

Food Safety Inspection Report

Reference #
105267352

Region South	Map # 3014	Insp. ID 278	Premises Type Food Caterer	Premises ID 10553928	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 05/04/23	
Premises Name (Storefront) REAL FOOD FOR REAL KIDS								# of C.F.H. Required 6 On-site 22	T. V. Y <input type="checkbox"/> N <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/>
Trading As REAL FOOD FOR REAL KIDS			Address / Unit 115 SAULTER ST S			Postal Code M4M 3K8			
Owner / Licensee REAL FOOD FOR REAL KIDS INC			Operator / Occupier Natasha Ramkay			Phone 4164105437156			
Daily Operating Hours <input checked="" type="checkbox"/>	Mon 0500-2100	Tues 0500-2100	Wed 0500-2100	Thurs 0500-2100	Fri 0500-2100	Sat -	Sun -	Out of Business <input type="checkbox"/> New Premises <input type="checkbox"/> Permanently Closed <input type="checkbox"/>	

Municipal Code, Chapter 545 Compliance with:	Report(s) Yes <input type="checkbox"/> No <input type="checkbox"/>	Notice Yes <input type="checkbox"/> No <input type="checkbox"/>	Licence Yes <input type="checkbox"/> No <input type="checkbox"/>	N/A <input checked="" type="checkbox"/>	Municipal Licence #	Unavailable <input type="checkbox"/>	Expired <input type="checkbox"/>	N/A <input checked="" type="checkbox"/>
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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		X	✓	
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"/> Unavailable <input type="checkbox"/>	mm/dd/yy	Monitor <input type="checkbox"/> Unavailable <input type="checkbox"/>	mm/dd/yy	Monitor <input type="checkbox"/> Unavailable <input type="checkbox"/>	mm/dd/yy
Time (min) =		Time (min) =		Time (min) =	
Satisfactory at time of inspection <input type="checkbox"/>	This is Page 1 of 2		Re-Inspection date scheduled for:	mm / dd / yy	
See Supplemental Inspection Report <input checked="" 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 significant (S) and no crucial (C)	10/17/23
<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	80 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
Henderson, Jeff Inspector's Name (please print)	 Inspector's Signature	18:20 (24 hour clock)
Owner / Operator / Recipient		Date of Report
Natasha Ramkay First Name Last Name	 Signature of Owner / Operator / Recipient	10/17/23 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.

10553928	REAL FOOD FOR REAL KIDS (115 SAULTER ST S)	
INFRACTION NUMBER	INFRACTION(S) / FINDINGS / REQUIREMENT(S) UNDER: <input type="checkbox"/> HPPA <input checked="" type="checkbox"/> O. REG 493/17 (Food Premises), as amended <input type="checkbox"/> OTHER	ACTION TAKEN
2C-54	USE FOOD EQUIPMENT NOT OF SOUND AND TIGHT CONSTRUCTION - SEC. 8(1)(A) Discard ripped and torn cooler bag.	Corrected During Inspection

A re-inspection will be conducted within 48 hours to ensure the noted infraction(s) have been corrected. This is page 1 of 2

COMMENTS

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	
Henderson, Jeff							18:20 (24 hour clock)	
Recipient							Date of Report	
Natasha Ramkay							10/17/23 mm /dd / yy	

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.

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/>