




Hamilton

## CITY OF HAMILTON

### *PUBLIC HEALTH SERVICES Health Protection Division*

<b>TO:</b> Mayor and Members Board of Health	<b>WARD(S) AFFECTED:</b> CITY WIDE
<b>COMMITTEE DATE:</b> March 18, 2013	
<b>SUBJECT/REPORT NO:</b> Food Safety Disclosure Three Card System (BOH13011) (City Wide)	
<b>SUBMITTED BY:</b> Elizabeth Richardson, MD, MHSc, FRCPC Medical Officer of Health Public Health Services Department	<b>PREPARED BY:</b> Richard MacDonald (905) 546-2424 Ext. 5818
<b>SIGNATURE:</b>  for: Dr. Richardson	

### RECOMMENDATION

- (a) That Report, BOH13011 Food Safety Disclosure Three Colour Food Safety Inspection Sign plan and implementation plan outlined in Appendix "B" and "C" be approved;
- (b) That the Three Colour Food Safety Inspection Signage outlined in Appendix "D", "E" and "F", be approved;
- (c) That the Board of Health approve one time start-up funding in the amount of \$35,000 in 2013 to be funded firstly from any Public Health Services and/or Corporate surplus and secondly from Public Health Services Reserve #112219, for the implementation of the Three Colour Food Safety Inspection Sign System in February 2014;
- (d) That the Board of Health refer the approval of the one-time funding in the amount of \$20,000 for evaluation, to the 2014 Capital Budget process.

## **EXECUTIVE SUMMARY**

Food safety disclosure systems ultimately aim at reducing the risk of food borne illness among consumers. They accomplish this in two ways;

- By providing the general public with easy access to information about inspection outcomes so that individuals can make informed decisions about which premises they choose to visit.
- By increasing operator compliance with food safety regulations.

Currently, information about inspection results is posted on the City of Hamilton's Food Safety Zone (FSZ) web site ([www.foodsafetyzone.ca](http://www.foodsafetyzone.ca)) and on "Green Cards" which are prominently displayed at the entrance to food establishments. An image of the current "Green Card" can be found in Appendix A.

In response to Report BOH12020, Food Safety Disclosure Program: Green Card, presented at the September 17, 2012 Board of Health (BOH) meeting, staff were directed to prepare an implementation report to include a three colour food safety certificate system (green, yellow, red). This report outlines the work and cost associated with the future implementation of such a system.

In reviewing inspection scoring systems currently in use in North America, staff has determined that scoring systems are currently applied inconsistently across health unit jurisdictions and are open to misinterpretation by the public. The Ministry of Health and Long Term Care (MOHLTC) supports the principle of disclosure of information regarding public health program delivery. However, they have neither prescribed nor recommended the use of grading systems for the disclosure of food premises inspection findings.

Some jurisdictions in North America use scoring or grading systems as a component of their food premises inspection systems. Examples include Los Angeles County which uses a letter grade system and the City of Toronto and Region of Peel, which both use three colour signage. Scoring and grading systems are not based on any legislative framework and are therefore grades set by each city. It is recommended that Hamilton provide information in a factual manner that is based on current legislation and Ontario Public Health Standards (OPHS) for the three colour food safety certificate system.

***Alternatives for Consideration – See Page 8***

**FINANCIAL / STAFFING / LEGAL IMPLICATIONS (for Recommendation(s) only)**

**Financial:** Funding for aspects of the Food Premises Food Safety program that relate directly to disclosure of information to the public will not be funded by the province as disclosure is not a legislative requirement. Expenditures include design of the three signs, services contracted out (printing), maintenance of posting the signs at food premises, FSZ website inspection information management and quality assurance of disclosure information to the public, as well as public awareness campaigns and data collection for the evaluation related to disclosure.

The proposed costs for the recommendation are: \$35,000 for start up, \$20,000 for data collection for the evaluation and an on-going annual cost of \$3,000.

PHS recommends:

- the start up funding in the amount of \$35,000 in 2013 be funded firstly from any Public Health Services and/or Corporate surplus and secondly from Public Health Services Reserve #112219, for the implementation of the Three Colour Food Safety Inspection Sign System in February 2014;
- the funding in the amount of \$20,000 for evaluation be referred to the 2014 Capital funding process; and
- the ongoing annual \$3,000 cost be funded from current operating budget lines.

One Time Costs for 2013	Public Awareness	\$ 20,000
	Operator/Industry Notification	\$ 10,000
	Sign Development & Production	\$ 5,000
	<b>Total</b>	<b>\$ 35,000</b>
Once Time Cost for 2014	Evaluation- data collection	\$ 20,000
	<b>Total</b>	<b>\$ 20,000</b>
Annual Cost Starting 2014	Sign Production & Supplies	\$ 3,000
	<b>Total</b>	<b>\$ 3,000</b>

Timelines for implementation of these components are outlined in Appendix B. This includes a comprehensive communication plan to food operators, industry associations and the general public in Appendix C.

**Staffing:** Staff will be required to collect data from the general public and operators for the evaluation. This amounts to \$20,000 as allocated in the one-time cost for evaluation above. Analysis of the data will be provided using current staffing.

**Legal:** The implementation plan does not require new amendments to the existing City of Hamilton By-law 07-170.

The MOHLTC supports the principle of disclosure of information regarding public health program delivery. However, they have neither prescribed nor recommended the use of grading systems for the disclosure of food premises inspection findings and will not fund any disclosure related activities.

Grading systems, such as the letter grading in Los Angeles or the colour grading in Toronto, are not based on any legislative framework and are therefore grades set by each city. It is recommended that Hamilton avoid imposing grades and instead provide information in a factual manner that is based on current legislation and OPHS.

#### **HISTORICAL BACKGROUND (Chronology of events)**

Public Health Services (PHS) staff were directed to bring forward an information report regarding the current use of the "Green Card" as part of PHS Food Safety Disclosure system on September 17, 2012. This system was originally approved and implemented by the BOH in early 2000 as a result of negative media attention concerning the food safety status of food premises in various Ontario municipalities, including Hamilton.

The Hamilton PHS Food Premises Inspection and Disclosure System combines inspection processes with full public disclosure of the inspection results. Disclosure of inspection results occurs through on-site posting of the Green Card Certificate and the posting of inspection results on the FSZ web site.

Provision of greater detail about inspection findings on-site was raised by the BOH members at the September 17, 2012 meeting. At that time, the BOH directed staff to bring forward a report on how to revise the current disclosure system to include three colour (red, yellow, green) food safety inspection signs at the entrance to food premises.

#### **POLICY IMPLICATIONS**

As described in the financial and legal sections of this report, the MOHLTC will not fund any disclosure related activities.

Existing provincial legislative requirements prescribe how Public Health Inspectors (PHIs) are to perform food premises inspections to assess for health hazards, enforce regulations and take legal action (closure, seizure of food, Orders to comply). These requirements will not change with the adoption of any model option.

## **RELEVANT CONSULTATION**

**Corporate Services, Legal Services Division** - Legal Services was consulted and the advice received is incorporated in this Report and reflected in the Recommendations. No amendments to By-law 07-170 are required as all three cards are Certificates of Inspection even if the colour and content are different.

**Planning and Economic Development, Parking and By-law Services Division** – Al Fletcher was consulted regarding the role of Parking and By-law Services licensing food service establishments. No change to fees of current licensed food premises is required.

**Corporate Services, Information Services Division** - Consulted regarding their role in upgrading the current Hedgehog Environmental System from 5.3.2 to the latest version 5.3.9.

**Hedgerow Software (Hedgehog Environmental System vendor)** – James Stevens was consulted regarding their role in assisting with upgrading the current Hedgehog Environmental System from 5.3.2 to the latest version 5.3.9.

**Toronto Public Health and Region of Peel** - were consulted regarding implementation of their current disclosure systems and relevant documentation was shared.

**Ministry of Health and Long Term Care** – Tony Amalfa Manager, Environmental Health Public Health Protection and Prevention Branch was consulted regarding the use of grading systems for the disclosure of food premises inspection findings.

**Corporate Services, Treasury Services, Finance & Administration** – were consulted regarding possible funding options.

## **ANALYSIS / RATIONALE FOR RECOMMENDATION**

(include Performance Measurement/Benchmarking Data, if applicable)

### **Proposed Model**

The proposed three card disclosure system will align with current PHS Operational and MOHLTC Standards and reduce staff orientation to the new disclosure system.

The Three Colour Food Safety Inspection Sign system will provide patrons with information about the premises' last inspection date, its status at that time, and may increase operator compliance with regulatory requirements. Disclosure of inspection results may increase public awareness to food safety issues.

Detailed information regarding the inspection will still be accessible off-site via the FSZ website.

The proposed model is not a scoring system. A simpler three colour approach to food safety disclosure is being proposed, and is based on the following categories:

- **Green** – Substantial compliance with the Food Premises regulation (meaning any observed non-compliance is minor and can be followed up during the next scheduled inspection).
- **Yellow** – Significant non-compliance with the Food Premises regulation which may affect food safety (a follow-up inspection will be conducted within 48 hours). The food safety category of any observed non-compliance will be contained on the yellow card.
- **Red** – Conditions in the food premises are an immediate health hazard to the general public. This would result in a closure order being issued at the time of the inspection. The order would remain in effect until a re-inspection determines that the health hazard has been abated.

Images of the green, yellow and red signs to be displayed at the entrance to a food premises are located in Appendices D, E and F.

PHIs routinely visit approximately 3000 food premises throughout the City of Hamilton. Food premises are inspected in accordance with the OPHS to ensure compliance with the Food Premises Regulation 562 under the *HPPA*. As a component of the first annual routine inspection, the risk designation of the premises is assessed:

- A high risk food premises in which a wide range of food is prepared and there are multiple preparation steps requires three inspections per year.
- A medium risk food premises which have a less extensive menu involving fewer preparation steps require two inspections per year.
- Low risk food premises that generally sell only pre-packaged foods with little or no food handling on site require one inspection per year.

Food safety inspections are conducted to reduce the possibility of food borne illness and to educate food services staff about safe food handling practices and basic sanitation requirements. Observations made at the time of inspection are recorded as Critical or Non-Critical violations of the Food Premises Regulation 562.

At the completion of the inspection process, a food premises is permitted to operate or ordered closed until corrective action is taken. "Green Cards" would be issued when there are no infractions observed or non-compliance is minor and can be followed up during the next scheduled inspection. "Yellow Cards" would be issued when a re-inspection is required for outstanding critical items or a *HPPA* Order is issued.

At this time a "Yellow Card" would be displayed at the entrance to the food premises indicating the infractions found at time of inspection. Where critical violations are outstanding, the operator of the premises is given up to 48 hours to correct the deficiency. Short-term corrective measures would be put in place during this period. While operators are normally given up to 48 hours to permanently correct a deficiency some exceptions apply and PHIs would use professional discretion in consultation with management to resolve the issue. In some instances, Critical violations can be fully and adequately corrected immediately during the inspection and no re-inspection is required. (See Figure 1).

**Figure 1: Proposed Model: Types of infractions, corrective action and type of sign issued**

<b>Disclosure Card Issued</b>	<b>Type of Infraction</b>	<b>Definition</b>	<b>Example</b>	<b>Corrective Action</b>
Green Card	Non-Critical or no infractions observed	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.
Yellow Card	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.
Red Card	Critical resulting in Closure	Food handling error that poses significant risk of food borne illness and is an immediate health hazard.	Lack of a running potable water supply	Premises closed until deficiency corrected and re-inspected by PHI.

Critical violations which pose a high risk and that can not be immediately resolved can result in closure of the premises under Section 13 of the *HPPA*. At this time a "Red Card" would be displayed at the entrance to the food premises. Examples of conditions that would result in the closure of a food premises include:

- Inadequate hot/cold holding units that make it impossible to hold hazardous foods safely;
- Lack of a running potable water supply or hot water supply; and

- Housekeeping, sanitation, and/or pest issues so extreme as to pose a critical risk to safe food handling.

The "Green Card" would be restored when re-inspection indicates that the Critical items have been permanently corrected. Results of inspection reports for licensed food premises will be posted electronically on the City of Hamilton's FSZ website.

#### **ALTERNATIVES FOR CONSIDERATION**

(include Financial, Staffing, Legal and Policy Implications and pros and cons for each alternative)

Below are alternatives to the suggested recommendations which have been considered:

**A) Implement the Three Colour Food Safety Inspection Sign System as above with all one time funding costs referred to the 2014 Capital Budget Process.**

**Financial:** No financial implications.

**Staffing:** No staffing implications.

**Legal:** No legal implications.

**Policy:** No policy implications.

**Pros:** Same as recommendation above.

**Cons:** Project delayed to June 2014 and does not maximize use of PHS or Corporate Surplus

**B) Maintain the current "Green Card" food safety disclosure strategy.**

The Food Safety Disclosure strategy provides the public with information about the food safety status of premises across Hamilton. The strategy features three components:

- Posting of a Certificate of Inspection ("Green Card") at the entrance to food premises.
- Posting of summary inspection findings on the FSZ website.
- Additional web-posting of the names of premises issued Section 13 Orders under the HPPA and/or convicted of food safety violations under the Food Premises Regulation 562.

**Financial:** No financial implications.

**Staffing:** No staffing implications.

**Legal:** No legal implications.



**Policy:** No policy implications.

**Pros:** The current system parallels PHS current Operational Standards of '*permitted to operate*' or '*ordered closed*' until corrective action is taken and is clear in its meaning. The "Green Card" provides patrons with information about the premises' last inspection date and its status at that time. Detailed information regarding the inspection can still be accessed off-site via the FSZ website.

**Cons:** The current food disclosure strategy does not disclose information about the closure of a food premises under the *HPPA* on-site. This information can only be obtained by calling PHS, Food Safety Zone or the Orders & Convictions websites.

**C) Implement a food safety performance disclosure system which will make it mandatory for all inspected food premises to post colour-coded signs with two categories inside their food premise.**

Post Two Signs:

**Green** – substantial compliance with the Food Premises regulation (meaning observed non-compliance is minor and can be followed up during the next scheduled inspection). This sign would be equivalent to both the green and yellow sign in the proposed disclosure system.

**Red** – conditions in the food premises are an immediate health hazard to the general public. This would result in a closure order being issued at the time of the inspection. The order would remain in effect until a re-inspection determines that the health hazard has been abated.

**Financial:** One time cost for design and production of "Red Card" of \$2000 with minimal annual reproduction costs.

**Staffing:** No staffing implications.

**Legal:** No legal implications.




**Policy:** No policy implications.

**Pros:** The current system parallels PHS current Operational Standards of '*permitted to operate*' or '*ordered closed*' until corrective action is taken and is clear in its meaning. The "Green Card" provides patrons with information about the premises' last inspection date and its status at that time. Detailed information about the "Red Card" or premises closure is posted on-site and the inspection can still be accessed off-site via the FSZ website.

**Cons:** There may be lack of support from the food industry and operators regarding posting of a "Red Card" upon closure of a food premises.

- D) Implement a food safety performance disclosure system which will make it mandatory for all inspected food premises to post colour-coded signs including symbol-based with three risk categories inside their food premise.**

Three signs include;

Green (with happy face)	
Yellow (with neutral face)	
Red (with unhappy face)	

**Financial:** One time cost for design and production of the three card smiley symbols of \$5000 with approximately \$3000 in annual reproduction costs for the cards.

**Staffing:** No staffing implications.

**Legal:** No legal implications.

**Policy:** No policy implications.

**Pros:** The smiley symbols may be more easily interpreted by patrons with information about the premises' last inspection date and its status at that time. Detailed information regarding the inspection can still be accessed off-site via the FSZ website.

**Cons:** There may be lack of support from the food industry and operators regarding posting of smiley symbols and their interpretation. This system is not consistent with any other disclosure systems used in Ontario health units like the City of Toronto and Region of Peel.

- E) Discontinue the use of food safety disclosure signs in all licensed food premises.**

**Financial:** Savings of \$3,000 annually for printing and reproduction costs.

**Staffing:** No staffing implications.

**Legal:** Repeal Schedule 21 under By-Law No. 07-170.

**Policy:** Amend internal Food Safety Operational Standards documentation for Public Health Inspectors.

**Pros:** Reduced cost for printing and reproduction of "Green Cards". Detailed information regarding the inspection can still be accessed off-site via the FSZ website.

**Cons:** This food disclosure strategy does not disclose information about the food premises on-site. This information can only be obtained by calling PHS, Food Safety Zone or the Orders & Convictions websites.

**CORPORATE STRATEGIC PLAN (Linkage to Desired End Results)**

Focus Areas: 1. Skilled, Innovative and Respectful Organization, 2. Financial Sustainability,  
3. Intergovernmental Relationships, 4. Growing Our Economy, 5. Social Development,  
6. Environmental Stewardship, 7. Healthy Community

***Financial Sustainability***

- ♦ Delivery of municipal services and management capital assets/liabilities in a sustainable, innovative and cost effective manner

***Growing Our Economy***

- ♦ An improved customer service

***Healthy Community***

- ♦ Adequate access to food, water, shelter and income, safety, work, recreation and support for all (Human Services)

**APPENDICES / SCHEDULES**

Appendix A: Current "Green Card"  
Appendix B: Implementation Timeline  
Appendix C: Communication Plan  
Appendix D: Green Card  
Appendix E: Yellow Card  
Appendix F: Red Card

# FOOD SAFETY INSPECTION

# Sample

NAME AND ADDRESS OF FOOD PREMISES


was inspected \_\_\_\_\_ by a Public Health Inspector and was  
found to meet the conditions for safe food handling.

DATE OF INSPECTION



[www.foodsafetyzone.ca](http://www.foodsafetyzone.ca)

CHECK INSPECTION  
RESULTS ON-LINE!

  
MEDICAL OFFICER OF HEALTH

Public Health Services • 905-546-3570

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

INSPECTED BY:	
BADGE #	INITIALS



Hamilton  
Public Health Services

[illegible]

**Public Health Services  
Food Safety  
Disclosure Program  
Communication Strategy**

## Background

At the September 17, 2012 Board of Health meeting the decision was made to revise the single “Green Card” disclosure system into three colour (red, yellow, green) food safety inspection signs at the entrance to food premises.

This document outlines activities that will be undertaken by Public Health Services to raise awareness about the new program among stakeholders, including the food operators, City staff and the general public.

## Challenges to be taken into consideration

### Operators

In previous consultations, operators identified their preferences for what a disclosure system should entail. These included:

- Preference of a pass/fail or two-coloured sign system (red and green) as opposed to a three-sign rating
- Information on the sign should be simple and easy to understand
- The rating system should be thoroughly explained
- Infraction criteria used to issue a yellow sign should reflect the risk of food-borne illness
- Explanation is needed of the requirements to obtain a good grade
- The Web site should be updated in a timely manner
- Enough notice should be provided to the operators before the Program is launched

They also voiced their concerns regarding the use of a yellow sign, as this was thought to be open to misinterpretation by the public. The Toronto experience also confirmed this perception that the yellow sign (conditional pass) is not understood by the public. Operators insist that the yellow sign is ambiguous and that the public will not eat at a restaurant if it displays a yellow sign. Thus, a future disclosure system that includes a yellow sign must ensure that the meaning of the yellow sign is well explained.

## Target Audiences for Communication

### External:

- Food premises operators
- General public in Hamilton
- Local media (print, TV and radio)
- Bordering Health Units (Halton, Niagara, Brantford, Haldimand-Norfolk, Wellington, Dufferin, Guelph)
- Industry associations:
  - Ontario Restaurant, Hotel and Motel Association

- Canadian Council of Grocery Distributors

Internal:

- City Council and Strategic Management Team (SMT)
- Public Health Services Management Team (PHSMT)
- Customer Contact Center, Environmental Health Duty Line& Public Health Inspectors
- Other City of Hamilton staff

## Objectives

### General public, City staff, City Council, SMT, PHSMT

- To raise awareness about the availability of Hamilton's Food Safety Disclosure Program
- To educate the general public how to use the new disclosure signage system

### Operators and industry associations

- To educate operators and industry associations about the new Food Safety Disclosure Program and how the program will impact them

### Media

- To generate positive local media coverage about the program
- To provide accurate key messages to the media in order to increase public awareness and knowledge about the new system

## Timelines

The strategy will be implemented in two phases.

### Phase I      **August – October 2013**

Program roll-out for key public health staff (Customer Contact Center, Environmental Health Duty Line& Public Health Inspectors), followed by food operators and industry associations.

### Phase II      **November 2013 – January 2013** and ongoing

Communication to City Council, SMT, PHSMT and other City staff.  
Official launch for general public and ongoing promotional and educational activities.

## Key Messages

- The City of Hamilton is introducing the new Food Safety Disclosure Program (Green, Yellow, Red)



- The Program aims to:
  - Provide more information on site to consumers
  - Increase compliance of operators with food safety regulations
  - Improve food safety standards in food premises
  - Reduce the risk of food-borne illness
  - Increase public awareness about food safety
- The Program will have a three-coloured sign approach to food safety with:
  - **Green** sign indicating substantial compliance with Food Premises regulation
  - **Yellow** sign indicating a significant non-compliance with Food Premises regulation which may affect food safety
  - **Red** sign indicating conditions in the food premises which have an immediate health hazard to the general public
- Food premises inspection summaries will be posted on site and available on the Food Safety Zone Web site ([www.foodsafetyzone.ca](http://www.foodsafetyzone.ca))
- Anyone will be able to obtain information about food safety program by calling the Customer Contact Centre.

## Communication Strategy

### Strategy for the Media and General Public

1. Revise the Food Safety Program's Web site and Food Safety Zone in order to provide updated information on the new disclosure system.
2. Develop communication and promotional materials including:
  - Media releases
  - Media kit (news release, operator package, fact sheet, sample signs)
  - Brochure or flyer with information about the Program – for distribution with other PHS program information and as an insert with resident's water bills
  - Display panel to be part of the generic Environmental Health display. The display will be used at community events and City facilities.
  - Advertising posters to be available in public places – libraries, community centres, doctor's offices, Councillors' offices, City facilities, local malls, movie theatres, bus shelters, and other public places in Hamilton.
  - Other promotional materials for the public (e.g. fridge magnets, pens, etc).
3. Develop and conduct a media relations campaign which will include:
  - Sending out a media release
  - Media briefing during the Program launch
  - Providing media kits to local media (news release, operator package, fact sheet, sample signs)

- Conducting media interviews

After the Program launch, media relations should continue through regular news releases, media interviews and participation in the local media, as opportunities arise.

4. Officially launch the Program to the target groups other than the operators. The launch activities will include:
  - An event at one of the food establishments where a green sign will be given to it by the Associate Medical Officer of Health (AMOH). Local media, Chair of Human Services, Public Health Inspectors and program staff will be invited to attend and participate in the photo opportunity. This event will also be an opportunity for the media to interview the AMOH about the Program.
  - Setting up a food safety disclosure display with promotional materials at City Service Centres.

#### MOH, AMOHs, Director of Environmental Health

1. Develop a Q&A fact sheet for the MOH, AMOHs and Director of Environmental Health for handling media inquiries.

#### Environmental Duty Line, Public Health Inspectors, Customer Contact Centre

1. Ensure that the Customer Contact Centre and the Environmental Health Duty Line have information available to handle calls. Develop a FAQ fact sheet for Public Health Inspectors and the Duty Desk, if needed.

#### Operator-specific strategy

1. Produce a communication letter with Program updates to be distributed to all operators via mail/email.
2. Produce an Owner/Operator Guide with information about the program, explanation of the three card system, tips on how to pass, food handler training and certification information. The Guide will be distributed to all operators by Public Health Inspectors prior to the official launch of the Program. The Guide can be in the form of a book or a kit.
3. Produce a flyer for employees at food premises to be posted by the operators
4. Organize presentations to educate and update the operators about the program and its benefits to them and their customers

City Council, PHSMT, DMT

1. Write an information Report to Council with Program updates.
2. Update council on the evaluation of the new disclosure system in 2014/2015.

## **Evaluation**

Evaluation activities will include the following:

- Tracking calls to the Customer Contact Centre and Environmental Health Duty Line and monitoring types of questions asked
- Recording and reviewing feedback from the public
- Recording and reviewing feedback from the operators
- Recording and reviewing feedback from the industry associations
- Tracking the number of presentations to BOH and community

The Food Safety Program will also continue to track the number of inspections completed, and the number of premises with infractions resulting in the posting of yellow cards and red cards. This data will be compared to our previous food inspection results to determine whether greater compliance by food operators is being achieved with the new disclosure system.

## HAMILTON FOOD SAFETY INSPECTION

# PASS

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DATE OF INSPECTION

---

PREMISES NAME

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ADDRESS**INSPECTION SUMMARY DEFINITION****PASS**

Substantial compliance with the Ontario Food Premises Regulation

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MEDICAL OFFICER OF HEALTH

INSPECTOR:

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BADGE#

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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.



# 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

INSPECTOR:

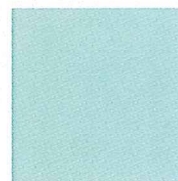
BADGE#

INITIALS

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**



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**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**



The results of this inspection reflect the conditions of the premises at the time of the inspection.  
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