



CITY OF MANCHESTER

Health Department

Inspection Scores by Facility

Period from 07/01/2011 through 09/30/2011

Facility	Inspection Date	Score	Violation
7 Eleven, 242 Beech St	9/12/2011	93	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140øF.
7-Eleven #32499B, 557 Maple St	8/3/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection. No Violations Observed
7-Eleven, 111 Webster St	8/29/2011	91	22-SANITIZATION RINSE- EXPOSURE TIME - Equipment did not contact the sanitization rinse for the appropriate amount of time.
99 Cent and Cigarette Market, 383 Kelley St	9/8/2011	93	No Critical Violations Observed
A Caribbean Affair, 915 Elm St	9/22/2011	82	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests. 41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
A Market Natural Foods, 125 Loring St	8/25/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection. No Violations Observed
A Market, 379 So. Willow St	8/25/2011	94	No Critical Violations Observed
Afshin Convenience, 570 Elm St	7/27/2011	99	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Ahh-Some Gourmet Coffee #900, 900 Elm St			
	8/24/2011	97	No Critical Violations Observed
Alley Cat Pizzeria, 486 Chestnut St			
	8/23/2011	93	No Critical Violations Observed
AMT Market, 384 Massabesic St			
	9/26/2011	93	01-SOUND CONDITION - Food not in sound condition. Example: dented cans or torn packaging.
Auntie Anne's Pretzels, 1500 So. Willow St			
	8/16/2011	100	No Violations Observed
Barnes & Noble Booksellers, 1741 So. Willow St			
	7/13/2011	95	No Critical Violations Observed
Bella Notte, 333 Valley St			
	8/16/2011	75	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature. 35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Ben & Jerry's, 940 Elm St			
	9/30/2011	98	No Critical Violations Observed
Bertucci's Brick Oven Pizzeria, 1500 So. Willow St			
	7/21/2011	93	No Critical Violations Observed
Blakes Scoop Shop, 1500 So. Willow St			
	8/16/2011	98	No Critical Violations Observed
Blue Moon Asian Fusion, 967 Elm St			
	8/15/2011	80	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Bodwell Food Mart, 1466 Bodwell Rd			
	8/3/2011	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
Bonne Sante Natural Foods, 425 Mast Rd			
	9/21/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection. No Violations Observed
Boston Market #0027, 14 March St			
	7/28/2011	95	No Critical Violations Observed
Brother's Pizza & Family Restaurant, 6 Willow St			
	9/21/2011	86	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.

Facility	Inspection Date	Score	Violation
Cafe Services @ Comcast, 676 Island Pond Rd			
	7/13/2011	93	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Chili's Grill & Bar, 1071 So. Willow St			
	9/19/2011	96	No Critical Violations Observed
China Kitchen, 173 Hanover St			
	9/26/2011	85	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Chipotle Mexican Grill #1473, 926 So. Willow St			
	8/3/2011	99	No Critical Violations Observed
Chuck E Cheese, 1525 So. Willow St			
	7/28/2011	80	30-BACKFLOW (AIR GAP) - The establishment did not have proper air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holding containers.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Cinnabest, LLC, 1500 So. Willow St			
	9/8/2011	97	No Critical Violations Observed
Circa 1906, 1362 River Rd			
	9/19/2011	94	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
CNG Corner Cafe LLC @ Sanmina -SCI, 140 Abby Rd			
	7/27/2011	94	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Cold Stone Creamery, 102 March Ave			
	8/30/2011	99	No Critical Violations Observed
Cotton Restaurant, 75 Arms St			
	8/21/2011	86	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140øF to 75øF in 2 hours and from 75øF to 41øF within 4 more hours.
			41-TOXICS LABELED - Toxic items were not labeled as to their contents.
Crosstown Convenience, 995 Goffstown Rd			
	8/31/2011	94	No Critical Violations Observed
Cumberland Farms #5408, 108 Webster St			
	9/30/2011	93	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			03-MEETS TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.

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Cumberland Farms #5420, 217 Union St	9/13/2011	94	No Critical Violations Observed
CVS Pharmacy #200, 788 So. Willow St	9/9/2011	94	No Critical Violations Observed
CVS Pharmacy #823, 947 Elm St	8/15/2011	97	No Critical Violations Observed
Dairy Queen/Orange Julius, 1500 So. Willow St	8/9/2011	99	No Critical Violations Observed
D'Angelo Sandwich Shop, 1500 So. Willow St	8/9/2011	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
D'Angelo Sandwich Shop, 401 So. Willow St	8/31/2011	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
D'Angelo Sandwich Shop, 88 Harvey Rd	8/15/2011	97	No Critical Violations Observed
Domino's Pizza, 212 Lowell St	8/29/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection. No Violations Observed
Dunkin Donuts, 1015 Elm St	8/9/2011	93	No Critical Violations Observed
Dunkin Donuts, 1022 So. Willow St	9/21/2011	97	No Critical Violations Observed
Dunkin Donuts, 1265 So. Willow St	8/3/2011	96	No Critical Violations Observed
Dunkin Donuts, 1602 Elm St	8/25/2011	98	No Critical Violations Observed
Dunkin Donuts, 1932 So. Willow St	7/26/2011	97	No Critical Violations Observed
Dunkin Donuts, 1932 Wellington Rd	9/17/2011	90	22-SANITIZATION RINSE- EQUIP AND UTENSILS SANITIZE - Equipment was not sanitized prior to to use or re-use as necessary. 27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Dunkin Donuts, 510 Harvey Rd	7/26/2011	98	No Critical Violations Observed
Easter Seals, 200 Zachary Rd	9/15/2011	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Edible Arrangements, 1000 Elm St			
	8/31/2011	94	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Elm Street Subway, 1000 Elm St			
	9/30/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Famous Dave's BBQ, 1707 So. Willow St			
	7/13/2011	89	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Fast Track Convenience, 136 So. Willow St			
	8/4/2011	92	No Critical Violations Observed
Firefly American Bistro & Bar, LLC, 22 Concord St			
	8/2/2011	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140øF to 75øF in 2 hours and from 75øF to 41øF within 4 more hours.
			03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140øF.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Five Guys, 1111 So. Willow St			
	9/8/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Friendlys #302, 1229 So. Willow St			
	9/14/2011	95	No Critical Violations Observed
Giovannis, 379 So. Willow St			
	8/24/2011	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
Gosselin's Superette Inc., 706 Somerville St			
	9/22/2011	82	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.
Granite State Lunchbox @ Tower Cafe, 1750 Elm St			
	8/15/2011	97	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Great Buffet, 1525 So. Willow St			
	8/23/2011	76	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			30-BACKFLOW (AIR GAP) - The establishment did not have proper air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holding containers.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Greg's Place, 641 Elm St			
	7/27/2011	88	No Critical Violations Observed
Hanover Hill Healthcare Center, 700 Hanover St			
	8/3/2011	93	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Hooked Seafood Restaurant, 110 Hanover St			
	9/1/2011	77	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			22-SANITIZATION RINSE- EQUIP AND UTENSILS SANITIZE - Equipment was not sanitized prior to to use or re-use as necessary.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
India Palace, 575 So. Willow St			
	9/22/2011	85	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
J Dubs Coffee, 1000 Elm St			
	7/29/2011	94	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
	8/4/2011	100	No Violations Observed
JBC of Manchester NH Inc., 50 Phillipe Cote St			
	8/15/2011	80	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			35-INSECTS - The facility has an insect infestation.
Jeremy Nadeau's Subs, 100 Cahill Ave			
	9/27/2011	97	No Critical Violations Observed
Jerome's Cafe, 1250 So. Willow St			
	8/15/2011	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.

Facility	Inspection Date	Score	Violation
Jerome's Deli, 393 Bridge St			
	8/19/2011	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
Johnny Troy's Italian Specialties, 2075 So. Willow St			
	9/1/2011	86	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Jokers Sports Bar & Grill, 1279 So. Willow St			
	8/31/2011	91	No Critical Violations Observed
Klemms Mobil, 1602 Elm St			
	8/25/2011	97	No Critical Violations Observed
Kwik Stop LLC - South Willow, 1265 So. Willow St			
	8/3/2011	96	No Critical Violations Observed
Longhorn Steakhouse of Manchester, 1580 So. Willow St			
	9/12/2011	97	No Critical Violations Observed
M.S. Market, 176 Sagamore St			
	9/30/2011	97	No Critical Violations Observed
Mako's Pizza & Subs LLC, 850 E. Industrial Park Dr			
	8/12/2011	91	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Mammoth Road Convenience, 10 Mammoth Rd			
	8/23/2011	97	No Critical Violations Observed
Manchester Buffet & Restaurant, 371 So. Willow St			
	8/2/2011	84	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Manchester East Cobras, Derry Field Park Bridge St			
	8/3/2011	98	No Critical Violations Observed
Manchester East Soccer League, 65 Robinson Rd			
	8/23/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Manchester North Soccer League, Livingston Field			
	9/21/2011	99	No Critical Violations Observed
Manchester South JR Soccer, Nutt's Pond Precourt Park			
	8/24/2011	100	No Violations Observed
Manchester West Jr Soccer League, 300 Precourt St			
	8/23/2011	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Maple Leaf Health Care, 198 Pearl St			
	9/21/2011	95	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			31-HANDWASHING- INSTALLATION - Handsinks were installed without prior approval and/or inspections.
Margie's Dream, 172 Hayward St			
	9/21/2011	92	No Critical Violations Observed
Master Wok, 1500 So. Willow St			
	9/15/2011	96	No Critical Violations Observed
Maverick Gas & Convenience LLC, 15 Willow St			
	8/4/2011	94	No Critical Violations Observed
Memorial HS Booster Club Concession, 1 Crusader Way			
	8/30/2011	95	No Critical Violations Observed
Michelle's Gourmet Pastries & Deli, 819 Union St			
	8/4/2011	95	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140øF.
Midtown Cafe, 814 Elm St			
	8/24/2011	99	No Critical Violations Observed
Mr. Mikes, 1932 Wellington Rd			
	9/17/2011	80	22-SANITIZATION RINSE- EQUIP AND UTENSILS SANITIZE - Equipment was not sanitized prior to to use or re-use as necessary.
			27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			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.
Myrtle Manor II, Inc., 83 Myrtle St			
	9/23/2011	96	No Critical Violations Observed
N & K Market, 374 Pearl St			
	9/30/2011	95	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
New Yuki Japanese Grill, 377 So. Willow St			
	9/19/2011	95	No Critical Violations Observed
Nickles Market, 1536 Candia Rd			
	9/28/2011	84	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			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.
			35-INSECTS - The facility has an insect infestation.

Facility	Inspection Date	Score	Violation
Nutfield Steak & Ale House, 55 John E. Devine Dr			
	8/30/2011	87	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Oven Poppers, 99 Faltin Dr			
	8/29/2011	97	No Critical Violations Observed
Panera Bread, 52 March Ave			
	7/21/2011	97	No Critical Violations Observed
Papa Gino's, 1111C So. Willow St			
	8/25/2011	94	No Critical Violations Observed
Papa John's Pizza, 1015 Elm St			
	8/10/2011	94	41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items 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.
Papa John's Pizza, 223 So. Willow St			
	9/8/2011	85	30-BACKFLOW (AIR GAP) - The establishment did not have proper air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holding containers.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Penuche's Grill, 96 Hanover St			
	9/20/2011	96	No Critical Violations Observed
Prabi 2009 LLCdba Bunny's Superette, 75 Webster St			
	8/29/2011	94	No Critical Violations Observed
Pro-Dough Co., Inc., 8030 So. Willow St			
	8/29/2011	92	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Queen City Cupcakes, LLC, 790 Elm St			
	7/27/2011	95	No Critical Violations Observed
Queen City Mobile I, 1050 So. Willow St			
	9/12/2011	96	No Critical Violations Observed
Red Arrow 24 Hr. Diner, 61 Lowell St			
	8/4/2011	87	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Regina Pizzeria, 1500 So. Willow St			
	9/7/2011	94	No Critical Violations Observed
Rite Aid #10275, 1 Willow St			
	8/15/2011	99	No Critical Violations Observed
Rite Aid #4741, 1631 Elm St			
	8/31/2011	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Rose Byrne Headstart, 40 Pine St	9/26/2011	99	No Critical Violations Observed
Ruby Tuesday #3309, 1500 So. Willow St	8/16/2011	97	No Critical Violations Observed
Sanu's Snacks & Convenience, 1000 Elm St	8/31/2011	99	No Critical Violations Observed
Shawn's Corner Market LLC, 912 Somerville St	9/6/2011	94	No Critical Violations Observed
Short Stop Jolley, 510 Harvey Rd	7/26/2011	96	No Critical Violations Observed
Shorty's Mexican Roadhouse, 1050 Bicentennial Dr	8/9/2011	76	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Siberia Food Market, 100 Willow St	9/9/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection. No Violations Observed
South Willow St. Shell, 1932 So. Willow St	7/26/2011	96	No Critical Violations Observed
Southern NH Services Inc., 160 Silver St	9/26/2011	99	No Critical Violations Observed
Southern NH Services -Warehouse, 40 Pine St	9/26/2011	97	No Critical Violations Observed
Spice Center, 245 Maple St	8/15/2011	87	No Critical Violations Observed
Street Light Grill LLC, 26 Congress St	8/3/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection. No Violations Observed
Subway, 510 Harvey Rd	7/26/2011	91	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140øF.
Sweet Retreat, 90 Dow St	8/24/2011	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.

Facility	Inspection Date	Score	Violation
Sweets Garden, 1500 So. Willow St			
	9/7/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Taco Bell #023877, 1050 Second St			
	9/1/2011	99	No Critical Violations Observed
TGI Friday's #0175, 1516 So. Willow St			
	9/13/2011	98	No Critical Violations Observed
The Bridge Cafe on Elm, LLC, 1117 Elm St			
	8/10/2011	82	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items 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.
The Derryfield Restaurant - Mobile, 625 Mammoth Rd			
	8/12/2011	99	No Critical Violations Observed
The Fruit Center, 15 Webster St			
	8/29/2011	92	No Critical Violations Observed
The Lunch Bunch LLC, 66 Hanover St			
	9/5/2011	94	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
The Yard Restaurant Inc., 1211 So. Mammoth Rd			
	9/29/2011	85	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Trinity High School, 581 Bridge St			
	9/23/2011	95	No Critical Violations Observed
UR 1st Stop Convenience, 49 Amoskeag St			
	8/31/2011	84	22-SANITIZATION RINSE- EQUIP AND UTENSILS SANITIZE - 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.
Valley Street Subway, 502 Valley St			
	8/15/2011	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Weston School, 1066 Hanover St			
	9/29/2011	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Wild Rover Pub, 21 Kosciuszko St			
	8/22/2011	72	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			03-RE-HEATING OF FOOD - Potentially hazardous foods were not reheated to 165øF within 2 hours.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-GOOD HYGIENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
Willie B's, 90 Union St			
	9/27/2011	96	No Critical Violations Observed