



CITY OF MANCHESTER

Health Department

Inspection Scores by Facility

Period from 7/01/2016 through 7/31/2016

Facility	Inspection Date	Score	Violation
8ne5, 815 Elm St	7/6/2016	96	No Critical Violations Observed
AFC Sushi @ Hannaford #164, 201 John Devine Dr	7/5/2016	87	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 22-SANITIZATION RINSE- EQUIP AND UTENSILS NOT SANITIZED - Equipment was not sanitized prior to to use or re-use as necessary.
Auntie Anne's Pretzels, 1500 So. Willow St	7/7/2016	91	35-INSECTS - The facility has an insect infestation. 35-PESTS-PRESENCE - The facility has evidence of pests.
Billy's Sports Bar & Grill, 34 Tarrytown Rd	7/6/2016	89	No Critical Violations Observed
Central Ale House, 23 Central St	7/7/2016	82	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
Cotton Restaurant, 75 Arms St	7/12/2016	92	No Critical Violations Observed
Dairy Queen/Orange Julius, 1500 So. Willow St	7/5/2016	88	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF. 41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
Element Lounge, 1055 Elm St	7/7/2016	98	No Critical Violations Observed
Hannaford Food & Drug #164, 201 John E Devine Dr	7/1/2016	91	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper

Facility	Inspection Date	Score	Violation
			concentration.
Hanover Street Chophouse, 149 Hanover St			
	7/8/2016	98	No Critical Violations Observed
Heaven's East Side Mart LLC, 234 Mammoth Rd			
	7/25/2016	95	No Critical Violations Observed
Masa Japanese Steakhouse, 1707 So. Willow St			
	7/5/2016	53	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			12-HANDS WASHED - Employees were not washing hands when required.
			12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			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.
	7/6/2016	92	12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
McGarvey's Inc., 1097 Elm St			
	7/5/2016	85	01-SPOILAGE - Spoiled food or moldy ice observed.
			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.
Mint Bistro, 1105 Elm St			
	7/5/2016	92	No Critical Violations Observed
Nawlins Grille, 860 Elm St			
	7/6/2016	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
Sarku Japan, 1500 So. Willow St			
	7/7/2016	93	No Critical Violations Observed
Shop N Go, 188 Massabesic St			
	7/25/2016	94	No Critical Violations Observed
The Gyro Spot, 1073 Elm St			
	7/5/2016	94	No Critical Violations Observed
The Pint Public House, 1111 Elm St			
	7/5/2016	93	No Critical Violations Observed