

## Food Safety Inspection Report

Reference #  
105696756

Region WEST	Map # 926	Insp. ID 147	Premises Type Centralized Kitchen	Premises ID 9009256	Inspection Frequency Other 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/>	Pass <input checked="" type="checkbox"/> Cond. Pass <input type="checkbox"/> Closed <input type="checkbox"/>	Previous Inspection Status	Previous Inspection Date 05/15/25	
					Re-inspection <input type="checkbox"/>	Compliance <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/> Request <input type="checkbox"/>	# of C.F.H. On-site 3	T. V. N
Premises Name (Storefront) M. HALPERT CATERING LTD			Inspection <input checked="" type="checkbox"/>			Postal Code M6N 1H9			
Trading As M. HALPERT CATERING LTD			Address / Unit 1681 ST CLAIR AVE W						
Owner / Licensee M HALPERT CATERING LTD			Operator / Occupier Velummel Manivannan			Phone 4166567199			
Daily Operating Hours Seasonal Premises Only		Mon 0400- 1600	Tues 0400- 1600	Wed 0400- 1600	Thurs 0400- 1600	Fri 0400- 1600	Sat 0000- 0000	Sun 0000- 0000	Out of Business New Premises Permanently Closed

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							

<b>1. FOOD TEMPERATURE CONTROL</b>								<b>Cat</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>CDI</b>	<b>N/A</b>
A. Thorough cooking, re-heating or preparing of hazardous food items								C	<input checked="" type="checkbox"/>			
B. Internal temperature of hazardous foods 4°C (40°F) and below or 60°C (140°F) and above								C	<input checked="" type="checkbox"/>			
C. Frozen hazardous food items maintained in a frozen state								C	<input checked="" type="checkbox"/>			
<b>2. FOOD PROTECTED FROM CONTAMINATION</b>								<b>Cat</b>				
A. Approved products and/or proper handling and/or processing as required								C	<input checked="" type="checkbox"/>			
B. Food protected from contamination / adulteration (e.g. food condemnation)								C	<input checked="" type="checkbox"/>			
C. Proper utensils / equipment and/or procedures used to ensure food safety								S	<input checked="" type="checkbox"/>			
D. Adequate potable water supply (including ice)								C	<input checked="" type="checkbox"/>			
<b>3. EMPLOYEE HYGIENE AND HANDWASHING</b>								<b>Cat</b>				
A. Separate and convenient hand washing sink(s) with supplies								S	<input checked="" type="checkbox"/>			
B. Washing hands thoroughly as required to prevent contamination								C	<input checked="" type="checkbox"/>			
C. Provision and use of clean outer garments and hair confinement								M	<input checked="" type="checkbox"/>			
D. Free of infection / disease spread through food (e.g. cuts / abrasions / lesions / medical exams)								C	<input checked="" type="checkbox"/>			
<b>4. MAINTENANCE / SANITATION OF FOOD CONTACT SURFACES / UTENSILS / EQUIPMENT</b>								<b>Cat</b>				
A. Hot / cold running water under pressure and proper cloths as required								S	<input checked="" type="checkbox"/>			
B. Proper maintenance and use of equipment (machines, utensils, containers, articles)								S	<input checked="" type="checkbox"/>			
C. Provision and proper use of sinks and supplies for manual washing of multi-use and large utensils								S	<input checked="" type="checkbox"/>			
D. Properly equipped / maintained mechanical washer for multi-use utensils								S		<input checked="" type="checkbox"/>		
<b>5. MAINTENANCE / SANITATION OF NON-FOOD CONTACT SURFACES / EQUIPMENT</b>								<b>Cat</b>				
A. Provision and proper maintenance of mechanical equipment and devices								S	<input checked="" type="checkbox"/>			
B. Accurate indicating and easily readable thermometers								S	<input checked="" type="checkbox"/>			
C. Proper maintenance / washing of rooms (including washrooms) and equipment								M	<input checked="" type="checkbox"/>			
D. Minimum lighting provided								M	<input checked="" type="checkbox"/>			
<b>6. MAINTENANCE / SANITATION OF WASHROOMS</b>								<b>Cat</b>				
A. Sanitary facilities maintained clean and sanitary								S	<input checked="" type="checkbox"/>			
B. Provision of sanitary facility supplies								S	<input checked="" type="checkbox"/>			
C. Sanitary facility design and maintenance requirements								M	<input checked="" type="checkbox"/>			
<b>7. STORAGE / REMOVAL OF WASTE</b>								<b>Cat</b>				
A. Proper storage and removal of solid / liquid waste								S	<input checked="" type="checkbox"/>			
<b>8. PEST CONTROL</b>								<b>Cat</b>				
A. Adequate pest control								S	<input checked="" type="checkbox"/>			
<b>9. CONDITION(S) FOR CLOSURE</b>								<b>Cat</b>				
A. Premises maintained in a manner not permitting a health hazard								C	<input checked="" type="checkbox"/>			

<b>FOOD PREMISES ADMINISTRATIVE REQUIREMENTS</b>								<b>NA</b>			
A. Ontario Regulation 493/17 administrative requirements								<b>NA</b>	<input checked="" type="checkbox"/>		
B. Toronto Municipal Code 545 administrative requirements								<b>NA</b>	<input checked="" type="checkbox"/>		
C. Health Protection and Promotion Act administrative requirements								<b>NA</b>	<input checked="" type="checkbox"/>		

<input checked="" type="checkbox"/> = In Compliance	<input type="checkbox"/> X = Infractions to be corrected immediately	<input type="checkbox"/> CDI = Corrected During Inspection	<input type="checkbox"/> 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"/>	Monitor <input type="checkbox"/> Unable <input type="checkbox"/>
Time (min) = mm/dd/yy	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"/>		

<b>ACTION TAKEN:</b> Food Safety Consultation <input type="checkbox"/> Food Condemned/Seized <input type="checkbox"/> HACCP Consultation <input type="checkbox"/> Samples (food, water, ice) <input type="checkbox"/>
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<b>INSPECTION STATUS</b>	<b>INFRACTIONS</b>	Inspection Date
<input checked="" type="checkbox"/> <b>PASS</b>	No / any minor (M) and no significant (S) and no crucial (C)	09/30/25
<input type="checkbox"/> <b>CONDITIONAL PASS</b>	Any significant (S) or any crucial (C)	mm / dd / yy
<input type="checkbox"/> <b>CLOSED</b>	Any crucial (C) that constitutes a condition for closure	Total Inspection Time
<input type="checkbox"/> <b>TEMP. NOT OPERATING</b>	Not operating due to fire, flood or other property damages	65 minutes

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
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Demaria, Frank Inspector's Name (please print)		11:54 (24 hour clock)
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Owner / Operator / Recipient	Date of Report
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Velummel Manivannan First Name Last Name	Signature of Owner / Operator / Recipient	09/30/25 mm / dd / yy
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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, 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.

## Appendix A: Important Information

City of Toronto Municipal Code, Chapter 545 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 and Chapter 545, 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](http://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/>**