Purpose

- Food Safety Program Overview
- Inspection Standards
- Data Management
- Food Safety Disclosure Audits
Food Safety Program Overview

- Food Premises Inspections
- Special Event Inspections
- Investigate food safety complaints
- Outbreak Investigations
- Food Recalls
- Mandatory Food Handler Certification By-Law 07-745
- Food Safety Education

Ontario Public Health Standards Food Safety

- 782 High Risk 3x per year
- 1050 Medium Risk 2x per year
- 1023 Low Risk 1x per year

Over 7000 Inspections in 2011
1. Non-Critical Violations

Unless extreme, do not pose a direct and significant risk of food borne Illness

- Operator given until next inspection to correct

i.e. Lack of refrigerator thermometer
2. Critical Violations

Pose significant risk of food borne Illness.
- Operator given 48 hrs to correct (some exceptions may apply)
- Short term corrective measures in place
  i.e. Food held above 4 Celsius

3. Charges

Charges are laid when:
- Violations cited on a prior inspection are observed on subsequent inspection (Repeat violations)
- Failure to meet work schedule set by PHI
- Flagrant/excessive violation of obvious critical food safety issue
4. Closure of Premises

- Consult with a Manager to conduct a Risk Assessment:
  - Major malfunction of hot/cold holding
  - Lack of running potable water
  - Housekeeping, sanitation or pest issues so extreme that pose a risk to safe food handling

Data Management

- Inspection recorded electronically in Hedgehog© Environmental Systems
- Track productivity and satisfy provincial reporting requirements
- Electronic data feeds food safety disclosure system
Food Safety Disclosure

Food Safety inspection results disclosed to the public in 2 ways:

2. Electronically - Food Safety Zone Website

   - Displayed at the entrance to a food premises.
2. Electronically - Food Safety Zone Website

- Website designed to provide the public with food safety inspection results

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Inspection Disclosure Audits

1. Enforcement Action Audit
2. Inspection Report Audit
3. Productivity Audit
4. Non-Compliant Premises Audit
1. Enforcement Action Audit

- **Intent**: To screen for errors in enforcement data being transferred to *Food Safety Zone (FSZ)*
- **Frequency**: Twice weekly

2. Inspection Report Audit

- **Intent**: To monitor completion of inspection reports in accordance with program policy standards; to screen for errors in transfer of data to *FSZ*.
- **Frequency**: Monthly
3. Productivity Audit

- **Intent**: Monitor productivity and completion rate for assigned work of PHI's.

- **Frequency**: Monthly

![Graph of Food Safety Completion Rate - End of January 2012](image)
Food Safety Completion Rate - End of January 2012

Annual Food Safety Enforcement Actions from 2010 to 2012
4. Non-Compliant Premises Audit

- **Intent**: To identify premises which may have habitual non-compliance issues requiring enhanced enforcement action.

- **Frequency**: At the end of each risk category inspection cycle.

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Internal Audit Services

Audit of Food Safety Program in 2010:

- 12 Observations made of existing system
- Recommendations for strengthening
- Management Action Plan
Internal Audit Services
follow-up January 2012

Two remaining action items are in progress:

- Complaints data via eHealth initiative (P&BI)
- Innovative work arrangements via Accommodation Review

Thank you for your time.

Questions?