

## FOOD PREMISES INSPECTION FORM

Name of Premises: Tim Horton's Robbery Ave 447  
 Operator: \_\_\_\_\_  
 Address: 447 Robbery Ave Saint John NB.

Licence #: 02-00580 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      |      |   |   | 3.3      |      | / |   | Holding Methods                        | 7.0  |   |   |          | 10.2 |   | / | Walls (Construction and Maintenance)     |
| 1.1      |      | / |   | 3.4      | /    |   |   | Cooling Methods                        | 7.1  |   | / |          | 10.3 |   | / | Ceilings (Constructions and Maintenance) |
| 1.2      |      | / |   | 3.5      | /    |   |   | Re-heating Methods                     | 7.2  |   | / |          | 11.0 |   |   | <b>WATER SUPPLY AND WASTE DISPOSAL</b>   |
| 1.3      |      | / |   | 3.6      |      | / |   | Handling Methods                       | 7.3  |   | / |          | 11.1 |   | / | Water (Quality and Quantity)             |
| 2.0      |      |   |   | 4.0      |      |   |   | <b>FOOD STORAGE</b>                    | 7.4  |   | / |          | 11.2 |   | / | Sewage Disposal                          |
| 2.1      |      | / |   | 4.1      |      | / |   | Storage of Potentially Hazardous Foods | 7.5  |   | / |          | 11.3 |   | / | Solid Waste Handling                     |
| 2.2      |      | / |   | 4.2      |      | / |   | Frozen Storage                         | 8.0  |   |   |          | 12.0 |   |   | <b>LIGHTING AND VENTILATION</b>          |
| 2.3      |      | / |   | 5.0      |      |   |   | Refrigerated Storage (Temperature)     | 8.1  |   |   | /        | 12.1 |   | / | Lighting                                 |
| 2.4      |      | / |   | 5.1      |      | / |   | Refrigerated Storage (Methods)         | 8.2  |   |   | /        | 12.2 |   | / | Ventilation                              |
| 2.5      |      | / |   | 5.2      |      | / |   | Refrigerated Storage (Space)           | 9.0  |   |   |          | 13.0 |   |   | <b>GENERAL</b>                           |
| 2.6      |      | / |   | 6.0      |      |   |   | Dry Storage                            | 9.1  |   | / |          | 13.1 |   | / | Licence                                  |
| 2.7      |      | / |   | 6.1      |      | / |   | Storage of Food for Staff              | 9.2  |   | / |          | 13.2 |   | / | Rodent and Insect Control                |
| 3.0      |      |   |   | 6.2      |      |   |   | <b>FOOD PREPARATION AND HANDLING</b>   | 10.0 |   |   |          | 13.3 |   | / | Other Infractions/Hazards                |
| 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. | MI | MA | CR | Remarks   | Date for Correction |
|----------|----|----|----|---|---------------------|
| 8.2      | x  |    |    | Sanitizer buckets shall be available in sufficient quantity to promote regular use. | Corrected.          |
| 8.1      | x  |    |    | Floors shall be kept clean and sanitary. Clean floor in kitchen area.               | Immediate           |
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| <input checked="" type="checkbox"/> Green<br><input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow<br><input type="checkbox"/> Striped Red <input type="checkbox"/> Red | <u>07 Nov 12</u><br>Date of Inspection: | Re-inspection Required: <input type="checkbox"/> Yes <input type="checkbox"/> No<br>If Yes, Date: |
|--|---|---|