



# Media Release

May 20, 2010

## Health Unit to Start Food Inspection Disclosure System June 1, 2010

**Starting June 1<sup>st</sup>, as mandated under the Health Protection and Promotion Act, the Leeds, Grenville and Lanark District Health Unit will be accepting requests from the public for disclosure of information on food inspections.**

Food inspections are carried out on places that serve food to the public such as cafeterias, food stores, hospitals, daycare and nursing home kitchens, bakeries, meat shops, chip wagons and concession booths. These are all regulated under the Food Premises Regulations.

The public will be able to access recent inspection reports by filling in a request form and submitting it to the Health Unit. Forms are available on the Health Unit website at [www.healthunit.org/foodsafety](http://www.healthunit.org/foodsafety) and can be submitted online by emailing [fooddisclosure@healthunit.org](mailto:fooddisclosure@healthunit.org) or by dropping the form off to a Health Unit office (Brockville, Smiths Falls, Gananoque or Kemptville). A copy of the requested report will be provided within two weeks of the date of the request.

**“Preventing health hazards is the focus of a food safety inspection”** says Jane Lyster, Director of Health Protection for the Health Unit. **“While we are responsible for carrying out these inspections under the government regulations, we are committed to reducing the incidence of food-borne illness in our communities”.**

Some foods are better at supporting the growth of disease-causing organisms or the production of toxins from such organisms. The group of foods includes meat, poultry, gravy, fish, mixed salads, rice dishes, dairy products and cream filled desserts. The handling of these foods is checked during an inspection.

### **During each inspection each inspector will examine and evaluate the following:**

- The sources of foods
- How food is handled
- Refrigeration and hot holding of foods
- 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 inside and out
- Safety of the water supply
- Sewage disposal
- Garbage disposal

### **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 corrections 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 issues cannot be corrected at 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 that conditions observed on the day of the inspection. Reports will show only non-compliant issues and the comments made by the inspector.**

For more inspection about food safety, submitting a form or about the disclosure system, contact the Health Unit by calling the Health ACTION Line at **1-800-660-5853** or **613-345-5685** and ask for a public health inspector. For a fresh look at healthy solutions visit the website at [www.healthunit.org](http://www.healthunit.org).

-30-

**Contact: Jane Lyster, Director of Health Protection, 613-345-5685**