



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 01, 2021**

**Tim Horton's Restaurant
Little Bay Road, Springdale, NL**

Yearly Operation

*For additional information on the Inspection process, please see:
http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf*

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Nov 18, 2021	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Public washroom requires cleaning. Urinal not working properly.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Housekeeping needed throughout facility. Staff washroom requires cleaning.
Food - Complaint/Demand Insp. Apr 29, 2021	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Cleaning schedule is needed for washrooms. Should be posted in washroom.
Food - Annual Inspection Jan 28, 2021	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Bacon not being maintained at 60 degrees Celsius in the warmer.
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained on a regular basis. When checked then wrote down in log book. Book wrote up until Feb 1.
Food - Routine Inspection Sep 10, 2020	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Sandwich refrigerator currently 7.0-8.0 degrees Celsius. Door must be shut when possible. Temperature should be adjusted to ensure product stays at 4 degrees Celsius.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Routine Inspection Sep 10, 2020	Critical Item(s)	106 - Proper Monitoring of Temperatures	Corrected During Inspection Temperature of refrigerator where hazardous foods are stored must be monitored everyday.
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained.