

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

Hamilton

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



Inspection Program Policy Standards

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





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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



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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:

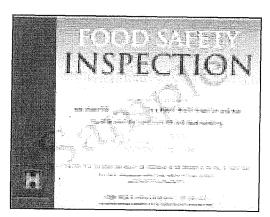
- 1. Certificate of Inspection "Green Card"
- 2. Electronically Food Safety Zone Website



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1. Certificate of Inspection – "Green Card"

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



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2. Inspection Report Audit

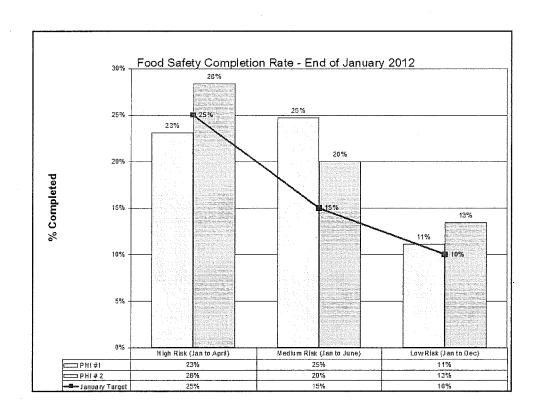
- **Intent:** To monitor completion of inspection reports in accordance with program policy standards; to screen for errors in transfer of data to *FSZ*.
- Frequency: Monthly

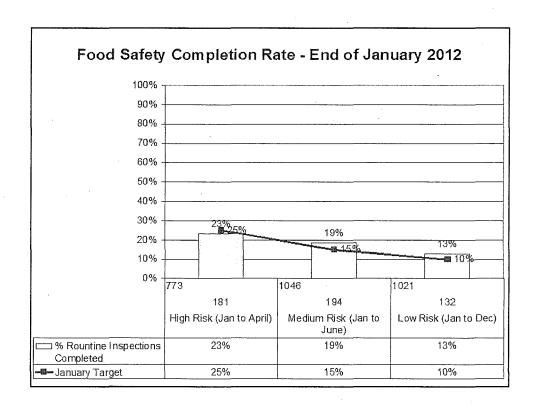


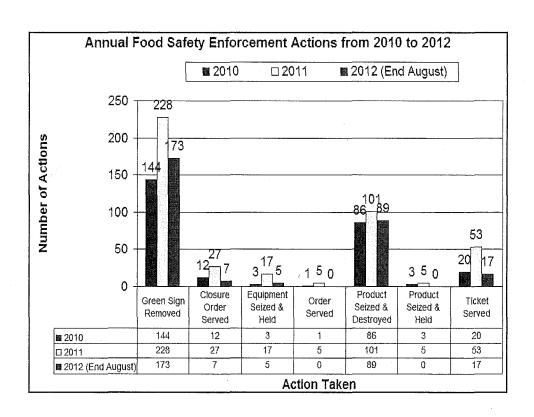
3. Productivity Audit

- Intent: Monitor productivity and completion rate for assigned work of PHI's
- Frequency: Monthly









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



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Thank you for your time.

Questions?

