

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TIM HORTONS	REGULAR	2018-10-23	No	4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-307.11	Food not protected from other sources of contamination.	N
TIM HORTONS	REGULAR	2021-05-17	No	2-301.16.(B)	Hand sanitizers improperly used.	N
				4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-302.12	Food/ingredients containers not properly labeled.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-204.115	Ware washing machine not properly equipped with temperature measuring devices.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.16	Mops are not being properly stored.	N
TIM HORTONS	REGULAR	2023-08-14	No	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				4-501.112	Unacceptable hot water sanitization temperature(s) for mechanical ware washing.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				7-301.11	Poisonous or toxic materials are not being stored and displayed for retail sale so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.	C
				3-501.13	Improper thawing.	N
				4-203.12.(A)	Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit)	N
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-102.11.(B).(2)	Single-service/single-use articles are not clean.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N