

## Food Premises Inspection Summary Report

<b>Name of Premise:</b>	Tim Hortons - King St. #1921	<b>Licence #:</b>	07-00303
<b>Address:</b>	188 King St Miramichi NB E1N 2P2	<b>Type:</b>	Class/Classe 4
<b>Water Supply:</b>	Municipal	<b>Category:</b>	Routine Compliance
		<b>Date of Inspection:</b>	June 23, 2023

*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
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7.3	MI	If a high temperature dishwasher is used, a thermostat shall be available on the dishwasher to measure the rinse temperature.	Immediately
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8.1	MI	Non-food contact equipment shall be kept clean and sanitary.	Immediately
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### CLOSING COMMENTS

**Rating colour: Green**