

Region West	Map # 1706	Insp. ID 146	Premises Type Food Caterer	Premises ID 9009256	Inspection Frequency 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/>	Other <input type="checkbox"/>	Previous Inspection Status Pass <input checked="" type="checkbox"/> Cond. Pass <input type="checkbox"/> Closed <input type="checkbox"/>	Previous Inspection Date 05/16/23
Premises Name (Storefront) M. HALPERT CATERING LTD			Inspection <input checked="" type="checkbox"/> Re-inspection <input type="checkbox"/>		Compliance <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Request <input type="checkbox"/>		Required 1 <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> On-site 1 <input type="checkbox"/> 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 MARVIN HALPERT			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"/> New Premises <input type="checkbox"/> Permanently Closed <input type="checkbox"/>
Seasonal Premises Only <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, re-heating or preparing of hazardous food items	C	✓			
B. Internal temperature of hazardous foods 4°C (40°F) and below or 60°C (140°F) and above	C	✓			
C. Frozen hazardous food items maintained in a frozen state	C	✓			
2. FOOD PROTECTED FROM CONTAMINATION	Cat				
A. Approved 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	S	✓			
D. Adequate potable water supply (including ice)	C	✓			
3. EMPLOYEE HYGIENE AND HANDWASHING	Cat				
A. Separate and convenient hand washing sink(s) with supplies	S	✓			
B. Washing hands thoroughly as required to prevent contamination	C	✓			
C. Provision and use of clean outer garments and hair confinement	M	✓			
D. Free of infection / disease spread through food (e.g. cuts / abrasions / lesions / medical exams)	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	S	✓			
C. Proper maintenance / washing of rooms (including washrooms) and equipment	M	✓			
D. Minimum lighting provided	M	✓			
6. MAINTENANCE / SANITATION OF WASHROOMS	Cat				
A. Sanitary facilities maintained clean and sanitary	S	✓			
B. Provision of sanitary facility supplies	S	✓			
C. Sanitary facility design and maintenance requirements	M	✓			
7. STORAGE / REMOVAL OF WASTE	Cat				
A. Proper storage and removal of solid / liquid waste	S	✓			
8. PEST CONTROL	Cat				
A. Adequate pest control	S	✓			
9. CONDITION(S) FOR CLOSURE	Cat				
A. Premises maintained in a manner not permitting a health hazard	C	✓			
FOOD PREMISES ADMINISTRATIVE REQUIREMENTS	NA				
A. Ontario Regulation 493/17 administrative requirements	NA	✓			
B. Toronto Municipal Code 545 administrative requirements	NA	✓			
C. Health Protection and Promotion Act administrative requirements	NA	✓			

✓ = 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 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 crucial (C)	09/07/23
<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	60 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
Samuel, Lisa Inspector's Name (please print)	 Inspector's Signature	14:29 (24 hour clock)
MARVIN HALPERT First Name Last Name	 Signature of Owner / Operator / Recipient	Date of Report 09/07/23 mm / dd / yy

The information on this form is collected under the authority of the City of Toronto Act, 1997 (No. 2), Municipal Code, Chapter 545 and the Health Protection and Promotion Act, R.S.O. 1990, c H. 7, O. 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 1W2. Telephone: 416 392-1356.