

Food Premises Inspection Summary Report

| Name of Premise: | | Tim Hortons | Licence #: | 02-00215 | |
|------------------|------------|---|--|------------------------------|--|
| Address: | | 173 Hampton Rd Rothesay NB E2E 2R3 Private | Туре: | Class/Classe 4 | |
| Water Supply: | | | Category: | Routine Compliance | |
| | | | Date of Inspection: | December 12, 2023 | |
| | MI - Minol | r infraction; MA - Major infraction; CR - Critica | al infraction; CDI - Corrected During Insp | ection; N/A - Not Applicable | |
| | | OBSERVATIONS | AND CORRECTIVE ACTIONS | | |
| ltem | MI /MA/ CR | Remarks Dat | | Date for Correction | |
| 7.2 | MI | Food contact surfaces, equipment and utensils shall be constructed from materials that are Immediately suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. | | | |
| | | Observations: Wood preparation table must be resurfaced or replaced to allow for cleaning. Handles in bakery area are not easily cleanable, they must be replaced (handles are on order). | | | |
| 10.3 | MI | Ceilings shall be of sound construction and in good repair. | | | |
| | | Observations: Hole in ceiling must cleanable. | be repaired and made smooth and e | asily | |
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Rating colour: Green