

		Food Safety Inspection Report				Reference # 00168260				
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 ☐		2 ☐		3 ☒		Other ☐		
Previous Inspection Status		Pass ☒		Conditional Pass ☐		Closed ☐		Previous Inspection Date 05/07/2026		
Inspection ☒	Compliance ☒	Complaint ☐	Case#		Request ☐		Re-Inspection ☐			
01. FOOD TEMPERATURE CONTROL						Cat	☒	☒	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	☒	☒	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 ☒		See Supplemental Inspection Report ☒		Re-Inspection date scheduled for:			mm/dd/yy			
ACTION TAKEN:		Food Safety Consultation ☐		Food Condemned/Seized ☐		HACCP Consultation ☐		Samples (food, water, ice) ☐		
INSPECTION STATUS		INFRACTIONS		INSPECTION DATE (mm/dd/yy)		TOTAL INSPECTION TIME				
PASS		No / any minor (M) and no significant (S) and no crucial (C)		09/03/2026		80 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						Time of Report				
Danuta Krajewski (please print)						11:52 (24 hour clock)				
Owner / Operator / Recipient						Date of Report				
Velummyl Manivannan First Name Last Name						09/03/2026 mm / dd / yy				
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.										

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0000007522		M. HALPERT CATERING LTD (1681 St Clair Ave W Toronto. ON. M6N 1H9 Canada)			
INFRACTION NUMBER		INFRACTION(S) / FINDINGS / REQUIREMENT(S) UNDER: ☐ HPPA ☒ O. REG 493/17 (Food Premises) ☐ 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 bi weekly services. 30 to 35 daycares are being serviced.								
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)
Public Health Inspector							Time of Report	
Danuta Krajewski (please print)							11:52 (24 hour clock)	
Owner / Operator / Recipient							Date of Report	
Velummyl Manivannan First Name Last Name							09/03/2026 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 bedirected 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.