



CITY OF MANCHESTER
Health Department
Inspection Scores by Facility

Period from 04/01/2009 through 07/01/2009

Facility	Inspection Date	Score	Violation
1750 Tower Cafe, 1750 Elm St	5/12/2009	91	No Critical Violations Observed
7 Eleven, 111 Webster St	6/11/2009	91	No Critical Violations Observed
7-11 #32499B, 557 Maple St	6/11/2009	91	No Critical Violations Observed
777 Xpress, 777 Hooksett Rd	6/12/2009	96	No Critical Violations Observed
900 Degrees, 50 Dow St	6/23/2009	85	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
99 Restaurant & Pub, 1685 So. Willow St	5/5/2009	87	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration. 28-SEWAGE (PROPERLY FUNCTIONING) - The establishment's septic system or sewage disposal system was not functioning properly, ie. back-ups or surfacing onto the ground.
ABC Nursery, 108 Revere Ave	6/16/2009	97	No Critical Violations Observed
Adela's Sandwiches, 74 Conant St	6/22/2009	95	No Critical Violations Observed
All Juiced Up, 790 Elm St	6/1/2009	83	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.
Alley Cat Pizzeria, 486 Chestnut St	6/30/2009	99	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Aloha Restaurant, 901 Hanover St			
	4/23/2009	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.
			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.
			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.
Alpine Club, 175 Putnam St			
	6/16/2009	91	01-SOUND CONDITION - Food not in sound condition.
American Legion Henry J. Sweeney, 251 Maple St			
	6/24/2009	96	No Critical Violations Observed
American Legion Post #43, 56 Boutwell St			
	6/16/2009	91	No Critical Violations Observed
American Legion Post #79, 35 W. Brook St			
	6/16/2009	89	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
American Red Cross, 1800 Elm St			
	6/19/2009	98	No Critical Violations Observed
Amory House of Pizza, 253 Amory St			
	6/29/2009	90	No Critical Violations Observed
Andy's Place, 342 Cypress St			
	5/5/2009	85	12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Angela's Pasta & Cheese Shop, 815 Chestnut St			
	6/23/2009	94	No Critical Violations Observed
Annula's Pizza & Deli, 525 Chestnut St			
	6/24/2009	95	No Critical Violations Observed
Aramark Corporation-Kitchen, 555 Elm St			
	6/28/2009	98	No Critical Violations Observed
Aramark Corporation-Lounge, 555 Elm St			
	6/28/2009	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Aramark Corporation-Stand A, 555 Elm St	6/28/2009	99	No Critical Violations Observed
Aramark Corporation-Stand B, 555 Elm St	6/28/2009	99	No Critical Violations Observed
Aramark Corporation-Stand C, 555 Elm St	6/28/2009	97	No Critical Violations Observed
Aramark Corporation-Stand D, 555 Elm St	6/28/2009	99	No Critical Violations Observed
AS Bar Grill, 37 Manchester St	4/1/2009	92	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.
Asian Market Center, 550 Elm St	4/9/2009	85	01-SOUND CONDITION - Food not in sound condition. 30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
Athens Restaurant, 31 Central St	6/9/2009	88	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Auntie Anne's Pretzels, 1500 So. Willow St	4/3/2009	99	No Critical Violations Observed
Awesome Pizza, 12 Lake Ave	6/11/2009	89	12-HANDS WASHED - Employees were not washing hands when required.
B&B Cafe and Grill, 25 Stark St	6/30/2009	96	No Critical Violations Observed
Bakolas Market, Inc., 110 Spruce St	4/6/2009	99	No Critical Violations Observed
Ball Park Ice Cream LLC, 245 Maple St	4/29/2009	93	No Critical Violations Observed
Bamboo Garden, 329 Lincoln St	6/9/2009	76	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
Bastian Market, 158 Spruce St			
	6/16/2009	72	01-NO SPOILAGE - Spoiled food or moldy ice observed.
			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.
Ben & Jerry's, 940 Elm St			
	6/8/2009	91	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Ben Nadeau's Subs, 1095 Hanover St			
	4/29/2009	93	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Big Easy Bagel, 2626 Brown Ave			
	5/8/2009	100	No Violations Observed
Blake's Restaurant, 53 Hooksett Rd			
	6/12/2009	81	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-HANDS WASHED - Employees were not washing hands when required.
Blakes Scoop Shop, 1500 So. Willow St			
	4/3/2009	98	No Critical Violations Observed
Blessed Sacrament Church, 14 Elm St			
	6/2/2009	100	No Violations Observed
Bob's Discount Furniture, 1875 So. Willow St			
	4/3/2009	94	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Bonsai's Restaurant, 2264 Candia Rd			
	4/22/2009	72	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.
			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.
Bourbon Street Cafe, 1500 So. Willow St			
	4/13/2009	89	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Breezeway Pub, 14 Pearl St	6/11/2009	93	No Critical Violations Observed
British American Association, 235 Central St	6/17/2009	95	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Brookside Congregational Church, 2013 Elm St	6/19/2009	94	No Critical Violations Observed
Brother's Pizza & Family Restaurant, 6 Willow St	4/27/2009	80	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.
Brown School Apartments, 435 Amory St	6/1/2009	99	No Critical Violations Observed
Bunny's Superette, 75 Webster St	6/9/2009	94	No Critical Violations Observed
Burger King Corp #16755, 622 So. Willow St	5/4/2009	95	No Critical Violations Observed
Burger King, 737 Daniel Webster Hwy	5/5/2009	76	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 STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Caesario's Pizza & Subs, 1057 Elm St	6/30/2009	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.
Cafe Momo, 1065 Hanover St	6/26/2009	92	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Cafe Services @ Freudenburg Nok, 50 Ammon Dr	4/6/2009	100	No Violations Observed
Camp Carpenter, 300 Blondin Rd	6/2/2009	96	No Critical Violations Observed
Candy Kingdom, 235 Harvard St	5/19/2009	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Caribbean Market, 302 Lake Ave			
	5/20/2009	81	01-SOUND CONDITION - Food not in sound condition.
			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.
Carole's Mammoth Rd Convenience, 10 Mammoth Rd			
	5/11/2009	98	No Critical Violations Observed
Carpenter Center, 323 Franklin St			
	6/5/2009	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.
			30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Castle Caterers LLC, 700 Lucas Rd			
	6/2/2009	86	No Critical Violations Observed
Catholic Medical Center Cafeteria, 100 McGregor St			
	6/16/2009	97	No Critical Violations Observed
Centerplate-First Base, 1 Line Dr			
	4/8/2009	93	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Centerplate-Home Plate, 1 Line Dr			
	4/8/2009	91	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Centerplate-Main Kitchen, 1 Line Dr			
	4/8/2009	92	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Centerplate-Samuel Adams Bar&Grill, 1 Line Dr			
	4/8/2009	91	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Centerplate-Third Base, 1 Line Dr			
	4/8/2009	92	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.

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Central High School, 207 Lowell St			
	4/6/2009	91	No Critical Violations Observed
Charbel's Restaurant & Lounge, 2323 Brown Ave			
	5/11/2009	94	No Critical Violations Observed
Chateau Restaurant, 201 Hanover St			
	6/29/2009	83	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Cheeseco of NE, 97 Eddy Rd			
	6/18/2009	83	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.
Chelby's Pizza, 284 Mammoth Rd			
	6/29/2009	96	No Critical Violations Observed
Cheng Du Kitchen, 665 Daniel Webster Hwy			
	5/12/2009	87	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.
Child and Family Services, 99 Hanover St			
	5/20/2009	88	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature. 41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
China Kitchen, 173 Hanover St			
	6/29/2009	93	No Critical Violations Observed
Cinnabon #282, 1500 So. Willow St			
	5/5/2009	78	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 USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
City Flame Smoke House, 363 Chestnut St			
	4/9/2009	95	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Club Canadian, 128 So Main St			
	5/26/2009	92	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.

Facility	Inspection Date	Score	Violation
Club Lafayette, 387 Canal St	6/23/2009	94	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Club Mont Royal, 594 Somerville St	6/24/2009	98	No Critical Violations Observed
Coca-Cola Bottling Company, 99 Eddy Rd	6/18/2009	97	No Critical Violations Observed
Coffee Break Bakery, 2075 So. Willow St	4/14/2009	85	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Cold Stone Creamery, 102 March Ave	5/4/2009	97	No Critical Violations Observed
Comfort Inn, 298 Queen City Ave	4/6/2009	100	No Violations Observed
Commercial Street Fishery, 33 So. Commercial St	5/27/2009	90	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Connie's Concessions, 6111 McKee Rd	5/24/2009	99	No Critical Violations Observed
Cotton Restaurant, 75 Arms St	6/29/2009	96	No Critical Violations Observed
Courtyard By Marriott, 700 Huse Rd	6/11/2009	99	No Critical Violations Observed
Cremeland Drive In, 250 Valley St	4/10/2009	91	No Critical Violations Observed
Cumberland Farms #5420, 217 Union St	5/28/2009	99	No Critical Violations Observed
CVS Pharmacy #2257, 271 Mammoth Rd	5/26/2009	95	No Critical Violations Observed
Cypress Center Kitchen, 401 Cypress St	6/24/2009	98	No Critical Violations Observed
D'Angelo Sandwich Shop, 1500 So. Willow St	4/24/2009	93	No Critical Violations Observed
D'Angelo Sandwich Shop, 673 Daniel Webster Hwy	5/12/2009	94	No Critical Violations Observed
Dartmouth Hitchcock Manchester, 100 Hitchcock Way	6/11/2009	99	No Critical Violations Observed
Davignon Club, 218 Wilson St	6/24/2009	93	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Denny's Quick Lunch, 356 Whitney Ave	6/11/2009	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Derryfield Lower School, 2108 River Rd	6/9/2009	98	No Critical Violations Observed
Derryfield Restaurant, 625 Mammoth Rd	6/1/2009	89	No Critical Violations Observed
Derryfield Upper School, 2108 River Rd	6/9/2009	99	No Critical Violations Observed
Desi Bazar, 126 Kelley St	5/19/2009	94	No Critical Violations Observed
Dickie Boy Dogs, 288 So. Main St	5/20/2009	96	No Critical Violations Observed
Dickie Boy Mobile Catering, 288 So. Main St	6/4/2009	100	No Violations Observed
Dickie Boy Subs, 288 South Main St	6/4/2009	94	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Disabled American Veterans, 399 Silver St	5/4/2009	96	No Critical Violations Observed
DJ's Deli & Subs, 171 Kelley St	6/15/2009	96	No Critical Violations Observed
DJJS - Main Kitchen, 1056 No. River Rd	6/9/2009	92	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Dog Days of Summer Ice Cream, 297 Wilson's Crossing Rd	4/23/2009	100	No Violations Observed
Domino's Pizza, 150 Amory St	6/10/2009	94	No Critical Violations Observed
Dunkin Donuts (Ellhos LLC), 1 Elliot Way	4/16/2009	97	No Critical Violations Observed
Dunkin Donuts @ CMC, 100 McGregor St	6/16/2009	93	No Critical Violations Observed
Dunkin Donuts, 100 Eddy Rd	6/25/2009	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Dunkin Donuts, 1015 Elm St	5/26/2009	95	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Dunkin Donuts, 1602 Elm St	6/24/2009	97	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Dunkin Donuts, 1932 Wellington Rd			
	6/11/2009	92	No Critical Violations Observed
Dunkin Donuts, 2297 Brown Ave			
	5/8/2009	97	No Critical Violations Observed
Dunkin Donuts, 245 Eddy Rd			
	6/19/2009	94	No Critical Violations Observed
Dunkin Donuts, 887 Hanover St			
	5/18/2009	88	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.
Dunkin Donuts, 947 Second St			
	5/18/2009	92	No Critical Violations Observed
East Manchester Fish & Game Club, 50 Massabesic St			
	6/24/2009	96	No Critical Violations Observed
East Side Club, 786 Massabesic St			
	6/24/2009	95	No Critical Violations Observed
Easter Seals Adult Day Program, 555 Auburn St			
	6/2/2009	99	No Critical Violations Observed
Easter Seals Child Development Ctr, 555 Auburn St			
	6/2/2009	99	No Critical Violations Observed
Easter Seals, 200 Zachary Rd			
	4/14/2009	92	No Critical Violations Observed
Eddy Road Mobil, 210 Eddy Rd			
	6/18/2009	91	No Critical Violations Observed
	6/19/2009		41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Edible Arrangements, 1000 Elm St			
	5/7/2009	99	No Critical Violations Observed
El Mexicano Jr, 197 Wilson St			
	6/9/2009	83	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.
El Rancho Restaurant, 521 Wilson St			
	4/14/2009	85	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.

Facility	Inspection Date	Score	Violation
Element Lounge, 1055 Elm St	6/12/2009	94	No Critical Violations Observed
Elliot Adult Day Program, 1070 Holt Ave	4/27/2009	98	No Critical Violations Observed
Elliot Commons Cafeteria, 1 Elliot Way	4/9/2009	83	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.
Elm Street Subway, 1000 Elm St	4/6/2009	90	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.
European Store, 310 Maple St	4/17/2009	98	No Critical Violations Observed
Even Par Social Club, 102 Spruce St	6/24/2009	99	No Critical Violations Observed
Executive Catering Services, 290 Belmont St	6/3/2009	96	No Critical Violations Observed
Fairfield Inn by Marriott, 860 So. Porter St	5/15/2009	98	No Critical Violations Observed
Family Dollar Store #3571, 325 Lincoln St	6/2/2009	99	No Critical Violations Observed
Fratello's Restaurant, 155 Dow St	6/22/2009	77	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Freed's Bakery, 299 Pepsi Rd	4/27/2009	96	No Critical Violations Observed
Fritzie's Variety, 154 Conant St	6/19/2009	94	No Critical Violations Observed
Frohlich Flavors, 26 Mudnock Rd	5/24/2009	97	No Critical Violations Observed
Gauchos Churrascaria, 62 Lowell St	6/30/2009	80	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F. 07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Gelinas Food Concession, 495 Fourth Range Rd	5/24/2009	100	No Violations Observed
Gill Stadium Eagle's Concession, Valley St	6/24/2009	100	No Violations Observed

Facility	Inspection Date	Score	Violation
Gill's Indian Bar & Grill, 245 Maple St			
	5/6/2009	75	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.
Gloria Jeans Coffees, 1500 So. Willow St			
	4/6/2009	83	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
			35-RODENTS - The facility has a rodent infestation.
Gold's Gym, 89 Dow St			
	6/23/2009	88	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.
Gossler Park School, 99 Sullivan St			
	4/2/2009	98	No Critical Violations Observed
Gov. Hugh Gallen Hi-Rise, 200 Hanover St			
	5/20/2009	99	No Critical Violations Observed
Grand Slam Pizza II, 331 So. Mammoth Rd			
	4/14/2009	93	No Critical Violations Observed
Granite State Catering Partners LLC, 87 Elm St			
	5/27/2009	98	No Critical Violations Observed
Granite State Fruit Co., 30 Auburn St			
	6/2/2009	98	No Critical Violations Observed
Great Wall Chinese Restaurant, 168 Amory St			
	6/25/2009	77	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Greg's Place, 641 Elm St			
	4/14/2009	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.
Han's Food Mart, 353 Maple St			
	5/11/2009	96	No Critical Violations Observed
Hannaford Food & Drug #164, 201 John E. Devine Dr			
	5/5/2009	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Hannaford Food & Drug #178, 859 Hanover St			
	4/15/2009	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.
Hanover Hill Healthcare Center, 700 Hanover St			
	4/22/2009	92	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Hanover St. Shell, 887 Hanover St			
	5/18/2009	91	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Hanover Street Chophouse, 149 Hanover St			
	6/30/2009	95	No Critical Violations Observed
Hart's Turkey Farm, 21 Front St			
	4/2/2009	77	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			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.
Heavenly Fodder, 33 Elm St			
	5/6/2009	94	No Critical Violations Observed
Heidi Jo's Jerky, 1500 So. Willow St			
	5/24/2009	98	No Critical Violations Observed
Helping Hands Outreach Center, 50 Lowell St			
	6/23/2009	95	No Critical Violations Observed
Heng Won Chinese Restaurant, 262 Mammoth Rd			
	6/11/2009	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.
			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.
Henry J. Pariseau Highrise, 55 Amory St			
	6/22/2009	93	No Critical Violations Observed
Hillsborough County Jail, 445 Willow St			
	6/16/2009	94	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Hillsborough Market LLC, 519 Lincoln St	5/18/2009	93	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Hillside Middle School, 112 Reservoir Ave	4/7/2009	93	No Critical Violations Observed
Hillview Restaurant, 270 Amory St	5/26/2009	68	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. 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.
	5/28/2009	90	No Critical Violations Observed
Holiday Inn Express, 1298 South Porter St	5/15/2009	93	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Holly's Fried Dough, 74 English Village Rd	5/24/2009	100	No Violations Observed
Holy Cross Center, 357 Island Pond Rd	6/30/2009	94	No Critical Violations Observed
Homewood Suites by Hilton, 1000 Perimeter Rd	4/24/2009	97	No Critical Violations Observed
Hong Kong City Restaurant, 864 Page St	6/16/2009	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
I & P Food Market, 204 Wilson St	6/9/2009	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. 35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Ice Cream Lady, 53 Forest Dr	5/18/2009	100	No Violations Observed
Immanuel Lutheran Church, 673 Weston Rd	6/11/2009	98	No Critical Violations Observed
India Palace, 575 So. Willow St	4/6/2009	89	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
J. N. Express LLC, 650 Second St	4/13/2009	97	No Critical Violations Observed
J.W. Hill's Sports Bar & Grille, 795 Elm St	5/5/2009	90	No Critical Violations Observed
Jalapenos LLC, 1001 Elm St	5/15/2009	98	No Critical Violations Observed
Jenny Craig WLC #663, 40 March Ave	4/14/2009	99	No Critical Violations Observed
Jerome's Deli, 393 Bridge St	4/10/2009	93	No Critical Violations Observed
Jewish Federation of New Hampshire, 698 Beech St	6/19/2009	99	No Critical Violations Observed
Jimmy's House of Pizza, 345 Kelley St	6/26/2009	87	No Critical Violations Observed
Joe Kelly's Restaurant LLC, 866 Elm St	6/8/2009	91	No Critical Violations Observed
Johnny Bad's Sports Bar & Grill, 542 Elm St	6/11/2009	87	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Jonathan's Quick Eats LLC, 157 Wilnot St	4/29/2009	100	No Violations Observed
Juba Convenience Store, 135 Cedar St	5/28/2009	93	No Critical Violations Observed
Julien's Corner Kitchen, 150 Bridge St	6/25/2009	92	No Critical Violations Observed
Just Coffee Plus, 1 Norwich Rd	6/16/2009	94	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Kay's Bakery, 443 Lake Ave	5/5/2009	96	No Critical Violations Observed
Kindertree Learning Center, 162 Manchester St	6/30/2009	98	No Critical Violations Observed
Klemms Mobil, 1602 Elm St	6/24/2009	93	No Critical Violations Observed
Koi Japan, 946 Elm St	6/30/2009	89	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Kwik Stop LLC, 1095 Hanover St			
	4/29/2009	90	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.
Lakeview Gulf, 219 Londonderry Tpk			
	6/25/2009	95	No Critical Violations Observed
Lakorn Thai Restaurant, 470 South Main St			
	5/20/2009	95	No Critical Violations Observed
Lala's Hungarian Pastry, 836 Elm St			
	4/15/2009	92	No Critical Violations Observed
Le Gourmet Chef, 1500 So. Willow St			
	5/5/2009	98	No Critical Violations Observed
Lipke Enterprises dba The 25th Lane, 2171 Candia Rd			
	5/15/2009	96	No Critical Violations Observed
Lola's Famiily Restaurant & Lounge, 507 Maple St			
	4/7/2009	95	No Critical Violations Observed
Luisa's Italian Pizzeria, 673 Hooksett Rd			
	5/11/2009	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.
M.A. Market, 297 Spruce St			
	4/6/2009	97	No Critical Violations Observed
M.S Market, 176 Sagamore St			
	6/24/2009	98	No Critical Violations Observed
Mad Bob's Saloon LLC, 342 Lincoln St			
	6/10/2009	84	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.
Manchester Buffet & Restaurant, 371 So. Willow St			
	5/4/2009	82	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.

Facility	Inspection Date	Score	Violation
Manchester Central Little League, 380 Lincoln St			
	4/28/2009	96	No Critical Violations Observed
Manchester Colt League, Auburn & Maple St			
	4/23/2009	98	No Critical Violations Observed
Manchester Diner LLC, 119 A Hanover St			
	4/16/2009	91	No Critical Violations Observed
Manchester East Little League, 313 Tarrytown Rd			
	4/24/2009	96	No Critical Violations Observed
Manchester Girls Softball, 55 Robinson St			
	5/1/2009	92	No Critical Violations Observed
Manchester Masonic Temple, 1505 Elm St			
	6/24/2009	95	No Critical Violations Observed
Manchester Pizza & Kabob, 326 Maple St			
	5/19/2009	77	07-UNWRAPPED PHF NOT RE-SERVED - Unwrapped potentially hazardous foods were re-served. 12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
Manchester Press Club, 157 Franklin St			
	6/2/2009	96	No Critical Violations Observed
Manchester South Jr. Deb Softball, 6 Gay St			
	4/30/2009	94	No Critical Violations Observed
Manchester South Little League, 103 Driving Park Rd			
	4/17/2009	96	No Critical Violations Observed
Manchester West Side Little League, 430 Youville St			
	5/11/2009	99	No Critical Violations Observed
Manchester West Side Little League, 100 Harvell St			
	5/11/2009	98	No Critical Violations Observed
Manchester Wholesale Distributor, 64 Old Granite St			
	4/15/2009	98	No Critical Violations Observed
Maple Leaf Health Care, 198 Pearl St			
	6/18/2009	96	No Critical Violations Observed
Margarita's Mexican Restaurant, 1037 Elm St			
	6/4/2009	80	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
Margies Dream Truckstop, 172 Hayward St			
	4/21/2009	75	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
Markainter Nacional Grocery, 917 Valley St			
	6/29/2009	95	No Critical Violations Observed
Mary Gale Apartments, 600 Maple St			
	4/15/2009	96	No Critical Violations Observed
Masonic Home, 813 Beech St			
	6/24/2009	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Master Wok, 1500 So. Willow St			
	4/13/2009	91	No Critical Violations Observed
McGarvey's, 1097 Elm St			
	6/29/2009	88	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Merrimack River Food, 836 Candia Rd			
	5/27/2009	97	No Critical Violations Observed
Michelle's Gourmet Pastries & Deli, 819 Union St			
	6/15/2009	95	No Critical Violations Observed
Mike's Pub & Grub, 155 Lake Ave			
	5/28/2009	93	No Critical Violations Observed
Mint Bistro, LLC, 1105 Elm St			
	6/29/2009	91	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Mobil #18397, 2391 Brown Ave			
	5/7/2009	91	No Critical Violations Observed
Mount St. Mary's Academy, 2291 Elm St			
	4/7/2009	96	No Critical Violations Observed
Mr. Mikes Market, 1932 Wellington Rd			
	6/11/2009	92	No Critical Violations Observed
Mt. Carmel Rehabilitation & Nursing, 235 Myrtle St			
	6/18/2009	97	No Critical Violations Observed
Murphy's Tavern, 494 Elm St			
	5/12/2009	87	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.

Facility	Inspection Date	Score	Violation
Myrtle Manor II, Inc., 83 Myrtle St	6/19/2009	97	No Critical Violations Observed
N & K Market, 374 Pearl St	6/19/2009	89	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.
N - N Express II, 230 Lowell St	6/12/2009	93	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
N.D.S. Canteen, 143 Crawford St	4/7/2009	95	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Neighborhood Variety, 2626 Brown Ave	5/11/2009	96	No Critical Violations Observed
New England Harvested Seafood, Inc., 56 Plantation Dr	4/3/2009	96	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
New Feng House Restaurant, 484 So. Main St	5/19/2009	90	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
New Hampshire Food Bank, 62 W. Brook St	6/26/2009	93	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
New Happy Garden Chinese Restaurant, 47 Hamel Dr			
	5/28/2009	57	01-SOUND CONDITION - Food not in sound condition.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-HANDS WASHED - Employees were not washing hands when required.
			22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			35-INSECTS - The facility has an insect infestation.
			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.
	5/29/2009	97	No Critical Violations Observed
New Horizons for NH, Inc., 199 Manchester St			
	6/24/2009	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
New Yee Dynasty, 830 So. Willow St			
	4/27/2009	79	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.
Nickles Market, 1536 Candia Rd			
	5/14/2009	90	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Noah's Ark Child Care Center, 491 E. Industrial Park Dr			
	4/27/2009	97	No Critical Violations Observed
North East Ice Cream, 14 Star Dr			
	4/24/2009	98	No Critical Violations Observed
North East Ice Cream, LLC, 98 Beech Hill Rd			
	5/8/2009	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Northend Superette, 1308 Elm St			
	6/11/2009	92	No Critical Violations Observed
Omega Alexandros Macedonian, 141 Cedar St			
	6/24/2009	94	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Orange St. Market, 132 Orange St			
	6/19/2009	90	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
P.J. O'Sullivan's, 300 So. Willow St			
	4/6/2009	85	No Critical Violations Observed
Pa's Little Kitchen, 400 Bedford St			
	6/15/2009	99	No Critical Violations Observed
Papa Gino's, 545 Hooksett Rd			
	5/12/2009	83	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.
			27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Papa John's, 223 So. Willow St			
	4/23/2009	91	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Papa Johns - Elm St., 1015 Elm St			
	4/27/2009	88	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Parkside Convenience, 675 D.W. Highway			
	5/11/2009	84	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.
Parkside Middle School, 75 Parkside Ave			
	4/2/2009	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Penuche's Grill, 96 Hanover St			
	6/29/2009	75	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			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.
Pericles Democratic Club, 125 Spruce St			
	6/24/2009	97	No Critical Violations Observed
Phily's Good Eats, 134 Adams Rd			
	5/24/2009	99	No Critical Violations Observed
Pindos Restaurant and Pizza, 49 Massabesic St			
	6/10/2009	96	No Critical Violations Observed
Pizza Express and More, 245 Maple St			
	4/29/2009	77	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.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Pizza Market, 845 Hanover St			
	6/25/2009	86	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.
PTS Food Ent LLC dba Milly's Tavern, 500 Commercial St			
	6/16/2009	81	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Puritan Backroom Restaurant, 245 Hooksett Rd			
	6/23/2009	89	No Critical Violations Observed
Puritan Conference Center, 207 Hooksett Rd			
	6/23/2009	98	No Critical Violations Observed
Queen City Mobile I, 1050 So. Willow St			
	5/14/2009	92	No Critical Violations Observed
Quiznos Sub, 777 So. Willow St			
	4/14/2009	89	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Quiznos Subs, 990 Elm St			
	4/27/2009	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
R & E Grocery, 304 Merrimack St	6/5/2009	91	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Radisson Hotel Manchester, 700 Elm St	6/23/2009	87	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Raphael Social Club Inc, 18 Blaine St	6/9/2009	94	No Critical Violations Observed
Raxx Billiards & Lounge, 1211 Elm St	6/11/2009	78	01-SOUND CONDITION - Food not in sound condition. 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.
Red Arrow 24 Hr. Diner, 61 Lowell St	5/4/2009	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. 12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
Regina Pizzeria, 1500 So. Willow St	5/14/2009	93	No Critical Violations Observed
Rev. Raymond Burns Highrise, 55 So. Main St	5/26/2009	97	No Critical Violations Observed
Rhona's at Rockwell, 460 Elm St	5/12/2009	99	No Critical Violations Observed
Richard's Bistro, 36 Lowell St	6/29/2009	91	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	6/19/2009	84	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination. 41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Rimmon Club, 595 Dubuque St	6/11/2009	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Rita Mae's LLC, 280 No. Main St	6/24/2009	75	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-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
Rite Aid #10274, 122 McGregor St	6/16/2009	93	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Rite Aid #10276, 53 Hooksett Rd	6/2/2009	92	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Rite Aid #4741, 1631 Elm St	6/24/2009	97	No Critical Violations Observed
Rockos Sports Bar & Grill, 253 Wilson St	6/24/2009	88	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
S.M.A. Market, 326 Maple St	5/20/2009	98	No Critical Violations Observed
Sabroso Restaurant, 513 Lincoln St	6/30/2009	91	No Critical Violations Observed
Sacred Heart Parish, 265 So. Main St	6/4/2009	96	No Critical Violations Observed
Sahara Food Services, 750 Massabesic St	5/8/2009	98	No Critical Violations Observed
Saigon Asian Market, 93 So. Maple St	4/21/2009	78	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.
Saint Augustin Church, 382 Beech St	6/16/2009	99	No Critical Violations Observed
Sal's Pizza, 296 So. Willow St	6/4/2009	90	No Critical Violations Observed
Salona Restaurant, 128 Maple St	6/15/2009	87	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Sam's Club #6669, 200 John E. Devine Dr	5/7/2009	93	No Critical Violations Observed
Santoro's Pizza, 468 Union St	6/30/2009	90	No Critical Violations Observed
Sarku Japan, 1500 So. Willow St	5/5/2009	89	22-SANITIZATION RINSE- CLEAN - The sanitization rinse was not clean, ie. free of debris. 31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Scorpion Cafe, 271 Pine St	5/28/2009	96	No Critical Violations Observed
Season's Tickets Sports Pub, 554 Front St	4/6/2009	58	01-SOUND CONDITION - Food not in sound condition. 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. 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 STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
	4/7/2009	79	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F. 28-SEWAGE (GREASE TRAP OVERFLOW) - The establishment's internal grease trap was discharging onto the ground or causing back-ups into plumbing fixtures.
Second Street Mobil, 1019 Second St	4/10/2009	89	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.
Senior Services Department, 151 Douglas St	6/19/2009	99	No Critical Violations Observed
Seoul Oriental Market, 245 Maple St	4/29/2009	89	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Seven Days Market, 360 Union St	4/14/2009	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Shaskeen LLC, 909 Elm St			
	6/29/2009	86	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Shiloh Christian Fellowship Kitchen, 55 Edmond St			
	6/1/2009	98	No Critical Violations Observed
Shiloh Christian Fellowship Life, 55 Edmond Dr			
	6/1/2009	98	No Critical Violations Observed
Shogun Japanese Steak House, 545 D.W. Highway			
	4/14/2009	78	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.
Shop Drop&Dry Laundromat & Variety, 399 Dubuque St			
	6/10/2009	99	No Critical Violations Observed
Shorty's Mexican Roadhouse, 1050 Bicentennial Dr			
	6/30/2009	68	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.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
	7/1/2009	94	No Critical Violations Observed
Siberia Food Market, 100 Willow St			
	6/8/2009	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.
Slush King, 113 Oak Island St			
	5/24/2009	97	No Critical Violations Observed
Smyth Road School, 245 Bruce Rd			
	4/6/2009	94	No Critical Violations Observed
Sodexho at Wellpoint - Manchester, 3000 Goffs Falls Rd			
	5/4/2009	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Somerville St. Market, 912 Somerville St			
	4/29/2009	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Sophia Nadeau's Subs & Salads Wraps, 89 Dow St			
	6/23/2009	95	No Critical Violations Observed
Spice Center, 245 Maple St			
	4/10/2009	89	No Critical Violations Observed
Spring Hill Suites by Marriott, 975 Perimeter Rd			
	4/24/2009	99	No Critical Violations Observed
Spurs, 157 Amory St			
	6/10/2009	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
St. Casimir School, 456 Union St			
	4/1/2009	96	No Critical Violations Observed
St. Catherine's School, 206 North St			
	4/6/2009	97	No Critical Violations Observed
St. George Greek Orthodox Cathedral, 650 Hanover St			
	6/30/2009	96	No Critical Violations Observed
St. Joseph Community Services Inc., 508 Union St			
	6/23/2009	99	No Critical Violations Observed
St. Joseph Community Services, 151 Douglas St			
	6/19/2009	100	No Violations Observed
St. Paul's Methodist Church, 335 Smyth Rd			
	6/17/2009	98	No Critical Violations Observed
St. Peter's Home, 300 Kelley St			
	6/15/2009	100	No Violations Observed
St. Teresa Rehabilitation & Nursing, 519 Bridge St			
	4/28/2009	97	No Critical Violations Observed
Stadium Ten Pin / Grandstands, 216 Maple St			
	5/6/2009	84	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Starbucks Coffee, 1111 So. Willow St			
	4/15/2009	85	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Ste. Marie Child Care, 133 Wayne St			
	6/19/2009	100	No Violations Observed
Ste. Marie Parish, 378 Notre Dame Ave			
	6/19/2009	99	No Critical Violations Observed
Ste. Marie School Cafe, 281 Cartier St			
	6/19/2009	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Steak House Wholesale, Inc. 10-20/1, 880 Candia Rd	4/16/2009	100	No Violations Observed
Steakhouse Steaks Eastern Reg Whse, 880 Candia Rd	4/15/2009	95	No Critical Violations Observed
Store 24 (#202), 581 Second St	4/13/2009	97	No Critical Violations Observed
Strange Brew Tavern, 88 Market St	6/30/2009	86	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Subcontractors Sports Bar & Grille, 250 Dubuque St	6/11/2009	88	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Suddenly Soupy's, 28 Hanover St	5/8/2009	98	No Critical Violations Observed
Suddenly Susan's Gourmet Deli, 87 Hanover St	6/29/2009	95	No Critical Violations Observed
Super 8 Motel, 2301 Brown Ave	4/13/2009	97	No Critical Violations Observed
Super Stop & Shop Supermarket, 365 Lincoln St	6/9/2009	89	No Critical Violations Observed
Szechuan House Restaurant, 245 Maple St	5/4/2009	85	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Tacos Nayarit at 215 Lake Ave, 215 Lake Ave	6/30/2009	92	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Talbot Street Variety, 241 Candia Rd	5/19/2009	91	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Temple Adath Yeshurun, 152 Prospect St	6/18/2009	92	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
TGI Friday's #0175, 1516 So. Willow St	4/3/2009	96	No Critical Violations Observed
The "1903" Pub & Banquet Hall, LLC, 1491 Front St	5/20/2009	74	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

Facility	Inspection Date	Score	Violation
The Black Brimmer, Inc., 1087 Elm St	6/30/2009	91	No Critical Violations Observed
The Bridge Cafe on Elm, LLC, 1117 Elm St	6/3/2009	90	No Critical Violations Observed
The Cafe at YDC, 1056 No. River Rd	6/9/2009	100	No Violations Observed
The Courville @ Manchester, 44 W. Webster St	6/29/2009	91	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
The Diner at Quirk Auto, 1250 So Willow St	4/17/2009	95	No Critical Violations Observed
The Fruit Center, 15 Webster St	6/17/2009	93	No Critical Violations Observed
The Greek Man LLC, 724 E. Industrial Dr	6/4/2009	97	No Critical Violations Observed
The New England Sampler, 42 Hanover St	6/30/2009	100	No Violations Observed
The Olive Garden Italian Restaurant, 1888 So. Willow St	4/1/2009	93	No Critical Violations Observed
The Stuffed Sub, LLC, 1293 Elm St	6/22/2009	76	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F. 12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations. 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.
The Way We Cook, 1361 Elm St	6/11/2009	99	No Critical Violations Observed
The Wine Studio LLC, 53 Hooksett Rd	6/12/2009	100	No Violations Observed
The Workout Club & Wellness Center, 93 So. Maple St	6/8/2009	95	No Critical Violations Observed
Theo's Restaurant & Lounge, 102 Elm St	5/18/2009	85	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.

Facility	Inspection Date	Score	Violation
Thousand Crane, 1000 Elm St			
	6/30/2009	76	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 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.
Three Cousins Pizza & Lounge LLC, 137 Wilson St			
	6/16/2009	86	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Tidewater Cafe @ Manch CC, 1066 Front St			
	6/29/2009	87	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Tinker's Seafood, 545 D. W. Highway			
	6/17/2009	91	No Critical Violations Observed
Tiya's Restaurant, 8 Hanover St			
	6/30/2009	90	No Critical Violations Observed
TJ's Sport Bar & Grill, 23 Central St			
	6/9/2009	69	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.
			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.
	6/10/2009	89	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Toys "R" Us, 2 Keller St			
	4/3/2009	100	No Violations Observed
Tracey's Candy Store #1, 555 Elm St			
	6/28/2009	100	No Violations Observed
Tracey's Candy Store #2, 555 Elm St			
	6/28/2009	100	No Violations Observed

Facility	Inspection Date	Score	Violation
Tropical Food Market, 334 Union St			
	4/17/2009	98	No Critical Violations Observed
Two Guys Food Market, 414 Union St			
	6/9/2009	97	No Critical Violations Observed
U & P Convenience LLC, 64 Merrimack St			
	6/4/2009	98	No Critical Violations Observed
Ukrainian Club, 148 Manchester St			
	6/17/2009	91	No Critical Violations Observed
Uncle Bob's Superette, 435 Kelley St			
	6/15/2009	90	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Unwine'd LLC, 865 Second St			
	6/2/2009	78	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-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
UR 1st Stop Convenience, 49 Amoskeag St			
	6/26/2009	95	No Critical Violations Observed
Van Otis Chocolate, 341 Elm St			
	5/12/2009	88	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Varick's Restaurant & Sports Bar, 24 Depot St			
	5/13/2009	93	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Varney Street Quick Stop, 323 Varney St			
	4/7/2009	97	No Critical Violations Observed
VFW Post #8214, 352 Kelley St			
	6/16/2009	99	No Critical Violations Observed
W. R. Taverna, 201 Merrimack St			
	5/20/2009	100	No Violations Observed
Wal-Mart Stores, Inc #2399, 300 Keller St			
	4/14/2009	98	No Critical Violations Observed
Washington Manor, 67 Prospect St			
	6/18/2009	96	No Critical Violations Observed
Way2Save-Queen City Superette, 31-A Elm St			
	4/7/2009	94	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Webster House, 135 Webster St	6/9/2009	90	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Webster School, 2519 Elm St	4/2/2009	98	No Critical Violations Observed
Wee Play School, 200 Bedford St	6/29/2009	95	12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
Wendy's, 675 So Willow St	4/22/2009	87	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.
West High Patio Shoppe, 9 Notre Dame Ave	4/1/2009	95	No Critical Violations Observed
West High School, 9 Notre Dame Ave	4/1/2009	94	No Critical Violations Observed
West Side Meat and Deli, 270 Amory St	5/26/2009	76	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. 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	5/18/2009	91	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Wild Rover Pub, 21 Kosciuszko St	6/29/2009	90	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
Willie B's, 90 Union St	5/19/2009	93	No Critical Violations Observed
Wingman's Grill, 165 John Devine Dr	6/11/2009	90	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Winona Social Club Inc, 168 Manchester St	6/17/2009	96	No Critical Violations Observed
Workmen's Relief Club, 183 Douglas St	6/16/2009	89	01-SOUND CONDITION - Food not in sound condition.

Facility	Inspection Date	Score	Violation
Yogi's Convenient Mart, 15 Willow St			
	6/8/2009	90	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Yorgo Foods Inc, 231 Woodland Ave			
	5/7/2009	82	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.
Yuki Japanese Grill, 377 So. Willow St			
	4/21/2009	89	No Critical Violations Observed
Z Restaurant, LLC, 860 Elm St			
	6/30/2009	80	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Z-J Market, 266 Bridge St			
	4/7/2009	89	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Zorba Too, 168 Amory St			
	6/10/2009	95	No Critical Violations Observed
Zuruna Mediterranean Cuisine, 100 Hanover St			
	4/16/2009	88	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands