

## HOW YOU CAN ACCESS INSPECTION REPORTS FOR FOOD PREMISES IN LEEDS, GRENVILLE AND LANARK COUNTIES

The health unit is mandated by the Ministry of Health and Long Term Care to provide a process for the public to access information from food premises compliance inspection reports upon request.

As of June 1, 2010, you will be able to access recent inspection reports by [filling in a request form](#) available on our website and submitting it online at [fooddisclosure@healthunit.org](mailto:fooddisclosure@healthunit.org), or by presenting it to one of our area health unit offices. A copy of the requested report will be provided for you within two weeks of the date of your request. Only three requests for information can be processed at a time. This service is free of charge.

### Introduction to Food Premises Inspections: What is Inspected?

Food premises such as restaurants, cafeterias, food stores, hospital, daycare and nursing home kitchens, bakeries, meat shops, chip wagons and concession booths, etc. are regulated by the Food Premises Regulation. They are inspected by public health inspectors at a frequency based on a risk assessment that determines the number of inspections each year. There are three categories of risk levels – high, medium and low. Criteria considered for each category are the characteristics of the population served, the amount of handling and preparation of food involved, as well as if the premises has been involved in a food-borne illness, or is non-compliant on a regular basis. A food premises is then assigned a risk level which determines the minimum number of inspections per year. A year round high risk premises requires a minimum of three inspections, a moderate risk premises requires a minimum of two inspections and a low risk premises requires at least one inspection. **Please note that foods prepared in private homes are not inspected.**

During each inspection, the public health inspector examines and evaluates the following:

- How food is handled
- Refrigeration and Hot holding of food
- The sources of food
- The level of sanitation throughout the establishment
- The condition of equipment
- Dishwashing
- Pest Control
- Storage of chemicals and cleaners
- Public areas such as washrooms and the dining room
- Maintenance of the entire establishment
- Safety of the water supply
- Sewage disposal
- Garbage disposal

Hazardous foods are the focus of a food safety inspection and include foods which are capable of supporting the growth of disease causing organisms or the production of toxins from such organisms. This group of foods includes meat, poultry, gravy, fish, mixed salads, rice dishes, dairy products and cream filled desserts.

### **Critical Items Monitored During the Course of a Health Inspection Include:**

1. Refrigerated and frozen storage of food: Cold temperatures slow down the growth of disease-causing organisms. Except for the time required for preparation, cooking and hot holding, hazardous foods must be refrigerated or frozen.
2. Cooking/Hot holding/Reheating of hazardous food: Heat destroys harmful organisms. It is essential to measure the internal temperature of food to ensure that the proper cooking, reheating and hot holding temperatures are reached and maintained.
3. Protection from contamination by food handlers: Hazardous foods should be handled with hands as little as possible. When utensils cannot be used, foods must be handled with washed hands.
4. Protection from adulteration and contamination: Cross contamination of ready to eat food by raw contaminated food is a common cause of food-borne illness. Raw foods must be stored separately from ready to eat foods. Foods must be covered and labeled. Raw foods that are likely to drip must be placed in an adequate sized container and placed below ready to eat foods.

### **How to Interpret the Food Establishment Inspection Report**

After the inspection is completed, areas of non-compliance are discussed with the operator and staff, and strategies for correction are determined. Corrections may be made during the inspection. Education of staff on food safety issues during the course of the inspection is also carried out by the inspector, in an effort to attain long term compliance. Where infractions are identified, and the issue cannot be corrected by the end of the inspection, a date for re-inspection may be set, and charges for infractions may be laid. In cases where a health hazard exists, the establishment may be closed. **The inspection report indicates the conditions observed on the day of inspection. Reports show non compliant issues and the comments made by the inspector.**

### **Explanation of Terms under the Actions Taken Section**

- ***Satisfactory - No Action Required:*** The food premises was operating in accordance with the Food Premises Regulation at the time of the inspection.
- ***Corrected at time of inspection:*** The public health inspector observed an infraction under the Food Premises Regulation during the course of the inspection; however, the owner or operator corrected the infraction prior to the end of the inspection.

- **Re-Inspection Scheduled:** The public health inspector observed one or more infractions under the Food Premises Regulation and scheduled a re-inspection in order to ensure that the infraction was corrected.
- **Charge:** A charge (also known as a certificate of offence or ticket) can be issued by a public health inspector when contraventions to the Food Premises Regulation are observed during an inspection.
- **Closure:** Under the Health Protection and Promotion Act, a medical officer of health or a public health inspector can order a food premises to close due to an imminent health risk for which the only means of preventing human illness is by ordering the premises to close until the health hazard is eliminated.

*Although the Leeds, Grenville and Lanark District Health Unit strives to ensure the accuracy of information recorded on the inspection report, we cannot provide an absolute guarantee with regards to accuracy or completeness and will not be held liable for the use of any information that is accessed thru this disclosure system or any losses or damages, including loss of profits, that may result from the use of this information. Inspection reports are merely a reflection of conditions observed at the time of inspection and are not an endorsement of any one establishment over another.*