

Food Safety Inspection Report

Reference # 104031840

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 04/18/17
							# of C.F.H. <input type="checkbox"/> T.V. <input type="checkbox"/>

Premises Name (Storefront) M. HALPERT CATERING LTD	Inspection <input checked="" type="checkbox"/>	Compliance <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>	Required 1	Y	N
	Re-inspection <input type="checkbox"/>		Request <input type="checkbox"/>	On-site 1		N

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
 This is Page 1 of 1
 Re-Inspection date scheduled for: mm / dd / yy

ACTION TAKEN: Food Safety Consultation Food Condemned/Seized HACCP Consultation Samples (food, water, ice)

INSPECTION STATUS	INFRACTIONS	Inspection Date
<input checked="" type="checkbox"/> PASS	No / any minor (M) and no significant (S) and no crucial (C)	08/15/17
<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	75 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 <small>Inspector's Name</small>	10:23
Velummyl Manivannan <small>Owner / Operator / Recipient</small>	Date of Report
	08/15/17
	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.