



CITY OF MANCHESTER
Health Department
Inspection Scores by Facility

Period from 1/02/2009 through 03/31/2009

Facility	Inspection Date	Score	Violation
25 Lake Dr, LLC (Dunkin Donuts), 122 Londonderry Tpk			
	3/17/2009	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.
313 Associates Inc, 93 So. Maple St			
	3/20/2009	92	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
7-11 #32497B, 234 Mammoth Rd			
	3/30/2009	89	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
7-11 #33202C, 85 So. Main St			
	2/3/2009	87	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
7-11, 117 Queen City Ave			
	3/4/2009	91	No Critical Violations Observed
7-11, 2305 Brown Ave			
	2/3/2009	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
7-11, 242 Beech St			
	1/29/2009	74	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.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
900 Degrees, 50 Dow St			
	1/14/2009	95	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
99 Cent and Cigarette Market, 383 Kelly St			
	2/2/2009	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.
A Market Natural Foods, 125 Loring St			
	3/5/2009	90	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
A Market, 379 So. Willow St			
	3/5/2009	90	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
AA Market, 540 Hall St			
	2/18/2009	91	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Afshin Convenience, 570 Elm St			
	1/6/2009	98	No Critical Violations Observed
Ahh-Some Gourmet Coffee #900, 900 Elm St			
	2/25/2009	91	01-SOUND CONDITION - Food not in sound condition.
Airport Diner Inc., 2280 Brown Ave			
	3/6/2009	89	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Amato's, 1017 Second St			
	1/15/2009	89	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.
Amoskeag Inn DBA Clarion Manchester, 21 Front St			
	3/19/2009	85	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
AMT Market, 384 Massabesic St			
	1/22/2009	91	01-NO SPOILAGE - Spoiled food or moldy ice observed.
			01-SOUND CONDITION - Food not in sound condition.
Andre's Diner Inc., 100 Willow St			
	1/21/2009	98	No Critical Violations Observed
Apple Blossom Child Center LLC, 1 Sundial Ave			
	1/29/2009	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Applebee's Neighborhood Grill & Bar, 581 Second St			
	2/12/2009	82	12-HANDS WASHED - Employees were not washing hands when required.
			35-INSECTS - The facility has an insect infestation.
Assumption Church, 111 Island Pond Rd			
	2/26/2009	98	No Critical Violations Observed
Ate Doors Down, 967 Elm St			
	2/17/2009	86	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
Bakersville School, 20 Elm St			
	3/16/2009	97	No Critical Violations Observed
Barnes & Noble Booksellers, 1741 So. Willow St			
	1/20/2009	93	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Bartlett Street Superette, 316 Bartlett St			
	2/10/2009	95	No Critical Violations Observed
Bastian Market, 158 Spruce St			
	2/2/2009	86	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.
Beaulieu's Market, 77 Bremer St			
	2/2/2009	94	No Critical Violations Observed
Beech Street School, 333 Beech St			
	3/5/2009	97	No Critical Violations Observed
Beechmont Market, 609 So. Beech St			
	2/10/2009	93	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Beijing Cuisine, 2650 Brown Ave			
	1/29/2009	70	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.
			28-SEWAGE (PROPERLY FUNCTIONING) - The establishment's septic system or sewage disposal system was not functioning properly, ie. back-ups or surfacing onto the ground.
			30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
Belmont Hall, LLC, 718 Grove St			
	3/24/2009	94	No Critical Violations Observed
Bertucci's Brick Oven Pizzeria, 1500 So. Willow St			
	1/20/2009	88	No Critical Violations Observed
Best Beef, 720 E. Industrial Park Dr			
	3/23/2009	98	No Critical Violations Observed
Best Western Executive Court Inn, 13500 So. Willow St			
	3/25/2009	96	No Critical Violations Observed
Billy's Sports Bar, 34 Tarrytown Rd			
	3/30/2009	84	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Bishop Leo E. O'Neil Youth Center, 30 South Elm St			
	1/20/2009	92	01-SOUND CONDITION - Food not in sound condition.
Blake's Restaurant, 353 So. Main St			
	2/23/2009	88	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.
Bobby O's Foods LLC, 722 E. Industrial Pk Dr			
	2/26/2009	97	No Critical Violations Observed
Bodwell Food Mart, 1466 Bodwell Rd			
	1/16/2009	98	No Critical Violations Observed
Bonne Sante Natural Foods, 425 Mast Rd			
	1/16/2009	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Bonsai's Restaurant, 2264 Candia Rd			
	2/4/2009	81	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.
Bosna Store LLC, 71B Manchester St			
	1/30/2009	100	No Violations Observed
	3/5/2009		No Violations Observed
Boston Market #0027, 14 March St			
	1/14/2009	94	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Burger King, 623 Second St			
	1/13/2009	99	No Critical Violations Observed
C & G Coffee House, 273 Pine St			
	2/9/2009	95	No Critical Violations Observed
Cafe 324, 324 Commercial St			
	3/17/2009	93	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Cafe Lauren at Girls Inc of NH, 340 Varney St			
	1/22/2009	92	No Critical Violations Observed
Cafe Services @ Comcast, 676 Island Pond Rd			
	1/20/2009	94	No Critical Violations Observed
Candia Road Convenience, 836 Candia Rd			
	3/4/2009	91	No Critical Violations Observed
Chesterman LLC dba Dunkin Donuts, 855 Candia Rd			
	1/22/2009	95	No Critical Violations Observed
Chez Vachon Restaurant, 136 Kelley St			
	3/24/2009	73	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
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Chiggy's Place Inc., 372 Kelley St			
	3/24/2009	94	No Critical Violations Observed
Chili's Grill & Bar, 1071 So. Willow St			
	3/13/2009	92	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.

Facility	Inspection Date	Score	Violation
Christos Kalivas Highrise, 175 Chestnut St	3/6/2009	100	No Violations Observed
Chuck E Cheese, 1525 So. Willow St	1/26/2009	91	No Critical Violations Observed
CJ's Great West Grill, 782 So. Willow St	2/25/2009	82	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.
Clam King Restuarant, 791 Second St	2/24/2009	84	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.
Consuelo's Taqueria, 36 Amherst St	2/9/2009	92	No Critical Violations Observed
Country Kitchen, 199 Pepsi Dr	1/20/2009	99	No Critical Violations Observed
Countryside Convenience, 995 Goffstown Rd	3/13/2009	87	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Crosstown Variety Store, 270 Amory St	2/10/2009	90	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Cumberland Farms #5408, 108 Webster St	2/17/2009	91	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Cumberland Farms #5511, 275 Hanover St	2/27/2009	90	No Critical Violations Observed
CVS Pharmacy #200, 788 So. Willow St	3/20/2009	98	No Critical Violations Observed
CVS Pharmacy #7932, 432 So. Main St	2/9/2009	92	No Critical Violations Observed
CVS Pharmacy #823, 947 Elm St	3/4/2009	98	No Critical Violations Observed
D.H.'s Doghouse LLC, 1451 Front St	3/25/2009	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Dairy Queen - Orange Julius, 1500 So. Willow St			
	1/14/2009	84	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
	3/31/2009	86	No Critical Violations Observed
Dairy Queen, 715 Second St			
	2/25/2009	94	No Critical Violations Observed
D'Angelo Sandwich Shop, 401 So. Willow St			
	3/10/2009	94	No Critical Violations Observed
D'Angelo Sandwich Shop, 88 Harvey Rd			
	3/13/2009	91	No Critical Violations Observed
D'Angelo Sandwich Shop, 900 Second St			
	3/11/2009	95	No Critical Violations Observed
Domino's Pizza, 212 Lowell St			
	3/4/2009	89	No Critical Violations Observed
Domino's Pizza, 91 Maple St			
	1/20/2009	96	No Critical Violations Observed
Don Quijote Restaurant, 362 Union St			
	2/18/2009	88	35-INSECTS - The facility has an insect infestation.
Down the Block, 167 Hanover St			
	3/6/2009	88	01-SOUND CONDITION - Food not in sound condition. 07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Dunkin Donuts, 1022 So. Willow St			
	1/15/2009	84	01-NO SPOILAGE - Spoiled food or moldy ice observed. 31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Dunkin Donuts, 1265 So. Willow St			
	3/3/2009	94	No Critical Violations Observed
Dunkin Donuts, 1500 So. Willow St			
	3/31/2009	96	No Critical Violations Observed
Dunkin Donuts, 1932 So. Willow St			
	1/20/2009	95	No Critical Violations Observed
Dunkin Donuts, 216 Elm St			
	3/4/2009	94	12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
Dunkin Donuts, 2445 Brown Ave			
	2/17/2009	99	No Critical Violations Observed
Dunkin Donuts, 510 Harvey Rd			
	2/19/2009	94	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.

Facility	Inspection Date	Score	Violation
Dunkin Donuts, 921 Beech St			
	2/24/2009	80	12-GOOD HYGIENIC PRACTICES (SMOKING) - Employees were smoking in an unapproved location.
			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.
Econolodge, 75 W. Hancock St			
	2/26/2009	98	No Critical Violations Observed
El Mexicano, Jr., 1500 So. Willow St			
	1/14/2009	78	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 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.
Empire Bagel Cafe, 373 Hanover St			
	3/24/2009	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Executive Court Banquet, 1199 So Mammoth Rd			
	3/25/2009	94	No Critical Violations Observed
Famous Dave's Bar-B-Que, 1707 So. Willow St			
	2/25/2009	93	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Fast Track Convenience, 136 So. Willow St			
	1/15/2009	96	No Critical Violations Observed
Ferrari's Pizza & Pasta, 444 Second St			
	3/12/2009	93	No Critical Violations Observed
Firefly American Bistro & Bar, LLC, 22 Concord St			
	2/10/2009	87	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.
First Presbyterian Church, 75 Second St			
	2/12/2009	97	No Critical Violations Observed
Food for Children, 400 Bedford St			
	2/5/2009	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Four Season's Express LLC, 425 Lake Ave	1/22/2009	98	No Critical Violations Observed
Freihofer Bakery Outlet, 488 South Main St	3/3/2009	97	No Critical Violations Observed
Friendlys #302, 1229 So. Willow St	2/12/2009	94	No Critical Violations Observed
Giovannis, 379 So. Willow St	3/18/2009	91	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.
Go-Go Mart, 510 Harvey Rd	2/19/2009	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. 41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Golden Bowl Restaurant, 124 Queen City Ave	3/18/2009	84	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.
Goldenrod Restaurant, 1681 Candia Rd	2/17/2009	85	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Gosselin's Superette Inc., 706 Somerville St	1/21/2009	87	No Critical Violations Observed
Gourmet Gift Baskets.com, 1050 Holt Ave	1/22/2009	99	No Critical Violations Observed
Grand Slam Pizza, 472 So. Main St	2/25/2009	83	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F. 07-CROSS-CONTAMINATION - Foods were not protected from cross contamination. 22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.

Facility	Inspection Date	Score	Violation
Granite State Lunchbox LLC, 195 McGregor St			
	3/16/2009	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.
Great Buffet, 1525 So. Willow St			
	2/18/2009	74	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
			28-SEWAGE (MOP WATER DISPOSAL) - Mop water was not being disposed as to enter an approved disposal system, ie. dumped onto the ground.
			30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
Green Acres School, 100 Aurore Ave			
	3/18/2009	99	No Critical Violations Observed
Hackett Hill Healthcare, 191 Hackett Hill Rd			
	3/19/2009	96	No Critical Violations Observed
Hallsville School, 275 Jewett St			
	2/9/2009	99	No Critical Violations Observed
Hesser College Cafe, 3 Sundial Ave			
	2/18/2009	86	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Highland Goffe's Falls School, 2021 Goffe's Falls Rd			
	3/17/2009	90	12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
Hillcrest Terrace, 200 Alliance Way			
	3/3/2009	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Hilton Garden Inn, 101 So. Commercial St			
	2/2/2009	82	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.
Hot Stone Pizzeria, 174 Eddy Rd			
	3/25/2009	93	No Critical Violations Observed
Imperial Kitchen, 26 Queen City Ave			
	3/24/2009	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 LABELED - Toxic items were not labeled as to their ingredients.
J Dubs Coffee, 1000 Elm St			
	2/2/2009	93	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
JBC of Manchester NH Inc., 50 Phillipe Cote St			
	3/9/2009	86	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.
Jeremy Nadeau's Subs, 100 Cahill Ave			
	3/20/2009	98	No Critical Violations Observed
Jewell & The Beanstalk, 793 Somerville St			
	2/18/2009	97	No Critical Violations Observed
Jewett Street School, 130 So. Jewett St			
	3/5/2009	98	No Critical Violations Observed
Johnny Troy's Italian Specialties, 2075 So. Willow St			
	3/30/2009	82	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.

Facility	Inspection Date	Score	Violation
Jon O's Market, 600 Front St			
	3/3/2009	72	12-GOOD HYGIENIC PRACTICES (MOP IN 3 BAY) - Employees were dumping mop water in the 3 bay sink.
			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.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Joseph Brothers Market, 196 Lake Ave			
	3/25/2009	86	01-SOUND CONDITION - Food not in sound condition.
Kalwall Corporation, 1111 Candia Rd			
	2/10/2009	100	No Violations Observed
KC's Rib Shack, 837 Second St			
	3/31/2009	81	28-SEWAGE (PROPERLY FUNCTIONING) - The establishment's septic system or sewage disposal system was not functioning properly, ie. back-ups or surfacing onto the ground.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Kelley St., A.K. and A. Mini Market, 147 Kelley St			
	3/26/2009	86	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.
Kentucky Fried Chicken, 955 Second St			
	2/26/2009	86	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.
Knights of Columbus, 800 So. Porter St			
	3/25/2009	98	No Critical Violations Observed
Kwik Stop LLC - South Willow, 1265 So. Willow St			
	3/3/2009	97	No Critical Violations Observed
Life's Little Pleasures, 177 Lake Ave			
	2/17/2009	100	No Violations Observed
Ling Garden LLC, 845 Second St			
	1/12/2009	88	No Critical Violations Observed
Little Caesars Pizza, 581 Second St			
	1/20/2009	99	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
LongHorn Steakhouse of Manchester, 1580 So. Willow St			
	3/9/2009	78	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Luigi's Pizza Bar & Grille, 712 Valley St			
	1/22/2009	96	No Critical Violations Observed
Lunchbox @ UNH -M, 400 Commercial St			
	2/12/2009	91	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Maccao Pizza & Subs, 85 Manchester St			
	2/9/2009	81	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
			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.
Mako's Pizza & Subs LLC, 850 E. Industrial Park Dr			
	1/16/2009	94	No Critical Violations Observed
Manchester Church of God, 230 Mooresville Rd			
	3/20/2009	97	No Critical Violations Observed
Manchester Community Resource Ctr, 177 Lake Ave			
	2/17/2009	100	No Violations Observed
Manchester Memorial High School, 1 Crusader Way			
	3/31/2009	98	No Critical Violations Observed
Manchester School of Technology, 530 So. Porter St			
	3/23/2009	90	No Critical Violations Observed
McDonald's Restaurant, 196 So. Willow St			
	1/15/2009	90	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
McDonald's Restaurant, 907 Hanover St			
	3/5/2009	91	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
McDonald's Restaurant, 907 Second St			
	1/13/2009	89	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
McDonald's, 2287 Brown Ave			
	1/5/2009	90	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
McDonough School, 550 Lowell St			
	3/25/2009	81	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			04-FACILITIES TO MAINTAIN TEMPERATURE - The establishment did not have functioning refrigeration.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			35-INSECTS - The facility has an insect infestation.
McIntyre Snack Bar, 1 Chalet Dr			
	2/2/2009	91	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.
McLaughlin Middle School, 290 So. Mammoth Rd			
	3/18/2009	96	No Critical Violations Observed
Moe Joe's Country Diner, 649 E. Industrial Park Dr			
	2/17/2009	76	01-SOUND CONDITION - Food not in sound condition.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Moe Joe's Family Restaurant LLC, 2175 Candia St			
	3/30/2009	70	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- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.

Facility	Inspection Date	Score	Violation
Mount Zion Christian Schools, 132 Titus Ave	2/18/2009	96	No Critical Violations Observed
New Taiwan Garden, 575 So. Willow St	3/25/2009	73	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.
North End Express Inc, 1883 Elm St	2/2/2009	94	No Critical Violations Observed
North Main Petroleum Service Inc., 21 No. Main St	3/13/2009	70	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. 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. 41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Northwest Elementary School, 300 Youville St	3/25/2009	94	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Nutfield Steak & Ale House, 55 John E. Devine Dr	3/17/2009	83	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment. 35-INSECTS - The facility has an insect infestation.
Olympic Pizza, 506 Valley St	2/9/2009	85	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination. 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.
O'Malley Highrise, 259 Chestnut St	3/3/2009	93	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.

Facility	Inspection Date	Score	Violation
OPA Pastry Shop, 210 Lowell St			
	2/3/2009	76	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.
Oven Poppers, 99 Faltin Dr			
	3/18/2009	99	No Critical Violations Observed
Page Street Express Mart, 1036 Hanover St			
	3/10/2009	100	No Violations Observed
Panera Bread, 52 March Ave			
	1/14/2009	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Papa Gino's, 1111 So. Willow St			
	2/10/2009	97	No Critical Violations Observed
Parker Varney School, 223 James Pollock Dr			
	3/16/2009	100	No Violations Observed
Peking Garden LLC, 967 Elm St			
	2/3/2009	86	No Critical Violations Observed
Piccola Italia Ristorante, 815 Elm St			
	2/18/2009	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.
Pigeon's Super Market, 168 Wilson St			
	1/22/2009	87	No Critical Violations Observed
Pizza Express II, 865 Second St			
	1/21/2009	91	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Pizza Hut #676, 716 So. Willow St			
	3/24/2009	86	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Prabi 2006 LLC DBA Shop N Go, 188 Massabesic St			
	2/6/2009	96	No Critical Violations Observed
Pro-Dough Co., Inc., 8030 So. Willow St			
	1/16/2009	93	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Quiznos Sub, 1100 Bicentennial Dr			
	2/24/2009	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.
Quiznos Subs, 990 Elm St			
	1/13/2009	100	No Violations Observed
Rite Aid #10275, One Willow St			
	3/20/2009	100	No Violations Observed
Rite Aid #10278, 270 Mammoth Rd			
	3/31/2009	97	No Critical Violations Observed
Robert Jolicouer School, 1 Mammoth Rd			
	2/17/2009	95	No Critical Violations Observed
Rockland Convenience Store LLC, 18 Rockland Ave			
	3/3/2009	96	No Critical Violations Observed
Rose Byrne Headstart, 40 Pine St			
	3/6/2009	98	No Critical Violations Observed
Ruby Tuesday #3309, 1500 So. Willow St			
	3/23/2009	79	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Saky's Food Mart, 218 Bremer St			
	2/2/2009	100	No Violations Observed
Sandy's Variety and Sub Shop, 2281 Candia Rd			
	3/31/2009	82	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Shallon Brazilian, 706 Valley St			
	2/6/2009	100	No Violations Observed
Shaw's Supermarket 7504/375, 375 So. Willow St			
	3/24/2009	90	No Critical Violations Observed
Shirley D's Diner, 113 Elm St			
	1/21/2009	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Siam Orchid, 581 Second St			
	3/30/2009	82	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Simons Roast Beef, 2626 Brown Ave			
	1/5/2009	90	12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
South Willow St. Shell, 1932 So. Willow St			
	1/20/2009	97	No Critical Violations Observed
Southern NH Services Inc., 160 Silver St			
	3/24/2009	100	No Violations Observed
Southern NH Services -Warehouse, 40 Pine St			
	3/6/2009	100	No Violations Observed
Southside Middle School, 140 So. Jewett St			
	3/23/2009	97	No Critical Violations Observed
St. Anthony Community Center, 148 Belmont St			
	3/3/2009	97	No Critical Violations Observed
St. Anthony School Lunch Program, 148 Belmont St			
	3/3/2009	97	No Critical Violations Observed
St. Joseph's Jr. High School, 460 Pine St			
	3/24/2009	93	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
St. Raphael Church, 103 Walker St			
	1/22/2009	89	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.
Stadium Ten Pin / Grandstands, 216 Maple St			
	1/22/2009	87	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.
Stop & Shop Supermarket, 777 So. Willow St			
	3/25/2009	85	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Store 24, #226, 245 Maple St			
	1/20/2009	97	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Subway #6438, 581 Second St			
	1/13/2009	93	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Subway @ Evans Express Mart, 2445 Brown Ave			
	2/17/2009	90	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Subway, 300 Keller St			
	3/17/2009	96	No Critical Violations Observed
Subway, 881 Hanover St			
	3/25/2009	90	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Taco Bell #023877, 1050 Second St			
	1/12/2009	99	No Critical Violations Observed
Taco Bell #15278, 1045 So. Willow St			
	2/17/2009	98	No Critical Violations Observed
Tano's Pizzeria LLC, 381 Kelley St			
	3/13/2009	96	No Critical Violations Observed
Teen Challenge Manchester, 147 Laurel St			
	2/3/2009	99	No Critical Violations Observed
The Brazilian Cafe of Manchester, 333 Valley St			
	1/23/2009	89	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
The Farnum Center, 235 Hanover St			
	2/18/2009	96	No Critical Violations Observed
The Meeting House @ Riverfront, 60 Riverfront Dr			
	3/19/2009	89	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
The Pepsi Bottling Group, 127 Pepsi Rd			
	1/20/2009	99	No Critical Violations Observed
The Prayer Hall dba Welcome Home, 286 Concord St			
	2/20/2009	80	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary. 30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
The Salvation Army, 121 Cedar St			
	3/6/2009	97	No Critical Violations Observed
The Yard Restaurant Inc., 1211 So. Mammoth Rd			
	3/25/2009	78	01-SOUND CONDITION - Food not in sound condition.

Facility	Inspection Date	Score	Violation
Tidewater Cafe @ Summit Packaging, 400 Gay St			
	3/10/2009	80	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.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Tidewater Cafe at the CBC, 1050 Holt Ave			
	3/19/2009	93	No Critical Violations Observed
Tidewater Catering Group LLC, 250 Commercial St			
	3/17/2009	97	No Critical Violations Observed
TJ's Sport Bar & Grill, 23 Central St			
	2/11/2009	57	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 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 (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			22-SANITATION RINSE- EXPOSURE TIME - Equipment did not contact the sanitation rinse for the appropriate time.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
	2/12/2009	75	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
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
	3/10/2009	85	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Trinity High School, 581 Bridge St			
	3/26/2009	97	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Tudor of Manchester LLC, 361 Pine St			
	3/23/2009	87	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Uno Chicago Grill, 1875 So. Willow St			
	3/12/2009	94	No Critical Violations Observed
Villa Crest Nursing & Retirement, 1276 Hanover St			
	3/23/2009	98	No Critical Violations Observed
VNA Child Care Center, 435 So. Main St			
	1/21/2009	99	No Critical Violations Observed
Walgreen Eastern Co #3900, 227 So. Main St			
	3/4/2009	92	No Critical Violations Observed
Walgreens #04689, 606 Valley St			
	3/20/2009	99	No Critical Violations Observed
Wally & Bernie's, 20 Old Granite St			
	1/2/2009	92	No Critical Violations Observed
	2/20/2009	78	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.
Wendy's Old Fahioned Hamburgers, 860 Candia Rd			
	1/27/2009	93	No Critical Violations Observed
Wendy's, 722 Second St			
	2/9/2009	94	No Critical Violations Observed
Weston School, 1066 Hanover St			
	3/23/2009	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.
Wicked Good Deli, 1001 Elm St			
	2/10/2009	84	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F. 41-TOXICS LABELED - Toxic items were not labeled as to their ingredients. 41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Wilson School, 401 Wilson St			
	2/9/2009	95	No Critical Violations Observed
Zoey's Pizza, 2160 Candia Rd			
	1/22/2009	89	03-RE-HEATING OF FOOD - Potentially hazardous foods, which are re-heated, were not done to 165F within 2 hours.