



# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Sweet's &amp; More</u>	Date: <u>10/13/23</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>11:00</u>	Time out: <u>11:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Stephen T. Jackson</u>	Risk Category: <u>F</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: Y N
	Follow-Up Date:
Signature of Person in Charge: <u>Stephen T. Jackson</u>	Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>10-31-2023</u>

Date: 10-31-2023





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Merrimack HOP</u>	Date: <u>10/30/23</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>563 DW Highway</u>	Time in: <u>12:00</u> Time out: <u>1:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Rodger Seid</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red

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

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation:	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>10-30-2023</u>

Date: 10 - 30 - 2023





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Just Wright by Kelli</u>	Date: <u>10/24/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>149 Turkey Hill Road</u>	Time in: <u>10:30</u>	Time out: <u>11:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Just Wright by Kelli</u>	Risk Category: <u>H</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
<b>Supervision</b>		
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		
<b>Employee Health</b>		
3 <u>IN</u> OUT		
Management/food employees & conditional employee: knowledge, responsibilities and reporting		
4 <u>IN</u> OUT		
Proper use of restriction and exclusion		
5 <u>IN</u> OUT		
Procedures for responding to vomiting and diarrheal events		
<b>Good Hygiene Practices</b>		
6 <u>IN</u> OUT <u>NO</u>		
Proper eating, tasting, drinking, or tobacco use		
7 <u>IN</u> OUT <u>NO</u>		
No discharge from eyes, nose, mouth		
<b>Preventing Contamination by Hands</b>		
8 <u>IN</u> OUT <u>NO</u>		
Hands clean & properly washed		
9 <u>IN</u> OUT <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		
<b>Approved Source</b>		
11 <u>IN</u> OUT		
Food obtained from an approved source		
12 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Food received at proper temperature		
13 <u>IN</u> OUT		
Food in good condition, safe & unadulterated		
14 <u>IN</u> OUT <u>N/A</u> <u>NO</u>		
Req. records available: shell stock tags, parasite destruction		
<b>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.</b>		

Compliance Status	COS	R
<b>Protection from Contamination</b>		
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		
<b>Time / Temperature Control for Safety</b>		
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		
<b>Consumer Advisory</b>		
25 <u>IN</u> OUT <u>N/A</u>		
Consumer advisory provided for raw/undercooked foods		
<b>Highly Susceptible Populations</b>		
26 <u>IN</u> OUT <u>N/A</u>		
Pasteurized foods used; prohibited foods not offered		
<b>Food / Color Additives and Toxic Substances</b>		
27 <u>IN</u> OUT <u>N/A</u>		
Food additives: approved and properly used		
28 <u>IN</u> OUT <u>N/A</u>		
Toxic substances properly identified, stored and used		
<b>Conformance with Approved Procedures</b>		
19 <u>IN</u> OUT <u>N/A</u>		
Compliance with variance/specialized process/HACCP		

### GOOD RETAIL PRACTICES

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

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

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

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted:

Follow-Up:

Follow-Up Date:

Date: 10-27-2023

Date: 10-27-2023







# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>McDonalds</u>	Date: <u>6-28-23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>9 Dodson Way</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>TRK Management LLC</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

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

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

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

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

Compliance Status	COS	R
<b>Supervision</b>		
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT Person in charge present, demonstrates knowledge and performs duties		
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Certified Food Protection Manager		
<b>Employee Health</b>		
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT Management/food employees & conditional employee; knowledge, responsibilities and reporting		
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT Proper use of restriction and exclusion		
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT Procedures for responding to vomiting and diarrheal events		
<b>Good Hygiene Practices</b>		
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO Proper eating, tasting, drinking, or tobacco use		
7 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO No discharge from eyes, nose, mouth		
<b>Preventing Contamination by Hands</b>		
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO Hands clean & properly washed		
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT 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		
<b>Approved Source</b>		
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT Food obtained from an approved source		
12 <input checked="" type="radio"/> IN <input type="radio"/> OUT 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
<b>Protection from Contamination</b>		
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		
<b>Time / Temperature Control for Safety</b>		
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		
<b>Consumer Advisory</b>		
25 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Consumer advisory provided for raw/undercooked foods		
<b>Highly Susceptible Populations</b>		
26 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Pasteurized foods used; prohibited foods not offered		
<b>Food / Color Additives and Toxic Substances</b>		
27 <input checked="" type="radio"/> IN <input type="radio"/> OUT 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		
<b>Conformance with Approved Procedures</b>		
19 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Compliance with variance/specialized process/HACCP		

### GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation:	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>10-25-2023</u>

Date: 10 - 25 - 2023





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Mr. G's Pizza</u>	Date: <u>10/18/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>388 DW Highway</u>	Time in: <u>12:00</u>	Time out: <u>1:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>vas Gakis</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	Compliance Status	COS	R
<b>Supervision</b>			<b>Protection from Contamination</b>		
1 <u>IN</u> OUT			15 <u>IN</u> OUT N/A NO		
2 <u>IN</u> OUT N/A			16 <u>IN</u> OUT N/A		
<b>Employee Health</b>			17 <u>IN</u> OUT N/A NO		
3 <u>IN</u> OUT			<b>Time / Temperature Control for Safety</b>		
4 <u>IN</u> OUT			18 <u>IN</u> OUT N/A NO		
5 <u>IN</u> OUT			19 <u>IN</u> OUT N/A NO		
<b>Good Hygiene Practices</b>			20 <u>IN</u> OUT N/A NO		
6 <u>IN</u> OUT <u>NO</u>			21 <u>IN</u> OUT N/A NO		
7 <u>IN</u> OUT <u>NO</u>			22 <u>IN</u> OUT N/A NO		
<b>Preventing Contamination by Hands</b>			23 <u>IN</u> OUT N/A NO		
8 <u>IN</u> OUT NO			24 <u>IN</u> OUT N/A NO		
9 <u>IN</u> OUT N/A NO			<b>Consumer Advisory</b>		
10 <u>IN</u> OUT			25 <u>IN</u> OUT N/A		
<b>Approved Source</b>			<b>Highly Susceptible Populations</b>		
11 <u>IN</u> OUT			26 <u>IN</u> OUT N/A		
12 <u>IN</u> OUT N/A NO			<b>Food / Color Additives and Toxic Substances</b>		
13 <u>IN</u> OUT			27 <u>IN</u> OUT N/A		
14 <u>IN</u> OUT N/A NO			28 <u>IN</u> OUT N/A		
<b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.			<b>Conformance with Approved Procedures</b>		
			19 <u>IN</u> OUT 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	Compliance Status	COS	R
<b>Safe Food and Water</b>			<b>Proper Use of Utensils</b>		
30 <u>IN</u>			43 <u>IN</u>		
31 <u>IN</u>			44 <u>IN</u>		
32 <u>IN</u>			45 <u>IN</u>		
<b>Food Temperature Control</b>			46 <u>IN</u>		
33 <u>IN</u>			<b>Utensils, Equipment and Vending</b>		
34 <u>IN</u>			47 <u>IN</u>		
35 <u>IN</u>			48 <u>IN</u>		
36 <u>IN</u>			49 <u>IN</u>		
<b>Food Identification</b>			<b>Physical Facilities</b>		
37 <u>IN</u>			50 <u>IN</u>		
<b>Prevention of Food Contamination</b>			51 <u>IN</u>		
38 <u>IN</u>			52 <u>IN</u>		
39 <u>IN</u>			53 <u>IN</u>		
40 <u>IN</u>			54 <u>IN</u>		
41 <u>IN</u>			55 <u>IN</u>		
42 <u>IN</u>			56 <u>IN</u>		

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>10-18-2023</u>

Date: 10 - 18 - 2023





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Village Eatery</u>	Date: <u>10/17/23</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>583 Dow Highway</u>	Time in: <u>1:00</u> Time out: <u>2:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>The Village Eatery 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	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

### GOOD RETAIL PRACTICES

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

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

Compliance Status	COS	R
<b>Safe Food and Water</b>		
30 <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		
<b>Food Temperature Control</b>		
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		
<b>Food Identification</b>		
37 <u>IN</u> Food properly labeled: original container		
<b>Prevention of Food Contamination</b>		
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
<b>Proper Use of Utensils</b>		
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		
<b>Utensils, Equipment and Vending</b>		
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		
<b>Physical Facilities</b>		
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>Nicki Len</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>10-17-2023</u>

Date: 10-17-2023





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Rose Haven</u>	Date: <u>10/17/23</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>6 Jennifer Drive</u>	Time in: <u>10:00</u> Time out: <u>11:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Rose Haven Merrimack</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation:	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>10-17-2023</u>

Date: 10-17-2023





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Dominos</u>	Date: <u>10/16/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>456 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>TBD PIZZA INC.</u>	Risk Category: <u>C</u>	Total Violations: <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: Call John

Date:

Signature of Inspector: [Signature]

Date: 10/16/23

Date: 10-16-2023





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Hot Rize Bagel Cafe</u>	Date: <u>8/16/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>634 DW Highway</u>	Time in: <u>1:00</u>	Time out: <u>2:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Amund Enterprises LLC</u>	Risk Category: <u>C</u>	Total Violations: <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

Compliance Status	COS	R
<b>Safe Food and Water</b>		
30 <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		
<b>Food Temperature Control</b>		
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		
<b>Food Identification</b>		
37 <u>IN</u> Food properly labeled: original container		
<b>Prevention of Food Contamination</b>		
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
<b>Proper Use of Utensils</b>		
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		
<b>Utensils, Equipment and Vending</b>		
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		
<b>Physical Facilities</b>		
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>8-16-2023</u>

Date: 8.16-2023





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Starbucks #18197</u>	Date: <u>10/11/23</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>Starbucks Corporation</u>	Risk Category: <u>C</u>	Total Violations: <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red

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

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

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>0</u>
Signature of Person in Charge: <u>[Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>10-11-2023</u>

Date: 10-11-2023





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Desserts by Sarah</u>	Date: <u>10/6/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>6 Trousdale Drive</u>	Time in: <u>10:30</u>	Time out: <u>11:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Sarah D. Wright</u>	Risk Category: <u>H</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
<b>Supervision</b>			
1	IN OUT		
Person in charge present, demonstrates knowledge and performs duties			
2	IN OUT N/A		
Certified Food Protection Manager			
<b>Employee Health</b>			
3	IN OUT		
Management/food employees & conditional employee; knowledge, responsibilities and reporting			
4	IN OUT		
Proper use of restriction and exclusion			
5	IN OUT		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygiene Practices</b>			
6	IN OUT		
Proper eating, tasting, drinking, or tobacco use			
7	IN OUT		
No discharge from eyes, nose, mouth			
<b>Preventing Contamination by Hands</b>			
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			
<b>Approved Source</b>			
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			
<b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	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			
<b>Time / Temperature Control for Safety</b>			
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			
<b>Consumer Advisory</b>			
25	IN OUT N/A		
Consumer advisory provided for raw/undercooked foods			
<b>Highly Susceptible Populations</b>			
26	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food / Color Additives and Toxic Substances</b>			
27	IN OUT N/A		
Food additives: approved and properly used			
28	IN OUT N/A		
Toxic substances properly identified, stored and used			
<b>Conformance with Approved Procedures</b>			
19	IN OUT N/A		
Compliance with variance/specialized process/HACCP			

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Date:

Date: 10-6-2023

Date: 10/6/2023





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>pizzico</b>	Date: <b>10/3/23</b> Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>0</b>
Address: <b>7 continental Blvd.</b>	Time in: <b>12:00</b> Time out: <b>1:00</b>	No. of Repeat Risk Factor/Intervention Violations: <b>0</b>
Owner/Permit Holder: <b>Pizzico of Merrimack LLC</b>	Risk Category: <b>B</b>	Total Violations: <b>0</b>
Email:	Phone:	Inspection Status: <b>Green</b> Yellow Red
Inspection Type: <b>Routine</b>	Re-inspection Pre-operational Illness Investigation Complaint Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

Compliance Status		COS	R
<b>Supervision</b>			
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Person in charge present, demonstrates knowledge and performs duties	
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Certified Food Protection Manager	
<b>Employee Health</b>			
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting	
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper use of restriction and exclusion	
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Procedures for responding to vomiting and diarrheal events	
<b>Good Hygiene Practices</b>			
6	<input 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	
<b>Preventing Contamination by Hands</b>			
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	
<b>Approved Source</b>			
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 type="radio"/> 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 <input type="radio"/> N/A <input type="radio"/> NO	Req. records available: shell stock tags, parasite destruction	
<b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	<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	
<b>Time / Temperature Control for Safety</b>			
18	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO	Proper cooking time and temperature	
19	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO	Proper reheating procedures for hot holding	
20	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> NO	Proper cooling time and temperatures	
21	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input 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	
<b>Consumer Advisory</b>			
25	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Consumer advisory provided for raw/undercooked foods	
<b>Highly Susceptible Populations</b>			
26	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A	Pasteurized foods used; prohibited foods not offered	
<b>Food / Color Additives and Toxic Substances</b>			
27	<input 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	
<b>Conformance with Approved Procedures</b>			
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
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water & Ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
33	Proper cooling methods used: adequate equipment for temp. control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided and accurate		
<b>Food Identification</b>			
37	Food properly labeled: original container		
<b>Prevention of Food Contamination</b>			
38	Insects, rodents, & animals not present		
39	Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		

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

Type of Operation:

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

Discussion with Person-in-Charge:

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

Follow-Up Date:

Signature of Person in Charge: *Evan Richmond*

Date: **10-3-2023**

Signature of Inspector: *Eric J. Allen*

Date: **10-3-2023**

Date: 10-3-2023





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>JAMES OPPER</b>	Date: <b>10/2/23</b>	Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations <b>0</b>
Address: <b>26 Belvidere Lake Road</b>	Time in: <b>1:00</b>	Time out:	No. of Repeat Risk Factor/Intervention Violations <b>0</b>
Owner/Permit Holder: <b>SAU 26</b>	Risk Category: <b>0</b>		Total Violations <b>0</b>
Email:	Phone:	Inspection Status: <b>Green</b>	Yellow Red

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

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

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

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

Follow-Up Date:

Signature of Person in Charge: *[Signature]*

Date: **10-2-2023**

Signature of Inspector: *[Signature]*

Date: **10-2-2023**

Date: 10-2-2023





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <b>JWES</b>	Date: <b>10/2/23</b> Page 1 of <b>2</b>	No. of Risk Factor/Intervention Violations: <b>0</b>
Address: <b>7 school street</b>	Time in: <b>9:00</b> Time out:	No. of Repeat Risk Factor/Intervention Violations: <b>0</b>
Owner/Permit Holder: <b>SAU 26</b>	Risk Category: <b>O</b>	Total Violations: <b>0</b>
Email:	Phone:	Inspection Status: <b>Green</b> Yellow Red
Inspection Type: <b>Routine</b>	Re-inspection Pre-operational Illness Investigation Complaint Other	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge:

Signature of Inspector:

License Posted: **Y** N

Follow-Up: **Y** N

Follow-Up Date:

Date: **10-2-2023**

Date: **10-2-2023**

Date: 10-2-2023





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Merrimack Middle School</u>	Date: <u>10/2/23</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>31 Madeline Bennett Lane</u>	Time in: <u>9:00</u> Time out:	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>SAC # 26</u>	Risk Category: <u>D</u>	Total Violations: <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red

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

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date: 10-2-2023

Signature of Inspector: [Signature]

Date: 10-2-2023

Date: 10-2-2025





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Merrimack High School</u>	Date: <u>10/2/23</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>38 McElwain Street</u>	Time in: <u>9:00</u> Time out: <u></u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>SAN 26</u>	Risk Category: <u>0</u>	Total Violations: <u>0</u>
Email: <u></u>	Phone: <u></u>	Inspection Status: <u>Green</u> Yellow Red
Inspection Type: <u>Routine</u>	Re-inspection Pre-operational Illness Investigation Complaint Other <u></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
<b>Supervision</b>		
1 <u>IN</u> OUT Person in charge present, demonstrates knowledge and performs duties		
2 <u>IN</u> OUT N/A Certified Food Protection Manager		
<b>Employee Health</b>		
3 <u>IN</u> OUT Management/food employees & conditional employee; knowledge, responsibilities and reporting		
4 <u>IN</u> OUT Proper use of restriction and exclusion		
5 <u>IN</u> OUT Procedures for responding to vomiting and diarrheal events		
<b>Good Hygiene Practices</b>		
6 <u>IN</u> OUT <u>NO</u> Proper eating, tasting, drinking, or tobacco use		
7 <u>IN</u> OUT <u>NO</u> No discharge from eyes, nose, mouth		
<b>Preventing Contamination by Hands</b>		
8 <u>IN</u> OUT <u>NO</u> Hands clean & properly washed		
9 <u>IN</u> OUT N/A <u>NO</u> No bare hand contact with RTE food		
10 <u>IN</u> OUT Adequate handwashing sinks properly supplied & accessible		
<b>Approved Source</b>		
11 <u>IN</u> OUT Food obtained from an approved source		
12 <u>IN</u> OUT N/A <u>NO</u> Food received at proper temperature		
13 <u>IN</u> OUT Food in good condition, safe & unadulterated		
14 <u>IN</u> OUT 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
<b>Protection from Contamination</b>		
15 <u>IN</u> OUT N/A <u>NO</u> Food separated and protected		
16 <u>IN</u> OUT N/A Food-contact surfaces cleaned and sanitized		
17 <u>IN</u> OUT N/A <u>NO</u> Proper disposition or returned, previously served, reconditioned & unsafe food		
<b>Time / Temperature Control for Safety</b>		
18 <u>IN</u> OUT N/A <u>NO</u> Proper cooking time and temperature		
19 <u>IN</u> OUT N/A <u>NO</u> Proper reheating procedures for hot holding		
20 <u>IN</u> OUT N/A <u>NO</u> Proper cooling time and temperatures		
21 <u>IN</u> OUT N/A <u>NO</u> Proper hot holding temperatures		
22 <u>IN</u> OUT N/A <u>NO</u> Proper cold holding temperatures		
23 <u>IN</u> OUT N/A <u>NO</u> Proper date marking and disposition		
24 <u>IN</u> OUT N/A <u>NO</u> Time as a Public Health Control: procedures and records		
<b>Consumer Advisory</b>		
25 <u>IN</u> OUT N/A Consumer advisory provided for raw/undercooked foods		
<b>Highly Susceptible Populations</b>		
26 <u>IN</u> OUT N/A Pasteurized foods used; prohibited foods not offered		
<b>Food / Color Additives and Toxic Substances</b>		
27 <u>IN</u> OUT N/A Food additives: approved and properly used		
28 <u>IN</u> OUT N/A Toxic substances properly identified, stored and used		
<b>Conformance with Approved Procedures</b>		
19 <u>IN</u> OUT N/A Compliance with variance/specialized process/HACCP		

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

Discussion with Person-in-Charge:

Signature of Person in Charge: [Signature]

Signature of Inspector: [Signature]

License Posted: Y N

Follow-Up: Y N

Follow-Up Date:

Date: 10-2-2023

Date: 10-2-2023

Date: 10-2-2023





# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Reeds Ferry School</u>	Date: <u>10/2/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>15 Lyons Road</u>	Time in: <u>1:00</u>	Time out:	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>SAW 26</u>	Risk Category: <u>0</u>		Total Violations: <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u>	Yellow Red

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

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

Compliance Status	COS	R	Compliance Status	COS	R
<b>Supervision</b>			<b>Protection from Contamination</b>		
1 <u>IN</u> OUT			15 <u>IN</u> OUT N/A NO		
2 <u>IN</u> OUT N/A			16 <u>IN</u> OUT N/A		
<b>Employee Health</b>			17 <u>IN</u> OUT N/A NO		
3 <u>IN</u> OUT			<b>Time / Temperature Control for Safety</b>		
4 <u>IN</u> OUT			18 <u>IN</u> OUT N/A NO		
5 <u>IN</u> OUT			19 <u>IN</u> OUT N/A NO		
<b>Good Hygiene Practices</b>			20 <u>IN</u> OUT N/A NO		
6 <u>IN</u> OUT <u>NO</u>			21 <u>IN</u> OUT N/A NO		
7 <u>IN</u> OUT <u>NO</u>			22 <u>IN</u> OUT N/A NO		
<b>Preventing Contamination by Hands</b>			23 <u>IN</u> OUT N/A NO		
8 <u>IN</u> OUT <u>NO</u>			24 <u>IN</u> OUT N/A NO		
9 <u>IN</u> OUT N/A NO			<b>Consumer Advisory</b>		
10 <u>IN</u> OUT			25 <u>IN</u> OUT N/A		
<b>Approved Source</b>			<b>Highly Susceptible Populations</b>		
11 <u>IN</u> OUT			26 <u>IN</u> OUT N/A		
12 <u>IN</u> OUT N/A NO			<b>Food / Color Additives and Toxic Substances</b>		
13 <u>IN</u> OUT			27 <u>IN</u> OUT N/A		
14 <u>IN</u> OUT N/A NO			28 <u>IN</u> OUT N/A		
<b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			<b>Conformance with Approved Procedures</b>		
			19 <u>IN</u> OUT 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	Compliance Status	COS	R
<b>Safe Food and Water</b>			<b>Proper Use of Utensils</b>		
30			43		
31			44		
32			45		
<b>Food Temperature Control</b>			46		
33			<b>Utensils, Equipment and Vending</b>		
34			47		
35			48		
36			49		
<b>Food Identification</b>			<b>Physical Facilities</b>		
37			50		
<b>Prevention of Food Contamination</b>			51		
38			52		
39			53		
40			54		
41			55		
42			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>
	Follow-Up Date:
Signature of Person in Charge: <u>[Signature]</u>	Date: <u>10-2-2023</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>10-2-2023</u>







# MERRIMACK FIRE DEPARTMENT

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



## FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Thorntons Ferry School</u>	Date: <u>10/2/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>134 Camp Sargent Road</u>	Time in: <u>9:00</u>	Time out:	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>SAU 20</u>	Risk Category: <u>0</u>		Total Violations: <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u>	Yellow Red

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

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

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

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date: 10-2-2023

Signature of Inspector: [Signature]

Date: 10-2-2023

Date: 10-2-2023