



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 05, 2025

Tim Hortons
2-4 Columbia Drive, Marystown, 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 Feb 20, 2025	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection Outdated food products should be discarded right away and Use of First In and First Out principle should be applied.
	Non-Critical Item(s)	505 - Food equipment and utensils that contact food are corrosion resistant	Food contact surface such as cutting board needs regular cleaning or schedule maintaining as they can be source of cross-contamination if not maintained properly.
Food - Routine Inspection Feb 20, 2025	Non-Critical Item(s)	505 - Food equipment and utensils that contact food are corrosion resistant	Food contact surfaces (cutting boards) needs regular cleaning and schedule maintenance. Proper cleaning and sanitizing of these surfaces should be done regularly to avoid cross-contamination.
Food - Routine Inspection Sep 23, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Feb 21, 2024		Compliant at the time of this inspection	