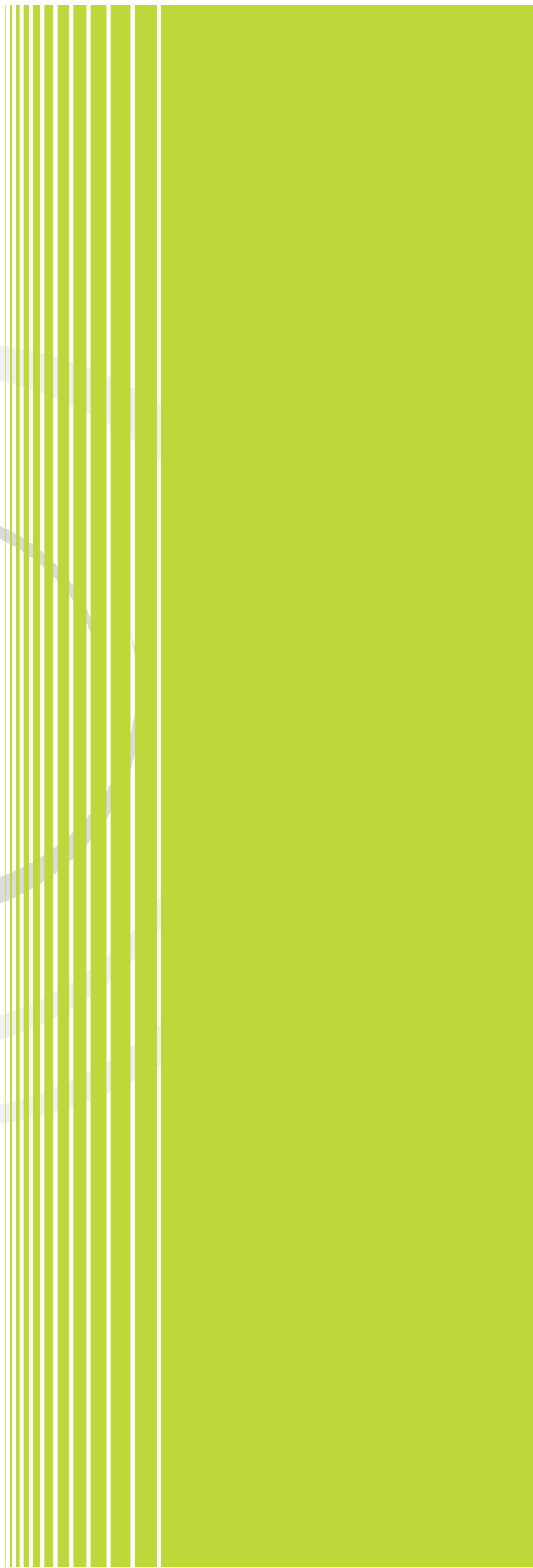




Food Premises Operator guide





Message from the Medical Officer of Health.....	2
Safe Food Counts Overview.....	3
Introduction.....	4
ABOUT INSPECTIONS.....	5
Purpose of Inspections.....	5
Types of Premises and Frequency of Inspections.....	5
Complaint Investigations.....	6
HOW TO PREPARE.....	7
THE PROGRAM.....	7
How the Program Works.....	7
Understanding Your Food Safety Stars.....	8
Infractions.....	8
How the Scoring Works.....	8
Correction of Infractions and Legal Action.....	9
SFC Complaint Process.....	10
HACCP.....	11
OPENING OR RENOVATING A FOOD PREMISES.....	11
Planning Checklist.....	11
FREQUENTLY ASKED QUESTIONS.....	12
GLOSSARY.....	14
FOOD PREMISES CLASSIFICATIONS RATED UNDER SFC.....	17
APPENDIX.....	19
1. Food Premises Regulation (O. Reg. 562/90).....	19
2. Food Handler Course.....	31
3. Self Inspection Checklist.....	32
4. Sample Food Safety Stars Sign.....	33

Dear Food Premises Operator:

In June of 2009, the Windsor-Essex County Health Unit introduced a food safety disclosure program called Safe Food Counts (SFC). All retail food premises in Windsor and Essex County are inspected under this system. Public Health Inspectors continue to inspect your premises under the same food safety laws. Inspection results are represented by food safety stars on a sign. This sign should be posted in a location visible from outside of the premises. Access to inspection results including the number of food safety stars with details of the inspection are posted on the website www.safefoodcounts.ca and are also available by contacting the Health Unit's Health Inspection Department.

This updated Operator Guide provides you with information about the program. It includes guidelines on how to get and keep a high number of food safety stars, how the program works, and details on food safety inspections. Please read this guide carefully. If you have any questions, contact your Public Health Inspector at the Health Unit 519-258-2146. We look forward to continuing to work with you to provide safe food to your customers.

Sincerely,

Dr. A. Heimann
Medical Officer of Health
Windsor-Essex County Health Unit



Deb Bennett
Director, Health Protection
Windsor-Essex County Health Unit



Ontario law requires that all food premises must operate according to the minimum requirements of the Food Premises Regulation (O. Reg. 562/90) under the Health Protection and Promotion Act (HPPA). Public Health Inspectors check food premises to see that you, as the owner or operator of a food premises, are following safe food practices. These practices are described in detail in the Food Premises Regulation (see Appendix 1). If you aren't following some parts of the law, an inspector can order you to:

- Fix the issue right away.
- Fix the issue by the date specified.
- Close your premises.

The order an inspector gives depends on how serious the issue is and whether it makes the premises unsafe.

Safe Food Counts is a food safety program in Windsor and Essex County that makes the results of an inspection public. It turns the results of your premises inspection into food safety stars. The stars are on a sign that you should put in your food premises front door or window. You may be **required** to post the sign if your municipality has a by-law in place. If you don't have a door or window (e.g., food cart) then the sign should be put in a place that the public can easily see. The number of stars you get tell the public how well you follow the requirements of Food Premises Regulation.



excellent

very good

good

fair

needs improvement

...what the stars mean

The number of stars your premises gets won't change until the next regular inspection. The number of times your premises is regularly inspected depends on the risk rating assigned to your premises.

The only way to get more stars for your food premises is to improve your food safety practices and how closely you follow the Food Premises Regulation. Taking a Food Handler Course (see Appendix 2) will help you learn about safe food handling practices. You can also follow the Self Inspection Checklist (see Appendix 3), which is an easy way to monitor your day-to-day practices. A Public Health Inspector is also a good source of information and can help you improve your food safety practices.

As part of our mandate, the Windsor-Essex County Health Unit has developed a food safety ratings and disclosure program. The name of this program is Safe Food Counts (SFC).

The food supply in Canada is one of the safest in the world. However, there are still an estimated 11 to 13 million people per year in Canada who get a food-borne illness. Medical costs and productivity losses from food-borne illness or food poisoning are estimated at over \$1 billion each year.

The causes of food-borne illnesses can happen anywhere along the food distribution chain. This means that everyone, including producers, packers and shippers, processors and manufacturers, retailers, and consumers must do their part to ensure the safety of our food.

To reduce food-borne illnesses caused by poor food safety practices at food premises, the Health Unit has developed SFC.

Safe Food Counts benefits both the public and food premises. The goals of SFC are to improve food safety standards, reduce the risk of food-borne illness, and raise consumer awareness of food safety. Research shows disclosure systems improve compliance with food safety laws and enhance food safety standards in food premises.

Following a compliance inspection Public Health Inspectors will give each food premises a food safety stars sign. The number of stars on a sign is based on your food safety practices and compliance with the regulations. Food premises should post this sign to help customers make an informed decision about where they eat. You may be required to post the sign if your municipality has a public disclosure by-law.

This information is also on our website at www.safefoodcounts.ca.

WINDSOR-ESSEX COUNTY HEALTH UNIT

The Windsor-Essex County Health Unit's mission is to work with the community to promote, protect, and improve health and well-being for all.



Purpose of Inspections

The purpose of food premises inspection is to make sure food premises follow the Food Premises Regulation (O. Reg. 562/90) under HPPA. Right now, all food premises must follow the minimum requirements of these regulations. It's the responsibility of food premises operators to know and comply with the regulation at all times (see Appendix 1 or www.e-laws.gov.on.ca). SFC doesn't change the regulations. Public Health Inspectors (PHIs) continue to regularly inspect retail food premises to see if they are operated according to the HPPA and Food Premises Regulation (O. Reg. 562/90). The Self Inspection Checklist in Appendix 3 will help you see what an inspector looks for during an inspection.

Types of Premises and Frequency of Inspections

A Public Health Inspector will assess the risk level of your food premises at least once a year based on eight factors. This assessment determines if your premises is a high, medium, or low risk premises. Food premises are inspected according to the following schedule:

- High risk premises - no less than once every four months.
- Medium risk premises - no less than once every six months.
- Low risk premises - no less than once every 12 months.

During a food premises risk assessment, an inspector will look at eight food safety factors.

1. Type of food and intended uses.

Food-borne illness is caused by eating contaminated food. Any type of food can cause food-borne illness. But some types of food, like meat, poultry, and seafood, have a higher risk of being contaminated than other types of food, like canned goods.

2. Food handling.

Foods that are handled a lot during preparation are more likely to be contaminated. Food premises that handle uncooked and unpackaged foods also have a greater risk of contaminating these foods than if they are prepackaged.

3. Equipment and facility.

The layout of food premises can affect the risk of contamination. For example, raw unprocessed hazardous foods need to be separated from cooked and ready-to-eat foods. Food premises that don't allow for the safe flow and separation of foods are at greater risk of contamination of foods.

4. Management and employee food safety knowledge.

Knowledge of food safety principles is essential in order to ensure that safe food handling practices are followed. One of the best ways an owner/operator can improve their own and their staff's food safety knowledge is by becoming a Certified Food Handler (Appendix 2).

5. Food safety management program.

To ensure safe food processing and preparation stages, food premises should have a food safety program such as Hazard Analysis Critical Control Point. Food premises that have food safety programs have a lower risk of food contamination than premises that don't have a food safety program.

6. Regulatory compliance.

There is a relationship between past food safety practices and food-borne illness. Food premises that have repeated crucial/significant infractions and/or are associated with a food-borne illness outbreak have an elevated food safety risk.

7. Volume of food.

Higher volumes of foods have an added level of food safety risk because they usually require more handling by different people.

8. Type of patrons.

Some people, such as the young, elderly, and immuno-compromised are more vulnerable to food-borne illness than are the general population. They can easily get sick and become seriously ill after exposure to low levels of contamination. This means food premises that serve these populations, such as hospitals or daycares, are considered to be high risk facilities.

Complaint Investigations

All complaints that the public make are recorded, investigated, and responded to courteously and efficiently in accordance with Windsor-Essex County Health Unit policies and procedures. An attempt to contact complainant(s) will be initiated within the next business day of receipt of the complaint.

how to prepare

The Windsor-Essex County Health Unit encourages all operators of food premises to review this Guide and the Self Inspection Checklist to prepare for compliance inspections. This checklist is meant to be a guide only and doesn't substitute the Food Premises Regulation. The rules and regulations that food premises are currently required to follow haven't changed. This means that what PHIs are looking for hasn't changed. It's very important that you understand and follow the requirements of the Food Premises Regulation (see Appendix 1).

You can also improve your food handling practices by becoming a Certified Food Handler. Food handler courses are available both in-class at the Health Unit or online at www.wechealthunit.org. For more information on the course, please see Appendix 2.

the program

How the Program Works

At the end of each food premises inspection, premises get a sign with food safety stars. The number of stars on the sign are based on the infractions a PHI sees during the inspection.

A PHI won't visit at the request of the owner/operator for the purpose of changing the food safety stars.

A change to the food safety stars can be made by a PHI before the next scheduled compliance inspection if there's legal documentation (e.g., name change or new business license issued by municipality) that the business has been sold.

Re-inspections will be conducted at the discretion of the PHI. The purpose of a re-inspection is to ensure compliance with the original work order. Compliance with original work order upon re-inspection won't increase your food safety stars.

Infractions that haven't been corrected without a reasonable explanation or written request for extension may be charged with an offence under the Provincial Offences Act.

Understanding Your Food Safety Stars

The Safe Food Counts scoring system is based on a five star system. When a premises doesn't follow the regulations it's called an infraction. The number of stars a food premises gets is determined by scores given to each infraction. The infractions that pose a higher food safety risk (crucial infractions) are assigned a higher point value than lower risk infractions (minor infractions). Once an inspection is finished, any observed infractions are added together. A higher score means fewer stars.

infractions

Crucial Infractions

Crucial infractions could pose an immediate health hazard. These infractions need to be corrected immediately. Some crucial infractions include:

- Refrigeration temperatures that are too high.
- Hot holding temperatures that are too low.
- Raw hazardous foods contaminating ready to eat foods.

Significant Infractions

Significant infractions could pose a potential health hazard and sometimes need a re-inspection. Some significant infractions include:

- Improper cleaning and sanitizing of utensils.
- Inadequate garbage disposal.

Minor Infractions

Minor infractions don't pose an immediate health hazard. Some minor infractions include:

- Dirty floors in the premise.
- Inadequate signage on washrooms.
- Missing tiles on the floor or walls.


How the Scoring Works

The scoring system assigns a point value to each infraction based on the risk it poses. This means more points are given to more serious infractions. The points from all the infractions are then added up. The higher the score, the fewer stars you'll get. Conditions range from minor infractions (the least serious infraction with the lowest point value) to crucial infractions (the most serious infractions with the highest point value).



star system

Each premises starts with five stars. Each infraction is given points based on the risk the infraction poses. The points are totalled to give an overall score, which determines the number of food safety stars.

	0 - 10	excellent
	11 - 20	very good
	21 - 30	good
	31 - 40	fair
	≥41	needs improvement
	not tied to points	closed

If a health inspector arrives at your open premises for an inspection and finds health hazards that require it to be closed, the inspector will give you a 'Closed' sign to post. This sign doesn't have stars on it and must stay posted until a Public Health Inspector determines the reason for closure has been corrected. A full compliance inspection will then be completed.

If a situation exists in your food premises that poses an immediate danger to the public's health and safety, your premises must be closed.

Correction of Infractions and Legal Action

When infractions are observed in your food premises you must ensure they are fixed as soon as possible. Crucial items must be corrected at the time of inspection. Repetitive non-compliance may result in legal action being initiated, which can result in fines.

Under the Provincial Offences Act, a Public Health Inspector has the authority to issue Provincial Offence Notices (tickets), summons and orders to the operator or food handler for a violation under the Food Premises Regulation (O. Reg. 562/90).

A summons requires the owner/operator to appear in court rather than just pay a set fine. A trial will determine the outcome.

Closure Orders are issued under the HPPA. An inspector will issue an order when there is an immediate health hazard and you are unable to fix it right away. The order will refer to requirements that need to be met before your premises can re-open. A person served with an order has 15 days to appeal the order to the Health Services Appeal and Review Board.

SFC Complaint Process

Owners/operators may file a complaint or question about inspections, regulations, weighting, policies, and procedures. However, because the food safety stars are based on the findings of a qualified Public Health Inspector, it will very rarely be changed.

This complaint process is a non-legal, informal problem solving process designed to resolve issues within the framework of Safe Food Counts. If an owner/operator would like to appeal any tickets or summons it must be done through the Ontario Provincial Court System. Any dispute regarding orders given under the HPPA must be made through the Ontario Health Services Appeal and Review Board.

If you have a complaint...

1. Write out the specific reasons for the complaint.
2. Submit the complaint within 14 calendar days from the date of the inspection. Write, fax, or bring in the written complaint to the Health Unit.

Health Inspection Department
Windsor-Essex County Health Unit
1005 Ouellette Avenue, Windsor, ON N9A 4J8
Fax: 519-258-8672

3. Your complaint will be reviewed and investigated by a Manager of Health Inspection. The Manager will make recommendations to the Director of Health Protection for a decision.
4. The Health Unit will record how your complaint was resolved and it will be filed.

If you have any questions or concerns, please feel free to call the Health Unit Inspection Department at 519-258-2146 ext. 1450.

519
258
2146
ext.
1450



hazard analysis critical control point

A HACCP audit is used to monitor processes and critical control points to identify areas that can be addressed to improve food safety. A critical control point is a step during food preparation when food is vulnerable to bacterial growth and contamination from chemicals, micro-organisms and foreign objects. These points must be controlled or eliminated to prevent food-borne illness.

You or your Public Health Inspector may conduct a Hazard Analysis Critical Control Point (HACCP) audit in your premises. The PHI may conduct a HACCP audit to monitor critical control points for education or for a complaint investigation.

A HACCP audit done with your PHI may include:

- A review of your progress with past HACCP audits.
- A review of menu items.
- A discussion about crucial control points and HACCP principles.
- Observation and discussion of infractions.
- An examination of crucial control points and determining corrective action.
- Analysis of food samples through the Public Health Lab.

opening or renovating a food premises

The Windsor-Essex County Health Unit requires a notice of intent to operate be submitted to the Health Inspection Department. It's strongly recommended the owner/operator follows the planning checklist below. Consulting a Public Health Inspector in advance will help you meet the requirements of the Food Premises Regulation.

planning checklist



If you're thinking about opening a food premises, here is a planning checklist to help you.

- Review Food Premises Regulation.
- Contact a Public Health Inspector.
- Provide the name of your business and business address to the Windsor-Essex County Health Unit.
- Provide owner/operator name, mailing address, and telephone number to the Windsor-Essex County Health Unit.
- Submit a floor plan to the Windsor-Essex County Health Unit.
- Call the Health Unit to let us know you're ready to open.

What do the food safety stars mean?

The food safety stars let you see, at a glance, the level of compliance with the Food Premises Regulation at the time of inspection. This means it represents the situation as found by the Public Health Inspector on the day of that inspection. The stars may not be representative of the overall, long-term standards of the business. It also doesn't represent the quality (e.g., taste, nutrition, customer service, etc.) of the food served at the premises.

What is a crucial infraction?

A crucial infraction is a condition that poses an immediate health hazard. A health hazard is any condition that can lead to a food-borne illness. Some examples include:

- Refrigeration temperatures that are too high.
- Hot holding temperatures that are too low.
- Raw hazardous foods contaminating ready to eat foods.

When can my food safety stars change?

A change to the food safety stars may be made by a PHI before the next scheduled compliance inspection if the business is sold and there is legally verifiable documentation (e.g., name change, new business license issued by municipality).

What if I have a complaint?

You may file a complaint or question about inspections, regulations, policies, and procedures. You do this by writing down your complaint and sending it to the Health Unit. Please note that because the total number of food safety stars is based on findings of a qualified Public Health Inspector, it will very rarely be changed.

Why is a food premises closed?

A closure order is issued to the operator of a food premises when the Public Health Inspector believes an immediate health hazard exists and can't be fixed on the spot. Under these conditions, an order to close the premises under Section 13 of the Health Protection and Promotion Act will be issued. A Section 13 order is issued to eliminate or decrease the effect of the health hazard. An order is a legal document. Failure to comply with an order is an offence, which upon conviction, could result in a significant fine.



What can lead to a closure?

A premises is ordered closed when, in the opinion of a Public Health Inspector, a health hazard exists and the condition is not corrected. Examples include:

- No potable (drinkable) running water.
- Sewage back-up into food preparation or storage areas.

Operators who don't comply with a closure order may be charged and required to appear in court. Public Health Inspectors monitor closed premises daily to ensure they stay closed to the public. If the court finds the defendant guilty of failing to comply with a closure order, the individual operator may be fined up to \$5,000 and a corporation up to \$25,000 for each day or part of a day. The operator or corporation has the right to appeal any Section 13 order issued by the Windsor-Essex County Health Unit through the Ontario Health Services Appeal and Review Board within 15 days of the order.

How do I know if the sign displayed is valid and genuine?

All Safe Food Counts star signs have an embossed seal. At the time the sign is issued it will be dated by a Public Health Inspector. The sign will have a unique certificate number. This number can be used to find out more information about the inspection by calling the Health Unit.

What if my star sign is destroyed or lost?

If the SFC star sign is destroyed or lost, you must contact the Windsor-Essex County Health Unit at 519-258-2146 within 24 hours to receive a replacement sign.

How can I improve my food safety stars?

You can get more food safety stars by improving your level of compliance with the Food Premise Regulation (see Appendix 1). To help you understand the Regulations, you can take the Food Handler Course (see Appendix 2).

The following definitions are some commonly used terms.

business day

Normal working days of the Windsor-Essex County Health Unit, are Monday to Friday, excluding all holidays observed by the Health Unit.

C.I.P.H.I.

Canadian Institute of Public Health Inspectors, which governs advances in the profession, science and field of Environmental Public Health through certification, advocacy, education, and setting standards.

certified food handler

An individual who's attended a food handler training course acceptable to the Ministry of Health and Long-Term Care and meets the minimum requirements for the Food Handler Training Protocol in the Ontario Public Health Standards. In addition, a Certified Food Handler must write and pass an exam.

compliance inspection

A thorough and complete inspection of a food premises conducted by a Public Health Inspector.

crucial infraction

Any violation of the Food Premises Regulation (O. Reg. 562/90), as amended, that presents an immediate health hazard and requires immediate corrective actions.

food

Nourishment for human consumption, and includes an ingredient of food or drink for human consumption.

food disposal

After examination or investigation a Public Health Inspector can take action and destroy food to eliminate or decrease a health hazard.

food premises

A premises where food or milk is manufactured, processed, prepared, stored, handled, displayed, distributed, transported, sold or offered for sale but doesn't include a private residence (HPPA 1990). For the purpose of SFC the premises must also be included in the Food Premises Regulation (O. Reg. 562/90).

food seizure

A legal possession of food by a Public Health Inspector who is of the opinion, upon reasonable and probable ground, that the condition of the food is a health hazard.

food service premises

Any food premises where meals or meal portions are prepared for immediate consumption or sold or served in a form that will permit immediate consumption on the premises or elsewhere.

HACCP audit

A Hazard Analysis Critical Control Point (HACCP) system is a universally recognized and accepted method for food safety assurance. It's a scientific and systematic approach to identification, assessment, and control of hazards during production, processing, manufacturing, preparation, and use of food to ensure it's safe when consumed.

hazardous food

Food that's capable of supporting the growth of pathogenic organisms and/or the production of the toxins of such organisms.

health hazard

A condition of a premises, substance, plant, or animal other than humans, or a solid, liquid, gas, or combination of any of them, that has or that is likely to have an adverse effect on the health of any person.

health unit

An area that, by or under any HPPA, is the area of jurisdiction of a board of health.

HPPA

The Ontario Health Protection and Promotion Act (1990).

minor infraction

Any violation of Food Premises Regulation (O. Reg. 562/90), as amended, that is not likely to present an immediate or substantial risk to the public's health and doesn't lead directly to food-borne illness.

multi-service article

Any container or eating utensil that's intended for repeated use in the service or sale of food.

work order

A written report to a food premises owner and/or operator noting infractions and requiring the owner to comply with the appropriate legislation.

section 13 order

A verbal and/or written direction given to remove a condition that constitutes a health hazard as defined by the Health Protection and Promotion Act.

owner/operator

In relation to a food premises, a person who has responsibility for and control over activities carried out at a premises. It's possible to have more than one owner/operator of the same food premises. An owner/operator must be present at a food premises at all times. The owner/operator present at the time of an inspection or investigation has signing authority on inspection forms and records.

regulation

For the purposes of the SFC, "Regulation" refers to the Food Premises Regulation (O. Reg. 562/90).

re-inspection

A follow-up inspection of a food premises compliance inspection and/or complaint investigation for the purpose of determining whether outstanding infractions have been corrected.

risk assessment

A process to determine a risk category of a food premises for the purpose of establishing a minimum annual frequency of inspections. This is to be done at least once per year. It is based on the nature of the food prepared, the age, and/or medical condition of the population served, the number of processes involved in preparing the food, and whether the premises has been implicated or confirmed as a source of food-borne illness or outbreak.

safe food counts (sfc)

A disclosure system that translates the results of a food premises inspection into food safety stars. The number of stars represents the level of compliance with Food Premises Regulation (O. Reg. 562/90).

significant infraction

Any violation of Food Premises Regulation (O. Reg. 562/90), as amended, which presents a potential health hazard if left uncorrected.

vulnerable groups

Applies to any designated group identified by epidemiological or other studies as being at higher risk for food-borne illness than the general population.

weighting/scoring

A level of scoring based on the risk associated with each infraction.



Food Premises Type	Definition
Bake Shop	Premises in which the primary function is the sale of bakery products which are not prepared or produced on-site.
Bakery	Premises where bakery products are produced, prepared, packaged, stored or sold with the primary function being production of baked goods for wholesale or retail.
Banquet Facility	Premises or portion of a premises (with or without on-site preparation) used for holding special events or celebrations; operating hours are usually short and the facility is usually available for hire (excludes churches).
Beverage Room	Area where the primary function is for the sale and service of alcoholic beverages. Refers to the unit itself and not the premises.
Bottling Plant	Premises where non-carbonated, carbonated and/or alcoholic drinks are processed, bottled or canned (excluding bottled-water plants).
Butcher Shop	Premises where primarily raw meat (including poultry) is received in carcass quantity or portions thereof, that requires further portioning and packaging for retail purposes.
Cafeteria Private Access	Premises operated as self-service primarily for employees in the workplace. The public may also enter.
Cafeteria Public Access	Premises operated as self-service primarily for students in private schools, universities, and similar institutions.
Catering Vehicle	Mobile food service premises which sells prepackaged hazardous foods prepared in a commissary.
Cocktail Bar	Area where the primary function is for the sale and service of alcoholic beverages.
Commissary	Premises where hazardous foods are prepared, packaged, stored, and distributed to catering vehicles or other food premises.
Community Kitchen (Meal Program)	Premises where food is prepared and served to people in need (i.e., soup kitchens).
Fish Shop	Premises where primarily live and/or fresh fish or shellfish are sold, packaged, or processed for human consumption (includes wholesalers).
Food Cart	Premises which prepares and/or sells non-hazardous foods. (e.g., coffee, french fries, peanuts, popcorn carts).
Food Caterer	Premises where primarily meals or meal portions are prepared on-site, for service elsewhere (i.e., private functions).
Food Depot	Premises where food is stored awaiting delivery to retail outlets including food warehouses.
Food Store (Convenience/Variety)	Premises where primarily food and food products are offered for sale in or from the original packaging container to the consumer and intended for use off the premises without on site food preparation (e.g., Mac's, 7-Eleven).
Food Take Out	Food premises where ready to eat foods are prepared and/or offered for sale for consumption elsewhere.

Food Vending Facility	Premises housing one or more vending machines which dispenses hazardous food directly to a customer, either stand alone (different location from the main service area) and/or having different ownership than the food premises.
Hot Dog Cart	Mobile food vehicle where food preparation is limited to the reheating of pre-cooked meat products in the form of wieners or similar sausage products to be served on a bun.
Ice Cream/ Yogurt Vendors	Premises where primarily ice cream/yogurt is served or processed for consumption on or off premises (e.g., Baskin Robbins, Dairy Queen).
Locker Plant	Premises in which individual lockers are rented or offered for rent to the public for storage of frozen foods. This may also be an integral part of the butcher shop or a food store.
Mobile Food Preparation Premises	Vehicle or other itinerant food premises from which food prepared therein is offered for sale to the public.
Private Club	Social or recreational premises which operates its own kitchen and liquor facilities. Access to such a facility is usually limited to members and their guests.
Refreshment Stand	Food premises from which non-hazardous foods, confections, and hot or cold drinks are sold (e.g., arena snack bars, cinemas, parks).
Restaurant	Premises with seating where meals are prepared or served for immediate consumption thereon.
Serving Kitchen	Premises with a satellite kitchen, which prepares and serves meals or meal portions (e.g., hospitals, institutions, hotels).
Street Food Vendor	A cart that is set up on a temporary basis in a public space, from which food is sold or offered for sale for immediate consumption.
Supermarket	Premises similar to a food store but offers large volume of food for sale and is multifunctional, and may include speciality departments/units such as delis, butcher shops, bakeries, or seafood counters. All sub-units of this type should have the same risk assessment as the highest risk assessed unit.

food premises regulation (O. Reg. 562/90)

Food Premise Regulation

Health Protection and Promotion Act
Loi sur la protection et la promotion de la santé
R.R.O. 1990, REGULATION 562

FOOD PREMISES

Consolidation Period: From May 1, 2008 to the e-Laws currency date.
Last amendment: O. Reg. 99/08.

This Regulation is made in English only.

CONTENTS

	Sections
PART I	INTERPRETATION
PART II	ESTABLISHMENT
	EXEMPTIONS
	CATERING VEHICLES
	MOBILE PREPARATION PREMISES
	STREET FOOD VENDING CARTS
	VENDING MACHINES
	LOCKER PLANTS
PART III	GENERAL
	BUILDING MAINTENANCE
	LIGHTING
	VENTILATION
	EQUIPMENT
	FOOD HANDLING
	MEAT AND MEAT PRODUCTS
	MILK AND MILK PRODUCTS
	EGGS
	MAINTENANCE
	PERSONNEL
PART IV	SANITARY FACILITIES
	GENERAL
	EMPLOYEES
	PATRONS OF FOOD SERVICE PREMISES
	CLEANING AND SANITIZING OF UTENSILS

PART I INTERPRETATION

1. (1) In this Regulation,

"catering vehicle" means an itinerant food service premise in which no food is prepared other than hot beverages and french fried potatoes;

"corrosion-resistant material" means any material that maintains its original surface characteristics after,
(a) repeated exposure to food, soil, moisture or heat, or
(b) exposure to any substance used in cleansing and sanitizing;

"egg grading station" means an egg grading station registered under the *Canada Agricultural Products Act*;

"egg processing station" means an egg product processing station registered under the *Canada Agricultural Products Act*;

"eggs" means raw eggs in the shell;

"employee" means any person who,
(a) is employed in a **food premise**, and
(b) handles or comes in contact with any utensil or with food during its preparation, processing, packaging, service, storage or transportation;

"farmers' market" means a central location at which a group of persons who operate stalls or other food premises meet to sell or offer for sale to consumers products that include, without being restricted to, farm products, baked goods and preserved foods, and at which the majority of the persons operating the stalls or other food premises are producers of farm products who are primarily selling or offering for sale their own products;

"farmers' market food vendor" means the operator of a stall or other **food premise** that is located at a farmers' market;

"farm products" means products that are grown, raised or produced on a farm and intended for use as food and include, without being restricted to, fruits and vegetables, mushrooms, meat and meat products, dairy products, honey products, maple products, fish, grains and seeds and grain and seed products;

"food contact surface" means any surface that food comes in contact with in a **food premise**;

"food service premise" means any **food premise** where meals or meal portions are prepared for immediate consumption or sold or served in a form that will permit immediate consumption on the premises or elsewhere;

"Grade 'C' eggs" means eggs that are graded "Canada C" as defined in the regulation under the *Canada Agricultural Products Act*;

"hazardous food" means any food that is capable of supporting the growth of pathogenic organisms or the production of the toxins of such organisms;

"locker plant" means any **food premise** in which individual lockers are rented or offered for rent to the public for the storage of frozen foods;

"manufactured meat product" means food that is the product of a process and that contains meat as an ingredient and includes meat that is processed by salting, pickling, fermenting, canning, drying or smoking or otherwise applying heat or to which edible fats, cereals, seasonings or sugar have been added;

"mobile preparation premises" means a vehicle or other itinerant **food premise** from which food prepared therein is offered for sale to the public;

"multi-service article" means any container or eating utensil that is intended for repeated use in the service or sale of food;

"official method" means a method used by a laboratory established under section 79 of the Act for the laboratory examination of food;

"pre-packaged foods" means food that is packaged at a premise other than the premises at which it is offered for sale;

"public space" means a space, whether indoors or outdoors, to which the public is ordinarily invited or permitted access, either expressly or by implication, whether or not a fee is charged for entry;

"sanitizing" means antimicrobial treatment, and "sanitize" has a corresponding meaning;

"selling" includes automatic vending;

"serving" includes self-service;

"single-service article" means any container or eating utensil that is to be used only once in the service or sale of food;

"single-service towel" means a towel that is to be used only once before being discarded or laundered for reuse;

"street food vending cart" means a **food premise**,
 (a) that is a cart set up on a temporary basis in a public space, and
 (b) from which food is sold or offered for sale for immediate consumption;

"utensil" means any article or equipment used in the manufacture, processing, preparation, storage, handling, display, distribution, sale or offer for sale of food except a single-service article;

"vending machine" means any self-service device that upon insertion of a coin, coins or tokens, automatically dispenses unit servings of food either in bulk or in package form. R.R.O. 1990, Reg. 562, s. 1 (1); O. Reg. 308/06, s. 1; O. Reg. 338/07, s. 1.

(2) A reference in this Regulation to the medical officer of health or the public health inspector means the medical officer of health or the public health inspector, as the case may be, of the board of health in the health unit in which the **food premise** referred to is situate. R.R.O. 1990, Reg. 562, s. 1 (2).

PART II ESTABLISHMENT EXEMPTIONS

2. (1) This Regulation applies to all food premises except,
 - (a) boarding houses that provide meals for fewer than ten boarders;
 - (b) a **food premise** to which Regulation 554 or 568 of the Revised Regulations of Ontario, 1990 applies;
 - (c) food premises owned, operated or leased by religious organizations, service clubs and fraternal organizations where the religious organization, service club or fraternal organization,
 - (i) prepares and serves meals for special events, and
 - (ii) conducts bake sales; and
 - (d) farmers' market food vendors. R.R.O. 1990, Reg. 562, s. 2 (1); O. Reg. 308/06, s. 2 (1).
- (2) No person shall operate or maintain a **food premise** to which this Regulation applies except in accordance with this Regulation. R.R.O. 1990, Reg. 562, s. 2 (2); O. Reg. 586/99, s. 1.
- (3) The exemption provided for in clause (1) (c) is subject to the conditions set out in paragraphs 1 and 2 if a religious organization, service club or fraternal organization mentioned in that clause prepares and serves meals for a special event to which the general public is invited, and hazardous food that originates from a **food premise** that is not inspected under this Regulation is included in such a meal:

1. Patrons attending the special event shall be notified in writing as to whether or not the **food premise** has been inspected in accordance with this Regulation. The notice shall be posted in a conspicuous place at the entrance to the **food premise** at which the special event meal is held.
 2. The operator must keep a list of all persons who donate hazardous food for the special event meal and must provide a copy of that list to a public health inspector on request. The list must contain each donor's name, address and telephone number in full. O. Reg. 308/06, s. 2 (2).
3. (1) The following retail food premises are exempt from the provisions of clauses 20 (1) (b) and (c) and sections 68 to 81 where they meet the requirements of subsection (2):
1. Premises where only cold drinks are sold in or from the original container.
 2. Premises where only frozen confections are sold in the original package or wrapper.
 3. Premises where only hot beverages are prepared and sold.
 4. Farms selling only their own farm products in the form of honey, maple syrup, or unprocessed fruits, vegetables and grains.
 5. Premises preparing and selling only popped corn, roasted nuts or french fried potatoes.
 6. Premises selling only pre-packaged food that is not a hazardous food.
 7. Catering trucks. R.R.O. 1990, Reg. 562, s. 3 (1).
- (2) A **food premise** referred to in subsection (1) shall,
- (a) use only single-service articles;
 - (b) provide a supply of single-use commercially packaged moist hand towelettes for the personal hygiene of its employees; and
 - (c) where it has an eating or drinking area, have an eating or drinking area that does not exceed fifty-six square metres. R.R.O. 1990, Reg. 562, s. 3 (2).

CATERING VEHICLES

4. (1) All food offered for sale from a catering vehicle shall be pre-packaged except for hot beverages and french fried potatoes. R.R.O. 1990, Reg. 562, s. 4 (1).
- (2) Every catering vehicle shall be equipped with mechanically refrigerated storage and display facilities that shall be used for holding hazardous foods. R.R.O. 1990, Reg. 562, s. 4 (2).
- (3) Subsection (2) does not apply to vehicles from which only frozen confections in the original package or wrapper are sold. R.R.O. 1990, Reg. 562, s. 4 (3).

MOBILE PREPARATION PREMISES

5. (1) Mobile preparation premises are exempt from the provisions of sections 68 and 69, but where a mobile preparation premises provides sanitary facilities for its employees the sanitary facilities shall be in compliance with sections 68 and 69. R.R.O. 1990, Reg. 562, s. 5 (1).
- (2) In every mobile preparation premises,

 - (a) food shall be prepared within the premises and served to the public by persons working within the premises;
 - (b) only single-service articles shall be used;
 - (c) service doors and windows to the preparation area shall be screened and, when the premise is in motion, tightly closed with a solid material to prevent the entrance of dust and fumes into the food preparation area;
 - (d) the driver's compartment shall be completely partitioned from the food preparation area and, where the partition has an access door, the door shall be solid and self-closing;
 - (e) separate holding tanks shall be provided for toilet and sink wastes; and
 - (f) every waste tank and water supply tank shall be equipped with an easily readable gauge for determining the waste or water level in the tank. R.R.O. 1990, Reg. 562, s. 5 (2).

- (3) Revoked: O. Reg. 338/07, s. 2.

STREET FOOD VENDING CARTS

- 5.1 (1) The only foods permitted to be sold or offered for sale from a street food vending cart are,

 - (a) foods including, without being limited to, soda, pre-packaged salads and fruits and baked goods,
 - (i) that are pre-packaged in another **food premise** to which this Regulation applies or another premise that is similar to a **food premise** to which this Regulation applies and that is regulated under the laws of another jurisdiction for purposes similar to this Regulation, and that are transported from that other premise in a ready-to-eat state, and
 - (ii) that are sold in the street food vending cart in the packaging in which they are delivered;
 - (b) foods including, without being limited to, wieners or similar sausage products, pizza, samosas, burritos, beef patties and hamburgers,
 - (i) that are pre-cooked in another **food premise** to which this Regulation applies or another premise that is similar to a **food premise** to which this Regulation applies and that is regulated under the laws of another jurisdiction for purposes similar to this Regulation, and
 - (ii) that are re-heated on the street food vending cart prior to being sold or offered for sale;
 - (c) non-hazardous foods including, without being limited to, french fried potatoes, fruit juices, non-dairy smoothies, corn on the cob and whole fruit, that are either,
 - (i) prepared on the street food vending cart in a manner permitted under subsection (2), or
 - (ii) brought to the street food vending cart in a prepared state after being prepared in another **food premise** to which this Regulation applies or another premise that is similar to a **food premise** to which this Regulation applies and that is regulated under the laws of another jurisdiction for purposes similar to this Regulation; and
 - (d) other foods that are permitted to be sold or offered for sale under subsection (3). O. Reg. 338/07, s. 3.

- (2) Food preparation for the purposes of clause 1 (c) is limited to preparation, including handling, that is conducted in a safe and sanitary manner that will prevent contamination of the non-hazardous foods, and that complies with all other applicable requirements of this Regulation respecting the safe preparation of foods. O. Reg. 338/07, s. 3.
- (3) The operator of a street food vending cart may sell or offer to sell foods from the cart that are not listed in clauses (1) (a), (b) and (c) if,

- (a) the medical officer of health has received a request from the operator to sell the items;
 - (b) the medical officer of health is satisfied that, with appropriate safeguards, the sale of the additional foods poses no greater risk to the health of the patrons of the street food vending cart than the sale of the foods listed in clauses (1) (a), (b) and (c);
 - (c) the medical officer of health has issued a letter of permission to the operator to permit the sale that sets out any requirements regarding the maintenance of the premise, equipment, food handling, cooking, preparation or storage that are necessary to ensure that the safeguards required under clause (b) are in place; and
 - (d) the operator complies with the requirements set out in the letter of permission, and posts the letter of permission in a prominent place. O. Reg. 338/07, s. 3.
- (4) Street food vending carts are exempt from the provisions of sections 68 and 69, but where such a premise provides sanitary facilities for its employees the sanitary facilities shall be in compliance with sections 68 and 69. O. Reg. 338/07, s. 3.
- (5) At every street food vending cart,
- (a) only single-service articles shall be used;
 - (b) during all times when the premise is in operation the food preparation, food holding and food service areas of the street food vending cart shall be completely covered by an overhead canopy of corrosion-resistant, non-absorbent and readily cleanable material to prevent the adulteration of foods;
 - (c) separate holding tanks shall be provided for toilet and sink wastes; and
 - (d) every waste tank and water supply tank shall be equipped with an easily readable gauge for determining the waste or water level in the tank. O. Reg. 338/07, s. 3.

VENDING MACHINES

6. Every vending machine shall be so constructed that,
- (a) it is sealed to the floor or is mounted on legs not less than 15 centimetres in height or on casters or rollers that permit ease of movement for cleaning purposes;
 - (b) service connections through the exterior of the machine are sealed and are such as to prevent or discourage unauthorized disconnection;
 - (c) door and panel access openings to product and container storage spaces are tight-fitting to prevent the entrance of any contaminating substance or thing;
 - (d) ventilation louvers and openings are screened against insects by means of screening material of not less than 16 mesh to each 2.54 square centimetres;
 - (e) any condenser unit forming part of the machine is sealed from product and container storage spaces;
 - (f) openings by which food is delivered are protected by means of self-closing and tight-fitting doors or covers;
 - (g) food storage compartments in which spillage may occur are self-draining;
 - (h) openings into all containers used for the storage of food are provided with covers suitable to prevent contamination from reaching the interior of the container; and
 - (i) containers and fittings may be disassembled to permit cleaning and sanitizing or so arranged that cleaning and sanitizing solutions can be circulated throughout the fixed system. R.R.O. 1990, Reg. 562, s. 6.
7. Every vending machine shall be provided with,
- (a) a potable water supply piped into the machine under pressure where water is an automatically admixed ingredient;
 - (b) a device that will protect against the entrance of carbon dioxide or carbonated liquid into the water supply system;
 - (c) automatic controls that will prevent the vending of hazardous foods where,
 - (i) the temperature of a refrigerated compartment exceeds 7° Celsius, or
 - (ii) the temperature of a heated compartment falls below 60° Celsius; and
 - (d) an automatic shut-off control that will prevent the overflow of liquid waste where such wastes are collected inside the vending machine. R.R.O. 1990, Reg. 562, s. 7.
8. The components of a vending machine that come into contact with food shall be cleaned and sanitized in the manner prescribed for utensils under section 71, 72, 73, 74, 75 or 76, as the case may be, and for this purpose mobile or remote cleaning and sanitizing facilities may be used. R.R.O. 1990, Reg. 562, s. 8.
9. The name and telephone number of the operator of the vending machine shall be prominently displayed at vending sites where an employee is not in full-time attendance. R.R.O. 1990, Reg. 562, s. 9.

LOCKER PLANTS

10. (1) Every locker plant shall be equipped with,
- (a) a facility for the freezing of food prior to storage; and
 - (b) a locker room for the storage of frozen foods. R.R.O. 1990, Reg. 562, s. 10 (1).
- (2) The following temperatures shall be maintained in each of the following rooms or compartments:
- 1. Room or compartment used only for freezing, minus 18° Celsius or lower with a tolerance up to minus 12° Celsius during the initial stage of freezing food.
 - 2. Locker room, not above minus 18° Celsius with a tolerance up to minus 15° Celsius during periods of public access. R.R.O. 1990, Reg. 562, s. 10 (2).
- (3) The temperatures prescribed in subsection (2) shall not prohibit such variations as are necessary during the time required for defrosting operations. R.R.O. 1990, Reg. 562, s. 10 (3).
- (4) Every locker room in a locker plant shall be provided with an accurate self-recording thermometer and temperature records shall,
- (a) not be used for a period that will exceed one complete rotation of the graph; and
 - (b) be properly dated and signed by the operator and preserved at the plant for a period of at least one year. R.R.O. 1990, Reg. 562, s. 10 (4).
- (5) The locker room or freezing facility of a locker plant shall be used only for the processing or storage of food. R.R.O. 1990, Reg. 562, s. 10 (5).
- (6) Every locker plant operator shall keep an accurate record of the name and address of each person renting a locker in a locker plant operated by the operator. R.R.O. 1990, Reg. 562, s. 10 (6).

- (7) Every locker room in a locker plant shall be equipped with a conveniently located properly functioning noise alarm for operation by patrons from within the locker room. R.R.O. 1990, Reg. 562, s. 10 (7).
- (8) The access door of every locker room shall be fitted with a properly functioning safety lock release so that it can be operated from inside the locker room. R.R.O. 1990, Reg. 562, s. 10 (8).
- (9) The records referred to in subsections (4) and (6) shall be made available upon request to the medical officer of health or a public health inspector. R.R.O. 1990, Reg. 562, s. 10 (9).

PART III

GENERAL

BUILDING MAINTENANCE

11. Every **food premise** shall be operated and maintained such that,
- (a) the premises are free from every condition that may,
 - (i) be a health hazard,
 - (ii) adversely affect the sanitary operation of the premises, or
 - (iii) adversely affect the wholesomeness of food therein;
 - (b) no room where food is manufactured, handled, displayed, distributed, sold or offered for sale, prepared, processed, served, transported or stored is used for sleeping purposes;
 - (c) a separate room, compartment, locker or cupboard is provided for keeping wearing apparel of employees;
 - (d) the floor or floor coverings are tight, smooth and non-absorbent in rooms where,
 - (i) food is manufactured, handled, displayed, distributed, sold or offered for sale, prepared, processed, served, transported or stored,
 - (ii) utensils are washed, or
 - (iii) washing fixtures and toilet fixtures are located; and
 - (e) the walls and ceilings of rooms and passageways may be readily cleaned and may be maintained in a sanitary condition.
 - (f), (g) Revoked: O. Reg. 586/99, s. 3 (3).

R.R.O. 1990, Reg. 562, s. 11; O. Reg. 586/99, s. 3.

12. Despite clause 11 (d), carpeting may be used in areas where food is served where the carpeting is maintained in a clean and sanitary condition. R.R.O. 1990, Reg. 562, s. 12.

LIGHTING

13. The levels of illumination required under the Ontario Building Code shall be maintained during all hours of operation of a **food premise**. O. Reg. 586/99, s. 4.

14. Revoked: O. Reg. 586/99, s. 4.

VENTILATION

15. The ventilation system in every **food premise** shall be maintained so that the premise does not become a health hazard. O. Reg. 586/99, s. 4.

- 16., 17. Revoked: O. Reg. 586/99, s. 4.

EQUIPMENT

18. Any article or piece of equipment that is used for the manufacture, distributing, sale or offering for sale, preparation, processing, handling, transportation, storage or display of food shall be,
- (a) of sound and tight construction;
 - (b) kept in good repair; and
 - (c) of such form and material that it can be readily cleaned and sanitized. R.R.O. 1990, Reg. 562, s. 18.
19. (1) Equipment and utensils with which food comes in direct contact shall be,
- (a) corrosion-resistant and non-toxic; and
 - (b) free from cracks, crevices and open seams. R.R.O. 1990, Reg. 562, s. 19 (1).
- (2) Despite subsection (1), cutting boards, blocks, tables, bowls, platters and churns of hardwood or other materials may be used where,
- (a) such equipment is maintained in a clean and sanitary condition; and
 - (b) the manner and conditions of their use are not a health hazard. R.R.O. 1990, Reg. 562, s. 19 (2).
20. (1) Every **food premise** shall be provided with,
- (a) a supply of potable water adequate for the operation of the premises;
 - (b) hot and cold running water under pressure in areas where food is processed, prepared or manufactured or utensils are washed;
 - (c) a separate handwashing basin in a location convenient for employees in each processing, preparation and manufacturing area, together with supplies of hot and cold water, soap or detergent in a dispenser, and,
 - (i) clean single-service towels, or
 - (ii) a continuous cloth roller towel in a mechanical device and a supply of paper towels;
 - (d) refrigerated space adequate for the safe storage of perishable and hazardous food; and
 - (e) containers of durable, leakproof and non-absorbent material with tight-fitting or self-closing lids sufficient for storing all garbage and waste in a sanitary manner. R.R.O. 1990, Reg. 562, s. 20 (1).
- (2) The basin referred to in clause (1) (c) shall be used only for the handwashing of employees. R.R.O. 1990, Reg. 562, s. 20 (2).
21. Temperature controlled rooms and compartments used for the storage of hazardous foods shall be provided with accurate indicating thermometers that may be easily read. R.R.O. 1990, Reg. 562, s. 21.

22. Racks, shelves or pallets shall be provided for the storage of food and no rack or shelf shall be placed less than fifteen centimetres above the floor. R.R.O. 1990, Reg. 562, s. 22.
23. All food shall be stored on the racks, shelves or pallets referred to in section 22. R.R.O. 1990, Reg. 562, s. 23.
24. Tongs, spoons and scoops of corrosion-resistant and non-toxic material shall be used, wherever possible, to avoid direct hand contact with food. R.R.O. 1990, Reg. 562, s. 24.
25. Revoked: O. Reg. 586/99, s. 5.

FOOD HANDLING

26. All food shall be protected from contamination and adulteration. R.R.O. 1990, Reg. 562, s. 26.
27. All hazardous food displayed for sale or service shall be protected against contamination by means of enclosed containers, cabinets, shields or shelves. R.R.O. 1990, Reg. 562, s. 27.
28. Food transported by an operator shall be enclosed in containers or in such other manner as to prevent contamination of the food and to maintain the food at the temperature prescribed in section 32, 33, 34 or 35, as the case may be. R.R.O. 1990, Reg. 562, s. 28.
29. Food containers that are multi-service articles shall,
 - (a) be constructed of such materials and in such a manner as to be readily cleaned and sanitized; and
 - (b) not be used for any purpose other than the packaging of food. R.R.O. 1990, Reg. 562, s. 29.
30. (1) Milk served as a beverage shall be offered for sale or served in or from the original container as filled by the processor. R.R.O. 1990, Reg. 562, s. 30 (1).
(2) Subject to subsection (3), milk, cream and edible oil substitutes that are to be used with beverages and cereals shall be added to the beverages and cereals from the original container as filled by the processor. R.R.O. 1990, Reg. 562, s. 30 (2).
(3) A container other than the original may be used when milk, cream or an edible oil substitute accompanies a beverage or cereal in the service of a seated patron, provided that,
 - (a) the container is filled from the original container immediately prior to serving;
 - (b) portions remaining at the end of each service are discarded; and
 - (c) the container is cleaned and sanitized in accordance with section 73, 74, 75, 76 or 77, as the case may be, after each service. R.R.O. 1990, Reg. 562, s. 30 (3).
31. (1) Ice used in the preparation and processing of food or drink shall be made from potable water and shall be stored and handled in a sanitary manner. R.R.O. 1990, Reg. 562, s. 31 (1).
(2) Steam that contacts food during processing or preparation shall be from a potable supply and free of toxic substances. R.R.O. 1990, Reg. 562, s. 31 (2).
32. Hazardous foods in hermetically sealed containers that have not been subjected to a process sufficient to prevent the production of bacterial toxins or the survival of spore-forming pathogenic bacteria shall,
 - (a) have "Keep Refrigerated" prominently marked on the container; and
 - (b) be maintained, transported, displayed, stored or offered for sale at an internal temperature not higher than 4 degrees Celsius. R.R.O. 1990, Reg. 562, s. 32; O. Reg. 101/06, s. 1.
33. (1) The cooking, reheating, freezing and holding temperatures of food shall be in accordance with the requirements of this section. O. Reg. 74/04, s. 1.
(2) Except as otherwise provided in subsection (3), a hazardous food shall be distributed, maintained, stored, transported, displayed, sold and offered for sale only under conditions in which the internal temperature of the food is,
 - (a) 4 degrees Celsius, or lower; or
 - (b) 60 degrees Celsius, or higher. O. Reg. 74/04, s. 1.
(3) Subsection (2) does not apply,
 - (a) to a hazardous food during those periods of time that are necessary for the preparation, processing and manufacturing of the food; or
 - (b) to a hermetically sealed food that has been subjected to a process sufficient to prevent the production of bacterial toxins or the survival of spore-forming pathogenic bacteria. O. Reg. 74/04, s. 1.
(4) Whole poultry shall be cooked to reach an internal temperature of at least 82 degrees Celsius for at least 15 seconds. O. Reg. 74/04, s. 1.
(5) A food mixture containing poultry, egg, meat, fish or another hazardous food shall be cooked to reach a temperature of at least 74 degrees Celsius for at least 15 seconds in all parts of the mixture. O. Reg. 74/04, s. 1.
(6) The following shall be cooked to reach an internal temperature of at least 74 degrees Celsius for at least 15 seconds:
 1. Poultry, other than whole poultry.
 2. All parts of ground poultry.
 3. All parts of ground meat that contains poultry. O. Reg. 74/04, s. 1.
(7) The following shall be cooked to reach an internal temperature of at least 71 degrees Celsius for at least 15 seconds:
 1. Pork.
 2. Pork products.
 3. All parts of ground meat, other than ground meat that contains poultry. O. Reg. 74/04, s. 1.
(8) Fish shall be cooked to reach an internal temperature of at least 70 degrees Celsius for at least 15 seconds. O. Reg. 74/04, s. 1.
(9) Subsection (8) does not apply to fish that is intended to be consumed raw, including raw-marinated and partially cooked fish. O. Reg. 173/05, s. 1.

- (10) Except as otherwise provided in subsection (11), a hazardous food that is cooked, cooled and reheated for hot holding must reach an internal temperature for at least 15 seconds during the reheating process that is at least as high as the minimum internal temperature the food must reach under this section during cooking. O. Reg. 74/04, s. 1.
- (11) Whole poultry that is cooked, cooled and reheated for hot holding must reach an internal temperature for at least 15 seconds during the reheating process that is at least 74 degrees Celsius. O. Reg. 74/04, s. 1.
- (12) The process of reheating a hazardous food in accordance with subsection (10) or (11) shall not take more than two hours. O. Reg. 74/04, s. 1.
- (13) The operator of a **food premise** is exempt from the requirements of subsection (4), (5), (6), (7), (8), (9), (10) or (11) in respect of a hazardous food if,
- (a) the medical officer of health is satisfied that cooking or reheating the hazardous food, as the case may be, to a different temperature or for a different length of time, or both, is sufficient to prevent the growth of pathogenic organisms, to prevent the production of toxins from pathogenic organisms and to destroy parasites; and
 - (b) the operator of the **food premise** ensures that the hazardous food is cooked or reheated, as the case may be, to the temperature and for the length of time required by the medical officer of health. O. Reg. 74/04, s. 1.
- (14) An accurate thermometer that can be easily read shall be used to measure the internal temperature of hazardous foods. O. Reg. 74/04, s. 1.
34. Despite clause 33 (2) (a), eggs may be transported at an internal temperature of 13° Celsius or lower where the eggs are being transported from an egg grading station to,
- (a) a wholesaler of eggs;
 - (b) a retailer of eggs; or
 - (c) an egg product processing station. R.R.O. 1990, Reg. 562, s. 34; O. Reg. 74/04, s. 2.
35. Food that is intended to be transported, displayed, stored, sold or offered for sale in a frozen state shall be frozen to a temperature of minus 18° Celsius or lower and maintained thereafter at a temperature of minus 18° Celsius or lower until sold or prepared for use. R.R.O. 1990, Reg. 562, s. 35.
36. (1) Cans, containers or wrappings of hazardous food shall bear,
- (a) a permanent code marking of the manufacturer or processor designating the plant where the food was manufactured or processed; and
 - (b) the date on which the food was manufactured or an expiry date. R.R.O. 1990, Reg. 562, s. 36 (1).
- (2) Subsection (1) does not apply where hazardous food is packaged and sold at retail on the same **food premise**. R.R.O. 1990, Reg. 562, s. 36 (2).
- MEAT AND MEAT PRODUCTS
37. Manufactured meat products that are customarily eaten without further cooking shall be subjected to a process sufficient to destroy pathogenic bacteria, parasites and the cystic forms of parasites. R.R.O. 1990, Reg. 562, s. 37.
38. (1) Every operator of a premise in which meat products are manufactured shall maintain records of meats received for processing in the premise and the records shall include the kinds of meats, the names and addresses of suppliers, weights and the dates of receipt. R.R.O. 1990, Reg. 562, s. 38 (1).
- (2) A record referred to in subsection (1) shall be maintained at the premise for not less than one year from the date of entry of the record. R.R.O. 1990, Reg. 562, s. 38 (2).
39. (1) Except as provided in subsections (2) and (3), every manufactured meat product that is transported, handled, distributed, displayed, stored, sold or offered for sale at a **food premise** shall be identified as to the meat processing plant of origin by a tag, stamp or label affixed to the product. R.R.O. 1990, Reg. 562, s. 39 (1).
- (2) A bulk packed manufactured meat product that cannot be individually identified under subsection (1) because of its size, shape or consistency may be removed from its container for the purpose of display or sale where the container bears the plant identification referred to in subsection (1). R.R.O. 1990, Reg. 562, s. 39 (2).
- (3) Subsection (1) does not apply to a manufactured meat product stored, sold or offered for sale in a retail outlet at the plant of origin. R.R.O. 1990, Reg. 562, s. 39 (3).
- 39.1 In sections 40 and 41,
- "uninspected meat" means meat obtained from an animal that has not been inspected in accordance with Ontario Regulation 31/05 (Meat) made under the *Food Safety and Quality Act, 2001* or the *Meat Inspection Act* (Canada). O. Reg. 99/08, s. 1.
40. (1) The only meat permitted at a **food premise** is meat that has been obtained from an animal inspected in accordance with either Ontario Regulation 31/05 (Meat) made under the *Food Safety and Quality Act, 2001* or the *Meat Inspection Act* (Canada) and that has been stamped and labelled or otherwise identified in accordance with that regulation or that Act. O. Reg. 101/06, s. 2 (1).
- (2) Despite subsection (1), a **food premise** where meat is sold, other than a food service premise, may have uninspected meat obtained through hunting that is at the **food premise** for the purposes of custom-cutting, wrapping and freezing it for its owner if,
- (a) the uninspected meat is custom-cut, wrapped, frozen and stored in such a manner that it does not come into contact with inspected meat;
 - (b) each quarter or larger section of the carcass bears a tag showing the name and address of the owner of the uninspected meat; and
 - (c) each quarter or larger section of the carcass is legibly stamped "Consumer Owned, Not for Sale" on each of the primal cut areas, using ink made from non-toxic edible ingredients and in letters at least 1.25 centimetres in height. O. Reg. 74/04, s. 3.
- (2.1) Despite subsection (1), a **food premise** that falls within the definition of "meat plant" in Ontario Regulation 31/05 (Meat) made under the *Food Safety and Quality Act, 2001* may have uninspected meat at the **food premise** if,
- (a) an approval has been issued under Part VIII.2 of that regulation for the uninspected meat to enter a meat plant as defined in that regulation;

- (b) a regional veterinarian has approved the **food premise** under Part VIII.3 of that regulation for the purposes of receiving the meat for the period of time that the meat is present on the premise; and
- (c) the uninspected meat is kept out of any part of the **food premise** where food is sold, served or offered for sale. O. Reg. 99/08, s. 2.

(2.2) Despite subsection (1), a **food premise** that falls within the definition of "meat plant" in Ontario Regulation 31/05 (Meat) made under the *Food Safety and Quality Act, 2001* may have uninspected meat that is a hunted game carcass as defined in that regulation on the premise for the purposes of dressing, cutting, wrapping or freezing the carcass or processing hunted game products as defined in that regulation from it for the owner of the carcass if,

- (a) the premise has been approved under Part VIII.4 of that regulation for the purposes of receiving and processing hunted game carcasses; and
- (b) the uninspected meat is kept out of any part of the **food premise** where food is sold, served or offered for sale. O. Reg. 99/08, s. 2.

(3) Despite subsection (1), a **food premise** located at the Sioux Lookout Meno-Ya-Win Health Centre may have on the premises uninspected meat from wild moose, wild duck, wild goose, wild caribou, wild muskrat, wild rabbit, wild deer, wild beaver, wild elk and wild muskox if the animal or bird was killed in the course of hunting and if the following conditions are met:

1. The uninspected meat is handled, prepared, processed and stored for the sole purpose of serving it to patients, visitors and staff at the Health Centre.
2. The uninspected meat is handled, prepared, processed and stored so that it does not come into contact with other food before the other food is served.
3. Patients, visitors and staff at the Health Centre are informed in writing each time before they are served uninspected meat that the meat has not been inspected in accordance with either Ontario Regulation 31/05 (Meat) made under the *Food Safety and Quality Act, 2001* or the *Meat Inspection Act* (Canada) and that meat that has been inspected is available for consumption.
4. Patients, visitors and staff at the Health Centre are informed in writing that meat that has been inspected in accordance with either Ontario Regulation 31/05 (Meat) made under the *Food Safety and Quality Act, 2001* or the *Meat Inspection Act* (Canada) is always available to be served on the premises. O. Reg. 502/01, s. 1; O. Reg. 101/06, s. 2 (2).

(4) Despite subsection (1), a **food premise** may have on the premises uninspected meat obtained through hunting that is handled, prepared and stored for the sole purpose of serving it at a wild game dinner held under the authority of an authorization granted under subsection 52 (1) of the *Fish and Wildlife Conservation Act, 1997*, if the following conditions are met:

1. The uninspected meat is handled, prepared and stored so that it does not come into contact with other food before the other food is served.
2. Patrons and staff are notified in writing each time before they are served uninspected meat that the meat has not been inspected in accordance with either Ontario Regulation 31/05 (Meat) made under the *Food Safety and Quality Act, 2001* or the *Meat Inspection Act* (Canada). The notice shall be clearly printed on each ticket issued to a patron of a wild game dinner and also be posted in a conspicuous place at the entrance to the venue at which the wild game dinner is held.
3. The operator must keep a list of all patrons that attend the wild game dinner and must provide a copy of the list to a public health inspector upon request. The list must contain each patron's name, address and telephone number in full.
4. The operator must keep a list of all persons who donate uninspected meat for a wild game dinner and must provide a copy of the list to a public health inspector upon request. The list must contain,
 - i. each donor's name, address and telephone number in full, and
 - ii. with respect to each donor, the name of the species from which the donated meat was obtained. O. Reg. 101/06, s. 2 (3).

41. In a **food premise**, utensils, equipment and food contact surfaces used in connection with uninspected meat shall be washed and sanitized in accordance with sections 73, 74, 75, 76, 77 and 81, whichever apply in the circumstances, before being used in connection with any other food, including inspected meat. O. Reg. 502/01, s. 1.

MILK AND MILK PRODUCTS

42. (1) Milk products shall be pasteurized or made from milk that has been pasteurized by heating the milk product to a temperature of at least,

- (a) 63° Celsius and holding it at that temperature for not less than thirty minutes;
- (b) 72° Celsius and holding it at that temperature for not less than sixteen seconds; or
- (c) such temperature other than a temperature referred to in clause (a) or (b) for such period of time that will result in the equivalent destruction of pathogenic organisms and phosphatase. R.R.O. 1990, Reg. 562, s. 42 (1).

(2) A milk product shall be sterilized by heating the milk product to a temperature of 135° Celsius and holding it at that temperature for not less than two seconds, or to such other temperature for such period of time that will result in sterilization. R.R.O. 1990, Reg. 562, s. 42 (2).

43. (1) Milk products other than butter and goat milk shall be deemed to have been pasteurized if the product is negative when tested for the presence of alkaline phosphatase as determined by the official method. R.R.O. 1990, Reg. 562, s. 43 (1).

(2) A milk product shall be deemed to have been sterilized if a sample of the product is free of living organisms as determined by an official method. R.R.O. 1990, Reg. 562, s. 43 (2).

44. Despite subsection 43 (1),

- (a) butter shall be deemed to have been made from pasteurized milk or cream if it is negative when tested for the presence of peroxidase as determined by an official method; and
- (b) goat milk shall be deemed to have been pasteurized if the recording thermometer chart indicates the milk was heated as required in section 42. R.R.O. 1990, Reg. 562, s. 44.

45. Subsection 18 (2) of the Act does not apply to cheese made from unpasteurized milk if the cheese has been stored at a temperature not lower than 2° Celsius for a period of not less than sixty days following the time of manufacture. R.R.O. 1990, Reg. 562, s. 45.
46. (1) Milk products shall be cooled immediately after pasteurization to a temperature of at least 5° Celsius or less. R.R.O. 1990, Reg. 562, s. 46 (1).
 (2) Subsection (1) does not apply to a milk product that,
 (a) is to be further processed prior to packaging, then cooled to 5° Celsius, or less;
 (b) has been sterilized and is to be or is aseptically packaged; or
 (c) is processed by drying. R.R.O. 1990, Reg. 562, s. 46 (2).
47. (1) Every pasteurizer used for milk products shall be equipped with indicating and recording thermometers that are accurate and may be easily read. R.R.O. 1990, Reg. 562, s. 47 (1).
 (2) Every high temperature short time pasteurizer used for milk products shall be equipped with a properly functioning flow diversion valve. R.R.O. 1990, Reg. 562, s. 47 (2).
 (3) Recording thermometers shall be moisture proof and easily read. R.R.O. 1990, Reg. 562, s. 47 (3).
48. The temperature of a milk product in a pasteurizer at any time shall be taken as the temperature shown on the indicating thermometer and not the temperature shown by the recording thermometer. R.R.O. 1990, Reg. 562, s. 48.
49. The temperature shown by the recording thermometer shall be checked daily by the operator against the temperature shown by the indicating thermometer and shall be adjusted to read no higher than the temperature shown by the indicating thermometer. R.R.O. 1990, Reg. 562, s. 49.
50. (1) A recording thermometer chart shall not be used for a period that will exceed one complete rotation of the graph. R.R.O. 1990, Reg. 562, s. 50 (1).
 (2) A recording thermometer chart shall have the following information noted thereon:
 1. The date of operation.
 2. The number of the pasteurizer, if more than one is in use, to which the recorder was attached.
 3. The temperature of the indicating thermometer at some time corresponding with a marked point in the holding period.
 4. The name of product being pasteurized.
 5. The signature of the operator. R.R.O. 1990, Reg. 562, s. 50 (2).
 (3) Where more than one recording thermometer is in use, each chart shall be numbered in such a manner as to indicate the recording thermometer that was used for the chart. R.R.O. 1990, Reg. 562, s. 50 (3).
 (4) A recording thermometer chart shall be kept by an operator for at least three months after it is used. R.R.O. 1990, Reg. 562, s. 50 (4).
51. Sterilized fluid milk products shall be sold in or from containers that bear the words "STERILIZED" or "STERILE" and "REFRIGERATE AFTER OPENING". R.R.O. 1990, Reg. 562, s. 51.
52. (1) A **food premise** that repackages milk products not produced in that **food premise**, shall identify the original processor, packing date and batch number on the containers of repackaged milk products. R.R.O. 1990, Reg. 562, s. 52 (1).
 (2) Despite subsection (1), the operator of the **food premise** may show on the containers of repackaged milk products,
 (a) the operator's name and address or code marking; and
 (b) the operator's "Best Before" or repackaging date,
 provided that records are maintained by the operator that identify the original processor, packing date and batch number of the milk products. R.R.O. 1990, Reg. 562, s. 52 (2).
 (3) Subsections (1) and (2) do not authorize the repackaging of fluid milk products. R.R.O. 1990, Reg. 562, s. 52 (3).
53. Despite section 23, cases of fluid milk products may be stored directly on the floor of refrigerated rooms provided that such cases are designed for re-use and do not permit direct contact between the floor and the fluid milk container. R.R.O. 1990, Reg. 562, s. 53.
- EGGS
54. (1) No operator of a **food premise** shall store, handle, serve, process, prepare, display, distribute, transport, offer for sale or sell ungraded or Grade "C" eggs. R.R.O. 1990, Reg. 562, s. 54 (1).
 (2) Despite subsection (1), the operator of an egg grading station may store and handle ungraded eggs for the purpose of grading and may sell and transport Grade "C" eggs to an egg processing station. O. Reg. 518/93, s. 1.
 (3) Revoked: O. Reg. 518/93, s. 1.
55. Revoked: O. Reg. 518/93, s. 2.

MAINTENANCE

56. Furniture, equipment and appliances in any room or place where food is manufactured, stored, handled, displayed, distributed, sold or offered for sale, prepared, processed or served shall be so constructed and arranged as to permit thorough cleaning and the maintaining of the room or place in a clean and sanitary condition. R.R.O. 1990, Reg. 562, s. 56.
57. (1) Garbage and wastes shall be removed from a **food premise** at least twice weekly or as often as is necessary to maintain the premise in a sanitary condition. R.R.O. 1990, Reg. 562, s. 57 (1).
 (2) Garbage receptacles in a room or place where food is manufactured, prepared, handled, processed, displayed, sold or offered for sale, served or stored shall be,
 (a) cleaned and sanitized after each use;
 (b) removed from the room when full; and

- (c) except where a daily collection service is provided, placed in a separate room or place, compartment or bin so constructed and maintained as to exclude insects and vermin and prevent odours and health hazards on the premises. R.R.O. 1990, Reg. 562, s. 57 (2).
- (3) All liquid waste from the operation of a **food premise** shall be disposed of in a sanitary manner. R.R.O. 1990, Reg. 562, s. 57 (3).
58. Cooking equipment shall be,
- (a) provided with a shield, canopy or other device of corrosion-resistant, non-absorbent and readily cleanable material; or
 - (b) placed so as to protect walls, ceilings and equipment from grease and food particles. R.R.O. 1990, Reg. 562, s. 58.
59. Every operator of a **food premise** shall ensure that in respect of the **food premise**,
- (a) the **food premise** is swept and cleaned in such a manner as to prevent contamination of food;
 - (b) no cup, glass, dish or utensil that is chipped or cracked is used in the preparation, service or storage of food;
 - (c) containers, caps, covers and wrapping materials used in the packaging of food shall be made from materials that,
 - (i) are non-toxic, and
 - (ii) will prevent contamination or adulteration of the food or milk;
 - (d) single-service containers and single-service articles are kept in such a manner and place as to prevent contamination of the containers or articles;
 - (e) every room where food is manufactured, prepared, processed, handled, served, displayed, stored, sold or offered for sale is kept free from,
 - (i) materials and equipment not regularly used in the room, and
 - (ii) subject to section 60, live birds and animals;
 - (f) dispensing scoops and dippers for ice cream, frozen confections or desserts are kept in a dipper-well with running water between servings, or in any other manner that will prevent bacterial growth;
 - (g) the surface of equipment and facilities other than utensils that come in contact with food are washed and sanitized as often as is necessary to maintain such surfaces in a sanitary condition; and
 - (h) the floors, walls and ceilings of every room where food is manufactured, handled, displayed, prepared, processed, served or stored, sold or offered for sale are kept clean and in good repair. R.R.O. 1990, Reg. 562, s. 59.
60. (1) Subclause 59 (e) (ii) does not apply to,
- (a) a service dog serving as a guide for a blind person or for a person with another medical disability who requires the use of a service dog, if the service dog is in an area of the **food premise** where food is served, sold or offered for sale;
 - (b) live birds or animals offered for sale on food premises other than food service premises where the medical officer of health has given approval in writing for the keeping of the birds or animals on the premises; or
 - (c) live aquatic species displayed or stored in sanitary tanks on food premises. R.R.O. 1990, Reg. 562, s. 60; O. Reg. 74/04, s. 4 (1).
- (2) A dog other than a guide dog for the blind is a service dog for the purposes of clause (1) (a) if,
- (a) it is readily apparent to an average person that the dog functions as a service dog for a person with a medical disability; or
 - (b) the person who requires the dog can provide on request a letter from a physician or nurse confirming that the person requires a service dog. O. Reg. 74/04, s. 4 (2).
61. Table covers, napkins or serviettes used in the service of food shall be clean and in good repair and multi-service napkins and serviettes shall be laundered before each use. R.R.O. 1990, Reg. 562, s. 61.
62. Cloths and towels used for washing, drying or polishing utensils or cleaning tables shall be,
- (a) in good repair;
 - (b) clean; and
 - (c) used for no other purpose. R.R.O. 1990, Reg. 562, s. 62.
63. Toxic and poisonous substances required for maintenance of sanitary conditions shall be,
- (a) kept in a compartment separate from food so as to preclude contamination of any food, working surface or utensil;
 - (b) kept in a container that bears a label on which the contents of the container are clearly identified; and
 - (c) used only in such manner and under such conditions that the substances do not contaminate food or cause a health hazard. R.R.O. 1990, Reg. 562, s. 63.

PERSONNEL

64. Revoked: O. Reg. 586/99, s. 5.
65. (1) Every operator or employee who handles or comes in contact with food or with any utensil used in the manufacture, storage, display, sale or offering for sale, preparation, processing or service of food shall,
- (a) not use tobacco while so engaged;
 - (b) be clean;
 - (c) wear clean outer garments;
 - (d) subject to subsection (2), wear headgear that confines the hair;
 - (e) wash his or her hands before commencing or resuming work and after each use of a toilet, urinal or privy;
 - (f) be free from any infectious agent of a disease that may be spread through the medium of food; and
 - (g) submit to such medical examinations and tests as are required by the medical officer of health to confirm the absence of an infectious agent mentioned in clause (f). R.R.O. 1990, Reg. 562, s. 65 (1).
- (2) Clause (1) (d) does not apply to servers, hosts, server's assistants, bartenders or other employees whose activities are usually confined to the serving of food to customers. R.R.O. 1990, Reg. 562, s. 65 (2).

66. A person who has a skin disease shall not perform any work that brings him or her into contact with food unless he or she has obtained the approval of the medical officer of health in writing before handling food. R.R.O. 1990, Reg. 562, s. 66.
67. Every operator of a **food premise** shall, in respect of the **food premise**, ensure the availability of the clean outer garments and headgear prescribed in subsection 65 (1) and shall ensure compliance with sections 65 and 66. R.R.O. 1990, Reg. 562, s. 67.

PART IV SANITARY FACILITIES

GENERAL

68. (1) Every **food premise** shall provide at least one sanitary facility for each sex in accordance with this section but nothing in this section applies with respect to a vehicle that is used for the transporting of food or a catering vehicle. O. Reg. 586/99, s. 6.
- (2) Every sanitary facility in a **food premise** shall,
- (a) have a sign clearly indicating the sex for which it is intended;
 - (b) be kept clean, sanitary and in good repair at all times. O. Reg. 586/99, s. 6.
- (3) Every sanitary facility in a **food premise** shall be equipped with,
- (a) a supply of toilet paper;
 - (b) a constant supply of hot and cold running water;
 - (c) a supply of soap or detergent in a dispenser;
 - (d) a durable, easy-to-clean receptacle for used towels and other waste material; and
 - (e) a continuous cloth roller towel in a mechanical device, a supply of paper towels, a supply of clean single service towels or a hot air dryer. O. Reg. 586/99, s. 6.
- (4) Washbasins, urinals and toilets shall be cleaned and sanitized at least once every work day and as often as is necessary to maintain them in a sanitary condition. O. Reg. 586/99, s. 6.
- (5) Washbasins may be equipped with a tepid water supply from a single tap. O. Reg. 586/99, s. 6.
- (6) Access doors to sanitary facilities and toilet cubicles shall not be locked or equipped with coin or token operated unlocking devices except that cubicles with toilets in excess of the minimum number of toilets required by the Ontario Building Code may be equipped with such locking devices. O. Reg. 586/99, s. 6.
- (7) A **food premise** where water-flush toilets could not be installed is exempt from the requirements of clauses (3) (b), (c) and (e) if, pursuant to a permit issued under the *Building Code Act, 1992*, non-flush toilets or privies completely separate from the **food premise** were constructed, and such facilities are lighted and provided with commercially-packaged single-use moist towelettes. O. Reg. 586/99, s. 6.

EMPLOYEES

69. No operator of a **food premise** shall alter the floor space, number of toilets or washbasins in a sanitary facility without first receiving approval in writing from a Public Health Inspector having jurisdiction in the municipality in which the **food premise** is located. O. Reg. 586/99, s. 6.

PATRONS OF FOOD SERVICE PREMISES

70. If a food service premise is operated in conjunction with an exhibition, fair, carnival, sports meeting or amusement park located in the same building or on the same grounds, public sanitary facilities may be used as an alternative to facilities that are part of a food service premise as long as the facilities are open when the premise is open. O. Reg. 586/99, s. 6.

CLEANING AND SANITIZING OF UTENSILS

71. (1) Multi-service articles shall be cleaned and sanitized after each use. R.R.O. 1990, Reg. 562, s. 71 (1).
- (2) Utensils other than multi-service articles shall be cleaned and sanitized as often as is necessary to maintain them in a clean and sanitary condition. R.R.O. 1990, Reg. 562, s. 71 (2).
- (3) Equipment for pasteurization, sterilization and subsequent handling of milk and milk products shall be sanitized immediately prior to use. R.R.O. 1990, Reg. 562, s. 71 (3).
72. (1) Equipment and facilities for the cleaning and sanitizing of utensils shall consist of,
- (a) mechanical equipment; or
 - (b) equipment for washing by hand consisting of,
 - (i) a three compartment sink or three sinks, of corrosion-resistant material of sufficient size to ensure thorough cleaning and sanitizing of utensils, or
 - (ii) a two-compartment sink or two sinks, of corrosion-resistant material for the cleaning and sanitizing of utensils where washing and rinsing can be done effectively in the first sink and the second sink is used for sanitizing as described in subsection 75 (1), and
 - (iii) drainage racks of corrosion-resistant material. R.R.O. 1990, Reg. 562, s. 72 (1); O. Reg. 586/99, s. 7 (1).
- (2) Revoked: O. Reg. 586/99, s. 7 (2).
- (3) Subclause (1) (b) (ii) does not apply to the cleaning and sanitizing of multi-service articles. R.R.O. 1990, Reg. 562, s. 72 (3).
73. Utensils shall be,
- (a) scraped or rinsed;
 - (b) cleaned;
 - (c) rinsed; and
 - (d) sanitized. R.R.O. 1990, Reg. 562, s. 73.
74. Where equipment for washing by hand is used, utensils shall be,
- (a) cleaned in a sink in a detergent solution capable of removing soil;
 - (b) rinsed in a second sink in clean water at a temperature not lower than 43° Celsius; and

(c) sanitized in a third sink. R.R.O. 1990, Reg. 562, s. 74.

75. (1) Utensils shall be sanitized by,
- (a) immersion in clean water at a temperature of at least 77° Celsius, or more, for at least forty-five seconds;
 - (b) immersion in a clean chlorine solution of not less than 100 parts per million of available chlorine at a temperature not lower than 24° Celsius for at least forty-five seconds;
 - (c) immersion in a clean quaternary ammonium compound solution of not less than 200 parts per million at a temperature not lower than 24° Celsius for at least forty-five seconds;
 - (d) immersion in a clean solution containing not less than twenty-five parts per million of available iodine at a temperature not lower than 24° Celsius for at least forty-five seconds; or
 - (e) immersion in any solution containing a sanitizing agent that is non-toxic and that provides a bactericidal result not less than the result provided by clause (a), (b) or (c) and for which a convenient test reagent is available. R.R.O. 1990, Reg. 562, s. 75 (1).
- (2) A test reagent for determining the concentration of sanitizer and an accurate thermometer to determine the temperature of the sanitizing solution shall be readily available where the sanitizing takes place. R.R.O. 1990, Reg. 562, s. 75 (2).
76. Despite sections 74 and 75, utensils, other than utensils that come into direct contact with a milk product or ready to eat food, may be cleaned and sanitized in one operation provided that,
- (a) the chemical product used is designed for that purpose;
 - (b) the product container bears directions for use indicating optimum temperature and exposure times;
 - (c) the product is used in accordance with the directions for use;
 - (d) a test reagent is readily available on the premises to determine the concentration of the sanitizing agent; and
 - (e) the utensils so treated are completely rinsed with clean water. R.R.O. 1990, Reg. 562, s. 76.
77. Mechanical equipment shall be,
- (a) so constructed, designed and maintained that,
 - (i) the wash water is sufficiently clean at all times to clean the dishes and is maintained at a temperature not lower than 60° Celsius or higher than 71° Celsius, and
 - (ii) the sanitizing rinse is,
 - (A) water that is maintained at a temperature not lower than 82° Celsius and is applied for a minimum of ten seconds in each sanitizing cycle, or
 - (B) a chemical solution described in clause 75 (1) (b), (c), (d) or (e); and
 - (b) provided with thermometers that show wash and rinse temperatures and that are so located as to be easily read. R.R.O. 1990, Reg. 562, s. 77.
78. A **food premise** is exempt from the provisions of section 77 where the medical officer of health is satisfied that the use of any other machine or device will effectively clean and sanitize utensils and result in a bacterial count on the utensils within the limit prescribed by section 80. R.R.O. 1990, Reg. 562, s. 78.
79. Where food processing equipment is cleaned and sanitized in place without disassembling the equipment, the operator shall ensure that instructions respecting,
- (a) the chemicals used for cleaning and sanitizing;
 - (b) the strength of the chemical solutions used;
 - (c) the length of time the equipment was exposed to the chemicals; and
 - (d) the procedures used for cleaning and sanitizing the equipment,
- are posted in a place accessible to the person carrying out the cleaning and sanitizing. R.R.O. 1990, Reg. 562, s. 79.
80. The standard plate count from a multi-service article shall not exceed 100 bacterial colonies after cleaning and sanitizing and prior to re-use when tested by an official method in accordance with the standard plate test, utilizing the swab technique. R.R.O. 1990, Reg. 562, s. 80.
81. Utensils that have been cleaned and sanitized shall be transported and stored in such a manner as to prevent contamination. R.R.O. 1990, Reg. 562, s. 81.
82. Where a utensil is so large as to preclude washing and sanitizing by means of sinks or other machines, it shall be washed or scrubbed with a detergent solution, rinsed with clean water and,
- (a) sprayed or rinsed with hot water or steam in a manner that creates a temperature of not less than 82° Celsius on the treated surface; or
 - (b) sprayed or rinsed with a chemical solution of a type described in subsection 75 (1) at double the strength that is set out in the product directions. R.R.O. 1990, Reg. 562, s. 82; O. Reg. 74/04, s. 5.

food handler course

Food Handler Course

Mail or bring registration form and payment to:
Windsor-Essex County Health Unit
Attention: Health Inspection
1005 Ouellette Avenue, Windsor, ON N9A 4J8

FHC

PLEASE PRINT

NAME _____

FULL MAILING ADDRESS _____

EMAIL _____

TELEPHONE (HOME) _____

(WORK) _____

CURRENT EMPLOYER _____

POSITION _____

CLASS DATE _____

EXAM DATE _____



The Food Handler Course is also available online.

For more information or to register for the in-class or online course call the Windsor-Essex County Health Unit at 519-258-2146 ext. 1450 or 1474 or go to www.wechealthunit.org

© Windsor-Essex County Health Unit, July 2010.

Food Handler Course



Windsor-Essex County Health Unit

1005 Ouellette Avenue

Windsor, ON N9A 4J8

519-258-2146 ext. 1450 or 1474

www.wechealthunit.org

Food Safety it's in your hands

FHC Why is food safety important?

It is well known that there's a need for special standards in the food industry, because of:

- The chance for the spread of disease and illness through food.
- Customers wanting to be sure the places they buy their food from are safe.

The first goal of any food premises must be to produce the safest food possible. Unfortunately, many people working in food premises don't fully understand the risks involved in food service or the need to meet food safety requirements, like personal hygiene, avoiding food contamination, and keeping foods at safe temperatures.

The Food Handler Course will teach you how to keep food safe.

As a food handler, it is your responsibility to know what the regulations and standards are, and to follow them. You have a responsibility to provide safe food.

COURSE TOPICS

The Food Handler Course will cover the following topics:

- Food Safety Legislation
- Food-Borne Illness
- Microorganisms
- Time and Temperature
- Receiving and Storage
- Microbiological Contamination
- Personal Hygiene
- Cleaning and Sanitizing
- Pest Control
- Food Safety Management
- Safe Food Counts

REGISTRATION FORM

Register for your In-Class Food Handler Course as soon as possible to get your first choice date and location selection. Class size is limited and fills up quickly.

Please complete and return this form (in person or by mail) with the course fee at least one week before the course date.

You can pay by Visa, Mastercard, cash (in person), or money order payable to Windsor-Essex County Health Unit.

Cheques are no longer accepted. Mailing cash is not recommended.

You can also register online at store.wechealthunit.org/courses.html

Prices include tax

In-Class Food Handler Course \$39.55

Cost includes:

- All course materials.
- One probe thermometer.

In-Class Re-Certification Course \$16.95

Cost includes course binder.

Online Food Handler Course \$28.25

Cost includes:

- 24 hour login access from any internet connected computer for 30 days.
- Electronic version of the course binder.

You must take the written exam to get your Food Handler Certification.

Examination Fee \$11.30

- Written by appointment at our Windsor Office.
- Certification recognized by all Ontario health units.

self inspection checklist



You can use this checklist as a quick guide to help you in your day-to-day operation of your food premises.

temperature

- COLD**
 - Thermometers are present for all cold storage units.
 - Cold foods are kept at 4°C (40°F) or less.
 - Frozen foods are kept at -18°C (0°F) or less.
 - Cooked foods are cooled from 60°C to 20°C (140°F to 68°F) within 2 hours.
 - Cool foods from 20°C to 4°C (68°F to 40°F) within 4 hours.
- HOT**
 - Probe thermometers are present for food preparation.
 - Hot foods are thoroughly cooked to minimum internal food temperatures.
 - Hot foods are held at 60°C (140°F) or more after cooking/rapid re-heating.
 - Re-heated foods are warmed to the original cooking temperature within 2 hours.

food preparation

- Raw foods are separate from ready-to-eat foods.
- Foods are protected from contamination (e.g., covered, labelled, sneeze guards, etc.).
- Food contact surfaces and equipment (e.g., utensils, cutting boards, counters, etc.) are properly cleaned and sanitized.

hygiene and cleaning

- Constant supply of hot and cold potable running water.
- Separate hand washing basin is in each preparation area with the required supplies.
- All staff wash hands thoroughly before and after handling food.
- Food handlers use proper utensils to minimize direct hand contact with cooked or prepared food.
- Premises is kept free from rodents and insects.
- Waste regularly and properly disposed.
- Floors, walls, and ceilings are clean and maintained.

This checklist doesn't cover all aspects of the Food Premises Regulation (O. Reg. 562/90).

sample food safety stars sign

very good



The food safety stars reflect the level of compliance with food safety regulations observed at the time of inspection of this facility.



Food Safety Stars are not an endorsement of any food premises. This sign, or parts of it, can not be reproduced, tampered with, or used in advertising in any way.

FOOD PREMISES		
FREQUENCY OF INSPECTION	DATE OF INSPECTION	CERTIFICATE NUMBER
<div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p style="font-size: x-small;">PREVIOUS SCORE</p> </div> <div style="text-align: center;"> <p style="font-size: x-small;">DATE OF LAST INSPECTION</p> </div> </div>		

For more detailed history of this premises go to www.safefoodcounts.ca



WINDSOR-ESSEX COUNTY
HEALTH UNIT
Unité sanitaire
de Windsor-comté d'Essex
WINDSOR • ESSEX • LEAMINGTON
www.wechealthunit.org

519-258-2146

www.safefoodcounts.ca

© Windsor-Essex County Health Unit, April 2009.



For the latest edition please visit www.safefoodcounts.ca,
click on Food Premises Operators, and look under Resources.