

Premises Name (Storefront) : M. HALPERT CATERING LTD

Trading As : M. Halpert Catering Ltd

Address / Unit : 1681 St Clair Ave W Toronto, ON M6N 1H9 -

Phone : (416) 656-7199

Owner / Licensee : M Halpert Catering Ltd

Operator / Occupier : Velummyl Manivannan

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"/>	Conditional Pass <input type="checkbox"/>	Closed <input type="checkbox"/>	Previous Inspection Date 09/30/2025
Inspection <input checked="" type="checkbox"/>	Compliance <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>	Case#	Request <input type="checkbox"/>
				Re-Inspection <input type="checkbox"/>

01. 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	S	✓			
02. 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	✓			
03. 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	✓			
04. MAINTENANCE / SANITATION OF FOOD CONTACT SURFACES / UTENSILS / EQUIPMENT	Cat				
A. Hot / cold running water under pressure and proper cloths as required	S	✓			
B. Food protected from contamination / adulteration (e.g. food condemnation)	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				✓
05. 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	✓			
06. MAINTENANCE / SANITATION OF SANITARY FACILITIES	Cat				
A. Sanitary facilities maintained clean and sanitary	S	✓			
B. Provision of sanitary facility supplies	S	✓			
C. Sanitary facility design and maintenance requirements	M	✓			
07. STORAGE / REMOVAL OF WASTE	Cat				
A. Proper storage and removal of solid / liquid waste	S	✓			
08. PEST CONTROL	Cat				
A. Adequate pest control	S	✓			
09. CONDITION(S) FOR CLOSURE	Cat				
A. Premises maintained in a manner not permitting a health hazard	C	✓			
FOOD PREMISES ADMINISTRATIVE REQUIREMENTS	Cat	✓	X	CDI	N/A
A. OPERATOR FAIL TO MEET ADMINISTRATIVE REQUIREMENTS OF ONTARIO REGULATION 493/17	NA	✓			
B. OPERATOR FAIL TO MEET ADMINISTRATIVE REQUIREMENTS	NA	✓			
C. HEALTH PROTECTION AND PROMOTION ACT (Non-compliance)	NA	✓			

✓ = In Compliance	X = Infractions to be corrected immediately	CDI = Corrected During Inspection	N/A = Not Applicable
Satisfactory at time of inspection <input checked="" type="checkbox"/>	See Supplemental Inspection Report <input checked="" type="checkbox"/>	Re-Inspection date scheduled for:	mm/dd/yy

ACTION TAKEN:	Food Safety Consultation <input checked="" type="checkbox"/>	Food Condemned/Seized <input type="checkbox"/>	HACCP Consultation <input type="checkbox"/>	Samples (food, water, ice) <input type="checkbox"/>
INSPECTION STATUS	INFRACTIONS		INSPECTION DATE (mm/dd/yy)	TOTAL INSPECTION TIME
PASS	No / any minor (M) and no significant (S) and no crucial (C)		01/29/2026	90 minutes

 Operator has been advised to post the Food Safety Inspection Notice in accordance with the inspector's request as required by the Ontario Food Premises Regulation.

Public Health Inspector Danuta Krajewski <small>(please print)</small>	Time of Report 11:56 <small>(24 hour clock)</small>
Owner / Operator / Recipient Velummyl Manivannan <small>First Name Last Name</small>	Date of Report 01/29/2026 <small>mm / dd / yy</small>

The information collected on this form is used to administer the Toronto Public Health Food Safety Program and questions about this can be directed to Toronto Public Health at 416-338-7600 or on the website at //www.toronto.ca/health/dinesafe.

000007522	M. HALPERT CATERING LTD (1681 St Clair Ave W Toronto, ON. M6N 1H9 Canada)	
INFRACTION NUMBER	INFRACTION(S) / FINDINGS / REQUIREMENT(S) UNDER: <input type="checkbox"/> HPPA <input checked="" type="checkbox"/> O. REG 493/17 (Food Premises) <input type="checkbox"/> OTHER	ACTION TAKEN

A re-inspection will be conducted within 48 hours to ensure the noted infraction(s) have been corrected.

COMMENTS

Rodex Pest Control company is providing service on the biweekly basis. 35 to 40 day cares premises are catered by M. Halpert Catering Ltd.

ACTION TAKEN :	Corrected During Inspection (CDI)	Notice to Comply(NC)	Ticket(T)	Summons(S)	Order(O)	Summons & Health Hazard Order (SHHO)	Warning Letter (WL)	Prohibition Order Requested(POR)
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Public Health Inspector	Time of Report
Danuta Krajewski (please print)	11:56 (24 hour clock)
Owner / Operator / Recipient	Date of Report
Velummyl Manivannan First Name Last Name	01/29/2026 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.

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 DineSafe website at www.city.toronto.on.ca.