



Food Premises Inspection Summary Report

Name of Premise: Tim Hortons #1802 Address: 280 Amirault Street Dieppe NB E1A 1G2 Water Supply: Municipal	Licence #: 01-01000 Type: Class/Classe 4 Category: Compliance Date of Inspection: June 27, 2022
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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	MA	Thermometers shall be in all refrigerated areas Observations: I was not able to find the thermometer in the prep cooler. Make sure all thermometers are visible at all times in each cooler	July 11, 2022
8.1	MI	Washrooms shall be kept clean and sanitary Observations: -The sink in the staff washroom must be cleaned and sanitized daily.- The public washrooms must be clean and sanitary at all times. This includes the toilet bowl, inside and out	July 11, 2022
8.1	MI	Non-food contact equipment shall be kept clean and sanitary Observations: There is a spill in between the hot holding unit and the milk/cream dispenser at the front counter. This must be cleaned ASAP	July 11, 2022

CLOSING COMMENTS

Rating colour: Dark Yellow