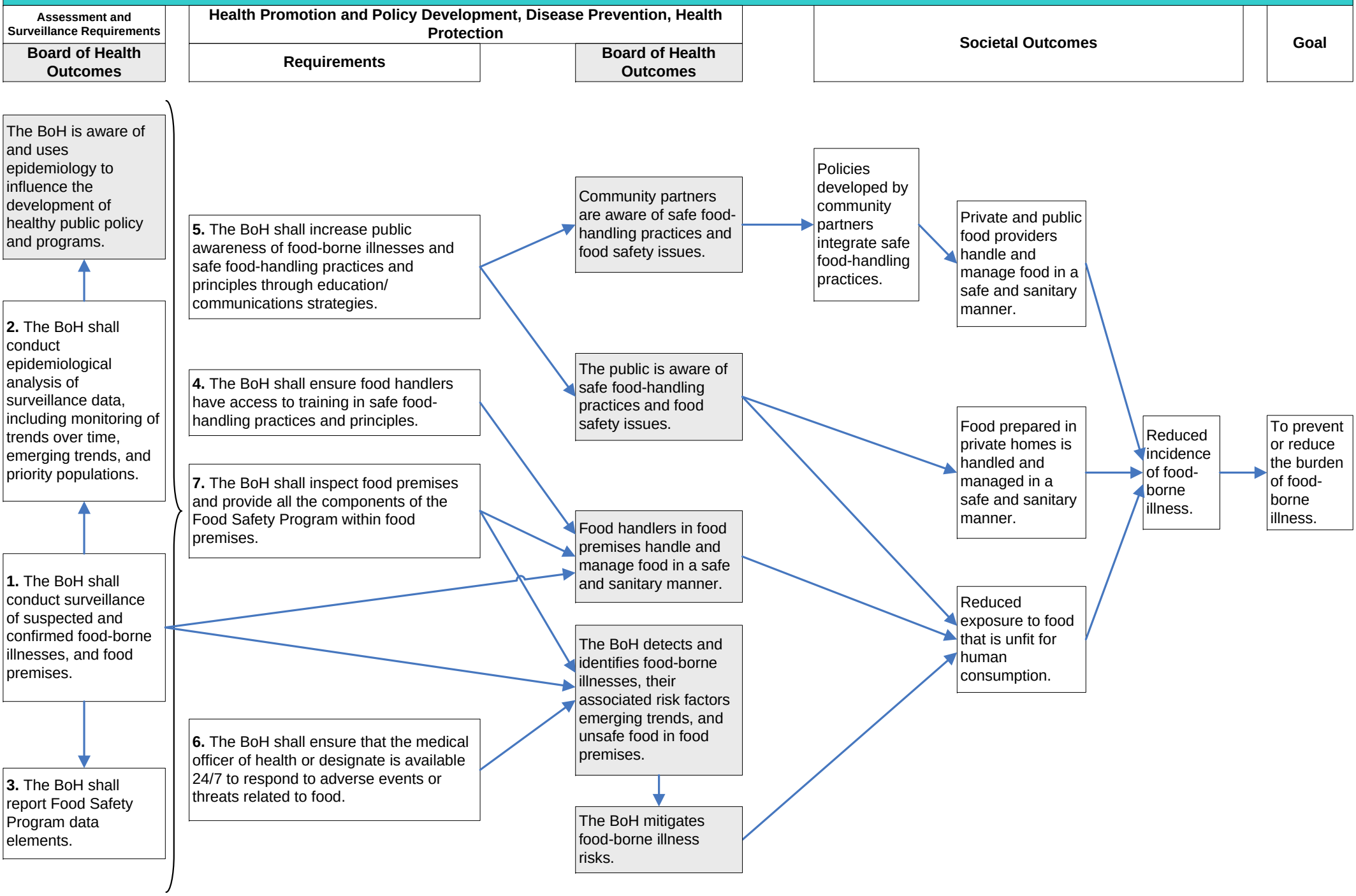
FOOD SAFETY


Assessment and Surveillance Requirements
Board of Health Outcomes
Health Promotion and Policy Development, Disease Prevention, Health Protection
Requirements
Board of Health Outcomes
Societal Outcomes
Goal
The BoH is aware of and uses epidemiology to influence the development of healthy public policy and programs.
2. The BoH shall conduct epidemiological analysis of surveillance data, including monitoring of trends over time, emerging trends, and priority populations.
1. The BoH shall conduct surveillance of suspected and confirmed food-borne illnesses, and food premises.
3. The BoH shall report Food Safety Program data elements.
5. The BoH shall increase public awareness of food-borne illnesses and safe food-handling practices and principles through education/ communications strategies.
4. The BoH shall ensure food handlers have access to training in safe food-handling practices and principles.
7. The BoH shall inspect food premises and provide all the components of the Food Safety Program within food premises.
6. The BoH shall ensure that the medical officer of health or designate is available 24/7 to respond to adverse events or threats related to food.
Community partners are aware of safe food-handling practices and food safety issues.
The public is aware of safe food-handling practices and food safety issues.
Food handlers in food premises handle and manage food in a safe and sanitary manner.
The BoH detects and identifies food-borne illnesses, their associated risk factors emerging trends, and unsafe food in food premises.
The BoH mitigates food-borne illness risks.
Policies developed by community partners integrate safe food-handling practices.
Private and public food providers handle and manage food in a safe and sanitary manner.
Food prepared in private homes is handled and managed in a safe and sanitary manner.
Reduced exposure to food that is unfit for human consumption.
Reduced incidence of food-borne illness.
To prevent or reduce the burden of food-borne illness.