

FOOD PREMISES INSPECTION FORM

Name of Premises: Tim Hortons # 482
 Operator: Corey Craig Ltd
 Address: 5601 Champlain St. Dieppe

Licence #: 01-00500 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 | FOOD | | | 3.3 | | | X | 3.3 | | | X | 7.0 | FOOD EQUIPMENT AND UTENSILS | | | 10.2 | | | ✓ | Walls (Construction and Maintenance) |
| 1.1 | | ✓ | | 3.4 | | ✓ | | 3.4 | | ✓ | | 7.1 | | ✓ | | 10.3 | | ✓ | Ceilings (Constructions and Maintenance) | |
| 1.2 | | ✓ | | 3.5 | | ✓ | | 3.5 | | ✓ | | 7.2 | | ✓ | | 11.0 | WATER SUPPLY AND WASTE DISPOSAL | | | |
| 1.3 | | ✓ | | 3.6 | | ✓ | | 3.6 | | ✓ | | 7.3 | | ✓ | | 11.1 | | ✓ | Water (Quality and Quantity) | |
| 2.0 | FOOD STORAGE | | | 4.0 | FOOD DISPLAY AND SERVICE | | | 7.4 | | ✓ | | 7.4 | | ✓ | | 11.2 | | ✓ | Sewage Disposal | |
| 2.1 | | ✓ | | 4.1 | | ✓ | | 4.1 | | ✓ | | 7.5 | | ✓ | | 11.3 | | ✓ | Solid Waste Handling | |
| 2.2 | | ✓ | | 4.2 | | ✓ | | 4.2 | | ✓ | | 8.0 | CLEANING AND SANITIZING | | | 12.0 | LIGHTING AND VENTILATION | | | |
| 2.3 | | ✓ | | 5.0 | RECORD KEEPING AND RECALLS | | | 8.1 | | ✓ | | 8.1 | | ✓ | | 12.1 | | ✓ | Lighting | |
| 2.4 | | ✓ | | 5.1 | | | | 5.1 | | | | 8.2 | | ✓ | | 12.2 | | ✓ | Ventilation | |
| 2.5 | | ✓ | | 5.2 | | | | 5.2 | | | | 9.0 | SANITARY FACILITIES | | | 13.0 | GENERAL | | | |
| 2.6 | | ✓ | | 6.0 | PERSONNEL | | | 9.1 | | ✓ | | 9.1 | | ✓ | | 13.1 | | ✓ | Licence | |
| 2.7 | | ✓ | | 6.1 | | ✓ | | 6.1 | | ✓ | | 9.2 | | ✓ | | 13.2 | | ✓ | Rodent and Insect Control | |
| 3.0 | FOOD PREPARATION AND HANDLING | | | 6.2 | | ✓ | | 6.2 | | ✓ | | 10.0 | FLOORS, WALLS AND CEILINGS | | | 13.3 | | ✓ | Other Infractions/Hazards | |
| 3.1 | | ✓ | | 6.3 | | ✓ | | 6.3 | | ✓ | | 10.1 | | ✓ | | | | | | |
| 3.2 | | ✓ | | | | | | | | | | | | | | | | | | |

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 |
|----------|----|----|----|---|---------------------|
| 3.3 | | X | | One of the hot holding units was off during the inspection. Ensure food is held at 60°C or more at all times. | Corrected. |
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| <input checked="" type="checkbox"/> Green <input type="checkbox"/> Light Yellow <input type="checkbox"/> Dark Yellow <input type="checkbox"/> Striped Red <input type="checkbox"/> Red | <u>5 Dec 2018</u> Date of Inspection: | Re-inspection Required: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If Yes, Date: | |
|--|--|--|--|