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Establishment Inspection Report

Establishment Name AMATO PIZZA Minimum inspections per year: 2	Address 380 COLLEGE ST TORONTO	Type Restaurant
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Most Recent Inspection Finding

Date Inspected: July 27, 2006

<u>Inspection Finding</u>	<u>Infraction Category</u>	<u>Infraction Details</u>	<u>Severity</u>	<u>Action</u>	<u>Outcome Date</u>	<u>Outcome</u>	<u>Amount Fined</u>
Conditional Pass	INADEQUATE FOOD TEMPERATURE CONTROL	Operator fail to maintain hazardous food(s) at 4C (40F) or colder.	C	Notice to Comply			
	IMPROPER MAINTENANCE / SANITATION OF NON-FOOD CONTACT SURFACES / EQUIPMENT	Operator fail to properly maintain rooms	M	Notice to Comply			
		Operator fail to properly maintain equipment(NON-FOOD)	M	Notice to Comply			

Inspection History

Date Inspected: June 5, 2006


<u>Inspection Finding</u>	<u>Infraction Category</u>	<u>Infraction Details</u>	<u>Severity</u>	<u>Action</u>	<u>Outcome Date</u>	<u>Outcome</u>	<u>Amount Fined</u>
Conditional Pass	INADEQUATE FOOD TEMPERATURE CONTROL	Operator fail to maintain hazardous food(s) at 4C (40F) or colder.	C	Summons		Pending	
	FAILURE TO PROTECT FOOD FROM CONTAMINATION	Operator fail to ensure food is not contaminated/adulterated	C	Summons		Pending	
		Operator fail to use proper utensils to ensure food safety	S	Summons		Pending	
		Operator fail to use proper procedure(s) to ensure food safety	S	Summons		Pending	
	IMPROPER MAINTENANCE / SANITATION OF FOOD CONTACT SURFACES / UTENSILS /EQUIPMENT	Operator fail to properly wash multi-use utensils	S	Summons		Pending	
	IMPROPER MAINTENANCE / SANITATION OF NON-FOOD CONTACT SURFACES / EQUIPMENT	Operator fail to properly maintain rooms	M	Notice to Comply			
		Operator fail to properly maintain equipment(NON-FOOD)	M	Notice to Comply			
	IMPROPER MAINTENANCE / SANITATION OF WASHROOMS	Operator fail to provide washroom supplies	S	Notice to Comply			
	IMPROPER STORAGE / REMOVAL OF WASTE	Operator fail to provide sufficient garbage containers	S	Summons		Pending	

Date Inspected: April 4, 2006

<u>Inspection Finding</u>	<u>Infraction Category</u>	<u>Infraction Details</u>	<u>Severity</u>	<u>Action</u>	<u>Outcome Date</u>	<u>Outcome</u>	<u>Amount Fined</u>
Conditional	INADEQUATE FOOD TEMPERATURE CONTROL	Operator fail to maintain hazardous food(s) at 4C (40F) or colder.	C	Notice to			

Pass					Comply
	FAILURE TO PROTECT FOOD FROM CONTAMINATION	Operator fail to ensure food is not contaminated/adulterated	C	Notice to Comply	
		Operator fail to use proper utensils to ensure food safety	S	Notice to Comply	
		Operator fail to use proper procedure(s) to ensure food safety	S	Notice to Comply	
	IMPROPER MAINTENANCE / SANITATION OF FOOD CONTACT SURFACES / UTENSILS /EQUIPMENT	Operator fail to provide required supplies at sinks	S	Notice to Comply	
		Operator fail to properly wash multi-use utensils	S	Notice to Comply	
	IMPROPER MAINTENANCE / SANITATION OF NON-FOOD CONTACT SURFACES / EQUIPMENT	Operator fail to properly maintain rooms	M	Notice to Comply	
		Operator fail to properly wash surfaces in rooms	M	Notice to Comply	
		Operator fail to properly wash equipment	M	Notice to Comply	

Date Inspected: Feb 9, 2006

<u>Inspection Finding</u>	<u>Infraction Category</u>	<u>Infraction Details</u>	<u>Severity</u>	<u>Action</u>	<u>Outcome Date</u>	<u>Outcome</u>	<u>Amount Fined</u>
 Conditional Pass	INADEQUATE FOOD TEMPERATURE CONTROL	Operator fail to maintain hazardous food(s) at 4C (40F) or colder.	C	Notice to Comply			
	FAILURE TO PROTECT FOOD FROM CONTAMINATION	Operator fail to ensure food is not contaminated/adulterated	C	Notice to Comply			
		Operator fail to use proper utensils to ensure food safety	S	Notice to Comply			
		Operator fail to use proper procedure(s) to ensure food safety	S	Notice to Comply			
	FAILURE TO ENSURE / PROVIDE FOR PROPER EMPLOYEE HYGIENE / HANDWASHING	Employee fail to wash hands when required	C	Notice to Comply			
		Food handler fail to wear headgear	M	Notice to Comply			
	IMPROPER MAINTENANCE / SANITATION OF FOOD CONTACT SURFACES / UTENSILS /EQUIPMENT	Operator fail to provide required supplies at sinks	S	Notice to Comply			
		Operator fail to properly wash multi-use utensils	S	Notice to Comply			
		Operator fail to provide properly equipped mech washer	S	Notice to Comply			
		Operator fail to properly maintain mechanical washer	S	Notice to Comply			
	IMPROPER MAINTENANCE / SANITATION OF NON-FOOD CONTACT SURFACES / EQUIPMENT	Operator fail to properly maintain rooms	M	Notice to Comply			
		Operator fail to properly wash equipment	M	Notice to Comply			
	INADEQUATE PEST CONTROL	Operator fail to provide adequate pest control	S	Notice to Comply			

BY-LAW #574-2000
INFRACTIONS

Fail to keep posted, in a conspicuous place, clearly visible to members of the public, at or near the entrance of such establishment, the most recent food safety inspection notice issued by the Medical Officer of Health - Municipal Code 545 Sec. 5(3)

Summons

Date Inspected: Jan 30, 2006

<u>Inspection Finding</u>	<u>Infraction Category</u>	<u>Infraction Details</u>	<u>Severity</u>	<u>Action</u>	<u>Outcome Date</u>	<u>Outcome</u>	<u>Amount Fined</u>
Conditional Pass	INADEQUATE FOOD TEMPERATURE CONTROL	Operator fail to maintain hazardous food(s) at 4C (40F) or colder.	C	Notice to Comply			
	FAILURE TO PROTECT FOOD FROM CONTAMINATION	Operator fail to ensure food is not contaminated/adulterated	C	Notice to Comply			
		Operator fail to use proper utensils to ensure food safety	S	Notice to Comply			
		Operator fail to use proper procedure(s) to ensure food safety	S	Notice to Comply			
	IMPROPER MAINTENANCE / SANITATION OF FOOD CONTACT SURFACES / UTENSILS /EQUIPMENT	Operator fail to provide required supplies at sinks	S	Notice to Comply			
		Operator fail to provide properly equipped mech washer	S	Notice to Comply			
		Operator fail to properly maintain mechanical washer	S	Notice to Comply			
	IMPROPER MAINTENANCE / SANITATION OF NON-FOOD CONTACT SURFACES / EQUIPMENT	Operator fail to properly maintain rooms	M	Notice to Comply			
		Operator fail to properly wash equipment	M	Notice to Comply			
	IMPROPER MAINTENANCE / SANITATION OF WASHROOMS	Operator fail to clean washroom fixtures	S	Notice to Comply			
Operator fail to provide washroom supplies		S	Notice to Comply				

Date Inspected: Dec 14, 2005

<u>Inspection Finding</u>	<u>Infraction Category</u>	<u>Infraction Details</u>	<u>Severity</u>	<u>Action</u>	<u>Outcome Date</u>	<u>Outcome</u>	<u>Amount Fined</u>
Conditional Pass	INADEQUATE FOOD TEMPERATURE CONTROL	Operator fail to maintain hazardous food(s) at 4C (40F) or colder.	C	Notice to Comply			
	FAILURE TO PROTECT FOOD FROM CONTAMINATION	Operator fail to ensure food is not contaminated/adulterated	C	Notice to Comply			
	FAILURE TO ENSURE / PROVIDE FOR PROPER EMPLOYEE HYGIENE / HANDWASHING	Operator fail to provide hand washing supplies	S	Notice to Comply			
	IMPROPER MAINTENANCE / SANITATION OF FOOD CONTACT SURFACES / UTENSILS /EQUIPMENT	Operator fail to properly maintain equipment	S	Notice to Comply			
		Operator fail to provide required supplies at sinks	S	Notice to Comply			
IMPROPER MAINTENANCE / SANITATION OF NON-FOOD CONTACT SURFACES / EQUIPMENT	Operator fail to properly maintain rooms	M	Notice to				

		Operator fail to properly wash equipment	M	Notice to Comply			Comply
IMPROPER STORAGE / REMOVAL OF WASTE		Operator fail to properly store solid waste	S	Notice to Comply			Comply

Date Inspected: Dec 7, 2005

<u>Inspection Finding</u>	<u>Infraction Category</u>	<u>Infraction Details</u>	<u>Severity</u>	<u>Action</u>	<u>Outcome Date</u>	<u>Outcome</u>	<u>Amount Fined</u>
Conditional Pass	INADEQUATE FOOD TEMPERATURE CONTROL	Operator fail to maintain hazardous food(s) at 4C (40F) or colder.	C	Notice to Comply			
	FAILURE TO PROTECT FOOD FROM CONTAMINATION	Operator fail to ensure food is not contaminated/adulterated	C	Notice to Comply			
		Operator fail to use proper procedure(s) to ensure food safety	S	Notice to Comply			
	FAILURE TO ENSURE / PROVIDE FOR PROPER EMPLOYEE HYGIENE / HANDWASHING	Food handler fail to wear headgear	M	Notice to Comply			
	IMPROPER MAINTENANCE / SANITATION OF FOOD CONTACT SURFACES / UTENSILS /EQUIPMENT	Operator fail to provide required supplies at sinks	S	Notice to Comply			
		Operator fail to properly wash multi-use utensils	S	Notice to Comply			
	IMPROPER MAINTENANCE / SANITATION OF NON-FOOD CONTACT SURFACES / EQUIPMENT	Operator fail to properly maintain rooms	M	Notice to Comply			
		Operator fail to properly wash equipment	M	Notice to Comply			
	IMPROPER STORAGE / REMOVAL OF WASTE	Operator fail to properly store solid waste	S	Notice to Comply			

Date Inspected: Oct 20, 2005


<u>Inspection Finding</u>	<u>Infraction Category</u>	<u>Infraction Details</u>	<u>Severity</u>	<u>Action</u>	<u>Outcome Date</u>	<u>Outcome</u>	<u>Amount Fined</u>
Conditional Pass	INADEQUATE FOOD TEMPERATURE CONTROL	Operator fail to maintain hazardous food(s) at 4C (40F) or colder.	C	Summons	2006-03-20	Conviction - Fined	3125.00
	FAILURE TO PROTECT FOOD FROM CONTAMINATION	Operator fail to ensure food is not contaminated/adulterated	C	Summons	2006-03-20	Conviction - Fined	3125.00
		Operator fail to use proper procedure(s) to ensure food safety	S	Notice to Comply			
	FAILURE TO ENSURE / PROVIDE FOR PROPER EMPLOYEE HYGIENE / HANDWASHING	Operator fail to provide hand washing supplies	S	Notice to Comply			
		Food handler fail to wear headgear	M	Notice to Comply			
	IMPROPER MAINTENANCE / SANITATION OF FOOD CONTACT SURFACES / UTENSILS /EQUIPMENT	Operator fail to properly wash multi-use utensils	S	Notice to Comply			
		Operator fail to properly maintain mechanical washer	S	Notice to Comply			
	IMPROPER MAINTENANCE / SANITATION OF NON-FOOD CONTACT SURFACES / EQUIPMENT	Operator fail to provide easily readable thermometer(s)	S	Notice to Comply			
		Operator fail to properly maintain	M	Summons	2006-	Conviction	2500.00

	rooms			03-20	- Fined		
	Operator fail to properly wash surfaces in rooms	M	Notice to Comply				
	Operator fail to properly wash equipment	M	Notice to Comply				
IMPROPER MAINTENANCE / SANITATION OF WASHROOMS	Operator fail to meet washroom requirements	M	Summons		Charges Withdrawn	0	
IMPROPER STORAGE / REMOVAL OF WASTE	Operator fail to properly store solid waste	S	Summons	2006-03-20	Conviction - Fined	6125.00	
	Operator fail to properly remove liquid waste	S	Notice to Comply				
INADEQUATE PEST CONTROL	Operator fail to provide adequate pest control	S	Notice to Comply				

Date Inspected: July 11, 2005

● This establishment was inspected by Toronto Public Health in accordance with the Ontario Food Premises Regulation, and passed the inspection.

Date Inspected: July 4, 2005

<u>Inspection Finding</u>	<u>Infraction Category</u>	<u>Infraction Details</u>	<u>Severity</u>	<u>Action</u>	<u>Outcome Date</u>	<u>Outcome</u>	<u>Amount Fined</u>
 Conditional Pass	FAILURE TO PROTECT FOOD FROM CONTAMINATION	Operator fail to ensure food is not contaminated/adulterated	C	Notice to Comply			
	FAILURE TO ENSURE / PROVIDE FOR PROPER EMPLOYEE HYGIENE / HANDWASHING	Operator fail to provide hand washing supplies	S	Notice to Comply			
		Food Handler fail to wear clean outer garments	M	Notice to Comply			
	IMPROPER MAINTENANCE / SANITATION OF FOOD CONTACT SURFACES / UTENSILS /EQUIPMENT	Operator fail to properly wash multi-use utensils	S	Notice to Comply			
		Operator fail to properly maintain mechanical washer	S	Notice to Comply			
	IMPROPER MAINTENANCE / SANITATION OF NON-FOOD CONTACT SURFACES / EQUIPMENT	Operator fail to properly maintain rooms	M	Notice to Comply			
		Operator fail to provide adequate lighting	M	Notice to Comply			
	IMPROPER MAINTENANCE / SANITATION OF WASHROOMS	Operator fail to clean washroom fixtures	S	Notice to Comply			
	IMPROPER STORAGE / REMOVAL OF WASTE	Operator fail to properly store solid waste	S	Notice to Comply			


Date Inspected: Feb 17, 2005

● This establishment was inspected by Toronto Public Health in accordance with the Ontario Food Premises Regulation, and passed the inspection.

Date Inspected: Oct 22, 2004

● This establishment was inspected by Toronto Public Health in accordance with the Ontario Food Premises Regulation, and passed the inspection.

Date Inspected: Oct 21, 2004

<u>Inspection Finding</u>	<u>Infraction Category</u>	<u>Infraction Details</u>	<u>Severity</u>	<u>Action</u>	<u>Outcome Date</u>	<u>Outcome</u>	<u>Amount Fined</u>
 Conditional Pass	INADEQUATE FOOD TEMPERATURE CONTROL	Operator fail to maintain hazardous food(s) at 4C (40F) or colder.	C	Corrected During Inspection			
	FAILURE TO PROTECT FOOD FROM CONTAMINATION	Operator fail to ensure food is not contaminated/adulterated	C	Ticket			
		Operator fail to use proper utensils to ensure food safety	S	Corrected During Inspection			
	FAILURE TO ENSURE / PROVIDE FOR PROPER EMPLOYEE HYGIENE / HANDWASHING	Operator fail to provide separate handwashing sink(s)	S	Notice to Comply			
	IMPROPER MAINTENANCE / SANITATION OF NON-FOOD CONTACT SURFACES / EQUIPMENT	Operator fail to properly maintain rooms	M	Notice to Comply			
		Operator fail to properly wash surfaces in rooms	M	Notice to Comply			
		Operator fail to properly wash equipment	M	Notice to Comply			
	IMPROPER MAINTENANCE / SANITATION OF WASHROOMS	Operator fail to meet washroom requirements	M	Notice to Comply			
	IMPROPER STORAGE / REMOVAL OF WASTE	Operator fail to properly store solid waste	S	Notice to Comply			
		Operator fail to provide proper garbage containers	M	Notice to Comply			
INADEQUATE PEST CONTROL	Operator fail to maintain room(s) free of animals	S	Notice to Comply				

Legend

Inspection Findings

● Pass

 Conditional Pass

 Closed

Infraction Severity

M Minor

S Significant

C Crucial

N/A Not Applicable

Contact Public Health about this food premises

You can [submit a complaint](#) regarding **this food premises**.

[Additional information on how to contact us.](#)