



## CITY OF MANCHESTER

### *Health Department*

### Inspection Scores by Facility

Period from 07/01/2010 through 09/30/2010

Facility	Inspection Date	Score	Violation
<b>7-11 #33202C, 85 So. Main St</b>			
	9/22/2010	<b>83</b>	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.  35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>7-11, 117 Queen City Ave</b>			
	8/9/2010	<b>94</b>	No Critical Violations Observed
<b>7-11, 2305 Brown Ave</b>			
	8/9/2010	<b>93</b>	No Critical Violations Observed
<b>A Market Natural Foods, 125 Loring St</b>			
	9/13/2010	<b>91</b>	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>A Market, 379 So. Willow St</b>			
	9/13/2010	<b>95</b>	No Critical Violations Observed
<b>Afshin Convenience, 570 Elm St</b>			
	7/21/2010	<b>92</b>	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
<b>Ahh-Some Gourmet Coffee #900, 900 Elm St</b>			
	8/30/2010	<b>97</b>	No Critical Violations Observed
<b>Airport Diner Inc., 2280 Brown Ave</b>			
	9/15/2010	<b>89</b>	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>AMT Market, 384 Massabesic St</b>			
	9/9/2010	<b>94</b>	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Apple Blossom Child Center LLC, 1 Sundial Ave</b>			
	7/21/2010	<b>100</b>	No Violations Observed

Facility	Inspection Date	Score	Violation
<b>Ate Doors Down, 967 Elm St</b>			
	7/14/2010	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Barnes &amp; Noble Booksellers, 1741 So. Willow St</b>			
	7/26/2010	96	No Critical Violations Observed
<b>Beechmont Market, 609 So. Beech St</b>			
	7/22/2010	89	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Beijing Cuisine, 2650 Brown Ave</b>			
	9/7/2010	84	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Ben's Canteen, 2 Maurais St</b>			
	7/12/2010	100	No Violations Observed
<b>Bertucci's Brick Oven Pizzeria, 1500 So. Willow St</b>			
	9/1/2010	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Bishop Peterson Residence, 221 Orange St</b>			
	9/23/2010	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			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.
<b>Bodwell Food Mart, 1466 Bodwell Rd</b>			
	8/27/2010	97	No Critical Violations Observed
<b>Bonsai's Restaurant, 2264 Candia Rd</b>			
	7/21/2010	71	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 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.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Bosna Store LLC, 71B Manchester St</b>			
	8/13/2010	95	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.

Facility	Inspection Date	Score	Violation
<b>Boston Market #0027, 14 March St</b>			
	7/22/2010	96	No Critical Violations Observed
<b>Bourbon Street Cafe, 1500 So. Willow St</b>			
	9/23/2010	91	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Bremer Street Food Mart, 218 Bremer St</b>			
	7/16/2010	98	No Critical Violations Observed
<b>Burger Wow, 1500 So. Willow St</b>			
	8/17/2010	90	No Critical Violations Observed
<b>Cafe Services @ Comcast, 676 Island Pond Rd</b>			
	7/21/2010	94	No Critical Violations Observed
<b>Capri Market, 540 Hall St</b>			
	8/13/2010	98	No Critical Violations Observed
<b>Centerplate - Dinner in the Denn, 1 Line Dr</b>			
	7/28/2010	85	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.  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.
<b>Centerplate-First Base, 1 Line Dr</b>			
	7/28/2010	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.
<b>Centerplate-Home Plate, 1 Line Dr</b>			
	7/28/2010	81	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.  41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
<b>Centerplate-Main Kitchen, 1 Line Dr</b>			
	7/28/2010	85	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.
<b>Centerplate-Samuel Adams Bar&amp;Grill, 1 Line Dr</b>			
	7/28/2010	90	12-HANDS WASHED - Employees were not washing hands when required.

Facility	Inspection Date	Score	Violation
<b>Centerplate-Third Base, 1 Line Dr</b>			
	7/28/2010	87	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.
<b>Central High School, 207 Lowell St</b>			
	9/20/2010	88	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.
<b>Chuck E Cheese, 1525 So. Willow St</b>			
	7/14/2010	89	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>CJ's Great West Grill, 782 So. Willow St</b>			
	8/23/2010	88	12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
<b>Consuelo's Taqueria, 36 Amherst St</b>			
	8/31/2010	98	No Critical Violations Observed
<b>Crepes Island, 81 Hanover St</b>			
	8/12/2010	92	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
<b>Crosstown Convenience, 995 Goffstown Rd</b>			
	7/19/2010	95	No Critical Violations Observed
<b>Cumberland Farms #5511, 275 Hanover St</b>			
	8/31/2010	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>CVS Pharmacy #823, 947 Elm St</b>			
	8/13/2010	98	No Critical Violations Observed
<b>D'Angelo Sandwich Shop, 1500 So. Willow St</b>			
	9/23/2010	96	No Critical Violations Observed
<b>D'Angelo Sandwich Shop, 401 So. Willow St</b>			
	8/31/2010	86	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.
<b>D'Angelo Sandwich Shop, 88 Harvey Rd</b>			
	8/24/2010	97	No Critical Violations Observed
<b>D.H.'s Doghouse LLC, 1451 Front St</b>			
	9/8/2010	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Dairy Queen/Orange Julius, 1500 So. Willow St</b>			
	7/23/2010	100	No Violations Observed
<b>Domino's Pizza, 212 Lowell St</b>			
	9/9/2010	100	No Violations Observed
<b>Down the Block, 167 Hanover St</b>			
	8/18/2010	86	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.
<b>Downtown Farmer's Market, 889 Elm St</b>			
	8/26/2010	98	No Critical Violations Observed
<b>Dube Dogs &amp; Sausage, 400 Bedford St</b>			
	8/30/2010	86	30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.  31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>Dunkin Donuts, 1015 Elm St</b>			
	8/31/2010	100	No Violations Observed
<b>Dunkin Donuts, 1022 So. Willow St</b>			
	9/8/2010	98	No Critical Violations Observed
<b>Dunkin Donuts, 1265 So. Willow St</b>			
	9/9/2010	97	No Critical Violations Observed
<b>Dunkin Donuts, 1602 Elm St</b>			
	9/17/2010	98	No Critical Violations Observed
<b>Dunkin Donuts, 1932 So. Willow St</b>			
	8/6/2010	97	No Critical Violations Observed
<b>Dunkin Donuts, 1932 Wellington Rd</b>			
	9/9/2010	98	No Critical Violations Observed
<b>Dunkin Donuts, 2445 Brown Ave</b>			
	8/27/2010	99	No Critical Violations Observed
<b>Dunkin Donuts, 510 Harvey Rd</b>			
	8/31/2010	96	No Critical Violations Observed
<b>Easter Seals Child Development Ctr, 555 Auburn St</b>			
	7/7/2010	98	No Critical Violations Observed
<b>Edible Arrangements, 1000 Elm St</b>			
	8/26/2010	100	No Violations Observed
<b>El Pul Garsito Restaurant, 521 Wilson St</b>			
	8/9/2010	93	No Critical Violations Observed
	8/16/2010		No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Elm Street Subway, 1000 Elm St</b>			
	8/25/2010	91	03-RE-HEATING OF FOOD - Potentially hazardous foods, which are re-heated, were not done to 165F within 2 hours.
<b>Famous Dave's BBQ, 1707 So. Willow St</b>			
	9/22/2010	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Fast Track Convenience, 136 So. Willow St</b>			
	7/21/2010	95	No Critical Violations Observed
<b>Firefly American Bistro &amp; Bar, LLC, 22 Concord St</b>			
	8/19/2010	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			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.
<b>Food for Children, JFK Parking Lot</b>			
	9/11/2010	100	No Violations Observed
<b>Giovannis, 379 So. Willow St</b>			
	9/29/2010	94	No Critical Violations Observed
<b>Gloria Jeans Coffees, 1500 So. Willow St</b>			
	9/9/2010	97	No Critical Violations Observed
<b>Gold's Gym, 89 Dow St</b>			
	8/20/2010	96	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Golden Bowl Restaurant, 124 Queen City Ave</b>			
	9/10/2010	99	No Critical Violations Observed
<b>Gov. Hugh Gallen Hi-Rise, 200 Hanover St</b>			
	8/19/2010	99	No Critical Violations Observed
<b>Great American Subs &amp; Deli, 999 Elm St</b>			
	9/9/2010	93	No Critical Violations Observed
<b>Great Buffet, 1525 So. Willow St</b>			
	7/28/2010	71	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.
			35-INSECTS - The facility has an insect infestation.
			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
<b>Hannaford Food &amp; Drug #178, 859 Hanover St</b>			
	7/7/2010	92	No Critical Violations Observed
<b>Hanover Hill Healthcare Center, 700 Hanover St</b>			
	9/22/2010	100	No Violations Observed
<b>Hesser College Cafe, 3 Sundial Ave</b>			
	9/13/2010	90	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.
<b>Hillsborough Market LLC, 519 Lincoln St</b>			
	8/31/2010	90	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>Ignite Bar &amp; Grille, 100 Hanover St</b>			
	8/24/2010	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>J Dubs Coffee, 1000 Elm St</b>			
	9/29/2010	99	No Critical Violations Observed
<b>J.W. Hill's Sports Bar &amp; Grille, 795 Elm St</b>			
	8/18/2010	85	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.
<b>JBC of Manchester NH Inc., 50 Phillipe Cote St</b>			
	9/15/2010	84	No Critical Violations Observed
<b>Jewell &amp; The Beanstalk, 793 Somerville St</b>			
	9/7/2010	92	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Koi Japan, 946 Elm St</b>			
	7/20/2010	71	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 LABELED - Toxic items were not labeled as to their ingredients.
<b>Kwik Stop LLC - South Willow, 1265 So. Willow St</b>			
	9/9/2010	91	30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
<b>Lala's Hungarian Pastry, 836 Elm St</b>			
	9/17/2010	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Little Caesars Pizza, 581 Second St</b>			
	9/9/2010	91	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
<b>M.S. Market, 176 Sagamore St</b>			
	9/17/2010	96	No Critical Violations Observed
<b>Mako's Pizza &amp; Subs LLC, 850 E. Industrial Park Dr</b>			
	7/21/2010	96	No Critical Violations Observed
<b>Manchester Bellagio Pizza, 333 Valley St</b>			
	9/7/2010	79	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.
<b>Manchester East Cobras, Derry Field Park Bridge St</b>			
	9/16/2010	98	No Critical Violations Observed
<b>Manchester East Soccer League, 65 Robinson Rd</b>			
	8/30/2010	92	No Critical Violations Observed
<b>Manchester North Soccer League, Livingston Field</b>			
	9/22/2010	97	No Critical Violations Observed
<b>Manchester South Soccer Concession, Nutt's Pond Precourt Park</b>			
	8/25/2010	98	No Critical Violations Observed
<b>Manchester West Jr Soccer League, 300 Precourt St</b>			
	8/20/2010	100	No Violations Observed
<b>Margie's Dream, 172 Hayward St</b>			
	9/15/2010	81	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.  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.
<b>Mark's Hot Dogs BBQ Catering #1, 426 Chestnut St</b>			
	8/28/2010	92	No Critical Violations Observed
<b>Master Wok, 1500 So. Willow St</b>			
	9/23/2010	97	No Critical Violations Observed
<b>Maverick Gas &amp; Convenience LLC, 9 Willow St</b>			
	7/21/2010	93	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
<b>McDonald's, 2287 Brown Ave</b>			
	8/16/2010	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.
<b>Memorial HS Booster Club Concession, 1 Crusader Way</b>			
	8/26/2010	94	No Critical Violations Observed
<b>Millwest Subway, 195 McGregor St</b>			
	9/16/2010	97	No Critical Violations Observed
<b>Mr. Mikes, 1932 Wellington Rd</b>			
	9/9/2010	88	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
<b>My Friend's Bar &amp; Grill Inc, 507 Maple St</b>			
	9/20/2010	68	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.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			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.
	9/21/2010	88	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.
<b>Myrtle Manor II, Inc., 83 Myrtle St</b>			
	9/30/2010	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>N &amp; K Market, 374 Pearl St</b>			
	9/27/2010	85	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			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
<b>N - N Express II, 230 Lowell St</b>	9/20/2010	96	No Critical Violations Observed
<b>North End Express Inc, 1883 Elm St</b>	9/22/2010	96	No Critical Violations Observed
<b>Northend Superette, 1308 Elm St</b>	9/22/2010	96	No Critical Violations Observed
<b>Nutfield Steak &amp; Ale House, 55 John E. Devine Dr</b>	9/20/2010	72	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.  41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Orange St. Market, 132 Orange St</b>	9/22/2010	97	No Critical Violations Observed
<b>Oven Poppers, 99 Faltin Dr</b>	9/3/2010	99	No Critical Violations Observed
<b>Page Street Express Mart, 1036 Hanover St</b>	9/17/2010	92	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>Panera Bread, 52 March Ave</b>	7/22/2010	100	No Violations Observed
<b>Papa Gino's, 1111 So. Willow St</b>	8/3/2010	93	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>Peking Garden LLC, 967 Elm St</b>	7/14/2010	70	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.
<b>Penuche's Grill, 96 Hanover St</b>	7/8/2010	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Prabi 2006 LLC DBA Shop N Go, 188 Massabesic St</b>	9/9/2010	97	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Pro-Dough Co., Inc., 8030 So. Willow St</b>	8/3/2010	95	No Critical Violations Observed
<b>Quiznos Subs, 990 Elm St</b>	8/26/2010	96	No Critical Violations Observed
<b>R &amp; E Grocery, 304 Merrimack St</b>	9/30/2010	95	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>Red Barn Diner, LLC, 113 Elm St</b>	8/17/2010	93	No Critical Violations Observed
<b>Rite Aid #10275, One Willow St</b>	9/10/2010	95	No Critical Violations Observed
<b>Rockland Convenience Store LLC, 18 Rockland Ave</b>	9/27/2010	94	No Critical Violations Observed
<b>Ruby Tuesday #3309, 1500 So. Willow St</b>	7/26/2010	87	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>S &amp; R Westside Market LLC, 149 Kelly St</b>	9/21/2010	94	No Critical Violations Observed
<b>Sahara Food Services, 750 Massabesic St</b>	8/31/2010	85	No Critical Violations Observed
<b>Santoro's Pizza, 468 Union St</b>	9/27/2010	85	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.  12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
<b>Shawn's Corner Market LLC, 912 Somerville St</b>	9/7/2010	95	No Critical Violations Observed
<b>Short Stop Jolley, 510 Harvey Rd</b>	8/31/2010	83	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.
<b>Sodexo at Wellpoint - Manchester, 3000 Goffs Falls Rd</b>	7/13/2010	92	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
<b>South Willow St. Shell, 1932 So. Willow St</b>	8/6/2010	93	No Critical Violations Observed
<b>St. Teresa Rehabilitation &amp; Nursing, 519 Bridge St</b>	9/16/2010	100	No Violations Observed
<b>Store 24 (#202), 581 Second St</b>	9/13/2010	100	No Violations Observed

Facility	Inspection Date	Score	Violation
<b>Subway @ Evans Express Mart, 2445 Brown Ave</b>			
	8/27/2010	92	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Taco Bell #15278, 1045 So. Willow St</b>			
	8/4/2010	98	No Critical Violations Observed
<b>The Bridge Cafe on Elm, LLC, 1117 Elm St</b>			
	8/16/2010	85	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>The Farnum Center, 235 Hanover St</b>			
	9/24/2010	100	No Violations Observed
<b>The Palace Theatre, 80 Hanover St</b>			
	9/16/2010	97	No Critical Violations Observed
<b>Thousand Crane, 1000 Elm St</b>			
	8/16/2010	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.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Tidewater Cafe @ Summit Packaging, 400 Gay St</b>			
	9/7/2010	97	No Critical Violations Observed
<b>Tidewater Catering Group LLC, 250 Commercial St</b>			
	9/24/2010	97	No Critical Violations Observed
<b>Trinity High School, 581 Bridge St</b>			
	9/29/2010	99	No Critical Violations Observed
<b>U &amp; P Convenience LLC, 64 Merrimack St</b>			
	9/30/2010	98	No Critical Violations Observed
<b>Villa Crest Nursing &amp; Retirement, 1276 Hanover St</b>			
	9/17/2010	99	No Critical Violations Observed
<b>Walgreen Eastern Co #3900, 227 So. Main St</b>			
	9/27/2010	99	No Critical Violations Observed
<b>Weston School, 1066 Hanover St</b>			
	9/22/2010	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.
<b>Z-J Market, 266 Bridge St</b>			
	9/17/2010	95	No Critical Violations Observed