetables				56			
				Adequate ventilation & lighting, designated areas used			

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge:	Follow-Up Date:
Signature of Inspector:	Date:
	Date: <u>11/30/2022</u>

Date: 11/30/2022



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Holiday Inn Express</u>	Date: <u>11/30/22</u> Page 1 of 1	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>4 Amherst Road</u>	Time in: <u>11:00</u> Time out: <u>11:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Roedel companies LLC</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red

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

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

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water & Ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
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		
<b>Food Identification</b>			
37	Food properly labeled: original container		
<b>Prevention of Food Contamination</b>			
38	Insects, rodents, & animals not present		
39	Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		

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

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Date:

Date: 11/30/2022







# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Tortilla Flat</u>	Date: <u>11/29/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>1</u>
Address: <u>595 RW Highway</u>	Time in: <u>1:30</u> Time out: <u>2:50</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Tortilla Flat Inc.</u>	Risk Category: <u>B</u>	Total Violations <u>2</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red

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

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

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

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

Compliance Status		COS	R	Compliance Status		COS	R
<b>Supervision</b>							
1	<u>IN</u> OUT			15	<u>IN</u> OUT N/A NO		
2	<u>IN</u> OUT N/A			16	<u>IN</u> OUT N/A		
<b>Employee Health</b>							
3	<u>IN</u> OUT			17	<u>IN</u> OUT N/A NO		
4	<u>IN</u> OUT			<b>Time / Temperature Control for Safety</b>			
5	<u>IN</u> OUT			18	<u>IN</u> OUT N/A NO		
<b>Good Hygiene Practices</b>							
6	<u>IN</u> OUT <u>NO</u>			19	<u>IN</u> OUT N/A NO		
7	<u>IN</u> OUT <u>NO</u>			20	<u>IN</u> OUT N/A NO		
<b>Preventing Contamination by Hands</b>							
8	<u>IN</u> OUT NO			21	<u>IN</u> OUT N/A NO		
9	<u>IN</u> OUT N/A NO			22	<u>IN</u> OUT N/A NO		
10	<u>IN</u> OUT			23	<u>IN</u> OUT N/A NO		
<b>Approved Source</b>							
11	<u>IN</u> OUT			24	<u>IN</u> OUT N/A NO		
12	<u>IN</u> OUT N/A NO			<b>Consumer Advisory</b>			
13	<u>IN</u> OUT			25	<u>IN</u> OUT N/A		
14	<u>IN</u> OUT N/A NO			<b>Highly Susceptible Populations</b>			
<b>Risk factors</b> 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.							
<b>GOOD RETAIL PRACTICES</b>							
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				
<b>Safe Food and Water</b>											
30	Pasteurized eggs used where required			<b>Proper Use of Utensils</b>							
31	Water & Ice from approved source			43	In-use utensils properly stored						
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled						
<b>Food Temperature Control</b>								45	Single-use/single-service articles: properly stored & used		
33	Proper cooling methods used: adequate equipment for temp. control			46	Gloves used properly						
34	Plant food properly cooked for hot holding			<b>Utensils, Equipment and Vending</b>							
35	Approved thawing methods used			47	Food and non-food contact surfaces cleanable,						
36	Thermometers provided and accurate			48	Properly designed, constructed, & used						
<b>Food Identification</b>								49	Wetwashing: installed, maintained, & used; test strips		
37	Food properly labeled: original container			<b>Physical Facilities</b>							
<b>Prevention of Food Contamination</b>								50	Hot & cold water available adequate pressure		
38	Insects, rodents, & animals not present			51	Plumbing installed, proper backflow devices						
39	Contamination prevented during food preparation, storage & display			52	Sewage & waste water properly disposed						
40	Personal cleanliness			53	Toilet facilities properly constructed, supplied, & cleaned						
41	Wiping cloths: properly used & stored			54	Garbage & refuse properly disposed, facilities maintained						
42	Washing fruits & vegetables			55	<u>X</u> Physical facilities installed, maintained, & clean						
								56	Adequate ventilation & lighting, designated areas used		

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> N
Signature of Person in Charge: <u>B. B. B.</u>	Follow-Up Date:
Signature of Inspector: <u>E. S. S.</u>	Date: <u>11-29-2022</u>

Date: 11-29-2022



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Elbit Systems</b>	Date: <b>11/28/22</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>0</b>
Address: <b>220 PW Highway</b>	Time in: <b>1:00</b>	Time out: <b>2:00</b>	No. of Repeat Risk Factor/Intervention Violations: <b>0</b>
Owner/Permit Holder: <b>Kollsman Inc.</b>	Risk Category: <b>A</b>	Total Violations: <b>0</b>	
Email:	Phone:	Inspection Status: <b>Green</b> Yellow Red	

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

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

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

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

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

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

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	IN OUT N/A NO		
Food separated and protected			
16	IN OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT N/A NO		
Proper disposition or returned, previously served, reconditioned & unsafe food			
<b>Time / Temperature Control for Safety</b>			
18	IN OUT N/A NO		
Proper cooking time and temperature			
19	IN OUT N/A NO		
Proper reheating procedures for hot holding			
20	IN OUT N/A NO		
Proper cooling time and temperatures			
21	IN OUT N/A NO		
Proper hot holding temperatures			
22	IN OUT N/A NO		
Proper cold holding temperatures			
23	IN OUT N/A NO		
Proper date marking and disposition			
24	IN OUT N/A NO		
Time as a Public Health Control: procedures and records			
<b>Consumer Advisory</b>			
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
<b>Highly Susceptible Populations</b>			
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food / Color Additives and Toxic Substances</b>			
27	IN OUT N/A		
Food additives: approved and properly used			
28	IN OUT N/A		
Toxic substances properly identified, stored and used			
<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water & Ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
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		
<b>Food Identification</b>			
37	Food properly labeled: original container		
<b>Prevention of Food Contamination</b>			
38	Insects, rodents, & animals not present		
39	Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		

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

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted: **Y** **N**

Follow-Up: **Y** **N**

Follow-Up Date:

Date:

Date: **11-28-2022**

Date: 11.28.2022





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Community Hospice House</u>	Date: <u>11/23/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>210 Waticook Road</u>	Time in: <u>30</u>	Time out: <u>1:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Home Healthcare Hospice Care</u>	Risk Category: <u>0</u>		Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u>	Yellow Red

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

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

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30		Pasteurized eggs used where required	
31		Water & Ice from approved source	
32		Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
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	
<b>Food Identification</b>			
37		Food properly labeled: original container	
<b>Prevention of Food Contamination</b>			
38		Insects, rodents, & animals not present	
39		Contamination prevented during food preparation, storage & display	
40		Personal cleanliness	
41		Wiping cloths: properly used & stored	
42		Washing fruits & vegetables	

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

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up:

Follow-Up Date:

Date:

Date: 11/23/2022

Date: 11/23/2022



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>LOBSTER BOAT RESTAURANT</b>	Date: <b>11/22/22</b> Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>0</b>
Address: <b>453 DW Highway</b>	Time in: <b>11:00</b> Time out: <b>12:00</b>	No. of Repeat Risk Factor/Intervention Violations: <b>0</b>
Owner/Permit Holder: <b>GFM Corporation</b>	Risk Category: <b>C</b>	Total Violations: <b>2</b>
Email:	Phone:	Inspection Status: <b>Green</b> Yellow Red
Inspection Type: <b>Routine</b>	Re-inspection Pre-operational Illness Investigation Complaint Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up:

Follow-Up Date:

Date:

Date: 11/22/2022

Y N  
Y N

11/30/2022

Date: 11/22/2022





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Rose Haven @ Merrimack</u>	Date: <u>11/21/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>8 Jennifer Drive</u>	Time in: <u>11:30</u> Time out: <u>12:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Rose Haven @ Merrimack</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red

Inspection Type: Routine Re-Inspection Pre-operational Illness Investigation Complaint Other \_\_\_\_\_

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

Compliance Status	COS	R
<b>Supervision</b>		
1 <u>IN</u> OUT		
2 <u>IN</u> OUT N/A		
<b>Employee Health</b>		
3 <u>IN</u> OUT		
4 <u>IN</u> OUT		
5 <u>IN</u> OUT		
<b>Good Hygiene Practices</b>		
6 <u>IN</u> OUT <u>NO</u>		
7 <u>IN</u> OUT <u>NO</u>		
<b>Preventing Contamination by Hands</b>		
8 <u>IN</u> OUT <u>NO</u>		
9 <u>IN</u> OUT N/A <u>NO</u>		
10 <u>IN</u> OUT		
<b>Approved Source</b>		
11 <u>IN</u> OUT		
12 <u>IN</u> OUT N/A <u>NO</u>		
13 <u>IN</u> OUT		
14 <u>IN</u> OUT N/A <u>NO</u>		
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.		

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

### GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>11/21/2022</u>



Date: 11/21/2027

Abated 11/17/2022



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Chicken Pro</u>	Date: <u>11/2/22</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>3</u>
Address: <u>80 Premium Outlet Blvd #6AB</u>	Time in: <u>00</u>	Time out: <u>2:15</u>	No. of Repeat Risk Factor/Intervention Violations: <u>2</u>
Owner/Permit Holder: <u>Guang Fa Inc.</u>	Risk Category: <u>D</u>	Total Violations: <u>6</u>	
Email:	Phone:	Inspection Status: Green <u>Yellow</u> Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance Status		COS	R
<b>Supervision</b>			
1	<u>IN</u> OUT		
2	<u>IN</u> OUT N/A		
<b>Employee Health</b>			
3	<u>IN</u> OUT		
4	<u>IN</u> OUT		
5	<u>IN</u> OUT		
<b>Good Hygiene Practices</b>			
6	IN OUT <u>NO</u>		
7	IN OUT <u>NO</u>		
<b>Preventing Contamination by Hands</b>			
8	<u>IN</u> OUT NO		
9	<u>IN</u> OUT N/A NO		
10	<u>IN</u> OUT		X
<b>Approved Source</b>			
11	<u>IN</u> OUT		
12	IN OUT N/A <u>NO</u>		
13	<u>IN</u> OUT		
14	IN OUT N/A NO		
<b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.			

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water & Ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
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		
<b>Food Identification</b>			
37	Food properly labeled: original container		
<b>Prevention of Food Contamination</b>			
38	Insects, rodents, & animals not present		
39	X Contamination prevented during food preparation, storage & display		X
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		

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

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> N
Signature of Person in Charge:	Follow-Up Date: <u>11/17/AM</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>11/2/2022</u>





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Qdoba #2999</b>	Date: <b>11/9/22</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>0</b>
Address: <b>177 Premium Outlet Blvd. Unit C</b>	Time in: <b>12:00</b>	Time out: <b>3:00</b>	No. of Repeat Risk Factor/Intervention Violations: <b>0</b>
Owner/Permit Holder: <b>Qdoba Restaurant Corp.</b>	Risk Category: <b>C</b>	Total Violations: <b>0</b>	
Email:	Phone:	Inspection Status: <b>Green</b>	Yellow Red
Inspection Type: <b>Routine</b>	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
<b>Supervision</b>		
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT Person in charge present, demonstrates knowledge and performs duties		
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Certified Food Protection Manager		
<b>Employee Health</b>		
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT Management/food employees & conditional employee; knowledge, responsibilities and reporting		
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT Proper use of restriction and exclusion		
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT Procedures for responding to vomiting and diarrheal events		
<b>Good Hygiene Practices</b>		
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO Proper eating, tasting, drinking, or tobacco use		
7 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO No discharge from eyes, nose, mouth		
<b>Preventing Contamination by Hands</b>		
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO Hands clean & properly washed		
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO No bare hand contact with RTE food		
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT Adequate handwashing sinks properly supplied & accessible		
<b>Approved Source</b>		
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT Food obtained from an approved source		
12 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO Food received at proper temperature		
13 <input checked="" type="radio"/> IN <input type="radio"/> OUT Food in good condition, safe & unadulterated		
14 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO Req. records available: shell stock tags, parasite destruction		

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted: ☒ Y ☐ N

Follow-Up: ☒ Y ☐ N

Follow-Up Date:

Date:

Date: **11-9-2022**

Date: 11-4-2022





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Dunkin Donuts</u>	Date: <u>11/15/22</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>725 DW Highway</u>	Time in: <u>11:00</u> Time out: <u>11:45</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder:	Risk Category:	Total Violations: <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
Illness Investigation	Complaint	Other

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up:

Follow-Up Date:

Date:

Date: 11/13/2022

Date: 11/3/2022



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Merrimack Food Mart</b>	Date: <b>4/1/22</b> Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>0</b>
Address: <b>1 Continental Blvd</b>	Time in: <b>1:30</b> Time out: <b>2:15</b>	No. of Repeat Risk Factor/Intervention Violations: <b>0</b>
Owner/Permit Holder: <b>GTA 12 INC.</b>	Risk Category: <b>D</b>	Total Violations: <b>0</b>
Email:	Phone:	Inspection Status: <b>Green</b> Yellow Red

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

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

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

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

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

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

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	<b>IN</b> OUT <b>N/A</b> <b>NO</b>	Food separated and protected	
16	<b>IN</b> OUT <b>N/A</b>	Food-contact surfaces cleaned and sanitized	
17	<b>IN</b> OUT <b>N/A</b> <b>NO</b>	Proper disposition or returned, previously served, reconditioned & unsafe food	
<b>Time / Temperature Control for Safety</b>			
18	<b>IN</b> OUT <b>N/A</b> <b>NO</b>	Proper cooking time and temperature	
19	<b>IN</b> OUT <b>N/A</b> <b>NO</b>	Proper reheating procedures for hot holding	
20	<b>IN</b> OUT <b>N/A</b> <b>NO</b>	Proper cooling time and temperatures	
21	<b>IN</b> OUT <b>N/A</b> <b>NO</b>	Proper hot holding temperatures	
22	<b>IN</b> OUT <b>N/A</b> <b>NO</b>	Proper cold holding temperatures	
23	<b>IN</b> OUT <b>N/A</b> <b>NO</b>	Proper date marking and disposition	
24	<b>IN</b> OUT <b>N/A</b> <b>NO</b>	Time as a Public Health Control: procedures and records	
<b>Consumer Advisory</b>			
25	<b>IN</b> OUT <b>N/A</b>	Consumer advisory provided for raw/undercooked foods	
<b>Highly Susceptible Populations</b>			
26	<b>IN</b> OUT <b>N/A</b>	Pasteurized foods used; prohibited foods not offered	
<b>Food / Color Additives and Toxic Substances</b>			
27	<b>IN</b> OUT <b>N/A</b>	Food additives: approved and properly used	
28	<b>IN</b> OUT <b>N/A</b>	Toxic substances properly identified, stored and used	
<b>Conformance with Approved Procedures</b>			
19	<b>IN</b> OUT <b>N/A</b>	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
<b>Safe Food and Water</b>			
30		Pasteurized eggs used where required	
31		Water & Ice from approved source	
32		Variance obtained for specialized processing methods	
<b>Food Temperature Control</b>			
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	
<b>Food Identification</b>			
37		Food properly labeled: original container	
<b>Prevention of Food Contamination</b>			
38		Insects, rodents, & animals not present	
39		Contamination prevented during food preparation, storage & display	
40		Personal cleanliness	
41		Wiping cloths: properly used & stored	
42		Washing fruits & vegetables	

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

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up:

Follow-Up Date:

Date:

Date: **4/1/2022**

Date: 11/1/2022





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>Just Wright by Kelli</b>	Date: <b>11/1/22</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>149 Turkey Hill Road</b>	Time in: <b>11:00</b>	Time out: <b>12:00</b>	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder: <b>Kelli Wright</b>	Risk Category: <b>H</b>	Total Violations <b>0</b>	
Email:	Phone:	Inspection Status: <b>Green</b> Yellow Red	
Inspection Type: <b>Routine</b> 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
<b>Supervision</b>			
1	<b>IN</b> OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	<b>IN</b> OUT N/A		
Certified Food Protection Manager			
<b>Employee Health</b>			
3	<b>IN</b> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	<b>IN</b> OUT		
Proper use of restriction and exclusion			
5	<b>IN</b> OUT		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygiene Practices</b>			
6	<b>IN</b> OUT <b>NO</b>		
Proper eating, tasting, drinking, or tobacco use			
7	<b>IN</b> OUT <b>NO</b>		
No discharge from eyes, nose, mouth			
<b>Preventing Contamination by Hands</b>			
8	<b>IN</b> OUT <b>NO</b>		
Hands clean & properly washed			
9	<b>IN</b> OUT N/A <b>NO</b>		
No bare hand contact with RTE food			
10	<b>IN</b> OUT		
Adequate handwashing sinks properly supplied & accessible			
<b>Approved Source</b>			
11	<b>IN</b> OUT		
Food obtained from an approved source			
12	<b>IN</b> OUT N/A <b>NO</b>		
Food received at proper temperature			
13	<b>IN</b> OUT		
Food in good condition, safe & unadulterated			
14	<b>IN</b> OUT N/A <b>NO</b>		
Req. records available: shell stock tags, parasite destruction			

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

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	<b>IN</b> OUT N/A <b>NO</b>		
Food separated and protected			
16	<b>IN</b> OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	<b>IN</b> OUT N/A <b>NO</b>		
Proper disposition or returned, previously served, reconditioned & unsafe food			
<b>Time / Temperature Control for Safety</b>			
18	<b>IN</b> OUT N/A <b>NO</b>		
Proper cooking time and temperature			
19	<b>IN</b> OUT N/A <b>NO</b>		
Proper reheating procedures for hot holding			
20	<b>IN</b> OUT N/A <b>NO</b>		
Proper cooling time and temperatures			
21	<b>IN</b> OUT N/A <b>NO</b>		
Proper hot holding temperatures			
22	<b>IN</b> OUT N/A <b>NO</b>		
Proper cold holding temperatures			
23	<b>IN</b> OUT N/A <b>NO</b>		
Proper date marking and disposition			
24	<b>IN</b> OUT N/A <b>NO</b>		
Time as a Public Health Control: procedures and records			
<b>Consumer Advisory</b>			
25	<b>IN</b> OUT N/A		
Consumer advisory provided for raw/undercooked foods			
<b>Highly Susceptible Populations</b>			
26	<b>IN</b> OUT N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food / Color Additives and Toxic Substances</b>			
27	<b>IN</b> OUT N/A		
Food additives: approved and properly used			
28	<b>IN</b> OUT N/A		
Toxic substances properly identified, stored and used			
<b>Conformance with Approved Procedures</b>			
19	<b>IN</b> 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
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water & ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
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			
<b>Food Identification</b>			
37			
Food properly labeled: original container			
<b>Prevention of Food Contamination</b>			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

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

Type of Operation:

Discussion with Person-in-Charge:

License Posted: **Y** N

Follow-Up: **Y** **N**

Follow-Up Date:

Signature of Person in Charge:

Date: **11-1-2022**

Signature of Inspector:

Date: **11-1-2022**



Date: 11-1-2022