

Food Premises Inspection Summary Report

<p>Name of Premise: Tim Hortons # 945</p> <p>Address: 534 Union Street Fredericton NB E3A 3N4</p> <p>Water Supply: Municipal</p>	<p>Licence #: 03-00455</p> <p>Type: Class/Classe 4</p> <p>Category: Compliance</p> <p>Date of Inspection: January 30, 2023</p>
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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
2.2	MI	Foods shall be stored in a manner to prevent cross contamination (e.g. no raw above cooked, not directly on floor).	Immediately
7.1	MI	Non-food contact equipment shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. Observations: Dry storage shelving and swinging door has raw wood exposed. Comment: Paint or apply a finish so surfaces can be easily cleaned and sanitized.	Immediately
8.1	MI	Non-food contact equipment shall be kept clean and sanitary. Observations: Inside refrigerators, dry storage shelves, and front counter shelving are soiled. Comment: Increase frequency of cleaning then sanitizing of refrigerated units and shelving.	Immediately

CLOSING COMMENTS

All outstanding infractions are to be corrected at the next routine inspection.

Rating colour: Green