**Food Safety Inspection Report**

**Owner / Licensee**

M. HALPERT CATERING LTD

**Premises Name (Storefront)**

MARVIN HALPERT CATERING LTD

**Address / Unit**

1681 ST CLAIR AVE W

**Postal Code**

M6N 1H9

**Owner / Licensee**

Velummyl Manivannan

**Phone**

4166567199

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**Food Premises Administrative Requirements**

A. **Adequate pest control**
   - Proper storage and removal of solid / liquid waste
   - C. Frozen hazardous food items maintained in a frozen state

B. **Provision of sanitary facility supplies**
   - C. Provision and proper use of sinks and supplies for manual washing of multi-use and large utensils

C. **Provision and proper use of mechanical equipment and devices**
   - A. Hot / cold running water under pressure and proper cloths as required
   - C. D. Adequate potable water supply (including ice)

**FOOD PREMISES ADMINISTRATIVE REQUIREMENTS**

A. **Adequate pest control**
   - A. Proper maintenance of sanitary equipment and devices
   - B. Accurate indicating and easily readable thermometers

B. **Provision of sanitary facility supplies**
   - C. Proper hygiene and hand washing
   - D. Free of infection / disease spread through food (e.g. cuts / abrasions / lesions / medical exams)

**MANUFACTURE / SANITATION OF FOOD CONTACT SURFACES / UTENSILS / EQUIPMENT**

**FOOD TEMPERATURE CONTROL**

- Through cooking / re-heating or preparing of hazardous food items
- Internal temperature of hazardous foods 4°C (40°F) and below or 60°C (140°F) and above
- Frozen hazardous food items maintained in a frozen state

**2. FOOD PROTECTED FROM CONTAMINATION**

- Approved products and/or proper handling and / or processing as required
- B. Food protected from contamination / adulteration (e.g. food condemnation)
- C. Proper sanitation of food protection policies / equipment and / or procedures used to ensure food safety
- D. Adequate potable water supply (including ice)

**MEASURES**

- A. Separate and convenient hand washing sink(s) with supplies
- B. Washing hands thoroughly as required to prevent contamination

**EMPLOYEE HYGIENE AND HANDWASHING**

- C. Provision and use of clean outer garments and hair confinement
- D. Free of infection / disease spread through food (e.g. cuts / abrasions / lesions / medical exams)

**5. EMPLOYEE HYGIENE AND HANDWASHING**

- A. Separate and convenient hand washing sink(s) with supplies
- B. Washing hands thoroughly as required to prevent contamination

**6. MAINTENANCE OF SURFACE / UTENSILS / EQUIPMENT**

- C. Provision and proper use of sinks and supplies for manual washing of multi-use and large utensils
- D. Properly equipped / maintained mechanical washer for multi-use utensils

**MANUFACTURE / SANITATION OF FOOD CONTACT SURFACES / UTENSILS / EQUIPMENT**

- A. Provision and proper maintenance of mechanical equipment and devices
- B. Accurate indicating and easily readable thermometers

**D. Free of infection / disease spread through food (e.g. cuts / abrasions / lesions / medical exams)**

**7. STORAGE / REMOVAL OF WASTE**

- A. Proper storage and removal of solid / liquid waste
- B. Provision of sanitary facility supplies

**8. PEST CONTROL**

- C. Proper maintenance / washing of rooms (including washrooms) and equipment

**9. CONDITION(S) FOR CLOSURE**

- C. Premises name in a manner not permitting a health hazard

**FOOD PREMISES ADMINISTRATIVE REQUIREMENTS**

- A. CRA 1977 (17) administrative requirements
- B. Toronto Municipal Code 545 administrative requirements
- C. Toronto Municipal Code 520 administrative requirements
- D. Health Protection and Promotion Act administrative requirements

**FOOD PREMISES ADMINISTRATIVE REQUIREMENTS**

- A. CRA 1977 (17) administrative requirements
- B. Toronto Municipal Code 545 administrative requirements
- C. Toronto Municipal Code 520 administrative requirements
- D. Health Protection and Promotion Act administrative requirements

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**Actions Taken:**

- Food Safety Consultation
- Food Condemned / Seized

**HACCP Consultation**

**Samples (food, water, ice)**

**INFORMATION**

**Inspection Date**

**Pass**

No / any minor (M) and no significant (S) and no crucial (C)

**Conditional Pass**

Any significant (S) or any crucial (C)

**Closed**

Any crucial (C) that constitutes a condition for closure

**TEMP. NOT OPERATING**

Not operating due to fire, flood or other property damages

**75 minutes**

**Owner / Operator**

Velummyl Manivannan

**Date of Report**

06/24/20

**Medical Officer of Health or designate in accordance with Appendix A**

**OR**

**On-site**

1

**N**

**Y**

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**The information on this form is collected under the authority of the City of Toronto Act, 1997 (No. 2), Municipal Code, Chapters 545 & 520, and the Health Protection and Promotion Act, R.S.O. 1990, c. H. 7, Reg. 493. 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 1H2. Telephone: 416 392-1356.**
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A re-inspection will be conducted within 48 hours to ensure the noted infraction(s) have been corrected during inspection (CDI).

Issued all current COVID19 related materials via email...

<table>
<thead>
<tr>
<th>ACTION TAKEN</th>
<th>Corrected During Inspection (CDI)</th>
<th>Notice to Comply (NC)</th>
<th>Ticket (T)</th>
<th>Summons (S)</th>
<th>Order (O)</th>
<th>Summons &amp; Health Hazard Order (SHHO)</th>
<th>Warning Letter (WL)</th>
<th>Prohibition Order Requested (POR)</th>
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<td>Recipient</td>
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<td>06/24/20 mm/dd/yy</td>
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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 https://www.toronto.ca/health/dinesafe/