

JURISDICTION	MANDATORY CERTIFICATION YES/NO	TRAINING REQUIREMENT DETAILS	REGULATION	SPECIAL NOTES
ALBERTA	YES	At least one supervisor with valid certification when there are 5 or fewer food handlers working on the premises. If there are 6 or more employees on duty then a Manager or Supervisory staff member possessing approved certification must be present. If there are 6 or more employees on duty then a Manager or Supervisory staff member possessing food safety training certificate must be present on site.	"Alberta Public Health Act" and "Food Regulation"	
BRITISH COLUMBIA	YES	Operators of a food service establishment must hold an approved certificate, must schedule at least one manager/supervisor who holds a valid certification. In the absence of the operator, at least one employee present must hold a valid certification.	"Public Health Act" 2008 and included under that Act is a "Food Premises Regulation".	
MANITOBA	NO	No currently specified Food Safety training requirements in Manitoba. A current review and updating of Manitoba Food Safety regulations will likely require mandatory food safety certification similar to other provinces in the near future.	"Public Health Act" (2006). Included under that Act is a "Food and Food Handling Establishments Regulation"	A current review and updating of Manitoba Food Safety regulations will likely enshrine mandatory food safety certification similar to other provinces in the near future.

Winnipeg	YES	The person in charge must complete a Certified Food Handler Training Program. If there are 5 or more employees on duty then a person in charge possessing food safety training certificate must be present on site. Winnipeg now accepts TrainCan food safety courses. See	By-law 5160/89, effective March 31, 1996.	TrainCan must submit to Manitoba Health for their certificate. Cost \$45.00 per person.
NEW BRUNSWICK	YES	Class 4 food premises must have <u>the manager and at least one person present at all times</u> (in the area of a food premises where food is being prepared) must hold approved certification.	"Food Premises Regulations" under "The Public Health Act"	
NEWFOUNDLAND / Labrador	NO	VOLUNTARY: Food Safety Recognition Program requires that the owner/operator has completed approved course in food safety within the past 5 years. As well the Food Service Worker Training requires that a minimum of one food handler per shift has completed a recognized course in food safety within the past 5 years.	Food and Drug Act, was repealed Dec. 10, 2013 and replaced it with the Food Premises Act. The Food Premises Regulation is developed under the Food Premises Act.	
NWT	YES	Operator must have approved certification. At least one operator or food establishment worker with approved certification is present in the food establishment during its hours of operation.	"Food Establishment Safety Regulation" under "The Public Health Act"	All food establishment workers must have sufficient instruction or training on the safe and sanitary handling of food to enable the worker to effectively participate in the promotion of food safety in the food establishment.

NOVA SCOTIA	YES	Operator must have approved certification. In the absence of the operator, at least one employee present must hold a valid certification.	"Food Safety Regulations" under the "Public Health Act"	Employees who come into contact with food must be trained or instructed in food hygiene to a level appropriate to the activity that the person performs, and provide confirmation of their training to an inspector on request.
NUNAVUT	NO		Public Health Act - Consolidation of Eating or Drinking Places Regulations R.R.N.W.T.	
ONTARIO	YES	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. Local By-laws which formerly required food safety training have been replaced with this provincial requirement, however jurisdictions may still use their by-lay. See below:	"Health Protection and Promotion Act / Ontario Food Premises Regulation 493/17"	Province has an approval list for food handler courses. Ontario health units accept those program that are on the list.
Algoma Public Health	No			

Brant County Health Unit	YES	Brant County Health Unit: Requires that managers of food establishments be certified in an accredited food safety program.	No information available online. Call 519-753-4937.	
Chatham-Kent Public Health Services	NO			
Durham Region Health Department	NO			
Eastern Ontario Health Unit	NO			
Elgin-St. Thomas Public Health	NO			
Grey Bruce Health Unit	NO			
Haldimand-Norfolk Health Unit	NO			
Haliburton, Kawartha, Pine Ridge District Health Unit	NO			
Halton Region Health Department	YES	Halton Region: Requires that one food handler who is certified in an accredited program is working during all hours of operation. Food handlers must be able to present certification documents as requested.	By-law 163-11. Came into effect Dec. 2011.	
City of Hamilton - Public Health & Social Services	YES	City of Hamilton – Public Health and Social Services : Requires that one supervisory person per shift be certified in an accredited food safety program. Food handlers must be able to present certification documents as requested.	Since 2010.	

Hastings & Prince Edward Counties Health Unit	NO			
Huron County Health Unit	NO			
KFL&A Public Health	NO			
County of Lambton Community Health Services Dept.	YES	County of Lambton: Requires that one supervisory person per shift be certified in an accredited food safety program. Food handlers must be able to present certification documents as requested.	By-law No. 30 of 2010. Establishments receive one of three Food Safety Inspection Summary Signs: green (Pass), yellow (Conditional Pass) or red (Closed).	
Leeds, Grenville and Lanark District Health Unit	NO			
Middlesex-London Health Unit	YES	Middlesex-London Health Unit: Requires that one supervisory person per shift be certified in an accredited food safety program. Food handlers must be able to present certification documents as requested.	Establishments receive one of three Food Safety Inspection Summary Signs: green (Pass), yellow (Conditional Pass) or red (Closed).	
Niagara Region Public Health Department	YES	Niagara Region Public Health Department: Requires that one supervisory person per shift be certified in an accredited food safety program. Additionally food handlers must be prepared to show photo ID along with certification documents as requested.	By-law 78-2010.	

North Bay Parry Sound District Health Unit	NO			
Northwestern Health Unit	NO			
Ottawa Public Health	NO			
Oxford County - Public Health & Emergency Services	NO			
Peel Public Health	NO			
Perth District Health Unit	NO			
Peterborough County-City Health Unit	YES	Peterborough County-City Health Unit: Requires that one supervisory person per shift be certified in an accredited food safety program. Additionally, food handlers must be prepared to show photo ID along with certification documents as requested.	Effective date: Jan. 1, 2014 for high-risk food premises; Jan. 1, 2015 for moderate-risk food premises.	
Porcupine Health Unit	NO			
Renfrew County & District Health Unit	NO			
Simcoe Muskoka District Health Unit	NO			
Sudbury & District Health Unit	NO			
Thunder Bay District Health Unit	NO			

Timiskaming Health Unit	NO			
Toronto Public Health	YES	Toronto Public Health: Requires that during operating hours one supervisory person in each department where food is prepared, processed, served, packaged or stored be certified in an accredited food safety program. Certification must be renewed every five years.		
Region of Waterloo, Public Health	NO			
Wellington-Dufferin-Guelph Public Health	NO			
Windsor-Essex County Health Unit	NO			
York Region Public Health Services	YES	York Region Public Health Unit: Requires all high and moderate-risk food premises have a minimum of one food handler with current and valid food handler certificate. A certified food handler be present on the premises at all times during operation.	By-law NO. 2015-48 A. Will be in force by Jan. 2017 for high risk premises; moderate risk premises will be in effect Jan. 2019. By-law also applies to all high and moderate risk special event vendors, mobile preparation premises and street vending carts.	

<p>PRINCE EDWARD ISLAND</p>	<p>YES NEW Nov. 2014</p>	<p>As of Nov. 1, 2014: The PEI gov't brought into effect the new Food premises Regulations under the Public Health Act. On and after April 1, 2016: Operator must have approved certification. At least one operator or food establishment worker with approved certification is present in the food establishment during its hours of operation.</p>	<p>"The Food Premises Regulations" under "The Public Health Act"</p>	<p>Employees who come into contact with food must be trained or instructed in food hygiene to a level appropriate to the activity that the person performs, and provide confirmation of their training to an inspector on request.</p>
<p>QUEBEC</p>	<p>YES: Two Levels</p>	<p>Two levels, employee and manager. Operator of the premise must have management level certification. Additionally at least one staff member holds either a management level or employee level certification during operating hours. Alternatively, at least 10% of food handling staff must hold certification. Operator must maintain a register with names of people holding certification.</p>	<p>"Food Products Act"</p>	<p>Management level training must be at least 12 hours; employee level training must be at least 6 hours.</p>

SASKATCHEWAN	YES	One person with valid certification must be present / working in the establishment at all times when food is being prepared and served. The local authority may require additional training and certification if the food facility is operated in a manner that is injurious to or may endanger the public health.	"Public Health Act" (1994) The Food Safety Regulations Reg 12 (May 2009)	Saskatchewan Health Authority On December 4, 2017, the Saskatchewan Health Authority was launched transitioning 12 former Regional Health Authorities to a single provincial health authority.
YUKON	NO		"Regulations Governing the Sanitation of Eating and Drinking Places" under "The Public Health Act"	