



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 16, 2025

Tim Hortons
12 Commerce Street, Deer Lake, 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 10, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 13, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Milk relocated to cooler holding 4 degrees during.
Food - Routine Inspection Sep 04, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Mar 13, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Sep 18, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Handwash sink stocked during inspection.