

**FOOD PREMISES INSPECTION FORM**

Name of Premises: TIM HORTONS  
 Operator: COREY CRAIG LTD  
 Address: 150 CANADA ST. (AVENUE CENTER)  
MONCTON

Licence #: 01-02864 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 (Constructions and Maintenance)			
1.2				3.5	/			7.2		/		<b>WATER SUPPLY AND WASTE DISPOSAL</b>			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				11.0			
1.3	/	/		3.6		/		7.3	/			11.1		/	
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Water (Quality and Quantity)			
<b>2.0 FOOD STORAGE</b>				<b>4.0 FOOD DISPLAY AND SERVICE</b>				7.4				11.2			
2.1		/		4.1		/		7.5	/			11.3		/	
Storage of Potentially Hazardous Foods				Display Methods				Manual Dishwashing				Sewage Disposal			
2.2		/		4.2	/			<b>8.0 CLEANING AND SANITIZING</b>				<b>12.0 LIGHTING AND VENTILATION</b>			
Frozen Storage				Advance Preparation				Cleaning and Sanitizing				Lighting			
2.3		/		<b>5.0 RECORD KEEPING AND RECALLS</b>				8.1		/		12.1		/	
Refrigerated Storage (Temperature)				Record Keeping				Detergents and Chemical Use and Storage				Ventilation			
2.4		/		5.1	/			<b>9.0 SANITARY FACILITIES</b>				<b>13.0 GENERAL</b>			
Refrigerated Storage (Methods)				Recall of Food				Washroom(s)				Licence			
2.5		/		5.2	/			9.1		/		13.1		/	
Refrigerated Storage (Space)				<b>6.0 PERSONNEL</b>				Hand Washing Station(s)				Rodent and Insect Control			
2.6		/		6.1		/		<b>10.0 FLOORS, WALLS AND CEILINGS</b>				13.3			
Dry Storage				Demonstrating Knowledge				Floors (Construction and Maintenance)				Other Infractions/Hazards			
2.7	/			6.2		/		10.1		/					
Storage of Food for Staff				Employee Health											
<b>3.0 FOOD PREPARATION AND HANDLING</b>				6.3											
3.1	/			Personal Hygiene Practices											
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

Green  
 Light Yellow     Dark Yellow  
 Striped Red     Red

Re-inspection Required:  Yes  No  
 If Yes, Date:

Date of Inspection: DEC. 3, 2018