



## CITY OF MANCHESTER

### *Health Department*

### Inspection Scores by Facility

Period from 04/01/2008 through 06/30/2008

Facility	Inspection Date	Score	Violation
<b>1111 Elm Street LLC, 1111 Elm St</b>	6/18/2008	<b>96</b>	No Critical Violations
<b>1750 Tower Cafe, 1750 Elm St</b>	6/17/2008	<b>92</b>	No Critical Violations
<b>25 Lake Dr, LLC (Dunkin Donuts), 122 Londonderry Tpk</b>	6/24/2008	<b>94</b>	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>7-11 #32499B, 557 Maple St</b>	5/19/2008	<b>82</b>	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.
<b>7-11, 111 Webster St</b>	6/9/2008	<b>86</b>	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.  31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>99 Restaurant &amp; Pub, 1685 So. Willow St</b>	4/23/2008	<b>84</b>	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>A &amp; Z Market, 302 Lake Ave</b>	6/9/2008	<b>86</b>	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.

Facility	Inspection Date	Score	Violation
<b>A Market Natural Foods, 125 Loring St</b>			
	4/10/2008	92	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.
<b>A Market, 379 So. Willow St</b>			
	5/27/2008	96	No Critical Violations
<b>A&amp;D Italian Food dba Amato's, 497 Hooksett Rd</b>			
	5/16/2008	71	12-HANDS WASHED - Employees were not washing hands when required.
			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 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.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>A.K. and A. Mini Market, 147 Kelley St</b>			
	4/4/2008	86	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>AA Market, 540 Hall St</b>			
	4/2/2008	92	No Critical Violations
<b>ABC Nursery, 108 Revere Ave</b>			
	4/14/2008	98	No Critical Violations
<b>Adela's Sandwiches, 74 Conant St</b>			
	6/18/2008	87	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>African Halal Market, 917 Valley St</b>			
	6/11/2008	98	No Critical Violations
<b>Afshin Convenience, 570 Elm St</b>			
	6/9/2008	87	01-SOUND CONDITION - Food not in sound condition.
			03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Alexa's Kitchen, 14 E Eglin Blvd</b>			
	5/1/2008	95	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>Alley Cat Pizzeria, 286 Chestnut St</b>			
	6/24/2008	82	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.
<b>Aloha Restaurant, 901 Hanover St</b>			
	6/19/2008	73	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.
			35-INSECTS - The facility has an insect infestation.
<b>Alpine Club, 175 Putnam St</b>			
	6/17/2008	91	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.
<b>American Legion Post #2, 251 Maple St</b>			
	6/23/2008	98	No Critical Violations
<b>American Legion Post #43, 56 Boutwell St</b>			
	6/17/2008	95	No Critical Violations
<b>American Legion Post #79, 35 W. Brook St</b>			
	6/27/2008	97	No Critical Violations
<b>Amory House of Pizza, 253 Amory St</b>			
	5/13/2008	86	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.
<b>Amoskeag Market, 275 Front St</b>			
	6/16/2008	92	No Critical Violations
<b>Amoskeag Village Pizza, 610 Front St</b>			
	6/17/2008	97	No Critical Violations
<b>Andy's Place, 342 Cypress St</b>			
	6/12/2008	90	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.

Facility	Inspection Date	Score	Violation
<b>Annula's Pizza &amp; Deli, 525 Chestnut St</b>	5/27/2008	87	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>Aramark Corporation-Kitchen, 555 Elm St</b>	6/27/2008	96	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
<b>Aramark Corporation-Lounge, 555 Elm St</b>	6/27/2008	98	No Critical Violations
<b>Aramark Corporation-Stand A, 555 Elm St</b>	6/27/2008	94	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
<b>Aramark Corporation-Stand B, 555 Elm St</b>	6/27/2008	97	No Critical Violations
<b>Aramark Corporation-Stand C, 555 Elm St</b>	6/27/2008	100	No Violations
<b>Aramark Corporation-Stand D, 555 Elm St</b>	6/27/2008	98	No Critical Violations
<b>Athens Restaurant, 31 Central St</b>	4/22/2008	78	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.
<b>Auntie Anne's Pretzels, 1500 So. Willow St</b>	4/22/2008	96	No Critical Violations
<b>Awesome Pizza, 12 Lake Ave</b>	5/30/2008	85	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>B&amp;B Cafe and Grill, 25 Stark St</b>	6/23/2008	92	No Critical Violations
<b>Bakersville School, 20 Elm St</b>	5/1/2008	92	No Critical Violations
<b>Bakolas Market, Inc., 110 Spruce St</b>	5/8/2008	97	No Critical Violations
<b>Bamboo Garden, 329 Lincoln St</b>	4/10/2008	81	12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.

Facility	Inspection Date	Score	Violation
<b>Barba Costos Coffee House, 249 Pine St</b>			
	4/22/2008	91	22-SANITATION RINSE- EQUIP AND UTENSILS 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.
<b>Bastian Market, 158 Spruce St</b>			
	6/19/2008	79	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.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Beauty's Pizza, 108 Webster St</b>			
	5/13/2008	90	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
<b>Beech Street School, 333 Beech St</b>			
	5/2/2008	93	No Critical Violations
<b>Belmont Hall, LLC, 718 Grove St</b>			
	4/7/2008	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Ben &amp; Jerry's, 940 Elm St</b>			
	5/24/2008	98	No Critical Violations
	6/12/2008	97	No Critical Violations
<b>Ben Nadeau's Subs, 1095 Hanover St</b>			
	5/20/2008	98	No Critical Violations
<b>Benvenuto's LLC, 100 Hanover St</b>			
	6/13/2008	95	No Critical Violations
<b>Bertucci's Brick Oven Pizzeria, 1500 So. Willow St</b>			
	4/21/2008	79	01-NO SPOILAGE - Spoiled food or moldy ice observed.
			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.
<b>Best Western Executive Court Inn, 13500 So. Willow St</b>			
	5/2/2008	95	No Critical Violations
<b>Big Easy Bagel, 2626 Brown Ave</b>			
	6/17/2008	93	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.

Facility	Inspection Date	Score	Violation
<b>Big J's Dogs, 129 March Ave</b>			
	4/4/2008	90	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Billy's Sports Bar, 34 Tarrytown Rd</b>			
	6/4/2008	76	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.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			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.
<b>Bishop Leo E. O'Neil Youth Center, 30 South Elm St</b>			
	6/25/2008	94	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
<b>Blake's Restaurant, 53 Hooksett Rd</b>			
	5/15/2008	81	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 STORED - Toxic items were not stored away from food, utensils 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.
<b>Blakes Scoop Shop, 1500 So. Willow St</b>			
	5/15/2008	88	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Blessed Sacrament Church, 14 Elm St</b>			
	6/25/2008	99	No Critical Violations
<b>Bob's Discount Furniture, 1875 So. Willow St</b>			
	4/23/2008	98	No Critical Violations
<b>Bobby O's Foods LLC, 722 E. Industrial Pk Dr</b>			
	5/30/2008	86	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>Bourbon Street Cafe, 1500 So. Willow St</b>			
	5/12/2008	95	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>Breezeway Pub, 14 Pearl St</b>			
	6/11/2008	96	No Critical Violations
<b>British American Association, 235 Central St</b>			
	6/24/2008	98	No Critical Violations
<b>Brookside Child Development Center, 2013 Elm St</b>			
	5/9/2008	91	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Brookside Congregational Church, 2013 Elm St</b>			
	5/9/2008	91	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Brother's Pizza &amp; Family Restaurant, 6 Willow St</b>			
	5/29/2008	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Burger King, 737 Daniel Webster Hwy</b>			
	4/10/2008	91	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>C &amp; G Coffee House, 273 Pine St</b>			
	5/16/2008	84	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.
			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.
<b>Caesario's Pizza &amp; Subs, 1057 Elm St</b>			
	4/2/2008	72	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-GOOD HYGIENIC PRACTICES (SMOKING) - Employees were smoking in an unapproved location.
			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.
<b>Cafe Momo, 1065 Hanover St</b>			
	5/20/2008	94	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>Cafe Services @ Freudenburg Nok, 50 Ammon Dr</b>			
	5/1/2008	97	No Critical Violations
<b>Camp Carpenter, 300 Blondin Rd</b>			
	4/15/2008	93	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
<b>Candy Kingdom, 235 Harvard St</b>			
	6/11/2008	99	No Critical Violations
<b>Canton Garden, 159 Kelley St</b>			
	5/27/2008	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Carole's Mammoth Rd Convenience, 10 Mammoth Rd</b>			
	6/10/2008	96	No Critical Violations
<b>Carpenter Center, 323 Franklin St</b>			
	6/25/2008	92	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Castle Caterers LLC, 700 Lucas Rd</b>			
	6/3/2008	91	No Critical Violations
<b>Centerplate-Dinner in the Den, 1 Line Dr</b>			
	5/14/2008	86	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.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>Centerplate-First Base, 1 Line Dr</b>			
	5/14/2008	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.
			31-HANDWASHING- NUMBER - The establishment had an insufficient number of handsinks.
<b>Centerplate-Home Plate, 1 Line Dr</b>			
	5/14/2008	99	No Critical Violations
<b>Centerplate-Main Kitchen, 1 Line Dr</b>			
	5/14/2008	87	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
<b>Centerplate-Samuel Adams Bar&amp;Grill, 1 Line Dr</b>			
	5/14/2008	100	No Violations

Facility	Inspection Date	Score	Violation
<b>Centerplate-Third Base, 1 Line Dr</b>			
	5/14/2008	88	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			31-HANDWASHING- NUMBER - The establishment had an insufficient number of handsinks.
<b>Central High School, 207 Lowell St</b>			
	5/2/2008	99	No Critical Violations
<b>Charbel's Restaurant &amp; Lounge, 2323 Brown Ave</b>			
	4/23/2008	97	No Critical Violations
<b>Chateau Restaurant, 201 Hanover St</b>			
	6/18/2008	77	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.
<b>Cheeseco of NE, 97 Eddy Rd</b>			
	5/5/2008	94	No Critical Violations
<b>Chiggy's Place Inc., 372 Kelley St</b>			
	4/2/2008	97	No Critical Violations
<b>Chili's Grill &amp; Bar, 1071 So. Willow St</b>			
	4/10/2008	90	No Critical Violations
<b>China Kitchen, 173 Hanover St</b>			
	6/18/2008	85	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>Christos Kalivas Highrise, 175 Chestnut St</b>			
	6/23/2008	98	No Critical Violations
<b>Cinnabon #282, 1500 So. Willow St</b>			
	4/21/2008	80	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.
<b>City Flame Smoke House, 363 Chestnut St</b>			
	5/13/2008	87	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
<b>CJ's Great West Grill, 782 So. Willow St</b>			
	4/10/2008	88	No Critical Violations
<b>Club Canadian, 128 So Main St</b>			
	6/17/2008	98	No Critical Violations
<b>Club Lafayette, 387 Canal St</b>			
	6/24/2008	98	No Critical Violations
<b>Club Mont Royal, 594 Somerville St</b>			
	6/24/2008	97	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>Coca-Cola Bottling Company, 99 Eddy Rd</b>	4/4/2008	98	No Critical Violations
<b>Coffee Break Bakery, 2075 So. Willow St</b>	4/3/2008	85	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Cold Stone Creamery, 102 March Ave</b>	5/1/2008	94	No Critical Violations
<b>Comfort Inn, 298 Queen City Ave</b>	6/16/2008	99	No Critical Violations
<b>Commercial Street Fishery, 33 So. Commercial St</b>	5/13/2008	94	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
<b>Connie's Concessions, 6111 McKee Rd</b>	5/24/2008	96	No Critical Violations
<b>Consuelo's Taqueria, 36 Amherst St</b>	6/20/2008	97	No Critical Violations
<b>Cotton Restaurant, 75 Arms St</b>	6/16/2008	89	No Critical Violations
<b>Countryside Convenience, 995 Goffstown Rd</b>	5/8/2008	93	No Critical Violations
<b>Cremeland Drive In, 250 Valley St</b>	5/6/2008	94	No Critical Violations
<b>Cumberland Farms #5420, 217 Union St</b>	6/16/2008	94	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Cumberland Farms #5511, 275 Hanover St</b>	6/18/2008	94	No Critical Violations
<b>CVS Pharmacy #200, 788 So. Willow St</b>	5/1/2008	94	No Critical Violations
<b>CVS Pharmacy #2257, 271 Mammoth Rd</b>	6/5/2008	94	No Critical Violations
<b>CVS Pharmacy #823, 947 Elm St</b>	6/12/2008	95	No Critical Violations
<b>Cypress Center Kitchen, 401 Cypress St</b>	6/25/2008	96	No Critical Violations
<b>D'Angelo Sandwich Shop, 1500 So. Willow St</b>	4/24/2008	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.

Facility	Inspection Date	Score	Violation
<b>D'Angelo Sandwich Shop, 401 So. Willow St</b>			
	4/1/2008	78	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 had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
<b>D'Angelo Sandwich Shop, 673 Daniel Webster Hwy</b>			
	6/19/2008	94	No Critical Violations
<b>D'Angelo Sandwich Shop, 88 Harvey Rd</b>			
	4/2/2008	93	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>D'Angelo Sandwich Shop, 900 Second St</b>			
	5/15/2008	97	No Critical Violations
<b>Dairy Queen - Orange Julius, 1500 So. Willow St</b>			
	5/13/2008	80	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			35-INSECTS - The facility has an insect infestation.
<b>Dartmouth Hitchcock Manchester, 100 Hitchcock Way</b>			
	5/20/2008	94	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Davignon Club, 218 Wilson St</b>			
	6/24/2008	94	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Denny's Quick Lunch, 356 Whitney Ave</b>			
	6/19/2008	90	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>Derryfield Middle School, 2108 River Rd</b>			
	5/5/2008	99	No Critical Violations
<b>Derryfield Restaurant, 625 Mammoth Rd</b>			
	6/5/2008	92	No Critical Violations
<b>Derryfield Upper School, 2108 River Rd</b>			
	5/5/2008	97	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>Desert Moon, 1500 So. Willow St</b>	5/9/2008	<b>83</b>	12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
<b>Desi Bazar, 126 Kelley St</b>	5/14/2008	<b>97</b>	No Critical Violations
<b>Disabled American Veterans, 399 Silver St</b>	6/24/2008	<b>98</b>	No Critical Violations
<b>DJ's Deli &amp; Subs, 171 Kelley St</b>	6/2/2008	<b>98</b>	No Critical Violations
<b>DJJS - Main Kitchen, 1056 No. River Rd</b>	6/10/2008	<b>100</b>	No Violations
<b>Dog Days of Summer Ice Cream, 297 Wilson's Crossing Rd</b>	4/9/2008	<b>100</b>	No Violations
<b>Domino's Pizza, 150 Amory St</b>	6/23/2008	<b>99</b>	No Critical Violations
<b>Domino's Pizza, 212 Lowell St</b>	6/18/2008	<b>97</b>	No Critical Violations
<b>Domino's Pizza, 91 Maple St</b>	6/11/2008	<b>76</b>	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.  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.  41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Don Quijote Restaurant, 333 Valley St</b>	5/16/2008	<b>87</b>	No Critical Violations
<b>Down the Block, 167 Hanover St</b>	6/18/2008	<b>94</b>	No Critical Violations
<b>Downtown Farmer's Market, 889 Elm St</b>	6/19/2008	<b>98</b>	No Critical Violations
<b>Dunkin Donuts, 100 Eddy Rd</b>	5/28/2008	<b>94</b>	No Critical Violations
<b>Dunkin Donuts, 1015 Elm St</b>	6/12/2008	<b>91</b>	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.

Facility	Inspection Date	Score	Violation
<b>Dunkin Donuts, 1265 So. Willow St</b>			
	4/8/2008	83	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.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
<b>Dunkin Donuts, 1500 So. Willow St</b>			
	4/24/2008	98	No Critical Violations
<b>Dunkin Donuts, 1602 Elm St</b>			
	4/15/2008	99	No Critical Violations
<b>Dunkin Donuts, 1932 Wellington Rd</b>			
	6/13/2008	99	No Critical Violations
<b>Dunkin Donuts, 216 Elm St</b>			
	6/19/2008	91	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.
<b>Dunkin Donuts, 2297 Brown Ave</b>			
	6/4/2008	93	No Critical Violations
<b>Dunkin Donuts, 245 Eddy Rd</b>			
	4/29/2008	95	30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
<b>Dunkin Donuts, 4 No. Main St</b>			
	4/24/2008	97	No Critical Violations
<b>Dunkin Donuts, 887 Hanover St</b>			
	6/24/2008	96	No Critical Violations
<b>Dunkin Donuts, 947 Second St</b>			
	6/2/2008	94	No Critical Violations
<b>East Manchester Fish &amp; Game Club, 50 Massabesic St</b>			
	6/23/2008	95	No Critical Violations
<b>East Side Club, 786 Massabesic St</b>			
	6/19/2008	97	No Critical Violations
<b>Easter Seals Adult Day Program, 555 Auburn St</b>			
	6/24/2008	98	No Critical Violations
<b>Easter Seals Child Development Ctr, 555 Auburn St</b>			
	6/24/2008	97	No Critical Violations
<b>Easter Seals, 200 Zachary Rd</b>			
	4/11/2008	94	No Critical Violations
<b>Econolodge, 75 W. Hancock St</b>			
	4/25/2008	97	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>Eddy Rd Shell, 245 Eddy Rd</b>	4/29/2008	94	No Critical Violations
<b>Edible Arrangements, 1000 Elm St</b>	6/20/2008	100	No Violations
<b>El Mexicano Restaurant, 197 Wilson St</b>	6/18/2008	87	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>El Rancho Restaurant, 521 Wilson St</b>	5/6/2008	77	04-FACILITIES TO MAINTAIN TEMPERATURE - The establishment did not have functioning refrigeration.  12-HANDS WASHED - Employees were not washing hands when required.  35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Elderly Services Department, 151 Douglas St</b>	6/17/2008	100	No Violations
<b>Element Lounge, 1055 Elm St</b>	6/12/2008	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Elliot Adult Day Program, 1070 Holt Ave</b>	5/8/2008	95	No Critical Violations
<b>Elliot Commons Cafeteria, 1 Elliot Way</b>	6/10/2008	85	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.
<b>Empire Bagel Cafe, 373 Hanover St</b>	4/2/2008	92	No Critical Violations
<b>European Store, 310 Maple St</b>	6/3/2008	98	No Critical Violations
<b>Even Par Social Club, 102 Spruce St</b>	6/24/2008	98	No Critical Violations
<b>Executive Catering Services, 290 Belmont St</b>	6/26/2008	94	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Executive Court Banquet, 1199 So Mammoth Rd</b>	4/23/2008	95	No Critical Violations
<b>Fairdeal Queen City Convenience, 31A Elm St</b>	6/10/2008	91	01-NO SPOILAGE - Spoiled food or moldy ice observed.  01-SOUND CONDITION - Food not in sound condition.

Facility	Inspection Date	Score	Violation
<b>Fairfield Inn, 860 So. Porter St</b>	5/7/2008	95	No Critical Violations
<b>Famous Dave's @ Fisher Cats, 1707 So Willow St</b>	5/31/2008	100	No Violations
<b>Ferrari's Pizza &amp; Pasta, 444 Second St</b>	5/30/2008	78	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.  31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>FLL Convenience Mart Inc, 2264 Candia Rd</b>	6/23/2008	97	No Critical Violations
<b>Food for Children, 400 Bedford St</b>	5/19/2008	98	No Critical Violations
<b>Fratello's Restaurant, 155 Dow St</b>	4/8/2008	77	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.  07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>Freed's Bakery, 299 Pepsi Rd</b>	5/12/2008	94	No Critical Violations
<b>Freihofer Bakery Outlet, 488 South Main St</b>	4/7/2008	100	No Violations
<b>Fritzie's Variety, 154 Conant St</b>	6/2/2008	92	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
<b>Frohlich Flavors, 26 Mudnock Rd</b>	5/24/2008	100	No Violations
<b>Gala Cafe, 967 Elm St</b>	6/20/2008	91	No Critical Violations
<b>Gauchos Churrascaria, 62 Lowell St</b>	6/18/2008	83	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.
<b>Gelinas Food Concession, 495 Fourth Range Rd</b>	5/24/2008	100	No Violations

Facility	Inspection Date	Score	Violation
<b>Gill's Indian Bar &amp; Grill, 245 Maple St</b>			
	4/2/2008	84	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
<b>Gloria Jeans Coffees, 1500 So. Willow St</b>			
	4/7/2008	77	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.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils 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.
<b>Golden Bowl Restaurant, 124 Queen City Ave</b>			
	4/2/2008	94	No Critical Violations
<b>Gossler Park School, 99 Sullivan St</b>			
	4/14/2008	100	No Violations
<b>Gov. Hugh Gallen Hi-Rise, 200 Hanover St</b>			
	6/27/2008	94	No Critical Violations
<b>Grand Slam Pizza II, 331 So. Mammoth Rd</b>			
	5/8/2008	94	No Critical Violations
<b>Great Wall Chinese Restaurant, 168 Amory St</b>			
	6/18/2008	90	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Green Acres School, 100 Aurore Ave</b>			
	4/11/2008	96	No Critical Violations
<b>Hackett Hill Healthcare, 191 Hackett Hill Rd</b>			
	4/30/2008	95	No Critical Violations
<b>Hallsville School, 275 Jewett St</b>			
	4/15/2008	93	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Han's Food Mart, 353 Maple St</b>			
	6/17/2008	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Hannaford Food &amp; Drug #164, 201 John E. Devine Dr</b>			
	5/7/2008	93	No Critical Violations
<b>Hannaford Food &amp; Drug #178, 859 Hanover St</b>			
	6/19/2008	94	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>Hanover Hill Healthcare Center, 700 Hanover St</b>			
	6/27/2008	94	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Hanover St. Shell, 887 Hanover St</b>			
	6/24/2008	98	No Critical Violations
<b>Hanover Street Chophouse, 149 Hanover St</b>			
	6/18/2008	95	No Critical Violations
<b>Heavenly Fodder, 33 Elm St</b>			
	6/10/2008	91	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Helping Hands Outreach Center, 50 Lowell St</b>			
	6/18/2008	97	No Critical Violations
<b>Highland Goffe's Falls School, 2021 Goffe's Falls Rd</b>			
	4/15/2008	98	No Critical Violations
<b>Hillsborough County Jail, 445 Willow St</b>			
	6/27/2008	87	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>Hillsborough Market LLC, 519 Lincoln St</b>			
	5/30/2008	94	No Critical Violations
<b>Hillside Middle School, 112 Reservoir Ave</b>			
	5/28/2008	98	No Critical Violations
<b>Hilton Garden Inn, 101 So. Commercial St</b>			
	6/25/2008	76	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.
			22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
<b>Holiday Inn Express, 1298 South Porter St</b>			
	6/23/2008	88	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.

Facility	Inspection Date	Score	Violation
<b>Hollywood Subs, 10 Lake Ave</b>			
	5/30/2008	92	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Holy Cross Center, 357 Island Pond Rd</b>			
	4/15/2008	100	No Violations
<b>Homewood Suites by Hilton, 1000 Perimeter Rd</b>			
	4/4/2008	96	31-HANDWASHING- DESIGN - Handsinks were not designed properly.
<b>Hong Kong City Restaurant, 864 Page St</b>			
	6/10/2008	81	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.
<b>I &amp; P Food Market, 204 Wilson St</b>			
	6/16/2008	73	01-SOUND CONDITION - Food not in sound condition.  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.  35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Ice Cream Lady, 53 Forest Dr</b>			
	5/12/2008	100	No Violations
<b>Immanuel Lutheran Church, 673 Weston Rd</b>			
	4/11/2008	96	No Critical Violations
<b>Imperial Kitchen, 26 Queen City Ave</b>			
	4/7/2008	88	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.

Facility	Inspection Date	Score	Violation
<b>India Palace, 575 So. Willow St</b>			
	5/12/2008	<b>70</b>	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.
			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- DESIGN - Handsinks were not designed properly.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>J. N. Express LLC, 650 Second St</b>			
	6/4/2008	<b>100</b>	No Violations
<b>J.W. Hill's Sports Bar &amp; Grille, 795 Elm St</b>			
	6/5/2008	<b>78</b>	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.
<b>JBC of Manchester NH Inc., 50 Phillipe Cote St</b>			
	4/23/2008	<b>74</b>	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.
			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.
<b>Jeff's Catering, 209 E. Dunstable Rd</b>			
	6/26/2008	<b>95</b>	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Jenny Craig WLC #663, 40 March Ave</b>			
	5/9/2008	<b>100</b>	No Violations
<b>Jeremy Nadeau's Subs, 100 Cahill Ave</b>			
	4/7/2008	<b>95</b>	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Jerome's Deli, 393 Bridge St</b>			
	5/12/2008	<b>90</b>	No Critical Violations
<b>Jewett Street School, 130 So. Jewett St</b>			
	5/2/2008	<b>99</b>	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>Jewish Federation of New Hampshire, 698 Beech St</b>			
	6/30/2008	95	No Critical Violations
<b>Jimmy's House of Pizza, 345 Kelley St</b>			
	4/30/2008	90	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>Joe Kelly's Restaurant LLC, 866 Elm St</b>			
	6/26/2008	83	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.
<b>Johnny Bad's Sports Bar &amp; Grill, 542 Elm St</b>			
	6/17/2008	72	01-SOUND CONDITION - Food not in sound condition.  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.
<b>Johnny Troy's Italian Specialties, 2075 So. Willow St</b>			
	4/2/2008	82	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- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>Jonathan's Quick Eats LLC, 157 Wilmot St</b>			
	5/6/2008	100	No Violations
<b>Joseph Brothers Market, 196 Lake Ave</b>			
	6/17/2008	86	01-SOUND CONDITION - Food not in sound condition.  35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>JR's Steak &amp; Seafood, 19 Merrow St</b>			
	5/24/2008	96	No Critical Violations
<b>Julien's Corner Kitchen, 150 Bridge St</b>			
	6/27/2008	92	No Critical Violations
<b>Kali Corp. DBA Subway #7508, 881 Hanover St</b>			
	4/1/2008	95	No Critical Violations
<b>Kay's Bakery, 443 Lake Ave</b>			
	6/10/2008	96	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>KC's Rib Shack, 837 Second St</b>			
	4/10/2008	77	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 STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
<b>Kentucky Fried Chicken, 677 Daniel Webster Hwy</b>			
	4/17/2008	78	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 STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
<b>Kentucky Fried Chicken, 955 Second St</b>			
	4/22/2008	90	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>Kindertree Learning Center, 162 Manchester St</b>			
	6/20/2008	96	No Critical Violations
<b>Klemms Mobil, 1602 Elm St</b>			
	4/15/2008	96	No Critical Violations
<b>Kwik Stop LLC - South Willow, 1265 So. Willow St</b>			
	4/8/2008	92	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
<b>Kwik Stop LLC, 1095 Hanover St</b>			
	5/20/2008	95	No Critical Violations
<b>La Carreta Mexican Rest, 545 D.W. Hwy</b>			
	6/12/2008	80	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
			12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
<b>Lakeview Exxon, 219 Londonderry Tpk</b>			
	6/24/2008	95	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>Lakorn Thai Restaurant, 470 South Main St</b>			
	5/12/2008	82	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>Lala's Hungarian Pastry, 836 Elm St</b>			
	6/25/2008	96	No Critical Violations
<b>Le Gourmet Chef, 1500 So. Willow St</b>			
	5/9/2008	96	No Critical Violations
<b>Life's Little Pleasures, 177 Lake Ave</b>			
	6/19/2008	100	No Violations
<b>Lipke Enterprises dba The 25th Lane, 2171 Candia Rd</b>			
	6/20/2008	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.
<b>Longhorn Steakhouse of Manchester, 1580 So. Willow St</b>			
	4/14/2008	85	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>M.S Market, 176 Sagamore St</b>			
	4/8/2008	95	No Critical Violations
<b>MA Market, 297 Spruce St</b>			
	6/19/2008	87	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Maccao Pizza &amp; Subs, 85 Manchester St</b>			
	5/14/2008	76	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.
	5/16/2008		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.

Facility	Inspection Date	Score	Violation
<b>Mad Bob's Saloon LLC, 342 Lincoln St</b>			
	6/25/2008	85	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.
<b>Manchester Buffet &amp; Restaurant, 371 So. Willow St</b>			
	4/14/2008	86	No Critical Violations
<b>Manchester Central Little League, 380 Lincoln St</b>			
	4/18/2008	95	No Critical Violations
<b>Manchester Colt League, Auburn &amp; Maple St</b>			
	5/16/2008	85	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.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils 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.
<b>Manchester Community Resource Ctr, 177 Lake Ave</b>			
	6/19/2008	98	No Critical Violations
<b>Manchester Diner LLC, 119 A Hanover St</b>			
	4/24/2008	88	No Critical Violations
<b>Manchester East Little League, 133 Tarrytown Rd</b>			
	4/24/2008	89	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Manchester Empire Foods, 422 Belmont St</b>			
	6/10/2008	83	01-SOUND CONDITION - Food not in sound condition.
			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.
<b>Manchester Girls Softball, 55 Robinson St</b>			
	5/12/2008	94	No Critical Violations
<b>Manchester Mart &amp; Gas, 738 Hooksett Rd</b>			
	4/30/2008	90	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>Manchester Memorial High School, 1 Crusader Way</b>			
	4/17/2008	94	No Critical Violations
<b>Manchester North Little League, Beech St</b>			
	6/11/2008	95	No Critical Violations
<b>Manchester Pizza &amp; Kabob Restaurant, 326 Maple St</b>			
	4/28/2008	80	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.
<b>Manchester School of Technology, 530 So. Porter St</b>			
	5/2/2008	89	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Manchester South Jr. Deb Softball, 6 Gay St</b>			
	6/10/2008	96	No Critical Violations
<b>Manchester South Little League, 103 Driving Park Rd</b>			
	4/25/2008	95	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Manchester West Jr Deb Softball, 75 Peabody Ave</b>			
	5/12/2008	95	No Critical Violations
<b>Manchester West Side Little League, 430 Youville St</b>			
	5/7/2008	96	No Critical Violations
<b>Manchester West Side Little League, 100 Harvell St</b>			
	5/7/2008	95	No Critical Violations
<b>Maple Leaf Health Care, 198 Pearl St</b>			
	6/27/2008	92	No Critical Violations
<b>Maple Willow Functions, 93 So. Maple St</b>			
	4/24/2008	94	No Critical Violations
<b>Margarita's Mexican Restaurant, 1037 Elm St</b>			
	6/20/2008	92	No Critical Violations
<b>Mary Gale Apartments, 600 Maple St</b>			
	6/27/2008	93	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
<b>Masonic Home, 813 Beech St</b>			
	6/27/2008	98	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>Master Wok, 1500 So. Willow St</b>			
	5/12/2008	86	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.
<b>McDonald's Corporation, 1500 So. Willow St</b>			
	4/24/2008	84	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>McDonald's Restaurant, 907 Hanover St</b>			
	6/19/2008	97	No Critical Violations
<b>McDonough School, 550 Lowell St</b>			
	6/2/2008	98	No Critical Violations
<b>McGarvey's, 1097 Elm St</b>			
	6/12/2008	85	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.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>McLaughlin Middle School, 290 So. Mammoth Rd</b>			
	4/14/2008	98	No Critical Violations
<b>Memorial High Booster Club, 1 Crusader Way</b>			
	4/17/2008	98	No Critical Violations
<b>Mike's Pub &amp; Grub, 155 Lake Ave</b>			
	6/25/2008	91	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.
<b>Mobil #18397, 2391 Brown Ave</b>			
	6/4/2008	92	No Critical Violations
<b>Mount St. Mary's Academy, 2291 Elm St</b>			
	5/7/2008	96	No Critical Violations
<b>Mountain View Catering, 14 Bear Run Dr</b>			
	5/27/2008	93	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
<b>MPC's Getaway Lounge, 157 Franklin St</b>			
	6/25/2008	96	No Critical Violations
<b>Mt. Carmel Rehabilitation &amp; Nursing, 235 Myrtle St</b>			
	6/24/2008	97	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>Murphy's Tavern, 494 Elm St</b>			
	4/7/2008	83	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.
<b>Myrtle Manor II, Inc., 83 Myrtle St</b>			
	6/27/2008	95	No Critical Violations
<b>N &amp; K Market, 374 Pearl St</b>			
	4/2/2008	92	No Critical Violations
<b>N - N Express II, 230 Lowell St</b>			
	5/28/2008	94	No Critical Violations
<b>N.D.S. Canteen, 143 Crawford St</b>			
	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.
<b>Neighborhood Variety, 2626 Brown Ave</b>			
	5/6/2008	89	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>New Feng House Restaurant, 484 So. Main St</b>			
	5/28/2008	92	No Critical Violations
<b>New Happy Garden Chinese Restaurant, 47 Hamel Dr</b>			
	4/17/2008	66	01-SOUND CONDITION - Food not in sound condition.
			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.
			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.
	4/18/2008	92	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>New Horizons for NH, Inc., 199 Manchester St</b>			
	6/24/2008	93	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>New Taiwan Garden, 575 So. Willow St</b>			
	5/28/2008	<b>67</b>	01-NO SPOILAGE - Spoiled food or moldy ice observed.
			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.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
	5/29/2008	<b>85</b>	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
<b>Noah's Ark Child Care Center, 491 E. Industrial Park Dr</b>			
	4/15/2008	<b>99</b>	No Critical Violations
<b>North East Ice Cream LLC, 98 Beech Rd</b>			
	4/11/2008	<b>93</b>	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Northend Superette, 1308 Elm St</b>			
	6/9/2008	<b>90</b>	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Northwest Elementary School, 300 Youville St</b>			
	4/28/2008	<b>96</b>	No Critical Violations
<b>Nutfield Steak &amp; Ale House, 55 John E. Devine Dr</b>			
	5/19/2008	<b>70</b>	01-NO SPOILAGE - Spoiled food or moldy ice observed.
			27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>O'Malley Highrise, 259 Chestnut St</b>			
	6/23/2008	<b>100</b>	No Violations
<b>OK Parkers Irish Tavern, 89 Hanover St</b>			
	6/13/2008	<b>91</b>	No Critical Violations
<b>Olympic Pizza, 506 Valley St</b>			
	4/14/2008	<b>78</b>	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>Omega Alexandros Macedonian, 141 Cedar St</b>			
	6/25/2008	<b>95</b>	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>Orange St. Market, 132 Orange St</b>			
	6/27/2008	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.
<b>P.J. O'Sullivan's, 300 So. Willow St</b>			
	4/8/2008	83	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.
<b>Page St. Express, 1036 Hanover St</b>			
	5/16/2008	91	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Papa Gino's, 545 Hooksett Rd</b>			
	6/12/2008	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Papa John's, 223 So. Willow St</b>			
	4/24/2008	84	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>Papa Johns - Elm St., 1015 Elm St</b>			
	6/12/2008	83	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Pariseau Highrise, 55 Amory St</b>			
	4/22/2008	97	No Critical Violations
<b>Parker Varney School, 223 James Pollock Dr</b>			
	4/14/2008	100	No Violations
<b>Parkside Convenience, 675 D.W. Highway</b>			
	4/10/2008	84	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			28-SEWAGE (MOP WATER DISPOSAL) - Mop water was not being disposed as to enter an approved disposal system, ie. dumped onto the ground.
<b>Parkside Middle School, 75 Parkside Ave</b>			
	4/18/2008	98	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>Peking Garden LLC, 967 Elm St</b>			
	6/30/2008	<b>52</b>	01-SOUND CONDITION - Food not in sound condition.
			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.
			12-HANDS WASHED - Employees were not washing hands when required.
			22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to use or re-use as necessary.
			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.
	7/1/2008	<b>81</b>	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>			
	6/13/2008	<b>79</b>	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.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils 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.
<b>Pete's Dragon, 259 Bridge St</b>			
	6/24/2008	<b>91</b>	No Critical Violations
<b>Phily's Good Eats, 134 Adams Rd</b>			
	5/24/2008	<b>100</b>	No Violations
<b>Pindos Restaurant and Pizza, 49 Massabesic St</b>			
	5/29/2008	<b>83</b>	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.

Facility	Inspection Date	Score	Violation
<b>Pizza Express and More, 245 Maple St</b>			
	6/16/2008	85	12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Pizza Hut #676, 716 So. Willow St</b>			
	5/15/2008	95	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
<b>Pizza Market, 901A Hanover St</b>			
	6/19/2008	90	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
<b>Pizzeria Uno Chicago Bar &amp; Grill, 1875 So. Willow St</b>			
	4/2/2008	83	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>PTS Food Ent LLC dba Milly's Tavern, 500 Commercial St</b>			
	6/16/2008	82	35-INSECTS - The facility has an insect infestation.
<b>Puritan Backroom Restaurant, 245 Hooksett Rd</b>			
	6/17/2008	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Puritan Conference Center, 207 Hooksett Rd</b>			
	6/17/2008	100	No Violations
<b>Queen City Mobile I, 1050 So. Willow St</b>			
	5/1/2008	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.
<b>Quiznos Sub, 777 So. Willow St</b>			
	5/9/2008	97	No Critical Violations
<b>Quiznos Subs, 990 Elm St</b>			
	6/12/2008	99	No Critical Violations
<b>R &amp; E Grocery, 304 Merrimack St</b>			
	6/20/2008	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.

Facility	Inspection Date	Score	Violation
<b>Rachel's Coffee Corner, 650 Elm St</b>			
	6/20/2008	86	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.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Rachel's Commissaries, 563 Candia Rd</b>			
	6/20/2008	95	30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
<b>Raphael Social Club Inc, 18 Blaine St</b>			
	6/17/2008	95	No Critical Violations
<b>Raxx Billiards &amp; Lounge, 1211 Elm St</b>			
	6/11/2008	71	01-NO SPOILAGE - Spoiled food or moldy ice observed.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			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.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Red Arrow 24 Hr. Diner, 61 Lowell St</b>			
	6/18/2008	78	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-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.
<b>Regal Cinemas Manchester 9 # 1727, 1279 So. Willow St</b>			
	5/30/2008	88	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.
<b>Rev. Raymond Burns Highrise, 55 So. Main St</b>			
	6/17/2008	100	No Violations

Facility	Inspection Date	Score	Violation
<b>Rhona's at Rockwell, 460 Elm St</b>			
	5/19/2008	94	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.
<b>Richard's Bistro, 36 Lowell St</b>			
	6/18/2008	83	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Rimmon Club, 595 Dubuque St</b>			
	6/17/2008	98	No Critical Violations
<b>Rita Mae's LLC, 280 No. Main St</b>			
	5/6/2008	95	No Critical Violations
<b>Rite Aid #10274, 122 McGregor St</b>			
	4/1/2008	95	No Critical Violations
<b>Rite Aid #10275, One Willow St</b>			
	6/3/2008	89	01-SOUND CONDITION - Food not in sound condition.
<b>Rite Aid #10278, 270 Mammoth Rd</b>			
	6/10/2008	97	No Critical Violations
<b>Rite Aid #4741, 1631 Elm St</b>			
	6/9/2008	95	No Critical Violations
<b>Rockland Convenience Store LLC, 18 Rockland Ave</b>			
	4/7/2008	97	No Critical Violations
<b>Rockos Sports Bar &amp; Grill, 253 Wilson St</b>			
	4/29/2008	70	04-FACILITIES TO MAINTAIN TEMPERATURE - The establishment did not have functioning refrigeration.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			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>Rose Byrne Headstart, 40 Pine St</b>			
	5/8/2008	99	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>Ruby Tuesday #3309, 1500 So. Willow St</b>			
	4/7/2008	76	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.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>S.M.A. Market, 326 Maple St</b>			
	6/3/2008	93	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Sacred Heart Parish, 265 So. Main St</b>			
	6/25/2008	96	No Critical Violations
<b>Saigon Asian Market, 93 So. Maple St</b>			
	5/13/2008	90	No Critical Violations
<b>Saint Augustin Church, 382 Beech St</b>			
	5/23/2008	99	No Critical Violations
<b>Salona Restaurant, 128 Maple St</b>			
	5/19/2008	80	30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
<b>Sam's Club #6669, 200 John E. Devine Dr</b>			
	4/30/2008	83	01-NO SPOILAGE - Spoiled food or moldy ice observed.
			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.
<b>Sandi's Concessions LLC, 211 Horizon Ln</b>			
	5/24/2008	100	No Violations
<b>Sandy's Variety and Sub Shop, 2281 Candia Rd</b>			
	6/10/2008	88	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
<b>Sanmina / SCI Corp, 140 Abby Rd</b>			
	4/2/2008	94	No Critical Violations
<b>Santoro's Pizza, 468 Union St</b>			
	6/26/2008	79	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.
			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>Sarku Japan, 1500 So. Willow St</b>			
	5/13/2008	88	No Critical Violations
<b>Sausage Heaven - Com LLC, 21 W. Auburn St</b>			
	5/7/2008	99	No Critical Violations
<b>Sbarro Inc, 1500 So. Willow St</b>			
	5/12/2008	83	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.
<b>Scorpion Cafe, 271 Pine St</b>			
	6/26/2008	97	No Critical Violations
<b>Seven Days Market, 360 Union St</b>			
	6/5/2008	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Shaskeen LLC, 909 Elm St</b>			
	6/17/2008	86	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Shaw's Supermarket 7504/375, 375 So. Willow St</b>			
	4/1/2008	89	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>Shiloh Christian Fellowship Kitchen, 55 Edmond St</b>			
	6/10/2008	93	No Critical Violations
<b>Shiloh Christian Fellowship Life, 55 Edmond Dr</b>			
	6/10/2008	93	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
<b>Shop Drop&amp;Dry Laundromat &amp; Variety, 399 Dubuque St</b>			
	5/16/2008	98	No Critical Violations
<b>Shorty's Mexican Roadhouse, 1050 Bicentennial Dr</b>			
	5/1/2008	88	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Siberia Food Market, 100 Willow St</b>			
	4/4/2008	88	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.
<b>Simply the Best Pizzeria, 15 Pearl St</b>			
	5/5/2008	82	01-NO SPOILAGE - Spoiled food or moldy ice observed.  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.

Facility	Inspection Date	Score	Violation
<b>Slush King, 113 Oak Island St</b>			
	5/24/2008	99	No Critical Violations
<b>Smyth Road School, 245 Bruce Rd</b>			
	4/8/2008	100	No Violations
<b>Southern NH Services -Warehouse, 40 Pine St</b>			
	5/8/2008	95	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Southside Middle School, 140 So. Jewett St</b>			
	4/17/2008	97	No Critical Violations
<b>Souvlaki House of Pizza, 256 Bridge St</b>			
	6/24/2008	74	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.  35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Spring Hill Suites by Marriott, 975 Perimeter Rd</b>			
	4/7/2008	99	No Critical Violations
<b>St. Anthony Community Center, 148 Belmont St</b>			
	4/18/2008	97	No Critical Violations
<b>St. Anthony School Lunch Program, 148 Belmont St</b>			
	4/18/2008	89	01-SOUND CONDITION - Food not in sound condition.  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.
<b>St. Casimir School, 456 Union St</b>			
	5/5/2008	98	No Critical Violations
<b>St. George Greek Orthodox Cathedral, 650 Hanover St</b>			
	5/30/2008	89	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.
<b>St. Joseph Community Services Inc., 508 Union St</b>			
	5/29/2008	97	No Critical Violations
<b>St. Joseph Community Services, 151 Douglas St</b>			
	6/17/2008	100	No Violations
<b>St. Joseph's Jr. High School, 460 Pine St</b>			
	4/8/2008	98	No Critical Violations
<b>St. Paul's Methodist Church, 335 Smyth Rd</b>			
	6/27/2008	96	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>St. Peter's Home, 300 Kelley St</b>	6/27/2008	100	No Violations
<b>St. Teresa Rehabilitation &amp; Nursing, 519 Bridge St</b>	4/15/2008	96	No Critical Violations
<b>Stadium Ten Pin / Grandstands, 216 Maple St</b>	6/13/2008	73	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.
<b>Starbucks Coffee, 1111 So. Willow St</b>	5/7/2008	96	No Critical Violations
<b>Stardust, 61 Canal St</b>	4/8/2008	95	No Critical Violations
<b>Ste. Marie Child Care, 133 Wayne St</b>	6/16/2008	97	No Critical Violations
<b>Ste. Marie Parish, 378 Notre Dame Ave</b>	6/16/2008	97	No Critical Violations
<b>Ste. Marie School Cafe, 281 Cartier St</b>	6/16/2008	95	No Critical Violations
<b>Steve's House Restaurant, 1265 Elm St</b>	5/1/2008	82	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>Store 24 (#202), 581 Second St</b>	5/15/2008	97	No Critical Violations
<b>Strange Brew Tavern, 88 Market St</b>	6/19/2008	81	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.
<b>Sub Contractors Sub Shop, 250 Dubuque St</b>	5/15/2008	N/A	00-INSPECTION NOT SCORED - This inspection is designed to assess critical item violations only and is not a scored inspection. No Critical violations observed.
<b>Subway #33527, 1000 Elm St</b>	6/20/2008	97	No Critical Violations
<b>Subway Sandwiches, 300 Keller St</b>	5/6/2008	82	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.

Facility	Inspection Date	Score	Violation
<b>Suddenly Soupy's, 28 Hanover St</b>			
	6/23/2008	98	No Critical Violations
<b>Suddenly Susan's Gourmet Deli, 87 Hanover St</b>			
	6/23/2008	99	No Critical Violations
<b>Super 8 Motel, 2301 Brown Ave</b>			
	6/16/2008	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.
<b>Super Stop &amp; Shop Supermarket, 365 Lincoln St</b>			
	4/8/2008	84	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.
<b>Szechuan House Restaurant, 245 Maple St</b>			
	6/27/2008	85	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>T &amp; D Concessions, 228 Evergreen Valley</b>			
	5/24/2008	96	No Critical Violations
<b>Tacos Nayarit at 215 Lake Ave, 215 Lake Ave</b>			
	4/2/2008	84	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.  27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
<b>Talbot Street Variety, 241 Candia Rd</b>			
	6/18/2008	87	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.
<b>Tano's Pizzeria LLC, 381 Kelley St</b>			
	5/19/2008	97	No Critical Violations
<b>Temple Adath Yeshurun, 152 Prospect St</b>			
	6/30/2008	83	30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.  35-INSECTS - The facility has an insect infestation.  35-RODENTS - The facility has a rodent infestation.
<b>TGI Friday's #0175, 1516 So. Willow St</b>			
	4/8/2008	92	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>Thai Fusion LLC dba Siam Orchid, 581 Second St</b>			
	4/28/2008	83	12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>The "1903" Pub &amp; Banquet Hall, LLC, 1491 Front St</b>			
	5/8/2008	92	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>The Black Brimmer, Inc., 1087 Elm St</b>			
	6/11/2008	72	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.
			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-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 USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>The Cafe at YDC, 1056 No. River Rd</b>			
	6/10/2008	100	No Violations
<b>The Courville @ Manchester, 44 W. Webster St</b>			
	5/20/2008	94	No Critical Violations
<b>The Diner at Quirk Auto, 1250 So Willow St</b>			
	5/30/2008	96	No Critical Violations
<b>The Farnum Center, 235 Hanover St</b>			
	6/27/2008	86	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
<b>The Front Anchor, 31 Massabesic St</b>			
	6/17/2008	87	No Critical Violations
<b>The Fruit Center, 15 Webster St</b>			
	6/24/2008	94	No Critical Violations
<b>The Korean Place Restaurant, 110 Hanover St</b>			
	6/13/2008	97	No Critical Violations
<b>The New England Sampler, 42 Hanover St</b>			
	6/13/2008	97	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>The Olive Garden Italian Restaurant, 1888 So. Willow St</b>			
	5/8/2008	93	No Critical Violations
<b>The Palace Theatre, 80-84 Hanover St</b>			
	6/13/2008	99	No Critical Violations
<b>The Stuffed Sub, LLC, 1293 Elm St</b>			
	6/24/2008	93	No Critical Violations
<b>The Way We Cook, 1361 Elm St</b>			
	6/13/2008	98	No Critical Violations
<b>The Wine Studio LLC, 53 Hooksett Rd</b>			
	5/15/2008	100	No Violations
<b>The Workout Club &amp; Wellness Center, 93 So. Maple St</b>			
	5/16/2008	89	No Critical Violations
<b>The Yard Restaurant Inc., 1211 So. Mammoth Rd</b>			
	4/23/2008	83	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			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.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			31-HANDWASHING- DESIGN - Handsinks were not designed properly.
			31-HANDWASHING- INSTALLATION - Handsinks were installed without prior approval and/or inspections.
<b>Theo's Restaurant &amp; Lounge, 102 Elm St</b>			
	5/7/2008	81	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.
			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>Thousand Crane, 1000 Elm St</b>			
	4/9/2008	<b>58</b>	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.
			30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
			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 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.
	4/10/2008	<b>78</b>	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
<b>Three Cousins Pizza &amp; Lounge LLC, 137 Wilson St</b>			
	5/7/2008	<b>70</b>	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-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils 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.
<b>Tidewater Cafe @ Summit Packaging, 400 Gay St</b>			
	4/23/2008	<b>94</b>	No Critical Violations
<b>Tinker's Seafood, 545 D. W. Highway</b>			
	6/12/2008	<b>86</b>	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Tiya's Restaurant, 8 Hanover St</b>			
	6/23/2008	<b>90</b>	No Critical Violations
<b>Toys "R" Us, 2 Keller St</b>			
	4/23/2008	<b>99</b>	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>Tracey's Candy Store #1, 555 Elm St</b>	6/27/2008	99	No Critical Violations
<b>Tracey's Candy Store #2, 555 Elm St</b>	6/27/2008	100	No Violations
<b>Trinity High School, 581 Bridge St</b>	5/29/2008	98	No Critical Violations
<b>Tropical Food Market, 334 Union St</b>	4/2/2008	93	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Tudor of Manchester LLC, 361 Pine St</b>	6/25/2008	79	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.
<b>Two Guys Food Market, 414 Union St</b>	6/18/2008	84	01-SOUND CONDITION - Food not in sound condition. 03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>U &amp; P Convenience LLC, 64 Merrimack St</b>	6/11/2008	93	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Ukrainian Club, 148 Manchester St</b>	6/25/2008	98	No Critical Violations
<b>Uncle Bob's Superette, 435 Kelley St</b>	4/25/2008	94	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Union St. Market, 621 Union St</b>	5/5/2008	91	No Critical Violations
<b>Unwine'd LLC, 865 Second St</b>	6/11/2008	92	No Critical Violations
<b>UR 1st Stop Convenience, 49 Amoskeag St</b>	5/16/2008	99	No Critical Violations
<b>Van Otis Chocolate, 341 Elm St</b>	6/24/2008	93	No Critical Violations
<b>Varick's Restaurant &amp; Sports Bar, 24 Depot St</b>	6/25/2008	95	No Critical Violations

Facility	Inspection Date	Score	Violation
<b>Varney Street Quick Stop, 323 Varney St</b>	4/29/2008	95	No Critical Violations
<b>VFW Post #8214, 352 Kelley St</b>	6/17/2008	99	No Critical Violations
<b>Villa Crest Nursing &amp; Retirement, 1276 Hanover St</b>	6/24/2008	98	No Critical Violations
<b>VNA Child Care Center, 435 So. Main St</b>	6/9/2008	96	No Critical Violations
<b>W. R. Taverna, 201 Merrimack St</b>	6/30/2008	97	No Critical Violations
<b>Wal-Mart Stores, Inc #2399, 300 Keller St</b>	5/7/2008	98	No Critical Violations
<b>Walgreen Eastern Co #3900, 227 So. Main St</b>	4/24/2008	94	No Critical Violations
<b>Walgreens #04689, 606 Valley St</b>	6/19/2008	98	No Critical Violations
<b>Wally &amp; Bernie's, 20 Old Granite St</b>	4/24/2008	93	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>Webster House, 135 Webster St</b>	5/9/2008	99	No Critical Violations
<b>Webster School, 2519 Elm St</b>	4/28/2008	94	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Wee Play School, 200 Bedford St</b>	6/19/2008	91	No Critical Violations
<b>Wendy's, 675 So Willow St</b>	5/8/2008	82	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>West High Patio Shoppe, 9 Notre Dame Ave</b>	5/2/2008	96	No Critical Violations
<b>West High School, 9 Notre Dame Ave</b>	5/2/2008	93	No Critical Violations
<b>Weston School, 1066 Hanover St</b>	5/28/2008	96	No Critical Violations
<b>Wild Rover Pub, 21 Kosciuszko St</b>	6/18/2008	82	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
<b>Willy B's Takeout, 90 Union St</b>			
	6/9/2008	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.
<b>Wilson School, 401 Wilson St</b>			
	4/17/2008	96	No Critical Violations
<b>Wingman's Grill, 165 John Devine Dr</b>			
	4/24/2008	93	No Critical Violations
<b>Winona Social Club Inc, 168 Manchester St</b>			
	6/25/2008	98	No Critical Violations
<b>Workmen's Club, 183 Douglas St</b>			
	6/17/2008	98	No Critical Violations
<b>Yogi's Convenient Mart, 15 Willow St</b>			
	6/4/2008	67	01-SOUND CONDITION - Food not in sound condition.
			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.
			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.
			31-HANDWASHING- NUMBER - The establishment had an insufficient number of handsinks.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
	6/5/2008	85	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.

Facility	Inspection Date	Score	Violation
<b>Yorgo Foods Inc, 231 Woodland Ave</b>			
	6/17/2008	<b>78</b>	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 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.
<b>Yuki Japanese Grill, 377 So. Willow St</b>			
	4/9/2008	<b>86</b>	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.
<b>Z Restaurant, LLC, 860 Elm St</b>			
	6/25/2008	<b>93</b>	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Z-J Market, 266 Bridge St</b>			
	5/12/2008	<b>88</b>	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Zoey's Pizza, 2160 Candia Rd</b>			
	6/4/2008	<b>73</b>	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.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils 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.
<b>Zorba Too, 168 Amory St</b>			
	6/4/2008	<b>93</b>	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.