



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 07, 2025

Tim Hortons
11 TCH , 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Sep 17, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Mar 18, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Sep 04, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwash sink stocked during inspection
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Egg station sanitizer stocked during inspection
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of floors commenced during inspection
Food - Routine Inspection Mar 13, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Fix leaking cooler.