

April 9, 2018

Dear Mayors and Councillors:

As you know the Eastern Ontario Health Unit (EOHU) is mandated by the Health Protection and Promotion Act, (Food Premise Regulation) to inspect food premises within our jurisdiction to ensure they are maintained and operated *in accordance with the regulations*. I write to provide you an update of some upcoming changes to the regulations:

Notice of Intention to Commence Operation

Currently under the Health Protection and Promotion Act the regulation states:

(2) Every person who intends to commence to operate a food premise shall give notice of the person's intention to the medical officer of health of the health unit in which the food premise will be located. R.S.O. 1990, c. H.7, s. 16 (2).

In general, most municipalities also inform us of a new food premise opening so that we could proceed with an inspection by Public Health Inspectors (PHIs) to ensure a premise is in compliance before it is licensed and opens. Sometimes this is the only way we are made aware of a new premise. We certainly appreciate this and hope that it continues. **Please note that effective July 1, 2018 the new regulation is:**

5. A person who gives notice of an intention to commence to operate a food premise to the medical officer of health under subsection 16 (2) of the Act shall include his or her name, contact information and the location of the food premise in the notice.

I respectfully request that you share this new requirement with any future food premise operators who apply to your municipality for a business license.

Results of Inspections to be Posted

As you may know, we currently do not have a provincial mandate to enforce the posting of the inspection results. Although we have had great voluntary compliance from most food premises, this is not a legally enforceable obligation. The exception is within the City of Cornwall, where a municipal by-law requires owners to post the inspection results. However, effective July 1, 2018, our PHIs will be authorized to require and enforce the inspection result postings and hence this is no longer voluntary (outside of Cornwall):

6. Every operator of a food premise shall ensure that the results of any inspections conducted by a public health inspector are posted in accordance with the inspector's request.

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Food Safety Training

Food safety training and certification for food handlers is an important health protection activity preventing food borne illness. Presently there is no regulation requiring this training, with the exception of the City of Cornwall, where a bylaw requires one food handler to be certified. However, effective July 1, 2018, this will become mandatory provincially, with the following new regulation:

32. Every operator of a food service premise shall ensure that there is at least one food handler or supervisor on the premise who has completed food handler training during every hour in which the premise is operating.

The above information will also be shared with all current food premise owners in the EOHU territory.

I want to take this opportunity to also discuss some of our challenges with the ever-growing number of festivals, fairs and special events that mostly take place during the summer period. Usually there are multiple food vendors on site, and each one needs to be approved as, only food vendors approved by the EOHU can operate at special events.

With large festivals we need to deploy a high number of inspectors and logistic work to proceed with our approval process before the event opens to the public. In order to expedite this, we have a procedure that provides information, requirements and forms to food vendors in advance so that they can be as prepared as possible for the pre-opening approval process. Despite this, we continue to face challenges including vendors from other provinces or jurisdictions (who may not have the same food regulation requirements that we do) and last-minute calls to inform us of their intention to participate. Needless to say, these situations represent a high strain on our limited staff and logistic planning. In order to mitigate these problems, I want to inform you of the following:

- 1. A complete special events food vendor package including our requirements and forms that need to be filled out ahead of time, are readily available on our web site (eohu.ca). We recommend that these be filled out and returned to us as far in advance as possible. This will greatly assist us with our planning and will prevent any delays in opening of food vendors.**
- 2. We will not be able to guarantee evaluation of any event food vendor unless we receive at least a 30-day notice of their intention to participate in a given event.**

Recognizing that fairs are also held by organizations other than municipalities, we will also be reaching out to past event organizers to inform them of the above. We would appreciate it if you could share this information with any new event organizers that you know or who apply to your municipalities.

I want to take this opportunity to thank you for your ongoing cooperation.

Best Regards,



Dr. Paul Roumeliotis, MD CM, MPH, FRCP(C)
Medical Officer of Health/CEO

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