



Food Premises Inspection Summary Report

Name of Premise: Tim Hortons #1327 Address: 477 Paul St Dieppe NB E1A 4X5 Water Supply: Municipal	Licence #: 01-00732 Type: Class/Classe 4 Category: Follow-up Date of Inspection: August 8, 2022
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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
2.3	CR	Outstanding Infraction: Refrigeration units must be able to maintain foods at 4°C (40°F) or less Comment: Temperature in the prep cooler was measured at 18 degrees Celcius at time of inspection. All hazardous food must be transferred into a properly working cooler. Supervisor indicated that some maintenance was done last week and it seemed to be working fine. Do not store any food in that cooler until you are able to confirm that it is able to maintain a temperature of 4 degrees Celcius or less throughout the day.	August 22, 2022

CLOSING COMMENTS

Rating colour: **Striped Red**