

Food Safety Management in Fraser Health Authority

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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

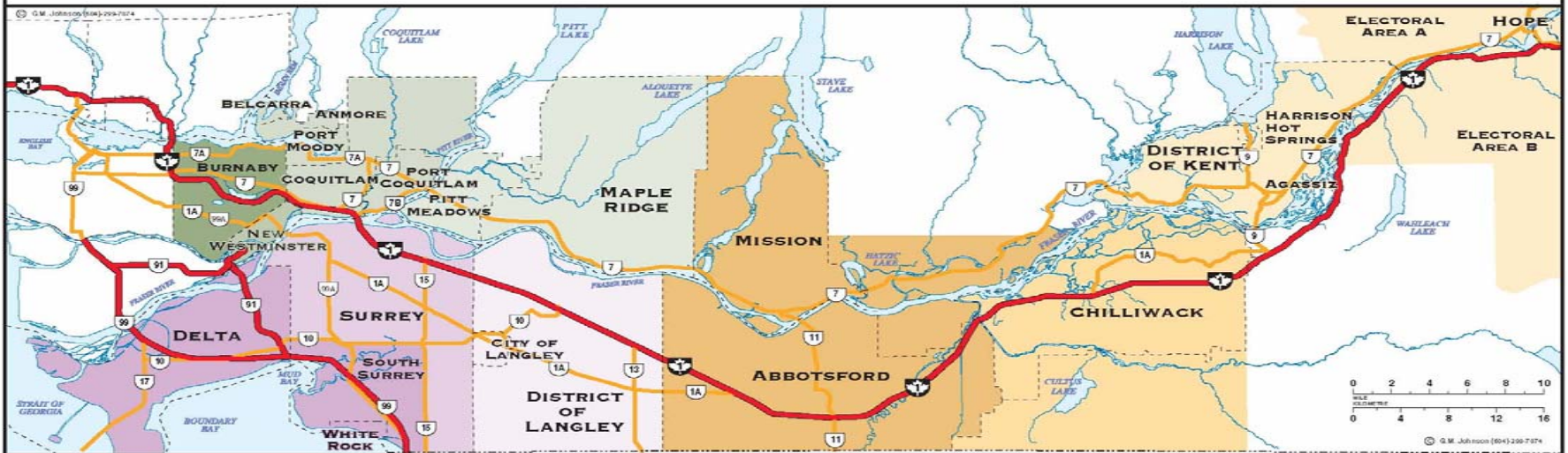


Fraser Health Authority



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REGIONS

FRASER NORTH	FRASER SOUTH	FRASER EAST
LOCAL HEALTH AREAS	LOCAL HEALTH AREAS	LOCAL HEALTH AREAS
<ul style="list-style-type: none"> BURNABY NEW WESTMINSTER COQUITLAM MAPLE RIDGE PITT MEADOWS 	<ul style="list-style-type: none"> WHITE ROCK SOUTH SURREY DELTA SURREY LANGLEY 	<ul style="list-style-type: none"> ABBOTSFORD MISSION CHILLIWACK HOPE AGASSIZ (EXTENDS NORTH & EAST TO INCLUDE ELECTORAL AREAS A & B)

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 uses and their storage requirements.



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
<http://www.bccdc.org/downloads/pdf/fps/reports/ensuringFoodSafety-HACCPWay.pdf>
 - Follow-up by FHA Public Health Inspectors

Methodology Adopted by FHA

Breakdown of Food Premises	FE1	FE2	FM	FO	FS	Total
<i>Total:</i>	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
<i>E. coli.</i> 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
<i>Yersina</i>	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

- 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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