



CITY OF MANCHESTER

Health Department

Inspection Scores by Facility

Period from 07/01/2008 through 09/30/2008

Facility	Inspection Date	Score	Violation
7-11 #33202C, 85 So. Main St	8/27/2008	92	No Critical Violations
7-11, 2305 Brown Ave	8/12/2008	92	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
7-11, 242 Beech St	9/11/2008	93	No Critical Violations
A Taste of Europe, 827 Elm St	8/8/2008	89	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Airport Diner Inc., 2280 Brown Ave	9/22/2008	84	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F. 12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
Amato's, 1017 Second St	7/15/2008	95	No Critical Violations
AMT Market, 384 Massabesic St	9/26/2008	81	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination. 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.
Andre's Diner Inc., 100 Willow St	8/8/2008	93	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.

Facility	Inspection Date	Score	Violation
Angela's Pasta & Cheese Shop, 815 Chestnut St			
	9/30/2008	97	No Critical Violations
Applebee's Neighborhood Grill & Bar, 581 Second St			
	8/7/2008	91	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Ball Park Ice Cream LLC, 245 Maple St			
	7/18/2008	86	30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
Barnes & Noble Booksellers, 1741 So. Willow St			
	8/6/2008	94	No Critical Violations
Bartlett Street Superette, 316 Bartlett St			
	8/28/2008	95	No Critical Violations
Beaulieu's Market, 77 Bremer St			
	7/31/2008	95	No Critical Violations
Beechmont Market, 609 So. Beech St			
	8/26/2008	86	01-SOUND CONDITION - Food not in sound condition.
Beijing Cuisine, 2650 Brown Ave			
	8/13/2008	78	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.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Bertucci's Brick Oven Pizzeria, 1500 So. Willow St			
	7/30/2008	81	12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Blake's Restaurant, 353 So. Main St			
	9/16/2008	98	No Critical Violations
Bodwell Food Mart, 1466 Bodwell Rd			
	7/29/2008	99	No Critical Violations
Bonne Sante Natural Foods, 425 Mast Rd			
	8/28/2008	99	No Critical Violations
Bosna Store LLC, 71B Manchester St			
	9/23/2008	95	No Critical Violations
Boston Market #0027, 14 March St			
	7/16/2008	95	No Critical Violations
Boy Scout Troop 106, 14 Elm St			
	9/20/2008	99	No Critical Violations

Facility	Inspection Date	Score	Violation
Burger King, 623 Second St	7/15/2008	97	No Critical Violations
Burger King, 688 So. Willow St	7/16/2008	97	No Critical Violations
Cafe Lauren at Girls Inc of NH, 340 Varney St	8/14/2008	92	No Critical Violations
Cafe Services @ Comcast, 676 Island Pond Rd	9/9/2008	94	No Critical Violations
Candia Road Convenience, 836 Candia Rd	8/14/2008	91	No Critical Violations
Caribbean Market, 302 Lake Ave	9/22/2008	96	No Critical Violations
Catholic Medical Center Cafeteria, 100 McGregor St	8/5/2008	97	No Critical Violations
Centerplate-First Base, 1 Line Dr	8/13/2008	94	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Centerplate-Home Plate, 1 Line Dr	8/13/2008	91	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Centerplate-Main Kitchen, 1 Line Dr	8/13/2008	84	35-INSECTS - The facility has an insect infestation. 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.
Centerplate-Samuel Adams Bar&Grill, 1 Line Dr	8/13/2008	93	35-INSECTS - The facility has an insect infestation.
Centerplate-Third Base, 1 Line Dr	8/13/2008	91	35-INSECTS - The facility has an insect infestation.
Central High School Booster, Gill Stadium	9/19/2008	98	No Critical Violations

Facility	Inspection Date	Score	Violation
Cheng Du Kitchen, 665 Daniel Webster Hwy			
	8/6/2008	65	03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140F to 75F in 2 hours and from 75F to 41F 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.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
	8/7/2008	96	No Critical Violations
Chesterman LLC dba Dunkin Donuts, 855 Candia Rd			
	8/8/2008	89	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.
Chez Vachon Restaurant, 136 Kelley St			
	9/15/2008	83	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Chuck E Cheese, 1525 So. Willow St			
	7/16/2008	68	01-NO SPOILAGE - Spoiled food or moldy ice observed.
			22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to use or re-use as necessary.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
			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.
	7/17/2008	86	No Critical Violations
	8/26/2008		No Critical Violations
Clam King Restuarant, 791 Second St			
	9/29/2008	85	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Country Kitchen, 199 Pepsi Dr			
	7/29/2008	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
Crosstown Variety Store, 270 Amory St	9/2/2008	95	No Critical Violations
Cumberland Farms #5408, 108 Webster St	9/16/2008	94	No Critical Violations
CVS Pharmacy #7932, 432 So. Main St	8/14/2008	96	No Critical Violations
D.H.'s Doghouse LLC, 1451 Front St	8/1/2008	100	No Violations
Dairy Queen, 715 Second St	9/8/2008	95	No Critical Violations
Dickie Boy Subs, 288 South Main St	9/30/2008	92	No Critical Violations
Domino's Pizza, 91 Maple St	9/16/2008	97	No Critical Violations
Don Quijote Restaurant, 362 Union St	9/10/2008	85	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Dunkin Donuts @ CMC, 100 McGregor St	8/5/2008	100	No Violations
Dunkin Donuts, 1022 So. Willow St	9/9/2008	95	No Critical Violations
Dunkin Donuts, 1932 So. Willow St	9/22/2008	92	No Critical Violations
Dunkin Donuts, 2445 Brown Ave	9/22/2008	98	No Critical Violations
Dunkin Donuts, 510 Harvey Rd	9/22/2008	92	No Critical Violations
Dunkin Donuts, 777 So. Willow St	7/16/2008	92	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Dunkin Donuts, 921 Beech St	9/25/2008	83	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 STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Famous Dave's @ Fisher Cats, 1707 So Willow St	8/13/2008	100	No Violations

Facility	Inspection Date	Score	Violation
Famous Dave's Bar-B-Que, 1707 So. Willow St			
	9/15/2008	79	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Fast Track Convenience, 136 So. Willow St			
	8/1/2008	97	No Critical Violations
First Presbyterian Church, 75 Second St			
	8/25/2008	98	No Critical Violations
Four Season's Express LLC, 425 Lake Ave			
	9/15/2008	94	No Critical Violations
Friendlys #302, 1229 So. Willow St			
	9/11/2008	80	12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations. 12-HANDS WASHED - Employees were not washing hands when required.
Gill Stadium Eagle's Concession, Valley St			
	9/13/2008	97	No Critical Violations
Go-Go Mart, 510 Harvey Rd			
	9/22/2008	73	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 12-HANDS WASHED - Employees were not washing hands when required. 31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Goldenrod Restaurant, 1681 Candia Rd			
	8/28/2008	74	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.
Gosselin's Superette, 706 Somerville St			
	9/22/2008	80	12-HANDS WASHED - Employees were not washing hands when required. 41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Grand Slam Pizza, 472 So. Main St			
	9/9/2008	83	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Granite State Catering Partners LLC, 87 Elm St			
	8/20/2008	97	No Critical Violations

Facility	Inspection Date	Score	Violation
Granite State Lunchbox LLC, 195 McGregor St			
	8/6/2008	82	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.
			04-FACILITIES TO MAINTAIN TEMPERATURE - The establishment did not have functioning refrigeration.
			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.
Great Buffet, 1525 So. Willow St			
	8/26/2008	88	No Critical Violations
Greater Manchester Wrestling Assoc, 303 Beech St			
	8/23/2008	99	No Critical Violations
Hallsville School, 275 Jewett St			
	9/24/2008	89	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Hart's Turkey Farm, 21 Front St			
	9/11/2008	96	No Critical Violations
Hesser College Cafe, 3 Sundial Ave			
	9/3/2008	83	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.
Hillcrest Terrace, 200 Alliance Way			
	8/7/2008	96	No Critical Violations
Hillview Restaurant, 270 Amory St			
	9/2/2008	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.
Hope Center, 222 Cedar St			
	9/25/2008	93	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
Jon O's Market, 600 Front St	8/30/2008	96	No Critical Violations
Just Coffee Plus, 1 Norwich Rd	8/1/2008	95	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients. 41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Kalwall Corporation, 1111 Candia Rd	9/23/2008	94	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Kid's Junction, 1 Sundial Ave	8/22/2008	99	No Critical Violations
Ling Garden LLC, 845 Second St	7/31/2008	89	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Little Caesars Pizza, 581 Second St	8/8/2008	96	No Critical Violations
Luigi's Pizza Bar & Grille, 712 Valley St	8/14/2008	81	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. 35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Maccoa Pizza & Subs, 85 Manchester St	9/23/2008	80	12-HANDS WASHED - Employees were not washing hands when required. 22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary. 22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Mako's Pizza, 850 E. Industrial Park Dr	8/6/2008	94	No Critical Violations
Manchester East Soccer League, 65 Robinson Rd	9/2/2008	92	No Critical Violations
Manchester Jr Soccer League West, Precourt St	8/19/2008	96	No Critical Violations
Manchester North Soccer League, Livingston Field	8/25/2008	96	No Critical Violations

Facility	Inspection Date	Score	Violation
Manchester Shop N Go, 188 Massabesic St			
	9/26/2008	94	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Manchester South Soccer Concession, Nutt's Pond Precourt Park			
	8/13/2008	96	No Critical Violations
	8/27/2008	99	No Critical Violations
Manchester West Memorial Field, 9 Notre Dame Ave			
	9/5/2008	96	No Critical Violations
McDonald's Restaurant, 196 So. Willow St			
	8/18/2008	92	No Critical Violations
McDonald's Restaurant, 907 Second St			
	7/15/2008	94	No Critical Violations
McDonald's, 2287 Brown Ave			
	8/12/2008	92	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Memorial High Booster Club, 1 Crusader Way			
	8/21/2008	99	No Critical Violations
Mercy of God African Market, 226 Pine St			
	7/2/2008	84	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Michelle's Gourmet Pastries & Deli, 819 Union St			
	8/28/2008	94	No Critical Violations
Mount Zion Christian Schools, 132 Titus Ave			
	9/10/2008	100	No Violations
My AM News, 1500 So. Willow St			
	7/2/2008	97	No Critical Violations
N.D.S. Canteen, 143 Crawford St			
	7/1/2008	95	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.
New England Harvested Seafood, Inc., 56 Plantation Dr			
	9/19/2008	94	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.

Facility	Inspection Date	Score	Violation
New Happy Garden Chinese Restaurant, 47 Hamel Dr			
	7/31/2008	82	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.
New Taiwan Garden, 575 So. Willow St			
	7/31/2008	90	No Critical Violations
North Main Petroleum Service Inc., 21 No. Main St			
	8/6/2008	86	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Northside Hoagies LLC, 1100 Bicentennial Dr			
	7/30/2008	100	No Violations
Oven Poppers, 99 Faltin Dr			
	9/9/2008	100	No Violations
Panera Bread, 52 March Ave			
	7/31/2008	89	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Papa Gino's, 1111 So. Willow St			
	8/7/2008	89	No Critical Violations
Peking Garden LLC, 967 Elm St			
	7/1/2008	81	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			
	9/15/2008	86	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Pro-Dough Co., Inc., 8030 So. Willow St			
	8/26/2008	97	No Critical Violations
Saky's Food Mart, 218 Bremer St			
	8/29/2008	100	No Violations
Season's Tickets Sports Pub, 554 Front St			
	8/14/2008	84	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Second Street Mobil, 1019 Second St			
	8/1/2008	84	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.

Facility	Inspection Date	Score	Violation
Shirley D's Diner, 113 Elm St			
	8/20/2008	73	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Simons Roast Beef, 2626 Brown Ave			
	8/26/2008	99	No Critical Violations
Sodexo at Wellpoint - Manchester, 3000 Goffs Falls Rd			
	9/15/2008	80	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 140F to 75F in 2 hours and from 75F to 41F within 4 more hours.
			12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
South Willow St. Shell, 1932 So. Willow St			
	9/22/2008	96	No Critical Violations
Spice Center, 245 Maple St			
	7/25/2008	93	No Critical Violations
St. Catherine's School, 206 North St			
	7/31/2008	100	No Violations
St. Raphael Church, 103 Walker St			
	8/28/2008	92	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Store 24, #226, 245 Maple St			
	9/15/2008	99	No Critical Violations
Sub Contractors Sub Shop, 250 Dubuque St			
	8/15/2008	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Subway @ Evans Express Mart, 2445 Brown Ave			
	9/22/2008	87	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Subway, 581 Second St			
	7/17/2008	95	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.

Facility	Inspection Date	Score	Violation
Taco Bell #023877, 1050 Second St			
	7/17/2008	89	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Taco Bell #15278, 1045 So. Willow St			
	9/9/2008	95	No Critical Violations
The Brazilian Cafe of Manchester, 333 Valley St			
	8/21/2008	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
The Meeting House @ Riverfront, 60 Riverfront Dr			
	9/8/2008	88	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
The Pepsi Bottling Group, 127 Pepsi Rd			
	8/7/2008	99	No Critical Violations
Tidewater Cafe at the CBC, 1050 Holt Ave			
	8/18/2008	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
TJ's Sport Bar & Grill, 23 Central St			
	7/24/2008	70	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-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.
			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.
Wendy's Old Fahioned Hamburgers, 860 Candia Rd			
	9/11/2008	95	No Critical Violations
Wendy's, 722 Second St			
	8/27/2008	96	No Critical Violations
West Side Meat and Deli, 270 Amory St			
	7/31/2008	95	No Critical Violations
Wilson School, 401 Wilson St			
	9/23/2008	93	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.

Facility	Inspection Date	Score	Violation
Wilson St. Market, 78 Wilson St			
	9/16/2008	93	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.
Yogi's Convenient Mart, 15 Willow St			
	7/16/2008	80	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Zoey's Pizza, 2160 Candia Rd			
	9/15/2008	69	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.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
	9/16/2008	84	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.