



CITY OF MANCHESTER

Health Department

Inspection Scores by Facility

Period from 10/01/2016 through 10/31/2016

Facility	Inspection Date	Score	Violation
603 Candy LLC, 1500 So. Willow St			
	10/11/2016	92	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
61 Best Market, 61 Maple St			
	10/28/2016	78	01-APPROVED SOURCE - Food observed was not from an approved source. Example: Home prepared items or items made in an unlicensed facility.
			22-SANITIZATION RINSE- EQUIP AND UTENSILS NOT SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			31-HANDWASHING- NUMBER - The establishment had an insufficient number of handsinks.
Arbys, 1500 South Willow St			
	10/11/2016	72	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			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.
			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.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			35-PESTS-PRESENCE - The facility has evidence of pests.
Brown School Apartments, 435 Amory St			
	10/31/2016	99	No Critical Violations Observed
Cafe Services Inc - Parker Varney School, 223 James A Pollock Dr			
	10/31/2016	93	12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.

Facility	Inspection Date	Score	Violation
Cinnabest LLC, 1500 So. Willow St			
	10/11/2016	82	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 contents.
D'Angelo Sandwich Shop, 1500 So. Willow St			
	10/13/2016	80	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			35-PESTS-PRESENCE - The facility has evidence of pests.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Domino's Pizza, 91 Maple St			
	10/28/2016	92	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Elite Pizza, 72 Conant St			
	10/31/2016	91	No Critical Violations Observed
Extreme Pita, 1500 So Willow St			
	10/12/2016	85	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.
Gloria Jeans Coffees, 1500 So. Willow St			
	10/13/2016	85	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.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Heng Won Chinese Restaurant, 262 Mammoth Rd			
	10/17/2016	72	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.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-HANDS WASHED - Employees were not washing hands when required.
			22-SANITIZATION RINSE- EQUIP AND UTENSILS NOT 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.
			35-PEST CONTROL PRACTICES - Unapproved pest control methods were used.

Facility	Inspection Date	Score	Violation
Kennedy Fried Chicken, 326 Maple St			
	10/5/2016	68	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-HYGIENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
			22-SANITIZATION RINSE- EQUIP AND UTENSILS NOT SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			35-PESTS-PRESENCE - The facility has evidence 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.
	10/6/2016	87	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
KFC, 955 SECOND St			
	10/11/2016	89	No Critical Violations Observed
Maple Street Market, 326 Maple St			
	10/5/2016	88	41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
Maple Valley Convenience, 245 Maple St			
	10/28/2016	81	01-APPROVED SOURCE - Food observed was not from an approved source. Example: Home prepared items or items made in an unlicensed facility.
			31-HANDWASHING- NUMBER - The establishment had an insufficient number of handsinks.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
McDonald's Restaurant, 907 Second St			
	10/19/2016	81	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			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, food service items or incompatible chemicals.
Nature's Nectar, 1500 So. Willow St			
	10/13/2016	81	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.
			35-PESTS-PRESENCE - The facility has evidence of pests.
New Day Diner, 342 Cypress St			

Facility	Inspection Date	Score	Violation
	10/5/2016	87	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.
New Happy Garden Chinese Restaurant, 47 Hamel Dr			
	10/24/2016	62	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.
			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.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
	10/26/2016	85	12-HYGIENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
Spare Time / City Sports Grille, 216 Maple St			
	10/31/2016	77	22-SANITIZATION RINSE- EQUIP AND UTENSILS NOT SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			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.
			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.
T Bones Market, 66 Union St			
	10/19/2016	79	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.
			30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly 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.

Facility	Inspection Date	Score	Violation
Teavana Corporation, 1500 So. Willow St			
	10/19/2016	93	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.
Wendy's, 675 So. Willow St			
	10/24/2016	81	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			12-HANDS WASHED - Employees were not washing hands when required.
			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.
Wendy's, 860 Candia Rd			
	10/27/2016	81	12- HYGIENIC PRACTICES (SMOKING) - Employees were smoking in an unapproved location.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.