



# Food Premises Inspection Summary Report

<b>Name of Premise:</b> Tim Hortons	<b>Licence #:</b> 02-00214
<b>Address:</b> 519 Westmorland Rd Saint John NB E2J 3W9	<b>Type:</b> Class/Classe 4
<b>Water Supply:</b> Municipal	<b>Category:</b> Routine Compliance
	<b>Date of Inspection:</b> December 7, 2023

*MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable*

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for Correction
3.1	MI	Frozen foods shall be thawed under cold running water, in a refrigerator at a temperature of 4°C (40°F) or less, or in a microwave as part of the cooking process. <b>Observations: Thawing was being done in the sink with stagnant water. Discontinue practice.</b> <b>Corrective Actions: CDI</b>	Corrected
10.2	MI	Walls shall be designed to facilitate effective cleaning and sanitation. <b>Observations: Duct tape in staff washroom must be removed from the wall.</b>	Immediately

## CLOSING COMMENTS

**Rating colour: Green**