



CITY OF MANCHESTER
Health Department
Inspection Scores by Facility

Period from 04/01/2011 through 06/30/2011

Facility	Inspection Date	Score	Violation
25 Lake Dr, LLC dba Dunkin Donuts, 122 Londonderry Tpk	4/26/2011	97	No Critical Violations Observed
7 Eleven, 242 Beech St	4/11/2011	87	03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140øF to 75øF in 2 hours and from 75øF to 41øF within 4 more hours. 31-HANDWASHING- NUMBER - The establishment had an insufficient number of handsinks.
7-11 #32497B, 234 Mammoth Rd	4/6/2011	96	No Critical Violations Observed
777 X-press, 777 Hooksett Rd	4/5/2011	96	No Critical Violations Observed
900 Degrees, 50 Dow St	4/21/2011	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
99 Cent and Cigarette Market, 383 Kelley St	5/26/2011	94	No Critical Violations Observed
99 Restaurant & Pub, 1685 So. Willow St	4/26/2011	91	No Critical Violations Observed
ABC Nursery, 108 Revere Ave	6/20/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection. No Violations Observed

Facility	Inspection Date	Score	Violation
ABI Jay Novelty Foods LLC, 555 Elm St			
	6/17/2011	91	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			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- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Advantage Food and Beverage (Dinner in the Den), 1 Line Dr			
	6/8/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Advantage Food and Beverage (First Base), 1 Line Dr			
	6/8/2011	92	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Advantage Food and Beverage (Homeplate), 1 Line Dr			
	6/8/2011	91	No Critical Violations Observed
Advantage Food and Beverage (Main Kitchen & Suites), 1 Line Dr			
	6/8/2011	93	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
Advantage Food and Beverage (Sam Adams Bar & Grill), 1 Line Dr			
	6/8/2011	93	No Critical Violations Observed
Advantage Food and Beverage (Third Base), 1 Line Dr			
	6/8/2011	95	No Critical Violations Observed
Aloha Restaurant, 901 Hanover St			
	6/1/2011	85	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
American Legion Henry J. Sweeney, 251 Maple St			
	6/23/2011	96	No Critical Violations Observed
American Legion Post #79, 35 W. Brook St			
	6/30/2011	91	No Critical Violations Observed
Andre's Diner Inc., 100 Willow St			
	5/3/2011	98	No Critical Violations Observed
Angela's Pasta & Cheese Shop, 815 Chestnut St			
	4/12/2011	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			03-MEETS TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.
Aramark Corporation-Kitchen, 555 Elm St			
	6/17/2011	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Aramark Corporation-Lounge, 555 Elm St			
	6/17/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Aramark Corporation-Stand A, 555 Elm St			
	6/17/2011	98	No Critical Violations Observed
Aramark Corporation-Stand B, 555 Elm St			
	6/17/2011	98	No Critical Violations Observed
Aramark Corporation-Stand C, 555 Elm St			
	6/17/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Aramark Corporation-Stand D, 555 Elm St			
	6/17/2011	99	No Critical Violations Observed
Assumption Church, 111 Island Pond Rd			
	5/31/2011	98	No Critical Violations Observed
Athens Restaurant, 31 Central St			
	6/15/2011	83	35-INSECTS - The facility has an insect infestation.
Awesome Pizza, 12 Lake Ave			
	4/26/2011	84	41-TOXICS LABELED - Toxic items were not labeled as to their contents.
B&B Cafe and Grill, 25 Stark St			
	4/4/2011	91	No Critical Violations Observed
Baja's California Cantina, 999 Elm St			
	4/6/2011	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
Bakersville School, 20 Elm St			
	4/14/2011	96	No Critical Violations Observed
Bakolas Market, Inc., 110 Spruce St			
	6/7/2011	97	No Critical Violations Observed
Bamboo Garden, 329 Lincoln St			
	5/9/2011	72	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140°F to 75°F in 2 hours and from 75°F to 41°F within 4 more hours.
			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.

Facility	Inspection Date	Score	Violation
Ben's Canteen, 2 Maurais St			
	5/12/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Best Beef, 720 E. Industrial Park Dr			
	4/28/2011	99	No Critical Violations Observed
Bishop Leo E. O'Neil Youth Center, 30 So. Elm St			
	6/2/2011	95	No Critical Violations Observed
Blake's Restaurant, 353 So. Main St			
	4/11/2011	95	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140øF.
	5/31/2011	92	No Critical Violations Observed
Blake's Restaurant, 53 Hooksett Rd			
	4/29/2011	93	No Critical Violations Observed
Blessed Sacrament Church, 14 Elm St			
	5/12/2011	97	No Critical Violations Observed
Bob's Discount Furniture, 1875 So. Willow St			
	5/6/2011	99	No Critical Violations Observed
Bobby O's Foods LLC, 722 E. Industrial Park Dr			
	4/28/2011	95	No Critical Violations Observed
Bonne Sante Natural Foods, 425 Mast Rd			
	5/17/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Bonsai's Restaurant, 2264 Candia Rd			
	5/31/2011	76	03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140øF to 75øF in 2 hours and from 75øF to 41øF within 4 more hours.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Boys & Girls Club of Manchester, 555 Union St			
	5/11/2011	98	No Critical Violations Observed
Breezeway Pub, 14 Pearl St			
	6/29/2011	91	No Critical Violations Observed
British American Association, 235 Central St			
	6/22/2011	97	No Critical Violations Observed
Brookside Congregational Church, 2013 Elm St			
	5/11/2011	95	No Critical Violations Observed
Burger King Corp #16755, 622 So. Willow St			
	4/18/2011	98	No Critical Violations Observed
Burger King, 623 Second St			
	5/17/2011	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Burger King, 737 Hooksett Rd	5/2/2011	93	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
Cactus Jack's, 782 So. Willow St	4/7/2011	85	22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Caesario's Pizza & Subs, 1057 Elm St	6/28/2011	70	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands 22-SANITIZATION RINSE- EXPOSURE TIME - Equipment did not contact the sanitization rinse for the appropriate amount of time. 41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Cafe Lauren at Girls Inc of NH, 340 Varney St	5/24/2011	95	No Critical Violations Observed
Cafe Momo, 1065 Hanover St	6/8/2011	87	No Critical Violations Observed
Candy Kingdom, 235 Harvard St	4/29/2011	98	No Critical Violations Observed
Caribbean Market, 302 Lake Ave	6/17/2011	95	No Critical Violations Observed
Carpenter Center, 323 Franklin St	6/24/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection. No Violations Observed
Carvel Ice Cream, 555 Elm St	6/17/2011	98	No Critical Violations Observed
Castle Caterers LLC, 700 Lucas Rd	6/7/2011	91	No Critical Violations Observed
Charbel's Restaurant & Lounge, 2323 Brown Ave	5/25/2011	94	No Critical Violations Observed
Chateau Restaurant, 201 Hanover St	5/11/2011	83	No Critical Violations Observed
Chelby's Pizza, 284 Mammoth Rd	6/8/2011	97	No Critical Violations Observed
Cheng Du Kitchen, 665 Hooksett Rd	5/26/2011	93	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Chestnut Street Downtown Diner LLC, 363 Chestnut St			
	4/26/2011	79	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-HANDS WASHED - Employees were not washing hands when required.
Child and Family Services, 99 Hanover St			
	6/23/2011	96	No Critical Violations Observed
China Kitchen, 173 Hanover St			
	6/29/2011	84	No Critical Violations Observed
Christos Kalivas Highrise, 175 Chestnut St			
	6/24/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Cibao Market, 422 Belmont St			
	6/15/2011	89	No Critical Violations Observed
Club Lafayette, 387 Canal St			
	6/30/2011	96	No Critical Violations Observed
Club Mont Royal, 594 Somerville St			
	6/1/2011	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
Comfort Inn, 298 Queen City Ave			
	5/13/2011	86	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			22-SANITIZATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Cotton Restaurant, 75 Arms St			
	5/11/2011	87	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Country Kitchen, 199 Pepsi Dr			
	6/14/2011	95	No Critical Violations Observed
Cremeland Drive In, 250 Valley St			
	6/10/2011	93	No Critical Violations Observed
Crosstown Market, 77 Bremer St			
	5/26/2011	99	No Critical Violations Observed
CVS Pharmacy #2257, 271 Mammoth Rd			
	5/3/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
CVS Pharmacy #7932, 432 So. Main St			
	5/31/2011	94	No Critical Violations Observed
Cypress Center Kitchen, 401 Cypress St			
	6/24/2011	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
D'Angelo Sandwich Shop, 673 Hooksett Rd			
	4/27/2011	88	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
D.H.'s Doghouse LLC, 656 Mammoth St			
	6/2/2011	96	No Critical Violations Observed
Dancing Lion Chocolate, 52 Concord St			
	4/15/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Dartmouth Hitchcock Manchester, 100 Hitchcock Way			
	4/13/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Davignon Club, 218 Wilson St			
	6/1/2011	93	No Critical Violations Observed
Denny's Quick Lunch, 356 Whitney Ave			
	6/23/2011	96	No Critical Violations Observed
Derryfield Lower School, 2108 River Rd			
	5/20/2011	98	No Critical Violations Observed
Derryfield Upper School, 2108 River Rd			
	5/20/2011	96	No Critical Violations Observed
Disabled American Veterans, 399 Silver St			
	5/24/2011	93	No Critical Violations Observed
DJJS - Main Kitchen, 1056 No. River Rd			
	5/27/2011	95	No Critical Violations Observed
Dog Days of Summer Ice Cream, 297 Wilson's Crossing Rd			
	4/22/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Domino's Pizza, 91 Maple St			
	5/6/2011	98	No Critical Violations Observed
Don Quijote / La Hacienda Restaurant, 333 Valley St			
	5/9/2011	75	01-SOUND CONDITION - Food not in sound condition. Example: dented cans or torn packaging.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Don Quijote Restaurant, 362 Union St			
	5/3/2011	77	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.

Facility	Inspection Date	Score	Violation
Downtown Farmer's Market, 889 Elm St			
	6/16/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Dube Dogs & Sausage, 400 Bedford St			
	4/11/2011	98	No Critical Violations Observed
Dunkin Donuts, 1500 So. Willow St			
	6/3/2011	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
Dunkin Donuts, 216 Elm St			
	6/2/2011	96	No Critical Violations Observed
Dunkin Donuts, 887 Hanover St			
	6/3/2011	95	No Critical Violations Observed
Dunkin Donuts, 921 Beech St			
	4/6/2011	82	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			30-BACKFLOW (AIR GAP) - The establishment did not have proper air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holding containers.
E & B Food Market, 204 Wilson St			
	4/29/2011	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
East Manchester Fish & Game Club, 50 Massabesic St			
	6/23/2011	98	No Critical Violations Observed
East Side Club, 786 Massabesic St			
	6/23/2011	91	No Critical Violations Observed
Easter Seals Adult Day Program, 555 Auburn St			
	6/24/2011	99	No Critical Violations Observed
Easter Seals Child Development Ctr, 555 Auburn St			
	6/24/2011	99	No Critical Violations Observed
Easter Seals, 200 Zachary Rd			
	4/5/2011	98	No Critical Violations Observed
Econo Lodge, 75 W. Hancock St			
	5/13/2011	99	No Critical Violations Observed
Eddy Rd Shell, Nouria Energy Retail, 245 Eddy Rd			
	6/1/2011	94	No Critical Violations Observed
Eddy Road Mobil, 210 Eddy Rd			
	6/1/2011	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
El Mexicano Jr, 197 Wilson St	4/21/2011	81	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140øF.
El Rincon Zacatecano Taqueria, 10 Lake Ave	4/26/2011	91	No Critical Violations Observed
Element Lounge, 1055 Elm St	4/29/2011	93	22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Elite Pizza LLC, 72 Conant St	6/1/2011	96	No Critical Violations Observed
Elliot Adult Day Program, 1070 Holt Ave	4/20/2011	100	No Violations Observed
Elm Street Subway, 1000 Elm St	4/22/2011	99	No Critical Violations Observed
Empire Bagel Cafe, 373 Hanover St	4/25/2011	89	No Critical Violations Observed
Energy North Inc, 276 Elm St	5/31/2011	98	No Critical Violations Observed
European Store, 310 Maple St	4/6/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection. No Violations Observed
Even Par Social Club, 102 Spruce St	6/22/2011	94	35-ANIMALS RESTRICTED - The facility has animals that are either not allowed on the premises, or are not being properly controlled or segregated from food preparation and storage areas.
Evergreen, 813 Beech St	4/22/2011	88	30-BACKFLOW (AIR GAP) - The establishment did not have proper air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holding containers.
Executive Catering Services, 290 Belmont St	6/28/2011	93	No Critical Violations Observed
Fairfield Inn by Marriott, 860 So. Porter St	4/11/2011	97	No Critical Violations Observed
Family Dollar Store #3571, 325 Lincoln St	4/6/2011	99	No Critical Violations Observed
Fitz Vogt - Meals on Wheels, 182-191 Manchester St	4/20/2011	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Fratello's Restaurant, 155 Dow St			
	5/18/2011	71	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			12-GOOD HYGIENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			35-INSECTS - The facility has an insect infestation.
Freed's Bakery, 299 Pepsi Rd			
	5/11/2011	97	No Critical Violations Observed
Fritzie's Variety, 154 Conant St			
	6/1/2011	98	No Critical Violations Observed
Fuse, 23 Amherst St			
	4/22/2011	85	01-APPROVED SOURCE - Food observed was not from an approved source. Example: Home prepared items or items made in an unlicensed facility.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
	6/28/2011	72	04-FACILITIES TO MAINTAIN TEMPERATURE - The establishment did not have adequate refrigeration and/or hot holding equipment to acquire and/or maintain proper food temperatures.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
			41-TOXICS LABELED - Toxic items were not labeled as to their contents.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Gauchos Churrascaria, 62 Lowell St			
	6/16/2011	93	No Critical Violations Observed
Goldenrod Restaurant, 1681 Candia Rd			
	5/17/2011	85	28-SEWAGE (PROPERLY FUNCTIONING) - The establishment's septic system or sewage disposal system was not functioning properly, ie. back-ups or surfacing onto the ground.
Gossler Park School, 99 Sullivan St			
	4/11/2011	99	No Critical Violations Observed
Grand Slam Pizza II, 331 So. Mammoth Rd			
	5/5/2011	96	No Critical Violations Observed
Grand Slam Pizza, 472 So. Main St			
	5/31/2011	94	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Granite State Fruit Co., 30 Auburn St	6/7/2011	96	No Critical Violations Observed
Greater Manchester Colt League, 411 Bridge St	5/10/2011	91	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Han's Food Mart, 353 Maple St	6/9/2011	90	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Hannaford Food & Drug #164, 201 John E. Devine Dr	5/16/2011	97	No Critical Violations Observed
Hanover St. Shell, 887 Hanover St	6/3/2011	97	No Critical Violations Observed
Hanover Street Chophouse, 149 Hanover St	5/13/2011	94	No Critical Violations Observed
Helping Hands Outreach Center, 50 Lowell St	5/31/2011	99	No Critical Violations Observed
Heng Won Chinese Restaurant, 262 Mammoth Rd	5/3/2011	79	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 35-INSECTS - The facility has an insect infestation. 35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Hillsborough County Jail, 445 Willow St	6/6/2011	93	22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Hilton Garden Inn, 101 So. Commercial St	5/18/2011	92	No Critical Violations Observed
Holiday Inn Express, 1298 So. Porter St	4/11/2011	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Holy Cross Center, 357 Island Pond Rd	5/31/2011	96	No Critical Violations Observed
Hong Kong City Restaurant, 864 Page St	6/15/2011	93	No Critical Violations Observed
Hooked Seafood Restaurant, 110 Hanover St	4/13/2011	93	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Hope Center, 222 Cedar St	6/30/2011	99	No Critical Violations Observed
Hot Stone Pizzeria, 174 Eddy Rd	5/31/2011	92	No Critical Violations Observed
Ice Cream Lady, 695 Bodwell Rd	5/26/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection. No Violations Observed
Ignite Bar & Grille, 100 Hanover St	5/3/2011	86	03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140°F to 75°F in 2 hours and from 75°F to 41°F within 4 more hours.
Immanuel Lutheran Church, 673 Weston Rd	5/31/2011	94	No Critical Violations Observed
J. N. Express LLC, 650 Second St	5/3/2011	96	No Critical Violations Observed
Jenny Craig WLC #663, 40 March Ave	5/9/2011	99	No Critical Violations Observed
Jeremy Nadeau's Subs, 100 Cahill Ave	4/4/2011	95	No Critical Violations Observed
Jewish Federation of New Hampshire, 698 Beech St	5/10/2011	94	No Critical Violations Observed
Jon O's Market, 600 Front St	5/4/2011	91	No Critical Violations Observed
Jonathan's Quick Eats LLC, 157 Wilmot St	4/22/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection. No Violations Observed
Joseph Brothers Market, 196 Lake Ave	6/3/2011	96	No Critical Violations Observed
Julien's Corner Kitchen, 150 Bridge St	4/12/2011	95	No Critical Violations Observed
Just Coffee Plus, 1050 Gold St	6/6/2011	98	No Critical Violations Observed
K&M Entertainment LLC dba L&M Rack It, 61 Canal St	6/29/2011	92	No Critical Violations Observed
Kalwall Corporation, 1111 Candia Rd	6/15/2011	97	No Critical Violations Observed
Karma Cigar & Hookah Lounge LLC, 1077 Elm St	4/29/2011	89	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
Kay's Bakery, 443 Lake Ave	4/13/2011	96	No Critical Violations Observed
Kindertree Learning Center, 162 Manchester St	6/28/2011	99	No Critical Violations Observed
Koi Japan, 946 Elm St	5/26/2011	74	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
La Carreta Mexican Rest, 545 Hooksett Rd	6/13/2011	79	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140øF to 75øF in 2 hours and from 75øF to 41øF within 4 more hours. 35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
La Carreta Mexican Restaurant, 1875 So. Willow St	4/6/2011	93	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
La Yalina Restaurant, 245 Maple St	6/29/2011	74	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration. 35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Lakeview Gulf, 219 Londonderry Tpk	5/18/2011	94	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140øF.
Lakorn Thai Restaurant, 470 So. Main St	5/31/2011	96	No Critical Violations Observed
Le Gourmet Chef, 1500 So. Willow St	4/18/2011	95	22-SANITIZATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Lipke Enterprises dba The 25th Lane, 2171 Candia Rd	5/4/2011	96	No Critical Violations Observed
Little Caesars Pizza, 581 Second St	5/3/2011	94	No Critical Violations Observed
Lonnie's Dawgs, 200 Morgan St	5/26/2011	99	No Critical Violations Observed
Luigi's Pizza Bar & Grille, 712 Valley St	5/2/2011	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Mad Bob's Saloon LLC, 342 Lincoln St			
	5/3/2011	87	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Manchester Church of God, 230 Mooresville Rd			
	5/31/2011	96	No Critical Violations Observed
Manchester Community Resource Ctr, 177 Lake Ave			
	6/24/2011	98	No Critical Violations Observed
Manchester Diner LLC, 119 A Hanover St			
	4/20/2011	91	No Critical Violations Observed
Manchester Elks Lodge #146, 290 Granite St			
	4/29/2011	85	30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
			41-TOXICS LABELED - Toxic items were not labeled as to their contents.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
Manchester Girls Softball, 55 Robinson St			
	4/26/2011	98	No Critical Violations Observed
Manchester Masonic Temple, 1505 Elm St			
	5/4/2011	94	No Critical Violations Observed
Manchester North Little League, c/o 450 Elgin Ave			
	4/26/2011	94	No Critical Violations Observed
Manchester Press Club, 157 Franklin St			
	6/16/2011	98	No Critical Violations Observed
Manchester South Jr. Deb Softball, 6 Gay St			
	4/28/2011	98	No Critical Violations Observed
Manchester South Little League, 103 Driving Park Rd			
	4/26/2011	99	No Critical Violations Observed
Manchester West High School, 9 Notre Dame Ave			
	4/15/2011	95	No Critical Violations Observed
Manchester West Side Little League, 430 Youville St			
	4/18/2011	97	No Critical Violations Observed
Manchester West Side Little League, 100 Harvell St			
	4/18/2011	99	No Critical Violations Observed
Maple Street Market, 326 Maple St			
	6/9/2011	96	No Critical Violations Observed
Maple Willow Functions, 93 So. Maple St			
	4/6/2011	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Margarita's Mexican Restaurant, 1037 Elm St			
	6/8/2011	91	41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items 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.
Marka Internacional Grocery, 135 Cedar St			
	6/22/2011	74	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140øF.
			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 sealed to the outside to prevent the entry of pests.
McDonald's Restaurant, 196 So. Willow St			
	5/11/2011	95	No Critical Violations Observed
McDonald's Restaurant, 907 Hanover St			
	5/3/2011	95	No Critical Violations Observed
McGarvey's, 1097 Elm St			
	5/16/2011	91	No Critical Violations Observed
Meetinghouse at Riverfront, 60 Riverfront Dr			
	5/23/2011	97	No Critical Violations Observed
Mercy of God African Market, 226 Pine St			
	6/22/2011	83	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Merrimack River Food, 836 Candia Rd			
	6/30/2011	97	No Critical Violations Observed
Michelle's Gourmet Pastries & Deli, 819 Union St			
	4/11/2011	99	No Critical Violations Observed
Mike's Pub & Grub, 155 Lake Ave			
	6/15/2011	91	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Moe Joe's Country Diner, 649 E. Industrial Park Dr			
	5/10/2011	96	No Critical Violations Observed
Moe Joe's Family Restaurant LLC, 2175 Candia St			
	5/4/2011	90	No Critical Violations Observed
Moechester LLC, 796 Elm St			
	6/10/2011	97	No Critical Violations Observed
Mount St. Mary's Academy, 2291 Elm St			
	4/6/2011	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Mr. Market, 297 Spruce St			
	6/9/2011	89	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Murphy's Tavern, 494 Elm St			
	4/25/2011	81	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
N.D.S. Canteen, 143 Crawford St			
	6/29/2011	95	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
New England Harvested Seafood, Inc., 2281 Candia Rd			
	6/24/2011	94	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
New Happy Garden Chinese Restaurant, 47 Hamel Dr			
	4/29/2011	78	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140øF to 75øF in 2 hours and from 75øF to 41øF within 4 more hours.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
New Horizons for NH, Inc., 199 Manchester St			
	6/24/2011	97	No Critical Violations Observed
New Yee Dynasty, 830 So. Willow St			
	4/4/2011	96	No Critical Violations Observed
NH Food Bank, 700 E. Industrial Park Dr			
	6/2/2011	96	No Critical Violations Observed
Nickles Market, 1536 Candia Rd			
	4/28/2011	85	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
Noah's Ark Child Care Center, 491 E. Industrial Park Dr			
	5/2/2011	96	No Critical Violations Observed
North East Ice Cream LLC, 14 Star Dr			
	4/27/2011	99	No Critical Violations Observed
	4/28/2011		No Critical Violations Observed

Facility	Inspection Date	Score	Violation
North Main Petroleum Service Inc., 21 Main St			
	5/12/2011	80	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 contents.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
North Side Pizzeria, 108 Webster St			
	6/14/2011	88	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Northwest Elementary School, 300 Youville St			
	4/14/2011	98	No Critical Violations Observed
Nouria Energy Store #02032, 425 Lake Ave			
	4/20/2011	81	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140øF.
			03-MEETS TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
O'Malley Highrise, 259 Chestnut St			
	6/24/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Olympic Pizza, 506 Valley St			
	6/15/2011	84	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 sealed to the outside to prevent the entry of pests.
Omega Alexandros Macedonian, 141 Cedar St			
	6/30/2011	97	No Critical Violations Observed
Papa Gino's, 545 Hooksett Rd			
	5/4/2011	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.

Facility	Inspection Date	Score	Violation
Pappy's Pizza, Inc, 1531 No. Elm St			
	5/9/2011	78	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Parker Varney School, 223 James A. Pollock Dr			
	4/11/2011	99	No Critical Violations Observed
Parkside Convenience, 675 Hooksett Rd			
	5/3/2011	89	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Parkside Middle School, 75 Parkside Ave			
	4/11/2011	99	No Critical Violations Observed
Pericles Democratic Club, 123 Spruce St			
	6/16/2011	93	No Critical Violations Observed
Petros Cafe, 720 Valley St			
	6/3/2011	97	No Critical Violations Observed
Piccola Italia Ristorante, 815 Elm St			
	5/31/2011	83	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			28-SEWAGE (MOP WATER DISPOSAL) - Mop water was not being disposed of into an approved wastewater system (He-P 2302), ie. dumped onto the ground.
Pigeon's Super Market, 168 Wilson St			
	4/13/2011	96	No Critical Violations Observed
Pindos Restaurant and Pizza, 49 Massabesic St			
	6/15/2011	97	No Critical Violations Observed
Pizza Express, 245 Maple St			
	5/10/2011	90	No Critical Violations Observed
Pizza Hut #676, 716 So. Willow St			
	4/26/2011	98	No Critical Violations Observed
Pizza Market, 845 Hanover St			
	6/1/2011	97	No Critical Violations Observed
Pochito's Mexican Restaurant, 33 So. Commercial St			
	5/31/2011	85	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Portland Pie Company, 788 Elm St			
	5/31/2011	86	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			35-INSECTS - The facility has an insect infestation.

Facility	Inspection Date	Score	Violation
PTS Food Ent LLC dba Milly's Tavern, 500 Commercial St			
	4/4/2011	79	01-SOUND CONDITION - Food not in sound condition. Example: dented cans or torn packaging.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Puritan Backroom Restaurant, 245 Hooksett Rd			
	6/29/2011	76	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Puritan Conference Center, 207 Hooksett Rd			
	6/30/2011	97	No Critical Violations Observed
Queen City Market, 31A Elm St			
	4/5/2011	93	No Critical Violations Observed
Quiznos Sub, 777 So. Willow St			
	4/4/2011	99	No Critical Violations Observed
Rachel's Coffee Corner, 650 Elm St			
	6/24/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Radisson Hotel Manchester, 700 Elm St			
	5/13/2011	92	35-INSECTS - The facility has an insect infestation.
Raxx Billiards, 1211 Elm St			
	6/24/2011	75	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Red Arrow 24 Hr. Diner, 61 Lowell St			
	4/18/2011	81	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140øF to 75øF in 2 hours and from 75øF to 41øF within 4 more hours.
			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
Richard's Bistro, 36 Lowell St			
	4/20/2011	76	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-GOOD HYGIENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
			28-SEWAGE (PROPERLY FUNCTIONING) - The establishment's septic system or sewage disposal system was not functioning properly, ie. back-ups or surfacing onto the ground.
Rite Aid #10276, 53 Hooksett Rd			
	4/20/2011	98	No Critical Violations Observed
Rite Aid #10278, 270 Mammoth Rd			
	5/3/2011	98	No Critical Violations Observed
Robert Jolicouer School, 1 Mammoth Rd			
	5/2/2011	96	No Critical Violations Observed
Rockos Sports Bar & Grill, 253 Wilson St			
	6/16/2011	90	No Critical Violations Observed
Saigon Asian Market, 93 So. Maple St			
	4/7/2011	76	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			28-SEWAGE (MOP WATER DISPOSAL) - Mop water was not being disposed of into an approved wastewater system (He-P 2302), ie. dumped onto the ground.
			30-BACKFLOW (AIR GAP) - The establishment did not have proper air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holding containers.
Saint Augustin Church, 382 Beech St			
	6/28/2011	98	No Critical Violations Observed
Sal's Pizza, 296 So. Willow St			
	4/13/2011	85	12-GOOD HYGIENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Salona Restaurant, 128 Maple St			
	6/6/2011	93	No Critical Violations Observed
Sandy's Variety and Sub Shop, 2281 Candia Rd			
	4/20/2011	92	No Critical Violations Observed
Sarku Japan, 1500 So. Willow St			
	4/27/2011	94	No Critical Violations Observed
Scorpion Cafe, 271 Pine St			
	6/3/2011	97	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Season's Tickets Sports Pub, 554 Front St	5/31/2011	92	No Critical Violations Observed
Second Street Mobil, 1019 Second St	5/17/2011	95	No Critical Violations Observed
Serenity Place, 93-101 Manchester St	6/27/2011	99	No Critical Violations Observed
Seven Days Market, 360 Union St	4/22/2011	99	No Critical Violations Observed
Shaw's Supermarket 7504/375, 375 So. Willow St	5/16/2011	91	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Shogun Japanese Steak House, 545 Hooksett Rd	6/1/2011	87	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Simply the Best, 15 Pearl St	6/7/2011	94	No Critical Violations Observed
Sky Bar Sadik, Mall of NH, 1500 So. Willow St	5/3/2011	99	No Critical Violations Observed
SNS Convenience, 311 So. Mammoth Rd	4/13/2011	94	No Critical Violations Observed
Sophia Nadeau's Subs & Salads Wraps, 805 Canal St	4/28/2011	98	No Critical Violations Observed
Souvlaki Pizza, 256 Bridge St	5/5/2011	80	03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140øF to 75øF in 2 hours and from 75øF to 41øF within 4 more hours.
Spare Time / City Sports Grille, 216 Maple St	5/25/2011	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
St. George Greek Orthodox Cathedral, 650 Hanover St	5/18/2011	94	No Critical Violations Observed
St. Joseph Community Services Inc., 508 Union St	5/11/2011	98	No Critical Violations Observed
St. Paul's Methodist Church, 335 Smyth Rd	6/3/2011	99	No Critical Violations Observed
Starbucks Coffee, 1111 So. Willow St	5/24/2011	100	No Violations Observed
Steakhouse Steaks Eastern Reg Whse, 880 Candia Rd	6/8/2011	97	No Critical Violations Observed
Steve's House Restaurant, 1265 Elm St	6/15/2011	86	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.

Facility	Inspection Date	Score	Violation
Stop & Shop Supermarket, 365 Lincoln St	4/6/2011	95	No Critical Violations Observed
Stop & Shop Supermarket, 777 So. Willow St	5/25/2011	94	No Critical Violations Observed
Store 24, #226, 245 Maple St	5/10/2011	99	No Critical Violations Observed
Strange Brew Tavern, 88 Market St	5/31/2011	89	No Critical Violations Observed
Subway #6438, 581 Second St	5/5/2011	94	No Critical Violations Observed
Subway, 300 Keller St	5/10/2011	96	No Critical Violations Observed
Subway, 881 Hanover St	6/1/2011	96	No Critical Violations Observed
Suddenly Soupy's, 28 Hanover St	5/3/2011	99	No Critical Violations Observed
Suddenly Susan's Gourmet Deli, 87 Hanover St	6/23/2011	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
Sunshine Scoops, 210 Lowell St	5/20/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection. No Violations Observed
Sweet Cierras LLC, 250 Commercial St	5/11/2011	99	No Critical Violations Observed
Szechuan House Restaurant, 245 Maple St	5/10/2011	89	No Critical Violations Observed
Taco Bell #023877, 1050 Second St	5/19/2011	93	No Critical Violations Observed
Tano's Pizzeria LLC, 381 Kelley St	5/26/2011	96	No Critical Violations Observed
Taproom At The Millyard, LLC, 155 Dow St	6/24/2011	92	22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.

Facility	Inspection Date	Score	Violation
Taqueria Begy's, 310 Maple St			
	4/6/2011	78	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			30-BACKFLOW (AIR GAP) - The establishment did not have proper air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holding containers.
Taqueria La Guadelupara Market, 917 Valley St			
	6/8/2011	72	01-SOUND CONDITION - Food not in sound condition. Example: dented cans or torn packaging.
			03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140øF.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			22-SANITIZATION 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 sealed to the outside to prevent the entry of pests.
Teddy J's, 866 Elm St			
	5/11/2011	70	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			12-HANDS WASHED - Employees were not washing hands when required.
			22-SANITIZATION 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.
Teen Challenge Manchester, 147 Laurel St			
	6/28/2011	96	No Critical Violations Observed
Temple Adath Yeshurun, 152 Prospect St			
	5/10/2011	96	No Critical Violations Observed
The "1903" Pub & Banquet Hall, LLC, 1491 Front St			
	4/29/2011	94	No Critical Violations Observed
The Black Brimmer, Inc., 1087 Elm St			
	6/10/2011	90	35-INSECTS - The facility has an insect infestation.

Facility	Inspection Date	Score	Violation
The Cafe at YDC, 1056 No. River Rd	5/27/2011	95	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
The Courville @ Manchester, 44 W. Webster St	4/27/2011	94	No Critical Violations Observed
The Derryfield Restaurant - Mobile, 625 Mammoth Rd	4/13/2011	99	No Critical Violations Observed
The Derryfield Restaurant, 625 Mammoth Rd	4/29/2011	82	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 12-GOOD HYGIENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
The Farnum Center, 235 Hanover St	4/25/2011	98	No Critical Violations Observed
The Greek Man LLC, 724 E. Industrial Park Dr	4/26/2011	100	No Violations Observed
The Lunch Bunch LLC, 66 Hanover St	4/11/2011	98	No Critical Violations Observed
The Olive Garden Italian Restaurant, 1888 So. Willow St	5/2/2011	98	No Critical Violations Observed
The Palace Theatre, 80 Hanover St	4/1/2011	87	30-CROSS CONNECTION - The plumbing system was not free of cross connections.
The Pepsi Bottling Group, 127 Pepsi Rd	4/21/2011	100	No Violations Observed
The Salvation Army, 121 Cedar St	6/24/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection. No Violations Observed
The Shaskeen, 909 Elm St	4/6/2011	86	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
The Stuffed Sub, LLC, 1293 Elm St	5/16/2011	90	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
The Way We Cook, 1361 Elm St	6/30/2011	95	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
The Wine Studio LLC, 53 Hooksett Rd	4/26/2011	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
The Winter Garden Cafe @ The Currier, 150 Ash St			
	5/13/2011	85	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
The Workout Club & Wellness Center, 93 So. Maple St			
	5/9/2011	94	No Critical Violations Observed
Thousand Crane, 1000 Elm St			
	5/25/2011	91	No Critical Violations Observed
Tidewater Cafe at the CBC, 1050 Holt Ave			
	6/13/2011	98	No Critical Violations Observed
Tinker's Seafood, 545 Hooksett Rd			
	6/30/2011	87	No Critical Violations Observed
Tiya's Restaurant, 8 Hanover St			
	6/7/2011	88	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
TJ's Sport Bar & Grill, 25 Central St			
	6/15/2011	71	01-NO SPOILAGE - Spoiled food or moldy ice observed.
			35-INSECTS - The facility has an insect infestation.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
TN Gas and Convenience Store, 90 Bridge St			
	4/21/2011	89	03-MEETS TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.
Toys "R" Us, 2 Keller St			
	4/4/2011	98	No Critical Violations Observed
Tropical Food Market, 334 Union St			
	4/22/2011	97	No Critical Violations Observed
Two Guys Food Market, 414 Union St			
	6/14/2011	96	No Critical Violations Observed
U & P Convenience LLC, 64 Merrimack St			
	4/20/2011	98	No Critical Violations Observed
Ukrainian Club, 148 Manchester St			
	6/28/2011	99	No Critical Violations Observed
Uncle Bob's Superette, 435 Kelley St			
	5/26/2011	94	No Critical Violations Observed
Union St. Market, 621 Union St			
	6/30/2011	100	No Violations Observed

Facility	Inspection Date	Score	Violation
Van Otis Chocolate, 341 Elm St			
	6/8/2011	93	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Varick's Restaurant & Sports Bar, 24 Depot St			
	6/3/2011	98	No Critical Violations Observed
Varney Street Quick Stop, 323 Varney St			
	5/17/2011	92	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Venice Old Style Pizza, 510 Front St			
	5/9/2011	92	No Critical Violations Observed
VNA Child Care Center, 435 So. Main St			
	5/31/2011	95	No Critical Violations Observed
W. R. Taverna, 201 Merrimack St			
	6/17/2011	96	No Critical Violations Observed
Wal-Mart Stores, Inc #2399, 300 Keller St			
	5/10/2011	100	No Violations Observed
Washington Manor, 233 Prospect St			
	6/10/2011	80	41-TOXICS LABELED - Toxic items were not labeled as to their contents.
Webster House, 135 Webster St			
	4/6/2011	95	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Wee Play School, 200 Bedford St			
	6/15/2011	95	No Critical Violations Observed
West High Patio Shoppe, 9 Notre Dame Ave			
	4/15/2011	94	No Critical Violations Observed
West Side Bistro, 157 Amory St			
	5/17/2011	95	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140øF to 75øF in 2 hours and from 75øF to 41øF within 4 more hours. 03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140øF.
Wild Rover Pub, 21 Kosciuszko St			
	4/27/2011	82	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140øF to 75øF in 2 hours and from 75øF to 41øF within 4 more hours. 35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.

Facility	Inspection Date	Score	Violation
Willie B's, 90 Union St			
	5/5/2011	89	41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
Wings Your Way, 1181 Elm St			
	4/7/2011	60	01-APPROVED SOURCE - Food observed was not from an approved source. Example: Home prepared items or items made in an unlicensed facility.
			03-RE-HEATING OF FOOD - Potentially hazardous foods were not reheated to 165°F within 2 hours.
			12-GOOD HYGIENIC PRACTICES (OTHER) - Personnel - Hygienic Practices - Other violations.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			35-INSECTS - The facility has an insect infestation.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
			41-TOXICS LABELED - Toxic items were not labeled as to their contents.
	4/8/2011	77	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			12-GOOD HYGIENIC PRACTICES (OTHER) - Personnel - Hygienic Practices - Other violations.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			35-INSECTS - The facility has an insect infestation.
	6/7/2011	84	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Winona Social Club Inc, 168 Manchester St			
	6/28/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
XO on Elm, 827 Elm St			
	6/10/2011	89	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Yorgo's Foods Inc., 726 E. Industrial Park Dr			
	5/10/2011	96	No Critical Violations Observed
Z Restaurant, LLC, 860 Elm St			
	5/12/2011	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Zoey's Pizza, 2160 Candia Rd	5/19/2011	73	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140øF.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.