

## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Tim Hortons # 423 <b>Address:</b> 1713 Woodstock Road Fredericton NB E3C 1L4 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 03-00052 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> January 8, 2025
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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
2.3	MI	Temperature logs shall be kept for a period of 1 month. <b>Observations: Monthly temperature logs and other records could not be easily exported from "Zenput" upon request by the Public Health Inspector.</b> <b>Comment: Ensure monthly temperature logs are readily available for all cold storage units to allow a proper audit of refrigeration equipment function overtime.</b>	Immediately
6.3	MI	Employees shall refrain from any behavior or practices that may result in the contamination of food (e.g. improper storage of personal items, eating while preparing food, etc.). <b>Observations: Personal items were stored on boxes in dry storage area.</b> <b>Comment: Designate a storage area for staff personal items to prevent cross contamination.</b>	Immediately
8.1	MI	Shelves shall be kept clean and sanitary. <b>Observations: The cabinets in the front counter are soiled especially in the back of the shelf and with infrastructure lines exposed.</b> <b>Comment: Increase frequency of cleaning and sanitizing front counter shelving. Consider cleaning prior to restocking each cabinet to avoid the accumulation of undesirable substances. Removable wall panel could also be installed inside cabinets to ease cleaning demands around the infrastructure.</b>	Immediately

### CLOSING COMMENTS

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

**Rating colour: Green**