

# FOOD PREMISES INSPECTION FORM

Name of Premises: Tim Hortons - 52 King St.

Licence #: 02-01587 Type:  Class 3  Class 4  Class 5

Operator: \_\_\_\_\_

Category:  Routine  Re-inspection  New Licence  Complaint  CD Follow-up Inspection

Address: 52 King Street, Saint John

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		<input checked="" type="checkbox"/>		7.0				10.2		<input checked="" type="checkbox"/>	
<b>FOOD</b>				Holding Methods				<b>FOOD EQUIPMENT AND UTENSILS</b>				Walls (Construction and Maintenance)			
1.1		<input checked="" type="checkbox"/>		3.4		<input checked="" type="checkbox"/>		7.1		<input checked="" type="checkbox"/>		10.3		<input checked="" type="checkbox"/>	
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2	<input checked="" type="checkbox"/>			3.5		<input checked="" type="checkbox"/>		7.2		<input checked="" type="checkbox"/>		<b>11.0 WATER SUPPLY AND WASTE DISPOSAL</b>			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3		<input checked="" type="checkbox"/>		3.6		<input checked="" type="checkbox"/>		7.3		<input checked="" type="checkbox"/>		11.1		<input checked="" type="checkbox"/>	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0				4.0				7.4		<input checked="" type="checkbox"/>		11.2		<input checked="" type="checkbox"/>	
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				Manual Dishwashing				Solid Waste Handling			
2.1		<input checked="" type="checkbox"/>		4.1		<input checked="" type="checkbox"/>		7.5		<input checked="" type="checkbox"/>		11.3		<input checked="" type="checkbox"/>	
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				<b>12.0 LIGHTING AND VENTILATION</b>			
2.2		<input checked="" type="checkbox"/>		4.2		<input checked="" type="checkbox"/>		8.0				12.1		<input checked="" type="checkbox"/>	
Frozen Storage				Advance Preparation				<b>8.0 CLEANING AND SANITIZING</b>				Lighting			
2.3		<input checked="" type="checkbox"/>		5.0				8.1		<input checked="" type="checkbox"/>		12.2		<input checked="" type="checkbox"/>	
Refrigerated Storage (Temperature)				<b>5.0 RECORD KEEPING AND RECALLS</b>				Cleaning and Sanitizing				Ventilation			
2.4		<input checked="" type="checkbox"/>		5.1		<input checked="" type="checkbox"/>		8.2		<input checked="" type="checkbox"/>		<b>9.0 SANITARY FACILITIES</b>			
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Washroom(s)			
2.5		<input checked="" type="checkbox"/>		5.2		<input checked="" type="checkbox"/>		9.1		<input checked="" type="checkbox"/>		13.1		<input checked="" type="checkbox"/>	
Refrigerated Storage (Space)				Recall of Food				<b>9.0 SANITARY FACILITIES</b>				<b>13.0 GENERAL</b>			
2.6		<input checked="" type="checkbox"/>		6.0				9.2		<input checked="" type="checkbox"/>		13.2		<input checked="" type="checkbox"/>	
Dry Storage				<b>6.0 PERSONNEL</b>				Hand Washing Station(s)				Licence			
2.7	<input checked="" type="checkbox"/>			6.1		<input checked="" type="checkbox"/>		10.0				13.3		<input checked="" type="checkbox"/>	
Storage of Food for Staff				Demonstrating Knowledge				<b>10.0 FLOORS, WALLS AND CEILINGS</b>				Rodent and Insect Control			
3.0				6.2		<input checked="" type="checkbox"/>		10.1		<input checked="" type="checkbox"/>		Other Infractions/Hazards			
<b>3.0 FOOD PREPARATION AND HANDLING</b>				Employee Health				Floors (Construction and Maintenance)							
3.1	<input checked="" type="checkbox"/>			6.3		<input checked="" type="checkbox"/>									
Thawing Methods				Personal Hygiene Practices											
3.2		<input checked="" type="checkbox"/>													
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
8.1		<input checked="" type="checkbox"/>		Sanitizer quat solution in buckets less than 100ppm, it shall be 200ppm	Corrected

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	Date of Inspection: <u>Dec 4 / 2018</u>	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: _____
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