



## CITY OF MANCHESTER

### *Health Department*

### Inspection Scores by Facility

Period from 04/01/2010 through 06/30/2010

Facility	Inspection Date	Score	Violation
<b>313 Associates Inc, 93 So. Maple St</b>	6/24/2010	<b>90</b>	No Critical Violations Observed
<b>7 Eleven, 111 Webster St</b>	4/16/2010	<b>91</b>	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>7-11 #32499B, 557 Maple St</b>	4/16/2010	<b>99</b>	No Critical Violations Observed
<b>7-11 #33202C, 85 So. Main St</b>	5/6/2010	<b>96</b>	No Critical Violations Observed
<b>777 X-press, 777 Hooksett Rd</b>	5/21/2010	<b>98</b>	No Critical Violations Observed
<b>900 Degrees, 50 Dow St</b>	5/17/2010	<b>76</b>	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-INSECTS - The facility has an insect infestation.
<b>99 Cent and Cigarette Market, 383 Kelly St</b>	5/17/2010	<b>93</b>	No Critical Violations Observed
<b>99 Restaurant &amp; Pub, 1685 So. Willow St</b>	5/10/2010	<b>98</b>	No Critical Violations Observed
<b>ABC Nursery, 108 Revere Ave</b>	6/30/2010	<b>99</b>	No Critical Violations Observed
<b>All Juiced Up, 790 Elm St</b>	4/8/2010	<b>88</b>	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
<b>Alley Cat Pizzeria, 486 Chestnut St</b>			
	4/20/2010	92	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>Aloha Restaurant, 901 Hanover St</b>			
	5/18/2010	76	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>American Legion Henry J. Sweeney, 251 Maple St</b>			
	6/29/2010	97	No Critical Violations Observed
<b>American Legion Post #79, 35 W. Brook St</b>			
	6/22/2010	89	01-SOUND CONDITION - Food not in sound condition.
<b>American Red Cross, 1800 Elm St</b>			
	6/8/2010	91	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
<b>Amory St House of Pizza, 253 Amory St</b>			
	5/24/2010	92	No Critical Violations Observed
<b>Amoskeag Inn Corp. / Clarion, 21 Front St</b>			
	6/22/2010	95	No Critical Violations Observed
<b>Andy's Place, 342 Cypress St</b>			
	4/14/2010	91	No Critical Violations Observed
<b>Annula's Pizza &amp; Deli, 525 Chestnut St</b>			
	5/25/2010	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Applebee's Neighborhood Grill &amp; Bar, 581 Second St</b>			
	6/29/2010	80	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.
<b>Assumption Church, 111 Island Pond Rd</b>			
	6/25/2010	95	No Critical Violations Observed
<b>Ate Doors Down, 967 Elm St</b>			
	4/12/2010	92	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.

Facility	Inspection Date	Score	Violation
<b>Athens Restaurant, 31 Central St</b>			
	6/30/2010	85	No Critical Violations Observed
<b>Auntie Anne's Pretzels, 1500 So. Willow St</b>			
	4/23/2010	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Awesome Pizza, 12 Lake Ave</b>			
	6/28/2010	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>B&amp;B Cafe and Grill, 25 Stark St</b>			
	5/25/2010	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.
			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.
<b>Bakolas Market, Inc., 110 Spruce St</b>			
	5/17/2010	98	No Critical Violations Observed
<b>Ball Park Ice Cream LLC, 245 Maple St</b>			
	6/30/2010	95	No Critical Violations Observed
<b>Bartlett Street Superette, 316 Bartlett St</b>			
	6/8/2010	96	No Critical Violations Observed
<b>Bastian Market, 158 Spruce St</b>			
	5/17/2010	94	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Beaulieu's Market, 77 Bremer St</b>			
	4/13/2010	96	No Critical Violations Observed
<b>Ben &amp; Jerry's, 940 Elm St</b>			
	5/4/2010	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.
<b>Ben Nadeau's Subs, 1095 Hanover St</b>			
	5/13/2010	98	No Critical Violations Observed
<b>Best Beef, 720 E. Industrial Park Dr</b>			
	5/10/2010	97	No Critical Violations Observed
<b>Best Western Executive Court Inn, 13500 So. Willow St</b>			
	5/18/2010	97	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Between the Buns LLC, 228 Spruce St</b>	5/28/2010	95	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
<b>Big Easy Bagel, 2626 Brown Ave</b>	5/13/2010	95	No Critical Violations Observed
<b>Billy's Sports Bar &amp; Grill, 34 Tarrytown Rd</b>	5/6/2010	77	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Blessed Sacrament Church, 14 Elm St</b>	5/24/2010	98	No Critical Violations Observed
<b>Bobby O's Foods LLC, 722 E. Industrial Pk Dr</b>	6/25/2010	99	No Critical Violations Observed
<b>Bob's Discount Furniture, 1875 So. Willow St</b>	5/14/2010	100	No Violations Observed
<b>Bonne Sante Natural Foods, 425 Mast Rd</b>	6/3/2010	100	No Violations Observed
<b>Bonsai's Restaurant, 2264 Candia Rd</b>	4/26/2010	86	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.  22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Boys &amp; Girls Club of Manchester, 555 Union St</b>	6/30/2010	99	No Critical Violations Observed
<b>Breezeway Pub, 14 Pearl St</b>	6/22/2010	92	No Critical Violations Observed
<b>Bremer Street Food Mart, 218 Bremer St</b>	4/12/2010	98	No Critical Violations Observed
<b>British American Association, 235 Central St</b>	6/21/2010	93	No Critical Violations Observed
<b>Brookside Congregational Church, 2013 Elm St</b>	6/21/2010	94	No Critical Violations Observed
<b>Brother's Pizza &amp; Family Restaurant, 6 Willow St</b>	5/3/2010	79	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.
<b>Brown School Apartments, 435 Amory St</b>	6/4/2010	99	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Burger King Corp #16755, 622 So. Willow St</b>			
	6/2/2010	94	No Critical Violations Observed
<b>Burger King, 623 Second St</b>			
	6/23/2010	93	No Critical Violations Observed
<b>Burger King, 737 Daniel Webster Hwy</b>			
	6/28/2010	85	28-SEWAGE (GREASE TRAP OVERFLOW) - The establishment's internal grease trap was discharging onto the ground or causing back-ups into plumbing fixtures.  35-INSECTS - The facility has an insect infestation.
<b>Caesario's Pizza &amp; Subs, 1057 Elm St</b>			
	4/5/2010	73	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.  41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
<b>Cafe Lauren at Girls Inc of NH, 340 Varney St</b>			
	6/3/2010	91	No Critical Violations Observed
<b>Cafe Momo, 1065 Hanover St</b>			
	6/29/2010	96	No Critical Violations Observed
<b>Candy Kingdom, 235 Harvard St</b>			
	6/23/2010	86	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.  31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.  41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Caribbean Market, 302 Lake Ave</b>			
	5/10/2010	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.
<b>Carole's Mammoth Rd Convenience, 10 Mammoth Rd</b>			
	4/26/2010	98	No Critical Violations Observed
<b>Carpenter Center, 323 Franklin St</b>			
	6/4/2010	98	No Critical Violations Observed
<b>Castle Caterers LLC, 700 Lucas Rd</b>			
	6/24/2010	81	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.

Facility	Inspection Date	Score	Violation
<b>Centerplate - Dinner in the Denn, 1 Line Dr</b>	4/15/2010	94	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>Centerplate-First Base, 1 Line Dr</b>	4/15/2010	97	No Critical Violations Observed
<b>Centerplate-Home Plate, 1 Line Dr</b>	4/15/2010	97	No Critical Violations Observed
<b>Centerplate-Main Kitchen, 1 Line Dr</b>	4/15/2010	94	No Critical Violations Observed
<b>Centerplate-Samuel Adams Bar&amp;Grill, 1 Line Dr</b>	4/15/2010	94	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Centerplate-Third Base, 1 Line Dr</b>	4/15/2010	89	No Critical Violations Observed
<b>Charbel's Restaurant &amp; Lounge, 2323 Brown Ave</b>	5/6/2010	92	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Chateau Restaurant, 201 Hanover St</b>	6/7/2010	81	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.
<b>Chelby's Pizza, 284 Mammoth Rd</b>	6/21/2010	92	No Critical Violations Observed
<b>Cheng Du Kitchen, 665 Daniel Webster Hwy</b>	6/28/2010	84	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.
<b>Chen's Garden, 956 Second St</b>	6/24/2010	85	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>Chestnut Street Downtown Diner LLC, 363 Chestnut St</b>	6/1/2010	80	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.  22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Chiggy's Place Inc., 372 Kelley St</b>	6/30/2010	99	No Critical Violations Observed
<b>Child and Family Services, 99 Hanover St</b>	6/15/2010	94	No Critical Violations Observed
<b>Chili's Grill &amp; Bar, 1071 So. Willow St</b>	5/12/2010	93	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>China Kitchen, 173 Hanover St</b>			
	6/17/2010	85	22-SANITATION RINSE- EQUIP AND UTENSILS SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
			22-SANITATION RINSE- EXPOSURE TIME - Equipment did not contact the sanitation rinse for the appropriate time.
			22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
<b>Christos Kalivas Highrise, 175 Chestnut St</b>			
	6/24/2010	100	No Violations Observed
<b>Cibao Market, 422 Belmont St</b>			
	6/29/2010	90	No Critical Violations Observed
<b>Cinnabon #282, 1500 So. Willow St</b>			
	4/15/2010	94	No Critical Violations Observed
<b>Club Lafayette, 387 Canal St</b>			
	6/29/2010	97	No Critical Violations Observed
<b>Club Mont Royal, 594 Somerville St</b>			
	6/29/2010	92	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
<b>Cold Stone Creamery, 102 March Ave</b>			
	4/23/2010	95	No Critical Violations Observed
<b>Comfort Inn, 298 Queen City Ave</b>			
	6/11/2010	99	No Critical Violations Observed
<b>Cotton Restaurant, 75 Arms St</b>			
	6/16/2010	96	No Critical Violations Observed
<b>Country Kitchen, 199 Pepsi Dr</b>			
	6/25/2010	99	No Critical Violations Observed
<b>Courtyard By Marriott, 700 Huse Rd</b>			
	6/23/2010	97	No Critical Violations Observed
<b>Crossmark, 200 John Devine Dr</b>			
	4/26/2010	97	No Critical Violations Observed
<b>Crosstown Convenience, 995 Goffstown Rd</b>			
	5/24/2010	89	41-TOXICS STORED - Toxic items were not stored away from food, utensils or incompatible chemicals.

Facility	Inspection Date	Score	Violation
<b>Crosstown Variety Store, 270 Amory St</b>			
	4/13/2010	91	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Cumberland Farms #5408, 108 Webster St</b>			
	5/21/2010	95	No Critical Violations Observed
<b>Cumberland Farms #5511, 275 Hanover St</b>			
	6/24/2010	92	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>CVS Pharmacy #200, 788 So. Willow St</b>			
	4/12/2010	94	No Critical Violations Observed
<b>Cypress Center Kitchen, 401 Cypress St</b>			
	6/22/2010	91	30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
<b>Dairy Queen, 715 Second St</b>			
	6/23/2010	97	No Critical Violations Observed
<b>Dancing Lion Chocolate, 52 Concord St</b>			
	6/18/2010	100	No Violations Observed
<b>D'Angelo Sandwich Shop, 673 Daniel Webster Hwy</b>			
	6/28/2010	95	No Critical Violations Observed
<b>D'Angelo Sandwich Shop, 900 Second St</b>			
	6/7/2010	94	No Critical Violations Observed
<b>Dartmouth Hitchcock Manchester, 100 Hitchcock Way</b>			
	5/13/2010	97	No Critical Violations Observed
<b>Davignon Club, 218 Wilson St</b>			
	6/30/2010	93	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>Denny's Quick Lunch, 356 Whitney Ave</b>			
	6/16/2010	97	No Critical Violations Observed
<b>Derryfield Lower School, 2108 River Rd</b>			
	6/2/2010	99	No Critical Violations Observed
<b>Derryfield Restaurant, 625 Mammoth Rd</b>			
	5/11/2010	83	01-SOUND CONDITION - Food not in sound condition.  22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Derryfield Upper School, 2108 River Rd</b>			
	6/2/2010	98	No Critical Violations Observed
<b>Dickie Boy Mobile Catering, 288 So. Main St</b>			
	6/18/2010	95	No Critical Violations Observed
<b>Disabled American Veterans, 399 Silver St</b>			
	6/30/2010	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>DJJS - Main Kitchen, 1056 No. River Rd</b>			
	5/24/2010	99	No Critical Violations Observed
<b>Dog Days of Summer Ice Cream, 297 Wilson's Crossing Rd</b>			
	4/22/2010	100	No Violations Observed
<b>Domino's Pizza, 150 Amory St</b>			
	6/8/2010	97	No Critical Violations Observed
<b>Downtown Farmer's Market, 889 Elm St</b>			
	6/17/2010	100	No Violations Observed
<b>Dube Dogs &amp; Sausage, 400 Bedford St</b>			
	4/1/2010	88	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.  41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
<b>Dunkin Donuts (Ellhos LLC), 1 Elliot Way</b>			
	5/17/2010	100	No Violations Observed
<b>Dunkin Donuts, 1500 So. Willow St</b>			
	5/17/2010	98	No Critical Violations Observed
<b>Dunkin Donuts, 1932 Wellington Rd</b>			
	4/27/2010	98	No Critical Violations Observed
<b>Dunkin Donuts, 216 Elm St</b>			
	5/4/2010	98	No Critical Violations Observed
<b>Dunkin Donuts, 2297 Brown Ave</b>			
	5/11/2010	94	No Critical Violations Observed
<b>Dunkin Donuts, 245 Eddy Rd</b>			
	6/11/2010	83	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.
<b>Dunkin Donuts, 887 Hanover St</b>			
	5/13/2010	93	No Critical Violations Observed
<b>Dunkin Donuts, 947 Second St</b>			
	6/24/2010	96	No Critical Violations Observed
<b>East Manchester Fish &amp; Game Club, 50 Massabesic St</b>			
	6/30/2010	97	No Critical Violations Observed
<b>East Side Club, 786 Massabesic St</b>			
	6/29/2010	95	22-SANITATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
<b>Easter Seals Adult Day Program, 555 Auburn St</b>			
	6/30/2010	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Easter Seals, 200 Zachary Rd</b>	5/18/2010	97	No Critical Violations Observed
<b>Econo Lodge, 75 W. Hancock St</b>	5/18/2010	98	No Critical Violations Observed
<b>Eddy Rd Shell, Nouria Energy Retail, 245 Eddy Rd</b>	6/11/2010	96	No Critical Violations Observed
<b>Eddy Road Mobil, 210 Eddy Rd</b>	6/11/2010	96	No Critical Violations Observed
<b>El Mexicano Jr, 197 Wilson St</b>	6/24/2010	82	No Critical Violations Observed
<b>El Rancho Restaurant, 521 Wilson St</b>	6/16/2010	91	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Element Lounge, 1055 Elm St</b>	6/30/2010	96	No Critical Violations Observed
<b>Elliot Commons Cafeteria, 1 Elliot Way</b>	5/17/2010	94	No Critical Violations Observed
<b>Empire Bagel Cafe, 373 Hanover St</b>	4/6/2010	98	No Critical Violations Observed
<b>European Store, 310 Maple St</b>	6/21/2010	97	No Critical Violations Observed
<b>Even Par Social Club, 102 Spruce St</b>	6/21/2010	99	No Critical Violations Observed
<b>Executive Catering Services, 290 Belmont St</b>	6/25/2010	94	No Critical Violations Observed
<b>Fairfield Inn by Marriott, 860 So. Porter St</b>	5/14/2010	95	No Critical Violations Observed
<b>Family Dollar Store #3571, 325 Lincoln St</b>	6/22/2010	89	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
<b>First Presbyterian Church, 75 Second St</b>	6/30/2010	97	No Critical Violations Observed
<b>Five Guys, 1111 So. Willow St</b>	4/8/2010	95	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>Food for Children, 400 Bedford St</b>	6/12/2010	100	No Violations Observed
<b>Fratello's Restaurant, 155 Dow St</b>	4/19/2010	85	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.

Facility	Inspection Date	Score	Violation
<b>Free Range Fish &amp; Lobster, 883 Second St</b>			
	6/25/2010	91	No Critical Violations Observed
<b>Friendlys #302, 1229 So. Willow St</b>			
	5/18/2010	86	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.
<b>Fritzie's Variety, 154 Conant St</b>			
	6/21/2010	96	No Critical Violations Observed
<b>Fun Food, 1500 So. Willow St</b>			
	6/15/2010	95	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>Gauchos Churrascaria, 62 Lowell St</b>			
	6/29/2010	89	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Gill's Indian Bar &amp; Grill, 245 Maple St</b>			
	6/22/2010	61	01-NO SPOILAGE - Spoiled food or moldy ice observed.  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.  28-SEWAGE (GREASE TRAP OVERFLOW) - The establishment's internal grease trap was discharging onto the ground or causing back-ups into plumbing fixtures.  35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
	6/23/2010	85	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Good Deal African International Mkt, 40A Ronald St</b>			
	4/6/2010	93	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Gossler Park School, 99 Sullivan St</b>			
	5/28/2010	98	No Critical Violations Observed
<b>Grand Slam Pizza II, 331 So. Mammoth Rd</b>			
	5/17/2010	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Granite State Fruit Co., 30 Auburn St</b>			
	6/22/2010	96	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Great Wall Chinese Restaurant, 168 Amory St</b>			
	6/8/2010	80	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>Greg's Place, 641 Elm St</b>			
	6/29/2010	83	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.
<b>Hackett Hill Healthcare, 191 Hackett Hill Rd</b>			
	6/30/2010	97	No Critical Violations Observed
<b>Hallsville School, 275 Jewett St</b>			
	4/6/2010	100	No Violations Observed
<b>Hannaford Food &amp; Drug #164, 201 John E. Devine Dr</b>			
	4/22/2010	93	No Critical Violations Observed
<b>Hanover St. Shell, 887 Hanover St</b>			
	5/13/2010	97	No Critical Violations Observed
<b>Hanover Street Chophouse, 149 Hanover St</b>			
	6/23/2010	96	No Critical Violations Observed
<b>Han's Food Mart, 353 Maple St</b>			
	6/22/2010	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Hart's Turkey Farm, 21 Front St</b>			
	6/30/2010	97	No Critical Violations Observed
<b>Heavenly Fodder, 33 Elm St</b>			
	5/7/2010	99	No Critical Violations Observed
<b>Helping Hands Outreach Center, 50 Lowell St</b>			
	5/21/2010	98	No Critical Violations Observed
<b>Henry J. Pariseau Highrise, 55 Amory St</b>			
	6/4/2010	96	No Critical Violations Observed
<b>Hillcrest Terrace, 200 Alliance Way</b>			
	6/30/2010	94	No Critical Violations Observed
<b>Hillsborough County Jail, 445 Willow St</b>			
	6/29/2010	97	No Critical Violations Observed
<b>Hillside Middle School, 112 Reservoir Ave</b>			
	4/7/2010	90	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.

Facility	Inspection Date	Score	Violation
<b>Hillview Restaurant, 270 Amory St</b>			
	6/30/2010	76	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
<b>Holiday Inn Express, 1298 So. Porter St</b>			
	5/10/2010	94	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Holy Cross Center, 357 Island Pond Rd</b>			
	6/28/2010	98	No Critical Violations Observed
<b>Homewood Suites by Hilton, 1000 Perimeter Rd</b>			
	4/7/2010	96	No Critical Violations Observed
<b>Hong Kong City Restaurant, 864 Page St</b>			
	6/28/2010	97	No Critical Violations Observed
<b>Hope Center, 222 Cedar St</b>			
	6/29/2010	96	No Critical Violations Observed
<b>Hot Stone Pizzeria, 174 Eddy Rd</b>			
	6/28/2010	92	No Critical Violations Observed
<b>I &amp; P Food Market, 204 Wilson St</b>			
	6/24/2010	89	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>Ice Cream Lady, 53 Forest Dr</b>			
	5/7/2010	99	No Critical Violations Observed
<b>Immanuel Lutheran Church, 673 Weston Rd</b>			
	4/5/2010	100	No Violations Observed
<b>Imperial Kitchen, 26 Queen City Ave</b>			
	4/13/2010	89	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>India Palace, 575 So. Willow St</b>			
	4/28/2010	80	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.
<b>J. N. Express LLC, 650 Second St</b>			
	4/2/2010	99	No Critical Violations Observed
<b>Jeff's Catering, 209 E. Dunstable Rd</b>			
	4/7/2010	93	No Critical Violations Observed
<b>Jenny Craig WLC #663, 40 March Ave</b>			
	5/4/2010	97	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Jerome's Deli, 393 Bridge St</b>			
	5/11/2010	93	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Jewish Federation of New Hampshire, 698 Beech St</b>			
	6/17/2010	99	No Critical Violations Observed
<b>Johnny Bad's Sports Bar &amp; Grill, 542 Elm St</b>			
	6/17/2010	92	No Critical Violations Observed
<b>Jon O's Market, 600 Front St</b>			
	6/10/2010	91	No Critical Violations Observed
<b>Jonathan's Quick Eats LLC, 157 Wilmot St</b>			
	4/23/2010	100	No Violations Observed
<b>Julien's Corner Kitchen, 150 Bridge St</b>			
	4/19/2010	96	No Critical Violations Observed
<b>Just Coffee Plus, 1050 Gold St</b>			
	5/3/2010	98	No Critical Violations Observed
<b>Kalwall Corporation, 1111 Candia Rd</b>			
	6/30/2010	100	No Violations Observed
<b>Kay's Bakery, 443 Lake Ave</b>			
	5/13/2010	97	No Critical Violations Observed
<b>KC's Rib Shack, 837 Second St</b>			
	6/30/2010	85	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Kentucky Fried Chicken, 955 Second St</b>			
	6/24/2010	92	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>Kindertree Learning Center, 162 Manchester St</b>			
	5/26/2010	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.

Facility	Inspection Date	Score	Violation
<b>Koi Japan, 946 Elm St</b>			
	6/14/2010	<b>68</b>	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 (SMOKING) - Employees were smoking in an unapproved location.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
	6/15/2010	<b>87</b>	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Kwik Stop LLC, 1095 Hanover St</b>			
	5/13/2010	<b>95</b>	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Lakeview Gulf, 219 Londonderry Tpk</b>			
	4/27/2010	<b>91</b>	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Le Gourmet Chef, 1500 So. Willow St</b>			
	5/14/2010	<b>97</b>	No Critical Violations Observed
<b>Lipke Enterprises dba The 25th Lane, 2171 Candia Rd</b>			
	6/28/2010	<b>92</b>	No Critical Violations Observed
<b>Liquid, 23 Amherst St</b>			
	6/23/2010	<b>79</b>	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.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Longhorn Steakhouse of Manchester, 1580 So. Willow St</b>			
	4/5/2010	<b>88</b>	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Lunchbox @ Quirk, 1250 So. Willow St</b>			
	4/8/2010	<b>89</b>	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.

Facility	Inspection Date	Score	Violation
<b>M.A. Market, 297 Spruce St</b>	5/13/2010	91	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>Mack's Hot Dog's, 25 Ross Dr</b>	6/7/2010	98	No Critical Violations Observed
<b>Mad Bob's Saloon LLC, 342 Lincoln St</b>	6/24/2010	87	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.  41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Manchester Buffet &amp; Restaurant, 371 So. Willow St</b>	4/19/2010	86	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.
<b>Manchester Central Little League, 380 Lincoln St</b>	4/30/2010	95	No Critical Violations Observed
<b>Manchester Church of God, 230 Mooresville Rd</b>	6/28/2010	93	No Critical Violations Observed
<b>Manchester Diner LLC, 119 A Hanover St</b>	4/26/2010	89	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>Manchester East Little League, 313 Tarrytown Rd</b>	5/15/2010	97	No Critical Violations Observed
<b>Manchester Girls Softball, 55 Robinson St</b>	4/27/2010	81	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.  28-SEWAGE (PROPERLY FUNCTIONING) - The establishment's septic system or sewage disposal system was not functioning properly, ie. back-ups or surfacing onto the ground.  31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>Manchester Mart &amp; Gas, 738 Hooksett Rd</b>	5/21/2010	92	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>Manchester Memorial High School, 1 Crusader Way</b>	6/15/2010	99	No Critical Violations Observed
<b>Manchester North Little League, c/o 357 North Bend Dr</b>	5/7/2010	97	No Critical Violations Observed
<b>Manchester Pony Colt League, Auburn &amp; Maple St</b>	4/30/2010	94	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Manchester Press Club, 157 Franklin St</b>	5/17/2010	96	No Critical Violations Observed
<b>Manchester School of Technology, 530 So. Porter St</b>	4/8/2010	92	No Critical Violations Observed
<b>Manchester South Jr. Deb Softball, 6 Gay St</b>	4/30/2010	99	No Critical Violations Observed
<b>Manchester South Little League, 103 Driving Park Rd</b>	4/30/2010	97	No Critical Violations Observed
<b>Manchester West High School, 9 Notre Dame Ave</b>	5/27/2010	96	No Critical Violations Observed
<b>Maple Leaf Health Care, 198 Pearl St</b>	4/1/2010	92	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Maple Street Market, 326 Maple St</b>	6/29/2010	100	No Violations Observed
<b>Margarita's Mexican Restaurant, 1037 Elm St</b>	6/3/2010	92	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>Marka Internacional Grocery, 135 Cedar St</b>	6/30/2010	70	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- 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. 35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Mary Gale Apartments, 600 Maple St</b>	5/26/2010	100	No Violations Observed
<b>Masonic Home, 813 Beech St</b>	6/17/2010	99	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>McDonald's Restaurant, 907 Second St</b>			
	6/25/2010	75	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.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>McGarvey's, 1097 Elm St</b>			
	6/3/2010	85	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>McLaughlin Middle School, 290 So. Mammoth Rd</b>			
	4/7/2010	100	No Violations Observed
<b>Mercy of God African Market, 226 Pine St</b>			
	6/30/2010	93	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Merrimack River Food, 836 Candia Rd</b>			
	6/28/2010	97	No Critical Violations Observed
<b>Michelle's Gourmet Pastries &amp; Deli, 819 Union St</b>			
	5/5/2010	91	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Mike's Pub &amp; Grub, 155 Lake Ave</b>			
	6/28/2010	90	35-INSECTS - The facility has an insect infestation.
<b>Mint Bistro, LLC, 1105 Elm St</b>			
	6/2/2010	79	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.
<b>Mobil #18397, 2391 Brown Ave</b>			
	5/11/2010	90	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>Mount St. Mary's Academy, 2291 Elm St</b>			
	6/2/2010	99	No Critical Violations Observed
<b>Mr. Mikes, 1932 Wellington Rd</b>			
	4/27/2010	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>MST -Introduction to Culinary, 530 So Porter St</b>			
	4/6/2010	98	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Mt. Carmel Rehabilitation &amp; Nursing, 235 Myrtle St</b>			
	5/26/2010	91	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Murphy's Tavern, 494 Elm St</b>			
	6/8/2010	92	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Myrtle Manor II, Inc., 83 Myrtle St</b>			
	5/28/2010	92	No Critical Violations Observed
<b>N - N Express II, 230 Lowell St</b>			
	4/16/2010	97	No Critical Violations Observed
<b>Neighborhood Meats, 2626 Brown Ave</b>			
	4/8/2010	100	No Violations Observed
<b>Neighborhood Variety, 2626 Brown Ave</b>			
	4/8/2010	97	No Critical Violations Observed
<b>New England Harvested Seafood, Inc., 56 Plantation Dr</b>			
	6/18/2010	93	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>New Horizons for NH, Inc., 199 Manchester St</b>			
	5/26/2010	94	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>New Taiwan Garden, 575 So. Willow St</b>			
	4/26/2010	85	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Nickles Market, 1536 Candia Rd</b>			
	4/28/2010	86	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.
<b>Noah's Ark Child Care Center, 491 E. Industrial Park Dr</b>			
	5/18/2010	100	No Violations Observed
<b>North East Ice Cream LLC, 14 Star Dr</b>			
	4/22/2010	98	No Critical Violations Observed
		99	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>North Main Petroleum Service Inc., 21 No. Main St</b>			
	5/20/2010	81	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.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
<b>North Side Pizzeria, 108 Webster St</b>			
	6/8/2010	89	No Critical Violations Observed
<b>Northwest Elementary School, 300 Youville St</b>			
	5/20/2010	98	No Critical Violations Observed
<b>Nouria Energy Store #02032, 425 Lake Ave</b>			
	5/13/2010	85	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.
<b>Papa John's, 223 So. Willow St</b>			
	4/13/2010	92	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Pappy's Pizza, Inc, 1531 No. Elm St</b>			
	4/7/2010	77	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.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Parker Varney School, 223 James Pollock Dr</b>			
	6/3/2010	100	No Violations Observed
<b>Parkside Convenience, 675 D.W. Highway</b>			
	6/18/2010	91	No Critical Violations Observed
<b>Parkside Middle School, 75 Parkside Ave</b>			
	5/28/2010	98	No Critical Violations Observed
<b>Pattie Shack LJSQ, LLC, 1073 Elm St</b>			
	5/4/2010	87	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.

Facility	Inspection Date	Score	Violation
<b>Peking Garden LLC, 967 Elm St</b>			
	6/9/2010	<b>61</b>	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.
			30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
			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.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
	6/10/2010	<b>75</b>	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.
			30-BACKFLOW (AIR GAP) - The establishment had improper or a lack of air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holdin containers.
<b>Penuche's Grill, 96 Hanover St</b>			
	5/20/2010	<b>95</b>	No Critical Violations Observed
<b>Pericles Democratic Club, 125 Spruce St</b>			
	6/30/2010	<b>97</b>	No Critical Violations Observed
<b>Piccola Italia Ristorante, 815 Elm St</b>			
	4/12/2010	<b>85</b>	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Pindos Restaurant and Pizza, 49 Massabesic St</b>			
	5/10/2010	<b>88</b>	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>Pizza Express II, 865 Second St</b>			
	6/23/2010	<b>90</b>	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Pizza Hut #676, 716 So. Willow St</b>			
	5/4/2010	<b>97</b>	No Critical Violations Observed
<b>Pizza Market, 845 Hanover St</b>			
	6/30/2010	<b>96</b>	No Critical Violations Observed
<b>Portland Pie Company, 788 Elm St</b>			
	6/25/2010	<b>89</b>	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.

Facility	Inspection Date	Score	Violation
<b>Prabi 2009 LLCdba Bunny's Superette, 75 Webster St</b>			
	5/4/2010	79	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.
<b>Queen City Market, 31A Elm St</b>			
	4/19/2010	94	No Critical Violations Observed
<b>Queen City Mobile I, 1050 So. Willow St</b>			
	4/23/2010	91	41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
<b>Quiznos Sub, 777 So. Willow St</b>			
	5/3/2010	97	No Critical Violations Observed
<b>R &amp; E Grocery, 304 Merrimack St</b>			
	4/19/2010	85	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.
<b>R &amp; G Market, 390 So. Main St</b>			
	4/14/2010	93	27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
<b>Radisson Hotel Manchester, 700 Elm St</b>			
	6/25/2010	79	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
			35-INSECTS - The facility has an insect infestation.
			41-TOXICS LABELED - Toxic items were not labeled as to their ingredients.
<b>Red Arrow 24 Hr. Diner, 61 Lowell St</b>			
	5/18/2010	80	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.
<b>Regina Pizzeria, 1500 So. Willow St</b>			
	4/12/2010	95	No Critical Violations Observed
<b>Republic Cafe &amp; Bistro, 1069 Elm St</b>			
	4/6/2010	93	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Rev. Raymond Burns Highrise, 55 So. Main St</b>			
	6/11/2010	95	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Richard's Bistro, 36 Lowell St</b>	6/16/2010	<b>89</b>	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Rite Aid #10274, 122 McGregor St</b>	5/17/2010	<b>95</b>	35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Rite Aid #10276, 53 Hooksett Rd</b>	6/18/2010	<b>94</b>	No Critical Violations Observed
<b>Rite Aid #10278, 270 Mammoth Rd</b>	5/14/2010	<b>100</b>	No Violations Observed
<b>Rite Aid #4741, 1631 Elm St</b>	5/18/2010	<b>98</b>	No Critical Violations Observed
<b>Robert Jolicouer School, 1 Mammoth Rd</b>	6/21/2010	<b>96</b>	No Critical Violations Observed
<b>Rockos Sports Bar &amp; Grill, 253 Wilson St</b>	6/24/2010	<b>90</b>	No Critical Violations Observed
<b>Rose Byrne Headstart, 40 Pine St</b>	6/23/2010	<b>100</b>	No Violations Observed
<b>Sabroso Restaurant, 326 Maple St</b>	6/29/2010	<b>75</b>	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.  35-OUTER OPENINGS - The facilities outer openings have not been tightly seal to the outside to prevent the entry of vermin.
<b>Sacred Heart Parish, 265 So. Main St</b>	6/11/2010	<b>95</b>	No Critical Violations Observed
<b>Saigon Asian Market, 93 So. Maple St</b>	5/25/2010	<b>79</b>	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.
<b>Saint Augustin Church, 382 Beech St</b>	6/29/2010	<b>98</b>	No Critical Violations Observed
<b>Salona Restaurant, 128 Maple St</b>	6/28/2010	<b>79</b>	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
<b>Sal's Pizza, 296 So. Willow St</b>	6/2/2010	88	01-SOUND CONDITION - Food not in sound condition.
<b>Sam's Club #6669, 200 John E. Devine Dr</b>	4/26/2010	93	No Critical Violations Observed
<b>Sandy's Variety and Sub Shop, 2281 Candia Rd</b>	5/5/2010	91	No Critical Violations Observed
<b>Sanu's Snacks &amp; Convenience, 1000 Elm St</b>	4/7/2010	98	No Critical Violations Observed
<b>Sarku Japan, 1500 So. Willow St</b>	4/12/2010	94	No Critical Violations Observed
<b>Second Street Mobil, 1019 Second St</b>	4/20/2010	82	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.  41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Senior Services Department, 151 Douglas St</b>	6/4/2010	98	No Critical Violations Observed
<b>Shiloh Community Church, 55 Edmond Dr</b>	6/3/2010	98	No Critical Violations Observed
<b>Shiloh Community Church, 55 Edmond St</b>	6/3/2010	96	No Critical Violations Observed
<b>Shop Drop&amp;Dry Laundromat &amp; Variety, 399 Dubuque St</b>	6/21/2010	99	No Critical Violations Observed
<b>Simons Roast Beef, 2626 Brown Ave</b>	4/1/2010	96	No Critical Violations Observed
<b>Sky Bar, 1500 So. Willow St</b>	6/15/2010	88	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 USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Sodexo at Wellpoint - Manchester, 3000 Goffs Falls Rd</b>	5/10/2010	88	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.
<b>Sophia Nadeau's Subs &amp; Salads Wraps, 805 Canal St</b>	6/7/2010	93	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Southern NH Services Inc., 160 Silver St</b>			
	6/23/2010	93	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Southern NH Services -Warehouse, 40 Pine St</b>			
	6/23/2010	100	No Violations Observed
<b>Souvlaki Pizza, 256 Bridge St</b>			
	6/1/2010	77	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- EXPOSURE TIME - Equipment did not contact the sanitation rinse for the appropriate time.
<b>Spare Time / City Sports Grille, 216 Maple St</b>			
	6/28/2010	82	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>Spring Hill Suites by Marriott, 975 Perimeter Rd</b>			
	4/7/2010	99	No Critical Violations Observed
<b>St. Joseph Community Services Inc., 508 Union St</b>			
	5/27/2010	100	No Violations Observed
<b>St. Joseph Community Services, 151 Douglas St</b>			
	6/4/2010	100	No Violations Observed
<b>St. Paul's Methodist Church, 335 Smyth Rd</b>			
	4/7/2010	99	No Critical Violations Observed
<b>St. Peter's Home, 300 Kelley St</b>			
	6/4/2010	100	No Violations Observed
<b>St. Raphael Church, 103 Walker St</b>			
	6/11/2010	98	No Critical Violations Observed
<b>Starbucks Coffee, 1111 So. Willow St</b>			
	5/25/2010	96	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>Ste. Marie Child Care, 133 Wayne St</b>			
	6/4/2010	100	No Violations Observed
<b>Ste. Marie Parish, 378 Notre Dame Ave</b>			
	6/4/2010	97	No Critical Violations Observed
<b>Ste. Marie School Cafe, 281 Cartier St</b>			
	6/4/2010	97	No Critical Violations Observed
<b>Steakhouse Steaks Eastern Reg Whse, 880 Candia Rd</b>			
	6/30/2010	96	No Critical Violations Observed
<b>Steve's House Restaurant, 1265 Elm St</b>			
	6/30/2010	90	No Critical Violations Observed
<b>Strange Brew Tavern, 88 Market St</b>			
	6/15/2010	93	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>Subway, 881 Hanover St</b>	6/30/2010	96	No Critical Violations Observed
<b>Suddenly Soupy's, 28 Hanover St</b>	6/16/2010	100	No Violations Observed
<b>Suddenly Susan's Gourmet Deli, 87 Hanover St</b>	6/2/2010	93	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Super 8 Motel, 2301 Brown Ave</b>	5/3/2010	98	No Critical Violations Observed
<b>Super Stop &amp; Shop Supermarket, 365 Lincoln St</b>	6/22/2010	93	No Critical Violations Observed
<b>Sweet Cierras LLC, 250 Commercial St</b>	5/21/2010	98	No Critical Violations Observed
<b>Sweets Garden, 1500 So. Willow St</b>	4/15/2010	99	No Critical Violations Observed
<b>Szechuan House Restaurant, 245 Maple St</b>	6/22/2010	84	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Taco Bell #023877, 1050 Second St</b>	6/7/2010	99	No Critical Violations Observed
<b>Talbot Street Variety, 241 Candia Rd</b>	6/28/2010	94	31-HANDWASHING- NUMBER - The establishment had an insufficient number of handsinks.
<b>Teddy J's, 866 Elm St</b>	4/20/2010	78	01-SOUND CONDITION - Food not in sound condition.  03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Temple Adath Yeshurun, 152 Prospect St</b>	6/29/2010	96	No Critical Violations Observed
<b>TGI Friday's #0175, 1516 So. Willow St</b>	4/6/2010	94	No Critical Violations Observed
<b>The "1903" Pub &amp; Banquet Hall, LLC, 1491 Front St</b>	4/19/2010	96	No Critical Violations Observed
<b>The Bakeshop on Kelley Street, 171 Kelly St</b>	4/1/2010	97	No Critical Violations Observed
<b>The Black Brimmer, Inc., 1087 Elm St</b>	6/30/2010	97	No Critical Violations Observed
<b>The Bridge Cafe on Elm, LLC, 1117 Elm St</b>	4/6/2010	80	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.

Facility	Inspection Date	Score	Violation
<b>The Cafe at YDC, 1056 No. River Rd</b>	5/24/2010	99	No Critical Violations Observed
<b>The Courville @ Manchester, 44 W. Webster St</b>	5/21/2010	96	No Critical Violations Observed
<b>The Greek Man LLC, 724 E. Industrial Dr</b>	6/25/2010	100	No Violations Observed
<b>The Growing Years, 130 Harvell St</b>	6/11/2010	90	No Critical Violations Observed
<b>The Lunch Bunch LLC, 66 Hanover St</b>	5/10/2010	92	01-SOUND CONDITION - Food not in sound condition.
<b>The Meetinghouse @ Riverfront, 60 Riverfront Dr</b>	6/21/2010	93	No Critical Violations Observed
<b>The Olive Garden Italian Restaurant, 1888 So. Willow St</b>	5/6/2010	94	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>The Prayer Hall dba Welcome Home, 286 Concord St</b>	5/17/2010	91	No Critical Violations Observed
<b>The Stuffed Sub, LLC, 1293 Elm St</b>	5/11/2010	93	No Critical Violations Observed
<b>The Way We Cook, 1361 Elm St</b>	6/25/2010	96	No Critical Violations Observed
<b>The Wine Studio LLC, 53 Hooksett Rd</b>	6/18/2010	100	No Violations Observed
<b>The Workout Club &amp; Wellness Center, 93 So. Maple St</b>	5/25/2010	93	No Critical Violations Observed
<b>Theo's Restaurant &amp; Lounge, 102 Elm St</b>	5/17/2010	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.
<b>Tidewater Cafe @ Manch CC, 1066 Front St</b>	6/7/2010	97	No Critical Violations Observed
<b>Tidewater Cafe at the CBC, 1050 Holt Ave</b>	5/7/2010	92	No Critical Violations Observed
<b>Tiya's Restaurant, 8 Hanover St</b>	6/17/2010	92	No Critical Violations Observed
<b>Toys "R" Us, 2 Keller St</b>	4/16/2010	100	No Violations Observed
<b>Two Guys Food Market, 414 Union St</b>	6/17/2010	97	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>U &amp; P Convenience LLC, 64 Merrimack St</b>	4/6/2010	100	No Violations Observed
<b>Ukrainian Club, 148 Manchester St</b>	6/21/2010	95	No Critical Violations Observed
<b>Uncle Bob's Superette, 435 Kelley St</b>	5/17/2010	96	No Critical Violations Observed
<b>UR 1st Stop Convenience, 49 Amoskeag St</b>	4/20/2010	97	No Critical Violations Observed
<b>Van Otis Chocolate, 341 Elm St</b>	5/25/2010	88	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.
<b>Varick's Restaurant &amp; Sports Bar, 24 Depot St</b>	6/3/2010	92	No Critical Violations Observed
<b>Varney Street Quick Stop, 323 Varney St</b>	5/19/2010	96	No Critical Violations Observed
<b>VNA Child Care Center, 435 So. Main St</b>	6/3/2010	96	No Critical Violations Observed
<b>W. R. Taverna, 201 Merrimack St</b>	6/28/2010	96	No Critical Violations Observed
<b>Wally &amp; Bernie's, 20 Old Granite St</b>	5/11/2010	89	22-SANITATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Wal-Mart Stores, Inc #2399, 300 Keller St</b>	5/24/2010	99	No Critical Violations Observed
<b>Washington Manor, 67 Prospect St</b>	6/17/2010	99	No Critical Violations Observed
<b>Webster House, 135 Webster St</b>	5/27/2010	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Webster School, 2519 Elm St</b>	6/2/2010	95	No Critical Violations Observed
<b>Wee Play School, 200 Bedford St</b>	6/22/2010	91	28-SEWAGE (PROPERLY FUNCTIONING) - The establishment's septic system or sewage disposal system was not functioning properly, ie. back-ups or surfacing onto the ground.
<b>Wendy's, 675 So Willow St</b>	4/19/2010	91	No Critical Violations Observed
<b>Wendy's, 722 Second St</b>	6/23/2010	94	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
<b>West High Patio Shoppe, 9 Notre Dame Ave</b>	5/27/2010	96	No Critical Violations Observed
<b>West Side Bistro, 157 Amory St</b>	6/8/2010	80	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.  12-GOOD HYGIENIC PRACTICES (SMOKING) - Employees were smoking in an unapproved location.
<b>West Side Meat and Deli, 270 Amory St</b>	4/19/2010	98	No Critical Violations Observed
<b>Wild Rover Pub, 21 Kosciuszko St</b>	5/12/2010	77	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.  41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Willie B's, 90 Union St</b>	6/23/2010	96	No Critical Violations Observed
<b>Wingman's Grill, 165 John Devine Dr</b>	6/16/2010	98	No Critical Violations Observed
<b>Wings Your Way, 1181 Elm St</b>	6/30/2010	87	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41 F.
<b>Winona Social Club Inc, 168 Manchester St</b>	6/21/2010	97	No Critical Violations Observed
<b>XO on Elm Fabiana-Lorena LLC, 827 Elm St</b>	6/11/2010	96	No Critical Violations Observed
<b>Yorgo Foods Inc, 231 Woodland Ave</b>	6/21/2010	74	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.  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.

Facility	Inspection Date	Score	Violation
<b>Yuki Japanese Grill, 377 So. Willow St</b>			
	4/5/2010	<b>79</b>	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.
<b>Z Restaurant, LLC, 860 Elm St</b>			
	4/8/2010	<b>89</b>	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.