

### FOOD PREMISES INSPECTION FORM

Name of Premises: Tim Hortons  
 Operator: \_\_\_\_\_  
 Address: 1420 Vanier Boulevard, Bathurst, NB

Licence #: 60-00307 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		✓		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 (Construction and Maintenance)							
1.2		✓		3.5		✓		7.2		✓		11.0							
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				<b>WATER SUPPLY AND WASTE DISPOSAL</b>							
1.3		✓		3.6		✓		7.3	MA	✓		11.1		✓					
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)							
2.0				4.0				7.4		✓		11.2		✓					
<b>FOOD STORAGE</b>				<b>FOOD DISPLAY AND SERVICE</b>				Manual Dishwashing				Sewage Disposal							
2.1		✓		4.1		✓		7.5		✓		11.3		✓					
Storage of Potentially Hazardous Foods				Display Methods				Eating Utensils and Dishes				Solid Waste Handling							
2.2		✓		4.2		✓		8.0				12.0							
Frozen Storage				Advance Preparation				<b>CLEANING AND SANITIZING</b>				<b>LIGHTING AND VENTILATION</b>							
2.3		✓		5.0				8.1		✓		12.1		✓					
Refrigerated Storage (Temperature)				<b>RECORD KEEPING AND RECALLS</b>				Cleaning and Sanitizing				Lighting							
2.4		✓		5.1		✓		8.2		✓		12.2		✓					
Refrigerated Storage (Methods)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation							
2.5		✓		5.2		✓		9.0				13.0							
Refrigerated Storage (Space)				Recall of Food				<b>SANITARY FACILITIES</b>				<b>GENERAL</b>							
2.6		✓		6.0				9.1		✓		13.1		✓					
Dry Storage				<b>PERSONNEL</b>				Washroom(s)				Licence							
2.7	✓			6.1		✓		9.2		✓		13.2		✓					
Storage of Food for Staff				Demonstrating Knowledge				Hand Washing Station(s)				Rodent and Insect Control							
3.0				6.2		✓		10.0				13.3							
<b>FOOD PREPARATION AND HANDLING</b>				Employee Health				<b>FLOORS, WALLS AND CEILINGS</b>				Other Infractions/Hazards							
3.1		✓		6.3		✓		10.1		✓									
Thawing Methods				Personal Hygiene Practices				Floors (Construction and Maintenance)											
3.2		✓																	
Cooking Methods				<i>N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction</i>															

Item No.	MI	MA	CR	Remarks	Date for Correction
2.3	✓			The temperatures of the fridges must be logged at least twice/day	Corrected
2.5	✓			The fan and the floor must be cleaned and the walk-in fridge	Oct 15, 2018
7.1	✓			The dust on the food equipments must be cleaned	Oct 10, 2018
10.1	✓			The floor must be cleaned	Oct 10, 2018

<input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red	<p style="font-size: 1.2em; color: blue;">October 10, 2018</p> Date of Inspection:	Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date:	
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