



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Cremux French Patisserie</u>	Date: <u>11/30/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>707 Milford Road</u>	Time in: <u>12:00</u>	Time out: <u>12:45</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Cremux French Patisserie</u>	Risk Category: <u>D</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date: 11/30/23

Signature of Inspector: [Signature]

Date: 11-30-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Pizza Hut # 39661</u>	Date: <u>11-29-23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>707 Milford Road</u>	Time in: <u>12:00</u>	Time out: <u>1:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Tasty Hut Restaurant LLC</u>	Risk Category: <u>B</u>	Total Violations <u>3</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u> Re-inspection Pre-operational Illness Investigation Complaint Other			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date:

Signature of Inspector: [Signature]

Date: 11-29-2023

Date: 11-29-2023



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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Dunkin</u>	Date: <u>11-29-23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>725 Milford Road</u>	Time in: <u>1:00</u>	Time out: <u>12:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>CASA Donuts Inc.</u>	Risk Category: <u>C</u>	Total Violations <u>1</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

Compliance Status		COS	R
Protection from Contamination			
15	IN OUT N/A		
Food separated and protected			
16	IN OUT N/A		
Food-contact surfaces cleaned and sanitized			
17	IN OUT N/A		
Proper disposition or returned, previously served, reconditioned & unsafe food			
Time / Temperature Control for Safety			
18	IN OUT N/A		
Proper cooking time and temperature			
19	IN OUT N/A		
Proper reheating procedures for hot holding			
20	IN OUT N/A		
Proper cooling time and temperatures			
21	IN OUT N/A		
Proper hot holding temperatures			
22	IN OUT N/A		
Proper cold holding temperatures			
23	IN OUT N/A		
Proper date marking and disposition			
24	IN OUT N/A		
Time as a Public Health Control: procedures and records			
Consumer Advisory			
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Food / Color Additives and Toxic Substances			
27	IN OUT N/A		
Food additives: approved and properly used			
28	IN OUT N/A		
Toxic substances properly identified, stored and used			
Conformance with Approved Procedures			
19	IN OUT N/A		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date:

Signature of Inspector: [Signature]

Date: 11-29-2023

Date: 11-29-2013



MERRIMACK FIRE DEPARTMENT

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

Establishment: <u>Dairy Queen</u>	Date: <u>11/28/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>80 Premium Outlet Blvd.</u>	Time in: <u>12:45</u>	Time out: <u>12:00</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
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>11-28-2023</u>

Date: 11-28-2023



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION
432 Daniel Webster Highway
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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Auntie Anne's</u>	Date: <u>11/28/23</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>86 premium outlet Blvd -</u>	Time in: <u>1:00</u> Time out: <u>1:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Chestnut land CO</u>	Risk Category: <u>D</u>	Total Violations: <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational
Illness Investigation	Complaint	Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: 11-28-2023

Date: 11-28-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>chicken PID</u>	Date: <u>1/28/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>1</u>
Address: <u>80 premium outlet Blvd. #698</u>	Time in: <u>11:30</u>	Time out: <u>12:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>1</u>
Owner/Permit Holder: <u>GUANGFA INC.</u>	Risk Category: <u>D</u>	Total Violations <u>3</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

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

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

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> N
	Follow-Up Date:
Signature of Person in Charge: <u>Zhenyuan</u>	Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>1-28-2023</u>

Date: 11-28-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Ferry Mart</u>	Date: <u>1/24/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>605 Rus Highway</u>	Time in: <u>12:00</u>	Time out: <u>12:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Leemits Petroleum Inc</u>	Risk Category: <u>D</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date:

Signature of Inspector: [Signature]

Date: 1-21-2023



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>11/20/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>210 Naticook Road</u>	Time in: <u>1:00</u>	Time out: <u>1:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Home Health & 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			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date:

Signature of Inspector: [Signature]

Date: 11-20-2023

Date: 11-20-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Tortilla Flat</u>	Date: <u>11/16/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>1</u>
Address: <u>59.5 DW Highway</u>	Time in: <u>12:00</u>	Time out: <u>1:30</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
Supervision			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
Employee Health			
3	IN OUT		
Management/food employees & conditional employee: knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
Good Hygiene Practices			
6	IN OUT NO		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT NO		
No discharge from eyes, nose, mouth			
Preventing Contamination by Hands			
8	IN OUT NO		
Hands clean & properly washed			
9	IN OUT N/A NO		
No bare hand contact with RTE food			
10	IN OUT		
Adequate handwashing sinks properly supplied & accessible			
Approved Source			
11	IN OUT		
Food obtained from an approved source			
12	IN OUT N/A NO		
Food received at proper temperature			
13	IN OUT		
Food in good condition, safe & unadulterated			
14	IN OUT N/A NO		
Req. records available: shell stock tags, parasite destruction			
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge:

Date:

Signature of Inspector:

Date: 11-16-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: BAE MER 24	Date: 1/16/23	Page 1 of 2	No. of Risk Factor/Intervention Violations: 0
Address: 144 Old Highway	Time in: 10:30	Time out: 11:30	No. of Repeat Risk Factor/Intervention Violations: 0
Owner/Permit Holder: Sodexo Operations . LLC	Risk Category: B	Total Violations: 0	
Email:	Phone:	Inspection Status: Green Yellow Red	

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

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

Compliance Status	COS	R
Supervision		
1 <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		
Employee Health		
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		
Good Hygiene Practices		
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		
Preventing Contamination by Hands		
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 N/A <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		
Approved Source		
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 N/A <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 N/A <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
Protection from Contamination		
15 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO Food separated and protected		
16 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food-contact surfaces cleaned and sanitized		
17 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO Proper disposition or returned, previously served, reconditioned & unsafe food		
Time / Temperature Control for Safety		
18 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO Proper cooking time and temperature		
19 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO Proper reheating procedures for hot holding		
20 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO Proper cooling time and temperatures		
21 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO Proper hot holding temperatures		
22 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO Proper cold holding temperatures		
23 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO Proper date marking and disposition		
24 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO Time as a Public Health Control: procedures and records		
Consumer Advisory		
25 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Consumer advisory provided for raw/undercooked foods		
Highly Susceptible Populations		
26 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO Pasteurized foods used; prohibited foods not offered		
Food / Color Additives and Toxic Substances		
27 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food additives: approved and properly used		
28 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Toxic substances properly identified, stored and used		
Conformance with Approved Procedures		
19 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation: Food Service	License Posted: Y N
Discussion with Person-in-Charge: Uma Bonavent	Follow-Up: Y N
Signature of Person in Charge: Uma Bonavent	Follow-Up Date:
Signature of Inspector: Eric F. [Signature]	Date: 11-16-2023

Date: 11.16-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>BAE M.F.R. IS</u>	Date: <u>11/16/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>130 PW Highway</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>Sodexo Operations LLC</u>	Risk Category: <u>B</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge: * discussed replacing battery in dish temp plate.

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date:

Signature of Inspector: [Signature]

Date: 11-16-2023

Date: 11-16-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Gooba Mexican Eats 2799</u>	Date: <u>11/15/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>17 premium outlet Blvd</u>	Time in: <u>11:00</u>	Time out: <u>12:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Gooba Restaurants LLC</u>	Risk Category: <u>C</u>	Total Violations <u>1</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

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

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

Compliance Status	COS	R
Supervision		
1 <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		
Employee Health		
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		
Good Hygiene Practices		
6 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO Proper eating, tasting, drinking, or tobacco use		
7 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO No discharge from eyes, nose, mouth		
Preventing Contamination by Hands		
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO Hands clean & properly washed		
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input 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		
Approved Source		
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT Food obtained from an approved source		
12 <input type="radio"/> IN <input type="radio"/> OUT N/A <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 type="radio"/> IN <input type="radio"/> OUT N/A <input 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
Protection from Contamination		
15 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input type="radio"/> NO Food separated and protected		
16 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Food-contact surfaces cleaned and sanitized		
17 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO Proper disposition or returned, previously served, reconditioned & unsafe food		
Time / Temperature Control for Safety		
18 <input type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO Proper cooking time and temperature		
19 <input type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO Proper reheating procedures for hot holding		
20 <input type="radio"/> IN <input type="radio"/> OUT N/A <input checked="" type="radio"/> NO Proper cooling time and temperatures		
21 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input type="radio"/> NO Proper hot holding temperatures		
22 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input type="radio"/> NO Proper cold holding temperatures		
23 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A <input type="radio"/> NO Proper date marking and disposition		
24 <input type="radio"/> IN <input type="radio"/> OUT N/A <input type="radio"/> NO Time as a Public Health Control: procedures and records		
Consumer Advisory		
25 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Consumer advisory provided for raw/undercooked foods		
Highly Susceptible Populations		
26 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A Pasteurized foods used; prohibited foods not offered		
Food / Color Additives and Toxic Substances		
27 <input 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 N/A Toxic substances properly identified, stored and used		
Conformance with Approved Procedures		
19 <input 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
Safe Food and Water		
30 <input type="radio"/> <input type="radio"/> Pasteurized eggs used where required		
31 <input type="radio"/> <input type="radio"/> Water & Ice from approved source		
32 <input type="radio"/> <input type="radio"/> Variance obtained for specialized processing methods		
Food Temperature Control		
33 <input type="radio"/> <input type="radio"/> Proper cooling methods used: adequate equipment for temp. control		
34 <input type="radio"/> <input type="radio"/> Plant food properly cooked for hot holding		
35 <input type="radio"/> <input type="radio"/> Approved thawing methods used		
36 <input type="radio"/> <input type="radio"/> Thermometers provided and accurate		
Food Identification		
37 <input type="radio"/> <input type="radio"/> Food properly labeled: original container		
Prevention of Food Contamination		
38 <input type="radio"/> <input type="radio"/> Insects, rodents, & animals not present		
39 <input type="radio"/> <input type="radio"/> Contamination prevented during food preparation, storage & display		
40 <input type="radio"/> <input type="radio"/> Personal cleanliness		
41 <input type="radio"/> <input type="radio"/> Wiping cloths: properly used & stored		
42 <input type="radio"/> <input type="radio"/> Washing fruits & vegetables		

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

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> N
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>11-15-2023</u>

Date: 11-15-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>YMCA</u>	Date: <u>11-14-23</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>6 Henry Clay Drive</u>	Time in: <u>10:00</u> Time out: <u>10:45</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>YMCA of Greater Nashua</u>	Risk Category: <u>G</u>	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
	Follow-Up Date:
Signature of Person in Charge: <u>[Signature]</u>	Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>11-14-2023</u>

4-4A-7023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Merrimack Tan Pin</u>	Date: <u>11/13/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>698 RW Highway</u>	Time in: <u>1:00</u>	Time out: <u>2:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Social Bowl LLC</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
Supervision		
1 IN OUT		
2 IN OUT N/A		
Employee Health		
3 IN OUT		
4 IN OUT		
5 IN OUT		
Good Hygiene Practices		
6 IN OUT NO		
7 IN OUT NO		
Preventing Contamination by Hands		
8 IN OUT NO		
9 IN OUT N/A NO		
10 IN OUT		
Approved Source		
11 IN OUT		
12 IN OUT N/A NO		
13 IN OUT		
14 IN OUT N/A NO		
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.		

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

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: 11-13-2023

Date: 11 / 13 / 2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Haywards Ice Cream</u>	Date: <u>11/8/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>360 SW Highway</u>	Time in: <u>11:00</u>	Time out: <u>12:00</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: Routine Re-inspection Pre-operational Illness Investigation Complaint Other _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>11-8-2023</u>
	Date: <u>11-8-2023</u>

Date: 11-8-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Loxter Boat</u>	Date: <u>11/6/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>463 DW Highway</u>	Time in: <u>12:00</u>	Time out: <u>12:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>LFM Corporation</u>	Risk Category: <u>C</u>	Total Violations: <u>1</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u> Re-inspection Pre-operational Illness Investigation Complaint <u>Other</u>			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted:

Y N

Discussion with Person-in-Charge:

Follow-Up:

Y N

Follow-Up Date:

Signature of Person in Charge:

Date:

Signature of Inspector:

Date:

11-6-2023

Date: 4-6-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Elbit systems of America	Date: 11/3/23	Page 1 of 2	No. of Risk Factor/Intervention Violations: 0
Address: 220 Dow Highway	Time in: 11:00	Time out: 12:00	No. of Repeat Risk Factor/Intervention Violations: 0
Owner/Permit Holder: KOLSMAN, INC.	Risk Category: A	Total Violations: 0	
Email:	Phone:	Inspection Status: Green Yellow Red	

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

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

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

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

Compliance Status	COS	R
Supervision		
1 <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 <input type="radio"/> N/A		
Certified Food Protection Manager		
Employee Health		
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		
Good Hygiene Practices		
6 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO		
Proper eating, tasting, drinking, or tobacco use		
7 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO		
No discharge from eyes, nose, mouth		
Preventing Contamination by Hands		
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO		
Hands clean & properly washed		
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
No bare hand contact with RTE food		
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT		
Adequate handwashing sinks properly supplied & accessible		
Approved Source		
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT		
Food obtained from an approved source		
12 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
Food received at proper temperature		
13 <input type="radio"/> IN <input type="radio"/> OUT		
Food in good condition, safe & unadulterated		
14 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input 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
Protection from Contamination		
15 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Food separated and protected		
16 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Food-contact surfaces cleaned and sanitized		
17 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
Proper disposition or returned, previously served, reconditioned & unsafe food		
Time / Temperature Control for Safety		
18 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
Proper cooking time and temperature		
19 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
Proper reheating procedures for hot holding		
20 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
Proper cooling time and temperatures		
21 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Proper hot holding temperatures		
22 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Proper cold holding temperatures		
23 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Proper date marking and disposition		
24 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> NO		
Time as a Public Health Control: procedures and records		
Consumer Advisory		
25 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Consumer advisory provided for raw/undercooked foods		
Highly Susceptible Populations		
26 <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A		
Pasteurized foods used; prohibited foods not offered		
Food / Color Additives and Toxic Substances		
27 <input 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 type="radio"/> N/A		
Toxic substances properly identified, stored and used		
Conformance with Approved Procedures		
19 <input 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
Safe Food and Water		
30 <input type="radio"/> IN <input type="radio"/> OUT		
Pasteurized eggs used where required		
31 <input type="radio"/> IN <input type="radio"/> OUT		
Water & Ice from approved source		
32 <input type="radio"/> IN <input type="radio"/> OUT		
Variance obtained for specialized processing methods		
Food Temperature Control		
33 <input type="radio"/> IN <input type="radio"/> OUT		
Proper cooling methods used: adequate equipment for temp. control		
34 <input type="radio"/> IN <input type="radio"/> OUT		
Plant food properly cooked for hot holding		
35 <input type="radio"/> IN <input type="radio"/> OUT		
Approved thawing methods used		
36 <input type="radio"/> IN <input type="radio"/> OUT		
Thermometers provided and accurate		
Food Identification		
37 <input type="radio"/> IN <input type="radio"/> OUT		
Food properly labeled: original container		
Prevention of Food Contamination		
38 <input type="radio"/> IN <input type="radio"/> OUT		
Insects, rodents, & animals not present		
39 <input type="radio"/> IN <input type="radio"/> OUT		
Contamination prevented during food preparation, storage & display		
40 <input type="radio"/> IN <input type="radio"/> OUT		
Personal cleanliness		
41 <input type="radio"/> IN <input type="radio"/> OUT		
Wiping cloths: properly used & stored		
42 <input type="radio"/> IN <input type="radio"/> OUT		
Washing fruits & vegetables		

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

Type of Operation:

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

Discussion with Person-in-Charge:

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

Follow-Up Date:

Signature of Person in Charge: *[Signature]*

Date:

Signature of Inspector: *[Signature]*

Date:

11-3-2023

Date: 11-3-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Bite Me Kopycatz</u>	Date: <u>11/1/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>4 Mound Ct</u>	Time in: <u>12:00</u>	Time out: <u>12:45</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Bite Me Kopycatz, 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
Supervision		
1 <u>IN</u> OUT		
Person in charge present, demonstrates knowledge and performs duties		
2 <u>IN</u> OUT N/A		
Certified Food Protection Manager		
Employee Health		
3 <u>IN</u> OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting		
4 <u>IN</u> OUT		
Proper use of restriction and exclusion		
5 <u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events		
Good Hygiene Practices		
6 <u>IN</u> OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use		
7 <u>IN</u> OUT <u>NO</u>		
No discharge from eyes, nose, mouth		
Preventing Contamination by Hands		
8 <u>IN</u> OUT <u>NO</u>		
Hands clean & properly washed		
9 <u>IN</u> OUT N/A <u>NO</u>		
No bare hand contact with RTE food		
10 <u>IN</u> OUT		
Adequate handwashing sinks properly supplied & accessible		
Approved Source		
11 <u>IN</u> OUT		
Food obtained from an approved source		
12 <u>IN</u> OUT N/A <u>NO</u>		
Food received at proper temperature		
13 <u>IN</u> OUT		
Food in good condition, safe & unadulterated		
14 <u>IN</u> OUT N/A <u>NO</u>		
Req. records available: shell stock tags, parasite destruction		

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>11.1.2023</u>
	Date: <u>11.1.2023</u>

Date: 11-1-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Sals Pizza</u>	Date: <u>11/1/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>Sol Dow Highway</u>	Time in: <u>11:00</u>	Time out: <u>12:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Tyler Pies 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
Supervision		
1 IN OUT		
2 IN OUT N/A		
Employee Health		
3 IN OUT		
4 IN OUT		
5 IN OUT		
Good Hygiene Practices		
6 IN OUT		
7 IN OUT		
Preventing Contamination by Hands		
8 IN OUT NO		
9 IN OUT N/A NO		
10 IN OUT		
Approved Source		
11 IN OUT		
12 IN OUT N/A NO		
13 IN OUT		
14 IN OUT N/A NO		

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

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

GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge:	Follow-Up Date:
Signature of Inspector:	Date: <u>11-1-2023</u>

Date: 11-1-2023