



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 14, 2026

Tim Horton's
72 Manitoba Drive, Clarenville, 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 Jan 08, 2026	Non-Critical Item(s)	901 - Freezes door insulation	Freezer door insulation needs to be corrected to prevent ice buildup. Walk in freezer floor needs correction.
Food - Routine Inspection Jun 25, 2025	Critical Item(s)	404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Corrected During Inspection Sanitizer concentration was below 200 ppm at the time of inspection. Sanitizer concentration should be monitored every hour to ensure its in the right concentration.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Walk in freezer floors and door (insulation) needs correction to prevent tripping hazard and to maintain adequate temperature.
Food - Annual Inspection Nov 15, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Walk in freezer door should be properly insulated to maintain the freezer temperature. The floors of the freezer should be replaced to avoid tripping hazards.
		901 - Other Non-Critical Item	Paper towels should be always placed in a dispenser to avoid cross contamination.
Food - Routine Inspection Jul 02, 2024	Non-Critical Item(s)	802 - Working dishwasher temperature and pressure gauge	Dishwasher pressure gauge was not working at the time of inspection. It should be working to check effectiveness and accuracy of dishwasher.