



CITY OF MANCHESTER

Health Department

Inspection Scores by Facility

Period from 07/02/2009 through 09/30/2009

Facility	Inspection Date	Score	Violation
7-11 #33202C, 85 So. Main St	8/17/2009	90	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
7-11, 117 Queen City Ave	9/29/2009	87	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, 2305 Brown Ave	8/18/2009	90	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.
7-11, 242 Beech St	9/15/2009	79	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F. 22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to use or re-use as necessary.
Afshin Convenience, 570 Elm St	7/23/2009	93	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Ahh-Some Gourmet Coffee #900, 900 Elm St	9/28/2009	93	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
Airport Diner Inc., 2280 Brown Ave			
	9/30/2009	91	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.
Amato's, 1017 Second St			
	7/21/2009	93	No Critical Violations Observed
AMT Market, 384 Massabesic St			
	9/1/2009	98	No Critical Violations Observed
Andre's Diner Inc., 100 Willow St			
	7/17/2009	98	No Critical Violations Observed
Apple Blossom Child Center LLC, 1 Sundial Ave			
	7/24/2009	93	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Applebee's Neighborhood Grill & Bar, 581 Second St			
	8/31/2009	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.
Bakersville School, 20 Elm St			
	9/16/2009	99	No Critical Violations Observed
Barnes & Noble Booksellers, 1741 So. Willow St			
	7/8/2009	98	No Critical Violations Observed
Beech Street School, 333 Beech St			
	9/25/2009	98	No Critical Violations Observed
Beechmont Market, 609 So. Beech St			
	8/11/2009	91	No Critical Violations Observed
Beijing Cuisine, 2650 Brown Ave			
	8/12/2009	83	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.
Bertucci's Brick Oven Pizzeria, 1500 So. Willow St			
	7/7/2009	82	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Bishop Leo E. O'Neil Youth Center, 30 South Elm St			
	7/13/2009	99	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Blake's Restaurant, 353 So. Main St	9/2/2009	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Blakes Scoop Shop, 1500 So. Willow St	9/30/2009	94	No Critical Violations Observed
Bobby O's Foods LLC, 722 E. Industrial Pk Dr	9/24/2009	96	No Critical Violations Observed
Bodwell Food Mart, 1466 Bodwell Rd	7/7/2009	95	No Critical Violations Observed
Bonne Sante Natural Foods, 425 Mast Rd	9/15/2009	98	No Critical Violations Observed
Bosna Store LLC, 71B Manchester St	9/16/2009	98	No Critical Violations Observed
Boston Market #0027, 14 March St	7/13/2009	91	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Bourbon Street Cafe, 1500 So. Willow St	9/30/2009	95	No Critical Violations Observed
Burger King, 623 Second St	7/6/2009	91	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.
Burger Wow, 1500 So. Willow St	9/1/2009	77	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. 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	7/17/2009	91	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Cafe Services @ Comcast, 676 Island Pond Rd	9/15/2009	93	No Critical Violations Observed
Candia Road Convenience, 836 Candia Rd	9/18/2009	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. 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
Centerplate - Dinner in the Denn, 1 Line Dr	7/28/2009	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Centerplate-First Base, 1 Line Dr	7/28/2009	91	No Critical Violations Observed
Centerplate-Home Plate, 1 Line Dr	7/28/2009	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Centerplate-Main Kitchen, 1 Line Dr	7/28/2009	92	No Critical Violations Observed
Centerplate-Samuel Adams Bar&Grill, 1 Line Dr	7/28/2009	87	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Centerplate-Third Base, 1 Line Dr	7/28/2009	91	No Critical Violations Observed
Central High School, 207 Lowell St	9/30/2009	93	No Critical Violations Observed
Chesterman LLC dba Dunkin Donuts, 855 Candia Rd	9/21/2009	96	No Critical Violations Observed
Chuck E Cheese, 1525 So. Willow St	7/23/2009	92	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
CJ's Great West Grill, 782 So. Willow St	7/15/2009	91	No Critical Violations Observed
Clam King Restuarant, 791 Second St	9/23/2009	83	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. 31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Comfort Inn, 298 Queen City Ave	9/29/2009	100	No Violations Observed
Consuelo's Taqueria, 36 Amherst St	9/29/2009	93	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Country Kitchen, 199 Pepsi Dr	9/21/2009	98	No Critical Violations Observed
Cremeland Drive In, 250 Valley St	9/8/2009	93	No Critical Violations Observed
Cumberland Farms #5511, 275 Hanover St	9/25/2009	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
CVS Pharmacy #7932, 432 So. Main St	9/15/2009	97	No Critical Violations Observed
CVS Pharmacy #823, 947 Elm St	9/23/2009	97	No Critical Violations Observed
D'Angelo Sandwich Shop, 401 So. Willow St	8/26/2009	92	No Critical Violations Observed
D'Angelo Sandwich Shop, 88 Harvey Rd	8/27/2009	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
D'Angelo Sandwich Shop, 900 Second St	8/31/2009	97	No Critical Violations Observed
D.H.'s Doghouse LLC, 1451 Front St	9/3/2009	100	No Violations Observed
Dairy Queen, 715 Second St	7/31/2009	95	No Critical Violations Observed
Domino's Pizza, 212 Lowell St	9/29/2009	96	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Domino's Pizza, 91 Maple St	9/14/2009	98	No Critical Violations Observed
Don Quijote Restaurant, 362 Union St	9/14/2009	70	01-NO SPOILAGE - Spoiled food or moldy ice observed. 01-SOUND CONDITION - Food not in sound condition. 03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F. 31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Down the Block, 167 Hanover St	9/29/2009	84	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. 35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Dube Dogs & Sausage, 400 Bedford St	9/23/2009	90	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.

Facility	Inspection Date	Score	Violation
Dunkin Donuts, 1022 So. Willow St	7/15/2009	84	01-SOUND CONDITION - Food not in sound condition. 31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Dunkin Donuts, 1265 So. Willow St	9/22/2009	99	No Critical Violations Observed
Dunkin Donuts, 1932 So. Willow St	9/3/2009	94	No Critical Violations Observed
Dunkin Donuts, 2445 Brown Ave	8/11/2009	98	No Critical Violations Observed
Dunkin Donuts, 510 Harvey Rd	8/10/2009	97	No Critical Violations Observed
Econo Lodge, 75 W. Hancock St	7/15/2009	100	No Violations Observed
Elm Street Subway, 1000 Elm St	9/28/2009	96	No Critical Violations Observed
Famous Dave's Bar-B-Que, 1707 So. Willow St	9/2/2009	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Fast Track Convenience, 136 So. Willow St	7/9/2009	96	No Critical Violations Observed
Ferraris Pizza & Pasta, 444 Second St	9/14/2009	81	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. 22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Four Season's Express LLC, 425 Lake Ave	7/17/2009	99	No Critical Violations Observed
Freihofer Bakery Outlet, 488 South Main St	9/4/2009	100	No Violations Observed
Friendlys #302, 1229 So. Willow St	9/9/2009	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Giovannis, 379 So. Willow St	9/14/2009	88	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Gloria Jeans Coffees, 1500 So. Willow St	9/25/2009	85	35-INSECTS - The facility has an insect infestation. 41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.

Facility	Inspection Date	Score	Violation
Go-Go Mart, 510 Harvey Rd	8/10/2009	90	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Golden Bowl Restaurant, 124 Queen City Ave	9/21/2009	86	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. 41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Gosselin's Superette Inc., 706 Somerville St	9/16/2009	86	No Critical Violations Observed
Gourmet Gift Baskets.com, 1050 Holt Ave	9/14/2009	98	No Critical Violations Observed
Grand Slam Pizza, 472 So. Main St	7/20/2009	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Great Buffet, 1525 So. Willow St	9/1/2009	71	12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations. 22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration. 28-SEWAGE (MOP WATER DISPOSAL) - Mop water was not being disposed as to enter an approved disposal system, ie. dumped onto the ground. 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.
Green Acres School, 100 Aurore Ave	9/24/2009	95	No Critical Violations Observed
Hallsville School, 275 Jewett St	9/29/2009	98	No Critical Violations Observed
Hesser College Cafe, 3 Sundial Ave	9/28/2009	86	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.
Highland Goffe's Falls School, 2021 Goffe's Falls Rd	9/17/2009	98	No Critical Violations Observed
Hillview Restaurant, 270 Amory St	7/30/2009	89	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Hilton Garden Inn, 101 So. Commercial St			
	8/17/2009	89	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
J Dubs Coffee, 1000 Elm St			
	9/23/2009	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Jeremy Nadeau's Subs, 100 Cahill Ave			
	9/8/2009	97	No Critical Violations Observed
Jerome's Deli, 393 Bridge St			
	9/14/2009	92	No Critical Violations Observed
Jewell & The Beanstalk, 793 Somerville St			
	7/9/2009	94	No Critical Violations Observed
Jewett Street School, 130 So. Jewett St			
	9/24/2009	95	31-HANDWASHING- INSTALLATION - Handsinks were installed without prior approval and/or inspections.
Johnny Troy's Italian Specialties, 2075 So. Willow St			
	9/24/2009	88	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Joseph Brothers Market, 196 Lake Ave			
	9/23/2009	84	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 seal to the outside to prevent the entry of vermin.
Kentucky Fried Chicken, 955 Second St			
	9/8/2009	91	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.
Kwik Stop LLC - South Willow, 1265 So. Willow St			
	9/22/2009	98	No Critical Violations Observed
Life's Little Pleasures, 177 Lake Ave			
	9/3/2009	100	No Violations Observed
Ling Garden LLC, 845 Second St			
	7/21/2009	84	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			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.

Facility	Inspection Date	Score	Violation
Little Caesars Pizza, 581 Second St			
	7/6/2009	89	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.
Liz's Bakery, 915 Elm St			
	9/23/2009	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Luigi's Pizza Bar & Grille, 712 Valley St			
	9/10/2009	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Lunchbox @ UNH -M, 400 Commercial St			
	9/28/2009	98	No Critical Violations Observed
Maccao Pizza & Subs LLC, 85 Manchester St			
	9/16/2009	91	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Mako's Pizza & Subs LLC, 850 E. Industrial Park Dr			
	9/15/2009	94	No Critical Violations Observed
Manchester Community Resource Ctr, 177 Lake Ave			
	9/3/2009	100	No Violations Observed
Manchester Memorial High School, 1 Crusader Way			
	9/29/2009	93	No Critical Violations Observed
Manchester South Soccer Concession, Nutt's Pond Precourt Park			
	8/27/2009	96	No Critical Violations Observed
Manchester West Jr Soccer League, 300 Precourt St			
	8/21/2009	100	No Violations Observed
Master Wok, 1500 So. Willow St			
	9/30/2009	95	No Critical Violations Observed
McDonald's Restaurant, 196 So. Willow St			
	7/7/2009	95	No Critical Violations Observed
McDonald's Restaurant, 907 Second St			
	7/6/2009	94	No Critical Violations Observed
McDonald's, 2287 Brown Ave			
	7/27/2009	90	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.
McDonough School, 550 Lowell St			
	9/28/2009	96	No Critical Violations Observed
McLaughlin Middle School, 290 So. Mammoth Rd			
	9/24/2009	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Memorial HS Booster Club Concession, 1 Crusader Way			
	8/31/2009	99	No Critical Violations Observed
Mount Zion Christian Schools, 132 Titus Ave			
	9/17/2009	99	No Critical Violations Observed
N.D.S. Canteen, 143 Crawford St			
	8/10/2009	100	No Violations Observed
New Happy Garden Chinese Restaurant, 47 Hamel Dr			
	7/28/2009	83	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
New Yee Dynasty, 830 So. Willow St			
	9/8/2009	79	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.
O'Malley Highrise, 259 Chestnut St			
	9/29/2009	100	No Violations Observed
Olympic Pizza, 506 Valley St			
	9/14/2009	88	No Critical Violations Observed
Oven Poppers, 99 Faltin Dr			
	9/11/2009	100	No Violations Observed
Page Street Express Mart, 1036 Hanover St			
	9/24/2009	97	No Critical Violations Observed
Panera Bread, 52 March Ave			
	7/13/2009	95	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Papa Gino's, 1111 So. Willow St			
	8/25/2009	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Parker Varney School, 223 James Pollock Dr			
	9/16/2009	100	No Violations Observed
Piccola Italia Ristorante, 815 Elm St			
	9/30/2009	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 seal to the outside to prevent the entry of vermin.
Pigeon's Super Market, 168 Wilson St			
	9/16/2009	91	No Critical Violations Observed
Pizza Express II, 865 Second St			
	7/8/2009	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Prabi 2006 LLC DBA Shop N Go, 188 Massabesic St			
	9/14/2009	94	No Critical Violations Observed
Pro-Dough Co., Inc., 8030 So. Willow St			
	7/15/2009	96	No Critical Violations Observed
Rachel's Coffee Corner, 650 Elm St			
	9/16/2009	97	No Critical Violations Observed
Rockland Convenience Store LLC, 18 Rockland Ave			
	9/4/2009	95	No Critical Violations Observed
Ruby Tuesday #3309, 1500 So. Willow St			
	7/7/2009	91	No Critical Violations Observed
Season's Tickets Sports Pub, 554 Front St			
	7/23/2009	85	No Critical Violations Observed
Shallon Brazilian, 706 Valley St			
	9/11/2009	95	No Critical Violations Observed
Shirley D's Diner, 113 Elm St			
	7/30/2009	86	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.
Siam Orchid, 581 Second St			
	9/24/2009	86	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination. 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.
Simons Roast Beef, 2626 Brown Ave			
	9/15/2009	94	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
South Willow St. Shell, 1932 So. Willow St			
	9/3/2009	98	No Critical Violations Observed
Southside Middle School, 140 So. Jewett St			
	9/24/2009	96	No Critical Violations Observed
St. Anthony Community Center, 148 Belmont St			
	9/25/2009	98	No Critical Violations Observed
St. Anthony School Lunch Program, 148 Belmont St			
	9/25/2009	97	No Critical Violations Observed
St. Casimir School, 456 Union St			
	9/23/2009	100	No Violations Observed
St. Joseph's Jr. High School, 460 Pine St			
	9/23/2009	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
St. Raphael Church, 103 Walker St	9/16/2009	98	No Critical Violations Observed
St. Teresa Rehabilitation & Nursing, 519 Bridge St	9/25/2009	100	No Violations Observed
Store 24, #226, 245 Maple St	9/10/2009	97	No Critical Violations Observed
Subway #6438, 581 Second St	7/8/2009	94	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.
Subway @ Evans Express Mart, 2445 Brown Ave	8/11/2009	81	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.
Subway, 300 Keller St	9/10/2009	99	No Critical Violations Observed
Taco Bell #023877, 1050 Second St	7/15/2009	96	No Critical Violations Observed
Taco Bell #15278, 1045 So. Willow St	8/25/2009	94	No Critical Violations Observed
Teen Challenge Manchester, 147 Laurel St	9/23/2009	98	No Critical Violations Observed
The Brazilian Cafe of Manchester, 333 Valley St	9/24/2009	76	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.
The Pepsi Bottling Group, 127 Pepsi Rd	9/21/2009	99	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
The Yard Restaurant Inc., 1211 So. Mammoth Rd			
	9/16/2009	65	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.
			22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			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.
	9/17/2009	86	No Critical Violations Observed
Tidewater Cafe @ Summit Packaging, 400 Gay St			
	9/22/2009	98	No Critical Violations Observed
TJ's Sport Bar & Grill, 23 Central St			
	7/30/2009	87	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Trinity High School, 581 Bridge St			
	9/25/2009	100	No Violations Observed
Uno Chicago Grill, 1875 So. Willow St			
	9/28/2009	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Villa Crest Nursing & Retirement, 1276 Hanover St			
	9/30/2009	97	No Critical Violations Observed
VNA Child Care Center, 435 So. Main St			
	7/27/2009	96	No Critical Violations Observed
Walgreen Eastern Co #3900, 227 So. Main St			
	8/11/2009	97	No Critical Violations Observed
Wally & Bernie's, 20 Old Granite St			
	7/30/2009	83	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			35-INSECTS - The facility has an insect infestation.
Wendy's Old Fahioned Hamburgers, 860 Candia Rd			
	9/21/2009	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Wendy's, 722 Second St			
	7/28/2009	94	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Weston School, 1066 Hanover St			
	9/24/2009	96	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.

Facility	Inspection Date	Score	Violation
Wilson School, 401 Wilson St			
	9/25/2009	99	No Critical Violations Observed
