



Item # 7.1

Hamilton

Food Safety Disclosure
March 18, 2013

Purpose

- Review Food Safety Inspection Standards
- Share proposed Food Safety Disclosure Cards
- Explain how the Food Safety Cards work



Inspection Program Policy Standards

1. Non-Critical Violations
2. Critical Violations
3. Charges (Provincial Offence Notice)
4. Closure of Premises



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



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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



Food Safety Disclosure

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

1. Electronically - Food Safety Zone Website
2. Certificate of Inspection
 - Current: use of Green Card
 - Proposed: use of Green, Yellow and Red Cards



1. Electronically - Food Safety Zone Website

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



2. Current Green Card

FOOD SAFETY INSPECTION

NAME AND ADDRESS OF FOOD PREMISES _____

was inspected _____ by a Public Health Inspector and was
DATE OF INSPECTION

found to meet the conditions for safe food handling.

INSPECTED BY:
E.R. _____
MEDICAL OFFICER OF HEALTH

BADGE # _____ INITIALS _____

THE RESULTS OF THIS INSPECTION REFLECT THE CONDITIONS OF THE PREMISES AT THE TIME OF INSPECTION.

For more information about food safety, visit our website
www.hamilton.ca/foodsafety

Public Health & Community Services • 905-546-3570

This certificate of inspection is the property of the City of Hamilton and must be returned upon request.



2. Certificate of Inspection

Green Card

HAMILTON FOOD SAFETY INSPECTION

PASS

DATE OF INSPECTION

PREMISES NAME

ADDRESS

INSPECTION SUMMARY DEFINITION
PASS

Substantial compliance with the Ontario Food Premises Regulation

MEDICAL OFFICER OF HEALTH

INSPECTOR:
BADGE# _____ INITIALS _____

For more information, please call City of Hamilton Public Health Services at **905-546-3570**
Check inspection reports online: **WWW.FOODSAFETYZONE.CA**

  

The results of this inspection reflect the conditions of the premises at the time of the inspection.
This certificate of inspection is the property of the City of Hamilton and must be returned upon request.



2. Certificate of Inspection

Yellow Card

HAMILTON FOOD SAFETY INSPECTION
CONDITIONAL PASS

DATE OF INSPECTION

PREMISES NAME

ADDRESS

INSPECTION SUMMARY DEFINITION
CONDITIONAL PASS

Significant non-compliance with the Ontario Food Premises Regulation.

INFRACTIONS FOUND AT THE TIME OF INSPECTION

- Failed to ensure safe food cooking/holding/storage temperature(s)
- Failed to protect food from contamination
- Failed to practice adequate food handler hygiene
- Failed to provide adequate pest control
- Failed to maintain the sanitation of the premises
- Failed to provide, maintain and/or clean equipment and utensils

MEDICAL OFFICER OF HEALTH

For more information, please call City of Hamilton Public Health Services at **905-546-3570**

Check inspection reports online: WWW.FOODSAFETYZONE.CA

INSPECTOR: _____
BADGE# _____ INITIALS _____

  

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2. Certificate of Inspection

Red Card

HAMILTON FOOD SAFETY INSPECTION

CLOSED

Premises closed by order
of the Medical Officer of Health.

UNDER AUTHORITY OF THE HEALTH PROTECTION
AND PROMOTION ACT, R.S.O., 1990 AS AMENDED,
PURSUANT TO SECTION 13

DATE: _____ TIME: _____ AM
 PM

PREMISES NAME _____

ADDRESS _____

MEDICAL OFFICER OF HEALTH _____

INSPECTOR: _____
BADGE# _____ INITIALS _____

INSPECTION SUMMARY DEFINITION

CLOSED

Conditions in the food premises are an immediate health hazard.

For more information, please call City of Hamilton Public Health Services at **905-546-3570**
Check inspection reports online: **WWW.FOODSAFETYZONE.CA**

  

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Type of Infraction	Definition	Example	Corrective Action
Non-Critical or No Infractions	Do not normally pose a direct risk of food borne illness.	Floors are not clean and in good repair	Infraction recorded and compliance schedule set by next routine inspection.

Disclosure Card Issued:

GREEN



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Type of Infraction	Definition	Example	Corrective Action
Critical	Food handling error that poses significant risk of food borne illness.	Hazardous food is not held at 4°C (40°F) or less	Up to 48 hours to correct deficiency. Short-term corrective measures in place.

Disclosure Card Issued:

YELLOW



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Type of Infraction	Definition	Example	Corrective Action
<p align="center">Critical resulting in Closure</p>	<p align="center">Food handling error that poses significant risk of food borne illness and is an immediate health hazard.</p>	<p align="center">Lack of a running potable water supply.</p>	<p align="center">Premises closed until deficiency corrected and re-inspected by PHI.</p>

Disclosure Card Issued:

RED



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Thank you for your time.

Questions?



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