



CITY OF MANCHESTER

Health Department

Inspection Scores by Facility

Period from 10/01/2009 through 12/31/2009

Facility	Inspection Date	Score	Violation
1750 Tower Cafe, 1750 Elm St			
	12/17/2009	84	No Critical Violations Observed
25 Lake Dr, LLC (Dunkin Donuts), 122 Londonderry Tpk			
	10/6/2009	72	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.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			35-INSECTS - The facility has an insect infestation.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
313 Associates Inc, 93 So. Maple St			
	10/22/2009	93	No Critical Violations Observed
7 Eleven, 111 Webster St			
	12/16/2009	92	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
7-11 #32497B, 234 Mammoth Rd			
	10/5/2009	71	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.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
7-11 #32499B, 557 Maple St			
	12/16/2009	92	No Critical Violations Observed
777 X-press, 777 Hooksett Rd			
	12/28/2009	88	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
900 Degrees, 50 Dow St			
	12/31/2009	93	No Critical Violations Observed
99 Cent and Cigarette Market, 383 Kelly St			
	11/24/2009	94	No Critical Violations Observed
99 Restaurant & Pub, 1685 So. Willow St			
	11/16/2009	87	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.
A Market Natural Foods, 125 Loring St			
	10/7/2009	97	No Critical Violations Observed
A Market, 379 So. Willow St			
	10/7/2009	94	No Critical Violations Observed
A.K. and A. Mini Market Inc., 147 Kelley St			
	12/29/2009	88	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
ABC Nursery, 108 Revere Ave			
	12/14/2009	98	No Critical Violations Observed
All Juiced Up, 790 Elm St			
	12/17/2009	95	No Critical Violations Observed
Alley Cat Pizzeria, 486 Chestnut St			
	12/16/2009	94	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Aloha Restaurant, 901 Hanover St			
	11/23/2009	72	01-SOUND CONDITION - Food not in sound condition.
			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.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
			12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Alpine Club, 175 Putnam St			
	12/28/2009	95	No Critical Violations Observed
American Legion Henry J. Sweeney, 251 Maple St			
	12/21/2009	97	No Critical Violations Observed
American Legion Post #79, 35 W. Brook St			
	12/21/2009	95	No Critical Violations Observed
American Red Cross, 1800 Elm St			
	12/17/2009	94	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Amory House of Pizza, 253 Amory St			
	12/23/2009	91	No Critical Violations Observed
Andy's Place, 342 Cypress St			
	11/18/2009	95	No Critical Violations Observed
Annula's Pizza & Deli, 525 Chestnut St			
	12/10/2009	95	No Critical Violations Observed
Aramark Corporation-Kitchen, 555 Elm St			
	12/4/2009	95	No Critical Violations Observed
Aramark Corporation-Lounge, 555 Elm St			
	12/4/2009	99	No Critical Violations Observed
Aramark Corporation-Stand A, 555 Elm St			
	12/4/2009	99	No Critical Violations Observed
Aramark Corporation-Stand B, 555 Elm St			
	12/4/2009	100	No Violations Observed
Aramark Corporation-Stand C, 555 Elm St			
	12/4/2009	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Aramark Corporation-Stand D, 555 Elm St			
	12/4/2009	100	No Violations Observed
AS Bar Grill, 37 Manchester St			
	11/25/2009	93	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Asian Market Center, 550 Elm St			
	11/17/2009	95	No Critical Violations Observed
Assumption Church, 111 Island Pond Rd			
	11/6/2009	97	No Critical Violations Observed
Ate Doors Down, 967 Elm St			
	10/13/2009	87	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Athens Restaurant, 31 Central St			
	12/3/2009	85	35-INSECTS - The facility has an insect infestation.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Auntie Anne's Pretzels, 1500 So. Willow St			
	11/5/2009	91	No Critical Violations Observed
Awesome Pizza, 12 Lake Ave			
	12/28/2009	93	No Critical Violations Observed
B&B Cafe and Grill, 25 Stark St			
	12/7/2009	81	12-GOOD HYGIENIC PRACTICES (SMOKING) - Employees were smoking in an unapproved location.
			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.
Bakolas Market, Inc., 110 Spruce St			
	11/23/2009	94	No Critical Violations Observed
Bamboo Garden, 329 Lincoln St			
	12/10/2009	68	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.
			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.
	12/11/2009	93	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Bartlett Street Superette, 316 Bartlett St			
	12/15/2009	96	No Critical Violations Observed
Bastian Market, 158 Spruce St			
	11/10/2009	86	01-NO SPOILAGE - Spoiled food or moldy ice observed.
Beaulieu's Market, 77 Bremer St			
	11/18/2009	93	No Critical Violations Observed
Belmont Hall, LLC, 718 Grove St			
	10/29/2009	94	No Critical Violations Observed
Ben & Jerry's, 940 Elm St			
	12/8/2009	93	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Ben Nadeau's Subs, 1095 Hanover St			
	12/11/2009	96	No Critical Violations Observed
Best Beef, 720 E. Industrial Park Dr			
	10/8/2009	100	No Violations Observed
Best Western Executive Court Inn, 13500 So. Willow St			
	10/15/2009	98	No Critical Violations Observed
Between the Buns LLC, 228 Spruce St			
	10/20/2009	88	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.
Big Easy Bagel, 2626 Brown Ave			
	11/24/2009	99	No Critical Violations Observed
Billy's Sports Bar & Grill, 34 Tarrytown Rd			
	11/4/2009	74	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			12-HANDS WASHED - Employees were not washing hands when required.
			22-SANITATION RINSE- 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.
Blake's Restaurant, 53 Hooksett Rd			
	12/29/2009	82	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Blessed Sacrament Church, 14 Elm St			
	12/8/2009	100	No Violations Observed
Bob's Discount Furniture, 1875 So. Willow St			
	10/16/2009	99	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Bonsai's Restaurant, 2264 Candia Rd			
	11/12/2009	71	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 CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Breezeway Pub, 14 Pearl St			
	12/16/2009	96	No Critical Violations Observed
Bremer Street Food Mart, 218 Bremer St			
	11/24/2009	99	No Critical Violations Observed
British American Association, 235 Central St			
	12/21/2009	99	No Critical Violations Observed
Brookside Congregational Church, 2013 Elm St			
	12/28/2009	99	No Critical Violations Observed
Brother's Pizza & Family Restaurant, 6 Willow St			
	11/30/2009	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Brown School Apartments, 435 Amory St			
	12/16/2009	99	No Critical Violations Observed
Bunny's Superette, 75 Webster St			
	12/24/2009	93	No Critical Violations Observed
Burger King Corp #16755, 622 So. Willow St			
	11/20/2009	97	No Critical Violations Observed
Burger King, 737 Daniel Webster Hwy			
	12/28/2009	94	No Critical Violations Observed
C & J Food Market, 422 Belmont St			
	11/10/2009	86	No Critical Violations Observed
Caesario's Pizza & Subs, 1057 Elm St			
	10/28/2009	73	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.

Facility	Inspection Date	Score	Violation
Cafe 324, 324 Commercial St			
	10/15/2009	87	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Cafe Momo, 1065 Hanover St			
	12/23/2009	95	No Critical Violations Observed
Cafe Sao Dem, 18 Bridge St			
	12/19/2009	97	No Critical Violations Observed
Camp Carpenter, 300 Blondin Rd			
	10/30/2009	100	No Violations Observed
Candy Kingdom, 235 Harvard St			
	12/4/2009	100	No Violations Observed
Canton Garden, 159 Kelley St			
	12/29/2009	77	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
Capri Market, 540 Hall St			
	11/25/2009	92	No Critical Violations Observed
Caribbean Market, 302 Lake Ave			
	11/17/2009	85	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			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.
Carole's Mammoth Rd Convenience, 10 Mammoth Rd			
	11/30/2009	98	No Critical Violations Observed
Carpenter Center, 323 Franklin St			
	12/16/2009	98	No Critical Violations Observed
Carvel Ice Cream, 555 Elm St			
	12/4/2009	99	No Critical Violations Observed
Castle Caterers LLC, 700 Lucas Rd			
	12/3/2009	85	No Critical Violations Observed
Catholic Medical Center Cafeteria, 100 McGregor St			
	12/18/2009	96	No Critical Violations Observed
Charbel's Restaurant & Lounge, 2323 Brown Ave			
	11/17/2009	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Chateau Restaurant, 201 Hanover St			
	12/18/2009	83	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Cheeseco of NE, 97 Eddy Rd			
	12/18/2009	92	No Critical Violations Observed
Chelby's Pizza, 284 Mammoth Rd			
	12/3/2009	95	No Critical Violations Observed
Cheng Du Kitchen, 665 Daniel Webster Hwy			
	12/30/2009	82	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Chez Vachon, 136 Kelley St			
	12/29/2009	82	12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			12-HANDS WASHED - Employees were not washing hands when required.
			22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Chiggy's Place Inc., 372 Kelley St			
	12/29/2009	97	No Critical Violations Observed
Child and Family Services, 99 Hanover St			
	12/15/2009	95	No Critical Violations Observed
Chili's Grill & Bar, 1071 So. Willow St			
	11/23/2009	95	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
China Kitchen, 173 Hanover St			
	12/29/2009	89	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Christos Kalivas Highrise, 175 Chestnut St			
	11/17/2009	100	No Violations Observed
Cinnabon #282, 1500 So. Willow St			
	10/20/2009	82	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Clarion Manchester Hotel, 21 Front St			
	11/24/2009	88	30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
Club Canadian, 128 So Main St			
	12/8/2009	93	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.

Facility	Inspection Date	Score	Violation
Club Lafayette, 387 Canal St			
	12/22/2009	93	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Club Mont Royal, 594 Somerville St			
	12/18/2009	98	No Critical Violations Observed
Coca-Cola Bottling Company, 99 Eddy Rd			
	12/18/2009	97	No Critical Violations Observed
Coffee Break Bakery, 2075 So. Willow St			
	11/9/2009	84	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.
Cold Stone Creamery, 102 March Ave			
	11/23/2009	97	No Critical Violations Observed
Commercial Street Coffee Cart, 250 Commercial St			
	12/3/2009	100	No Violations Observed
Commercial Street Fishery, 33 So. Commercial St			
	12/1/2009	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Cotton Restaurant, 75 Arms St			
	12/18/2009	91	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Countryside Convenience, 995 Goffstown Rd			
	11/13/2009	90	01-SOUND CONDITION - Food not in sound condition.
Courtyard By Marriott, 700 Huse Rd			
	12/10/2009	100	No Violations Observed
Crepes Island, LLC, 81 Hanover St			
	10/23/2009	99	No Critical Violations Observed
Crosstown Variety Store, 270 Amory St			
	11/30/2009	93	No Critical Violations Observed
Cumberland Farms #5408, 108 Webster St			
	11/9/2009	94	No Critical Violations Observed
Cumberland Farms #5420, 217 Union St			
	12/2/2009	97	No Critical Violations Observed
CVS Pharmacy #200, 788 So. Willow St			
	10/28/2009	100	No Violations Observed
CVS Pharmacy #2257, 271 Mammoth Rd			
	10/23/2009	93	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Cypress Center Kitchen, 401 Cypress St			
	12/15/2009	94	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.

Facility	Inspection Date	Score	Violation
D'Angelo Sandwich Shop, 1500 So. Willow St			
	10/6/2009	88	No Critical Violations Observed
D'Angelo Sandwich Shop, 673 Daniel Webster Hwy			
	12/30/2009	94	No Critical Violations Observed
Dartmouth Hitchcock Manchester, 100 Hitchcock Way			
	12/10/2009	99	No Critical Violations Observed
Davignon Club, 218 Wilson St			
	12/18/2009	93	No Critical Violations Observed
Denny's Quick Lunch, 356 Whitney Ave			
	12/15/2009	98	No Critical Violations Observed
Derryfield Lower School, 2108 River Rd			
	12/22/2009	100	No Violations Observed
Derryfield Restaurant, 625 Mammoth Rd			
	12/7/2009	83	01-SOUND CONDITION - Food not in sound condition. 22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Derryfield Upper School, 2108 River Rd			
	12/22/2009	98	No Critical Violations Observed
Desi Bazar, 126 Kelley St			
	12/29/2009	90	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Dickie Boy Mobile Catering, 288 So. Main St			
	12/15/2009	99	No Critical Violations Observed
Dickie Boy Subs, 288 So.Main St			
	12/15/2009	85	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Disabled American Veterans, 399 Silver St			
	12/18/2009	99	No Critical Violations Observed
DJJS - Main Kitchen, 1056 No. River Rd			
	12/28/2009	97	No Critical Violations Observed
Domino's Pizza, 150 Amory St			
	12/17/2009	88	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin. 41-TOXICS LABELED - Toxic items were not labeled as to their ingredients. 41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Don Quijote Restaurant, 333 Valley St			
	10/29/2009	90	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Downtown Farmer's Market, 889 Elm St			
	10/1/2009	84	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			31-HANDWASHING- NUMBER - The establishment had an insufficient number of handsinks.
Dunkin Donuts (Ellhos LLC), 1 Elliot Way			
	11/30/2009	95	12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
Dunkin Donuts @ CMC, 100 McGregor St			
	12/18/2009	99	No Critical Violations Observed
Dunkin Donuts, 1015 Elm St			
	11/4/2009	96	No Critical Violations Observed
Dunkin Donuts, 1500 So. Willow St			
	10/6/2009	96	No Critical Violations Observed
Dunkin Donuts, 1602 Elm St			
	11/16/2009	92	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Dunkin Donuts, 1932 Wellington Rd			
	12/10/2009	94	No Critical Violations Observed
Dunkin Donuts, 216 Elm St			
	10/8/2009	98	No Critical Violations Observed
Dunkin Donuts, 2297 Brown Ave			
	11/17/2009	94	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Dunkin Donuts, 245 Eddy Rd			
	12/18/2009	93	No Critical Violations Observed
Dunkin Donuts, 887 Hanover St			
	11/30/2009	88	12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Dunkin Donuts, 947 Second St			
	12/1/2009	95	No Critical Violations Observed
East Manchester Fish & Game Club, 50 Massabesic St			
	12/21/2009	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
East Side Club, 786 Massabesic St			
	12/18/2009	95	No Critical Violations Observed
Easter Seals Adult Day Program, 555 Auburn St			
	11/30/2009	95	No Critical Violations Observed
Easter Seals Child Development Ctr, 555 Auburn St			
	11/30/2009	97	No Critical Violations Observed
Easter Seals, 200 Zachary Rd			
	11/13/2009	95	No Critical Violations Observed
Eddy Rd Shell, 245 Eddy Rd			
	12/18/2009	95	No Critical Violations Observed
Eddy Road Mobil, 210 Eddy Rd			
	12/18/2009	87	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
Edible Arrangements, 1000 Elm St			
	11/5/2009	95	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
El Mexicano Jr, 197 Wilson St			
	12/2/2009	87	No Critical Violations Observed
El Rancho Restaurant, 521 Wilson St			
	12/2/2009	87	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Element Lounge, 1055 Elm St			
	12/17/2009	86	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.
Elliot Adult Day Program, 1070 Holt Ave			
	10/8/2009	100	No Violations Observed
Elliot Commons Cafeteria, 1 Elliot Way			
	11/30/2009	96	No Critical Violations Observed
Empanadas, 168 Amory St			
	11/30/2009	87	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			28-SEWAGE (GREASE TRAP OVERFLOW) - The establishment's internal grease trap was discharging onto the ground or causing back-ups into plumbing fixtures.
Empire Bagel Cafe, 373 Hanover St			
	11/19/2009	94	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
European Store, 310 Maple St			
	11/19/2009	100	No Violations Observed
Even Par Social Club, 102 Spruce St			
	12/28/2009	100	No Violations Observed
Executive Catering Services, 290 Belmont St			
	12/8/2009	96	No Critical Violations Observed
Executive Court Banquet, 1199 So Mammoth Rd			
	10/15/2009	92	No Critical Violations Observed
Fairfield Inn by Marriott, 860 So. Porter St			
	11/27/2009	98	No Critical Violations Observed
Family Dollar Store #3571, 325 Lincoln St			
	12/10/2009	100	No Violations Observed
Firefly American Bistro & Bar, LLC, 22 Concord St			
	10/19/2009	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.
First Presbyterian Church, 75 Second St			
	12/3/2009	98	No Critical Violations Observed
Fitz Vogt - Meals on Wheels, 182-191 Manchester St			
	11/17/2009	94	No Critical Violations Observed
Food for Children, 400 Bedford St			
	12/5/2009	97	No Critical Violations Observed
Fratello's Restaurant, 155 Dow St			
	12/10/2009	81	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Freed's Bakery, 299 Pepsi Rd			
	10/8/2009	98	No Critical Violations Observed
Fritzie's Variety, 154 Conant St			
	12/23/2009	96	No Critical Violations Observed
Gauchos Churrascaria, 62 Lowell St			
	12/14/2009	95	No Critical Violations Observed
Gill's Indian Bar & Grill, 245 Maple St			
	11/19/2009	73	01-NO SPOILAGE - Spoiled food or moldy ice observed.
			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.
Goldenrod Restaurant, 1681 Candia Rd			
	10/6/2009	89	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Good Deal African International Mkt, 40A Ronald St			
	10/16/2009	89	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Gossler Park School, 99 Sullivan St			
	12/22/2009	98	No Critical Violations Observed
Gov. Hugh Gallen Hi-Rise, 200 Hanover St			
	11/10/2009	98	No Critical Violations Observed
Grand Slam Pizza II, 331 So. Mammoth Rd			
	11/5/2009	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Granite State Catering Partners LLC, 87 Elm St			
	11/16/2009	97	No Critical Violations Observed
Granite State Fruit Co., 30 Auburn St			
	12/4/2009	98	No Critical Violations Observed
Granite State Lunchbox LLC, 195 McGregor St			
	12/14/2009	96	No Critical Violations Observed
Greg's Place, 641 Elm St			
	12/7/2009	90	01-SOUND CONDITION - Food not in sound condition.
Hackett Hill Healthcare, 191 Hackett Hill Rd			
	12/8/2009	96	No Critical Violations Observed
Han's Food Mart, 353 Maple St			
	12/8/2009	96	No Critical Violations Observed
Hannaford Food & Drug #164, 201 John E. Devine Dr			
	11/2/2009	90	30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
Hannaford Food & Drug #178, 859 Hanover St			
	12/28/2009	91	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Hanover Hill Healthcare Center, 700 Hanover St			
	10/30/2009	100	No Violations Observed
Hanover St. Shell, 887 Hanover St			
	11/30/2009	95	No Critical Violations Observed
Hanover Street Chophouse, 149 Hanover St			
	12/30/2009	94	No Critical Violations Observed
Hart's Turkey Farm, 21 Front St			
	11/5/2009	91	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
Heavenly Fodder, 33 Elm St			
	11/6/2009	93	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.
Heidi Jo's Jerky, 1500 So. Willow St			
	11/23/2009	98	No Critical Violations Observed
Helping Hands Outreach Center, 50 Lowell St			
	12/22/2009	94	No Critical Violations Observed
Heng Won Chinese Restaurant, 262 Mammoth Rd			
	10/22/2009	67	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.
			12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			12-GOOD HYGIENIC PRACTICES (SMOKING) - Employees were smoking in an unapproved location.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
	10/23/2009	84	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.
	12/2/2009	78	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.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
	12/17/2009	89	No Critical Violations Observed
Henry J. Pariseau Highrise, 55 Amory St			
	12/14/2009	94	No Critical Violations Observed
Hickory Farms, 1500 So. Willow St			
	11/23/2009	93	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Hillcrest Terrace, 200 Alliance Way			
	12/31/2009	94	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Hillsborough County Jail, 445 Willow St			
	12/22/2009	99	No Critical Violations Observed
Hillsborough Market LLC, 519 Lincoln St			
	11/19/2009	99	No Critical Violations Observed
Hillside Middle School, 112 Reservoir Ave			
	12/11/2009	93	No Critical Violations Observed
Hillview Restaurant, 270 Amory St			
	12/15/2009	72	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Holiday Inn Express, 1298 So. Porter St			
	11/27/2009	100	No Violations Observed
Holy Cross Center, 357 Island Pond Rd			
	12/3/2009	100	No Violations Observed
Homewood Suites by Hilton, 1000 Perimeter Rd			
	10/20/2009	97	No Critical Violations Observed
Hong Kong City Restaurant, 864 Page St			
	12/16/2009	95	No Critical Violations Observed
Hope Center, 222 Cedar St			
	12/10/2009	96	No Critical Violations Observed
Hot Stone Pizzeria, 174 Eddy Rd			
	12/11/2009	93	No Critical Violations Observed
I & P Food Market, 204 Wilson St			
	11/23/2009	80	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			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.
Ignite Bar & Grille, 100 Hanover St			
	10/1/2009	85	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Immanuel Lutheran Church, 673 Weston Rd			
	10/11/2009	98	No Critical Violations Observed
Imperial Kitchen, 26 Queen City Ave			
	10/13/2009	89	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.

Facility	Inspection Date	Score	Violation
India Palace, 575 So. Willow St			
	11/5/2009	80	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
J. N. Express LLC, 650 Second St			
	10/9/2009	100	No Violations Observed
J.W. Hill's Sports Bar & Grille, 795 Elm St			
	10/20/2009	94	No Critical Violations Observed
JBC of Manchester NH Inc., 50 Phillipe Cote St			
	11/18/2009	61	01-SOUND CONDITION - Food not in sound condition.
			03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			22-SANITATION RINSE- PROPER 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-INSECTS - The facility has an insect infestation.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
	11/19/2009	91	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Jeff's Catering, 209 E. Dunstable Rd			
	12/16/2009	98	No Critical Violations Observed
Jenny Craig WLC #663, 40 March Ave			
	11/23/2009	97	No Critical Violations Observed
Jerome's Deli, 393 Bridge St			
	12/4/2009	89	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
Jewish Federation of New Hampshire, 698 Beech St			
	12/28/2009	98	No Critical Violations Observed
Jimmy's House of Pizza, 345 Kelley St			
	12/14/2009	91	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Johnny Bad's Sports Bar & Grill, 542 Elm St			
	12/22/2009	87	01-SOUND CONDITION - Food not in sound condition.
Jon O's Market, 600 Front St			
	12/7/2009	82	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Juba Convenience Store, 135 Cedar St			
	12/2/2009	93	No Critical Violations Observed
Julien's Corner Kitchen, 150 Bridge St			
	12/31/2009	93	No Critical Violations Observed
Just Coffee Plus, 1050 Gold St			
	12/11/2009	100	No Violations Observed
Kalwall Corporation, 1111 Candia Rd			
	10/7/2009	100	No Violations Observed
Kay's Bakery, 443 Lake Ave			
	11/19/2009	89	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
KC's Rib Shack, 837 Second St			
	10/6/2009	80	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Kentucky Fried Chicken, 677 Hooksett Rd			
	12/30/2009	88	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Kindertree Learning Center, 162 Manchester St			
	12/15/2009	98	No Critical Violations Observed
Klemms Mobil, 1602 Elm St			
	11/16/2009	84	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.
Knights of Columbus, 800 So. Porter St			
	11/20/2009	100	No Violations Observed

Facility	Inspection Date	Score	Violation
Koi Japan, 946 Elm St			
	12/21/2009	82	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.
Kwik Stop LLC, 1095 Hanover St			
	12/11/2009	89	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.
Lakeview Gulf, 219 Londonderry Tpk			
	12/23/2009	92	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Lakorn Thai Restaurant, 470 So. Main St			
	11/30/2009	86	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Lala's Hungarian Pastry, 836 Elm St			
	11/24/2009	97	No Critical Violations Observed
Le Gourmet Chef, 1500 So. Willow St			
	11/23/2009	96	No Critical Violations Observed
Lipke Enterprises dba The 25th Lane, 2171 Candia Rd			
	11/5/2009	92	01-SOUND CONDITION - Food not in sound condition.
Liquid, 23 Amherst St			
	12/18/2009	81	01-NO SPOILAGE - Spoiled food or moldy ice observed.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
LongHorn Steakhouse of Manchester, 1580 So. Willow St			
	10/22/2009	81	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Luisa's Italian Pizzeria, 673 Hooksett Rd			
	12/30/2009	79	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			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.
Lunchbox @ Quirk, 1250 So. Willow St			
	10/1/2009	91	No Critical Violations Observed
M.A. Market, 297 Spruce St			
	11/6/2009	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
M.S. Market, 176 Sagamore St			
	11/13/2009	94	No Critical Violations Observed
Mad Bob's Saloon LLC, 342 Lincoln St			
	12/2/2009	94	No Critical Violations Observed
Manchester Buffet & Restaurant, 371 So. Willow St			
	11/9/2009	93	No Critical Violations Observed
Manchester Church of God, 230 Mooresville Rd			
	11/20/2009	97	No Critical Violations Observed
Manchester Diner LLC, 119 A Hanover St			
	12/15/2009	85	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.
Manchester Mart & Gas, 738 Hooksett Rd			
	11/2/2009	85	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			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.
Manchester Press Club, 157 Franklin St			
	12/7/2009	91	No Critical Violations Observed
Manchester School of Technology, 530 So. Porter St			
	12/7/2009	97	No Critical Violations Observed
Maple Leaf Health Care, 198 Pearl St			
	12/31/2009	99	No Critical Violations Observed
Maple Street Market, 326 Maple St			
	12/7/2009	97	No Critical Violations Observed
Margarita's Mexican Restaurant, 1037 Elm St			
	12/10/2009	92	No Critical Violations Observed
Mary Gale Apartments, 600 Maple St			
	12/28/2009	99	No Critical Violations Observed
Masonic Home, 813 Beech St			
	12/31/2009	95	No Critical Violations Observed
McDonald's Restaurant, 907 Hanover St			
	10/1/2009	92	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
McGarvey's, 1097 Elm St			
	12/29/2009	85	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Mercy of God African Market, 226 Pine St			
	12/2/2009	90	No Critical Violations Observed
Merrimack River Food, 836 Candia Rd			
	11/12/2009	91	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Michelle's Gourmet Pastries & Deli, 819 Union St			
	12/31/2009	96	No Critical Violations Observed
Mike's Pub & Grub, 155 Lake Ave			
	12/8/2009	94	No Critical Violations Observed
Mint Bistro, LLC, 1105 Elm St			
	12/11/2009	90	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Mobil #18397, 2391 Brown Ave			
	11/18/2009	96	No Critical Violations Observed
Moe Joe's Country Diner, 649 E. Industrial Park Dr			
	10/8/2009	89	No Critical Violations Observed
Moe Joe's Family Restaurant LLC, 2175 Candia St			
	10/27/2009	77	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.
			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.
Mount St. Mary's Academy, 2291 Elm St			
	12/21/2009	99	No Critical Violations Observed
Mr. Mikes, 1932 Wellington Rd			
	12/10/2009	95	No Critical Violations Observed
Mt. Carmel Rehabilitation & Nursing, 235 Myrtle St			
	12/31/2009	98	No Critical Violations Observed
Murphy's Tavern, 494 Elm St			
	12/7/2009	95	No Critical Violations Observed
My Friend's Bar & Grill Inc, 507 Maple St			
	10/27/2009	88	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.

Facility	Inspection Date	Score	Violation
Myrtle Manor II, Inc., 83 Myrtle St			
	12/31/2009	98	No Critical Violations Observed
N & K Market, 374 Pearl St			
	11/13/2009	92	No Critical Violations Observed
N - N Express II, 230 Lowell St			
	12/21/2009	99	No Critical Violations Observed
Neighborhood Meats, 2626 Brown Ave			
	12/15/2009	96	No Critical Violations Observed
Neighborhood Variety, 2626 Brown Ave			
	10/28/2009	97	No Critical Violations Observed
New England Harvested Seafood, Inc., 56 Plantation Dr			
	12/4/2009	100	No Violations Observed
New Feng House Restaurant, 484 So. Main St			
	11/30/2009	94	No Critical Violations Observed
New Horizons for NH, Inc., 199 Manchester St			
	12/17/2009	93	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
New Taiwan Garden, 575 So. Willow St			
	11/10/2009	85	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Nickles Market, 1536 Candia Rd			
	12/4/2009	94	No Critical Violations Observed
Noah's Ark Child Care Center, 491 E. Industrial Park Dr			
	11/13/2009	99	No Critical Violations Observed
North End Express Inc, 1883 Elm St			
	11/16/2009	94	No Critical Violations Observed
North Main Petroleum Service Inc., 21 No. Main St			
	11/30/2009	90	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
North Side Pizzeria, 108 Webster St			
	11/5/2009	83	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Northend Superette, 1308 Elm St			
	12/16/2009	91	No Critical Violations Observed
Northwest Elementary School, 300 Youville St			
	11/24/2009	95	No Critical Violations Observed
Nouria Energy Store #02032, 425 Lake Ave			
	11/19/2009	94	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Nutfield Steak & Ale House, 55 John E. Devine Dr			
	10/14/2009	74	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.
Orange St. Market, 132 Orange St			
	11/13/2009	91	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
P.J. O'Sullivan's, 300 So. Willow St			
	11/5/2009	84	No Critical Violations Observed
Pa's Little Kitchen, 400 Bedford St			
	12/22/2009	97	No Critical Violations Observed
Papa John's, 223 So. Willow St			
	10/20/2009	98	No Critical Violations Observed
Papa Johns - Elm St., 1015 Elm St			
	11/30/2009	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.
Pappy's Pizza, Inc, 1531 No. Elm St			
	12/30/2009	89	No Critical Violations Observed
Parkside Convenience, 675 D.W. Highway			
	11/9/2009	92	No Critical Violations Observed
Parkside Middle School, 75 Parkside Ave			
	12/22/2009	98	No Critical Violations Observed
Peking Garden LLC, 967 Elm St			
	12/22/2009	84	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.
Penuche's Grill, 96 Hanover St			
	12/21/2009	85	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Pericles Democratic Club, 125 Spruce St			
	12/28/2009	96	No Critical Violations Observed
Pindos Restaurant and Pizza, 49 Massabesic St			
	11/30/2009	90	No Critical Violations Observed
Pizza Express and More, 245 Maple St			
	10/8/2009	85	No Critical Violations Observed
Pizza Hut #676, 716 So. Willow St			
	11/6/2009	91	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Pizza Market, 845 Hanover St			
	12/2/2009	98	No Critical Violations Observed
PTS Food Ent LLC dba Milly's Tavern, 500 Commercial St			
	12/7/2009	64	01-SOUND CONDITION - Food not in sound condition.
			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.
			35-INSECTS - The facility has an insect infestation.
	12/8/2009	87	No Critical Violations Observed
Queen City Mobile I, 1050 So. Willow St			
	11/30/2009	95	No Critical Violations Observed
Quiznos Sub, 777 So. Willow St			
	11/9/2009	91	30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Quiznos Subs, 990 Elm St			
	10/13/2009	97	No Critical Violations Observed
	10/14/2009	100	No Violations Observed
R & E Grocery, 304 Merrimack St			
	12/14/2009	86	01-SOUND CONDITION - Food not in sound condition.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Radisson Hotel Manchester, 700 Elm St			
	12/4/2009	92	35-INSECTS - The facility has an insect infestation.
Raphael Social Club Inc, 18 Blaine St			
	12/11/2009	97	No Critical Violations Observed
Raxx Billiards, 1211 Elm St			
	12/16/2009	83	30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
Red Arrow 24 Hr. Diner, 61 Lowell St			
	12/1/2009	90	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
Regina Pizzeria, 1500 So. Willow St			
	10/20/2009	92	No Critical Violations Observed
Rev. Raymond Burns Highrise, 55 So. Main St			
	12/3/2009	99	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Richard's Bistro, 36 Lowell St			
	12/15/2009	79	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.
Richdale Convenience Store, 90 Bridge St			
	11/23/2009	97	No Critical Violations Observed
Rimmon Club, 595 Dubuque St			
	12/28/2009	100	No Violations Observed
Rita Mae's LLC, 280 No. Main St			
	12/23/2009	70	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-HANDS WASHED - Employees were not washing hands when required.
			22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Rite Aid #10274, 122 McGregor St			
	12/15/2009	98	No Critical Violations Observed
Rite Aid #10275, One Willow St			
	10/1/2009	94	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Rite Aid #10276, 53 Hooksett Rd			
	12/29/2009	96	No Critical Violations Observed
Rite Aid #10278, 270 Mammoth Rd			
	11/5/2009	98	No Critical Violations Observed
Rite Aid #4741, 1631 Elm St			
	12/15/2009	95	No Critical Violations Observed
Robert Jolicouer School, 1 Mammoth Rd			
	11/13/2009	98	No Critical Violations Observed
Rockos Sports Bar & Grill, 253 Wilson St			
	12/3/2009	89	No Critical Violations Observed
Rose Byrne Headstart, 40 Pine St			
	11/6/2009	96	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Sabroso Restaurant, 326 Maple St			
	12/7/2009	88	No Critical Violations Observed
Sacred Heart Parish, 265 So. Main St			
	12/7/2009	97	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Sahara Food Services, 750 Massabesic St			
	10/27/2009	98	No Critical Violations Observed
Saigon Asian Market, 93 So. Maple St			
	11/5/2009	82	01-SOUND CONDITION - Food not in sound condition.
Saint Augustin Church, 382 Beech St			
	12/10/2009	99	No Critical Violations Observed
Sal's Pizza, 296 So. Willow St			
	12/2/2009	80	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
Salona Restaurant, 128 Maple St			
	12/2/2009	87	No Critical Violations Observed
Salvador Deli, 156 Hanover St			
	10/6/2009	84	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.
Sam's Club #6669, 200 John E. Devine Dr			
	10/30/2009	85	30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Sandy's Variety and Sub Shop, 2281 Candia Rd			
	11/5/2009	77	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Santoro's Pizza, 468 Union St			
	10/26/2009	74	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			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.
Sanu's Snacks & Convenience, 1000 Elm St			
	12/3/2009	96	No Critical Violations Observed
Sarku Japan, 1500 So. Willow St			
	10/20/2009	90	No Critical Violations Observed
Season's Tickets Sports Pub, 554 Front St			
	12/7/2009	87	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Second Street Mobil, 1019 Second St			
	11/6/2009	78	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.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Senior Services Department, 151 Douglas St			
	12/18/2009	99	No Critical Violations Observed
Seoul Oriental Market, 245 Maple St			
	11/17/2009	86	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Seven Days Market, 360 Union St			
	10/23/2009	98	No Critical Violations Observed
Shaskeen LLC, 909 Elm St			
	12/28/2009	69	12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
	12/29/2009	87	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Shaw's Supermarket 7504/375, 375 So. Willow St			
	10/28/2009	95	No Critical Violations Observed
Shiloh Community Church, 55 Edmond Dr			
	12/10/2009	93	No Critical Violations Observed
Shiloh Community Church, 55 Edmond St			
	12/10/2009	96	No Critical Violations Observed
Shop Drop&Dry Laundromat & Variety, 399 Dubuque St			
	12/21/2009	99	No Critical Violations Observed
Siberia Food Market, 100 Willow St			
	12/4/2009	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Smoke Shack Southern Barbecue, 1500 So. Willow St			
	11/23/2009	87	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Smyth Road School, 245 Bruce Rd			
	11/19/2009	89	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
SNS Convenience, 311 So. Mammoth Rd			
	10/30/2009	96	No Critical Violations Observed
Sodexo at Wellpoint - Manchester, 3000 Goffs Falls Rd			
	11/10/2009	88	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.
Somerville St. Market, 912 Somerville St			
	11/6/2009	96	No Critical Violations Observed
Sophia Nadeau's Subs & Salads Wraps, 89 Dow St			
	12/28/2009	90	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
Southern NH Services -Warehouse, 40 Pine St			
	11/6/2009	97	No Critical Violations Observed
Southern NH Services Inc., 160 Silver St			
	11/6/2009	99	No Critical Violations Observed
Spare Time / City Sports Grille, 216 Maple St			
	10/29/2009	86	No Critical Violations Observed
Spice Center, 245 Maple St			
	11/17/2009	93	No Critical Violations Observed
Spring Hill Suites by Marriott, 975 Perimeter Rd			
	10/20/2009	99	No Critical Violations Observed
St. Catherine's School, 206 North St			
	11/19/2009	98	No Critical Violations Observed
St. George Greek Orthodox Cathedral, 650 Hanover St			
	12/29/2009	93	No Critical Violations Observed
St. Joseph Community Services Inc., 508 Union St			
	12/22/2009	100	No Violations Observed
St. Joseph Community Services, 151 Douglas St			
	12/18/2009	99	No Critical Violations Observed
St. Paul's Methodist Church, 335 Smyth Rd			
	11/19/2009	99	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
St. Peter's Home, 300 Kelley St			
	12/22/2009	100	No Violations Observed
Starbucks Coffee, 1111 So. Willow St			
	11/23/2009	91	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Ste. Marie Child Care, 133 Wayne St			
	12/22/2009	100	No Violations Observed
Ste. Marie Parish, 378 Notre Dame Ave			
	12/22/2009	98	No Critical Violations Observed
Ste. Marie School Cafe, 281 Cartier St			
	12/22/2009	98	No Critical Violations Observed
Steakhouse Steaks Eastern Reg Whse, 880 Candia Rd			
	12/10/2009	97	No Critical Violations Observed
Steakhouse Wholesale, Inc. Mobile, 880 Candia Rd			
	12/10/2009	100	No Violations Observed
Steve's House Restaurant, 1265 Elm St			
	11/12/2009	88	No Critical Violations Observed
Stop & Shop Supermarket, 777 So. Willow St			
	10/27/2009	91	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
Store 24 (#202), 581 Second St			
	10/6/2009	93	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Strange Brew Tavern, 88 Market St			
	12/22/2009	88	35-INSECTS - The facility has an insect infestation.
Subcontractors Sports Bar & Grille, 250 Dubuque St			
	12/21/2009	80	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.
Subway, 881 Hanover St			
	10/7/2009	93	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Suddenly Soupy's, 28 Hanover St			
	12/11/2009	95	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Suddenly Susan's Gourmet Deli, 87 Hanover St			
	12/8/2009	98	No Critical Violations Observed
Super 8 Motel, 2301 Brown Ave			
	10/13/2009	94	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.

Facility	Inspection Date	Score	Violation
Super Stop & Shop Supermarket, 365 Lincoln St			
	12/11/2009	95	No Critical Violations Observed
Sweet Cierras LLC, 250 Commercial St			
	12/10/2009	99	No Critical Violations Observed
Szechuan House Restaurant, 245 Maple St			
	12/7/2009	88	No Critical Violations Observed
Tacos Nayarit at 215 Lake Ave, 215 Lake Ave			
	10/28/2009	88	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Talbot Street Variety, 241 Candia Rd			
	12/15/2009	90	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Tano's Pizzeria LLC, 381 Kelley St			
	11/24/2009	96	No Critical Violations Observed
Teddy J's, 866 Elm St			
	12/2/2009	78	01-SOUND CONDITION - Food not in sound condition.
			03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Temple Adath Yeshurun, 152 Prospect St			
	12/28/2009	100	No Violations Observed
TGI Friday's #0175, 1516 So. Willow St			
	10/23/2009	94	No Critical Violations Observed
The Black Brimmer, Inc., 1087 Elm St			
	12/16/2009	90	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
The Bridge Cafe on Elm, LLC, 1117 Elm St			
	11/20/2009	60	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.
			12-HANDS WASHED - Employees were not washing hands when required.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			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.
	11/21/2009	92	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
The Cafe at YDC, 1056 No. River Rd			
	12/22/2009	100	No Violations Observed
The Courville @ Manchester, 44 W. Webster St			
	12/22/2009	94	No Critical Violations Observed
The Farnum Center, 235 Hanover St			
	10/20/2009	92	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
The Greek Man LLC, 724 E. Industrial Dr			
	12/3/2009	96	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
The Korean Place Restaurant, 110 Hanover St			
	12/30/2009	94	No Critical Violations Observed
The Meetinghouse @ Riverfront, 60 Riverfront Dr			
	12/8/2009	95	No Critical Violations Observed
The New England Sampler, 42 Hanover St			
	11/10/2009	100	No Violations Observed
The Nutty Bavarian, 1500 So. Willow St			
	11/5/2009	100	No Violations Observed
The Olive Garden Italian Restaurant, 1888 So. Willow St			
	10/14/2009	93	No Critical Violations Observed
The Palace Theatre, 80 Hanover St			
	10/9/2009	95	No Critical Violations Observed
The Prayer Hall dba Welcome Home, 286 Concord St			
	12/29/2009	86	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.

Facility	Inspection Date	Score	Violation
The Salvation Army, 121 Cedar St			
	10/1/2009	96	No Critical Violations Observed
The Stuffed Sub, LLC, 1293 Elm St			
	11/12/2009	97	No Critical Violations Observed
The Way We Cook, 1361 Elm St			
	12/16/2009	99	No Critical Violations Observed
The Wine Studio LLC, 53 Hooksett Rd			
	12/29/2009	100	No Violations Observed
The Workout Club & Wellness Center, 93 So. Maple St			
	12/7/2009	94	No Critical Violations Observed
Theo's Restaurant & Lounge, 102 Elm St			
	11/18/2009	95	No Critical Violations Observed
Thousand Crane, 1000 Elm St			
	10/14/2009	66	01-NO SPOILAGE - Spoiled food or moldy ice observed.
			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.
			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.
	10/15/2009	85	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.
Tidewater Cafe @ Manch CC, 1066 Front St			
	12/8/2009	98	No Critical Violations Observed
Tidewater Cafe at the CBC, 1050 Holt Ave			
	10/23/2009	85	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.
Tidewater Catering Group LLC, 250 Commercial St			
	10/16/2009	92	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Tiya's Restaurant, 8 Hanover St			
	12/10/2009	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.

Facility	Inspection Date	Score	Violation
TJ's Sport Bar & Grill, 25 Central St			
	11/5/2009	69	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			35-INSECTS - The facility has an insect infestation.
	12/8/2009	57	01-SOUND CONDITION - Food not in sound condition.
			03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			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.
	12/10/2009	91	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Toys "R" Us, 2 Keller St			
	10/9/2009	100	No Violations Observed
Tropical Food Market, 334 Union St			
	10/23/2009	97	No Critical Violations Observed
Two Guys Food Market, 414 Union St			
	12/21/2009	92	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
U & P Convenience LLC, 64 Merrimack St			
	12/2/2009	97	No Critical Violations Observed
Ukrainian Club, 148 Manchester St			
	12/21/2009	93	No Critical Violations Observed
Uncle Bob's Superette, 435 Kelley St			
	12/16/2009	93	No Critical Violations Observed
Union St. Market, 621 Union St			
	11/9/2009	93	No Critical Violations Observed
Unwine'd LLC, 865 Second St			
	12/10/2009	90	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
UR 1st Stop Convenience, 49 Amoskeag St			
	11/18/2009	90	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Van Otis Chocolate, 341 Elm St			
	12/1/2009	93	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Varick's Restaurant & Sports Bar, 24 Depot St			
	12/3/2009	95	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Varney Street Quick Stop, 323 Varney St			
	12/10/2009	97	No Critical Violations Observed
Verizon Wireless Arena, 555 Elm St			
	12/4/2009	97	No Critical Violations Observed
		100	No Violations Observed
VFW Post #8214, 352 Kelley St			
	12/28/2009	97	No Critical Violations Observed
W. R. Taverna, 201 Merrimack St			
	11/23/2009	100	No Violations Observed
Wal-Mart Stores, Inc #2399, 300 Keller St			
	11/2/2009	99	No Critical Violations Observed
Walgreens #04689, 606 Valley St			
	10/22/2009	100	No Violations Observed
Washington Manor, 67 Prospect St			
	12/31/2009	94	No Critical Violations Observed
Way2Save-Queen City Superette, 31-A Elm St			
	10/23/2009	87	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Webster House, 135 Webster St			
	12/28/2009	98	No Critical Violations Observed
Webster School, 2519 Elm St			
	12/21/2009	98	No Critical Violations Observed
Wee Play School, 200 Bedford St			
	12/16/2009	98	No Critical Violations Observed
Wendy's, 675 So Willow St			
	10/7/2009	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
West High Patio Shoppe, 9 Notre Dame Ave			
	12/23/2009	98	No Critical Violations Observed
West High School, 9 Notre Dame Ave			
	12/23/2009	94	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
West Side Meat and Deli, 270 Amory St			
	11/30/2009	96	No Critical Violations Observed
Wicked Good Deli, 1001 Elm St			
	10/26/2009	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Wild Rover Pub, 21 Kosciuszko St			
	12/8/2009	88	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Willie B's, 90 Union St			
	12/8/2009	92	No Critical Violations Observed
Wingman's Grill, 165 John Devine Dr			
	12/16/2009	96	No Critical Violations Observed
Winona Social Club Inc, 168 Manchester St			
	12/21/2009	95	No Critical Violations Observed
Workmen's Relief Club, 183 Douglas St			
	12/28/2009	97	No Critical Violations Observed
World of Pastries, 10 Lake Ave			
	12/16/2009	93	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
XO on Elm Fabiana-Lorena LLC, 827 Elm St			
	12/30/2009	98	No Critical Violations Observed
Yogi's Convenient Mart, 15 Willow St			
	12/8/2009	92	No Critical Violations Observed
Yorgo Foods Inc, 231 Woodland Ave			
	12/10/2009	80	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Yuki Japanese Grill, 377 So. Willow St			
	10/22/2009	91	No Critical Violations Observed
Z Restaurant, LLC, 860 Elm St			
	12/15/2009	91	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Z-J Market, 266 Bridge St			
	11/13/2009	93	No Critical Violations Observed
Zoey's Pizza, 2160 Candia Rd			
	10/29/2009	77	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.