# Food Safety Management in Fraser Health Authority

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## Acknowledgements

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#### **Presentation Overview**

- Fraser Health Authority
- Legislative Review
  - Food Premises Regulations Pre 2000
  - Current Food Premises Regulations
- Methodology
  - Introduction to the changes
  - Implementation strategies
  - Communication
- Current Practices
- Conclusion

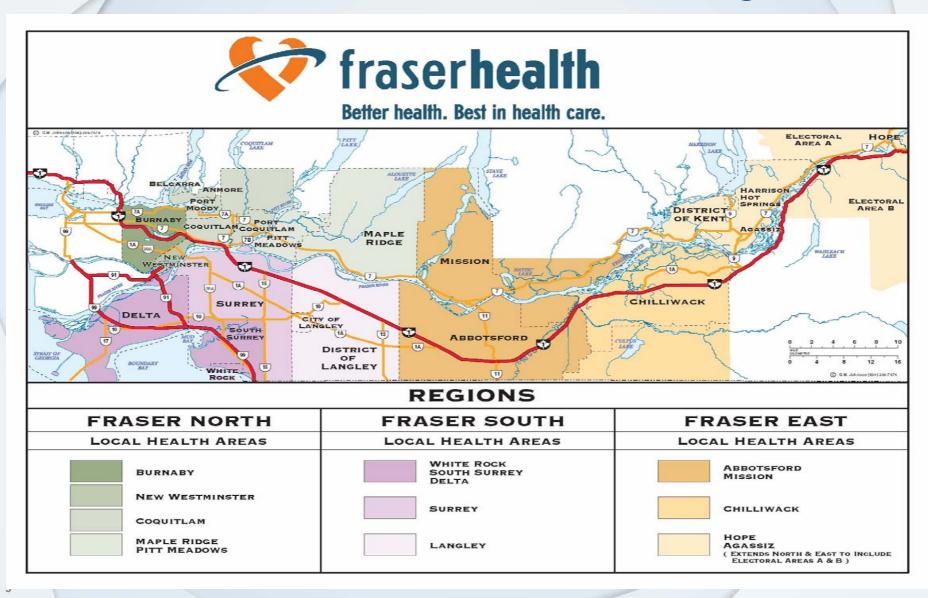


# The 6 Health Authorities of British Columbia





### **Fraser Health Authority**



## **Population Statistics for FHA**

- 1.5 million in 2007, accounting for ~35% of B.C.'s total population.
- By 2016, population expected to increase 20%.
- 14% East Indian
- 12% Chinese
- 16% Canadian
- 11% English
- 47% Other

(2001 Census, B.C. Population: 3.9 million)



# Legislative Review: Historical Practice

- Food Premises Regulation Pre 2000
  - Prescriptive
  - Challenges:
    - Responsibility on PHI's
    - Compliance strategies



# Legislative Review: New Legislation

 Food Premises Regulations proclaimed in 1999

- Outcome based
- Responsibility on operators

http://www.qp.gov.bc.ca/statreg/reg/H/Health/210\_99.htm



# Legislative Review: New Legislation

#### Overview of the FPR:

Section 10: Foodsafe training

- 10 (1) Every operator of a food service establishment must hold a certificate, issued by a health official, for the successful completion of the food handler training program known as FOODSAFE or its equivalent.
- (2) Every operator of a food service establishment must ensure that, while the operator is absent from the food service establishment, at least one employee present in the establishment holds the certificate referred to in subsection (1).

http://www.foodsafe.ca/



# Legislative Review: New Legislation

#### Section 23: Food handling procedures



#### **23** (1) In this section:

"critical control point" means a location in a food service establishment or a step in the establishment's procedures where failure to comply with the Act or this regulation may result in a health hazard;

"critical limit" means standards that must be met to ensure that a health hazard does not occur at a critical control point.

- (2) Every operator of a food service establishment must have written procedures to ensure that a health hazard does not occur in the operation of the establishment.
- (3) The written procedures required by subsection (2) must include
- (a) identification of all critical control points,
- (b) critical limits for those critical control points,
- (c) the procedures to be followed to ensure adherence to the critical limits, and
- (d) the actions to be taken in the event that the critical limits are not adhered to.



#### **Legislative Review: New Legislation**

#### Section 24: Sanitation procedures

- 24 (1) Every operator of a food service establishment must have written procedures to ensure the safe and sanitary operation of the establishment.
- (2) The written procedures required by subsection (1) must include
- (a) the cleaning and sanitizing requirements for the establishment and for all equipment and utensils used in the establishment,
- (b) the identification of cleaning and sanitizing agents used in the establishment, including their concentrations and their uses, and
- (c) the identification of all pesticides used in the establishment, including their





# Methodology

#### Implementation Strategies:

- 1) In-Service training for public health inspectors
- Committee to formulate training manual





# Methodology

- Training manual itself
- Introduction to HACCP Principles and Risk Based Inspection
- Basic Risk Analysis
- How to do a risk based inspection
  - 1. Good Communication meeting with the operator & Menu Analysis
  - 2. The Flow Chart: Following the food
  - 3. Conducting a Risk Based Inspection
- Developing a Food Safety Plan
- Assessing the Effectiveness of a Food Safety Plan



## Methodology

- 2) Letter to operators
- Notification of changes to legislation
- FHA's Role:
  - FOODSAFE Classes
  - Food Safety Plan\ Sanitation Plan Education
    <a href="http://www.bccdc.org/downloads/pdf/fps/reports/ensuringFoodSafety-HACCPWay.pdf">http://www.bccdc.org/downloads/pdf/fps/reports/ensuringFoodSafety-HACCPWay.pdf</a>
  - Follow-up by FHA Public Health Inspectors



## Methodology Adopted by FHA

Breakdown of Food Premises	FE1	FE2	FM	FO	FS	Total
Total:	4484	403	150	1089	1307	7433

- Step 1: Notification
- Step 2: Educational classes



# Methodology Adopted by FHA

- Step 3: Food safe courses
  - The Food Safety Plan
  - The Sanitation Plan
- Step 4: Follow up by FHA public health inspectors



# Methodology: The Results

Comparison of Hazard Ratings *Pre 2000* and *Post 2000*:

Hazard Ratings	2000	2007
High	8-12%	1%
Moderate	11-18%	5%
Low	85-90%	93%
No Rating	n/a	1%



# Methodology: Results

Compliance rates with Sections 10, 23, and 24:

Food Safety Plans Completed	Sanitation Plans Completed	Foodsafe Completed
78-89%	78-89%	69-97%



# Methodology: The Results

Food poisoning data (5 year data)

Disease (FHA Rate)	1996 to 2000	2001 to 2006
Cryptosporidiosis	6.92	4
E. coli. verotoxigenic	5.62	4.25
Giardiasis	26.34	18.02
Hepatitis A	8.1	1.43
Salmonellosis	18.24	17.58
Typhoid Fever	0.92	1.3
Shigellosis	6.02	5.12
Yersina	14.58	8.38



#### **Current Practices**

- Current Practices in Inspection Program
  - Inspection Design
    - Approval process for new premises
    - Approval process for existing premises
  - Risk Assessment
  - Inspection Targets



#### **Current Inspection Practices**

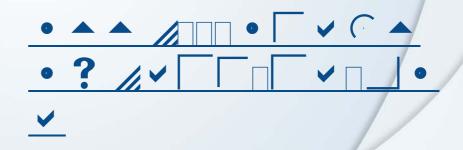
Inspection Forms



Food Premises Insp Rpt & Haz R...

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	FOOD PREMISES HAZARD RATING CHECKLIST			_	
CODE	VIOLATION CATEGORY		VIOLATION		
- 50	Construction and Approvals	L	M		
101	Planstonomychoniaterations not in accordance with the Regulation (s. 2; s. 4)	1	3	п	
102	Operation of an unapproved food premises (s. 6(1))	1	3	В	
103	Failure to hold a valid permit while operating a food service establishment (b. RTS) Fermit not posted in a composition location (b. RTS)	+	-	F	
-	Control of Food Hazards			_	
201	Foot contaconated or unit for human consumption (s. 12)	5	15	125	
202	Fixed not precessed in a manner that makes it safe to eat (s. FE(1))	- 5	15	25	
203	Food not sooled in an asseptable manner (b. 12(a))	. 5	15	12	
204	Food not pooked or reheated in a manner that makes it safe to eat js. 14(1)	5	15	3	
205	Cold potentially hasterbrus bood obsrediting/aged above 4 °C (b. F4(3))	5	15	12	
2000	that potentially flacuration flood stored displayed below 60 °C. Jr. 14(5)	1.5	15	12	
200	Frenchusty served food not discarded js. Ell.  Fixeds obtained from unapproved sources js. Ell.	13-	9	1-6	
209	Food not protected from contamination (b. 12(a))	1	- 4	H	
210	Food not thosed in an acceptable manner (s. 1423)	1	-	1	
211	Figure potentially transmisses food storestringsayed above -15 °C, Jr. 14(3)	+	-	-	
212	Operator has not provided acceptable entities food handling procedures (s. 23)	+	3	н	
-	Maintenance and Sanitation	<u> </u>	-	-	
201	Equipment/utersals/fixed contact ourfaces not maintained in sandary condition (s. 17; s. 142c)	5	15	2	
302	Equipment stemularities contact surfaces not properly easined and santitled (s. 17/2))	5	15	12	
303	Equipment facilities from 8 continues for sanitary maintenance and adequate (s. 1723). 4. 4(1)(5)	5	15	2	
304	Processor and tree of peeds (n. 166a)	.5.	15.		
305	Conditions observed that may allow entrance/harbouring/breeding of peols (s. 2N(b),c)(	3	9	1	
306	Food premises not maintained in a sandary condition (s. 17)1(j	3	9	1	
307	Equipment/utensite/god contact surfaces not of suitable designimaterial (s. 14) s. 19)	3	9	Ц	
	Equipment/utensis/food contact surfaces not in good working order (s. 16(b); s. 18)	3	9	1	
309	Chemicals, cleanures, & similar agents stored or falleted improperty (s. 21) Single use containers & uterrals are used more than once (s. 20)	-2-	-3-	н	
311		1	-	н	
312	Premises not maintained as per approved plans (h. 6(1)(h)) bens not required for food premises specifion being stored on the premises (h. 18))	+	- 5	н	
313	Live animal on the premises, excluding guide animal is approved areas (s. 25/1).	H	+	н	
314	Operator has not provided acceptable written sanitation procedures (s. 24)	1	3	H	
315	Ratigoration units and hot holding equipment lack accurate thermometers (s. 19(2))	1	min.	_	
	Hygiene and Communicable Diseases	_	_	-	
401	Adequate handwarking stations not available for employees (b. 21(4))	4	15	13	
402	Employee direct not each hands orsperfy or at adequate frequency (s. 21/25)	5	15	Н	
403	Employee lacks good personal hyperie, clean clothing and has control (s. 21/1)	3	9	1	
404	Employee smoking in food preparation/processing/storage areas (s. 21/2)	3	9	т	
405	If staff not excluded from contact with food or food equipment/utersals (s. 20)			12	
	Education and Training			_	
501	Operator does not have FOCDSAFE Level 1 or Equivalent (s. 10/10)	1	1		
502	in operator's absence, no staff on duty has FOCOSAFE Level 1 or equivalent (s. 1923)	1			
	HAZARD RATING SCALE SUBTOTAL-			г	
LOW:		-	_	_	





#### **Current Inspection Practices**

Risk Assessment



Food Premises RAI 20060920.doc...



Food Premises RAI User Guide 2...



# **Concluding Remarks**

#### Successes and Challenges

- Changing Behaviors and Attitudes
- ✓ Hazard Rating Analysis
- ✓ Enteric Food Poisoning
- ✓ Language
- ✓ Translation
- ✓ Notification of Ownership Changes



#### **Resource Materials**

- PHI Training Manual
- Foodsafety Plan/Sanitation Plan Workshop Material
- Inspection Forms
- Risk Assessment Forms
- User Guides



### **Questions?**

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