



IMPORTANT INFORMATION FOR OPERATORS OF PERSONAL SERVICES SETTINGS

Public Health Units have the duty to inspect Personal Service Settings on an annual basis. Personal Service Settings include, but are not limited to, hairdressing and barbering; tattooing; body piercing; nail services; electrolysis; and various other aesthetic services.

The purpose of these inspections is to assess infection prevention and control practices for each type of service provided to ensure best practices are followed to minimize the risk of exposure of clients and personal services workers to blood-borne and other types of infections during the delivery of personal services.

Inspectors also respond to complaints regarding Personal Service Settings. Inspections can be conducted at any time during your hours of operation. Operators of Personal Service Settings are required to provide information to the inspector upon request including but not limited to:

- Services provided
- Equipment used
- Infection prevention and control practices including cleaning/disinfecting/sterilizing
- Record keeping
- After care instructions provided to clients

Inspection reports and confirmed lapses in infection prevention and control practices resulting from a complaint is public information. These reports are available for public viewing on the Health Unit website.

Personal Service Settings offering beverages or food to their clients must meet the requirements set out in the Ontario Food Premises Regulation. Under Section 3 (1) of the Food Premises Regulation an exemption is provided regarding designated handwashing basins and dishwashing if you are providing food or drink under the following conditions:

- Cold drinks sold from their original container
- Frozen confections sold in their original package or wrapper
- Only hot beverages are prepared and sold
- Prepackaged non -hazardous food (foods not requiring refrigeration or cooking)

This exemption applies only if you use single service articles and if you provide single use commercially packaged moist hand towelettes for the personal hygiene of employees.

Operators wishing to serve their clients with multi-use cups, glasses, plates and cutlery must provide a three compartment sink for utensil washing or a dishwasher that meets the requirements of the regulation. A separate hand wash basin must be provided in the area where food/drinks are prepared. The sinks serving the food premises side of the Personal Service Setting are separate from those used for cleaning and sanitizing equipment and instruments used in the Personal Service Setting.

The Ministry of Health and Long-Term Care is currently revising the Infection Prevention and Control Best Practices for Personal Services Settings Guidance document. We will be posting this document on our website once it is finalized.

Please contact your Public Health Inspector for information on best practices or visit the health unit website at <http://www.healthunit.org/beauty/>.