



## Food Premises Inspection Summary Report

<b>Name of Premise:</b> Tim Hortons <b>Address:</b> 222 Bayside Dr Saint John NB E2J 5C1 <b>Water Supply:</b> Municipal	<b>Licence #:</b> 02-02416 <b>Type:</b> Class/Classe 4 <b>Category:</b> Routine Compliance <b>Date of Inspection:</b> January 13, 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	MA	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 the soup not recorded, Hot holding temperature for all hot holding items shall be checked and recorded every for hours during operation times.</b>	January 27, 2025
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: All cutting boards needs to be resurfaced ( to be smooth) or replaced.</b>	January 27, 2025
8.2	MA	Only sanitizers suitable for use on food contact surfaces shall be used on those surfaces. <b>Comment: The quat sanitizer for some buckets were weak, it is corrected at the time of inspection.</b> <b>Corrective Actions: CDI</b>	Corrected

### CLOSING COMMENTS

**Rating colour: Dark Yellow**