



## CITY OF MANCHESTER

### *Health Department*

### Inspection Scores by Facility

Period from 02/01/2020 through 2/29/2020

Facility	Inspection Date	Score	Violation
<b>61 Best Market, 61 Maple St</b>			
	2/3/2020	81	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
			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.
<b>99 Restaurant &amp; Pub, 1685 So. Willow St</b>			
	2/5/2020	90	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>A Market Kitchen, 379 So. Willow St</b>			
	2/3/2020	98	No Critical Violations Observed
<b>A Market Natural Foods, 125 Loring St</b>			
	2/3/2020	96	No Critical Violations Observed
<b>Alltown Manchester, 2391 Brown Ave</b>			
	2/14/2020	93	41-TOXICS LABELED - Toxic items were not labeled as to their contents.
<b>Alltown Market Manchester, 1050 So. Willow St</b>			
	2/4/2020	89	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
			41-TOXICS LABELED - Toxic items were not labeled as to their contents.
<b>Applebee's Neighborhood Grill &amp; Bar, 581 Second St</b>			
	2/3/2020	98	No Critical Violations Observed
<b>Athens Restaurant, 31 Central St</b>			
	2/3/2020	86	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140°F.
<b>Backyard Brewery &amp; Kitchen, 1211 So. Mammoth Rd</b>			
	2/25/2020	54	03-COLD HOLDING TEMPERATURE - Potentially

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			hazardous foods were not held at or below 41°F.
			03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140°F to 70°F in 2 hours and from 70°F to 41°F within 4 more hours.
			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.
			12-HYGIENIC PRACTICES (OTHER) - Personnel - Hygienic Practices - Other violations.
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			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.
			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 sealed to the outside to prevent the entry of pests.
			41-TOXICS LABELED - Toxic items were not labeled as to their contents.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items or incompatible chemicals.
	2/27/2020	90	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
<b>Bakolas Market, Inc., 110 Spruce St</b>			
	2/20/2020	91	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Bamboo Garden, 329 Lincoln St</b>			
	2/11/2020	78	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 140°F to 70°F in 2 hours and from 70°F to 41°F within 4 more hours.
			03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140°F.
			07-CROSS-CONTAMINATION - Foods were not protected

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			from cross contamination.
			22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
<b>Bishop Leo E. O'Neil Youth Center, 30 So. Elm St</b>			
	2/11/2020	94	No Critical Violations Observed
<b>Burger King, 623 Second St</b>			
	2/4/2020	86	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Cafe Services @ Comcast, 676 Island Pond Rd</b>			
	2/27/2020	78	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.
			12-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.
<b>Charley's Philly Steaks, 1500 So. Willow St</b>			
	2/4/2020	85	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>C's Variety Store, 1500 So. Willow St</b>			
	2/12/2020	97	No Critical Violations Observed
<b>Cypress Center Kitchen, 401 Cypress St</b>			
	2/13/2020	93	03-TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.
<b>Dairy Queen/Orange Julius, 1500 So. Willow St</b>			
	2/12/2020	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
<b>Derryfield Lower School, 2108 River Rd</b>			
	2/3/2020	99	No Critical Violations Observed
<b>Derryfield Upper School, 2108 River Rd</b>			
	2/3/2020	96	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Don Quijote Restaurant, 362 Union St</b>			
	2/3/2020	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.

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			12-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
<b>Dunkin Donuts, 1602 Elm St</b>			
	2/10/2020	84	22-SANITIZATION 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 sealed to the outside to prevent the entry of pests.
<b>Easter Seals Development &amp; Family Resource Center, 435 So. Main St</b>			
	2/13/2020	97	No Critical Violations Observed
<b>Elite Pizza, 72 Conant St</b>			
	2/11/2020	87	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
<b>Fairfield Inn Manchester, 860 So. Porter St</b>			
	2/5/2020	96	No Critical Violations Observed
<b>Fresh Picks Cafe @ Parker Varney School, 223 James A Pollock Dr</b>			
	2/10/2020	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
<b>Giorgio's Ristorante &amp; Bar, 270 Granite St</b>			
	2/10/2020	80	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.
<b>Girls Inc of NH, 340 Varney St</b>			
	2/5/2020	94	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
<b>Jenny Craig WLC #663, 40 March Ave</b>			
	2/3/2020	94	35-OUTER OPENINGS - The facilities outer openings have not been tightly sealed to the outside to prevent the entry of pests.
<b>Jimmy's House of Pizza, 345 Kelley St</b>			
	2/13/2020	85	03-RE-HEATING OF FOOD - Potentially hazardous foods were not reheated to 165°F within 2 hours.
<b>Little Caesars Pizza, 581 Second St</b>			
	2/5/2020	82	22-SANITIZATION RINSE- PROPER CONCENTRATION -

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			The sanitization rinse was not maintained at the proper concentration.
			41-TOXICS LABELED - Toxic items were not labeled as to their contents.
<b>Luigi's Pizza Bar &amp; Grille, 712 Valley St</b>			
	2/12/2020	<b>62</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-HYGIENIC PRACTICES (EATING/DRINKING) - Employees were eating, and/or drinking in an unapproved location or via an unapproved method.
			12-HYGIENIC PRACTICES (OTHER) - Personnel - Hygienic Practices - Other violations.
			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.
			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.
	2/14/2020	<b>78</b>	03-TIME/TEMP REQUIREMENTS - Establishment does not meet time/temp requirements.
			12-BARE HAND CONTACT OF READY TO EAT FOODS - Employees were touching ready-to-eat foods with their bare hands
			22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
<b>Manchester Fuel Inc., 219 Londonderry Tpk</b>			
	2/20/2020	<b>78</b>	03-HOT HOLDING TEMPERATURE - Potentially hazardous foods were not held at or above 140°F.
			12-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 sealed to the outside to prevent the entry of pests.
			41-TOXICS LABELED - Toxic items were not labeled as to their contents.
<b>McDonough School, 550 Lowell St</b>			
	2/20/2020	<b>97</b>	No Critical Violations Observed

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<b>Mount St. Mary Academy, 2291 Elm St</b>	2/5/2020	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
<b>Northwest Elementary School, 300 Youville St</b>	2/4/2020	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed
<b>Northwest Head Start, 300 Youville St</b>	2/4/2020	99	No Critical Violations Observed
<b>Pizza Hut, 716 So. Willow St</b>	2/11/2020	88	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>Queen City Market, 31A Elm St</b>	2/12/2020	93	No Critical Violations Observed
<b>Red Robin Gourmet Burgers &amp; Brews, 1500 So. Willow St</b>	2/13/2020	95	07-CROSS-CONTAMINATION - Foods were not protected from cross contamination.
<b>Shawn's Corner Market, 912 Somerville St</b>	2/4/2020	84	01-APPROVED SOURCE - Food observed was not from an approved source. Example: Home prepared items or items made in an unlicensed facility.
			31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>Shop N Go, 188 Massabesic St</b>	2/20/2020	91	No Critical Violations Observed
<b>Sky Zone Trampoline Park, 500 Valley St</b>	2/13/2020	86	35-ANIMALS RESTRICTED - The facility has animals that are either not allowed on the premises, or are not being properly controlled or segregated from food preparation and storage areas.
			41-TOXICS LABELED - Toxic items were not labeled as to their contents.
<b>SNS Convenience, 307 So. Mammoth Rd</b>	2/20/2020	96	31-HANDWASHING- FUNCTIONING - Handsinks were not properly functioning, ie. leaking onto the floor, not draining, broken hot/cold water supply devices.
<b>Sophia Nadeau's Subs Salads Wrap, 673 Hooksett Rd</b>	2/28/2020	85	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.
			41-TOXICS LABELED - Toxic items were not labeled as to their contents.

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<b>Southern NH University Mobile Food Truck, 2500 No River Rd</b>			
	2/28/2020	99	No Critical Violations Observed
<b>St. Catherine of Siena School, 206 North St</b>			
	2/10/2020	94	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.
<b>Subway, 510 Harvey Rd</b>			
	2/13/2020	97	No Critical Violations Observed
<b>Super 8 Motel, 2301 Brown Ave</b>			
	2/4/2020	86	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			41-TOXICS LABELED - Toxic items were not labeled as to their contents.
<b>Temple Adath Yeshurun, 152 Prospect St</b>			
	2/4/2020	85	22-SANITIZATION RINSE- PROPER CONCENTRATION - The sanitization rinse was not maintained at the proper concentration.
			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.
<b>The Breakfast Club, 342 Cypress St</b>			
	2/5/2020	83	03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140øF to 70øF in 2 hours and from 70øF 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.
<b>The Farm Bar &amp; Grille, 1181 Elm St</b>			
	2/11/2020	61	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41øF.
			22-SANITIZATION RINSE- PROPER TEMPERATURE - The sanitization rinse was not maintained at the proper temperature.
			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.
			31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
			35-PESTS-PRESENCE - The facility has evidence of pests.
			41-TOXICS LABELED - Toxic items were not labeled as to

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			their contents.
			41-TOXICS STORED - Toxic items were not stored away from food, utensils, food service items 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.
	2/13/2020	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
			35-PESTS-PRESENCE - The facility has evidence of pests.
<b>The Growing Years, 130 Harvell St</b>			
	2/5/2020	97	No Critical Violations Observed
<b>Townplace Suites of Manchester, 686 Huse Rd</b>			
	2/11/2020	89	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
<b>Verc Second St. Circle K, 1019 Second St</b>			
	2/11/2020	89	31-HANDWASHING- ACCESSIBLE - The handsinks were not easily accessible, ie. blocked, used for storing equipment.
<b>Washington Manor, 233 Prospect St</b>			
	2/10/2020	82	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.
<b>Washington Manor, 67 Prospect St</b>			
	2/11/2020	86	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.
			30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
<b>Webster School, 2519 Elm St</b>			
	2/3/2020	99	No Critical Violations Observed
<b>West High School, 9 Notre Dame Ave</b>			
	2/4/2020	98	No Critical Violations Observed