

**FOOD PREMISES INSPECTION FORM**



Name of Premises: Tim Horton's #174  
 Operator: Corey Craig Ltd  
 Address: 327 Elmwood dr Moncton, NB

Licence #: 01-00572  
 Type:  Class 3  Class 4  Class 5  
 Category:  Routine  Re-inspection  New Licence  Other  
 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				3.3				7.0				10.2			
<b>FOOD</b>				Holding Methods				<b>FOOD EQUIPMENT AND UTENSILS</b>				Walls (Construction and Maintenance)			
1.1				3.4				7.1				10.3			
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2				3.5				7.2				<b>11.0 WATER SUPPLY AND WASTE DISPOSAL</b>			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3				3.6				7.3				11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0				<b>4.0 FOOD DISPLAY AND SERVICE</b>				7.4				11.2			
<b>FOOD STORAGE</b>				Display Methods				Manual Dishwashing				Solid Waste Handling			
2.1				4.1				7.5				11.3			
Storage of Potentially Hazardous Foods				Advance Preparation				Eating Utensils and Dishes				<b>12.0 LIGHTING AND VENTILATION</b>			
2.2				4.2				<b>8.0 CLEANING AND SANITIZING</b>				Lighting			
Frozen Storage				Record Keeping and Recalls				Cleaning and Sanitizing				Ventilation			
2.3				5.0				8.1				12.1			
Refrigerated Storage (Temperature)				Record Keeping				Detergents and Chemical Use and Storage				GENERAL			
2.4				5.1				8.2				12.2			
Refrigerated Storage (Methods)				Recall of Food				<b>9.0 SANITARY FACILITIES</b>				Licence			
2.5				5.2				9.1				13.1			
Refrigerated Storage (Space)				<b>6.0 PERSONNEL</b>				Washroom(s)				Rodent and Insect Control			
2.6				6.0				9.2				13.2			
Dry Storage				Demonstrating Knowledge				Hand Washing Station(s)				Other Infractions/Hazards			
2.7				6.1				10.0				13.3			
Storage of Food for Staff				Employee Health				<b>10.0 FLOORS, WALLS AND CEILINGS</b>				Floors (Construction and Maintenance)			
3.0				6.2				10.1							
<b>FOOD PREPARATION AND HANDLING</b>				Personal Hygiene Practices											
3.1				6.3											
Thawing Methods															
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
9.2				Hand sinks must remain accessible at all times. (Back sink)	immediately/corrected
9.2				Hand sink below phone requires cleaning	immediately/corrected

Green       Light Yellow       Dark Yellow       Striped Red       Red  
 Date of Inspection: March 29, 22      Re-inspection Required:  Yes  No  
 Received by: \_\_\_\_\_      Inspector Signature: \_\_\_\_\_