

Highlights of Changes to Ontario's Food Premises Regulation

Effective July 1st 2018 the Food Premises Regulation R.R.O. 1990, Reg. 562 will be revoked and replaced with the Food Premises Regulation O. Reg. 493/17. This summary document has been prepared for public health and industry stakeholders to raise awareness about the upcoming changes and assist with implementation of the new requirements.

Background

The new regulation follows many other provinces and territories who have adopted outcome-based regulations and have removed many prescriptive requirements. Outcome-based regulations focus on the intended end result of food protection and food safety practices.

Here are some of the key changes:

Posting requirements of inspection results

Many public health units have existing public disclosure programs, some of them require on-site posting to raise awareness of the availability of inspection results to the public. Under the new regulation food premise operators will be required to post the results of inspections conducted by a public health inspector in accordance with the inspector's request.

Food handler training

The new regulation requires every operator of a food premise to ensure that there is at least one food handler or supervisor on the premise who has completed food handler training during every hour of operation. Completed training, under *The Operational Approaches to Food Safety Guidelines (2018)*, requires a 70% pass on food safety training examination and issuance of a food handler certificate that expires after 5 years. Currently in Ontario, more than 64% of food premises meet this requirement as a result of existing local by-laws and the promotion of training by the public health inspector.

Remove prescriptive requirements throughout the regulation by replacing them with outcome-based requirements in areas including

Protection of food from contamination and adulteration, maintenance of rooms and sanitary facilities, sanitary garbage management and requirements relating to convenient hand washing stations for food handlers.

Amend requirements related to temperature control, food handling, and cleaning and sanitizing

- Allow potentially hazardous food items to be in the temperature danger zone for no more than two hours during periods of time necessary for the preparation, processing and manufacturing of the food.
- Prescriptive internal cooking temperatures for specific food items has been replaced with an emphasis on utilizing safe food handling and processing procedures, including temperature control, to ensure food is safe to eat.
- Removal of double strength sanitizer concentration requirement when sanitizing large equipment that cannot be washed in a sink or mechanical dishwasher.
- Supporting innovation by recognizing NSF standard for mechanical equipment and expanding the use of sanitizing agents permitted in a food premises.

While this is a brief review of highlights in the new Food Premises Regulation 439/17, the requirements are intended to move Ontario toward increased transparency, consistency, and strengthen food safety practices based on outcomes that will protect the public.

More Information

It is recommended to work with your public health inspector to learn more about the requirements and how to maintain compliance with the Food Premises Regulation.

To contact your local public health unit, visit:

<http://www.health.gov.on.ca/en/common/system/services/phu/locations.aspx>

Contact

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