

## Program/Service Information Report

# Food Safety Program

2018 Third Quarter

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TO: Board of Health

MEETING DATE: November 7, 2018

REPORT NO.: **BH.01.NOV0718.C18**

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## Key Points

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- The Food Safety program conducts annual inspections and disease follow-up.
- All compliance and complaint inspection reports are publically available on the Check Before You Choose website.

## Strategic Directions & Goals

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### Service Centred Approach

- We are committed to providing excellent service to anyone interacting with public health.

### Building Health Communities

- We will work with communities to support the health and well-being of everyone.

## Operational Plan Objectives

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- To improve health and quality of life
- Reduced morbidity and mortality
- Reducing health inequities among population groups

# Summary of OPHS Program Requirements

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## OPHS Program: Food Safety

### Goals:

- To prevent or reduce the burden of food-borne illness.

### Strategy:

- Disease Prevention/Health Protection

### Requirements:

- N/A

### Accountability Indicators:

2018 Food Safety Performance Indicator	2018 Q3 Actual	Comments
# of reported cases of foodborne illness	157	From July – 30 Sept 2018
% reported cases of foodborne illness attributed to exposure settings of (i.e. food premises, daycares, homes, etc.)	N/A	Data collection and extraction process under review
# of food handlers trained and certified in food safety	834	From Jan-Sep 2018
% foodborne illness caused by unsafe food handling at home	15.7%	Based on comments regarding risk factors regarding hand hygiene and proper preparation/handling of foods

## Performance variance or discrepancy identified:

- No.

## Highlights

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WDGPH staff investigate all reports of foodborne illness. All public food service premises are inspected based on risk. Food handler training courses are offered each month.

## Related Reports

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- BH.01.SEP0518.C13 2018 Mid-Year Food Safety Program Indicator Summary
- Safe Food (Jan-Jun 2016) Program/Service Information Report
- BH.01.SEP0716.R14 The Role of WDGPH in Food Product Recalls
- BH.01.SEP0617.R22 Campylobacter Outbreak Investigation
- BH.01.DEC0617.R32 *Healthy Menu Choices Act*