



FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

No. PT0000852 Owner Name: Puritan Confectionery Co., Inc. Date: 01/29/2019 Time: 12:30 pm
Establishment Name: Puritan Backroom Restaurant Class of Business: I Restaurant > 100
Establishment Location: 245 Hooksett Rd Manchester, NH Hillsborough County
Type of Water Supply: Municipal Sewage Disposal: Municipal
Permit Posted: YES Non-smoking Section: NO Certified Food Handler: Keny Corpero-Velez, Colton Squeclia
Purpose: ☒ Routine ☐ Follow-up ☐ New ☐ Complaint / Special Investigation ☐ Other

* Critical items requiring immediate attention. Debit points indicate non-compliance. (x) indicates specific violation.

Item	Debit Points	Description	Item	Debit Points	Description	Item	Debit Points	Description
Sources of Food			Food Equip. & Utensils: Cleanliness			Garbage & Refuse Disposal		
*1		Sound Condition__No Spoilage__ Unapproved Source__	20		Pre-flushed__Scrapped__Soaked__	33		Containers or Receptacles Covered__ Adequate Number__Insect/Rodent Proof__Clean__
Food Protection			21		Wash & Rinse Water:Clean__Proper Temperature__	34		Outside Storage Area Enclosures Properly Constructed__Clean__ Controlled Incineration__
2		Original Container__ Properly Labeled__ Menu Advisory__ Dating__	*22	4	Sanitization Rinse: Clean__ ProperTemperature__Concentration__X Exposure Time__Equipment & Utensils Sanitized__	Insect, Rodent & Animal Control		
*3		Potentially Hazardous Food Meets Temp. Requirements During Cold Holding__Hot Holding__Cooking__Cooling__Reheating__ Meets Time Temp Requirement__	23	1	Wiping Cloths Clean__Not Used on Tableware__Stored Properly__X	*35		Insects/Rodents__ Outer Openings Protected__ No Birds, Turtles or Other Animals__
*4		Facilities to Maintain Product Temp__	24		Food Contact Surfaces of Equipment & Utensils Clean__ Ice Machine__Tableware__Dispensers Cooking Utensils__Slicers__Can Opener__Worktable__Cooking Equipment__Mixers__Grinders__ Cutting Board__Food Containers__ Microwave__Other Equipment__ 24	Floors, Walls & Ceilings		
5		Thermometers Provided __ Conspicuous __Accurate__	25		Non-food Contact Surfaces of Equipment & Utensils Clean__	36		Floors: Construction__Drained__Clean__ Good Repair__Covering__Installation__ Dustless Cleaning Methods__
6		Potentially Hazardous Food Properly Thawed__			Equipment__Refrigerators & Racks__ Dishwashing Equipment__Shelving__ Kitchenware__Ventilation & Exhaust Equipment__ 6	37		Walls,Ceilings,Attached Equipment: Construction__Clean__GoodRepair__ Surfaces__DustlessCleaningMethods__
*7		Unwrapped & Potentially Hazardous Food Not Re-served__Cross Contamination__	26	1	Storage__XHandling__Drying__of Clean Equipment & Utensils	Lighting		
8	2	Food Protection During Storage__X Preparation__Display__Service__ Transportation__	Water System			38		Lighting Provided as Required __ Accurate __Fixtures Shielded
9		Handling of Food (Ice) Minimized __	Sewage Disposal			Ventilation		
10	1	In-use Food (Ice) Dispensing Utensils Properly Stored__X	*27		Water Source Safe__Hot & Cold Under Pressure__Sample Taken__	39		Rooms & Equipment Vented as Required__
Personnel			Plumbing			Dressing Rooms		
*11		Personnel with Infections Restricted__	28		Sewage & Water Disposal__	40		Rooms Clean__Lockers Provided__ Facilities Clean__Located__
*12	5	Hands Washed & Clean__Good Hygienic Practices__X Bare Hand Contact of RTE Foods__X	Toilet & Handwashing Facilities			Miscellaneous		
13		Clean Clothes__Hair Restraints__	29		Installation__Maintenance__	*41		Necessary Toxic Items Properly Stored__Labeled__Used__
Food Equipment & Utensils			*30		Cross-connection__Backflow__Back Siphonage	42		Premises Maintained__Free of Litter & Unnecessary Articles__Cleaning & Maintenance Equipment Properly Stored__Authorized Personnel__
14		Food (Ice) Contact Surfaces Design__ Construction__Maintenance__Installation__ Location__	31		Number__Convenient__Accesible__ Design__Installation__Functioning__	43		Complete Separation from Living & Sleeping Quarters__Laundry__
15		Non-Food Contact Surfaces Design__ Construction__Maintenance__Installation__ Location__	32	2	Toilet Rooms Enclosed__Self Closing Doors__Fixtures in Good Repair__ Clean__Dispensed Hand Cleanser__ Dispensed Sanitary Towels/Hand Drying Device Provided__X Proper Waste Receptacles__ Hand Wash Sign__	44		Clean__Soiled__Linen Properly Stored__
16		Dishwashing Facilities Design__ Location__ Construction__Maintenance__Installation__ Operation__ Dishwasher Alarm __				Total Debit Points <u>16</u>		
17		Accurate Thermometers__Chemical Test Kits Provided__Gauge Cock (1/4" IPS Valve)__				Rating Score <u>84</u>		
18		Single-Service Articles Stored__Dispensed__ Used__				(Cleaning Points From Item 24 & 25) <u>0</u>		
19		No Re-use of Single-Service Articles__				84		



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Notice: This inspection found the following violation(s) of a critical item(s) listed. In accordance with Section 117.30 of the City of Manchester Code of Ordinances, violation(s) must be corrected within the comply by date(s) listed below. Failure to do so may result in the issuance of a citation (ticket).

Critical Violations

12-BARE HAND CONTACT OF READY TO EAT FOODS - Comply by: 2/1/2019

Employees shall not touch ready-to-eat foods with their bare hands. They must use gloves, wax paper, tongs or other approved methods to contact these items. He-P 2305

Violation Comments: Employee observed using his bare hands to grab cooked french fries for customer service. Bare hand contact of ready to eat foods is prohibited. Ready to eat foods that are handled with bare hands shall be discarded.

12-HYGIENIC PRACTICES (OTHER) - Comply by: 2/1/2019

Personnel Hygienic Practices Other.

Violation Comments: Hand sinks shall be used for hand washing ONLY. Dumping is not permitted in hand sinks. Dumped ice was observed in hand sinks at to-go side of restaurant.

22-SANITIZATION RINSE- PROPER CONCENTRATION - Comply by: 2/1/2019

The sanitization rinse shall be maintained at the proper concentration. Chlorine shall be at 50-200 PPM. Quaternary Ammonium shall be at 200 PPM unless otherwise specified on the label. Iodine shall be maintained at 12.5 PPM. He-P 2310

Violation Comments: Dish machine was unable to reach final rinse required for high temperature dish washing, and chlorine attached to unit was empty. No concentration of sanitizer present when tested. No dishes were able to be verified as having been sanitized and must be put through a sanitizing rinse. Chlorine was able to be replaced during inspection and concentration of 100ppm was present after rinse.

Non-Critical - shall be corrected by next routine inspection.

08-FOOD PROTECTION (STORAGE)

Foods/food storage items shall be stored at least 6 inches above the floor and 12 inches from the wall. He-P 2304

Violation Comments: Multiple cans observed heavily dented with dents along the seams. Cans with dents along the seams should be removed from service, as they may be compromised and lead to bacterial growth.

10-IN-USE UTENSILS STORED

Handled scoops must be stored with the handle facing up and out of food item while stored. Ice scoops may not be stored in ice. They must be stored outside of the ice and in a clean container with the handle facing up. He-P 2304

Violation Comments: Multiple scoops observed with their handles inside of the bulk product. When handled scoops are stored inside of bulk product, ensure scoops are stored upright with the handle facing directly outside of the product.

26-CLEAN EQUIPMENT-DRYING

All clean equipment shall be inverted and air dried prior to storage. He-P 2310

Violation Comments: Dish washer observed taking dishes from "clean" side of dish machine and drying them with a towel to put away. Dishes shall be allowed to air dry prior to being stacked and "put away".

23-WIPING CLOTHS- STORED PROPERLY

Wiping cloths shall be properly stored, in clean sanitizer of appropriate concentration, while in-use. He-P 2310

Violation Comments: Wiping cloths shall be stored in a sanitizer of appropriate concentration when not actively in use. Wiping cloths may not be used on hands as a substitute for proper glove changing/hand washing.

32-HAND DRYING DEVICE

Ensure hand drying device are functioning and/or dispensed paper towels are provided at all hand sinks. He-P 2314

Violation Comments: Provide dispensed paper towels for hand sinks in restaurant bar area.



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Inspected by: Michael Carr Title: Environmental Health Specialist I
Signature: 