

Program/Service Information Report

2019 Food Safety Program Performance Indicator Summary

2019 Year End

To: Board of Health

Meeting Date: February 5, 2020

Report No.: BH.01.FEB0520.C02

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Key Points

- Public Health Inspectors conduct food safety inspections based on risk.
- Wellington-Dufferin-Guelph Public Health (WDGPH) staff investigate all reports of foodborne illness and food safety complaints.
- Food handler training is offered in partnership with Conestoga College. School-based and not for profit food handler training is conducted upon request.
- Inspection reports are publicly available on the Check Before You Choose website.

Program Requirements

Compliance with OPHS and Accountability Indicators:

☒ In compliance

☐ Not in compliance. If not in compliance, provide additional information about the variance and how it will be addressed.

Accountability Indicators:

2019 Food Safety Performance Indicator	2019 Actuals	Comments
# High Risk Inspections (255 premises inspected three times / year)	100% 735/735	Three reporting periods: 1. Jan-April, 2. May-August, 3. Sept-Dec
# Moderate Risk Inspections (632 premises inspected twice / year)	100% 1231/1231	Two reporting periods: 1. Jan-June, 2. July-Dec
# Low Risk Inspections (629 premises inspected once / year)	100% 629/629	Inspected once per calendar year
# of food safety complaints investigated	100% 168/168	
# of safe food handlers certified	1836	
# Recall Effectiveness Checks	1	Requested from Ministry of Health
# Orders Issued	4	Orders are issued to mitigate immediate health hazards
# Tickets Issued	0	Tickets are issued when repeat violations are identified

Highlights

WDGPH staff investigated all reports of foodborne illness and investigated all food premises complaints. Food premises are inspected based on risk throughout the year.

Food handler training courses and challenge exams are offered monthly to ensure food handlers have access to safe food-handling training and to increase public awareness of food-borne illnesses and safe food-handling. A new partnership was formed with Conestoga College in 2020 to fulfill this requirement.

The Food Safety program maintains a 24/7 on-call capacity to receive reports of and respond to food safety needs in the community after normal working hours.

Related Reports

- Program/Service Information Report BH.01.NOV0619.C21 - 2019 Third Quarter Food Safety Program Performance Indicator Summary.
- Program/Service Information Report BH.01.SEP0419.C15 - 2019 Mid-Year Food Safety Program Performance Indicator Summary.
- Program/Service Information Report BH.01.FEB0619.C04 - 2018 Year-End Food Safety Program Performance Indicator Summary.