



Health and
Social Services
Halimand and Norfolk

Food Premises
DISCLOSURE
GUIDE

Letter from the Medical Officer of Health

Dear Owner/Operator:

The Ontario Public Health Standards requires public disclosure of inspections of restaurants, public pools and spas, daycare centers, as well as personal services settings such as tattoo parlours and hair salons.

As of January 1, 2019, these results will be posted on the Haldimand-Norfolk Health Unit's InspectOUR Community website at <https://InspectOURcommunity.hnhss.ca>.

All establishments in the province of Ontario will be required to post notices related to results of inspections. After an inspection is completed, establishments will be required to post the certificate of inspection as requested by the public health inspector. This is to improve transparency and ensure accountability.

This guidebook was created to highlight the changes under the new legislation, provide additional information about the disclosure program and outline your responsibility as a business owner. Please review carefully.

The public health inspectors at the Haldimand-Norfolk Health Unit would be pleased to answer any questions you may have. Our public health inspectors are available Monday to Friday between 8:30am – 4:30pm and can be reached at 519-426-6170 or 905-318-6623.

Thank you for your cooperation. We look forward to continue working with you to keep our community safe and healthy.

Sincerely,



Dr. Shanker Nesathurai, MD, MPH, FRCPC(C)





Food Premises DISCLOSURE GUIDE

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Introduction

The operation and maintenance of food premises including both fixed and mobile premises are governed by Ontario Regulation 493/17: Food Premises, under the Health Protection and Promotion Act (HPPA). Food premises include, but are not limited to:

- Restaurants,
- Butcher shops
- Banquet halls
- Convenience stores
- Grocery stores
- Food trucks
- Caterers

As a food premise owner or operator, it is your legal responsibility to ensure that your facility complies with all of the necessary legislation and operating standards so that the public can safely consume food from your facility.

This new regulation for food premises came into effect on July 1, 2018. To assist you in meeting the updated requirements of the regulation, the Haldimand-Norfolk Health Unit (HNHU) has created this Food Premises: Disclosure Guide which highlights some of the more significant changes made to the regulation. It is important to note that this guide does not discuss all requirements in the regulation, and following this manual does not exempt operators or owners from any regulatory responsibilities. A copy of Ontario Regulation 493/17: Food Premises can be found on-line at www.e-laws.gov.on.ca.

Please note that changes, renovations or alterations to your facility or operational equipment requires written approval from a certified public health inspector (PHI). Changes may also require a permit from your municipal building department. Call the HNHU and a building inspector before you make any changes, renovations or alterations.





Role of the Public Health Inspector

Public health inspectors regularly inspect food premises, conduct outbreak investigations and follow-up on public complaints to ensure compliance to the legislation and public health safety. Improperly maintained food premises or poor food handling practices can cause a foodborne illness in consumers. The goal of the PHI is to help reduce and/or eliminate the incidence of such illnesses and to prevent any health hazards that may endanger the health of consumers. Compliance with the regulation and good food handling practices are major factors in reaching this goal.

Your PHI can help you operate and maintain your food premise in a safe and sanitary manner. The Health Protection and Promotion Act provides the authority under which enforcement measures can be taken if conditions are found that are, or may be, hazardous to consumers. At the end of an inspection, your PHI will issue a report listing any contraventions of the Regulation or the Act. Enforcement measures may

include a set fine; in the form of a ticket and/or closure order of the food premise until hazards have been reduced or eliminated.

A PHI is available for consultation if you're thinking of making changes or alterations to your premise, and are unsure of your next steps. To contact a PHI, please call the Haldimand-Norfolk Health Unit at 519-426-6170 or 905-318-6623.

DID YOU KNOW?

The Haldimand-Norfolk Health Unit highly recommends that you keep a temperature log of your cold holding units. (Appendix A). This will allow you to spot a malfunction early on and may even save the food inside the cold holding unit.

Regulation: Overarching Features

As of July 1st, 2018, the Ontario Regulation 493/17: Food Premises is in effect. A food premise is any location where food is “prepared, processed, packaged, served, transported, manufactured, handled, sold, offered for sale or displayed” (MOHLTC, 2018a). This definition also includes a mobile food premise.

Below is a summary of the features of the Ontario Regulation 493/17: Food Premises Regulation.

Key Features¹

Posting Requirement

- The Ministry of Health and Long-Term Care (MOHLTC) requires boards of health to disclose the results of the inspections conducted in their jurisdiction.
- Every operator will post the results of the inspection, in the form of a certificate of inspection on the premises, as directed by their PHI.

Food Handler Training

- Every operator of a food premise must ensure that there is at least one certified food handler on-site; every hour that the food premises is open and operational. The certified food handler can be either an employee on duty or a supervisor on duty.

Focus on Outcome Based Requirements

- While the expectations from the Ministry of Health and Long-Term Care (MOHLTC) and the health unit has not changed, the current

DID YOU KNOW?

The Haldimand Norfolk Health Unit is working on an online disclosure website, named “InspectOUR Community.”

Any inspection conducted after January 1 2019 will be publicly available on <https://inspectOURcommunity.hnhss.ca>

regulation does not include any prescriptive requirements when it comes to protecting food from contamination, safe food handling practices, maintenance of rooms and sanitary facilities.

- O. Reg. 493/17 focuses on the outcome of your practices, providing operators with more flexibility with their food handling and operational functions. An example includes using sous-vide as a cooking practice. The current regulation allows businesses to use this cooking practice as long as food is handled safely and cooked thoroughly to prevent foodborne illness.

Amendments: Temperature Control, Food Handling, Cleaning and Sanitizing

- Potentially hazardous foods cannot be in the temperature danger zone for more than 2 hours. In this 2 hour time frame food can be prepared, processed and manufactured as required. For example, when preparing chicken cordon bleu, you must ensure that the ingredients such as cheese, sour cream, garlic, onions, etc. are added to the chicken within the 2 hour

¹ The key changes highlighted in this book were taken from the Ministry of Health and Long-Term Care’s *Highlights of Changes to Ontario’s Food Premise Regulations* document. This document can also be found on the Haldimand-Norfolk Health Unit’s webpage <https://bnbu.org/wp-content/uploads/May-1-Summary-Sheet-Food-Premises.pdf>

window; after which the chicken can either go in the cooler or in the oven to be cooked.

- There are no strict internal food temperatures in the new regulation; instead the focus is on ensuring safe food handling and process procedures are used to make the food safe to eat².
- The use of double strength sanitizer when cleaning utensils or equipment that cannot fit inside a sink or mechanical dishwasher has been removed.
- The regulation now accepts National Sanitation Foundation (NSF) dishwashers and new sanitizing products

DID YOU KNOW?

Foods that can support the growth of pathogens or other microorganisms are known as potentially hazardous foods. They are usually high in protein and moist. For example: meat or meat products, eggs, cooked rice, stew, soup, milk or milk products.



² Although the regulation does not include prescriptive internal temperatures to account for evolving cooking techniques (such as sous-vide and steak tartar), the HNHU still expects owners and operators to use best practices to ensure food is handled and prepared safely.

Disclosure

What is it?

The disclosure program is a new requirement from the MOHLTC for every board of health to ensure that the results of the inspections conducted in their jurisdiction are available to the public.

While this program is not new in the province of Ontario, it is new to Haldimand and Norfolk counties.

As of January 1 2019, inspections conducted by our PHIs will be posted on the Haldimand-Norfolk Health Unit's webpage. In addition, a certificate of inspection needs to be posted on-site at each premise.

Why is it being implemented?

The Haldimand-Norfolk Health Unit supports the MOHLTC's goal of improving transparency and reporting practices.

The disclosure program will allow anyone to access inspection information, which will allow them to make informed decisions that may affect their health.

For more information about the disclosure program, you may consult the Ontario Public Health Standards or visit our website at www.hnhss.ca.



Disclosure: What Does It Mean for You?

What information will be disclosed?

The following information will be disclosed to the public:

1. All critical and non-critical infractions noted during:
 - All compliance inspections
 - All re-inspections
 - Certain complaint inspections: Inspections that are conducted due to a complaint will only be posted if the PHI observes infractions at the time of their visit.
2. Actions taken by the PHI. For example: Food seized.
3. If no infractions were observed during your compliance or your re-inspection, the website will reflect that the premise was in compliance with the Food Premise Regulation at the time of the inspection.

What information will not be disclosed?

Opening comments, closing remarks, and any other comments that are manually typed within the inspection report by the PHI will not show up on the website. These comments will be documented on the hard copy of the inspection report provided to you by your PHI.

Where will the inspection results be disclosed?

On our disclosure website InspectOUR Community at <https://InspectOURcommunity.hnhss.ca>.

Who can see those results?

Anyone visiting the InspectOUR Community website will be able to access the information posted for inspections as of January 1, 2019. For inspections prior to this date, please contact the health unit at 519-426-6170 or 905-318-6623.

What is a certificate of inspection?

A certificate that allows any patrons entering your premises to see that the premise was inspected by a PHI from the Haldimand-Norfolk Health Unit. The certificate of inspection will include the name of the premise, the address, the date of the inspection and the name of the website where they can access more information about the inspection results if they wish to know. You are required to post this certificate of inspection in an area that is clearly visible to the public, until the next visit from your PHI. An example of the certificate of inspection can be found in Appendix D.

What if I correct an infraction during the inspection?

Any infractions that are corrected during the inspection (CDI) are still documented as an infraction on your inspection report and on the disclosure website; but both the report and the website will reflect that the infraction was corrected.

What if I correct an infraction after the inspection, will the website be updated to reflect that the infraction has been corrected?

No. Once an inspection report is signed by a PHI, they cannot edit the report. Closed inspections will be sent to the disclosure website, if they meet the above mentioned criteria. If a re-inspection is required, the PHI will conduct a re-inspection. If you have corrected the infractions your re-inspection report will show up on the website.

Note: Re-inspections are conducted at the discretion of the PHI. Issues that are deemed critical but not an immediate health hazard, and that cannot be eliminated at the time of the inspection will require a re-inspection. In situations like this, your PHI will

conduct a risk assessment of the situation and take actions to mitigate the risk and will conduct a re-inspection to ensure the safety of the public and compliance to the legislation. The time frame will vary depending on the type of infractions noted and the risk assessment conducted by the PHI.

For how long will the inspection results be posted on the website?

As required by the MOHLTC, the results will be posted for a minimum of two years on our disclosure website.



Mobile Food Premises

A mobile food premise is defined as “a trailer, cart or vehicle-mounted food premise or other itinerant food premise which is capable of being readily moved and in which food is prepared and offered for sale to the public,” as per the Ontario Regulation 493/17: Food Premises.

In addition to following the other sections of the Food Premises Regulation, mobile food premises owners and/or operators are also required to ensure that:

- The food being served to the public is made in an approved facility.
- Only single-use articles are used to serve the

food (for example, disposable cutlery, cups, etc.).

- Separate holding tanks for potable (drinking) water and for waste water.
- These tanks also need to have an easily readable gauge to monitor the waste or potable water level (Section 4(1); MOHLTC, 2018b).

Food Handler Training

Why is this training mandatory?

The food handler training is made a requirement in an effort to reduce the incidence of foodborne illness in our communities. It allows every food handler to become educated and more aware of safe food handling practices. In addition to protecting the health of the public, training your employees can protect your business as well.

Who is considered a certified food handler?

- A certified food handler is an individual of your business who has completed training under the Operational Approaches to Food Safety Guidelines (2018). He or she must pass a MOHLTC approved course with a minimum of 70%.
- Food Handler certificates are valid for a period of 5 years; after which they need to be renewed.

Where can I or my employees receive training?

The Haldimand-Norfolk Health Unit provides a Food Handler Certification Program. Several locations and

DID YOU KNOW?

You can download the Training Manual provided by the Ministry of Health and Long-Term Care for free and take the exam for \$10. Visit our website: www.hnhss.ca or call for more information.

dates are available in Caledonia, Dunnville and Simcoe for in person training sessions, to take the exam or both.

Additional training locations that have been approved by the MOHLTC can be found in Appendix B.

For more information about the course, the different languages in which the exam is available and the prices, visit our website at <https://hnhu.org/clinics-classes/food-handler-certification-program/> or call the health unit at 519-426-6170 Ext. 3231 or 905-318-6623 Ext. 3231

Risk Classification & Inspection Frequency

At the beginning of every calendar year, PHIs assess food premises to determine their risk. The risk categorization is based on two major factors.

Firstly, profile factors are taken into consideration (MOHLTC, 2015). Examples of such factors include the population being served, the type of premises that is being operated and the amount and type of food handling being done at the premise.

Secondly, performance factors are taken into account (MOHLTC, 2015). Examples of these include the history of compliance that the premises has had over the last year, the presence of a certified food handler on site, etc.

Based on the above mentioned factors, food premises are divided into 3 categories:

- High risk food premises: Are inspected 3 times every year (every 4 months)
- Moderate risk food premises: Are inspected 2 times every year (every 6 months)
- Low risk food premises: Are inspected once every year
- Low risk food premises (selling prepackaged and non-hazardous foods): Are inspected every 2 years

Note: Complaints received from members of the public, re-inspections or outbreak investigations can prompt additional inspections





Infractions Explained

Critical Infractions

Critical infractions are infractions that can pose an immediate health hazard or can lead to a health hazard, if not corrected immediately. Critical infractions will be denoted on your inspection report with a “C” and will be highlighted on the disclosure website as well.

When critical infraction(s) are observed at the time of the inspection, a PHI may give the owner or operator a deadline to correct the infraction(s) noted, take action as deemed necessary (e.g. discarding a food item), or issue a Section 13 closure order. Section 13 closure orders are issued in order to mitigate or eliminate a health hazard that poses an immediate health risk to the public and which was identified by a PHI during an inspection. Enforcement actions, such as a ticket or a summons, may also follow.

Examples of critical infractions that can lead to a closure include:

- No hot and cold running water, under pressure
- Pest infestation
- Sewage back-up
- Outbreak linked to the facility

Examples of critical infractions that do not necessarily lead to a closure:

- No thermometer in the fridge
- Food handler not wearing a hair restraint while handling food

Note: The above mentioned examples are not part of an exhaustive list. A PHI uses their expertise and knowledge to assess the risk in every situation in order to determine the best course of action at the time of the inspection.

Non-Critical Infractions

Non-critical infractions are infractions that are less severe in nature. They pose a lower risk to the health of consumers, but should still be corrected within the given

time frame to ensure compliance with the legislation. Non-critical infractions will be denoted on your inspection reports with a “NC” and will be highlighted on the disclosure website as well.

Typically, when a non-critical infraction is observed in a premise, the PHI will note it within the inspection report and will give the owner or operator a timeline during which the infraction needs to be corrected. The timeline may vary, depending on the nature of the infraction.

While non-critical infractions are not as severe as critical infractions, it is important to remember that both critical and non-critical infractions (especially those that are repeat infractions) can lead to enforcement actions taken against an operator or a business owner.

Examples of non-critical infractions include:

- Lack of soap or paper towels at the handwashing sink(s)
- Broken floor tiles
- Dirty floors, walls and/or ceilings

Note: The above mentioned examples are not part of an exhaustive list. A PHI uses their expertise and knowledge to assess the risk in every situation in order to determine the best course of action at the time of the inspection.



DID YOU KNOW?

Using gloves does not replace handwashing. Hands must be washed before and after glove use, with soap and water.

Appendix A: Cold Holding Units Temperature Log Template

TEMPERATURE CHART FOR THE MONTH OF _____

AREA: _____

DATE	TEMP AM	INITIALS	TEMP PM	INITIALS

DATE	TEMP AM	INITIALS	TEMP PM	INITIALS

- APPROPRIATE REFRIGERATOR TEMPERATURE RANGE: 4°C or below (40°F or below)
- APPROPRIATE FREEZER TEMPERATURE RANGE: -18°C or below (0°F or below)

Place a Star (*) beside any temperatures that are not in the appropriate range and write the reason and action in the space below.

DATE	REASON	TAKE ACTION

Appendix B: Food Handler Certification Additional Training³

Training provider	Contact information
A Poetic Health Food Handler Training and Certification	apoetichealth@gmail.com
Academy of Applied Pharmaceutical Sciences Food Handling Certificate	200 Consumers Road, Suite 200 North York ON M2J 4R4 416-502-2277 www.aaps.ca
Aims Health & Safety Training Essential Food Safety Training	11 Hyslop Avenue Hannon ON L0R 1P0 905-906-0699
Audmax Inc. The Art and Science of Safe Food	2426 Padstow Crescent Mississauga ON L5J 2G4 905-615-1188 maxcine@audmaxinc.com www.audmaxinc.com
BacOff Food Safety & Hygiene Training and Consulting Food Handler Certification Course	Toronto ON 647-282-4939 info@bacoff.ca www.bacoff.ca
Canadian Food Safety Consulting Group Ltd. SafeCheck™ Advanced Food Safety	5251 48 Ave, SE, Unit 70 Calgary AB T2B 3S2 1-866-258-0643 www.canadianfoodsafety.com
Canadian Food Safety Training Inc. Canadian Food Safety Training	2558 Danforth Avenue, Suite 201 Toronto ON M4C 1L3 416-627-4169 www.canadianfoodsafetytraining.com
Canadian Institute of Food Safety Food Handler Certification Course	Level 3, 500 King Street West Toronto ON M5V 1L9 support@foodsafety.ca www.foodsafety.ca
Food Consulting and Labeling Solutions Food Safety Handler Certification Program	682 David Street Welland ON L3B 2B9 289-697-2146 info@foodsafetyprogram.ca
FoodPrep Inc. Food Handler Certification	4040 Steeles Avenue West, Unit 44, Suite 11 Woodbridge ON L4L 4Y5 416-838-2032 www.foodprep.ca training@foodprep.ca
FoodSafetyTraining.ca Online Food Handler Certification Course	135 Norway Maple Drive Chatham ON N7L 5E6 www.foodsafetytraining.ca info@foodsafetytraining.ca

³ Table reproduced from the Ministry of Health and Long-Term Care (2018c).

Training provider	Contact information
Freeborn & Associates Inc. Managing Food Safety	204-126 Hurontario Street Collingwood ON L9Y 2L8 1-888-829-3177 campus.foodsafetymarket.com
Freeborn & Associates Inc. National Food Safety Training Program	204-126 Hurontario Street Collingwood ON L9Y 2L8 1-888-829-3177 campus.foodsafetymarket.com
Health Canada, First Nations Inuit Health Branch Food Safety Training	211-58 Dalhousie Street, P.O. Box 42 Brantford ON N3T 5M3 519-751-6516
KnowledgeWare Communications Corp. Food Safety for Food Handlers	11763 Darby Street Maple Ridge BC V2X 5G1 604-380-0040 www.kccsoft.com
Ministry of Natural Resources and Forestry Food Safety Training	300 Water Street, South Tower Peterborough ON K9J 8M5 1-800-667-1940
Pharma-Medical Science College of Canada Food Handler	505 Consumers Road, Suite 100 Toronto ON M2J 4V8 416-916-8786 pharmamedical.ca
Probe It Food Safety Food Handler Certification	Greater Toronto Area 416-662-3003 www.probeit.ca
Retail Council of Canada FoodWise	1881 Yonge Street, Suite 800 Toronto ON M4S 3C4 1-888-373-8245 retailcouncil.org
TrainCan ADVANCED.fst - Manager Food Safety Training	85 Scarsdale Road, Unit 101 Toronto ON M3B 2R2 1-888-687-8796 www.traincan.com
TrainCan BASIC.fst - Food Handler Safety Training	85 Scarsdale Road, Unit 101 Toronto ON M3B 2R2 1-888-687-8796 www.traincan.com
Train Food Safety Food Handler Certification Course	252 Bloor Street West Toronto ON M5S 1V6 647-998-8449 info@trainfoodsafety.ca www.trainfoodsafety.ca
ServSafe Ontario Food Handler Training	175 West Jackson Boulevard, Suite 1500 Chicago IL 60604 www.ServSafeInternational.com ServSafeInternational@restaurant.org

Note: This list may be subject to change; please consult the Ministry of Health and Long-Term Care's website for more current information.

Appendix C: Food Premise Operator Checklists

These checklists do not include all requirements in the regulation and is meant to be used as an aid only to ensure your food premise is in compliance. Please refer to a copy of the Regulation online at www.e-laws.gov.on.ca for more details.

Operation & Maintenance	Requirements
Premise	<ul style="list-style-type: none"> <input type="checkbox"/> Premise is maintained in a sanitary condition <input type="checkbox"/> Premise is kept free from materials and equipment not regularly used in the room <input type="checkbox"/> The floor or floor coverings are tight, smooth and non-absorbent <input type="checkbox"/> The floors, walls and ceilings of rooms and passageways may be readily cleaned and kept in good repair <input type="checkbox"/> Single-service containers and articles are kept in such a manner and place as to prevent contamination <input type="checkbox"/> Potable water is available for use <input type="checkbox"/> Hot and cold running water is available under pressure <input type="checkbox"/> Handwashing stations are maintained properly and are easily accessible to the staff <input type="checkbox"/> Handwashing sink is stocked with liquid soap, paper towels in a dispenser or an automatic hand dryer <input type="checkbox"/> Furniture, equipment and appliances are constructed and arranged as to permit thorough cleaning <input type="checkbox"/> Lighting requirements from the Ontario Building Code are met <input type="checkbox"/> The ventilation system is maintained properly <input type="checkbox"/> Garbage and wastes are collected and removed from the premise as often as necessary <input type="checkbox"/> Garbage and waste receptacles are kept closed when not in used <input type="checkbox"/> Premise is free from every condition that may: <ul style="list-style-type: none"> <input type="checkbox"/> Be a health hazard <input type="checkbox"/> Adversely affect the sanitary operation of the premises or the wholesomeness of food
Equipment, Utensils and Multi-Service Articles	<ul style="list-style-type: none"> <input type="checkbox"/> Premise has mechanical dishwasher or 2 or 3 compartment sink for washing by hand <input type="checkbox"/> Drainage racks that are corrosion resistant are available to air dry utensils and/or equipment <input type="checkbox"/> All equipment, utensils and multi-service articles are maintained in good repair, easily cleaned and sanitized. <input type="checkbox"/> Equipment and utensils that come into direct contact with food are corrosion-resistant, non-toxic and free from cracks, crevices and open seams
Storage of Substances	<p>Toxic or poisonous substances required for maintenance are:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Kept away from food, working surfaces or utensils to prevent cross contamination <input type="checkbox"/> Stored in a properly labelled container
Pest Control	<ul style="list-style-type: none"> <input type="checkbox"/> Premise is protected against the entry of pests <input type="checkbox"/> Records of any measures taken must be kept on site for review
Animals	<ul style="list-style-type: none"> <input type="checkbox"/> Premise is kept free from animals, including birds, aquatic species and reptiles; this does not apply to service animals and live aquatic species displayed or stored in sanitary tanks
Sanitary Facilities	<ul style="list-style-type: none"> <input type="checkbox"/> The design, construction and installation are in accordance to the Ontario Building Code <input type="checkbox"/> Kept sanitary, properly equipped and in good repair at all times <p>Equipped with:</p> <ul style="list-style-type: none"> <input type="checkbox"/> a constant supply of hot and cold running water <input type="checkbox"/> a supply of toilet paper <input type="checkbox"/> a receptacle for used towels and other waste material <input type="checkbox"/> a supply of soap or detergent <input type="checkbox"/> a method of hand drying (either single-service towels or a hot air dryer)

Cleaning and Sanitizing	Requirements
Articles, Utensils & Surfaces	<ul style="list-style-type: none"> <input type="checkbox"/> Multi-service articles are cleaned and sanitized after each use <input type="checkbox"/> Utensils other than multi-service articles and surfaces that come into contact with food are cleaned and sanitized as often as is necessary <p>Sanitization of utensils can happen by using one of the following:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Clean water with a minimum temperature of 77° C (min. 45 seconds) <input type="checkbox"/> Chlorine solution (commonly known as a bleach solution) of at least 100 ppm at a temperature of at least 24° C (min. 45 seconds) <input type="checkbox"/> Quaternary ammonium solution at least 200 ppm at a temperature of at least 24° C (min. 45 seconds) <input type="checkbox"/> Iodine solution of at least 25 ppm at a temperature not lower than 24° C (min. 45 seconds) <input type="checkbox"/> Other approved sanitizing agents (must follow manufacturer’s instructions) <input type="checkbox"/> Test strips are available and used to test the strength of the sanitizer used
Mechanical Dishwasher	<ul style="list-style-type: none"> <input type="checkbox"/> Wash cycle has a water temperature is maintained between 60° C-71° Celsius <input type="checkbox"/> Sanitizing cycle has a water temperature of at least 82° C (for a min. of 10 seconds in each sanitizing cycle) <input type="checkbox"/> Provided with thermometers that show wash and rinse temperatures <input type="checkbox"/> If dishwasher uses chemicals as a sanitizer, then sanitizer needs to meet the same requirement as above

Food Handling	Requirements
Food Service Premise	<ul style="list-style-type: none"> <input type="checkbox"/> All food is protected from contamination and adulteration <input type="checkbox"/> All food must be processed in a manner that makes the food safe to eat <input type="checkbox"/> Ice is made from potable water, is handled and stored in a safe and sanitary manner <input type="checkbox"/> Internal temperature of the food is 4° C or less OR 60° C or higher (Refer to Regulation for exemptions) <input type="checkbox"/> Food can be kept outside of the above mentioned temperatures for no longer than 2 hours, only if the food is being processed or prepared <input type="checkbox"/> Frozen food is kept frozen until it is sold or prepared for use <input type="checkbox"/> Cold holding units are equipped with accurate and easy to read thermometers <input type="checkbox"/> Racks, shelves or pallets that are used to store food in a food premise must be designed to protect the food from contamination <input type="checkbox"/> A certified food handler needs to be present onsite during every hour that the premise is operating
Food Handlers	<p>Food Handlers must:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Not use tobacco inside the food premise <input type="checkbox"/> Practice good personal hygiene <input type="checkbox"/> Wear clean outer garments <input type="checkbox"/> Take reasonable precautions to ensure that their hair is restrained to reduce chances of contaminating food <input type="checkbox"/> Wash hands as often as necessary to prevent the contamination of food or food areas <input type="checkbox"/> Not have a communicable disease that can be transmitted to others <input type="checkbox"/> A person who has a skin disease is not to work with food unless he or she has obtained the approval of the Medical Officer of Health in writing

Commodities	Requirements
Meat Products	<ul style="list-style-type: none"> <input type="checkbox"/> Food safety procedures are available, if meat is manufactured on site <input type="checkbox"/> Meat used in a premise is easily identified by a tag, stamp or label attached to or on the product <input type="checkbox"/> Meat used in a food premise is obtained from an inspected animal and it is approved for use by provincial or federal legislation
Eggs	<ul style="list-style-type: none"> <input type="checkbox"/> Grade “C” eggs are not used in the food premise. Refer to the Regulation for exemptions.

Records	Length of Time Records Retained
<ul style="list-style-type: none"> <input type="checkbox"/> Food purchase records present 	Minimum of 1 year after purchase
<ul style="list-style-type: none"> <input type="checkbox"/> Pest control measures taken 	Minimum of 1 year after records are made
Meat product records include: <ul style="list-style-type: none"> <input type="checkbox"/> the kinds of meat products manufactured <input type="checkbox"/> the names and addresses of suppliers that supplied products used in the manufacturing <input type="checkbox"/> the weight of the meat products <input type="checkbox"/> the dates of receipt of products used in the manufacturing 	Minimum of 1 year after purchase

Appendix D: Copy of Certificate of Inspection



Inspect **OUR** Community

CERTIFICATE OF INSPECTION

This certificate of inspection confirms that:

NAME OF PREMISE

located at

ADDRESS OF PREMISE

was inspected by a public health inspector of the Haldimand-Norfolk Health Unit on

DATE OF INSPECTION

Under the authority of Ontario's Health Protection and Promotion Act and applicable regulations

Re-inspection required

Dr. Shanker Nesathurai, (Acting) Medical Officer of Health

For more information about the inspection conducted on this day, visit our disclosure website: InspectOUR Community.

Simcoe: 519-426-6170 • Caledonia: 905-318-6623 • <https://inspectourcommunity.hnhss.ca>



All inspection results are based on observations made by the public health inspector at the time of inspection.

This certificate is the property of Haldimand-Norfolk Health Unit. Removal, altering or damaging of this certificate may result in enforcement action.

References

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Note: This booklet is only intended to be a guide and does not replace any legislative requirements.

Inspect **OUR** Community

For more information about the disclosure program and the InspectOur Community disclosure website, please contact the Haldimand-Norfolk Health Unit at 519-426-6170 or 905-318-6623 or visit <https://inspectourcommunity.hnhss.ca>

**Health and
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