



**CITY OF MANCHESTER**  
*Health Department*  
**Inspection Scores by Facility**

Period from 1/01/2010 through 3/31/2010

Facility	Inspection Date	Score	Violation
<b>25 Lake Dr, LLC (Dunkin Donuts), 122 Londonderry Tpk</b>	2/24/2010	97	No Critical Violations Observed
<b>3 C's Cozy Culinary Cafe, 90 Dow St</b>	3/17/2010	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.
<b>7-11 #32497B, 234 Mammoth Rd</b>	3/9/2010	97	No Critical Violations Observed
<b>7-11, 117 Queen City Ave</b>	2/18/2010	95	No Critical Violations Observed
<b>7-11, 2305 Brown Ave</b>	2/18/2010	95	No Critical Violations Observed
<b>7-11, 242 Beech St</b>	1/27/2010	87	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
<b>A Caribbean Affair, 915 Elm St</b>	1/28/2010	91	No Critical Violations Observed
<b>A Market Natural Foods, 125 Loring St</b>	3/25/2010	98	No Critical Violations Observed
<b>A Market, 379 So. Willow St</b>	3/25/2010	95	No Critical Violations Observed
<b>Afshin Convenience, 570 Elm St</b>	1/28/2010	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Ahh-Some Gourmet Coffee #900, 900 Elm St</b>	2/4/2010	93	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.

Facility	Inspection Date	Score	Violation
<b>Airport Diner Inc., 2280 Brown Ave</b>			
	2/18/2010	94	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
<b>Amato's, 1017 Second St</b>			
	3/16/2010	81	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Amoskeag Market, 275 Front St</b>			
	3/4/2010	93	No Critical Violations Observed
<b>AMT Market, 384 Massabesic St</b>			
	1/29/2010	97	No Critical Violations Observed
<b>Andre's Diner Inc., 100 Willow St</b>			
	3/15/2010	88	30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Angela's Pasta &amp; Cheese Shop, 815 Chestnut St</b>			
	3/17/2010	96	No Critical Violations Observed
<b>Apple Blossom Child Center LLC, 1 Sundial Ave</b>			
	1/25/2010	90	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>AS Bar Grill, 37 Manchester St</b>			
	3/4/2010	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Ate Doors Down, 967 Elm St</b>			
	3/3/2010	<b>68</b>	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			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.
	3/4/2010	<b>93</b>	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>Auntie Anne's Pretzels, 1500 So. Willow St</b>			
	3/12/2010	<b>96</b>	No Critical Violations Observed
<b>Bakersville School, 20 Elm St</b>			
	3/22/2010	<b>90</b>	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
<b>Bamboo Garden, 329 Lincoln St</b>			
	1/26/2010	<b>81</b>	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>Barnes &amp; Noble Booksellers, 1741 So. Willow St</b>			
	2/1/2010	<b>96</b>	No Critical Violations Observed
<b>Beech Street School, 333 Beech St</b>			
	3/30/2010	<b>100</b>	No Violations Observed
<b>Beechmont Market, 609 So. Beech St</b>			
	1/29/2010	<b>94</b>	No Critical Violations Observed
<b>Beijing Cuisine, 2650 Brown Ave</b>			
	2/11/2010	<b>80</b>	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.
<b>Belmont Hall, LLC, 718 Grove St</b>			
	3/16/2010	<b>92</b>	No Critical Violations Observed
<b>Bertucci's Brick Oven Pizzeria, 1500 So. Willow St</b>			
	2/25/2010	<b>86</b>	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.

Facility	Inspection Date	Score	Violation
<b>Between the Buns LLC, 228 Spruce St</b>	3/5/2010	97	No Critical Violations Observed
<b>Bishop Leo E. O'Neil Youth Center, 30 So. Elm St</b>	1/29/2010	85	01-SOUND CONDITION - Food not in sound condition.  22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
<b>Bishop Peterson Residence, 221 Orange St</b>	3/16/2010	95	No Critical Violations Observed
<b>Blakes Scoop Shop, 1500 So. Willow St</b>	3/12/2010	96	No Critical Violations Observed
<b>Bodwell Food Mart, 1466 Bodwell Rd</b>	1/26/2010	96	No Critical Violations Observed
<b>Bonsai's Restaurant, 2264 Candia Rd</b>	2/8/2010	63	01-SOUND CONDITION - Food not in sound condition.  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.  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  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.
	2/9/2010	90	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
	3/18/2010	80	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 TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
<b>Bosna Store LLC, 71B Manchester St</b>	2/3/2010	99	No Critical Violations Observed
<b>Boston Market #0027, 14 March St</b>	1/27/2010	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Bourbon Street Cafe, 1500 So. Willow St</b>	3/8/2010	94	No Critical Violations Observed
<b>Burger Wow, 1500 So. Willow St</b>	2/17/2010	89	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.  31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>Cafe 324, 324 Commercial St</b>	2/23/2010	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.  03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140F to 75F in 2 hours and from 75F to 41F within 4 more hours.
<b>Cafe Services @ Comcast, 676 Island Pond Rd</b>	1/27/2010	97	No Critical Violations Observed
<b>Candia Road Convenience, 836 Candia Rd</b>	2/23/2010	92	No Critical Violations Observed
<b>Capri Market, 540 Hall St</b>	2/25/2010	95	No Critical Violations Observed
<b>Central High School, 207 Lowell St</b>	2/8/2010	89	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
<b>Chesterman LLC dba Dunkin Donuts, 855 Candia Rd</b>	2/2/2010	95	No Critical Violations Observed
<b>Chuck E Cheese, 1525 So. Willow St</b>	1/25/2010	93	No Critical Violations Observed
<b>Circa 1906, 1362 River Rd</b>	3/2/2010	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>CJ's Great West Grill, 782 So. Willow St</b>	1/13/2010	86	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.
<b>Congeralla Pizza, 168 Amory St</b>	2/18/2010	91	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Consuelo's Taqueria, 36 Amherst St</b>			
	3/26/2010	90	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Cremeland Drive In, 250 Valley St</b>			
	3/16/2010	92	No Critical Violations Observed
<b>Crepes Island, LLC, 81 Hanover St</b>			
	1/27/2010	97	No Critical Violations Observed
<b>Cumberland Farms #5511, 275 Hanover St</b>			
	2/4/2010	91	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
<b>CVS Pharmacy #2257, 271 Mammoth Rd</b>			
	3/4/2010	99	No Critical Violations Observed
<b>CVS Pharmacy #7932, 432 So. Main St</b>			
	2/22/2010	97	No Critical Violations Observed
<b>CVS Pharmacy #823, 947 Elm St</b>			
	1/28/2010	100	No Violations Observed
<b>D'Angelo Sandwich Shop, 1500 So. Willow St</b>			
	3/11/2010	93	No Critical Violations Observed
<b>D'Angelo Sandwich Shop, 401 So. Willow St</b>			
	2/22/2010	97	No Critical Violations Observed
<b>D'Angelo Sandwich Shop, 88 Harvey Rd</b>			
	2/22/2010	89	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.
<b>D.H.'s Doghouse LLC, 1451 Front St</b>			
	1/27/2010	98	No Critical Violations Observed
<b>Dairy Queen/Orange Julius, 1500 So. Willow St</b>			
	1/25/2010	100	No Violations Observed
<b>Derryfield Lower School, 2108 River Rd</b>			
	1/25/2010	100	No Violations Observed
<b>Domino's Pizza, 212 Lowell St</b>			
	1/26/2010	98	No Critical Violations Observed
<b>Domino's Pizza, 91 Maple St</b>			
	2/11/2010	94	No Critical Violations Observed
<b>Don Quijote Restaurant, 333 Valley St</b>			
	3/24/2010	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Don Quijote Restaurant, 362 Union St</b>	2/3/2010	81	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>Down the Block, 167 Hanover St</b>	2/1/2010	88	01-SOUND CONDITION - Food not in sound condition.  27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
<b>Dunkin Donuts, 1015 Elm St</b>	3/4/2010	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Dunkin Donuts, 1022 So. Willow St</b>	2/25/2010	96	No Critical Violations Observed
<b>Dunkin Donuts, 1265 So. Willow St</b>	3/16/2010	97	No Critical Violations Observed
<b>Dunkin Donuts, 1602 Elm St</b>	2/23/2010	98	No Critical Violations Observed
<b>Dunkin Donuts, 1932 So. Willow St</b>	2/10/2010	97	No Critical Violations Observed
<b>Dunkin Donuts, 2445 Brown Ave</b>	2/8/2010	97	No Critical Violations Observed
<b>Dunkin Donuts, 510 Harvey Rd</b>	2/11/2010	100	No Violations Observed
<b>Edible Arrangements, 1000 Elm St</b>	3/4/2010	100	No Violations Observed
<b>Elliot Adult Day Program, 1070 Holt Ave</b>	3/5/2010	100	No Violations Observed
<b>Elm Street Subway, 1000 Elm St</b>	1/27/2010	98	No Critical Violations Observed
<b>Executive Court Banquet, 1199 So Mammoth Rd</b>	2/4/2010	98	No Critical Violations Observed
<b>Famous Dave's Bar-B-Que, 1707 So. Willow St</b>	3/1/2010	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Fast Track Convenience, 136 So. Willow St</b>	1/28/2010	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Firefly American Bistro &amp; Bar, LLC, 22 Concord St</b>			
	3/1/2010	80	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.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
<b>Fitz Vogt - Meals on Wheels, 182-191 Manchester St</b>			
	3/2/2010	96	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>Freed's Bakery, 299 Pepsi Rd</b>			
	3/12/2010	98	No Critical Violations Observed
<b>Giovannis, 379 So. Willow St</b>			
	3/3/2010	93	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
<b>Gloria Jeans Coffees, 1500 So. Willow St</b>			
	3/15/2010	96	No Critical Violations Observed
<b>Go-Go Mart, 510 Harvey Rd</b>			
	2/11/2010	94	No Critical Violations Observed
<b>Gold's Gym, 89 Dow St</b>			
	3/16/2010	89	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Golden Bowl Restaurant, 124 Queen City Ave</b>			
	3/11/2010	96	No Critical Violations Observed
<b>Goldenrod Restaurant, 1681 Candia Rd</b>			
	3/4/2010	84	No Critical Violations Observed
<b>Gosselin's Superette Inc., 706 Somerville St</b>			
	2/17/2010	85	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Gourmet Gift Baskets.com, 1050 Holt Ave</b>			
	1/29/2010	100	No Violations Observed

Facility	Inspection Date	Score	Violation
<b>Gov. Hugh Gallen Hi-Rise, 200 Hanover St</b>	3/3/2010	100	No Violations Observed
<b>Granite State Lunchbox @ Tower Cafe, 1750 Elm St</b>	3/11/2010	88	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
<b>Great American Subs &amp; Deli, 999 Elm St</b>	2/1/2010	99	No Critical Violations Observed
<b>Great Buffet, 1525 So. Willow St</b>	3/16/2010	81	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.
<b>Green Acres School, 100 Aurore Ave</b>	3/24/2010	97	No Critical Violations Observed
<b>Hanover Hill Healthcare Center, 700 Hanover St</b>	2/2/2010	99	No Critical Violations Observed
<b>Heng Won Chinese Restaurant, 262 Mammoth Rd</b>	3/17/2010	87	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.  22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Hesser College Cafe, 3 Sundial Ave</b>	3/3/2010	90	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Highland Goffe's Falls School, 2021 Goffe's Falls Rd</b>	3/22/2010	100	No Violations Observed
<b>Hillsborough Market LLC, 519 Lincoln St</b>	2/25/2010	98	No Critical Violations Observed
<b>Hilton Garden Inn, 101 So. Commercial St</b>	2/22/2010	92	No Critical Violations Observed
<b>Ignite Bar &amp; Grille, 100 Hanover St</b>	1/29/2010	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>J Dubs Coffee, 1000 Elm St</b>	2/1/2010	99	No Critical Violations Observed
<b>J.W. Hill's Sports Bar &amp; Grille, 795 Elm St</b>	2/23/2010	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>JBC of Manchester NH Inc., 50 Phillipe Cote St</b>	1/11/2010	89	35-INSECTS - The facility has an insect infestation.

Facility	Inspection Date	Score	Violation
<b>Jeremy Nadeau's Subs, 100 Cahill Ave</b>	3/8/2010	99	No Critical Violations Observed
<b>Jewell &amp; The Beanstalk, 793 Somerville St</b>	1/26/2010	97	No Critical Violations Observed
<b>Jewett Street School, 130 So. Jewett St</b>	3/25/2010	96	31-HANDWASHING- NUMBER - The establishment had an insufficient number of handsinks.
<b>Johnny Troy's Italian Specialties, 2075 So. Willow St</b>	3/12/2010	83	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.  22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
<b>Joseph Brothers Market, 196 Lake Ave</b>	3/30/2010	92	No Critical Violations Observed
<b>Karma Cigar &amp; Hookah Lounge LLC, 1077 Elm St</b>	3/10/2010	94	No Critical Violations Observed
<b>Klemms Mobil, 1602 Elm St</b>	2/23/2010	96	No Critical Violations Observed
<b>Kwik Stop LLC - South Willow, 1265 So. Willow St</b>	3/16/2010	90	30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
<b>La Hacienda Bakery &amp; Cafe, 333 Valley St</b>	3/24/2010	87	No Critical Violations Observed
<b>Lala's Hungarian Pastry, 836 Elm St</b>	3/2/2010	98	No Critical Violations Observed
<b>Lazy Nicks Coffee House and Bakery, 362 Huse Rd</b>	1/26/2010	97	No Critical Violations Observed
<b>Life's Little Pleasures, 177 Lake Ave</b>	1/29/2010	100	No Violations Observed
<b>Little Caesars Pizza, 581 Second St</b>	3/18/2010	90	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Luigi's Pizza Bar &amp; Grille, 712 Valley St</b>	2/10/2010	94	No Critical Violations Observed
<b>Lunchbox @ UNH -M, 400 Commercial St</b>	3/9/2010	93	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
<b>M.S. Market, 176 Sagamore St</b>	3/9/2010	97	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Maccao Pizza &amp; Subs LLC, 85 Manchester St</b>			
	3/2/2010	95	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Mako's Pizza &amp; Subs LLC, 850 E. Industrial Park Dr</b>			
	1/27/2010	98	No Critical Violations Observed
<b>Manchester Community Market, 52 Concord St</b>			
	3/15/2010	100	No Violations Observed
<b>Manchester Community Resource Ctr, 177 Lake Ave</b>			
	1/29/2010	100	No Violations Observed
<b>Manchester Masonic Temple, 1505 Elm St</b>			
	3/18/2010	91	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
<b>Margie's Dream, 172 Hayward St</b>			
	3/31/2010	96	No Critical Violations Observed
<b>Master Wok, 1500 So. Willow St</b>			
	3/8/2010	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.  22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>McDonald's Restaurant, 196 So. Willow St</b>			
	3/1/2010	97	No Critical Violations Observed
<b>McDonald's Restaurant, 907 Hanover St</b>			
	3/9/2010	92	No Critical Violations Observed
<b>McDonald's, 2287 Brown Ave</b>			
	2/1/2010	89	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.
<b>McDonough School, 550 Lowell St</b>			
	2/3/2010	98	No Critical Violations Observed
<b>McLaughlin Middle School, 290 So. Mammoth Rd</b>			
	3/24/2010	100	No Violations Observed
<b>Millwest Subway, 195 McGregor St</b>			
	1/26/2010	97	No Critical Violations Observed
<b>Moe Joe's Country Diner, 649 E. Industrial Park Dr</b>			
	3/15/2010	87	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.  03-RE-HEATING OF FOOD - Potentially hazardous foods, which are re-heated, were not done to 165F within 2 hours.

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<b>Moe Joe's Family Restaurant LLC, 2175 Candia St</b>			
	3/4/2010	87	No Critical Violations Observed
<b>Mount Zion Christian Schools, 132 Titus Ave</b>			
	3/15/2010	98	No Critical Violations Observed
<b>My Friend's Bar &amp; Grill Inc, 507 Maple St</b>			
	1/26/2010	88	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>N &amp; K Market, 374 Pearl St</b>			
	3/15/2010	92	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>N.D.S. Canteen, 143 Crawford St</b>			
	2/9/2010	100	No Violations Observed
<b>Nataly, 387 Union St</b>			
	3/24/2010	98	No Critical Violations Observed
<b>New Hampshire Food Bank, 62 W. Brook St</b>			
	3/17/2010	97	No Critical Violations Observed
<b>New Yee Dynasty, 830 So. Willow St</b>			
	3/31/2010	81	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.  41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>North End Express Inc, 1883 Elm St</b>			
	3/15/2010	95	No Critical Violations Observed
<b>Northend Superette, 1308 Elm St</b>			
	3/15/2010	96	No Critical Violations Observed
<b>Nutfield Steak &amp; Ale House, 55 John E. Devine Dr</b>			
	2/24/2010	77	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.  22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.  41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>O'Malley Highrise, 259 Chestnut St</b>			
	2/11/2010	100	No Violations Observed
<b>Olympic Pizza, 506 Valley St</b>			
	2/11/2010	89	No Critical Violations Observed
<b>Omega Alexandros Macedonian, 141 Cedar St</b>			
	3/24/2010	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Orange St. Market, 132 Orange St</b>			
	3/15/2010	92	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>Oven Poppers, 99 Faltin Dr</b>			
	3/8/2010	99	No Critical Violations Observed
<b>P.J. O'Sullivan's, 300 So. Willow St</b>			
	3/3/2010	79	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.  22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Page Street Express Mart, 1036 Hanover St</b>			
	2/1/2010	94	No Critical Violations Observed
<b>Panera Bread, 52 March Ave</b>			
	1/27/2010	99	No Critical Violations Observed
<b>Papa Gino's, 1111 So. Willow St</b>			
	2/1/2010	97	No Critical Violations Observed
<b>Papa Johns - Elm St., 1015 Elm St</b>			
	3/1/2010	85	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
<b>Pigeon's Super Market, 168 Wilson St</b>			
	2/17/2010	94	No Critical Violations Observed
<b>Pizza Express and More, 245 Maple St</b>			
	3/31/2010	89	No Critical Violations Observed
<b>Prabi 2006 LLC DBA Shop N Go, 188 Massabesic St</b>			
	1/29/2010	97	No Critical Violations Observed
<b>Pro-Dough Co., Inc., 8030 So. Willow St</b>			
	2/24/2010	91	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>PTS Food Ent LLC dba Milly's Tavern, 500 Commercial St</b>			
	2/10/2010	79	01-SOUND CONDITION - Food not in sound condition.  41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Quiznos Subs, 990 Elm St</b>			
	1/27/2010	97	No Critical Violations Observed
<b>Rachel's Coffee Corner, 650 Elm St</b>			
	2/18/2010	97	No Critical Violations Observed
<b>Red Barn Diner, LLC, 113 Elm St</b>			
	2/5/2010	96	No Critical Violations Observed
<b>Richdale Convenience Store, 90 Bridge St</b>			
	3/9/2010	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Rite Aid #10275, One Willow St</b>			
	2/12/2010	94	No Critical Violations Observed
<b>Rockland Convenience Store LLC, 18 Rockland Ave</b>			
	2/18/2010	89	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
<b>Ruby Tuesday #3309, 1500 So. Willow St</b>			
	1/25/2010	88	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.
<b>Sahara Food Services, 750 Massabesic St</b>			
	3/4/2010	83	12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.  22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
<b>Salvador Deli, 156 Hanover St</b>			
	1/28/2010	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Santoro's Pizza, 468 Union St</b>			
	2/2/2010	86	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
<b>Scorpion Cafe, 271 Pine St</b>			
	3/5/2010	98	No Critical Violations Observed
<b>Seven Days Market, 360 Union St</b>			
	3/24/2010	97	No Critical Violations Observed
<b>Shaskeen LLC, 909 Elm St</b>			
	2/2/2010	88	01-SOUND CONDITION - Food not in sound condition.
<b>Shaw's Supermarket 7504/375, 375 So. Willow St</b>			
	3/24/2010	92	30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
<b>Siberia Food Market, 100 Willow St</b>			
	3/22/2010	98	No Critical Violations Observed
<b>Smyth Road School, 245 Bruce Rd</b>			
	3/17/2010	93	No Critical Violations Observed
<b>SNS Convenience, 311 So. Mammoth Rd</b>			
	3/5/2010	100	No Violations Observed
<b>South Willow St. Shell, 1932 So. Willow St</b>			
	2/10/2010	94	No Critical Violations Observed
<b>Southside Middle School, 140 So. Jewett St</b>			
	3/25/2010	99	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>St. Anthony Community Center, 148 Belmont St</b>	2/11/2010	99	No Critical Violations Observed
<b>St. Anthony School Lunch Program, 148 Belmont St</b>	2/11/2010	99	No Critical Violations Observed
<b>St. Casimir School, 456 Union St</b>	2/11/2010	98	No Critical Violations Observed
<b>St. Catherine's School, 206 North St</b>	3/25/2010	94	No Critical Violations Observed
<b>St. Joseph's Jr. High School, 460 Pine St</b>	3/17/2010	99	No Critical Violations Observed
<b>St. Teresa Rehabilitation &amp; Nursing, 519 Bridge St</b>	1/27/2010	99	No Critical Violations Observed
<b>Stop &amp; Shop Supermarket, 777 So. Willow St</b>	3/31/2010	88	No Critical Violations Observed
<b>Store 24 (#202), 581 Second St</b>	3/15/2010	95	No Critical Violations Observed
<b>Store 24, #226, 245 Maple St</b>	2/11/2010	99	No Critical Violations Observed
<b>Subway #6438, 581 Second St</b>	3/11/2010	83	30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.  35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.  41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.  41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Subway @ Evans Express Mart, 2445 Brown Ave</b>	2/8/2010	92	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
<b>Subway, 300 Keller St</b>	3/19/2010	93	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
<b>Taco Bell #15278, 1045 So. Willow St</b>	2/8/2010	99	No Critical Violations Observed
<b>Taproom At The Millyard, LLC, 155 Dow St</b>	3/19/2010	100	No Violations Observed
<b>Taqueria La Guadelupara Market, 917 Valley St</b>	3/3/2010	92	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Teen Challenge Manchester, 147 Laurel St</b>	3/5/2010	98	No Critical Violations Observed
<b>The Brazilian Cafe of Manchester, 333 Valley St</b>	2/10/2010	82	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>The Bridge Cafe on Elm, LLC, 1117 Elm St</b>	1/7/2010	78	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.  31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.  41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.  41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>The Farnum Center, 235 Hanover St</b>	2/23/2010	100	No Violations Observed
<b>The Fruit Center, 15 Webster St</b>	3/15/2010	88	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>The Palace Theatre, 80 Hanover St</b>	3/10/2010	92	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
<b>The Pepsi Bottling Group, 127 Pepsi Rd</b>	3/12/2010	99	No Critical Violations Observed
<b>The Salvation Army, 121 Cedar St</b>	3/23/2010	97	No Critical Violations Observed
<b>The Yard Restaurant Inc., 1211 So. Mammoth Rd</b>	2/4/2010	86	No Critical Violations Observed
<b>Thousand Crane, 1000 Elm St</b>	2/9/2010	71	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.  35-INSECTS - The facility has an insect infestation.
<b>Tidewater Cafe @ Summit Packaging, 400 Gay St</b>	3/18/2010	95	No Critical Violations Observed
<b>Tidewater Cafe @ the Currier Museum, 201 Myrtle St</b>	3/17/2010	95	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
<b>Tidewater Catering Group LLC, 250 Commercial St</b>	2/9/2010	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Trinity High School, 581 Bridge St</b>			
	3/2/2010	94	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Tropical Food Market, 334 Union St</b>			
	3/16/2010	97	No Critical Violations Observed
<b>Union St. Market, 621 Union St</b>			
	3/2/2010	88	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Villa Crest Nursing &amp; Retirement, 1276 Hanover St</b>			
	2/3/2010	97	No Critical Violations Observed
<b>Walgreen Eastern Co #3900, 227 So. Main St</b>			
	3/16/2010	96	No Critical Violations Observed
<b>Walgreens #04689, 606 Valley St</b>			
	3/9/2010	99	No Critical Violations Observed
<b>Wendy's Old Fahioned Hamburgers, 860 Candia Rd</b>			
	2/2/2010	97	No Critical Violations Observed
<b>Weston School, 1066 Hanover St</b>			
	2/2/2010	99	No Critical Violations Observed
<b>Wilson School, 401 Wilson St</b>			
	3/30/2010	100	No Violations Observed
<b>Z-J Market, 266 Bridge St</b>			
	3/10/2010	95	No Critical Violations Observed
<b>Zoey's Pizza, 2160 Candia Rd</b>			
	2/24/2010	81	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.