



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Burger King</u>	Date: <u>9/29/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>2 Continental 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:	Risk Category:	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u> Re-inspection Pre-operational Illness Investigation Complaint Other			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date: 9-27-23

Signature of Inspector: [Signature]

Date: 9-29-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: Burger King

Date: 9-27-2023

Page 2 of 2

Address: 2 continental Blvd.

Compliance Achieved: 1 - 27 - 2023

TEMPERATURE OBSERVATIONS

TEMPERATURE OBSERVATIONS					
Item / Location	Temp.	Item / Location	Temp.	Item / Location	Temp.

OBSERVATIONS AND/OR CORRECTIVE ACTIONS

[illegible]

Signature of Person in Charge:

Date: 9-27-2027

Signature of Inspector:

Date: 9-22-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Subway</u>	Date: <u>9/26/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>7 continental Blvd</u>	Time in: <u>1:00</u>	Time out: <u>1:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Green Belly LLC</u>	Risk Category: <u>D</u>	Total Violations <u>1</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		COS	R
Supervision			
1	<u>IN</u> OUT	Person in charge present, demonstrates knowledge and performs duties	
2	<u>IN</u> OUT N/A	Certified Food Protection Manager	
Employee Health			
3	<u>IN</u> OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting	
4	<u>IN</u> OUT	Proper use of restriction and exclusion	
5	<u>IN</u> OUT	Procedures for responding to vomiting and diarrheal events	
Good Hygiene Practices			
6	IN OUT <u>NO</u>	Proper eating, tasting, drinking, or tobacco use	
7	IN OUT <u>NO</u>	No discharge from eyes, nose, mouth	
Preventing Contamination by Hands			
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	
Approved Source			
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	
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			

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

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

Type of Operation:	License Posted: <u>Y</u> N
Discussion with Person-in-Charge: <u>[Signature]</u>	Follow-Up: <u>Y</u> N
Signature of Person in Charge:	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>9-26-2023</u>

Date: 9-26-2025



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Town O'Leary Adult Comm. Center</u>	Date: <u>9/25/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>4 Church Street</u>	Time in: <u>1:30</u>	Time out: <u>2:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>St. Joseph com. services</u>	Risk Category: <u>6</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

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

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

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

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

GOOD RETAIL PRACTICES

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

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

Compliance Status		COS	R
Safe Food and Water			
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Food Identification			
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Prevention of Food Contamination			
38		Insects, rodents, & animals not present	
39		Contamination prevented during food preparation, storage & display	
40		Personal cleanliness	
41		Wiping cloths: properly used & stored	
42		Washing fruits & vegetables	

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>Carol McKillop</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>9-25-2023</u>

Date: 9-28-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Charles Homestyle Diner</u>	Date: <u>9/20/23</u> Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>600 DW Diner</u>	Time in: <u>11:00</u> Time out: <u>2:00</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Charles Homestyle Diner LLC</u>	Risk Category: <u>C</u>	Total Violations <u>0</u>
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red

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

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

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

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

GOOD RETAIL PRACTICES

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Compliance Status		COS	R
Safe Food and Water			
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Food Temperature Control			
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36		Thermometers provided and accurate	
Food Identification			
37		Food properly labeled: original container	
Prevention of Food Contamination			
38		Insects, rodents, & animals not present	
39		Contamination prevented during food preparation, storage & display	
40		Personal cleanliness	
41		Wiping cloths: properly used & stored	
42		Washing fruits & vegetables	

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

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

Type of Operation:	License Posted: <u>Y</u> N
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>9-20-2023</u>

Date: 9.10.2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Little Sprouts</u>	Date: <u>9/19/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>706 Milford Road</u>	Time in: <u>1:00</u>	Time out: <u>1:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Little Sprouts LLC</u>	Risk Category: <u>6</u>	Total Violations <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation:	License Posted: <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>Bruce Z...</u>	Date: <u>9-19-23</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>9-19-2023</u>

Date: 9-17-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>PC Connection</u>	Date: <u>9/15/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>730 Milford Road</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>Nexdine LLC</u>	Risk Category: <u>B</u>	Total Violations: <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u>	Re-inspection	Pre-operational	Illness Investigation
Complaint	Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:

License Posted: Y N

Discussion with Person-in-Charge:

Follow-Up: Y N

Follow-Up Date:

Signature of Person in Charge: [Signature]

Date: 9-15-2023

Signature of Inspector: [Signature]

Date: 9-15-2023

Date: 9-15-2023



MERRIMACK FIRE DEPARTMENT

HEALTH DIVISION

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Buxicley's Bakery</u>	Date: <u>9/14/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>436 PW Highway</u>	Time in: <u>2:00</u>	Time out: <u>2:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Buxicley's Bakery Cafe, 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
Supervision		
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT Person in charge present, demonstrates knowledge and performs duties		
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT N/A Certified Food Protection Manager		
Employee Health		
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT Management/food employees & conditional employee: knowledge, responsibilities and reporting		
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT Proper use of restriction and exclusion		
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT Procedures for responding to vomiting and diarrheal events		
Good Hygiene Practices		
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO Proper eating, tasting, drinking, or tobacco use		
7 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NO No discharge from eyes, nose, mouth		
Preventing Contamination by Hands		
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO Hands clean & properly washed		
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO No bare hand contact with RTE food		
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT Adequate handwashing sinks properly supplied & accessible		
Approved Source		
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT Food obtained from an approved source		
12 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Food received at proper temperature		
13 <input checked="" type="radio"/> IN <input type="radio"/> OUT Food in good condition, safe & unadulterated		
14 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO Req. records available: shell stock tags, parasite destruction		

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

GOOD RETAIL PRACTICES

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

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

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

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

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

Type of Operation:	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>9-14-2023</u>
	Date: <u>9-14-2023</u>

Date: 9-14-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Currier Orchards</u>	Date: <u>9/14/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations <u>0</u>
Address: <u>9 Peaslee Road</u>	Time in: <u>11:00</u>	Time out: <u>11:30</u>	No. of Repeat Risk Factor/Intervention Violations <u>0</u>
Owner/Permit Holder: <u>Currier Orchards, LLC</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		

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
Supervision			Protection from Contamination		
1 IN OUT			15 IN OUT N/A NO		
2 IN OUT N/A			16 IN OUT N/A		
Employee Health			17 IN OUT N/A NO		
3 IN OUT			Time / Temperature Control for Safety		
4 IN OUT			18 IN OUT N/A NO		
5 IN OUT			19 IN OUT N/A NO		
Good Hygiene Practices			20 IN OUT N/A NO		
6 IN OUT NO			21 IN OUT N/A NO		
7 IN OUT NO			22 IN OUT N/A NO		
Preventing Contamination by Hands			23 IN OUT N/A NO		
8 IN OUT NO			24 IN OUT N/A NO		
9 IN OUT N/A NO			Consumer Advisory		
10 IN OUT			25 IN OUT N/A		
Approved Source			Highly Susceptible Populations		
11 IN OUT			26 IN OUT N/A		
12 IN OUT N/A NO			Food / Color Additives and Toxic Substances		
13 IN OUT			27 IN OUT N/A		
14 IN OUT N/A NO			28 IN OUT N/A		
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			Conformance with Approved Procedures		
			19 IN OUT N/A		

GOOD RETAIL PRACTICES

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

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

Compliance Status	COS	R	Compliance Status	COS	R
Safe Food and Water			Proper Use of Utensils		
30			43		
31			44		
32			45		
Food Temperature Control			46		
33			Utensils, Equipment and Vending		
34			47		
35			48		
36			49		
Food Identification			Physical Facilities		
37			50		
Prevention of Food Contamination			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>
Signature of Person in Charge: <u>Jay P. [Signature]</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>9-14-2023</u>

Date: 9-14-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Marc's pizza & subs</u>	Date: <u>9/13/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>1704 Milford Road</u>	Time in: <u>1:00</u>	Time out: <u>12:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Mark Joseph Boddett</u>	Risk Category: <u>D</u>	Total Violations: <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	
Inspection Type: <u>Routine</u> Re-inspection Pre-operational Illness Investigation Complaint Other _____			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		COS	R
Supervision			
1	IN OUT	Person in charge present, demonstrates knowledge and performs duties	
2	IN OUT N/A	Certified Food Protection Manager	
Employee Health			
3	IN OUT	Management/food employees & conditional employee; knowledge, responsibilities and reporting	
4	IN OUT	Proper use of restriction and exclusion	
5	IN OUT	Procedures for responding to vomiting and diarrheal events	
Good Hygiene Practices			
6	IN OUT <u>NO</u>	Proper eating, tasting, drinking, or tobacco use	
7	IN OUT <u>NO</u>	No discharge from eyes, nose, mouth	
Preventing Contamination by Hands			
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	
Approved Source			
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	

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

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

GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation:	License Posted: <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>Mr. Boddett</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>9-13-2023</u>

Date: 9-13-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Sweet Ginger</u>	Date: <u>11/8/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>1</u>
Address: <u>6 Robson Way</u>	Time in: <u>1:00</u>	Time out: <u>2:30</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>KODAI LLC</u>	Risk Category: <u>C</u>	Total Violations: <u>1</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

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

GOOD RETAIL PRACTICES

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

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

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

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

Type of Operation:	License Posted: <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>P. J. J.</u>	Date: <u>9/13/2023</u>
Signature of Inspector: <u>J. E. J.</u>	Date: <u>9-13-2023</u>

Date: 9-13-2023



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Homestead</u>	Date: <u>6/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>2</u>
Address: <u>61 DW Highway</u>	Time in: <u>1:00</u>	Time out: <u>1:00</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>
Owner/Permit Holder: <u>Homestead Rest. of Merrimack</u>	Risk Category: <u>B</u>	Total Violations: <u>4</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	Compliance Status	COS	R
Supervision			Protection from Contamination		
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT			15 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A			16 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Employee Health			17 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT			Time / Temperature Control for Safety		
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT			18 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT			19 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Good Hygiene Practices			20 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			21 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
7 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			22 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
Preventing Contamination by Hands			23 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			24 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO		
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			Consumer Advisory		
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NO			25 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Approved Source			Highly Susceptible Populations		
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT			26 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
12 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			Food / Color Additives and Toxic Substances		
13 <input checked="" type="radio"/> IN <input type="radio"/> OUT			27 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
14 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> NO			28 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			Conformance with Approved Procedures		
			19 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> 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
Safe Food and Water			Proper Use of Utensils		
30 <input type="checkbox"/>			43 <input type="checkbox"/>		
31 <input type="checkbox"/>			44 <input type="checkbox"/>		
32 <input type="checkbox"/>			45 <input type="checkbox"/>		
Food Temperature Control			46 <input type="checkbox"/>		
33 <input type="checkbox"/>			Utensils, Equipment and Vending		
34 <input type="checkbox"/>			47 <input type="checkbox"/>		
35 <input type="checkbox"/>			48 <input type="checkbox"/>		
36 <input type="checkbox"/>			49 <input type="checkbox"/>		
Food Identification			Physical Facilities		
37 <input type="checkbox"/>			50 <input type="checkbox"/>		
Prevention of Food Contamination			51 <input type="checkbox"/>		
38 <input type="checkbox"/>			52 <input type="checkbox"/>		
39 <input type="checkbox"/>			53 <input type="checkbox"/>		
40 <input type="checkbox"/>			54 <input type="checkbox"/>		
41 <input type="checkbox"/>			55 <input checked="" type="radio"/> X		
42 <input type="checkbox"/>			56 <input type="checkbox"/>		

Type of Operation:	License Posted: <input checked="" type="radio"/> Y <input type="radio"/> N
Discussion with Person-in-Charge:	Follow-Up: <input checked="" type="radio"/> Y <input type="radio"/> N
Signature of Person in Charge:	Follow-Up Date:
Signature of Inspector:	Date: <u>6/16/2025</u>



MERRIMACK FIRE DEPARTMENT

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



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <u>Dunkin</u>	Date: <u>9/5/23</u>	Page 1 of <u>2</u>	No. of Risk Factor/Intervention Violations: <u>0</u>
Address: <u>2 Bowers Landing</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>ATTOM Donuts, Inc.</u>	Risk Category: <u>D</u>	Total Violations: <u>0</u>	
Email:	Phone:	Inspection Status: <u>Green</u> Yellow Red	

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

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

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

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

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

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

GOOD RETAIL PRACTICES

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

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

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

COS = corrected on-site during inspection

R = repeat violation

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

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

Type of Operation:	License Posted: <u>Y</u> <u>N</u>
Discussion with Person-in-Charge:	Follow-Up: <u>Y</u> <u>N</u>
Signature of Person in Charge: <u>KAC</u>	Follow-Up Date:
Signature of Inspector: <u>[Signature]</u>	Date: <u>9/5/2023</u>

Date: 9/5/2025