



CITY OF MANCHESTER

Health Department

Inspection Scores by Facility

Period from 10/01/2009 through 12/31/2008

Facility	Inspection Date	Score	Violation
1750 Tower Cafe, 1750 Elm St			
	12/30/2008	82	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
25 Lake Dr, LLC (Dunkin Donuts), 122 Londonderry Tpk			
	11/18/2008	98	No Critical Violations Observed
313 Associates Inc, 93 So. Maple St			
	12/30/2008	97	No Critical Violations Observed
7 Eleven, 111 Webster St			
	12/22/2008	93	No Critical Violations Observed
7-11 #32497B, 234 Mammoth Rd			
	10/2/2008	91	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
7-11 #32499B, 557 Maple St			
	12/22/2008	91	No Critical Violations Observed
7-11, 117 Queen City Ave			
	10/7/2008	86	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
777 Xpress, 777 Hooksett Rd			
	11/5/2008	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
900 Degrees, 50 Dow St			
	12/29/2008	88	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands 31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
99 Restaurant & Pub, 1685 So. Willow St			
	12/10/2008	93	No Critical Violations Observed
A Market Natural Foods, 125 Loring St			
	10/20/2008	93	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
A Market, 379 So. Willow St			
	11/10/2008	91	No Critical Violations Observed
AA Market, 540 Hall St			
	10/23/2008	92	No Critical Violations Observed
ABC Nursery, 108 Revere Ave			
	12/22/2008	100	No Violations Observed
Adela's Sandwiches, 74 Conant St			
	12/29/2008	98	No Critical Violations Observed
African Halal Market, 917 Valley St			
	12/18/2008	97	No Critical Violations Observed
Ahh-Some Gourmet Coffee #900, 900 Elm St			
	10/1/2008	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Alley Cat Pizzeria, 486 Chestnut St			
	12/29/2008	97	No Critical Violations Observed
Aloha Restaurant, 901 Hanover St			
	12/30/2008	76	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Alpine Club, 175 Putnam St			
	12/22/2008	95	No Critical Violations Observed
American Legion Post #2, 251 Maple St			
	12/30/2008	85	01-SOUND CONDITION - Food not in sound condition.
American Legion Post #43, 56 Boutwell St			
	12/23/2008	94	No Critical Violations Observed
American Legion Post #79, 35 W. Brook St			
	12/24/2008	90	No Critical Violations Observed
American Red Cross, 1800 Elm St			
	11/17/2008	94	No Critical Violations Observed
Amory House of Pizza, 253 Amory St			
	12/1/2008	97	No Critical Violations Observed
Amoskeag Market, 275 Front St			
	12/8/2008	94	No Critical Violations Observed
Andy's Place, 342 Cypress St			
	12/10/2008	87	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.

Facility	Inspection Date	Score	Violation
Annula's Pizza & Deli, 525 Chestnut St			
	12/29/2008	95	No Critical Violations Observed
Aramark Corporation-Kitchen, 555 Elm St			
	12/29/2008	97	No Critical Violations Observed
Aramark Corporation-Lounge, 555 Elm St			
	12/29/2008	100	No Violations Observed
Aramark Corporation-Stand A, 555 Elm St			
	12/29/2008	93	No Critical Violations Observed
Aramark Corporation-Stand B, 555 Elm St			
	12/29/2008	98	No Critical Violations Observed
Aramark Corporation-Stand C, 555 Elm St			
	12/29/2008	92	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
Aramark Corporation-Stand D, 555 Elm St			
	12/29/2008	95	No Critical Violations Observed
AS Bar Grill, 37 Manchester St			
	10/14/2008	98	No Critical Violations Observed
Asian Market Center, 550 Elm St			
	10/1/2008	88	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.
Assumption Church, 111 Island Pond Rd			
	10/1/2008	99	No Critical Violations Observed
Athens Restaurant, 31 Central St			
	12/15/2008	75	01-SOUND CONDITION - Food not in sound condition.
			03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			35-INSECTS - The facility has an insect infestation.
Auntie Anne's Pretzels, 1500 So. Willow St			
	11/19/2008	99	No Critical Violations Observed
Awesome Pizza, 12 Lake Ave			
	12/23/2008	89	No Critical Violations Observed
B&B Cafe and Grill, 25 Stark St			
	12/19/2008	90	No Critical Violations Observed
Bakersville School, 20 Elm St			
	10/9/2008	88	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Bakolas Market, Inc., 110 Spruce St			
	11/10/2008	93	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Bamboo Garden, 329 Lincoln St			
	12/30/2008	94	No Critical Violations Observed
Bastian Market, 158 Spruce St			
	11/10/2008	61	01-SOUND CONDITION - Food not in sound condition.
			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- EQUIP AND UTENSILS SANITIZED - 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.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
	11/12/2008	83	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Beauty's Pizza, 108 Webster St			
	12/26/2008	92	No Critical Violations Observed
Beech Street School, 333 Beech St			
	10/6/2008	94	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.
Belmont Hall, LLC, 718 Grove St			
	12/29/2008	94	No Critical Violations Observed
Ben & Jerry's, 940 Elm St			
	12/19/2008	97	No Critical Violations Observed
Ben Nadeau's Subs, 1095 Hanover St			
	10/23/2008	93	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Best Beef, 720 E. Industrial Park Dr			
	10/28/2008	99	No Critical Violations Observed
Big Easy Bagel, 2626 Brown Ave			
	12/15/2008	94	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.

Facility	Inspection Date	Score	Violation
Billy's Sports Bar, 34 Tarrytown Rd			
	10/21/2008	80	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Bishop Leo E. O'Neil Youth Center, 30 South Elm St			
	12/22/2008	96	No Critical Violations Observed
Blake's Restaurant, 53 Hooksett Rd			
	12/26/2008	92	No Critical Violations Observed
Blakes Scoop Shop, 1500 So. Willow St			
	11/19/2008	96	No Critical Violations Observed
Blessed Sacrament Church, 14 Elm St			
	12/22/2008	99	No Critical Violations Observed
Bob's Discount Furniture, 1875 So. Willow St			
	11/26/2008	100	No Violations Observed
Bonsai's Restaurant, 2264 Candia Rd			
	10/30/2008	62	01-SOUND CONDITION - Food not in sound condition.
			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-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.
	10/31/2008	91	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Bourbon Street Cafe, 1500 So. Willow St			
	11/25/2008	97	No Critical Violations Observed
Breezeway Pub, 14 Pearl St			
	12/18/2008	93	No Critical Violations Observed
British American Association, 235 Central St			
	12/30/2008	97	No Critical Violations Observed
Brookside Child Development Center, 2013 Elm St			
	11/21/2008	97	No Critical Violations Observed
Brookside Congregational Church, 2013 Elm St			
	11/21/2008	99	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Brother's Pizza & Family Restaurant, 6 Willow St			
	12/22/2008	78	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.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Brown School Apartments, 435 Amory St			
	10/1/2008	100	No Violations Observed
Bunny's Superette, 75 Webster St			
	12/31/2008	94	No Critical Violations Observed
Burger King Corp #16755, 622 So. Willow St			
	12/3/2008	98	No Critical Violations Observed
Burger King, 737 Daniel Webster Hwy			
	12/31/2008	94	No Critical Violations Observed
Caesario's Pizza & Subs, 1057 Elm St			
	12/29/2008	73	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
			30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
Cafe 324, 324 Commercial St			
	10/14/2008	99	No Critical Violations Observed
	12/30/2008	98	No Critical Violations Observed
Cafe Momo, 1065 Hanover St			
	12/18/2008	96	No Critical Violations Observed
Cafe Services @ Freudenburg Nok, 50 Ammon Dr			
	11/14/2008	86	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.
Camp Carpenter, 300 Blondin Rd			
	12/9/2008	93	No Critical Violations Observed
Candy Kingdom, 235 Harvard St			
	12/9/2008	96	No Critical Violations Observed
Canton Garden, 159 Kelley St			
	12/8/2008	91	No Critical Violations Observed
Caribbean Market, 302 Lake Ave			
	12/2/2008	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Carole's Mammoth Rd Convenience, 10 Mammoth Rd			
	12/22/2008	100	No Violations Observed
Carpenter Center, 323 Franklin St			
	12/23/2008	97	No Critical Violations Observed
Castle Caterers LLC, 700 Lucas Rd			
	12/9/2008	84	No Critical Violations Observed
Central High School, 207 Lowell St			
	12/23/2008	97	No Critical Violations Observed
Charbel's Restaurant & Lounge, 2323 Brown Ave			
	12/1/2008	88	No Critical Violations Observed
Chateau Restaurant, 201 Hanover St			
	12/30/2008	89	No Critical Violations Observed
Cheap Eats, 28 Amherst St			
	10/21/2008	72	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.
			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.
Cheeseco of NE, 97 Eddy Rd			
	12/11/2008	94	No Critical Violations Observed
Chelby's Pizza, 284 Mammoth Rd			
	11/20/2008	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.
Chiggy's Place Inc., 372 Kelley St			
	10/21/2008	97	No Critical Violations Observed
Child and Family Services, 99 Hanover St			
	11/14/2008	98	No Critical Violations Observed
Chili's Grill & Bar, 1071 So. Willow St			
	10/20/2008	94	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
China Kitchen, 173 Hanover St			
	12/18/2008	76	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.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Christos Kalivas Highrise, 175 Chestnut St			
	10/28/2008	96	No Critical Violations Observed
Cinnabon #282, 1500 So. Willow St			
	11/14/2008	85	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
City Flame Smoke House, 363 Chestnut St			
	12/4/2008	99	No Critical Violations Observed
CJ's Great West Grill, 782 So. Willow St			
	10/15/2008	90	No Critical Violations Observed
Club Canadian, 128 So Main St			
	12/23/2008	98	No Critical Violations Observed
Club Lafayette, 387 Canal St			
	12/30/2008	84	01-SOUND CONDITION - Food not in sound condition.
			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.
Club Mont Royal, 594 Somerville St			
	12/30/2008	94	No Critical Violations Observed
Coca-Cola Bottling Company, 99 Eddy Rd			
	10/21/2008	98	No Critical Violations Observed
Coffee Break Bakery, 2075 So. Willow St			
	11/19/2008	89	No Critical Violations Observed
Cold Stone Creamery, 102 March Ave			
	12/5/2008	97	No Critical Violations Observed
Comfort Inn, 298 Queen City Ave			
	11/26/2008	98	No Critical Violations Observed
Commercial Street Fishery, 33 So. Commercial St			
	12/8/2008	80	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Cotton Restaurant, 75 Arms St			
	11/6/2008	91	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Countryside Convenience, 995 Goffstown Rd			
	12/2/2008	94	No Critical Violations Observed
Courtyard By Marriott, 700 Huse Rd			
	12/10/2008	98	No Critical Violations Observed
Cremeland Drive In, 250 Valley St			
	10/8/2008	81	30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
			35-INSECTS - The facility has an insect infestation.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Cumberland Farms #5420, 217 Union St			
	11/6/2008	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.
Cumberland Farms #5511, 275 Hanover St			
	10/22/2008	93	No Critical Violations Observed
CVS Pharmacy #200, 788 So. Willow St			
	11/14/2008	97	No Critical Violations Observed
CVS Pharmacy #2257, 271 Mammoth Rd			
	11/20/2008	97	No Critical Violations Observed
CVS Pharmacy #823, 947 Elm St			
	10/23/2008	92	No Critical Violations Observed
Cypress Center Kitchen, 401 Cypress St			
	12/23/2008	91	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Dairy Queen - Orange Julius, 1500 So. Willow St			
	11/19/2008	60	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.
			22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			31-HANDWASHING- DESIGN - Handsinks were not designed properly.
			35-INSECTS - The facility has an insect infestation.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
	11/21/2008	80	01-SOUND CONDITION - Food not in sound condition.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
D'Angelo Sandwich Shop, 1500 So. Willow St			
	11/10/2008	83	03-RE-HEATING OF FOOD - Potentially hazardous foods, which are re-heated, were not done to 165F within 2 hours.
D'Angelo Sandwich Shop, 401 So. Willow St			
	10/9/2008	89	No Critical Violations Observed
D'Angelo Sandwich Shop, 673 Daniel Webster Hwy			
	11/10/2008	93	No Critical Violations Observed
D'Angelo Sandwich Shop, 88 Harvey Rd			
	10/27/2008	87	No Critical Violations Observed
D'Angelo Sandwich Shop, 900 Second St			
	11/25/2008	87	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.
Dartmouth Hitchcock Manchester, 100 Hitchcock Way			
	11/18/2008	98	No Critical Violations Observed
Davignon Club, 218 Wilson St			
	12/30/2008	92	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.

Facility	Inspection Date	Score	Violation
Denny's Quick Lunch, 356 Whitney Ave			
	12/29/2008	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.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Derryfield Lower School, 2108 River Rd			
	12/1/2008	94	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Derryfield Restaurant, 625 Mammoth Rd			
	12/30/2008	86	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Derryfield Upper School, 2108 River Rd			
	12/1/2008	94	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Desi Bazar, 126 Kelley St			
	11/18/2008	92	No Critical Violations Observed
Dickie Boy Mobile Catering, 288 So. Main St			
	10/14/2008	91	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.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
	12/30/2008	95	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Disabled American Veterans, 399 Silver St			
	12/30/2008	94	No Critical Violations Observed
DJJS - Main Kitchen, 1056 No. River Rd			
	12/9/2008	96	No Critical Violations Observed
DJ's Deli & Subs, 171 Kelley St			
	12/3/2008	90	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Domino's Pizza, 150 Amory St			
	12/10/2008	93	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
Domino's Pizza, 212 Lowell St			
	10/23/2008	96	No Critical Violations Observed
Don Quijote Restaurant, 333 Valley St			
	10/17/2008	87	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Down the Block, 167 Hanover St			
	10/22/2008	89	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Dunkin Donuts (Ellhos LLC), 1 Elliot Way			
	12/1/2008	95	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Dunkin Donuts, 100 Eddy Rd			
	12/17/2008	96	No Critical Violations Observed
Dunkin Donuts, 1015 Elm St			
	12/29/2008	87	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.
Dunkin Donuts, 1265 So. Willow St			
	10/17/2008	89	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.
Dunkin Donuts, 1500 So. Willow St			
	11/10/2008	95	No Critical Violations Observed
Dunkin Donuts, 1602 Elm St			
	10/21/2008	93	No Critical Violations Observed
	10/27/2008	99	No Critical Violations Observed
Dunkin Donuts, 1932 Wellington Rd			
	11/18/2008	98	No Critical Violations Observed
Dunkin Donuts, 2297 Brown Ave			
	12/1/2008	94	No Critical Violations Observed
Dunkin Donuts, 245 Eddy Rd			
	10/17/2008	98	No Critical Violations Observed
Dunkin Donuts, 4 No. Main St			
	10/20/2008	99	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Dunkin Donuts, 887 Hanover St			
	12/30/2008	89	30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
			31-HANDWASHING- INSTALLATION - Handsinks were installed without prior approval and/or inspections.
Dunkin Donuts, 947 Second St			
	12/11/2008	94	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
East Manchester Fish & Game Club, 50 Massabesic St			
	12/30/2008	86	30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
			35-INSECTS - The facility has an insect infestation.
East Side Club, 786 Massabesic St			
	12/29/2008	96	No Critical Violations Observed
Easter Seals Adult Day Program, 555 Auburn St			
	12/23/2008	96	No Critical Violations Observed
Easter Seals Child Development Ctr, 555 Auburn St			
	10/2/2008	98	No Critical Violations Observed
Easter Seals, 200 Zachary Rd			
	11/24/2008	98	No Critical Violations Observed
Econolodge, 75 W. Hancock St			
	10/16/2008	99	No Critical Violations Observed
Eddy Rd Shell, 245 Eddy Rd			
	10/17/2008	91	30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
Eddy Road Mobil, 210 Eddy Rd			
	12/26/2008	95	No Critical Violations Observed
Edible Arrangements, 1000 Elm St			
	12/19/2008	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
El Mexicano Jr, 197 Wilson St			
	12/2/2008	75	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 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.
El Rancho Restaurant, 521 Wilson St			
	12/10/2008	90	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Element Lounge, 1055 Elm St			
	12/18/2008	98	No Critical Violations Observed
Elliot Adult Day Program, 1070 Holt Ave			
	11/14/2008	97	No Critical Violations Observed
Elliot Commons Cafeteria, 1 Elliot Way			
	10/22/2008	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Elm Street Subway, 1000 Elm St			
	12/19/2008	90	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Empire Bagel Cafe, 373 Hanover St			
	12/22/2008	88	No Critical Violations Observed
European Store, 310 Maple St			
	11/14/2008	99	No Critical Violations Observed
Even Par Social Club, 102 Spruce St			
	12/29/2008	97	No Critical Violations Observed
Executive Catering Services, 290 Belmont St			
	12/15/2008	91	03-COOKING OF FOOD - Potentially hazardous food was not cooked to proper food temperatures and was not accompanied by a menu advisory.
Executive Court Banquet, 1199 So Mammoth Rd			
	12/11/2008	96	No Critical Violations Observed
Fairfield Inn by Marriott, 860 So. Porter St			
	12/16/2008	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Family Dollar Store #3571, 325 Lincoln St			
	12/30/2008	96	No Critical Violations Observed
Ferrari's Pizza & Pasta, 444 Second St			
	10/9/2008	70	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			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.
FLL Convenience Mart Inc, 2264 Candia Rd			
	11/3/2008	83	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.
Fratello's Restaurant, 155 Dow St			
	11/6/2008	90	No Critical Violations Observed
Freed's Bakery, 299 Pepsi Rd			
	11/24/2008	96	No Critical Violations Observed
Freihofer Bakery Outlet, 488 South Main St			
	10/1/2008	100	No Violations Observed
Fritzie's Variety, 154 Conant St			
	12/19/2008	97	No Critical Violations Observed
Gauchos Churrascaria, 62 Lowell St			
	12/3/2008	81	31-HANDWASHING- NUMBER - The establishment had an insufficient number of handsinks.
			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.
Gill's Indian Bar & Grill, 245 Maple St			
	12/30/2008	77	01-SOUND CONDITION - Food not in sound condition.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Giovannis, 379 So. Willow St			
	10/1/2008	86	No Critical Violations Observed
Gloria Jeans Coffees, 1500 So. Willow St			
	11/7/2008	88	No Critical Violations Observed
Golden Bowl Restaurant, 124 Queen City Ave			
	10/20/2008	93	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Gold's Gym, 89 Dow St			
	12/30/2008	93	No Critical Violations Observed
Gossler Park School, 99 Sullivan St			
	10/21/2008	93	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
Gov. Hugh Gallen Hi-Rise, 200 Hanover St			
	10/22/2008	95	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.
Grand Slam Pizza II, 331 So. Mammoth Rd			
	11/24/2008	92	No Critical Violations Observed
Granite State Catering Partners LLC, 87 Elm St			
	12/29/2008	99	No Critical Violations Observed
Granite State Fruit Co., 30 Auburn St			
	12/9/2008	95	No Critical Violations Observed
Great Wall Chinese Restaurant, 168 Amory St			
	12/10/2008	86	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.
Greater Manchester Wrestling Assoc, 303 Beech St			
	11/28/2008	96	No Critical Violations Observed
Green Acres School, 100 Aurore Ave			
	10/21/2008	92	No Critical Violations Observed
Greg's Place, 641 Elm St			
	11/17/2008	78	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			31-HANDWASHING- NUMBER - The establishment had an insufficient number of handsinks.
			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.
Hackett Hill Healthcare, 191 Hackett Hill Rd			
	10/7/2008	95	No Critical Violations Observed
Hannaford Food & Drug #164, 201 John E. Devine Dr			
	12/1/2008	94	No Critical Violations Observed
Hannaford Food & Drug #178, 859 Hanover St			
	12/22/2008	92	No Critical Violations Observed
Hanover Hill Healthcare Center, 700 Hanover St			
	12/30/2008	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Hanover St. Shell, 887 Hanover St			
	12/30/2008	93	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Hanover Street Chophouse, 149 Hanover St			
	12/30/2008	85	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Han's Food Mart, 353 Maple St			
	12/2/2008	87	01-SOUND CONDITION - Food not in sound condition.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Heavenly Fodder, 33 Elm St			
	12/16/2008	97	No Critical Violations Observed
Heidi Jo's Jerky, 1500 So. Willow St			
	11/19/2008	100	No Violations Observed
Helping Hands Outreach Center, 50 Lowell St			
	12/15/2008	91	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Heng Won Chinese Restaurant, 262 Mammoth Rd			
	12/29/2008	49	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.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			12-HANDS WASHED - Employees were not washing hands when required.
			22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
	12/30/2008	81	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.

Facility	Inspection Date	Score	Violation
Henry J. Pariseau Highrise, 55 Amory St			
	10/31/2008	92	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Hickory Farms, 1500 So. Willow St			
	11/26/2008	96	No Critical Violations Observed
Highland Goffe's Falls School, 2021 Goffe's Falls Rd			
	10/21/2008	95	No Critical Violations Observed
Hillsborough County Jail, 445 Willow St			
	12/24/2008	99	No Critical Violations Observed
Hillsborough Market LLC, 519 Lincoln St			
	11/18/2008	94	No Critical Violations Observed
Hillside Middle School, 112 Reservoir Ave			
	11/24/2008	96	No Critical Violations Observed
Hilton Garden Inn, 101 So. Commercial St			
	12/17/2008	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 TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			35-INSECTS - The facility has an insect infestation.
	12/18/2008	89	01-SOUND CONDITION - Food not in sound condition.
			35-INSECTS - The facility has an insect infestation.
Holiday Inn Express, 1298 South Porter St			
	12/16/2008	100	No Violations Observed
Holy Cross Center, 357 Island Pond Rd			
	12/5/2008	98	No Critical Violations Observed
Homewood Suites by Hilton, 1000 Perimeter Rd			
	12/11/2008	98	No Critical Violations Observed
Hong Kong City Restaurant, 864 Page St			
	12/22/2008	95	No Critical Violations Observed
I & P Food Market, 204 Wilson St			
	12/23/2008	90	35-INSECTS - The facility has an insect infestation.
Immanuel Lutheran Church, 673 Weston Rd			
	11/14/2008	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Imperial Kitchen, 26 Queen City Ave			
	10/2/2008	84	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			
	11/18/2008	85	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
J. N. Express LLC, 650 Second St			
	11/7/2008	98	No Critical Violations Observed
J.W. Hill's Sports Bar & Grille, 795 Elm St			
	12/30/2008	91	No Critical Violations Observed
JBC of Manchester NH Inc., 50 Phillipe Cote St			
	11/25/2008	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.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Jenny Craig WLC #663, 40 March Ave			
	11/26/2008	99	No Critical Violations Observed
Jeremy Nadeau's Subs, 100 Cahill Ave			
	10/10/2008	96	No Critical Violations Observed
Jerome's Deli, 393 Bridge St			
	11/13/2008	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Jewell & The Beanstalk, 793 Somerville St			
	10/1/2008	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
Jewett Street School, 130 So. Jewett St			
	10/22/2008	88	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			31-HANDWASHING- INSTALLATION - Handsinks were installed without prior approval and/or inspections.
Jewish Federation of New Hampshire, 698 Beech St			
	11/26/2008	99	No Critical Violations Observed
Jimmy's House of Pizza, 345 Kelley St			
	11/6/2008	90	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Joe Kelly's Restaurant LLC, 866 Elm St			
	12/3/2008	86	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Johnny Bad's Sports Bar & Grill, 542 Elm St			
	12/30/2008	76	01-SOUND CONDITION - Food not in sound condition.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Johnny Troy's Italian Specialties, 2075 So. Willow St			
	12/10/2008	85	No Critical Violations Observed
Joseph Brothers Market, 196 Lake Ave			
	12/10/2008	92	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Juba Convenience Store, 135 Cedar St			
	12/12/2008	95	No Critical Violations Observed
Julien's Corner Kitchen, 150 Bridge St			
	12/29/2008	91	No Critical Violations Observed
Kay's Bakery, 443 Lake Ave			
	12/10/2008	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
KC's Rib Shack, 837 Second St			
	10/27/2008	92	No Critical Violations Observed
Kelley St., A.K. and A. Mini Market, 147 Kelley St			
	10/1/2008	85	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.
Kentucky Fried Chicken, 677 Hooksett Rd			
	11/19/2008	86	No Critical Violations Observed
Kentucky Fried Chicken, 955 Second St			
	11/10/2008	92	No Critical Violations Observed
Kindertree Learning Center, 162 Manchester St			
	12/22/2008	96	No Critical Violations Observed
Klemms Mobil, 1602 Elm St			
	10/27/2008	84	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Knights of Columbus, 800 So. Porter St			
	10/27/2008	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Koi Japan, 946 Elm St			
	12/19/2008	74	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.
			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 - South Willow, 1265 So. Willow St			
	10/17/2008	96	No Critical Violations Observed
Kwik Stop LLC, 1095 Hanover St			
	10/23/2008	87	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.
La Carreta Mexican Rest, 545 D.W. Hwy			
	12/23/2008	72	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.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Lakeview Gulf, 219 Londonderry Tpk			
	11/18/2008	95	No Critical Violations Observed
Lakorn Thai Restaurant, 470 South Main St			
	12/15/2008	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Lala's Hungarian Pastry, 836 Elm St			
	12/11/2008	98	No Critical Violations Observed
Le Gourmet Chef, 1500 So. Willow St			
	11/26/2008	97	No Critical Violations Observed
Life's Little Pleasures, 177 Lake Ave			
	10/31/2008	100	No Violations Observed
Lipke Enterprises dba The 25th Lane, 2171 Candia Rd			
	12/30/2008	97	No Critical Violations Observed
LongHorn Steakhouse of Manchester, 1580 So. Willow St			
	11/25/2008	90	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
M.S Market, 176 Sagamore St			
	10/23/2008	84	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
MA Market, 297 Spruce St			
	11/5/2008	91	01-SOUND CONDITION - Food not in sound condition.
Mad Bob's Saloon LLC, 342 Lincoln St			
	12/22/2008	97	No Critical Violations Observed
Make and Take Gourmet, 545 Hooksett Rd			
	12/23/2008	96	No Critical Violations Observed
Manchester Buffet & Restaurant, 371 So. Willow St			
	12/3/2008	85	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Manchester Church of God, 230 Mooresville Rd			
	10/31/2008	98	No Critical Violations Observed
Manchester Community Resource Ctr, 177 Lake Ave			
	10/31/2008	98	No Critical Violations Observed
Manchester Diner LLC, 119 A Hanover St			
	12/18/2008	73	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.
			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.
Manchester Mart & Gas, 738 Hooksett Rd			
	10/27/2008	93	No Critical Violations Observed
Manchester Memorial High School, 1 Crusader Way			
	10/22/2008	85	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			31-HANDWASHING- NUMBER - The establishment had an insufficient number of handsinks.

Facility	Inspection Date	Score	Violation
Manchester Pizza & Kabob, 326 Maple St			
	12/29/2008	75	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			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.
Manchester Press Club, 157 Franklin St			
	12/30/2008	97	No Critical Violations Observed
Manchester School of Technology, 530 So. Porter St			
	11/7/2008	96	No Critical Violations Observed
Manchester Wholesale Distributor, 64 Old Granite St			
	11/26/2008	94	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Maple Leaf Health Care, 198 Pearl St			
	12/5/2008	97	No Critical Violations Observed
Margarita's Mexican Restaurant, 1037 Elm St			
	11/13/2008	96	No Critical Violations Observed
Margies Dream Truckstop, 172 Hayward St			
	11/6/2008	71	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.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Mary Gale Apartments, 600 Maple St			
	11/24/2008	96	No Critical Violations Observed
Masonic Home, 813 Beech St			
	12/5/2008	95	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.
Master Wok, 1500 So. Willow St			
	11/25/2008	92	No Critical Violations Observed
McDonald's Corporation, 1500 So. Willow St			
	11/25/2008	91	No Critical Violations Observed
McDonald's Restaurant, 907 Hanover St			
	11/12/2008	96	No Critical Violations Observed
McDonough School, 550 Lowell St			
	11/24/2008	97	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
McGarvey's, 1097 Elm St			
	12/18/2008	92	No Critical Violations Observed
McLaughlin Middle School, 290 So. Mammoth Rd			
	10/21/2008	97	No Critical Violations Observed
Mercy of God African Market, 226 Pine St			
	12/17/2008	92	01-SOUND CONDITION - Food not in sound condition.
Mike's Pub & Grub, 155 Lake Ave			
	12/23/2008	92	No Critical Violations Observed
Mobil #18397, 2391 Brown Ave			
	12/8/2008	95	No Critical Violations Observed
Moe Joe's Country Diner, 649 E. Industrial Park Dr			
	10/15/2008	84	No Critical Violations Observed
Moe Joe's Family Restaurant LLC, 2175 Candia St			
	11/25/2008	84	12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			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.
Mount St. Mary's Academy, 2291 Elm St			
	11/17/2008	98	No Critical Violations Observed
Mr. Mikes, 1932 Wellington Rd			
	11/18/2008	93	No Critical Violations Observed
Mt. Carmel Rehabilitation & Nursing, 235 Myrtle St			
	12/15/2008	94	No Critical Violations Observed
Murphy's Tavern, 494 Elm St			
	12/3/2008	73	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.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
My AM News, 1500 So. Willow St			
	11/26/2008	99	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Myrtle Manor II, Inc., 83 Myrtle St			
	11/26/2008	93	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
N - N Express II, 230 Lowell St			
	12/15/2008	94	No Critical Violations Observed
N & K Market, 374 Pearl St			
	12/1/2008	85	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Neighborhood Variety, 2626 Brown Ave			
	12/16/2008	96	No Critical Violations Observed
New Feng House Restaurant, 484 So. Main St			
	12/10/2008	88	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.
New Horizons for NH, Inc., 199 Manchester St			
	11/19/2008	92	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
New Taiwan Garden, 575 So. Willow St			
	10/1/2008	54	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- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			31-HANDWASHING- DESIGN - Handsinks were not designed properly.
			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.
	10/2/2008	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.
	11/18/2008	84	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.

Facility	Inspection Date	Score	Violation
Nickles Market, 1536 Candia Rd			
	10/20/2008	80	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.
Noah's Ark Child Care Center, 491 E. Industrial Park Dr			
	11/13/2008	99	No Critical Violations Observed
Northend Superette, 1308 Elm St			
	12/22/2008	93	No Critical Violations Observed
Northside Hoagies LLC, 1100 Bicentennial Dr			
	11/25/2008	96	No Critical Violations Observed
Northwest Elementary School, 300 Youville St			
	10/31/2008	98	No Critical Violations Observed
Nutfield Steak & Ale House, 55 John E. Devine Dr			
	12/10/2008	73	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 TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Olympic Pizza, 506 Valley St			
	10/27/2008	71	01-SOUND CONDITION - Food not in sound condition.
			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.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			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.
O'Malley Highrise, 259 Chestnut St			
	10/30/2008	89	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
Omega Alexandros Macedonian, 141 Cedar St			
	12/29/2008	99	No Critical Violations Observed
Orange St. Market, 132 Orange St			
	12/5/2008	93	No Critical Violations Observed
P.J. O'Sullivan's, 300 So. Willow St			
	12/1/2008	72	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.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Page St. Express, 1036 Hanover St			
	10/23/2008	98	No Critical Violations Observed
Papa Gino's, 545 Hooksett Rd			
	12/23/2008	87	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.
Papa Johns - Elm St., 1015 Elm St			
	12/29/2008	86	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Papa John's, 223 So. Willow St			
	12/1/2008	74	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.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
Pappy's Pizza, Inc, 1531 No. Elm St			
	12/30/2008	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.
			12-GOOD HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
Parker Varney School, 223 James Pollock Dr			
	10/28/2008	98	No Critical Violations Observed
Parkside Convenience, 675 D.W. Highway			
	11/10/2008	93	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Parkside Middle School, 75 Parkside Ave			
	10/23/2008	94	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Peking Garden LLC, 967 Elm St			
	10/22/2008	67	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.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			35-INSECTS - The facility has an insect infestation.
	10/23/2008	89	35-INSECTS - The facility has an insect infestation.
Penuche's Grill, 96 Hanover St			
	12/30/2008	90	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Pericles Democratic Club, 125 Spruce St			
	12/29/2008	90	No Critical Violations Observed
Piccola Italia Ristorante, 815 Elm St			
	10/6/2008	80	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.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Pindos Restaurant and Pizza, 49 Massabesic St			
	12/16/2008	94	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Pizza Express II, 865 Second St			
	12/16/2008	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Pizza Hut #676, 716 So. Willow St			
	11/14/2008	98	No Critical Violations Observed
Pizza Market, 901A Hanover St			
	12/22/2008	91	No Critical Violations Observed
PTS Food Ent LLC dba Milly's Tavern, 500 Commercial St			
	12/15/2008	87	No Critical Violations Observed
Puritan Backroom Restaurant, 245 Hooksett Rd			
	12/31/2008	91	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Puritan Conference Center, 207 Hooksett Rd			
	12/31/2008	99	No Critical Violations Observed
Queen City Mobile I, 1050 So. Willow St			
	12/5/2008	90	No Critical Violations Observed
Quiznos Sub, 777 So. Willow St			
	12/2/2008	98	No Critical Violations Observed
Quiznos Subs, 990 Elm St			
	12/26/2008	97	No Critical Violations Observed
R & E Grocery, 304 Merrimack St			
	12/17/2008	94	No Critical Violations Observed
Rachel's Coffee Corner, 650 Elm St			
	12/16/2008	94	No Critical Violations Observed
Radisson Hotel Manchester, 700 Elm St			
	12/4/2008	85	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			35-INSECTS - The facility has an insect infestation.
Raphael Social Club Inc, 18 Blaine St			
	12/26/2008	93	No Critical Violations Observed
Raxx Billiards & Lounge, 1211 Elm St			
	12/18/2008	75	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.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Red Arrow 24 Hr. Diner, 61 Lowell St			
	12/3/2008	86	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.
Rev. Raymond Burns Highrise, 55 So. Main St			
	12/26/2008	99	No Critical Violations Observed
Rhona's at Rockwell, 460 Elm St			
	12/22/2008	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Richard's Bistro, 36 Lowell St			
	12/4/2008	78	30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Richdale Convenience Store, 90 Bridge St			
	11/13/2008	77	01-APPROVED SOURCE - Food observed was not from an approved source. Example: Home prepared items or items made in an unlicensed facility.
			03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			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.
Rimmon Club, 595 Dubuque St			
	12/23/2008	96	No Critical Violations Observed
Rita Mae's LLC, 280 No. Main St			
	11/14/2008	82	28-SEWAGE (PROPERLY FUNCTIONING) - The establishment's septic system or sewage disposal system was not functioning properly, ie. back-ups or surfacing onto the ground.
			41-TOXICS 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.
Rite Aid #10274, 122 McGregor St			
	10/2/2008	95	No Critical Violations Observed
Rite Aid #10275, One Willow St			
	11/21/2008	96	No Critical Violations Observed
Rite Aid #10276, 53 Hooksett Rd			
	12/26/2008	93	No Critical Violations Observed
Rite Aid #10278, 270 Mammoth Rd			
	11/20/2008	98	No Critical Violations Observed
Rite Aid #4741, 1631 Elm St			
	12/22/2008	94	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Rockland Convenience Store LLC, 18 Rockland Ave			
	10/6/2008	92	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Rockos Sports Bar & Grill, 253 Wilson St			
	12/31/2008	86	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Rose Byrne Headstart, 40 Pine St			
	10/31/2008	99	No Critical Violations Observed
Ruby Tuesday #3309, 1500 So. Willow St			
	11/25/2008	86	No Critical Violations Observed
S.M.A. Market, 326 Maple St			
	12/16/2008	97	No Critical Violations Observed
Sabroso Restaurant, 513 Lincoln St			
	12/22/2008	89	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.
Sacred Heart Parish, 265 So. Main St			
	12/22/2008	97	No Critical Violations Observed
Saigon Asian Market, 93 So. Maple St			
	11/18/2008	90	No Critical Violations Observed
Saint Augustin Church, 382 Beech St			
	12/2/2008	100	No Violations Observed
Salona Restaurant, 128 Maple St			
	12/19/2008	86	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
Sal's Pizza, 296 So. Willow St			
	12/1/2008	92	No Critical Violations Observed
Sam's Club #6669, 200 John E. Devine Dr			
	12/1/2008	91	No Critical Violations Observed
Sandy's Variety and Sub Shop, 2281 Candia Rd			
	11/3/2008	83	01-SOUND CONDITION - Food not in sound condition.
Sanmina / SCI Corp, 140 Abby Rd			
	11/18/2008	89	No Critical Violations Observed
Santoro's Pizza, 468 Union St			
	12/17/2008	91	01-SOUND CONDITION - Food not in sound condition.
Sarku Japan, 1500 So. Willow St			
	12/10/2008	92	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Savoy Market, 422 Belmont St			
	10/24/2008	83	01-SOUND CONDITION - Food not in sound condition.
			03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Sbarro Inc, 1500 So. Willow St			
	11/25/2008	88	No Critical Violations Observed
Scorpion Cafe, 271 Pine St			
	12/22/2008	95	No Critical Violations Observed
Senior Services Department, 151 Douglas St			
	12/8/2008	98	No Critical Violations Observed
Seoul Oriental Market, 245 Maple St			
	12/30/2008	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.
Seven Days Market, 360 Union St			
	11/26/2008	91	01-SOUND CONDITION - Food not in sound condition.
Shaskeen LLC, 909 Elm St			
	12/16/2008	70	01-SOUND CONDITION - Food not in sound condition.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			35-INSECTS - The facility has an insect infestation.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Shaw's Supermarket 7504/375, 375 So. Willow St			
	10/7/2008	91	No Critical Violations Observed
Shiloh Christian Fellowship Kitchen, 55 Edmond St			
	12/10/2008	95	No Critical Violations Observed
Shiloh Christian Fellowship Life, 55 Edmond Dr			
	12/10/2008	94	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Shirley D's Diner, 113 Elm St			
	11/18/2008	67	01-SOUND CONDITION - Food not in sound condition.
			03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			22-SANITATION RINSE- 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.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
	11/19/2008	85	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.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Shogun Japanese Steak House, 545 D.W. Highway			
	10/15/2008	84	No Critical Violations Observed
Shop Drop&Dry Laundromat & Variety, 399 Dubuque St			
	11/7/2008	100	No Violations Observed
Shorty's Mexican Roadhouse, 1050 Bicentennial Dr			
	12/3/2008	78	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.
			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
Siam Orchid, 581 Second St			
	10/22/2008	83	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-HANDS WASHED - Employees were not washing hands when required.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Siberia Food Market, 100 Willow St			
	12/15/2008	94	No Critical Violations Observed
Simply the Best Pizzeria, 15 Pearl St			
	12/29/2008	83	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Smyth Road School, 245 Bruce Rd			
	12/1/2008	93	No Critical Violations Observed
Somerville St. Market, 912 Somerville St			
	12/23/2008	93	No Critical Violations Observed
Sophia Nadeau's Subs & Salads Wraps, 89 Dow St			
	12/24/2008	93	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Southern NH Services Inc., 160 Silver St			
	10/7/2008	99	No Critical Violations Observed
Southern NH Services -Warehouse, 40 Pine St			
	10/31/2008	100	No Violations Observed
Southside Middle School, 140 So. Jewett St			
	10/17/2008	94	No Critical Violations Observed
Souvlaki House of Pizza, 256 Bridge St			
	11/13/2008	83	No Critical Violations Observed
Spice Center, 245 Maple St			
	11/18/2008	85	01-SOUND CONDITION - Food not in sound condition.
			03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Spring Hill Suites by Marriott, 975 Perimeter Rd			
	12/11/2008	98	No Critical Violations Observed
Spurs, 157 Amory St			
	12/29/2008	92	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
St. Anthony Community Center, 148 Belmont St			
	10/28/2008	96	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.

Facility	Inspection Date	Score	Violation
St. Anthony School Lunch Program, 148 Belmont St			
	10/28/2008	99	No Critical Violations Observed
St. Casimir School, 456 Union St			
	10/27/2008	99	No Critical Violations Observed
St. Catherine's School, 206 North St			
	11/19/2008	96	No Critical Violations Observed
St. George Greek Orthodox Cathedral, 650 Hanover St			
	10/23/2008	92	No Critical Violations Observed
St. Joseph Community Services Inc., 508 Union St			
	10/22/2008	100	No Violations Observed
St. Joseph Community Services, 151 Douglas St			
	12/8/2008	100	No Violations Observed
St. Joseph's Jr. High School, 460 Pine St			
	11/7/2008	99	No Critical Violations Observed
St. Paul's Methodist Church, 335 Smyth Rd			
	12/1/2008	96	No Critical Violations Observed
St. Peter's Home, 300 Kelley St			
	12/15/2008	97	No Critical Violations Observed
St. Teresa Rehabilitation & Nursing, 519 Bridge St			
	11/13/2008	92	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Stadium Ten Pin / Grandstands, 216 Maple St			
	12/15/2008	66	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- 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.
			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.
	12/16/2008	95	No Critical Violations Observed
Starbucks Coffee, 1111 So. Willow St			
	11/26/2008	100	No Violations Observed

Facility	Inspection Date	Score	Violation
Ste. Marie Child Care, 133 Wayne St			
	12/5/2008	100	No Violations Observed
Ste. Marie Parish, 378 Notre Dame Ave			
	12/5/2008	97	No Critical Violations Observed
Ste. Marie School Cafe, 281 Cartier St			
	12/5/2008	95	No Critical Violations Observed
Steakhouse Steaks Eastern Region, 880 Candia Rd			
	10/9/2008	95	No Critical Violations Observed
Steve's House Restaurant, 1265 Elm St			
	12/31/2008	73	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Stop & Shop Supermarket, 777 So. Willow St			
	10/9/2008	85	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
Store 24 (#202), 581 Second St			
	11/10/2008	98	No Critical Violations Observed
Strange Brew Tavern, 88 Market St			
	12/23/2008	84	30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
			35-INSECTS - The facility has an insect infestation.
Subway Sandwiches, 300 Keller St			
	11/19/2008	83	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Subway, 881 Hanover St			
	10/27/2008	85	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
Suddenly Soupy's, 28 Hanover St			
	11/14/2008	100	No Violations Observed
Suddenly Susan's Gourmet Deli, 87 Hanover St			
	11/14/2008	97	No Critical Violations Observed
Super 8 Motel, 2301 Brown Ave			
	11/26/2008	97	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Super Stop & Shop Supermarket, 365 Lincoln St			
	12/8/2008	90	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.
Szechuan House Restaurant, 245 Maple St			
	11/17/2008	82	12-HANDS WASHED - Employees were not washing hands when required.
Tacos Nayarit at 215 Lake Ave, 215 Lake Ave			
	12/30/2008	87	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140 F.
			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.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Talbot Street Variety, 241 Candia Rd			
	12/16/2008	96	No Critical Violations Observed
Tano's Pizzeria LLC, 381 Kelley St			
	11/10/2008	98	No Critical Violations Observed
Temple Adath Yeshurun, 152 Prospect St			
	11/26/2008	96	No Critical Violations Observed
TGI Friday's #0175, 1516 So. Willow St			
	12/4/2008	98	No Critical Violations Observed
The "1903" Pub & Banquet Hall, LLC, 1491 Front St			
	12/16/2008	96	No Critical Violations Observed
The Black Brimmer, Inc., 1087 Elm St			
	12/18/2008	85	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
The Bridge Cafe on Elm, LLC, 1117 Elm St			
	12/4/2008	89	No Critical Violations Observed
The Cafe at YDC, 1056 No. River Rd			
	12/9/2008	100	No Violations Observed
The Courville @ Manchester, 44 W. Webster St			
	11/17/2008	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.

Facility	Inspection Date	Score	Violation
The Diner at Quirk Auto, 1250 So Willow St			
	11/10/2008	95	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
The Farnum Center, 235 Hanover St			
	10/22/2008	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.
The Flambeaux Bar & Grll, 1181 Elm St			
	12/30/2008	86	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
The Front Anchor, 31 Massabesic St			
	11/6/2008	72	01-SOUND CONDITION - Food not in sound condition.
			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.
The Fruit Center, 15 Webster St			
	12/26/2008	94	No Critical Violations Observed
The Greek Man LLC, 724 E. Industrial Dr			
	12/11/2008	96	No Critical Violations Observed
The Korean Place Restaurant, 110 Hanover St			
	12/18/2008	98	No Critical Violations Observed
The New England Sampler, 42 Hanover St			
	11/14/2008	100	No Violations Observed
The Olive Garden Italian Restaurant, 1888 So. Willow St			
	12/4/2008	95	No Critical Violations Observed
The Palace Theatre, 80 Hanover St			
	11/14/2008	96	No Critical Violations Observed
The Salvation Army, 121 Cedar St			
	10/7/2008	100	No Violations Observed
The Stuffed Sub, LLC, 1293 Elm St			
	12/31/2008	95	No Critical Violations Observed
The Way We Cook, 1361 Elm St			
	12/18/2008	94	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
The Wine Studio LLC, 53 Hooksett Rd			
	12/26/2008	100	No Violations Observed
The Workout Club & Wellness Center, 93 So. Maple St			
	12/3/2008	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
The Yard Restaurant Inc., 1211 So. Mammoth Rd			
	12/11/2008	86	No Critical Violations Observed
Theo's Pizza Restaurant, 102 Elm St			
	12/18/2008	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.
Thousand Crane, 1000 Elm St			
	12/22/2008	75	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			35-INSECTS - The facility has an insect infestation.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Three Cousins Pizza & Lounge LLC, 137 Wilson St			
	12/23/2008	78	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-INSECTS - The facility has an insect infestation.
Tidewater Cafe @ Manch CC, 1066 Front St			
	10/15/2008	88	12-HANDS WASHED - Employees were not washing hands when required.
			30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
Tidewater Cafe @ Summit Packaging, 400 Gay St			
	10/9/2008	88	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
Tidewater Catering Group LLC, 250 Commercial St			
	10/7/2008	97	No Critical Violations Observed
Tinker's Seafood, 545 D. W. Highway			
	12/23/2008	80	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.
Tiya's Restaurant, 8 Hanover St			
	12/18/2008	90	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
TJ's Sport Bar & Grill, 23 Central St			
	11/13/2008	69	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.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
	11/14/2008	70	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Toys "R" Us, 2 Keller St			
	11/19/2008	98	No Critical Violations Observed
Tracey's Candy Store #1, 555 Elm St			
	12/29/2008	99	No Critical Violations Observed
Tracey's Candy Store #2, 555 Elm St			
	12/29/2008	100	No Violations Observed
Trinity High School, 581 Bridge St			
	11/7/2008	98	No Critical Violations Observed
Tropical Food Market, 334 Union St			
	11/26/2008	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Tudor of Manchester LLC, 361 Pine St			
	12/9/2008	71	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Two Guys Food Market, 414 Union St			
	12/9/2008	97	No Critical Violations Observed
U & P Convenience LLC, 64 Merrimack St			
	11/26/2008	97	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Ukrainian Club, 148 Manchester St			
	12/29/2008	89	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Uncle Bob's Superette, 435 Kelley St			
	10/2/2008	97	No Critical Violations Observed
Union St. Market, 621 Union St			
	11/14/2008	93	No Critical Violations Observed
Uno Chicago Grill, 1875 So. Willow St			
	10/20/2008	87	No Critical Violations Observed
Unwine'd LLC, 865 Second St			
	12/23/2008	90	No Critical Violations Observed
UR 1st Stop Convenience, 49 Amoskeag St			
	11/7/2008	94	No Critical Violations Observed
Van Otis Chocolate, 341 Elm St			
	12/9/2008	94	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Varick's Restaurant & Sports Bar, 24 Depot St			
	12/18/2008	89	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.
Varney Street Quick Stop, 323 Varney St			
	10/28/2008	96	No Critical Violations Observed
VFW Post #8214, 352 Kelley St			
	12/23/2008	96	No Critical Violations Observed
Villa Crest Nursing & Retirement, 1276 Hanover St			
	12/18/2008	99	No Critical Violations Observed
VNA Child Care Center, 435 So. Main St			
	12/9/2008	99	No Critical Violations Observed
W. R. Taverna, 201 Merrimack St			
	12/12/2008	94	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
Walgreen Eastern Co #3900, 227 So. Main St			
	10/7/2008	94	No Critical Violations Observed
Walgreens #04689, 606 Valley St			
	11/3/2008	93	01-SOUND CONDITION - Food not in sound condition.

Facility	Inspection Date	Score	Violation
Wally & Bernie's, 20 Old Granite St			
	12/31/2008	59	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
			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.
			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.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
	1/2/2009	92	No Critical Violations Observed
Wal-Mart Stores, Inc #2399, 300 Keller St			
	11/19/2008	99	No Critical Violations Observed
Washington Manor, 67 Prospect St			
	11/26/2008	90	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.
Way2Save-Queen City Superette, 31-A Elm St			
	11/21/2008	94	No Critical Violations Observed
Webster House, 135 Webster St			
	11/12/2008	100	No Violations Observed
Webster School, 2519 Elm St			
	11/5/2008	97	No Critical Violations Observed
Wee Play School, 200 Bedford St			
	12/16/2008	96	No Critical Violations Observed
Wendy's, 675 So Willow St			
	11/12/2008	80	12-GOOD HYGENIC PRACTICES (OTHER) - Personnel - Hygenic Practices - Other violations.
			12-HANDS WASHED - Employees were not washing hands when required.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			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
West High Patio Shoppe, 9 Notre Dame Ave			
	12/2/2008	98	No Critical Violations Observed
West High School, 9 Notre Dame Ave			
	12/2/2008	95	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
West Side Meat and Deli, 270 Amory St			
	12/2/2008	94	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Weston School, 1066 Hanover St			
	10/27/2008	93	No Critical Violations Observed
Wild Rover Pub, 21 Kosciuszko St			
	12/4/2008	91	No Critical Violations Observed
Willy B's Takeout, 90 Union St			
	12/30/2008	87	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
Wingman's Grill, 165 John Devine Dr			
	12/23/2008	92	No Critical Violations Observed
Winona Social Club Inc, 168 Manchester St			
	12/29/2008	91	12-GOOD HYGIENIC PRACTICES (SMOKING) - Employees were smoking in an unapproved location.
Workmen's Club, 183 Douglas St			
	12/22/2008	95	No Critical Violations Observed
Yogi's Convenient Mart, 15 Willow St			
	12/17/2008	90	No Critical Violations Observed
Yorgo's Foods Inc., 726 Industrial Park Dr			
	12/1/2008	85	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			
	12/3/2008	91	No Critical Violations Observed
Z Restaurant, LLC, 860 Elm St			
	12/11/2008	87	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
Z-J Market, 266 Bridge St			
	11/13/2008	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Zoey's Pizza, 2160 Candia Rd			
	10/23/2008	75	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.
			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.
Zorba Too, 168 Amory St			
	12/18/2008	95	No Critical Violations Observed
Zuruna Mediterranean Cuisine, 100 Hanover St			
	12/18/2008	94	35-INSECTS - The facility has an insect infestation.