

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Tim Hortons #2065	<b>Licence #:</b>	01-01115
<b>Address:</b>	2980 Fredericton Road Salisbury NB E4J 3E2	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Private	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	January 23, 2024

*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
7.2	MA	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils).  <b>Observations: The right side cutting board at the front sandwich table is getting heavily cut and grooved. Turn board over and use the other side, which is in better condition.</b>  <b>Corrective Actions: CDI</b>	Corrected
8.1	MI	Food contact surfaces, equipment and utensils shall be kept clean and sanitary.  <b>Observations: One milk and cream dispenser requires some minor cleaning.</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**