



FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

No. PT0000155 Owner Name: Puritan Confectionary Company Inc. Date: 02/01/2019 Time: 11:30 am
Establishment Name: Puritan Conference Center Class of Business: I Restaurant > 100
Establishment Location: 207 Hooksett Rd Manchester, NH Hillsborough County
Type of Water Supply: Municipal Sewage Disposal: Municipal
Permit Posted: YES Non-smoking Section: YES Certified Food Handler: Kennuy Corpero-Velez, Colton Squeelia
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		Sanitization Rinse: Clean__ ProperTemperature__Concentration__ 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		Wiping Cloths Clean__Not Used on Tableware__Stored Properly__	*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	1	Non-food Contact Surfaces of Equipment & Utensils Clean__	36	1	Floors: Construction__Drained__Clean__ X Good Repair__Covering__ Installation__Dustless Cleaning Methods__
6		Potentially Hazardous Food Properly Thawed__			Equipment__Refrigerators & Racks__X 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		Storage__Handling__Drying__of Clean Equipment & Utensils	Lighting		
8		Food Protection During Storage__ Preparation__Display__Service__ Transportation__	Water System			38		Lighting Provided as Required __ Accurate __Fixtures Shielded
9		Handling of Food (Ice) Minimized __	*27			Ventilation		
10		In-use Food (Ice) Dispensing Utensils Properly Stored__	Water Source Safe__Hot & Cold Under Pressure__Sample Taken__			39		Rooms & Equipment Vented as Required__
Personnel			Sewage Disposal			Dressing Rooms		
*11		Personnel with Infections Restricted__	*28			40		Rooms Clean__Lockers Provided__ Facilities Clean__Located__
*12		Hands Washed & Clean__Good Hygienic Practices__Bare Hand Contact of RTE Foods__	Sewage & Water Disposal__			Miscellaneous		
13		Clean Clothes__Hair Restraints__	Plumbing			*41		Necessary Toxic Items Properly Stored__Labeled__Used__
Food Equipment & Utensils			29		Installation__Maintenance__	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__	*30		Cross-connection__Backflow__Back Siphonage	43		Complete Separation from Living & Sleeping Quarters__Laundry__
15		Non-Food Contact Surfaces Design__ Construction__Maintenance__Installation__ Location__	Toilet & Handwashing Facilities			44		Clean__Soiled__Linen Properly Stored__
16		Dishwashing Facilities Design__ Location__ Construction__Maintenance__Installation__ Operation__ Dishwasher Alarm __	*31		Number__Convenient__Accesible__ Design__Installation__Functioning__	Total Debit Points <u>2</u>		
17		Accurate Thermometers__Chemical Test Kits Provided__Gauge Cock (1/4" IPS Valve)__	32		Toilet Rooms Enclosed__Self Closing Doors__Fixtures in Good Repair__ Clean__Dispensed Hand Cleanser__ Dispensed Sanitary Towels/Hand Drying Device Provided__Proper Waste Receptacles__ Hand Wash Sign__	Rating Score <u>98</u>		
18		Single-Service Articles Stored__Dispensed__ Used__				(Cleaning Points		
19		No Re-use of Single-Service Articles__				From Item 24 & 25) <u>1</u>		
						98		



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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).

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

25-NON-FSEQ- FREEZER

The freezer (s) shall be kept clean. He-P 2310

Violation Comments: Provide routine cleaning for refrigeration in facility (accumulated debris on bottom of Ascend freezer in kitchen).

36-FLOOR- CLEAN

Clean floors more thoroughly and frequently. He-P 2317

Violation Comments: Provide routine cleaning of floors in facility paying special attention to areas under and around equipment (under oven area, accumulated/encrusted debris).

Inspected by: Michael Carr

Title: Environmental Health Specialist I

Signature: *Pamela D. Smith*