



CITY OF MANCHESTER
Health Department
Inspection Scores by Facility

Period from 5/01/2016 through 6/01/2016

Facility	Inspection Date	Score	Violation
7-Eleven #32499B, 557 Maple St	5/23/2016	98	No Critical Violations Observed
7-Eleven 32996J, 111 Webster St	5/23/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection. No Violations Observed
7-Eleven, 117 Queen City Ave	5/26/2016	88	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
A & E Coffee Roastery & Tea, 1000 Elm St	5/23/2016	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
A Market Kitchen, 379 So. Willow St	5/24/2016	96	No Critical Violations Observed
Angela's Pasta & Cheese Shop, 815 Chestnut St	5/31/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection. No Violations Observed
Assumption Greek Orthodox Church, 111 Island Pond Rd	5/17/2016	96	No Critical Violations Observed
B & B Cafe and Grill, 25 Stark St	5/17/2016	85	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
Baked Downtown Cafe & Bakery, 1015 Elm St	5/16/2016	86	22-SANITIZATION RINSE- EXPOSURE TIME - Equipment did not contact the sanitization rinse for the appropriate amount of time.
Bakersville School, 20 Elm St	5/26/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION -

Facility	Inspection Date	Score	Violation
			No violations were noted during this inspection.
			No Violations Observed
Barnes & Noble Booksellers, 1741 So. Willow St			
	5/27/2016	87	30-BACKFLOW (AIR GAP) - The establishment did not have proper air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holding containers.
			35-INSECTS - The facility has an insect infestation.
Bayona Cafe LLC, 670 Commercial St			
	5/24/2016	97	No Critical Violations Observed
Beech Street School, 333 Beech St			
	5/20/2016	97	No Critical Violations Observed
Ben Nadeau's Subs, 1095 Hanover St			
	5/12/2016	96	No Critical Violations Observed
Best Beef, 720 E. Industrial Park Dr			
	5/2/2016	99	No Critical Violations Observed
Big Easy Bagel, 2626 Brown Ave			
	5/5/2016	98	No Critical Violations Observed
Birch Hill Terrace, 200 Alliance St			
	5/23/2016	93	No Critical Violations Observed
Bodwell Food Mart, 1466 Bodwell Rd			
	5/5/2016	97	No Critical Violations Observed
Breezeway Pub, 14 Pearl St			
	5/16/2016	97	No Critical Violations Observed
Burger King, 622 So. Willow St			
	5/10/2016	87	No Critical Violations Observed
Cafe la Reine, 915 Elm St			
	5/16/2016	94	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Cafe Services @ Comcast, 676 Island Pond Rd			
	6/1/2016	87	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
Cafe Services, 749 E. Industrial Park Dr			
	5/24/2016	98	No Critical Violations Observed
Caribbean Market, 302 Lake Ave			
	5/18/2016	86	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140øF.
Carpenter Center - St. Joseph's Community Services, 323 Franklin St			
	5/17/2016	99	No Critical Violations Observed
Celebrations Kitchen and Catering, 1017 Second St			

Facility	Inspection Date	Score	Violation
	6/1/2016	88	03-TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Cheng Du Kitchen, 665 Hooksett Rd			
	5/11/2016	85	No Critical Violations Observed
Chen's Garden, 956 Second St			
	6/1/2016	76	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			03-TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.
			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.
Chuck E Cheese, 1525 So. Willow St			
	5/31/2016	82	30-BACKFLOW (AIR GAP) - The establishment did not have proper air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holding containers.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Club ManchVegas, Inc., 50 Old Granite St			
	5/27/2016	73	01-APPROVED SOURCE - Food observed was not from an approved source. Example: Home prepared items or items made in an unlicensed facility.
			03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			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 sealed to the outside to prevent the entry of pests.
Club Mont Royal, 594 Somerville St			
	6/1/2016	90	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Davignon Club, 218 Wilson St			
	5/31/2016	64	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

Facility	Inspection Date	Score	Violation
			when required.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			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.
	6/1/2016	92	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.
Derryfield Lower School, 2108 River Rd			
	5/12/2016	99	No Critical Violations Observed
Derryfield Upper School, 2108 River Rd			
	5/12/2016	98	No Critical Violations Observed
Down the Block, 167 Hanover St			
	5/13/2016	83	01-APPROVED SOURCE - Food observed was not from an approved source. Example: Home prepared items or items made in an unlicensed facility.
			22-SANITIZATION RINSE- EQUIP AND UTENSILS NOT SANITIZED - Equipment was not sanitized prior to use or re-use as necessary.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Dube Dogs & Sausage, 400 Bedford St			
	5/13/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Dunkin Donuts, 1022 So. Willow St			
	5/16/2016	86	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			35-INSECTS - The facility has an insect infestation.
Dunkin Donuts, 122 Londonderry Tpk			
	6/1/2016	93	No Critical Violations Observed
Dunkin Donuts, 2297 Brown Ave			
	5/5/2016	93	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Easter Seals NH Robert Jolicouer School Residential Program, 1 Mammoth Rd			
	5/25/2016	94	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Edible Arrangements, 1000 Elm St			
	5/23/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Finesse Pastries, 968 Elm St			
	5/26/2016	95	No Critical Violations Observed
Fitlab Fitness Club Juice Bar, 89 Dow St			
	5/24/2016	92	41-TOXICS LABELED - Toxic items were not labeled as to their contents.
Five Guys, 1111 So. Willow St			
	5/11/2016	99	No Critical Violations Observed
Friendlys #302, 1229 So. Willow St			
	5/11/2016	87	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Giovanni's Roast Beef & Pizza, 379 So. Willow St			
	5/17/2016	84	03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140øF to 75øF in 2 hours and from 75øF to 41øF within 4 more hours.
			03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140øF.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Golden Bowl, 12 Lake Ave			
	5/19/2016	96	No Critical Violations Observed
Gov. Hugh Gallen Hi-Rise, 200 Hanover St			
	5/3/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Granite State Fruit Co., 30 Auburn St			
	5/25/2016	95	No Critical Violations Observed
Greater Manchester Colt League, 411 Bridge St			
	5/16/2016	98	No Critical Violations Observed
Greater Manchester Pony Colt League, Auburn & Maple St			
	5/5/2016	98	No Critical Violations Observed
Green Acres School, 100 Aurore Ave			
	5/16/2016	98	No Critical Violations Observed
Green Bike Smoothies, 775 Canal St			
	5/24/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed

Facility	Inspection Date	Score	Violation
Hallsville School, 275 Jewett St	5/9/2016	98	No Critical Violations Observed
Hamdi International Grocery Store, 132 Orange St	5/16/2016	84	No Critical Violations Observed
Henry J. Pariseau Highrise, 55 Amory St	5/16/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection. No Violations Observed
Homewood Suites Manchester, 1000 Perimeter Rd	6/1/2016	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
Hong Kong City Restaurant, 864 Page St	5/11/2016	93	No Critical Violations Observed
Immanuel Lutheran Church, 673 Weston Rd	5/17/2016	97	No Critical Violations Observed
Jerome's Deli, 393 Bridge St	6/1/2016	94	No Critical Violations Observed
Jewett Street School, 130 So. Jewett St	5/19/2016	97	No Critical Violations Observed
Kindertree Learning Center, 162 Manchester St	5/5/2016	97	No Critical Violations Observed
Kwik Stop - Hanover St., 1095 Hanover St	5/12/2016	98	No Critical Violations Observed
Lepage Bakeries Park St., 199 Pepsi Dr	5/24/2016	96	No Critical Violations Observed
M.S. Market, 176 Sagamore St	5/24/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection. No Violations Observed
Making Community Connections Charter School, 60 Rogers St	5/19/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection. No Violations Observed
Mammoth Road Convenience, 10 Mammoth Rd	5/17/2016	93	No Critical Violations Observed
Manchester Buffet & Restaurant, 371 So. Willow St	5/24/2016	90	35-INSECTS - The facility has an insect infestation.
Manchester Central Little League, 380 Lincoln St	5/12/2016	98	No Critical Violations Observed
Manchester Memorial High School, 1 Crusader Way	5/18/2016	91	31-HANDWASHING- NUMBER - The establishment had an insufficient number of handsinks.

Facility	Inspection Date	Score	Violation
Manchester West High School, 9 Notre Dame Ave			
	5/18/2016	99	No Critical Violations Observed
Maplehurst Bakeries, 299 Pepsi Rd			
	5/23/2016	91	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
Market Basket, 460 Elm St			
	5/4/2016	88	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
McLaughlin Middle School, 290 So. Mammoth Rd			
	5/16/2016	99	No Critical Violations Observed
Meetinghouse at Riverfront, 60 Riverfront Dr			
	5/23/2016	92	No Critical Violations Observed
Michelle's Gourmet Pastries & Deli, 819 Union St			
	5/31/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Mount St. Mary's Academy, 2291 Elm St			
	5/11/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
MST - Introduction to Culinary, 530 So Porter St			
	5/18/2016	99	No Critical Violations Observed
N - N Express II, 230 Lowell St			
	5/18/2016	88	01-APPROVED SOURCE - Food observed was not from an approved source. Example: Home prepared items or items made in an unlicensed facility.
			22-SANITIZATION RINSE- EQUIP AND UTENSILS NOT SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Noah's Ark Child Care Center, 491 E. Industrial Park Dr			
	5/2/2016	98	No Critical Violations Observed
North East Ice Cream, 98 Beech Hill Rd			
	5/3/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Page Street Express Mart, 1036 Hanover St			
	5/12/2016	96	No Critical Violations Observed
Papa John's Pizza, 223 So. Willow St			
	5/2/2016	97	No Critical Violations Observed

Facility	Inspection Date	Score	Violation
Parkside Convenience, 675 Hooksett Rd			
	5/11/2016	95	No Critical Violations Observed
Pigeon's Super Market, 168 Wilson St			
	5/18/2016	62	01-SPOILAGE - Spoiled food or moldy ice observed.
			03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140øF.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			41-TOXICS LABELED - Toxic items were not labeled as to their contents.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
	5/19/2016	89	No Critical Violations Observed
Pizza Express II, 865 Second St			
	5/25/2016	81	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140øF.
Pub 55 Bar & Grill, 55 John E Devine Dr			
	5/26/2016	87	03-RE-HEATING OF FOOD - Potentially hazardous foods were not reheated to 165øF within 2 hours.
			03-TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.
			41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Quality Inn Manchester Airport, 55 John Devine Dr			
	5/17/2016	89	No Critical Violations Observed
Queen City Mobile I, 1050 So. Willow St			
	5/27/2016	86	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
Queen's Pub and Grille, 641 Elm St			
	5/19/2016	91	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Rodriguez Convenience Store, 310 Maple St			
	5/5/2016	90	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140øF.

Facility	Inspection Date	Score	Violation
Sacred Heart Church Food Pantry, 247 So. Main St			
	5/16/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
Sacred Heart Parish, 265 So. Main St			
	5/16/2016	98	No Critical Violations Observed
Saigon Asian Market, 476 Union St			
	5/3/2016	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
Sandy's Variety and Sub Shop, 2281 Candia Rd			
	5/25/2016	83	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Seven Day's Market II, 175-177 Wilson St			
	5/11/2016	84	01-APPROVED SOURCE - Food observed was not from an approved source. Example: Home prepared items or items made in an unlicensed facility.
			35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Simons Roast Beef, 2626 Brown Ave			
	5/5/2016	93	03-RE-HEATING OF FOOD - Potentially hazardous foods were not reheated to 165øF within 2 hours.
Southside Middle School, 140 So. Jewett St			
	5/13/2016	96	No Critical Violations Observed
St. Anthony Community Center, 148 Belmont St			
	5/5/2016	98	No Critical Violations Observed
St. Anthony School Lunch Program, 148 Belmont St			
	5/5/2016	98	No Critical Violations Observed
St. Catherine's School, 206 North St			
	5/11/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
St. Raphael Church, 103 Walker St			
	5/12/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
St. Teresa Rehabilitation & Nursing, 519 Bridge St			
	6/1/2016	99	No Critical Violations Observed
Starbucks Coffee, 1111 So. Willow St			
	5/17/2016	93	30-BACKFLOW (AIR GAP) - The establishment did not have proper air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holding

Facility	Inspection Date	Score	Violation
			containers.
			30-CROSS CONNECTION - The plumbing system was not free of cross connections.
Steakhouse Steaks Eastern Reg Whse, 880 Candia Rd			
	5/4/2016	98	No Critical Violations Observed
Subway, 777 So. Willow St			
	5/17/2016	91	30-BACKFLOW (AIR GAP) - The establishment did not have proper air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holding containers.
Subway, 997 Elm St			
	5/19/2016	94	No Critical Violations Observed
Suddenly Soupy's, 28 Hanover St			
	5/11/2016	97	No Critical Violations Observed
Suddenly Susan's Gourmet Deli, 87 Hanover St			
	5/11/2016	98	No Critical Violations Observed
Taj India, 967 Elm St			
	5/4/2016	87	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			27-HOT AND COLD WATER UNDER PRESSURE - There was a lack of hot and or cold running water throughout the facility.
Taqueria La Guadelupara Market, 917 Valley St			
	5/19/2016	92	No Critical Violations Observed
The 25th Lane, 2171 Candia Rd			
	5/25/2016	91	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
The Bridge Cafe, 1117 Elm St			
	5/31/2016	91	No Critical Violations Observed
The Courville @ Manchester, 44 W. Webster St			
	5/31/2016	97	No Critical Violations Observed
The Fruit Center, 15 Webster St			
	5/27/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
The Growing Years, 130 Harvell St			
	5/26/2016	97	No Critical Violations Observed
The Pepsi Beverages Company, 127 Pepsi Rd			
	5/24/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
The Way We Cook, 1361 Elm St			
	5/25/2016	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.

Facility	Inspection Date	Score	Violation
			No Violations Observed
Thomas B. O'Malley Highrise, 259 Chestnut St			
	5/3/2016	99	No Critical Violations Observed
Thousand Crane, 1000 Elm St			
	5/23/2016	84	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			
	5/20/2016	92	No Critical Violations Observed
Tommy K's, 2323 Brown Ave			
	5/9/2016	80	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140øF to 75øF in 2 hours and from 75øF to 41øF within 4 more hours.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
Tutti Frutti of Manchester NH, 1500 So. Willow St			
	5/31/2016	99	No Critical Violations Observed
UR 1st Stop Convenience, 49 Amoskeag St			
	5/12/2016	95	No Critical Violations Observed
Webster House, 135 Webster St			
	5/27/2016	98	No Critical Violations Observed
Wendy's, 675 So. Willow St			
	5/5/2016	96	No Critical Violations Observed
Wendy's, 722 Second St			
	5/5/2016	94	No Critical Violations Observed
Wilson School, 401 Wilson St			
	5/19/2016	97	No Critical Violations Observed
Win Family Inc., 460 Elm St			
	5/25/2016	98	No Critical Violations Observed