# FOOD PREMISES INSPECTION FORM

**Name of Establishment:** Tim Horton (Bridge st)
**Operator:**
**Address:** 575 Bridge st - Bathurst

**Licence #:** 60-00254 **Type:** ☐ Class 3 ☑ Class 4 ☐ Class 5
**Category:** ☑ Routine ☐ Re-inspection ☐ New Licence ☐ Complaint ☐ CD Follow-up Inspection
**Water Supply:** ☐ Private ☑ Municipal

New Nouveau Brunswick

| Item No. | N.O. | S | U | | Item No. | N.O. | S | U | | Item No. | N.O. | S | U | | Item No. | N.O. | S | U | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| 1.0 | **FOOD** | | | | 3.3 | | ✓ | | Holding Methods | 7.0 | **FOOD EQUIPMENT AND UTENSILS** | | | | 10.2 | | ✓ | | Walls (Construction and Maintenance) |
| 1.1 | | ✓ | | Approved Source | 3.4 | | ✓ | | Cooling Methods | 7.1 | | ✓ | | Food Equipment (Design, Construction, Installation and Maintenance) | 10.3 | | ✓ | | Ceiling (Constructions and Maintenance) |
| 1.2 | | ✓ | | Purchasing and Receiving | 3.5 | | ✓ | | Re-heating Methods | 7.2 | | ✓ | | Food Contact Surfaces | 11.0 | **WATER SUPPLY AND WASTE DISPOSAL** | | | |
| 1.3 | | ✓ | | Acceptable Containers and Labeling | 3.6 | | ✓ | | Handling Methods | 7.3 | ✓ | | | Mechanical Dishwashing | 11.1 | | ✓ | | Water (Quality and Quantity) |
| 2.0 | **FOOD STORAGE** | | | | 4.0 | **FOOD DISPLAY AND SERVICE** | | | | 7.4 | | ✓ | | Manual Dishwashing | 11.2 | | ✓ | | Sewage Disposal |
| 2.1 | | | | Storage of Potentially Hazardous Foods | 4.1 | | ✓ | | Display Methods | 7.5 | | ✓ | | Eating Utensils and Dishes | 11.3 | | ✓ | | Solid Waste Handling |
| 2.2 | | | | Frozen Storage | 4.2 | | ✓ | | Advance Preparation | 8.0 | **CLEANING AND SANITIZING** | | | | 12.0 | **LIGHTING AND VENTILATION** | | | |
| 2.3 | | | | Refrigerated Storage (Temperature) | 5.0 | **RECORD KEEPING AND RECALLS** | | | | 8.1 | | ✓ | | Cleaning and Sanitizing | 12.1 | | ✓ | | Lighting |
| 2.4 | | | | Refrigerated Storage (Methods) | 5.1 | ✓ | | | Record Keeping | 8.2 | | ✓ | | Detergents and Chemical Use and Storage | 12.2 | | ✓ | | Ventilation |
| 2.5 | | | | Refrigerated Storage (Space) | 5.2 | ✓ | | | Recall of Food | 9.0 | **SANITARY FACILITIES** | | | | 13.0 | **GENERAL** | | | |
| 2.6 | | | | Dry Storage | 6.0 | **PERSONNEL** | | | | 9.1 | | ✓ | | Washroom(s) | 13.1 | | ✓ | | Licence |
| 2.7 | | | | Storage of Food for Staff | 6.1 | | ✓ | | Demonstrating Knowledge | 9.2 | | ✓ | | Hand Washing Station(s) | 13.2 | | ✓ | | Rodent and Insect Control |
| 3.0 | **FOOD PREPARATION AND HANDLING** | | | | 6.2 | | ✓ | | Employee Health | 10.0 | **FLOORS, WALLS AND CEILINGS** | | | | 13.3 | | ✓ | | Other Infractions/Hazards |
| 3.1 | | ✓ | | Thawing Methods | 6.3 | | ✓ | | Personal Hygiene Practices | 10.1 | | ✓ | | Floors (Construction and Maintenance) | | | | | |
| 3.2 | | ✓ | | Cooking Methods | *N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction* | | | | | | | | | | | | | | |

| Item No. | MI | MA | CR | Remarks | Date for Correction |
|---|---|---|---|---|---|
| | | | | No infraction at time of inspection | |

☑ Green ☐ Light Yellow ☐ Dark Yellow ☐ Striped Red ☐ Red

Feb 12 2018 — Date of Inspection:

Re-inspection Required: ☐ Yes ☑ No

If Yes, Date:

White – Office; Yellow – Operator; Blue – Copy for Posting

03/2012