



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

Tim Hortons
20 Main Street, Stephenville, NL

Yearly Operation

For additional information on the Inspection process, please see:
http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Sep 18, 2025	Critical Item(s)	101 - Cold holding temperatures ≤ 4 degrees celsius	Corrected During Inspection Cream/Milk machine temp. high(43)- Cream/milk discarded
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Floor fan next to ice Cappuccino machine to be cleaned- removed
Food - Annual Inspection Mar 05, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Sep 18, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Mar 19, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Oct 05, 2023	Critical Item(s)	201 - Hands Cleaned and Properly Washed	Please remove gloves or wash hands when entering, refrigeration, touching handles, etc - manager educated