

## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Tim Horton #1319 - Richibucto <b>Address:</b> 4 Park Street Richibucto NB E4W 4G5 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 11-00169 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> December 9, 2024
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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
2.6	MI	Foods shall be stored in a manner to prevent cross contamination (stored in impervious containers once opened, scoops kept out of bins, not directly on floor). <b>Observations: Make sure scoops are not stored in product</b> <b>Corrective Actions: CDI</b>	Corrected
8.1	MI	<b>Outstanding Infraction: Floors, walls and ceilings shall be kept clean and sanitary.</b> Comment: Floors still need cleaning, especially in hard to reach areas such as under shelving and equipment	June 9, 2025

### CLOSING COMMENTS

**Rating colour: Green**