

Food Safety Inspection Report

Reference #
104198962

Region West	Map # 1706	Insp. ID 130	Premises Type Food Caterer	Premises ID 9009256	Inspection Frequency 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/>	Previous Inspection Status Pass <input checked="" type="checkbox"/> Cond. Pass <input type="checkbox"/> Closed <input type="checkbox"/>	Previous Inspection Date 12/13/17	
Premises Name (Storefront) M. HALPERT CATERING LTD							# of C.F.H.	T. V.
Inspection <input checked="" type="checkbox"/> Compliance <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Request <input type="checkbox"/>							Required 1	Y <input type="checkbox"/> N <input type="checkbox"/>
Re-inspection <input type="checkbox"/>							On-site 1	N <input type="checkbox"/>
Trading As M. HALPERT CATERING LTD			Address / Unit 1681 ST CLAIR AVE W			Postal Code M6N 1H9		
Owner / Licensee MARVIN HALPERT CATERING LTD			Operator / Occupier Velummyl Manivannan			Phone 4166567199		
Daily Operating Hours <input checked="" type="checkbox"/>	Mon 0000-1600	Tues 0400-1600	Wed 0400-1600	Thurs 0400-1600	Fri 0400-1600	Sat 0000-0000	Sun 0000-0000	Out of Business <input type="checkbox"/>
Seasonal Premises Only <input type="checkbox"/>								Permanently Closed <input type="checkbox"/>
Municipal Code, Chapter 545 Compliance with:	Report(s) Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Notice Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Licence Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> N/A <input type="checkbox"/>	Municipal Licence Unavailable <input type="checkbox"/> Expired <input type="checkbox"/> N/A <input type="checkbox"/>		# B50-0021245		

1. FOOD TEMPERATURE CONTROL	Cat	✓	X	CDI	N/A
A. Thorough cooking and/or re-heating of hazardous food items (HPPA)	C	✓			
B. Internal temperature of hazardous foods 4°C (40°F) and below or 60°C (140°F) and above	C	✓			
C. Temperature of frozen hazardous food items: -18°C (0°F) or colder (Locker Plants: -12°C / -15°C)	C	✓			
2. FOOD PROTECTED FROM CONTAMINATION	Cat				
A. Approved meat, eggs, milk and edible oil products and/or proper handling and/or processing as required	C	✓			
B. Food protected from contamination / adulteration (e.g. food condemnation)	C	✓			
C. Proper utensils / equipment and/or procedures used to ensure food safety (e.g. protective covers)	S	✓			
D. Adequate potable water supply (including ice and steam)	C	✓			
3. EMPLOYEE HYGIENE AND HANDWASHING	Cat				
A. Separate handwash sink(s) with hot / cold water, soap in dispenser, and proper towels	S	✓			
B. Washing hands thoroughly as required to prevent cross-contamination	C	✓			
C. Provision and use of clean outer garments and headgear for hair confinement	M	✓			
D. Free of infection / disease spread through food (observable signs e.g. cuts / abrasions / lesions)	C	✓			
4. MAINTENANCE / SANITATION OF FOOD CONTACT SURFACES / UTENSILS / EQUIPMENT	Cat				
A. Hot / cold running water under pressure and proper cloths as required	S	✓			
B. Proper maintenance and use of equipment (machines, utensils, containers, articles)	S	✓			
C. Provision and proper use of sinks and supplies for manual washing of multi-use and large utensils	S	✓			
D. Properly equipped / maintained mechanical washer for multi-use utensils	S				✓
5. MAINTENANCE / SANITATION OF NON-FOOD CONTACT SURFACES / EQUIPMENT	Cat				
A. Provision and proper maintenance of mechanical equipment and devices	S	✓			
B. Accurate indicating and easily readable thermometers (Locker Plants- proper thermometer / records)	S	✓			
C. Proper maintenance / washing of rooms (including washrooms) and equipment	M	✓			
D. Minimum lighting as per Ontario Building Code requirements	M	✓			
6. MAINTENANCE / SANITATION OF WASHROOMS	Cat				
A. Washrooms fixtures (washbasins, urinals, toilets) maintained clean and sanitary	S	✓			
B. Toilet paper, running water, soap in dispenser(s), proper towels or hot air dryer	S	✓			
C. One washroom for each sex (signage) and no altering of floor space, number of toilets or washbasins	M	✓			
7. STORAGE / REMOVAL OF WASTE	Cat				
A. Proper storage (sufficient garbage containers) and removal of solid / liquid waste	S	✓			
B. Garbage containers leakproof / pestproof / non-absorbent with tight covers and sanitized as required	M	✓			
8. PEST CONTROL	Cat				
A. Adequate pest control and room(s) maintained free of animals	S	✓			
9. CONDITION(S) FOR CLOSURE	Cat				
A. Premises maintained in a manner not permitting a health hazard	C	✓			

✓ = In Compliance X = Infractions to be corrected immediately CDI = Corrected During Inspection N/A = Not Applicable

Monitor <input type="checkbox"/> Unable <input type="checkbox"/>	Monitor <input type="checkbox"/> Unable <input type="checkbox"/>	Monitor <input type="checkbox"/> Unable <input type="checkbox"/>
Time (min) = mm/dd/yy	Time (min) = mm/dd/yy	Time (min) = mm/dd/yy
Satisfactory at time of inspection <input checked="" type="checkbox"/>	This is Page 1 of 1	Re-Inspection date scheduled for: mm / dd / yy
See Supplemental Inspection Report <input type="checkbox"/>		

ACTION TAKEN: Food Safety Consultation <input type="checkbox"/> Food Condemned/Seized <input type="checkbox"/> HACCP Consultation <input type="checkbox"/> Samples (food, water, ice) <input type="checkbox"/>		
INSPECTION STATUS	INFRACTIONS	Inspection Date
<input checked="" type="checkbox"/> PASS	No / any minor (M) and no significant (S) and no crucial (C)	04/17/18
<input type="checkbox"/> CONDITIONAL PASS	Any significant (S) or any crucial (C)	mm / dd / yy
<input type="checkbox"/> CLOSED	Any crucial (C) that constitutes a condition for closure	Total Inspection Time
<input type="checkbox"/> TEMP. NOT OPERATING	Not operating due to fire, flood or other property damages	65 minutes
<input checked="" type="checkbox"/> Owner/Operator/Keeper has been advised to post the Food Safety Inspection Notice as issued by the Medical Officer of Health or designate in accordance with Appendix A		Time of Report
Henriques, Michael Inspector's Name		12:19
Owner / Operator / Recipient		Date of Report
Velummyl Manivannan		04/17/18 mm / dd / yy

The personal information on this form is collected under the authority of the City of Toronto Act, 1997 (No. 2), Municipal Code, Chapter 546, and the Health Protection and Promotion Act, R.S.O. 1990, C.H. 7, O. Reg. 562. The information is used to administer the Toronto Public Health Food Safety Program and aggregate statistical reporting. Questions about this collection can be directed to the Director of Healthy Environments, 277 Victoria Street, Toronto, M5B 1W2. Telephone: 416 392-1356.

Appendix A: Important Information

City of Toronto Municipal Code, Chapter 545 and 520 requires all food premises to do the following:

- Post the food safety inspection notice in an obvious place clearly visible to the public, at or near the entrance of the establishment

City of Toronto Municipal Code, Chapter 545 requires eating and drinking establishments (i.e., every place where) food items intended for human consumption are made for sale, offered for sale, stored or sold) to do the following:

- Post the Toronto eating or drinking establishment license issued by the Toronto Municipal Licensing and Standards Division next to the food safety inspection notice
- Produce copies of the Toronto Public Health Food Safety Inspection Reports relating to the currently posted food safety inspection notice, when requested by any person
- Promptly notify the Toronto Municipal Licensing and Standards Division if there is a change in the management or control of the establishment
- Notify the Toronto Municipal Licensing and Standards Division of any change or changes to the operation of the business that may result in “risk classification changes,” at least 30 days prior to the change.

When a Public Health Inspector visits your food premises for an inspection, the inspector will use a Food Safety Inspection Report form to check whether your food premises meets the requirements detailed in the Food Premises Regulation.

The DineSafe Inspection system divides infractions into three categories (minor, significant and crucial) depending on their potential risk to health. The results of an inspection (i.e. inspection status) will depend on the types of infractions that are noted during the inspection. Infraction(s) occur when a food premises does not comply with the requirements in the Food Premises Regulation.

When the inspector has completed the inspection, your food premises will receive one of three food safety inspection notices:

- a PASS (when no infractions or only minor infractions are observed)
- a CONDITIONAL PASS (when significant and/or crucial infractions are observed)
- a CLOSED (when crucial infractions result in an order to close your food premises)

INSTRUCTIONS TO POST FOOD SAFETY INSPECTION NOTICE

Under City of Toronto Municipal Code, Chapter 545 and 520, you are required to post and keep posted in a conspicuous place clearly visible to the members of the public, at or near the entrance of the above noted food premises, the most recent food safety inspection notice that has been issued to you by the Medical Officer of Health (or her / his designate). All notices will include the status from the previous inspection and indication of any enforcement action.

Please be advised that failure to post the said sign will result in legal action against you under section 30-1(3) of the City of Toronto Municipal Code, Chapter 545. **A conviction under this charge may result in a fine of up to \$25,000 (for individuals), \$50,000 (for corporations) and/or a closure order effective for up to two years.**

Inspection results (pass, conditional pass, closed) for each eating and drinking establishment will also be posted on the Toronto Public Health Dine Safe web site at www.city.toronto.on.ca.

Glossary of Terms

Hazard Analysis Critical Control Point (HACCP) Audit During some types of inspections, public health inspectors will conduct HACCP audits. During this process the inspector will observe the preparation of one or more food items through critical control points to determine if the food is being prepared in a safe manner.

Certified Food Handler (CFH) Every owner/operator of a food establishment, as defined by City of Toronto Municipal Code, Chapter 545, must ensure that there is, at all times when the establishment is operating, at least one (1) Certified Food Handler (CFH) is working in a supervisory capacity in each area of the premises where food is prepared, processed, served, packaged or stored.

For more details please see contact information below:

**Toronto Public Health
(416) 338-7600
or on the web at
www.toronto.ca/health**