



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 13, 2026

Tim Horton's
1314 Topsail Road, Paradise, CB, NL
Yearly Operation
For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Nov 12, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning and disinfection/sanitizing required throughout premises
Food - Routine Inspection Aug 18, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jan 30, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jun 19, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Sandwich prep table to be properly functioning and maintaining 4C
		302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection Temperature abused foods to be discarded.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Ceiling near walk in freezer to be repaired.