



CITY OF MANCHESTER

Health Department

Inspection Scores by Facility

Period from 10/01/2008 through 12/31/2008

Facility	Inspection Date	Score	Violation
1750 Tower Cafe, 1750 Elm St	12/30/2008	82	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
25 Lake Dr, LLC (Dunkin Donuts), 122 Londonderry Tpk	11/18/2008	98	No Critical Violations Observed
313 Associates Inc, 93 So. Maple St	12/30/2008	97	No Critical Violations Observed
7 Eleven, 111 Webster St	12/22/2008	93	No Critical Violations Observed
7-11 #32497B, 234 Mammoth Rd	10/2/2008	91	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
7-11 #32499B, 557 Maple St	12/22/2008	91	No Critical Violations Observed
7-11, 117 Queen City Ave	10/7/2008	86	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
777 Xpress, 777 Hooksett Rd	11/5/2008	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
900 Degrees, 50 Dow St	12/29/2008	88	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands 31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
99 Restaurant & Pub, 1685 So. Willow St	12/10/2008	93	No Critical Violations Observed
A Market Natural Foods, 125 Loring St	10/20/2008	93	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
A Market, 379 So. Willow St	11/10/2008	91	No Critical Violations Observed
AA Market, 540 Hall St	10/23/2008	92	No Critical Violations Observed
ABC Nursery, 108 Revere Ave	12/22/2008	100	No Violations Observed
Adela's Sandwiches, 74 Conant St	12/29/2008	98	No Critical Violations Observed
African Halal Market, 917 Valley St	12/18/2008	97	No Critical Violations Observed
Ahh-Some Gourmet Coffee #900, 900 Elm St	10/1/2008	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Alley Cat Pizzeria, 486 Chestnut St	12/29/2008	97	No Critical Violations Observed
Aloha Restaurant, 901 Hanover St	12/30/2008	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 31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Alpine Club, 175 Putnam St	12/22/2008	95	No Critical Violations Observed
American Legion Post #2, 251 Maple St	12/30/2008	85	01-SOUND CONDITION - Food not in sound condition.
American Legion Post #43, 56 Boutwell St	12/23/2008	94	No Critical Violations Observed
American Legion Post #79, 35 W. Brook St	12/24/2008	90	No Critical Violations Observed
American Red Cross, 1800 Elm St	11/17/2008	94	No Critical Violations Observed
Amory House of Pizza, 253 Amory St	12/1/2008	97	No Critical Violations Observed
Amoskeag Market, 275 Front St	12/8/2008	94	No Critical Violations Observed
Andy's Place, 342 Cypress St	12/10/2008	87	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F. 35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.

Facility	Inspection Date	Score	Violation
Annula's Pizza & Deli, 525 Chestnut St	12/29/2008	95	No Critical Violations Observed
Aramark Corporation-Kitchen, 555 Elm St	12/29/2008	97	No Critical Violations Observed
Aramark Corporation-Lounge, 555 Elm St	12/29/2008	100	No Violations Observed
Aramark Corporation-Stand A, 555 Elm St	12/29/2008	93	No Critical Violations Observed
Aramark Corporation-Stand B, 555 Elm St	12/29/2008	98	No Critical Violations Observed
Aramark Corporation-Stand C, 555 Elm St	12/29/2008	92	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
Aramark Corporation-Stand D, 555 Elm St	12/29/2008	95	No Critical Violations Observed
AS Bar Grill, 37 Manchester St	10/14/2008	98	No Critical Violations Observed
Asian Market Center, 550 Elm St	10/1/2008	88	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.
Assumption Church, 111 Island Pond Rd	10/1/2008	99	No Critical Violations Observed
Athens Restaurant, 31 Central St	12/15/2008	75	01-SOUND CONDITION - Food not in sound condition. 03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F. 35-INSECTS - The facility has an insect infestation.
Auntie Anne's Pretzels, 1500 So. Willow St	11/19/2008	99	No Critical Violations Observed
Awesome Pizza, 12 Lake Ave	12/23/2008	89	No Critical Violations Observed
B&B Cafe and Grill, 25 Stark St	12/19/2008	90	No Critical Violations Observed
Bakersville School, 20 Elm St	10/9/2008	88	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Bakolas Market, Inc., 110 Spruce St	11/10/2008	93	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Bamboo Garden, 329 Lincoln St			
	12/30/2008	94	No Critical Violations Observed
Bastian Market, 158 Spruce St			
	11/10/2008	61	01-SOUND CONDITION - Food not in sound condition.
			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.
			27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
	11/12/2008	83	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Beauty's Pizza, 108 Webster St			
	12/26/2008	92	No Critical Violations Observed
Beech Street School, 333 Beech St			
	10/6/2008	94	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Belmont Hall, LLC, 718 Grove St			
	12/29/2008	94	No Critical Violations Observed
Ben & Jerry's, 940 Elm St			
	12/19/2008	97	No Critical Violations Observed
Ben Nadeau's Subs, 1095 Hanover St			
	10/23/2008	93	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Best Beef, 720 E. Industrial Park Dr			
	10/28/2008	99	No Critical Violations Observed
Big Easy Bagel, 2626 Brown Ave			
	12/15/2008	94	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.

Facility	Inspection Date	Score	Violation
Billy's Sports Bar, 34 Tarrytown Rd			
	10/21/2008	80	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.
Bishop Leo E. O'Neil Youth Center, 30 South Elm St			
	12/22/2008	96	No Critical Violations Observed
Blake's Restaurant, 53 Hooksett Rd			
	12/26/2008	92	No Critical Violations Observed
Blakes Scoop Shop, 1500 So. Willow St			
	11/19/2008	96	No Critical Violations Observed
Blessed Sacrament Church, 14 Elm St			
	12/22/2008	99	No Critical Violations Observed
Bob's Discount Furniture, 1875 So. Willow St			
	11/26/2008	100	No Violations Observed
Bonsai's Restaurant, 2264 Candia Rd			
	10/30/2008	62	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.
			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.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
	10/31/2008	91	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Bourbon Street Cafe, 1500 So. Willow St			
	11/25/2008	97	No Critical Violations Observed
Breezeway Pub, 14 Pearl St			
	12/18/2008	93	No Critical Violations Observed
British American Association, 235 Central St			
	12/30/2008	97	No Critical Violations Observed
Brookside Child Development Center, 2013 Elm St			
	11/21/2008	97	No Critical Violations Observed
Brookside Congregational Church, 2013 Elm St			
	11/21/2008	99	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Brother's Pizza & Family Restaurant, 6 Willow St			
	12/22/2008	78	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.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Brown School Apartments, 435 Amory St			
	10/1/2008	100	No Violations Observed
Bunny's Superette, 75 Webster St			
	12/31/2008	94	No Critical Violations Observed
Burger King Corp #16755, 622 So. Willow St			
	12/3/2008	98	No Critical Violations Observed
Burger King, 737 Daniel Webster Hwy			
	12/31/2008	94	No Critical Violations Observed
Caesario's Pizza & Subs, 1057 Elm St			
	12/29/2008	73	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			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.
Cafe 324, 324 Commercial St			
	10/14/2008	99	No Critical Violations Observed
	12/30/2008	98	No Critical Violations Observed
Cafe Momo, 1065 Hanover St			
	12/18/2008	96	No Critical Violations Observed
Cafe Services @ Freudenburg Nok, 50 Ammon Dr			
	11/14/2008	86	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
Camp Carpenter, 300 Blondin Rd			
	12/9/2008	93	No Critical Violations Observed
Candy Kingdom, 235 Harvard St			
	12/9/2008	96	No Critical Violations Observed
Canton Garden, 159 Kelley St			
	12/8/2008	91	No Critical Violations Observed
Caribbean Market, 302 Lake Ave			
	12/2/2008	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Carole's Mammoth Rd Convenience, 10 Mammoth Rd	12/22/2008	100	No Violations Observed
Carpenter Center, 323 Franklin St	12/23/2008	97	No Critical Violations Observed
Castle Caterers LLC, 700 Lucas Rd	12/9/2008	84	No Critical Violations Observed
Central High School, 207 Lowell St	12/23/2008	97	No Critical Violations Observed
Charbel's Restaurant & Lounge, 2323 Brown Ave	12/1/2008	88	No Critical Violations Observed
Chateau Restaurant, 201 Hanover St	12/30/2008	89	No Critical Violations Observed
Cheap Eats, 28 Amherst St	10/21/2008	72	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary. 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 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.
Cheeseco of NE, 97 Eddy Rd	12/11/2008	94	No Critical Violations Observed
Chelby's Pizza, 284 Mammoth Rd	11/20/2008	92	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.
Chiggy's Place Inc., 372 Kelley St	10/21/2008	97	No Critical Violations Observed
Child and Family Services, 99 Hanover St	11/14/2008	98	No Critical Violations Observed
Chili's Grill & Bar, 1071 So. Willow St	10/20/2008	94	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
China Kitchen, 173 Hanover St	12/18/2008	76	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F. 31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment. 35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Christos Kalivas Highrise, 175 Chestnut St	10/28/2008	96	No Critical Violations Observed
Cinnabon #282, 1500 So. Willow St	11/14/2008	85	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
City Flame Smoke House, 363 Chestnut St	12/4/2008	99	No Critical Violations Observed
CJ's Great West Grill, 782 So. Willow St	10/15/2008	90	No Critical Violations Observed
Club Canadian, 128 So Main St	12/23/2008	98	No Critical Violations Observed
Club Lafayette, 387 Canal St	12/30/2008	84	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.
Club Mont Royal, 594 Somerville St	12/30/2008	94	No Critical Violations Observed
Coca-Cola Bottling Company, 99 Eddy Rd	10/21/2008	98	No Critical Violations Observed
Coffee Break Bakery, 2075 So. Willow St	11/19/2008	89	No Critical Violations Observed
Cold Stone Creamery, 102 March Ave	12/5/2008	97	No Critical Violations Observed
Comfort Inn, 298 Queen City Ave	11/26/2008	98	No Critical Violations Observed
Commercial Street Fishery, 33 So. Commercial St	12/8/2008	80	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination. 12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations. 41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Cotton Restaurant, 75 Arms St	11/6/2008	91	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Countryside Convenience, 995 Goffstown Rd	12/2/2008	94	No Critical Violations Observed
Courtyard By Marriott, 700 Huse Rd	12/10/2008	98	No Critical Violations Observed
Cremeland Drive In, 250 Valley St	10/8/2008	81	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. 41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Cumberland Farms #5420, 217 Union St	11/6/2008	92	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.
Cumberland Farms #5511, 275 Hanover St	10/22/2008	93	No Critical Violations Observed
CVS Pharmacy #200, 788 So. Willow St	11/14/2008	97	No Critical Violations Observed
CVS Pharmacy #2257, 271 Mammoth Rd	11/20/2008	97	No Critical Violations Observed
CVS Pharmacy #823, 947 Elm St	10/23/2008	92	No Critical Violations Observed
Cypress Center Kitchen, 401 Cypress St	12/23/2008	91	No Critical Violations Observed
D'Angelo Sandwich Shop, 1500 So. Willow St	11/10/2008	83	03-RE-HEATING OF FOOD - Potentially hazardous foods, which are re-heated, were not done to 165F within 2 hours.
D'Angelo Sandwich Shop, 401 So. Willow St	10/9/2008	89	No Critical Violations Observed
D'Angelo Sandwich Shop, 673 Daniel Webster Hwy	11/10/2008	93	No Critical Violations Observed
D'Angelo Sandwich Shop, 88 Harvey Rd	10/27/2008	87	No Critical Violations Observed
D'Angelo Sandwich Shop, 900 Second St	11/25/2008	87	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.

Facility	Inspection Date	Score	Violation
Dairy Queen - Orange Julius, 1500 So. Willow St			
	11/19/2008	60	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
			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.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			31-HANDWASHING- DESIGN - Handsinks were not designed properly.
			35-INSECTS - The facility has an insect infestation.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
	11/21/2008	80	01-SOUND CONDITION - Food not in sound condition.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Dartmouth Hitchcock Manchester, 100 Hitchcock Way			
	11/18/2008	98	No Critical Violations Observed
Davignon Club, 218 Wilson St			
	12/30/2008	92	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Denny's Quick Lunch, 356 Whitney Ave			
	12/29/2008	85	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.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Derryfield Lower School, 2108 River Rd			
	12/1/2008	94	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
Derryfield Restaurant, 625 Mammoth Rd			
	12/30/2008	86	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Derryfield Upper School, 2108 River Rd			
	12/1/2008	94	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Desi Bazar, 126 Kelley St			
	11/18/2008	92	No Critical Violations Observed
Dickie Boy Mobile Catering, 288 So. Main St			
	10/14/2008	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.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
	12/30/2008	95	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Disabled American Veterans, 399 Silver St			
	12/30/2008	94	No Critical Violations Observed
DJ's Deli & Subs, 171 Kelley St			
	12/3/2008	90	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
DJJS - Main Kitchen, 1056 No. River Rd			
	12/9/2008	96	No Critical Violations Observed
Domino's Pizza, 150 Amory St			
	12/10/2008	93	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, 212 Lowell St			
	10/23/2008	96	No Critical Violations Observed
Don Quijote Restaurant, 333 Valley St			
	10/17/2008	87	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Down the Block, 167 Hanover St			
	10/22/2008	89	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Dunkin Donuts (Ellhos LLC), 1 Elliot Way			
	12/1/2008	95	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Dunkin Donuts, 100 Eddy Rd			
	12/17/2008	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Dunkin Donuts, 1015 Elm St			
	12/29/2008	87	12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Dunkin Donuts, 1265 So. Willow St			
	10/17/2008	89	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Dunkin Donuts, 1500 So. Willow St			
	11/10/2008	95	No Critical Violations Observed
Dunkin Donuts, 1602 Elm St			
	10/21/2008	93	No Critical Violations Observed
	10/27/2008	99	No Critical Violations Observed
Dunkin Donuts, 1932 Wellington Rd			
	11/18/2008	98	No Critical Violations Observed
Dunkin Donuts, 2297 Brown Ave			
	12/1/2008	94	No Critical Violations Observed
Dunkin Donuts, 245 Eddy Rd			
	10/17/2008	98	No Critical Violations Observed
Dunkin Donuts, 4 No. Main St			
	10/20/2008	99	No Critical Violations Observed
Dunkin Donuts, 887 Hanover St			
	12/30/2008	89	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- INSTALLATION - Handsinks were installed without prior approval and/or inspections.
Dunkin Donuts, 947 Second St			
	12/11/2008	94	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
East Manchester Fish & Game Club, 50 Massabesic St			
	12/30/2008	86	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.

Facility	Inspection Date	Score	Violation
East Side Club, 786 Massabesic St			
	12/29/2008	96	No Critical Violations Observed
Easter Seals Adult Day Program, 555 Auburn St			
	12/23/2008	96	No Critical Violations Observed
Easter Seals Child Development Ctr, 555 Auburn St			
	10/2/2008	98	No Critical Violations Observed
Easter Seals, 200 Zachary Rd			
	11/24/2008	98	No Critical Violations Observed
Econolodge, 75 W. Hancock St			
	10/16/2008	99	No Critical Violations Observed
Eddy Rd Shell, 245 Eddy Rd			
	10/17/2008	91	30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
Eddy Road Mobil, 210 Eddy Rd			
	12/26/2008	95	No Critical Violations Observed
Edible Arrangements, 1000 Elm St			
	12/19/2008	96	No Critical Violations Observed
El Mexicano Jr, 197 Wilson St			
	12/2/2008	75	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			35-INSECTS - The facility has an insect infestation.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
El Rancho Restaurant, 521 Wilson St			
	12/10/2008	90	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Element Lounge, 1055 Elm St			
	12/18/2008	98	No Critical Violations Observed
Elliot Adult Day Program, 1070 Holt Ave			
	11/14/2008	97	No Critical Violations Observed
Elliot Commons Cafeteria, 1 Elliot Way			
	10/22/2008	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.

Facility	Inspection Date	Score	Violation
Elm Street Subway, 1000 Elm St			
	12/19/2008	90	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Empire Bagel Cafe, 373 Hanover St			
	12/22/2008	88	No Critical Violations Observed
European Store, 310 Maple St			
	11/14/2008	99	No Critical Violations Observed
Even Par Social Club, 102 Spruce St			
	12/29/2008	97	No Critical Violations Observed
Executive Catering Services, 290 Belmont St			
	12/15/2008	91	03-COOKING OF FOOD - Potentially hazardous food was not cooked to proper food temperatures and was not accompanied by a menu advisory.
Executive Court Banquet, 1199 So Mammoth Rd			
	12/11/2008	96	No Critical Violations Observed
Fairfield Inn by Marriott, 860 So. Porter St			
	12/16/2008	96	No Critical Violations Observed
Family Dollar Store #3571, 325 Lincoln St			
	12/30/2008	96	No Critical Violations Observed
Ferrari's Pizza & Pasta, 444 Second St			
	10/9/2008	70	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. 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.
FLL Convenience Mart Inc, 2264 Candia Rd			
	11/3/2008	83	01-SOUND CONDITION - Food not in sound condition. 22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Fratello's Restaurant, 155 Dow St			
	11/6/2008	90	No Critical Violations Observed
Freed's Bakery, 299 Pepsi Rd			
	11/24/2008	96	No Critical Violations Observed
Freihofer Bakery Outlet, 488 South Main St			
	10/1/2008	100	No Violations Observed
Fritzie's Variety, 154 Conant St			
	12/19/2008	97	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Gauchos Churrascaria, 62 Lowell St			
	12/3/2008	81	31-HANDWASHING- NUMBER - The establishment had an insufficient number of handsinks.
			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.
Gill's Indian Bar & Grill, 245 Maple St			
	12/30/2008	77	01-SOUND CONDITION - Food not in sound condition.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Giovannis, 379 So. Willow St			
	10/1/2008	86	No Critical Violations Observed
Gloria Jeans Coffees, 1500 So. Willow St			
	11/7/2008	88	No Critical Violations Observed
Gold's Gym, 89 Dow St			
	12/30/2008	93	No Critical Violations Observed
Golden Bowl Restaurant, 124 Queen City Ave			
	10/20/2008	93	No Critical Violations Observed
Gossler Park School, 99 Sullivan St			
	10/21/2008	93	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
Gov. Hugh Gallen Hi-Rise, 200 Hanover St			
	10/22/2008	95	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.
Grand Slam Pizza II, 331 So. Mammoth Rd			
	11/24/2008	92	No Critical Violations Observed
Granite State Catering Partners LLC, 87 Elm St			
	12/29/2008	99	No Critical Violations Observed
Granite State Fruit Co., 30 Auburn St			
	12/9/2008	95	No Critical Violations Observed
Great Wall Chinese Restaurant, 168 Amory St			
	12/10/2008	86	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.
Green Acres School, 100 Aurore Ave			
	10/21/2008	92	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Greg's Place, 641 Elm St			
	11/17/2008	78	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			31-HANDWASHING- NUMBER - The establishment had an insufficient number of handsinks.
			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.
Hackett Hill Healthcare, 191 Hackett Hill Rd			
	10/7/2008	95	No Critical Violations Observed
Han's Food Mart, 353 Maple St			
	12/2/2008	87	01-SOUND CONDITION - Food not in sound condition.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Hannaford Food & Drug #164, 201 John E. Devine Dr			
	12/1/2008	94	No Critical Violations Observed
Hannaford Food & Drug #178, 859 Hanover St			
	12/22/2008	92	No Critical Violations Observed
Hanover Hill Healthcare Center, 700 Hanover St			
	12/30/2008	96	No Critical Violations Observed
Hanover St. Shell, 887 Hanover St			
	12/30/2008	93	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Hanover Street Chophouse, 149 Hanover St			
	12/30/2008	85	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Heavenly Fodder, 33 Elm St			
	12/16/2008	97	No Critical Violations Observed
Heidi Jo's Jerky, 1500 So. Willow St			
	11/19/2008	100	No Violations Observed
Helping Hands Outreach Center, 50 Lowell St			
	12/15/2008	91	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.

Facility	Inspection Date	Score	Violation
Heng Won Chinese Restaurant, 262 Mammoth Rd			
	12/29/2008	49	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.
			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- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			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.
	12/30/2008	81	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.
Henry J. Pariseau Highrise, 55 Amory St			
	10/31/2008	92	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Hickory Farms, 1500 So. Willow St			
	11/26/2008	96	No Critical Violations Observed
Highland Goffe's Falls School, 2021 Goffe's Falls Rd			
	10/21/2008	95	No Critical Violations Observed
Hillsborough County Jail, 445 Willow St			
	12/24/2008	99	No Critical Violations Observed
Hillsborough Market LLC, 519 Lincoln St			
	11/18/2008	94	No Critical Violations Observed
Hillside Middle School, 112 Reservoir Ave			
	11/24/2008	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Hilton Garden Inn, 101 So. Commercial St			
	12/17/2008	61	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 TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			35-INSECTS - The facility has an insect infestation.
	12/18/2008	89	01-SOUND CONDITION - Food not in sound condition.
			35-INSECTS - The facility has an insect infestation.
Holiday Inn Express, 1298 South Porter St			
	12/16/2008	100	No Violations Observed
Holy Cross Center, 357 Island Pond Rd			
	12/5/2008	98	No Critical Violations Observed
Homewood Suites by Hilton, 1000 Perimeter Rd			
	12/11/2008	98	No Critical Violations Observed
Hong Kong City Restaurant, 864 Page St			
	12/22/2008	95	No Critical Violations Observed
I & P Food Market, 204 Wilson St			
	12/23/2008	90	35-INSECTS - The facility has an insect infestation.
Immanuel Lutheran Church, 673 Weston Rd			
	11/14/2008	98	No Critical Violations Observed
Imperial Kitchen, 26 Queen City Ave			
	10/2/2008	84	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
India Palace, 575 So. Willow St			
	11/18/2008	85	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
J. N. Express LLC, 650 Second St			
	11/7/2008	98	No Critical Violations Observed
J.W. Hill's Sports Bar & Grille, 795 Elm St			
	12/30/2008	91	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
JBC of Manchester NH Inc., 50 Phillipe Cote St			
	11/25/2008	79	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.
Jenny Craig WLC #663, 40 March Ave			
	11/26/2008	99	No Critical Violations Observed
Jeremy Nadeau's Subs, 100 Cahill Ave			
	10/10/2008	96	No Critical Violations Observed
Jerome's Deli, 393 Bridge St			
	11/13/2008	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Jewell & The Beanstalk, 793 Somerville St			
	10/1/2008	89	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.
Jewett Street School, 130 So. Jewett St			
	10/22/2008	88	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			31-HANDWASHING- INSTALLATION - Handsinks were installed without prior approval and/or inspections.
Jewish Federation of New Hampshire, 698 Beech St			
	11/26/2008	99	No Critical Violations Observed
Jimmy's House of Pizza, 345 Kelley St			
	11/6/2008	90	No Critical Violations Observed
Joe Kelly's Restaurant LLC, 866 Elm St			
	12/3/2008	86	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Johnny Bad's Sports Bar & Grill, 542 Elm St			
	12/30/2008	76	01-SOUND CONDITION - Food not in sound condition.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Johnny Troy's Italian Specialties, 2075 So. Willow St			
	12/10/2008	85	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Joseph Brothers Market, 196 Lake Ave			
	12/10/2008	92	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Juba Convenience Store, 135 Cedar St			
	12/12/2008	95	No Critical Violations Observed
Julien's Corner Kitchen, 150 Bridge St			
	12/29/2008	91	No Critical Violations Observed
Kay's Bakery, 443 Lake Ave			
	12/10/2008	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
KC's Rib Shack, 837 Second St			
	10/27/2008	92	No Critical Violations Observed
Kelley St., A.K. and A. Mini Market, 147 Kelley St			
	10/1/2008	85	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.
Kentucky Fried Chicken, 955 Second St			
	11/10/2008	92	No Critical Violations Observed
Kindertree Learning Center, 162 Manchester St			
	12/22/2008	96	No Critical Violations Observed
Klemms Mobil, 1602 Elm St			
	10/27/2008	84	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F. 41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Knights of Columbus, 800 So. Porter St			
	10/27/2008	95	No Critical Violations Observed
Koi Japan, 946 Elm St			
	12/19/2008	74	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination. 31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment. 41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Kwik Stop LLC - South Willow, 1265 So. Willow St			
	10/17/2008	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Kwik Stop LLC, 1095 Hanover St			
	10/23/2008	87	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.
La Carreta Mexican Rest, 545 D.W. Hwy			
	12/23/2008	72	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.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Lakeview Gulf, 219 Londonderry Tpk			
	11/18/2008	95	No Critical Violations Observed
Lakorn Thai Restaurant, 470 South Main St			
	12/15/2008	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Lala's Hungarian Pastry, 836 Elm St			
	12/11/2008	98	No Critical Violations Observed
Le Gourmet Chef, 1500 So. Willow St			
	11/26/2008	97	No Critical Violations Observed
Life's Little Pleasures, 177 Lake Ave			
	10/31/2008	100	No Violations Observed
Lipke Enterprises dba The 25th Lane, 2171 Candia Rd			
	12/30/2008	97	No Critical Violations Observed
Longhorn Steakhouse of Manchester, 1580 So. Willow St			
	11/25/2008	90	No Critical Violations Observed
M.S Market, 176 Sagamore St			
	10/23/2008	84	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
MA Market, 297 Spruce St			
	11/5/2008	91	01-SOUND CONDITION - Food not in sound condition.
Mad Bob's Saloon LLC, 342 Lincoln St			
	12/22/2008	97	No Critical Violations Observed
Make and Take Gourmet, 545 Hooksett Rd			
	12/23/2008	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Manchester Buffet & Restaurant, 371 So. Willow St			
	12/3/2008	85	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Manchester Church of God, 230 Mooresville Rd			
	10/31/2008	98	No Critical Violations Observed
Manchester Community Resource Ctr, 177 Lake Ave			
	10/31/2008	98	No Critical Violations Observed
Manchester Diner LLC, 119 A Hanover St			
	12/18/2008	73	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.
			27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Manchester Mart & Gas, 738 Hooksett Rd			
	10/27/2008	93	No Critical Violations Observed
Manchester Memorial High School, 1 Crusader Way			
	10/22/2008	85	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			31-HANDWASHING- NUMBER - The establishment had an insufficient number of handsinks.
Manchester Pizza & Kabob, 326 Maple St			
	12/29/2008	75	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Manchester Press Club, 157 Franklin St			
	12/30/2008	97	No Critical Violations Observed
Manchester School of Technology, 530 So. Porter St			
	11/7/2008	96	No Critical Violations Observed
Manchester Wholesale Distributor, 64 Old Granite St			
	11/26/2008	94	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
Maple Leaf Health Care, 198 Pearl St	12/5/2008	97	No Critical Violations Observed
Margarita's Mexican Restaurant, 1037 Elm St	11/13/2008	96	No Critical Violations Observed
Margies Dream Truckstop, 172 Hayward St	11/6/2008	71	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. 41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Mary Gale Apartments, 600 Maple St	11/24/2008	96	No Critical Violations Observed
Masonic Home, 813 Beech St	12/5/2008	95	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.
Master Wok, 1500 So. Willow St	11/25/2008	92	No Critical Violations Observed
McDonald's Corporation, 1500 So. Willow St	11/25/2008	91	No Critical Violations Observed
McDonald's Restaurant, 907 Hanover St	11/12/2008	96	No Critical Violations Observed
McDonough School, 550 Lowell St	11/24/2008	97	No Critical Violations Observed
McGarvey's, 1097 Elm St	12/18/2008	92	No Critical Violations Observed
McLaughlin Middle School, 290 So. Mammoth Rd	10/21/2008	97	No Critical Violations Observed
Mercy of God African Market, 226 Pine St	12/17/2008	92	01-SOUND CONDITION - Food not in sound condition.
Mike's Pub & Grub, 155 Lake Ave	12/23/2008	92	No Critical Violations Observed
Mobil #18397, 2391 Brown Ave	12/8/2008	95	No Critical Violations Observed
Moe Joe's Country Diner, 649 E. Industrial Park Dr	10/15/2008	84	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Moe Joe's Family Restaurant LLC, 2175 Candia St			
	11/25/2008	84	12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			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.
Mount St. Mary's Academy, 2291 Elm St			
	11/17/2008	98	No Critical Violations Observed
Mr. Mikes, 1932 Wellington Rd			
	11/18/2008	93	No Critical Violations Observed
Mt. Carmel Rehabilitation & Nursing, 235 Myrtle St			
	12/15/2008	94	No Critical Violations Observed
Murphy's Tavern, 494 Elm St			
	12/3/2008	73	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			03-RE-HEATING OF FOOD - Potentially hazardous foods, which are re-heated, were not done to 165F within 2 hours.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-GOOD HYGIENIC PRACTICES (OTHER) - Personnel - Hygienic Practices - Other violations.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
My AM News, 1500 So. Willow St			
	11/26/2008	99	No Critical Violations Observed
Myrtle Manor II, Inc., 83 Myrtle St			
	11/26/2008	93	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
N & K Market, 374 Pearl St			
	12/1/2008	85	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
N - N Express II, 230 Lowell St			
	12/15/2008	94	No Critical Violations Observed
Neighborhood Variety, 2626 Brown Ave			
	12/16/2008	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
New Feng House Restaurant, 484 So. Main St			
	12/10/2008	88	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.
New Horizons for NH, Inc., 199 Manchester St			
	11/19/2008	92	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
New Taiwan Garden, 575 So. Willow St			
	10/1/2008	54	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- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			31-HANDWASHING- DESIGN - Handsinks were not designed properly.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
	10/2/2008	78	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.
	11/18/2008	84	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Nickles Market, 1536 Candia Rd			
	10/20/2008	80	01-SOUND CONDITION - Food not in sound condition.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Noah's Ark Child Care Center, 491 E. Industrial Park Dr			
	11/13/2008	99	No Critical Violations Observed
Northend Superette, 1308 Elm St			
	12/22/2008	93	No Critical Violations Observed
Northside Hoagies LLC, 1100 Bicentennial Dr			
	11/25/2008	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Northwest Elementary School, 300 Youville St			
	10/31/2008	98	No Critical Violations Observed
Nutfield Steak & Ale House, 55 John E. Devine Dr			
	12/10/2008	73	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. 22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
O'Malley Highrise, 259 Chestnut St			
	10/30/2008	89	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Olympic Pizza, 506 Valley St			
	10/27/2008	71	01-SOUND CONDITION - Food not in sound condition. 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. 22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature. 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.
Omega Alexandros Macedonian, 141 Cedar St			
	12/29/2008	99	No Critical Violations Observed
Orange St. Market, 132 Orange St			
	12/5/2008	93	No Critical Violations Observed
P.J. O'Sullivan's, 300 So. Willow St			
	12/1/2008	72	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination. 22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary. 41-TOXICS 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
Page St. Express, 1036 Hanover St			
	10/23/2008	98	No Critical Violations Observed
Papa Gino's, 545 Hooksett Rd			
	12/23/2008	87	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F. 31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Papa John's, 223 So. Willow St			
	12/1/2008	74	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. 41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Papa Johns - Elm St., 1015 Elm St			
	12/29/2008	86	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Pappy's Pizza, Inc, 1531 No. Elm St			
	12/30/2008	77	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F. 07-CROSS-CONTAMINATION - Foods were not protected from cross contamination. 12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
Parker Varney School, 223 James Pollock Dr			
	10/28/2008	98	No Critical Violations Observed
Parkside Convenience, 675 D.W. Highway			
	11/10/2008	93	No Critical Violations Observed
Parkside Middle School, 75 Parkside Ave			
	10/23/2008	94	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Peking Garden LLC, 967 Elm St			
	10/22/2008	67	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. 35-INSECTS - The facility has an insect infestation.
	10/23/2008	89	35-INSECTS - The facility has an insect infestation.

Facility	Inspection Date	Score	Violation
Penuche's Grill, 96 Hanover St			
	12/30/2008	90	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Pericles Democratic Club, 125 Spruce St			
	12/29/2008	90	No Critical Violations Observed
Piccola Italia Ristorante, 815 Elm St			
	10/6/2008	80	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.
Pindos Restaurant and Pizza, 49 Massabesic St			
	12/16/2008	94	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Pizza Express II, 865 Second St			
	12/16/2008	88	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.
Pizza Hut #676, 716 So. Willow St			
	11/14/2008	98	No Critical Violations Observed
Pizza Market, 901A Hanover St			
	12/22/2008	91	No Critical Violations Observed
PTS Food Ent LLC dba Milly's Tavern, 500 Commercial St			
	12/15/2008	87	No Critical Violations Observed
Puritan Backroom Restaurant, 245 Hooksett Rd			
	12/31/2008	91	No Critical Violations Observed
Puritan Conference Center, 207 Hooksett Rd			
	12/31/2008	99	No Critical Violations Observed
Queen City Mobile I, 1050 So. Willow St			
	12/5/2008	90	No Critical Violations Observed
Quiznos Sub, 777 So. Willow St			
	12/2/2008	98	No Critical Violations Observed
Quiznos Subs, 990 Elm St			
	12/26/2008	97	No Critical Violations Observed
R & E Grocery, 304 Merrimack St			
	12/17/2008	94	No Critical Violations Observed
Rachel's Coffee Corner, 650 Elm St			
	12/16/2008	94	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Radisson Hotel Manchester, 700 Elm St	12/4/2008	85	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F. 35-INSECTS - The facility has an insect infestation.
Raphael Social Club Inc, 18 Blaine St	12/26/2008	93	No Critical Violations Observed
Raxx Billiards & Lounge, 1211 Elm St	12/18/2008	75	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. 41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Red Arrow 24 Hr. Diner, 61 Lowell St	12/3/2008	86	28-SEWAGE (PROPERLY FUNCTIONING) - The establishment's septic system or sewage disposal system was not functioning properly, ie. back-ups or surfacing onto the ground.
Rev. Raymond Burns Highrise, 55 So. Main St	12/26/2008	99	No Critical Violations Observed
Rhona's at Rockwell, 460 Elm St	12/22/2008	98	No Critical Violations Observed
Richard's Bistro, 36 Lowell St	12/4/2008	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. 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.
Richdale Convenience Store, 90 Bridge St	11/13/2008	77	01-APPROVED SOURCE - Food observed was not from an approved source. Example: Home prepared items or items made in an unlicensed facility. 03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F. 22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to 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.

Facility	Inspection Date	Score	Violation
Rimmon Club, 595 Dubuque St	12/23/2008	96	No Critical Violations Observed
Rita Mae's LLC, 280 No. Main St	11/14/2008	82	28-SEWAGE (PROPERLY FUNCTIONING) - The establishment's septic system or sewage disposal system was not functioning properly, ie. back-ups or surfacing onto the ground. 41-TOXICS LABELED - Toxic items were not labeled as to their ingredients. 41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Rite Aid #10274, 122 McGregor St	10/2/2008	95	No Critical Violations Observed
Rite Aid #10275, One Willow St	11/21/2008	96	No Critical Violations Observed
Rite Aid #10276, 53 Hooksett Rd	12/26/2008	93	No Critical Violations Observed
Rite Aid #10278, 270 Mammoth Rd	11/20/2008	98	No Critical Violations Observed
Rite Aid #4741, 1631 Elm St	12/22/2008	94	No Critical Violations Observed
Rockland Convenience Store LLC, 18 Rockland Ave	10/6/2008	92	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Rockos Sports Bar & Grill, 253 Wilson St	12/31/2008	86	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Rose Byrne Headstart, 40 Pine St	10/31/2008	99	No Critical Violations Observed
Ruby Tuesday #3309, 1500 So. Willow St	11/25/2008	86	No Critical Violations Observed
S.M.A. Market, 326 Maple St	12/16/2008	97	No Critical Violations Observed
Sabroso Restaurant, 513 Lincoln St	12/22/2008	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F. 31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Sacred Heart Parish, 265 So. Main St	12/22/2008	97	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Saigon Asian Market, 93 So. Maple St	11/18/2008	90	No Critical Violations Observed
Saint Augustin Church, 382 Beech St	12/2/2008	100	No Violations Observed
Sal's Pizza, 296 So. Willow St	12/1/2008	92	No Critical Violations Observed
Salona Restaurant, 128 Maple St	12/19/2008	86	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
Sam's Club #6669, 200 John E. Devine Dr	12/1/2008	91	No Critical Violations Observed
Sandy's Variety and Sub Shop, 2281 Candia Rd	11/3/2008	83	01-SOUND CONDITION - Food not in sound condition.
Sanmina / SCI Corp, 140 Abby Rd	11/18/2008	89	No Critical Violations Observed
Santoro's Pizza, 468 Union St	12/17/2008	91	01-SOUND CONDITION - Food not in sound condition.
Sarku Japan, 1500 So. Willow St	12/10/2008	92	No Critical Violations Observed
Savoy Market, 422 Belmont St	10/24/2008	83	01-SOUND CONDITION - Food not in sound condition. 03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Sbarro Inc, 1500 So. Willow St	11/25/2008	88	No Critical Violations Observed
Scorpion Cafe, 271 Pine St	12/22/2008	95	No Critical Violations Observed
Senior Services Department, 151 Douglas St	12/8/2008	98	No Critical Violations Observed
Seoul Oriental Market, 245 Maple St	12/30/2008	81	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration. 31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Seven Days Market, 360 Union St	11/26/2008	91	01-SOUND CONDITION - Food not in sound condition.

Facility	Inspection Date	Score	Violation
Shaskeen LLC, 909 Elm St			
	12/16/2008	70	01-SOUND CONDITION - Food not in sound condition.
			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.
			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.
Shaw's Supermarket 7504/375, 375 So. Willow St			
	10/7/2008	91	No Critical Violations Observed
Shiloh Christian Fellowship Kitchen, 55 Edmond St			
	12/10/2008	95	No Critical Violations Observed
Shiloh Christian Fellowship Life, 55 Edmond Dr			
	12/10/2008	94	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Shirley D's Diner, 113 Elm St			
	11/18/2008	67	01-SOUND CONDITION - Food not in sound condition.
			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
			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.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
	11/19/2008	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.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Shogun Japanese Steak House, 545 D.W. Highway			
	10/15/2008	84	No Critical Violations Observed
Shop Drop&Dry Laundromat & Variety, 399 Dubuque St			
	11/7/2008	100	No Violations Observed
Shorty's Mexican Roadhouse, 1050 Bicentennial Dr			
	12/3/2008	78	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.
			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
Siam Orchid, 581 Second St			
	10/22/2008	83	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-HANDS WASHED - Employees were not washing hands when required.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Siberia Food Market, 100 Willow St			
	12/15/2008	94	No Critical Violations Observed
Simply the Best Pizzeria, 15 Pearl St			
	12/29/2008	83	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Smyth Road School, 245 Bruce Rd			
	12/1/2008	93	No Critical Violations Observed
Somerville St. Market, 912 Somerville St			
	12/23/2008	93	No Critical Violations Observed
Sophia Nadeau's Subs & Salads Wraps, 89 Dow St			
	12/24/2008	93	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Southern NH Services -Warehouse, 40 Pine St			
	10/31/2008	100	No Violations Observed
Southern NH Services Inc., 160 Silver St			
	10/7/2008	99	No Critical Violations Observed
Southside Middle School, 140 So. Jewett St			
	10/17/2008	94	No Critical Violations Observed
Souvlaki House of Pizza, 256 Bridge St			
	11/13/2008	83	No Critical Violations Observed
Spice Center, 245 Maple St			
	11/18/2008	85	01-SOUND CONDITION - Food not in sound condition.
			03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Spring Hill Suites by Marriott, 975 Perimeter Rd			
	12/11/2008	98	No Critical Violations Observed
Spurs, 157 Amory St			
	12/29/2008	92	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
St. Anthony Community Center, 148 Belmont St			
	10/28/2008	96	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.

Facility	Inspection Date	Score	Violation
St. Anthony School Lunch Program, 148 Belmont St			
	10/28/2008	99	No Critical Violations Observed
St. Casimir School, 456 Union St			
	10/27/2008	99	No Critical Violations Observed
St. Catherine's School, 206 North St			
	11/19/2008	96	No Critical Violations Observed
St. George Greek Orthodox Cathedral, 650 Hanover St			
	10/23/2008	92	No Critical Violations Observed
St. Joseph Community Services Inc., 508 Union St			
	10/22/2008	100	No Violations Observed
St. Joseph Community Services, 151 Douglas St			
	12/8/2008	100	No Violations Observed
St. Joseph's Jr. High School, 460 Pine St			
	11/7/2008	99	No Critical Violations Observed
St. Paul's Methodist Church, 335 Smyth Rd			
	12/1/2008	96	No Critical Violations Observed
St. Peter's Home, 300 Kelley St			
	12/15/2008	97	No Critical Violations Observed
St. Teresa Rehabilitation & Nursing, 519 Bridge St			
	11/13/2008	92	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Stadium Ten Pin / Grandstands, 216 Maple St			
	12/15/2008	66	01-SOUND CONDITION - Food not in sound condition.
			03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			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.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
	12/16/2008	95	No Critical Violations Observed
Starbucks Coffee, 1111 So. Willow St			
	11/26/2008	100	No Violations Observed

Facility	Inspection Date	Score	Violation
Ste. Marie Child Care, 133 Wayne St	12/5/2008	100	No Violations Observed
Ste. Marie Parish, 378 Notre Dame Ave	12/5/2008	97	No Critical Violations Observed
Ste. Marie School Cafe, 281 Cartier St	12/5/2008	95	No Critical Violations Observed
Steakhouse Steaks Eastern Region, 880 Candia Rd	10/9/2008	95	No Critical Violations Observed
Steve's House Restaurant, 1265 Elm St	12/31/2008	73	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary. 41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Stop & Shop Supermarket, 777 So. Willow St	10/9/2008	85	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Store 24 (#202), 581 Second St	11/10/2008	98	No Critical Violations Observed
Strange Brew Tavern, 88 Market St	12/23/2008	84	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.
Subway Sandwiches, 300 Keller St	11/19/2008	83	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary. 31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Subway, 881 Hanover St	10/27/2008	85	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.
Suddenly Soupy's, 28 Hanover St	11/14/2008	100	No Violations Observed
Suddenly Susan's Gourmet Deli, 87 Hanover St	11/14/2008	97	No Critical Violations Observed
Super 8 Motel, 2301 Brown Ave	11/26/2008	97	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Super Stop & Shop Supermarket, 365 Lincoln St			
	12/8/2008	90	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.
Szechuan House Restaurant, 245 Maple St			
	11/17/2008	82	12-HANDS WASHED - Employees were not washing hands when required.
Tacos Nayarit at 215 Lake Ave, 215 Lake Ave			
	12/30/2008	87	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			28-SEWAGE (PROPERLY FUNCTIONING) - The establishment's septic system or sewage disposal system was not functioning properly, ie. back-ups or surfacing onto the ground.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Talbot Street Variety, 241 Candia Rd			
	12/16/2008	96	No Critical Violations Observed
Tano's Pizzeria LLC, 381 Kelley St			
	11/10/2008	98	No Critical Violations Observed
Temple Adath Yeshurun, 152 Prospect St			
	11/26/2008	96	No Critical Violations Observed
TGI Friday's #0175, 1516 So. Willow St			
	12/4/2008	98	No Critical Violations Observed
The "1903" Pub & Banquet Hall, LLC, 1491 Front St			
	12/16/2008	96	No Critical Violations Observed
The Black Brimmer, Inc., 1087 Elm St			
	12/18/2008	85	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
The Bridge Cafe on Elm, LLC, 1117 Elm St			
	12/4/2008	89	No Critical Violations Observed
The Cafe at YDC, 1056 No. River Rd			
	12/9/2008	100	No Violations Observed
The Courville @ Manchester, 44 W. Webster St			
	11/17/2008	87	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.

Facility	Inspection Date	Score	Violation
The Diner at Quirk Auto, 1250 So Willow St	11/10/2008	95	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
The Farnum Center, 235 Hanover St	10/22/2008	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.
The Flambeaux Bar & Grill, 1181 Elm St	12/30/2008	86	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
The Front Anchor, 31 Massabesic St	11/6/2008	72	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. 31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
The Fruit Center, 15 Webster St	12/26/2008	94	No Critical Violations Observed
The Greek Man LLC, 724 E. Industrial Dr	12/11/2008	96	No Critical Violations Observed
The Korean Place Restaurant, 110 Hanover St	12/18/2008	98	No Critical Violations Observed
The New England Sampler, 42 Hanover St	11/14/2008	100	No Violations Observed
The Olive Garden Italian Restaurant, 1888 So. Willow St	12/4/2008	95	No Critical Violations Observed
The Palace Theatre, 80 Hanover St	11/14/2008	96	No Critical Violations Observed
The Salvation Army, 121 Cedar St	10/7/2008	100	No Violations Observed
The Stuffed Sub, LLC, 1293 Elm St	12/31/2008	95	No Critical Violations Observed
The Way We Cook, 1361 Elm St	12/18/2008	94	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
The Wine Studio LLC, 53 Hooksett Rd	12/26/2008	100	No Violations Observed
The Workout Club & Wellness Center, 93 So. Maple St	12/3/2008	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
The Yard Restaurant Inc., 1211 So. Mammoth Rd			
	12/11/2008	86	No Critical Violations Observed
Theo's Pizza Restaurant, 102 Elm St			
	12/18/2008	85	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration. 41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Thousand Crane, 1000 Elm St			
	12/22/2008	75	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands 35-INSECTS - The facility has an insect infestation. 41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Three Cousins Pizza & Lounge LLC, 137 Wilson St			
	12/23/2008	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. 35-INSECTS - The facility has an insect infestation.
Tidewater Cafe @ Manch CC, 1066 Front St			
	10/15/2008	88	12-HANDS WASHED - Employees were not washing hands when required. 30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
Tidewater Cafe @ Summit Packaging, 400 Gay St			
	10/9/2008	88	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Tidewater Catering Group LLC, 250 Commercial St			
	10/7/2008	97	No Critical Violations Observed
Tinker's Seafood, 545 D. W. Highway			
	12/23/2008	80	12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method. 31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Tiya's Restaurant, 8 Hanover St			
	12/18/2008	90	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
TJ's Sport Bar & Grill, 23 Central St			
	11/13/2008	69	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.
	11/14/2008	70	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
			22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Toys "R" Us, 2 Keller St			
	11/19/2008	98	No Critical Violations Observed
Tracey's Candy Store #1, 555 Elm St			
	12/29/2008	99	No Critical Violations Observed
Tracey's Candy Store #2, 555 Elm St			
	12/29/2008	100	No Violations Observed
Trinity High School, 581 Bridge St			
	11/7/2008	98	No Critical Violations Observed
Tropical Food Market, 334 Union St			
	11/26/2008	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Tudor of Manchester LLC, 361 Pine St			
	12/9/2008	71	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Two Guys Food Market, 414 Union St			
	12/9/2008	97	No Critical Violations Observed
U & P Convenience LLC, 64 Merrimack St			
	11/26/2008	97	No Critical Violations Observed
Ukrainian Club, 148 Manchester St			
	12/29/2008	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Uncle Bob's Superette, 435 Kelley St	10/2/2008	97	No Critical Violations Observed
Union St. Market, 621 Union St	11/14/2008	93	No Critical Violations Observed
Uno Chicago Grill, 1875 So. Willow St	10/20/2008	87	No Critical Violations Observed
Unwine'd LLC, 865 Second St	12/23/2008	90	No Critical Violations Observed
UR 1st Stop Convenience, 49 Amoskeag St	11/7/2008	94	No Critical Violations Observed
Van Otis Chocolate, 341 Elm St	12/9/2008	94	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Varick's Restaurant & Sports Bar, 24 Depot St	12/18/2008	89	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.
Varney Street Quick Stop, 323 Varney St	10/28/2008	96	No Critical Violations Observed
VFW Post #8214, 352 Kelley St	12/23/2008	96	No Critical Violations Observed
Villa Crest Nursing & Retirement, 1276 Hanover St	12/18/2008	99	No Critical Violations Observed
VNA Child Care Center, 435 So. Main St	12/9/2008	99	No Critical Violations Observed
W. R. Taverna, 201 Merrimack St	12/12/2008	94	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Wal-Mart Stores, Inc #2399, 300 Keller St	11/19/2008	99	No Critical Violations Observed
Walgreen Eastern Co #3900, 227 So. Main St	10/7/2008	94	No Critical Violations Observed
Walgreens #04689, 606 Valley St	11/3/2008	93	01-SOUND CONDITION - Food not in sound condition.

Facility	Inspection Date	Score	Violation
Wally & Bernie's, 20 Old Granite St			
	12/31/2008	59	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			22-SANITATION RINSE- 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.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			35-INSECTS - The facility has an insect infestation.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
	1/2/2009	92	No Critical Violations Observed
Washington Manor, 67 Prospect St			
	11/26/2008	90	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.
Way2Save-Queen City Superette, 31-A Elm St			
	11/21/2008	94	No Critical Violations Observed
Webster House, 135 Webster St			
	11/12/2008	100	No Violations Observed
Webster School, 2519 Elm St			
	11/5/2008	97	No Critical Violations Observed
Wee Play School, 200 Bedford St			
	12/16/2008	96	No Critical Violations Observed
Wendy's, 675 So Willow St			
	11/12/2008	80	12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
			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.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
West High Patio Shoppe, 9 Notre Dame Ave			
	12/2/2008	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
West High School, 9 Notre Dame Ave	12/2/2008	95	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
West Side Meat and Deli, 270 Amory St	12/2/2008	94	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Weston School, 1066 Hanover St	10/27/2008	93	No Critical Violations Observed
Wild Rover Pub, 21 Kosciuszko St	12/4/2008	91	No Critical Violations Observed
Willy B's Takeout, 90 Union St	12/30/2008	87	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Wingman's Grill, 165 John Devine Dr	12/23/2008	92	No Critical Violations Observed
Winona Social Club Inc, 168 Manchester St	12/29/2008	91	12-GOOD HYGIENIC PRACTICES (SMOKING) - Employees were smoking in an unapproved location.
Workmen's Club, 183 Douglas St	12/22/2008	95	No Critical Violations Observed
Yogi's Convenient Mart, 15 Willow St	12/17/2008	90	No Critical Violations Observed
Yorgo's Foods Inc., 726 Industrial Park Dr	12/1/2008	85	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Yuki Japanese Grill, 377 So. Willow St	12/3/2008	91	No Critical Violations Observed
Z Restaurant, LLC, 860 Elm St	12/11/2008	87	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Z-J Market, 266 Bridge St	11/13/2008	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Zoey's Pizza, 2160 Candia Rd			
	10/23/2008	75	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
			41-TOXICS 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.
Zorba Too, 168 Amory St			
	12/18/2008	95	No Critical Violations Observed
Zuruna Mediterranean Cuisine, 100 Hanover St			
	12/18/2008	94	35-INSECTS - The facility has an insect infestation.