

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TIM HORTONS	NEWOWNER	2020-01-27	Yes	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				4-501.113	Mechanical ware washing equipment, sanitization pressure is less than 5 lbs./sq. inch or more than 30 lbs./sq. inch.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.17.(B). (E).(F)	Refrigerated, Ready-to-Eat PHF prepared and packaged by a Food processing Plant not clearly date marked according to code at the time the original container was opened and held for more than 24 hours.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				7-202.12.(A). (B)	Poisonous or toxic materials are being improperly used / applied.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-307.11	Food not protected from other sources of contamination.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-501.11	Equipment in disrepair.	N
				4-501.12	Cutting surfaces not easily cleanable.	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
TIM HORTONS	FOLLOW_UP_FULL	2020-09-15	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-307.11	Food not protected from other sources of contamination.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N

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				4-501.11	Equipment in disrepair.	N
				4-203.13	Pressure measuring device that displays the pressure in the water supply line for the fresh hot water sanitizing rinse is not accurate to code or within the range indicated on the manufacturer's data plate.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N