



CITY OF MANCHESTER

Health Department

Inspection Scores by Facility

Period from 01/01/2008 through 03/31/2008

Facility	Inspection Date	Score	Violation
7-11 #32497B, 234 Mammoth Rd	3/24/2008	86	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F. 31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
7-11 #33202C, 85 So. Main St	3/14/2008	90	No Critical Violations
7-11, 117 Queen City Ave	2/1/2008	88	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
7-11, 2305 Brown Ave	2/12/2008	95	No Critical Violations
7-11, 242 Beech St	2/5/2008	79	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F. 31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment. 35-INSECTS - The facility has an insect infestation.
777 Xpress, 777 Hooksett Rd	2/4/2008	90	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
900 Degrees, 50 Dow St	3/27/2008	93	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Addie's Cafe, 195 McGregor St	3/5/2008	95	No Critical Violations
Ahh-Some Gourmet Coffee #900, 900 Elm St	2/4/2008	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.

Facility	Inspection Date	Score	Violation
Airport Diner Inc., 2280 Brown Ave			
	3/31/2008	81	01-SOUND CONDITION - Food not in sound condition.
			03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
Amato's, 1017 Second St			
	1/28/2008	97	No Critical Violations
American Red Cross, 1800 Elm St			
	2/4/2008	95	No Critical Violations
AMT Market, 384 Massabesic St			
	3/31/2008	76	01-SOUND CONDITION - Food not in sound condition.
			03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Andre's Diner Inc., 100 Willow St			
	3/26/2008	98	No Critical Violations
Andy's Place, 342 Cypress St			
	1/10/2008	87	12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			12-HANDS WASHED - Employees were not washing hands when required.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Angela's Pasta & Cheese Shop, 815 Chestnut St			
	3/26/2008	90	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Applebee's Neighborhood Grill & Bar, 581 Second St			
	2/27/2008	96	No Critical Violations
Asian Market Center, 550 Elm St			
	2/19/2008	75	01-SOUND CONDITION - Food not in sound condition.
			30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.

Facility	Inspection Date	Score	Violation
Assumption Church, 111 Island Pond Rd	3/17/2008	89	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment. 41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Barnes & Noble Booksellers, 1741 So. Willow St	2/27/2008	90	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Bartlett Street Superette, 316 Bartlett St	3/19/2008	93	No Critical Violations
Beaulieu's Market, 77 Bremer St	2/8/2008	97	No Critical Violations
Beechmont Market, 609 So. Beech St	2/19/2008	87	01-SOUND CONDITION - Food not in sound condition.
Beijing Cuisine, 2650 Brown Ave	1/23/2008	76	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination. 22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration. 35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Best Beef, 720 E. Industrial Park Dr	3/7/2008	100	No Violations
Bida Luom, 18 Bridge St	3/21/2008	95	No Critical Violations
Blake's Restaurant, 353 So. Main St	3/25/2008	91	No Critical Violations
Bodwell Food Mart, 1466 Bodwell Rd	1/28/2008	86	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Bonne Sante Natural Foods, 425 Mast Rd	3/21/2008	100	No Violations
Boston Cone & Candy, 377 So. Willow St	1/11/2008	100	No Violations
Boston Market #0027, 14 March St	1/28/2008	95	No Critical Violations
Brown School Apartments, 435 Amory St	2/29/2008	100	No Violations

Facility	Inspection Date	Score	Violation
Bunny's Superette, 75 Webster St			
	2/4/2008	87	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Burger King, 623 Second St			
	1/31/2008	87	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F. 31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Burger King, 688 So. Willow St			
	1/22/2008	85	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination. 30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
Cafe 324, 324 Commercial St			
	3/31/2008	90	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Cafe Lauren at Girls Inc of NH, 340 Varney St			
	2/6/2008	92	No Critical Violations
Cafe Services @ Comcast, 676 Island Pond Rd			
	3/14/2008	83	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F. 22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary. 22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Candia Road Convenience, 836 Candia Rd			
	1/11/2008	85	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Catholic Medical Center Cafeteria, 100 McGregor St			
	2/21/2008	94	No Critical Violations
Cheeseco of NE, 97 Eddy Rd			
	1/9/2008	100	No Violations
Chelby's Pizza, 284 Mammoth Rd			
	3/24/2008	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Chez Vachon Restaurant, 136 Kelley St			
	3/26/2008	85	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.

Facility	Inspection Date	Score	Violation
Chuck E Cheese, 1525 So. Willow St			
	2/27/2008	80	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Clam King Restuarant, 791 Second St			
	3/28/2008	87	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Consuelo's Taqueria, 36 Amherst St			
	1/10/2008	95	No Critical Violations
Country Kitchen, 199 Pepsi Dr			
	1/11/2008	92	No Critical Violations
Courtyard By Marriott, 700 Huse Rd			
	3/13/2008	93	No Critical Violations
Crosstown Variety Store, 270 Amory St			
	3/17/2008	90	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Cumberland Farms #5408, 108 Webster St			
	3/19/2008	95	No Critical Violations
CVS Pharmacy #7932, 432 So. Main St			
	2/28/2008	95	No Critical Violations
D H's Doghouse LLC, 656 So. Mammoth Rd			
	2/27/2008	99	No Critical Violations
Dairy Queen, 715 Second St			
	3/14/2008	95	No Critical Violations
Dickie Boy Mobile Catering, 288 So. Main St			
	1/29/2008	96	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Dickie Boy Subs, 288 South Main St			
	3/12/2008	92	No Critical Violations
Don Quijote Restaurant, 362 Union St			
	2/14/2008	80	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment. 31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Dunkin Donuts (Ellhos LLC), 1 Elliot Way			
	2/11/2008	94	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Dunkin Donuts @ CMC, 100 McGregor St			
	3/27/2008	96	No Critical Violations
Dunkin Donuts, 1022 So. Willow St			
	3/25/2008	94	No Critical Violations

Facility	Inspection Date	Score	Violation
Dunkin Donuts, 1932 So. Willow St			
	3/25/2008	93	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Dunkin Donuts, 2445 Brown Ave			
	3/26/2008	95	No Critical Violations
Dunkin Donuts, 510 Harvey Rd			
	3/31/2008	90	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Dunkin Donuts, 777 So. Willow St			
	1/29/2008	94	No Critical Violations
Dunkin Donuts, 855 Candia Rd			
	1/10/2008	93	No Critical Violations
Dunkin Donuts, 921 Beech St			
	3/21/2008	81	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment. 41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Famous Dave's Bar-B-Que, 1707 So. Willow St			
	3/28/2008	90	No Critical Violations
Fast Track, 136 So. Willow St			
	1/28/2008	95	No Critical Violations
First Presbyterian Church, 75 Second St			
	1/28/2008	91	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Friendlys #302, 1229 So. Willow St			
	3/11/2008	71	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands 12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations. 31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment. 41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.

Facility	Inspection Date	Score	Violation
Gill's Indian Bar & Grill, 245 Maple St			
	2/7/2008	57	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			28-SEWAGE (GREASE TRAP OVERFLOW) - The establishment's internal grease trap was discharging onto the ground or causing back-ups into plumbing fixtures.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
	2/11/2008	87	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Giovannis, 379 So. Willow St			
	3/28/2008	77	12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
			12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Go-Go Mart, 510 Harvey Rd			
	3/31/2008	72	03-COOKING OF FOOD - Potentially hazardous food was not cooked to proper food temperatures and was not accompanied by a menu advisory.
			03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			12-HANDS WASHED - Employees were not washing hands when required.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.

Facility	Inspection Date	Score	Violation
Gold's Gym Juice Bar, 89 Dow St			
	2/6/2008	82	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Goldenrod Restaurant, 1681 Candia Rd			
	3/7/2008	79	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
Gosselin's Superette, 706 Somerville St			
	3/18/2008	78	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Grand Slam Pizza, 472 So. Main St			
	3/14/2008	79	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Granite State Fruit Co., 30 Auburn St			
	3/25/2008	91	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Granite State Lunchbox LLC, 195 McGregor St			
	2/8/2008	95	No Critical Violations

Facility	Inspection Date	Score	Violation
Great Buffet, 1525 So. Willow St			
	1/30/2008	52	01-APPROVED SOURCE - Food observed was not from an approved source. Example: Home prepared items or items made in an unlicensed facility.
			03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
	1/31/2008	76	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Greg's Place, 641 Elm St			
	2/12/2008	75	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.

Facility	Inspection Date	Score	Violation
Heng Won Chinese Restaurant, 262 Mammoth Rd			
	1/8/2008	64	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			11-ILL PERSONNEL RESTRICTED - Ill employees were not restricted or excluded from working.
			12-HANDS WASHED - Employees were not washing hands when required.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
	1/9/2008	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Hesser College Cafe, 3 Sundial Ave			
	2/8/2008	93	No Critical Violations
Hillcrest Terrace, 200 Alliance Way			
	2/26/2008	98	No Critical Violations
Hillview Restaurant, 270 Amory St			
	3/17/2008	81	01-SOUND CONDITION - Food not in sound condition.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Hope Center, 222 Cedar St			
	1/17/2008	92	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Jewell & The Beanstalk, 793 Somerville St			
	3/19/2008	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Jon O's Market, 600 Front St			
	3/31/2008	88	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Julien's on Elm, 915 Elm St			
	2/5/2008	97	No Critical Violations
Just Coffee Plus, 1 Norwich Rd			
	1/30/2008	98	No Critical Violations
Kalwall Corporation, 1111 Candia Rd			
	1/10/2008	91	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Kathy's Corner Cafe LLC, 1066 Front St			
	2/20/2008	94	No Critical Violations

Facility	Inspection Date	Score	Violation
Kid's Junction, 1 Sundial Ave	2/22/2008	98	No Critical Violations
Knights of Columbus, 800 So. Porter St	3/7/2008	98	No Critical Violations
Ling Garden LLC, 845 Second St	2/5/2008	85	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F. 31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Little Caesars Pizza, 581 Second St	2/26/2008	96	No Critical Violations
Luigi's Pizza Bar & Grille, 712 Valley St	2/5/2008	94	No Critical Violations
Luisa's Italian Pizzeria, 673 Hooksett Rd	3/19/2008	88	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients. 41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Make and Take Gourmet, 545 Hooksett Rd	2/6/2008	94	No Critical Violations
Mako's Pizza, 850 E. Industrial Park Dr	2/25/2008	89	30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
Manchester Church of God, 230 Mooresville Rd	3/28/2008	96	No Critical Violations

Facility	Inspection Date	Score	Violation
Manchester Pizza & Kabob Restaurant, 326 Maple St			
	1/22/2008	78	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
	3/11/2008	67	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			04-FACILITIES TO MAINTAIN TEMPERATURE - The establishment did not have functioning refrigeration.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
	3/12/2008	84	04-FACILITIES TO MAINTAIN TEMPERATURE - The establishment did not have functioning refrigeration.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Manchester Shop N Go, 188 Massabesic St			
	3/19/2008	97	No Critical Violations
Manchester Wholesale Distributor, 64 Old Granite St			
	3/3/2008	94	No Critical Violations
Margies Dream Truckstop, 172 Hayward St			
	2/21/2008	89	No Critical Violations
McDonald's Restaurant, 196 So. Willow St			
	1/30/2008	93	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
McDonald's Restaurant, 907 Second St			
	1/31/2008	91	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
McDonald's, 2287 Brown Ave			
	2/29/2008	89	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.

Facility	Inspection Date	Score	Violation
McIntyre Snack Bar, 1 Chalet Dr			
	2/28/2008	83	12-HANDS WASHED - Employees were not washing hands when required.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
			35-RODENTS - The facility has a rodent infestation.
Merrimack Restaurant, 786 Elm St			
	2/6/2008	79	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Moe Joe's Country Diner, 649 E. Industrial Park Dr			
	3/27/2008	62	01-SOUND CONDITION - Food not in sound condition.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Moe Joe's Family Restaurant LLC, 2175 Candia St			
	3/13/2008	76	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Mount Zion Christian Schools, 132 Titus Ave			
	3/5/2008	88	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
New England Harvested Seafood, Inc., 56 Plantation Dr			
	3/14/2008	95	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.

Facility	Inspection Date	Score	Violation
New Yee Dynasty, 830 So. Willow St			
	3/25/2008	75	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Nickles Market, 1536 Candia Rd			
	3/24/2008	83	01-SOUND CONDITION - Food not in sound condition.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
North Main Petroleum Service Inc., 21 No. Main St			
	2/4/2008	77	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Oven Poppers, 99 Faltin Dr			
	2/26/2008	96	No Critical Violations
Page St. Express, 1036 Hanover St			
	2/5/2008	98	No Critical Violations
Panera Bread, 52 March Ave			
	1/29/2008	93	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Papa Gino's, 1111 So. Willow St			
	1/29/2008	78	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.

Facility	Inspection Date	Score	Violation
Pappy's Pizza, Inc, 1531 No. Elm St			
	3/11/2008	68	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			12-HANDS WASHED - Employees were not washing hands when required.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
	3/12/2008	85	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Piccola Italia Ristorante, 815 Elm St			
	2/19/2008	78	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Pigeon's Super Market, 168 Wilson St			
	3/25/2008	88	01-SOUND CONDITION - Food not in sound condition.
Pro-Dough Co., Inc., 8030 So. Willow St			
	2/25/2008	90	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Quiznos Sub, 1100 Bicentennial Dr			
	3/18/2008	91	No Critical Violations
Rachel's at Rockwell, 460 Elm St			
	2/7/2008	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Radisson Hotel Manchester, 700 Elm St			
	3/17/2008	74	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Richdale Convenience Store, 90 Bridge St			
	3/10/2008	90	No Critical Violations

Facility	Inspection Date	Score	Violation
Rite Aid #10276, 53 Hooksett Rd			
	2/26/2008	84	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Saky's Food Mart, 218 Bremer St			
	3/28/2008	95	No Critical Violations
Sal's Pizza, 296 So. Willow St			
	3/26/2008	83	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			12-HANDS WASHED - Employees were not washing hands when required.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Salvador Deli, 156 Hanover St			
	2/12/2008	83	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Season's Tickets Sports Pub, 554 Front St			
	2/5/2008	93	No Critical Violations
Second Street Mobil, 1019 Second St			
	1/28/2008	91	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Seoul Oriental Market, 245 Maple St			
	2/20/2008	89	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.

Facility	Inspection Date	Score	Violation
Shirley D's Diner, 113 Elm St			
	1/29/2008	68	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			31-HANDWASHING- NUMBER - The establishment had an insufficient number of handsinks.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
	1/30/2008	92	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
Shogun Japanese Steak House, 545 D.W. Highway			
	3/19/2008	75	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Simons Roast Beef, 2626 Brown Ave			
	2/19/2008	83	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Simply the Best Pizzeria, 15 Pearl St			
	2/12/2008	58	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.

Facility	Inspection Date	Score	Violation
Sodexo at Wellpoint - Manchester, 3000 Goffs Falls Rd			
	1/11/2008	87	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
	3/24/2008	83	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Somerville St. Market, 912 Somerville St			
	3/21/2008	71	01-SOUND CONDITION - Food not in sound condition.
			12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			22-SANITATION RINSE- EXPOSURE TIME - Equipment did not contact the sanitation rinse for the appropriate time.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			31-HANDWASHING- NUMBER - The establishment had an insufficient number of handsinks.
South Willow St. Shell, 1932 So. Willow St			
	3/24/2008	92	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Southern NH Services Inc., 160 Silver St			
	2/28/2008	92	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Spice Center, 245 Maple St			
	2/21/2008	86	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Steak House Wholesale, Inc, 880 Candia Rd			
	3/25/2008	99	No Critical Violations
Stop & Shop Supermarket, 777 So. Willow St			
	3/5/2008	78	01-SOUND CONDITION - Food not in sound condition.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.

Facility	Inspection Date	Score	Violation
Store 24, #226, 245 Maple St			
	3/25/2008	93	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Strange Brew Tavern, 88 Market St			
	2/5/2008	62	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			35-INSECTS - The facility has an insect infestation.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
	2/7/2008	72	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-HANDS WASHED - Employees were not washing hands when required.
			35-INSECTS - The facility has an insect infestation.
Sub Contractors Sub Shop, 250 Dubuque St			
	3/21/2008	N/A	00-INSPECTION NOT SCORED - This inspection is designed to assess critical item violations only and is not a scored inspection.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Subway @ Evans Express Mart, 2445 Brown Ave			
	3/26/2008	76	12-GOOD HYGIENIC PRACTICES (MOP IN 3 BAY) - Employees were dumping mop water in the 3 bay sink.
			12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Subway, 581 Second St			
	2/27/2008	99	No Critical Violations

Facility	Inspection Date	Score	Violation
Taco Bell #023877, 1050 Second St			
	2/1/2008	89	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Taco Bell #15278, 1045 So. Willow St			
	3/13/2008	93	No Critical Violations
Tacos Nayarit at 215 Lake Ave, 215 Lake Ave			
	3/20/2008	95	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
TBI Corp., 700 East Industrial Pk Dr			
	1/23/2008	94	35-RODENTS - The facility has a rodent infestation.
The Flambeaux Bar & Grill, 1181 Elm St			
	3/26/2008	72	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
The Meeting House @ Riverfront, 60 Riverfront Dr			
	3/19/2008	93	No Critical Violations
The Pepsi Bottling Group, 127 Pepsi Rd			
	1/11/2008	99	No Critical Violations
The Salvation Army, 121 Cedar St			
	1/31/2008	85	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Tidewater Cafe at the CBC, 1050 Holt Ave			
	3/4/2008	94	No Critical Violations
Tidewater Catering Group LLC, 250 Commercial St			
	2/29/2008	96	No Critical Violations

Facility	Inspection Date	Score	Violation
TJ's Sport Bar & Grill, 23 Central St			
	3/25/2008	64	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
	3/26/2008	67	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			04-FACILITIES TO MAINTAIN TEMPERATURE - The establishment did not have functioning refrigeration.
			12-GOOD HYGIENIC PRACTICES (MOP IN 3 BAY) - Employees were dumping mop water in the 3 bay sink.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
	3/27/2008	84	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
Trinity Health & Wellness LLC, 1077 Elm St			
	3/18/2008	93	No Critical Violations
Wendy's Old Fahioned Hamburgers, 860 Candia Rd			
	3/21/2008	85	30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Wendy's, 722 Second St			
	3/6/2008	94	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Wicked Good Deli, 999 Elm St			
	3/3/2008	96	No Critical Violations
Wilson St. Market, 78 Wilson St			
	1/29/2008	96	No Critical Violations

Facility	Inspection Date	Score	Violation
Yogi's Convenient Mart, 15 Willow St			
	1/30/2008	75	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.