



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Tim Hortons <b>Address:</b> 10 McDonald St Saint John NB E2J 1M5 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 02-03084 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> January 15, 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
3.3	MI	Hot holding temperatures shall be checked regularly and recorded once during every 4 hours of operation (once food is placed in unit) and logs shall be available for inspector review. <b>Observations: Hot holding temperature for each food item Shall be checked and recorded every four hours during operation times., including soups.Soups hot holding temperature just recoded one time daily.</b>	Immediately
7.2	MA	Food contact surfaces, equipment and utensils shall be constructed from materials that are suitable for their intended purpose and are durable, easily cleaned and free from any undesirable substance. <b>Observations: Two cutting boards needs to be resurfaced or replaced. They replaced them during the inspection.</b> <b>Corrective Actions: CDI</b>	Corrected
7.4	MI	Sanitizer concentration shall be verified daily to ensure that effective sanitizing is occurring. <b>Observations: Sanitation sink shall be used only for sanitation, I found dirty utensils inside it.</b>	Immediately

### CLOSING COMMENTS

**Rating colour: Green**