

FOOD PREMISES INSPECTION FORM

Name of Premises: Tim Hortons
 Operator: _____
 Address: 4 Union St. Minto

Licence #: 03-00707 Type: Class 3 Class 4 Class 5
 Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection
 Water Supply: Private Municipal



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			
1.1				3.4				Cooling Methods	7.1				10.3			
1.2				3.5				Re-heating Methods	7.2				11.0	<input checked="" type="checkbox"/>		
1.3				3.6				Handling Methods	7.3							
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE				7.4			11.1				
2.1				4.1				Storage of Potentially Hazardous Foods	7.5				11.2			
2.2				4.2				Frozen Storage	8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION		
2.3				5.0	RECORD KEEPING AND RECALLS				8.1				12.1			
2.4				5.1				Refrigerated Storage (Temperature)	8.2				12.2			
2.5				5.2				Refrigerated Storage (Methods)	9.0	SANITARY FACILITIES			13.0	GENERAL		
2.6				6.0	PERSONNEL				9.1				13.1			
2.7				6.1				Dry Storage	9.2				13.2			
3.0	FOOD PREPARATION AND HANDLING			6.2				Storage of Food for Staff	10.0	FLOORS, WALLS AND CEILINGS			13.3			
3.1				6.3				Thawing Methods	10.1							
3.2								Cooking Methods								

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

Item No.	M	MA	CR	Remarks	Date for Correction
11-1				Water sent to CW for analysis on 2018-08-27	

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: September 10, 2018 If Yes, Date: _____