

ATTENTION:

Food premises owners, operators & staff

The Health Unit would like to inform you of some recent changes that will affect your food businesses.

HealthSpace Inspection System:

A new computerized web based inspection system is now in place.

The benefits of this system are:

- Inspection reports will now be sent via email. If you do not have email, arrangements to print a copy of your report will be made.
- Beginning July 1, 2016 our web based disclosure system will be in effect. The new disclosure system will allow the public web access to a condensed inspection report for each inspected food premises. This is a change from our current disclosure system where the public can request a report in writing, and receives a copy of the entire inspection report.

The following is a copy of the information that will be on the disclosure report.

Food Disclosure Report			
Refrigeration and Freezer Temperatures	<input type="checkbox"/> In Compliance	<input type="checkbox"/> Improvement Needed	<input type="checkbox"/> N/A
Cooking and Hot Holding Temperatures	<input type="checkbox"/> In Compliance	<input type="checkbox"/> Improvement Needed	<input type="checkbox"/> N/A
Food Protected from Contamination	<input type="checkbox"/> In Compliance	<input type="checkbox"/> Improvement Needed	<input type="checkbox"/> N/A
Utensils and Equipment Cleaned and Sanitized	<input type="checkbox"/> In Compliance	<input type="checkbox"/> Improvement Needed	<input type="checkbox"/> N/A
Food Handler Hygiene (including handwashing)	<input type="checkbox"/> In Compliance	<input type="checkbox"/> Improvement Needed	<input type="checkbox"/> N/A
Premises Cleaned and Properly Maintained	<input type="checkbox"/> In Compliance	<input type="checkbox"/> Improvement Needed	<input type="checkbox"/> N/A
Certified Food Handler on Staff	<input type="checkbox"/> In Compliance	<input type="checkbox"/> Improvement Needed	<input type="checkbox"/> N/A

To view an example of an online version visit:

<http://www.pcchu.ca/my-home-environment/my-community/food-safety-inspection-disclosures/>
or <http://healthspace.com/Clients/Ontario/GreyBruce/web.nsf>

Food Handler Certification Training:

We continue to encourage you to have at least one certified food handler on site during each shift. To help facilitate training, the schedule for food handler certification training is now on our website at www.healthunit.org

We will no longer be offering Food Handler Certification Courses free of charge. There is a \$35.00 registration fee per person attending the course. The registration fee includes all course materials, an exam, and upon successful completion of the exam a Food Handler Certificate (good for 5 years and accepted across Ontario). For more information regarding the course and for other food handler safety training options, visit our website www.healthunit.org or discuss with your public health inspector.



For more information, contact a Public Health Inspector at:
1-800-660-5853
www.healthunit.org
contact@healthunit.org