

Ontario Public Health Standards: Roll-out Environmental Health Workshop

Food Safety Program Standard

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November 26, 2008***

Outline of Session

- Overview (40 minutes)
 - Overview of Food Safety Standard and Protocol – **Dianne**
 - Highlights of Changes from MHPSG – **Dianne**
 - Key Requirements – **Tony**
 - Question & Answers
- Scenarios / Examples (25 minutes)
 - Risk Categorization Model – **Tony**
 - Questions & Answers
- Link to Guidance Documents (25 minutes)
 - Introduction to Table Exercise - **Dianne**
 - Table exercise - **All**

Comparison of 1997 and 2008 Documents


MHPSG (1 standard; 3 protocols)

- Food Safety Standard
 - Hazard Analysis Critical Control Point (HACCP) Protocol
 - Food Recall Protocol
 - Food Handling Protocol

OPHS (1 standard; 1 protocol)

- Food Safety Standard
 - Food Safety Protocol
 - 1 Attachment (“for information”): Food Safety Risk Categorization Model

Food Safety Standard: Goals and Outcomes

- **Goal**: to prevent or reduce the burden of food-borne illness
 - **Societal Outcomes**: e.g., there is reduced incidence of food-borne illness
 - **Board of Health Outcomes**: e.g., timely and effective detection and identification of food-borne illnesses, their associated risk factors and emerging trends, and unsafe food in food premises
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Food Safety Standard: Requirements

- **Requirements**: range from:
 - Conducting surveillance
 - Conducting epidemiological analysis of surveillance data
 - Reporting data to MOHLTC
 - Ensuring food handlers in food premises have access to training
 - Increasing public awareness
 - Ensuring 24/7 availability (for receiving reports and responding)
 - Inspecting food premises and providing all the components of the Food Safety Program

Food Safety Protocol

- **Purpose**: to assist in the prevention or reduction of food-borne illness by providing direction to boards of health on the delivery of local, comprehensive food safety management programs.
- **Outline**:
 - Surveillance and inspection
 - Inventory of food premises
 - Food safety management system
 - Management and Response
 - 24/7 on-call and response policy
 - Enforcement actions and procedures
 - Food recall
 - Education and Training
 - Food safety education
 - Food safety training and certification
 - Reporting
 - Inspection activity reporting system
 - Annual food safety audit reports
 - Food premises inspection disclosure

Food Safety Protocol – Highlights

- Carries-over main requirements from the existing Food Recall, HACCP and Food Handler Training protocols
- Annual site-specific risk assessments and assignment of risk categories (with assistance from a new *Risk Categorization Model* – provided for information)
- Removes the annual HACCP audits and expands the routine food safety inspections (e.g., incorporating HACCP-based principles)
- Inspection frequencies (same as previous)
- Food safety training program (with minimum course requirements)
- Food premises inspection disclosure – provide food premises compliance inspection reports to the public upon request and post the disclosure process on the board of health's website
- Food Safety Audit reporting – March 31st deadline (versus Jan 31st)

Key Requirements (1)

- Requirement:
 - Annual site-specific risk assessments and assignment of risk categories (with assistance from a new *Risk Categorization Model* – provided for information)
- Comments:
 - Site-specific risk assessment to determine the risk level category of food establishments (High, Moderate or Low)
 - Consistent approach across Ontario to risk assessment
 - Addressed in more detail later in this presentation

Key Requirements (2)

- Requirement:
 - Promote among operators of high and moderate risk premises the adoption of food safety management strategies including, safe food-handling practices and HACCP principles.
- Comments:
 - Emphasis on operator to implement food safety strategies that will improve food handling practices and reduce the risk of food borne illness
 - Implementation of various strategies will move food premises to lower risk levels over time
 - Links into risk categorization model

Key Requirements (3)

- Requirement:
 - Food safety training program (with minimum course requirements)
- Comments:
 - For all high and moderate risk premises, at least 1 operator and 1 food-handler should be certified for each location
 - 1 certified person to be present during all hours of operation
 - Certification based on successful completion of exam and re-certification every 5 years

Key Requirements (4)

- Requirement:
 - Food premises inspection disclosure – provide food premises compliance inspection reports to the public upon request and post the disclosure process on the board of health’s website
- Comments:
 - Minimum requirement for all boards of health to communicate how routine inspection reports may be obtained by members of the public

Description of Risk Categorization Model

Food Safety Risk Categorization Model

- The risk categorization model
- Description of the risk categorization 'tool'
- Next steps

What is the risk categorisation model?

- The risk categorization model, applied annually, will assist public health inspectors to:
 - conduct site-specific risk assessments to determine the risk level category of food establishments as high, moderate or low);
 - establish the inspection frequency of these food establishments (i.e., inspected 3, 2 or 1 times annually); and
 - determine any other food safety strategies for the safe operation the food establishments.

What is the risk categorization tool?

- Use of the risk categorization model applies a HACCP approach to:
 - Assessing the critical control points of a food establishment to determine whether adequate measures are in place
 - Categorize the risk level of a food establishment by identifying potential risks
 - Determine operational requirements, where needed
 - Use a general questionnaire approach

Process outcome

- The categorization of the risk level is based on a “simple” calculation of all identified risks
- The outcome is used to assign one of three risk level categories to the food establishment and set associated inspection frequency:
 - High (if significant risk) to be inspected 3 times annually
 - Moderate (if less likely risk) to be inspected 2 times annually
 - Low (if negligible risk) to be inspected 1 time annually


Format of risk categorization tool

- Sections in the categorization model include:
 - Food Establishment History
 - Captures name & location; name of owner or manager; number of units; and other operational details
 - Strategies for Critical Control Point Monitoring
 - Identifies and determines whether appropriate strategies are in place
 - Types of foods served
 - e.g., source of supplies, risks of foods served
 - Population served
 - i.e., the type of food premises; who are people that are served
 - Management and food-handler knowledge
 - i.e., is the level of food-handler knowledge/training adequate for the type of food establishment; trained person in attendance
 - Regulatory compliance
 - e.g., critical infractions, other FPR violations, association with outbreaks.
 - Rating System (to determine risk level category)

Some considerations...

- Which is the preferred format of the tool?
 - A paper version;
 - A version for Excel / Access for use on a table PC; or
 - Both versions

Next steps

- Field receives draft of risk categorization tool early December 2008
 - Critical feedback due to MOHLTC mid- to late December 2008
 - Two web seminars scheduled for mid-December 2008 and mid-January 2009
 - **Target:** to have a draft tool available to health units for January 1, 2009 (for trial application and feedback)
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Link to Guidance Documents:

Table Exercise

Purpose of Exercise

- To seek health unit input on any information or tools you feel you may still require in order to effectively implement the new Food Safety Standard and Food Safety Protocol.
- This will help the branch to:
 - Refine any guidance documents or tools currently under development (i.e., the Risk Categorization Model)
 - Develop any further training sessions / educational material for public health units on the standards and protocols
 - Determine the need for additional guidance documents in future.

Instructions for Exercise

- Exercise (25 minutes): In your table groups, discuss the following questions and record your responses on the paper provided:
 1. Name the 3 most challenging areas you foresee in implementing the Food Safety Protocol and any suggestions you have for further ministry guidance, information or tools that could assist you.
 2. From the description of the Risk Categorization Model provided, is there anything not yet mentioned that you would like to ensure gets addressed in the model?