

## Food Premises Inspection Report

<b>Name of Premise:</b> Timothy's World Coffee  <b>Address:</b> Regent Mall C010-1381 Regent Street Fredericton NB	<b>Licence #:</b> 03-01395 <b>Type:</b> Class/Classe 4 <b>Category:</b> Compliance <b>Water Supply:</b> Municipal <b>Date of Inspection:</b> June 21, 2021
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Item no.	Description	CDI	R
<b>1.0 FOOD</b>			
1.1	S Approved Source	<input type="checkbox"/>	<input type="checkbox"/>
1.2	S Purchasing and Receiving	<input type="checkbox"/>	<input type="checkbox"/>
1.3	S Acceptable Containers and Labeling	<input type="checkbox"/>	<input type="checkbox"/>
<b>2.0 FOOD STORAGE</b>			
2.1.	S Storage of Potentially Hazardous Foods	<input type="checkbox"/>	<input type="checkbox"/>
2.2.	S Frozen Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.3.	U Refrigerated Storage (Temperature)	<input type="checkbox"/>	<input type="checkbox"/>
2.4.	S Refrigerated Storage (Methods)	<input type="checkbox"/>	<input type="checkbox"/>
2.5.	S Refrigerated Storage (Space)	<input type="checkbox"/>	<input type="checkbox"/>
2.6.	S Dry Storage	<input type="checkbox"/>	<input type="checkbox"/>
2.7.	S Storage of Food for Staff	<input type="checkbox"/>	<input type="checkbox"/>
<b>3.0 FOOD PREPARATION AND HANDLING</b>			
3.1.	N.O. Thawing Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.2.	N.O. Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.3.	N.O. Holding Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.4.	N.O. Cooling Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.5.	N.O. Re-heating Methods	<input type="checkbox"/>	<input type="checkbox"/>
3.6.	S Handling Methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>4.0 FOOD DISPLAY AND SERVICE</b>			
4.1.	S Display Methods	<input type="checkbox"/>	<input type="checkbox"/>
4.2.	S Advance Preparation	<input type="checkbox"/>	<input type="checkbox"/>
<b>5.0 RECORD KEEPING AND RECALLS</b>			
5.1.	N.O. Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>
5.2.	N.O. Recall of Food	<input type="checkbox"/>	<input type="checkbox"/>
<b>6.0 PERSONNEL</b>			
6.1.	S Demonstrating Knowledge	<input type="checkbox"/>	<input type="checkbox"/>
6.2.	S Employee Health	<input type="checkbox"/>	<input type="checkbox"/>
6.3.	S Personal Hygiene Practices	<input type="checkbox"/>	<input type="checkbox"/>
<b>7.0 FOOD EQUIPMENT AND UTENSILS</b>			
7.1.	S Food Equipment (Design, Construction, Installation and Maintenance)	<input type="checkbox"/>	<input type="checkbox"/>
7.2.	S Food Contact Surfaces	<input type="checkbox"/>	<input type="checkbox"/>
7.3.	U Mechanical Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.4.	S Manual Dishwashing	<input type="checkbox"/>	<input type="checkbox"/>
7.5.	S Eating Utensils and Dishes	<input type="checkbox"/>	<input type="checkbox"/>

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## 8.0 CLEANING AND SANITIZING

- 8.1. S Cleaning and Sanitizing
- 8.2. S Detergents and Chemical Use and Storage

## 9.0 SANITARY FACILITIES

- 9.1. S Washroom(s)
- 9.2. S Hand Washing Station(s)

## 10.0 FLOORS, WALLS AND CEILINGS

- 10.1. S Floors (Construction and Maintenance)
- 10.2. S Walls (Construction and Maintenance)
- 10.3. S Ceilings (Constructions and Maintenance)

## 11.0 WATER SUPPLY AND WASTE DISPOSAL

- 11.1. S Water (Quality and Quantity)
- 11.2. S Sewage Disposal
- 11.3. S Solid Waste Handling

## 12.0 LIGHTING AND VENTILATION

- 12.1. S Lighting
- 12.2. S Ventilation

## 13.0 GENERAL

- 13.1. S Licence
- 13.2. S Rodent and Insect Control
- 13.3. S Other Infractions/Hazards

*N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory MI - Minor infraction; MA - Major infraction; CR - Critical infraction, CDI - Corrected During Inspection, R - Repeated infraction*

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for correction
2.3.	MI	Temperatures shall be recorded at least 2 times daily at acceptable intervals during operation and logs shall be easily accessible for review by inspectors <b>Comment: Temperatures shall be recorded at least 2 daily for each refrigerated unit. Ens</b>	Immediately
7.3.	MI	Water temperature and/or sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring <b>Comment: Daily record that the high temperature dishwasher reaches 180 F degrees an</b>	Immediately

## CLOSING COMMENTS

Rating color **Green/Vert**