

Program/Service Information Report

Food Safety Program 2019 Mid-Year Summary

January-June 2019

To:	Board of Health
Meeting Date:	September 4, 2019
Report No.:	BH.01.SEP0419.C15
Prepared By:	Jessica Morris, Manager, Environmental Health
Approved By:	Christopher Beveridge, Director, Health Protection
Submitted By:	Dr. Nicola J. Mercer, MD, MBA, MPH, FRCPC Medical Officer of Health & CEO

Key Points

- The Food Safety program conducts annual inspections and investigations based on risk throughout the year.
- WDGPH staff investigate all reports of foodborne illness and inspect all food premises 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 publically available on the Check Before You Choose website.

Program Requirements

Compliance with OPHS and Accountability Indicators:

In compliance

Not in compliance

Two moderate food safety inspections were missed during this reporting period, and have since been inspected, as compliant with food safety expectations.

Program Indicators:

Food Safety Indicator	2019 Mid-Year Actual	Comments
# High Risk Inspections (246 premises inspected three times / year)	100% 246/246	Reporting periods are 1. Jan-April, 2. May-August, 3. Sept-Dec
# Moderate Risk Inspections (654 premises inspected twice / year)	99.6% 652/654	Reporting periods are 1. Jan-June, 2. July-Dec
# Low Risk Inspections (664 premises inspected once / year)	33.3% 221/664	Inspected once per year from Jan-Dec. On target for year end
# of food safety complaints investigated	63	Complaints addressed by phone or on-site
# of food handlers certified in food safety	998	Monthly courses and Challenge exams offered
# Recall Effectiveness Checks	0	No Provincial Requests
# Orders Issued	2	Orders are issued to mitigate immediate health hazards
# Tickets Issued	1	Tickets are issued when repeat violations are identified

Highlights

Two moderate food safety inspections were missed during this reporting period, and have since been inspected, as compliant with food safety expectations.

WDGPH staff investigate all reports of foodborne illness and inspect all complaints regarding food premises. 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 also has 24/7 on-call availability capacity to receive reports of and respond to food safety needs in the community after normal working hours.

Related Reports

- 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.