

Establishment Id: 9009256	Reference #: 102673901	CFH #: N/A
Inspection Type: Compliance	Inspection Frequency: 3	
Premises Name (Storefront): M. HALPERT CATERING LTD	Address/Unit: 1681 ST CLAIR AVE W M6N 1H9	Region: West
	Map#: 1706	Phone: 4166567199
Trading As: M. HALPERT CATERING LTD	Premises Type: Food Caterer	
Owner/Licensee: MARVIN HALPERT CATERING LTD	Operating Hours: N/A	
Operator/Occupier: Marvin Halpert	Municipal License: B50-0021245	

Municipal Code, Chapter 545 Compliance with: [] Report(s) [] Notice [] License


	CAT		
1. FOOD TEMPERATURE CONTROL			
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 foods items: -18°C (0°F) or colder (Locker Plants: -12°C / -15 °C)	S	√	
2. FOOD PROTECTED FROM CONTAMINATION			
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			
A. Separate handwashing 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 / abrasion / lesions)	C	√	
4. MAINTENANCE / SANITATION OF FOOD CONTACT SURFACES / UTENSILS / EQUIPMENT			
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	N/A	
5. MAINTENANCE / SANITATION OF NON-FOOD CONTACT SURFACES / EQUIPMENT			
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			
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	N/A	
7. STORAGE / REMOVAL OF WASTE			
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			
A. Adequate pest control and room(s) maintained free of animals	S	√	
9. CONDITION(S) FOR CLOSURE			
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

INSPECTION STATUS = Pass

No / any minor (M) and no significant (S) and no crucial (C) - See Supplemental Inspection Report(s) for details

[√] The 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 the instructions on the reverse side of this report.

Inspection Date: 03/14/2012	Date of Report: 03/14/2012	Time of Report: 1230	Total Inspection Time (min): 70
Inspector: JOHN COLEMAN		Inspector Signature: 	
Report received by: Marvin Halpert		Received by Signature: 