

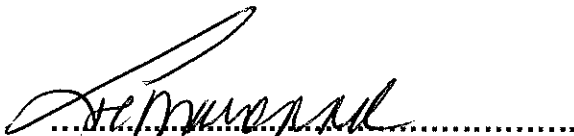
ONTARIO COURT OF JUSTICE

PROVINCIAL OFFENCES ACT

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 Items of Schedule 41 under the Provincial Statutes and Regulations thereunder is the Set Fine.

This Order comes into effect on the 1st day of July 2018

DATED AT TORONTO this 20th day of June 2018



**Lise Maisonneuve, Chief Justice
Ontario Court of Justice**

Ontario Court of Justice
July 1, 2018

Schedule 41

O. Reg. 493/17 made under the
Health Protection and Promotion Act

Item	Offence	Section	Set Fine
1.	Prepare food outside mobile food premise	clause 4 (1) (a)	\$120
2.	Permit food to be served to public by person working outside mobile food premise	clause 4 (1) (a)	\$55
3.	Person working outside mobile food premise serve food to public	clause 4 (1) (a)	\$55
4.	Use other than single-service articles to serve food in mobile food premise	clause 4 (1) (b)	\$120
5.	Operate mobile food premise — no separate holding tank for potable water	clause 4 (1) (c)	\$465
6.	Operate mobile food premise — no separate holding tank for waste water	clause 4 (1) (c)	\$120
7.	Operate mobile food premise — no gauge on waste tank	clause 4 (1) (d)	\$55
8.	Operate mobile food premise — no gauge on water supply tank	clause 4 (1) (d)	\$55
9.	Operate mobile food premise — gauge on waste tank not readable	clause 4 (1) (d)	\$55
10.	Operate mobile food premise — gauge on water supply tank not readable	clause 4 (1) (d)	\$55
11.	Fail to include name in notice of intention to commence food premise	section 5	\$55
12.	Fail to include contact information in notice of intention to commence food premise	section 5	\$55
13.	Fail to include location in notice of intention to commence food premise	section 5	\$55
14.	Fail to post inspection results in accordance with inspector's request	section 6	\$120
15.	Food premise maintained in manner permitting health hazard	subclause 7 (1) (a) (i)	\$465
16.	Food premise maintained in manner adversely affecting sanitary operation	subclause 7 (1) (a) (ii)	\$465
17.	Food premise maintained in manner	subclause 7 (1) (a) (iii)	\$465

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	permitting adverse effect on food		
18.	Food premise maintained in manner permitting use of food handling room for sleeping	clause 7 (1) (b)	\$55
19.	Food premise not maintained with tight floor surface where food handled	subclause 7 (1) (c) (i)	\$55
20.	Food premise not maintained with smooth floor surface where food handled	subclause 7 (1) (c) (i)	\$55
21.	Food premise not maintained with non-absorbent floor surface where food handled	subclause 7 (1) (c) (i)	\$55
22.	Food premise not maintained with tight floor surface where utensils cleaned	subclause 7 (1) (c) (ii)	\$55
23.	Food premise not maintained with smooth floor surface where utensils cleaned	subclause 7 (1) (c) (ii)	\$55
24.	Food premise not maintained with non-absorbent floor surface where utensils cleaned	subclause 7 (1) (c) (ii)	\$55
25.	Food premise not maintained with tight floor surface where washing and toilet fixtures located	subclause 7 (1) (c) (iii)	\$55
26.	Food premise not maintained with smooth floor surface where washing and toilet fixtures located	subclause 7 (1) (c) (iii)	\$55
27.	Food premise not maintained with non-absorbent floor surface where washing and toilet fixtures located	subclause 7 (1) (c) (iii)	\$55
28.	Food premise not maintained to permit cleaning of walls	clause 7 (1) (d)	\$55
29.	Food premise not maintained to permit cleaning of ceilings	clause 7 (1) (d)	\$55
30.	Food premise not maintained to permit sanitary maintenance of walls	clause 7 (1) (d)	\$55
31.	Food premise not maintained to permit sanitary maintenance of ceilings	clause 7 (1) (d)	\$55
32.	Food premise not maintained with food handling room in sanitary condition	clause 7 (1) (e)	\$120
33.	Food premise not maintained to keep food-handling room free from equipment not regularly used	clause 7 (1) (f)	\$55
34.	Food premise not maintained to keep food-handling room free from materials not regularly used	clause 7 (1) (f)	\$55

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35.	Food premise not maintained with clean floors in food-handling room	clause 7 (1) (g)	\$55
36.	Food premise not maintained with clean walls in food-handling room	clause 7 (1) (g)	\$55
37.	Food premise not maintained with clean ceiling in food-handling room	clause 7 (1) (g)	\$55
38.	Food premise not maintained with floors in good repair in food-handling room	clause 7 (1) (g)	\$55
39.	Food premise not maintained with walls in good repair in food-handling room	clause 7 (1) (g)	\$55
40.	Food premise not maintained with ceilings in good repair in food-handling room	clause 7 (1) (g)	\$55
41.	Food premise maintained in manner to permit contamination of single-service containers	clause 7 (1) (h)	\$305
42.	Food premise maintained in manner to permit contamination of single-service articles	clause 7 (1) (h)	\$305
43.	Fail to provide food premise with adequate potable water supply	clause 7 (3) (a)	\$465
44.	Fail to provide hot and cold running water in food preparation area	clause 7 (3) (b)	\$465
45.	Fail to provide hot and cold running water in utensil cleaning area	clause 7 (3) (b)	\$465
46.	Provide water not under pressure in food preparation area	clause 7 (3) (b)	\$120
47.	Provide water not under pressure in utensil cleaning area	clause 7 (3) (b)	\$120
48.	Fail to provide adequate number of handwashing stations	clause 7 (3) (c)	\$465
49.	Handwashing stations not conveniently accessible by food handlers	clause 7 (3) (c)	\$120
50.	Fail to maintain handwashing stations	clause 7 (3) (c)	\$55
51.	Fail to provide handwashing stations with adequate supplies	clause 7 (3) (c)	\$120
52.	Fail to provide adequate refrigerated space for food storage	clause 7 (3) (d)	\$120
53.	Use handwashing station other than for handwashing of employees	subsection 7 (4)	\$55
54.	Use food equipment not of sound and tight construction	clause 8 (1) (a)	\$120
55.	Use utensils not of sound and tight construction	clause 8 (1) (a)	\$120

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56.	Use multi-service articles not of sound and tight construction	clause 8 (1) (a)	\$120
57.	Use food equipment not in good repair	clause 8 (1) (b)	\$120
58.	Use utensils not in good repair	clause 8 (1) (b)	\$120
59.	Use multi-service articles not in good repair	clause 8 (1) (b)	\$120
60.	Use food equipment not of readily cleanable form	clause 8 (1) (c)	\$120
61.	Use food equipment not of readily cleanable material	clause 8 (1) (c)	\$120
62.	Use utensils not of readily cleanable form	clause 8 (1) (c)	\$120
63.	Use utensils not of readily cleanable material	clause 8 (1) (c)	\$120
64.	Use multi-service articles not of readily cleanable form	clause 8 (1) (c)	\$120
65.	Use multi-service articles not of readily cleanable material	clause 8 (1) (c)	\$120
66.	Use equipment not suitable for intended purpose	clause 8 (1) (d)	\$120
67.	Use utensils not suitable for intended purpose	clause 8 (1) (d)	\$120
68.	Use multi-service articles not suitable for intended purpose	clause 8 (1) (d)	\$120
69.	Use non-corrosion resistant equipment in contact with food	clause 8 (2) (a)	\$305
70.	Use equipment not non-toxic in contact with food	clause 8 (2) (a)	\$465
71.	Use non-corrosion resistant utensils in contact with food	clause 8 (2) (a)	\$305
72.	Use utensils not non-toxic in contact with food	clause 8 (2) (a)	\$465
73.	Use equipment not free from cracks in contact with food	clause 8 (2) (b)	\$120
74.	Use utensils not free from cracks in contact with food	clause 8 (2) (b)	\$120
75.	Use equipment not free from crevices in contact with food	clause 8 (2) (b)	\$120
76.	Use utensils not free from crevices in contact with food	clause 8 (2) (b)	\$120
77.	Use equipment not free from open seams in contact with food	clause 8 (2) (b)	\$120
78.	Use utensils not free from open seams in	clause 8 (2) (b)	\$120

	contact with food		
79.	Operate food premise — furniture not constructed to permit cleaning	section 9	\$55
80.	Operate food premise — furniture not constructed to permit maintenance in sanitary condition	section 9	\$55
81.	Operate food premise — furniture not arranged to permit cleaning	section 9	\$55
82.	Operate food premise — furniture not arranged to permit maintenance in sanitary condition	section 9	\$55
83.	Operate food premise — equipment not constructed to permit cleaning	section 9	\$120
84.	Operate food premise — equipment not constructed to permit maintenance in sanitary condition	section 9	\$120
85.	Operate food premise — equipment not arranged to permit cleaning	section 9	\$55
86.	Operate food premise — equipment not arranged to permit maintenance in sanitary condition	section 9	\$55
87.	Operate food premise — appliances not constructed to permit cleaning	section 9	\$120
88.	Operate food premise — appliances not constructed to permit maintenance in sanitary condition	section 9	\$55
89.	Operate food premise — appliances not arranged to permit cleaning	section 9	\$55
90.	Operate food premise — appliances not arranged to permit maintenance in sanitary condition	section 9	\$55
91.	Fail to provide required illumination during all hours of operation	section 10	\$55
92.	Fail to maintain ventilation system to ensure elimination of odours	section 11	\$55
93.	Fail to maintain ventilation system to ensure elimination of fumes	section 11	\$55
94.	Fail to maintain ventilation system to ensure elimination of vapours	section 11	\$55
95.	Fail to maintain ventilation system to ensure elimination of smoke	section 11	\$120
96.	Fail to maintain ventilation system to ensure elimination of excessive heat	section 11	\$120

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97.	Fail to collect garbage when necessary to maintain sanitary condition	section 12	\$55
98.	Fail to collect waste when necessary to maintain sanitary condition	section 12	\$55
99.	Fail to remove garbage when necessary to maintain sanitary condition	section 12	\$55
100.	Fail to remove wastes when necessary to maintain sanitary condition	section 12	\$55
101.	Fail to protect against entry of pests	subsection 13 (1)	\$120
102.	Fail to protect against harbouring of pests	subsection 13 (1)	\$465
103.	Fail to protect against breeding of pests	subsection 13 (1)	\$465
104.	Fail to maintain records of pest control measures taken	subsection 13 (2)	\$55
105.	Fail to retain records of pest control measures taken for one year	subsection 13 (2)	\$55
106.	Fail to ensure room kept free from live birds or animals	subsection 14 (1)	\$55
107.	Use dirty table cover in food service	section 15	\$55
108.	Use dirty napkin in food service	section 15	\$55
109.	Use dirty serviette in food service	section 15	\$55
110.	Use table cover not in good repair in food service	section 15	\$55
111.	Use napkin not in good repair in food service	section 15	\$55
112.	Use serviette not in good repair in food service	section 15	\$55
113.	Use cloth not in good repair for cleaning utensils	clause 16 (a)	\$55
114.	Use cloth not in good repair for drying utensils	clause 16 (a)	\$55
115.	Use cloth not in good repair for polishing utensils	clause 16 (a)	\$55
116.	Use cloth not in good repair for cleaning food contact surface	clause 16 (a)	\$55
117.	Use towel not in good repair for cleaning utensils	clause 16 (a)	\$55
118.	Use towel not in good repair for drying utensils	clause 16 (a)	\$55
119.	Use towel not in good repair for polishing utensils	clause 16 (a)	\$55
120.	Use towel not in good repair for cleaning food contact surface	clause 16 (a)	\$55

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121.	Use dirty cloth for cleaning utensils	clause 16 (b)	\$55
122.	Use dirty cloth for drying utensils	clause 16 (b)	\$55
123.	Use dirty cloth for polishing utensils	clause 16 (b)	\$55
124.	Use dirty cloth for cleaning food contact surface	clause 16 (b)	\$55
125.	Use dirty towel for cleaning utensils	clause 16 (b)	\$55
126.	Use dirty towel for drying utensils	clause 16 (b)	\$55
127.	Use dirty towel for polishing utensils	clause 16 (b)	\$55
128.	Use dirty towel for cleaning food contact surface	clause 16 (b)	\$55
129.	Use cloth used for other purpose for cleaning utensils	clause 16 (c)	\$55
130.	Use cloth used for other purpose for drying utensils	clause 16 (c)	\$55
131.	Use cloth used for other purpose for polishing utensils	clause 16 (c)	\$55
132.	Use cloth used for other purpose for cleaning food contact surface	clause 16 (c)	\$55
133.	Use towel used for other purpose for cleaning utensils	clause 16 (c)	\$55
134.	Use towel used for other purpose for drying utensils	clause 16 (c)	\$55
135.	Use towel used for other purpose for polishing utensils	clause 16 (c)	\$55
136.	Use towel used for other purpose for cleaning food contact surface	clause 16 (c)	\$55
137.	Operate vending machine — no potable water supply under pressure	subsection 17 (1)	\$305
138.	Operate vending machine — name and telephone number not prominently displayed	subsection 17 (2)	\$55
139.	Operate food premise — fail to provide equipment for cleaning and sanitizing utensils as required	section 18	\$465
140.	Operate food premise — drainage racks not of corrosion-resistant material	paragraph 2 of section 18	\$55
141.	Operate food premise — three-sink equipment not of corrosion-resistant material	subparagraph 2 i of section 18	\$55
142.	Operate food premise — three-sink equipment not of sufficient size	subparagraph 2 i of section 18	\$55
143.	Operate food premise — two-sink	subparagraph 2 ii of	\$55

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	equipment not of corrosion-resistant material	section 18	
144.	Sanitize utensils in water lower than 77°C	clause 19 (a)	\$120
145.	Sanitize utensils in water for less than 45 seconds	clause 19 (a)	\$55
146.	Sanitize utensils in chlorine solution of less than 100 p.p.m. of available chlorine	clause 19 (b)	\$120
147.	Sanitize utensils in chlorine solution at temperature lower than 24°C	clause 19 (b)	\$120
148.	Sanitize utensils in chlorine solution for less than 45 seconds	clause 19 (b)	\$55
149.	Sanitize utensils in quaternary ammonium compound solution of less than 200 p.p.m.	clause 19 (c)	\$120
150.	Sanitize utensils in quaternary ammonium compound solution at temperature lower than 24°C	clause 19 (c)	\$120
151.	Sanitize utensils in quaternary ammonium compound solution for less than 45 seconds	clause 19 (c)	\$55
152.	Sanitize utensils in iodine solution of less than 25 p.p.m.	clause 19 (d)	\$120
153.	Sanitize utensils in iodine solution at temperature lower than 24°C	clause 19 (d)	\$120
154.	Sanitize utensils in iodine solution for less than 45 seconds	clause 19 (d)	\$55
155.	Sanitize utensils using agent not approved for intended purpose	subclause 19 (e) (i)	\$120
156.	Sanitize utensils using agent not in accordance with manufacturer's instructions	subclause 19 (e) (ii)	\$120
157.	Sanitize utensils using agent for which test reagent not readily available	subclause 19 (e) (iii)	\$55
158.	Operate food premise — mechanical equipment not constructed to provide clean wash water	subclause 20 (1) (a) (i)	\$55
159.	Operate food premise — mechanical equipment not designed to provide clean wash water	subclause 20 (1) (a) (i)	\$55
160.	Operate food premise — mechanical equipment not maintained to provide clean wash water	subclause 20 (1) (a) (i)	\$55
161.	Operate food premise — mechanical equipment not constructed to maintain	subclause 20 (1) (a) (i)	\$120

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	wash water between 60°C and 71°C		
162.	Operate food premise — mechanical equipment not designed to maintain wash water between 60°C and 71°C	subclause 20 (1) (a) (i)	\$120
163.	Operate food premise — mechanical equipment not maintained to maintain wash water between 60°C and 71°C	subclause 20 (1) (a) (i)	\$120
164.	Operate food premise — mechanical equipment not constructed to maintain rinse water at 82°C	sub-subclause 20 (1) (a) (ii) (A)	\$120
165.	Operate food premise — mechanical equipment not designed to maintain rinse water at 82°C	sub-subclause 20 (1) (a) (ii) (A)	\$120
166.	Operate food premise — mechanical equipment not maintained to maintain rinse water at 82°C	sub-subclause 20 (1) (a) (ii) (A)	\$120
167.	Operate food premise — mechanical equipment not constructed to apply rinse water 10 seconds per cycle	sub-subclause 20 (1) (a) (ii) (A)	\$120
168.	Operate food premise — mechanical equipment not designed to apply rinse water 10 seconds per cycle	sub-subclause 20 (1) (a) (ii) (A)	\$120
169.	Operate food premise — mechanical equipment not maintained to apply rinse water 10 seconds per cycle	sub-subclause 20 (1) (a) (ii) (A)	\$120
170.	Operate food premise — mechanical equipment not constructed to provide sufficient chemical solution rinse	sub-subclause 20 (1) (a) (ii) (B)	\$120
171.	Operate food premise — mechanical equipment not designed to provide sufficient chemical solution rinse	sub-subclause 20 (1) (a) (ii) (B)	\$120
172.	Operate food premise — mechanical equipment not maintained to provide sufficient chemical solution rinse	sub-subclause 20 (1) (a) (ii) (B)	\$120
173.	Operate food premise — fail to provide mechanical equipment with wash water temperature thermometer	clause 20 (1) (b)	\$55
174.	Operate food premise — fail to provide mechanical equipment with rinse water temperature thermometer	clause 20 (1) (b)	\$55
175.	Operate food premise — wash water temperature thermometer not easily readable	clause 20 (1) (b)	\$55
176.	Operate food premise —rinse water	clause 20 (1) (b)	\$55

	temperature thermometer not easily readable		
177.	Fail to clean multi-service articles after use	subsection 21 (1)	\$305
178.	Fail to sanitize multi-service articles after use	subsection 21 (1)	\$305
179.	Fail to clean utensils as often as necessary	subsection 21 (2)	\$305
180.	Fail to sanitize utensils as often as necessary	subsection 21 (2)	\$305
181.	Fail to ensure equipment surface cleaned as necessary	section 22	\$120
182.	Fail to ensure facility surface cleaned as necessary	section 22	\$55
183.	Fail to ensure equipment surface sanitized as necessary	section 22	\$55
184.	Fail to ensure facility surface sanitized as necessary	section 22	\$55
185.	Fail to keep toxic substance in compartment separate from food	clause 23 (a)	\$465
186.	Fail to keep poisonous substance in compartment separate from food	clause 23 (a)	\$465
187.	Fail to keep toxic substance in container bearing identifying label	clause 23 (b)	\$465
188.	Fail to keep poisonous substance in container bearing identifying label	clause 23 (b)	\$465
189.	Use toxic substance in manner contaminating food	clause 23 (c)	\$465
190.	Use toxic substance under conditions contaminating food	clause 23 (c)	\$465
191.	Use toxic substance in manner causing health hazard	clause 23 (c)	\$465
192.	Use toxic substance under conditions causing health hazard	clause 23 (c)	\$465
193.	Use poisonous substance in manner contaminating food	clause 23 (c)	\$465
194.	Use poisonous substance under conditions contaminating food	clause 23 (c)	\$465
195.	Use poisonous substance in manner causing health hazard	clause 23 (c)	\$465
196.	Use poisonous substance under conditions causing health hazard	clause 23 (c)	\$465
197.	Altering floor space in sanitary facility without inspector's approval	subsection 24 (1)	\$120

198.	Altering number of toilets in sanitary facility without inspector's approval	subsection 24 (1)	\$120
199.	Altering number of washbasins in sanitary facility without inspector's approval	subsection 24 (1)	\$120
200.	Fail to maintain sanitary facility in accordance with Building Code design requirements	subsection 25 (1)	\$55
201.	Fail to maintain sanitary facility in accordance with Building Code construction requirements	subsection 25 (1)	\$55
202.	Fail to maintain sanitary facility in accordance with Building Code installation requirements	subsection 25 (1)	\$55
203.	Operate food premise — fail to keep sanitary facility sanitary	subsection 25 (2)	\$55
204.	Operate food premise — fail to keep sanitary facility properly equipped	subsection 25 (2)	\$55
205.	Operate food premise — fail to keep sanitary facility in good repair	subsection 25 (2)	\$55
206.	Operate food premise — fail to equip sanitary facility with hot and cold running water	clause 25 (3) (a)	\$55
207.	Operate food premise — fail to equip sanitary facility with toilet paper	clause 25 (3) (b)	\$55
208.	Operate food premise — fail to equip sanitary facility with waste receptacle	clause 25 (3) (c)	\$55
209.	Operate food premise — fail to equip sanitary facility with durable waste receptacle	clause 25 (3) (c)	\$55
210.	Operate food premise — fail to equip sanitary facility with easy-to-clean waste receptacle	clause 25 (3) (c)	\$55
211.	Operate food premise — fail to equip sanitary facility with soap or detergent	clause 25 (3) (d)	\$55
212.	Operate food premise — fail to equip sanitary facility with single service towels or dryer	clause 25 (3) (e)	\$55
213.	Fail to protect food from contamination or adulteration	subsection 26 (1)	\$465
214.	Fail to process food in manner safe to eat	subsection 26 (2)	\$465
215.	Re-serve non-low-risk food	subsection 26 (3)	\$465
216.	Use compromised container to re-serve low-risk food	subsection 26 (4)	\$305

217.	Use compromised package to re-serve low-risk food	subsection 26 (4)	\$305
218.	Re-serve contaminated low-risk food	subsection 26 (4)	\$305
219.	Use ice not made from potable water	subsection 26 (5)	\$465
220.	Store ice in unsanitary manner	subsection 26 (5)	\$305
221.	Handle ice in unsanitary manner	subsection 26 (5)	\$120
222.	Distribute potentially hazardous foods at internal temperature between 4°C and 60°C	subsection 27 (1)	\$465
223.	Maintain potentially hazardous foods at internal temperature between 4°C and 60°C	subsection 27 (1)	\$465
224.	Store potentially hazardous foods at internal temperature between 4°C and 60°C	subsection 27 (1)	\$465
225.	Transport potentially hazardous foods at internal temperature between 4°C and 60°C	subsection 27 (1)	\$465
226.	Display potentially hazardous foods at internal temperature between 4°C and 60°C	subsection 27 (1)	\$465
227.	Sell potentially hazardous foods at internal temperature between 4°C and 60°C	subsection 27 (1)	\$465
228.	Offer for sale potentially hazardous foods at internal temperature between 4°C and 60°C	subsection 27 (1)	\$465
229.	Fail to maintain frozen food in frozen state until sold	section 28	\$465
230.	Fail to maintain frozen food in frozen state until prepared for use	section 28	\$465
231.	Fail to obtain food from source subject to inspection	subsection 29 (1)	\$465
232.	Fail to maintain records of food purchased	subsection 29 (2)	\$120
233.	Fail to maintain records of food purchased for one year	subsection 29 (2)	\$55
234.	Operate food premise — refrigeration equipment for potentially hazardous food not of sufficient size	clause 30 (a)	\$465
235.	Operate food premise — hot-holding equipment for potentially hazardous foods not of sufficient size	clause 30 (a)	\$465
236.	Refrigerate potentially hazardous foods at internal temperature above 4°C	clause 30 (a)	\$465

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237.	Hot-holding potentially hazardous foods at internal temperature below 60°C	clause 30 (a)	\$465
238.	Fail to provide thermometer in refrigeration equipment	clause 30 (b)	\$55
239.	Fail to provide thermometer in hot-holding equipment	clause 30 (b)	\$55
240.	Thermometer in refrigeration equipment not easily readable	clause 30 (b)	\$55
241.	Thermometer in hot-holding equipment not easily readable	clause 30 (b)	\$55
242.	Fail to ensure storage racks designed to protect against contamination	section 31	\$55
243.	Fail to ensure storage shelves designed to protect against contamination	section 31	\$55
244.	Fail to ensure storage pallets designed to protect against contamination	section 31	\$55
245.	Use racks not of readily cleanable design	section 31	\$55
246.	Use shelves not of readily cleanable design	section 31	\$55
247.	Use pallets not of readily cleanable design	section 31	\$55
248.	Fail to ensure completion of food handling training by food handler or supervisor	section 32	\$305
249.	Fail to ensure presence of food handler or supervisor during all hours of operation	section 32	\$305
250.	Fail to ensure food handler in food premise does not use tobacco while engaged as food handler	clause 33 (1) (a)	\$120
251.	Fail to ensure food handler in food premise is clean	clause 33 (1) (b)	\$120
252.	Fail to ensure food handler in food premise practices good personal hygiene	clause 33 (1) (b)	\$120
253.	Fail to ensure food handler in food premise wears clean outer garments	clause 33 (1) (c)	\$120
254.	Fail to ensure food handler in food premise protects against contamination by hair	clause 33 (1) (d)	\$120
255.	Fail to ensure food handler in food premise washes hands as necessary to prevent contamination of food	clause 33 (1) (e)	\$305
256.	Fail to ensure food handler in food premise washes hands as necessary to prevent contamination of food areas	clause 33 (1) (e)	\$305
257.	Fail to ensure food handler in food premise free from infectious agent of a disease	clause 33 (1) (f)	\$465

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258.	Fail to ensure food handler in food premise submits to medical examination required by M.O.H.	clause 33 (1) (g)	\$120
259.	Fail to ensure food handler in food premise refrains from conduct that could result in contamination of food	clause 33 (1) (h)	\$120
260.	Fail to ensure food handler in food premise refrains from conduct that could result in contamination of food areas	clause 33 (1) (h)	\$120
261.	Fail to ensure person having skin disease does not work with food without approval	subsection 33 (2)	\$305
262.	Fail to develop written food safety procedures in relation to manufactured meat products	subsection 34 (1)	\$120
263.	Food safety procedures in relation to manufactured meat products not approved	subsection 34 (2)	\$120
264.	Fail to ensure food safety procedures in relation to manufactured meat products followed	subsection 34 (4)	\$305
265.	Fail to subject meat products to process to destroy bacteria, parasites and other forms of contamination	section 35	\$465
266.	Fail to create records of manufactured meat products	subsection 36 (1)	\$55
267.	Fail to maintain records of manufactured meat products	subsection 36 (1)	\$55
268.	Fail to maintain records of manufactured meat products at premise for one year	subsection 36 (1)	\$55
269.	Fail to maintain records of kinds of meat products manufactured	subsection 36 (2)	\$55
270.	Fail to maintain records of name and addresses of product suppliers for meat products	subsection 36 (2)	\$55
271.	Fail to maintain records of weights of meat products	subsection 36 (2)	\$55
272.	Fail to maintain records of dates products used in manufacturing of meat products received	subsection 36 (2)	\$55
273.	Fail to identify meat product's processing plant of origin	subsection 37 (1)	\$55
274.	Have on food premise meat not from inspected animal	subsection 38 (1)	\$305
275.	Have on food premise meat not approved	subsection 38 (1)	\$305

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	for use		
276.	Have on food premise meat not stamped	subsection 38 (1)	\$305
277.	Have on food premise meat not labelled	subsection 38 (1)	\$305
278.	Fail to keep uninspected meat out of area where food sold	clause 38 (4) (a)	\$305
279.	Fail to keep uninspected meat out of area where food served	clause 38 (4) (a)	\$305
280.	Fail to keep uninspected meat out of area where food offered for sale	clause 38 (4) (a)	\$305
281.	Sell uninspected meat	clause 38 (4) (b)	\$465
282.	Offer uninspected meat for sale	clause 38 (4) (b)	\$465
283.	Fail to clean utensils in contact with uninspected meat after use	subsection 38 (8)	\$120
284.	Fail to sanitize utensils in contact with uninspected meat after use	subsection 38 (8)	\$120
285.	Fail to clean equipment in contact with uninspected meat after use	subsection 38 (8)	\$120
286.	Fail to sanitize equipment in contact with uninspected meat after use	subsection 38 (8)	\$120
287.	Fail to clean food contact surfaces in contact with uninspected meat after use	subsection 38 (8)	\$120
288.	Fail to sanitize food contact surfaces in contact with uninspected meat after use	subsection 38 (8)	\$120
289.	Fail to pasteurize milk product with less than 10% milk fat	subsection 39 (1)	\$465
290.	Fail to make milk product with less than 10% milk fat using milk that has been pasteurized	subsection 39 (1)	\$465
291.	Fail to pasteurize milk product with 10% milk fat or more	subsection 39 (2)	\$465
292.	Fail to make milk product with 10% milk fat or more using milk that has been pasteurized	subsection 39 (2)	\$465
293.	Fail to sterilize milk product by heating to at least 135°C	subsection 39 (3)	\$465
294.	Fail to commercially sterilize milk product	subsection 39 (3)	\$465
295.	Fail to cool milk product to temperature of 4°C after pasteurization	subsection 40 (1)	\$465
296.	Fail to equip pasteurizer with indicating thermometer	subsection 41 (1)	\$120
297.	Fail to equip pasteurizer with recording thermometer	subsection 41 (1)	\$465

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298.	Equip pasteurizer with inaccurate indicating thermometer	subsection 41 (1)	\$120
299.	Equip pasteurizer with inaccurate recording thermometer	subsection 41 (1)	\$465
300.	Pasteurizer indicating thermometer not easily readable	subsection 41 (1)	\$120
301.	Pasteurizer recording thermometer not easily readable	subsection 41 (1)	\$120
302.	Fail to equip high temperature short time pasteurizer with flow diversion valve	subsection 41 (2)	\$465
303.	Pasteurizer recording thermometer not moisture-proof	subsection 41 (3)	\$55
304.	Pasteurizer recording thermometer not easily readable	subsection 41 (3)	\$120
305.	Fail to take temperature of milk product as shown by indicating thermometer	subsection 41 (4)	\$55
306.	Fail to check recording thermometer temperature daily	subsection 41 (5)	\$120
307.	Fail to adjust recording thermometer to read no higher than indicating thermometer	subsection 41 (5)	\$120
308.	Fail to use a pasteurization recording device	subsection 42 (1)	\$120
309.	Fail to record name of pasteurization operation	paragraph 1 of subsection 42 (1)	\$120
310.	Fail to record date of pasteurization operation	paragraph 1 of subsection 42 (1)	\$120
311.	Fail to record pasteurizer number	paragraph 2 of subsection 42 (1)	\$120
312.	Fail to record indicating thermometer temperature	paragraph 3 of subsection 42 (1)	\$120
313.	Fail to record pasteurized milk product name	paragraph 4 of subsection 42 (1)	\$120
314.	Fail to create record of information required during pasteurization	subsection 42 (2)	\$120
315.	Fail to sign pasteurization record	subsection 42 (2)	\$120
316.	Fail to retain pasteurization record one year	subsection 42 (3)	\$120
317.	Fail to retain pasteurization record until shelf life expired	subsection 42 (3)	\$120
318.	Fail to provide pasteurization records to public health inspector or M.O.H.	subsection 42 (4)	\$120
319.	Fail to clean milk pasteurization equipment	section 44	\$120

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	before use		
320.	Fail to sanitize milk pasteurization equipment before use	section 44	\$120
321.	Fail to clean milk sterilization equipment before use	section 44	\$120
322.	Fail to sanitize milk sterilization equipment before use	section 44	\$120
323.	Fail to clean milk handling equipment before use	section 44	\$120
324.	Fail to sanitize milk handling equipment before use	section 44	\$120
325.	Sell sterilized fluid milk product from container not bearing word "STERILIZED" or "STERILE"	section 45	\$55
326.	Sell sterilized fluid milk product from container not bearing words "REFRIGERATE AFTER OPENING"	section 45	\$55
327.	Fail to identify original processor on repackaged milk product container	subsection 46 (1)	\$55
328.	Fail to identify packing date on repackaged milk product container	subsection 46 (1)	\$55
329.	Fail to identify batch number on repackaged milk product container	subsection 46 (1)	\$55
330.	Store ungraded eggs	subsection 47 (1)	\$305
331.	Handle ungraded eggs	subsection 47 (1)	\$305
332.	Serve ungraded eggs	subsection 47 (1)	\$305
333.	Process ungraded eggs	subsection 47 (1)	\$305
334.	Prepare ungraded eggs	subsection 47 (1)	\$305
335.	Display ungraded eggs	subsection 47 (1)	\$305
336.	Distribute ungraded eggs	subsection 47 (1)	\$305
337.	Transport ungraded eggs	subsection 47 (1)	\$305
338.	Sell ungraded eggs	subsection 47 (1)	\$305
339.	Offer for sale ungraded eggs	subsection 47 (1)	\$305
340.	Store Grade "C" eggs	subsection 47 (1)	\$305
341.	Handle Grade "C" eggs	subsection 47 (1)	\$305
342.	Serve Grade "C" eggs	subsection 47 (1)	\$305
343.	Process Grade "C" eggs	subsection 47 (1)	\$305
344.	Prepare Grade "C" eggs	subsection 47 (1)	\$305
345.	Display Grade "C" eggs	subsection 47 (1)	\$305
346.	Distribute Grade "C" eggs	subsection 47 (1)	\$305
347.	Transport Grade "C" eggs	subsection 47 (1)	\$305

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348.	Sell Grade "C" eggs	subsection 47 (1)	\$305
349.	Offer for sale Grade "C" eggs	subsection 47 (1)	\$305

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