

Program/Service Information Report

2019 Q3 Food Safety Program Performance Indicator Summary

To: Board of Health

Meeting Date: November 6, 2019

Report No.: BH.01.NOV0619.C21

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Key Points

- The Food Safety program conducts annual inspections and investigations based on risk throughout the year.
- Wellington-Dufferin-Guelph Public Health (WDGPH) staff investigate reports of foodborne illness and inspect food safety complaints.
- Food handler training courses are offered in Guelph, Orangeville and Fergus. School-based food handler training and food handler examinations are conducted, as requested.
- All compliance inspections and complaint investigations reports are 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.

Highlights

WDGPH staff investigates all reports of foodborne illness and 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.

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

Accountability Indicators:

2019 Food Safety Performance Indicator	Jan-Sept 2019 Actual	Comments
# High Risk Inspections	558/751 – 75 %	Reporting periods are 1. Jan-Apr 2. May-Aug, 3. Sept-Dec
# Moderate Risk Inspections	982/1306 – 75%	Reporting periods are 1. Jan-June 2. July-Dec
# Low Risk Inspections	376/659 – 57.1 %	Inspected once each year from Jan-Dec.
# of food safety complaints investigated	98 complaints	55 complaint inspections
# of food handlers certified in food safety	1366	Monthly courses and exams
# Recall Effectiveness Checks	0	No Provincial Requests
# Orders Issued	4	Orders issued to mitigate hazards
# Tickets Issued	0	Tickets are issued when repeat violations are identified

Performance variance or discrepancy identified:

- None. All High-Risk food inspections were completed by the August 30, 2019 deadline for the Ministry of Health Annual Service Plan accountability report.

Related Reports

- BH.01.SEP0419.C15 - Food Safety Program 2019 Mid-Year Summary – Program/Service Information Report.
- BH.01.FEB0619.C04 - 2018 Year-End Food Safety Program Performance Indicator Summary – Program/Service Information Report.
- BH.01.NOV0718.C18 - 2018 Third Quarter Food Safety Program Performance Indicator Summary - Program/Service Information Report.
- BH.01.SEP0518.C13 - 2018 Mid-Year Food Safety Program Performance Indicator Summary – Program/Service Information Report.