



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - November 20, 2025**

**Tim Hortons**  
**500 Topsail Road, St. John's, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*  
[\*https://www.gov.nl.ca/gs/inspections/\*](https://www.gov.nl.ca/gs/inspections/)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Nov 19, 2025</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Replace/repair broken tile(s) under ice cap machine.
Food - Annual Inspection <b>May 05, 2025</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout including under hard to reach areas, under heavy equipment.
Food - Routine Inspection <b>Mar 01, 2024</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	Top section of sandwich unit not providing the required temperature of 4C or below. CDI - All foods requiring refrigeration were discarded during the inspection. The top section of the unit is not to be used to hold foods until the temperature is provided at or below 4C.