

## Food Safety Annual Service Plan

### A. Community Need and Priorities

- LGLDHU has a total of 280 high risk (3 inspections per year), 513 moderate risk (2 inspections per year), and 338 low risk food premises (1 inspection per year), that require inspections according to the food safety protocol (FSP) thus 2204 routine inspections required. There is a strong interest in food handler certification courses. There are many seasonal entities including summer camps, festivals, and transient facilities that need education and inspections and response to incidents.
- Given our location between major centres we also get involved in incidents related to unsafe food transportation.
- Periodically we must respond to food recalls or complaints about unsafe food.
- The Health Unit is also asked to help with:
  - Partnerships promoting local foods
  - School nutrition programs
  - Farmers' markets
  - Service groups and others providing catering services
- Local priorities for programs and interventions are determined by:
  - Number of fixed premises
  - Results of routine inspections
  - Special events
  - Complaints/recalls
  - Incidents of food borne illnesses
  - Syndromic surveillance indicating a trend of food borne illness/outbreak
  - Requests for services and programs

### B. Key Partners/Stakeholders:

Collaboration with external partners to achieve our goal of safe food being served to and consumed by the public. This may be achieved through education, consultation, joint inspection work, partner's experience, expertise and delegated authority where businesses require multiple agency oversight. Our partners include:

- Food premises operators
- Canadian Food Inspection Agency
- Ontario Ministry of Agriculture Food and Rural Affairs
- Public
- Producers
- Exempt Groups as per the food premises regulations
- Schools Nutrition Program
- New technology/standards-industry
- Ministry of Health and Long-term Care
- Public Health Ontario
- Public Health Nutritionists

<b>Programs</b>	<b>Interventions</b>	<b>Description</b>	<b>Objectives</b>	<b>Indicators of success</b>
<b>Program 1 Surveillance and monitoring</b>	Intervention 1 Data Analysis and Reporting	<ul style="list-style-type: none"> <li>Investigate and report disease related to food in iPHIS and follow-up possible hazardous food situations.</li> <li>Epi investigation of enteric illness outbreaks.</li> <li>Monitoring syndromic surveillance of enteric visits to Emergency.</li> <li>Monitoring food related complaints.</li> </ul>	The Board is aware of and uses data to influence and inform the development of local healthy public policy and its programs and services related to food safety.	# of complaints # of outbreaks # reported cases of food borne illness and % reported cases attributed to specific setting # alerts related to GI illness from Syndromic surveillance data
<b>Program 2 Information and Education</b>	Intervention 1 Food Premises	<ul style="list-style-type: none"> <li>Communication to Food Premises Operators pertaining to changes in the HPPA and Food Premises Regulation.</li> <li>Consultation during inspections.</li> <li>Providing in person and on-line Food Handler training and certification for food premise employees.</li> <li>Provide Food Handler Certification and Food Safety training in partnership with community employment training programs and groups that support priority populations.</li> </ul>	Reduced incidence of food-borne illnesses. Food handlers are educated in food safety to handle and manage food for public consumption in a safe and sanitary way. The public and community partners are aware of safe food-handling practice and food safety issues. The public and community partners have the knowledge and skills needed to handle food in a safe manner.	# of letters to operators # people participating in food handler training by site # of food premises that meet the required certified food handlers on site per shift # of food handlers trained # food premises posting inspection reports # of media releases # number of complaints or questions related to improper food handling and food safety hazards # consultations to the public
	Intervention 2 Public and community partners	<ul style="list-style-type: none"> <li>Media/Website/Interview</li> <li>Consultation to public.</li> <li>Food safety presentations to priority population/shelters/community groups.</li> </ul>		
<b>Program 3 Inspections</b>	Intervention 1 Routine Inspections	<ul style="list-style-type: none"> <li>Risk assessment of all food premises with application of the food premises regulations.</li> <li>Education during visit.</li> <li>Progressive enforcement as needed including orders.</li> <li>Sampling and testing if concern about food.</li> </ul>	Food-borne illness risks are mitigated. Reduced incidence of food-borne illnesses. Food handlers are educated in food safety to handle and manage food for public consumption in a safe and sanitary way.	# of routine food premises inspections # of re-inspections # of tickets, # of orders # of closures # number of violations by type # food premises having a certified food handler during every inspection

Programs	Interventions	Description	Objectives	Indicators of success
Program 4 <b>Enhanced Food Safety</b>	Enhanced food safety.	<ul style="list-style-type: none"> <li>• Site visit, risk assessment and education to school nutrition site coordinators and principals to ensure compliance with the School Nutrition Program Guideline 2016</li> <li>• Assessment and inspection of farmers' markets based on the HPPA.</li> <li>• Ensuring all food premises are inspected as per the Food Safety Protocol.</li> </ul>	<p>The public and community partners are aware of safe food-handling practice and food safety issues.</p> <p>The public and community partners have the knowledge and skills needed to handle food in a safe manner.</p> <p>Food-borne illness risks are mitigated.</p> <p>There is reduced incidence of food-borne illness.</p>	<p># of School Nutrition programs inspected/inventoried</p> <p># of Risk assessments performed at farmers' markets</p> <p># of inspections performed at farmers' markets</p> <p># of inspections</p> <p># of re-inspections</p> <p># of tickets</p> <p># of orders</p> <p># of closures</p> <p># food borne illness</p>
Program 5 <b>Incident Response</b>	Intervention 1 Food borne illness /outbreaks	<ul style="list-style-type: none"> <li>• Investigate cases and contacts.</li> <li>• Do epidemiological outbreak analysis by time, place and person.</li> <li>• Take food/water samples for assessment.</li> <li>• Education, enforcement, closure orders as needed.</li> </ul>	<p>Food-borne illness risks are mitigated.</p> <p>There is reduced incidence of food-borne illness.</p> <p>Timely and effective detection, identification and response to food-borne illnesses, their associated risk factors, emerging trends and unsafe food offered for public consumption.</p>	<p># of illnesses</p> <p># of outbreaks</p> <p># of recalls</p> <p># of orders</p> <p># of tickets</p> <p># of recalls</p> <p># of complaints</p> <p># media releases</p> <p># of transportation incidents</p> <p># of water samples</p> <p># of food samples</p>
Intervention 2 Food related concerns	<ul style="list-style-type: none"> <li>• Support CFIA in food recalls as requested.</li> <li>• Investigate complaints.</li> <li>• Work with police on problems with food transportation.</li> <li>• Support municipalities and the public in the case of flood, fires etc.</li> </ul>			