



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 02, 2025

Tim Horton's
220 Hamilton River Road, Happy Valley-Goose Bay, 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 Dec 01, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jun 08, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jan 26, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Nov 21, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	The toaster with a conveyer belt unclean - please have it cleaned immediately and have a cleaning schedules for regular cleaning and sanitation of the equipment.
		601 - Food contact surfaces properly constructed or located, acceptable material	Sanitizer strength stronger than recommended sanitizing contact surfaces – please call Ecolab and have the concentrations readjusted
Food - Annual Inspection Mar 28, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Toaster with rotating shelf very dirty - please have cleaned and sanitized regularly.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Dec 05, 2023	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Deli cooler (in the front service area) not holding food safe temperatures - power increased - temperatures dropped below 4 degree Celsius