

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TIM HORTONS	REGULAR	2018-01-11	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				6-501.18	Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean.	N
				6-501.16	Mops are not being properly stored.	N
TIM HORTONS	REGULAR	2020-01-15	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-307.11	Food not protected from other sources of contamination.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.11	Equipment in disrepair.	N
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
TIM HORTONS	REGULAR	2023-01-19	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N