



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



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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



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



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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:

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	
<input type="checkbox"/>	Failed to ensure safe food cooking/holding/storage temperature(s)
<input type="checkbox"/>	Failed to protect food from contamination
<input type="checkbox"/>	Failed to practice adequate food handler hygiene
<input type="checkbox"/>	Failed to provide adequate pest control
<input type="checkbox"/>	Failed to maintain the sanitation of the premises
<input type="checkbox"/>	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	
	
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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: <input type="radio"/> AM <input type="radio"/> 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

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

Type of Infraction	Definition	Example	Corrective Action
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.

Disclosure Card Issued:

RED

Thank you for your time.

Questions?