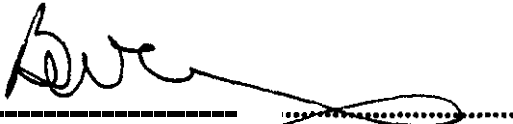


**ONTARIO COURT OF JUSTICE**

**IT IS ORDERED**, pursuant to the provisions of the Provincial *Offences* Act and the rules for the Ontario Court of Justice, that the amount set opposite each of the offences in the attached Schedule 40 under the Provincial Statutes and Regulations thereunder is the **Set Fine**, including costs.

**DATED AT TORONTO** this **27** day of November, 2001.

A handwritten signature in black ink, appearing to read 'BWL', written over a horizontal line that is solid on the left and dotted on the right.

**BRIAN W. LENNOX. Chief Justice**  
Ontario Court of **Justice**

Schedule 40

**Regulation 562 of the Revised Regulations of Ontario, 1990 under the  
Health Protection and Promotion Act**

ITEM	COLUMN 1	COLUMN 2 SECTION	SET FINE (INCLUDES COSTS)
1.	Offer for sale, from catering vehicle food not pre-packaged	4 (1)	\$100.00
2.	Fail to equip catering vehicle with refrigerated storage facility	4 (2)	\$100.00
3.	Fail to equip catering vehicle with refrigerated display facility	4 (2)	\$100.00
4.	Fail to hold hazardous foods in refrigerated storage facility	4 (2)	\$375.00
5.	Fail to hold hazardous foods in refrigerated display facility	4 (2)	\$375.00
6.	Prepare food outside mobile preparation premises	5 (2) (a)	\$100.00
7.	Permit food to be served to public by person working outside mobile preparation premises	5 (2) (a)	\$50.00
8.	Person working outside mobile preparation premises serve food to public	5 (2) (a)	\$50.00
9.	Use other than single-service articles in mobile preparation premises	5 (2) (b)	\$100.00
10.	Fail to provide screened door to mobile preparation premises	5 (2) (c)	\$50.00
11.	Fail to provide screened window to mobile preparation premises	5 (2) (c)	\$50.00
12.	Fail to close door to mobile preparation premises when in motion	5 (2) (c)	\$50.00
13.	Fail to close window to mobile preparation premises when in motion	5 (2) (c)	\$50.00
14.	Operate mobile preparation premises—driver's compartment not separate	5 (2) (d)	\$50.00
15.	Operate mobile preparation premises—access door not solid	5 (2) (d)	\$50.00
16.	Operate mobile preparation premises—access door not self-closing	5 (2) (d)	\$50.00
17.	Operate mobile preparation premises—no separate holding tank for toilet waste	5 (2) (e)	\$100.00
18.	Operate mobile preparation premises—no separate holding tank for sink waste	5 (2) (e)	\$100.00
19.	Operate mobile preparation premises—no gauge on waste tank	5 (2) (f)	\$50.00
20.	Operate mobile preparation premises—no gauge on water supply tank	5 (2) (f)	\$50.00
21.	Operate mobile preparation premises—gauge on waste tank not readable	5 (2) (f)	\$50.00
22.	Operate mobile preparation premises—gauge on water supply tank not readable	5 (2) (f)	\$50.00
23.	Operate vending machine—not sealed to floor	6 (a)	\$50.00
24.	Operate vending machine—legs less than 15 cm high	6 (a)	\$50.00
25.	Operate vending machine—castors not permitting cleaning	6 (a)	\$50.00
26.	Operate vending machine—rollers not permitting cleaning	6 (a)	\$50.00
27.	Operate vending machine—service connection not sealed	6 (b)	\$100.00
28.	Operate vending machine—service connection allowing unauthorized disconnection	6 (b)	\$100.00
29.	Operate vending machine—door opening not tight fitting	6 (c)	\$100.00
30.	Operate vending machine—panel access opening not tight fitting	6 (c)	\$100.00
31.	Operate vending machine—no screening against insects	6 (d)	\$50.00
32.	Operate vending machine—screening material less than 16 mesh to 2.54 cm.	6 (d)	\$50.00
33.	Operate vending machine—condenser unit not sealed from storage spaces	6 (e)	\$50.00
34.	Operate vending machine—door on food delivery opening not self-closing	6 (f)	\$50.00
35.	Operate vending machine—door on food delivery opening not tight-fitting	6 (f)	\$50.00
36.	Operate vending machine—no door on food delivery opening	6 (f)	\$100.00
37.	Operate vending machine—food storage compartment not self-draining	6 (g)	\$100.00
38.	Operate vending machine—no cover on opening to food storage container	6 (h)	\$100.00
39.	Operate vending machine—inadequate cover on opening to food storage container	6 (h)	\$100.00
40.	Operate vending machine—container not permitting cleaning and sanitizing	6 (i)	\$100.00
41.	Operate vending machine—fitting not permitting cleaning and sanitizing	6 (i)	\$100.00
42.	Operate vending machine—containers and fittings not permitting circulation of cleaning solution	6 (i)	\$100.00
43.	Operate vending machine—no potable water supply under pressure.	7 (a)	\$250.00
44.	Operate vending machine—no device to prevent entry of CO2 into water supply system	7 (b)	50.00
45.	Operate vending machine—no device to prevent entry of carbonated liquid into water supply system	7 (b)	\$50.00
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ITEM	COLUMN 1	COLUMN 2 SECTION	SET FINE (INCLUDES COSTS)
46.	Operate vending machine—no controls to prevent vending of hazardous foods from refrigerated compartment	7 (c) (i)	\$375.00
47.	Operate vending machine—no controls to prevent vending of hazardous foods from heated compartment	7 (c) (ii)	\$375.00
48.	Operate vending machine—no automatic shut-off control for liquid waste overflow	7 (d)	\$50.00
49.	Operate vending machine—food contact components not properly cleaned	8	\$100.00
50.	Operate vending machine—name and telephone number not prominently displayed	9	\$50.00
51.	Fail to equip locker plant with food freezing facility	10 (1) (a)	\$50.00
52.	Fail to equip locker plant with locker room for frozen foods	10 (1) (b)	\$50.00
53.	Fail to maintain temperature at -18°C or lower in freezing room	10 (2) para. 1	\$50.00
54.	Fail to maintain temperature at -12°C or lower during initial stage of freezing food	10 (2) para. 1	\$50.00
55.	Fail to maintain temperature at -18°C or lower in locker room	10 (2) para. 2	\$50.00
56.	Fail to maintain temperature at -15°C or lower during period of public access	10 (2) para. 2	\$50.00
57.	Fail to provide self-recording thermometer in locker room	10 (4)	\$50.00
58.	Use temperature records for period exceeding one graph rotation	10 (4) (a)	\$50.00
59.	Operator fail to date temperature records	10 (4) (b)	\$50.00
60.	Operator fail to sign temperature records	10 (4) (b)	\$50.00
61.	Operator fail to preserve temperature records one year	10 (4) (b)	\$50.00
62.	Use locker room other than for food storage	10 (5)	\$50.00
63.	Use freezing facility other than for food storage	10 (5)	\$50.00
64.	Operator fail to keep record of person renting locker	10 (6)	\$50.00
65.	Fail to equip locker room with noise alarm	10 (7)	\$50.00
66.	Noise alarm in locker room not conveniently located	10 (7)	\$50.00
67.	Noise alarm in locker room not functioning properly	10 (7)	\$50.00
68.	Fail to fit locker room door with safety lock release	10 (8)	\$100.00
69.	Safety lock release on locker room door not properly functioning	10 (8)	\$100.00
70.	Fail to make temperature records available upon request	10 (9)	\$50.00
71.	Fail to make rental records available upon request	10 (9)	\$50.00
74.	Operate food premise maintained in manner permitting health hazard	11 (a) (i)	\$375.00
77.	Operate food premise maintained in manner adversely affecting sanitary condition	11 (a) (ii)	\$100.00
80.	Operate food premises maintained in manner permitting adverse condition affecting food	11 (a) (iii)	\$100.00
83.	Operate food premise maintained in manner permitting use of food handling room for sleeping	11 (b)	\$50.00
88.	Operate food premise not located to provide separate space for employees' apparel	11 (c)	\$50.00
89.	Operate food premise not maintained to provide separate space for employees' apparel	11 (c)	\$50.00
92.	Operate food premise not maintained with tight floor surface where food handled	11 (d)(i)	\$50.00
95.	Operate food premise not maintained with smooth floor surface where food handled	11 (d)(i)	\$50.00
98.	Operate food premise not maintained with non-absorbent floor surface where food handled	11 (d)(i)	\$50.00
101.	Operate food premise not maintained with tight floor surface where utensils washed	11 (d)(ii)	\$50.00
104.	Operate food premise not maintained with smooth floor surface where utensils washed	11 (d)(ii)	\$50.00
107.	Operate food premise not maintained with non-absorbent floor surface where utensils washed	11 (d)(ii)	\$50.00

ITEM	COLUMN 1	COLUMN 2 SECTION	SET FINE (INCLUDES COSTS)
110.	Operate food premise not maintained with tight floor surface where washroom fixtures located	11 (d)(iii)	\$50.00
113.	Operate food premise not maintained with smooth floor surface where washroom fixtures located	11 (d)(iii)	\$50.00
116.	Operate food premise not maintained with non-absorbent floor surface where washroom fixtures located	11 (d)(iii)	\$50.00
119.	Operate food premise not maintained to permit cleaning of walls	11 (e)	\$50.00
122.	Operate food premise not maintained to permit cleaning of ceilings	11 (e)	\$50.00
125.	Operate food premise not maintained to permit sanitary maintenance of walls	11 (e)	\$50.00
128.	Operate food premise not maintained to permit sanitary maintenance of ceilings	11 (e)	\$50.00
147.	Fail to provide required illumination during all hours of operation	13	\$50.00
154.	Maintain ventilation system in manner permitting health hazard	15	\$250.00
169.	Use food preparation equipment not of sound and tight construction	18 (a)	\$100.00
170.	Use food preparation equipment not in good repair	18 (b)	\$100.00
171.	Use food preparation equipment not of readily cleanable form	18 (c)	\$100.00
172.	Use food preparation equipment not of readily cleanable material	18 (c)	\$100.00
173.	Use equipment not corrosion-resistant in contact with food	19 (1) (a)	\$250.00
174.	Use utensils not corrosion-resistant in contact with food	19 (1) (a)	\$250.00
175.	Use equipment not non-toxic in contact with food	19 (1) (a)	\$375.00
176.	Use utensils not non-toxic in contact with food	19 (1) (a)	\$375.00
177.	Use equipment not free from cracks in contact with food	19 (1) (b)	\$100.00
178.	Use utensils not free from cracks in contact with food	19 (1) (b)	\$100.00
179.	Use equipment not free from open seams in contact with food	19 (1) (b)	\$100.00
180.	Use utensils not free from open seams in contact with food	19 (1) (b)	\$100.00
181.	Fail to provide food premise with potable water supply	20 (1) (a)	\$375.00
182.	Provide food premise with inadequate potable water supply	20 (1) (a)	\$250.00
183.	Fail to provide hot and cold running water in food preparation area	20 (1) (b)	\$100.00
184.	Fail to provide hot and cold running water in utensil washing area	20 (1) (b)	\$100.00
185.	Provide water not under pressure in food preparation area	20 (1) (b)	\$100.00
186.	Provide water not under pressure in utensil washing area	20 (1) (b)	\$100.00
187.	Fail to provide hand washing basin in food preparation area	20 (1) (c)	\$375.00
188.	Fail to provide hand washing basin in convenient location in food preparation area	20 (1) (c)	\$250.00
189.	Fail to provide hot and cold water for handwashing in food preparation area	20 (1) (c)	\$250.00
190.	Fail to provide soap or detergent in food preparation area	20 (1) (c)	\$100.00
191.	Fail to provide towels in food preparation area	20 (1) (c)	\$100.00
192.	Fail to provide adequate refrigerated space for food storage	20 (1) (d)	\$375.00
193.	Fail to provide garbage containers of durable material	20 (1) (e)	\$50.00
194.	Fail to provide garbage containers of leakproof material	20 (1) (e)	\$50.00
195.	Fail to provide garbage containers of non-absorbent material	20 (1) (e)	\$50.00
196.	Fail to provide garbage containers with required lids	20 (1) (e)	\$50.00
197.	Fail to provide sufficient garbage containers	20 (1) (e)	\$50.00
198.	Use basin other than for hand washing of employees	20 (2)	\$100.00
199.	Use basin for hand washing of persons other than employees	20 (2)	\$50.00
200.	Fail to provide thermometer in temperature controlled room	21	\$100.00
201.	Fail to provide thermometer in storage compartment	21	\$100.00
202.	Provide thermometer not easily readable in temperature controlled room	21	\$50.00
203.	Provide thermometer not easily readable in storage compartment	21	\$50.00
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ITEM	COLUMN 1	COLUMN 2 SECTION	SET FINE (INCLUDES COSTS)
204.	Fail to provide racks or shelves for food storage	22	\$50.00
205.	Fail to provide pallets for food storage	22	\$50.00
206.	Place storage rack or shelf less than 15 cm above floor	22	\$50.00
207.	Fail to store food on racks or shelves	23	\$50.00
208.	Fail to store food on pallets	23	\$50.00
209.	Fail to use utensils to avoid hand contact with food	24	\$100.00
210.	Use utensils not of corrosion-resistant material to handle food	24	\$250.00
211.	Use utensils not of non-toxic material to handle food	24	\$250.00
217.	Fail to protect food from contamination or adulteration	26	\$250.00
218.	Fail to enclose hazardous food on display	27	\$250.00
219.	Operator transport food not enclosed in containers	28	\$250.00
220.	Operator transport food in manner not preventing contamination	28	\$250.00
221.	Operator transport food in manner not maintaining prescribed temperature	28	\$375.00
222.	Operate food premise—multi-service containers not constructed of readily cleanable material	29 (a)	\$100.00
223.	Operate food premise—multi-service containers not constructed in readily cleanable manner	29 (a)	\$100.00
224.	Operate food premise—multi-purpose containers used for purpose other than food packaging	29 (b)	\$50.00
225.	Offer milk for sale in other than original container	30 (1)	\$50.00
226.	Offer milk for sale from other than original container	30 (1)	\$50.00
227.	Serve milk in other than original container	30 (1)	\$50.00
228.	Serve milk from other than original container	30 (1)	\$50.00
229.	Add milk to beverage from other than original container	30 (2)	\$50.00
230.	Add milk to cereal from other than original container	30 (2)	\$50.00
231.	Add cream to beverage from other than original container	30 (2)	\$50.00
232.	Add cream to cereal from other than original container	30 (2)	\$50.00
233.	Add edible oil substitute to beverage from other than original container	30 (2)	\$50.00
234.	Add edible oil substitute to cereal from other than original container	30 (2)	\$50.00
235.	Use ice not made from potable water	31 (1)	\$375.00
236.	Store ice in unsanitary manner	31 (1)	\$250.00
237.	Handle ice in unsanitary manner	31 (1)	\$100.00
238.	Operate food premise—steam not from potable supply	31 (2)	\$250.00
239.	Operate food premise—steam not free from toxic substances	31 (2)	\$375.00
240.	Fail to mark "Keep Refrigerated" on hazardous food container	32 (a)	\$375.00
241.	Maintain hazardous foods in container at internal temperature above 5°C	32 (b)	\$375.00
242.	Transport hazardous foods in container at internal temperature above 5°C	32 (b)	\$375.00
243.	Display hazardous foods in container at internal temperature above 5°C	32 (b)	\$375.00
244.	Store hazardous foods in container at internal temperature above 5°C	32 (b)	\$375.00
245.	Offer hazardous foods for sale in container above 5°C	32 (b)	\$375.00
246.	Distribute hazardous foods at internal temperature between 5°C and 60°C	33	\$375.00
247.	Maintain hazardous foods at internal temperature between 5°C and 60°C	33	\$375.00
248.	Store hazardous foods at internal temperature between 5°C and 60°C	33	\$375.00
249.	Transport hazardous foods at internal temperature between 5°C and 60°C	33	\$375.00
250.	Display hazardous foods at internal temperature between 5°C and 60°C	33	\$375.00
251.	Sell hazardous foods at internal temperature between 5°C and 60°C	33	\$375.00
252.	Offer for sale hazardous foods at internal temperature between 5°C and 60°C	33	\$375.00
253.	Transport eggs at internal temperature over 13°C	34	\$250.00
254.	Fail to freeze food to temperature of -18°C for transport	35	\$50.00
255.	Fail to freeze food to temperature of -18°C for display	35	\$50.00
256.	Fail to freeze food to temperature of -18°C for storage	35	\$50.00
257.	Fail to freeze food to temperature of -18°C for sale	35	\$50.00
258.	Fail to freeze food to temperature of -18°C for offering for sale	35	\$50.00
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ITEM	COLUMN 1	COLUMN 2 SECTION	SET FINE (INCLUDES COSTS)
259.	Fail to maintain frozen food at temperature of -18°C for transport	35	\$50.00
260.	Fail to maintain frozen food at temperature of -18°C for display	35	\$50.00
261.	Fail to maintain frozen food at temperature of -18°C for storage	35	\$50.00
262.	Fail to maintain frozen food at temperature of -18°C for sale	35	\$50.00
263.	Fail to maintain frozen food at temperature of -18°C for offering for sale	35	\$50.00
264.	Fail to mark plant code on hazardous food can	36 (1) (a)	\$100.00
265.	Fail to mark plant code on hazardous food container	36 (1) (a)	\$100.00
266.	Fail to mark plant code on hazardous food wrapping	36 (1) (a)	\$100.00
267.	Fail to mark manufacturing date on hazardous food can	36 (1) (b)	\$100.00
268.	Fail to mark manufacturing date on hazardous food container	36 (1) (b)	\$100.00
269.	Fail to mark manufacturing date on hazardous food wrapping	36 (1) (b)	\$100.00
270.	Fail to mark expiry date on hazardous food can	36 (1) (b)	\$100.00
271.	Fail to mark expiry date on hazardous food container	36 (1) (b)	\$100.00
272.	Fail to mark expiry date on hazardous food wrapping	36 (1) (b)	\$100.00
273.	Fail to subject meat products to process to destroy bacteria and parasites	37	\$375.00
274.	Operator fail to maintain records of meats received	38 (1)	\$100.00
275.	Operator fail to maintain records of kinds of meats received	38 (1)	\$100.00
276.	Operator fail to maintain records of name and addresses of suppliers of meats received	38 (1)	\$100.00
277.	Operator fail to maintain records of weights of meats	38 (1)	\$100.00
278.	Operator fail to maintain records of dates when meats received	38 (1)	\$100.00
279.	Fail to maintain record at premise for one year from date of entry	38 (2)	\$100.00
280.	Fail to identify meat product's processing plant of origin	39 (1)	\$100.00
281.	Have on premise meat not from inspected animal	40 (1) (a)	\$250.00
282.	Have on premise meat not stamped	40 (1) (b)	\$250.00
283.	Have on premise meat not labelled	40 (1) (b)	\$250.00
284.	Fail to clean utensils prior to re-use on inspected meat	41	\$100.00
285.	Fail to clean equipment prior to re-use on inspected meat	41	\$100.00
286.	Fail to clean food contact surfaces prior to re-use on inspected meat	41	\$100.00
287.	Fail to pasteurize milk product by heating to sufficient temperature	42 (1)	\$375.00
288.	Make milk product from milk not pasteurized by heating to sufficient temperature	42 (1)	\$375.00
289.	Fail to sterilize milk product by heating to sufficient temperature	42 (2)	\$375.00
290.	Fail to cool milk product to temperature of 5°C after pasteurization	46 (1)	\$100.00
291.	Fail to equip pasteurizer with indicating thermometer	47 (1) (a)	\$100.00
292.	Fail to equip pasteurizer with recording thermometer	47 (1) (a)	\$375.00
293.	Equip pasteurizer with inaccurate indicating thermometer	47 (1) (a)	\$100.00
294.	Equip pasteurizer with inaccurate recording thermometer	47 (1) (a)	\$375.00
295.	Equip pasteurizer with indicating thermometer not easily readable	47 (1) (a)	\$100.00
296.	Equip pasteurizer with recording thermometer not easily readable	47 (1) (a)	\$100.00
297.	Fail to equip short time pasteurizer with flow diversion valve	47 (1) (b)	\$375.00
298.	Equip short time pasteurizer with improperly functioning flow diversion valve	47 (1) (b)	\$375.00
299.	Equip pasteurizer with recording thermometer not moisture-proof	47 (2)	\$50.00
300.	Take temperature of milk product as shown by recording thermometer	48	\$50.00
301.	Operator fail to check recording thermometer temperature daily	49	\$100.00
302.	Operator fail to adjust recording thermometer to indicating thermometer	49	\$100.00
303.	Use recording thermometer chart for period exceeding one graph rotation	50 (1)	\$100.00
304.	Fail to note date of operation on recording thermometer chart	50 (2) para. 1	\$100.00
305.	Fail to note pasteurizer number on recording thermometer chart	50 (2) para. 2	\$100.00
306.	Fail to note indicating thermometer temperature on recording thermometer chart	50 (2) para. 3	\$100.00
307.	Fail to note product name on recording thermometer chart	50 (2) para. 4	\$100.00
308.	Fail to note operator's signature on recording thermometer chart	50 (2) para. 5	\$100.00
309.	Fail to number chart to indicate recording thermometer used	50 (3)	\$100.00
310.	Operator fail to keep recording thermometer chart three months	50 (4)	\$100.00
311.	Sell sterilized fluid milk product from container not bearing word "STERILIZED" or "STERILE"	51	\$50.00
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ITEM	COLUMN 1	COLUMN 2 SECTION	SET FINE (INCLUDES COSTS)
312.	Sell sterilized fluid milk product from container not bearing words "REFRIGERATE AFTER OPENING"	51	\$50.00
313.	Fail to identify original processor on repackaged milk product container	52 (1)	\$50.00
314.	Fail to identify packing date on repackaged milk product container	52 (1)	\$50.00
315.	Fail to identify batch number on repackaged milk product container	52 (1)	\$50.00
316.	Operator store ungraded eggs	54 (1)	\$250.00
317.	Operator handle ungraded eggs	54 (1)	\$250.00
318.	Operator serve ungraded eggs	54 (1)	\$250.00
319.	Operator process ungraded eggs	54 (1)	\$250.00
320.	Operator prepare ungraded eggs	54 (1)	\$250.00
321.	Operator display ungraded eggs	54 (1)	\$250.00
322.	Operator distribute ungraded eggs	54 (1)	\$250.00
323.	Operator transport ungraded eggs	54 (1)	\$250.00
324.	Operator offer for sale ungraded eggs	54 (1)	\$250.00
325.	Operator sell ungraded eggs	54 (1)	\$250.00
326.	Operator store Grade "C" eggs	54 (1)	\$250.00
327.	Operator handle Grade "C" eggs	54 (1)	\$250.00
328.	Operator serve Grade "C" eggs	54 (1)	\$250.00
329.	Operator process Grade "C" eggs	54 (1)	\$250.00
330.	Operator prepare Grade "C" eggs	54 (1)	\$250.00
331.	Operator display Grade "C" eggs	54 (1)	\$250.00
332.	Operator distribute Grade "C" eggs	54 (1)	\$250.00
333.	Operator transport Grade "C" eggs	54 (1)	\$250.00
334.	Operator offer for sale Grade "C" eggs	54 (1)	\$250.00
335.	Operator sell Grade "C" eggs	54 (1)	\$250.00
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340.	Operate food premise—furniture not constructed to permit cleaning	56	\$50.00
341.	Operate food premise—furniture not constructed to permit maintenance in sanitary condition	56	\$50.00
342.	Operate food premise—furniture not arranged to permit cleaning	56	\$50.00
343.	Operate food premise—furniture not arranged to permit maintenance in sanitary condition	56	\$50.00
344.	Operate food premise—equipment not constructed to permit cleaning	56	\$50.00
345.	Operate food premise—equipment not constructed to permit maintenance in sanitary condition	56	\$50.00
346.	Operate food premise—equipment not arranged to permit cleaning	56	\$50.00
347.	Operate food premise—equipment not arranged to permit maintenance in sanitary condition	56	\$50.00
348.	Operate food premise—appliances not constructed to permit cleaning	56	\$50.00
349.	Operate food premise—appliances not constructed to permit maintenance in sanitary condition	56	\$50.00
350.	Operate food premise—appliances not arranged to permit cleaning	56	\$50.00
351.	Operate food premise—appliances not arranged to permit maintenance in sanitary condition	56	\$50.00
352.	Fail to remove garbage twice weekly	57 (1)	\$50.00
353.	Fail to remove wastes twice weekly	57 (1)	\$50.00
354.	Fail to remove garbage when necessary to maintain sanitary condition	57 (1)	\$50.00
355.	Fail to remove wastes when necessary to maintain sanitary condition	57 (1)	\$50.00
356.	Fail to clean garbage receptacle after each use	57 (2) (a)	\$50.00
357.	Fail to sanitize garbage receptacle after each use	57 (2) (a)	\$50.00
358.	Fail to remove garbage receptacle from room when full	57 (2) (b)	\$50.00
359.	Fail to place garbage receptacle separately to exclude insects	57 (2) (c)	\$50.00
360.	Fail to place garbage receptacle separately to exclude vermin	57 (2) (c)	\$50.00
361.	Fail to place garbage receptacle separately to prevent odours	57 (2) (c)	\$50.00
362.	Fail to place garbage receptacle separately to prevent health hazards	57 (2) (c)	\$50.00
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ITEM	COLUMN 1	COLUMN 2 SECTION	SET FINE (INCLUDES COSTS)
363.	Fail to dispose of liquid waste in sanitary manner	57 (3)	\$50.00
364.	Fail to provide cooking equipment with shield	58 (a)	\$50.00
365.	Fail to provide cooking equipment with canopy	58 (a)	\$50.00
366.	Fail to provide cooking equipment with protective device	58 (a)	\$50.00
367.	Provide cooking equipment with shield not of corrosion-resistant material	58 (a)	\$50.00
368.	Provide cooking equipment with canopy not of corrosion-resistant material	58 (a)	\$50.00
369.	Provide cooking equipment with protective device not of corrosion-resistant material	58 (a)	\$50.00
370.	Provide cooking equipment with shield not of non-absorbent material	58 (a)	\$50.00
371.	Provide cooking equipment with canopy not of non-absorbent material	58 (a)	\$50.00
372.	Provide cooking equipment with protective device not of non-absorbent material	58 (a)	\$50.00
373.	Provide cooking equipment with shield not of cleanable material	58 (a)	\$50.00
374.	Provide cooking equipment with canopy not of cleanable material	58 (a)	\$50.00
375.	Provide cooking equipment with protective device not of cleanable material	58 (a)	\$50.00
376.	Fail to place cooking equipment to protect walls from grease and food	58 (b)	\$50.00
377.	Fail to place cooking equipment to protect ceilings from grease and food	58 (b)	\$50.00
378.	Fail to place cooking equipment to protect equipment from grease and food	58 (b)	\$50.00
379.	Operator fail to ensure premises swept to prevent food contamination	59 (a)	\$50.00
380.	Operator fail to ensure premises cleaned to prevent food contamination	59 (a)	\$100.00
381.	Operator fail to ensure chipped cup not used in food handling	59 (b)	\$50.00
382.	Operator fail to ensure chipped glass not used in food handling	59 (b)	\$50.00
383.	Operator fail to ensure chipped dish not used in food handling	59 (b)	\$50.00
384.	Operator fail to ensure chipped utensil not used in food handling	59 (b)	\$50.00
385.	Operator fail to ensure cracked cup not used in food handling	59 (b)	\$50.00
386.	Operator fail to ensure cracked glass not used in food handling	59 (b)	\$50.00
387.	Operator fail to ensure cracked dish not used in food handling	59 (b)	\$50.00
388.	Operator fail to ensure cracked utensil not used in food handling	59 (b)	\$50.00
389.	Operator fail to ensure container made from non-toxic material	59 (c) (i)	\$250.00
390.	Operator fail to ensure cap made from non-toxic material	59 (c) (i)	\$250.00
391.	Operator fail to ensure cover made from non-toxic material	59 (c) (i)	\$250.00
392.	Operator fail to ensure wrapping made from non-toxic material	59 (c) (i)	\$250.00
393.	Operator fail to ensure container will prevent contamination or adulteration	59 (c) (ii)	\$100.00
394.	Operator fail to ensure cap will prevent contamination or adulteration	59 (c) (ii)	\$100.00
395.	Operator fail to ensure cover will prevent contamination or adulteration	59 (c) (ii)	\$100.00
396.	Operator fail to ensure wrapping will prevent contamination or adulteration	59 (c) (ii)	\$100.00
397.	Operator fail to ensure single-service containers kept in manner preventing contamination	59 (d)	\$100.00
398.	Operator fail to ensure single-service containers kept in place preventing contamination	59 (d)	\$100.00
399.	Operator fail to ensure single-service articles kept in manner preventing contamination	59 (d)	\$100.00
400.	Operator fail to ensure single-service articles kept in place preventing contamination	59 (d)	\$100.00
401.	Operator fail to ensure room kept free from materials not regularly used	59 (e) (i)	\$50.00
402.	Operator fail to ensure room kept free from equipment not regularly used	59 (e) (i)	\$50.00
403.	Operator fail to ensure room kept free from birds	59 (e) (ii)	\$100.00
404.	Operator fail to ensure room kept free from animals	59 (e) (ii)	\$100.00
405.	Operator fail to ensure scoop kept in manner preventing bacterial growth	59 (f)	\$100.00
406.	Operator fail to ensure dipper kept in manner preventing bacterial growth	59 (f)	\$100.00
407.	Operator fail to ensure equipment surface washed as necessary	59 (g)	\$50.00
408.	Operator fail to ensure facility surface washed as necessary	59 (g)	\$50.00
409.	Operator fail to ensure equipment surface sanitized as necessary	59 (g)	\$50.00
410.	Operator fail to ensure facility surface sanitized as necessary	59 (g)	\$50.00
411.	Operator fail to ensure floor of food-handling room kept clean	59 (h)	\$50.00
412.	Operator fail to ensure wall of food-handling room kept clean	59 (h)	\$50.00
413.	Operator fail to ensure ceiling of food-handling room kept clean	59 (h)	\$50.00
414.	Operator fail to ensure floor of food-handling room kept in good repair	59 (h)	\$50.00
415.	Operator fail to ensure wall of food-handling room kept in good repair	59 (h)	\$50.00
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ITEM	COLUMN 1	COLUMN 2 SECTION	SET FINE (INCLUDES COSTS)
416.	Operator fail to ensure ceiling of food-handling room kept in good repair	59 (h)	\$50.00
417.	Use dirty table cover in food service	61	\$50.00
418.	Use dirty napkin in food service	61	\$50.00
419.	Use dirty serviette in food service	61	\$50.00
420.	Use table cover not in good repair in food service	61	\$50.00
421.	Use napkin not in good repair in food service	61	\$50.00
422.	Use serviette not in good repair in food service	61	\$50.00
423.	Fail to launder multi-service napkin before use	61	\$50.00
424.	Fail to launder multi-service serviette before use	61	\$50.00
425.	Use cloth not in good repair for cleaning utensils	62 (a)	\$50.00
426.	Use cloth not in good repair for cleaning tables	62 (a)	\$50.00
427.	Use towel not in good repair for cleaning utensils	62 (a)	\$50.00
428.	Use towel not in good repair for cleaning tables	62 (a)	\$50.00
429.	Use dirty cloth for cleaning utensils	62 (b)	\$100.00
430.	Use dirty cloth for cleaning tables	62 (b)	\$100.00
431.	Use dirty towel for cleaning utensils	62 (b)	\$100.00
432.	Use dirty towel for cleaning tables	62 (b)	\$100.00
433.	Used cloth used for other purpose for cleaning utensils	62 (c)	\$50.00
434.	Used cloth used for other purpose for cleaning tables	62 (c)	\$50.00
435.	Used towel used for other purpose for cleaning utensils	62 (c)	\$50.00
436.	Used towel used for other purpose for cleaning tables	62 (c)	\$50.00
437.	Fail to keep toxic substance in compartment separate from food	63 (a)	\$375.00
438.	Fail to keep poisonous substance in compartment separate from food	63 (a)	\$375.00
439.	Fail to keep toxic substance in container bearing identifying label	63 (b)	\$375.00
440.	Fail to keep poisonous substance in container bearing identifying label	63 (b)	\$375.00
441.	Use toxic substance in manner contaminating food	63 (c)	\$375.00
442.	Use toxic substance under conditions contaminating food	63 (c)	\$375.00
443.	Use toxic substance in manner causing health hazard	63 (c)	\$375.00
444.	Use toxic substance under conditions causing health hazard	63 (c)	\$375.00
445.	Use poisonous substance in manner contaminating food	63 (c)	\$375.00
446.	Use poisonous substance under conditions contaminating food	63 (c)	\$375.00
447.	Use poisonous substance in manner causing health hazard	63 (c)	\$375.00
448.	Use poisonous substance under conditions causing health hazard	63 (c)	\$375.00
453.	Operator use tobacco while working with food	65 (1) (a)	\$50.00
454.	Employee use tobacco while working with food	65 (1) (a)	\$50.00
455.	Operator not clean while working with food	65 (1) (b)	\$50.00
456.	Employee not clean while working with food	65 (1) (b)	\$50.00
457.	Operator wear dirty outer garments while working with food	65 (1) (c)	\$50.00
458.	Employee wear dirty outer garments while working with food	65 (1) (c)	\$50.00
459.	Operator fail to wear headgear while working with food	65 (1) (d)	\$50.00
460.	Employee fail to wear headgear while working with food	65 (1) (d)	\$50.00
461.	Operator fail to wash hands before commencing work	65 (1) (e)	\$250.00
462.	Operator fail to wash hands before resuming work	65 (1) (e)	\$250.00
463.	Operator fail to wash hands after using washroom	65 (1) (e)	\$250.00
464.	Employee fail to wash hands before commencing work	65 (1) (e)	\$250.00
465.	Employee fail to wash hands before resuming work	65 (1) (e)	\$250.00
466.	Employee fail to wash hands after using washroom	65 (1) (e)	\$250.00
467.	Operator not free from infectious disease while working with food	65 (1) (f)	\$375.00
468.	Employee not free from infectious disease while working with food	65 (1) (f)	\$375.00
469.	Operator fail to submit to medical examination required by M.O.H.	65 (1) (g)	\$250.00
470.	Operator fail to submit to medical tests required by M.O.H.	65 (1) (g)	\$250.00
471.	Employee fail to submit to medical examination required by M.O.H.	65 (1) (g)	\$250.00
472.	Employee fail to submit to medical tests required by M.O.H.	65 (1) (g)	\$250.00
473.	Having skin disease work with food without approval of M.O.H.	66	\$250.00
474.	Operator fail to ensure availability of clean outer garments	67	\$50.00
475.	Operator fail to ensure availability of headgear	67	\$50.00

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ITEM	COLUMN 1	COLUMN 2 SECTION	SET FINE (INCLUDES COSTS)
476.	Operator fail to ensure employee does not use tobacco while working with food	67	\$50.00
477.	Operator fail to ensure employee is clean while working with food	67	\$50.00
478.	Operator fail to ensure employee wears clean outer garments while working with food	67	\$50.00
479.	Operator fail to ensure employee wears headgear while working with food	67	\$50.00
480.	Operator fail to ensure employee washes hands before commencing work	67	\$100.00
481.	Operator fail to ensure employee washes hands before resuming work	67	\$100.00
482.	Operator fail to ensure employee washes hands after using washroom	67	\$100.00
483.	Operator fail to ensure employee free from infectious disease while working with food	67	\$100.00
484.	Operator fail to ensure employee submits to medical examination required by M.O.H.	67	\$100.00
485.	Operator fail to ensure employee submits to medical tests required by M.O.H.	67	\$100.00
486.	Operator fail to ensure person having skin disease not work with food without approval of M.O.H.	67	\$100.00
487.	Operate food premise— fail to provide at least one sanitary facility for each sex	68 (1)	\$50.00
488.	Fail to provide sign indicating sex for which facility intended	68 (2) (a)	\$50.00
489.	Operate food premise—fail to keep facility clean	68 (2) (b)	\$50.00
490.	Operate food premise—fail to keep facility sanitary	68 (2) (b)	\$50.00
491.	Operate food premise—fail to keep facility in good repair	68 (2) (b)	\$50.00
492.	Operate food premise— fail to equip facility with toilet paper	68 (3) (a)	\$50.00
493.	Operate food premise—fail to equip facility with hot and cold water	68 (3)(b)	\$50.00
494.	Operate food premise—fail to equip facility with soap or detergent	68 (3)(c)	\$50.00
495.	Operate food premise—fail to equip facility with waste receptacle	68 (3)(d)	\$50.00
496.	Operate food premise— fail to equip facility with durable waste receptacle	68 (3)(d)	\$50.00
497.	Operate food premise— fail to equip facility with cloth roller towel, paper towels, single service towels or dryer	68 (3)(e)	\$50.00
498.	Fail to clean washbasins once a day	68 (4)	\$50.00
499.	Fail to clean urinals once a day	68 (4)	\$50.00
375.	Fail to clean toilets once a day	68 (4)	\$50.00
501.	Fail to sanitize washbasins once a day	68 (4)	\$50.00
502.	Fail to sanitize urinals once a day	68 (4)	\$50.00
503.	Fail to sanitize toilets once a day	68 (4)	\$50.00
504.	Fail to clean washbasins as often as necessary	68 (4)	\$50.00
505.	Fail to clean urinals as often as necessary	68 (4)	\$50.00
506.	Fail to clean toilets as often as necessary	68 (4)	\$50.00
507.	Fail to sanitize washbasins as often as necessary	68 (4)	\$50.00
508.	Fail to sanitize urinals as often as necessary	68 (4)	\$50.00
509.	Fail to sanitize toilets as often as necessary	68 (4)	\$50.00
510.	Operate food premise—toilet access door equipped with coin-operated unlocking device	68 (6)	\$50.00
511.	Operate food premise—toilet access door equipped with token-operated unlocking device	68 (6)	\$50.00
512.	Altering floor space in facility without inspector's approval	69	\$100.00
513.	Altering number of toilets in facility without inspector's approval	69	\$100.00
514.	Altering number of washbasins in facility without inspector's approval	69	\$100.00
547.	Fail to clean multi-service articles after use	71 (1)	\$250.00
548.	Fail to sanitize multi-service articles after use	71 (1)	\$250.00
549.	Fail to clean utensils as often as necessary	71 (2)	\$250.00
550.	Fail to sanitize utensils as often as necessary	71 (2)	\$250.00
551.	Fail to sanitize milk pasteurization equipment before use	71 (3)	\$375.00
552.	Fail to sanitize milk sterilization equipment before use	71 (3)	\$375.00
558.	Operate food premise—three-sink equipment not of corrosion-resistant material	72 (1) (b) (i)	\$50.00
559.	Operate food premise—three-sink equipment not of sufficient size	72 (1) (b) (i)	\$50.00
560.	Operate food premise—two-sink equipment not of corrosion-resistant material	72 (1) (b) (ii)	\$50.00
561.	Operate food premise—drainage racks not of corrosion-resistant material	72 (1) (b) (iii)	\$50.00

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ITEM	COLUMN 1	COLUMN 2 SECTION	SET FINE (INCLUDES COSTS)
563.	Fail to scrape utensils before cleaning	73 (a)	\$50.00
564.	Fail to rinse utensils before cleaning	73 (a)	\$50.00
565.	Fail to clean utensils before rinsing	73 (b)	\$50.00
566.	Fail to rinse utensils after cleaning	73 (c)	\$50.00
567.	Fail to sanitize utensils after rinsing	73 (d)	\$250.00
568.	Fail to clean utensils in detergent solution capable of removing soil	74 (a)	\$100.00
569.	Fail to rinse utensils in second sink	74 (b)	\$100.00
570.	Fail to rinse utensils in clean water	74 (b)	\$100.00
571.	Rinse utensils in water at temperature lower than 43°C	74 (b)	\$100.00
572.	Fail to sanitize utensils in third sink	74 (c)	\$100.00
573.	Immerse utensils in water at temperature lower than 77°C	75 (1) (a)	\$50.00
574.	Immerse utensils in water for less than 45 seconds	75 (1) (a)	\$50.00
575.	Immerse utensils in chlorine solution of less than 100 p.p.m. of available chlorine	75 (1) (b)	\$100.00
576.	Immerse utensils in chlorine solution at temperature lower than 24°C	75 (1) (b)	\$100.00
577.	Immerse utensils in chlorine solution for less than 45 seconds	75 (1) (b)	\$100.00
578.	Immerse utensils in quaternary ammonium compound solution of less than 200 p.p.m.	75 (1) (c)	\$100.00
579.	Immerse utensils in quaternary ammonium compound solution at temperature lower than 24°C	75 (1) (c)	\$100.00
580.	Immerse utensils in quaternary ammonium compound solution for less than 45 seconds	75 (1) (c)	\$100.00
581.	Immerse utensils in iodine solution of less than 25 p.p.m.	75 (1) (d)	\$100.00
582.	Immerse utensils in iodine solution at temperature lower than 24°C	75 (1) (d)	\$100.00
583.	Immerse utensils in iodine solution for less than 45 seconds	75 (1) (d)	\$100.00
584.	Immerse utensils in solution containing toxic sanitizing agent	75 (1) (e)	\$375.00
585.	Immerse utensils in solution providing inadequate bactericidal result	75 (1) (e)	\$100.00
586.	Immerse utensils in solution for which test reagent not available	75 (1) (e)	\$100.00
587.	Fail to have test reagent available at place of sanitization	75 (2)	\$50.00
588.	Fail to have accurate thermometer available at place of sanitization	75 (2)	\$50.00
589.	Operate food premise—mechanical equipment not constructed to provide clean wash water	77 (a) (i)	\$250.00
590.	Operate food premise—mechanical equipment not designed to provide clean wash water	77 (a) (i)	\$250.00
591.	Operate food premise—mechanical equipment not maintained to provide clean wash water	77 (a) (i)	\$250.00
592.	Operate food premise—mechanical equipment not constructed to maintain wash water between 60°C and 71°C	77 (a) (i)	\$100.00
593.	Operate food premise—mechanical equipment not designed to maintain wash water between 60°C and 71°C	77 (a) (i)	\$100.00
594.	Operate food premise—mechanical equipment not maintained to maintain wash water between 60°C and 71°C	77 (a) (i)	\$100.00
595.	Operate food premise—mechanical equipment not constructed to maintain rinse water at 82°C	77 (a) (ii) (A)	\$100.00
596.	Operate food premise—mechanical equipment not designed to maintain rinse water at 82°C	77 (a) (ii) (A)	\$100.00
597.	Operate food premise—mechanical equipment not maintained to maintain rinse water at 82°C	77 (a) (ii) (A)	\$100.00
598.	Operate food premise—mechanical equipment not constructed to apply rinse water 10 seconds per cycle	77 (a) (ii) (A)	\$100.00
599.	Operate food premise—mechanical equipment not designed to apply rinse water 10 seconds per cycle	77 (a) (ii) (A)	\$100.00
600.	Operate food premise—mechanical equipment not maintained to apply rinse water 10 seconds per cycle	77 (a) (ii) (A)	\$100.00
601.	Operate food premise—mechanical equipment not constructed to provide sufficient chemical solution rinse	77 (a) (ii) (B)	\$100.00

ITEM	COLUMN 1	COLUMN 2 SECTION	SET FINE (INCLUDES COSTS)
602.	Operate food premise—mechanical equipment not designed to provide sufficient chemical solution rinse	77 (a) (ii) (B)	\$100.00
603.	Operate food premise—mechanical equipment not maintained to provide sufficient chemical solution rinse	77 (a) (ii) (B)	\$100.00
604.	Operate food premise—fail to provide mechanical equipment with wash water temperature thermometer	77 (b)	\$50.00
605.	Operate food premise—fail to provide mechanical equipment with rinse water temperature thermometer	77 (b)	\$50.00
606.	Operate food premise—wash water temperature thermometer not easily readable	77 (b)	\$50.00
607.	Operate food premise—rinse water temperature thermometer not easily readable	77 (b)	\$50.00
608.	Operator fail to ensure instructions for cleaning food processing equipment posted in accessible place	79	\$50.00
609.	Operate food premise—excessive bacterial count on multi-service article after cleaning	80	\$250.00
610.	Transport utensils in manner not preventing contamination	81	\$100.00
611.	Store utensils in manner not preventing contamination	81	\$100.00
612.	Fail to wash large utensil with detergent solution	82	\$100.00
613.	Fail to scrub large utensil with detergent solution	82	\$100.00
614.	Fail to rinse large utensil with clean water	82	\$100.00
615.	Spray large utensil—temperature less than 82°C on treated surface	82 (a)	\$100.00
616.	Rinse large utensil—temperature less than 82°C on treated surface	82 (a)	\$100.00
617.	Spray large utensil with chemical solution at less than double strength	82 (b)	\$100.00
618.	Rinse large utensil with chemical solution at less than double strength	82 (b)	\$100.00
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